



NEW YEAR'S EVE PACKAGE IN THE 4* SUPERIOR THEMED HOTEL 'SANTA ISABEL'

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 | Visit of the Dinner Show

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 lobby of hotel 'Santa Isabel'
- ★ 7pm: Festive 5-course New Year's Eve gala menu in the restaurant Sala Santa Isabel.
Our sommelier Vincenzo De Biase serves accompanying white and red wines. Wine, beer and all non-alcoholic beverages are included.
- ★ 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 'Santa Isabel'

1ST JANUARY 2025

- ★ New Year's breakfast & New Year's lunch in the restaurant Sala Santa Isabel
- ★ Visit to Europa-Park
- ★ 6.20pm: Ride with the EP Express to the main entrance of Europa-Park
- ★ 7.30pm: Europa-Park Dinner Show
The Europa-Park Dinner Show offers great entertainment, show and artistry at the highest level. You can look forward to an evening full of surprises and spectacular performances, paired with an exquisite 4-course menu, created exclusively for the Europa-Park Dinner Show by our 2* Michelin chef Peter Hagen-Wiest from the 'Ammolite - The Lighthouse Restaurant'. Aperitif, paired white and red wines, mineral water, beer, soft drinks and espresso are all included.
Further information: dinnershow.europapark.de
- ★ Dreamful night in the hotel 'Santa Isabel'

2ND JANUARY 2025

- ★ Between 7 and 10am: Plentiful breakfast buffet in the restaurant Sala Santa Isabel
- ★ 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 guarantees tons of water fun. 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
- ★ Dinner Show on 1st January 2025
- ★ 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-santa-isabel

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+)
5-/6-bed Room	€878.00 ¹
4-bed Room	€897.00 ¹
3-bed Room	€921.00 ¹
Double Room	€982.00 ¹
Single Room	€1,148.00 ¹

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

'Deluxe' Room (max. 6 people)	€300.00 ¹
Themed Suite (max. 4 people)	€620.00 ¹
Sagrado Suite (max. 4 people)	€840.00 ¹

Bunk beds are suitable for people up to a height of 1.75m. | 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