



SHERATON
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In the name of love



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Wedding offer for 2024.



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The unique wedding begins with a unique place. **Sopot** is such a place. Located by the sea and the beach, full of green areas and parks, it combines the beauty of historic villas, charming streets and a seaside promenade.

Sheraton Sopot will surprise you not only with magnificent ballrooms and professional service but most of all, a great and unique location.



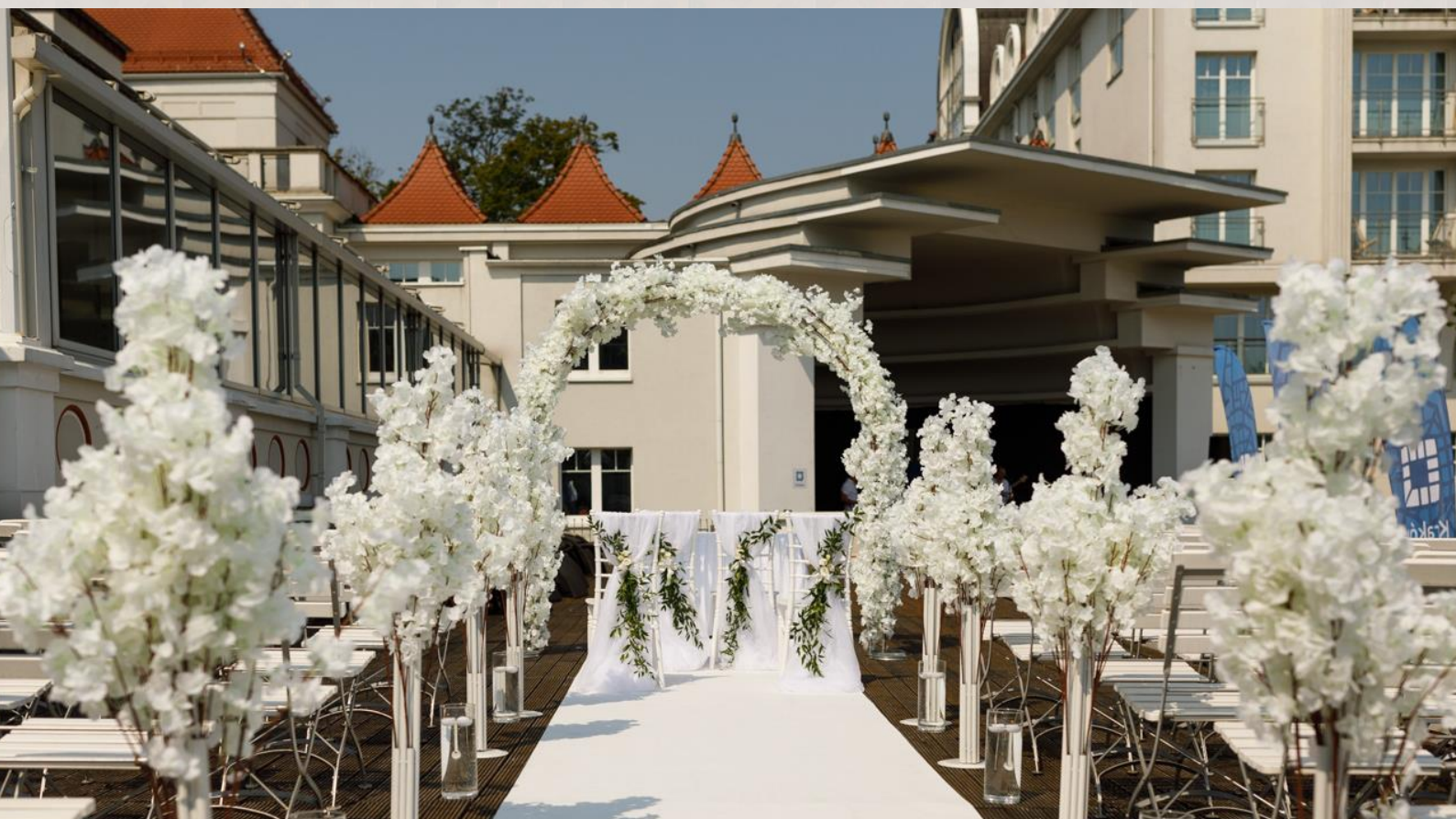
Baltic Panorama Ballroom is the one and only such place in Poland.
It was created to delight you and your guests.

The breathtaking view of the sea and Sopot pier impresses at first sight
and continues to please you to the last moment. The Ballroom is located
in the Spa House where the wedding ceremonies have been taking place
for many years.



Marco Polo Ballroom, located right by Baltic Panorama room, is our second wedding venue. Spacious ballroom, filled with light, ready to accommodate all your guests.

This venue can be used separately or as a supplement to Baltic Panorama Ballroom. It will accommodate additional tables, a dancefloor or DJ.



The wedding package includes:

- Specialist certified by Marriott Int. who will support you with your wedding preparations
- Selected ballroom with a dancefloor
- Delicious menu prepared by the Head Chef of Sheraton Sopot Hotel
- Free of charge menu for children up to 4 years old, children's menu up to 12 years old – 80 PLN per child
- 50% discount on set menu for wedding staff (e.g. photographer)
- Tasting of the selected menu for the Bride and Groom
- Apartment with a sea view on the wedding day for the Bride and Groom with breakfast and late check-out option (upon availability)
- Preferential accommodation prices for wedding guests
- Classic name vignettes, menu cards, basic table decoration and white chair covers
- Professional waiting service - mirror service
- Traditional Polish Wedding Couple greeting with bread and salt
- Support in contact with companies offering wedding services and attractions
- Possibility of a photo session at the terraces of the Rotunda of the Cure House with a view of the sea and Sopot pier (prior consultation with our specialist needed)
- One parking spot for two days for Wedding Couple (earlier reservation required)
- Voucher for a weekend stay at the Sheraton Sopot Hotel in a room with sea view with all-day access to the wellness area at Sheraton SPA and to the Club Lounge



Additional information:

- For less than 60 adult guests in Baltic Panorama, we charge one-time rental fee.
- Wedding packages are available from 30 people, for smaller wedding ceremonies - please contact us.
- There is a possibility of organizing wedding ceremony on the summer terraces of the Cure House next to Baltic Panorama Ballroom – the cost is 2500 PLN.
- There is a possibility of live streaming from your wedding – the cost is calculated individually.
- All prices in the offer are gross prices (including VAT tax).
- The prices of banquet services mentioned in the offer do not include a service fee of 10%. The prices related to accommodation are not subject to the service fee.

Information about menu:

- Full wedding menu package consists of: 4-course served menu, buffets (cold, hot and dessert) and hot dish after midnight.
- Each buffet menu includes non-alcoholic drinks with no limit: water, tea, coffee, juices and soft drinks.
- In case of special dietary requirements, including any food allergies, please notify your dedicated Specialist.
- You can order additional hot dishes after midnight and live cooking stations – a detailed description along with the price can be found in the further part of the offer.

Step 1: compose your own served menu*

*Please choose one option from each subcategory (appetizer, soup, main course and dessert)

Appetizer

- Duck liver parfait in herb butter with apple and thyme jelly, multigrain toast 45
- Roasted duck terrine, chestnut petals and cherry-rosemary jam 46
- St. Jacob's clams, green peas and mint purée, black pudding, marinated onion in white wine, pickled radish 64
- Beef carpaccio, pickled boletes, arugula, parmesan, capers, balsamic cream, linseed oil 59
- Smoked deer comber, figs marinated in rum, sour apple and sea buckthorn 60
- Smoked baltic trout marinated in sea salt, homemade bread toast, dill mayonnaise, slices of semi-pickled cucumber 47
- Salted salmon lightly smoked with alder smoke, saffron mayonnaise, salicornia, pickled radish 55

Vegetarian options:

- Mix of lettuces, Kashubian cheese, roasted peppers, dried tomatoes, roasted cashews, sunflower seeds, raspberry dressing with buckwheat honey
- Mix of lettuces, baked beetroot, orange, roasted walnuts, feta cheese, pea sprouts and balsamic cream

Vegan option:

- Eggplant marinated in miso paste and maple syrup with pineapple, mango, chili, coriander and lime salsa

Soup

- Baked potato and fennel cream with pineapple salsa 34
- Mushroom soup with vegetables and sour cream 41
- Homemade goose broth with dumplings and lovage 32
- Thai lemon soup with chicken, mun mushrooms and coconut milk 34
- Cream of baked parsley with Kashubian honey and caramelized pear 33
- Red lentil soup with roasted tomatoes and celery 32
- Cream of artichokes and spinach with tomato and nut pesto 35

Step 1: compose your own served menu*

*Please choose one option from each subcategory (appetizer, soup, main course and dessert)

Main course

- Deer comber, celery and fennel purée, caramelized carrots, sugar snap peas, cherries in porto wine 150
- Confit duck thigh with red cabbage purée, warm kale and kohlrabi salad, creamy polenta, plum demi-glace with spices 76
- Beef tenderloin steak, portobello mushroom, roasted garlic purée, cherry tomatoes, broccoli, creamy demi-glace with green pepper and bourbon 150
- Baked zander, potato cake, warm salad of green vegetables and dill oil 78
- Baked halibut fillet, black lentils, pumpkin purée with oranges, young vegetables 80
- Guinea fowl breast, young vegetables, polenta and herbal demi-grace 90
- Sous vide pork tenderloin, young caramelized vegetables, parsnip purée, demi-glace sauce with a pinch of red wine 74

Vegetarian option:

- Risotto with green vegetables, truffle oil and mascarpone cheese

Vegan option:

- Gratina with grilled zucchini and lentils with a warm spinach and sun-dried tomato salad

Desserts

- White chocolate cake, raspberry cream, seasonal fruit
- Vanilla panna cotta with with raspberry sauce and seasonal fruits
- Passion fruit cake, chocolate ganache, gluten-free sponge cake
- Amber tiramisu, coffee jelly and chocolate sponge cake
- Homemade cheesecake with orange peel, crispy buttery base, vanilla cream, seasonal fruits
- Raspberry mousse, vanilla crème brûlée, raspberry coulis
- Strawberry mousse on vegetable cream with fruit gel, gluten-free sponge cake, seasonal fruits

Step 2: compose your buffet*

*Please choose one of two available options

Option I - 330 PLN

Salads (2 items to choose)

- Young lettuce leaves with blue cheese, citrus fruits and balsamic cream
- Salad with tuna, baby potatoes, green beans and onion ceviche
- Arugula salad with pear and parmesan cheese
- Salad with smoked trout, cherry tomatoes and sour cucumber
- Caesar salad with grilled prawns and herb croutons
- Asian salad with rice noodles and crispy chicken

Appetizers (3 items to choose)

- Smoked fish board (redfish, trout, salmon, sprats)
- Cod ceviche with coriander and chilli
- Duck pâté with red wine jelly
- Sous vide turkey with rocket and parmesan cheese
- Tomatoes with mozzarella and fresh basil
- Eggplant with onion jam, baked with goat cheese
- Pork loin with horseradish mousse and apple jelly
- A board of Kashubian cheeses

Soups (1 item to choose)

- French onion soup
- Baked potato and leek cream
- Asian shrimp broth
- Italian minestrone soup with parmesan cheese

Step 2: compose your buffet*

*Please choose one of two available options

Option I - 330 PLN

Hot dishes (3 items to choose)

- Farm chicken breast, baked with sun-dried tomatoes
- Pork tenderloin stuffed with mushrooms with smoked ham
- Homemade dumplings with venison
- Chilli con carne with grilled tortilla
- Cod fillets with fried spinach
- Hake with oil from sun-dried tomatoes and marinated olives

Additions (3 items to choose)

- Gnocchi with mushroom sauce
- Potatoes baked with thyme
- Chilli sin carne
- Beans with almond butter
- Grilled vegetables

Desserts (4 items to choose)

- Mascarpone cheesecake with seasonal fruits and biscuits
- Sopot cheesecake on dark crumble
- Chocolate mousse with currant and dark sponge cake
- Raspberry panna cotta with seasonal fruits
- Profiterole with vanilla cream
- Amber tiramisu on a dark sponge cake
- Gluten-free brownie
- Salted caramel tart
- Mini meringues with cream and fruits
- Apple pie

Step 2: compose your buffet*

*Please choose one of two available options

Option II - 410 PLN

Salads (3 items to choose)

- Young lettuce leaves with goat cheese, nuts and baked beetroots
- Salad with tuna, baby potatoes, green beans and onion ceviche
- Arugula salad with pear and parmesan cheese
- Salad with smoked trout, cherry tomatoes and sour cucumber
- Caesar salad with grilled prawns and herb croutons
- Asian salad with rice noodles, crispy chicken, mango and coriander

Appetizers (3 items to choose)

- Smoked fish board (redfish, trout, salmon, sprats)
- Salmon tartare with sour cream
- Cod ceviche with coriander and chilli
- Duck pâté with red wine jelly
- Sous vide turkey with rocket and parmesan cheese
- Tomatoes with mozzarella and fresh basil
- Eggplant with onion jam, baked with goat cheese
- Pork loin with horseradish mousse and apple jelly
- A board of Kashubian cheeses

Soups (2 items to choose)

- French onion soup
- Baked potato and leek cream
- Asian shrimp broth
- Italian minestrone soup with parmesan cheese

Step 2: compose your buffet*

*Please choose one of two available options

Option II - 410 PLN

Hot dishes (4 items to choose)

- Roasted duck with cranberry sauce
- Pork tenderloin stuffed with mushrooms and smoked ham
- Beef stewed with vegetables in red wine
- Homemade dumplings with venison
- Baked sweet potatoes with chickpeas in tom yum sauce
- Cod fillets with fried spinach
- Zander in white wine

Additions (3 items to choose)

- Gnocchi with mushroom sauce
- Potatoes baked with thyme
- Chilli sin carne
- Beans with almond butter
- Grilled vegetables

Desserts (5 items to choose)

- Mascarpone cheesecake with seasonal fruits and biscuits
- Sopot cheesecake on dark crumble
- Chocolate mousse with currant and dark sponge cake
- Raspberry panna cotta with seasonal fruits
- Profiterole with vanilla cream
- Amber tiramisu on a dark sponge cake
- Gluten-free brownie
- Salted caramel tart
- Mini meringues with cream and fruits
- Apple pie



Step 3: choose hot dish after midnight

*There is a possibility to choose more than 1 option; dishes served in a buffet.

- Red borscht made with home-made sourdough 23
- Sour rye soup with white sausage 30
- Spicy goulash soup 37

- Dumplings with venison 39
- Croquettes with cabbage and mushrooms 19
- Beef in oyster sauce with prawns, garlic and vegetables, jasmine rice 73

Step 4: enrich your wedding with selected alcohols

- Vodka Wyborowa, house white and red wine , a glass of sparkling wine – 145 PLN/person
- Vodka Wyborowa, house white and red wine , a glass of prosecco – 155 PLN/person
- Vodka Wyborowa, house white and red wine , a glass of champagne – 175 PLN/person
- Beer Żywiec or Heineken - 19 PLN/person
- Prosecco - 37 PLN/person
- Martini Bianco, Martini Extra Dry, Martini Rosso - 35 PLN/person
- Whisky Balantine's Finest - 40 PLN/person
- Bourbon Jim Beam White - 40 PLN/person
- Gin Beefeater - 40 PLN/person
- Rum Angostura White Reserva - 40 PLN/person
- Tequila Olmeca Silver/Gold - 40 PLN/person
- Aperol Aperitivo - 40 PLN/person

Additional welcome drink – 35 PLN / person / 1 drink to choose from:

- Mojito (classic / strawberry (July – August) / alcohol-free)
- Aperol Spritz
- Gin & Tonic
- Campari Orange

There is a possibility to deliver and serve own alcohols from outside of the hotel.

In this case the corkage fee is applicable:

- 50 PLN / for each open bottle of wine, sparkling wine, champagne, etc. up to 0,7 l
- 70 PLN / for each open bottle of spirits up to 0,7 l

Step 5 (optional): enrich your wedding menu

Additional dishes after midnight

- Slow-roasted beef cheeks with vegetables and red wine sauce - 67 PLN per person
- Dumplings with duck -40 PLN per person
- Dumplings with boar – 40 PLN/person
- Dumplings with cabbage and mushrooms – 34 PLN/person
- Red borscht on homemade sourdough - 20 PLN per person
- Red borscht on homemade sourdough with cabbage and mushrooms croquette – 32 PLN per person
- Turkey leg baked in white wine with dried fruit - 60 PLN/person
- Homemade potato dumplings with herb butter – 25 PLN/person

Live cooking stations with service

- Udon noodles with beef, pak choi and pepper sauce - 85 PLN per person
- Fried prawns in oyster sauce with garlic and vegetables – 79 PLN /person
- Green curry with chicken and eggplant with fresh basil – 69 PLN/person
- Paella with seafood and chorizo – 79 PLN/person

Regional buffet

- Cold cuts from the hotel smokehouse
- Kashubian sausages
- Pickled cucumbers and traditional lard
- Smoked fish
- Homemade bread
- Polish sour soup
- Dumplings with cabbage and mushrooms

90 PLN / person / 2 h

Kids menu

Appetizer

- Toasts with mozzarella and cherry tomatoes

Soup

- Broth or tomato cream

Main course

- Chicken breast or nuggets, baked or mashed potatoes, salad

Dessert

- Ice cream with whipped cream and fruits

Price: 80 PLN for a child up to 12 years old. For children under 4 years old menu is free of charge.



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Wedding cakes made by Sheraton Sopot Confectionery

The unique cakes created in the Sheraton Sopot confectionery under the leadership of Robert Rusin will delight guests, and the five-star service will give the wedding a unique character.

Wedding cakes offer:

- Chocolate cake (chocolate sponge cake, crispbread, currant jelly, currant cream, dark chocolate mousse)
- Passion fruit cake (light sponge cake, puff pastry, mango jelly, passion fruit cream, passion fruit mousse)
- Raspberry cake (light sponge cake, crispbread, raspberries, raspberry cream, raspberries, raspberry roulade)
- Naked cake (seasonal fruit, vanilla cream)

32 PLN/person

There is a possibility to bring wedding cake from outside of the hotel. Service charge applicable is 10 PLN/person.

In case of bringing your own cake, a list of allergens, a receipt for the ordered cake and a completed form are required.

Sheraton Sopot Confectionery

Candy bar

Hand-made sweets will be an attraction for both children and adults. Our sweets will delight your guests with both taste and appearance.

- Truffles: coffee, passion fruit, chocolate
- Fruit jelly pate de fruits
- Mini cupcakes with vanilla cream
- Marshmallows

75 PLN / person / 2 h







Bachelorette party in Sheraton Sopot Spa

Full relax and wellness, a glass of sparkling wine and delicious appetizers. Especially for you to enjoy the stag party!

We invite each of you to choose one treatment from:

- Full-body massage with aromatherapy oils (55 min)
- Facial Care Treatment by Dermalogica (55 min)
- Full-body scrub with massage (55 min)

During the stag party you will have the opportunity to enter our Spa Experience area, where you can find:

- Swimming pool and hydropool
- Steam rooms: Hamman and saline
- Finnish sauna and Infrared sauna
- Rain caves
- Tepidarium with heated loungers

Sparkling wine and antipasti in the fireplace area.

Offer is available for groups from 5 to 15 people. Price is 450 PLN / person.

58 767 19 00 | spa.sopot@sheraton.com
www.sheratonsopotspa.pl/en





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Bachelor party

The Cigar Shop and Whisky Lounge is a unique place dedicated to scotch whisky lovers. A vast choice of cigars from Dominicana, Honduras or Nikaragua will surprise the guests. Cozy atmosphere of this place is perfect for your private event, during which you will say goodbye to the bachelor status of the Groom-to-be!

Offer 1

- Cozy place available only for you
- Tasting of 3 single malt whiskys conducted by a professional whisky ambassador
- Snacks

For groups from 8 to 40 persons the price is 290 PLN per person.

Offer 2

- Cozy place available only for you
- Tasting of 3 single malt whiskys conducted by a professional whisky ambassador
- Selected cigar with a possibility of tasting on the spot
- Snacks

For groups from 8 to 40 persons the price is 320 PLN per person.

There is a possibility to order more dishes on the spot.

The offer is available only for adults.



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Do not hesitate to contact us:

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