

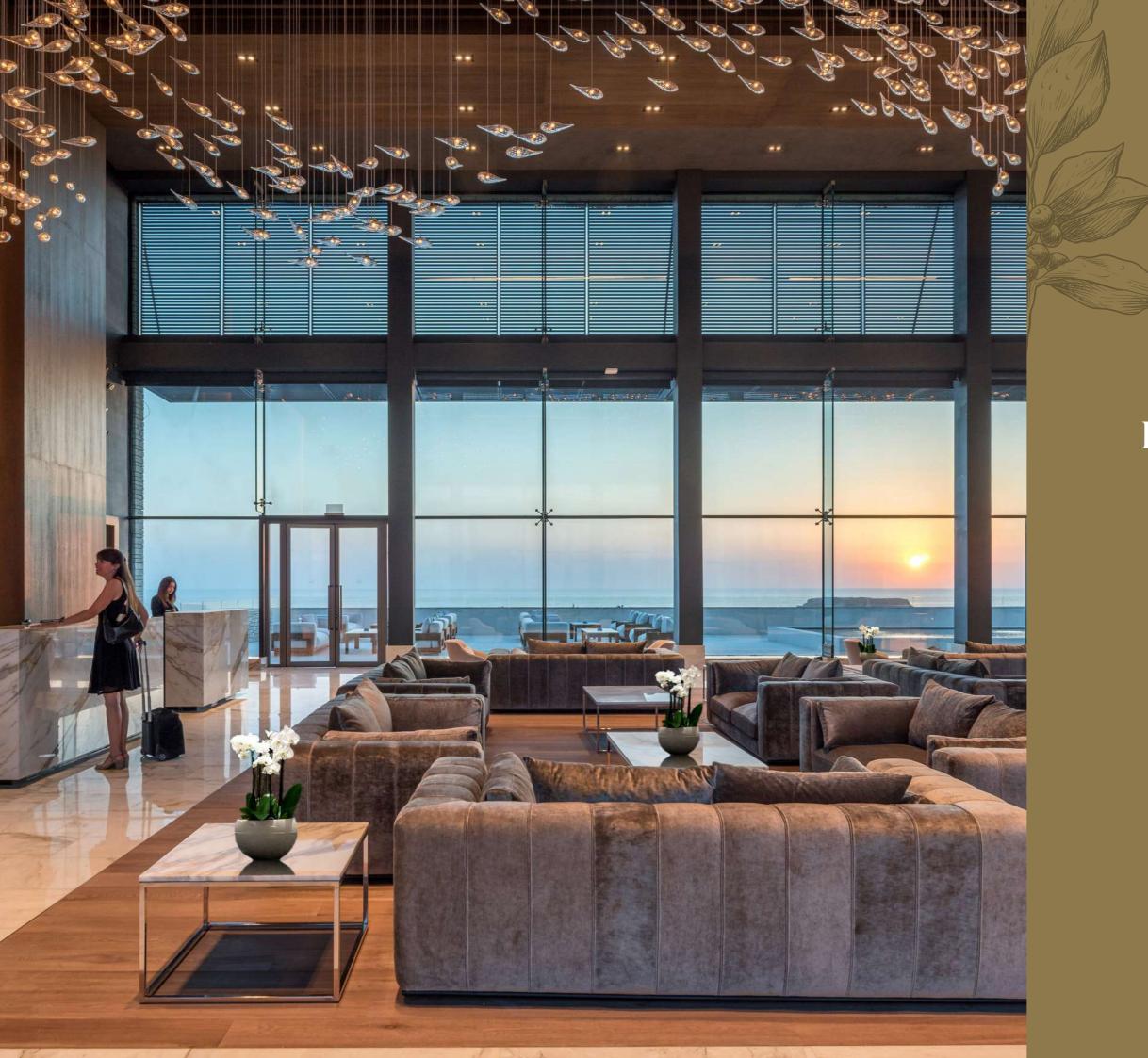


# THE DESTINATION TO EXPLORE 03 FESTIVE CHRISTMAS PROGRAMME 2022-2023

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- \* 21st December until 2nd January 16:00 18:30 AFTERNOON TEA
- \* 24<sup>th</sup> December 2<sup>nd</sup> January 16:30 18:30 PIANIST





# THE PROGRAMME



# Saturday, December 24<sup>th</sup>

## **CHRISTMAS EVE**

Get into the festive mood as the sun goes down on Christmas Eve with warming afternoon tea followed by champagne and the soothing sounds of live piano music. Then prepare your taste buds for a seven-course dinner featuring an array of the finest holiday treats. The special festive meal will be accompanied by a rousing performance by Nate James from The Voice UK, singing classic Christmas tunes and international songs.

## 19:00

Champagne welcome drinks and pianist, at the hotel lobby

## 19:30 until late

Festive dinner with a live performance by Nate James (The Voice UK), Romeo Ballroom

€110.00 per person

€55 per child (ages 12 and under)

THE DESTINATION TO EXPLORE

07

# Sunday, December 25<sup>th</sup>

## **CHRISTMAS DAY**

Endless cheer awaits on Christmas day when guests of all ages meet our guest of honour, Santa Clause! As the young ones receive their gifts, adults can enjoy a welcome drink. A Christmas buffet lunch will then be served in impeccable festive style, awash with the sounds of live saxophone music. The hotel's resident DJ will then liven up the atmosphere with swinging holiday tunes. In the afternoon and early evening, guests can relax and unwind with the sounds of live piano music.

12:00

Meet Santa, Mesoyios restaurant

12:30

Christmas buffet lunch with live saxophone music,
Mesoyios restaurant

€85 per person €42.50 per child (ages 12 and under)

15:30

Resident DJ, Mesoyios restaurant

16:30 - 18:30

Pianist, at the hotel lobby



# Monday, December 26th

# **BOXING DAY**

Take it easy after Christmas Day with delectable drinks and an indulgent Boxing Day buffet lunch for all the family. Live afternoon piano music will enhance the festive vibes after your midday indulgence.

12:00

Welcome drinks, Mesoyios restaurant

12:30

Boxing Day buffet lunch, Mesoyios restaurant

€75.00 per person
€37.50 per child (ages 12 and under)

16:30 - 19:00

Live piano music, hotel lobby

THE DESTINATION TO EXPLORE

## Saturday, December 31st

## **NEW YEAR'S EVE**

# Start the New Year in the most vibrant fashion!

We'll be popping bottles of bubbly in the hotel lobby in the early evening, setting just the right mood for our spectacular nighttime celebration. Our New Year's buffet dinner will delight your taste buds with exceptional wine pairing by our sommeliers. And entertainers from around the world will work their magic on stage alongside singer Natalia Fomina in a dazzling 'Champagne Shine' performance as you count down to the New Year! At the stroke of midnight, sparkling fireworks will light up the night sky to welcome 2023.

**16:30 - 18:30**Pianist, hotel lobby

19:30

Champagne, hotel lobby

20:00

New Year's Eve buffet dinner and live Champagne Shine performance, Romeo Ballroom

€155.00 per person €77.50 per child (ages 12 and under)

00:00

Fireworks and champagne, at the hotel lobby





# Sunday, January 1st

## **NEW YEAR'S DAY**

Enjoy the first day of the New Year with welcome drinks and a sumptuous buffet lunch. Make it a day to remember as you sip on your favourite warm beverage while our pianist carries you away on an enchanting musical journey.

12:00

Welcome drinks, Mesoyios restaurant

12:30

New Year's Day lunch buffet, Mesoyios restaurant

€85.00 per person

**€42.50 per child** (ages 12 and under)

16:30 -18:30

Pianist, at the hotel lobby

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# Christmas Eve Gala Dinner

Amuse bouche

•——•

Fish liver pate, Imperial caviar, golden brioche

Poached lobster, coumquat gel, horseradish cream, basil

**+**-----

Foamy celeriac soup, truffle, roasted hazelnut

• ----

Pigeon breast, pigeon confit & livers ravioli, raspberry, pea puree, pigeon jus

**+**-----

Beef tenderloin, onion puree, carrot textures, foie gras & port wine sauce

OR

Monkfish, cauliflower, zucchini, lemongrass ginger aromatic broth

Orange blossom ivory mousse Tonka bean chocolate, cocoa crisp

Petit four

Coffee & Tea

**€110.00 per person / €55.00 per child** (ages 12 and under)



# Christmas Day Lunch

#### **APPETIZERS & SALADS**

- Tomato, cucumber, bell peppers, fresh herbs
- Lemon marinated mushrooms, snails, Parmesan, garlic chips
- Crab meat, bottarga, squid ink tapioca
- Burrata, color tomatoes, salted walnuts, figs
- Mixed greens, Roquefort, pecans, salicornia
- Fried halloumi, rocket, peppered honey
- Roasted cauliflower, watercress, dates, creamy sesame sauce
- Maple Pumpkin, broccoli, cranberries, pumpkin seeds
- Asparagus, edamame, pistachio
- Duck rigette
- Sushi & maki rolls assortment
- Local & international cheese platter
- Spicy scallops & prawns
- Tuna tartare, wasabi tobiko

## SOUP

Roasted sweet potato & kale soup

## **HOT DISHES**

- Traditional rice stuffing
- Lemon garlic roasted baby chicken
- Beef tenderloin, Merlot shitake & shallots sauce
- Pork fillet wrapped with pancetta, spicy pineapple sauce
- Parmesan & chives roasted potatoes
- Lemon grass aromatic rice
- Aubergines and peas green curry, coconut shavings
- Steamed seasonal vegetables
- Seabream fillet, mussels & cider butter
- Porcini ravioli, truffle cream sauce
- Veal loin, sweet paprica cream sauce

#### **CARVING**

- Roasted turkey
- Glazed gammon
- Roasted stuffed lamb leg

**Sauces:** Cranberry / Pineapple sauce / Port wine

## **DESSERTS**

Variety of sweets & fresh seasonal fruits

**€85.00 per person** / **€42.50 per child** (ages 12 and under)



# Boxing Day Lunch

## **APPETIZERS & SALADS**

- Marinated tomatoes, Feta cheese, herbs vinaigrette
- Mixed greens, radishes, black olives, raspberries powder
- Prawns, cucumber, heart of palms, chillies, black sesame
- Angry pears, rocket, pecans, berries
- Melon, mozzarella, basil, prosciutto, sea asparagus
- Iceberg, blue cheese, bacon bits, black tobiko
- Apples, celery, walnuts, cranberries
- Avocado Greek salad
- Marinated grilled artichokes
- Roast beef tenderloin, assortment of mustards
- Poached salmon medallions
- Smoked fish platter
- Local & international cheese platter

## **SOUP**

Creamy French onion & mushroom soup

## **HOT DISHES**

- Grilled lamb chops, honey & balsamic glaze
- Chicken fillet marinated with lemongrass, yoghurt & garlic
- Beef medallions, wild mushrooms cream sauce
- Parmesan crusted cod fillet
- Cauliflower & beans korma
- Steamed basmati rice
- Roasted herbed potatoes
- Sundried tomatoes ravioli, Parmesan cream sauce
- Roasted vegetables, smoked spinach powder

## **CARVING**

- Roast turkey breast stuffed with dry fruits & nuts
- Roast rib of beef, green Madagascar peppercorns sauce, red wine sauce, bearnaise sauce
- Roast herbs crusted pork loin, grain mustard sauce, apple sauce
- Roast lamb leg, commandaria sauce

## **DESSERTS**

Variety of sweets & fresh seasonal fruits

€75.00 per person / €37.50 per child (ages 12 and under)

# New Year's Eve

## COLD BUFFET

- Celeriac & green apple, goat cheese, Stilton dressing
- Roasted sweet potato, spicy cashew dressing
- Mango, coriander, jicama, chilies
- Artichokes, tomato confit, black olives powder
- Arrow spinach, pecans, berries, torched broccoli
- Smoked eel, apples, wasabi
- Panzanella
- Crispy vegetables, miso sesame dressing
- Nicoise, fresh tuna medallions, edamame, citrus

#### **PLATTERS & VERRINES**

- Smoked duck terrine, brandy prunes
- Venisson carpaccio
- Chicken pistachio, apricot terrine
- Celeriac carpaccio, truffle lemon vinaigrette
- Local & international cheese platter

#### **SOUP**

Lobster bisque flavored with brandy

#### **FISH & SEAFOOD**

- Oysters, red chili gel, green apple
- Scallops tartare, roasted hazelnuts
- King prawns poached in ginger vinegar
- Smoked fish carpaccio (hamachi, salmon, tuna), wasabi
- Crab salad in baby gems
- Seafood tartare, imperial caviar



## **SUSHI**

- Maki rolls, nigiri & sashimi
- Japanese accompaniments

#### **HOT DISHES**

- Fillet of beef, peas puree, gnocchi, herritage carrots
- Pheasant, mushrooms, Madeira sauce
- Pistachio crusted whole chicken, pumpkin ratatouille, sage cream sauce
- Pork tenderloin, prosciutto, walnuts and berries staffing, cranberries sauce
- Lamb loin, creamy nettle puree, salsify crisps, lamb jus
- Foie gras ravioli, truffle cream
- Truffle wild mushrooms & aubergines boconcini, pistachio cracker
- Sweet potato au gratin, black garlic & thyme
- Green & white asparagus, baby zucchini
- Cilantro lime, black beans rice
- Grilled king prawns, lemon garlic sauce
- Baked red snapper, café de Paris butter

## **CARVING**

- Roast loin of Veal, basil cream sauce
- Whole poached salmon stuffed with spinach, capers tomato sauce

#### **DESSERTS**

Variety of sweets & fresh seasonal fruits

**€155.00** per person / **€77.50** per child (ages 12 and under)

# New Year's Day

#### **APPETIZERS & SALADS**

- Greek salad, pan fried Feta
- Watercress, raw beetroots, radishes
- Aubergines wedges, tomato & peppers vinaigrette
- Stilton, figs & rocket salad, honey mustard
- Apples, celery, pecans
- Tofu, edamame, iceberg
- Prawns, sriracha mayo, baby gems
- Roasted pumpkin, yoghurt sauce, pinenuts, pomegranate
- Golden beetroot, tomatoes, baby coriander
- Cauliflower, roasted tomatoes, grilled halloumi, fresh herbs
- Tuna & salmon tartare
- Sushi & maki rolls
- Local & international cheese platter

## **SOUP**

Roasted cauliflower, parsnip & chick peas soup

## **HOT DISHES**

- Braised beef ribs, bell peppers and soy relish
- Smoked rack of lamb, potato gnocchi
- Chicken involtini, spinach & ricotta, white wine sauce
- Pork tenderloin, quince glaze
- Salmon medallions, fresh herbs olive oil
- Green calamari & prawns curry
- Casarecce, porcini, truffle cream sauce
- Fontant potatoes
- Green vegetables
- Mushrooms rice

## **CARVING**

- Glazed gammon, pineapple sauce
- Roast rib of beef, green Madagascar peppercorns sauce, red wine sauce, bearnaise sauce

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#### **DESSERTS**

Variety of sweets & fresh seasonal fruits

**€85.00 per person** / **€42.50 per child** (ages 12 and under)



# Best Wishes for a Happy & Healthy Festive Season

- HOTEL MANAGEMENT





Festige

CHRISTMAS PROGRAMME





A SPARKLING FESTIVE SEASON AT **CAP ST GEORGES HOTEL & RESORT** 

'Tis the season to be jolly!

This festive season, celebrate in style at Cap St Georges Hotel & Resort and enjoy a truly memorable holiday.

Indulge in sumptuous gala dinners and buffet feasts, rejoice in extravagant shows, and treat yourselves to a luxurious stay immersed in 5-star luxury, filled with countless surprises.

\*Activities are available to in-house guests only



## **ELF CRAFTS**

The North Pole is nothing without Santa's little helpers!
Come join us in making your own elf accessories and elf puppets.

## 9.30 – 12.00

Kids Club (Children above 3 drop off service)

## **CHRISTMAS CARDS**

(family time)

There is something very touching about handmade cards. All you need is your imagination and creativity we will provide the rest.

## 13.00 - 16.00

Kids Club
(All ages welcome accompanied by parents)

## WELCOME HOME SIGN

Come along and join us to create your very own unique and fun welcome home sign

16.00 – 18.00

Kids Club

(Children above 3 drop off service)



## **SANTA CRAFTS**

Ho Ho Ho! It's the perfect day to create your very own Santa crafts and Christmas hat.

9.30 – 12.00

Kids Club

(Children above 3 drop off service)

# CHRISTMAS DECORATIONS

(family time)

You can't beat a homemade Christmas ornament, right? Let's get creative!

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

## **LETTERS TO SANTA**

It's that time of the year again. Make your Christmas wish list for Santa and we will send it straight to the North Pole!

16.00 – 18.00

Kids Club



## **CHRISTMAS CRAFTS**

Let's get creative as we all make various Christmas arts and crafts.

9.30 – 12.00

Kids Club

(Children above 3 drop off service)



## **MEET SANTA**

It doesn't get much more exciting than this! Time to collect your Christmas gifts from our special guest, Santa Clause.

12:00 - 12:30

Mesoyios Restaurant

# **ORIGAMI GIFT BOX**

(family time)

In honour of the small treasures in life, come and make your own gift box from the heart.

13.00 – 16.00

Kids Club

(All ages welcome accompanied by parents)

# **CHRISTMAS MINI GAMES!**

A fabulous afternoon of fun festive games!

16.00 – 18.00

Kids Club (Children above 3 drop off service)





# SNOWMAN CRAFTS

Winter is alive! Come and create your own snowman craft!

9.30 – 12.00

Kids Club (Children above 3 drop off service)

## **SNOW DAY!**

(family time)

Who wants to build a snowman? Its so exciting to make real snow from scratch!

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

# **BOOKMARK CREATIONS**

Calling all bookworms! If you love reading, come and design your own bookmark so you'll never lose your page again.

16.00 – 18.00

Kids Club (Children above 3 drop off service)



## **CANDY CANE CRAFTS**

Did you know? Candy canes aren't only delicious but they make beautiful decorations too! Come and rejoice in the creative fun.

9.30 - 12.00

Kids Club (Children above 3 drop off service)

# GINGERBREAD MAN COOKIE DECORATING

(family time)

Catch me if you can! Join us in decorating gingerbread cookies with various delicious treats.

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

# DESIGN YOUR OWN CANDYLAND BOARD GAME

Ever wanted to invent your own game? Now's your chance. Unleash your creativity and let your imagination run wild.

16.00 – 18.00

Kids Club





## **GRINCH CRAFTS**

You're a mean one, Mr. Grinch. Let's create various grinch crafts.

9.30 – 12.00

Kids Club (Children above 3 drop off service)

## **GRINCH SLIME BAGS**

(family time)

Have you ever seen Grinch slime? Now is your chance to join the messy fun.

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

# 'DON'T BUG ME' DOOR HANGER

If you enjoy privacy as much as the Grinch, come and make your own 'don't bug me' door hanger.

16.00 – 18.00

Kids Club

(Children above 3 drop off service)



## **PICTURE FRAMES**

Create your own picture frame to take back home with you!

9.30 – 12.00

Kids Club (Children above 3 drop off service)

## **FAMILY GAMES DAY**

A selection of games that let your mind do the racing! Choose from Backgammon, Ludo, Jenga, Snakes and Ladders, and many more!

13.00 – 16.00

Kids Club

(All ages welcome accompanied by parents)

# CREATE YOUR OWN NUTCRACKER PUPPET SHOW

It's puppet showtime! Design your own nutcracker characters and create the best puppet show.

16.00 - 18.00

Kids Club





## **JINGLE BELLS DESIGNS**

Feeling crafty?
Time to design your own Jingle Bells craft.

9.30 – 12.00

Kids Club (Children above 3 drop off service)

## **TABLE MAT CREATION**

(family time)

Come along and learn how to weave your own unique table mat.

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

## **HOLIDAY WREATHS**

Add a festive touch to your door this holiday season with a beautiful holiday wreath.

16.00 – 18.00

Kids Club

(Children above 3 drop off service)



## **CALENDER CREATION**

The New Year is fast approaching so its just the right time to design your 2023 calendar.

9.30 – 12.00

Kids Club

(Children above 3 drop off service)

# **NEW YEAR'S EVE PARTY FAVOURS**

(family time)

Let's get ready for the celebrations! Time to create your own party hats and festive crackers.

13.00 - 16.00

Kids Club

(All ages welcome accompanied by parents)

## **NEW YEAR'S WISH CARD**

Send your wishes with special New Year's wish cards.

16.00 – 18.00

Kids Club



# **CREATE A LANTERN**

Come and create a lantern to shine the brightest light.

9.30 – 12.00

Kids Club

(Children above 3 drop off service)



## **FIRST HUNT OF THE YEAR**

(family time)

Let's see if you can find all the hidden treasures around the hotel. Meet us at the kids club and join in this fun treasure hunt for all the family. It's set to be a jolly good race against time!

13.00 - 16.00

Kids Club (All ages welcome accompanied by parents)

# **BINGO**

 $B-I-N-G-O \ !$  Go on, try your luck with Prize Bingo.

16.00 - 18.00

Kids Club (Children above 3 drop off service)



# **3D ANIMALS**

The winter chill means it's time for indoor fun, so come along and create some 3D animals.

9.30 – 12.00

Kids Clu

(Children above 3 drop off service)



## **SNOWGLOBES**

(family time)

Do you sometimes dream about living in your own magical Winter Wonderland? Then come and create a special snow globe.

13.00 – 16.00

Kids Club

(All ages welcome accompanied by parents)

## **WINTER CROWNS**

Ever wanted to be a Prince or a Princess?
Well now's your chance to don your very own royal winter crown.

16.00 - 18.00

Kids Club (Children above 3 drop off service)





# Best Wishes for a Happy & Healthy Festive Season





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