

The background of the entire page is a light grey color, decorated with numerous small, five-pointed stars in a light beige or cream color. These stars are scattered across the page, with some appearing larger and more prominent than others. Additionally, there are several soft, out-of-focus circular bokeh lights in a similar light beige color, creating a festive and elegant atmosphere.

ULTIMA
HOTEL COURCHEVEL

Festive
Programme



A Season of glimmering Joy

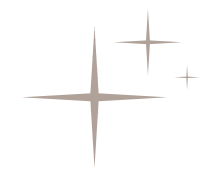
Step into a world of festive enchantment at Ultima Hotel Courchevel, where alpine elegance meets the joyous spirit of the holidays. To bring a truly extraordinary touch to the season, we invite you to enjoy a series of carefully curated experiences, designed to celebrate family, friendship, and the magic of winter.

Marvel at Christmas trees styled in partnership with Graff, explore the artistry of festive creations in our hands-on workshops, or indulge in festive menus imagined by Zuma. From the slopes to the fireside, every detail has been crafted to reflect the warmth and alpine charm of Courchevel.

Celebrate the holidays at Ultima Hotel Courchevel, where each moment glimmers with festive joy and the magic of winter comes alive.

Christmas

23 - 25 DECEMBER 2025



23 DECEMBER 2025

Pre Christmas Pastry Class

2 PM Cooking Class
4 PM Afternoon Tea

For Christmas every detail is tailored to joy, cosiness, and festive delights.

Little ones can start the holiday magic by joining a complimentary hands-on pastry class, sampling their creations during a charming afternoon tea.

24 DECEMBER 2025

Christmas Eve Dinner

From 7.30 PM

On Christmas Eve, enjoy exquisite dinners in the comfort of your own chalet, choosing between a traditional festive menu or the contemporary flavors of Zuma, each designed to make the evening truly memorable.

25 DECEMBER 2025

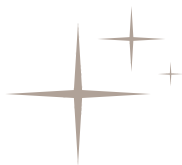
After-Ski Comforts

From 4 PM

After a day on the pristine slopes, return on Christmas Day to the warmth of our ski room, where mulled wine, rich hot chocolate and spiced gingerbread await. Settle into the festive spirit and savour a moment of pure comfort and Christmas cheer for all ages.

Our Menus on Christmas Eve

24 DECEMBER 2025



Christmas Menu

Alpine Beaufort tartlet, white wine-poached pear and walnut crumble

Duck foie gras terrine with Port wine, kumquat jelly and smoked rye crisp

King Crab roll, fine Granny Smith apple brunoise, Caviar pearls and light lemon vinaigrette

Roasted turbot, champagne emulsion, finger lime pearls and Jerusalem artichoke mousseline

Juniper-scented venison loin, parsnip cream and wild blueberry sauce

Reimagined Christmas Yule log: duo of mango and yuzu, almond sponge, tangy creamy heart and pine crisp

520 € per person
(price excludes drinks)

Deluxe Omakase Menu

Sliced yellowtail, green chilli relish, ponzu, pickled garlic
Wagyu sirloin tataki with truffle ponzu and black truffle
Thinly sliced seabass with yuzu truffle dressing, salmon roe
Caviar selection served with Japanese condiments

Chu toro tartare with miso bun and black truffle
King crab salad, sesame dressing, Japanese mizuna, tobiko
Lobster carpaccio with yuzu dressing and oscietra caviar
Wagyu gyoza with Japanese black vinegar

Premium sashimi and sushi platter

Grilled Chilean seabass, green chilli, ginger dressing
King crab leg with ponzu lime butter
Japanese wagyu sirloin A4 yuzu tahoon, chilli daikon ponzu
Japanese mushrooms with garlic and soy butter

Deluxe dessert platter

1,280 € per person
(price excludes drinks)

New Year's Eve

A flavourful Finale to 2025

31st DECEMBER 2025

Winter Mixology Masterclass

The Art of Holiday Cocktails

2 PM – Masterclass

3.30 PM – Tasting & Festive Toast

Limited appointments available.
Minimum 24-hour advance booking is requested.

Dinner

From 7 PM

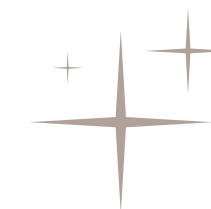
This New Year's Eve, delight in the art of taste as you bid farewell to 2025. After your final run of the year on Courchevel's pristine slopes, step off the snow and into a festive experience that carries you from alpine afternoon to an enchanting evening.

Join Zuma's master mixologists at the Bar for a complimentary Masterclass, to shake up the season. During a 2-hour class, discover the art of crafting refined seasonal cocktails or mocktails, infused with Alpine-inspired flavours.

This exclusive experience, limited to just 6 to 8 guests, offers a hands-on introduction to the art of festive mixology an elegant way to begin your New Year's Eve celebrations in style.

As soon as night falls, retreat to your very own chalet and welcome the New Year in style. Raise a glass of champagne, toast to fresh beginnings, and enjoy the sparkle of Courchevel under a starlit sky.

Savour either our classic festive menu or opt for Zuma's deluxe Omakase menu, both prepared by a private chef for you and your guests, all in the comfort of your chalet— the perfect prelude to a high-octane 2026, filled with moments of joy.



Our Menu on New Year's Eve

31st DECEMBER 2025



Festive Menu

Scallop carpaccio from our coasts, passion fruit vinaigrette, finger lime pearls, and buckwheat crisp

Open langoustine ravioli, foamy combava bisque, celeriac brunoise and light spruce infusion

Roasted lobster with fir butter, crushed potatoes with Savoie black truffle, saffron zabaglione and spelt bread crisp

Roasted pigeon on the bone, beetroot variations from the Aravis, rich cocoa and juniper berry jus

Green apple sorbet from Valais with artisanal génépi, light Timut pepper espuma

Winter citrus entremets, delicate meringue, pink champagne jelly, and mountain honey biscuit crisp

640 € per person
(price excludes drinks)

Deluxe Omakase Menu

Sliced yellowtail, green chilli relish, ponzu, pickled garlic
Wagyu sirloin tataki with truffle ponzu and black truffle
Thinly sliced seabass with yuzu truffle dressing, salmon roe
Caviar selection served with Japanese condiments

Chu toro tartare with miso bun and black truffle
King crab salad, sesame dressing, Japanese mizuna, tobiko
Lobster carpaccio with yuzu dressing and oscietra caviar
Wagyu gyoza with Japanese black vinegar

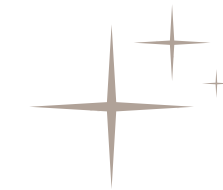
Premium sashimi and sushi platter

Grilled Chilean seabass, green chilli, ginger dressing
King crab leg with ponzu lime butter
Japanese wagyu sirloin A4 yuzu tahoön, chilli daikon ponzu
Japanese mushrooms with garlic and soy butter

Deluxe dessert platter

1,280 € per person
(price excludes drinks)

Additional Services



Festive Glam & Glow Journey

Adorn yourself in true festive glamour

12th - 31st DECEMBER 2025

Embrace the festive season with a radiant glow and a touch of glamour.

Whether at the spa or in the comfort of your chalet, this treatment is designed to prepare you beautifully for every celebration and includes:

Express Facial with Collagen & LED (30 min)

Revitalize and hydrate your skin, leaving it luminous and refreshed

Blow-dry & Styling (30–40 min)

Perfect your look with a flawless blow-dry and styling

Express Manicure with Polish (25 min)

Enhance your hands with a quick yet luxurious manicure and the perfect festive polish

Evening Make-up (20–30 min)

Let our beauty experts create the perfect evening look, from subtle elegance to bold glamour.

A glass of Champagne or a fresh smoothie

800 € per person

48-hour advance booking required

Pine Massage Candle

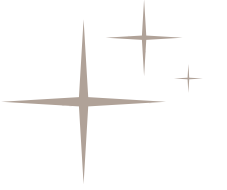
From Festivity to Serenity

Celebrate the season with our Pine Massage Candle. Made with a nourishing base of shea butter, it melts into a warm, luxurious oil once lit, ready to be gently poured onto the skin for a soothing massage. Its delicate woody aroma evokes the calm of Alpine forests, enveloping body and mind in comfort and serenity. Whether you treat yourself or tuck it under the Christmas tree, it's a thoughtful gift of pure relaxation.

50 €

Available at the spa

Additional Services



Christmas Tree

Adorn your alpine retreat

12th - 31st DECEMBER 2025

Bring the spirit of the season into your private haven with a beautifully trimmed Christmas tree. Choose to have it elegantly decorated upon your arrival or embrace the festive tradition by decorating it yourself and share precious moments together, filling young hearts with wonder as each ornament finds its place.

From 350 €

1-week in advance booking required

The Ultima Hotel Courchevel Team
wishes you and your family a wonderful
Holiday Season and all the best for 2026!

