



PALACE BRIDGE

SOLO BY SOKOS HOTELS

2020
Happy New Year!



CIRCUS

DU SOKOS



PALACE BRIDGE

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**NEW YEAR'S EVE
AT SOLO SOKOS HOTEL PALACE BRIDGE!**

An impressive show and special dishes will create an unforgettable atmosphere. From 21:30 guests can enjoy a welcome-drink at Garden Cafe, and at 22:00 the program will start in Ballroom. Santa and Snow Maiden, mime artists, acrobats, and balance masters will perform for you the whole evening. Moreover, you will enjoy live music and magic performances.

**NEW YEAR'S BUFFET
WITH UNLIMITED ALCOHOL:**

sparkling, red and white wine,
vodka, whiskey, soft drinks

We have also prepared a special children's program and buffet. Entertainers will make our young guests laugh and enjoy the evening.

At 23:50 the children will join the main party to celebrate and take part in a Santa's round dance.

The program will be over at 01:00
and the disco will take place till 02:30.

Adults – 13 500 ₺

Children 5 500 ₺, under 4 y.o free

Tickets for 2 adults
with accommodation at Solo Sokos Hotel Palace Bridge
31.12.2019-01.01.2020 – from 39 500 ₺ (brunch included)

All the prices are in rubles and include VAT.
Solo Sokos Hotel Palace Bridge reserves the right to alter the prices without notice.

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BUFFET "CHAPITEAU"

WELCOME

Sparkling wine with fruits
Camembert with olives and honey
Melon slices with Parma ham

STARTERS' SHOW

Light-salted salmon marinated with pepper, brandy, and herbes de Provence
Smoke-dried halibut with cucumber carpaccio, white olives, and thyme

Variety of pickles:
homemade light-salted cucumbers, cherry tomatoes with thyme,
rosemary, and garlic, marinated eggplants with pepper and coriander

Arena with fresh vegetables and lettuce
Tender marbled beef with rosemary and olive oil
Smoked duck marinated in orange juice

SPECIAL SALADS' POTPOURRI

Russian salad with smoked chicken breast and pickles
Tender Atlantic herring with baked beetroot
Beef tongue salad with celeriac, leek, and pumpkin mayonnaise

PAS DE TROIS OF MAINS

Baked leg of lamb with Madeira sauce
Smoked salmon with creamy tarragon sauce
Pork shashlik with herby tomato sauce and fresh coriander
Breadbasket with freshly baked bread

SIDE DISHES

Grilled vegetables with herby oil
Baked potato with sour cream and greens
Broccoli with creamy sauce and nuts

DESSERTS' FIREWORK

Special cake, variety of desserts