

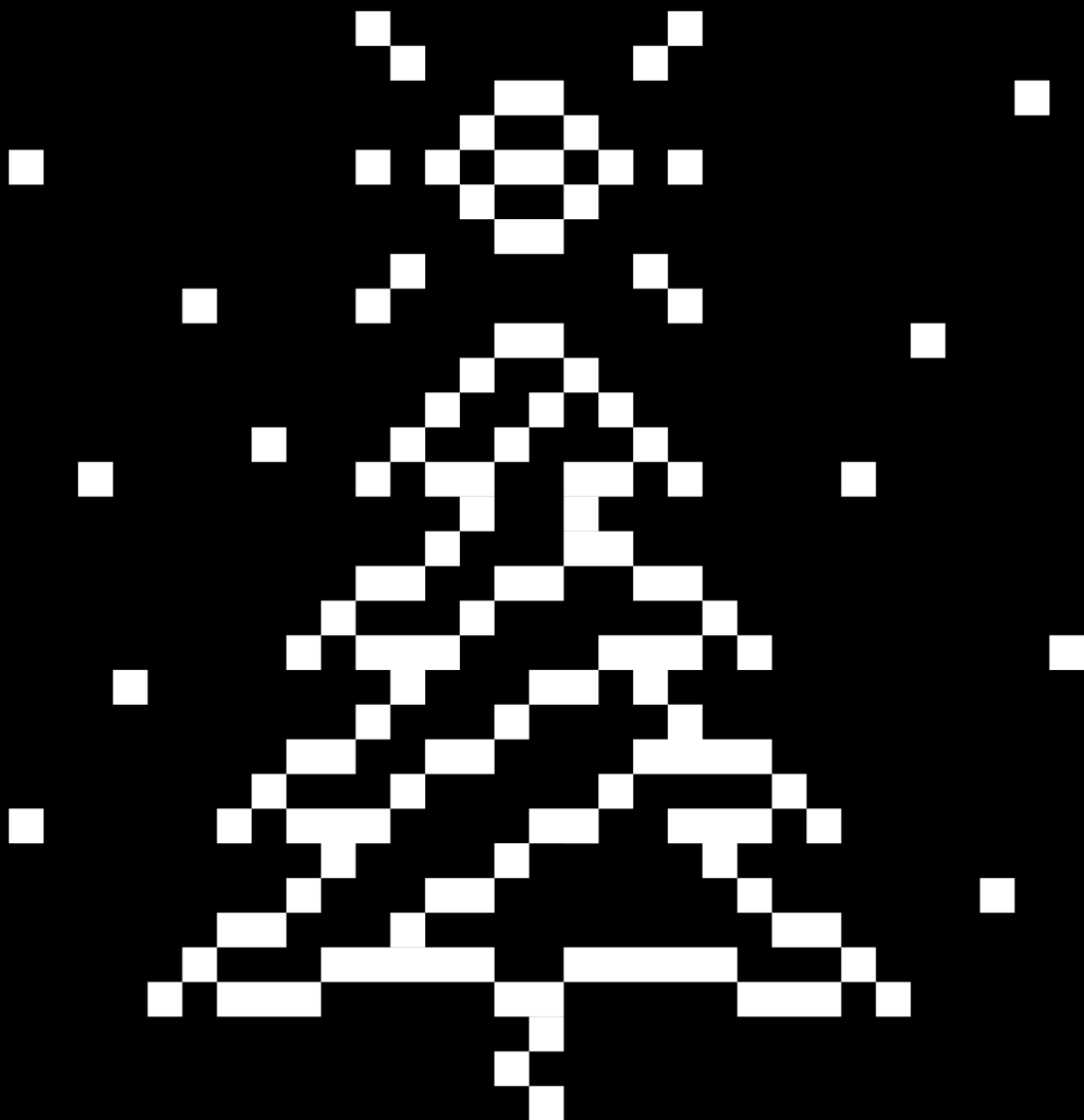
WE WISH YOU A MERRY NYXMAS!

XMAS & NEW YEAR FESTIVITIES 2025
TURN ON THE YEAR!

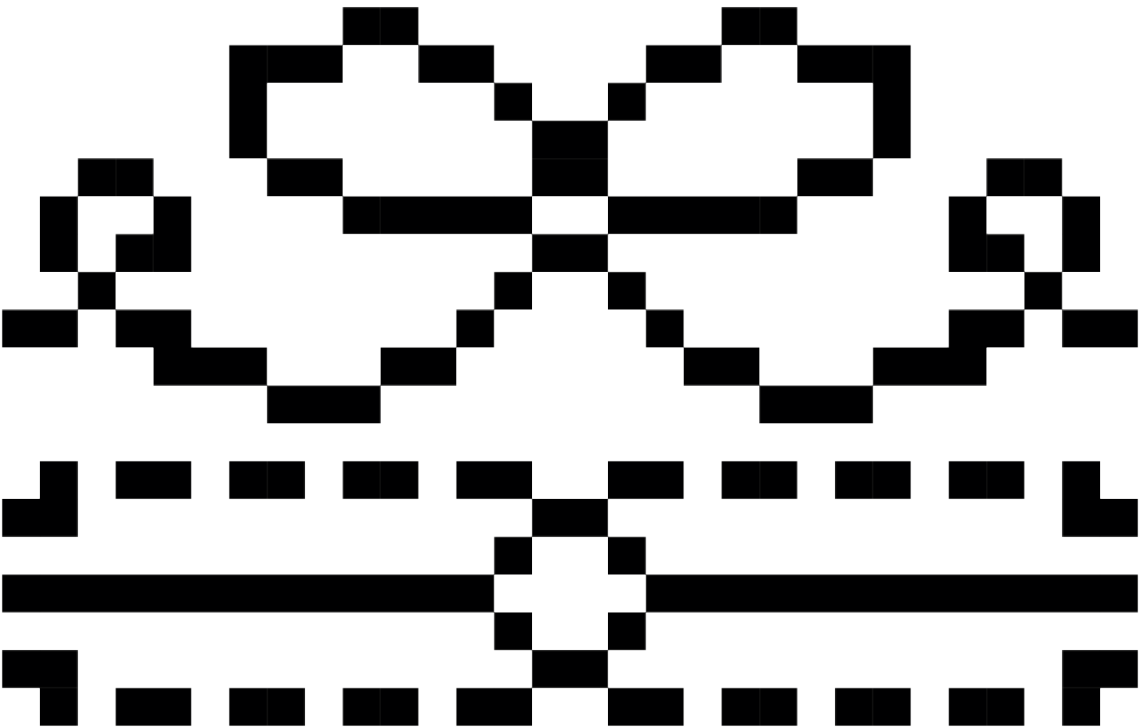
NYX

THESSALONIKI

BY LEONARDO HOTELS



FESTIVITIES PROGRAMME 2025



CHRISTMAS EVE DINNER

24/12

ARRIVAL TIME 21:00

PRICE €60 PER PERSON

FESTIVE BRUNCH

25/12

13:00–16:00

PRICE €40 PER PERSON

NEW YEAR'S EVE DINNER

31/12

ARRIVAL TIME 22:00

PRICE €70 PER PERSON

FESTIVE BRUNCH

01/01

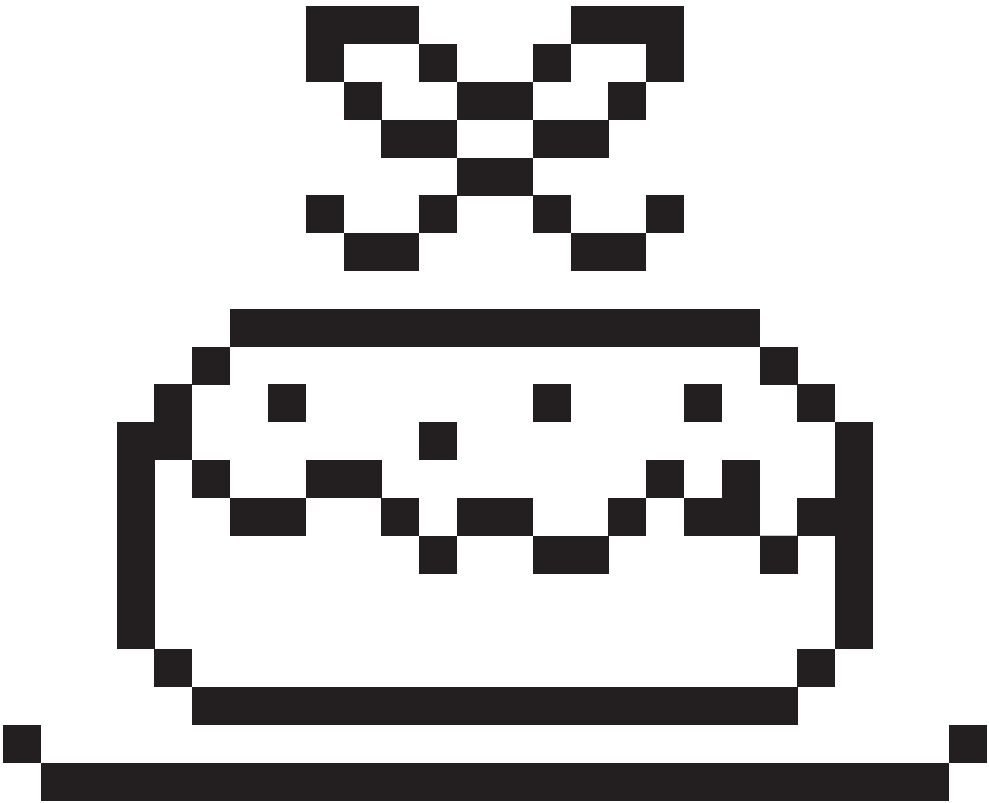
13:00–16:00

PRICE €40 PER PERSON

DJ will be present at both dinner events and the festive brunches.

MENUS

2025



CHRISTMAS GALA PROPOSAL

START 22:00 | PRICE: 60€ PER PERSON

WELCOME DRINKS

- Warm aromatic Glühwein
- Prosecco with cranberry & rosemary

SALAD BAR

- Rich selection of fresh salads, seasonal vegetables & dressings

STARTERS

COLD:

- Smoked salmon
- Bruschettas
- Smoked turkey

HOT:

- Stuffed mushrooms
- Vegetable spring rolls
- Smoked cheese croquettes

SOUP

- Celeriac velouté with truffle

MAIN COURSES

- Flap steak with demi-glace
- Roasted turkey (stuffing served on the side)
- Seabass fillet with citrus

LIVE COOKING

- Pappardelle with 4 cheese sauce or fungi

SIDES

- Turkey stuffing
- Winter root vegetables
- Sweet potato purée
- Baby potatoes with walnut pesto & herbs
- Basmati rice with mint & cranberries

DESSERT STATION

- Christmas log
- Melomakarona & kourabiedes
- Panna cotta with pomegranate glaze
- Chestnut mousse
- Fresh fruits

NEW YEAR'S EVE GALA

€70 PER PERSON

Welcome the New Year with a refined menu full of aromas, taste and festive atmosphere.

WELCOME DRINKS

- Prosecco
- Mimosa
- Aperol Spritz

SALAD SOUP

- Pumpkin velouté with smoked chestnut

SALAD & APPETIZER BAR

- Rocket salad with pear, walnuts & blue cheese
- Quinoa salad with pomegranate & herbs
- Greek mezze: Tomato fritters, Tzatziki, Eggplant salad
- Caprese skewers with cherry tomatoes, mozzarella & pesto
- Rich dressing bar

MAIN COURSES (CHOICE)

- Rib Eye with gravy sauce
- Pork with cedar & grape molasses glaze
- Sea bass fillet with rosemary
- Shrimps with coral sauce

SIDE DISHES

- Mushroom arancini
- Grilled vegetables with lemon-thyme
- Patatas bravas
- Sweet potato purée
- Butter rice mix

DESSERT BUFFET

- Vasilopita
- Chocolate fudge
- Chocolate mousse with smoked whisky
- Melomakarona & Kourabiedes
- Cranberry cheesecake
- Fruit tarts

HOLIDAY BRUNCH

13:00 — 16:00 | €40 PER PERSON

SALAD BAR

- Selection of fresh salads
- Variety of dressings
- Rich assortment of toppings

BAKERY & OVEN STATION

- Action Pizza
- Pide
- Traditional perek pies

EGG & BREAKFAST STATION

- À la carte omelettes
- Scrambled eggs with salmon
- Eggs Benedict
- Croque Madame
- Croque Monsieur
- Mini Club Sandwich
- Thessaloniki koulouri

GRILL & HOT BITES

- Selection of sausages
- Bacon
- Grilled vegetables (asparagus, baby carrots, mushrooms)
- Mini hot dogs
- Bao buns with shrimp tempura

PREMIUM DELICATESSEN

- Premium cold cuts
- Premium cheeses

SAVORY PASTRY SELECTION

- Stuffed savory croissants

SWEET DELIGHTS

- Stuffed sweet croissants
- Tsoureki with topping

PANCAKE STATION

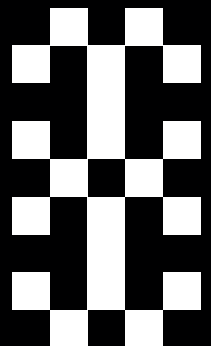
- Pancakes with assorted toppings

YOGURT & HEALTHY CORNER

- Yogurt bowls
- Nuts & dried fruits

For reservations:

itripila@nyxhotelsgreece.com



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