



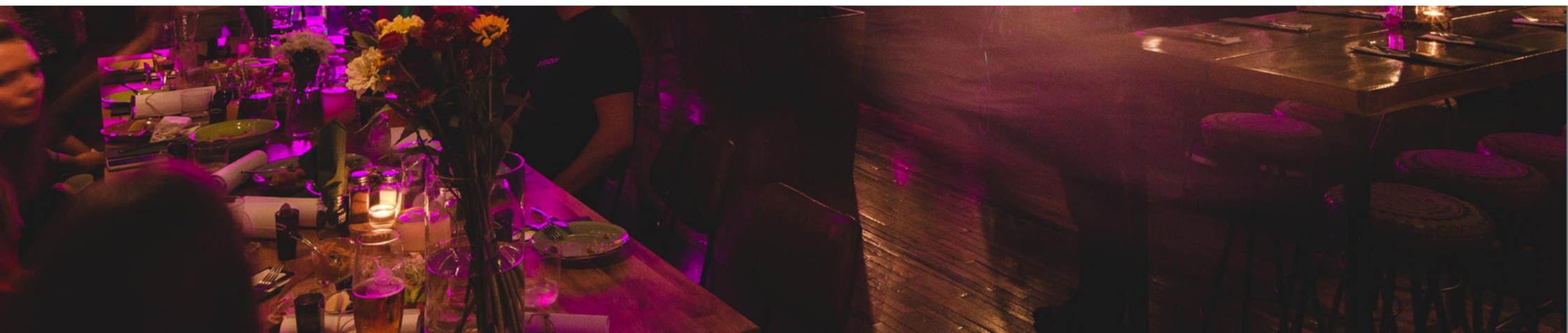
# DZIEŃ I NOC

*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 m<sup>2</sup> 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**

**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**  
**DAIQUIRI**  
**CUBA LIBRE**  
**MOJITO**  
**RUM BULL**  
**MARGARITA**  
**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

**WEDNESDAY**  
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**



# DZIEŃ I NOC MAIN HALL



**DZIEŃ  
I NOC**



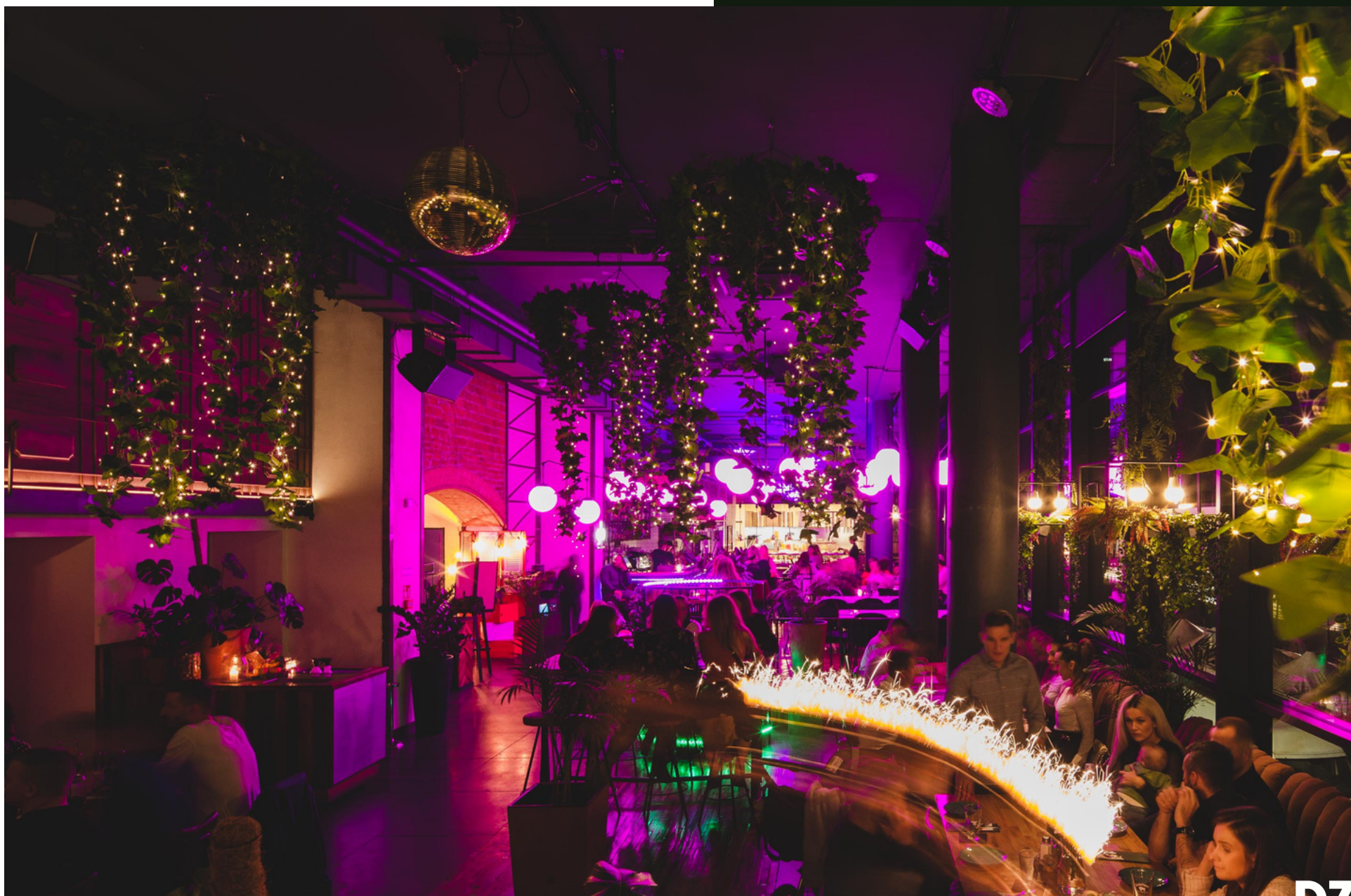
# DZIEŃ I NOC MAIN HALL



**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.

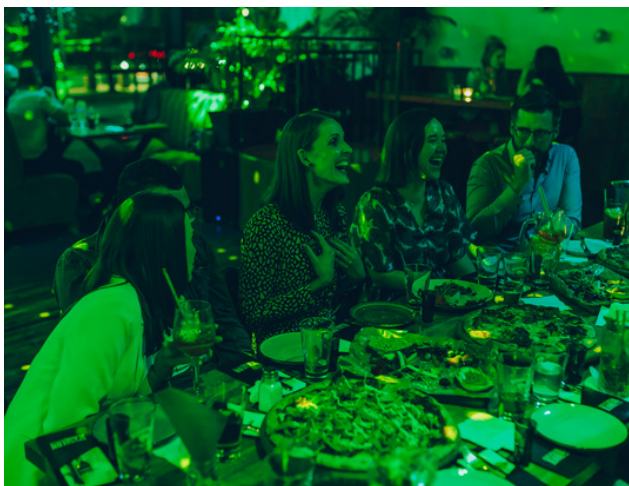
**WE DO NOT CHARGE ADDITIONAL FEES FOR SPACE RENTAL.**

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

HELLO@DZIENINOC.COM

WWW.DZIENINOC.COM

TEL. +48 886 207 320

# DZIEŃ I NOC

*Inspirujemy Dobrym Klimatem*

