

OFFER

CONFERENCE & BANQUET

HILTON GDAŃSK 2024




Hilton
GDAŃSK

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 Motława 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.

Coffeebreaks



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,
karpotka,
chocolate cake with vanilla cream.

Seasonal fruit

Coffee

Tea

Mineral water



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

THE GIVEN PRICES ARE NET PER PERSON. WE ADD A 10% SERVICE FEE TO EACH ORDER.
OFFER FOR MIN. 25 PEOPLE. FOR SMALLER GROUPS WE ADD 15% OF THE ORDER VALUE.

www.hiltongdansk.pl

Coffee breaks



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-Z CAKE

Karpatka

Chocolate cake with vanilla cream

Coffee, Tea, mineral water

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



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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.

www.hiltongdansk.pl

Buffet |

129 PLN



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
Filletted fruit
Chocolate cake with fruit and cream mousse

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Buffet ||

139 PLN



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
Filletted fruit
Chocolate cake with fruit
and cream mousse

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Buffet

159 PLN



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:

Chicken breast in thyme sauce
Roasted turkey breast with yellow curry sauce
Baked ham in horseradish sauce
Venison ragout
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 and truffle oil

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
Filletted fruit
Chocolate cake with fruit and cream mousse

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COLD BUFFET

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



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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



Set Menu ||

139 PLN

APPETIZER

Herring Bismarck marinated in syrup with buttermilk and trout caviar

MAIN COURSE

Duck leg, red cabbage, potato fondant, thyme sauce

DESSERT

Tiramisu Mercato



Set Menu III

159 PLN

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



Menu vegetarian.

129 PLN

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



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www.hiltongdansk.pl

Compose *your 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/ STARTER

- | | |
|--|--------|
| 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 |
| 10. Slow-roasted pork loin with tuna sauce and mature cheese | PLN 39 |
| 11. Herring Bismarck marinated in syrup with buttermilk and trout caviar | PLN 39 |
| 12.. Mushroom dumplings, fried shime in thyme emulsion, onion chips | PLN 39 |



Compose *your own set*

MAIN COURSE

- | | |
|--|--------|
| 13. Cauliflower steak with nuts, raisins and micro salad | PLN 57 |
| 14. Mushroom risotto with mature cheese | PLN 69 |
| 15. Duck leg, red cabbage, potato fondant, thyme sauce | PLN 67 |
| 16. Fried salmon, herb risotto, green vegetables, curry sauce | PLN 87 |
| 17. Fried trout with mashed potatoes and green vegetables
and lemon sauce | PLN 69 |
| 18. Chicken breast, mashed potatoes, kale, green vegetables,
demi-glace sauce | PLN 57 |
| 19. Fish meatballs, new potato, green beans, pak choy,
fish sauce with dill | PLN 59 |





non-alcoholic beverages packages

I 27 PLN

mineral water, coffee, tea

II 37 PLN

mineral water, coffee, tea, fruit juices

III 37 PLN

mineral water, coffee, tea, carbonated drinks

IV 46 PLN

mineral water, coffee, tea, fruit juices, carbonated drinks

When choosing from a served or buffet menu
drinks package is obligatory.



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.

I PLN 179/199

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

II 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.

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More photos and films



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



[Hilton Gdańsk](#)



[hilton_gdansk](#)

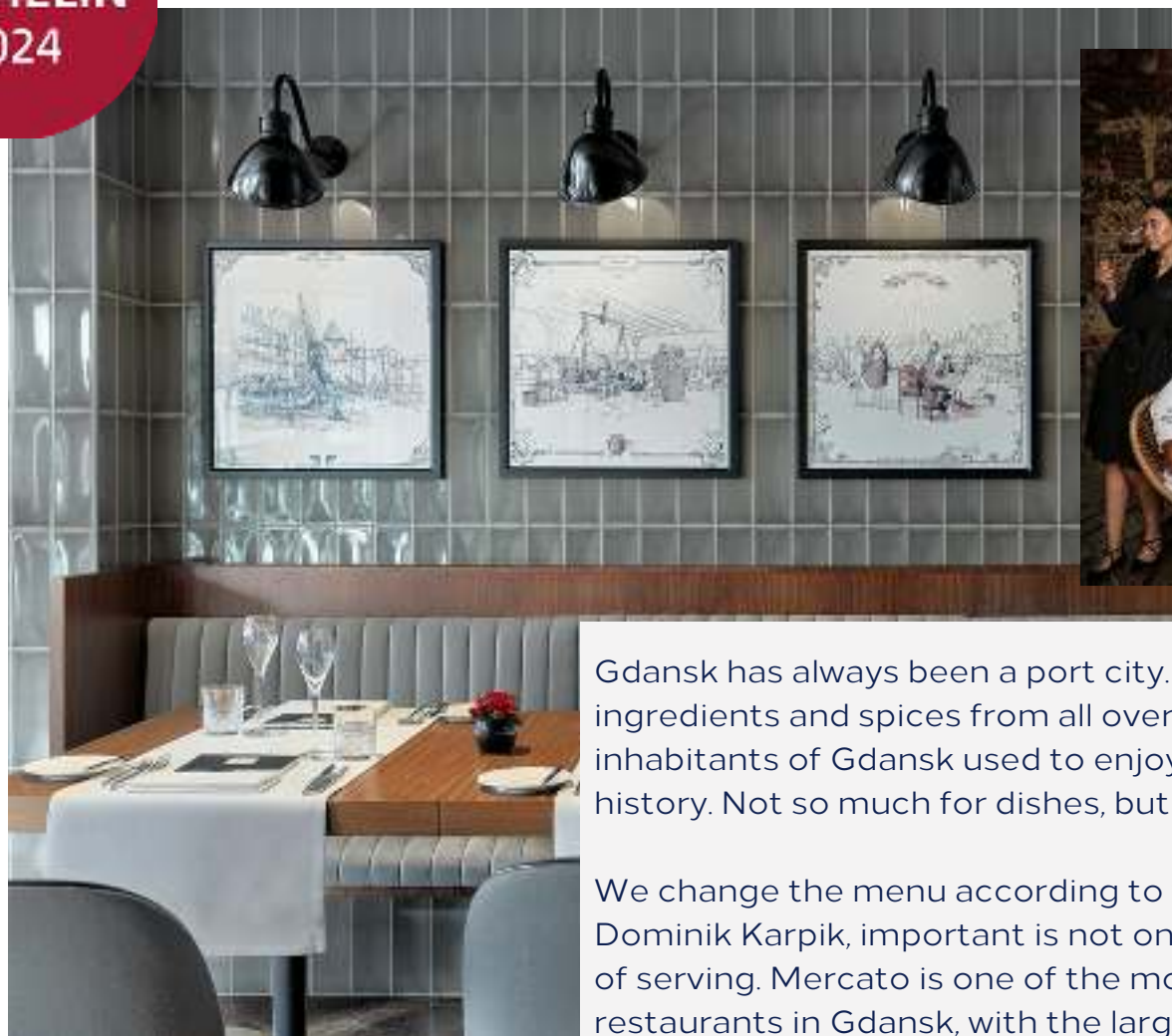


[Hilton Gdańsk](#)

MICHELIN
2024

Restaurant

Mercato



Gdansk has always been a port city. You could find here ingredients and spices from all over the world, which the former inhabitants of Gdansk used to enjoy. That is why we refer to this history. Not so much for dishes, but for products.

We change the menu according to the seasons and for our chef, 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 alcohol in the Tri-City.



Tasting

3-daniowa

130 PLN

WE INVITE YOU TO A UNIQUE MENU INSPIRED BY RECIPES FROM THE 19TH-CENTURY
GDAŃSK COOKBOOK.

SORREL SOUP

CROQUET | PICKLED CUCUMBER | SHALLOT |
DILL | QUAIL EGG

ZANDER

LANGOUSTINE | STURGEON CAVIAR | POTATO |
CHAMPAGNE SAUCE | PARSLEY | SHALLOT

GDAŃSK AMBER

BOLETUS | WHITE CHOCOLATE |
APRICOT | BUTTERMILK | GOLDWASSER



EXPAND THE TASTING WITH AMUSE BOUCHE AND PETITS FOURS + PLN 39

MICHELIN
2024

PRICE WITH TAX. WE ADD A 10% SERVICE FEE TO EACH ORDER.

www.mercatorestauracja.pl