

★★★★
HOTEL
SOPOT

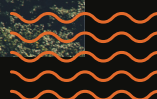
Business Offer





Hotel Sopot

is a perfect place to organize training sessions, conferences, business meetings, as well as special events.



We are located on the main communication route, in the heart of Tri-City, in the vicinity of Sopot's Northern Park.

Beach	250 m
Pier in Sopot	1,4 km
Heroes of Monte Cassino Street (so-called Monciak)	1,4 km
Main train station in Sopot	1,5 km
Ergo Arena	5 km
Amber Expo	12 km
Tri-City bypass	8 km
Airport	17 km





Conference center

The conference center of Hotel Sopot is a modern, modular room, with access to light, with an area of 210m² - with the possibility of dividing it into 4 smaller rooms. Our space allows organization of conferences for up to 160 persons.

Room	Area	Theatrical	U-shape	Banquet	Classroom	Cabaret
Opera	42 m ²	30	16	20	24	12
Zatoka	43 m ²	30	16	20	24	12
Molo	37 m ²	30	16	20	24	12
Marina	41 m ²	30	16	20	24	12
Opera + Zatoka	80 m ²	80	34	40	34	36
Molo + Marina	70 m ²	70	34	40	34	36
All rooms	210 m ²	160	-	100	70	60

Conference room equipment

- Suspended AV equipment
- Microphone
- Flipchart
- Sound system with microphone
- Wired and Wi-Fi internet connection
- Blinds - blackout option

Rooms

The hotel has over 100 rooms for single or double use, also with the option of extra beds. For guests who appreciate higher comfort we offer more spacious apartments with terraces.



Restaurant No. 88

The dishes served by our Chef are based on fresh, regional products and incorporated into seasonal and occasional à la carte menus. The unique atmosphere is complemented by remarkable interior. Restaurant No. 88 is also an excellent place to organize business lunches. Every day we serve here also rich breakfast buffets and dinners.



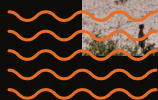
Lobby Bar

A place for a meeting with friends or for a business talks over freshly brewed coffee or dishes and drinks from the bar menu. In the evenings you can come here for a glass of vintage whiskey, a glass of fine wine or cognac.



Club No. 88

During summer we place at the disposal of our guests Club No. 88 - a private beach with Hotel Sopot's beach bar.



SPA & WELLNESS

All guests of the Hotel Sopot, as part of their stay, can enjoy free use of the saunas and relaxation zone. In the offer we have: a wide range of body treatments, the first on the Coast a 4-person hyperbaric chamber, as well as a fitness room and an outdoor swimming pool. For conference guests we will be pleased to propose a special offer for selected services.

Recommended attractions

In cooperation with our partners we present you a list of the most interesting attractions that will additionally make your stay in our hotel more pleasant. These include, among others, cruises on boats, yachts, or bicycle trips. In the hotel itself we can offer: meetings with wine conducted by a sommelier, sushi workshops, dinner accompanied by live music or a DJ, an illusion show or the work of a caricaturist, who will commemorate the faces of our guests.



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Coffee breaks



COFFEE BREAKS

Classic break

- a mix of shortcrust cookies
- coffee, tea, water, fruit juices

32 pln / per (one-time)
45 pln / per (half-day)
60 pln / per (all-day)

Breakfast break

- mini sandwiches - 3 pieces / person.
- tartines with vegetable mousse
- coffee, tea, water, fruit juices

42 pln / per (one-time)
58 pln / per (half-day)
80 pln / per (all-day)

French-styled break

- french pastries with filling
- chocolate mousse with raspberries
- coffee, tea, water, fruit juices

45 pln / per (one-time)
60 pln / per (half-day)
82 pln / per (all-day)

Cocktail break

- homemade smoothie
- two types available
- coffee, tea, water, fruit juice

35 pln / per (one-time)
50 pln / per (half-day)
65 pln / per (all-day)

All prices listed are net prices.

Fit Break

- julienned vegetables with tzatziki dip
- coconut chia pudding with mango
- fruit salad with mint
- coffee, tea, water, fruit juices

45 pln / per (one-time)
60 pln / per (half-day)
80 pln / per (all-day)

Fruity break

- sliced fruit platters
- 2 types of homemade pastries
- coffee, tea, water, fruit juices

48 pln / per (one-time)
65 pln / per (half-day)
85 pln / per (all-day)

Premium

- croissant / arugula / Parma ham / pickled red onion
- bagel / lamb's lettuce / smoked salmon / philadelphia cheese / black olive / dill

55 pln / per (one-time) / 1 piece / per
73 pln / per (half-day)
98 pln / per (all-day)

Additional options

	ONE - USE	ALL DAY
Hummus / wasa bread / chive oil	18 pln /100g / per	34 pln / per
Sandwiches	22 pln /3 pcs. / per	40 pln / per
Jullenned vegetables with yoghurt dip	20 pln /80g / per	35 pln / per
Mini Greek salad	16 pln /100g / per	30 pln / per
Pumpernickel muffins with honey	20 pln /3 pcs. / per	35 pln / per
Shortcrust cookies	12 pln /100g / per	20 pln / per
French pastries	15 pln /100g / per	28 pln / per
Mini doughnuts	12 pln /3 pcs. / per	22 pln / per
Granola with yoghurt and mango	18 pln /150g / per	32 pln / per
Sliced fruit	20 pln /150g / per	35 pln / per
Whole fruit	18 pln /200g /per	22 pln / per
Fruit smoothie	15 pln /100ml / per	28 pln / per

All prices listed are net prices.

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Lunch
menu

SERVED LUNCH

Proposition 1

- herring tartare/ apple puree/ cucumbers fermented in brine/ fired bread
- atlantic cod/ mashed potatoes/ broccoli/ buttermilk and lemon sauce
- tartelette/chantilly cream/ seasonal fruit/ mango jelly

92 pln / per

Proposition 3

- cooked pork loin/ horseradish mousse/ crispy potato/ lamb's lettuce
- pikeperch fillet/ buttermilk bulgur/ confit carrots/ leek sauce
- panna cotta/ cigarillo cake/ raspberry mousse/ roasted white chocolate

110 pln / per

Proposition Vegan

- hummus/ sun-dried tomatoes/ olive powder/ lentil crisps/ tomato oil
- rice noodles/ seasonal vegetables/ coconut milk/ tofu/ coriander
- fruit tartare/ mint

86 pln / per

Proposition 2

- caesar lettuce/ chicken breast/ bacon/ anchovies/ parmesan/ toast
- duck leg/ potato dumplings/ roasted parsley/ pickled beets/ red wine sauce with orange
- mini meringues/ mascarpone cream/ forest fruit gel

103 pln / per

Proposition Vegetarian

- roasted cauliflower cream/ roasted almonds
- beetroot risotto/ pickled beetroot/ scorzonera crisps/ truffle oil/ parmesan cheese
- apple pie/ vanilla ice cream

90 pln / per

All prices listed are net prices.

BUFFET LUNCH

Polish

Salads

- salad mix/ seasonal vegetables/ vinaigrette
- sauerkraut salad

Soup

- barley soup

Main courses

- cod fillet/ lemon sauce
- pork chop

Extras

- mashed potatoes/dill
- potato dumplings
- root vegetables

Sweet buffet

- apple pie
- royal cheesecake

115 pln / per max 2 h

French

Salads

- chicory and apple salad
- nicoise salad/ egg/ sun-dried tomatoes/ tuna

Soup

- onion cream/ croutons

Main courses

- turkey breast/ veloute sauce
- pikeperch fillet/ leek sauce/ mussels
- quiche lorraine

Extras

- potato gratin
- buttermilk bulgur
- ratatouille peppers/ courgette/ onions/ aubergine

Sweet buffet

- crepes suzette pancakes
- strawberry tart

126 pln / per max 2 h

All prices listed are net prices.

Buffet lunch

Vegetarian

Salads

- spinach/ cherry tomatoes/ vinaigrette
- lamb's lettuce with rocket/ pickled beetroot/ goat's cheese/ walnuts/ raspberry dressing

Soup

- green pea cream/ mint/ soup pearls

Main courses

- vegetarian lecsó
- tagliatelle with mushrooms/ truffle paste/ parmesan cheese/ lovage
- falafel/ yoghurt sauce with tahini

Extras

- basmati rice
- cauliflower with breadcrumbs
- green vegetables in buttermilk dressing

Sweet buffet

- carrot cake
- tapioca/ mango pudding

104 pln / per max 2 h

Italian

Salads

- caprese/ basil pesto
- salad mix/ seasonal vegetables/ vinaigrette

Soup

- tuscan cream

Main courses

- sole/ salsa verde
- chicken fillet/ buttermilk sauce with chili
- penne napoli/ parmezan

Extras

- gnocchi
- pearl barley with vegetables
- broccoli/ roasted almonds

Sweet buffet

- tiramisu
- panna cotta

115 pln / per max 2 h

All prices listed are net prices.

Dinner menu



SERVED DINNER

Proposition 1

- herring in mustard/ honey/ pearl onion/ toast
- onion soup / parmesan
- BBQ pork ribs/ baked potato/ vegetable salad mix/ vinaigrette
- forest sponge cake/ chantilly/ pomegranate

110 pln / per

Proposition 3

- quail/ roasted parsley puree/ forest fruits/ kale crisps/ sesame
- goulash soup/ beef/ pepper/ potato/ cumin
- duck fillet/ mashed yam/ red cabbage/ red wine sauce
- chocolate ganache/ shortcrust pastry/ blackberry

135 pln / per

Vege

- pike-perch fillet/ risotto/ broccoli/ almond powder/ crayfish chilli sauce
- pea cream/ soup pearls
- polenta/ baby vegetables/ teriyaki/ sesame
- coconut parfait / lime granita

105 pln / per

Proposition 2

- roast beef/ pear/ cooked shallots/ lamb's lettuce/ buckwheat popcorn
- tomato cream/ pepper/ basil
- halibut/ couscous/ cauliflower/ marinated carrots/ lime sauce
- meringue/ mascarpone/ fruit

125 pln / per

Proposition 4

- salmon tartare/ shallots/ cucumbers fermented in brine/ black olive/ toast
- fish soup with whipped cream/ cod/ smoked salmon/ shrimps/ dill
- pikeperch fillet/ risotto/ broccoli/ almond powder/ crayfish chilli sauce
- lemon tart with meringue

140 pln / per

Premium

- gravlax/ creme fraiche/ wasabi/ trout caviar/ grissini
- royal broth/ tortellini/ root vegetables/ lovage
- beef tenderloin/ Jerusalem artichoke puree/ beetroot scorzonera/ red wine/ orange
- brownie/ vanilla ice cream

185 pln / per

All prices listed are net prices.

COLD BUFFETS FOR SERVED DINNER

Polish

- goose liver pâté/ onion/ red wine jelly
- game pâté/ marinades
- herring tartare/ onion/ apple/ cucumbers fermented in brine/ dill
- pikeperch terrine/ marinated carrots in vinegar/ raisin puree
- vegetable salad
- bread, butter

82 pln / per max 2h

Mediterranean

- Greek salad
- roast beef/ red onion purée/ lamb's lettuce/ parmesan cheese/ pine nuts
- gravlax/ philadelphia cheese/ rocket/ olive powder
- melon with Parma ham
- grilled halloumi cheese/ chorizo/ cherry tomatoes/ grissini/ Spanish oil
- focaccia, baguettes, butter

92 pln / per max 2h



All prices listed are net prices.

BUFFET DINNER

Italian

Cold buffet

- salad mix/ gorgonzola cheese / pear / walnuts/ vinaigrette
- rocket salad / prosciutto / grissini
- bruschetta / tomato / basil
- fennel salad / carrot / orange
- salad mix / seasonal vegetables / vinaigrette

Soup

- minestrone with potatoes

Main courses

- hake fillet / tomatoes / mozzarella
- poultry meatballs / marinara sauce
- spaghetti carbonara

Extras

- roast potatoes / sage
- strozzapreti / sun-dried tomato pesto
- grilled courgette

Sweet buffet

- panna cotta / white chocolate / raspberry
- macedonia fresca

150 pln / per max 4 h

Kashubian

Cold buffet

- herring tartare / onion / apple / cucumbers fermented in brine
- herring in Kashubian style
- game pâté / marinades
- salad with duck / beetroot / goat's cheese / pear
- salmon marinated in sweet and sour marinade
- bread / butter

Soup

- cabbage soup

Main courses

- Baltic salmon / sea buckthorn sauce
- wild boar stew / root vegetables / forest mushrooms / cucumbers fermented in brine

Extras

- baked potatoes
- pearl barley
- beetroot / horseradish / marjoram

Sweet buffet

- yoghurt cake with plums
- walnut cake

180 pln / per max 4 h

All prices listed are net prices.

Buffet dinner

Polish

Cold buffet

- romaine/ boiled pork loin/ horseradish mousse/ dried plums
- cheese appetizers/ kabanos/ cucumbers fermented in brine
- crackers/ smoked salmon mousse/ dill
- salad mix/ seasonal vegetables / vinaigrette
- vegetable salad
- bread/ butter

Soup

- chicken broth/ homemade pasta/ lovage

Main courses

- pikeperch/ horseradish sauce with almonds
- Kashubian style beef in its own juice
- potatoes with gzik (cottage cheese with chive)

Extras

- Silesian dumplings
- buckwheat
- broccoli

Sweet buffet

- black currant meringue tart
- karpatka cake

165 pln / per max 4 h

Asian

Cold buffet

- fresh pickled cucumber salad/ wakame/ ginger
- Thai salad
- pak choi/ tofu/ peanuts/ sesame oil pak choi/ tofu/ peanuts/ sesame oil
- mix of salads / seasonal vegetables / tofu

Soup

- Thai tom kha soup

Main courses

- chicken leg/ teriyaki sauce
- redfish/ tamarind-coriander sauce
- pad thai/ tofu

Extras

- jasmine rice
- Thai style potato
- green beans/ soya sauce/ sesame

Sweet buffet

- tapioca pudding/ coconut milk/ lychee
- matcha cheesecake

126 pln / per max 4 h

All prices listed are net prices.

Buffet dinner

Spanish

Cold buffet

- tomato salad/ chives/ Spanish oil
- melon/ serrano ham
- breaded jalapeno peppers/ cheese
- salad mix/ seasonal vegetables / vinaigrette
- feta cheese appetizers/ olives/ chorizo

Soup

- gazpacho/ croutons

Main courses

- fabada asturiana
- limanda/ peach salsa
- pisto manchego

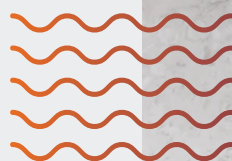
Extras

- patatas bravas
- couscous with chorizo and prawns
- roasted peppers/ feta cheese

Sweet buffet

- rice pudding with vanilla
- mousse de chocolate

137 pln / per max 4 h



All prices listed are net prices.

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Finger food

Four horizontal, wavy, reddish-brown lines of varying lengths, stacked vertically, positioned to the right of the word 'food'.

Finger Food

Set I

- herring tartare/ apple/ cucumbers fermented in brine/ toast
- bbq chicken fillet/pineapple/crispy potatoes
- gravlax/ rocket/ philadelphia cheese/ pumpernickel
- mini caprese
- panna cotta/ raspberry mousse/ roasted white chocolate

80 pln / per

Set Vege

- frisee/ marinated pear/ camembert/ sesame/ maple syrup
- beetroot tartare/ green apple/ marjoram/ scorzonera
- pumpernickel/ cottage cheese/ fresh cucumber/ chive

The duration of one set is 30 minutes.

Set II

- tartelette/smoked salmon mousse/trout caviar/dill
- mini Greek salad
- chicken liver pâté/ porto jelly/ toast
- grissini/ prosciutto
- chocolate mousse/ banana/ blackberry/ crumble

105 pln / per

60 pln / per

Platters

Regional specialities

- mix of homemade cold meat and sausages from the Tuchola Forest
- game pâté
- marinades and pickles
- bread, butter

70 pln / per

Cheeses

- camembert
- goat's cheese
- parmezan
- gruyere
- honey, cranberry
- walnuts, grissini

75 pln / per

All prices listed are net prices.

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Barbecue offer



Barbecue offer



SET 1

Salads

- tomato and feta salad with garlic dressing
- lettuce mix / seasonal vegetables / vinaigrette

Grill

- pork neck or chicken breast
- Silesian sausage or blood sausage with onion
- trout
- paprika
- tomatoes
- bread, butter

saucers (4 to choose): garlic, herb, tzatziki, BBQ, tartar, thousand island, ketchup, mustard

Dessert

- fruit salad

Price **95 PLN** / person max. 3h

** grill: meat, fish 100 g / person*

All prices are net prices.

Barbecue offer

SET 2

Salads

- greek salad
- salad with chicken and bacon
- lettuce mix / seasonal vegetables / vinaigrette

Grill

- pork neck or bbq ribs
- to choose: Silesian sausage, potato sausage or blood sausage with onion
- chicken breast
- trout
- jacket potatoes with butter and thyme
- zucchini
- paprika
- aubergine
- bread, butter

sauses (5 to choose): garlic, herb, tzatziki, BBQ, tartar, thousand island, ketchup, mustard

Dessert

- chocolate mousse with bananas

Price **110 PLN** / person max. 3h

SET 3

Salads

- greek salad
- romaine lettuce with chicken, grana padano and anchovy sauce
- caprese with mozzarella and basil pesto
- lettuce mix / seasonal vegetables / vinaigrette

Grill

- to choose: Silesian sausage, potato sausage or blood sausage with onion
- pork neck or bbq ribs
- Indian style mutton kofta
- shashliks
chicken with pineapple / salmon with red onion, zucchini and melon
- jacket potatoes with butter and thyme
- cob of corn
- aubergine
- tomatoes
- papryia
- zucchini
- portobello mushrooms
- bread, butter

sauses (6 to choose): garlic, herb, tzatziki, BBQ, tartar, Thousand Island, ketchup, mustard

Deser

- brownie, fruit

Price **130 PLN** / person max. 3h

* grill: meat, fish 100 g / person
shashliks: meat, fish 80 g / person

All prices are net prices.

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Drink packages



Beverage packages

Coffee, selection of teas
Fruit juices, still water

2h /25 pln

4h /48 pln

Coffee, selection of teas
Fruit juices, fizzy drinks
Still water, sparkling water

2h /35 pln

4h /62 pln

Alcoholic beverage packages

Coffee, selection of teas
Fruit juices, still water, sparkling water
Bytów regional beer

2h /45 pln

4h /75 pln

6h /105 pln

Coffee, selection of teas
Fruit juices, still water, sparkling water
Spanish white and red wine
Plaza de Toros Verdejo and Tempranillo

2h /55 pln

4h /85 pln

6h /115 pln

Coffee, selection of teas
Fruit juices, still water, sparkling water
Bytów regional beer
Spanish white and red wine
Plaza de Toros Verdejo and Tempranillo

2h /60 pln

4h /100 pln

6h /145 pln

Coffee, selection of teas
Fruit juices, fizzy drinks
Still water, sparkling water
Bytów regional beer
Spanish white and red wine
Plaza de Toros Verdejo and Tempranillo
Wyborowa vodka

2h /80 pln

4h /130 pln

6h /190 pln

Coffee, selection of teas
Fruit juices, fizzy drinks
Still water, sparkling water
Bytów regional beer
Spanish white and red wine
Plaza de Toros Verdejo and Tempranillo
Wyborowa vodka, Whisky Grant's

2h /95 pln

4h /145 pln

6h /210 pln

Coffee, selection of teas
Fruit juices, fizzy drinks
Still water, sparkling water
Bytów regional beer
Spanish white and red wine
Plaza de Toros Verdejo and Tempranillo
Wyborowa vodka, Whisky Grant's
Gin Seeagram's

2h /105 pln

4h /155 pln

6h /230 pln

* Pricing for an individual composition of the drinks package possible

All prices listed are net prices.