



NEW YEAR'S EVE PACKAGE IN THE 4* SUPERIOR THEMED HOTEL 'COLOSSEO'

GLAMOROUS NEW YEAR'S EVE 2025/2026

2 overnight stays | 3 days at Europa-Park | 5-course New Year's Eve menu
New Year's breakfast & New Year's lunch | Cheers New Year buffet

31ST DECEMBER 2025

Leisurely arrival during the day, for a unique New Year's Eve 2025/2026 celebration.

- ★ Visit to Europa-Park
- ★ 6.30pm: Champagne aperitif in the restaurants
A buffet specially prepared for the children will be opened. Food to their hearts' content! Afterwards, lots of surprises await the youngest guests, making the wait until midnight fly by
- ★ 7.30pm: Festive 5-course New Year's Eve gala menu. Our sommelier Vincenzo De Biase serves accompanying white and red wines. Wine, beer and all non-alcoholic beverages are included.
- ★ From 10pm: Party in the La Scala ballroom... the countdown is on.
- ★ Midnight: With a sparkling glass in hand, we'll toast together and welcome the NEW YEAR 2026.
- ★ A culinary midnight snack will follow in the restaurants.
- ★ From 00.30am: The party continues in the La Scala ballroom
- ★ Dreamful night in the hotel 'Colosseo'

1ST JANUARY 2026

- ★ New Year's breakfast & New Year's lunch in the restaurants
- ★ Visit to Europa-Park
- ★ 'CHEERS NEW YEAR BUFFET'
The culinary journey with many highlights. Corresponding white and red wines from the wine cellar of sommelier Vincenzo De Biase, beer and non-alcoholic beverages round off the evening and are included.
- ★ Dreamful night in the hotel 'Colosseo'

2ND JANUARY 2026

- ★ Between 7 and 10am: Plentiful breakfast buffet in our restaurants
- ★ Visit to Europa-Park

TIP: Embark on a journey of discovery to Rulantica during your stay.

Dive into the unique water world at Europa-Park. Whether adventurous in the wild river, daring on one of the many slides or relaxed in the lazy river - Rulantica offers tons of water fun for the whole family. You can add tickets individually at the best price.

THE MOST IMPORTANT INFORMATION AT A GLANCE

Included in the package

- ★ Two overnight stays in the selected room category
- ★ Three days admission to Europa-Park
- ★ Culinary Highlights (including beverage allowance as listed above)
- ★ New Year's breakfast & New Year's lunch
- ★ Breakfast buffet on 2nd January 2026

Different hotel packages cannot be combined.

Information & Reservation

The package can only be booked conveniently online:
europapark.de/new-years-eve-colosseo

The New Year's Eve package can be cancelled free of charge until 30. November 2025.
Please note: from 01. December 50%, from 22. December 80% will be charged as a cancellation fee.

Prices in a standard room	Per adult (aged 12+)	Per child (aged 4 - 11)
5-/6-bed Room	€926.00 ¹	€522.50 ¹
4-bed Room	€945.00 ¹	€533.50 ¹
3-bed Room	€971.00 ¹	€559.50 ¹
Double Room	€1,035.00 ¹	€627.50 ¹
Single Room	€1,209.00 ¹	-

Additional charge per room/suite for the New Year's package total

'Standard Plus' Room (max. 6 people)	€100.00 ¹
'Deluxe' Room (max. 6 people)	€310.00 ¹
Juniorsuite (max. 2 people)	€460.00 ¹
Themed Suite (max. 4 people)	€650.00 ¹
Presidential Suite (max. 6 people)	€880.00 ¹
Suite Reale (max. 4 people)*	€1,060.00 ¹
Suite Caesare & Cleopatra (max. 4 people)*	€2,200.00 ¹
VIP-Presidential Suite 'Roma-Bella Vista' (max. 8 people)	Price upon request

¹Price incl. VAT. | *Not suitable for wheelchair users.

GLAMOROUS NEW YEAR'S EVE 2025/2026

NEW YEAR'S EVE MENU

Amuse bouche

Assortment of fine fish

Saffron jelly | Caviar | Dill | Crème fraîche



Chestnut and celery soup with truffle

Braised celery | Black truffle | Potato crostini | Bresaola



Pike-perch fillet

Pointed cabbage | Frankfurt green sauce | Beurre blanc



Raspberry and tarragon sorbet

Laurent-Perrier champagne



Rare beef fillet

Glazed duck liver | Burgundy jus | Oxtail tortelloni | Baby carrots | Bimi



White chocolate-grapefruit-saffron

Vanilla panna cotta with saffron centre | White chocolate
Yoghurt meringue | Grapefruit sorbet | Butter crumble

VEGAN NEW YEAR'S EVE MENU

Amuse bouche

Beetroot tartare

Apple | Onion crisp | Hazelnut mayonnaise



Chestnut-celery soup

Celery-almond salad on corn tortilla



Ligurian artichoke compote

Ravioli | Red chicory | Frankfurt herbs



Raspberry and tarragon sorbet

Laurent-Perrier champagne



Vegan potato gnocchi

Black truffle | Mushroom stock | Mousseline of Provençal onions
Parsley root | Micro lamb's lettuce



Ice cream flower-banana-parsley

Salt crumble | Chocolate brownie | Banana-nutmeg sauce
Banana-parsley sorbet | Cocoa crisp