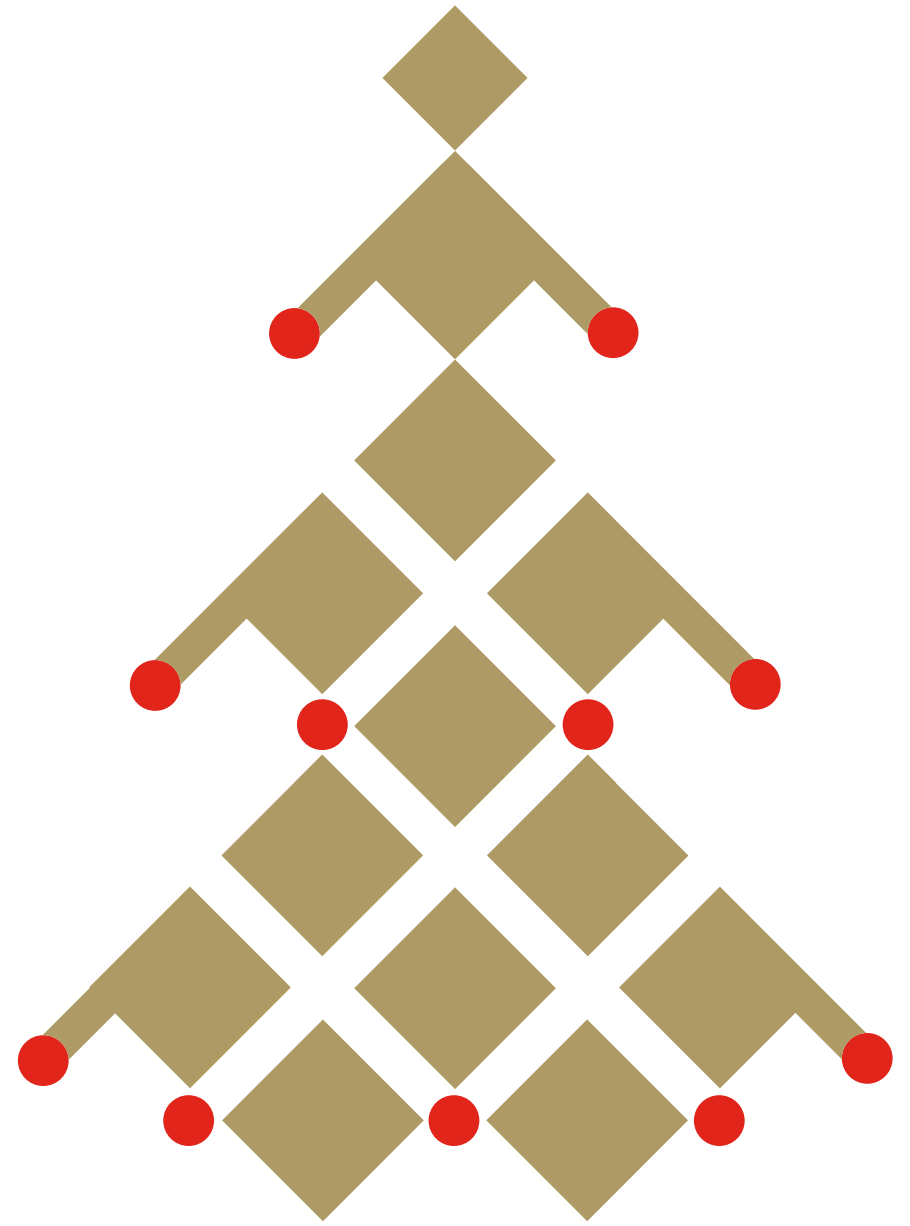


MEDITERRANEAN

Festivities 2018-2019



“Blessed is the season
which engages
the whole world
in a conspiracy of love”

~ Hamilton Wright Mabie

Dear Friends,

Of all the holidays celebrated yearly, there is none that inspires the heart so fully and stirs sentiments so spiritedly, as Christmas.

It is – blessedly – that time of year again and we at the Mediterranean are grateful for the rare position in which we find ourselves. Welcoming guests from all over the world, we feel invigorated by being able to embrace the individual and universal memories, customs, hopes and dreams that have collectively come to encompass each guest's unique idea of Christmas. At the Mediterranean we have realised that whether enjoying a family meal, giving and receiving gifts, decorating a Christmas tree, or welcoming Santa Claus, every Christmas tradition is underscored by love and a little sprinkling of magic.

Taking our cue, we have designed a Festive programme that will cater to one and all, from majestic decorations and festive celebrations, to luxurious accommodation, rejuvenating spa treatments and glorious seasonal menus. We think you'll agree with us that the 'Med' hospitality shines even more brightly at this time of year.

You are warmly invited to forge your festive tale at the Mediterranean this year and raise your glass with us in toasting to a warm and wonderful Christmas and prosperous New Year 2019!

Vassos Kilanis
General Manager

Aquum Health Spa Magic New Year; New You!

Gifting yourself with quality time to recharge and rebalance your mind, body and soul is elemental self-love.

Let our highly skilled and experienced therapists take you on a journey of blissful rejuvenation, in a relaxing and peaceful environment further enhanced by calming sounds and aromas. Offering an array of exotic beauty treatments, specialised massages and holistic therapies, the Aquum Health Spa promises a unique experience of the senses, one that will surely leave you feeling refreshed and revitalised: a New Year; a new you!

Aquum Health Spa Gift Voucher

If you're looking for a special gift to spoil your loved ones, look no further than Aquum Health Spa's range of Spa Gift Vouchers, which allow recipients to press pause on the stresses of life, embrace the peace of silence and serenity and reap the benefits of pure relaxation.

Our Spa Team will be glad to provide you with more details or assist you in booking the most suitable treatment for your loved one's journey towards renewal.

*Fes
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ities*

MONDAY

December 24, 2018

CHRISTMAS EVE

Christmas Carols

Clouds Lounge Bar ~ 18:00

Kindle your festive spirit with the sounds of traditional carols and join us in singing along to a collection of familiar – and beloved – Christmas songs.

Christmas Eve Gala Dinner and Dance

Céleste Restaurant ~ 20:00

Promising an evening of elegance and style, our chefs have composed a glorious eight-course Gala Menu of festive delights to debut at this year's Christmas Eve Gala Dinner and Dance. Following the spectacular dining experience, the live music will serve to lure guests onto the dance floor in rapturous celebration.

Adults: €71.00 Children: €35.50

Il Tinello ~ 19:30

Join us on a palatable journey of the finest authentic Italian cuisine at Il Tinello, where quality of ingredients meets inspiration of time-honoured culinary traditions and all the senses are invigorated to delectable ends. Simple and sophisticated décor sets the stage for this standout meal.

Shumi Sushi Bar ~ 19:30

Gourmets have long been enamoured by Shumi Sushi Bar's Japanese-fusion cuisine. With an extensive à la carte menu consisting of sushi, sashimi, maki and a wide selection of mouthwatering Japanese delights, Shumi Sushi Bar guarantees a unique dining experience from the land of the rising sun.

TUESDAY

December 25, 2018

CHRISTMAS DAY

Santa is coming to...Med Beach!

Main Lobby ~ 11:30

Come the dawning of Christmas Day, every child staying at the Mediterranean can anticipate a magical visit from Santa Claus, with lots of presents in tow! Treasured family moments in the making, people of all ages are invited to share their heart's desire with Santa.

Festive Christmas Day Lunch

Céleste Restaurant ~ 13:00 to 15:00

Family and friends are invited to gather for an enchanting Christmas celebration at the Céleste Restaurant, enjoying a traditional buffet feast while being entertained by the festive tunes of our resident musical duo.

Adults: €59.00 Children: €29.50

WEDNESDAY

December 26, 2018

BOXING DAY

Boxing Day Lunch Buffet

Céleste Restaurant ~ 13:00 to 15:00

Christmas is still in the air and the Céleste Restaurant is celebrating with a special Boxing Day Lunch Buffet featuring culinary creations from all around the world.

Adults: €30.00 Children: €15.00

MONDAY

December 31, 2018

NEW YEAR'S EVE

New Year's Eve Gala Celebration

Céleste Restaurant ~ 20:00

Dress up in your finest evening wear and sparkle amidst the glowing setting of the Céleste Restaurant, as you face the advent of the New Year with resolve to celebrate. Our New Year's Eve Gala Celebration promises to be an extravagant affair: after having indulged in the mouthwatering Festive Gala Buffet Dinner specially prepared by our Executive Chef and his team, the celebrations will continue with our live band and DJ, which will lead guests up to the midnight bells, ushering in the New Year in unbridled revelry!

Don't forget that each and every guest has the chance to be the lucky winner of the Gold Coin hidden inside the traditional 'vasilopita' cake, which is cut at midnight.

Adults: €86.00 Children: €43.00

Il Tinello ~ 19:30

For those seeking a more intimate affair, Il Tinello's simple, sophisticated and softly lit setting is the epitome of understated luxury: the perfect place to welcome the New Year in warmth and enjoy the elegance of a seven-course gala menu.

Adults: €90.00 Children: €45.00

TUESDAY

January 1, 2019

NEW YEAR'S DAY

Early Birds Breakfast

Aquaria Restaurant ~ 05:00 to 11:00

Wind down from the all-night celebrations and say 'Good morning' to the New Year 2019 by enjoying our enriched buffet delights alongside a sparkling glass of bubbly: breakfast made special.

New Year's Day Festive Buffet

Céleste Restaurant ~ 13:00 to 15:00

What better way to celebrate the first day of the New Year than by savouring a sophisticated Festive Buffet together with you loved ones whilst enjoying the sounds of our resident band?

Adults: €45.00 Children: €22.50

MENUS

Christmas Eve

Christmas Eve -
Gala dinner

CÉLESTE RESTAURANT

24th of December 2018

—
Salmon and terrine of langoustine and halibut,
served with avocado and mascarpone purée, edamame beans and
cucumber seafood cannelloni with black rice,
citrus hollandaise sauce

—
Creamy lobster bisque

—
Duo of roasted baby chicken and game bird terrine,
poultry foie-gras fritter, poultry jus

—
Pink grapefruit with ginger sorbet

—
Slow cooked baby veal fillet and venison with mushrooms,
salt –baked root vegetables and crushed potatoes,
rich Barolo shitake sauce

Or

Roast turkey with traditional stuffing,
accompanied by buttered carrots and sprouts, sage sauce

—
Combination of cherry sphere with yogurt chestnut parfait and
chocolate with raspberry delight, wild forest fruit sauce

—
Traditional Christmas pudding with brandy sauce

—
Freshly brewed coffee
Festive delicacies

*New Year's
Eve*

New Year's Eve - Gala buffet

CÉLESTE RESTAURANT

31st of December 2018

Home made terrines and appetizers

- * Prosciutto san Daniele
- * Bresaola, coppa, serano ham and Italian salami
- * Duck liver parfait with berries jelly
- * Chicken terrine with pistachio mango chutney
- * Terrine of salmon, red mullet and prawns with dill crust
- * Pheasant and pigeon terrine

Fish and shellfish

- * Jumbo tiger prawns
- * Display of black mussels and clams
- * Whole steamed Norwegian salmon
- * Smoked salmon with spring onion
- * Marinated salmon with mustard dill sauce
- * Wasabi smoked Canadian halibut
- * Combination of nigiri and maki

Mouthwatering salads

- * Octopus with fresh coriander
- * Forest fruit with prawns and avocado
- * Grilled chicken with dried fruit and couscous
- * Scallops, crab, mango and citrons
- * Rocket salad with sun dried tomatoes, parmesan, dry figs and pine nuts
- * Coleslaw with sauté pears and walnuts
- * Green asparagus, sun-dried tomatoes, quail eggs
- * Grilled marinated vegetables
- * Mushrooms with baby spinach and blue cheese sauce
- * Aubergine salad with feta cheese and fried halloumi
- * Baby mozzarella with cherry tomatoes and aromatic mint

Selection of international cheeses

Accompanied by walnuts, almonds, dry fruits, mango chutney, salted biscuits and sesame bread sticks

Bread station

Selection of local and international fresh baked breads

Soup

Cream of vegetable soup

Under the heat lamps / meat and poultry

- * Corn-fed chicken breast stuffed with mozzarella cheese, spinach and apples, served with Nama sauce
- * Slow cooked beef medallions with a rich tarragon mustard sauce
- * Roasted pork tenderloin with a creamy forest mushroom sauce
- * Pan seared duck breast with citrus honey sauce
- * Slow cooked lamb loin with sage sauce

Under the heat lamps / fish

- * Pan seared fresh sea bass with lemon butter sauce
- * Oven baked salmon with basil olive oil
- * Sole and grouper served with a delicate bouillabaisse sauce

Accompaniments

- * Basmati rice with vegetables
- * Rigatoni with cherry tomatoes, asparagus and mushrooms
- * Boiled barrel shaped parsley potatoes
- * Roasted artichokes and root vegetables
- * Oven baked potatoes with cream, leek and mushrooms
- * Buttered seasonal vegetables

Carvery

- * Roasted leg of lamb
- * Oven baked beef fillet
- * Roasted turkey breast
- * Pork loin with apple crust

Sauces

Cranberry, apple and mint sauces, gravy, hollandaise

Sweet temptations

- * Milk chocolate mousse and chocolate rice cake
- * Vanilla profiterole pyramid
- * Strawberry satin cake
- * Chocolate cake with red forest fruits
- * White chocolate doukissa with oreo cookies
- * Pear and blueberries fruit charlotte
- * Caramel baked cheese cake
- * Dark bitter chocolate and hazelnut croquant
- * Cream brulee with cherry compote
- * Chestnut cream pavlova
- * Pannacotta
- * Chocolate caramel and banana tart
- * Peach and vanilla cream brioche
- * Tiramisu
- * Variety of macarons
- * Variety of exotic fruit mousses
- * Hot apple crumble
- * Fresh fruit display
- * Selection of traditional festive creations

New Year's Eve - Gala menu

IL TINELLO RESTAURANT

31st of December 2018

—
Lobster and salmon terrine served with roasted tomatoes
and avocado dip, drizzled with aromatic dill olive oil

—
Creamy lobster bisque

—
Game bird terrine and roasted baby chicken roll
with rich Madeira sauce

—
Mango sorbet

—
Slow cooked veal fillet accompanied by vegetable cannelloni
and sweet potato purée, creamy morel sauce

—
Lemon and bergamot mousse with raspberry filling,
fresh bergamot confit, gianduja glaze and raspberry sauce

—
Freshly brewed coffee
Festive delicacies

—
Traditional New Year's Eve cake 'Vasilopita'

Useful Information

- * The Management of the Mediterranean reserves the right to alter or cancel any part of this programme if necessary without prior notice.
- * For more details concerning weekly activities and the operation of the hotel's restaurants, please consult the dedicated weekly events programme.
- * Guests up to (but not including) the age of 12 will be charged as children; adult prices quoted are applicable for all guests aged 12 and over.
- * Kindly note that restaurant reservations are strongly recommended.
- * The dress code for all events on Christmas Eve and New Year's Eve is strictly formal.
- * For all other occasions, the dress code is smart.
- * All prices quoted are in EUROS and include all applicable taxes.
- * For further information and reservations, please contact:
tel: +357 2555 9999 or email: info@medbeach.com

