



CORPORATE CHRISTMAS EVE BY THE SEA

AQUA RESORT in Międzyzdroje combines modern style, a wide range of attractions on-site, and the signature cuisine by Chef Cezary Kołek. Our venue is the perfect choice for hosting Corporate Christmas Eve dinners, as well as end-of-year banquets.





OPTION ONE:

HOT BUFFET – AVAILABLE FOR 2 HOURS

SOUPS: 1 TO PICK	MAIN COURSES: 3 TO PICK	SIDES: 3 TO PICK
Red borscht with dumplings / mushroom-filled pastry (kulebiak)	Fried dumplings with cabbage and mushrooms	Peas with cabbage
Wild mushroom soup with sour cream and parsley leaves	Breaded carp steak	Traditional Christmas Eve cabbage with mushrooms
Fish soup with baked cod	Baked cod with thyme and garlic, served on creamy mushroom sauce	Potatoes marinated in fresh herbs
Goulash soup	Slow-roasted pork neck in red wine and rosemary sauce	Honey-glazed beets
	Pork tenderloin in chanterelle sauce	Buckwheat groats with onion and parsley leaves
		Creamy mushroom “Pęczotto” with thyme and white wine

COLD BUFFET – AVAILABLE FOR 2 HOURS

6 TO PICK

Carp in aspic	Fish in vinegar	Herring in three variations
“Greek-style” baked fish	West Pomeranian mackerel pâté	Sponge roll with baked salmon
Traditional vegetable salad	Pasta with mushrooms	Roast meats with horseradish and beet relish
Homemade meat aspics	Meat pâté with fruit chutney	Cheese board with nuts

+ SWEET BUFFET WITH HOMEMADE CAKES

Poppy seed roll	Traditional Christmas gingerbread	Cheesecake Apple pie	Cream roll
-----------------	-----------------------------------	-------------------------	------------

OPTION TWO: HOT BUFFET – AVAILABLE FOR 2 HOURS

SOUPS: 2 TO PICK	MAIN COURSES: 4 TO PICK	SIDES: 4 TO PICK
Red borscht with dumplings / mushroom-filled pastry (kulebiak)	Fried dumplings with cabbage and mushrooms	Peas with cabbage
Wild mushroom soup with sour cream and parsley leaves	Breaded carp steak	Traditional Christmas Eve cabbage with mushrooms
Fish soup with baked cod	Baked salmon with blanched spinach and preserved lemon	Roasted potatoes marinated in fresh herbs
Goulash soup	Pike-perch in creamy mushroom sauce	Honey-glazed beets
	Slow-roasted beef neck in demi-glace	Buckwheat groats with onion and parsley leaves
	Confit duck leg	Creamy mushroom “Pęczotto” with thyme and white wine
	Kotleciki z kaszy jaglanej	

COLD BUFFET – AVAILABLE FOR 4 HOURS 8 TO PICK

Carp in aspic	West Pomeranian mackerel pâté	Roast meats with horseradish and beet relish
Fish in vinegar	Sponge roll with baked salmon	Homemade meat aspics
Herring in three variations	Traditional vegetable salad	Meat pâté with fruit chutney
“Greek-style” baked fish	Pasta with cabbage and mushrooms	Cheese board with nuts

+ SWEET BUFFET WITH HOMEMADE CAKES

Poppy seed roll	Traditional Christmas gingerbread	Cheesecake Apple pie	Cream roll
-----------------	--------------------------------------	-------------------------	------------



OPTION THREE:

SERVED MENU

SOUPS: 1 TO PICK	MAIN COURSES: 1 TO PICK	DESSERTS: 1 TO PICK
Red borscht with dumplings / mushroom-filled pastry (kulebiak)	Pike-perch served with black lentils and preserved lemon	Christmas gingerbread with preserves
Cream of porcini with truffle oil	Confit duck leg with potato dumplings and vegetable sauce	Cream roll



PLAN YOUR HOLIDAY CELEBRATION WITH US

Package includes:

Exclusive room hire for groups of 50+	Late check out (until 1:00 PM)	Access to hotel attractions: 5 tokens per person to GAMEPORT / 2h at XGAMES zone / 1h at the all-year ice rink)
15% discount on accommodation (daily rate)	Free apartment stay for the organizer	

Additionally:

10% discount on all facial and body treatments, rituals, and massages	Access to AquaPark, swim-up bar and sauna zone – 79 PLN / 2h
--	---



Paulina Czerwińska

+48 537 130 894

p.czerwinska@aqua-resort.pl

Patryk Smentek

+48 500 081 726

p.smentek@aqua-resort.pl

Katarzyna Piechowicz

+48 732 756 794

k.piechowicz@aqua-resort.pl

Ewa Nozdryn-Płotnicka

+48 604 051 354

e.plotnicka@aqua-resort.pl