



# Celebrate the magic of Christmas

EUROSTARS  
HOTEL COMPANY

# EUROSTARS

HOTEL COMPANY

*Dear Guests,*

We are pleased to present you with a unique and diverse selection to ensure your celebration is a resounding success.

Please do not hesitate to reach out if you would like us to tailor a menu to your preferences. We would be delighted to assist you.

All the professionals at the Eurostars Palace 5\* Hotel are at your service to make these special dates truly memorable.

Kind regards,

If you are interested, have any questions, or would like us to create a customised menu for you, please feel free to contact us at:

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# CHRISTMAS MENU 2024

## Christmas Menu – 1

### INDIVIDUAL STARTER

Sautéed seasonal vegetables with Zuheros cheese brick and molasses honey sauce

### MAIN COURSE (same choice for the entire group)

Confit cod loin with sautéed spinach and snow peas, accompanied by a creamy roasted pepper purée  
OR

Iberian pork tenderloin with caramelised onion and beer sauce

### DESSERT

Caramelised brioche French toast with milk ice cream

### MIGNARDISES

Nougat and traditional Christmas sweets

### WINES AND BEVERAGES

White Wine Verdejo (D.O. Rueda)

Red Wine (D.O. Rioja)

Mineral Water, Beers, and Soft Drinks

Coffee

Cava (D.O. Cava)

€42

## Christmas Menu – 2

### INDIVIDUAL STARTER (same choice for the entire group)

Porcini mushroom cream with Iberian pork croutons and crispy ham  
OR

Cod loin salad with escalivada and black olive vinaigrette

### MAIN COURSE (same choice for the entire group)

Grilled turbot with sautéed spinach, garlic shoots, and Italian sun-dried tomato foam  
OR

Slow-cooked confit suckling pig with vegetable and dried fruit couscous, served with a thyme-infused jus

### DESSERT

Cinnamon apple tart with crumble and cinnamon ice cream

### MIGNARDISES

Nougat and traditional Christmas sweets

### WINES AND BEVERAGES

White Wine Verdejo (D.O. Rueda)

Red Wine (D.O. Rioja)

Mineral Water, Beers, Soft Drinks, and Coffee

Cava (D.O. Cava)

€48

*Conditions: Minimum 20 pax  
Service duration: 1.30 hours  
Welcome cocktail not included*



# CHRISTMAS MENU 2024

## Christmas Menu - 3

### STARTER

Almond mazamorra with smoked sardine, wakame, and grapes

### FIRST COURSE

Hake loin with seasonal mushrooms, parsnip cream, and romesco sauce

### SECOND COURSE

Beef sirloin with garlic and mustard vinaigrette, served with roasted sweet potato

### DESSERT

Chocolate and passion fruit bar

### MIGNARDISES

Nougat and traditional Christmas sweets

### WINES AND BEVERAGES

White Wine Verdejo (D.O. Rueda)  
Red Wine (D.O. Rioja)  
Mineral Water, Beers, and Soft Drinks  
Coffee  
Cava (D.O. Cava)

€65

*Conditions: Minimum 20 pax  
Service duration: 1.45 hours  
Welcome cocktail not included*

# CHRISTMAS MENU 2024

## Complete Your Menu\*

### STANDARD WELCOME COCKTAIL

#### Selection of Appetisers

Iberian ham and aged cheese  
Cordoban salmorejo  
Aubergine cubes with ginger honey  
Prawn croquettes  
Tempura cod with lime mayonnaise

#### Wines and Beverages

White Wine Verdejo (D.O. Rueda)  
Red Wine (D.O. Rioja)  
Mineral Water, Beers, and Soft Drinks  
Cava (D.O. Cava)

#### Conditions

Standing service  
Duration: 30 minutes, starting upon the arrival of all guests  
Menu booking required  
Number of guests must match that of the subsequent menu

€15

### PREMIUM WELCOME COCKTAIL

#### Selection of Appetisers

Iberian ham  
Assorted local cheeses  
Dry-aged beef steak tartare  
Foie gras bonbon with caramelised almonds  
Cubed line-caught hake with pickled mayonnaise

#### Wines and Beverages

White Wine Verdejo (D.O. Rueda)  
Red Wine (D.O. Rioja)  
Mineral Water, Beers, and Soft Drinks  
Cava (D.O. Cava)

#### Conditions

Standing service  
Duration: 45 minutes, starting upon the arrival of all guests  
Menu booking required  
Number of guests must match that of the subsequent menu

€25



## CHRISTMAS MENU 2024



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### Additional Services

Standard Drinks: €8.00 (VAT included)  
Premium Drinks: €10.00 (VAT included)  
Minimum of 20 guests for drinks in a private room  
Open Bar (2 hours): €29.00 per guest (Minimum 20  
guests for Open Bar)  
DJ (2 hours): €300.00 (VAT included)  
Late-night snacks: options upon request  
Candy Bar: €250.00 (VAT included)

### General Conditions

The consumption of food and beverages not  
provided by the hotel is prohibited during the  
contracted services.  
Delays will incur a penalty equivalent to the staffing  
costs associated with the event.  
Allergies, intolerances, and menu selection must be  
communicated in writing at least 5 days before the  
event.  
Any changes to dishes made on-site will result in an  
additional charge for the cost of the dish.  
All prices are per guest, VAT included.

# Christmas 2024 Programme



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## CHRISTMAS LIGHTING CEREMONY

*5th December – 6:00 PM, Main Hall*

Hot Chocolate & Christmas Carols  
Free entry until full capacity is reached

## 2nd EUROSTARS PALACE FLAMENCO ZAMBOMBA

*5th December – 6:20 PM, Garden  
Terrace*

Traditional Christmas Flamenco  
Zambomba  
Free entry until full capacity is reached  
Bar service available

## PIANO & COCKTAILS

Fridays and Saturdays in December

*– 9:00 PM, Lobby Bar & Restaurant*

## CHRISTMAS TEAS

1st December to 6th January

*Lobby Bar*



# CHRISTMAS EVE DINNER

## WELCOME APPETISER (served at the table)

Iberian ham  
Aged goat cheese from the Sierra de Zuheros  
Robuchon-style crispy prawn  
Foie gras terrine with PX

## STARTER

White prawn cream, roasted pumpkin cubes with almond oil

## FIRST COURSE

Grilled turbot loin with sautéed vegetables and a creamy confit pepper sauce

## SECOND COURSE

Slow-cooked Iberian suckling pig, potato cream, and rosemary sauce

## DESSERT

Cordoban-style semi-freddo with cinnamon ice cream

## MIGNARDISES

Chocolates and nougat

## BEVERAGES

White Wine San Clodio 2023 (D.O. Ribeiro)  
Red Wine Vizcarra Senda del Oro 2022 (D.O. Ribera del Duero)  
Freixenet Elyssia Gran Cuvée (D.O. Cava)  
Mineral water  
Beers and soft drinks  
Coffee

€115



## CHRISTMAS EVE DINNER - CHILDREN'S MENU

### INDIVIDUAL STARTER

Assorted Iberian cured meats, croquettes, and pizza

### MAIN COURSE

Beef burger

### DESSERT

Ice cream fantasy

### BEVERAGES

Mineral water

Soft drinks

€49

# CHRISTMAS EVE PROGRAMME

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24<sup>TH</sup> DECEMBER 2024

Our team has prepared a proposal that we hope will meet your expectations, especially for such a special occasion.

**The Christmas Eve Dinner will take place at 8:15 PM,** starting with the reception and seating of guests, at the Main Restaurant, located on the ground floor, behind the reception.

We kindly ask that you consider the **formal dress code** for this event.

Our **Lobby Bar** will be open **from 11:00 PM to 2:00 AM**, with live musical entertainment.

**À la carte restaurant hours: 12:00 PM to 7:00 PM**

All the professionals who are part of the Eurostars Palace 5\* Hotel will be at your service to ensure you enjoy this very special day.



# CHRISTMAS DAY BUFFET – 25TH DECEMBER 2024

## ENJOY OUR SPECIAL CHRISTMAS DAY BUFFET – 25TH DECEMBER 2024

Selection of Iberian cured meats, cheeses, pâtés, and salads

Christmas cream soup

Fish and vegetables

Meats

Pasta – Children's dishes

Fruits and desserts

Price per person: €50.00 (VAT included)

Children's menu (5 to 11 years): €35.00 (VAT included)

Children up to 4 years: Free

Beverages not included

Main Restaurant, Eurostars Palace Hotel

1:30 PM to 4:00 PM

Limited capacity, advance reservation required

€50

# NEW YEAR'S EVE GALA

## WELCOME APPETISER (served at the table)

Dry-aged beef steak tartare  
Scallop with cava and lime capuchin  
Baeri Royal caviar on a blini with light dill butter

## STARTER

Porcini mushroom cream with foie gras cubes, Iberian ham, and toasted pine nuts

## FISH

Sea bass loin with sautéed snow peas and saffron sauce

## MEAT

Beef tenderloin with roasted sweet potato and mustard-soya sauce

## DESSERT

Chocolate bar with tangerine sorbet

## MIGNARDISES

Nougat and traditional Christmas sweets

## BEVERAGES

Freixenet Elyssia Rosé  
Terras Gauda Albariño White Wine (D.O. Rías Baixas)  
Venta las Vacas 2021 Red Wine (D.O. Ribera del Duero)  
Freixenet Reserva Real (D.O. Cava)  
Mineral water, Beers, and Soft Drinks  
Coffee

New Year's Eve party

€219



# NEW YEAR'S EVE PARTY 2024

## 00:00 NEW YEAR'S EVE PARTY

Party with DJ

### INCLUDED SERVICES

Open bar until 5:00 AM  
DJ and entertainment during dinner  
Party favour bags  
Late-night snack with chicken broth  
Churros with chocolate  
Children's entertainment (10:30 PM to 2:00 AM)

### PARTY FAVOURS INCLUDED FOR ALL GUESTS

Adult rate (gala dinner and party): €219.00 (VAT included)  
Children's rate (dinner and entertainment): €79.00 (VAT included)

Dress code: Gala

€219

# NEW YEAR'S EVE CHILDREN'S MENU 2024

## New Year's Eve Children's Menu - 1

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### INDIVIDUAL STARTER

Assorted Iberian cured meats, croquettes,  
and pizza

### MAIN COURSE

Beef tenderloin escalopes

### DESSERT

Ice cream fantasy

### BEVERAGES

Mineral water  
Soft drinks

Children's entertainment

€79

## New Year's Eve Children's Menu - 2

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### INDIVIDUAL STARTER

Assorted Iberian cured meats, croquettes,  
and pizza

### MAIN COURSE

Beef burger

### DESSERT

Ice cream fantasy

### BEVERAGES

Mineral water  
Soft drinks

Children's entertainment

€79



# NEW YEAR'S EVE GALA PROGRAMME 2024

## 8:15 pm WELCOME AND SEATING

Julio Romero Hall – Main Floor

## 8:45 pm START OF THE DINNER

Beginning of the New Year's Eve Gala dinner, with live musical accompaniment

## 10:30 pm CHILDREN'S ENTERTAINMENT

Children's entertainment service will be provided so the little ones can enjoy New Year's Eve (10:30 PM - 2:00 AM)

## 12 am New Year's Eve Chimes

Broadcast of the New Year's Eve countdown, followed by the traditional grape distribution

## 12 am – 5 am PARTY

New Year's Eve party with DJ entertainment

We kindly ask you to adhere to the **Gala dress code** for the event.

*Lobby Bar Hours: 11:00 AM to 7:00 PM*

*À la Carte Restaurant Hours: 12:00 PM to 7:00 PM*

## NEW YEAR'S DAY BUFFET – 1ST JANUARY 2025

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### ENJOY OUR SPECIAL NEW YEAR'S DAY BUFFET

Selection of Iberian cured meats, cheeses, pâtés, and salads

New Year's broth

Fish and vegetables

Christmas roast

Pasta – Children's dishes

Fruits and desserts

Price per person: €50.00 (VAT included)

Children's menu (5 to 11 years): €35.00 (VAT included)

Children up to 4 years: Free

Beverages not included

Main Restaurant, Eurostars Palace Hotel

1:30 PM to 4:00 PM

Limited capacity, advance reservation required

€50



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#### CONTACT

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