SYLWESTER

in Tiffany's style

WE INVITE YOU TO AN UNIQUE NEW YEAR'S EVE INSPIRED BY THE ELEGANCE OF AUDREY HEPBURN AND THE SPARKLE OF TIFFANY'S.

LET'S IMMERSE OURSELVES TOGETHER IN THE ATMOSPHERE OF CLASSIC MOVIES, DIAMONDS, PEARLS, CHAMPAGNE, ALL WITH A TOUCH OF TIMELESS ELEGANCE.

Ladies

EMBRACE CLASSIC ELEGANCE! A LITTLE BLACK DRESS, PEARLS, LONG GLOVES AND SUBTLE MAKE-UP CAN BE THE PERFECT COMPLEMENT TO YOUR LOOK. SPARKLING ACCENTS INSPIRED BY TIFFANY WILL ADD A TOUCH OF EXCEPTIONAL CHARM

Gentelman

CHOOSE TIMELESS CLASSICS! A DARK SUIT OR TUXEDO, WHITE SHIRT AND AN ELEGANT BOW TIE OR NECKTIE ARE THE PERFECT CHOICE. SMALL ACCENTS, LIKE CUFFLINKS, WILL EMPHASIZE YOUR STYLE AND ADD A TOUCH OF CHIC.



HOTEL KRAKÓW

INFORMATION

During the event

FOUR-COURSE SERVED DINNER

COLD SNACK BUFFET

SWEETS

HOT DISHES SERVED LATE AT NIGHT

NON-ALCOHOLIC BEVERAGES

OPEN BAR WITH SELECTED ALCOHOLIC DRINKS

THE DJ WILL KEEP YOU ENTERTAINED

Address

HOTEL SWING, DOBREGO PASTERZA 124 STREET, KRAKÓW EVENT DURATION: 8 PM - 3 AM

COST: 590 PLN / PERSON

Reservations

TO MAKE A RESERVATION. PLEASE CONTACT US:

SYLWESTER@HOTELSWING.PL +48 723 014 801

DON'T HESITATE, IMMERSE YOURSELVES IN TIFFANY'S WORLD!



MENU

Appetizer

FRENCH SALMON STRUDEL
WITH LOBSTER AND CRAYFISH SAUCE

VEGETARIAN OPTION

FRENCH STRUDEL WITH SPINACH, SUN-DRIED TOMATOES
AND SAFFRON SAUCE

Soup

SWEET POTATO AND ORANGE CREAM SOUP WITH CORIANDER EMULSION AND BACON CHIP

VEGETARIAN OPTION

SWEET POTATO AND ORANGE CREAM SOUP WITH CORIANDER EMULSION AND KALE CHIP

Main course

PORK TENDERLOIN WITH PISTACHIOS IN THYME SAUCE
WITH A CRISY VEGETABLE TARTLET

VEGETARIAN OPTION

EGGPLANT STUFFED WITH VEGETABLES AND FETA CHEESE WITH A BELL PEPPER SAUCE

Dessert

MASCARPONE MOUSSE
WITH MANGO AND PAPAYA



BUFET

Savory snacks

TAPAS BUFFET: SPANISH OLIVES,

CHORIZO, GRILLED VEGETABLES

IN OLIVE OIL

BREADED JALAPENO PEPPERS

TORTILLA WITH PULLED PORK

SHRIMPS IN SPICY MAYO SAUCE

HONEY-GLAZED ROASTED

PORK SHANK

SALAD WITH PINEAPPLE AND SHRIMPS

IN COCTAIL SAUCE

CARAMELIZED BEETS WITH SHEEP CHEESE

AND RASPBERRY SYRUP

ROASTED PUMPKIN SALAD WITH SUNFLOWER

SEEDS AND RUCOLA

TUNA SALAD WITH AVOCADO

AND QUAIL EGG

Hot dishes served late at night

THAI SOUP WITH CHICKEN

LAMB BRAISED IN ROSEMARY SAUCE

PENNE WITH CHORIZO AND SUN-DRIED TOMATOES

ASPARAGUS RAVIOLI

PUMPKIN GNOCCHI

ROASTED ROOT VEGETABLES

Sweets

FILLETED FRUITS

CRISPY FRUIT TARTS

ECLAIRS

CHOCOLATE PRALINES

Beverages

COFFEE AND TEA

MINERAL WATER WITH LEMON AND MINT

FRUIT JUICES

SODAS

Open bar

WHITE, RED AND SPARKLING WINE

VODKA

WHISKY

BEER