



BLAU GRAN HOTEL
LAS CALDAS
★★★★★

Christmas Eve Gala

Dinner at Restaurante Viator

Menu

Paté en crouté

Sole meunière, capers and pickled vegetables

Sirloin steak with foie gras,
Café de Paris sauce
and potato soufflé

Nougat and rum mousse with glacé chestnuts
and chocolate ice cream

Assortment of Christmas treats
made at our bakery

Coffee and water

Wine

VT DO Rioja Murua Reserva

VB DO Rias Baixas Mar de Frades

DO Cava Agustí Torelló

Ambient music and open bar until 3.00 am

Dress code: Semi-formal

Make it *unforgettable*



BLAU GRAN HOTEL
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New Year's Eve Gala

Welcome drink in the exclusive
Salón de los Espejos with a string quartet
New Year's Eve Gala at Salón Priorio

Menu

Lobster salad, tomato concasse
and lime and basil foam

Oven-baked sea bass in salsa verde
with peas and clams

Confit of shoulder of suckling lamb,
smoked aubergine and yoghurt

Pineapple and toffee ingot with fennel
sponge cake, gin and pink pepper

Assortment of Christmas treats made at our bakery

Twelve lucky grapes
Garlic and chocolate soups with churros
Coffee and water

Wine

VT DO Ribera del Duero Emilio Moro

VB DO Rias Baixas Fillaboa

DO Champagne Möet & Chandon

DJ, party bag and open bar until 5.00 am

Dress code: Formal

Make it *unforgettable*



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Christmas Eve Gala

Dinner at Restaurante Viator

Menu

Paté en crouté

Sole meunière, capers and pickled vegetables

Sirloin steak with foie gras,
Café de Paris sauce
and potato soufflé

Nougat and rum mousse with glacé chestnuts
and chocolate ice cream

Assortment of Christmas treats
made at our bakery

Coffee and water

Wine

VT DO Rioja Azpilicueta
VB DO Rueda José Pariente
DO Cava Agustí Torelló

Ambient music and open bar until 3.00 am

Dress code: Semi-formal

Make it *unforgettable*



BLAU HOTEL
LAS CALDAS

★★★★

New Year's Eve Gala

Welcome drink at Salón Scanda
New Year's Eve Gala at Restaurante Viator

Menú

Lobster salad, tomato concasse
and lime and basil foam

Oven-baked sea bass in salsa verde
with peas and clams

Confit of shoulder of suckling lamb,
smoked aubergine and yoghurt

Pineapple and toffee ingot with fennel
sponge cake, gin and pink pepper

Assortment of Christmas treats made at our bakery

Twelve lucky grapes
Garlic and chocolate soups with churros
Coffee and water

Wine

VT DO Rioja Murua
VB DO Rias Baixas Pazo San Mauro
DO Champagne Möet & Chandon

DJ, party bag and open bar until 5.00 am

Dress code: Formal

Make it *unforgettable*