

WINTER FESTIVITIES

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

2023 / 2024



LABRANDA
RIVIERA HOTEL & SPA

www.labranda.com/riviera-hotel-spa | info.rivierahotel@labranda.com | +356 2152 5900



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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 | 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

€49 per person
€25 per child (6-12 years)

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

€59 per person
€29 per child (6-12 years)

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

€72 per person
€34 per child (6-12 years)

New Year's Day Buffet Lunch
12:30 - 15:00 hrs

€59 per person
€29 per child (6-12 years)

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

MIRASOL RESTAURANT | LIVE MUSIC

For table reservations or more information:

 foodandbeverage.rivierahotel@labranda.com
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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 ✓
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 Tamalito
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

Free flow of Labranda wine, house beer, soft drinks, juices, mineral water, hot beverages.

CHRISTMAS DAY MENU

Buffet Lunch

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 ✓

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 ✓
Boulangère potatoes

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 ✓

DESSERTS

Assortment of yummy creations, including Labranda mince pies,
warm Christmas Pudding with brandy cream
Ice 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

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NEW YEAR'S EVE MENU

Buffet Dinner

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 carrot 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 stuffed 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 ✓
Chicken stuffed with herb cream cheese, wrapped in pancetta
Moroccan style Cous-Cous ✓
Thai fried rice with chili and spring onions ✓
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

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NEW YEAR'S DAY MENU

Buffet Lunch

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 ✓
Paccheri 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 ✓
Glazed bouquetiere of winter vegetables ✓
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 asian sauces

DESSERTS & CHEESES

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

DRINKS

Free flow of Labranda wine, house beer, soft drinks, juices, mineral water, hot beverages.



CORPORATE PARTIES & GATHERINGS

LOOKING FOR A VENUE TO HOST YOUR
CHRISTMAS PARTY?

Get in touch with our team and we will make your annual
Holiday Party a memorable one.

You can choose between buffet or a set menu and we will
help you select the best suitable venue for you.

✉ foodandbeverage.rivierahotel@labranda.com

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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

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+356 22899851

A festive New Year's party scene. In the foreground, two hands are clinking champagne glasses filled with a golden liquid. The background is filled with falling gold confetti, bokeh lights from string lights, and a large, out-of-focus party horn. The overall atmosphere is celebratory and warm.

NEW YEAR'S COUNTDOWN PARTY

LIVE MUSIC & DJ



For room reservations:

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For gift vouchers:

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