



Welcome to the festive season in Barbados

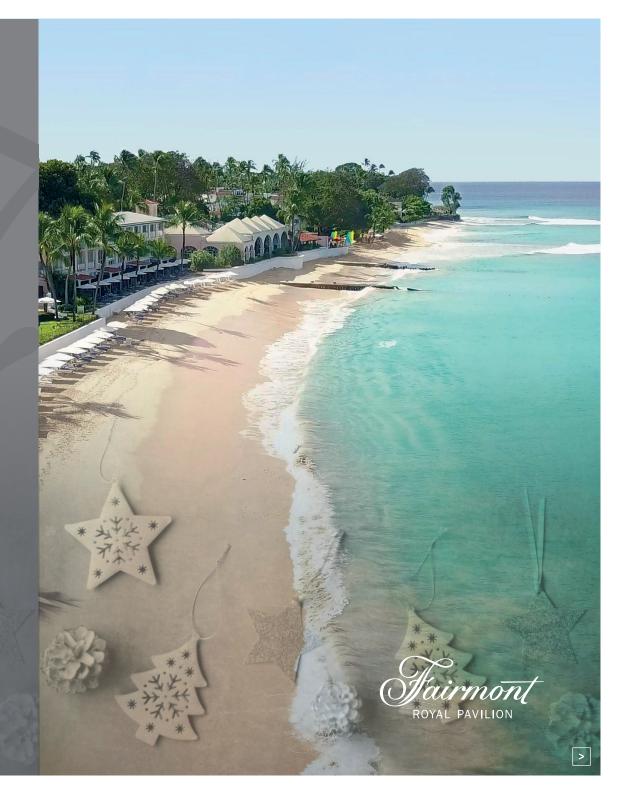
On behalf of the entire team at Fairmont Royal Pavilion, we hope that you and your loved ones decide to spend your quality time during this festive season at our iconic property. We are excited to present to you this year's festive season program filled with a wide range of activities and adventures. This year's program will run from December 20th to January 3rd and you are cordially invited to join us on this fun-filled journey.

The Kids Club will be located in the Miramar Room and will be open daily from 9:00 am to 5:00 pm, except on scheduled activities times. It will be equipped with board games, Nintendo Wii games, arts & crafts station and more. It is the goal of all our staff here at Fairmont Royal Pavilion to make your stay with us truly memorable.

Please do not hesitate to ask our Guest Services team for any assistance you might require.

Sincerely yours,

Jean-Christophe Martinez General Manager





Festive Activity Guide



DAY	DATE	TIME	ACTIVITY DESCRIPTION	LOCATION
Sunday	20 December	9am - 1pm	Family Trip: Harrison Cave **	Off Site Activity
Monday	21 December	10am - 12pm	Holiday Theme - Family Face Painting	Taboras Terrace
Monday	21 December	3pm - 5pm	Holiday Family Bingo & Karaoke	Beach Club
Tuesday	22 December	10am - 12pm	Christmas Cookie Decorating	Taboras Terrace
Tuesday	22 December	3pm - 5pm	Make Your Own Christmas Card	Taboras Terrace
Wednesday	23 December	10am - 12pm	Make Your Own Stockings; prepare cookies and milk for Santa and carrot for reindeer	Taboras Terrace
Wednesday	23 December	6:30pm - 8:30pm	Christmas Classic Movie Night with pizza, popcorn and pop	Miramar Room
Thursday	24 December	1pm - 4pm	Christmas Carol & Santa Claus	Taboras Terrace
Friday	25 December	10am - 12pm	"Christmas Sand Castle Competition (Build a Sandman) Dashing through the Sand w/ Xmas Prop, Mom & Dad wearing Santa Hat"	Taboras Beach

Sunday, December 13th to Sunday, December 20th: Kids Activity Center at Miramar Hour of Operations: 10am - 2pm Monday, December 21st to Sunday, January 3rd: Kids Activity Center at Miramar Hours of Operations: 10am - 4pm *** See Front Desk for pricing



Festive Activity Guide



DAY	DATE	TIME	ACTIVITY DESCRIPTION	LOCATION
Saturday	26 December	12pm - 4pm	Waterslide and Sno-Cone	The Garden
Sunday	27 December	3pm - 5pm	Decorate Your Cookie and Cupcakes for Your Afternoon Tea	Taboras Terrace
Monday	28 December	10am - 12pm	Popsicle Stick Art	Taboras Terrace
Monday	28 December	3pm - 5pm	Create Your Own Tie-Dye T-shirts	Taboras Terrace
Tuesday	29 December	9am - 1pm	Family Trip: Wildlife Reserve Barbados ***	Off Site Activity
Wednesday	30 December	10am - 12pm	Family Activity: Tube Rides***	Beach Club
Thursday	31 December	10am - 12pm	New Year's Eve Custome Decoration	Miramar Room
Friday	01 January	10am - 12pm	Jewellery Making	Miramar Room
Saturday	02 January	10am - 12pm	Create Your Own Barbados T-Shirt	Taboras Terrace
Sunday	03 January	10am - 12pm	Hobbie Cat Lessons	Beach Club

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CHRISTMAS EVE RECEPTION

AT PALM TERRACE

Included in Dinner menu price





Cocktails & Canapes with the Management

Managers Cocktail & Canapés Champagne & Signature Rum Punch

Mini Beef Wellington

Petite Goat Cheese Fritters Lemon Aioli

Signature Bajan Fish Cake





CHRISTMAS EVE 2020

AT PALM TERRACE

Set Menu

\$250 BBD





to start

Fresh Baked Artisan Bread Selection

Spiced Whipped Butter | Seasonally Inspired Spread

Gift from the Chef

Chef Tim's Amuse Bouche

Exotic Mushroom Velouté

Black Truffle Crème Fraiche
Potato Crisp

Confit Pork Belly Salad

Chicory | Sous Vide Hens Egg | Puffed Wild Rice | Pickled | Pumpkin | Sherry Vinaigrette

entrée

Entrée

Duck Tournedos

Parsnip Purée | Foie Gras Ravioli | Caramelized Pumpkin | Sorel Gel | Naturel Jus

- Or -

Surf & Turf

· Or ·

Crisp Skinned Local Snapper

Salt Cod Brandade Cake | Pickled Tomato | Roasted Radish | Salsa Verde | Fine Herb Salad

to finish

Lemon Fiancée

Brown Butter & Thyme Crumble | Lemon Curd | EVOO Cream | Lemon Powder

Subject to change.





CHRISTMAS DAY 2020

AT PALM TERRACE

Family Style Lunch

\$225 BBD





for the table

Fresh Baked Artisan Bread

House Whipped Butter | Chili Spiked Hummus

Village Salad

Local Tomato & Cucumber | Olives | Grilled Peppers Legumes | Feta | Sherry & Herb Vinaigrette

Classic Shrimp Cocktail

Signature Cocktail Sauce | Fresh Lemon

Tuna Crudo

Wakame Salad | Scallion | Gremolata

Traditional Peas & Rice

Lyonnaise Potato'sOnion Frits

Honey Roasted Pumpkin & Carrots

from the carvery

Maple Glazed Ham

Charred Pineapple Chutney

Cider Brined Turkey

Traditional Pan Gravy | Orange Scented Cranberry Sauce

from the grill

Smoked Pork Ribs

Local Fish & Chicken Kebabs

Chimichurri | House Made Pepper Sauce | Smoked Tomato & Onion Chutney

Grilled CAB Prime Flat Iron Steaks

Red Wine Jus

Grilled Caribbean Lobster Tails

Fresh Lime | Béarnaise

sweets for the table

House Made Tarts, Squares, Mini Cakes, Fresh Fruit Salad





CHRISTMAS DAY DINNER

AT PALM TERRACE

Set Menu

\$275 BBD





to start

Fresh Baked Artisan Bread

Herb Whipped Butter

Gift from the Chef

Chef Tim's Amuse Bouche

Soup

Local Sweet Potato Bisque

Brown Butter & Sage | Roasted Seeds

Salad Smoked Mahi Mahi Carpaccio

Caviar | Potato Crisp | Lemon Aioli | Pickled Cucumber | Shaved Fennel

- Or -

Pumpkin Salad

Roasted | Pickled Purée | Frisée | Bacon Vinaigrette | Shaved Radish

.

entrée

Brined Local Turkey Breast

Confit Leg | Sage Stuffing | Cranberry Jam | Buttermilk | Potato | Pan Gravy | Fried Brussels

- Or -

Salt Roasted CAB Prime Rib

Fondant Potato | Braised Cabbage | Yorkshire Pudding | King Oyster Mushrooms | Sherry Jus

- Or -

Roasted Rack of Lamb

House Made Mustard & Herb Crust | Potato Rosti | Glazed Heirloom Carrots |Sautéed Spinach | Caramelized Pear Jus

- Or -

Hot Smoked King Salmon

Sweet Potato Pave |
Roasted Beets | Dill Chimichurri
| Salmon Roe

dessert

Chef Tim's Sticky Toffee Pudding

House Made Sour Cream Ice Cream | XO Rum Toffee Sauce | Almond Crunch

- Or -

Caramelized Apple Tart

Salted Caramel | Cranberry & Oat Streusel | Whipped Top Half Cream

Minardies

The Perfect End
To A Perfect Night

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NEW YEAR'S EVE 2020

AT TABORAS

\$545 BBD

Taboras



to start

Champagne Reception

Fresh Baked Artisan Bread Selection

Whipped Butter | Seasonally Inspired Spread

Gift from the Chef

Chef Tim's Amuse Bouche

Lobster Chowder

Angle Hair Potato | Fermented Saffron Cream | Butter Poached Lobster

Beet Variations

Chips | Roasted | Pickled | Lemon Ricotta | Watercress | Prosciutto Vinaigrette

Pumpkin Tortellini

Madeira Thyme Nage | Parmesan Foam | Black Truffle Essence

Intermezzo

Champagne Sorbet | Raspberry Pearls

entrée

Tournedos Rossini

Pomme Purée | Wild Mushrooms | Shaved Black Truffles | Seared Foie Gras | Sauce Bordelaise | Roasted Local Heirloom Carrots

- Or -

Grilled Mahi Mahi

Prawn & Saffron Risotto | Roasted Sweet Turnip | Tomato Relish | Tarragon Cream

dessert

Dark Chocolate Mousse

Almonds | Cocoa Crumb | Salted Caramel | Black Cherry Sphere

Minardies

The Perfect End
To A Perfect Night

fireworks display

