



INTERCONTINENTAL®
WARSZAWA



Christmas Offer

Buffet Dinner

Christmas Buffet I

240 pln netto / person*

Cold buffet

- salmon marinated with pickled beetroots / fennel salad/ truffle dressing
- smoked beef roastbeef roasted with herbs / homemade tartare sauce / pickled red onion
- homemade pate with cranberries / our pickles / crispy onion
- slowly cooked pork neck / potato salad / mustard seeds
- roasted beetroot and sunflower seed salad / balsamico dressing / smoked quark
- herring marinated with dry forest mushrooms / linseed oil / sweet onion
- terrine of masurian fish / horseradish and dill mousse/ baby capers

Warm Buffet

- roasted barbarie duck / red wine sauce with gingerbread and rasins
- cod with herb crumble / pickled lemon / roasted apple and cider sauce
- vegan hunter's stew with suska sechlońska prune/ caramelised pear
- roasted root vegetables / rosemary and roasted garlic olive oil / black cumin
- potato dumplings / burnt butter with sage / crispy onion
- roasted potatoes / truffle salt / herb butter

Soup

- mushroom veloute / marjoram olive oil / herb noodles
OR
- red borscht with smoked prun / marjoram / dumplings with cabbage and mushrooms

Salad Buffet

- colorful salad leaves
- carrot
- cucumber
- pepper
- cherry tomatoes
- parmesan
- slowly cooked chicken breast
- vinaigrette sauce
- thousand island dressing

Dessert Buffet

- homemade poppy seed cake with candied orange and frosting
- white chocolate cheesecake with raisins
- apple pie with cranberries and vanilla sauce
- gingerbread with prune

Live station - additional option - 55 pln / person*

- selection of homemade pierogi:
cabbage and mushrooms / game and juniper / potato and quark

Buffet Dinner

Christmas Buffet II

260 pln netto / person*

Cold Buffet

- salmon marinated with pickled beetroots / fennel salad/ truffle dressing
- selection of cold cuts and pate / our pickles / lovage mayo
- warsaw style pork loin/ chives mayo / egg
- terrine of masurian fish / horseradish and dil mousse/ baby capers
- smoked fish tartar / capers / horseradish
- fried cod / vegetables stew with tomatoes / roasted apple
- roasted beetroot and sunflower seed salad / balsamico dressing / smoked quark
- traditional vegetable salad / green pea / hard boiled egg
- herring trio
(kashubian style / with sourcream, apple and onion / with dry forest mushrooms)

Warm Buffet

- slowly cooked beef / demi glace with dry mushrooms / smoked salt
- confit duck leg / plum and coffee sauce
- fired carp / dill sauce/ carrots roasted with heather honey
- cod with herb crust / pickled lemon / roasted apple and cider sauce
- vegan hunter's stew with suska sechłońska prune/ caramelised pear
- roasted root vegetables / rosemary and roasted garlic olive oil / black cumin
- homemade dumplings with boletus sauce / burnt butter with sage
- roasted potatoes / truffle salt / herb butter

Soup

- mushroom consome / łazanki pasta/ marjoram
OR
- pickled beetroot cream / sour cream

Salad Buffet

- colorful salad leaves
- carrot
- cucumber
- pepper
- cherry tomatoes
- parmesan
- slowly cooked chicken breast
- vinaigrette sauce
- thousand island dressing

Dessert Buffet

- homemade poppy seed cake with candied orange and frosting
- white chocolate cheesecake with raisins
- apple pie with cranberries and vanilla sauce
- gingerbread with prune
- dark chocolate brownie with cranberries

Live station - additional option - 55 pln / person*

- selection of homemade pierogi:
cabbage and mushrooms / game and juniper / potato and quark

*The price does not include VAT | We add a service fee of 12.5% to the price
Offer for a minimum of 20 people | Buffet duration up to 4 hours | Live station for up to 1.5 hours

Buffet dinner - 380 pln net / person*

Live Cooking

- wolno pieczona troć / kremowa piana z borowika / czarny czosnek

Warm Buffet

- confit duck leg / plum and coconut glaze / compressed antonówka apple with bison grass
- slowly cooked beef cheeks / coffee and rosemary sauce / herb crust / smoked mayo
- roasted sturgeon / leek and potato emulsion / espelette / herb oil
- pearl barley with poppy seed / coconut / raisins
- potatoes roasted with hay / smoked sour cream / burnt hay mayo
- coconut and curry sauerkraut / coriander / lime / pear
- roasted vegetables / black cumin / truffle emulsion

Cold Buffet

- hay burnt salmon / buckwheat salad / roasted beetroot dressing
- matjas herring / pickled red onion / dry mushrooms tartare
- duck pastrami / beer cider plum / buckwheat popcorn
- pork loin with heather honey and pistachios / homemade tartare sauce
- potato salad / smoked trout / chives / mustard seeds
- roasted beetroot carpaccio / smoked quark / lemon and thyme jam

Soup

- mushroom soup made on rye sourdough / cowberry / marjoram olive oil / herb dumplings
- pickles beetroots borscht / red bean lard / sour cream

Dessert Buffet

- kutia cake
- polish cake with traditional krzeszowski plum jam and meringue
- homemade poppy seed cake with candied orange and frosting
- white chocolate cheesecake with raisins
- apple pie with cranberries and vanilla sauce
- gingerbread with prune
- dark chocolate brownie with cranberries

buffet by
platter
by Karol Okrasa



Served Dinner

Served Menu I

240 pln netto / person*

- dutch herring / chive mayonnaise / smoked sour cream / black lentils with cucumber
- mushroom consommé / herb dumplings / marjoram oil
- duck leg / plum and coffee sauce / pearl barley with poppy seeds
- baked white chocolate cheesecake / burnt milk / cherry and cinnamon jam

Served Menu II

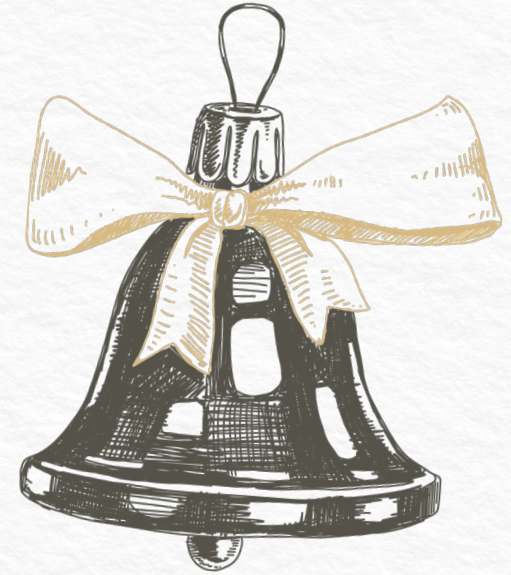
280 pln netto / person*

- pickled salmon in cherry liqueur / roasted beetroot salad with coriander / truffle dressing
- beet cream soup / sherry vinegar / smoked cottage cheese
- fried halibut / celery purée / fennel salad / black lentils
- OR**
- lamb shank / fermented pepper sauce / truffle potatoes / roasted carrot
- apple strudel / beer zabaglione / dried cranberries / cottage cheese

Served Menu III

340 pln netto / person*

- trout ceviche / blood orange / creamy cheese / chili
- porcini ravioli / truffle emulsion / fried sage
- fried Scottish salmon / Israeli couscous with beets / watercress salad
- slow-roasted beef tenderloin / thyme and dried mushroom sauce / potato gratin / truffle celery
- chocolate brownie with smoked plum / poppy seed custard



Beverage Packages



Non-Alcoholic Package

Up to 2 hours – 65 PLN netto / person*

Up to 4 hours – 85 PLN netto / person*

Up to 6 hours – 105 PLN netto / person*

- Soft drinks
- Mineral water
- Fruit juices
- Coffee, selection of teas

Package II

Up to 2 hours – 155 PLN netto / person*

Up to 4 hours – 175 PLN netto / person*

Up to 6 hours – 195 PLN netto / person*

- Welcome drink: festive mulled wine, glass of sparkling wine or liquor
- White and Red Wine
- Beer
- Ostoya Vodka
- Soft Drinks
- Fruit Juices
- Mineral Water
- Coffee, Selection of Teas

Package I

Up to 2 hours – 145 PLN netto / person*

Up to 4 hours – 165 PLN netto / person*

Up to 6 hours – 185 PLN netto / person*

- Welcome drink: festive mulled wine, glass of sparkling wine or liquor
- White and Red Wine
- Beer
- Soft Drinks
- Fruit Juices
- Mineral Water
- Coffee, Selection of Teas

Package III

Up to 2 hours – 175 PLN netto / person*

Up to 4 hours – 195 PLN netto / person*

Up to 6 hours – 215 PLN netto / person*

- Welcome drink: festive mulled wine, A glass of sparkling wine or liquor
- White and Red Wine
- Beer
- Zubrowka or Ostoya vodka
- Havana Club 3 yo
- Seagram's Gin
- Johnnie Walker
- Jim Beam
- Campari
- Martini Bianco
- Soft Drinks
- Fruit Juices
- Mineral Water
- Coffee, Selection of Teas