# New Year’s Eve

## *AC Hotel by Marriott Krakow*

Welcome the New Year 2027 at AC Hotel by Marriott Krakow!

Celebrate New Year’s Eve with an elegant dinner featuring a Spanish twist, accompanied by live music and an exceptional, refined Spanish-inspired menu.

At midnight, join us for a sparkling New Year’s celebration with Spanish Cava!



**AC Hotel by Marriott Krakow** | al. 3 Maja 51, 30-062 Kraków
www.achotelkrakow.pl | reservation@piaparthotels.pl | +48 12 210 25 15

# The offer includes

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

## Price from 649 pln per person

Lowest price is valid for a limited time.
Prices may change during subsequent sales.
Book early to take advantage of the best price.

***Reservation Terms & Conditions***

Participation in the dinner requires 100% prepayment and is non-refundable.
Children up to 2 years old – complimentary,
children aged 3–12 – 50% discount, children over 12 – full 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 beverages, including alcoholic drinks, are available at an additional charge.

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



# Served Dinner

***Starter***
Bluefin tuna flakes with avocado, mango, lime and sesame oil,
served with a crispy tuile and microgreens

***Soup***
Lobster and shrimp bisque with a hint of Cognac, saffron and tarragon oil

***Main Course***
Sous-vide lamb rump with Jerusalem artichoke and vanilla purée,
red wine sauce and roasted baby vegetables

***Dessert***
White chocolate and pistachio mousse with passion fruit gel
and raspberry meringue



# Buffet

### *Cold Buffet*

Cocktail prawns with avocado mousse, cherry tomatoes and Marie Rose sauce
Salmon tartare with mango, chili, coriander and sesame oil
Beef tartare with capers, quail egg yolk and truffle oil
Scottish smoked salmon with blinis, sour cream and caviar
Octopus carpaccio with fennel, citrus and extra virgin olive oil
Vitello tonnato with capers, rocket and Parmesan
Serrano ham with melon, figs and balsamic glaze
Duck terrine with pistachios, cranberries and red onion confit
Burrata salad with tomatoes and pistachio pesto
Roasted pumpkin salad with goat cheese, pomegranate and pecans
Grilled zucchini rolls with ricotta, sun-dried tomatoes and basil
Spanish cheese board with grapes, figs, nuts and fig jam
Antipasti – olives, artichokes, sun-dried tomatoes and marinated vegetables
Selection of breads, classic butter, truffle butter and flavoured olive oils

### *Hot Buffet*

Beef consommé with julienne vegetable dumplings and truffle
Roasted halibut with Champagne sauce, spinach and trout roe
Roasted veal leg with grey sauce and Jerusalem artichoke purée
Beef braised in red wine with wild mushrooms
Duck breast with cherry sauce and celeriac purée
Ricotta and spinach ravioli with brown butter, sage and Parmesan
Porcini mushroom risotto with truffle oil and Parmesan shavings
Asparagus and seasonal vegetables with herb butter
Potato gratin with aged cheese and fresh thyme

### *Sweet Buffet*

Individual chocolate desserts with cherry mousse and pistachio crunch
Mini nut tartlets with white chocolate and raspberries
Vanilla crème brûlée with a hint of orange
Chocolate pralines with Champagne and raspberry
Mini tiramisu with mascarpone and coffee



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