¡FELIZ NAVIDAD!

Corporate Christmas Offer 2026

AC Hotel by Marriott Krakow

We believe that nothing strengthens relationships quite like celebrating together - something we have all missed so much.

Make this year's Christmas truly special and invite your employees, business partners and clients to share a festive table at AC Hotel by Marriott Krakow.

Organise a private party in one of our elegant banquet rooms or enjoy the unique atmosphere of the Sobre de la Mesa restaurant and let us delight your Guests with refined flavours and exceptional attention to every detail.



AC Hotel by Marriott Krakow | al. 3 maja 51, 30-062 Kraków
www.ackrakow.com | reservation@ackrakow.com | +48 12 629 97 00

CREATE YOUR OWN CHRISTMAS SET MENU

STARTERS

Salmon tartare with compressed cucumber and citrus dressing	40 PLN
Herring marinated in Żubrówka served on lettuce	34 PLN
Smoked carp with cranberries and caramelised apple	37 PLN
Goose liver terrine with sour cherry	36 PLN
Smoked duck breast served on lettuce	38 PLN

SOUPS

Traditional Polish beetroot soup with mushroom-filled dumplings	30 PLN
Mushroom soup with dumplings and sour cream	34 PLN
Fish consommé with vegetables	36 PLN
Beef broth with vegetables and Polish dumplings	32 PLN

MAIN COURSES

Cod loin with potato purée, vegetables and crayfish bisque	66 PLN
Carp fillet with buckwheat strudel and red wine sauce	68 PLN
Duck leg confit with potato purée and red cabbage	64 PLN
Bone-in pork loin with beans, caramelised sauerkraut and mushroom sauce	62 PLN

DESSERTS

Plum crumble with spiced ice cream	30 PLN
Poppy seed and nut nougat	32 PLN
Tarte Tatin with crème anglaise and ice cream	32 PLN
Basque cheesecake	34 PLN

ADDITIONAL COLD BUFFET — 75 PLN / person

Poultry galantine with artichokes and tomato concassé
Manufaktura Krakowska selection of cold cuts and sausages with dips
Selection of aged cheeses with truffle honey
Salad with mini mozzarella, olives and tomatoes
Salad with grilled chicken and bacon
Salad with mountain cheese and marinated pear
Salad buffet with accompaniments and dressings
Selection of bread, butter and flavoured oils



CHRISTMAS BUFFET MENU I - CHEF'S CHOICE

170 PLN / person

Four types of cold starters
Three types of salads
Salad buffet with accompaniments and dressings
Selection of bread, butter and flavoured olive oils

Soup
Meat dish
Fish dish
Vegetarian dish
Vegetable side dish
Starch side dish

Two types of desserts



CHRISTMAS BUFFET MENU II

185 PLN / person

COLD BUFFET

Traditional carp with raisins and almonds in aspic
Marinated salmon fillet with festive spices
Roast beef with rosemary mustard
Veal pâté with almonds
Roasted beetroot salad marinated in balsamic vinegar
Roasted potato and herring salad
Buckwheat salad with roasted turkey and soy sauce
Salad buffet with accompaniments and dressings
Selection of bread, butter and flavoured olive oils

HOT BUFFET

Traditional Polish beetroot soup with mushroom-filled dumplings
Braised cod fillet with aromatic herbs
Duck leg confit
Baked Polish dumplings with cabbage and mushrooms
Potatoes with butter and dill
Red cabbage with raisins and almonds
Seasonal vegetables

SWEET BUFFET

Apple pie with crumble topping
Cheesecake with dried fruit and chocolate
Gingerbread with fruit preserve



CHRISTMAS BUFFET MENU III

195 PLN / person

COLD BUFFET

Savoury shortcrust pastries
Traditional cold-cut platter with pickles
Festive beetroot, feta and pumpkin seed salad
Duck and mountain cheese salad
Green bean, cherry tomato and toasted sunflower seed salad
Roasted pork neck with wine sauce
Pork galantine with vegetables
White bean spread with sun-dried tomatoes
Salad buffet with accompaniments and dressings
Selection of bread, butter and flavoured olive oils

HOT BUFFET

Roasted beetroot cream soup with spicy cheese
Pike-perch fillet with Polish-style sauce
Pork stew with mushrooms
Pierogi with oyster mushrooms and buckwheat
Potato gratin with Parmesan
Baked Romanesco cauliflower
Traditional Christmas cabbage with split peas

SWEET BUFFET

Christmas fruitcake with dried fruit and nuts
Yeast cake with crumble topping and fruit
Carrot cake with vanilla cream



CHRISTMAS BUFFET MENU IV

205 PLN / person

COLD BUFFET

Carp flakes with balsamic vinegar and smoked plum
Pike-perch with tomato concassé, root vegetables and red wine
Smoked trout fillet on a rocket salad
Roasted meats with cranberries
Poultry galantine with herb mayonnaise
Roasted beetroot salad marinated with rosemary
Mushroom tortellini and rocket salad
Potato salad with buckwheat dressing
Traditional Polish vegetable salad
Salad buffet with accompaniments and dressings
Selection of bread, butter and flavoured oils

HOT BUFFET

Porcini mushroom cream soup
Breaded carp fillet
Pork tenderloin with honey-mustard sauce
Beef cheeks in Porto sauce
Spinach gnocchi
Pearl barley with mushrooms
Boiled vegetables with lemon butter
Traditional Christmas cabbage with split peas

SWEET BUFFET

Spiced gingerbread
Krakow-style cheesecake
Poppy seed strudel with nuts



CHRISTMAS BUFFET MENU V

215 PLN / person

COLD BUFFET

Herring in flaxseed oil with onion and apple
Smoked trout tartare with pickled cucumber and dill
Duck roulade with cranberry sauce
Marinated veal slices with cranberry mousse
Roasted pumpkin, goat cheese and rocket salad
Celeriac, apple and walnut salad
Red bean, corn and smoked chicken salad
Festive pasta salad with sun-dried tomatoes and mozzarella
Lentil pâté with red onion confit
Salad buffet with accompaniments and dressings
Selection of bread, flavoured butter and oils

HOT BUFFET

Mushroom soup with łazanki noodles
Braised beef with vegetables
Roasted turkey fillet with chanterelle sauce
Roasted pike-perch with dill butter and lemon
Potato purée with herb emulsion
Honey and thyme glazed carrots
Vegetable royale with aged cheese
Carp in red wine with porcini mushrooms

SWEET BUFFET

Poppy seed cake with dried fruit and nuts
Chocolate and orange mousse
Mini pear tartlets with vanilla cream



ADDITIONAL

Sparkling wine	125 ml	15 PLN
Mulled wine	150 ml	18 PLN
Mulled beer	300 ml	20 PLN
Conquesta Chardonnay wine	bottle	79 PLN
Conquesta Cabernet Sauvignon wine	bottle	79 PLN
Fish filleting workshop with tasting*	person	99 PLN
Edible Christmas Tree ornament	person	29 PLN
Christmas roast - 100 g per person**	person	28 PLN
Christmas hat	piece	17 PLN
Photo booth with Christmas props		900 PLN
Live music - piano (3 sets of 45 minutes)		1200 PLN
Chef Show		2000 PLN
Waiters Show		2000 PLN

*Minimum number of guests - 25
**Minimum number of guests - 50

GENERAL INFORMATION

All prices listed above are net prices.
The price of each menu includes: traditional dried-fruit compote, mineral water, coffee and tea.
A Christmas wafer is also available upon request at no additional charge.
The above buffet dinner prices include four hours of service.
Should you require an extension of the service time, the price will be agreed individually.
The buffet offer applies to groups of 25 people or more.
For groups below 25 people, a served menu applies.
A service charge will be added to all food and beverage services and will be agreed individually with the event coordinator.

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AC HOTELS MARRIOTT

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