Piwna · 47 ·
Food & Wine

STAR WINE LIST 2026

RESTAURANT SELECTION MICHELIN GUIDE 2026

Gault&Millau 2026

Restaurant Piwna 47

**We create unforgettable culinary experiences
and boutique hospitality of the highest standard.
Every event is tailored to its unique character with menus, service aesthetics
and atmosphere customized to meet our Guests' expectations.**

Our menus are prepared freshly before service, utilizing top-tier ingredients,
solid culinary techniques, and a signature approach to modern cuisine
inspired by regional flavors.
The restaurant space can be arranged individually depending
on the nature of the event and the number of Guests.

Head Chef: Alan Ławrynowicz

Why Choose Piwna 47:

- The highest standard of service and a personalized approach
- Michelin recommendations (2024, 2025, 2026) and Gault&Millau – a menu and service backed by quality recognized by the world's most prominent culinary critics
- Catering and comprehensive event organization – bring the atmosphere of Piwna 47 into your space

Piwna 47 is perfect for intimate tasting dinners,
as well as larger corporate events and private receptions.

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ul. Piwna 47, 80-831 Gdańsk

info@piwna47.pl | +48 58 380 88 80 | www.piwna47.pl

PRIVATE EVENTS AT THE RESTAURANT

• Maximum venue capacity:* Up to 80 guests • Space layout: 4 independent rooms + Summer Garden available in season from May to October • Exclusive venue hire available • Amenities included in the reservation • Air conditioning, high-speed Wi-Fi, professional multi-zone sound system, and full multimedia setup (projector and screen).

OUR OFFER INCLUDES:

• Private tasting dinners • Corporate events, boutique weddings, family celebrations, banquets, and cocktail receptions • Comprehensive catering services provided by our restaurant team

ORANGERY ROOM

A fully glazed, year-round space (heated and air-conditioned). Surrounded by a lush summer garden, it seamlessly blends with the atmospheric interiors of the Gdańsk tenement building. An ideal setting for boutique weddings and prestigious corporate banquets.

Group reservations in this room: 30–45 people.

Classic Setup
Max. 28 people

U-Shape Setup
Max. 28 people

3 Parallel Tables
Max. 45 people

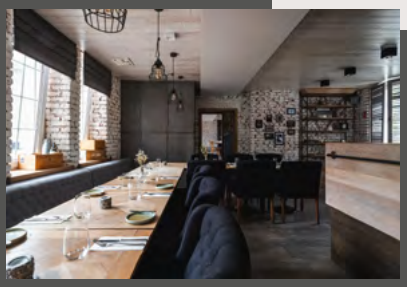
BAR ROOM GROUND FLOOR

A bright, elegant room with distinct loft accents. It combines a sense of spaciousness with a welcoming, orderly atmosphere—perfect for business lunches or intimate family gatherings.

Group reservations in this room: 10–16 people.

Classic Setup
Max. 16 people

One Shared Table
Max. 12 people



BAR ROOM FIRST FLOOR

An intimate room on the first floor with an industrial-cozy character. Modern design meets the warmth of natural materials, creating an ideal environment for private conversations and confidential meetings.

Group reservations in this room: up to 15 people.

Classic Setup
Max. 14 people

L-Shape Setup
Max. 15 people

FIREPLACE ROOM

A unique first-floor space designed to make guests feel at ease, much like in a home living room. Thanks to its cozy ambience and layout, it is dedicated to sommelier tastings, wine pairing dinners, business meetings, and culinary workshops.

Group reservations in this room: up to 30 people.

Classic Setup
Max. 24 people

T-Shape Setup
Max. 24 people

2 Parallel Tables
Max. 28 people

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CATERING AL'A PIWNA47

Piwna 47 offers signature catering inspired by the modern art of hospitality, recognized by the Michelin Guide and Gault&Millau. We design events where gastronomy takes center stage - elegant, refined, and memorable.

We pair modern gastronomy with a boutique approach to event management. Each project is custom-designed, tailoring the menu, service style, and visual presentation to our Guests' expectations and the nature of the occasion.

Our offer is tailored for clients looking for more than traditional catering—for those who expect restaurant quality, professionalism, and a unique atmosphere.

We are flexible and can recreate the Piwna 47 atmosphere anywhere in the Tri-City area.

WE ORGANIZE:

- Private dinners and parties
- Corporate and business events
- Boutique weddings
- Banquets and cocktail receptions
- Brand launches and VIP events
- Lifestyle and art events

OUR SERVICES INCLUDE:

- Signature restaurant menus
- Finger food and modern premium buffets
- Fine dining plated dinners
- Sharing plates concepts
- Wine selection and signature cocktails
- Professional waitstaff service
- Sommelier service
- Interactive culinary stations
- Premium dessert tables

Every menu is created using the finest seasonal products, modern culinary techniques, and a signature interpretation of European and regional cuisine.

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COMPREHENSIVE EVENT MANAGEMENT

Piwna 47 provides not only exceptional food, but also full organizational support for your event. We take care of every detail—from table aesthetics and spatial arrangement to the rhythm of service and overall atmosphere.

FLEXIBLE COLLABORATION OPTIONS

We tailor our service scope individually to match your needs and the nature of your event.

We offer catering in the following formats:

- PREMIUM CATERING:
  Exclusive delivery of prepared dishes
- PREMIUM SERVICE:
  Catering accompanied by professional waitstaff
- FULL EVENT MANAGEMENT:
  Complete event organization, catering with professional service, and expertly arranged space

We design signature culinary experiences based on quality, aesthetics, and modern elegance.

Discover Piwna47 before your visit: Scan the QR code to take a virtual tour of our restaurant.

Explore our rooms, discover their unique atmosphere, and see which space fits your event best.

Contact us - we will respond within 24 hours:

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