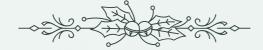


## F E S T I V I T I E S

Embracing the spirit of giving and sharing this Festive Season – wishing you all the happiness it brings.

2023 / 2024





- 1. Gift Vouchers
- 2. All-Inclusive Sunday Buffet Lunch
- 3. Festive Menus
- 4. Christmas Eve Menu
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## GIFT VOUCHERS





Spoil your loved ones with a memorable gift voucher which can be used in any of our outlets.

Choose between Overnight Stay, Dining, Sunday Lunch, Wellness area access or any other personalised voucher.

For gift vouchers enquiries kindly contact us via email:

reservations.rivierahotel@labranda.com.



### ALL-INCLUSIVE SUNDAY Buffet Lunch at

Mirasol Restaurant

Join us for an All-Inclusive Sunday Buffet Lunch and enjoy a vast selection of antipasti, pasta dishes, freshly baked pizza, main courses, desserts, surprise cocktail, flowing house wine and beer, soft drinks and water.

Every Sunday 12:30 - 15:00 hrs I Live music

foodandbeverage.rivierahotel@labranda.com +356 99290011

Reservation is required and is subject to availability

## FESTIVE MENUS



Indulge in our special holiday menus and celebrate Christmas and New Year at Labranda Riviera Hotel & Spa.

Christmas Eve Buffet Dinner 18:00 - 22:00 hrs

Christmas Day Buffet Lunch 12:30 - 15:00 hrs

New Year's Eve Buffet Dinner 19:00 - 23:00 hrs

New Year's Day Buffet Lunch 12:30 - 15:00 hrs €49 per person

€25 per child (6-12 years)

€59 per person

€29 per child (6-12 years)

€72 per person

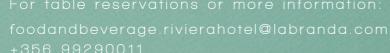
€34 per child (6-12 years)

€59 per person

€29 per child (6-12 years)

\*Children under 6 years old are not subject to admission fees.

MIRASOL RESTAURANT | LIVE MUSIC







# CHRISTMAS EVE MENU Buffet Dinner



#### **ANTIPASTI**

Selection of antipasti and salads Fishermen's table including smoked and marinated fish Terrines and cuts from land and sea, served with dips

#### SOUP

Roast Pepper & plum Tomato soup V
Garlic & basil croutons
Sea food chowder with minted croutons

#### PASTA

Garganelli pasta with beef, rocket leaves, zucchini, and porcini mushroom sauce
Stuffed cannelloni pasta with cottage cheese baked in basil tomato fondue
Rigatoni with grouper, olives, basil, cherry tomato, and lobster sauce

#### CARVERY

Traditional roast turkey with a chestnut, sage, apricot & prune stuffing, served with rosemary jus

#### MAIN COURSE

Smoked Gammon with Maltese sausage, cinnamon & spicy Pears

Duo of Sea bass and Grouper with a Ginger and Lemon grass sauce

Pan fried Honey glazed Brussel Sprouts 

Sesame and Butter glazed Parsnips and Carrots 

Indian 'Gobi Aloo' and 'Pilau' rice 

Oven roasted Potatoes with Thyme and caramelized Onions

#### MEXICAN STATION

Beef Chili con carne
BBQ pulled Pork Tacos
Turkey Enchiladas
Sweet corn Tomalito
Pico de Gallo, jalapeños and Mexican salsas

#### **DESSERTS**

Our Pâtissiers' extensive dessert creations
accompanied with an array of different flavoured ice- creams &
assorted condiments
Carved fruit and chocolate fountain
Labranda mince pies and warm Christmas pudding with brandy
cream

#### FOR THE YOUNG ONES

Santa's spread on our kid's table laden with Christmas goodies.

#### **DRINKS**

## CHRISTMAS DAY MENU



#### ANTIPASTI

Mediterranean tapas & salads, cured meats, smoked meats, and terrines Fish and shellfish market feast served with chilled homemade vinaigrettes

#### SOUP

Pea and ham hock confit soup with Pancetta focaccia croutons

Roasted butternut squash and cardamom soup V

#### **PASTA**

Baked lasagna with Lamb ragout, glazed with brie cheese
Pasta with salmon, prawns and rucula, tossed in Sun dried
tomato pesto
Italian potato gnocchi al parmigiano e pomodoro

#### CARVERY

Traditional roast turkey with sage and onion stuffing, served
with roasting gravy
Honey glazed studded Gammon served with mango and
leek chutney

#### LIVE COOKING

Fresh Sea bass with citrus dressing
Marinated Lamb chops with garlic confit & mint
Marinated grilled Beef caramelized shallots, horseradish jus

#### MAIN COURSE

Pan fried Rabbit with garlic, thyme, and Barolo reduction
Duck confit with aromatic spices, set on cabbage
and beetroot compote
Chicken stuffed with walnut and blue cheese farce, wrapped in
parma ham
Steamed Grouper and king prawn with lime
and chamomile sauce
Sautéed Brussel sprouts with pancetta and sesame
Rice pilaf infused with ginger and lemon

#### CHINESE FOOD STATION

Chinese Pork Spareribs

Oriental Dim sum, Beef with black bean sauce

Crispy fish with sweet and sour sauce, Stir fry noodles with vegetable 

V

#### DESSERTS

Assortment of yummy creations, including Labranda mince pies,
warm Christmas Pudding with brandy cream
loe cream bar with condiments
Carved fruit and chocolate fountain
Cheese selection with grapes, celery, chutneys, grissini, and nuts

#### FOR THE YOUNG ONES

Santa's spread on our kid's table laden with Christmas goodies

#### **DRINKS**

# NEW YEAR'S EVE MENU



#### ANTIPASTI

Sea food, cured meat, game terrines, rustic charcuterie platters

Fish & shellfish market table

Lebanese cold & hot mezze

Fresh salad & homemade infusions

#### SOUP

Cream of carried cauliflower soup with a hint of coconut milk 

Sesame croutons 

French Lobster soup with a medley of Fish 
Anchovies and olive focaccia croutons

#### **PASTA**

Strozzapreti pasta with crispy Pancetta, Mascarpone & Gorgonzola crema Paccheri pasta with beef, sun dried tomato pesto Salmon and prawn Ravioli with cherry Tomato and herb cream

#### CARVERY

Slow roast Beef studded with Garlic and Thyme crust. Scottish Salmon en croute served with dill beurre blanch

#### MAIN COURSE

Venison with caramelized balsamic onions & parsnips
Poached Grouper with shellfish ragout and Saffron broth
Grilled Quail with mushrooms compote, honey and sesame jus
Baked vegetable lasagna with feta cheese and basil V
Chicken stuffed with herb cream cheese, wrapped in pancetta
Moroccan style Cous-Cous V
Thai fried rice with chili and spring onions

That fried rice with chili and spring onlons Bouquetiere of fresh market Vegetables tossed in garden herbs Roast Potato Boulangere with Onions and Rosemary perfume

#### LIVE GRILL STATION

Marinated Lamb cutlets
with Rosemary and Tunisian preserved Lemons
Brown Meager with fennel and Caviar sauce
King prawns in garlic, herbs, and chili oil
Classic Paella Valenciana

#### DESSERTS & CHEESES

Our pâtissier's extensive sweet creations
Cakes, Gateaux, Mousses, Flans, Individuals, and pastries
with an array of ice creams and condiments.
Carved fruit and chocolate fountain
Farmhouse cheese selection with frozen grapes,
fig jam, nuts, and grissini

#### DRINKS

# NEW YEAR'S DAY MENU



#### ANTIPASTI

An array of local tapas & salads, charcuterie delicacies and terrines. fish and shellfish market feast. served with our in-house prepared flavoured oils and dressing

#### SOUP

Cream of mushroom soup ▼
Garlic and thyme croutons
Beef broth with root vegetables and beef tortellini

#### PASTA

Fresh twisted pasta with tomato and basil fondue VPaccheri pasta with chicken, almonds, and green curry sauce

Baked Cannelloni with Salmon, spinach, and cottage cheese

#### **CARVERY**

Beef Wellington, mushroom fricassee, cured ham & mustard served with port-wine scented jus.

Roast leg of Lamb, served with minted gravy

#### LIVE STATION

Fillet of Salmon with Pernod and lobster sauce Grilled Veal served with sage and lemon.

#### MAIN COURSE

Smoked Pork with caramelized mango
Sea bass with clams, mussels, and creamed leeks
Blanquette of Lamb
Grilled Chicken with forest Mushrooms and red Onion jus
Asparagus, broccoli, snow pea & goat cheese pie V
Glazed bouquetiere of winter vegetables V
Roast baby potatoes

#### ASIAN STALL

Chicken madras curry, Thai fried rice
Japanese-style Crispy fish and king prawns
served with wasabi & bok choy sauce
Cantonese stir-fry pork with cashew nuts and onions
Oriental spring rolls, Indian samosas 
Vegetable noodles 
Chinese duck pancakes
Selection of asign sauces

#### DESSERTS & CHEESES

treat yourself with tempting sweet delights, lce cream bar with assorted condiments Carved fruit and chocolate fountain a selection of farmhouse cheese selection with dried fruit, chutneys, grissini, and nuts

#### DRINKS



## CORPORATE OVERNIGHT STAYS

Elevate your corporate events and staff parties with an exclusive offer from Labranda Riviera Hotel & Spa. Secure your exclusive overnight retreat for your team at just €50 per room per night, including a delectable buffet breakfast.

#### Terms & Conditions

- All bookings must be accompanied by a deposit upon confirmation. The deposit amount will be communicated at the time of booking and is necessary to secure your reservation.
- Quoted prices are inclusive of VAT
- If you or any of your guests have specific dietary requirements, the hotel must be informed at least 7 working days prior to the event date.



### Per room per night on a Bed & Breakfast basis

Note: rates are not applicable between December 23.2023 and January 2. 2024

### CONTACT US

reservations.rivierahotel@labranda.com +356 22899851



## NEW YEAR'S COUNTDOWN PARTY

LIVE MUSIC & DJ





### For room reservations:

For table reservations:

⊠ foodandbeverage.rivierahotel@labranda.com **%**+356 99290011

