

Aria

New Year's Eve
Gala



New Year's Eve Gala

AT THE ARIA HOTEL BUDAPEST AND HIGH NOTE SKYBAR

OUR NEW YEAR'S EVE GALA DINNER INCLUDES A SIX-COURSE CULINARY EXTRAVAGANZA PAIRED WITH WINES, LIVE MUSICAL ENTERTAINMENT, AND DANCING INTO THE NEW YEAR.

The glamour of the evening will be brought to life by a carefully curated live entertainment program featuring outstanding artists and musicians. Throughout the night, guests can enjoy an elegant musical performance with sophisticated interpretations of contemporary favourites and timeless classics, creating the perfect atmosphere for celebration. As the evening unfolds, the music gradually builds in energy, inviting everyone to the dance floor and setting the stage for an unforgettable New Year's Eve.

On the rooftop, at our magnificent High Note SkyBar, our resident DJ will take over the turntables from 10:00 pm, playing a vibrant selection of crowd favourites and taking song requests throughout the night. Accompanied by spectacular live instrumental performances, the rooftop party will carry you from the final moments of the Old Year into the first hours of the New Year. At the stroke of midnight, raise a glass of champagne to welcome the year ahead before dancing the night away until dawn.

GALA MENU

7:30 - 10:00 PM

UNLIMITED DRINK CONSUMPTION

10:00 PM - 2:00 AM

Gala Menu

Between 7:30 and 10 PM

WELCOME SNACKS

Cheese and truffle scones

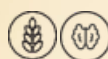
Moët & Chandon Impérial Brut (Champagne, FRA)



AMUSE

Duck liver mousse, port-poached prunes, caramelized walnuts

Gróf Degenfeld Szőlőbirtok – Terézia Hárslevelű 2023 (Tokaj, HUN)



COLD APPETIZER

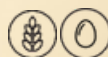
Poached sea bass, cucumber velouté, crispy tapioca, caviar

Johann Topf – Grüner Veltliner Strassertal 2022 (Kamptal, AUT)



WARM APPETIZER

Duck consommé, marinated mushrooms, duck ravioli, truffle



MAIN COURSE

Seared beef tenderloin, potato gratin, parsnip purée, broccolini,
roasted onion, red wine jus

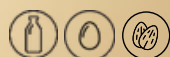
Marrenon – Crozes-Hermitage Les Belles Échappées 2021 (Rhône, FRA)



DESSERT

White chocolate mousse, strawberry dacquoise, Champagne ganache

Holdvölgy – Eloquence Édes Szamorodni 2013 (Tokaj, HUN)



Midnight Buffet

Between 10:00 PM and 2:00 AM

Cheese and truffle scones   

Smoked potato cream soup, bread croutons (vegetarian) 

Roasted duck leg, spiced sautéed potatoes, braised red cabbage

Spinach and mushroom gnocchi, parmesan  

Eszterházy cake pop   

Flódni tartelette    

Unlimited Beverage Package

Between 10:00 PM and 2:00 AM

Sauska – Brut, Tokaj

Sauska Cuvée 113, Tokaj

Sauska Rosé, Villány

Sauska Cuvée 13, Villány

Noam Lager, Heineken

Still and sparkling mineral water

Soft drinks, fruit juices

Freshly squeezed orange juice

Homemade lemonade

Coffee and tea selection



Egg



Milk



Gluten



Nuts



Almond



Fish



Sesame



PRICE: 450 EUR / person

The price includes the 6-course gala dinner, the midnight buffet menu, unlimited beverage package for 4 hours (10 PM- 2 AM), as well as the applicable VAT and 15% service charge.

Please indicate your intention to participate at

events@ariahotelbudapest.com

Due to the festive season, we kindly ask you to book your place for the gala dinner in advance, as we can only confirm a limited number of tables.

Reservation policy: bookings for the New Year's Eve event can be canceled free of charge until December 8, 2026.

Your reservation is guaranteed only if the full amount is paid through our online payment system. The booking is considered final upon full payment.

ARIA HOTEL BUDAPEST

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HIGH NOTE

SKYBAR

BUDAPEST