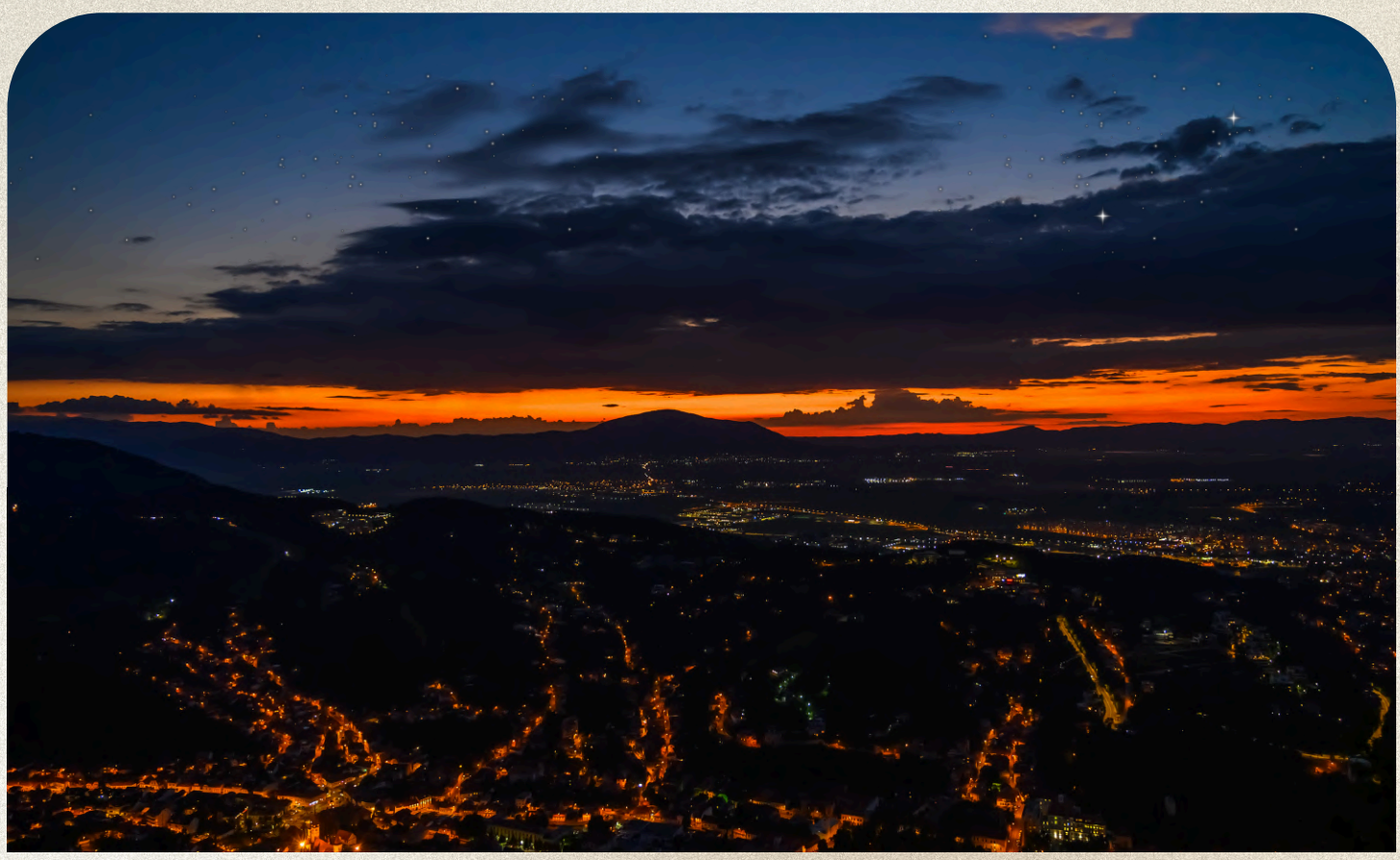


PANORAMIC'S NEW YEAR EVE

ECHOES AMONG THE STARS

NEW VEGAS SHOW | VIORICA PINTILIE | LIVE JAZZ

PANORAMIC
restaurant



ECHOES AMONG THE STARS

There is a place where time seems to slow down, and New Year's Eve takes on a different perspective. At 960 metres above Brașov,

Panoramic Restaurant becomes the setting for an evening where gastronomy, music and light meet beneath the winter sky. **Echoes Among the Stars** is a New Year's Eve experience created for those who wish to welcome the new year in a spectacular setting overlooking the city.

From the culinary experience to live music and the elegant atmosphere of the midnight celebration, every moment is thoughtfully crafted to make the arrival of the new year an unforgettable experience.

PANORAMIC
restaurant

MUSIC & ATMOSPHERE

A musical performance designed for a night where elegance meets the excitement of a new beginning.

NEW VEGAS SHOW

Jazz · Swing · Soul

The vocal duo, Petru Călinescu & Maximilian Muntean, presents a show inspired by jazz, swing and soul

VIORICA PINTILIE

Jazz

With an expressive voice and delicate tone, Viorica Pintilie brings an elegant jazz repertoire to New Year's Eve, creating an intimate, sophisticated atmosphere.

DRESS CODE: Black Tie | Celestial Elegance



THE GASTROCOSMIC EXPERIENCE

On this special night, gastronomy becomes part of the story.

Each dish is conceived as an act in a culinary experience where ingredients, textures and presentation create a gastronomic journey inspired by the universe and the mystery of the night.

A culinary performance in six acts:

PROLOGUE: Earth's Shadow and Stardust

Velvety foie gras dusted with Belgian chocolate, served on a bed of fig preserve.

ACT I: The Primordial Elixiră

Crystal-clear veal tail consommé.

ACT II: The Abyssal Nebula

Delicate mousse of free-range sea bass, enveloped in an airy mussel foam with roasted vegetables.

ACT III: Echoes from the Forgotten Forest

Ember-roasted wild boar cutlet, accompanied by a basket of seasonal vegetables and enhanced with delicate drops of aged brandy.

ACT IV: The Pinnacle of Flavours

Mini Wellington of veal tenderloin and baby spinach, wrapped in crispy puff pastry, enriched with black truffles, Wagyu infusion and a rich Bordeaux sauce.

EPILOGUE: Sweet Destiny

A sumptuous duet of Medovik honey cake and rich Belgian chocolate mousse.

DRINKS

OPEN BAR

WHITE WINE
Davino Iacob, Sole Chardonnay

ROSÉ WINE
Iacob Davino, Sole Recaș

RED WINE
Selene Recaș, Iacob Davino

SPARKLING WINE & PROSECCO
Cruset cremant, Le Contesse prosecco

MIDNIGHT CHAMPAGNE
Paul Chambois Premier Cru

WHISKY
Johnnie Walker Black, Jameson, Baileys

COGNAC & RUM
Hennessy VS, Bumbu Original

VODCA, GIN & TEQUILA
Belvedere, Absolut, Beefeater,
Volcan, Campari, Martini
Pălincă, Țuică, Sour Cherry and
Blueberry Zetea Liqueurs

SHOTS
B52, Jägermeister, Tequila, Panoramic

COCKTAILS
Gin Tonic, Aperol Spritz, Campari
Orange, Cosmopolitan, Mojito,
Cuba Libre, Porn Star Martini,
Espresso Martini, Panoramic

NON-ALCOHOLIC COCKTAILS
Gin Tonic, Aperol Spritz, Hugo, Panoramic

SOFT DRINKS & COFFEE
Coca Cola, Fanta, Sprite, Granini
Dorna Still and Sparkling Water
Espresso, Cappuccino, Latte, Tea

SIGNATURE

COSMIC ECHO
Premium gin infused with flowers and edible glitter, premium tonic water and a spherical ice cube.

STARDUST CHAMPAGNE
Paul Chambois Champagne, decorated with shimmering edible particles.

NEBULA SOUR
Blackberry and lavender purée, fresh lemon juice, egg white and a delicate touch of rose water.

PANORAMIC
restaurant

PRICE

1.400 lei per person | The price includes:

- The complete gastronomic experience and open bar;
- Shuttle transfer from the Olimpia Sports Complex barrier;
- Access via the Tâmpa Cable Car;

EARLY BOOKING

10% discount for reservations made by **November 15, 2026**.

GROUP DISCOUNT

5% discount for groups of at least 8 guests.

CONTACT

Maria Camila Mariniuc

0726 759 849

maria.mariniuc@panoramicbrasov.ro

panoramicbrasov.ro | ialoc.ro

