

*Aria*  
HOTEL • BUDAPEST

by LIBRARY HOTEL COLLECTION

*New Year's Eve Gala*



# ◆ *New Year's Eve Gala* ◆

AT THE ARIA HOTEL BUDAPEST AND HIGH NOTE SKYBAR

OUR NEW YEAR'S EVE GALA DINNER INCLUDES A SIX-COURSE CULINARY EXTRAVAGANZA PAIRED WITH WINES, LIVE MUSICAL ENTERTAINMENT, DANCING INTO THE NEW YEAR.

The glamour will be guaranteed by singer diva Gina Priskin and her show band. The charming performing artist is one of the resident singers in the Aria who is at her best singing jazzy covers of contemporary and evergreen hit songs. She is accompanied by a three-member combo this evening, and inevitably our magical Bogányi designer grand piano is to be played. The show presents the most popular hits of the current and recent years in easy-listening covers that will invite you to the dance floor.

On the rooftop, in our magnificent High Note SkyBar, our house DJ is taking place behind the turn tables, waiting for your song wish list from 10:00 pm. His live act with live solo saxophone is a frequent feature of our SkyBar program and will make your feet move. The party is going to rock and roll from the Old to the New Year, until midnight climaxing with your glass of champagne – and will not stop until dawn.

## GALA MENU

7:30 pm - 10:00 pm

## UNLIMITED DRINK CONSUMPTION

10:00 pm - 2:00 am

# ◆ Gala Menu ◆

7:30 pm - 10:00 pm

## WELCOME SNACKS

Cheese and truffle scones



## AMUSE

Smoked salmon, blini, marinated beetroot, horseradish sour cream, caviar  
TAITTINGER BRUT RESERVE MAGNUM Champagne, France



## COLD APPETIZER

Duck liver mousse, Tokaji wine, spiced pear, almond, brioche  
OREMUS - ÉDES SZAMORODNI 2017 Tokaj, Hungary



## WARM APPETIZER

Duck consommé, marinated mushrooms, duck ravioli, truffle  
M. Chapoutier Belleruche Blanc 2022 Rhone, France



## MAIN COURSE

Seared beef tenderloin, potato terrine, parsley root purée, broccolini,  
roasted onion, red wine sauce  
Francis Coppola Director's Cut Cabernet Sauvignon 2018 Alexander Valley, USA



## DESSERT


Vanilla crème brûlée, cinnamon sablé, pecan, plum gel  
SAUSKA - 6 PUTTONYOS ASZÚ 2017 Tokaj, Hungary



# ◆ Midnight Buffet ◆




Between 10:00 pm and 2:00 am

Cheese and truffle scones   

Smoked potato cream soup, bread crouton (VEGETARIAN) 

Roasted duck leg, vegetable beluga lentil ragout, sautéed Brussels sprouts

Pumpkin and chickpea curry, spinach, steamed basmati rice (VEGAN)

Eszterházy cake pop   

# ◆ Unlimited Beverage Package ◆

Between 10:00 pm and 2:00 am

Sauska Brut

Aria House wines (white, rosé, red)

First craft beers

Soft drinks and fruit juices

Sparkling and still mineral water

Coffee and tea



Egg



Milk



Gluten



Nuts



Fish



**PRICE: HUF 149 000 / person**

The price includes the dinner menu with wine pairing, the midnight flying buffet, the 4-hour unlimited beverage package (10:00 pm–2:00 am), all taxes and the 19% service charge. Please send your reservation requests to

[events@ariahotelbudapest.com](mailto:events@ariahotelbudapest.com).

Due to the high demand, we suggest that you make your reservation for the above event at your earliest convenience, to guarantee a seating place. Reservations may only be guaranteed if fully paid at the time of booking by credit card, using our comfortable online payment link. Bookings for the New Year's Eve event may be cancelled without penalty until the 10th of December 2024. After this date the prepaid reservations are non-refundable in case of cancellation.

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**HIGH NOTE**  
SKYBAR  
BUDAPEST