



GRAND HOTEL

Festive season in Sopot

We cordially invite you to celebrate this magical season together in a unique seaside style. Winter in Sopot charms with its intimate atmosphere as snow wraps the coastal resort and the town takes on a serene allure.

Sofitel Grand Sopot offers the perfect setting for a festive getaway. During this time, our Grand Blue Restaurant becomes the heart of exquisite culinary experiences, filled with the aromas of traditional flavors reimaged with a modern touch. The unforgettable moments are complemented by breathtaking views of the winter bay and the illuminated Sopot Pier.

To ensure your utter relaxation, we have curated a selection of exceptional experiences. Surrounded by historic luxury, we will take care of every detail so that these moments create cherished memories, and the festive spirit remains with you long after your return home.

We would be truly honored to welcome you to Sofitel Grand Sopot during this special season.

Tomasz Schweda

General Manager





The magic of Christmas

Winter in Sopot moves to its own unique rhythm. The peaceful beach and majestic views of the winter Baltic Sea set a scene unlike anywhere else.

At Sofitel Grand Sopot, this special season gains an even more magical dimension - meticulously curated holiday decorations fill our interiors with warmth and effortless elegance.

Celebrating the holidays with us is an appreciation of simple pleasures—from unhurried mornings over an exquisite breakfast with views of the bay, to crisp walks along the shoreline, and cozy evenings spent inside.

At Grand Blue Restaurant and Le Bar, comforting touches take center stage, featuring aromatic spiced infusions and a seasonal winter menu crafted specifically for this time of year.

After a day outdoors, the soothing warmth of our wellness area offers pure relaxation.



Rooms with a festive view



The elegant interiors of our rooms and suites offer a peaceful sanctuary during winter days and evenings. From your windows, take in soothing views of the quiet park or the frost-kissed bay.

Indulge in ultimate relaxation with legendary Sofitel MyBed™ sleep comfort, a customizable pillow menu, and luxurious Balmain bath amenities.

In the evening, our discreet turndown service ensures a warm, cozy atmosphere awaits you after dark.



Winter mornings

Unhurried breakfasts at Grand Blue Restaurant are a tradition rich in flavor and shared celebration.

Guests are treated to a lavish buffet featuring holiday specialties, traditional cold cuts, and homemade pastries, thoughtfully complemented by exquisite à la carte offerings.

All of this unfolds against the backdrop of a winter seaside landscape, inviting long, warm conversations around the table.



Festive menu



The magic of the holidays is most beautifully complemented by the unique flavors of shared dining.

Michał Ostrowski, Head Chef at Grand Blue Restaurant, invites you to an exceptional feast. In his signature menu, classic Polish recipes take on a modern, coastal flair, seamlessly blending traditional dishes with exquisite culinary surprises.

We will begin our celebrations with a refined 4-course Christmas Eve dinner, crafted with meticulous attention to detail.

Christmas Day will unfold with the rich flavors of regional cuisine and aromatic, traditional roasts.

On Boxing Day, we invite you into a world of seaside luxury, featuring fresh oysters and caviar as the stars of the show.



Carol concert

The magic of the holidays will echo in all its beauty during an exceptional carol concert in our historic ballroom. For nearly a century, this grand setting has hosted the most significant events and unforgettable moments.

On this festive evening, the unique ambiance of our hotel will serve as the backdrop for a shared celebration set to live music.

We will prepare dedicated songbooks for our Guests so everyone can join in the singing and honor this timeless tradition.

Alongside the most beloved Polish carols, iconic contemporary holiday classics will also take the stage. It promises to be an evening filled with emotion, warmth, and an unforgettable seaside atmosphere.



Heartwarming gestures



Holidays with us are a time for unhurried celebration and special moments.

Throughout your stay, we invite you to Le Bar for our signature Glögg - a refined Scandinavian mulled wine infused with cloves and warm spices.

For our youngest guests, we have prepared beloved hot chocolate, along with creative activities and a visit from Santa Claus in the Kids' Club.

To complete your festive getaway, a special gift will await you in your room.



Winter getaway offer

Choose the room that will serve as your sanctuary during this festive getaway:



Classic Room
park side

FESTIVE SEASON PACKAGE

from PLN 6 450 gross
3 nights for 2 Guests

from PLN 4 855 gross
3 nights for 1 Guest



Superior Room
sea side

FESTIVE SEASON PACKAGE

from PLN 6 825 gross
3 nights for 2 Guests

from PLN 5 230 gross
3 nights for 1 Guest



Superior Room
sea side with balcony

FESTIVE SEASON PACKAGE

from PLN 7 425 gross
3 nights for 2 Guests

from PLN 5 830 gross
3 nights for 1 Guest



Winter getaway offer

Choose the room that will serve as your sanctuary during this festive getaway:



*Luxury Room
park side*

FESTIVE SEASON PACKAGE

from PLN 6 675 gross
3 nights for 2 Guests

from PLN 5 080 gross
3 nights 1 Guest



*Luxury Room
sea side*

FESTIVE SEASON PACKAGE

from PLN 7 065 PLN gross
3 nights for 2 Guests

from PLN 5 470 gross
3 nights for 1 Guest



*Luxury Room
sea side with balcony*

FESTIVE SEASON PACKAGE

from PLN 8 235 gross
3 nights for 2 Guests

from PLN 6 640 PLN
3 nights for 1 Guest



Winter getaway offer

Choose the room that will serve as your sanctuary during this festive getaway:



Magnifique Room
attic, sea side

FESTIVE SEASON PACKAGE

from PLN 7 185 gross
3 nights for 2 Guests

from PLN 5 590 gross
3 nights for 1 Guest



Junior Suite
park side

FESTIVE SEASON PACKAGE

from PLN 6 945 gross
3 nights for 2 Guests

from PLN 5 350 gross
3 nights for 1 Guest



Junior Suite
sea side

FESTIVE SEASON PACKAGE

from PLN 7 185 gross
3 nights for 2 Guests

from PLN 5 590 gross
3 nights for 1 Guest



Winter getaway offer

Choose the room that will serve as your sanctuary during this festive getaway:



Junior Suite
sea side with balcony

FESTIVE SEASON PACKAGE

from PLN 10 815 gross
3 nights for 2 Guests

from PLN 9 220 gross
3 nights for 1 Guest



Prestige Suite
park side

FESTIVE SEASON PACKAGE

from PLN 14 595 gross
3 nights for 2 Guests

from PLN 12 995 gross
3 nights for 1 Guest



Presidential Suite
sea side

FESTIVE SEASON PACKAGE

from PLN 32 995 gross
3 nights for 2 Guests

from PLN 31 395 gross
3 nights for 1 Guest



Festive program & itinerary

December 24th – 27th, 2026

Accommodation

3 nights in elegant rooms or stylish suites of your chosen category

Festive dining

delicious daily breakfast

festive 4-course Christmas Eve dinner with live music (December 24)

festive buffet dinner on Christmas Day (December 25)

festive buffet dinner on Boxing Day (December 26)

Attractions & Surprises

invitation to complimentary Glögg and/or hot chocolate served at Le Bar

special festive gifts in your room

exclusive concert and traditional carol singing in the ballroom (December 24)

visit from Santa Claus (December 24)

children's activities and entertainment (December 25 & 26)

Relaxation & Amenities

unlimited access to the Wellness Center: swimming pool, saunas, and fitness center

Kids Club



Gala christmas eve dinner

December 24th

set menu

APPETIZER

smoked baltic turbot
celeriac / pickled pear /
red caviar / quail egg

or

venison & porcini dumplings
jerusalem artichoke / oyster mushrooms /
smoked plum / kale

SOUP COURSE

smoked eel velouté
carp faworek with pickled apple

or

roasted beetroot & fermented cranberry borscht
sauerkraut & black truffle tartlet

MAIN COURSE

pike-perch fillet
parsley purée / burnt leek /
pickled plum / tarragon beurre blanc

or

loin of lamb
jerusalem artichoke mousse | morels /
pickled beetroot / pepper demi-glace

DESSERT

castellan gingerbread
plum butter / walnuts / dark chocolate

dried fruit compote / coffee / tea / water
included in the menu price



Gala christmas eve dinner

December 24th

vegan set menu

APPETIZER

roasted celeriac & pear terrine

white bean mousse / cranberry / toasted seeds

SOUP COURSE

jerusalem artichoke & leek velouté

herb oil / leek crisp

MAIN COURSE

vegetable pithivier with mushrooms, chestnuts & cabbage

roasted vegetable sauce / parsley purée / brussels sprouts

DESSERT

castellan gingerbread

plum butter / walnuts / dark chocolate



Gala christmas eve dinner

December 24th

children's set menu

APPETIZER

potato & parmesan dumplings
potato matchsticks / cream emulsion

SOUP

roasted tomato cream soup with croutons

MAIN COURSE

veal meatballs in rich gravy
potato purée / sugar snap peas / romanesco cauliflower

or

crispy breaded cod cutlets
potato purée / sugar snap peas / romanesco cauliflower

DESSERT

castellan gingerbread
plum butter / walnuts / dark chocolate



Christmas day

December 25th

buffet menu & traditional roast meats: fine poultry

HOT BUFFET

dried porcini mushroom soup

łazanki pasta / sour cream / marjoram

red beetroot borscht

sauerkraut & mushroom buns

roasted guinea fowl

roasted apple sauce / thyme

duck leg confit

orange sauce / marjoram

roasted wild boar neck

natural gravy / roasted parsley root

kashubian trout

saffron sauce / dill

roasted sturgeon

lemon sauce / herbs

goose dumplings

mushroom sauce / marjoram

pearl barley with roasted root vegetables

lovage oil / parsley

buttery potato purée

brown butter / chives



Christmas day

December 25th

buffet menu

COLD BUFFET

kashubian herring

onion / raisins / linseed oil

smoked carp

horseradish / apple / dill

wild boar terrine

plum / pistachio / mustard

smoked duck breast

cherry tomatoes / wild rocket / cherries

buckwheat salad

roasted parsley root / pickled cucumber / dill

selection of regional cheeses

seasonal accompaniments / preserves / nuts

selection of traditional regional smoked meats

seasonal accompaniments / mustard / horseradish



Christmas day

December 25th

buffet menu

SWEET BUFFET

white chocolate cheesecake

spiced gingerbread with plum preserves

honey cake

selection of fresh fruit

water / coffee / tea

included in the menu price



Boxing day

December 26th

buffet menu & welcome oyster in a choice of styles

HOT BUFFET

french onion soup

gratinée / gruyère

prawn & tomato bisque

tarragon / crème fraîche

cod à la Provençale

tomato / olives / fennel / herbes de Provence

roasted sea bass

beurre blanc / lemon / herbs

mussels in cream sauce

white wine / leek / parsley

french-style pork cheeks

cider & mustard sauce / thyme

beef braised in red wine

pancetta / pearl onions / carrots

duck & orange dumplings

marjoram / roasted onion sauce

ratatouille

roasted vegetables | herbes de Provence

gratin dauphinois

potatoes / cream / garlic



Boxing day

December 26th

buffet menu

COLD BUFFET

salmon & spinach terrine

lemon / dill / crème fraîche

smoked prawns

apple / celery / fennel

tuna tartare

guacamole / pickled cucumber / lime

free-range chicken galantine

pistachios / dried apricot / tarragon

duck liver pâté

cherries / pistachios / brioche

salade niçoise

tuna / quail egg / green beans / olives / tomato



Boxing day

December 26th

buffet menu

SWEET BUFFET

bûche de Noël

dark chocolate & orange éclair

strawberry crème brûlée

selection of fresh fruit

water / coffee / tea

included in the menu price



Reservation terms

To confirm a reservation, a valid credit card number and expiration date are required at the time of booking.

Free modification or cancellation is available until **November 30, 2026, 6:00 PM** local time. After this deadline, the full amount for the total stay will be charged to the provided credit card.

In the event of late cancellation or a no-show, the hotel will charge the Guest the total cost of the reservation.

If the Guest fails to arrive by 12:00 PM (noon) the following day, the reservation will be canceled, and the total cost of the stay will be charged without the possibility of a refund.



Reservation terms

Christmas stay with family: Christmas is a time for togetherness and precious moments with loved ones. To ensure your family enjoys absolute comfort and ample space to relax, accommodations with children are offered in our rooms and suites equipped with a comfortable sofa bed, available in the following categories: *Luxury, Magnifique, Junior, and Prestige.*

Children's Stay Terms & Conditions:

Children under 12 years old: 995 PLN / stay / child

Children 12 and older (and additional adults): 2,645 PLN / stay / person

Holidays with your pet: we know that pets are cherished members of the family, and the holidays simply aren't the same without them. We warmly welcome you to bring your four-legged companions along.
Pet fee: 135 PLN / night.

We reserve the right to make changes to the Christmas Package offer.

The above offer does not constitute a booking confirmation and is subject to availability over a limited time.



S O F I T E L

GRAND SOPOT

Should you have any further questions, our team of Ambassadors remains entirely at your service:

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