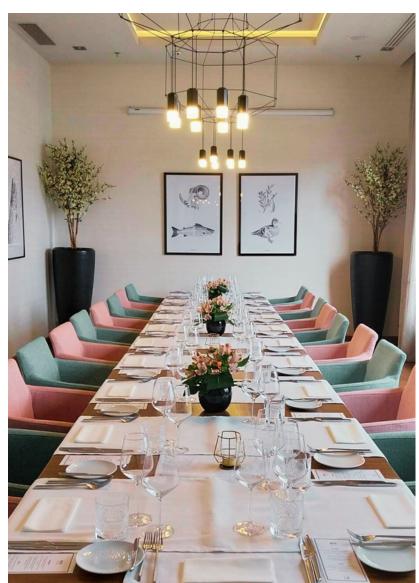


CONFERENCE & BANQUET HILTON GDAŃSK 2023







Hilton Gdańsk



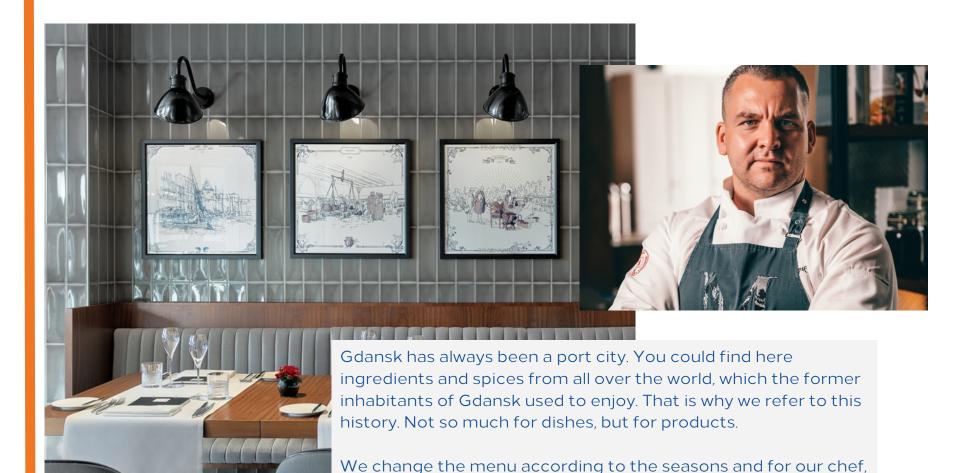
Every day we make our guests' dreams come true and we take care of good conditions for business. We offer 5 conference rooms with a total area of over 300 m2.

Hilton Gdansk is located in the heart of the Old Town, on the Motlawa River, with a view on the 15th-century Crane - the most famous symbol of Gdansk. From our hotel to the Main Railway Station is just over a kilometer and to the Lech Walesa airport 30 minutes by car.

We are here for you. We hope that thanks to our involvement and exceptional standard, we will become an important and unforgettable stop on your journey.

Mercato

restaurant



alcohol in the Tri-City.

Dominik Karpik, important is not only the taste, but also the form of serving. Mercato is one of the most awarded and appreciated restaurants in Gdansk, with the largest selection of wines and

www.hiltongdansk.pl





SWEET AND SALTY 49 PLN/ 69 PLN/ 129 PLN*

Mix of freshly baked sweet and savory French cookies. Sweet mini muffins

Seasonal fruit

Coffee Tea Mineral water

POLISH CAKES 63 PLN/ 89 PLN/ 149 PLN*

3 types to choose from:

cheesecake,

apple pie,

carrot,

poppy cake,

W-Z cake,

karpatka,

chocolate cake with vanilla cream.

Seasonal fruit

Coffee

Tea

Mineral water

*one-time break/ up to 4 hours/whole day break







COMPOSE YOUR BREAK

select 3 - 53 PLN / 73 PLN / 155 PLN *

select 5 - 73 PLN / 93 PLN / 165 PLN *

Optional:

Mini salad with goma wakame and shrimps

Mini Caesar salad with chicken

Mini Greek salad with feta cheese

Fresh vegetables with dips

Two flavors of humus with flatbread

Fresh fruit juices (apple, orange)

Fresh vegetable juices (carrot, beetroot, cucumber)

Brioche with goat cheese and red onion marmalade

Seasonal fruit, filleted

Brioche with roasted turkey and cranberry sauce

Regional cow and goat cheeses with fruit and honey

Wheat baguette with smoked salmon and vegetables

Whole grain baguette with camembert, lettuce and fruit

Cheesecake

Apple pie

Carrot cake with cream

W-7 CAKE

Karpatka

Chocolate cake with vanilla cream

Coffee, Tea, mineral water

*one-time break/ up to 4 hours/whole day break





SALAD BUFFET:

lettuce mix, sprouts, tomato, cucumber, pepper, tofu, wheat croutons, flavored oils, sauces and dressings.

Bread | Butter | Fruit basket

HOT DISHES 2 dishes to choose from:

Pork meatballs in mushroom sauce Chicken leg in herb sauce Redfish in dill sauce Baked trout with lemon sauce

OPTIONAL 3 dishes to choose from:

Roasted root vegetables with herb gremolata
Colorful vegetables with butter
Boiled potatoes with dill butter
Potatoes baked with parsley butter
Dumplings with butter
Risotto with herbs

SOUP choose 1 of:

Broth with vegetables and noodles Tomato cream with basil pesto

DESSERTS choose 3 of:

Eton Mess
Traditional cheesecake. Fruit salad
Filleted fruit
Chocolate cake with fruit
and cream mousse

THE GIVEN PRICES ARE NET PER PERSON. WE ADD A 10% SERVICE FEE TO EACH ORDER.

OFFER FOR MIN. 25 PEOPLE. FOR SMALLER GROUPS BUFFETS WILL BE PRICED INDIVIDUALLY. BUFFETS ARE REFILLED FOR THE FIRST HOUR OF THE MEETING. EACH ADDITIONAL HOUR OF SERVING COSTS 30 PLN NET/PERSON.





SALAD BUFFET:

lettuce mix, sprouts, tomato, cucumber, pepper, tofu, wheat croutons, flavored oils, sauces and dressings.

Bread | Butter | Fruit basket

HOT DISHES 2 dishes to choose from:

Braised pork chops in its own sauce
Old Polish pork neck in pepper sauce
Turkey ragout
Miruna baked with white wine sauce
and it's time
Baked melanoma cod with lemon sauce
and dill olive oil

OPTIONAL 3 dishes to choose from:

Green beans with burnt butter and parsley
Baked carrots in butter emulsion
Broccoli with roasted nuts and raisins
Potatoes baked with parsley butter
Penne pasta in tomato sauce
Lemon risotto with mature cheese

SOUP choose 1 of:

Three-meat broth with noodles and vegetables

Cream of white vegetables with croutons and herbal oil

Old Polish sour rye soup with white sausage and potatoes

DESSERTS choose 3 of:

Eton Mess
Cream cake with jelly
Banana dessert with caramel
Traditional cheesecake
Fruit salad
Filleted fruit
Chocolate cake with fruit
and cream mousse

THE GIVEN PRICES ARE NET PER PERSON. WE ADD A 10% SERVICE FEE TO EACH ORDER.

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SALAD BUFFET:

lettuce mix, sprouts, tomato, cucumber, pepper, tofu, wheat croutons, flavored oils, sauces and dressings.

Bread | Butter | Fruit basket



HOT DISHES

Venison ragout

2 dishes to choose from:

Chicken breast in thyme sauce Roasted turkey breast with yellow curry sauce Baked ham in horseradish sauce

Baked cod with leek sauce Baked salmon with dill sauce

OPTIONAL

3 dishes to choose from:

Roasted root vegetables with herbal gremolata Cauliflower and broccoli with butter and almonds potatoes cooked with butter and dill Pearl barley with herbs Potato pancakes with dips Risotto with mature cheese

SOUP

choose 1 of:

Minestrone soup

Cream of mushrooms with truffle oil and croutons

Fish soup with coconut milk and chili

DESSERTS

choose 4 of:

Eton Mess Cream cake with jelly Banana dessert with caramel Traditional cheesecake Fruit salad Filleted fruit Chocolate cake with fruit and cream mousse

and truffle oil

COLD BUFET-

- 1. Quiche with vegetables
- 2. Marinated salmon with herbs
- 3. Selection of cow and goat cheeses with honey and grissini sticks
- 4. Pepper and herb hummus
- 5. Potato salad with bacon and cucumber
- 6. Poultry roulade with herbs
- 7. Pork rillettes with garlic and marjoram
- 8. Slow-cooked pork loin with tuna sauce
- 9. Roasted beef brisket with herb dressing
- 10. Legs in jelly
- 11. Selection of Italian cold meats with olives
- 12. Herring in cream with apple and onion
- 13. Herring in oil with raisins, onion and pepper
- 14. Salmon in jelly
- 15. Lard in two flavors
- 16. Salad with tuna, eggs and green beans
- 17. Chicken salad with caper sauce and croutons
- 18. Chicken quiches

SALAD BUFFET:

lettuce mix, sprouts, tomato, cucumber, pepper, tofu, wheat croutons.

flavored oils, sauces and dressings.

Bread | Butter | Fruit basket

OPTIONS TO CHOOSE FROM: As a cold buffet:

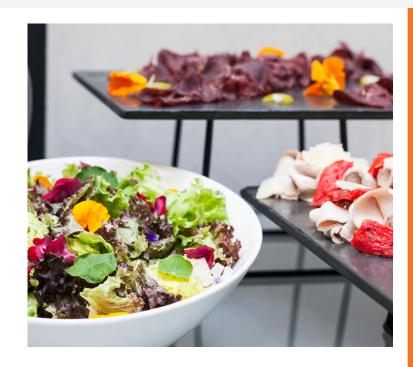
6 courses - PLN 99

8 courses - PLN 118

As an addition to the hot buffet:

4 courses - PLN 59

5 courses - PLN 69



Set Menu 129 PLN

SOUP

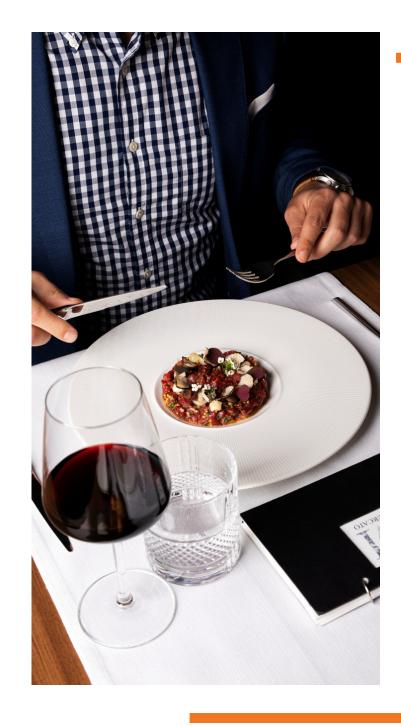
Three-meat broth with noodles, vegetables and meat

MAIN COURSE

Chicken breast, mashed potatoes, kale, green vegetables, demi-glace sauce

DESSERT

Apple pie with whipped cream and vanilla ice cream





APPETIZER

Herring Bismarck marinated in syrup with buttermilk and trout caviar

MAIN COURSE

Duck leg, red cabbage, potato fondant, thyme sauce

DESSERT

Tiramisu Mercato





SOUP

Cream of white vegetables with croutons and herbal oil

MAIN COURSE

Fried salmon, herb risotto, green vegetables, curry sauce

DESSERT

Chocolate and nut cake with raspberry sorbet





APPETIZER

Dumplings with mushrooms, fried shime in thyme emulsion, onion chips

MAIN COURSE

Cauliflower steak with nuts, raisins and micro salad

DESSERT

Basil cake with yuzu, celery granita, compressed apple



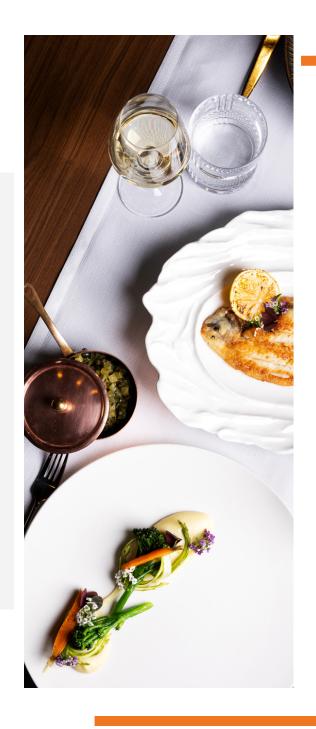
Compose jour own set

DESSERT

1. Baked cottage cheese cheesecake / dried fruit ice cream	PLN 33
2. Basil cake with yuzu, celery granita, compressed apple	PLN 33
3. Chocolate and nut cake with raspberry sorbet	PLN 33
4. Apple pie with whipped cream and vanilla ice cream	PLN 33
5. Tiramisu Mercato	PLN 33

SOUP

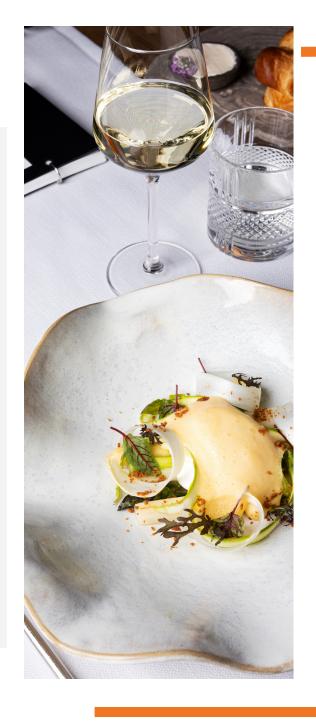
6. Tomato cream with parmesan and basil pesto	PLN 39
7. Sour rye soup with white sausage and egg	PLN 39
8. Cream of white vegetables with croutons and herbal oil	PLN 39
9. Three-meat broth with noodles, vegetables and meat	PLN 39



Compose jour own set

MAIN COURSE

10. Cauliflower steak with nuts, raisins and micro salad	PLN 57
11. Mushroom risotto with mature cheese	PLN 69
12. Mushroom dumplings, fried shime in thyme emulsion,	
onion chips	PLN 39
13. Slow-roasted pork loin with tuna sauce and mature cheese	PLN 39
14. Duck leg, red cabbage, potato fondant, thyme sauce	PLN 67
15. Fried salmon, herb risotto, green vegetables, curry sauce	PLN 87
16. Fried trout with mashed potatoes and green vegetables	
and lemon sauce	PLN 69
17. Chicken breast, mashed potatoes, kale, green vegetables,	
demi-glace sauce	PLN 57
18. Herring Bismarck marinated in syrup with buttermilk and trout caviar	PLN 39
19. Fish meatballs, new potato, green beans, pak choy,	
fish sauce with dill	PLN 59





non-alcoholic beverages packages ■ 27 PLN

woda mineralna, kawa, herbata

II 37 PLN

woda mineralna, kawa, herbata, soki owocowe

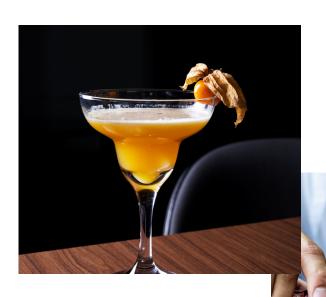
III 37 PLN

woda mineralna, kawa, herbata, napoje gazowane

IV 46 PLN

woda mineralna, kawa, herbata, soki owocowe, napoje gazowane

Podczas wyboru menu serwowanego lub w formie bufetu pakiet napoi jest obligatoryjny.



Open bar



You can choose a 3-hour or 6-hour package.

Alcohols packages are available at the bar only.

The offer is available from 10 people.

PLN 179/199

A welcome glass of Prosecco White wine, red wine Beer Vodka

Ш

PLN 219/279

A welcome glass of Prosecco
White wine, red wine
Beer
Vodka
Gin
Whiskey
Martini (Bianco, Rosso, Extra Dry)

III PLN 289/319

A welcome glass of Prosecco
White wine, red wine
Beer
Vodka
Gin
Whiskey
Martini (Bianco, Rosso, Extra Dry)
Rum

Tequila Liqueurs (2 types to choose from)

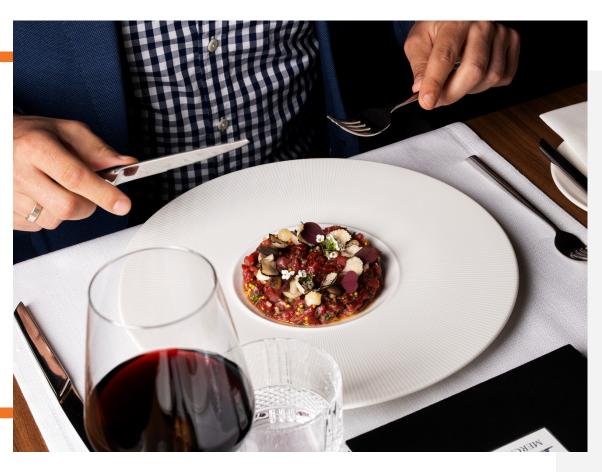
The price of each alcohol package includes:

Mineral water

Coffee, tea

Fruit juices and carbonated drinks.

More photos and films



We encourage you to check the photo gallery on our website, Facebook and Instagram and videos posted on YouTube.



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