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Patina Osaka Celebrates the Festive Season with a "Winter Forest" Theme

A Diverse Lineup of Winter Experiences, from Christmas Dinners and Afternoon Tea to Music and Wellness



Patina Osaka, located in Chuo-ku, Osaka, marks the first Japanese property from Capella Hotel Group, one of the world's leading luxury hospitality groups. For the 2026 festive season, the hotel unveils an enchanting collection of Christmas and New Year experiences under the theme, "Winter Forest – Moments of Celebration Illuminated in the Winter Woods."

Inspired by the quiet beauty and inviting warmth of a winter forest, this year's festive season presents a thoughtfully curated collection of experiences imbued with Patina Osaka's distinctive sense of artistry and refinement. Guests are invited to

discover exquisite seasonal dining celebrating the finest flavours of winter, New Year festivities brought to life through music, and restorative wellness experiences designed to nurture both body and mind.

As the year draws gracefully to a close and a new chapter begins, Patina Osaka welcomes guests with heartfelt appreciation for their continued support. From intimate Christmas moments shared with loved ones to the anticipation of welcoming the New Year, guests are invited to celebrate the season through an exceptional festive experience, uniquely envisioned by Patina Osaka.

Patina Osaka Christmas Cake Collection

Adding a touch of festive elegance to the season's celebrations, Patina Osaka presents three exquisite Christmas cakes: Kibi Sugar and Strawberry Shortcake, Pistachio Berry Ornament, and Bûche de Noël Marron Orange, alongside charming Gingerbread Man Cookies.



Kibi Sugar & Strawberry Shortcake

Price: 11cm ¥7,200 / 14cm ¥8,200

A delicate shortcake crafted with kibi sugar in both the sponge and fresh cream, lending a mellow sweetness and beautifully light finish. Layers of smooth soy milk custard are complemented by fresh strawberries and dried cranberries, creating an elegant balance of flavour and texture. With its festive presentation and gentle sweetness, this Christmas cake is a delightful indulgence for both body and soul.

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Pistachio Berry Ornament

Price: 12cm ¥9,700 (Limited to 40 cakes)

Inspired by a Christmas ornament, this cake is topped with a small ornament featuring the Patina logo. Smooth pistachio mousse is layered with a sweet-tart berry jelly and fragrant toasted nuts, creating a rich, well-rounded flavor. Enjoy its delicate, melt-in-your-mouth texture and the indulgent taste that only Christmas can bring.



Bûche de Noël Marron Orange

Price: 12cm ¥6,700 (Limited to 40 cakes)

Inspired by the form of a tree stump, this Christmas cake layers moist chocolate sponge with rich chocolate cream and house-made jam crafted from orange peel repurposed from the hotel's kitchens. Mont Blanc cream and marrons glacés bring depth to the chestnut and chocolate flavours, lifted by the bright aroma of orange.

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Gingerbread Man Cookies

Price: ¥1,600 (Set of 3)

Alongside the Christmas cake collection, Patina Osaka presents charming Gingerbread Man Cookies, delicately scented with ginger and warming spices. Adorned with the Patina logo, each cookie offers a fragrant, comforting flavour and makes a delightful gift to share with loved ones throughout the festive season.



Dried Persimmon & Orange Panettone

Price: ¥4,700

The delicate sweetness of dried persimmon meets the bright citrus aroma of upcycled candied orange in this traditional Italian festive bread. Crafted with a house-made natural starter and 100% Italian high-gluten flour, each loaf is carefully baked using time-honoured methods. Japanese ingredients and Italian tradition come together in a thoughtful expression of sustainability.

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Stollen

Price: ¥3,800

A traditional Christmas treat, our Stollen is generously filled with dried fruits and nuts, this traditional Christmas confection offers a rich aroma and deep, layered flavours.

Reservation Period: October 1 (Thu) – December 13 (Sun), 2026
Advance payment required
Reservation URL: P72（Pick Up） / Patina Osaka - TableCheck

Collection Period:

December 23 (Wed) – December 26 (Sat), 2026, 10:00 AM – 6:00 PM

Collection Location: P72, 1F, Patina Osaka
From December 23 (Wed) to December 25 (Fri), a limited quantity will also be available for same-day purchase.

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P72 | A Christmas Celebration Inspired by Japan's 72 Micro-Seasons



Christmas Afternoon Tea at P72

Signature restaurant **P72** presents a Christmas course celebrating the bounty of winter. Inspired by Japan's traditional calendar of **72 micro-seasons, or *shichijūni-kō***, each dish captures the subtle transitions of the season through carefully selected organic ingredients at their peak, while honouring close relationships with local producers. Surrounded by the warmth of natural wood and soft lighting, guests are invited to savour thoughtfully crafted dishes that allow the distinctive character of each ingredient to shine.

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Christmas Course

Period: December 23 (Wed) – December 26 (Sat), 2026
Location: P72, 1F, Patina Osaka
Hours: Lunch 11:30–14:30 (Last Order) | Dinner 17:30–21:00 (Last Order)
Price: Lunch: ¥8,000 / ¥13,000 per person
Dinner: ¥13,000 / ¥20,000 per person
Reservations: P72 / パティーナ大阪 - TableCheck (テーブルチェック)

IÑAKI | A Festive Season Celebrating Wood Fire and the Bounty of the Season

Located on the 19th floor, IÑAKI celebrates the flavours of Spanish Basque cuisine, using rotisserie and wood-fired grilling to draw out the natural richness of each ingredient. During the festive season, the restaurant presents a special Christmas course showcasing the distinctive aromas and flavours of wood fire, followed on New Year's Eve by "Noche de Fuego," a celebration centred around the elemental power of flame. Through IÑAKI's distinctive cuisine, guests are invited to embrace the Basque spirit of gathering together and sharing food in celebration.

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Festive Lunch Course

Period: December 23 (Wed) – December 31 (Thu), 2026

Location: IÑAKI, 19F, Patina Osaka

Hours: 11:30–14:00 (Last order)

Price: ¥6,000 / ¥7,500 / ¥9,500 per person

Reservations: IÑAKI / Patina Osaka - TableCheck

Christmas Dinner Course

Period: December 23 (Wed) – December 26 (Sat), 2026

Location: IÑAKI, 19F, Patina Osaka

Hours: 17:30-21:00 (Last Order) ※Last order at 20:30 on December 23.

Price: ¥22,000 / ¥30,000 per person

Reservations: IÑAKI / Patina Osaka - TableCheck

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NIJIRI | Winter Afternoon Tea Inspired by the Beauty of Japan's WABARA Roses



WABARA, Japan's exquisite roses, are celebrated for their delicate hues and graceful beauty. Inspired by the WABARA cultivated by Keiji Kunieda at Rose Farm Keiji in Shiga Prefecture, **NIJIRI**, the tea lounge on the 19th floor, presents an elegant Winter Afternoon Tea.

The beauty and artistry of WABARA are expressed through a refined selection of seasonal sweets and savouries, thoughtfully paired with carefully selected teas. In a serene setting that embodies Japanese aesthetics and craftsmanship, guests are invited to enjoy a tranquil afternoon overlooking the winter landscape of Osaka.

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WABARA Winter Afternoon Tea

Sweets

- Foie gras terrine, apple compote, rose gelée
- WABARA & lychee cake
  Lychee mousse, WABARA berry gelée
- WABARA & apple tart
  WABARA apple compote, cane sugar Chantilly cream
- WABARA & pistachio meringue
  Pistachio cream, meringue, WABARA confiture
- WABARA & apricot chocolate
  Apricot confiture, WABARA berry ganache
- WABARA & Earl Grey
  WABARA glaze, Earl Grey financier
- Brown sugar scone, berry scone
  WABARA berry confiture, orange marmalade, clotted cream, honey

Savouries

- Edamame falafel, romesco sauce, prosciutto crisp
- Taramosalata, smoked salmon roe

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- Turnip soup, white miso, yuzu
- Flounder and pear carpaccio roll, Japanese parsley oil, rosehip vinaigrette
- Sukalki, crispy taro

Location: NIJIRI, 19F, Patina Osaka
Hours: 11:30 AM – 16:30 PM (Last Order) ※Last order at 20:00 only from December 24 to 27.
Reservations: NIJIRI / Patina Osaka - TableCheck

Period: November 13 (Fri) – December 23 (Wed), 2026, and January 4 (Mon) – January 12 (Tue), 2027
Price: ¥9,500 | Guaranteed window seat & glass champagne ¥12,500

Period: December 24 (Thu) – December 27 (Sun), 2026
Price: ¥12,500| Guaranteed window seat & glass champagne ¥16,500

Period: December 28 (Mon), 2026 – January 3 (Sun), 2027
Price: ¥9,900| Guaranteed window seat & glass champagne ¥12,500

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BARIN | A Christmas Celebration of Seasonal Japanese Ingredients and Teppanyaki Craftsmanship



At **BARIN**, the teppanyaki restaurant where chefs prepare carefully selected seasonal ingredients from across Japan before guests' eyes, a special festive menu showcases the harmony between exceptional produce and refined culinary craftsmanship. From the gentle sizzle of ingredients on the teppan and their enticing aromas to the steam rising as each dish comes to life, guests are invited to immerse themselves in the theatre of live cooking through all five senses.

Against sweeping views of the Osaka skyline, each ingredient is carefully considered and prepared with precise heat control, resulting in beautifully crafted dishes that bring an elegant sense of occasion to the festive season.

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Christmas Course

Period: December 24 (Thu) – December 26 (Sat), 2026
Location: BARIN, 19F, Patina Osaka
Hours: Lunch 11:30–14:00 (Last Order) | Dinner 17:30–21:00 (Last Order)
Price: Kaiseki Lunch: ¥12,000 per person / Teppanyaki Counter Lunch: ¥15,000 / ¥25,000 per person / Teppanyaki Counter Dinner: ¥38,000 / ¥60,000 per person
Reservations: BARIN / Patina Osaka - TableCheck

SONATA BAR & LOUNGE | Celebrate the Festive Season Against the Osaka Skyline



SONATA BAR & LOUNGE welcomes the festive season with a limited-edition selection of drinks and culinary delights. Highlights include **"Symphony of Flavours,"** an artfully curated pairing of an original mocktail with savoury bites and sweets, alongside exclusive Christmas cocktails crafted especially for the season.

Set against sweeping views of Osaka's ever-changing skyline, from daylight to the glow of the city after dark, guests are invited to savour SONATA's distinctive take on the festive season.



Christmas Cocktails

Details & Features

Period: December 1 (Tue) – December 26 (Sat), 2026

Location: SONATA BAR & LOUNGE, 20F, Patina Osaka

Hours: Weekdays 14:00–22:30 (last order); weekends and holidays 12:00–22:30 (last order) *Last order is at 23:30 on December 18, 19, 24, and 25.

Price: From ¥3,000 per person

Reservations: SONATA BAR & LOUNGE / Patina Osaka - TableCheck

Festive Season Stay Offer

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An Exclusive Christmas Suite Escape

Celebrate the festive season with someone special at Patina Osaka. Seasonal sweets, a celebratory toast and a leisurely breakfast invite you to slow down and savour time together. Enjoy JPY 10,000 in hotel credit when staying in a Deluxe or Premier Room, or JPY 20,000 when staying in a suite. Thoughtful festive décor brings a seasonal touch to Junior Suites and higher room categories. Amid the calm of an urban retreat, discover moments of connection to cherish.

“Joyful Gathering” Christmas Stay Package

Booking period: 1 October–22 December 2026

Stay period: 16 November–25 December 2026

Package Inclusions

- A welcome amenity of festive chocolates or pastries
- One bottle of Telmont Réserve Brut Champagne with the exclusive Patina Osaka label, or a special non-alcoholic beverage
- Breakfast featuring fresh, locally sourced ingredients
- Festive decorations in Junior Suites and higher room categories
- JPY 20,000 in hotel credit for suite stays
- JPY 10,000 in hotel credit for Deluxe or Premier Room stays

Hotel credit is issued per room, per stay.

Rates: From JPY 99,802 per room, per night, based on double occupancy

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OSAKA

Reservations:
https://be.synxis.com/?Hotel=48036&Chain=21430&locale=ja-JP&promo=Festive

Patina Wellness | “Winter Forest Glow,” Inspired by the Serenity of Nature



At Patina Wellness, **“Winter Forest Glow”** is a seasonal treatment inspired by the crisp air and quiet radiance of a winter forest. The experience begins with a 75-minute Balinese massage designed to nourish the skin, followed by a infrared sauna session to gently warm the body and guide both body and mind into a state of calm and relaxation.
Following the treatment, guests can enjoy a warm Yuzu and Ginger Tea, gently warming the body from within and extending the feeling of relaxation. As a festive

seasonal touch, guests will also receive an original Patina Osaka gingerbread man cookie to take home.
Rooted in Patina's connection with nature, this seasonal treatment invites guests to embrace the beauty and tranquillity of the winter forest through a restorative wellness experience.

Period: November 1 (Sun) – December 31 (Thu), 2026
Location: Patina Wellness, 4F, Patina Osaka
Duration: 110 minutes
Price: ¥78,000 per couple
Reservations: Online Booking

The Festive Season Begins with the Lighting of the Christmas Tree



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On Friday, November 13, 2026, Patina Osaka will host its Christmas Tree Lighting Ceremony in the 19th-floor lobby. Guests are invited to gather for the moment the tree is illuminated, marking the beginning of the festive season at Patina Osaka.

Date: November 13 (Fri), 2026
Time: 6:00 PM – 7:00 PM
Location: Lobby, 19F, Patina Osaka

All prices are inclusive of tax and service charge.
Menu items are subject to change depending on ingredient availability.

ABOUT PATINA OSAKA

Situated between the historic Naniwa Palace ruins and Osaka Castle, Patina Osaka invites mindful explorers to experience transformative luxury redefined through the lens of conscious living and creative expression.

Rising 20 stories above Osaka, the “City of Water,” the sanctuary stands as a symbol of sustainable beauty. Aged copper, carefully selected timber, and flowing water come together to tell a story of time while honouring both the earth and artistry.

The hotel’s 221 meticulously designed guestrooms reflect the Japanese appreciation for the seasons, creating harmony with the rhythms of nature. Guests can also experience Restaurant P72, which offers micro-seasonal cuisine using seasonal ingredients to tell the stories of local artisans and the region’s bounty, as well as a dedicated listening room where music becomes meditation through speakers crafted by sound pioneer Devon Turnbull (OJAS).

Patina Osaka is a hotel for guests seeking not only a place to stay, but also a place for meaningful growth — where heartfelt luxury, artistic sensibility, sustainability, and refinement come together. We were named the "World's Best Hotel" and the "No. 1 City Hotel in Asia" in the Travel + Leisure World's Best Awards 2026. Additionally, we ranked 33rd globally in "The 50 Best Hotels 2026" and received the special "Nikka Best New Hotel Award 2026."

For more information, please visit:https://patinahotels.com/osaka/ja
Instagram @patinaosaka | LinkedIn @patinahotel

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