



RESTAURANT

HIGH NOTE

SKYBAR

BUDAPEST

New Year's Eve
Gala

AT THE
ARIA HOTEL
BUDAPEST



NEW YEAR'S EVE GALA AT THE ARIA HOTEL BUDAPEST

Our New Year's Eve Gala Dinner includes a six-course culinary extravaganza paired with wines, live musical and theatrical entertainment and dancing into the New Year. The glamour will be ensured by show celebrity Eszter Hász, singing duos with former talent show prodigy, Kristóf Nagy "Bozont" and a live jazz combo - together they are performing the glamour of the golden swing era and also some current hit songs. On the rooftop, in our magnificent High Note SkyBar, our resident DJ is awaiting your musical wish list to rock and roll and party from the Old to the New Year.

GALA MENU

AMUSE BOUCHE

Walnut bavaroise bonbon in Tokaj Aszú gel with quince purée and pecan nuts

COLD APPETIZER

Scallop ceviche with pomegranate, tapioca pearls and cured tuna
Juliet Victor Furmint Betsek Dűlő 2017, Mád / Hungary

WARM APPETIZER

Mushroom consommé with truffle-brie tart
Pedro Domecq Fino Dry Sherry / Spain

FISH

Roasted monkfish on black mussel ragout with bouillabaisse sauce
Robert Weil Riesling Kabinett 2016/17 / Germany

MEAT

Beef tenderloin with fondant potatoes, seared mushrooms and spinach
Sauska Cuvée 7 Villány 2016, Villány / Hungary

PRE-DESSERT

Gingerbread ice cream

DESSERT

**Chocolate mousse with smoked almond cremeaux,
dark rum soup and orange confit**
Pajzos 5 Puttonyos Aszú 2016, Sárospatak / Hungary

Lactose free, gluten free: Caramel mousse with
Amaretto ganache and poppy seed crunch

PETIT FOURS

Bonbon



VEGETARIAN MENU

AMUSE BOUCHE (vegan)

Walnut bavaroise bonbon in Tokaj Aszú gel with quince purée and pecan nuts

COLD APPETIZER (vegan, gluten free)

Beetroot tartare with pomegranate, tapioca pearls and smoked lemon cream

Juliet Victor Furmint Betsek Dűlő 2017, Mád / Hungary

WARM APPETIZER (vegetarian)

Mushroom consommé with truffle-brie tart

Pedro Domecq Fino Dry Sherry / Spain

MAIN COURSE I.

Fennel baked in salt crust with tomato-caper root vegetable ragout

Robert Weil Riesling Kabinett 2016/17 / Germany

MAIN COURSE II.

Sweet potato steak with seared mushrooms, polenta and spinach

Sauska Cuvée 7 Villány 2016, Villány / Hungary

PRE DESSERT

Gingerbread ice cream

DESSERT

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Lactose free / Gluten free: Caramel mousse with
Amaretto ganache and poppy seed crunch

PETIT FOURS

Bonbon



MIDNIGHT FLYING BUFFET AT THE HIGH NOTE SKYBAR

Curried peanuts (vegan, lactose free, gluten free)
Olive rolls (vegan)
Falafel with Tahini dip (vegan, lactose free)
Cod fritters with aioli
Skagen toast with trout caviar
Lentil curry with roasted pumpkin (vegan)
Pork terrine with Bayer cabbage and potato cream (gluten free)

UNLIMITED DRINK CONSUMPTION

(between 10:00 pm - 2:00 am)

Hungarian Sparkling Wine
Aria Sommelier wine selection (white, rosé, red)
Soft Drinks, Fruit Juices
Sparkling and Still Mineral Water
Coffee and tea

DATE: Tuesday, December 31st, 2019

TIME: 7:30 pm to 2:00 am

PRICE: 290€/person

The price includes dinner, midnight flying buffet, wine pairing, 4 hours unlimited beverage package (10:00 pm - 2:00 am), all taxes and 15% service charge.

Please send your reservation request to events@ariahotelbudapest.com

Due to the high demand, we suggest you make your reservation for the above event at your earliest convenience, in order to guarantee a seating place. Reservations may only be guaranteed if fully paid at the time of booking by credit card using our convenient online payment link which will only be confirmed once full payment is processed. Bookings for the New Year's Eve Gala event may be cancelled without penalty until the 2nd of December 2019.

After this date the prepaid reservations are non-refundable in case of cancellation.

Please let us know if you have any dietary restrictions or special considerations, so we may send you alternative options.

ARIA HOTEL BUDAPEST

Hercegprímás utca 5., Budapest 1051 / events@ariahotelbudapest.com