

Christmas

at Hilton Warsaw





A place for unique ideas

If you have any special requests or additional requirements that would make your dream event come true we are more than happy to assist you.

It would be our pleasure to adapt to your individual needs and prepare an offer specifically tailored to you.

We encourage you to familiarise yourselves with our Christmas inspirations.



Themed decorations

Unique decor
for a magical atmosphere.

Gingerbread making workshops

Invite your team for fun
in a festive mood!
Maximum group size 20 people.



Live music

An atmospheric setting
for your dinner or party.





Explore a private

event space with an immersive
dining experience

Watch captivating animations projected
straight onto your table and follow the story
of the smallest 6cm chef in the world.

Classic or vegetarian menu options available.

Visit LePetitChef.com/Warsaw to see more.

Group bookings available (up to 44 guests)
through our event team:
warsaw.events@hilton.com



Buffet

menu

Options

Menu 1

Silent night

Christmas buffet

Salad Bar

Mixed lettuce leaves, cherry tomatoes, cucumber, grated parmesan, smoked salmon, pickled onions, pickled mushrooms, peppers, croutons. Yoghurt dressing, Italian dressing, flavoured oils and vinegars.

Appetizers

Vegetable salad with quail eggs and black beans.
Roasted beetroot salad with pear, goat cheese and walnuts.
Waldorf Salad.
Potato salad with cucumber, smoked herring and aioli sauce.
Herring with beets and nuts.
Mixed salad leaves with blue cheese, nuts and citrus fruits.
Homemade duck pâté served with plum marmalade.
Bread and butter.

Soup

Red borscht with Christmas croquettes.

Main dishes

Baked pork ham served with apple mousse and cinnamon sauce.
Burgundy-style beef braised in red wine with fried oyster mushrooms.
Carp fillet in raisin sauce, served with fennel.
Traditional Polish potato dumplings "Kopytka".
Braised red cabbage with raisins and cranberries.
Traditional Polish noodles "Łazanki" with cabbage and mushrooms.
Brussels sprouts served with bacon and herb butter.
Meat dumplings.

Desserts

Christmas poppy seed cake.
Cheesecake.
Gingerbread.
Dried fruit cake.
Fruit Salad.

Price

150 PLN + 8% VAT / person



Menu 2

Polar star

Christmas buffet

Salad Bar

Mixed lettuce leaves, cherry tomatoes, cucumber, grated parmesan, smoked salmon, pickled onions, pickled mushrooms, peppers, croutons. Yoghurt dressing, Italian dressing, flavoured oils and vinegars.

Appetizers

Herring tartare with apple and pumpernickel.
Ham and cheese salad with raisins.
Slow roasted beef salad with pickled cucumber and bell pepper.
Lentil salad with root vegetables and mushrooms.
Smoked catfish with horseradish sauce.
Roasted pork chop and bacon served with sauces: beetroot with horseradish | cranberry.
Smoked duck breast with cranberries and dried apples, served on fresh lettuce leaves with honey dressing.
Bread and butter.

Soup

Cream of forest mushrooms soup served with truffle oil.

Main dishes

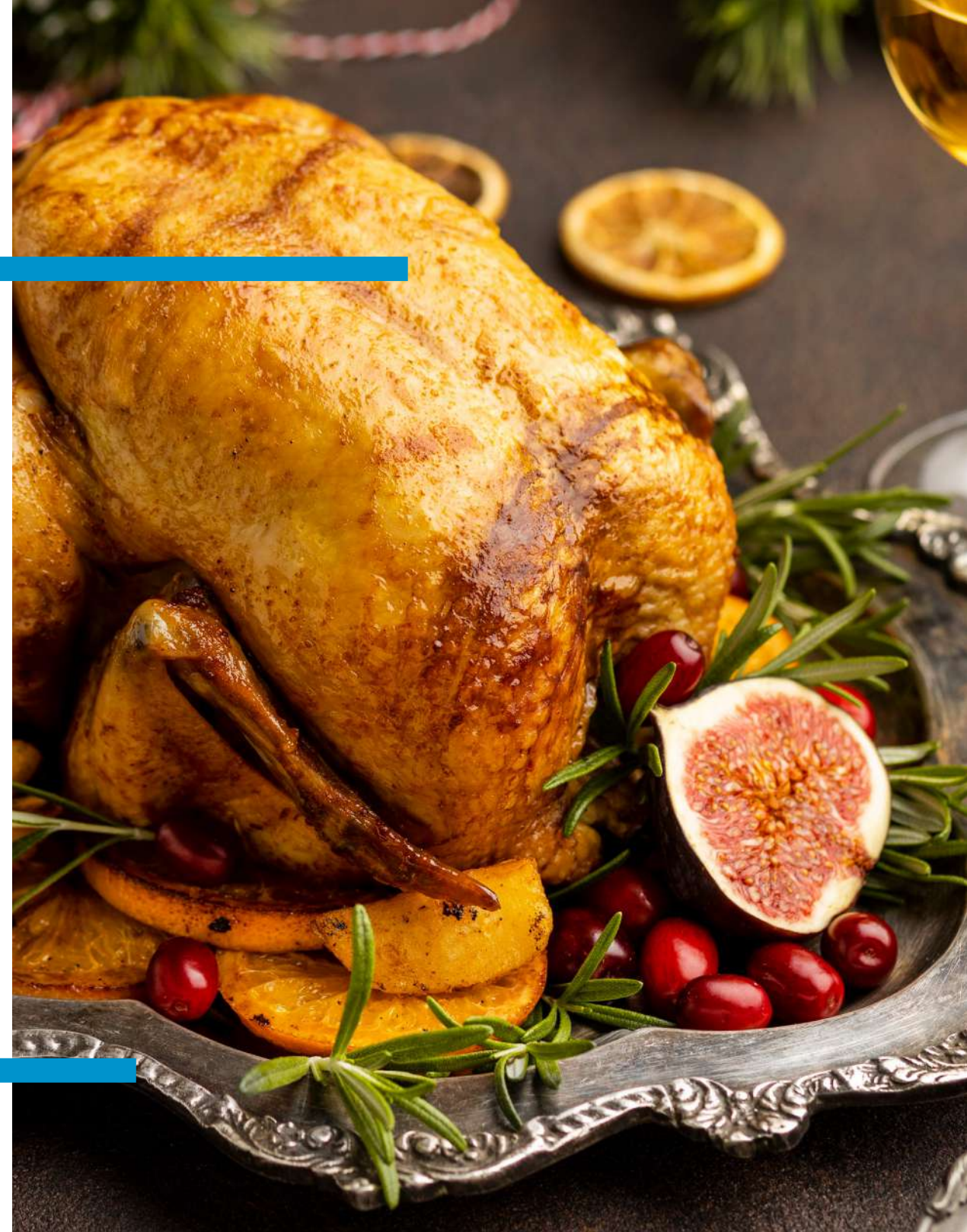
Pork tenderloin with roasted garlic sauce.
Confit duck leg served with cranberry sauce.
Cod tenderloin with pickled cucumber sauce.
Groats with raisins and cinnamon.
Boiled potatoes with dill.
Carrots glazed with honey and ginger.
Braised sauerkraut with mushrooms and prunes.
Mini dumplings with lentils.

Desserts

Apple pie with crumble.
Chocolate cake with cherries.
Plum mousse.
Pound cake.
Fruit Salad.

Price

165 PLN + 8% VAT / person



Menu 3

A Christmas Carol

Christmas buffet

Salad Bar

Mixed lettuce leaves, cherry tomatoes, cucumber, grated parmesan, smoked salmon, pickled onions, pickled mushrooms, peppers, croutons. Yoghurt dressing, Italian dressing, flavoured oils and vinegars.

Appetizers

Traditional vegetable salad.

Roast beef salad with pickled cucumber, red onion and mustard sauce.

Mixed lettuce leaves with smoked duck breast, orange segments, cranberries and almond flakes.

Salmon ceviche served on beetroot mousse.

Three types of herring: in beets, sour cream and with onions and raisins.

Greek style fish.

Smoked trout fillet with capers and horseradish sauce.

Roasted turkey breast with Cumberland sauce.

Bread and butter.

Soup

White borscht with sausage.

Main dishes

Catfish fillet in gingerbread sauce.

Steamed cod fillet in lemon sauce.

Duck leg baked in dried fruit sauce.

Veal medallions served with baked beets in aniseed sauce.

Baked potatoes with herbs.

Broccoli with Almond Butter.

Traditional stewed cabbage with dried mushrooms.

Lentil stew with root vegetables.

Dumplings with cabbage and mushrooms.

Desserts

Apple pie with vanilla sauce.

White and dark chocolate mousse.

Gingerbread crème brûlée.

Meringue with vanilla cream.

Plum mousse.

Fruit Salad.

Tangerines, a selection of nuts and dried fruit.

Price

175 PLN + 8% VAT / person



Menu 4

Nutcracker

Christmas buffet

Salad Bar

Mixed lettuce leaves, cherry tomatoes, cucumber, grated parmesan, smoked salmon, pickled onions, pickled mushrooms, peppers, croutons.
Yoghurt dressing, Italian dressing, flavoured oils and vinegars.

Appetizers

Potato salad with cucumber and smoked trout.
Chicken salad with raisins, pineapple and smoked cheese.
Roasted beetroot salad with pear and goat cheese.
Three types of herrings: with dried tomatoes, apple and onion and with tomato salsa.
Fried sea bass fillet served with tomatoes, vinegar and spices.
Sea salt marinated salmon with apricot mousse.
A selection of pâtés with horseradish and beetroots.
Smoked ham with kabanos sausages served with marinated mushrooms.
Bread and butter.

Soup

Cream of beetroot soup flavored with horseradish.

Main dishes

Slow roasted duck with red wine jus.
Catfish fillet with mushroom sauce and baked oyster mushrooms.
Baked salmon with horseradish sauce and marinated fennel.
Baked potatoes with cream and cheese.
A selection of vegetables cooked with herb butter.
Braised red cabbage with raisins and cinnamon.
Boiled rice with herbs and star anise.
Mini dumplings with feta and spinach.

Desserts

Poppy seed cake with raisins.
Pound cake with icing.
Toffee Cheesecake.
Forest fruit tart.
Chocolate panna cotta with raspberries.
Fruit Salad.
Tangerines, a selection of nuts and dried fruit.

Price

185 PLN + 8% VAT / person



Menu 5

A frosty morning

Christmas buffet

Salad Bar

Niçoise Salad Bar: mixed lettuce leaves, grilled tuna, pickled potatoes, red onion, anchovy fillets, bell pepper, tomatoes, dressing.

Appetizers

Salmon marinated in apple cider, served with horseradish-mustard sauce.
Three types of herrings: in olive oil with onion, in cream with apple and with raisins.
Platter of Polish roasted meats and sausages served with beetroots, horseradish and tartar sauce.
Selection of wild boar products: pâté, sausage and kabanos sausages with prune marmalade.
Salad with rocket, Parma ham, roasted mushrooms and raspberry dressing.
Smoked duck breast with romaine lettuce leaves, melon, tangerines, cranberries and honey dressing.
Roasted beetroot salad with goat cheese and pear.
Salad with orange segments, grapefruit and blue cheese.
Potato salad with leek and smoked salmon.
Bread and butter.

Soup

Cream of smoked cod soup with roasted leek.

Main dishes

Fried cod fillet served with a creamy dried mushroom sauce.
Baked salmon fillet served with beetroots and horseradish mousse.
Deer stew marinated in juniper with vegetables and bacon.
Roasted Polish duck on stewed red cabbage with apples.
Mini Polish dumplings "Kopytka" with nuts.
Boiled potatoes with dill butter.
Roasted vegetables with honey.
Black beluga lentils with stewed mushrooms and fresh herbs.
Self-serve station with dumplings, 2 types of dumplings to choose from:
meat | cabbage and mushrooms | Ukrainian | lentil | spinach.
Extras: cream sauce, smoked bacon, confit onion, chives, parsley, aioli sauce.

Desserts

Orange panna cotta.
Cheesecake with raisins and chocolate.
Traditional poppy seed cake.
Meringue with vanilla cream.
Gingerbread crème brûlée.
Tangerines, a selection of nuts and dried fruit.

Price

195 PLN + 8% VAT / person





Festive plated dinner

Menu 1

Let it snow

Cream of forest mushrooms soup served with truffle oil.

Catfish fillet served with marinated fennel, beetroot mousse and raisin sauce.

Traditional Polish cheesecake served with raspberry sauce.

Price

145 PLN + 8% VAT / person

Menu 2

Rudolf the Reindeer

Red borscht served with dumplings stuffed with cabbage.

Confit duck leg served with stewed red cabbage with raisins, nut dumplings and thyme sauce.

Meringue with orange cream served with chocolate sauce.

Price

145 PLN + 8% VAT / person

Menu 3

Last Christmas

Dumplings with cabbage and mushrooms, served on caramelized red onion.

Cream of roasted beetroot soup served with marinated salmon.

Goose breast served with potato purée, teriyaki beetroots and mushroom sauce.

Gingerbread crème brûlée with palm sugar and strawberry sauce.

Price

170 PLN + 8% VAT / person

Menu 4

Winter Wonderland

Herring tartare served with apples, pumpernickel and marinated mushrooms. Cream of smoked cod soup served with roasted leek.

Roast beef served with potato gratin, baby carrots and roast sauce.

Homemade apple pie served warm with vanilla ice cream and cinnamon sauce.

Price

175 PLN + 8% VAT / person

Menu 5

Jingle Bells

Sea salt marinated salmon served on dried apricot mousse and marinated tofu cheese.

Cream of lobster soup flavoured with anise.

Saddle of deer served with carrot purée, caramelized parsley and dark chocolate sauce.

Chocolate brownie served with gingerbread mousse and white chocolate sauce.

Price

180 PLN + 8% VAT / person



Live cooking station

Pork ham with mustard sauce, green beans, bacon and potato gratin.

Dumplings – with salmon and spinach | with black pudding | with buckwheat | with dried tomatoes and feta cheese.

Rostbef with pepper sauce and grilled vegetables.

Baked bacon with onion marmalade and baked apples.

Whole salmon with stewed fennel and potatoes.

Chocolate fountain, sliced fruit, marshmallows.

Turkey breast, stewed cabbage, cranberry sauce.

42 PLN / person

35 PLN / person

45 PLN / person

38 PLN / person

45 PLN / person

45 PLN / person

40 PLN / person




Hilton
WARSAW CITY

Hilton Warsaw City

warsaw.hilton.com

warsaw.events@hilton.com | +48 22 356 55 92

Grzybowska 63 | 00-844 Warsaw