



PALACE HOTEL TOKYO

Palace Hotel Tokyo Ignites The Christmas Spirit With New Holiday Package

From illumination tours to holiday feasts with all the trimmings, Palace Hotel Tokyo embraces festive cheer

TOKYO (September 16, 2025) – Palace Hotel Tokyo is preparing for one of the merriest times of the year with ‘A Tokyo Christmas’, a splendid stay package encompassing fine-dining, Christmas treats and in-room decorations, along with a privately guided experience of one of the city’s most popular sights, Tokyo’s winter illuminations.

The festive Christmas experience includes:

- A two-night stay – choice of [Premier Suite](#) or [Executive Suite](#) accommodations
- [Club Lounge](#) privileges – including afternoon tea and evening cocktails & canapés*
- Choice of daily breakfast at the Club Lounge or in-room
- A 5.9-foot-tall in-room Christmas tree decorated with lights and ornaments
- A bottle of Laurent-Perrier Cuvée Rosé Brut and a tin of Christmas cookies
- An artful Christmas cake made in-house at Sweets & Deli
- A splendid prix-fixe Christmas dinner at Grand Kitchen

*Children below the age of 13 are permitted in the Club Lounge only until 5:30 pm daily

The holiday spirit is ever present throughout the Christmas season, with dazzling decorations adorning the hotel’s public spaces and a stately, 16-foot-tall Christmas tree taking pride of place in the grand lobby.

With majestic lighting displays beginning to shine across the city each wintertime from early November through the Christmas holidays, a ‘Tokyo Illuminations’ tour is included in this year’s offerings. The approximate four-hour experience starts after dusk at guests’ choice of 5:00 pm, 6:00 pm or 7:00 pm.

In the company of a guide, guests will be chauffeured around the city in a private car to several of the areas featuring impressive installations, including the brilliantly lit Marunouchi Naka Dori, the 0.8-kilometer-long (half a mile), tree-lined boulevard that stretches from nearby the hotel to the ritzy Ginza district. Also on the itinerary are Omotesando and Shibuya, with their zelkova trees all aglow.

Tailored to guests’ interests, the tour will include as many stops as desired (during the allotted time) – including the opportunity to swing by the Christmas markets at Roppongi and Azabudai Hills – as well as the services of a local photographer to capture the entire experience. At the top of Palace Hotel Tokyo’s roster of handpicked photographers is Gorta Yuuki, a seasoned professional whose versatile and artistic body of work has been featured in the likes of *Vogue*, *Elle Décor* and *Condé Nast Traveller* magazines, among others.



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Presenting an upscale experience but with the comfort and warmth of Christmas at home, Palace Hotel Tokyo's all-day dining restaurant [Grand Kitchen](#) draws inspiration from the kitchen of a grand residence. A large, see-through fireplace adds to its cozy, welcoming feeling on chilly Tokyo nights. Its sumptuous, six-course Christmas menu includes abalone and *zumi* (snow) crab, steamed flounder with caviar, and choice of grilled or roasted Japanese beef.

Guest who prefer a Michelin-starred Christmas or a more traditional Japanese menu can opt to dine at [Esterre by Alain Ducasse](#) – the hotel's contemporary French restaurant featuring the natural flavors of Japan's *terroir* – or at one of the hotel's Japanese eateries instead (at additional charge). Options include *kaiseki* at [Wadakura](#), *teppanyaki* at [GO](#) or *tempura* at [Tatsumi](#).

Also on the menu – for enjoyment in-room – is one of the hotel's coveted Christmas cakes, made in-house each year by the team at Sweets & Deli, the hotel's popular pastry shop. This year's selection of five cakes for 'A Tokyo Christmas' guests to choose from include:

- A decadent *Noël à la Neige* – a blueberry-rich take on the classic British Victoria sponge cake
- An all-about-pistachio *Couronne de Noël* made with luscious mousse and cream
- A *Supérieur* shortcake brimming with premium strawberries from Tochigi prefecture
- The hotel's signature *Marron Chantilly* supersized into an indulgent mountain of snow
- Esterre's exquisite *Fleur de Noël* featuring hints of almond, elderflower and apple tarte tatin

Travelers expecting to miss out on their favorite European-style Christmas breads and cakes while spending Christmas in Japan will be pleasantly surprised to discover Sweets & Deli's array of homebaked stollen, kouglof, berawecka and panettone – including some with a uniquely Japanese twist, such as the *Bohnen Stollen* made with *yuzu*-flavored marzipan and *kinako* (soybean flour) and *Kouglof de Noël* baked with sweet chestnuts kneaded into a *matcha* dough and finished with a raspberry chocolate glaze.

Rates for 'A Tokyo Christmas' start at JPY 941,000, limited to stays between December 20-25, 2025.* Subject to availability. Booking requests must be received by 15 November.

*Rates include consumption tax, excludes accommodation tax and service charge

For more information, please visit: www.en.palacehoteltokyo.com/offer/a-tokyo-christmas

ABOUT PALACE HOTEL TOKYO

As the anchor to a billion-dollar, mixed-use development which debuted in 2012 following a re-build 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.



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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 by Alain Ducasse.

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 10 consecutive years and has achieved a Five-Star rating for its spa since 2024.

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



For more information on Palace Hotel Tokyo, including fact sheets, please visit our [online Newsroom](#).

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