



# Maya Masquerade New Year's Eve Celebration



**Step into the mystical world of the Maya for a glamorous New Year's Eve like no other! Unmask the magic as we welcome 2025 together!**

## Event Details:

**Date:** December 31, 2024

**Time:** 9:00 PM – 1:00 AM

**Choose Your Experience: Must be 21 or older to attend**

### ***Experience 1 – Maya Masquerade Party Package \$125/person***

- General Admission to the Party
- Complimentary champagne toast on arrival sponsored by Korbel & Telmont Champagne
- Tequila bar with Ice Luge, featuring, El Jimador, Herradura, Reserve de La Familia & Maestro Dobel
  - Whiskey Bar Featuring Old Forester and Woodford Reserve
- Cash Bars featuring, Remy Martin, Cutwater, Titos, Hendricks, Chambord, Cointreau, and Borghetti
- Live Music Featuring @Oliviapuccimusic Live Band, DJ and dance floor
- 360 Photo Booth & Social Booth with AI Themed Background

### ***Experience 2 - Maya Masquerade Dinner Package – \$250/person***

- Includes Masquerade Party Passes
- Live Music Performing featuring @oliviapuccimusic Duo & DJ throughout dinner service
- Four-Course Prix Fixe gourmet dinner before the party
  - o Dinner Reservations available between 7pm-9pm

### ***Experience 3 - Maya Masquerade Take the Elevator Home Package – \$900/ Per Couple***

- Includes Masquerade Party & Dinner Package
- Luxurious overnight guestroom accommodation in a Standard King or (2) Queens
  - Breakfast Buffet for (2) on 1/1/25
- Complimentary Overnight Self-Parking

**Dress Code:** Maya-inspired masquerade attire! Please note that the event is primarily outdoors so dress accordingly to stay comfortable throughout the evening

Secure your spot now and make this New Year's Eve an unforgettable journey from 2024 to 2025

Advanced Purchase of Tickets & Reservations Required: (Cancellation Fees will apply)

Website/Link to Purchase Ticket: [www.hotelmayalongbeach.com/Fuego-Restaurant](http://www.hotelmayalongbeach.com/Fuego-Restaurant)

For group bookings and inquiries, contact Melissa Dockery at [melissa.dockery@hilton.com](mailto:melissa.dockery@hilton.com) or 562-481-3922



# New Year's Eve Dinner Menu

Executive *Chef Luis Torres*



## First Course

*Choice of*

### Lobster Bisque

Candied Fennel, Double Cream, Lobster Roe Chili Oil  
or

### Citrus and Fennel Salad

Beets, Almonds, Goat Cheese, Champagne Vinaigrette

## Second Course

*Choice of*

### Warm Onion and Mushroom Tart

Truffle, Humboldt Fog, Charred Broccolini, Banyuls  
or

### Dungeness Crab Baked Hand Rolls

Salsa Macha Aioli, Soy, Pickled Ginger

## Entrée

*Choice of*

### Creekstone Farms Prime Filet Mignon

Chanterelles, Grilled Asparagus, Truffled Pomme Puree, Red Wine Bordelaise  
or

### Chilean Seabass

Pan-Roasted Seabass, Lobster Ravioli,  
Roasted Brussel Sprouts, Asparagus spears, Caviar Lobster butter  
or

### Fresh Tagiatelle Pasta

Tomato and Caramelized Shallot Ragu, English pea  
Ricotta Salata, Beurre Noisette

## Dessert

*Choice of*

### White Fromage

White Chocolate Mousse, Caramel crunch  
Or

### Almond Rocca

Raspberry, Passion Fruit

