

New Year's Eve in Tallink Spa & Conference Hotel

At the Tallink Spa & Conference Hotel's New Year's Eve you feel like the shiniest star of the Milky Way!

# Cosmic New Year's Eve at Nero Restaurant

Luminous lights, rich buffet dinner, enticing programm, music, games and dance – all of this awaits you at Tallink Spa & Conference hotel New Year's Eve Party!

Dress code: shiny, bright, silvery, masks  
The award for the best dressed is a cruise to Sweden!

Master of ceremonies – Mr Erkki Sillaots

Program

## 31.12.2018

- 20:00 Beginning of the festive evening with a welcome drink
- 20:15 The joy of recognition – group Why Not will play hits from throughout the ages
- 21:15 Why Not invites you to dance
- 22:15 Much loved classic melodies from through the ages - Why Not.
- 23:00 Happy New Year Russia!
- 23:10 New Year's Cake
- 23:15 Why Not invites you to dance
- 23:50 New Year's speech by the President of the Republic of Estonia
- 00:00 Happy New Year!
- 00:15 Prize-giving for the best dressed!
- 00:15-01:00 Into New Year with a new force - Why Not

20:00-23:00 Games and activities for children

## 01.01.2019

- 08:00-12:00 Breakfast at the rich buffet table
- 10:00-22:00 Wipe the tiredness off- and start the New Year with gusto – come enjoy the Aqua Spa water centre!

Welcome to Tallink Spa & Conference Hotel!



Tallink Hotels reserves the right to make changes to the time schedule. Detailed information in the hotel.

# Menu 31.12.2018

## Appetisers

- Herring in onion marinade with quail egg and spring onion
- Pike perch fillet in tomato marinade
- Cured salmon with lemon salt and trout roe
- Roasted lampreys
- Chicken skewers with sesame seeds
- Gorgonzola and watermelon mustard crostini
- Greenshell mussels with wakame and chilli and lemon vinaigrette
- Creamy duck liver pâté with thyme and cranberry chutney
- Smoked turkey fillet
- Roast beef
- Wild mushroom and onion salad
- Vegetable and smoked salmon salad
- Beetroot and goat cheese salad
- Seasonal salad

## Main dishes

- Slow cooked salmon fillet
- Creamy mussels
- Barbequed pork fillet
- Duck leg confit with red wine sauce
- Oven baked potatoes
- Warm rice and vegetable salad
- Steamed green vegetables
- Vegetable confit

## Desserts

- Macarons and truffles
- Gooseberry ice cream
- Fruits
- New Year's Eve cake

Buns, fresh ciabatta with herbs and garlic, flavoured butter. Welcome drink, juice drink, water, red wine, white wine, coffee, tea  
2 glasses of sparkling wine

Booking and additional information: [www.tallinkhotels.com](http://www.tallinkhotels.com) and official dealers

