

FESTIVE SEASON

at Six Senses Rome

2024 • 2025









Six Senses Rome Your Gateway to a Prosperous New Year

In the Eternal City

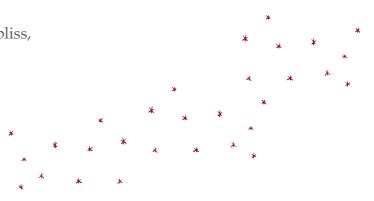


Six Senses Rome invites you to an enchanted journey of renewal and joy. Bid farewell to the old year and immerse yourself in a world of cheerful rituals and festive celebrations.

Our captivating experiences and inspiring entertainment will ignite wonder and create cherished memories for all ages.

Savor traditional menus that evoke warm memories and festive bliss, delighting your senses and bringing families together. With activities for everyone, our holiday festivities blend fantasy and tradition seamlessly.

> Let the magic of Six Senses Rome take you to a bright 2025.







Music Entertainment

Join us for a selection of curated concerts and music performances, where the magic of the festive season fills the air.

December 8, 12.30 – 3 PM

SUNDAY LUNCH Trio Borghese Italiano December 8, 6.30 – 8 PM KICK-OFF FESTIVITIES Chorus Le Mani Avanti December 14, 6.30 – 10.30 PM _{DJ SET} Isa Iaquinta

December 15, 12.30 – 3 PM

SUNDAY LUNCH
Roberta Vaudo Duo

December 18, 7 – 11 PM

DJ SET Isa Iaquinta

December 21, 6.30 PM

LIVE BAND

Imitation Duet

December 22, 12.30 – 3 PM

SUNDAY LUNCH

Camilla Noci Duo

December 29, 12.30 – 3 PM

SUNDAY LUNCH Cosimo Ricciolino Duo

MULLED WINE & APPLE FRITTERS ARE ON US FROM 6 TO 6.30 PM (daily from Dec 8 to 31)



For December 24, 25, 31 & January 1, please check next pages

CHRISTMAS EVE DINNER

December 24 | BIVIUM Restaurant

MENU

CHEF'S WELCOME Oyster Fermented raspberries, beetroot

LET'S BEGIN Squids & Artichokes Peas'sauce, cuttlefish ink Cod Aioli sauce

PASTA TO MAKE YOU FEEL AT HOME Homemade Plin Ravioli Scampi, nasturtium, herring caviar

> THE MAIN EVENT Amberjack Turnip top, apple, pomegranate

ALWAYS ROOM FOR SWEET TREATS Christmas Dream Nougat, tangerine, panettone ice-cream

> **Traditional Panettone** *Vanilla & chocolate sauces*

Live Music By: Irene Calvia Trio

EUR 150 per person Water and coffee included

Please inform our staff if you have food allergies. All prices are in Euro and inclusive of all applicable taxes and service charge.



CHRISTMAS DAY LUNCH

December 25 | BIVIUM Restaurant

MENU

LET'S BEGIN Duck Tartare Artichokes, 'Cacio Magno' Columella pecorino sauce

PASTA TO MAKE YOU FEEL AT HOME Homemade Cappelletti Capon broth, prized black truffle

> THE MAIN EVENT Wrapped Beef Fillet Crêpes, seasonal mushrooms, spinach

ALWAYS ROOM FOR SWEET TREATS Christmas Sphere Chocolate, black tea & milk chocolate crémeux, caramel, red fruits gel, ginger crumble

> **Traditional Panettone** *Vanilla & chocolate sauces*

Live Music By: Civiletti Trio Manouche

Kids Entertainment: in the Earth Lab

EUR 120 per person Water and coffee included

Please inform our staff if you have food allergies. All prices are in Euro and inclusive of all applicable taxes and service charge.



NEW YEAR'S EVE FEAST

December 31 | BIVIUM Restaurant

MENU

CHEF'S WELCOME Roman Broccolo *Yoghurt, fermented chilli pepper*

START WITH A BANG Grouper Carpaccio Marinated pomegranate, orange vinaigrette, toasted pine nuts, lemon sprinkles

PASTA TO MAKE YOU FEEL AT HOME Homemade Tagliolini White truffle Seafood Dumplings Clams, mussels, scampi, red prawns

> THE MAIN EVENT Fario Trout White truffle, lime potato, fish stew Deer Fillet Permaculture mixed green leaves

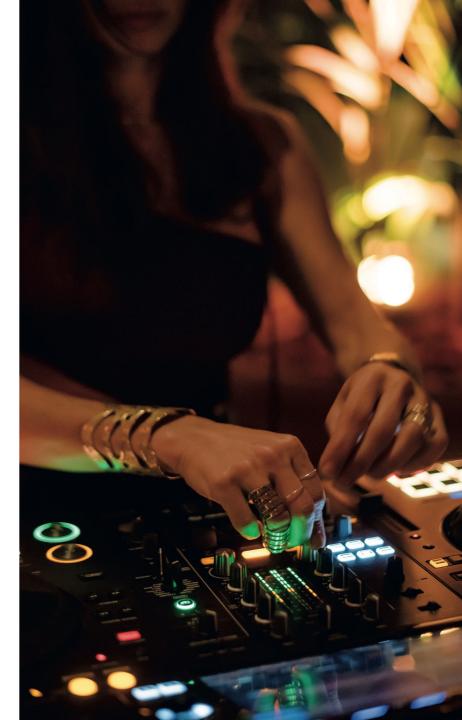
A SWEET ENDING Winter Symphony Almond streusel, green apple sorbet Traditional Sweet Fest Panettone, vanilla and chocolate sauce

Midnight celebration the traditional way with cotechino and lentils

7 to 9.30 PM: DJ set by Andrea 9.30 to 11.30 PM: Ciribiribin Italian Swing Orchestra Midnight toast and music: DJ set by Andrea

EUR 400 per person Champagne R de Ruinart welcome flûte, water and coffee included

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NEW YEAR'S DAY BRUNCH

January 1 | BIVIUM Restaurant

MENU

BAKES AND BREADS Ancient grains BIVIUM bread, Sweet and savoury croissants, Dried tomatoes and rosemary focaccia, Homemade waffles, Pain au chocolat, Girelle, Pan brioche with nuts

TANTALISING SALUMERIA

Porchetta di Ariccia, Bassiano ham, Capocollo di Martina Franca, Dry-salted beef, Braided buffalo mozzarella with tomato and basil, Roman Conciato, 'Picinisco' pecorino, Smoked primosale, Parmigiano wheel

GARDEN AND FARM Tuscia Heaven Chickpeas hummus and fresh vegetables Garden Crunches Josper grilled farm vegetables, Vegetable cous cous, Salad with fennel, citrus fruits, celery & Taggiasca olives, Cawli and truffle pie Winter Warmer Fondant leek and fermented sauces

LAND AND SEA

Chicken, arugula, cherry tomatoes, parmesan Beef carpaccio, mustard, pickled baby vegetables, Roaster octopus, Jerusalem artichoke cream, Piennolo cherry tomatoes

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SHOW TIME 'Fattoria Cupidi' Eggs, Omelette, Roman frittata

LET'S BEGIN Spaghettone cacio, pepper, black truffle

THE MAIN EVENT Beef cheek mashed potatoes, mixed green leaves

ALWAYS ROOM FOR SWEET TREATS Panettone, vanilla and chocolate sauce, Nougat, Gingerbread, Christmas yule log Citrus fruits zest, chocolate

From 12.30 pm Live Music: Vaudeville Nouveau Swing Trio

EUR 110 per person Champagne R de Ruinart welcome flûte, water and coffee included

Please inform our staff if you have food allergies. All prices are in Euro and inclusive of all applicable taxes and service charge.



Our Festive Activities

Immerse yourself in the festive spirit with our curated holiday activities, where joy and wonder await at every turn.

December 8, 14, 18 & 21 from 6.30 PM **APERITIVO: CHRISTMAS EDITION** Enjoy a unique Christmas aperitivo while tasting the best holiday cocktails

> December 8, 15, 22 & 29 from 12 PM SUNDAY LUNCH: CHRISTMAS EDITION



With a wide variety of Christmas delights and enchanting entertainment

December 12 & 19 & 19 from 7 PM SPARKLING NIGHTS Experience our Roman Baths by night

with live music and a Roman style buffet dinner

December 13, 20 & 27 at 5.30 PM FIRE CEREMONY & SOUL BLESSING

Ignite your intentions for the New Year and create space for the new beginings







Psychic Tarot Readings by Dante Sabatino

Unlock the mysteries of the future with our in-house tarot reader. Step into a world of intuition and insight guided by press acclaimed tarot reader Dante Sabatino, as you explore the wisdom that comes especially from the tarot cards.

> Set your intentions for 2025: Mini Spread 10'/15' EUR 80 Quarter Spread 15'/20' EUR 105 Half Spread 30'/45' EUR 200 Full Spread 60'/90'

> > EUR 350

Available from 10AM to 1PM & from 3 to 9 PM, from December 14 to 22. Book your session with the spa (sessions only in English). For more information www.tarotbydante.com



Wellness Experiences

Step in from the bustling streets of Rome and spaaah out with balance restored.

HEALING HERBAL HAMMAM

A special experience featuring an exclusive treatment created for us by Seed To Skin.

60' EUR 220 90' EUR 280

FESTIVE GLOW FACIAL

A Christmas twist on our signature facial by Biologique Recerche, that will leave a radiant glow on your skin. 60' EUR 200





Our Workshops



December 12, 16 & 19 From 4.30 to 5.30 PM at BIVIUM Restaurant

> EUR 40 per adult EUR 35 per kids (up 12 years old)

SUSTAINABLE CHRISTMAS DECORATION

Fun and practical family activity.

December 19, 21 & 23 From 2 to 3 PM at the Earth Lab

EUR 40 per person

WINE TASTING

Explore and savor the rich flavors of Italy with a selection of local Italian wines.

December 12, 19 & 23 From 4 to 5 PM at BIVIUM Restaurant

EUR 70 per person

CACAO CEREMONY

A spiritual journey guided by the sacred "drink of the gods." Through meditation, chanting, and free movement, connect deeply with the powerful energy of cacao.

> December 8, 15, 22 & 29 From 4 to 5 PM At the Spa

> > EUR 50 per person





Rome Winter Warmer

Celebrate Christmas Eve or New Year's Eve in our urban oasis!

Dedicated festive dinner and entertainment program at BIVIUM Restaurant

Breakfast
Access to Six Senses Roman Baths
20% off spa treatments
Homemade sustainable gift
Guaranteed late check-out at 4 PM

December 24

Deluxe Room from EUR 1230 Terrace Junior Suite from EUR 2000

December 31

Deluxe Room from EUR 2060 Terrace Junior Suite from EUR 2830

For more information and for bookings contact Reservations at reservations-rome@sixsenses.com or +39.06.86814000. Rates are for double occupancy and inclusive of VAT. Arrangements subject to availability at the time of booking.





Join Us!

For room reservations: reservations-rome@sixsenses.com

For dining reservations: dining-rome@sixsenses.com

For spa treatments and a session with tarot reader Dante Sabatino: spa-rome@sixsenses.com

For festive workshops and activities: experiences-rome@sixsenses.com

