



HARDROCKHOLIDAYS
CELEBRATE
TOGETHER

Turn Hard Rock Hotel Marbella
into the perfect place for
your Christmas celebrations

ROXY
GALA BUFFET

COME SPEND NEW YEAR'S EVE WITH US

GALA BUFFET + PARTY FAVOURS

ADULT: €295

CHILDREN UP TO 12 YEARS: €125

20:30-03:00 H

DINNER UNTIL 23:00 H

NEW YEAR'S EVE & NEW YEAR AT HARD ROCK

A MENU FIT FOR THE OCCASION

MEXICAN STATION

Beef rib taco with ranchera sauce
California taco - Huitlacoche taco (vegetarian)
Mushroom quesadilla - Guacamole and tostones

VEGAN CORNER

Mushroom and asparagus risotto
Roasted courgette - Vegan sushi
Vegetable gyoza

SEAFOOD STATION

Cooked prawns - Smoked salmon
Prawns - Galician-style octopus

SPANISH CROQUETTE STATION

Iberian ham - Sweet potato (veggie)
Mushroom (veggie) - Baby squid

SOUPS

Seafood cream soup
Sherry consommé with chicken and vegetables

SUSHI

Crab stick hosomaki - Fresh salmon hosomaki
Tuna hosomaki - Vegetable hosomaki (vegan)

CRUDITÉS

Selection of lettuce - Avocado - Quinoa - Tomato - Boiled egg -
Garden tomatoes - Pickles - Olives

MEATS

Peking duck with 5-spice sauce
Beef tenderloin Wellington-style
Sliced ribeye steak with three-pepper sauce

FISH

Meunière-style turbot
Old-fashioned mustard salmon
Sea bream with Amalfi sauce

LITTLE ITALY CORNER

Homemade trifidina focaccia filled with fresh mozzarella
Vegetable pasticcciata with Mediterranean sauce
Truffled lamb ravioli

ASIAN & ARABIC

Vegetable gyoza with basil, coconut and pine nut sauce
Seafood gyoza with vegetables and teriyaki sauce
Lebanese tabbouleh (vegan)
Falafel served with yoghurt and cucumber sauce (vegetarian)

SELECTION OF SALADS

Mediterranean salad - Waldorf salad
Crispy chicken salad with Parmesan flakes
Smoked salmon salad with spinach leaves

SELECTION OF SIDE DISHES

Dauphine potatoes - Sweet potato fries
Vegetable ratatouille - Provençal-style sautéed mushrooms
Truffled parmentier

CHEESE & PRESERVES

Manchego - Idiazabal - Sheep cheese
Tatilla - Preserves - Homemade breads

IBERIAN HAM & CURED MEATS

Live ham carving - Chorizo
Salchichón - Lomo

DESSERTS

Christmas log
Chocolate fountain and toppings
Assortment of Christmas sweets
Creamy passion fruit and mango dessert
Chocolate bar with gold dust
Fresh seasonal fruit
Profiteroles
Lucky grapes

NEW YEAR'S EVE & NEW YEAR AT HARD ROCK

LET'S RAISE OUR GLASSES

THE WARM UP

TO START THE CELEBRATION

WHITE WINES

Arnegui white wine (D.O. Rioja)

RED WINES

Abadía San Quirce Crianza red wine (D.O. Ribera del Duero)

ROSÉ WINES

Arnegui Rosé wine (D.O. Rioja)

ALSO

Beer · Soft drinks · Water

MIDNIGHT TOAST

CHAMPAGNE & COCKTAILS

CHAMPAGNE

Moët Rosé
Moët Brut Impérial

COCKTAILS

Signature cocktails

ENCORE

OPEN BAR

RON

Brugal Doble Reserva · Bacardi 8 · Santa Teresa Gran Reserva

GIN

Bombay Sapphire · Roku

VODKA

Belvedere · Belvedere Lemon

WHISKY & BOURBON

Toki · Jim Beam · Bushmills · Glenmorangie 10

TEQUILA

Maestro Doble

LIQUEURS

Baileys



MARBELLA

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+34 952 81 20 00 | Urbanización Nueva Andalucía s/n 29660, Marbella, Spain | events@hrhmarbella.com | hardrockhotels.com/marbella