# New Year's Eve AC Hotel by Marriott Krakow

Celebrate the New Year 2026 at AC Hotel by Marriott Krakow!

The New Year's gala dinner with Spanish twist will be highlighted by live music and exquisite Spanish menu.

At midnight, enjoy a champagne welcome to the New Year with Spanish Cava!





## The offer includes

- served dinner
- buffet
- drinks: mineral water, coffee, tea, 2 bottles of wine per 2 persons,
- a glass of sparkling Cava wine to welcome the New Year\*
- live music

629 pln per person

#### Terms of reservation

Participation in the dinner requires 100% pre-payment, without the option of free cancellation. Children up to 2 years of age – free of charge, children 3 –12 years discount 50%, over 12 years 100% price.

The arrangement of tables and the allocation of seats at the dinner is the responsibility of the hotel. New Year's Eve dinner starts at 8 p.m. and ends at approx. 2 a.m.

\*Other drinks, including alcohol at extra charge.

A 10% service charge will be added to the dinner price.



# Served Dinner

#### Starter

Carpaccio of Polish pike-perch with salmon caviar emulsion, crispy beetroot chips, and edible flowers

#### Soup

Pumpkin and parsley cream soup with tempura prawns and chorizo olive oil

#### Main Course

Polish beef tenderloin with celery and truffle purée, Spanish sherry demi-glace sauce, and caramelized carrot

#### Dessert

Vanilla cheesecake with raspberry mousse, crispy filo pastry, and Spanish caramel



### Buffet

#### Cold Buffet

Oysters with shallot sauce and lemon
Marinated calamari with olive oil and lemon
Tartlets with avocado cream and shrimp
Lobster salad with mango and coriander
Salmon gravlax with dill and honey-mustard dressing
Beef tenderloin carpaccio with arugula and parmesan
Spanish-style chicken in aspic with vegetables
Iberian ham with melon
Orange, olive, and serrano ham salad
Roasted vegetable salad with goat cheese

Roasted vegetable salad with goat cheese
Roasted eggplant rolls with feta cheese
Beetroot carpaccio with goat cheese and pine nuts

Aged cheeses

Olives and sun-dried tomatoes

Selection of bread, classic butter, flavored butter, flavored olive oils

#### Hot Buffet

Roasted red bell pepper cream soup with toasted almonds
Cod fillet in white wine and citrus sauce with green pea purée
Veal stewed with chorizo in a delicate red wine sauce
Braised pork cheeks in aromatic tomato and paprika sauce with celery purée
Herb-glazed roast lamb
Spanish tortilla with roasted vegetables, lightly drizzled with olive oil

Seasonal vegetables caramelized in olive oil and fresh herbs
Baked eggplant stuffed with millet, wild mushrooms, and goat cheese

Roasted potatoes with a hint of olive oil and sea salt

#### Sweet Buffet

Mini Pavlovas with vanilla cream and forest fruits Chocolate truffles with sea salt and caramel Orange-lime sorbet with mint Catalan cream with caramelized sugar Almond cupcakes with raspberry mousse











