



*Fairmont*

ROYAL PAVILION

# EASTER

2023 Guide



HAPPY EASTER

## Welcome TO BARBADOS

*Dear Valued Guests,*

Thank you for choosing the Fairmont Royal Pavilion. My team and I look forward to you joining us for Easter in Barbados. We invite you to relax and enjoy the unique energy and culture that this island is well known for.

Easter in Barbados is a time for family, friends, kite flying and mouth-watering cuisine and I'm sure that you will find us to be a most suitable refuge as many of you escape the remnants of winter, while embracing our warmth as a pre-cursor to a well-deserved Spring.

To all our returning guests, we are excited to have you back and to our new visitors, we look forward to showing you why you'll make this your annual getaway for many years to come.

Sincerely,

Jean-Christophe Martinez  
**General Manager**





*Taboras*  
*Seaside*  
**CASUAL DINING**

Lunch: 12:00 pm – 3:00 pm

Afternoon Tea: 4:00 pm – 5:00 pm

Dinner: 6:30 pm - 10:00 pm

Bar: 8:30 am – 12:00 am

**MENU**



*Palm*  
T E R R A C E

*Seaside*  
**REFINED DINING**

**Breakfast - 7:00 am - 10:30 am**

**Dinner - 6:30 pm - 10:00 pm**  
**(last reservation is 9:30 pm)**

**Closed for dinner on Mondays  
and Tuesdays**

**MENU**





# Easter Brunch

APRIL 09, 2023

11:30 AM - 3 PM

RSVP AT (246) 422 5555

**Cover charge does not include VAT or service charge.**

BDS \$190 PP

Palm  
TERRACE





# Easter Brunch

## Cold Buffet

Danish/Muffins/Croissants/Hot Cross Buns

Traditional Compotes and Toppings

Baguette | Olive + Herb Focaccia | Artisan Sourdough Loaves

Whipped Creamery Butter | Traditional Hummus

## Salads

Create Your Own Salad Bar Mixed Leaves | Kale Rocket Mix | Chefs Selection of Dressings Cucumbers | Roasted Chick Peas | Pickled Red Onion | Sweet Peppers | Toasted Almonds & Seeds | Crumbled Feta Cheese | Parmesan Cheese | Herb Croutons | Bacon | Cherry Tomatoes

Local Sweet Potato Salad

Honey Mustard Dressing | Crumbled Bacon

Quinoa & Roasted Corn Salad Sweet Sherry Vingerette

Watermelon + Feta Salad Champagne Mint Vingerette

## Seafood Corner

Lemongrass Poached Shrimp RPV Signature Cocktail Sauce

House Hot Smoked Mahi-Mahi

Traditional Garnishes | Whipped Cream Cheese







**Carving Station** (Chef attended)

Brown Sugar Glazed Leg Ham Rum Pineapple Chutney

**From The Grill**

Slow & Low Smoked Lamb Chops Jerk Pork Kebabs | Chefs  
Selection of Hot sauces & Salsas

**Hot Buffet**

Bajan Chicken Soup Mini Dumplings

Creamy Pasta Bake West Indian Curried Cauliflower Pampadum |  
Raisins | Mango Chutney

Rice & Peas Fresh Herbs

Market Vegetables Crispy Fried Plantain

Rosemary Roasted New Potatoes

Roasted Chicken Hot Honey | Chili + Lime Pickled Watermelon Rind

Pan-Seared Mahi Tomato Caper Salsa

Traditional Beef Stew Roasted Roots





# *Gifts From The Easter Bunny*

## **Pastry Chefs Signature Chocolate Fountain**

Marshmallows | Strawberries | Sweet Bread | Pineapple  
Banana Bread | Toasted Coconut

## **Selection of Tropical Individual Cheesecakes**

## **Selection Of Fruit & Mousse Tarts**

Lemon Bars Classic Raspberry Sauce Mini Cupcake's Pastry Chefs  
Assorted Cookies





*Fairmont*  
ROYAL PAVILION

# *Kids Activities*

E A S T E R   S C H E D U L E



# Fairmont

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DAY	DATE	TIME	HRS	ACTIVITY DESCRIPTION	LOCATION
Saturday	1-Apr	10:00am - 12:00noon	2	Tie dye shirt	Taboras Terrace
Saturday	1-Apr	2:00pm - 4:00pm	2	Easter Craft	Miramar Room
Sunday	2-Apr	10:00am - 12:00noon	2	Egg Carton Wind Chimes	Taboras Terrace
Sunday	2-April	2:00pm - 4:00pm	2	Bunny in a Cup	Miramar Room
Monday	3-April	10:00am - 12:00noon	2	Children's yoga	The Garden
Monday	3-April	2:00pm - 4:00pm	2	Flower Crown & Nature Easter Eggs	Taboras Terrace & Garden
Tuesday	4-Apr	10:00am - 12:00noon	2	Easter Cards	Taboras Terrace
Tuesday	4-Apr	2:00pm - 4:00pm	2	Water Sports and Snow Cones	The Garden
Wednesday	5-Apr	10:00am - 12:00noon	2	Bunny Mask	Taboras Terrace
Wednesday	5-Apr	2:00pm - 4:00pm	2	Easter Prizes & Surprises	Miramar Room
Thursday	6-Apr	10:00am - 2:00pm	4	Day Trip to the Wildlife Reserve	Off Site
Friday	7 April (Good Friday)	10:00am - 12:00noon	2	DIY Easter Baskets	Taboras Terrace
Friday	7 April (Good Friday)	6:30pm - 8:30pm	2	Movie Night	Miramar Room
Saturday	8-Apr	10:00am - 12:00noon	2	Hobie	Watersports
Saturday	8-Apr	2:00pm - 4:00pm	2	Fruit Kebabs	Taboras Terrace



# Fairmont

ROYAL PAVILION

Sunday	9 April (Easter Sunday)	10:00am - 12:00noon	2	Easter Egg Hunt	The Garden
Sunday	9 April (Easter Sunday)	3:00 pm - 5:00 pm	2	Tea Party	Taboras Terrace
Monday	10 April (Easter Monday)	10:00am - 12:00noon	2	Board Games	Miramar Room
Monday	10 April (Easter Monday)	2:00 pm - 4:00 pm	2	Kite Flying	Coconut Grove
Tuesday	11-Apr	10:00am - 12:00noon	2	Pasta Jewelry & Art	Taboras Terrace
Tuesday	11-Apr	2:00pm - 4:00pm	2	Handprint Lilies	Miramar Room
Wednesday	12-Apr	10:00am - 12:00noon	2	Jewelry making	Taboras Terrace
Wednesday	12-Apr	2:00pm - 4:00pm	2	Cookie Decorating	Taboras Terrace
Thursday	13-Apr	10:00am - 12:00noon	2	Nature Scavenger Hunt	The Garden
Thursday	13-Apr	2:00pm - 4:00pm	2	STEM Activities: Egg Parachutes & Jelly Bean Towers	Miramar Room
Friday	14-Apr	10:00am - 12:00noon	2	DIY Sock Bunny	Taboras Terrace
Friday	14-Apr	2:00pm - 4:00pm	2	Paint your Barbados T-shirt	Taboras Terrace
Saturday	15-Apr	10:00am - 12:00noon	2	Face Painting	Taboras Terrace
Saturday	15-Apr	2:00pm - 4:00pm	2	Capture The Flag (make flags and play game)	Miramar Room & The Garden
Sunday	16-Apr	10:00am - 12:00noon	2	Coffee Filter Butterflies	Taboras Terrace
Sunday	16-Apr	1:00 pm - 3:00 pm	2	Clean Up & Breakdown	Miramar Room



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ROYAL PAVILION

# Activities

E A S T E R   I N   B A R B A D O S







# Activities

## E A S T E R   I N   B A R B A D O S

### **Oistins Fish Festival: Friday April 7 - Monday April 10**

Carols by Candlelight is one of Barbados' most well-known Christmas festivities. Hosted by the Rotary Club of Barbados, thousands of locals and visitors alike come out for a magical evening at the Prime Minister's official residence – Ilaro Court.

### **Kite Competition at Garrison Savannah: Monday April 10**

On Easter Monday, a kite making competition is held at the historic Garrison Savannah. Crafters from across the island bring all types of kites to be judged in hopes of being named number one in their specific category. Meanwhile, many parents make this an opportunity to take the family out to enjoy the competition and participate in some kite flying of their own.

### **Sir Garfield Sobers Festival Of Golf: April 27 - April 30**

An international tournament in honour of the 'World's Greatest Cricket All-Rounder' and Barbados National Hero. This tournament takes place at three venues on the island including the Barbados Golf Club, Royal Westmoreland and the Country Club at Sandy Lane.





## E A S T E R   I N   B A R B A D O S

Barbados is predominantly a Christian society with very long held traditions picked up from its days as a territory of the United Kingdom. Anglicanism is the most notable denomination and observing Good Friday and Easter Sunday and Monday remain 3 very important highlights on the local calendar.

Easter also brings with it kite flying and of course, freshly baked Hot Cross Buns (just like the song!). For those of you who may be talented in the kitchen, with a soft spot for baked goods, we've included a recipe for you to produce and enjoy this Easter 'Bajan' treat!



# HOT CROSS BUNS

## **Buns**

- 1/4 cup (57g) Barbados rum
- 1/2 cup (78g) dried fruit
- 1/2 cup (78g) raisins or dried currants
- 1 1/4 cups (283g) milk, room temperature
- 2 large eggs, plus 1 egg yolk (save the white for the topping)
- 6 tablespoons (85g) butter, at room temperature
- 2 teaspoons instant yeast
- 1/4 cup (53g) light brown sugar, packed
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves or allspice
- 1/4 teaspoon nutmeg
- 1 3/4 teaspoons (11g) salt
- 1 tablespoon baking powder
- 4 1/2 cups (540g) All-Purpose Flour

## **Topping**

- 1 large egg white, reserved from above
- 1 tablespoon (14g) milk
- Icing
  - 1 cup + 2 tablespoons (128g) confectioners' sugar
  - 1/2 teaspoon Vanilla Extract
  - pinch of salt
- 4 teaspoons milk, or enough to make a thick, pipeable icing



# HOT CROSS BUNS

## Instructions

Lightly grease a 10" square pan or 9" x 13" pan.

Mix the rum with the dried fruit and raisins, cover with plastic wrap, and microwave briefly, just till the fruit and liquid are very warm, and the plastic starts to "shrink wrap" itself over the top of the bowl. Set aside to cool to room temperature. Note: If you worry about using plastic wrap in your microwave, simply cover the bowl with a glass lid.

Keep the fruit set aside. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.

Mix together all of the remaining dough ingredients (including the eggs and the egg yolk from the separated egg). Knead the mixture, using an electric mixer or bread machine, until the dough is soft and elastic. It'll be very slack, sticking to the bottom of the bowl and your hands as you work with it (greasing your hands helps). Mix in the cooled fruit and any liquid not absorbed.

Let the dough rise for 1 hour, covered. It should become puffy, though may not double in bulk.



# HOT CROSS BUNS

## Instructions Continued

Divide the dough into billiard ball-sized pieces, about 3 3/4 ounces each. A heaped muffin scoop (about 1/3 cup) makes about the right portion. You'll make 12 to 14 buns.

Use your greased hands to round them into balls.

Arrange them in the prepared pan.

Cover the pan, and let the buns rise for 1 hour, or until they've puffed up and are touching one another. While the dough is rising, preheat the oven to 375°F.

Whisk together the reserved egg white and milk, and brush it over the buns.

Bake the buns for 20 minutes, until they're golden brown. Remove from the oven, carefully turn the buns out of the pan (they should come out in one large piece), and transfer them to a rack to cool.

Mix together the icing ingredients, and when the buns are completely cool, pipe it in a cross shape atop each bun.

*Enjoy!*