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# CHRISTMAS OFFER

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**CROWNE PLAZA**<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL  
WARSAW - The HUB

## MAGICAL CHRISTMAS TIME IN CROWNE PLAZA® WARSAW – THE HUB

Christmas is a wonderful time and the pre-holiday season is the best moment for a summary of the passing year. It is also a perfect moment to thank your employees or trading partners.

In the magical interiors of our Hotel, with a specially created menu full of traditional festive dishes, you will be able to celebrate and spend some time with your co-workers.

We encourage to get acquainted with our Christmas Offer for this year.

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*Every package includes basic Christmas decorations*





## **SET MENU BY EXECUTIVE CHEF**

### **STARTER**

Bull-trout tartare with avocado mousse

### **SOUP**

Creamy lobster soup with tortellacci and scallops

### **MAIN COURSE**

Guinea fowl with spinach and boletus risotto

### **DESSERT**

Meringue with cranberry and forest fruits

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*Price: 190 PLN net per person*

*The price excludes 8% VAT and 13,5% service charge*

*The offer is valid for a minimum of 20 persons*

## SET MENU - CREATE YOUR OWN MENU

### COLD STARTERS

Crayfish salad, garden salad, trout caviar

Pikeperch roulade with seafood and seaweed salad

Smoked duck breast with cherry jam, celery salad with nuts

Marinated bull-trout with pickles and honey-mustard sauce

### HOT STARTERS

"Łazanki" with cabbage and mushrooms

Christmas „pierogi” stuffed with cabbage with fried onion and dried plums

Pikeperch with crayfish sauce

Coulubiack with cabbage and pea

### SOUPS

Christmas red borscht with dumplings

Traditional mushroom soup with sour cream and noodles

Creamy freshwater crayfish soup with dill foam

Creamy roasted pumpkin soup with oil and roasted seeds

### MAIN COURSES

Cod fillet with broccoli, champagne sauce and truffle potatoes

Salmon fillet, spinach dumplings, vegetable ragout

Roast duck served with caramelized beetroots, apple, potatoes and gingerbread sauce

Pork tenderloin sous vide, roasted potatoes with mushrooms, red cabbage with cinnamon and roasted apple

### DESSERTS

Nut cake with forest fruit chutney

Honey cake with dried fruit and nuts and gingerbread sauce

Chocolate sacher with plum jam

Apple strudel with vanilla sauce

Traditional cheesecake

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Price: 3 courses: 205 PLN net per person      4 courses: 230 PLN net per person      5 courses: 250 PLN net per person

The price excludes 8% VAT and 13,5% service charge | The offer is valid for a minimum of 20 persons

## **BUFFET SIGNATURED BY EXECUTIVE CHEF**

### **COLD BUFFET**

Smoked salmon with selection of sauces and vegetables

Herrings with traditional marinades

Jellied carp, lemon

Selection of roast meats, pâtés and artisanal cured meats with sauces and pickles

Roast beef with tartar sauce

Cured ham and potato salad

Vegetable salad

Roasted beet salad with raisins, yoghurt salad

### **HOT BUFFET**

### **SOUPS**

Christmas borscht with dumplings

Creamy pumpkin soup with oil and roasted seeds

### **MAIN COURSES**

Confit duck leg served with apples and orange

Beef bourguignon with root vegetables

Mini pork knuckle with horseradish sauce

Pikeperch fillet with champagne sauce

„Pierogi” stuffed with cabbage and mushrooms

Roasted potatoes with aromatic herbs

Seasonal vegetables

Spaetzle with butter and herbs

### **DESSERTS**

Selection of fresh sliced fruits

Mini meringue with fruits

Caramel-pear cake

Chocolate mousse

Kutya with dried fruit and nuts

Gingerbread cake

Apple pie

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*Price: 230 PLN net per person | The price excludes 8% VAT and 13,5% service charge | Service time: up to 4 hours*

*Each next hour paid an additional 20% of menu price | The offer is valid for a minimum of 20 persons*

## **BUFFET DINNER - CREATE YOUR OWN MENU**

### **COLD BUFFET**

Baked shrimps with spinach and gorgonzola

Jellied carp, balsamic caramelized onions

Bacon roulade with plum and marinated pumpkin

Fried cod fillet with tomato marinated vegetables „Greek style”

Carp with apple jelly

Smoked salmon with toppings

Selection of herrings

Selection of Polish smoked fish with sauces and pickles

Duck galantine with liver and potatoes

Goose pâté with pickled mushrooms

Selection of roast meats and pâtés

### **SALADS**

Herring salad with broccoli and sour cream

Vegetable salad

Salad with ripening ham and potatoes

Nicoise salad with olives

Shopska salad with feta

Waldorf salad with apple and celery

Roasted beet salad with raisins, yoghurt salad

Roast chicken salad with walnuts and corn



## HOT BUFFET

### SOUPS

Red borscht with dumplings

Mushroom soup with „łazanki” noodles

Freshwater crayfish soup

Fish soup with tomatoes and coriander

### MAIN COURSES

Carp with grey sauce

Salmon with spinach and champagne sauce

Roast pikeperch, shellfish sauce

Beer-braised pork knuckle

Roast duck with apple and gingerbread sauce

Pork loin with chanterelle sauce

Veal stew with almonds and chestnuts

Chicken with marjoram

Trout fillet with almonds

Guinea fowl breast with cranberry and bison grass vodka sauce

Traditional „pierogi” stuffed with cabbage and mushrooms

Traditional sauerkraut and meat stew



## **SIDE DISHES**

Potatoes

Silesian dumplings

Buskwheat with chanterelles

Seasonal vegetables

Spaetzle with bitter and herbs

Christmas cabbage

Honey glazed beets

## **DESSERTS**

Cheesecake

Apple pie

Sacher with plum jam

Gingerbread cake with pickled cherries

Selection of fresh sliced fruits

Chocolate croquant

Tiramisu

Caramel-pear cake

Chocolate mousse

Panna cotta

Kutya with dried fruit and nuts







## PRICES

### **BUFFET I**

3 starters, 2 salads, 1 soup, 3 main courses, 3 side dishes, 3 desserts

Price: 215 PLN net per person

### **BUFFET II**

5 starters, 4 salads, 2 soups, 4 main courses, 4 side dishes, 4 desserts

Price: 240 PLN net per person

### **BUFFET III**

8 starters, 4 salads, 2 soups, 6 main courses, 4 side dishes, 8 desserts

Price: 260 PLN net per person

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*The price excludes 8% VAT and 13,5% service charge*

*Service time: up to 4 hours | Each next hour paid an additional 20% of menu price*

*The offer is valid for a minimum of 20 persons*

## NIGHT BUFFET

### MENU I

#### COLD BUFFET

Potato salad with crispy bacon

Tuna salad with egg and green bean

Selection of roast meats and sausages with horseradish sauce with beets

Selection of Polish house crafted cheese with condiments

Herrings with traditional marinades

Grilled vegetables with smoked cottage cheese and pea sprouts

Freshly baked bread

#### HOT BUFFET

Red borscht with dumplings

Beef Stroganoff with portobello mushrooms

Jasmine rice

Roasted root vegetables

„Pierogi” with lentil

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*Price: 130 PLN net per person*

*The price excludes 8% VAT and 13,5% service charge*

*Service time: up to 2 hours | The offer is valid for a minimum of 20 persons*





## MENU II

### COLD BUFFET

Smoked catfish salad with broccoli and sour cream

Shopska salad with hard-boiled egg

Selection of roast meats and sausages with horseradish sauce with beets

Selection of Polish house crafted cheese with condiments

Salmon Gravlax with micro greens

Buratta with colorful tomatoes

Herring tartar with beetroot and egg

### HOT BUFFET

Sour bread soup „Żurek”

Wild boar goulash with stems of pine

Silesian dumplings

Roasted parsnip

Gnocchi with nuts and clarified butter



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*Price: 110 PLN net per person*

*The price excludes 8% VAT and 13,5% service charge*

*Service time: up to 2 hours | The offer is valid for a minimum of 20 persons*

## LIVE COOKING STATION

- Station with homemade „pierogi” with grease and dried plums  
Price: 55 PLN net per person
- Roasted ham with honey, cloves and calvados sauce  
Price: 65 PLN net per person
- Roasted beef entrecote with bone and rosemary sauce  
Price: 75 PLN net per person

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*Service time: up to 2 hours*

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## NON-ALCOHOLIC BEVERAGE PACKAGE

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca-Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte, Caffè Crema, Cappuccino

Hot chocolate

Selection of tea

Price:

Up to 2 hours: 45 PLN net per person

Up to 4 hours: 60 PLN net per person

Up to 6 hours: 70 PLN net per person

Up to 8 hours: 80 PLN net per person

## BEVERAGE PACKAGE I

Welcome drink to choose from: mulled wine / sparkling wine / tincture

White wine

Red wine

Local beer

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca-Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte, Caffè Crema, Cappuccino

Hot chocolate

Selection of tea

Price:

Up to 2 hours: 130 PLN net per person

Up to 4 hours: 145 PLN net per person

Up to 6 hours: 160 PLN net per person

Up to 8 hours: 195 PLN net per person

## BEVERAGE PACKAGE II

Welcome drink to choose from: mulled wine / sparkling wine / tincture

White and red wine

Vodka Ostoya

Whisky

Local beer

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca-Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte,  
Caffè Crema, Cappuccino

Hot chocolate

Selection of tea

Price:

Up to 2 hours: 145 PLN net per person

Up to 4 hours: 165 PLN net per person

Up to 6 hours: 185 PLN net per person

Up to 8 hours: 215 PLN net per person



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*The price excludes 23% VAT and 13,5% service charge*

## BEVERAGE PACKAGE III

Welcome drink to choose from: mulled wine / sparkling wine / tincture

Sparkling wine

White wine

Red wine

Local beer

Vodka Ostoya

Rum: Bacardi, Captain Morgan

Seagram's gin

Whisky, Bourbon: Ballantine's, Grant's, Jameson, Jim Beam

Aperol

Martini: Bianco, Extra Dry, Rosso, Rosato

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca-Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte, Caffè Crema, Cappuccino

Hot chocolate

Selection of tea

Cocktail offer based on above alcohols:

Mohito

Aperol Spritz

Negroni

Vodka / Whisky Sour

Mad Dog

Vodka / Martini

Apple Pie

Price

Up to 2 hours: 165 PLN net per person

Up to 4 hours: 195 PLN net per person

Up to 6 hours: 215 PLN net per person

Up to 8 hours: 245 PLN net per person

## BEVERAGE PACKAGE IV

Welcome drink to choose from: mulled wine / sparkling wine / tincture

White wine

Red wine

Local beer

Vodka Ostoya

Rum (dark, light): Bacardi, Captain Morgan

Beefeater gin

Olmecca tequila

Whisky: Jack Daniel's, Ballantine's, Jameson, Chivas Regal

Hennessy V.S.

Martini: Bianco, Extra Dry, Rosso, Rosato

Kahlúa

Aperol

Jägermeister

Cachaça

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca-Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte, Caffè Crema, Cappuccino

Hot chocolate

Selection of tea

Cocktail offer based on above alcohols:

Long Island Ice Tea

Strawberry Margarita

Caipirinha

White Russian

Jägerbomb

Mohito

Aperol Spritz

Negroni

Vodka / Whisky Sour

Mad Dog

Vodka / Martini

Apple Pie

Tequila Sunrise

Price:

Up to 2 hours: 195 PLN net per person

Up to 4 hours: 225 PLN net per person

Up to 6 hours: 255 PLN net per person

Up to 8 hours: 295 PLN net per person

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*The price excludes 23% VAT and 13,5% service charge*





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