NEW YEAR’S EVE GALA 2026 / 2027

DANCE THE NIGHT

DOUBLETREE BY HILTON · WARSAW

AMERICAN & BRITISH FLAVOURS

COLD BUFFET

Crispy Tortilla with White Bean Dip (Vegan)
Breaded Cheddar with Hot Peppers and Ranch Dressing
Roasted Prawns with Cocktail Sauce
Crab Cakes with Chopped Shallots, Mayonnaise and Sherry
Pulled Pork in Puff Pastry with Cranberry Confit
Beef Jerky with Pickles and Coleslaw
Salad Bar: Salads, Vegetables, Toppings and Dressings
Selection of Bread and Butter

HOT BUFFET · SOUP

Roasted Corn and Bourbon Cream Soup (Vegan)

CARVING STATION

Slow-Roasted Beef Short Ribs with BBQ Sauce
Corn-Fed Chicken Tikka Masala
Pan-Seared Haddock with House of Parliament Sauce
Redfish Fillet with Garlic Butter Sauce

SIDE DISHES

Mashed Potatoes
Roasted Baby Carrots with Brown Sugar
Vegan Cottage Pie

LIVE COOKING

Garlic and Chilli Prawns
Classic Bacon Cheeseburger with Crispy Onion Rings

DESSERTS

Banoffee Pie
Chocolate Brownies
Pecan Tart

NEW YEAR’S EVE GALA 2026 / 2027

DANCE THE NIGHT

DOUBLETREE BY HILTON · WARSAW

FROM GERMANY TO SWEDEN – DISCO FLAVOURS

COLD BUFFET

Marinated Kale with Vegan Currywurst and Pickled Cucumber (Vegan)
Spicy Camembert Spread with Beer and Onions
Gravlax with Sweet and Sour Emulsion and Rye Crumble
Marinated Matjes Herring with Roasted Garlic and Thyme
Aged Beef with Creamy Mustard Sauce
Thinly Sliced Grilled Roast Beef with Marinated Cabbage
Salad Bar: Salads, Vegetables, Toppings and Dressings
Selection of Bread and Butter

HOT BUFFET · SOUP

Creamy Cod Soup with Saffron and White Wine

CARVING STATION

Venison Goulash with Juniper Berries and Roasted Vegetables
Lamb Shank in Dark Beer Sauce
Roasted Cod with Caper Butter Emulsion
Oven-Roasted Salmon Fillet with Sea Salt and Herbs

SIDE DISHES

Roasted Cabbage with Caraway Seeds
Potato Dumplings with Crispy Onions and Mountain Cheese
Pumpkin and Spinach Maultaschen (Vegan)

DESSERTS

Vanilla Cream with Raspberries and Rose
Black Forest Cake
Baked Apples with Rice Flakes and Cinnamon (Vegan)

NEW YEAR’S EVE GALA 2026 / 2027

DANCE THE NIGHT

DOUBLETREE BY HILTON · WARSAW

POLISH FLAVOURS, POLISH RHYTHMS

COLD BUFFET

Smoked Highland Cheese with Quince Jam
Poznań-Style Potatoes with Vegan Herbed Curd-Style Spread (Vegan)
Mazurian Eel with Sour Cream and Apple
Roasted Goose with Candied Orange and Cinnamon
Smoked Pork Fatback with Sweet Mustard and Pickles
Wild Duck Pâté with Forest Fruit Confit
Salad Bar: Salads, Vegetables, Toppings and Dressings
Selection of Bread and Butter

HOT BUFFET · SOUP

Traditional Polish Sour Rye Soup with Smoked Meat and Egg

CARVING STATION

Slow-Roasted Pork Belly in Creamy Fresh Horseradish Sauce
Bone-In Pork Cutlet in Crispy Breadcrumbs
Grilled Zander with Creamy Leek Sauce
Roasted Trout with Chanterelles, Pickled Cucumber and Mushrooms

SIDE DISHES

Potatoes in Their Skins with Dill and Sour Cream
Sautéed Beetroot
Polish Pierogi with Twaróg Cheese and Thyme

LIVE COOKING

Beef Minute Steak with Shallots and Sautéed Saffron Milk Cap Mushrooms
Beef Tartare with Pickled Cucumber and Marinated Mushrooms

DESSERTS

Polish Eggnog Cream with Cherries
Traditional Polish Carpathian Cream Cake (Karpatka)
Vegan Cheesecake (Vegan)

DANCE THE NIGHT

DOUBLETREE BY HILTON · WARSAW

OPEN BAR & COCKTAILS

BEVERAGE SELECTION

Welcome Drink
Spirits: Vodka, Whisky, Martini, Gin, Rum and Tequila
Red and White House Wine
Beer
Fruit Juices
Coca-Cola, Fanta and Sprite
Mineral Water
Coffee and Tea
Sparkling Wine (or Champagne for VIP Guests) for the New Year’s Toast

ALCOHOLIC COCKTAILS

Caipiroska — Vodka, Lime, Cane Sugar
Pornstar Martini — Vodka, Prosecco, Passion Fruit Purée, Vanilla Syrup, Lime Juice
Whisky Sour — Whisky, Angostura Bitters, Sweet and Sour Mix
Aperol Spritz — Aperol, Prosecco, Sparkling Water, Orange
Cuba Libre — Rum, Coca-Cola, Lime
Negroni — Gin, Martini, Campari, Orange Peel

NON-ALCOHOLIC COCKTAILS

Green Frog Mocktail — Blue Curaçao Syrup, Pineapple Juice, Grapefruit Juice, Orange Peel
Sunrise Mocktail — Orange Juice, Grenadine, Sparkling Water, Orange