

NEW YEARS EVE

2025



AT RIXOS PREMIUM DUBAI

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2025

WITH

DR ALBAN
FEDDE LE GRAND
JONAS BLUE
WILLY WILLIAM

Ring in the New Year in style at Rixos Premium Dubai with an epic lineup of world-class DJs and artists, including Dr. Alban, Fedde Le Grand, Jonas Blue and Willy William. With an unbeatable beachfront location, front-row seats to breathtaking fireworks, and a premium nightlife experience, this is the NYE party you don't want to miss!

DR ALBAN



The Swedish-born Nigerian sensation **Dr. Alban** is known for his reggae-influenced pop music that captivated the 90s music scene with hits like “It’s My Life,” “No, No, No,” and “Hello Africa.”

FEDDE LE GRAND



And let’s not forget the Dutch DJ, **Fedde Le Grand**, whose energetic house music will have you on your feet with hits like “Put Your Hands Up for Detroit,” “Big Room,” and “Baroque.” Get ready for an electrifying musical journey!

JONAS BLUE



English DJ, songwriter, and record producer **Jonas Blue** is renowned for his infectious pop-dance anthems such as “Perfect Strangers,” “Fast Car,” and “Mama.”

WILLY WILLIAM



French DJ and music producer **Willy William** has taken the world by storm with his electrifying dance-pop tracks, including “Ego,” “I Don’t Wanna Lose You,” and unforgettable collaborations with artists like Jason Derulo and French Montana.



WHY YOU CAN'T MISS THIS

EPIC ENTERTAINMENT

Set against the stunning backdrop of JBR's beachfront, this exclusive event brings together world-class DJs, including Jonas Blue, Dr. Alban, Fedde Le Grand, and Willy William, to create an electrifying atmosphere that will have you dancing well into the new year.

ALL-NIGHT PARTY

From the first beat to the final track, we've got the music, drinks, and vibes to make this a night to remember.

SPECTACULAR VIEWS

As the clock strikes midnight, the sky will come alive with a spectacular fireworks display, welcoming 2025 in style.

CURATED MENU

A curated selection of premium beverages and gourmet bites await you. Indulge in poached Canadian lobster, sushi and mini black Angus beef burgers and enjoy a sweet finish with pistachio tiramisu or Mont Blanc chestnut cake. Pair your dining experience with a variety of premium drinks, featuring your favourite wines, spirits and bubbles. A variety of beers, juices, and soft drinks are also available to complement your meal.

DIVERSE PACKAGES

Choose from a range of VIP lounges or standard packages, each offering a curated selection of gourmet bites and premium beverage options to suit your style.

[NYERIXOS.COM](https://www.nyerixos.com)

PREMIUM MENU

Indulge in an unlimited, **free-flowing** feast, with each selection generously served to keep the flavours coming.

HOT SELECTION

Mini Black Angus Beef Sliders

Savor the rich, juicy flavour of premium Black Angus beef, topped with decadent truffle mayo and crisp pickles, all nestled in a warm, soft brioche bun—a truly satisfying, flavour-packed bite crafted to delight.

Golden Crab and Cheese Croquettes

Delight in our golden, crispy croquettes packed with tender crab and creamy cheese, finished with a zesty, spicy tomato coulis and fresh herbs. Served with a selection of roasted nuts, adding a satisfying crunch to every bite.

Crispy Chicken Bao Buns

A fluffy bao bun filled with perfectly crispy chicken, topped with a savoury house sauce and a touch of sesame. Served with a side of hand-cut fries for a satisfying experience.

Truffle-Infused Potato Cakes

Enjoy our crispy-on-the-outside, tender-on-the-inside potato cakes infused with aromatic truffle and a hint of sea salt. Served alongside a handful of toasted nuts for added depth and texture.

SIDES

Signature French Fries

Our signature French fries are salted to perfection, offering a delightful blend of crunch and comfort. Perfect as an accompaniment to any main course, they bring a refined, satisfying touch to every bite.

Gourmet Mixed Nuts

A curated assortment of the finest roasted nuts, including almonds, cashews, and pecans, lightly salted and toasted to perfection. This premium blend adds a satisfying crunch and a touch of richness to your dining experience, making it an ideal savoury indulgence on the side.

DESSERTS

Cornetto Cheesecake

This signature cheesecake is layered with a crisp cornetto shell, delicately dusted with a light crumble, and paired with a blend of spiced nuts to contrast the creamy texture.

Mixed Berry Bowl

A refreshing assortment of seasonal berries—strawberries, blueberries, and blackberries—served in a chilled bowl and accompanied by a light dusting of citrus zest.

BEVERAGES

RED WINE

DB Vivo Shiraz
Argento Malbec

WHITE WINE

De Bortoli Vivo Chardonnay 8 YO
Caliterra SB Reserva

ROSÉ WINE

Domaine Des Nouelles Rosé d'Anjou

WHISKEY

Dewar's White Label
Jack Daniel's

VODKA

Russian Standard Original
Absolut

GIN

Hendrick's
Gordon's London Dry

RUM

Bacardi Carta Blanca
Bacardi 8 Anos

SPARKLING WINE

Atto Primo Brut

BEERS

Heineken
Budweiser
Corona

TEQUILA

El Jimador Blanco

ASSORTED JUICES

Orange, Mango, Apple, Pineapple and Cranberry Juice

SOFT BEVERAGES

Coca-Cola Regular – Light – Zero,
Sprite, Fanta, Soda, Ginger Ale,
Tonic Water, Still & Sparkling Water

ADD-ONS

BUFFET DINNER UPGRADE

OPENING TIME: 6:30 PM

CLOSING TIME: 9:30 PM

PRICE

IN-HOUSE GUESTS: **AED 500**

WALK-IN GUESTS: **AED 1,000**

LOCATION

TURQUOISE RESTAURANT

SHISHA

6:30 PM TO 9:00 PM

AT TURQUOISE TERRACE

FOR EVENT GUESTS

9:00 PM ONWARDS

AT GUEST TABLES

PRICE

SIGNATURE SHISHA: **AED 300**

LUXE COCKTAIL SHISHA: **AED 400**

VIP MENU

Special open buffet dinner at Turquoise from 6:30 to 9:30 included, along with an unlimited, free-flowing feast throughout the night.

HOT SELECTION

Angus Royale with Truffle Essence

Premium Black Angus beef with truffle mayo and crisp pickles in a warm brioche bun, served with seasoned fries and a selection of roasted nuts.

Golden Crab & Artisan Cheese Mélange

Golden-cruste crab and rich, melted cheese paired with a spicy tomato coulis, complemented by a mix of roasted nuts.

Bao of Crispy Chicken Delight

Crispy chicken in a soft bao bun, drizzled with house sauce and toasted sesame, with signature hand-cut fries on the side.

Truffle-Potato Indulgence

Crispy potato infused with truffle and sea salt, served with roasted nuts for added flavour depth.

SIDES

Hand-Cut Fries

Golden, crisp, and dusted with gourmet sea salt—perfect with any main.

Gourmet Mixed Nuts

A curated assortment of the finest roasted nuts, including almonds, cashews, and pecans, lightly salted and toasted to perfection.

DESSERTS

Waffle Cheesecake

Our signature cheesecake, layered within a crispy waffle cone shell and delicately dusted with a light crumble.

Seasonal Berry Medley

A refreshing bowl of strawberries, blueberries, raspberries and blackberries. Perfect for a fresh and sweet conclusion to your meal.

BEVERAGES

RED WINE

Château Grand Renom
Ruffino Aziano

WHITE WINE

Caliterra Reserva Sauvignon Blanc
Mouton Cadet Bordeaux

ROSÉ WINE

Cuvée Sabourin

WHISKEY

Chivas Regal 12 YO
JW Black Label, Jack Daniel's
Tennessee Whiskey
Macallan 12 YO
Glenlivet 12 yo

VODKA

Absolut
Beluga Silver

GIN

Gordon's London Dry
Hendrick's
Bombay Sapphire

RUM

Havana Club
Bacardi 8 YO

SPARKLING WINE

Zonin Prosecco Brut
Atto Primo Brut

BEERS

Heineken
Budweiser
Corona

TEQUILA

Patrón Añej
El Jimador Blanco

CHAMPAGNE

Bottle of
Moët & Chandon Impérial Brut or Moët & Chandon Rosé Impérial

ASSORTED JUICES

Orange, Mango, Apple, Pineapple and Cranberry Juice

SOFT BEVERAGES

Coca-Cola Regular - Light - Zero,
Sprite, Fanta, Soda, Ginger Ale,
Tonic Water, Still & Sparkling Water

ADD-ONS

SHISHA

6:30 PM TO 9:00 PM
AT TURQUOISE TERRACE

FOR EVENT GUESTS
9:00 PM ONWARDS
AT GUEST TABLES

PRICE
SIGNATURE SHISHA: **AED 300**
LUXE COCKTAIL SHISHA: **AED 400**

PLATINUM LOUNGE MENU

Indulge in an unlimited, **free-flowing** feast, with each selection generously served to keep the flavours coming.

SERVED TO THE TABLE

Chilled Seafood Symphony

An elegant display of chilled King Crab Legs, succulent Jumbo Prawns, marinated Baby Octopus, and Scallops in Shell, alongside Black Mussels and delicately poached Canadian Lobster.

Artisan Sushi Selection

A meticulous assortment of Sushi, Sashimi, Nigiri, and Maki, crafted from the finest ingredients. Presented with an array of traditional condiments—aromatic soy, freshly grated wasabi, and pickled ginger.

Caviar Indulgence

Oscietra Caviar served on buttery, house-baked blinis with an array of delicate accompaniments: finely chopped shallots, fresh chives, rich egg yolk and white, capers, and crème fraîche.

Royal Oyster Plateau

Freshly shucked Tsarskaya Oysters presented with a mignonette sauce, fresh lemon wedges, and cucumber-jalapeño salsa.

Gourmet Charcuterie & Cheese Board

A sophisticated collection of Danish Blue, Matured Cheddar, Comté, Parmigiano, and Swiss Emmental paired with Italian Salami Milano, Beef Entrecôte, and Beef Pastrami, rounded out with Smoked Turkey Ham. Accompanied by crisp crackers, dried grapes, grainy mustard, and artisanal pickles.

Exotic Fruit Bounty

A display of seasonal fruits, including watermelon, candied grapes, dragon fruits, mandarin, kiwi, rambutan, and pineapple, with an assortment of strawberries, blueberries, blackberries, and raspberries.

Pass-Around Delicacies

Golden Brioche Shrimp Tacos—succulent shrimp in a crisp brioche shell; Porcini Mushroom Arancini with Truffle-Parmesan Tomato Coulis—earthy and luxurious; Crunchy Norway Salmon Bites—rich, tender, and Slow-Cooked Beef Short Rib paired with couscous cake and roasted vegetables.

Premium Hand-Cut Fries

Perfectly golden and lightly seasoned, our premium hand-cut fries deliver a satisfying crunch balanced by a pillowy center. With a subtle dusting of fine sea salt, they make the ideal complement to any dish, effortlessly elevating every bite.

Gourmet Mixed Nuts

A curated assortment of the finest roasted nuts, including almonds, cashews, and pecans, lightly salted and toasted to perfection.

SWEET INDULGENCES

Pistachio Tiramisu

A sophisticated twist on the Italian classic, our Pistachio Tiramisu is a luxurious blend of creamy pistachio layers and mascarpone, delicately folded together with notes of espresso-soaked ladyfingers. Finished with a dusting of crushed pistachios.

Mont Blanc Chestnut Delight

Inspired by the iconic French dessert, this Mont Blanc creation layers velvety chestnut purée atop a delicate meringue base, crowned with airy whipped cream. Each spoonful embodies the smooth, earthy essence of chestnut, complemented by a subtle sweetness and hints of aromatic vanilla.

BEVERAGES

RED WINE

Château Grand Renom
Margaux Private
Prunotto Barolo

WHITE WINE

Caliterra Reserva Sauvignon Blanc
Mouton Cadet Bordeaux

ROSÉ WINE

Cuvée Sabourin
Anti Cipresseto

WHISKEY

Chivas Regal 15 YO
JW Double Black
Macallan 12 YO
Glenmorangie Original

VODKA

Belvedere
Grey Goose
Beluga

CHAMPAGNE

Bottle of
Moët & Chandon Impérial Brut or Moët & Chandon Rosé Impérial

ASSORTED JUICES

Orange, Mango, Apple, Pineapple and Cranberry Juice

SOFT BEVERAGES

Coca-Cola Regular – Light – Zero,
Sprite, Fanta, Soda, Ginger Ale,
Tonic Water, Still & Sparkling Water

GIN

Gordon's London Dry
Hendrick's
Bombay Sapphire

RUM

Havana Club
Bacardi 8 YO

SPARKLING WINE

Zonin Prosecco Brut
Atto Primo

BEERS

Heineken
Budweiser
Corona
Peroni

TEQUILA

Patrón Silver
Don Julio Blanco

ADD-ONS

SHISHA

6:30 PM TO 9:00 PM
AT TURQUOISE TERRACE

FOR EVENT GUESTS
9:00 PM ONWARDS
AT GUEST TABLES

PRICE
SIGNATURE SHISHA: **AED 300**
LUXE COCKTAIL SHISHA: **AED 400**

DATE

31st DECEMBER 2024

LOCATION

RIXOS PREMIUM DUBAI, JBR

PACKAGES

PRICES STARTING FROM AED 3,000 PER PERSON

DOORS OPEN

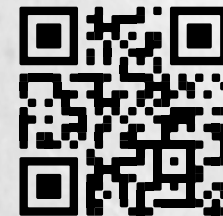
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DRESS CODE

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