Celebrate
The Magic of Christmas
at InterContinental Warszawa
INTERCONTINENTAL
WARSZAWA

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Organise a corporate party for you and your work colleagues.

At the InterContinental Warszawa we will take care of every detail of your Christmas meeting. We present a menu with Polish, regional dishes, created especially for this occasion.

Contact us: wrs.convention@ihg.com or +48 22 328 88 20

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WARSZAWA

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CHRISTMAS SERVED MENU 2018

The prices do not include VAT and 5% service fee.

MENU I

140 PLN netto per person

Creamy mushroom soup
with prune and sour cream

Chicken brest stuffed with forest
mushrooms mousse and creamy herb sauce

Gingerbread parfait with vanilla sauce
and prune

MENU II

140 PLN netto per person

Jurassic salmon tartar with sour cream and
spicy pea powder with wasabi

Roast pork tenderloin in mushroom ragout,
served with aked winter vegetables
and potatoe

Polish cheescake with cherry sauce
and Amaretto

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MENU III
150 PLN netto per person

Goat cheese terrine with roasted pepper,
olive tapenade and tomato toast

Slow-roasted deer saddle with ginger- cherry sauce, truffled
purple potatoes and mini vegetable ratatouille

White chocolate mousse with poppy seed and raspberry compote

MENU IV
150 pln netto per person

Tuna tataki with gingerbread sauce and ginger

Lamb roulade with chestnut stuffing, honey mead sauce,
rainbow carrots and fondant potatoes

Chocolate praline with prune and cinnamon sand

MENU V
160 PLN netto per person

Smoked goose breast with rosemary jelly
and caramelized shallots

Creamy pumpkin soup with apples and potatoes

Fried poppy seed zander with creamy crayfish sauce,
mustard purée and green vegetables

Dark chocolate and oranges mousse with light citrus sauce

MENU VI
160 PLN netto per person

Tuna tataki with citrus emulsion
and micro greens sprouts

Mushroom consommé with herbs and noodles

Grilled beef tenderloin, gravy sauce with red wine,
dauphinoise potatoes and grilled vegetables

White chocolate mousse with raspberries and ginger sauce

CHRISTMAS BUFFET I - 140 PLN PER PERSON

Duration of the buffet up to 4 hours.. Offer for a minimum of 20 people. The prices do not include VAT and 5% service fee.
Each additional hour 20% extra paid.

Salad Bar

Lettuce selection: Lollo Rosso, Lollo Bianco, arugula, iceberg lettuce
Topping selection: roasted chicken, crispy bacon, marinated olives, garlic croutons, pumpkin seeds, tomato, cucumber, carrot shreds, pepper
Dressing selection: cocktail sauce, blue cheese sauce, vinaigrette, balsamic dressing

Cold Buffet

Traditional Polish smoked meat and sausages
„Sopocka" sirloin, grandma's ham, „Krakowska" sausage, baked turkey
vegetable pickle, boletus, pumpkin in vinegar, marinated plum, gherkins, beetroots, horseradish
„Góralski" herring from Podhale region
Rollmops from Masovia region
Smoked fish with horseradish mousse and capers platter
Traditional pâté with cranberry and beetroot
Selection of fish terrine

Salads

Tater salad from Podlasie and Lubelszczyzna regions
Vegetable salad with boiled egg
Mushroom salad with garlic from Kresy region
Herring salad with beans from Kurpie region
Potato salad with smoked salmon

Basket of freshly baked bread

Hot Buffet

Soup:
Sour cabbage soup „*Żywiecka*" from Podhale region
Old- Polish potato soup with mushrooms from Małopolska region
Main dish:
Polish chicken roulade with mushrooms from Mazovia
Stewed mutton from Kurpie region
Carp in a red sauce from Podlasie and Lubelczyzna region
Dumplings with cabbage, mushrooms, meat and „ruskie"
Silesian noodles
Baked root vegetables with bryndza cheese from Podhale region
Festive cabbage with dried mushrooms
Potatoes fried with leek and parsley

Dessert Buffet

Cheesecake
Apple Pie
Gingerbread
Yeast cake with raisins
Cinnamon - chocolate mousse
Christmas Gingerbread
Fresh fruits platter

CHRISTMAS BUFFET II - 140 PLN PER PERSON

Duration of the buffet up to 4 hours.. Offer for a minimum of 20 people. The prices do not include VAT and 5% service fee.
Each additional hour 20% extra paid.

Salad Bar

Lettuce selection: Lollo Rosso, Lollo Bianco, arugula, iceberg lettuce
Topping selection: roasted chicken, crispy bacon,
marinated olives, garlic croutons, pumpkin seeds
Tomato, cucumber, carrot shreds, pepper
Dressing selection: cocktail sauce, blue cheese sauce, vinaigrette,
balsamic dressing

Cold Buffet

Traditional Polish smoked meat and sausages
Smoked ham, sirloin, ,,Krakowska'' sausage, baked turkey
vegetable pickles, pumpkin, plum in vinegar, mushrooms, gherkins,
beetroot, horseradish
Herrings in garlic sauce from Warmia and Mazury region
Kuyavian herring
Smoked Masurian fish with creamy horseradish and lemon platter
Pork pie with beetroot and horseradish
Selection of fish terrine

Salads

Belarusian salad from Kresy
Warsaw salad from Mazovia
Potato salad with Pommery mustard
Chicken salad with celery and maize
Mushroom salad with basil from Kurpie region

Basket of freshly baked bread

Hot Buffet

Soup:
Betroot soup with pastry from Kujawy region
Creamy pumpkin soup with potatoes and apple
from Kurpie region
Main dish:
Roasted duck on red cabbage with apple and cranberry
from Warmia and Mazury region
Wild boar stew with mushrooms and vegetables
from Podlasie and Lubelszczyzna regions
Dumplings with cabbage, mushrooms, meat and ,,ruskie''
Warsaw cod from Mazovia
White rice with apricots and almonds
Steamed winter vegetables
Christmas cabbage with dried mushrooms
Silesian potato puree with bacon

Dessert Buffet

Chocolate Cake
Cheesecake
Apple Pie
Gingerbread
Strawberry Mousse
Gingerbread biscuits
Fresh fruits platter

CHRISTMAS BUFFET III - 155 PLN PER PERSON

Duration of the buffet up to 4 hours.. Offer for a minimum of 20 people. The prices do not include VAT and 5% service fee.
Each additional hour 20% extra paid.

Salad Bar

Lettuce selection: Frisée, oak lettuce, Radicchio, iceberg lettuce
Topping selection: baked chicken, smoked salmon, roasted bacon, garlic croutons, pumpkin seeds, tomato, cucumber, shredded carrots, pepper
Dressing selection: citrus dressing, pepper sauce, vinaigrette, balsamic dressing

Cold Buffet

Tuna tartare with guacamole
Fish and seafood terrine
Traditional Polish smoked meat and sausages
Polish smoked ham, ,,krakowska'' sausage, juniper sausage, roasted pork neck and vegetable pickles, pumpkin, plum in vinegar, mushrooms, gherkins, beetroot, horseradish
Silesian ,,Szałot'' – herring salad from Śląsk region
Spicy herring in sour cream from Kresy region
Smoked fish with creamy horseradish and capers platter
Venison pâté with forest mushrooms from Podlasie region

Salads

Nicoise salad
Betroot salad with nuts from Małopolska region
Potato salad with smoked salmon and French mustard
Chicken salad with light curry sauce and pineapple
Autumn salad with mushrooms and rowanberries from Podlasie i Lubelszczyzna regions

Basket of freshly baked bread

Hot Buffet

Soup:
Traditional Polish soup with dried mushrooms and potatoes
Kuyavian sour cabbage soup
Main dish:
Polish roast duck on stewed leeks from Kujawy region
Vilnius roast pork from Kresy region
Zander baked in buckwheat with chanterelles in sour cream from Warmia i Mazury region
Dumplings with cabbage, mushrooms, meat and ,,ruskie''
Polish gnocchi with onion and bacon
Baked potatoes with parsley
Christmas cabbage with dried mushrooms

Live Cooking Station

Jurassic salmon gravlax marinated in three flavors served with lemon, croutons, capers and onion rings

Dessert Buffet - Traditional Polish Desserts

Poppy- seed cake
Cheescake with blueberries
Apple Pie with raisins
Gingbread
Chocolate cake
Gingerbread biscuits
Fresh fruits platter

CHRISTMAS BUFFET IV - 155 PLN PER PERSON

Duration of the buffet up to 4 hours.. Offer for a minimum of 20 people. The prices do not include VAT and 5% service fee.
Each additional hour 20% extra paid.

Salad Bar

Lettuce selection: Frisée, oak lettuce, Radicchio, arugula
Topping selection: roast chicken, smoked salmon,
roasted bacon, garlic croutons, pumpkin seeds, boiled egg
tomatoes, cucumbers, carrots, pepper,
sundried tomatoes
Dressing selection: thousand island dressing, Dijon sauce,
raspberry balsamic sauce, vinaigrette

Cold Buffet

Polish beef tartar with toppings
Rabbit pâté from Śląsk region
Shrimp cocktail with Marie Rose sauce
Herring tartar with onions and pickles
Herring in sour cream with beetroot and apple
Fried fish marinated in vinegar with cumin from Kresy region
Krakow- style carp from Małopolska region
Selection of roasted meats and cured meats
Turkey, pork neck, veal with pickles
Beetroot, horseradish, bay boletus, plum in vinegar,
patisons, gherkins
Warsaw- style pork joint from Mazovia
Red cabbage salad from Silesia
Seafood salad with tomatoes
Polish-style eggs from Podlasie and Lubelszczyzna regions

Basket of freshly baked bread

Hot Buffet

Soup:
Christmas salmon soup from Mazovia
Ukrainian borscht from Kresy region
Main dish:
„Kujawski" wild boar goulash with mushrooms and vegetables
Baked Kołuda goose with apples and marjoram from Wielkopolska
Lithuanian- style baked zander with chanterelles from Kresy region
Dumplings with cabbage, mushrooms, meat and „ruskie"
Buckwheat from Podlasie and Lubelszczyzna region
Festive cabbage with dried mushrooms
Polish old style potatoes from Mazowsze
Seasonal vegetables with butter and herbs

Live Cooking Station

Baked honey and clove glazed ham served with prune sauce

Dessert Buffet

Poppy- seed cake
Cheesecake
Apple Pie
Gingerbread
Black forest
Mille Feuille
Small "Opera" cake
Chocolate truffle
Gingerbread cookies
Fresh fruits platter

SPECIAL CHRISTMAS NIGHT BUFFET IV - 155 PLN PER PERSON

Duration of the buffet up to 4 hours.. Offer for a minimum of 20 people. The prices do not include VAT and 5% service fee.
Each additional hour 20% extra paid.

MENU I

Cold Buffet:
Salads:
Potatoes salad with bacon, gherkin
and Pommery mustard
Vegetables salad with hard boiled egg
Herring salad with beetroot
Starters:
Baby mozzarella with cherry tomatoes,
zucchini and olives
Polish herring with onion and oil
Polish sausages and cold cuts with traditional
pickles selection
Pork pate with horseradish mousse and ,,ćwikła''
Cheeseboard with grapes and crackers

Freshly baked rolls and butter

Hot Buffet:
Soup:
Creamy mushroom soup with sour cream
Main Course:
Beuf Stroganoff
Steamed white rice
Vegetables with butter and herbs

MENU II

Cold Buffet:
Salads:
Potatoes salad with smoked salmon and dill
Russian vegetable salad with boiled egg
Chicken salad with pineapple, bell pepper and corn
Starters:
Mozzarella with cherry tomatoes and pesto sauce
Herring with cream and apples
Polish sausages and cold cuts with traditional pickles selection
Pork pate with horseradish mousse and ,,ćwikła''
Cheeseboard with grapes and crackers
Freshly baked rolls and butter

Hot Buffet:
Soup:
Red borsh with ,,pasztecik'' pastry
Main Course:
Wild boar ragout with forest mushrooms
Steamed white rice
Baked root vegetables

LIVE COOKING STATIONS
CHRISTMAS OFFER 2018

Stations are issued for 2 hours.
The prices do not include VAT and 5% service fee.

Decorating gingerbread cookies

Our pastry Chef will help you prepare sweet christmas gingerbread cookies
Selection of icing and toppings for the decoration provided
35 PLN netto per person

Station with dumplings

A selection of homemade dumplings served with fried onion, bacon or sour cream
30 PLN netto per person

Station with Tartar

Polish chopped beef served with traditional side dishes
35 PLN netto per person

Baked Virginia ham

Slow- roasted ham with honey and cloves served with potatoes, vegetables and sauce
45 PLN netto per person

Roasted piglet

Roast whole pig stuffed with porridge and offal
55 PLN netto per person

CHRISTMAS BEVERAGE PACKAGES 2018

Price do not include 23% VAT or 5% service fee.
For minimum 15 people.

BASIC PACKAGE

Christmas mulled wine or a glass of sparkling wine
White and red wine
„Tyskie" beer
Soft drinks
Fruit juices
Sparkling and still water
Coffee, selection of teas

Up to 4 hours - 100 PLN net per person
Up to 6 hours - 115 PLN net per person
Up to 8 hours - 135 PLN net per person

BASIC PACKAGE II

Christmas mulled wine or a glass of sparkling wine
White and red wine
Ostoya vodka
Soft drinks
Fruit juices
Sparkling and still water
Coffee, selection of teas

Up to 4 hours - 120 PLN net per person
Up to 6 hours - 135 PLN net per person
Up to 8 hours - 145 PLN net per person

NON-ALCOHOLIC PACKAGE

Sparkling drinks
Sparkling water and non - sparkling mineral water
Orange juice, Apple juice,
Grapefruit juice, Tomato juice
Coffee, a selection of teas

Up to 2 hours - 35 PLN net per person
Up to 4 hours - PLN 55 net per person
Up to 6 hours - PLN 65 net per person

POLISH TINCTURE ETIUDA

- Black lilac
- Raspberry Etude
- Cherry

* additional payment of PLN 15 to the selected beverage package

SILVER PACKAGE

Sparkling wine or a glass of Prosecco for a welcome drink
White and red wine
„Tyskie" beer
Żubrówka or Ostoya vodka
Havana Club 3yo
Seagram's Gin
Johnnie Walker
Jim Beam
Campari
Martini Bianco
Soft drinks
Fruit juices
Sparkling and still water
Coffee, selection of teas

Up to 4 hours - 130 PLN net per person
Up to 6 hours - 145 PLN net per person
Up to 8 hours - 170 PLN net per person

GOLDEN PACKAGE

Martini style aperitif
Sparkling wine or Prosecco
White and red wine
„Tyskie" beer
Żubrówka vodka
Ostoya vodka
Finlandia vodka
Baccardi rum
Gordon's Gin
Sierra Tequila
Ballantine's
Jack Daniels
Martell V.S.
Martini Bianco extra-dry
Campari, Baileys, Kahlua
Soft drinks
Fruit juices
Sparkling and still water
Coffee, selection of teas

Up to 4 hours - 175 PLN net per person
Up to 6 hours - 205 PLN net per person
Up to 8 hours - 215 PLN net per person

SPECIAL OFFER

Christmas is a magical time when we can meet with our families, friends and work colleagues
and unique moments require unique location.
On this special occasion, the Executive Chef of InterContinental Warszawa, has created one of a kind menu
and our experienced team will make sure your event is a successful one.
Join us in the truly wonderful surroundings of hotel's festive decorations and to the sounds of Christmas music classics.

Learn more:

ANSEBA MUSIC AGENCY

BASIC MUSIC FITTING

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