



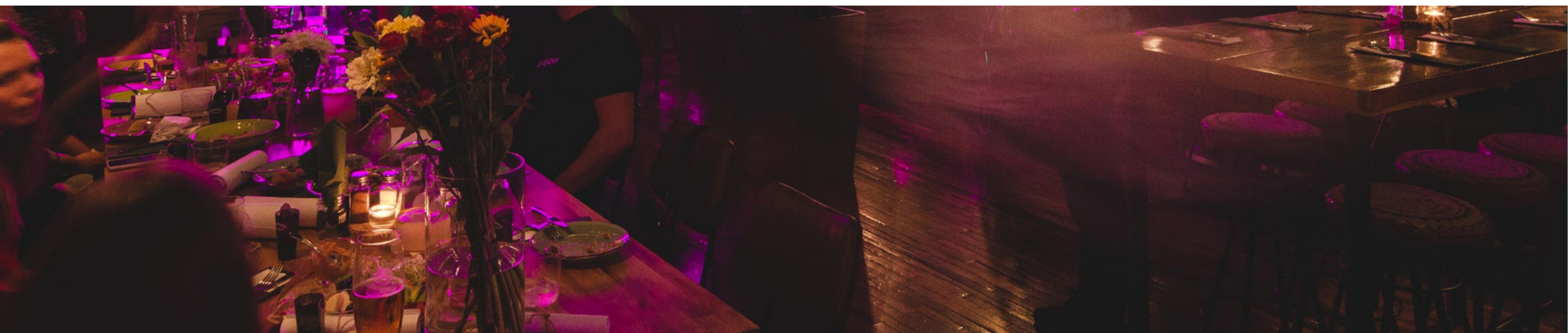
DZIEŃ I NOC

Inspirujemy Dobrym Klimatem

EVENT OFFER

Events from 25 to 400 Guests

PLAC MIROWSKI 1 WARSAW CENTER



ABOUT US...

DZIEŃ I NOC is a new, hottest place on the event map of Warsaw, located in the heart of Śródmieście. Our place is 750 m2 of post-industrial space filled with greenery and color, steeped in the unique history of Hala Mirowska - all this in DZIEŃ I NOC. We offer our guests a number of possibilities to organize an event with us:

DZIEŃ I NOC "BAR" ON LEVEL "0"

Ideal for groups of 25 to 100 guests. Independent exclusive place with its own cocktail bar and a separate entrance.

PRIVATE VIP ROOM

Perfect for groups of up to 20-25 guests, ensuring privacy, equipped with a 60-inch LCD.

PRIVATE EVENT ROOM

Perfect for groups of 25 to 60 guests, with independent sound system and event lighting.

THE ENTIRE PREMISES EXCLUSIVELY

Ideal for groups from 100 to even 400 guests.



WHY US?

UNIQUE AND DESIGNER, LOFT SPACES IN HISTORIC
INTERIORS

MODERN EVENT SOUND SYSTEM

AVANT-GARDE LIGHTING OF THE PREMISES

PROFESSIONAL WAITERS AND BARTENDERS

LOCATION IN THE STRICT CENTER OF THE CITY

RICH AND VARIOUS MENU PACKAGES INCLUDING VEGE,

VEGAN AND GLUTEN-FREE OPTIONS

MANY YEARS OF EXPERIENCE OF THE MANAGEMENT

STAFF IN THE ORGANIZATION OF EVENTS

POSSIBILITY OF USE OF SERVICES SUCH AS:

PROFESSIONAL DJ

FLORIST

SWEET TABLE OR CAKE

DECORATOR

HELIUM BALLOONS

BAND

LIVE ACTS: SAXOPHONE, ELECTRIC VIOLIN, VOCAL



SERVICES INCLUDED

SELECTED SPACE FOR YOUR EXCLUSIVENESS

WITHOUT ADDITIONAL COSTS

MODERN EVENT SOUND SYSTEM

AVANT-GARDE INTELLIGENT LIGHTING OF THE PREMISES

CUSTOMIZABLE COLORS

WIRELESS MICROPHONE

PROFESSIONAL WAITERS AND BARTMAN SERVICE AWARDED IN

PRESTIGIOUS COMPETITIONS

RICH AND VARIOUS MENU PACKAGES INCLUDING VEGE,

VEGAN AND GLUTEN-FREE OPTIONS

CARE OF AN EXPERIENCED EVENT MANAGER

ATTRACTIVE OPEN BAR PACKAGES SERVED WITHOUT LIMITS

FOR THE WHOLE DURATION OF THE EVENT

HOST OR HOSTESS TO CHECK GUEST LIST

LOCKER ROOM IN THE PREMISES



OUR MENU

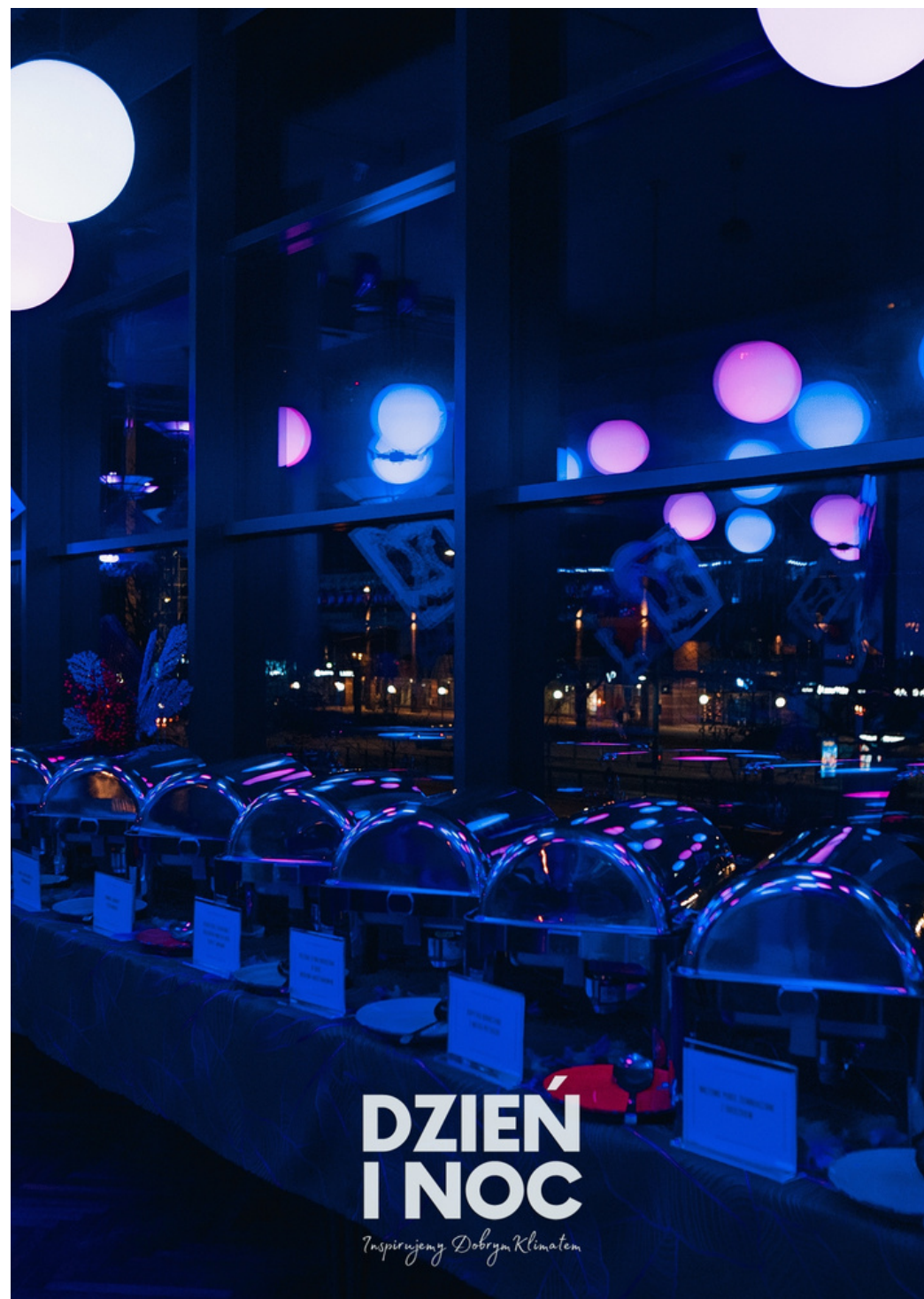
An elegant dinner served, a slightly less formal but rich in form buffet full of delicious dishes, or maybe modern finger food dishes ideally suited to the proposed cocktails and alcohols?

Each of our packages is unique and composed to satisfy the most demanding tastes. Our menu includes both meat, fish and vegetarian options, as well as vegan and gluten-free dishes.

In addition, the offered packages are fully compatible with the proposed OPEN BAR offer, perfectly matching our unique French wines or branded spirits.

Is something missing in the menu, or maybe you have other preferences? We will be happy to compose an original proposal for you, fully based on your personal preferences.

Our Chef changes the approach to event cuisine, serving a different, original version, combining the best flavors and taking advantage of the benefits of local suppliers from Hala Mirowska, thanks to which the entire menu is based on the highest quality local products.



FINGER FOOD

MEAT

BREADED FARM CHICKEN BREAST

WITH PARMESAN AND SAFFRON AIOLI

ARANCINI WITH RAGU AND PARMESAN CHEESE WITH BÉCHAMEL SAUCE

SALSICIA WITH MUSHROOM AND TRUFFLE MAYONNAISE

MINI CAESAR WITH CHICKEN AND PANCETTA CHIPS

MINI PIZZA WITH SHRIMP AND CONCASSE TOMATOES

BRUSCHETTA WITH PROSCIUTTO CRUDO AND BASIL PESTO

CROSTINI WITH SUN-DRIED TOMATO PASTE AND A SLICE OF FOAMATA

VEGE & VEGAN

ARANCINI WITH VEGETABLES AND PARMESAN CHEESE WITH BÉCHAMEL

ITALIAN SUN-DRIED TOMATO PASTE

WITH HOMEMADE GRISSINI

SELECTION OF SHEEP CHEESES WITH OLIVE TAPENADE

CAPRESE OVOLETTI WITH CHERRY TOMATO AND BALSAMIC

CLASSIC BRUSCHETTA WITH TOMATOES

BAKED BEETROOT WITH TRUFFLE OIL AND CROUTONS

FRIED OYSTER MUSHROOM WITH LOVAGE AND HOMEMADE GRISINI

119 PLN /PERSON

+ 8% Vat
+10% service

Starters are served in the form of a buffet or in tables for guests.

MENU FINGER FOOD MINI*

MEAT

BREADED FARM CHICKEN BREAST

WITH PARMESAN AND SAFFRON AIOLI

ARANCINI WITH RAGU AND PARMESAN CHEESE WITH BÉCHAMEL
SAUCE

MINI CAESAR WITH CHICKEN AND PANCETTA CHIPS

BRUSCHETTA WITH PROSCIUTTO CRUDO AND BASIL PESTO

VEGE & VEGAN

ARANCINI WITH VEGETABLES AND PARMESAN CHEESE
WITH BÉCHAMEL

CAPRESE OVOLETTI WITH CHERRY TOMATO AND BALSAMIC
ITALIAN SUN-DRIED TOMATO PASTE
WITH HOMEMADE GRISSINI

49 PLN / PERSON*

+ 8% Vat
+10% service

The MINI package is **ONLY available in a combined form, with the choice of one main course packages - served or buffet.

Starters are served in the form of a buffet or in tables for guests.

MENU SERVED

SOUP

DUCK BROTH WITH DUMPLINGS
or
ITALIAN SOUP MINISTRONE

MAIN COURSE

COD IN CREAM AND LEEK SAUCE
WITH WILD RICE AND INSALATA MISTA
or
PORK LOIN FROM ŻŁOTNICKA PIG
IN GREEN PEPPER SAUCE, POTATO PUREE
WITH DILL AND SEASONAL VEGETABLES
or
RISOTTO AL FUNGHI PORCINI
WITH POLISH MUSHROOMS

DESSERT

TIRAMISU CLASSICO

129 PLN /PERSON

+ 8% Vat
+10% service

Guests choose one dish from each category
from the prepared menu. Dishes are served by waiter service.

MENU BUFFET

SOUP

DUCK BROTH WITH DUMPLINGS
and
CREAM OF ROASTED GREEN VEGETABLES WITH TRUFFLE OIL (vegan)

MAIN COURSE

COD IN CREAM AND LEEK SAUCE
and
PORK SLOIN FROM ŻŁOTNICKA PIG IN MUSHROOM SAUCE
and
BUTTERNUT SQUASH STEW IN CURRY SAUCE

ADDITIVES AND SALADS

POTATO CHICCHE WITH BURNED BUTTER AND PARSLEY
and
BLANCHED SEASONAL VEGETABLES
and
POTATO PUREE WITH THYME AND BAKED GARLIC
and
INSALATA MISTA WITH LEMON VINEGREAT

DESSERT

CREAMY CHEESECAKE WITH LAVENDER
AND
TIRAMISU CLASSICO

169 PLN /PERSON

+ 8% Vat
+10% service

The dishes are served in the form of a buffet.
Package prices are valid for 6 hours of the event.

WHY OPEN BAR?

Choosing the OPEN BAR package is a perfect and convenient solution. Thanks to the rich packages created on the basis of the best quality alcohols and cocktails, you do not have to worry if your guests will miss anything.

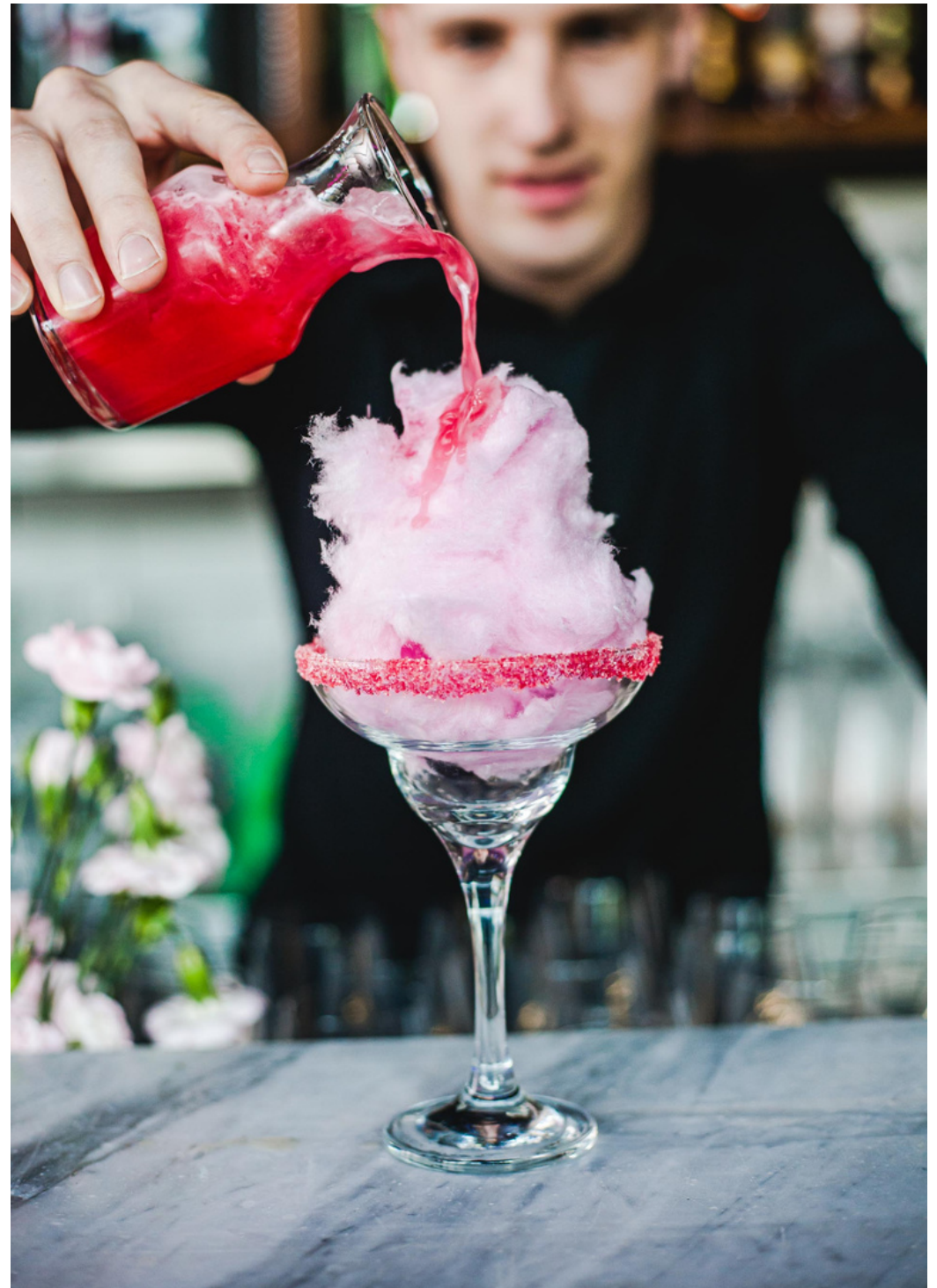
All drinks and alcohols available in packages are properly displayed on the tables, and our cocktails - both classic and original - are served by professional bartenders in our cocktail bar, constituting a great show and variety of your event.

We work only with the highest quality selected alcohols from recognized and popular brands, and we create our cocktails based on original, flavorful recipes, producing most of the ingredients that we use in bar mixology.

JAMESON

 **CHIVAS XV**

OSTOYA
VODKA



OPEN BAR BASIC

NON ALCOHOLIC DRINKS

CARBONATED DRINKS PEPSI, PEPSI MAX, SCHWEPES, MIRINDA, 7UP, MINERAL WATER WITH MINT AND LEMON IN CARAFES
FLAVORED HOMEMADE LEMONADES IN CARAFES, FRUIT JUICES, COFFEE AND TEA

BOTTLED BEER

KSIĄŻĘCE RED LAGER, KSIĄŻĘCE
PORTER, GROLSCH,
HARDMADE, KSIĄŻĘCE IPA, LECH FREE
VARIOUS FLAVOURS, CAPTAIN JACK



DRAFT BEER

PPILSNER URQUELL,
KSIĄŻĘCE GOLDEN
WHEAT,
KOZEL CERNY

SEMI-DRY FRENCH BOTTLE WINE

WHITE: Moreau Select Blanc,
Chardonnay, Chenin Blanc
Aromatic, with the taste of juicy
fruit. We will feel in it apples
and flowers. It has a perfectly
crystalline golden color and is
perfect for snacks with cold
cuts meats, fish and sweet and
sour dishes.



RED: Moreau Select Rouge
Merlot, Cabernet Sauvignon
Raspberry-purple color wine.
The taste has a well-
perceptible aroma of
cherries and heather. Mild,
making it perfect for cheeses
and red meats.



NON ALCOHOLIC: Natureo
Muscat 0%, dry , Moscato
The aroma is fresh, pleasantly
grape, apple with notes of
bergamot. The alcohol was
removed by the spinning cone
method. An excellent
alternative for people who
cannot or do not want to
consume alcoholic beverages.



99 PLN /PERSON

+ 23% Vat
+10% service

ALL OPEN BAR PACKAGES CAN BE CONSUMPTION, UNLIMITED FOR 6 HOURS OF THE EVENT, ONLY ON THE PREMISES.

OPEN BAR STANDARD

THE PACKAGE INCLUDES ALL ITEMS
BASIC PACKAGE,
AND ALSO ADDITIONALLY:

**WELCOME DRINK OF PROSECCO
WITH VIOLET LIQUEUR**

VODKA OSTOYA



129 PLN /PERSON

+ 23% Vat
+10% service

OPEN BAR PREMIUM

THE PACKAGE INCLUDES ALL ITEMS
BASIC AND STANDARD PACKAGE
AND ALSO ADDITIONALLY:

PROSECCO LAMIA and WHISKEY JAMESON

...AND UNLIMITED COCKTAILS:

VODKA SOUR

WHISKY SOUR

CUBA LIBRE

STRAWBERRY MOJITO

GIN & TONIC



169 PLN /PERSON

+ 23% Vat
+10% service

OPEN BAR TOTAL VIP!

THE PACKAGE INCLUDES ALL ITEMS
BASIC, STANDARD AND PREMIUM PACKAGES AND ADDITIONALLY:

VODKA PREMIUM OSTOYA THE CHARCOAL FILTERED VODKA

WHISKY PREMIUM CHIVAS REGAL 12 YO

TEQUILA OLMECA BLANCO CLASSICO & GOLD SUPREMO

CLASSIC COCKTAILS:

VODKA SOUR

PORNSTAR MARTINI

NEW YORK SOUR

CUBA LIBRE

STRAWBERRY MOJITO

DARK'N'STORMY

OLMECA OLD FASHIONED

GIN TONIC

SIGNATURE COCKTAILS DZIEŃ I NOC:

SEX AND THE CITY

GIN BEEFEATER PINK | LILLET ROSE
FRESH GRAPEFRUIT JUICE | ELDERBERRY SYRUP | COTTON CANDY

DIRTY DANCING 2

BUMBU RUM | FRESH PASSION FRUIT | SWEET & SOUR
EGG WHITE | FIRE

NIGHT

TEQUILA OLMECA ALTOS | COINTREAU
LAVENDER SYRUP | LAVENDER FLOWER | COLD FIRE

229 PLN /PERSON
+ 23% Vat
+10% service



DZIEŃ I NOC BAR LEVEL "0"



**DZIEŃ
I NOC**

DZIEŃ I NOC BAR LEVEL "0"



**DZIEŃ
I NOC**

DZIEŃ I NOC BAR LEVEL "0"



DZIEŃ I NOC MAIN HALL



**DZIEŃ
I NOC**

DZIEŃ I NOC MAIN HALL



**DZIEŃ
I NOC**

DZIEŃ I NOC MAIN HALL



**DZIEŃ
I NOC**

PRIVATE EVENT ROOM UP TO 60 GUESTS



TERMS OF RESERVATION

ALL PACKAGE PRICES GIVEN IN THE OFFER ARE NET PRICES.

PRICES SHOULD BE ADDED 8% OR 23% VAT AND 10% SERVICE.

SECURITY IS MANDATORY FOR EVERY CLOSED EVENT.

PACKAGES INCLUDE AN EVENT FOR A MINIMUM OF 25 GUESTS, UP TO 6 HOURS.

IN THE CASE OF AN EVENT UP TO 9 HOURS, THERE IS A 20% ADDITION TO PACKAGE PRICES.

EXTENDING THE EVENT DURING IT IS NOT POSSIBLE, SO ABOUT PREFERENCES AS TO

THE DURATION OF THE EVENT MUST BE INFORMED WHEN BOOKING.

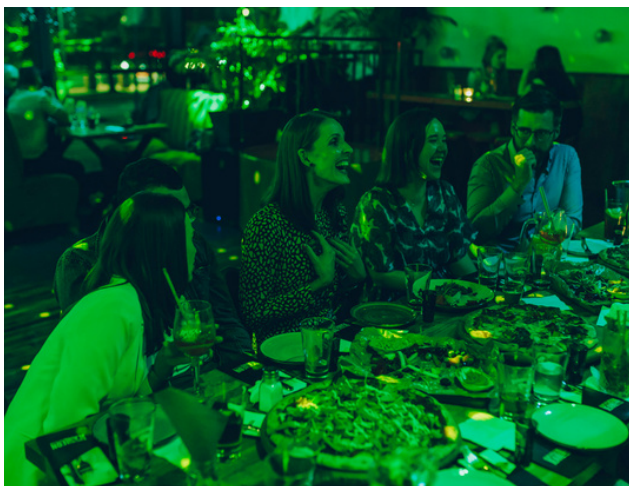
WE DO NOT CHARGE ADDITIONAL FEES FOR SPACE RENTAL.

TO BOOK AN EVENT DATE, YOU NEED TO MAKE A RESERVATION FEE

IN THE AMOUNT OF 30% OF THE COST. THIS IS THE ONLY FORM TO MAKE A RESERVATION.

THE REMAINING AMOUNT OF THE ORDER IS PAYMENT BEFORE THE EVENT

IN THE FORM OF TRANSFER, BY PAYMENT CARD OR CASH IN THE PREMISES.



AN INTEGRAL PART OF THE
OFFER IS A DEDICATED
ESTIMATE AND CONTRACT.

RESERVATIONS

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DZIEŃ I NOC

Inspirujemy Dobrym Klimatem

