



EUROSTARS
HOTELS

MAKING
Dreams
HAPPEN



EUROSTARS
GRAND MARINA HOTEL
5*GL





Dear clients,

Below you can find a unique and diverse selection to make your celebration a success.

The professional team of Eurostars Grand Marina ****GL will be at your disposal to make you enjoy this special day.

Do not hesitate to ask us for help if you want to make a menu at your convenience, we will be happy to assist you.

Best regards,

Reservations department

E-mail: reservas@grandmarinahotel.com

Phone number: +34 93 603 90 30

NEWYEAR'S EVE Gala

Welcome drink

Stations

Freshly cut Iberian ham
Grand Marina's Fish Market
Asian Station

Waitered appetisers

Sea urchins au gratin
Foie bites with fig jam
Red coast shrimp with Figueras onion mayo
Duck buns, steamed bread with duck confit
Mini roast cannelloni with béchamel with truffle Coca
bread with marinated salmon, citrus and caviar

Starter

Lobster with scallops, coral emulsion, pod wreath, seaweed couscous and herb sprouts

Fish

Roasted wild sea bream, pumpkin and stopinambur cream with saffron

Meat

Pressed suckling lamb confit with mushrooms and its roast juice

Dessert

The cocoa route:

Chocolate ganache, brownie with nuts, black chocolate ice cream, orange marmalade, cocoa powder and sugar cloud



NEWYEAR'S EVE Gala

Petit Fours

Nougat, truffles, "neules" and lucky grapes

Wines

Cava: Elyssia Cuveé

White wine: Pazo de Barrantes DO Rías Baixas Red Wine: Marqués de Murrieta DO Ca La Rioja

Cocktail party at 8.30 pm and dinner at
9.30 pm.

Cotillion and open bar



202,50€



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www.eurostarshotels.com