

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.

Chef's Delights

Individual Starter:

Seafood trio

Meat:

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

Fish:

Baked sea bass fillet on a bed of pumpkin ratatouille, piquillo pepper sauce and basil oil.

Dessert:

Speculoos Cookies & 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

