



NEW YEAR'S EVE PACKAGE IN THE 4* CASTLE HOTEL 'CASTILLO ALCAZAR'

GLAMOROUS NEW YEAR'S EVE 2024/2025

2 overnight stays | 3 days Europa-Park | 5-course New Year's Eve menu
New Year's breakfast & New Year's lunch | Cheers New Year buffet

31ST DECEMBER 2024

Leisurely arrival during the day, for a unique New Year's Eve 2024/2025 celebration.

- ★ Visit to Europa-Park
- ★ 6.30pm: Champagne aperitif in the restaurant Castillo
- ★ 7.30pm: Festive 5-course New Year's Eve gala menu. Our sommelier Vincenzo De Biase serves accompanying white and red wines. Wine, beer and all non-alcoholic beverages are included. Children can dine together at the table with their parents. The children's buffet is located in the same room. And to make the wait for midnight pass without a care in the world, there are also lots of surprises for the little ones, including in a neighbouring room.
- ★ From 10pm: Party in the Convento ballroom... the countdown is on.
- ★ Midnight: With a sparkling glass in hand, we'll toast together and welcome the NEW YEAR 2025.
- ★ Afterwards, a culinary midnight surprise awaits you in the cloister of the 'Santa Isabel' hotel.
- ★ From 00.30am: The party continues in the Convento ballroom
- ★ Dreamful night in the hotel 'Castillo Alcazar'

1ST JANUARY 2025

- ★ New Year's breakfast & New Year's lunch in the restaurant Castillo
- ★ Visit to Europa-Park
- ★ 'CHEERS NEW YEAR BUFFET' in the restaurant Castillo. The culinary journey with many highlights. Corresponding white and red wines from the wine cellar of sommelier Vincenzo De Biase, beer and non-alcoholic beverages round off the evening and are included.
- ★ Dreamful night in the hotel 'Castillo Alcazar'

2ND JANUARY 2025

- ★ Between 7 and 10am: Plentiful breakfast buffet in the restaurants
- ★ Visit to Europa-Park

TIP: Embark on a journey of discovery to Rulantica during your stay.

Dive into the unique water world at Europa-Park. Whether adventurous in the wild river, daring on one of the many slides or relaxed in the lazy river - Rulantica offers tons of water fun for the whole family. You can add tickets individually at the best price.

THE MOST IMPORTANT INFORMATION AT A GLANCE

Included in the package

- ★ Two overnight stays in the selected room category
- ★ Three days admission to Europa-Park
- ★ Culinary Highlights (including beverage allowance as listed above)
- ★ New Year's breakfast & New Year's lunch
- ★ Breakfast buffet on 2nd January 2025

Different hotel packages cannot be combined

Information & Reservation

The package can only be booked conveniently online:
europapark.de/new-years-eve-castillo-alcazar

The New Year's Eve package can be cancelled free of charge until 30. November 2024. Please note: from 01. December 50%, from 22. December 80% will be charged as a cancellation fee.

Prices in a standard room	Per adult (aged 12+)	Per child (aged 4 - 11)
5-bed Room	€878.00 ¹	€493.50 ¹
4-bed Room	€897.00 ¹	€504.50 ¹
3-bed Room	€921.00 ¹	€529.50 ¹
Double Room	€982.00 ¹	€593.50 ¹
Single Room	€1,148.00 ¹	-

Additional charge per room/suite for the New Year's package total

'Standard Plus' Room (max. 5 people)	€90.00 ¹
'Comfort' Room (max. 5 people)	€240.00 ¹
'Deluxe' Room (max. 2 people)	€300.00 ¹
Themed Suite (max. 4 people)	€620.00 ¹
Presidential Suite (max. 6 people)	€840.00 ¹

¹Price incl. VAT.

GLAMOROUS NEW YEAR'S EVE 2024/2025

NEW YEAR'S EVE MENU

Amuse bouche

Lobster salad | Cauliflower | Caviar and chive vinaigrette



Beef essence

Ravioli del Plin | Périgord truffle | Puff pastry topping



Tranche of seabass

Bouillabaisse nage | King prawns | Grilled fennel



Blood orange sorbet

Coconut | Blood orange Aperol infusion



Veal fillet & ragout

Lime mashed potatoes

Finger carrots | Green asparagus | Herb seedling



Black Forest Cherry

Avocado | Chocolate cream

Glazed cherries | Cherry brandy stock

VEGAN NEW YEAR'S EVE MENU

Amuse bouche

Cauliflower | Rice cream | Citrus vinaigrette



Celery mushroom essence

Périgord truffle | Vegetable garnish | Vegan puff pastry



Baked viola aubergine

Fermented tomato miso lacquer | Marinated fennel | Rocket jus



Blood orange sorbet

Coconut | Blood orange Aperol infusion



Umbrian spelt risotto

Jerusalem artichoke | Beetroot | Mushrooms | Radicchio trevigiano



Black Forest Cherry

Avocado | Chocolate cream

Glazed cherries | Cherry brandy stock