

OFFER

conference and banquet

HILTON GDAŃSK



■ single 49 pln
all day 89 pln

Chocolate shortbread cookies 

Oat cookies with dried fruit 

Hummus with grilled brioche 

Mini Caesar salad with chicken

Poppy seed dessert with mascarpone 
and chocolate glaze with dried fruit 

Filetting fruit  

Beverages:

Lemonade

Coffee/Tea

Water

■ single 69 pln
all day 119 pln

Sweet French pastries

Brioche with goat cheese and red onion
marmalade

Mini Caesar salad with shrimp and croutons

Granola with forest fruits

Filetting fruits – available at the given time
of year

Beverages:

Juices: orange, grapefruit, apple

Lemonade

Coffee / Tea

Water

■ single 79 pln
all day 129 pln

Two cakes to choose from:
cheesecake, apple pie, carrot cake, w-z,
pistachio tart, kinder bueno tart,
lemon tart, caramel tart with coffee,
chocolate cake with vanilla cream

Wheat baguette with herb cheese and
smoked salmon

Mini Greek salad with feta cheese  

Filetting fruit – available at a given time
of year  

Beverages:

Juices: orange, grapefruit, apple

Lemonade or pina colada

Seasonal fruit smoothie

Coffee / Tea

Water

PLN 15 / piece

Shrimp in tempura with goma wakame salad
Mini Caesar salad with chicken and croutons
Mini Caesar salad with shrimp and croutons
Wheat baguette with smoked salmon and vegetables
Brioche with roasted turkey and cranberry sauce

Vegetarian:



Chocolate croissant
Chocolate cake with vanilla cream
Whole grain baguette with camembert, salad and fruit
Brioche with goat cheese and red onion marmalade
Hummus with grilled brioche
Arancini with truffle

Vegetarian and gluten-free:



Mini Greek Salad
Fresh Vegetables with Dips
Panna Cotta with Caramel Sauce
Ginger Truffle / Plum Truffle



STARTER

Beef tartare with shallots, chives and spicy sausage oil

Salmon marinated in Sicilian orange with celery

Herring marinated in syrup with micro salad and marinated beetroot and cucumber

Green asparagus with poshe egg and hollandaise sauce and young herb salad

SOUP

Tomato cream with basil pesto

Chicken and beef broth with vegetables and homemade pasta

Creamed fish soup with salmon and pike-perch and potatoes

MAIN COURSE

Corn chicken breast with mashed potatoes, cauliflower and thyme sauce

Gyoza dumplings with duck with veal and hoisin sauce

Slow-cooked beef rib with mushrooms and onion puree

Baked salmon with pearl barley and green vegetables with dill sauce

Fried trout with cucumber salsa and mashed potatoes

Slow-cooked beef cheeks with beetroot puree, baked beetroot

Mushroom risotto with truffle and mature cheese

DESSERT

Baked cottage cheese cheesecake with dried fruit ice cream

Polish apple pie with vanilla ice cream

Praline cake with raspberry sorbet

COMPOSE YOUR SET:

3-COURSES 179 PLN

4-COURSES 219 PLN

5-COURSES 279 PLN

COLD BUFFET

SALAD BUFFET :
LETTUCE MIX, SPROUTS, TOMATO, CUCUMBER, PEPPER, TOFU, WHEAT
CROUTONS, FLAVOURED OLIVE OIL, SAUCES AND DRESSINGS

TOMATO AND OLIVE TAPENADE 
SMOKED SALMON WITH BUTTERED BREAD
VOL-AU-VENT WITH FISH PASTE AND GOMA WAKAME SALAD
POTATO SALAD WITH BACON AND GHERKINS
GREEK-STYLE FISH
FRIED COD IN BATTER IN VINEGAR MARINADE
BEETROOT WITH HORSERADISH, PICKLED MUSHROOMS
BREAD, BUTTER

SOUP

FISH SOUP WITH COCONUT MILK, LEMONGRASS AND KAFFIR LEAVES

MAIN COURSE

BAKED SALMON WITH DILL SAUCE AND FRIED PAK CHOI
BAKED MACKEREL WITH VEGETABLE RATATOUILLE
HONEYCOMB IN BATTER WITH CUCUMBER SALSA
PORK CHOPS IN MUSHROOM SAUCE
VEGETABLE CUTLETS IN DILL SAUCE
LEMON RICE
POTATO PUREE

DESSERT

ROYAL CHEESECAKE
POPPY SEED DESSERT WITH MASCARPONE, CHOCOLATE ICING AND DRIED
FRUIT
WALNUT CAKE WITH ALMOND CREAM
FILETTED FRUIT 
FRUIT BASKET 
TIRAMISU

DRIED FRUIT COMPOTE

199 PLN/ PERSON

COLD BUFFET

SALAD BUFFET : LETTUCE MIX, SPROUTS, TOMATO, CUCUMBER, PEPPER,
TOFU, WHEAT CROUTONS, FLAVORED OLIVE OIL, SAUCES AND DRESSINGS

OLIVE TAPENADE 
BUTTER BREAD WITH PULLED BEEF AND MARINATED ONION
VOL-AU-VENT WITH BEEF TARTARE AND MARINATED MUSHROOMS
ROASTED PORK LOIN IN TUNA SAUCE WITH GRISSINI STICKS
CHICKEN ROULADE WITH DRIED FRUIT AND FETA CHEESE
MOZZARELLA WITH DRIED TOMATOES
CHICKPEA AND VEGETABLE SALAD WITH FRIED CHICKEN BREAST WITH BASIL
DRESSING
MARINATED MUSHROOMS
BREAD, BUTTER

SOUP

THREE-MEAT BROTH WITH NOODLES AND VEGETABLES
CREAM OF WHITE VEGETABLES

MAIN COURSE

BAKED SALMON WITH CURRY SAUCE
MASHED POTATOES
VEGETABLE RATTATOUILLE
POTATO CASSEROLE
DUMPLINGS WITH SMOKED BACON AND ONION
BEEF ROULADE WITH MUSHROOM SAUCE
BAKED HAM IN HORSERADISH SAUCE

DESER

APPLE PIE WITH CINNAMON
ROYAL CHEESECAKE
POPPY SEED DESSERT ON MASCARPONE WITH CHOCOLATE ICING AND DRIED
FRUIT
WALNUT CAKE WITH ALMOND CREAM
TIRAMISU
FILETTED FRUIT 
FRUIT BASKET 

DRIED FRUIT COMPOTE

239 PLN /PERSON



COLD BUFFET

SALAD BUFFET : LETTUCE MIX, SPROUTS, TOMATO, CUCUMBER, PEPPER, TOFU, WHEAT CROUTONS, FLAVORED OLIVE OIL, SAUCES AND DRESSINGS

TOMATO AND OLIVE TAPENADE WITH CROUTONS

VOL-AU-VENT WITH BAKED EGGPLANT

BEETROOT CARPACCIO WITH FETA CHEESE AND HERBAL OIL

CHICKPEA SALAD WITH VEGETABLES

BEETROOT WITH HORSERADISH, PICKLED MUSHROOMS

BREAD, BUTTER



SOUP

MINISTRONE SOUP

CREAM OF WHITE VEGETABLES WITH HERBAL GREMOLATA



MAIN COURSE

RISOTTO WITH MUSHROOMS AND AGED CHEESE

PUNJABI SAMOSA DUMPLINGS

GNOCCHI IN FOUR CHEESE SAUCE

POTATO GRATIN WITH TZATSIKI SAUCE

RATATOUILLE

DESSERT

APPLE PIE WITH CINNAMON

ROYAL CHEESECAKE

POPPY SEED DESSERT WITH MASCARPONE, CHOCOLATE ICING AND DRIED FRUIT

FILETTED FRUIT

FRUIT BASKET

DRIED FRUIT COMPOTE

179 PLN /PERSON

17 PLN/ITEM:

COLD:

HERRING SALAD

PASTA SALAD WITH SMOKED CHICKEN

HERRING WITH APPLE AND ONION

VEGETABLE SALAD

POTATO SALAD WITH BACON AND GHERKINS

SALMON MARINATED IN HERBS

20 PLN/ITEM:

SOUP:

MUSHROOM SOUP WITH POTATOES AND BACON

THREE-MEAT BROTH WITH PASTA AND VEGETABLES

MUSHROOM CREAM WITH CROUTONS AND HERBAL OIL

19 PLN/ITEM:

WARM:

DUMPLINGS WITH MEAT AND LARD

DUMPLINGS WITH CABBAGE AND MUSHROOMS

DUMPLINGS WITH COTTAGE CHEESE AND ONION

BOILED POTATOES WITH PARSLEY AND BUTTER

BUCKWHEAT GROATS WITH BACON AND ONION

FRIED CABBAGE

22 PLN/ITEM:

WARM:

PIKE-PERCH FILLET IN KAFFIR SAUCE

ROASTED TURKEY WITH CARAMELIZED RED CABBAGE WITH RAISINS

REDFISH IN DILL SAUCE

OLD POLISH PORK NECK IN PEPPER SAUCE

19 PLN/ITEM:

DESSERT:

APPLE PIE ON A SHORTCRUST PASTRY BASE

TRADITIONAL CHEESECAKE WITH CANDIED ORANGE

CARROT CAKE WITH CREAM

ROYAL CHEESECAKE

GINGERBREAD CAKE

Package I

27 PLN netto/per.

mineral water, coffee, tea

Package II

37 PLN netto/per.

mineral water, coffee, tea, fruit juices

Package III

37 PLN netto/per.

mineral water, coffee, tea, carbonated drinks

Package IV

46 PLN netto/per.

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

Package I

179/199 PLN

A glass of Prosecco to welcome you

White wine, red wine

Beer

Vodka

Package II

219/279 PLN

A glass of Prosecco to welcome you

White wine, red wine

Beer

Vodka

Gin

Whiskey

Martini (Bianco, Rosso, Extra Dry)

Package III

289/319 PLN

A glass of Prosecco to welcome you

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.

Great location
in the center
of the Old Town

CONTACT US

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