



NEW YEAR'S EVE PROGRAM

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ELBA ESTEPONA
GRAN HOTEL & THALASSO SPA *****

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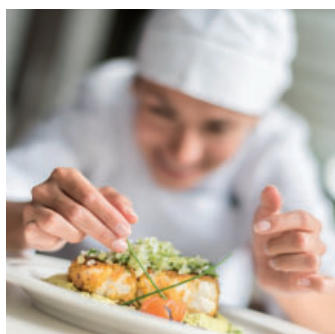
GRAN HOTEL & THALASSO SPA *****

On behalf of myself and the entire team, I would like to wish you Happy Holidays. Even though you may be far from home, we will make sure you experience these special dates in a magical environment and, above all, that you feel like family. Below you will find the entertainment and gala dinner program.

To make your evenings unforgettable, we offer live music every night. We hope you have an unforgettable holiday with us!

Juan Manuel Galán

General Manager





31st DECEMBER · 2025

NEW YEAR'S EVE PROGRAM

ARENA BEACH RESTAURANT

07.00 - 10.30h. Breakfast Buffet

13.30 - 16.00h. Lunch Buffet (not included in packages)

For our guests who have reserved the New Year's Eve Gala Dinner:

LOBBY BAR

20.00h.

Welcome Drink. The Hotel Management welcomes you with a glass of Möet & Chandon Brut Imperial Champagne

GRAN SALÓN EDÉN

20.30h. Spectacular New Year's Eve Gala Dinner with Live Music

23.30 - 03.00h. Music and Dancing with our DJ

00.00h. The Midnight Countdown with the traditional 12 Grapes for Good Luck

03.00h. Late-Night Mini Buffet

For our guests without a reservation for the Gala Dinner:

19.30 - 23.00h. Special Buffet Dinner at the Arena Beach Restaurant

Room Service available until 19.00h.



1st JANUARY · 2026

NEW YEAR'S EVE PROGRAM

HAPPY AND PROSPEROUS NEW YEAR!

ARENA BEACH RESTAURANT

07.00 - 12.00h. Buffet Breakfast

13.00 - 16.00h. New Year's Day Brunch (not included in the package)



NEW YEAR'S EVE GALA DINNER GRAN SALÓN EDÉN



Warm Lobster on a Coconut, Pineapple & Lime Cream.

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Cream of Leek with Porcini Tartare and Chive Oil

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Grilled Wild Sea Bass Loin with Ratatouille Timbale and Saffron Sauce.

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Passion Fruit Sorbet.

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Beef Tenderloin Medallion with Red Wine Sauce and Truffled Potato Nest.

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"Elba Dessert Special 2026"

Chocolate Cocoa Pod with a Caramel & Hazelnut Heart.

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WINE SELECTION

White Wine: Jose Pariente (Verdejo) D.O. Rueda.

Red Wine: Emilio Moro Crianza (Tempranillo) D.O. Ribera del Duero.

Moët Chandon Brut Imperial (Chardonnay, Pinot Meunier & Pinot Noir) D.O. Champagne.

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CHILDREN'S MENU

Chef's Salad with Prawns and Cocktail Sauce.

Pasta with Tomato or Bolognese Sauce.

Battered Hake Fillet with Rice and Tomato Sauce.

Beef Tenderloin Medallions with French Fries and Carrot Sticks.

Assorted Ice Cream and New Year's Eve Dessert.



NEW YEAR'S EVE GALA DINNER GRAN SALÓN EDÉN



SPECIAL DIET OPTION

Our proposal suitable for guests following vegan or vegetarian diets,
or with lactose, nut, or shellfish intolerances/allergies.
Please inform us of your menu choice by December 30th, 2025..

Vegetable Terrine with Royal Quinoa Salad, Edamame and Dried Fruits, dressed with Mango Vinaigrette.

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Cream of Leek and Potato infused with Black Truffle Aroma.

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Five-Grain Toast with Beetroot Hummus, Tofu Cubes, and Vegetable Chips.

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Passion Fruit Sorbet

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Seitan Meatballs with Almond Sauce, served with Sautéed Potato and Pineapple Cubes

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Vegan Chocolate Brownie with Toasted Hazelnuts

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Moët Chandon Brut Imperial (Chardonnay, Pinot Meunier & Pinot Noir) D.O. Champagne.



Elba Estepona
Gran Hotel & Thalasso Spa



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