

**PRESS NOTE:**



**JW Marriott Kolkata is all set to ring in the festivities this Christmas and New Year**

Christmas as well as New Year preparations has begun in full swing, with the city picking up momentum to bid farewell to the year that has gone by. **JW Marriott Kolkata**, over the span of this year has ensured that they offer the best to their loyal guests and patrons. It has indeed been a great run this year and will be even better in the years to come. On that note, the property is bringing the best to the city this Christmas and an even more grand welcome to the New Year.

Recently, the property set up their first Christmas tree in the lobby, a 20 ft tall spectacle to behold, thus kick-starting the Christmas festivities at the property. Additionally, a Christmas chalet has been set up at the lobby, where all the Christmas goodies namely, '*Christmas Plum Cake*', '*Plum Pudding*', '*Gingerbread Cookies*', '*German Stollen*', '*Ginger Snap Palmiers*', '*Cranberry Pistachio Biscotti*', '*Chocolate Santa*', '*Mince Pie*' will be up for sale. On the FnB front, both outlets – **JW Kitchen** and **Vintage Asia**, are churning up an exquisite spread to make your Christmas a special one.

On the occasion of Christmas, the all-day dining restaurant will be serving up scrumptious delicacies from **23<sup>rd</sup> – 25<sup>th</sup> December 2018** for brunch, lunch and dinner. On **Christmas Eve** on offer will be, delicacies like, '*Pulled Lamb with Roasted Bell Pepper and Micro Herbs*', '*Grilled Tenderloin with Caramelized Shallots*', '*Traditional Roasted Turkey*', '*Suckling Pork*', '*Pan Seared Fish with Saffron Butter Sauce*', '*Potato Dauphinoise*' and much more. Gorge on assorted Christmas desserts like, '*Christmas Dundee Cake*', '*Croquembouche*', '*Yule Log*', '*Raspberry and Cherry Parfait*', '*Gianduja Vanilla, Lemon Cream*' and the list is endless. For **Christmas Day Brunch**, guests can choose from dishes like, '*Honey Glaze Roasted Pork Leg*', '*Country Style Chicken Stew with Basil, Fresh Tomato and Olive Oil*', '*Sicilian Seafood Stew*', '*German Potato Pie with Leek and Pears*', accompanied with variety of desserts namely, '*Honey Ginger Pecan Pie*', '*Chocolate Raspberry, Cassis Jelly*', '*Strawberry Tart Sable Breton*', '*Panatonne Pudding With Vanilla/Raspberry/Chocolate/Caramel Sauce*', '*Warm Christmas Pudding with Brandy Sauce With Homemade Vanilla Ice Cream*' and more. At Vintage Asia, a Christmas special 4 course TDH food only menu can be availed for lunch & dinner alongside select beverages.

Following the Christmas festivities, the hotel moves ahead with preparations for the New Year celebrations. Welcome the New Year, with a global spread and foot-tapping music by **DJ Girish** at the **New Years' Eve Bash** at the **Grand Ballroom**. The menu will have a vast display of bite-size dishes such as, '*Nacho with Guacamole*', '*Subz ki Asrafiyan*', '*Mahi ke Shooley*', '*Roasted Apple, Sweet Potato, Leeks on bed of Arugula and Camembert Cheese*', '*Somtam & Glass Noodle Salad*', '*Adaraki Gulabi Corn Waffle Chaat*', '*Sakkarkandhi aur Singhada ki Chaat*', '*Kolkata Special Mutton Biryani*', '*Pomegranate and Fennel Marinated Grilled Lamb Chop*', '*Cast Iron Roasted Chicken, Crispy Potato and Beer Sauce*' alongside desserts like, '*Hot Gurer Jelebi with Gur Rabri*', '*Chilled Kesaria Rasmalai*', '*Strawberry Mascarpone, Britany Sable*', '*Chocolate Tart*', '*Apple Jalousie*' and '*Pannacotta Pear Caramel*'.

Apart from the party at the banquet, savor the best of all cuisines curated by the team of chefs from **30<sup>th</sup> December 2018 – 1<sup>st</sup> January 2019** for brunch, lunch and dinner at JW Kitchen. The buffet menu at the all-day dining den will comprise of offerings namely, '*Creamy Lobster Bisque*', '*Traditional Slow Roasted Turkey with Royal Accompaniments Roasted Gravy, Giblet Sauce, Brussel Sprout, Baby Carrot*', '*Rose Roasted Pork Leg with your choice of sauces*', '*Yorkshire Pudding*', '*Veal Strip Loin on Herb Cream Sauce*', '*Beer Marinated Roast Cotswold Chicken*' alongside assorted options of desserts. At Vintage Asia, there will be a vegetarian set menu with dishes like, '*White Peruvian Asparagus Lotus Stem Spicy Black Bean Sauce*', '*Mushroom Bun*', '*Silken Tofu in Coconut Soup with Dang Seng & Goji Berry*', '*Pakchoy, Asparagus, Water Chestnut, Fresh Bean Peppery Hot Bean Sauce*', '*Braised Noodle with Spicy Sauce*' and a

non-vegetarian set menu with dishes like, ‘*Thai Herb Marinated Grilled Scampi*’, ‘*Deep Fried Swan Dumpling Black Pepper Duck Meat*’, ‘*Roasted Lamb Chops Black Pepper*’, ‘*Braised Green Garden with Morrel Mushroom & Dry Scallops*’ to choose from. Join us at the property to have a gala time.

At a glance:

VENUE	DATE	TIME	ACTIVITY	PRICE	DETAILS	
<b>JW Kitchen</b>	23.12.2018	12:30 pm – 3:30 pm	Brunch	INR 1699 AI INR 1999 AI INR 2999 AI	--	
		7:00 pm – 11:00 pm	Dinner	INR 1500 ++	--	
	24.12.2018	12:30 pm – 3:00 pm	Lunch	INR 1799 AI	Beer & Wine	
		7:00 pm – 11:00 pm	Dinner	INR 2499 AI	Select Premium Alcohol	
	25.12.2018	12:30 pm – 3:30 pm	Brunch	INR 2499 AI	Select Premium Alcohol	
		7:00 pm – 11:00 pm	Dinner	1799 AI	Beer & Wine	
	30.12.2018	12:30 pm – 3:30 pm	Brunch	INR 1699 AI INR 1999 AI INR 2999 AI	---	
		7:00 pm – 11:00 pm	Dinner	INR 1500 ++	--	
	31.12.2018	12:30 pm – 3:00 pm	Lunch	INR 1999 AI	Select Alcoholic Beverages	
		7:00 pm – 11:00 pm	Dinner	INR 3499 AI (No Alcohol)	Alcohol Package: INR 1000/- select Alcoholic Beverages  Champagne & select premium beverage – INR 1999/-	
	01.01.2019	12:30 pm – 3:30 pm	Brunch	INR 1999 AI INR 2999 AI	Select Alcoholic Beverages  Champagne	
		7:00 pm – 11:00 pm	Dinner	INR 1999 AI	Select Premium Beverages	
	<b>Vintage Asia</b>	23.12.2018	12:30 pm – 3:30 pm	Brunch	INR 1999 AI	--

		7:00 pm – 11:45 pm	Dinner	Ala-Carte	
	24.12.2018	12:30 pm – 3:00 pm	Lunch	Ala-Carte	--
		7:00 pm – 11:45 pm	Dinner	Ala-Carte	--
	25.12.2018	12:30 pm – 3:00 pm	Lunch	Ala-Carte	--
		7:00 pm – 11:45 pm	Dinner	Ala-Carte	--
	30.12.2018	12:30 pm – 3:30 pm	Brunch	INR 1999 AI	--
		7:00 pm – 11:45 pm	Dinner	Ala-Carte	--
	31.12.2018	12:30 pm – 3:00 pm	Lunch	Ala-Carte	--
		7:00 pm – 11:45 pm	Dinner	INR 3499 AI (No Alcohol)	Alcohol Package: INR 1000/- select Alcoholic Beverages  Champagne & select premium beverage – INR 1999/-
	01.01.2019	12:30 pm – 3:30 pm	Brunch	Ala-Carte	--
		7:00 pm – 11:45 pm	Dinner	Ala-Carte	--
<b>Grand Ballroom</b>	31.12.2018	8 pm onwards	New Years' Eve Bash	INR 3500 AI	EARLY BIRD OFFER FOR FIRST 200 TICKETS
				INR 4200 AI	Next 300 tickets
				INR 4700 AI	Flat Rate

Only at

**JW Marriott Kolkata**

**Address:** 4A, J.B.S Haldane Avenue, Kolkata – 700 105

**For Reservations:** +91 33 6633 0000