

BUSINESS OFFER

BUSINESS
BREAKFAST
MEETINGS

CORPORATE
LUNCHEONS

TRAINING

CONFERENCES

● Prime location adjacent to the train station. ● Accommodation foundation ● Distinctive, fashionable interiors



MEETING ROOMS

Each of our rooms is furnished with a projector and screen. The rooms feature individual sound systems, microphones, blackout capabilities, air conditioning, and Wi-Fi.



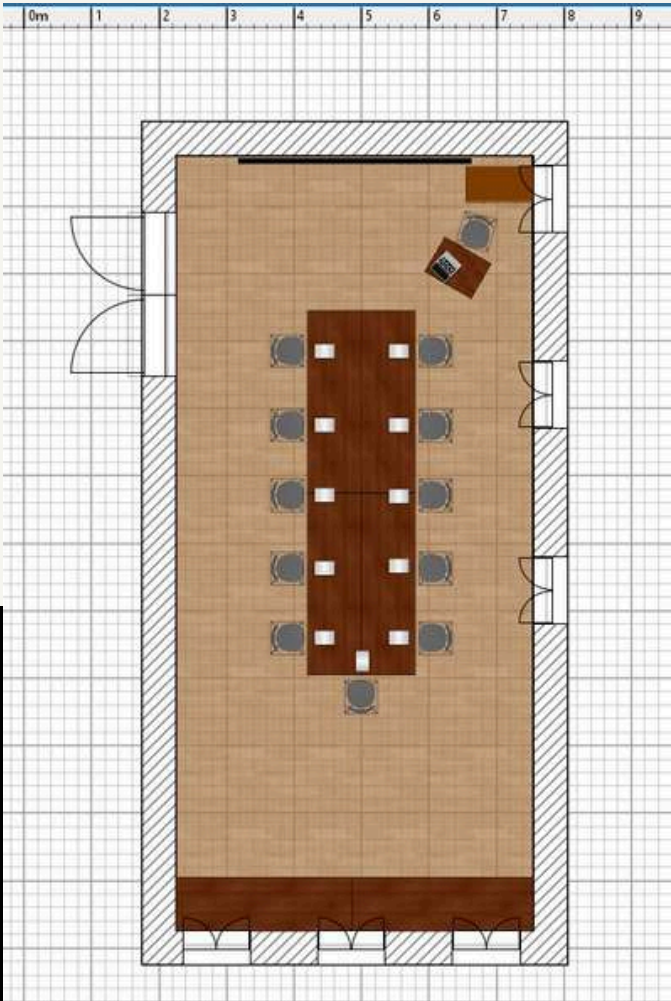
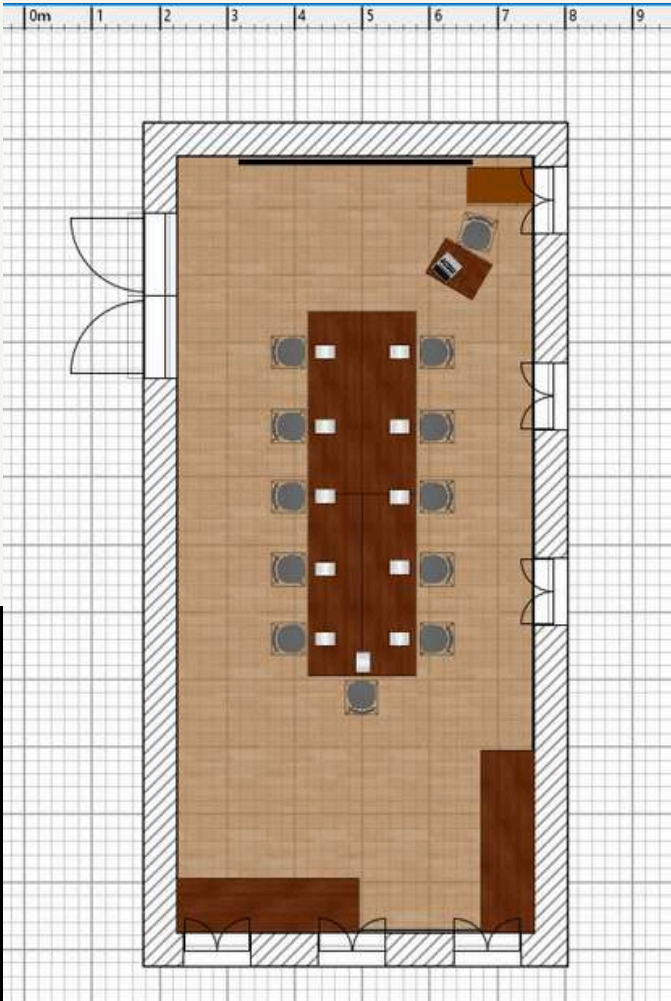
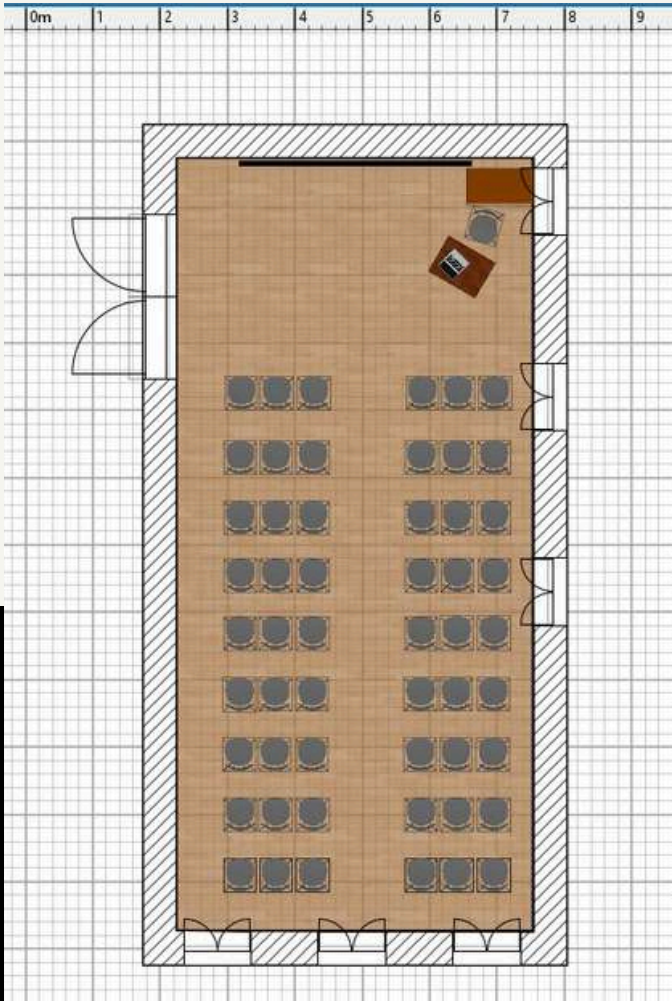
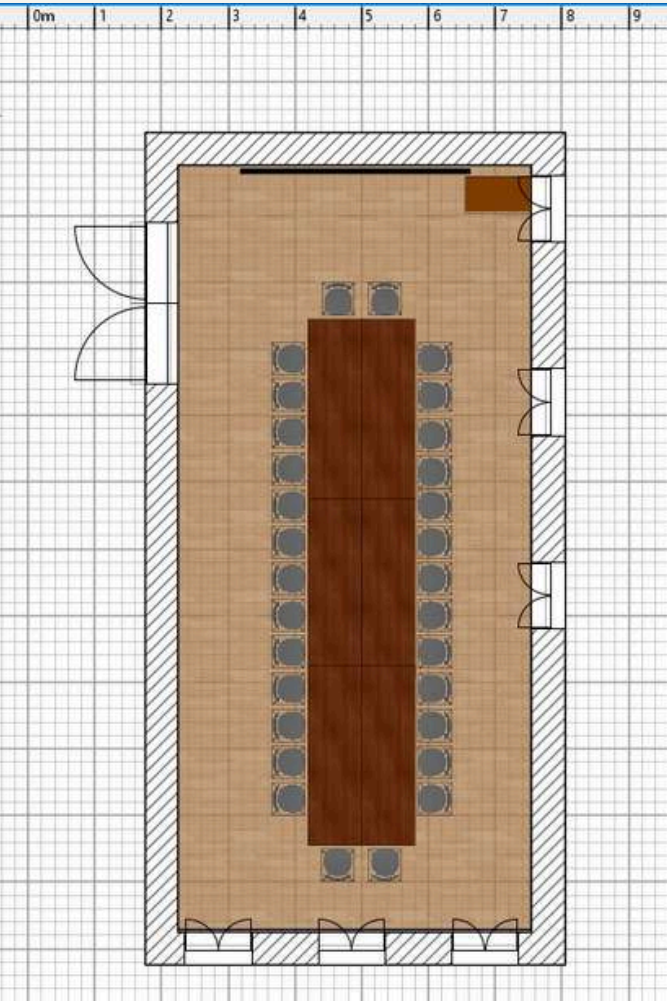
VIP ROOM

Area: 62 square meters



VIP ROOM

Sample configurations.





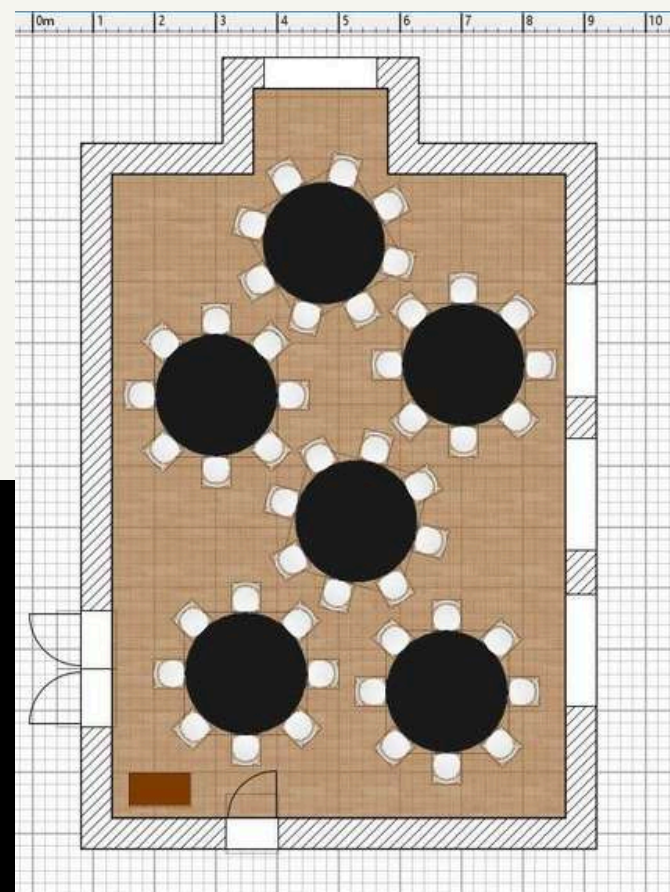
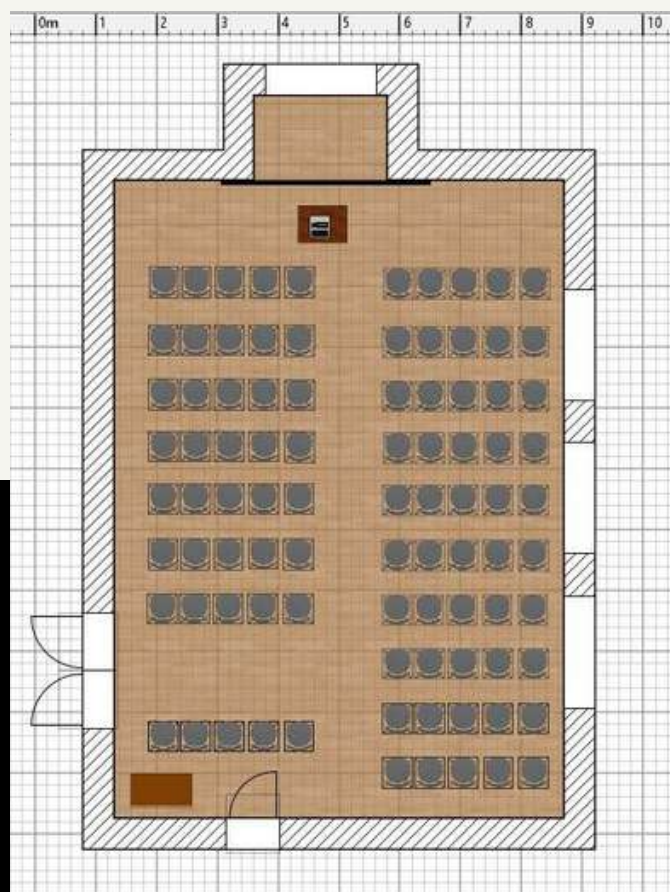
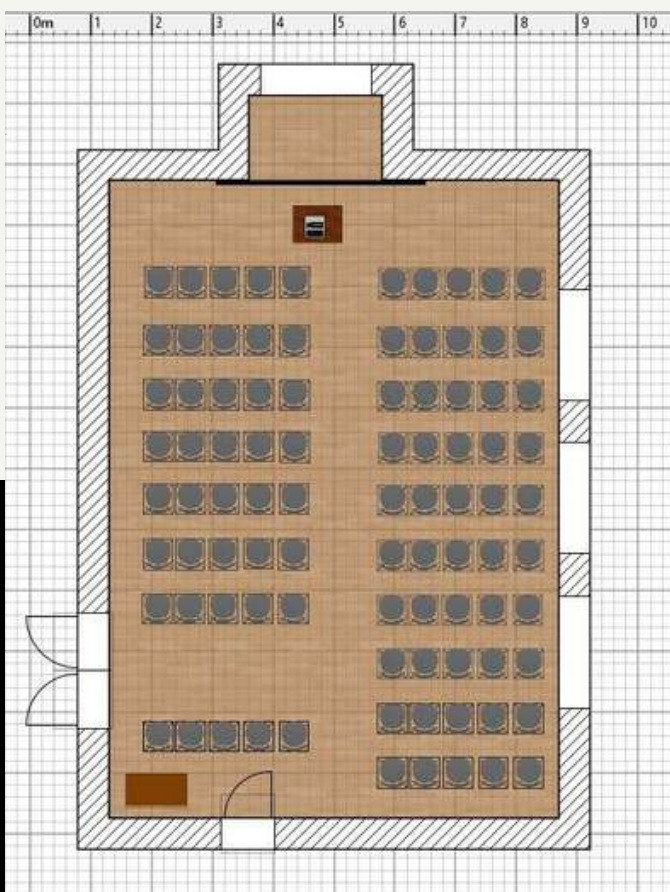
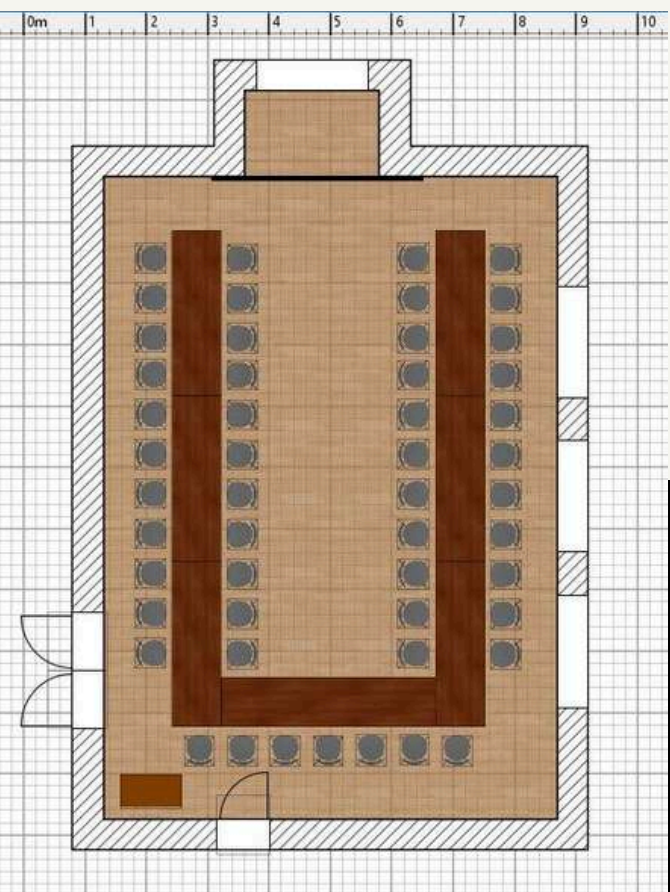
HERBOWA ROOM

Surface: 80 square meters



HERALDIC ROOM

Sample configurations.



COFFEE BREAKS

Hot cakes, sandwiches, or vegetables accompanied by delectable dips, along with aromatic coffee from the machine, will ensure that your training leaves a lasting impression on your participants.



ARTISANAL CAKES



FRENCH PASTRIES



FRUITS, VEGETABLES



BASIC

ONE-TIME

29 PLN

**Water, coffee,
assortment of teas**

THREE ADDITIONS

49 PLN

ALL DAY (8 HOURS)

55 PLN

ECO

DISPOSABLE

40 PLN

**French biscuits
Shortbread biscuits
Vegetables with dips**

THREE ADDITIONS

59 PLN

**Water, espresso,
assortment of teas**

ALL DAY (8 HOURS)

79 PLN



CLASSIC

ONE-TIME

60 PLN

THREE ADDITIONS

79 PLN

ALL DAY (8 HOURS)

99 PLN

Mix of croissants

Butter pastries

Artisan cakes

Shortcrust biscuits

Vegetables with dips

Water, espresso,

assortment of teas

ADDITIONAL OPTIONS - PLN 15 PER PERSON

Cocktail Sandwiches Mini Vegetarian Wraps
Caesar Salad Fruit Tartlets Fruit Juices



CRAFT

DISPOSABLE

79 PLN

French pastries Butter donuts

Artisan cakes Fruits

Vegetables with dips

THREE ADDITIONS

129 PLN

Water, carbonated beverages,

espresso, assortment of teas

ALL DAY (8 HOURS)

159 PLN

ADDITIONAL OPTIONS - PLN 15 PER PERSON

Cocktail Sandwiches Mini Vegetarian Wraps
Caesar Salad Fruit Tartlets Fruit Juices



LUNCH

An integral component of every training program is integration. Participants' satisfaction will significantly increase if they are invited to lunch, where they can become better acquainted and engage in discussions.



SERVED LUNCH

SAMPLE MENU RECOMMENDATIONS

OPTION 1

Soup

Herbed cream of tomato soup

Main course protein selection

Chicken fillet wrapped in bacon accompanied by a seasonal salad

Main course seafood selection

Cod in leek sauce accompanied by apple and vegetables

Main course, vegetarian selection

Potato pancakes accompanied by chanterelle sauce

PLN 89 per individual

OPTION 2

Soup

Cream of white vegetables

Main course protein selection

Danish-style baked pork neck accompanied by apples, potato dumplings, and beetroot

Main course seafood selection

Cod served on a bed of sauerkraut accompanied by baked potatoes and mushroom salsa

Main course, vegetarian selection

Vegetable meatballs accompanied by potato dumplings and roasted tomatoes

Dessert

A slice of homemade cake

PLN 109 per individual

OPTION 3

Appetizer

Zucchini filled with butter cheese

Main course protein selection

Duck filled with specialties, accompanied by gingerbread demi-glace and mashed potatoes

Main course seafood selection

Halibut accompanied by date tomatoes and black lentils

Main course, vegetarian selection

Potato pancakes accompanied by vegetable fillets and leek cream

Dessert

New York-style Cheesecake

130 PLN per person



BUFFET LUNCH

OPTION 1

Soup

Potato cream with herb pesto

Hot buffet

Farm chicken baked with four cheeses

Lentil and cauliflower patties

Potato gnocchi with tomato pesto

Roasted potatoes

Cold buffet

Salad mix

PLN 129 per individual

OPTION 2

Soup

Tomato cream with herbs

Warm Buffet

Pork tenderloin accompanied by smoked plums

Cod baked in zucchini atop tomatoes

Potato dumplings

Rice with vegetables

Cold buffet

Salad mix

Desserts

Ruby Apple pie

Cheesecake

PLN 159 per individual

OPTION 3

Soup

Cream of white vegetables

Hot buffet

Mini tandoori skewers with mint

Chicken flautas

Pork with mushrooms

Falafels on tomatoes

Potatoes with dill

Rice

Cold buffet

Vegetable pâté

hHerring with horseradish

Zesty mushrooms

PLN 179 per individual



BEVERAGES AND ALCOHOL

PACKAGE ONE

SOFT DRINKS Sparkling and stillg water
Coffee and tea

25 PLN per person

PACKAGE 2

SOFT DRINKS Carbonated / Still Water
Juices Carbonated Beverages PG4 Coffee
/ Tea

35 PLN per person

PACKAGE 3

SOFT DRINKS Carbonated / Still Water
Juices Carbonated Beverages PG4 Coffee
/ Tea

ALCOHOL

A glass of wine (choice of white or red) or
Beer PG4 0.5 L

PLN 49 per individual



IMPORTANT

Please submit the final count of guests no later than one week prior to the booking date. After this date, it may no longer be feasible to modify your order.

A service charge of 10% is applied to catering services.



This material does not represent an offer as defined by the provisions of the Civil Code and is intended solely for informational purposes.

And following the conference...

We offer an atmospheric event space accommodating up to 400 individuals. We host conferences, galas, and both occasional and recurring events, including Oktoberfest! Our historic interiors, in-house brewery, and conveniently connected location will undoubtedly be appreciated by your guests. Kindly reach out to us.

Contact

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