

POLISH VODKA MUSEUM

CONFERENCE OFFER



SPACE



PVM TOUR



POLISH VODKA WORKSHOPS



CATERING



GIFT PACKS



PARKING



PRICE LIST



KOTŁOWNIA EVENT VENUE

Seating capacity at the bar: 28

Seating capacity on the mezzanine: 70

- possible arrangements on the mezzanine: school arrangement, theatrical arrangement, arrangement in the letter U
- openwork walls allowing for the separation of private spaces
- projector with screen

Optional accessories:

- remote control for presentation
- microphones



Fun fact: there are old cast iron boilers on the ground floor, and the stairs leading to the mezzanine are made of wood from pre-war barrels



VIRTUAL WALK



CINEMA

Area: 71 m²

Seating capacity: 46

From Monday to Thursday:

Morning*: 09:00-12:00

Evening: 8:00-11:00 p.m.

* Including use of Foyer for coffee break

Conference equipment:

- projector
- screen
- sound system

Optional:

- pointer
- flipcharts
- microphones



VIRTUAL WALK



2/3 VODKA ACADEMY BAR

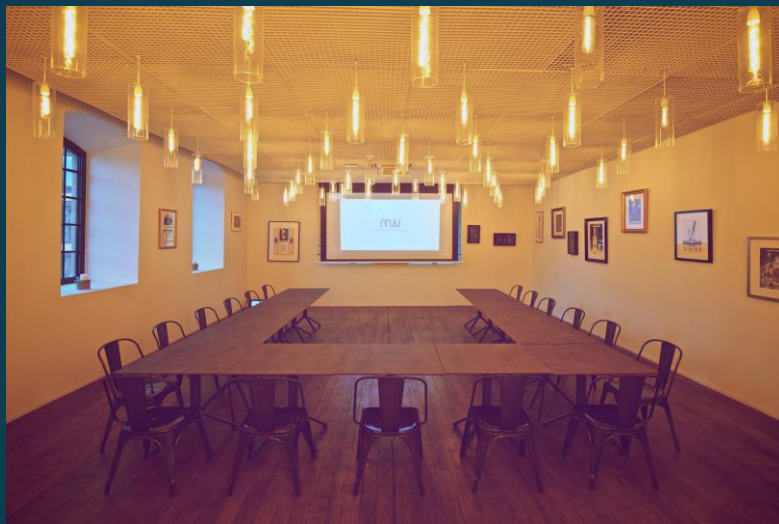
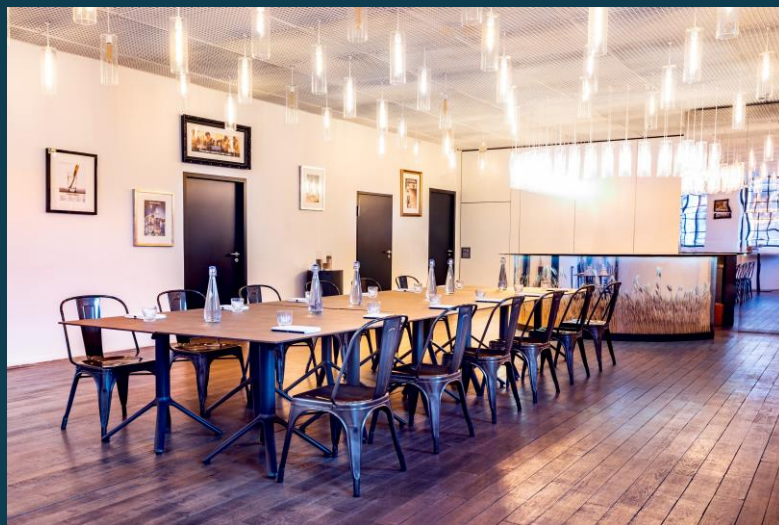
Area: 92 m²

Conference equipment:

- projector
- screen
- speakers

Optional:

- pointer
- flipcharts
- microphones
- Possible rearrangement for theatre or U-shape



VIRTUAL WALK



VIP LOUNGE - 3/4 KONESER BAR

Area: 171 m²

Seating capacity: 46

2 area of 20 seats (sofas & armchairs) perfect for business meetings or small workshops.

Equipment:

- armchairs & sofas
- 2 TV screens

Optional:

- pointer
- flipcharts
- microphones



3/4 KONESER BAR

Area: 175 m²

Seating capacity: 40

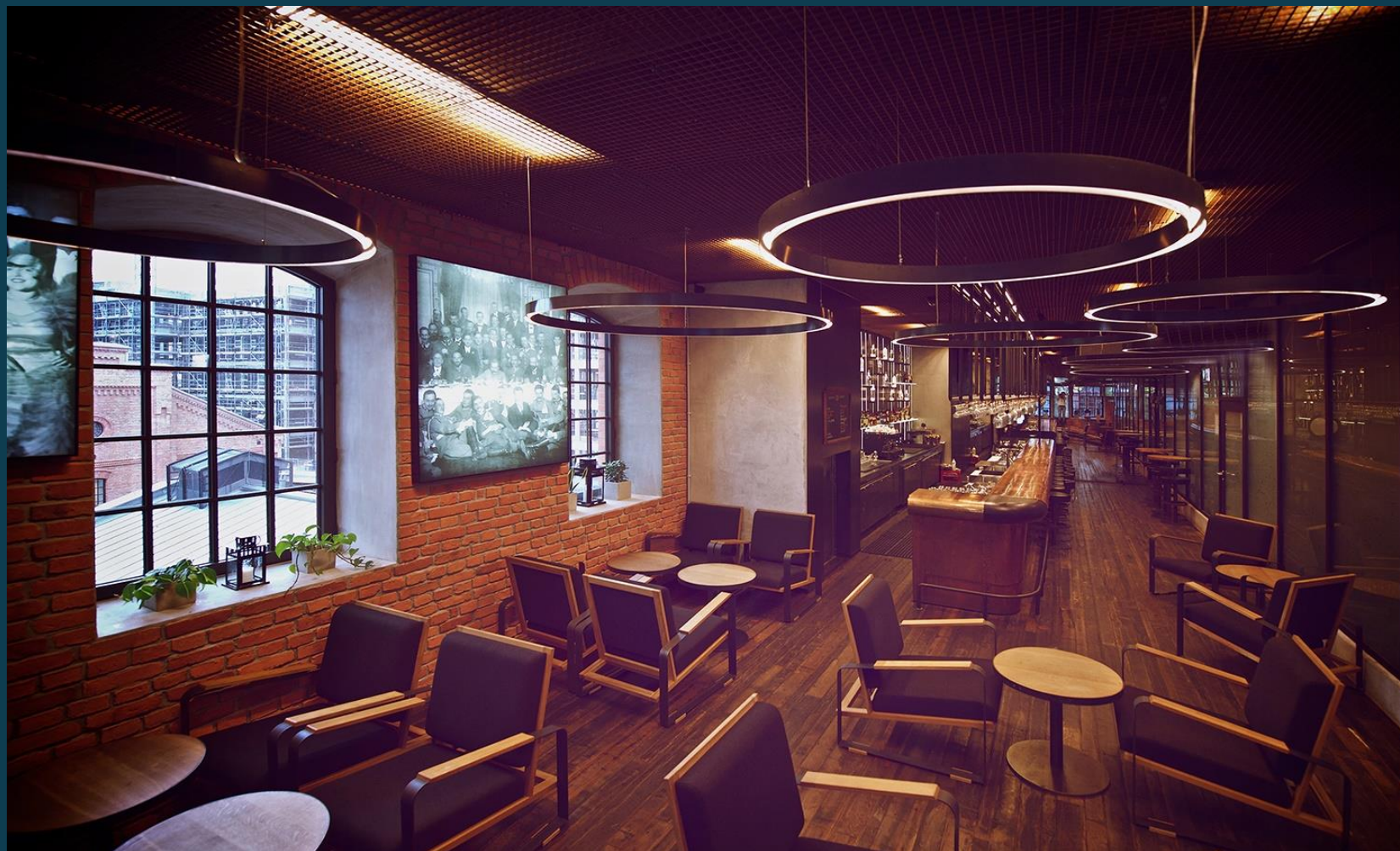
Additional seats available at the cocktail tables.

Possibility to organize a lunch buffet or a welcome cocktail.

Access to the terrace overlooking the Koneser Square.

Optional:

- mobile TV
- pointer
- flipcharts



VIRTUAL WALK



MIKROPHONES

- Microphone SHURE BLX288/PG58
- 1 or 2 microphones can be used in one area
- Speaker Bose System S1 Pro included in price

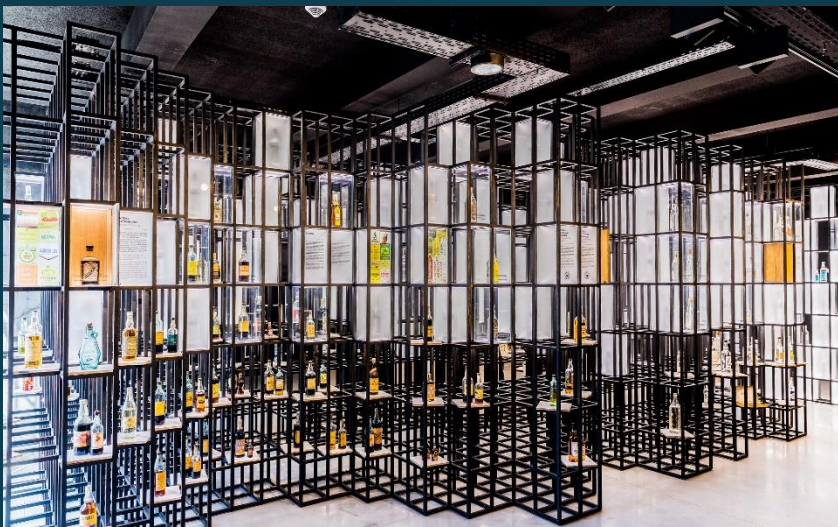


VISITING POLISH VODKA MUSEUM



The Polish Vodka Museum located in the historic building of a rectification plant from 1897 offers an amazing journey from the beginnings of Aqua Vitae through the 500-year history of Polish Vodka, to its place in contemporary Poland and in the world.

Visitors will learn what the protected geographical indication Polska Vodka is and what distinguishes our national drink. **An interactive exhibition** and **passionate guides** guarantee unique experiences and unforgettable moments.



The culmination of the tour is a **Polish Vodka tasting**.

The basic tasting can be upgraded to the **Connoisseur Tasting**, which includes an additional portion of super premium Polish Vodka and a personal certificate of Polish Vodka Connoisseur.



PVM TICKETS PRICE LIST

PVM opening hours: Tuesday – Thursday and Sunday 12:00 a.m. – 8:00 p.m.; Friday – Saturday 12:00 a.m. – 9:00 p.m.



Guided tours available in: *Polish, English, German, Russian, French, Spanish.*

Audioguides are available on demand allowing for multilingual tours.



TICKET TYPE	DURATION	NET PRICE
Standard (open group/exclusive tour when you book all tickets/ basic tasting included)	60-70 min.	45 PLN
Premium (open group/exclusive tour when you book all tickets/ Connoisseur tasting included)	60-70 min.	55 PLN
Custom (only if you book all tickets, basic tasting included)	40-55 min.	65 PLN
VIP (exclusive group, Connoisseur tasting and cocktail on Polish Vodka included)	90 min.	100 PLN
Special Night tour after PVM opening hours	40-90 min.	120 PLN
Basic tasting (3 x 15 ml Polish Vodka)	up to 15 min.	free if you buy any type of PVM tour ticket



SCREENING OF YOUR OWN PROMOTIONAL MATERIALS DURING THE TOUR

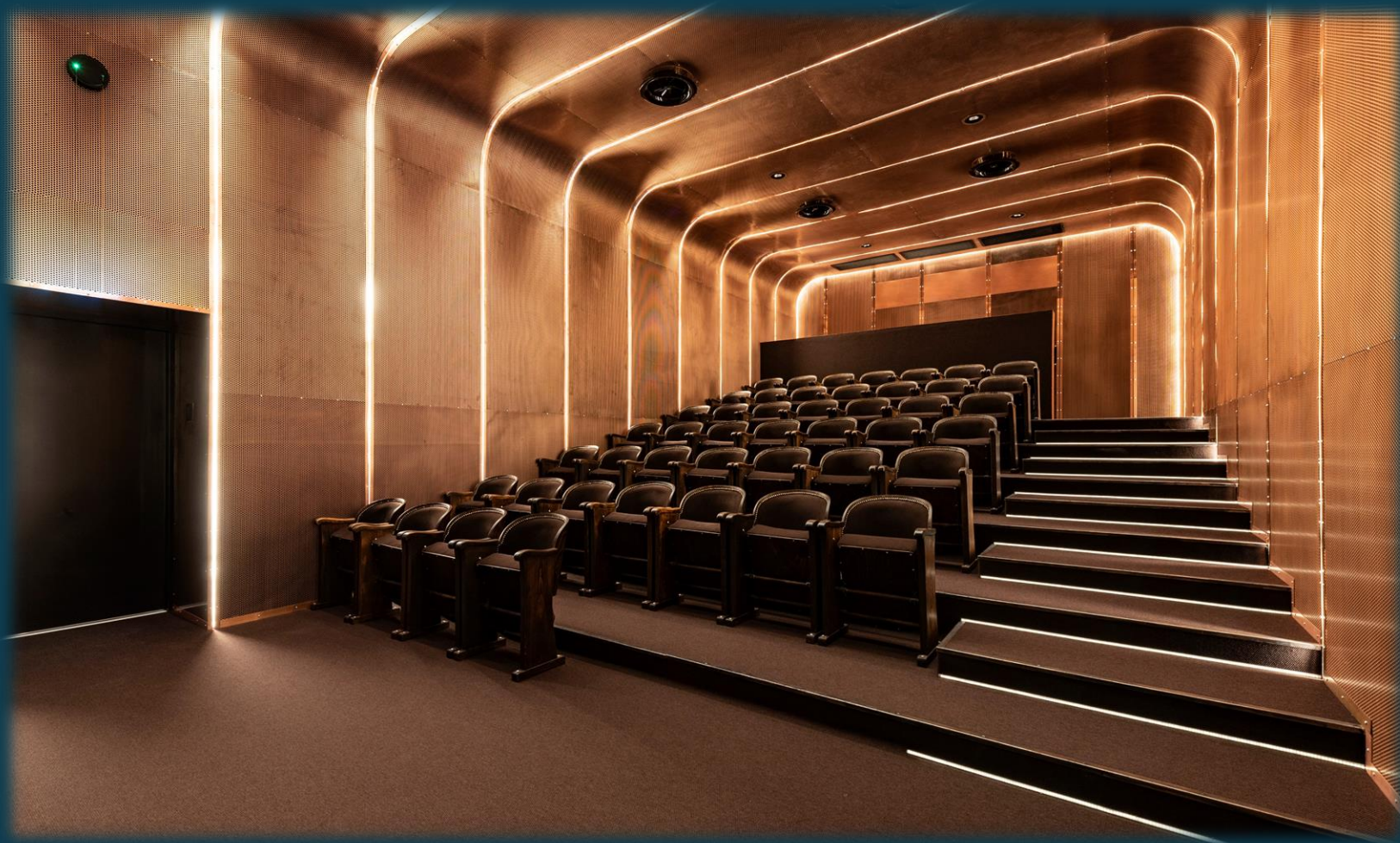
Area: 71 m²

Number of seats: 46

We give you the opportunity to **personalise your tour** by screening a short promotional material of your choosing at the start of the tour.

Your material will be played at the very beginning of the tour **in our unique cinema** and it will be followed by the film that is an introduction to the PVM tour.

Maximum film length: 5 min.



WORKSHOPS & CLASSES



POLISH VODKA IN COCKTAILS

Workshop participants will prepare cocktails based on Polish Vodka under the supervision of our experts, using professional bartending equipment. They will also learn how to recreate these recipes at home.

80 PLN net/person

POLISH VODKA IN HOMEMADE INFUSIONS

You will try three homemade flavored vodkas and learn how to prepare similar specialties at your place. You will learn not only proven techniques with a multi-generation tradition but also new tricks from the most fashionable bars. Finally, you will use your newly acquired knowledge in practice – you prepare your own infusion with Polish Vodka

105 PLN net/person

CONNOISSEUR TASTING

You will learn more about Protected Geographical Indication, ins and outs of alcohol tasting, which vodka to choose for different occasions and how to drink Polish Vodka responsibly. You will try four different Polish Vodkas – including a super-premium Single Estate.

At the end of the workshop you will receive a diploma of Polish Vodka Connoisseur.

72 PLN net/person

FOODPAIRING

You will discover the secrets of food pairing in practice. You will taste Polish Vodka in three versions and three perfectly matched bites created by the master chef Tomek Dąbrowski from Ferment Praski restaurant. We can choose also the extended foodpairing workshop enriched with a fourth pair: exclusive Single Estate vodka and a dedicated bite that will surprise many gourmets.

Basic version:

105 zł PLN/person

Extended version::

169 PLN/person



COFFEE BREAK

Drinks

- Coffee from coffee machine
- Selection of tea
- Natural and sparkling mineral water
- Selection of fruit juice

Sweet snacks

Selection of sweet cookies



BREAKFAST

6 or 9 snacks per person to choose from the below list:

- Chickpea tortilla with salmon, avocado, sesame, roasted pumpkin, dried tomatoes
- Toasts with spinach, bean paste, tomato salsa, egg and avocado
- Yam pancakes with smoked cottage cheese, tomato salsa and chanterelles
- Sandwiches with grilled vegetable salad, spianata, rocket, camembert cheese, pickled cucumber
- Tart with chicken, mozzarella and sun-dried tomatoes with basil
- A plate of sliced fruit (melon, watermelon, pineapple, raspberry, blueberry, grape)
- Croissants with vanilla cottage cheese and raspberries
- Oatmeal on coconut milk, with honey and strawberries
- Yoghurt with chocolate granola, mango, raspberries



SNACKS AND SANDWICHES FROM FRANKIE'S



- **Baked mini sandwiches** - triangular Frankie's sandwiches on wholemeal bread, 2 triangles per portion

Price: 10 PLN /portion

- **Mini salad wrap** - half a standard size wrap per portion

Price: 13 PLN /portion

- **Salad**

Price: 15 PLN / portion

- **Snacks** – 2 snacks for one portion

Price: 8 PLN/ portion



CAKE FROM FRANKIE'S

- **Cake** (ex. brownie with salt caramel/ carrot/vegan banoffee)
Price: 15 PLN /portion



LUNCH BOXES — SAMPLE MENUS (MIN. 20 PAX)

MENU 1

1. Beef meatballs with rosemary and Parmesan cheese, stewed in tomatoes and eggplant, fusilli pasta with spinach and blue cheese / arugula with mushroom flakes, olives, cherry tomatoes, Parmesan cheese, honey balsam dressing.
2. Grilled salmon, chimichurri sauce, barley groats with roasted beetroot and cucumber, spinach with sun-dried tomatoes, and walnuts.
3. Sweet potato pancakes with millet flour, roasted cauliflower, spinach, yellow pepper pesto, warm roasted beetroot salad with sesame, apple and spring onions, / arugula with mushroom flakes, olives, cherry tomatoes, parmesan cheese, honey balsam dressing.

Dessert: Carrot cake with jam and mango cream.

MENU 2

1. Cutlet de volaille, mashed potatoes with truffle oil, grilled asparagus with herb butter / Greek salad.
2. Lasagne with spinach, roasted peppers, goat cheese, grilled asparagus, roasted cherry tomatoes / salad mix with zucchini, olives, marinated pumpkin, chives, basil dressing.
3. Baked tomatoes filled with chilli sin carne, brown rice, guacamole / salad mix with zucchini, olives, marinated pumpkin, chives, basil dressing.

Dessert: New York City cheesecake with oranges and chocolate glaze.

MENU 3

1. Beef roulade with bacon and pickled cucumber, green pepper sauce, potato puree with dill, grilled carrot / arugula with avocado, cucumber, olives, roasted chickpeas, and cherry tomatoes.
2. Mushroom barley with boletus, oyster mushrooms, portobello with spinach and peccorino, dried raspberry tomatoes, roasted pumpkin seeds and cashews / mixed salad with marinated pumpkin, pickled cucumbers, baked eggplant, spring onions, spinach, basil dressing.
3. Ground beetroot and millet cutlet, boiled mini potatoes with dill, tzatziki with vegan yogurt, roasted carrots with peas, thyme and lemon, arugula with avocado, cucumber, olives, roasted chickpeas, and cherry tomatoes.

Dessert: Yoghurt cake with cherries and chocolate chips, nut crumble.

Main course + salad + dessert

Eco packaging made of sugar cane, cutlery made of corn starch and bran



BUFFET LUNCH — SAMPLE MENU (MIN. 20 PAX)

SALADS:

- Mix salad with marinated beetroot, cucumber, pear, honey and mustard dressing with dill - GF/LF
- Courgette, cherry tomato, pepper, baked carrot, rocket, spring onion, saffron dressing with chilli and lime - GF/LF

SOUP:

- Champignon soup with thyme, home made noodles and camembert cheese – GF

WARM DISHES IN THE HEATER::

- Milled chops with fried beets - LF
- Grilled mackerel in smoked pepper and caper sauce - LF
- Puree potatoes with dill - GF
- Baked pumpkin, cauliflower with chickpeas, cherry tomatoes and olives, olive oil - GF/LF

MINI DESSERTS:

- Apple pie with meringue
- Blueberry cheesecake on date sauce – GF

GF – gluten free

LF – lactose free



SERVED LUNCH — SAMPLE MENU (MIN. 20 PAX)

MAIN COURSE (to choose from):

- Chicken breast baked in a sauce with dried tomatoes, olives and pomerry mustard, potato dumplings with spinach and sage, green beans / cucumbers with radish, kohlrabi marinated with pumpkin, iceberg lettuce and honey and dill dressing

OR

- Pumpkin pancakes with ginger and lemon, salsa of dried tomatoes with olive oil and basil, sunflower seeds, red rice, mixed salad with carrot, cucumber, radish, mango, dressing with mint, lime, French mustard

DESSERT:

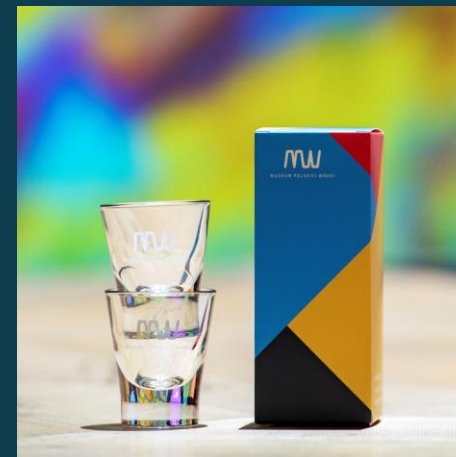
- Cheesecake with butterscotch on the bottom of chocolate chip cookies



GIFT PACKS

SET 1 (60 PLN netto)

- Polish Vodka tasting set: Wyborowa rye 0,2l, Luksusowa rye – potato 0,2 l, Ostoya wheat 0,05l
- paper bag with PVM logo
- tasting glass in a PVM box.



SET 2 (75 PLN netto)

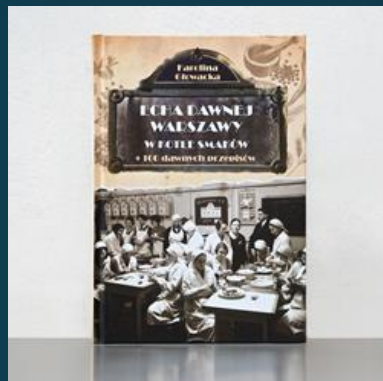
- Polish Vodka Ostoya 0,5 l. made of wheat from Polish Bieszczady
- set of 2 shot glasses
- linen PVM bag with pockets



Personalization: 20 PLN/engraving



Wide range of gadgets for gift packs!



Wide range of alcohol for gift packs!



POLISH VODKA



WINE AND CHAMPAGNE



WHISKY



COGNAC BRANDY



GIN AND RUM



OTHER



ENGRAVEMENT

Personalise your gift with engraved message of your choice!

We offer the possibility of personalizing gadgets for gift packs by engraving text or company logos on glass, leather and other materials.



PARKING

A paid car park at level -1 (entrance from Białostocka Street) is available for Museum Guests.

Participants of events organised in the Museum can pre-pay for parking spaces, according to the price list below:

First hour	free
Every next hour	4 PLN/h
24 hours	36 PLN



CONTACT US



CONTACT

Karolina Iskierka

Sales & Event Manager

eventy@pvm.pl

Tel.: +48 515 015 378

