

# New Year's Eve Gala

Cocktail Reception, Dinner & After-Dinner Party

*A night of  
infinite sparkle*

*Saturday, December 31<sup>st</sup> 2022, 7:30 pm*

This New Year's Eve, join us on a journey through Badrutt's Palace, where a secret realm full of sparkles awaits. A fantastic world illuminated with the twinkling of stars, which sets the stage for an unforgettable celebration. Bolder, brighter, and more dazzling than ever before, we will dance the night away and celebrate life. After all, it is only by coming together that each unique, glittering star makes the whole night sky shine...

Contact us for more information and reservations at [nye@badruttspalace.com](mailto:nye@badruttspalace.com)  
or our New Year's Eve Desk +41 (0)81 837 2661.



BADRUTT'S PALACE  
ST. MORITZ SWITZERLAND



# Program

Access to the hotel via main entrance  
Cocktail reception at Le Grand Hall starting at 7:30pm  
Dinners starting from 8:00pm  
After party at Le Grand Hall and King's Social House

## Badrutt's Palace Hotel

Non-residents .....	CHF 1'650.-
Hotel guests .....	CHF 1'350.-
Kids' Club - New Year's Eve Buffet For children aged 3 to 12 years .....	CHF 280.-

Dress Code – Black Tie

## Chesa Veglia

Price Adults .....	CHF 500.-
Price Children up to 12 years .....	CHF 250.-

Dress Code – Elegant / Dark Suit \*

The price for dinner and After-Midnight Ticket for the Party at Badrutt's Palace Hotel is CHF 850.-

\* Please note that the dress code at the After-Midnight Party at Badrutt's Palace Hotel is strictly «Black Tie».

## After-Midnight Tickets

Celebrate a unique party with DJs at Le Grand Hall and King's Social House.  
Price Adults  
CHF 450.-  
Dress Code – Black Tie

These tickets grant access to «Badrutt's Palace & King's Social House» after midnight.  
All dinner tickets at the Badrutt's Palace Hotel include after midnight access.

All prices are in Swiss Francs and include 7.7% VAT.

### New Year's Eve Omakase Matsuhisa at Badrutt's Palace

Yuzu-marinated White Fish with Dry Miso  
White Truffle

Sea Bream New York Style

Matsuhisa New Year's Eve Sushi  
Oscietra Gold Caviar

Line-caught Chilean Sea Bass  
Red Chili and Shiso Salsa

Grilled A5 Kagoshima Wagyu Beef  
Black Périgord Truffle

Surprise Dessert

### New Year's Eve Menu Badrutt's Palace Hotel

La Boîte à Caviar

Imperial Golden «Réserve du Palace» Caviar  
King Crab Yuzu, Dashi Jelly, Mimosas Eggs, Sour Cream Drops

Sea Bass – Rock Lobster – Scallops

Champagne-Crustacean Velouté  
Salsify with Asparagus  
White Truffle

Swiss Beef Tenderloin – Duck Foie Gras – Black Truffle

Seared Beef Tenderloin and Duck Foie Gras Escalope  
Ceps, Truffled Boulangère Potato  
Jus Périgueux

Gold Cheesecake – Alphonso Mango – Buddha's Hand Lemon

Grand Marnier Cheesecake  
Spicy Alphonso Mango Chutney  
Buddha's Hand Lemon  
Passion Fruit Coulis

### New Year's Eve Dinner IGNIV at Badrutt's Palace

Char – Kohlrabi  
Duck Pie – Brioche  
Whitefish – Dill – Cucumber  
Carrot – Kimchi

Essence – Cyzoa – Spiny Lobster

Pickled Pike-Perch  
Chicorino Rosso – Black Truffle

Beef Royal  
Tartar with Caviar  
Grilled Entrecôte  
Carpaccio with Foie Gras

Lime – Sea Buckthorn – Yogurt  
Sea Buckthorn Cocktail – Ice Cream