TRADITIONAL OR AMERICAN STYLE?

CORPORATE CHRISTMAS PARTIES

Three complete Christmas party packages in the VEGAS style, from traditional Polish dishes to American BBQ. Discover the full menu and contact us about your event.

POLISH DINNER · PLATED

190 zł net/person

Individual plated courses.

POLISH DINNER · SHARING

220 zł net/person

Shared platters and wider choice.

AMERICAN CHRISTMAS

220 zł net/person

Grill, BBQ and dessert buffet.

BOOK YOUR CHRISTMAS PARTY

724 601 227

kontakt@vegaspizza.pl · vegaspizza.pl

All prices are net per person. Deposit: 50% of the total event value. Event availability and details are confirmed individually. Complete menus and package conditions follow.

01 / TRADITIONAL CHRISTMAS

POLISH DINNER

PLATED · INDIVIDUAL SERVICE

190 zł
NET PER PERSON

WELCOME DRINKS

Optional +PLN 15 per serving · select 1 item per guest

- Mulled wine
- A glass of Prosecco
- Warm cider with toasted cinnamon

APPETISER

Served individually to every guest

- Traditional Christmas pâté with cranberry

SOUPS

1 serving per guest · choose 2 options, minimum 5 servings per chosen option

- Traditional Christmas Eve fish soup
- Creamy mushroom soup with łazanki pasta
- Red beetroot borscht with mushroom dumplings (uszka)

MAIN COURSES

1 serving per guest · choose 1 main course; sides paired with the dish

- Pan-fried carp
- Breaded cod fillet with tartare sauce
- Pork tenderloin in mushroom sauce
- Chicken fillet with French-style tartare sauce
- Greater Poland-style roast pork neck
- Chicken roulade with mushrooms
- Assorted pierogi (Ukrainian-style; cabbage and mushroom), 5 pcs per portion

STARCH SIDES

Paired with the chosen main course

- Boiled potatoes
- Kopytka (Polish potato dumplings)
- Greater Poland-style steamed yeast dumplings
- Roasted potatoes
- French fries

VEGETABLE SIDES

Paired with the chosen main course

- Braised red cabbage
- Sautéed cabbage with mushrooms
- Selection of slaws (coleslaw, beetroot with horseradish)
- Boiled vegetables
- Mixed green salads

DESSERT BUFFET

Cake buffet · 1.5 servings per guest

- Poppy seed cake
- Cheesecake
- Gingerbread cake
- Cinnamon apple cake

DRINKS

- Coffee and a selection of teas are also available at the dessert buffet.
- Unlimited lemon water is served throughout the event. Soft drinks, juices and alcoholic beverages are charged according to consumption.

TERMS & PRACTICAL INFORMATION

- All package prices are net per person.
- A deposit of 50% of the total event value is required when booking.

02 / TRADITIONAL CHRISTMAS

POLISH DINNER

SHARING PLATTERS

220 zł
NET PER PERSON

WELCOME DRINKS

Optional +PLN 15 per serving · select 1 item per guest

- Mulled wine
- A glass of Prosecco
- Warm cider with toasted cinnamon

APPETISER

Choose 1 option per guest

- Salmon tartare
- Traditional Christmas pâté with cranberry

SOUPS

1 serving per guest · choose 2 options, minimum 5 servings per chosen option

- Creamy mushroom soup with łazanki pasta
- Red beetroot borscht with mushroom dumplings (uszka)
- Traditional Polish sour rye soup (żurek)

MAIN COURSES

1.5 servings per guest · choose 5 options, minimum 5 servings per chosen option

- Baked salmon with herb butter
- Pan-fried carp
- Breaded cod fillet with tartare sauce
- Pork tenderloin in mushroom sauce
- Chicken fillet with French-style tartare sauce
- Greater Poland-style roast pork neck
- "VEGAS" ribs
- Chicken roulade with mushrooms
- Assorted pierogi (Ukrainian-style; cabbage and mushroom), 5 pcs per portion

STARCH SIDES

1.5 servings per guest · choose 3 options

- Boiled potatoes
- Kopytka (Polish potato dumplings)
- Greater Poland-style steamed yeast dumplings
- Roasted potatoes
- French fries

VEGETABLE SIDES

1.5 servings per guest · choose 3 options

- Braised red cabbage
- Sautéed cabbage with mushrooms
- Selection of slaws (coleslaw, beetroot with horseradish)
- Boiled vegetables
- Mixed green salads

DESSERT BUFFET

Cake buffet · 1.5 servings per guest

- Poppy seed cake
- Cheesecake
- Gingerbread cake
- Cinnamon apple cake

DRINKS

- Coffee and a selection of teas are also available at the dessert buffet.
- Unlimited lemon water is served throughout the event. Soft drinks, juices and alcoholic beverages are charged according to consumption.

TERMS & PRACTICAL INFORMATION

- All package prices are net per person.
- A deposit of 50% of the total event value is required when booking.
- Included: table decorations (flowers, napkins, tablecloths, candles; colours to be agreed) and waiting staff wearing coordinated uniforms.
- Changes to the menu or guest count are possible up to 14 days before the event.
- Leftover dishes will be packed into disposable takeaway containers.

03 / AMERICAN CHRISTMAS · 1 OF 2

AMERICAN CHRISTMAS

STARTERS, SOUPS & MAIN COURSES

220 zł
NET PER PERSON

WELCOME DRINKS

Optional +PLN 15 per serving · select 1 item per guest

- Mulled wine
- A glass of Prosecco
- Warm cider with toasted cinnamon

STARTERS

1.5 servings per guest · minimum 5 servings

- Crispy onion rings with dips (6 pcs)
- Boiled corn on the cob with butter (1 pc)
- Stuffed potato halves baked with cheese (3 pcs)
- Chik'n Stick Nashville Smoked – smoked chicken thigh skewers (3 pcs × approx. 40 g)
- Mini BBQ Chik'n wraps (3 pcs × approx. 35 g)
- Pulled Pork Bites – breaded pulled pork with onion, white cabbage and BBQ sauce (4 pcs × approx. 30 g)
- Pulled Chik'n Slider BBQ – mini chicken burgers with pulled chicken breast, red pepper and BBQ sauce (3 pcs × approx. 30 g)
- Selection of smoked fish specialities (salmon bites, salmon with pineapple, rollmops with pumpkin and mustard pickle, three styles of mackerel, halibut bites with pineapple), 3 pcs × approx. 30 g
- Garlic bread with cheese and herbs (4 pcs)
- Breaded salmon sticks with parsley and lemon (3 pcs × approx. 60 g)

SOUPS

1 serving per guest · choose up to 2 options

- Cheese soup with toasted corn and chives
- French onion soup with croutons and cheese
- Azteca soup – Mexican-style soup with celery, red kidney beans, sour cream and nachos

MAIN COURSES

1.5 servings per guest · minimum 6 servings

- American-style VEGAS BBQ ribs (180 g)
- Spicy VEGAS ribs with gochujang glaze (180 g)
- Sous-vide pork neck steak with BBQ sauce (approx. 120–140 g)
- Grilled chicken fillet in house-made Cajun marinade (approx. 120–140 g)
- American Fried Chicken Fillet – chicken fillet in house-made coating (approx. 120–140 g)
- Chicken wings (Buffalo glaze, Honey BBQ glaze or house-made coating), 4 pcs
- Chicken strips (house-made coating or spicy Nashville-style), 3 pcs
- Torpedo-style breaded prawns with a silky sauce (6 pcs)
- Pork and onion skewer made with pork shoulder and belly (1 pc × approx. 170 g)
- Pork tenderloin medallions with creamy sauce (2 pcs × approx. 60–70 g)
- Slow-braised beef stew with wine and demi-glace (approx. 150 g)
- Selected pizza on American-style crust (20 cm)
- Fish nuggets made with Alaska pollock fillet (approx. 150 g)
- Haddock in crispy beer batter (approx. 140–150 g)
- Selected mini beef burgers (90 g beef patty)

03 / AMERICAN CHRISTMAS · 2 OF 2

AMERICAN CHRISTMAS

SIDES & DESSERTS

220 zł
NET PER PERSON

STARCH SIDES

1.5 servings per guest

- Steak-cut fries
- Sweet potato fries
- Grilled potatoes with garlic butter
- Mashed potatoes with butter

VEGETABLE SIDES

1.5 servings per guest

- Cauliflower florets in crispy BBQ coating
- Green beans with garlic butter
- Mixed greens with cucumber, peppers, croutons and vinaigrette
- Coleslaw
- Grilled vegetables

DESSERTS

Dessert buffet · 2.5 servings per guest · choose 2 sets

- Petit fours and pralines (Opera cake, tarte Tatin, praline cake, red berry dome, lemon bar, chocolate Rocher, chestnut Mont Blanc, mango swirls)
- Traditional pastries (pistachio-apricot financier, raspberry crumble, chocolate éclair, vanilla-strawberry cake, chocolate crumble, caramel shortbread, Opera cake, lemon-almond cake)
- Mini glass desserts (chocolate and cocoa, lemon meringue, raspberry and vanilla, tiramisu)
- Mini glass desserts (chocolate mousse with Chantilly cream, caramel-vanilla with pecans, panna cotta with red and black berry coulis, mango-passionfruit with coconut custard)

TERMS & PRACTICAL INFORMATION

- Coffee and a selection of teas are available at the dessert buffet.
- Unlimited lemon water is served throughout the event. Soft drinks, juices and alcoholic beverages are charged according to consumption.
- All package prices are net per person.
- A deposit of 50% of the total event value is required when booking.
- Event enquiries: Dariusz +48 501 046 108, manager Fryderyk +48 508 219 424.