



The most festive time of the year is here

'Bon Bini! Thank you for choosing the Avila Beach Hotel to celebrate this Holiday Season. We are honored to be part of your Christmas and, or New Year experience, and we are 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 designed to elevate your stay.

We kindly recommend making your reservations in advance to secure your preferred events.

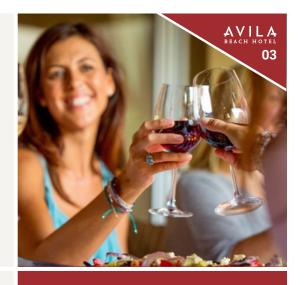
Kindly be advised that event locations are subject to change based on prevailing weather conditions.

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. What better place to celebrate Holiday Season 2025 than here at the Avila Beach Hotel **December 24 - Wednesday**

Christmas Eve Selected A la Carte Dinner Menu

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

The Pen Restaurant & Terrace From 12 PM - 3 PM Live Music from 12 PM - 3 PM by Guitarman



December 25 - Thursday

Christmas Selected A la Carte Dinner Menu

The Pen Restaurant & Terrace From 6 PM - 10 PM Live Music from 6 PM - 9.30 PM by Benji Sax **December 25 - Thursday**

Christmas 3-Course Dinner Selected A la Carte Dinner Menu

Blues Restaurant From 6 PM - 10 PM Live Music from 06.30 PM - 09.30 PM by Igort Rivas Savor the Season, one Bite at a Time



December 31 - Wednesday

New Year's Eve Buffet

The Pen Restaurant & Terrace From 6 PM - 10 PM Live Music from 6 PM - 9 PM by Chris Walle **December 31 - Wednesday**

New Year's Eve 3-Course Dinner

Blues Restaurant From 6 PM - 10 PM Live Music from 6 PM - 9 PM by Guitarman December 31 - Wednesday

New Year's Eve Celebration

On the Beach
From 9 PM - 2 AM
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 6 PM till 10 PM

Starters

Us\$. 22.95

Caribbean Ceviche

grouper and shrimp with citrus, mango, coriander, and yucca chips

Smoked sliced Tenderloin

with truffle mayonnaise and crispy Parmesan

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Smoked Salmon Tartare

with marinated shrimp and wakame salad

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Roasted Cauliflower with Tahini & Pomegranate

warm spiced cauliflower florets, served with creamy tahini sauce, pomegranate seeds, and fresh parsley





Eat, Drink, and be Merry at Every Course

3-course menu US\$. 69

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

December 24 & 25

From 6 PM till 10 PM

Main Dishes

Us\$. 39.95

Herb-Crusted Cod

with herb mousseline, caper-dill sauce, and seasonal vegetables

Bacon-Wrapped Beef Tenderloin

with truffle jus, confit potatoes, grilled vegetables, and rosemary jus

Pan-Seared Red Snapper Fillet

with shrimp, herbed mashed potatoes, and mango-tomato salsa

or

Stuffed Zucchini

with ratatouille, mashed potatoes, and roasted nuts





Tis the **Season** to **Sip**, **Savor**,, and **Celebrate**

3-course menu US\$. 69

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

December 24 & 25

From 6 PM till 10 PM

Dessert

Us\$. 14.95

Coconut Panna Cotta

with passion fruit coulis and coconut ice cream

or

Tropical Fruit Tartare

with passion fruit sorbet

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Chocolate Dessert Trio

with mousse, cake, and chocolate ice cream





Good Food Great Company Holiday Magic

3-course menu US\$. 69

The Pen Restaurant & Terrace - Christmas Brunch Buffet December 25

From 12 PM till 3 PM USS. 79

Starters & Bread Corner

Traditional Christmas Stollen
Assorted Luxury bread rolls
Charcuterie: Parma ham, salami, smoked chicken
Breads & Dips with flavored oils
Bruschetta with smoked salmon and herb cheese
Tomato Tartare with walnuts and arugula
Smoked Salmon with herb cream cheese
Smoked Eel and Mackerel

Salads

Sweet and Sour cucumber salad Pasta Salad with vegetables and mustard dressing Cabbage Salad with anise and paprika Grilled Zucchini Salad with smoked chicken

Build Your Own Salad

Assorted Greens, Condiments & Garnishes

Main Dishes

Vegetarian Lasagna with zucchini, eggplant, and Sun-Dried Tomatoes Marinated Pork Loin medallions with roasted red onions Mahi-Mahi with Pasta and spiced cream sauce Oriental-Style Chicken Antillean Stoba - stewed beef Pasta Seafood

Side Dishes

Roasted Italian vegetables Fried potatoes Caribbean rice

Live Cooking Stations
Omelette Station
with assorted toppings
Carving Station US Prime Beef

Dessert Buffet

Chocolate Tart
Tropical Fruit salad
Fruit Cake
Cheesecake with White Chocolate



Festive Feasts, Island-Style

Kids Corner
Chicken finger
Pasta with meatballs
Mini Sliders
Poffertjes



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

December 31

From 6 PM till 10 PM USS. 113

Seafood Raw Bar & Chilled Station

Fresh Oysters on ice with lemon, mignonette, cocktail sauce

Mixed Seafood Ceviche shrimp, snapper, and local fish in citrus marinade

Snow Crab Claws and Lobster Tails with garlic butter Chilled Shrimp with classic cocktail sauce

Carving Station

Slow-Roasted US Prime Tenderloin with Caribbean chimichurri and red wine

Roasted Salmon with lime-ginger glaze, scallions, and sesame

Main courses

Grilled Snapper with mango-papaya salsa **Creole-Style Mussels** in spicy tomato, garlic, and herb sauce

Caribbean Barbecue Chicken chicken thighs with tropical spices

Braised Beef Stew with island herbs, peppers, and red wine

Coconut Rice and pigeon peas

Paprika Roasted Potatoes with smoked paprika and thyme

Salads and Sides

Mixed Green Salad with vinaigrette
Caribbean Coleslaw with lime and pineapple
Grilled Vegetables zucchini, bell peppers, and eggplant
Spicy Tuna Salad with cucumber, chili, and sesame
Pasta Salad with sun-dried tomato and basil

Desserts

Pineapple Upside-Down Cake with rum caramel glaze
Coconut Tres Leches Cake

Cheesecake with red fruit and coconut cookie crust **Banana Rum Mousse** with warm banana spices





Let the
Bubbles Flow
and the
Flavors
Glow

Blues Restaurant - 3-course Christmas Dinner

December 25

From 6 PM till 10 PM

Starter Us\$. 22.95

Teppanyaki-Style Beef

tender strips grilled, with roasted sesame seeds served with ginger dressing

Seafood Tasting Plate

white fish ceviche, smoked salmon tartare with capers and wasabi mayonnaise, and marinated shrimp with wakame salad

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Roasted Pumpkin Soup

flavored with ginger and coconut milk, topped with crispy sweet potato chips

Main Course Us\$. 39.95

Grilled Beef Tenderloin

with rosemary jus, roasted Roseval potatoes, and seasonal vegetables

or

Pan-Seared Red Snapper Fillet

served on cauliflower purée, with roasted vegetables and lemongrass Beurre blanc

Stuffed Portobello

filled with Provençal-style ratatouille, served with herb-infused mashed potatoes and mango-tomato salsa

Dessert Us\$. 14.95

Chocolate Liqueur Cake

rich and moist chocolate cake infused with liqueur, accompanied by coconut ice cream

Tropical Fruit & Sorbet

a refreshing selection of exotic fruits with mango and passion fruit sorbet





Joy tastes Better with Shared Moments

3-course menu US\$. 69

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

From 6 PM till 10 PM US\$. 79

Starters

Seafood Trio

marinated salmon with beetroot, coconut ceviche, and grilled wahoo

Roasted Beef Tenderloin Tartare

with truffle mayonnaise and crispy Parmesan or

Roasted Beet & Avocado Tartare

with lime, coriander, peanuts, and crispy plantain chips

Main Courses

Grilled US Prime Ribeye

served with red wine sauce, spiced Roseval potatoes, and grilled vegetables

Pan-Seared Snapper

with creamy lobster-dill sauce, coconut rice, and seasonal vegetables

Stuffed Zucchini

with ratatouille roasted nuts, and paprika sauce

Desserts

Pure Chocolate Cake

with vanilla-marinated pineapple and coconut ice cream

Banana Rum Cake

with caramel, pecans, and vanilla ice cream





Flavors Fireworks and Festive Cheers



Celebrate under the **Stars with Taste** and Toast

Purchase your bubbles and toast to a happy 2026.



Avila's NYE Celebration on the Beach Wednesday, December 31 9 PM till 2 AM

Live Music by Maxwell Entertainment 9 PM - 12 AM DJ Boogieman 12 AM till 02 AM Payment for food and drinks with tokens only Dress-code: 'Casual Festive'

Food station Each US\$. 17

Beef Burger 6oz Chicken sate (2pcs) Spring rolls vegetarian (6pcs)

Bubbles

Cava/Prosseco xcg 25 glass | xcg 140 bottle

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.

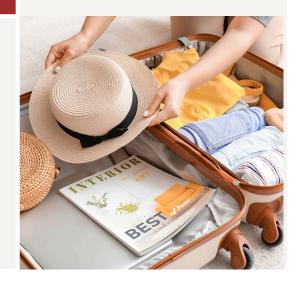


The Holiday Season is the busiest period at the Avila Beach Hotel and restaurants. will fill up fast. Therefore, make your reservations prior to your arrival.



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 #7121 or #7122.

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

Cheers to 2026!

Warm wishes from all of us at Avila Beach Hotel