



WE WOULD LIKE
TO WELCOME YOU
IN THE BRILLANCE
OF CHRISTMAS MAGIC





CHRISTMAS OFFER

Surprise your co-workers with a holiday party at the Marriott! Our team of hard-working elves will craft an offer tailored to your individual needs.

Write your letter to Santa today to receive 5% off and a warming cocktail for each of your Guests.*

* Applies for all packages included in this brochure and reservations made by 31 October 2018.

CONTACT US:

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CHRISTMAS BUFFET

CREATE YOUR OWN CHRISTMAS BUFFET MENU

Price PLN 120

Contains: 4 starters, 4 salads, 1 soup, 3 main courses and 3 side dishes, 4 desserts

Price PLN 140

Contains: 5 starters, 5 salads, 2 soups, 4 main courses and 4 side dishes, 5 desserts

Price PLN 160

Contains: 6 starters, 6 salads, 2 soups, 5 main dishes and 5 side dishes, 6 desserts

APPETISERS

- Salmon tartare, lime leaves, coriander, soy sauce
- Cold-smoked salmon, lemon, red onion
- Beetroot and gin marinated salmon, dill, white pepper
- Pickled herring three ways: oil, cream, tomatoes
- Dried fruit stuffed pike perch roulade
- Carp in jelly, raisins, caramelized onion
- Polish cold cuts, red-beet-and-horseradish sauce, horseradish, gherkin, marinated mushrooms, silver onion
- Warsaw style pork loin
- Beef carpaccio, rocket, truffle cream
- Roasted veal, capers, tuna sauce
- Turkey roulade, sage and onion
- Pâté: goose, venison, pork, mushrooms
- Soy-marinated tofu, sesame
- Cheese platter, dried fruit, nuts, grapes

SALADS

- Herring, apple, beetroot salad
- Tuna, potatoes, fennel, lemon, pesto
- Roasted root vegetables salad with goat's cheese and pumpkin seeds
- Spinach, blue cheese and caramelized pear
- Polish vegetable salad
- Grilled vegetables, balsamic dressing
- Potato, bacon, gherkin, mustard salad
- Turkey, celeriac, apples, nuts salad
- Smoked duck and orange salad
- Ham, cheese, pineapple, macaroni mayonnaise salad
- Roasted beef, bell peppers, red beans, coriander

SOUPS

- Cinnamon-spiced sweet potato soup with maple croutons
- Red beetroot soup (borsch) mushroom dumplings
- Dried mushroom consommé with vegetables and potatoes
- Polish crayfish fish soup, brandy and cream
- Roast pumpkin soup with goat cheese
- Polish sour cabbage soup, smoked ribs

MAIN COURSES

- Grilled salmon with caper and tomato confit sauce
- Roasted pike perch and king boletus mushroom sauce
- Roasted fillet of cod in mussel's sauce, saffron and wild garlic
- Roast free range rack of pork, chanterelle and thyme sauce
- Pork medallions, sage gravy
- Roasted duck, caramelized apples and orange sauce
- Roasted chicken fillet, spinach and goat cheese
- Orange-rosemary roast goose
- Duck confit with ginger and apricot sauce
- Veal dumplings
- Roasted beef with caramelized onion sauce
- Braised leg of lamb and rosemary sauce
- Braised wild boar, wild mushrooms, juniper berries
- Dumplings with sauerkraut and mushroom stuffing
- Garlic gnocchi, Parmesan
- Spinach and ricotta ravioli
- Lazanki pasta, mushrooms, cabbage
- Polish dumplings (kopytka), mushrooms, cream

SIDES

- Roasted root vegetables
- Sauerkraut with mushrooms and linseed oil
- Potatoes roasted in goose fat
- Baked carrots with honey and ginger
- Grilled vegetables and thyme
- Buckwheat
- Vegetables, rice
- Red cabbage, apples, raisins



DESSERTS

- Gingerbread cake with cinnamon cream
- Chocolate trio and compote cherries
- Chocolate and glazed honey cake
- Cheesecake with raisins and orange
- Apple crumbles vanilla and cardamom sauce
- Chocolate tart and caramelized nuts
- Apple pie, cinnamon and raisins
- Plum tart, cinnamon and black rum
- Gingerbread biscotti
- Baked plums with cinnamon and ginger crumble
- Lemon meringue pie
- Raspberry and lavender crème brûlée
- Pear pie with red wine and rosemary

LIVE COOKING STATION*

- Maple and bourbon glazed ham with peach relish
- Horseradish-crust beef with roasted potatoes and shallots
- Roast pork loin with herb stuffing
- Ham baked in hay with roast carrot and barley salad
- Roasted leg of lamb, baked beans, tomato and mint
- Whole smoked salmon, lime, chili
- Hot pot: miso soup, seafood, soy, tofu, chives, seaweed, mushrooms

* Live station per food item PLN 20 (available 2 hours).

Refreshing of buffet will be for the duration of 3 hours.

Duration of the buffet will be for 4 hours.

Additional refill hour PLN 12 per person



SERVED CHRISTMAS MENU



SERVED COURSES:

Price PLN 130

Four courses menu: starter or salad, soup, main dish and dessert

Price PLN 150

Five courses with main dish selection: salad, appetizer, soup, main course and dessert

Midnight buffet (till 2h) PLN 75 per person

Contains: 1 salad, 2 appetizer, 1 soup, 1 main course, 2 additions, 1 dessert

SALADS

- Smoked duck breast, arugula, goat cheese, citrus, walnuts, raspberry vinaigrette
- Roasted root vegetables salad with goat cheese, pears
- Niçoise salad with capers, tuna, potatoes, green beans and eggs
- Spinach, blue cheese and caramelized pear

APPETISERS

- Beetroot and gin marinated salmon, dill, white pepper
- Roasted veal, capers, tuna sauce, grilled chicory, pickled lemon
- Roasted sirloin of Polish beef, horseradish sauce, pickled mushrooms, rye bread
- Salmon tartare, shallots, capers, ginger, marinated onion
- Beef tartare, lemongrass, soy sauce, wasabi cream
- Buffalo mozzarella, confit tomato, olive powder
- Green pea mousse, vegetables crudity, mint

SOUPS

- Cinnamon-spiced sweet potato soup, maple croutons
- Polish crayfish fish soup, brandy, cream, caviar
- Consommé of pheasant with Polish mushrooms, herbs
- Roast pumpkin soup, goat cheese
- Red beetroot soup (borsch) mushroom dumplings
- Dried mushroom consommé with vegetables, potatoes

MAIN COURSES

- Duck breast, red cabbage, Silesian dumpling, orange sauce
- Free range chicken breast, roasted root vegetables, sage butter
- Slow cooked turkey breast, sweet potato purée, red cabbage, natural gravy
- Grilled salmon, vegetables caponata, beurre blanc
- Pork chop, carrot purée, chanterelle, thyme sauce
- Roasted pike perch and king bolete mushroom sauce, mashed potatoes, fried cabbage
- Poached halibut, black risotto, sugar snap peas, carrots
- Roasted rack of lamb, mashed potatoes, roasted vegetables, red wine sauce
- Beef tenderloin, potato gratin, onion confit, ratatouille vegetables, red wine sauce
- Porcini risotto, grilled asparagus, radicchio, herb oil
- Roasted vegetables and goats cheese tart, rocket salad
- Spinach gnocchi, root vegetables, tomato sauce, mozzarella cheese

DESSERTS

- Chocolate trio and compote cherries
- Chocolate tart and caramelized nuts
- Apple pie, cinnamon and raisins
- Plum tart, cinnamon and black rum
- Stewed pear with berries coulis, fennel and ginger mouse



THIRSTY SANTA CLAUS: PLN 99 per person

(till 4 hours)

Polish draft beer

White and red wine*

Juices, soft drinks & mineral water

Coffee, tea with homemade Christmas cookies

Surcharge PLN 20 for each additional hour

THIRSTY RUDOLPH: PLN 119 per person

(till 4 hours)

Polish draft beer

White and red wine*

3 types of the Polish vodka: Bols Platinum, Wyborowa, Żubrówka

Juices, soft drinks & mineral water

Coffee, tea with homemade Christmas cookies

Surcharge PLN 29 for each additional hour

*Please choose one white and one red wine from the list below:

White wines:

Australia

- Turtle Dreaming Semillon Chardonnay

France

- J. Moreau & Fils Sauvignon Blanc Vin de Pays D`OC

Italy

- Castelli di Severino Trebbiano Falanghia

Red wines:

Australia

- Turtle Dreaming Shiraz Cabernet Sauvignon

France

- J. Moreau & Fils Merlot Vin de Pays D`OC

Italy

- Castelli di Severino Sangiovese Cabernet

Upgrade your package:

- Prosecco Gancia **PLN 10** per person served as welcome drink
- Homemade mulled wine **PLN 12** per person



BEVERAGES



SELECT YOUR BENEFITS TO MAKE YOUR PARTY EVEN MORE EXCEPTIONAL:

- Choose your party venue from among our reception halls and restaurants
- A welcome "BAD SANTA" power drink*
- Five Corner Junior Suites (at the price of a standard room) for the host and VIP guests – applies to groups with room reservations
- A surprise gift for the attendees at check-in (apply to groups with rooms)
- Christmas wafer
- Carols
- Table Christmas decoration
- A chance to win a voucher for dinner at the Parmizzano's Italian restaurant or Panorama Sky Bar - the highest hotel bar in Poland *
- A chance to win an invitation to the New Year's Eve dinner at Parmizzano's Restaurant**
- A chance to win a weekend stay at the Marriott**

But wait, there are even more surprises and presents inside our Christmas bag!
Want to learn more? Call our sales department at +48 22 630 7888

*for parties of 100 or more people,
**for parties of 250 or more people

GENERAL TERMS AND CONDITIONS

- All prices are given per person
- The prices do not include VAT
- Each additional hour of buffet replenishment is PLN 20.00 per person
- Each additional buffet menu item is PLN 20.00
- The offer is valid for at least 30 people
- Please ask for an individual quote for groups under 30 people.



MARRIOTT
WARSAW

