

Christmas at Sheraton Sopot



Experience the magic of Christmas by the sea

Spend a family Christmas at a hotel right on the beach, enjoy special moments with your loved ones and let us take care of you.

The festive spirit will greet you the moment you walk through the door and will stay with you throughout your stay.

Live music, dinners in elegant ballrooms, Sopot in its winter splendor, and an ice rink right next to the hotel will make your time at the Sheraton Sopot truly special.

Book your stay:

tel. 58 767 16 00 | reservation.sopot@sheraton.com

<https://www.marriott.com/gdnsi>

Christmas Buffets



Lavish holiday buffets filled with both home-style dishes and sophisticated flavor combinations, live music, direct pier and sea view, and a visit from Santa Claus - that's our recipe for a truly special family Christmas. Contact us today to reserve a spot for Christmas Eve dinner and Christmas Brunch for you and your loved ones.

Seating is limited.

Book today:

Katarzyna Kajzer-Szuflita | tel. 506 507 415

Katarzyna.Kajzer@sheraton.com

<https://www.marriott.com/gdhsi>

Offer for 2026. Gross prices.

Christmas Menu

Christmas Eve Dinner 5:00 p.m. - 9:00 p.m.

Baltic Panorama Ballroom - 790 PLN/person (window table) | 690 PLN/person (table in the dining room)*

Marco Polo Ballroom - 590 PLN/person*

Children ages 5-12: 50% off | Children 4 and under: free*

*We kindly inform you that a 10% service charge will be added to your bill.

Cold Buffet

- Smoked trout from a local farm, crème fraîche, dill
- Gravlax salmon with beets, citrus fruits, and dill oil
- Herring in flaxseed oil with shallots and capers
- Herring with roasted beets, apples, and horseradish
- Cod confit with marinated vegetables and a Riesling vinegar emulsion
- Carp in dill jelly, with dill and pickled onions
- Duck terrine with goose liver and cranberries
- Sous-vide roast beef with horseradish cream and mirabelle plum jam
- Herb-roasted pork loin with egg mousse and chives
- A selection of regional cold cuts
- Goose pâté with pistachios
- Roasted beets, mango, cucumber, and goat cheese
- Roasted pumpkin hummus with pumpkin seed oil
- Seasonal greens and young leaves, with colorful tomatoes, cucumbers, roasted beets, marinated pumpkin, Kalamata olives, artichokes, sun-dried tomatoes, and marinated wild mushrooms, choice of dressings: honey-mustard, black currant vinaigrette, dill-yogurt, flavored olive oils
- A selection of regional cheeses, homemade jams: cranberry, black currant, orange, and honey from a local apiary, grapes, nuts, artisanal bread, and crackers

Salads

- Salad with roasted beets, goat cheese, caramelized walnuts, pear, and a honey-thyme dressing
- Salad with smoked duck, marinated cranberries, roasted apple, arugula, and red wine vinaigrette
- Salad with roasted trout, confit potatoes, pickled cucumber, dill, and a mustard-dill sauce

Soups

- Red borscht made with natural sourdough, served with uszka
- Wild mushroom soup with chestnuts, truffle oil, and shallots

Hot Buffet

- Halibut fillets with herb butter, white wine sauce, roasted fennel, and lemon
- Pan-fried carp with horseradish emulsion, caramelized leek, and dill oil with almond butter, roasted apple, and white wine sauce
- Roast duck with marjoram, apples, and orange sauce
- Beef cheeks braised in red wine with porcini mushrooms and root vegetables
- Cabbage with mushrooms, plums, and juniper berries
- Broccoli, green beans, and peas with beurre noisette
- Roasted potatoes with thyme
- Silesian dumplings with butter and chives

Dumplings Station

- Dumplings with beef cheeks and cranberry sauce
- Dumplings with cabbage and mushrooms

Desserts

- Mille-feuille with vanilla cream
- Crème brûlée with Bourbon, vanilla and orange
- Gingerbread with chocolate and cherries
- White chocolate and sea buckthorn mousse
- Basque cheesecake with orange
- Poppy seed cake with dried fruit and marzipan
- Long-aged gingerbread
- Pear and almond tart
- Fruitcake with honey, dried fruit, and spices

Beverages

- Water, select juices, and soft drinks
- Coffee, tea
- White and red house wine
- Sparkling wine
- Holiday compote

Christmas Menu

Brunch on Christmas Day 1:30 p.m. - 5:30 p.m.

Baltic Panorama Ballroom - 490 PLN/person (window seat) | 450 PLN/person (seats in the room)*

Marco Polo Ballroom - 400 PLN/person*

Children ages 5-12: 50% off | Children 4 and under: free*

*We kindly inform you that a 10% service charge will be added to your bill.

Cold Buffet

- Salmon tartare with avocado, dill, and trout caviar
- Smoked duck breast with cranberry jam
- Roasted turkey breast with tartar sauce and pickled shallots
- Venison pâté with red onion jam
- Turkey jelly with pistachios
- Herring in cream with apple
- A selection of aged European cheeses with honey, nuts and grapes
- A selection of regional cold cuts
- Roasted beets with goat cheese and walnuts
- Roasted tomato carpaccio with burrata and basil pesto
- Seasonal greens and young leaves, colorful tomatoes, cucumbers, roasted beets, marinated pumpkin, Kalamata olives, artichokes, sun-dried tomatoes and marinated wild mushrooms, choice of dressings: honey-mustard, black currant vinaigrette, dill-yogurt, flavored olive oils

Salads

- Salad with roasted salmon, pomegranate, and citrus vinaigrette
- Quinoa, roasted pumpkin, and feta cheese salad

Soups

- Fish soup with cod and salmon, vegetables, saffron, and dill
- Roasted celery cream with toasted hazelnuts and pumpkin seed oil

Hot Buffet

- Pan-fried zander with dill and lime emulsion
- Pork tenderloin in green pepper and cilantro sauce
- Turkey breast stuffed with wild mushrooms, served with a porcini mushroom sauce
- Braised cabbage with mushrooms and dried plums
- Mashed potatoes with butter and truffle
- Brussels sprouts with bacon and chestnuts
- Buttery kopytka with crispy onions

Live cooking

- Slow-roasted roast beef in herb sauce
- Dumplings with duck and marjoram

Desserts

- Meringues with mascarpone cream
- Royal poppy seed cake
- Viennese cheesecake
- Old Polish gingerbread with plum jam
- Christmas fruitcake
- Apple Pie with cinnamon
- Vanilla panna cotta with raspberry mousse
- Chocolate mousse with Amarena cherries

Beverages

- Water, select juices, and soft drinks
- Coffee, tea
- Homemade white and red wine

Christmas Menu

Second Day of Christmas 1:00 p.m. – 5:00 p.m., Polskie Smaki Restaurant
370 PLN/person | Children ages 5–12: 50% off | Children 4 and under: free*

*We kindly inform you that a 10% service charge will be added to your bill.

Join us for a festive brunch and embark on a delicious culinary journey through the holiday traditions of the world. Discover seasonal specialties and authentic Christmas flavors inspired by cuisines from across the globe, all served in a warm, elegant atmosphere designed for celebrating the most wonderful time of the year.

Cold Buffet

- Salmon gravlax marinated in citrus and dill, served with horseradish cream, trout caviar, and pickled cucumber (Scandinavia)
- Italian roasted beet carpaccio with burrata, pistachio pesto, and pomegranate (Italy)
- Jamón Serrano with melon, gordal olives, and marcona almonds (Spain)
- Tuna tataki with sesame, ponzu, and wakame salad (Japan)
- Salad with roasted pumpkin, quinoa, feta cheese, pomegranate, and mint (Middle East)
- Mexican shrimp ceviche with mango, avocado, lime, and cilantro (Mexico)
- Roasted pepper hummus with crispy chickpeas, zatar olive oil, and pita (Middle East)
- A holiday platter of European aged cheeses, jams, honeys, dried fruits and nuts, and fresh fruit (Europe)
- Seasonal greens and young leaves, with colorful tomatoes, cucumbers, roasted beets, marinated pumpkin, Kalamata olives, artichokes, sun-dried tomatoes, and marinated wild mushrooms, choice of dressings: honey-mustard, black currant vinaigrette, dill-yogurt, flavored olive oils

Soups

- Tom Kha with cod and shrimp, coconut milk, lemongrass, and galangal (Thailand)

Hot Buffet

- Baked cod with lime, dill and beurre blanc sauce (France)
- Roast turkey with sage butter, cranberries, and gravy (USA)
- Duck leg confit with cherry sauce and anise (France)
- Roasted pumpkin with halloumi cheese, pomegranate, and pistachios (Middle East)
- Dauphinoise potato casserole (France)
- Roasted root vegetables with honey and thyme

Live cooking

- Glazed porchetta with fennel, rosemary, sage, and Garlic, served with roast gravy and cranberry-orange sauce

Desserts

- Panettone with mascarpone cream (Italy)
- Bûche de Noël - a Christmas roll with chocolate mousse (France)
- Stollen with dried fruit and marzipan (Germany)
- Turrón with almonds and honey (Spain)
- Christmas Pudding with vanilla sauce (United Kingdom)
- Traditional Polish gingerbread with plum jam (Poland)

Beverages

- Water
- Coffee, tea
- White and red house wine
- Mulled wine



Baltic Panorama Ballroom



Baltic Panorama ballroom



Baltic Panorama ballroom



Marco Polo Ballroom. The photos used in this presentation are from previous years. The decorations shown in the photos may differ from the actual ones.