

Ā M A N  
V E N I C E



## Welcome to Aman Venice

We are thrilled that you have chosen to experience the captivating sights and sounds of Venice from our storied 16th-century palazzo this festive season and know that you will make treasured memories here with those you love most.

During the quiet and serenity of wintertime in Venice, delight in the melody of church bells, the whisper of canals and soft footsteps echoing through the streets. Cherishing time spent together, our carefully curated festive programme is full of activities and experiences making the most of the season. Ahead lie days and nights of gourmet feasts and revelatory cultural engagements, adventures unveiling the Floating City's best-kept secrets and peaceful time-out - all encouraging harmonious communion with family and friends.

Wishing you a joyful holiday season and a happy and healthy New Year.

Your Aman Venice family

## Giving Back

Aman properties around the world are an integral part of the communities in which they are set, providing unique insight into the lives and needs of each community.

### **Pasticceria Giotto Panettone**

Every year, Aman Venice serves the most exquisite panettone – the traditional Italian festive delicacy. But it is not made in-house. Instead, it is baked with great care and expertise in Pasticceria Giotto, a bakery within Padua’s city prison established in 2005. Beyond its culinary achievements, Pasticceria Giotto plays a vital role in transforming lives. By engaging prisoners in the art of baking, it has remarkably reduced the re-offending rate to just 2%, compared to the national average of over 50%. We are proud to support this initiative that not only brings forth delicious creations but also fosters hope and renewal.

### **Support Local Artisans**

This festive season, find meaningful gifts and treasured keepsakes, knowing your purchases help sustain cherished crafts in a city renowned for its craftsmanship for centuries. Our personalised shopping journeys support local artisans, offering you the chance to discover unique items such as traditional furlane shoes, handmade marbled paper, Murano glass and handcrafted jewellery.

To find out more, please speak to our Reservations Team.



## REGULAR EVENTS

### Festive Afternoon Tea

PRIMO PIANO NOBILE

22-30 DECEMBER 2024 | 16:30 - 18:30

Served in the opulent halls of the palazzo's *primo piano nobile*, afternoon tea is a daily highlight during the Christmas period. Savour a spread of sweet and savoury treats along with tea or coffee while a pianist plays a joyful medley of Christmas carols.

### New Year's Concert

TEATRO LA FENICE

29 DECEMBER 2024 | 20:00  
30 DECEMBER 2024 | 17:00  
31 DECEMBER 2024 | 16:00  
1 JANUARY 2025 | 11:15

Honouring Italy's musical heritage, the traditional New Year's concert at Teatro La Fenice, one of the country's most famous and prestigious opera houses, is not to be missed. Conducted by Daniel Harding, the concert will begin with captivating orchestral performances, followed by a selection of opera's finest moments, including Verdi's stirring *Va' pensiero* and the celebratory *Libiamo ne' lieti calici*.

## SPECIAL EVENTS

### Christmas Eve

24 DECEMBER 2024

#### CHRISTMAS CAROLS

PRIMO PIANO NOBILE

16:30 - 17:30

Begin your Christmas Eve celebrations with a festive afternoon tea where carol singers will perform around the grand piano. Sing along to your favourites as the day fades into a candlelit evening of jubilant fine dining.

#### CHRISTMAS EVE DINNER

ARVA

19:30

A multi-course Italian feast at Arva will celebrate the coming together of family and friends on this special evening. Afterwards, choose to join a traditional midnight mass at the nearby Basilica of Frari or Saint Mark's Basilica, then return to the palazzo for hot chocolate and panettone.

### Christmas Day Lunch or Dinner

25 DECEMBER 2024

ARVA

12:00 / 19:30

Join morning mass at Saint Mark's Basilica or a nearby church, then return to the palazzo for a celebratory Christmas lunch or dinner at Arva. Before and after dining, unwind on our *secondo piano nobile* with board games, spending cherished moments with those you love.

### Christmas Walk & Coffee at Caffè Florian

26 DECEMBER 2024

AMAN VENICE TO SAINT MARK'S SQUARE

11:00

Join your host, General Manager Licinio Garavaglia, for a morning walk to one of Venice's most iconic and historic cafes. Founded in 1720 in the heart of Saint Mark's Square, Caffè Florian has been a hub for Venice's intellectuals, artists, writers and politicians for centuries. Dress warmly for the leisurely stroll offering a personal glimpse into the city's beauty, then soak in the unique atmosphere of the cafe.

## SPECIAL EVENTS

### New Year's Eve Celebrations

31 DECEMBER 2024

ARVA / LAGOON

19:00

See out 2024 and welcome the New Year with an evening to remember. Begin with celebratory drinks overlooking the Grand Canal, then savour a spectacular gala dinner at Arva with live music setting the scene.

As midnight nears, make your way to our jetty for a boat ride\* to view the New Year's fireworks over La Salute, the stunning Baroque church and Venice landmark situated at the entrance to the Grand Canal, near the Punta della Dogana.

On your return to Aman Venice, savour *Zampone e lenticchie*, a traditional Italian dish symbolising good fortune in the year ahead.

\*Please note, the boat ride is not included in the New Year's Eve package.

### New Year's Day Celebrations

1 JANUARY 2025

ARVA

11:00

Enjoy a laidback start to the New Year, then sit down to a multi-course brunch paired with a glass of Italian spumante - the perfect toast to new beginnings.





## RECOMMENDED EXPERIENCES

### Walking Tour of San Polo

Two-hour guided tour for up to five people

Enjoy a guided walking tour of San Polo with one of our art experts, revealing why Venice has always been one of Europe's major art centres. Learn how in the Middle Ages, Renaissance and Baroque periods it was common for wealthy Venetians to become patrons of the arts and discover the works of masters from Giorgione and Titian to Tintoretto and Veronese. Highlights include the church of Santa Maria Gloriosa dei Frari, the Scuola Grande di San Rocco with its notable collection of Tintoretto paintings and Ca' Centani, the birthplace of 18th-century playwright, Carlo Goldoni.

---

### Children's Festive Baking Class

Two-hour class suitable for children aged eight years or above. One adult is required to accompany every two children

Little ones will love learning to make gingerbread and shortbread with our expert chefs in this hands-on Christmas baking class. Younger guests are welcomed with a soft drink and biscuit, while accompanying adults are invited to enjoy tea, coffee and cake.

---

### Personal Fragrance & Cocktail Masterclass

Two-hour masterclass

Join this expert-led masterclass and let your senses lead you back in time, learning about Venice's rich aromatic history from a master perfumer. After creating your own personal fragrance, our resident mixologist will craft a unique cocktail inspired by your bespoke scent.

---

### Aman Venice Festive Spa Journey

Escape to the palazzo's intimate spa and indulge in a seasonal spa journey designed to relax and rejuvenate. Begin with a glow-inducing body polish with thermal salt and gold powder enriched with Omega 3 and 6. Continue your wellness journey with a relaxing massage, before a Gold Algae Face & Eye Mask is applied to nourish the skin.

Tucked away on the third level of the Garden Building, the softly lit spa exudes the atmosphere of a sanctuary, providing three single treatment rooms, each with a dressing area and bathroom. The small gym lies on the fourth level of the palazzo with views over the city's rooftops.

FESTIVE MENUS 2024

Christmas Eve

Gran Crudo di Mare 55  
*Selection of Seafood Crudo*

---

Risotto alla Cipolla Giarratana, Kumquat, Gamberi Rossi 50  
*Risotto with Caramelised Onion, Kumquat, Red Prawns*

---

Dentice alla Brace, Cavolfiore, Mela Verde 60  
*Grilled Red Snapper, Cauliflower, Green Apple*

---

Tarte Tatin di Mele con Gelato alla Vaniglia, Caramello Salato 18  
*Apple Tarte Tatin, Vanilla Ice Cream, Salted Caramel*

---

Se scelto da tutti i commensali, il prezzo del menu completo è €170 per persona. Bevande escluse.

*If ordered by all guests at the table, the price of the menu will be €170 per person. Beverages not included.*

€15 Coperto/Cover Charge.

FESTIVE MENUS 2024

Christmas Day

Tarte Tatin di Sedano Rapa, Spuma al Taleggio, Tartufo Bianco 50  
*Celeriac Tarte Tatin, Taleggio Fondue, White Truffle*

---

Ravioli del Plin, Consommé di Cappone 40  
*'Plin' Ravioli, Capon Consommé*

---

Filetto di Manzo alla Wellington, Spinaci, Uvetta 45  
*Beef Wellington, Raisin, Spinach*

---

Tartelletta, Composta di Mandarino, Mousse al Mandarino, 20  
Ganache alla Nocciola e Pralinato  
*Tartlet, Tangerine Compote, Mousse, Hazelnut and Praline Ganache*

---

Se scelto da tutti i commensali, il prezzo del menu completo  
è €140 per persona. Bevande escluse.

*If ordered by all guests at the table, the price of the menu will  
be €140 per person. Beverages not included.*

€15 Coperto/Cover Charge.

FESTIVE MENUS 2024

## New Year's Eve Dinner

San Pietro, Gel di Mela Verde, Caviale Oscietra  
*John Dory, Green Apple Gel, Oscietra Caviar*

---

Battuta di Fassona al Coltello, Sfoglia Croccante, Cipolla Fondente, Tartufo Bianco  
*Fassona Beef Tartare, Puff Pastry, Onion Fondant, White Truffle*

---

Raviolo al Nero Ripieno di Gamberi e Burrata, in Salsa di Crostacei  
*Black Ink Ravioli Red Prawn and Burrata, Crustacean Sauce*

---

Risotto al Taleggio, Limone Bruciato, Salsa all'Acciuga  
*Risotto, Taleggio, Burnt Lemon, Anchovy Sauce*

---

Astice, Sorbetto alla Zucca e Zenzero, Riduzione di Melograno  
*Lobster, Pumpkin and Ginger Sorbet, Pomegranate*

---

Lombetto di Agnello dell'Alpago, Laccato ai Mirtilli di Laguna, Crema di Scarola  
*Lamb Loin from Alpago, Wild Berries from the Lagoon, Escarole Cream*

---

Grattachecca al Te Nero con Spuma di Miele di Barena  
*Black Tea Kombucha 'Grattachecca', Salt Marsh, Honey Mousse*

---

Mousse allo Yuzu, Gel di Agrumi, Biancomangiare alla Vaniglia  
*Yuzu Mousse, Citrus Gel, Vanilla Cream*

700€ per persona, bevande escluse / per person, beverage excluded.  
Aperitivo di benvenuto con flûte di Champagne incluso.  
*A Champagne aperitif is included.*



AMAN VENICE

Palazzo Papadopoli, Calle Tiepolo 1364,  
Sestiere San Polo, 30125 Venice VE, Italy

Tel: +39 041 270 7333

Email: [amanvenice.res@aman.com](mailto:amanvenice.res@aman.com)