



SHERATON

Sopot Hotel

CIRCUS ★ NIGHT ★

NEW YEAR'S EVE

31.12.2026 ★ 20.00-4.00

CIRCUS ★ NIGHT ★

ONE NIGHT. ONE SHOW.
AN UNFORGETTABLE START TO THE NEW YEAR.

ON THE PROGRAM:

- ★ An exceptional ballroom setting inspired by the world of circus
- ★ Entertainment and performance: Ashaki Dance Team
- ★ DJ and MC: Felipe Alvarado
- ★ Live music: Vogue Band
- ★ A unique menu crafted by Executive Chef Marek Soczewka and his team
- ★ Unlimited selected beverages

BALTIC PANORAMA BALLROOM

1750 pln / person*

Window seat:

2000 pln / person*

MARCO POLO BALLROOM

1450 pln / person*

Balcony seat:

1300 pln / person*

BOOK TODAY

karol.szarafinski@sheraton.com ♦ 784 406 117

*Gross prices. A 10% service fee will be added to your bill.

★ MENU ★

OCEAN ARENA

A SPECTACLE OF THE DEEP
AND MARITIME LEGENDS

Pearls of the Ocean

Captain Nemo's Mussels

champagne • tarragon • burnt butter emulsion

Great Ocean Oyster Trio

- yuzu and shiso
- cucumber, gin and tonic
- strawberry and passion fruit

served with classic mignonette sauce

Atlantis Scarlet Tartare

tuna • ginger • wakame • sesame oil • chives

Royal Lobster Bisque

chive oil • buttered brioche

Illusions of the Deep

Mermaid's Crystal Verrine

shrimp • avocado • crème fraîche • cucumber • dill

Golden Waves Zander

saffron jelly • orange • fennel

Northern Waters Gravlax

horseradish mousse • dill cucumber • capers

Octopus of the Deep Arena

cream cauliflower with lime • caviar • chive oil

The Ocean's Grand Finale

White Sail Halibut

beurre blanc • confit leeks

Sea Mist Zander

jerusalem artichoke • lobster sauce • chive

FIRE PAMERS ARENA

A SHOWCASE OF COURAGE, FLAME
AND EXQUISITE FLAVOURS

Tartare Performance

Grand Master's of the Arena Tartare

seasoned beef • marinated egg yolk
shimeji mushrooms • truffle mayonnaise

Acrobats of Taste

Fire Lodge Duck

cherry • pickled beets • brioche

Veal under the Circus Tent

tuna cream • pickled fennel • trout caviar

Grand Magician's Goose Liver

blackcurrant gel • roasted pistachios

Lion's King Terrine

lamb • fig chutney • pickled pear

Live Cooking Station

Dragon Trainer's Wok

udon noodles • shrimp • beef

Sides:

pak choi • shimeji mushrooms • teriyaki sauce
sesame • spring onion

Stars of the Evening

Ringmaster's Beef Cheeks

bordelaise sauce • root vegetables

Golden Phoenix Guinea Fowl

chicken jus • tarragon

Emperor's Roasted Veal

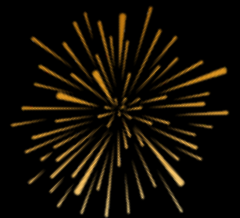
celery purée • foie gras and port sauce

Carousel of Flavors Tenderloin

caramelized pear • Calvados sauce

The Fire Arena Sides

green beans • pak choi • brussels sprouts with
sesame butter • honey and thyme glazed baby carrots
dauphinois gratin • truffle potato purée



★ MENU ★

GARDEN OF ILLUSIONS

THE LAND OF GREEN WONDERS

Green Masterpieces

Mysterious Alchemist's Cream
roasted parsnip • truffle • roasted nuts

Cold Compositions

Ruby Carpaccio
beetroot • orange • feta • pistachios • citrus olive oil

Acrobats' Tarte Fine
green asparagus • goat cheese • chives

Circus Dome Burrata
zucchini carpaccio • strawberries • basil • pistachios

Black Pearl Of The Garden
beluga lentils • roasted peppers • tomatoes
olives • feta

Vegetarian Arena Stars

Illusionist's Forest Lasagna
forest mushrooms • truffle sauce • parmesan

Green Magician's Ravioli
ricotta • spinach • lemon beurre blanc • peas • mint

Southern Sun Gnocchi
tomatoes • mozzarella • sun-dried tomatoes
olives • basil

ARTISANS' CAROUSEL

A JOURNEY THROUGH THE WORLD OF CHEESE AND BREAD

Great Selection of Cheeses
Italian cheeses • French cheeses • Kashubian grapes
nuts • homemade preserves • honeydew honey

The Great Circus Bakers' Baskets
artisan baguettes • sourdough breads • grissini
salted butter • herb butter • truffle butter

THE RING OF SWEET WONDERS

Main Arena Stars

Vanilla Primadonna
vanilla mousse with prosecco and strawberry
on almond brûlée sponge cake

Mint Chocolate Illusion
intense chocolate mousse with a hint of fresh mint

Coffee Master of Ceremonies
milk chocolate mousse with Baileys liqueur and coffee aroma

Cardamom Acrobat
cardamom mousse with apples and a hint of lemon
on a chocolate-walnut biscuit

Cherry Magician's Trick
dark chocolate mousse with cherries and cherry vodka
on a gluten-free sponge cake

Popcorn Spectacle
light popcorn mousse with caramel

Circus Director's Dacquoise
walnut sponge cake with mascarpone cream with coffee aroma

Emerald Arena
mango and bergamot mousse on a sponge cake
with Matcha tea

Orange Arena Star
orange panna cotta

Three Circus Scenes
cream, raspberry, and rose jelly

Live Magic Stage

Circus Fantasy
vegan dessert with dark chocolate, coconut, salted caramel,
and roasted almonds

MAGICAL BEVERAGES

Welcome cocktail
Glass of sparkling wine at midnight
White and red wine
Vodka
Water and selected soft drinks
Coffee and tea
Cash bar with additional beverage selection