



NEW YEAR'S EVE PACKAGE IN THE 4* THEMED HOTEL 'EL ANDALUZ'

GLAMOROUS NEW YEAR'S EVE 2025/2026

2 overnight stays | 3 days 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 and a relaxing settling in to the unique 2025/2026 New Year's celebrations.

- ★ Visit to Europa-Park
- ★ 6.30pm: Champagne aperitif in the restaurant Don Quichotte
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 Convento ballroom... the countdown is on.
- ★ Midnight: With a sparkling glass in hand, we'll toast together and welcome the NEW YEAR 2026.
- ★ Afterwards, a culinary midnight surprise awaits you in the cloister of the 'Santa Isabel' hotel.
- ★ From 00.30am: The party continues in the Convento ballroom
- ★ Dreamful night in the hotel 'El Andaluz'

1ST JANUARY 2026

- ★ New Year's breakfast & New Year's lunch in the restaurant Don Quichotte
- ★ Visit to Europa-Park
- ★ 'CHEERS NEW YEAR BUFFET' in the restaurant Don Quichotte
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 'El Andaluz'

2ND JANUARY 2026

- ★ Between 7 and 10am: Plentiful breakfast buffet in the restaurant Don Quichotte
- ★ 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 guarantees tons of water fun. 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-el-andaluz

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)
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

'Comfort' Room (max. 3 people)	€250.00 ¹
'Deluxe' Room (max. 5 people)	€310.00 ¹
Junior Suite (max. 2 people)	€460.00 ¹
Themed Suite (max. 4 people)	€650.00 ¹
King Suite (max. 4 people)*	€880.00 ¹

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