



# It's beginning to look a lot like Christmas

'Bon Bini', and thank you for having chosen the Avila Beach Hotel for this Holiday Season. We are committed to making your Christmas and/or Year End gatherings the most memorable ones.

As you will be spending this special Season with us, we would like to inform you of the special events that we have planned especially for you.

This Holiday Season brochure is designed to inform you of our offerings so you can make your reservations in advance and avoid disappointment.

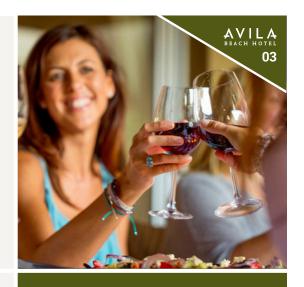
Kindly note that the selected locations are subject to change, due to weather conditions.

We are looking forward to welcoming you during this special Holiday Season at our restaurants and bars!

What better place to celebrate Holiday Season 2024 than here at the **Avila Beach Hotel**  December 24 - Tuesday Christmas Eve Selected A la Carte Dinner Menu

The Pen Restaurant & Terrace From 6PM - 10PM Live Music from 06.30PM - 09.30PM by CJ Opus December 25 - Wednesday Christmas Brunch Buffet

The Pen Restaurant & Terrace From 12PM - 3PM Live Music from 06.30PM- 09.30PM by Lizz & friends



December 25 - Wednesday Christmas Selected A la Carte Dinner Menu

The Pen Restaurant & Terrace From 6PM - 10PM Live Music from 06PM - 9.30PM by Guitar man December 25 - Wednesday Christmas 3-Course Dinner Selected A la Carte Dinner Menu

Blues Restaurant From 6PM - 10PM Live Music from 06.30PM - 09.30PM by Igort Rivas **Togetherness** is the spirit of the **Holiday Season** 



December 31 - Tuesday New Year's Eve Buffet

The Pen Restaurant & Terrace From 6PM - 9PM Live Music from 6.30PM - 9PM by Chris Wallé December 31 - Tuesday
New Year's Eve 3-Course Dinner

Blues Restaurant From 6PM - 10PM Live Music from by Guitar man December 31 - Tuesday
New Year's Eve Celebration

On the Beach
From 9PM - 2AM
Music by Maxwell Entertainment
& DJ Boogieman
Food Station with
selected snack menu

# The Pen Restaurant & Terrace Christmas Eve & Christmas A la Carte Dinner

**December 24 & 25** 

From 6PM till 10PM

# Starters US\$. 22

#### **Beetroot-Marinated Salmon**

Served with an apple and fennel salad, finished with a dill dressing

# Couscous Salad with Watermelon, Feta, Mint, and Herb Oil

A refreshing salad featuring fluffy couscous, sweet watermelon cubes, crumbled feta, fresh mint, and a drizzle of aromatic herb oil

01

#### Caribbean Ceviche

Selection of fish with mango and lime, served with crispy yucca chips

01

# **Lobster Tartare with Marinated Shrimp**

Fresh lobster tartare with tarragon and chives, served with marinated shrimp and a dill-mustard sauce





Peace, Love, Happiness, Good Health, & Joy

# The Pen Restaurant & Terrace Christmas Eve & Christmas A la Carte Dinner

**December 24 & 25** 

From 6PM till 10PM

# Main Dishes US\$. 39

## Marinated Slow-Cooked Tenderloin [180gms]

With Foie gras topped with au jus, served with confit Roseval potatoes and roasted vegetables

### Grilled Portobello with Herb-Mashed Potatoes and Mango-Tomato Salsa

A hearty grilled Portobello mushroom stuffed with ratatouille made from seasonal vegetables, served with creamy herb-infused mashed potatoes and a vibrant mango-tomato salsa

#### Pan-Seared Red Snapper Fillet with Shrimp

Perfectly pan-seared red snapper fillet with shrimp, served with herb-infused mashed potatoes and a fresh mango-tomato salsa

or

#### Lamb shank

Slow cooked in red wine, carrots, garlic, onions, and thyme, served with mashed potatoes

#### **Airline Chicken**

Marinated, baked in garlic butter, Rosemary and mashed potato





It's the time to gather **Golden Moments**and create

lasting **memories**together

# The Pen Restaurant & Terrace Christmas Eve & Christmas A la Carte Dinner

**December 24 & 25** 

From 6PM till 10PM

# Dessert US\$.17

## **Dessert Tasting**

A selection of various small desserts, including passion fruit panna cotta, tiramisu, and raspberry cheesecake or

## **Tropical Fruit Tartare with Mango Sorbet**

Finely diced tropical fruits served as a tartare, complemented by a scoop of refreshing mango sorbet

#### Lemon Basil Tiramisu

A refreshing twist on the classic tiramisu with a hint of basil and lemon

#### **Passion Fruit Panna Cotta**

Creamy panna cotta infused with passion fruit, topped with a fruit coulis





**Christmas** isn't a **season**It's a feeling

# The Pen Restaurant & Terrace Christmas Brunch Buffet December 25

From 12PM till 3PM USS. 79

#### **Assorted Bread & Cold Cuts**

Christmas Bread / Kerststol
Charcuterie / Luxury Meats
Breads and dips
with infused oils
Walnuts and Arugula
Parma Ham and Truffle Dressing
Smoked Salmon and Herb Cream Cheese
Smoked eel and mackerel

### Soup

Forest Mushroom Soup with Fine Herbs and Herbal Croutons

#### Salads

Sweet and Sour Cucumber Salad Pasta with Vegetables and Mustard Sauce Coleslaw with Aniseed and Sweet Bell Pepper Grilled Zucchini Salad with Smoked Chicken

#### **Build Your Own Salad**

Assorted Greens, Condiments & Garnishes

#### **Quiches**

Quiche with Goat Cheese, Spinach, and Pine Nuts Ouiche Lorraine

#### Main Dishes

Vegetarian Lasagna with Zucchini, Eggplant, and Sun-Dried Tomatoes Marinated Pork Loin Medallions with Roasted Red Onions Local Mahi Mahi served with Pasta and Creamy Herb Sauce Chicken Medallions Rosemary sauce

#### **Side Dishes**

Roasted Italian Vegetables Baked Potatoes Caribbean Rice

# **Live Cooking Stations**

Pasta Veggie, Chicken or Seafood Carved US prime beef

#### **Dessert Buffet**

Chocolate Tart
Tropical Fruit Salad
Fruit Cake
Cheesecake with White Chocolate



# Have a **Jolly** and **tasty** Christmas

# Kids Corner Chicken finger Pasta with meatballs Mini Sliders Poffertjes



# The Pen Restaurant & Terrace New Year's Eve Buffet

December 31

From 6PM till 10PM US\$. 109

# **Seafood Raw Bar & Chilled Station**

**Fresh Oysters** served on ice with lemon, mignonette, cocktail sauce, and tropical salsas

**Mixed Seafood Ceviche** shrimp, red snapper, and local fish marinated in citrus juices with peppers, onions, and cilantro

**Snow Crab Claws and Lobster Tails** chilled and served with garlic butter

**Shrimp** chilled with cocktail sauce, wakame and lime wedges.

# **Main courses**

**Grilled Caribbean mahi-mahi** grilled mahi-mahi with garlic-lime butter

**Steamed Mussels and Clams** in a white wine, garlic, and herb broth

**Jerk Chicken** grilled and seasoned with authentic Caribbean spices

**Diced beef** slow-cooked beef in a rich red wine sauce with Caribbean spices

**Mixed Rice** traditional tropical style-style rice with coconut

Herb roasted potatoes

# **Carving Station**

**Carved roasted US prime beef,** served with horseradish cream and jus.

Roasted Salmon with herb crust and capers sauce

# Salads and Sides

**Mixed Green Salad** with tropical fruits, nuts, and a citrus vinaigrette

Caribbean Coleslaw with shredded cabbage, carrots, and a tangy dressing

**Roasted Potatoes with Rosemary** crispy potatoes with a hint of garlic and herbs

**Grilled Vegetables** a mix of bell peppers, zucchini, and eggplant.

**Spicy Tuna salad** 

# **Tapas & Toppings**

Beet Carpaccio with goat cheese
Prosciutto with arugula and pesto mayo
Salmon tartar with wasabi mayo
Beef Carpaccio with truffle and parmesan

# **Desserts**

**Rum Cake** moist cake soaked in rum with a caramel glaze

**Tropical Fruit Tart** with mango, passion fruit, and berries

Mousse mango and red fruit

Coconut Flan creamy flan with a hint of coconut





Glitters & Sparkles
Sit back, relax and
Enjoy the Vibes

# **Blues Restaurant 3-course Christmas Dinner**

**December 25** 

From 6PM till 10PM

# Starter US\$. 22

# **Lobster Tartare with Marinated Shrimp**

Fresh lobster tartar with tarragon and chives, served with marinated shrimp and a dill-mustard sauce

01

#### Caribbean Ceviche

Marinated fresh grouper and shrimp with mango, lime, red onion, and coriander served with crispy yucca chips

01

### **Couscous Salad**

Couscous with watermelon, feta, mint, and herb oil

# Main Course US\$. 39

# Grilled Portobello with Herb-Mashed Potatoes and Mango-Tomato Salsa

**S**tuffed Portobello with ratatouille made from seasonal vegetables, served with herb-infused mashed potatoes and a fresh tomato salsa

01

#### Grilled Mahi-mahi and Lobster meat

Pan-seared Mahi-mahi and shrimp, served with herb-infused mashed potatoes and a fresh mango-tomato salsa

OI

# Rib-eye

[220gms] of US beef served with a rosemary jus and roasted Roseval potatoes

or

#### Airline Chicken

Marinated, baked in garlic butter, Rosemary and mashed potato

# Dessert US\$. 15

#### Lemon Basil Tiramisu

OT

#### Piña Colada Cheesecake

A tropical twist on a classic cheesecake, infused with coconut, and pineapple flavors, topped with a pineapple glaze, and a hint of cookies, served with vanilla ice





'Tis the Season to Celebrate

# **Blues Restaurant 3-course New Year's Eve Dinner December 31**

From 6PM till 10PM US\$. 79

# Starter

# **Jumbo Shrimp Cocktail**

Chilled Prawns served on diced lettuce with cocktail sauce

#### **Couscous Salad**

Couscous with watermelon, feta, mint, and a subtle herb oil

# **Main Course**

## Marinated Slow-Cooked Tenderloin [180gms]

With Foie gras topped with au jus, served with confit Roseval potatoes and roasted vegetables

## **Baked Portobello**

Stuffed with roasted zucchini, eggplant with fragrant herb oil

# Fresh Norwegian Salmon with Herb Crust & Dill Mustard Sauce

Grilled salmon filet topped with a flavorful herb crust, served with a champagne rosemary mustard sauce. Accompanied by fresh vegetables and creamy potatoes au gratin

# Dessert

## **Petit Grand Dessert**

A selection of sweet treats





**Merry** everything and a **Happy** always



# Jingle & Mingle Cool Music on the Beach

Ring in the New Year with your feet in the sand, firework and a great ambiance

Purchase your bubbles and toast to a happy 2025.



# Avila's NYE Celebration on the Beach Tuesday, December 31

Music by Maxwell Entertainment 8PM till 12PM

# DJ Boogieman 12AM till 02AM Live Music Maxwell Entertainment Payment for food and drinks with tokens only Dress-code: 'Casual Festive' On the Beach as of 11PM

Food station Each US\$. 17

Beef sliders Chicken sate Spring rolls vegetarian (6pcs)

## **Bubbles**

Cava/Prosseco glass 30/bottle 140

Additionally a selection of bubbles from the card

6 Tips to have the **best** and **hustle free** gatherings this Holiday Season.



# **Allergies**

Inform us about allergies ahead of time. This way our kitchen can prepare something truly tasty for you as well.





Dress for the occasion

"Festive Casual" will fit any Holiday Season occasion.

# **Seating Tip**

If you have six or fewer guests, allow them to seat themselves; with more than six, prepare yourself to give direction, if not place cards.

# Pack like a pro

Nothing beats a wellorganized vacation with a well-packed suitcase. Perhaps you'll even have space left to pack for this special Good Will purpose.

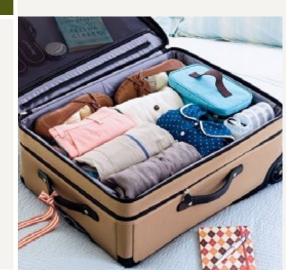


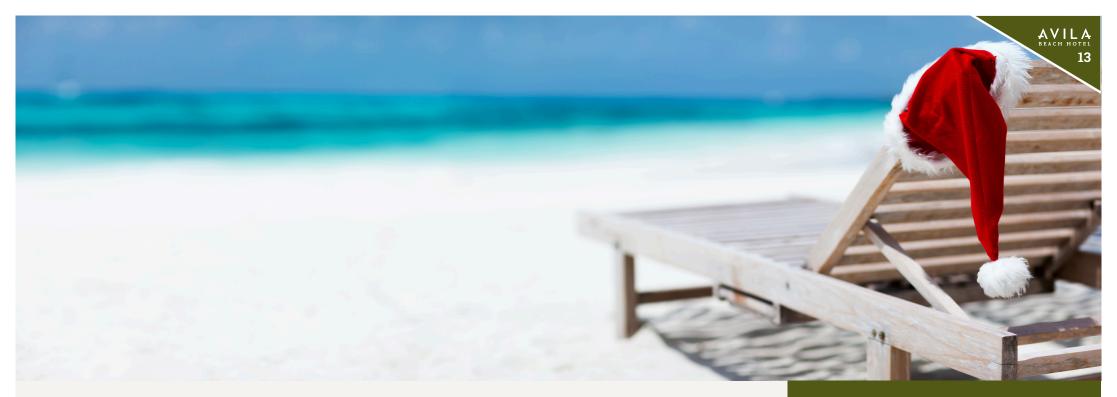
The Holiday Season is the busiest period at the Avila Beach Hotel and restaurants. will fill up fast. Therefore, make your reservations prior to your arrival.



# **Kids price**

All Holiday Season menus in this package are available at 50% discount for children from 4 to 12 years. Children under 4 eat for free.





# Non-hotel guests

For non-hotel guests we require credit card information as a guarantee for the reservation at least 3 days prior to the event.

# **New Year's Eve Celebration**

There will be no cash transactions during the New Year's Eve Celebration on the beach, food and beverages can be purchased with consumption tokens.

# Call or e-mail

The best way to place your reservation is via restaurants@avilabeachhotel.com or by calling +5999 - 788 1949 #7110.

We look forward to welcoming you to the Avila Beach Hotel. Happy Holidays!

Avila Beach Hotel and team wishes you and your loved ones a wonderful 2024!