



BVLGARI
HOTEL MILANO

This festive season in utmost glamour

An informal yet impeccable setting in the heart of the city where one can share memorable occasions in a variety of settings, from a weekend getaway, to a last minute gift or an unforgettable celebration.



Festive Room Packages

Supporting Save the Children

New Year's Eve Experience

Festive Experiences

Tea Time

Truffle Season

Christmas day brunch

New Year's Eve at Il Ristorante

Bulgari Spa Gems

Gift Vouchers



Festive Season Experience

During the festive season, Bulgari Hotel Milano is perfectly located around the corner from Milan's finest shopping. By booking a two-night-stay, you will receive a necklace from the Save the children collection that benefits newborn and maternal health programs and after a day of shopping a warm afternoon tea with a contemporary twist.

A two-night stay

Bulgari afternoon tea

Save the Children necklace

Breakfast for two



New Year's Eve Experience

Two-night stay in a Deluxe Room or in a Superior Suite

New Year's Eve Gala Dinner for two

Welcome New Year's Eve amenity

Late check-out at 4 p.m.

Breakfast for two

Exclusive gift :

*Special Dom Pérignon box featuring one prestigious bottle of
Dom Pérignon Brut 2006*

New Year's Eve dress code: Black Tie

Bookings are subject to availability.

Rate is intended per room, per night, tax and city tax excluded, on a minimum of two nights stay.

Cancellations must be received no later than two days before the day of check-in.

Late cancellations or no-shows will be charged the price of the first night.



Tea Time

Executive Chef, Roberto Di Pinto, has put a contemporary Italian twist on the quintessentially English tradition. Our Bulgari tea time will surprise you with the right amount of salty and sweet.

Afternoon Tea
from 15.30 to 18.00

Classic
€ 30.00 per person

A tea from our prestigious selection

Bulgari
€ 40.00 per person

Flute of Moët Imperial Reserve

Served with:

Warm fritters

Salmon and cucumber sandwich

Caprese sandwich

Short Crust cookie, goat cheese and jam

Tiramisu

Strawberry millefoglie



Truffle Season

Roberto Di Pinto's cuisine is a sharp interpretation of traditional Italian recipes that he enjoys reinventing with a unique precision. Roberto's cuisine is as precise in the tastes as in the presentation of his plates. Amongst his menus, his truffle menu featuring a blend of Italian classics with a contemporary twist.

Free range fried eggs with white truffle

Alba style tartare with white truffle

Tagliolini '33 yolks' with white truffle

Parmesan risotto and white truffle

Truffle tiramisu dessert

€50,00 per dish

White truffle

€10,00 per gram

5 gr. of white truffle included

Christmas Brunch

Sunday, December 25th, 2016

Selection of Gillardea oysters

Organic salads selection

Moscato Foie gras

Panettone

Raw fish bar

Veal with tuna sauce

Ox tartar with black truffle

Lobster aspic

Soused Cod

Cold cuts and cheeses

Casoncelli in broth

Braised veal and polenta

Castelmagno risotto with marron glacè

Stuffed gurnard

Mixed meat «bollito» salsa verde and Cremona mustard

Beef Wellington

Herb salt snapper

Acqua pazza rockfish

Panettone

Pandoro

Neopolitan Pastiera

Sicilian Cassata

Cannoli

Roccocò e mostaccioli

Fresh fruit tart

Tiramisù

Sacher

€ 130

Prices are per person VAT included, and beverages excluded



New Year's Eve Dinner

Saturday, December 31st, 2016

Sherrita Duran will be singing live with her jazz band
counting down the clock to 2017

Dress code: Black tie

Calvisius caviar on buckwheat bilinis

Scampi and lemon

Gillardeau Oyster carpaccio and fermented tuber

Stuffed artichoke, purple prawn and apple sauce

Foie gras, crunchy panetone, onion compote and black cherries

Unusual shellfish risotto

Bettelmat cheese ravioli with white truffle

Amberjack, crostacian reduction and chanterelle mushrooms

Duck with red fruits

Chocolate, consistencies and temperatures

Lentils and cotechino as per tradition, will be served at 1.00 AM

€ 350

(per person, VAT included, beverage excluded)

SPA

Bulgari Gems

FOR HER

Organic Experience

Detoxifying salt Polish

Amala's customized facial

Amala's personalized massage

€350

FOR HIM

Health experience

A session at our Workshop Gymnasium

Relaxing body massage

Workshop protein shake to go!

€250

FOR THE COUPLE

A path designed to give achieve complete relaxation and purification. Commencing with a steam session in the private cabin, a massage which will be tailor-made to meet your needs through the use of products and music according to the desired experience.

€450

For further information please contact our spa at

Tel: +39 02 805 805 200 or E-mail: spa.milano@buglarihotels.com



Gift Voucher

Gift an experience when you purchase one of the Bulgari Hotel Milano's gift vouchers. A gift that will give an emotion forever treasured, whether its uncovering our galmorous Spa, lounging in one of our prestigious suites or indulging at Il Ristorante.



Booking details

To book one of our rooms experiences please contact:

Tel: +39 02 805 805 1

Email: milano@bulgarihotels.com

To make a dining reservation please contact:

Tel: +39 02 805 805 233

Email: fb.milano@bulgarihotels.com

For private events please contact our dedicated events team:

Tel: +39 02 805 805 329

Email: milan.events@bulgarihotels.com

To make a spa reservation please contact:

Tel: +30 02 805 805 200

Email: spa@bulgarihotels.com