



SHERATON

Sopot Hotel



Wedding at Sheraton Sopot

Let us be a part of your love story.





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Sheraton Sopot Hotel

Located on the picturesque shore of the Baltic Sea, Sheraton Sopot has long been synonymous with refined luxury and timeless beauty.

By organizing your wedding at Sheraton Sopot, you will not only receive an elegant ballroom, but also an unforgettable setting full of luxury: the most beautiful view of the sea, an exclusive menu, a ceremony on the terrace of the historic Rotunda of the Spa House, an elegant mirror service and much more.



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

The unique wedding begins with a unique place. Sopot is undoubtedly 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.

The charming atmosphere of the resort is complemented by the longest wooden pier in Europe and the historic Rotunda of the Spa House.



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Baltic Panorama

*The Baltic Panorama Ballroom is the one and only such place in Poland.
Created to delight you and your guests.*

The breathtaking view of the sea and the Sopot pier delights at first sight and continues to please you to the last moment of celebration. Located in the historic Spa House it has been hosting wedding celebrations for many years.



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Marco Polo

Marco Polo Ballroom is located right by Baltic Panorama room and it's our second proposal for an unforgettable wedding.

Spacious, filled with light, ready to accommodate all your guests, it will make you feel exceptionally. This venue can be used separately or as a supplement to Baltic Panorama Ballroom. It will accommodate additional tables, a dancefloor or DJ. Just like you, the rooms work perfectly as a pair.



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The wedding package includes:

- Event Specialist who will support you with your wedding preparations
- Selected ballroom with a dancefloor
- Delicious menu prepared by the Head Chef of Sheraton Sopot Hotel
- 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



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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 3000 PLN.
- There is a possibility of organizing wedding ceremony on the Sopot pier - the cost is calculated individually.
- 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). Offer is valid for 2026.
- 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 wedding reception cocktail and regional buffet – a detailed description along with the price can be found in the further part of the offer.



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Wedding receptions*

*Curate your own reception cocktail. Choose as many delights as you like, prepared package or even both!

Cold Canapes

- Trout mousse, truffle paste 8
- Smoked salmon, dill, caviar 12
- Tuna tartare, mango, cucumber 12
- Salted deer, mustard, salted mushrooms 12
- Smoked duck, fig, raisins 12
- Marinated beef, teriyaki, enoki mushrooms 12
- Fine De Claire Oysters 18
- Hummus, kale, pita (V) 8
- Tart, spinach, onion jam (V) 8
- Goat cheese mousse, asparagus, mint (V) 8

Warm Canapes

- Chicken satay, peanut sauce 8
- Lamb kofta, yogurt, mint 12
- Crispy pork, enoki, hoisin 8
- Panko-crusted shrimp, chili, coriander 12
- Baked salmon, tarragon sauce 12
- Crab cakes, lime sauce 12
- Samosa with vegetables, curry sauce (V) 8
- Zucchini pancakes, tomatoes, chili oil (V) 8
- Tempura vegetables, soy sauce (V) 8

Prices per one piece.

Wedding cocktail reception lasts up to 1 hour.

Wedding receptions*

*Curate your own reception cocktail. Choose as many delights as you like, prepared package or even both!

QUIRKY DELIGHT

110

Selection of seasonal homemade lemonades
(Berry, Citrus, Lavender & Watermelon, Elderflower)

- Hummus tartlets with pickled chanterelles (Vegan)
- Balsamic glazed watermelon bites with Kashubian goat cheese (Vegetarian)
- Tostadas with Guacamole and prawns

BOTANICAL GARDEN

160

Hendrick's Gin
0% Alcohol Gin
Selection of tonics

- Cucumber bites with salmon caviar and dill sour cream
- Salmon "Tiradito"
- Smoked duck canapé on pumpernickel and onion marmalade
- Mini lamb kofta served with raita sauce

SEA BUBBLES

150

Prosecco & Aperol Bar

- Baba ganoush tartlets with aged Prosciutto crudo
- Forest mushroom Arancini
- "Gazpacho" shots
- Mini flatbread with sun dried tomato tapenade

Prices per person.

Wedding cocktail reception lasts up to 1 hour.

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 fig jam, buttered toast 55
- Roasted duck terrine, chestnut flakes and cherry-rosemary jam 57
- St. Jacques's clam ceviche, pickled onion in white wine, pickled radish, pineapple salsa 78
- Beef carpaccio, pickled boletus mushrooms, rocket, parmesan, capers, balsamic cream, truffle oil 72
- Smoked deer loin, rum-marinated figs, sour apple, sea buckthorn 74
- Smoked Baltic trout marinated in sea salt, toasted homemade bread, dill mayonnaise, lightly salted cucumber slices 58
- Salted salmon, lightly smoked with alder smoke, saffron mayonnaise, samphire, pickled radish 68

Vegetarian options:

- Mixed salad, Kashubian cheese, roasted peppers, dried tomatoes, roasted cashews, sunflower seeds, raspberry dressing with buckwheat honey 50
- Mixed salad, baked beetroot, orange, roasted walnuts, feta cheese, pea sprouts and balsamic cream 52
- Green vegetable pâté, royal oyster mushroom, Kashubian cranberry jam 56

Vegan option:

- Eggplant marinated in miso paste and maple syrup with pineapple, mango, chili, coriander and lime salsa 54
- Salad with red lentils, tomatoes, avocado, salted cucumber and basil 50
- Falafel with lactose free yogurt sauce, tahini and pickled vegetables 52

Soup

- Baked potato and fennel cream with pineapple salsa 42
- Mushroom soup with vegetables and sour cream 52
- Homemade goose broth with dumplings and lovage 40
- Thai lemon soup with chicken, mushroom and coconut milk 43
- Cream of baked parsley with Kashubian honey and caramelized pear 41
- Red lentil soup with baked tomatoes and celery 40
- Cream of artichokes and spinach with tomato and nut pesto 44

Prices per person.

Step 1: compose your own served menu*

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

Main course

- Saddle of venison, celeriac and fennel purée, caramelized carrots, sugar snap peas, cherries in Port 176
- Duck thigh confit with red cabbage purée, warm kale and kohlrabi salad, potatoes gratin, plum-spicy demi-glace 94
- Beef tenderloin steak, portobello mushroom, roasted garlic purée, cherry tomatoes, broccoli, creamy demi-glace with green pepper and bourbon 180
- Pike-perch fillet, baked potato purée, warm green vegetable salad, dill oil, chanterelle sauce 96
- Baked halibut fillet, black lentils, truffle risotto, young vegetables, gremolata 97
- Guinea fowl breast, young vegetables, polenta and herbal demi-glace 110
- Sous vide pork tenderloin, young caramelized vegetables, parsnip purée, demi-glace sauce with red wine 90

Vegetarian option:

- Risotto with green vegetables, truffle oil and mascarpone cheese 52
- Cutlet with buckwheat, beetroot and oatmeal, Jerusalem artichoke purée, green beans 50
- Vegetarian strudel with bulgur and vegetables, wild broccoli, parsnip purée 54

Vegan option:

- Gratin with grilled zucchini and lentils with warm spinach and dried tomato salad 50
- Grilled cauliflower, cauliflower purée, green beans, asparagus, parsley oil 48
- King oyster mushroom, pak choi, green asparagus, parsnip purée 54

Desserts

- White chocolate cake, red fruit cream, seasonal fruits 38
- Vanilla panna cotta with raspberry sauce and seasonal fruits 38
- Passion fruit cake, mango jelly with a hint of lime, gluten-free sponge cake 38
- Tart with mascarpone cheese and seasonal fruits 38
- Homemade cheesecake on sponge cake, vanilla cream, seasonal fruits 38
- Raspberry mousse, vanilla crème brûlée, raspberry coulis 38
- Strawberry mousse on cream plant with fruit gel, gluten-free sponge cake, seasonal fruits 38

Step 2: compose your buffet*

*Please choose one of two available options.

Option I - 385 PLN

Salads (2 items to choose)

- Young lettuce leaves with blue cheese, citrus fruit and balsamic cream
- Tuna salad, young potatoes, green beans and onion ceviche
- Arugula salad with pear and parmesan
- Smoked trout, cherry tomatoes and pickled cucumber salad
- Caesar salad with grilled shrimp and herb croutons
- Asian salad with rice noodles and crispy chicken

Appetizers (3 items to choose)

- Selection of smoked fish (redfish, trout, salmon, sprats)
- Cod ceviche with mango and fresh cucumber salad
- Duck pâté with red wine jelly
- Sous vide turkey with rocket and parmesan
- 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
- Cream of baked potatoes and caramelized leek
- Asian broth with shrimp
- Italian minestrone soup with parmesan
- Cream of white vegetables with dill oil and herbal croutons

Step 2: compose your buffet*

*Please choose one of two available options

Option I - 385 PLN

Hot dishes (3 items to choose)

- Grilled corn chicken breast with spinach and oyster mushroom salad
- Pork tenderloin with sage sauce and grapes
- Homemade dumplings with wild boar and mushroom sauce
- Dumplings with spinach and sun-dried tomato oil
- Braised beef cheeks with red wine jus
- Cod fillets with lime sauce and mussels
- Grilled sea bream with Sicilian caponata

Additions (2 items to choose)

- Beetroot gnocchi with mascarpone and nuts
- Roasted potatoes marinated in thyme
- Potato dumplings with bacon and onion lard
- Vegetarian Chili sin carne with baked sweet potato
- Beans, broccoli, sugar snap peas with almond butter
- Grilled vegetables with parmesan and fresh basil

Desserts (4 items to choose)

- Sopot cheesecake on dark crumble
- Chocolate mousse with currant
- Raspberry panna cotta with seasonal fruits
- Profiterole with pistachio cream and raspberries
- Amber tiramisu
- Salted caramel popcorn tart
- Mini meringues with cream and seasonal fruits
- Chocolate cake with currant cream on gluten-free sponge (gluten free cake)
- Passion fruit cake with plant-based cream, mango jelly on matcha tea sponge cake (gluten and lactose free cake)
- Raspberry cake with crème brûlée, red fruit jelly (dessert with reduced sugar content)

Step 2: compose your buffet*

*Please choose one of two available options

Option II - 470 PLN

Salads (3 items to choose)

- Young lettuce leaves with goat cheese, nuts and roasted beets
- Tuna salad, young potatoes, green beans and onion ceviche
- Arugula salad with pear and parmesan
- Smoked trout salad, cherry tomatoes and pickled cucumber
- Caesar salad with grilled shrimp and herb croutons
- Asian salad with rice noodles, shrimp, mango and coriander

Appetizers (3 items to choose)

- Selection of smoked fish (redfish, trout, salmon, sprats)
- Cod ceviche with mango and fresh cucumber salad
- Duck pâté with red wine jelly
- Sous vide turkey with rocket and parmesan
- Tomatoes with mozzarella and fresh basil
- Eggplant with onion jam, baked with goat cheese
- Pork loin with horseradish mousse and apple jelly
- Smoked salmon tartare with sour cream
- Italian antipasti, a selection of the best artisanal cold cuts and cheeses

Soups (1 items to choose)

- French onion soup
- Cream of baked potatoes and caramelized leek
- Asian broth with shrimp
- Italian minestrone soup with parmesan
- Cream of white vegetables with dill oil and herb croutons

Step 2: compose your buffet*

*Please choose one of two available options

Option II - 470 PLN

Hot dishes (4 items to choose)

- Grilled corn chicken breast with spinach and oyster mushroom salad
- Pork tenderloin with sage sauce and grapes
- Beef stewed in red wine with vegetables and thyme
- Cod fillets with lime sauce and mussels
- Grilled pike perch with Sicilian caponata
- Ricotta Ravioli with Polish truffle sauce
- Homemade dumplings with wild boar and mushroom sauce
- Grass fed beef medallions with foie gras sauce
- Baked sweet potatoes with chickpeas in tom yum sauce

Additions (2 items to choose)

- Beetroot gnocchi with mascarpone and nuts
- Potato Gratin "Dauphinoises"
- Potato dumplings with bacon and onion lard
- Vegetarian Chilli sin carne with baked sweet potato
- Beans, broccoli, sugar snap peas with almond butter
- Grilled vegetables with parmesan and fresh basil
- Korean fried rice with vegetables

Desserts (5 items to choose)

- Sopot cheesecake on dark crumble
- Chocolate mousse with currant
- Raspberry panna cotta with seasonal fruits
- Profiterole with pistachio cream and raspberries
- Amber tiramisu
- Salted caramel popcorn tart
- Mini meringues with cream and fruits
- Chocolate cake with currant cream on gluten-free sponge cake (gluten free)
- Passion fruit cake on plant-based cream, mango jelly on matcha tea sponge cake (gluten and lactose free cake)
- Raspberry cake with crème brûlée, red fruit jelly (dessert with reduced sugar content)

All wedding buffets last up to 4 hours. Prices per person.

Step 3: choose hot dish after midnight or one of our themed packages

*You can choose more than 1 item. Dishes served in a buffet style.

- Red borscht with homemade sourdough 38
- Sour rye soup with homemade sourdough with white sausage 45
- Spicy goulash soup with Kashubian dumplings 55
- Polish „schabowy” served with potato salad 65
- Croquettes with cabbage and mushrooms 32
- Duck dumplings 54
- Dumplings with cabbage and mushrooms 48

Latin American theme package 80

- Nachos served with Pico de Gallo, guacamole and sour cream
- Chicken quesadillas
- Beef burritos
- Vegetable tacos with pineapple relish (V)

90

Street food theme package

- Mini beef sliders with cheddar cheese, pickled cucumber and onion chutney
- Korean bao buns with pork belly and hoi sin sauce
- Mini chicken satay with peanut butter sauce
- Mini zapiekanka (V)

Step 4: enrich your wedding with selected alcohols

Pick one basic package:

- Vodka Wyborowa, house white and red wine 150 PLN / person
- Vodka Ostoya, house white and red wine 160 PLN / person
- Vodka Belvedere, house white and red wine 250 PLN / person

Add as a welcome drink:

- Sparkling Wine 25 PLN / person
- Prosecco 35 PLN / person
- Mumm Champagne 70 PLN / person
- Ruinart Blanc de Blanc Champagne 135 PLN / person

Add as you wish:

- Żywiec or Heineken bottle beer 23 PLN / person
- Zywiec draught beer 25 PLN / person
- Jameson Irish Whisky 58 PLN / person
- Jim Beam White Bourbon 50 PLN / person
- Beefeater Gin 50 PLN / person
- Angostura White Reserva Rum 45 PLN / person
- Olmeca Silver/Gold Tequila 45 PLN / person
- Aperol Aperitivo 45 PLN / person

Non-Alcoholic Beverages:

- Appalina sparkling wine Chardonnay 130 PLN / bottle
- Dr. Zenzen Riesling 130 PLN / bottle
- Dr. Zenzen Dornfelder 130 PLN / bottle
- Madbar Gin Pink 150 PLN / bottle

It is possible to bring and serve your own alcohol. In such a case, a corkage fee applies:

- 45 PLN / for each opened bottle of 0.7 l basic wine
- 65 PLN / for each opened bottle of 0.7 l premium wine
- 45 PLN / for each opened bottle of 0.7 l prosecco
- 90 PLN / for each opened bottle of 0.7 l champagne
- 65 PLN / for each opened bottle of 0.7 l of basic vodka, whiskey, Gin, Tequila, Rum (spirits)
- 95 PLN / for each opened bottle of 0.7 l of premium vodka, Malt whiskey, Gin, Tequila, Rum (spirits)

Step 5 (optional): enrich your wedding menu

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

99 PLN / person / 2 h

Kids menu

Appetizer

- Mozzarella and cherry tomato croutons

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: 95 PLN for a child up to 12 years old. Children up to 4 years old eat at the buffet for free.





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Wedding cakes made by Sheraton Sopot Confectionery

The exceptional cakes created in the Sheraton Sopot confectionery will delight Guests, and the five-star service will give the wedding a unique character.

Wedding cakes offer:

- Passion fruit mousse, crisp, mango jelly, passion fruit cream, light sponge cake
- White chocolate mousse, crisp, raspberries, raspberry cream, light sponge cake
- Dark chocolate mousse, crisp, blackcurrant jelly, blackcurrant cream, chocolate sponge cake
- Naked cake, seasonal fruits, vanilla cream, dark sponge cake

160 PLN / kg

There is a possibility to bring wedding cake from outside of the hotel. Service charge applicable is 20 PLN/person.

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



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Sheraton Sopot Confectionery

Candy bar

Hand-made sweets will be an attraction for both children and adults.

Cake pops, various truffles or tartlets will delight with both taste and appearance.

- Mini salted caramel tartlets with Gianduja Chocolate
- Truffles: coffee, passion fruit, chocolate
- Zabaglione waffle cones
- Artisan macarons
- Mini Baba au Rhum

85 PLN / person / 2 h





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Bachelorette party in Sea Soul 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)
- Kobido massage (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 hydro pool
- 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 700 PLN / person.

+48 58 767 19 00 | seasoulspa@sheraton.com
<https://www.seasoulspa.pl/en/>





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Bachelor party

The Cigar Shop and Whisky Lounge is a unique space dedicated to whisky lovers. 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

Masterclass of 3 whisk(e)ys combined with food pairing, conducted by our professional whiskey ambassador.

- Glendronach 12YO
- Benriach 16YO
- Woodford Double Oak
- Woodford Reserve Rye
- Selection of finest handcrafted snacks by our executive chef

For groups from 8 to 25 persons the price is 290 PLN per person.

Offer 2

Gin workshop conducted by Gin Mare ambassador. Enjoy 4 gin mare cocktails paired with finest nikkei tapas.

For groups from 8 to 25 persons the price is 260 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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Recommended partners

Decorations

- [@aguartidea](#)
- [@hello.letters](#)
- [@diamond_dekor_dekoracje](#)
- [@polishlus event stylists](#)

Music

- [@felipe.alvaradopl](#)
- [@reactwedding](#)
- [@muzykariat](#)
- [@siesta_triosmyczkowe](#)

Photo

- [@bucholce](#)
- [@katerina.bardo](#)
- [@olgalysenko_photo](#)
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Video

- [@dlstudio.pl](#)
- [Luxury Wedding Movies Łukasz Pawelski](#)
- [@rekinyfilmowe](#)

Make-up

- [@ss_makeup__](#)
- [@weddingart_pracownia_slubna](#)
- [@patrycja.modelska.makeup](#)
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Hair

- [@hairbar.sopot](#)
- [Hair Stylist Aleksandra Szymala](#)





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Do not hesitate to contact us:

+48 58 767 16 70 | conference.sopot@sheraton.com | www.marriott.com/gdhsi