



AVILA
BEACH HOTEL

Holiday Season

'Bon Pasku i Felis Aña Nobo'
Merry Christmas & Happy New Year

2024 • 2025

Avila Beach Hotel • Penstraat 130
restaurants@avilabeachhotel.com



AVILA

BEACH HOTEL

THE MOST WONDERFUL TIME OF THE YEAR

The Holiday Season brings with it, many reasons to celebrate and gather with friends, family and loved ones, sharing the spirit of the season, holiday treats and century-old traditions. It is the one season of the year when the joy of brightening other lives and filling empty hearts and lives with generous gifts, becomes the true magic of Christmas.

**Place your reservations prior
to arrival:**

Guest Journey Department
+5999 - 788 1949 #7110
restaurants@avilabeachhotel.com

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
or

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
or

Caribbean Ceviche

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

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**

**Ask about our
3-course price
special US\$. 69**

**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
or

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
or

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
or

Airline Chicken

Marinated, baked in garlic butter, Rosemary and mashed potato



It's the time to gather
Golden Moments
and create
lasting memories
together

Ask about our
**3-course price
special US\$. 69**

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
or

Lemon Basil Tiramisu

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

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**

**Ask about our
3-course price
special US\$. 69**

The Pen Restaurant & Terrace Christmas Brunch Buffet

December 25

From 12PM till 3PM

US\$. 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

Quiche 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



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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

or

Caribbean Ceviche

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

or

Couscous Salad

Couscous with watermelon, feta, mint, and herb oil

Main Course US\$. 39

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

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

or

Grilled Mahi-mahi and Lobster meat

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

or

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

or

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



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'Tis the Season to
Celebrate

Ask about our
3-course price
special US\$. 69

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

or

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

or

Baked Portobello

Stuffed with roasted zucchini, eggplant with fragrant herb oil

or

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/Prosecco 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 well-organized vacation with a well-packed suitcase. Perhaps you'll even have space left to pack for this special Good Will purpose.

Avoid disappointments

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!**