

NEW YEAR'S EVE PACKAGE IN THE 4* SUPERIOR THEMED HOTEL 'KRØNASÅR' GLAMOROUS NEW YEAR'S EVE 2024/2025

3 overnight stays | 4 days Europa-Park | 5-course New Year's Eve menu
New Year's breakfast & New Year's lunch | Cheers New Year buffet

30TH DECEMBER 2024

Leisurely arrival during the day. Look forward to our unique and magical lights from sundown. Visit the illuminated Europa-Park and enjoy the magnificent evening atmosphere. End the evening on a high. Why not book a table for the Bubba Svens or Tre Krønen restaurants now? Online: europapark.de/tablereservation or phone: + 49 7822 860-5922.

- ★ Visit to Europa-Park
- ★ Dinner at restaurant Bubba Svens or Tre Krønen (not included in the package price)
- ★ Dreamful night in the hotel 'Krønasår'

31ST DECEMBER 2024

- ★ Between 7 and 10am: Plentiful breakfast buffet
- ★ Visit to Europa-Park
- ★ 6.30pm: Champagne aperitif in the restaurants
- ★ 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 neighbouring 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.
- ★ Midnight: With a sparkling glass in hand, we'll toast together and welcome the NEW YEAR 2025.
- ★ A culinary midnight snack will follow in the restaurants.
- ★ Dreamful night in the hotel 'Krønasår'

1ST JANUARY 2025

- ★ New Year's breakfast & New Year's lunch in the restaurants
- ★ Visit to Europa-Park
- ★ 'Cheers New Year Buffet'
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 'Krønasår'

2ND JANUARY 2025

- ★ Between 7 and 10am: Plentiful breakfast buffet
- ★ 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

- ★ Three overnight stays in the selected room category
- ★ Four days admission to Europa-Park
- ★ Culinary Highlights (including beverage allowance as listed above)
- ★ New Year's breakfast & New Year's lunch
- ★ Breakfast buffet on 31st December 2024 and 2nd January 2025.

Different hotel packages cannot be combined.

Information & Reservation

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

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-/6-bed Room	€979.00 ¹	€563.00 ¹
4-bed Room	€1,007.50 ¹	€579.50 ¹
3-bed Room	€1,043.50 ¹	€617.00 ¹
Double Room	€1,135.00 ¹	€713.00 ¹
Single Room	€1,384.00 ¹	-

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

'Standard Plus' Room (max. 6 people)	€135.00 ¹
'Comfort' Room (max. 6 people)	€360.00 ¹
'Deluxe' Room (max. 6 people)	€450.00 ¹
Themed Suite (max. 4 people)	€1,050.00 ¹
Duplex Themed Suite (max. 4 people)*	€1,050.00 ¹
Presidential Suite ((max. 6 people)*	€1,260.00 ¹
Royal Suite (max. 6 people)*	€2,400.00 ¹
Royal Deluxe Suite (max. 6 people)*	€2,700.00 ¹
Premium Presidential Suite (max. 4 people)*	€2,400.00 ¹
Premium Presidential Suite with private sauna and relaxation area (max. 4 people)*	€2,700.00 ¹
Premium Penthouse Suite with private steam bath (max. 2 people)*	€3,150.00 ¹
Premium Penthouse Suite with private sauna (max. 4 people)*	€3,150.00 ¹

¹Price incl. VAT. | *Not suitable for wheelchair users

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