



AVILA
BEACH HOTEL

WILLEMSTAD · CURAÇAO
2026 · 2027



Holiday Season

2026 · 2027

'Bon Pasku i Felis Aña Nobo'

MERRY CHRISTMAS & HAPPY NEW YEAR

Avila Beach Hotel · Penstraat 130
restaurants@avilabeachhotel.com





WELCOME

The most wonderful time of the year

The Holiday Season on our island is a time to come together — celebrating with friends, family, and loved ones while embracing the warmth, joy, and traditions that make this time of year so special.

It is a season filled with festive flavours, meaningful gatherings, and the simple joy of giving. The true magic of Christmas lies in bringing light to others and creating memories that last long after the season ends.

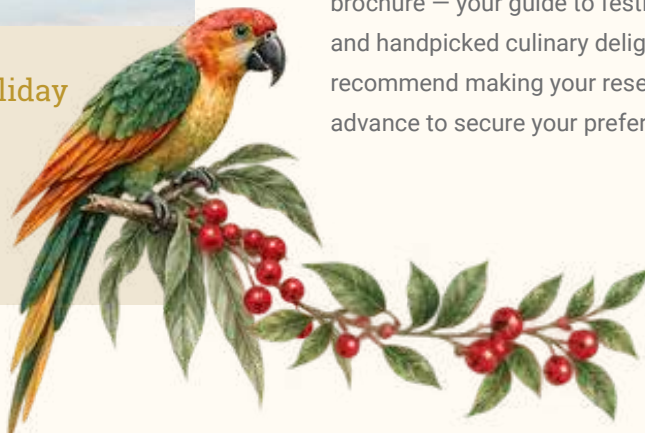


Book in advance to enjoy a carefree holiday

Events Department

+5999 788 1949 #7121 or #7122

restaurants@avilabeachhotel.com



Bon Bini!

Thank you for choosing the Avila Beach Hotel to celebrate this Holiday Season. We are honoured to be part of your Christmas or New Year experience, and committed to creating meaningful moments you will cherish.

As you enjoy this special time with us, we are pleased to present our Holiday Season brochure — your guide to festive experiences and handpicked culinary delights. We kindly recommend making your reservations in advance to secure your preferred events.

Kindly be advised that event locations are subject to change based on prevailing weather conditions. We look forward to welcoming you throughout the season at our restaurants and bars, where holiday joy is paired with warm hospitality and memorable dining.

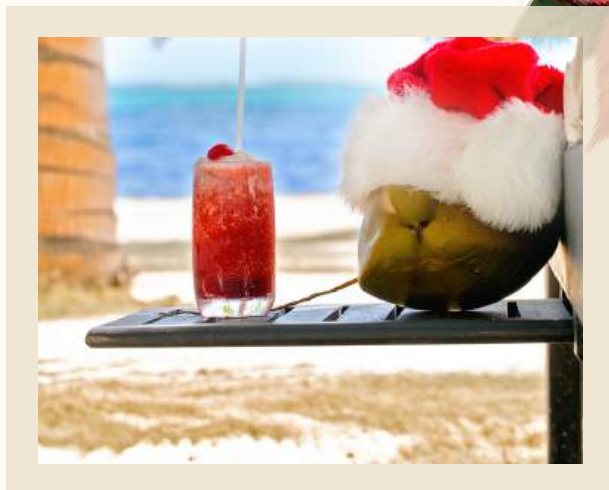


PROGRAM

Savour the season, one bite at a time

What better place to celebrate the Holiday Season than here at the Avila Beach Hotel. Book in advance to enjoy a carefree holiday.

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24 Dec

CHRISTMAS EVE · THURSDAY

The Pen Restaurant & Terrace

3-course Dinner · 6 – 10 PM

Live music by CJ Opus
6.30 – 9.30 PM

Blues Restaurant

3-course Dinner · 6 – 10 PM

Live music by Monica Mao Cheia and co · 6.30 – 9.30 PM

25 Dec

CHRISTMAS DAY · FRIDAY

The Pen Restaurant & Terrace

Christmas Brunch Buffet ·
12 – 3 PM

Live music by BenjiSaxx
12 – 3 PM

3-course Dinner · 6 – 10 PM

Live music by Guitarman
6.30 – 9.30 PM

Blues Restaurant

3-course Dinner · 6 – 10 PM

Live music by Igort Rivas
6.30 – 9.30 PM

31 Dec

NEW YEAR'S EVE · THURSDAY

The Pen Restaurant & Terrace

Grand Buffet · 6 – 9 PM

Live music by Carlos Gonzalez
6 – 9 PM

Blues Restaurant

3-course Dinner · 6 – 10 PM

Live music by Guitarman
6 – 9 PM

Celebration on the Beach

9 PM – 2 AM

Maxwell Entertainment &
DJ The Real Mc Coy · food
station with selected snacks





FESTIVE MENUS

'Tis the season to sip, savour, and celebrate



Our chefs have prepared festive menus for The Pen Restaurant & Terrace and Blues Restaurant — from Christmas Eve to the last toast of the year.

The Pen · Christmas Dinner	05
The Pen · Christmas Brunch Buffet	06
The Pen · New Year's Eve Grand Buffet	07
Blues · Christmas Dinner	08
Blues · New Year's Eve Dinner	09
New Year's Eve on the Beach	10



*Eat, drink, and be
merry at every
course*

Kindly inform us of any allergies ahead of time so our kitchen can prepare something truly tasty for you as well.

Live music on Christmas Eve by CJ Opus, and on Christmas Day by Guitarman from 6.30 to 9.30 PM.



THE PEN RESTAURANT & TERRACE

Christmas Dinner

24 & 25 December · 6 – 10 PM · 3-course menu

US\$ 79



STARTERS

Caribbean Seafood Ceviche

White fish and shrimp marinated in citrus, mango, coriander, crispy yucca chips

Smoked Beef Tenderloin

Lightly smoked, thinly sliced beef tenderloin, truffle mayonnaise, Parmesan crisp, baby herbs

Salmon Rillette

Marinated shrimp, wakame salad, wasabi mayonnaise, yuzu dressing

Smoked Beetroot Tartare

Marinated beets, dill dressing, pomegranate seeds, fresh parsley

DESSERT

Red Fruit Panna Cotta

Raspberry gel, vanilla sponge cake

Duo of White & Dark Chocolate

Candied pineapple, crispy cornflakes

Passion Fruit Bava

Chocolate crumble, vanilla mascarpone cream

MAIN DISHES

Braised Lamb Shank

Slow cooked in red wine, root vegetables, potato au gratin

Beef Tenderloin with Parmesan Crumble

Truffle jus, grilled vegetables, roasted garlic, potato au gratin

Pan-Seared Red Snapper Fillet

Grilled shrimp, cauliflower mousseline, lemongrass lobster sauce, vegetables, roasted potatoes

Roasted Cauliflower

Pomegranate tahini sauce, crunchy nuts, sweet raisins, fresh herbs



Christmas Brunch Buffet

25 December · 12 – 3 PM · Live music by BenjiSaxx

US\$ 79

FESTIVE BAKERY & BREAKFAST DISPLAY

Traditional Christmas stollen
Freshly baked artisan breads and rolls
Butter and flavoured spreads
Charcuterie selection of Parma ham, salami, and smoked chicken
Smoked salmon bruschetta with herb cream cheese
Tomato tartare with walnuts and arugula
Selection of smoked eel and mackerel

FRESH SALADS & COLD SPECIALITIES

Sweet and sour cucumber salad
Vegetable pasta salad with mustard dressing
Mango and fennel salad
Caribbean-style cabbage salad
Grilled zucchini and smoked chicken salad
Garden greens with assorted toppings and dressings

CHRISTMAS HOT BUFFET

Marinated pork shoulder with roasted red onions
Traditional Antillean beef stoba
Oriental-style chicken
Mahi mahi with caper cream sauce
Stuffed seafood pasta with herbs and vegetables
Vegetarian lasagne with zucchini, eggplant, and sun-dried tomatoes

ACCOMPANIMENTS

Caribbean rice
Oven-roasted red potatoes
Roasted Italian vegetables

LIVE COOKING EXPERIENCE

Omelette Station

Prepared to order with assorted fillings and toppings

Chef's Carving Station

US Prime beef served with traditional accompaniments and sauces

SWEET CHRISTMAS FINALE

White chocolate cheesecake
Traditional fruit cake
Chocolate tart
Fresh tropical fruit salad

KIDS BUFFET

Chicken hotdogs
Mac and cheese
Pasta Bolognese
Dutch poffertjes

Festive feasts, island-style



THE PEN RESTAURANT & TERRACE

New Year's Eve Grand Buffet

31 December · 6 – 9 PM · Live music by Carlos Gonzalez

US\$ 119

OCEAN HARVEST DISPLAY

Fresh oysters on ice with lemon and mignonette
Mixed seafood ceviche with shrimp, snapper,
and local fish
Snow crab claws
Chilled lobster tails with garlic butter
Shrimp cocktail station

FESTIVE SALADS & COLD SELECTIONS

Mixed greens with house vinaigrette
Spicy tuna salad with cucumber and sesame
Sun-dried tomato and basil pasta salad
Grilled zucchini, bell peppers, and eggplant
Fennel, mango, and passion fruit salad
Roasted beetroot, feta, and Caribbean citrus salad



ISLAND HOT BUFFET

Seafood specialties

Grilled snapper with mango-papaya salsa
Creole mussels in spicy tomato herb sauce

Caribbean favourites

Caribbean barbecue chicken
Braised beef stew with island herbs and red wine

Accompaniments

Coconut rice with pigeon peas
Paprika roasted potatoes with thyme

CHEF'S CARVING & GRILL STATION

Slow-Roasted US Prime Tenderloin

Served with Caribbean chimichurri

Roasted Salmon

Finished with lime-ginger glaze, sesame, and scallions

NEW YEAR'S DESSERT CELEBRATION

Pineapple upside-down cake with rum caramel glaze
Coconut tres leches cake
Red fruit cheesecake with coconut cookie crust
Banana rum mousse with
warm island spices



*Let the bubbles flow
and the flavours glow*

BLUES RESTAURANT

Christmas Dinner

24 & 25 December · 6 – 10 PM · 3-course menu



US\$ 79

STARTERS

Smoked Ribeye

Thinly sliced, truffle cream, crispy Parmesan, arugula, toasted pine nuts

Holiday Feta & Arugula Salad

Arugula, chopped kale, crisp sliced apple, pomegranate, crumbled feta cheese, white balsamic and citrus vinaigrette

Seafood Tasting Plate

White fish ceviche, smoked salmon tartare, marinated shrimp wakame salad

Roasted Paprika Tomato Soup

Finished with apricot and fresh parsley

MAIN COURSE

Grilled Beef Tenderloin

Rosemary mushroom jus, seasonal vegetables, roasted potatoes

Herb-Crusted Roasted Lamb Leg

Garlic and Dijon marinade, panko herb crust, minced rosemary, parsley, thyme, fresh mint sauce, seasonal vegetables, potato purée

Pan-Seared Red Snapper

Cauliflower purée, roasted vegetables, lemongrass beurre blanc, roasted potatoes

Vegan Lasagna

Vegan cheese, zucchini, eggplant, tomato, bell pepper, roasted bell pepper coulis, herb oil

DESSERT

Chocolate Liqueur Cake

Strawberry coulis

Tropical Fruit Selection

Passion fruit drizzle

White & Dark Chocolate Mousse

Fresh passion fruit sauce, caramel almonds



*Joy tastes better
with shared
moments*



Live music on Christmas Eve by Monica Mao Cheia and co,
and on Christmas Day by Igort Rivas,
from 6.30 to 9.30 PM.



Flavours, fireworks, and festive cheers

Live music by Guitarman from 6 to 9 PM. Afterwards,
join us on the beach for the New Year's Eve Celebration.



BLUES RESTAURANT

New Year's Eve Dinner

31 December · 6 – 10 PM · 3-course menu

US\$ 89

STARTERS

Seafood Trio

Smoked salmon tartare, coconut
ceviche, grilled wahoo

Smoked Ribeye

Thinly sliced, truffle mayonnaise,
Parmesan crisp

Zucchini Cannelloni

Filled with ricotta, tomato sauce

MAIN COURSES

Grilled US Prime Ribeye

Red wine sauce, herb
mouseline, seasonal
vegetables, potato au gratin

Pan-Seared Snapper

Creamy lobster-dill sauce,
coconut rice, seasonal
vegetables

Stuffed Zucchini

Ratatouille, roasted nuts, paprika
sauce

DESSERTS

Pure Chocolate Cake

Vanilla, pineapple, red fruit
compote

Rum Banana Cake

Caramel cream, flambéed
banana, candied pecans





AVILA'S NEW YEAR'S EVE CELEBRATION

Celebrate under the stars with taste and toast



On the beach · Thursday, 31 December ·
9 PM – 2 AM

Purchase your bubbles and toast to a happy 2027.

MUSIC

Live music by Maxwell
Entertainment
9 PM – 12 AM

DJ The Real McCoy
12 – 2 AM

FOOD STATION XCG 33 EACH

Beef burger (160 g)
Chicken satay (2 pcs)
Vegetarian wrap

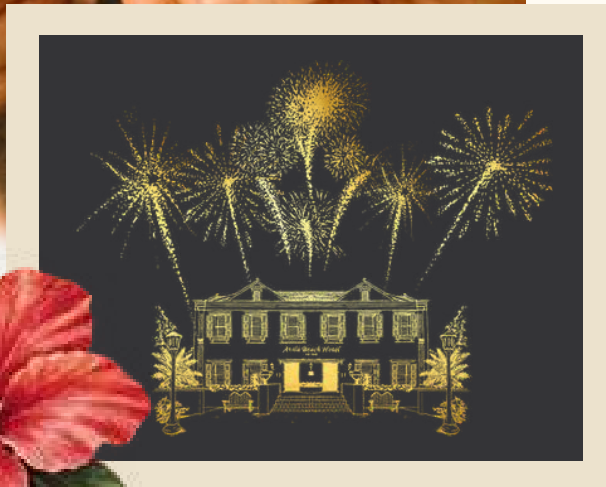
BUBBLES

Cava / Prosecco
XCG 27.50 glass · XCG 143 bottle

Plus a selection of bubbles from the
card

Good to know

Dress code: 'Casual Festive'
Payment for food and drinks
with tokens only



GOOD TO KNOW

Six tips for a carefree Holiday Season

A few small things that make festive gatherings at Avila effortless.



01

Allergies

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

02

Dress for the occasion

'Festive Casual' will fit any Holiday Season occasion.

03

Seating tip

With six or fewer guests, let everyone seat themselves. With more than six, be ready to give direction — or place cards.

04

Pack like a pro

Nothing beats a well-organised holiday with a well-packed suitcase. Perhaps you will even have space left for a special Good Will purpose.

05

Kids price

During the Holiday Season a special menu is available for children from 4 to 12 years. Children under 4 eat for free.

06

Avoid disappointments

The Holiday Season is our busiest period, and the restaurants fill up fast. Make your reservations prior to your arrival.



Feel the warmth



Cheers to 2027!

Warm wishes from all of us
at Avila Beach Hotel

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 are no cash transactions during the celebration on the beach — food and beverages are 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 #7121 or #7122. We look forward to welcoming you to the Avila Beach Hotel. Happy Holidays!



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