



MARINA

RESORT BENIDORM



The last Vibe of the year New Year's Eve 2025

New Year's Eve Gala Menu 2025

Welcome cocktail:

100% acorn-fed Iberian ham.
Mini caviar blinis with smoked butter.
Castilian garlic soup with poached quail egg.

Starter:

Artichokes from Vega Baja and saffron aioli with diced cuttlefish from the bay.

Meat:

Roast suckling lamb with herbs from the Sierra Aitana mountains
and sweet potato parmentier.

Sorbet: lemon and Cava.

Fish:

Oven-baked sea bass fillet on a bed of roasted pumpkin,
piquillo pepper sauce and basil oil.

Dessert:

Jijona nougat cream millefeuille with almond ice cream.
Christmas sweets.

Wine cellar:

White, red and rosé wine.
Mineral water, soft drinks and beer.
Cava of honour.

Lucky grapes · Party favours · Midnight toast
Live music · Late-night snack Hot chocolate

Dress code:

Women in evening dress and men in suits



New Year's Eve 2025

Welcome cocktail

Gala dinner

New Year's Eve party and lucky grapes

Open bar until 3 a.m. on 1 January

Live music

Chocolate party



Conditions: The gala dinner is included, it is not an extra service. Conditions not detailed here will be governed by the general Winter 2025-2026 rates. The hotel works with dynamic rates, so prices may vary at its discretion, respecting confirmed reservations until the time of change. Prices include VAT.

Dress code: Formal.

Gala Dinner: 170€/person

