#10 **OCTOBER**



This october, treat yourself to a Break in Roatan

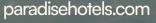
Your escape to Paradise awaits you

The place where the breeze caresses your days and every moment becomes an unforgettable memory. Discover the charm of the Caribbean, relax, and enjoy.



















Roatan

Your **escape** with **stay** + **breakfast and dinner** included

ST29
+TAX PER PERSON.
PER NIGHT,
MINIMUM 2 NIGHTS
DOUBLE OCCUPANCE



Includes Buffet Breakfast and Dinner

Restrictions Apply | Promotion valid from October 1st to December 15th

BOOK NOW





A Feast of Celebration

Morazán Week is Honduras' great holiday, bringing together three national celebrations in a single week: Francisco Morazán, Armed Forces Day, and Columbus Day

"It's the moment when the entire country pauses to celebrate its identity and its people."

Roatan during Morazán Week: Two Worlds in One

During this holiday, Roatán becomes the ideal destination for those who want to combine celebration and relaxation.

What to Expect:

- Patriotic parades and traditional music.
- Honduran cuisine: baleadas, seafood stew, and more.
- Family atmosphere and community spirit.



Unmissable Experiences

traditional dances at sunset.

Beach Parties: Garifuna music and Coconut Cocktails: Taste local drinks as the sun goes down.

Special Packages: Stays that include themed dinners and family activities.

Adventure + Relaxation: Diving in the morning, hammocks by the sea in the afternoon.

Traveler's Tip

Book in advance, the island receives an increase in visitors during this week.

3 activities you can't miss in Roatan



BANANA BOAT

Hop on the classic inflatable banana boat with your friends and get ready to laugh nonstop. The speed, the waves, and the thrill make this activity a fun-filled experience in the waters of Roatán.

SCUBA DIVING

Discover Roatan's underwater world with an unforgettable dive at Paradise Beach Divers, right inside the Paradise Beach Hotel complex. Explore reefs full of life, surrounded by tropical fish and corals that will take your breath away. A perfect adventure for ocean and exploration lovers.





GUMBALIMBA PARK

Step into a magical place surrounded by nature. Enjoy encounters with monkeys and macaws, walk along lush trails, and experience the thrill of canopy tours. A park where fun and adventure come together in one destination.



- 2 medium lobsters
- 6 garlic cloves, finely chopped
- 4 tbsp. extra virgin olive oil
- 4 oz. chopped onion (optional)
- ½ cup dry white wine
- 1 tbsp. butter
- Juice of ½ lemon
- Salt and pepper to taste\
- · Fresh parsley, chopped

- 1. In a skillet, heat 2 tbsp. olive oil and place the lobsters meat side down. Sear over medium-high heat for 3—4 minutes.
- 2. In the same skillet, add the remaining olive oil and the butter, then sauté the chopped garlic and onion.
- 3. Deglaze the skillet with white wine.
- 4. Let it reduce for 3 minutes, then return the lobsters to the skillet, meat side up.
- 5. Sprinkle with lemon juice, cover, and cook over medium heat for 5—7 minutes.
- 6. Place the lobsters on a large plate, drizzle with the garlic sauce, and sprinkle with fresh chopped parsley

Serving Suggestions:

White rice with parsley | Fried plantains with pico de gallo



Our Signature Wine

Dala Cia Chardonnay White Wine

You can find it in our Wine Menu.