



PALACE HOTEL TOKYO

Palace Hotel Tokyo Debuts ‘A Tokyo Christmas’ Stay Package

Home-made Christmas cookies and a decorated tree in-room add a festive touch to the holiday spirit

TOKYO (October 31, 2024) – This holiday season, Palace Hotel Tokyo is presenting travelers with the opportunity to celebrate ‘A Tokyo Christmas’ in splendor and style, replete with artful Christmas cakes and a host of fine-dining experiences to choose from.

As one of the city’s most lauded hotels, Palace Hotel Tokyo is also one of the most elegant each festive season. This year, the centerpiece, 16-foot Christmas tree standing tall in the lobby moat-side will be decked out in red and gold baubles while elsewhere, installations inspired by snow-kissed treetops reflecting the golden hues of moon-lit nights bring a hint of the outdoors in.

Designed to bring a touch of home to a luxurious holiday getaway, ‘A Tokyo Christmas’ includes:

- One night’s accommodation in a choice of a Deluxe with Balcony or Grand Deluxe room
- Choice of breakfast in-room or at Grand Kitchen
- An assortment of home-made Christmas cookies presented in a limited-edition tin
- A 5.5-foot-tall, in-room Christmas tree decorated with lights and red and gold ornaments

Available for stays between December 20-25, rates for ‘A Tokyo Christmas’ start at JPY 183,000.*

*Inclusive of consumption tax, excludes 15% service charge & accommodation tax of JPY 200 per person, per night

Additional festive touches on offer include Champagne or a beautiful Christmas bouquet in-room as well as a Gâteau aux Fraises resembling a snow-kissed flower and made with strawberries grown at a farm in Ibaraki prefecture especially chosen by the hotel’s pastry chef.

At [Esterre](#), the hotel’s one-Michelin-starred contemporary French restaurant in partnership with DUCASSE Paris, a six-course Christmas dinner menu will feature lobster bisque, steamed *ezo awabi* (abalone) with barigoule-style vegetables, and beef tenderloin with truffled winter vegetables.

At [Wadakura](#), Palace Hotel Tokyo’s signature Japanese restaurant, its exquisite winter *kaiseki* course menu will be all about crab – including *Kobako* hairy crab, crabmeat dumpling, *sashimi* with *Matsuba* crab, and grilled *Taraba* crab with crab cream croquette. At [GO](#), the hotel’s popular *teppanyaki* grill, a Christmas menu featuring seared red bream, *Zuwai* crab and *Matsusaka* beef will be served up.

Those who enjoy European-style Christmas breads and cakes but expect to miss out on them while spending the holidays in Japan will be delighted to discover that the hotel’s pastry shop, Sweets & Deli, presents an array of [home-baked stollen](#), [kugelhopf](#), [berawecka](#) and [panettone](#) each December – including some with a uniquely Japanese twist.



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In addition to classics – such as *berawecka* packed with nuts and liquor-soaked dried fruits, and panettone with orange peel and sultana raisins baked with home-made panettone yeast – there’s a *bohnen stollen* made with *yuzu*-flavored marzipan and *kinako* (soybean flour), a ruby stollen made with dried rambutan, cranberries and almonds, and a limited-edition praline stollen featuring fruits soaked in litchi liqueur. There’s also a *kugelhopf de Noël* baked with sweet chestnuts mixed into its moist *matcha* dough and finished with a raspberry chocolate glaze.

Located in the city’s upscale Marunouchi district, Palace Hotel Tokyo is situated a stone’s throw away from Marunouchi Naka Dori, the tree-lined boulevard that’s breathtakingly illuminated each winter season along the 1.2 kilometers that stretches from the hotel past the landmark Tokyo Station to Yurakucho, at the edge of Ginza.

For more information on Palace Hotel Tokyo, please visit: www.palacehoteltokyo.com

ABOUT PALACE HOTEL TOKYO

As the anchor to a billion-dollar, mixed-use development which debuted in 2012 following a rebuild entirely from the ground up, [Palace Hotel Tokyo](#) commands some of the city’s most exclusive real estate as well as incomparable views of the verdant Imperial Palace gardens and the surrounding skyline.

Located in the capital’s prestigious Marunouchi district, the property features 284 rooms & suites, an evian SPA, and 10 distinctive restaurants and bars – including an exquisite range of Japanese cuisines, fine dining Shanghainese & Cantonese at MICHELIN One-Star Amber Palace and contemporary French haute cuisine at MICHELIN One-Star Esterre in partnership with DUCASSE Paris.

As heir to a legacy going back more than half a century as one of Tokyo’s most iconic properties, the hotel remains firmly rooted in its commitment to offering Japanese hospitality at its finest. In addition to receiving a prestigious Three Keys from MICHELIN Guide, the [multi-award-winning](#) hotel has held Forbes Travel Guide’s coveted Five-Star status for nine consecutive years and achieved a Five-Star rating for its spa in 2024.

Drawing deeply from the country’s history, culture and art, Palace Hotel Tokyo continues to redefine luxury in Japan with sophistication and authenticity.





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