Can Bordoy

GRAND HOUSE & GARDEN

★★★★★GL

presents...

The Grand New Year's Eve Gala returns to
Can Bordoy Grand House & Garden

Masquerade

New Year's Eve 2025

On December 31st, an air of masked elegance and mystery will drape the entire hotel.

Exquisite gastronomy, captivating masks, and an aura of enchantment will immerse you in an evening where luxury intertwines with fantasy.

Allow yourself to be seduced by a hypnotic atmosphere created by international musicians, dancers, acrobats, and actors, featuring world-renowned performances, including the unmistakable flair of Got Talent finalists.

The stage is set for an unforgettable experience, once again consecrated as Mallorca's most exclusive soirée.

Once more, Can Bordoy works its magic on a night that will remain etched in your memories.

Dress code: Elegant with mask.

Bring the mask you desire , one that conceals your face and reveals your secret.

Finger Food Menu — 8:30 pm to 10:30 pm

A gala menu crafted with the finest ingredients and the creativity of our chef, on a night where flavour keeps its own secrets.

THE MISTERY BEGGINS	Gillardeau oysters with cucumber and mustard gel Anchovy gilda with artichoke and mojo picón
FORBBIDEN PLEASURES	Tomato tartare with a slice of tuna and a piparra emulsion Foie gras bonbon with a slice of aged beef and a dried fig Mini lettuce tacos filled with lobster, cocktail sauce and pickles Scallop salpicón with red pepper, coriander and lime emulsion Red prawn and orange ceviche
THE FINAL ACT	Fish & chips with remoulade sauce and Beluga caviar Mini duck cannelloni with orange and spiced jus Beef and mushroom stroganoff Venere rice risotto in Parmesan
CLÍMAX (Estación de postres)	Dessert station Mini chocolate lollipops with passion fruit and peta zetas Chocolate truffle Éclair with gianduja Coconut and pineapple marshmallow Chocolate-dipped strawberry Chocolate rock Mini lemon pie
MIDNIGHT FINALE	The twelve lucky grapes The Final Toast Midnight bites
UNLIMITED WINES AND CHAMPAGNE	White Wine: San Cobate 2021, Bodega San Cobate – 100% Verdejo, D.O. Rueda Red Wine: La Autóctona 2022, Bodega Garagewine – 100% Tinto de la Pámpana Blanca, Vino de la Tierra de Castilla Champagne: Allouchery-Perseval Ecueil Premier Cru – Pinot Noir, Pinot Meunier, Chardonnay, D.O.C. Champagne

*VIP Ticket*_ 8:30 pm to 10:30 pm

Experience the magic of New Year's Eve like never before.

Immerse yourself in a truly unique evening with our VIP service, where haute cuisine is enjoyed in the privacy of a Premium Suite with a private terrace and exclusive views of the show.
A personal butler will attend to every detail of your evening, which will be complemented by a private chauffeur service, access to the spa, a couples' massage and hairdressing and make-up services. Welcome the New Year in style and elegance!

SPECIAL VIP MENU	8 Gillardeau Oysters No. 1 50g Golden Adamas Imperial Oscietra Caviar (Albino Caviar) Aspencer Rhutenus Organic "BALFEGO" Bluefin Tuna Sashimi with Fresh Wasabi Alaskan King crab legs 8 boiled langoustines 000 with a touch of orange Stuffed spider crab with its meat salad and light mustard mayonnaise Blue lobster cooked in seawater with a gelified broth of its head
THE GRAND FINALE	Fish and Chips with remoulade sauce and beluga Caviar Mini duck cannelloni with orange jus and spices Beef and mushroom stroganoff Venere risotto in parmesan
SWEET EXPLOSION	Mini chocolate and passion fruit lollipops with popping candy Chocolate truffle Éclair with gianduja Coconut and pineapple marshmallow Chocolate-covered strawberry Chocolate rock Mini lemon pie
MIDNIGHT FINALE	Lucky grapes Midnight snack
UNLIMITED WINES AND CHAMPAGNE	White Wine: San Cobate 2021, Bodega San Cobate – 100% Verdejo, D.O. Rueda Red Wine: La Autóctona 2022, Bodega Garagewine – 100% Tinto de la Pámpana Blanca, Vino de la Tierra de Castilla Champagne: Veuve Clicquot – Pinot Noir, Pinot Meunier, D.O.C. Champagne

Schedule

7.30pm	**Welcome!** Doors open with a fire performance and live music.
7.30–8.30pm	**Aperitif** A selection crafted by our chef, Andrés Benítez.
8.30–10.30pm	**Gala dinner** Our gastronomic experience begins, accompanied by live music, magicians, cabaret performances and much more.
10.30 pm	**Dessert** we will sweeten up your night! This will be followed by the Grand Show.
11.00 pm–1.30 am	**Live band**
11.45 pm	**Get ready for the New Year countdown!**
12:00 am	**Aerial pole performance**
1:30–2:30	**DJ set**

Let's welcome 2026 in style!

Booking Conditions

Pricing

· STANDARD TICKET: €490 per person
Includes a full gala finger-food menu served in our garden, access to the show and party, and unlimited wine, D.O. Champagne, soft drinks, and coffee throughout the night.

· PREMIUM TICKET: €2,500 per table (maximum 4 guests)
Includes a reserved table in our indoor salon, full gala menu, personal waiter service, and access to the show and party with unlimited wine, D.O. Champagne, soft drinks, and coffee throughout the night.

· VIP TICKET: €7,000 per table (maximum 6 guests) – Only one exclusive ticket & suite available.
Includes a private table in our Premium Suite with terrace and views of the show, a full special gala menu, and access to the show and party with unlimited D.O. Champagne, wines, soft drinks, and coffee throughout the night.
Additionally, it includes accommodation in the Premium Suite for New Year's Eve, private chauffeur service (2 transfers), 45 minutes of private spa access, a relaxing massage for two, and in-room hair and makeup service.

Booking & Cancellation Policy

· Bookings must be made at least 5 days in advance and include a 50% prepayment for confirmation, made via a payment link that will be sent by email.
· To manage your reservation, we kindly require the number of guests, menu selection, and any possible allergens.
· Four days prior to the event, you will receive a call to confirm the final number of attendees and proceed with the remaining 50% payment.
· Children (Standard Admission): For children aged 3–12 years, a 50% discount will be applied to the standard admission. Children aged 0–2 years enjoy free access.

Cancellation Policy:
· Cancellations made up to 7 days before the event: 50% of the total dinner cost.
· Cancellations made less than 48 hours before the event: 100% of the total dinner amount.

There are experiences that are not told, but lived.

Schedule: 7:30 pm to 02:30 am

Bookings:
info@canbordoy.com
+34 871 871 202

Limited Seats

Can Bordoy
GRAND HOUSE & GARDEN
★★★★★GL