



★
**CREA
MA
GIA**

Fin de Año '19

vincchihoteles



New Year's Eve Gala

2019 New Year's Eve Gala Dinner

A Dreamlike Oasis

Welcome to an establishment packed with history, a witness to the journey of diverse cultures and influences, which give way to a multicultural mix that blossoms in every nook and cranny and every dish of our gastronomy which, as can be expected, marks our Great Gala Night.

In this extraordinary Oasis, the materials and the decoration are blended to offer complete harmony, as is the case in our gastronomy, where the green of the vegetation and the nature and the gloss of the raffia palms and gold will star on a special night full of magic.

Join us!



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2019 New Year's Eve Gala Dinner

A Dreamlike Oasis

Cocktail and dinner with live **musical performances**

Celebratory grapes and party kit

DJ and free bar until 2am

And to start the year, ask about our **New Year's Brunch!**

Dress Code:

Semi-formal: Jacket and tie or tuxedo for gentlemen and cocktail dress for ladies.

Terms and Conditions:

Advanced booking: 50% of deposit to confirm the booking, the remaining 50% before the event.

Cancellation Policy: 50% non-refundable deposit

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Welcome glass of Möet & Chandon and gala appetiser

CHEF'S APPETISER

- ✦ **Goose barnacles** in their juices
- ✦ **Gillardeau oyster** in tempura, red onion, "Guaca-mango" and gin-tonic

STARTER

Pork confit cannelloni, chestnut cream, foie, liquorice and baby mushrooms

FIRST COURSE

Black loin and tuna belly tartar, lotus blossom, mustard seeds, salicornia, Riofrio caviar and truffle

SORBET

Sake sorbet, ponzu sauce and yuzu air



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MAIN COURSE

Small **Black Angus** noisettes with seasonal mushrooms, violet potato mousseline and vanilla baby vegetables on Cumberland and hoisin sauce

DESSERTS

Coconut, Choco and Coconut mousse, "Piña Colada" soup, kaffir lime quenelle and "Christmas petit fours"

DRINKS LIST

Water

Habla del Mar D.O. Extremadura white wine

Aalto D.O. Ribera del Duero red wine

Tea and coffee

Möet & Chandon Rosé toast

€228 per person
(including VAT)



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Information and Reservations

Hotel Vincci Selección Posada del Patio 5*

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