



Fairmont
ROYAL PAVILION

ENTER >



Welcome

TO THE FESTIVE SEASON IN BARBADOS

On behalf of the entire team at Fairmont Royal Pavilion, we are incredibly grateful that you and your loved ones have chosen to spend your quality time during this festive season at our iconic property. It has been a trying year and you deserve a magical Christmas by the sea. We are excited to present our 2021 festive programming filled with a variety of themed activities and dining menus to get you in the holiday spirit

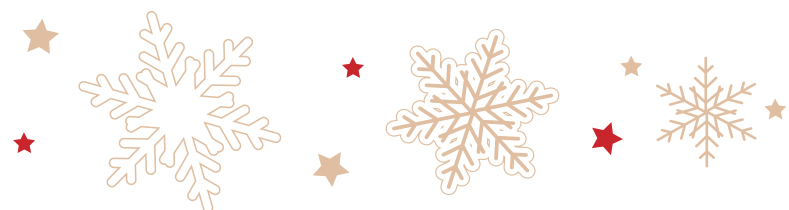
It is the goal of all our staff here at Fairmont Royal Pavilion to make your stay with us truly memorable, so you can have yourself a *sandy* little Christmas! Please do not hesitate to ask our Guest Services team for any assistance you might require and we hope you and yours have a very merry beachy holiday with us on the West Coast.

Warmest wishes

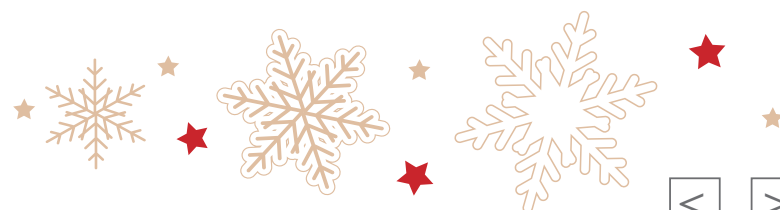
Jean-Christophe Martinez

General Manager

@FairmontRoyalPavilion



FESTIVE BROCHURE



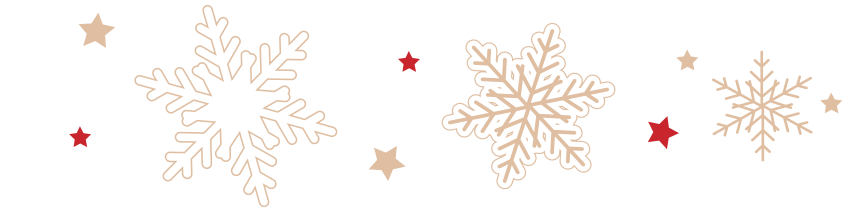
Nothing makes the holidays more fun than Christmas games and activities, especially when you're doing them in paradise! Our royal elves have created a full calendar of kids programming to bring the festive season to life for families staying at the resort. From DIY projects to classic traditions, we can't wait to make Christmas memories with you and yours.



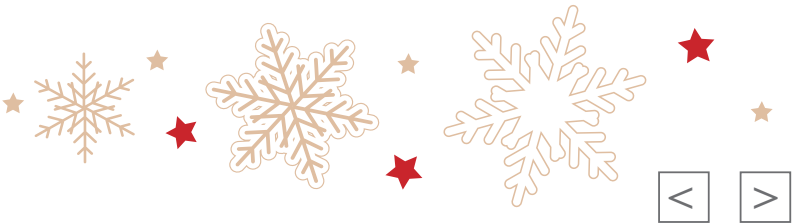
Festive Activity Guide



DAY	DATE	TIME	ACTIVITY DESCRIPTION	LOCATION
Friday	17-Dec	10am - 12pm	Create Your Own Barbados Tie Dye Shirt	Taboras Terrace
Saturday	18-Dec	12pm - 4pm	Waterslide & Sno-Cones	Lawn
Sunday	19-Dec	10am - 12pm	Hobie Cat Lessons	Water Sports
Monday	20-Dec	10am - 12pm	Family Face Painting	Taboras Terrace
Monday	20-Dec	2pm - 4pm	Make A Christmas Cracker	Miramar Room
Tuesday	21-Dec	10am - 12pm	Paint Your Own Christmas T-Shirt	Taboras Terrace
Tuesday	21-Dec	2pm - 4pm	Christmas Pictionary	Taboras Terrace
Wednesday	22-Dec	10am - 12pm	Make Your Own Christmas Decorations	Miramar Room
Wednesday	22-Dec	3pm - 5pm	Holiday Family Karaoke & Sing-Along	Beach Club
Thursday	23-Dec	10am - 12pm	Decorate Your Own Stocking & Hat	Taboras Terrace
Thursday	23-Dec	6:30pm - 8:30pm	Christmas Classic Movie Night With Pizza, Popcorn & Pop	Miramar Room
Friday	24-Dec	1pm - 4pm	Christmas Carols & Santa Claus	Taboras Terrace
Saturday	25-Dec	10am - 12pm	Christmas Sand Castle Competition (Build A Sandman) Dashing Through The Sand (Beach Races, Bring Christmas Props To Wear)	Taboras Beach



FESTIVE BROCHURE



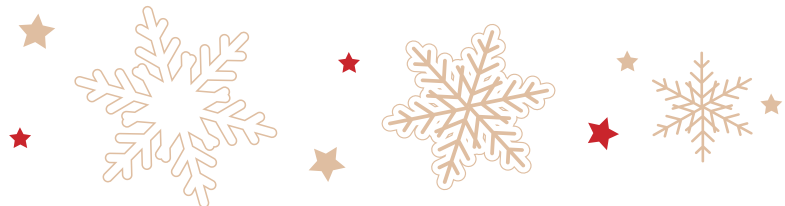


Festive Activity Guide



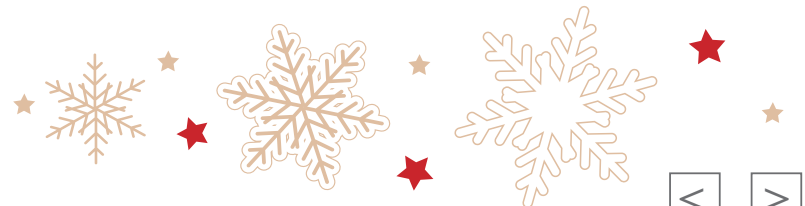
DAY	DATE	TIME	ACTIVITY DESCRIPTION	LOCATION
Sunday	26-Dec	3pm - 5pm	Decorate Cupcakes & Cookies For Your Afternoon Tea	Taboras Terrace
Monday	27-Dec	10am - 12pm	Outdoor Games & Races	The Garden
Monday	27-Dec	2pm - 4pm	Popsicle Stick Art	Taboras Terrace
Tuesday	28-Dec	10am - 12pm	STEM Experiments (Tower Building & Catapult)	Miramar Room
Tuesday	28-Dec	2pm - 4pm	Jewelry Making	Miramar Room
Wednesday	29-Dec	8am - 4pm	Swimming With Sea Turtles*	Water Sports
Thursday	30-Dec	10am - 12pm	Create Your Own Barbados Tie Dye Shirt	Taboras Terrace
Thursday	30-Dec	2pm - 4pm	Make Your Own Noise Maker	Miramar Room
Friday	31-Dec	10am - 1pm	New Year's Eve Costume Decoration & Accessories	Miramar Room
Saturday	1-Jan	12pm - 4pm	Hobie Cat Lessons	Water Sports
Sunday	2-Jan	9am - 1pm	Arts & Crafts	Miramar Room

**See Front Desk for Pricing*



Fairmont
ROYAL PAVILION

FESTIVE BROCHURE



Christmas Eve

PALM TERRACE

\$265 BBD

Fresh Baked Artisan Bread Selection

Spiced Whipped Butter | Seasonally Inspired Spread

Gift from the Chef

Amuse-Bouche

Exotic Mushroom Volute

Black Truffle Crème Fraîche | Potato Crisp

Tuna Tartare

Wonton Crisps | Avocado | Sesame Aioli | Shoots

ENTRÉES

Roasted Duck Breast

Caramelized Pumpkin Purée | Roasted New Potatoes | Parisian Zucchini | Naturel Jus
Or

Surf & Turf

Roasted CAB Prime Filet | Butter Poached Half Lobster Tail | Rainbow Carrots | Truffled Pomme Purée | Foyot Béarnaise
Or

Pan Roasted Mahi-Mahi

Shrimp & Saffron Risotto | Braised Spinach | Asparagus | Sauce Vierge

DESSERTS

Chef Tim's Sticky Toffee Pudding

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

Trio Sorbet

Macerated Seasonal Fruit | Local Mango | Guava Ginger | Sorel & Raspberry

Christmas Eve Reception

PALM TERRACE

Included in Dinner menu price

Managers Cocktail & Canapés

Hand Passed Champagne & Signature Rum Punch

Chef's Selection Of Passed Canapés

* subject to change

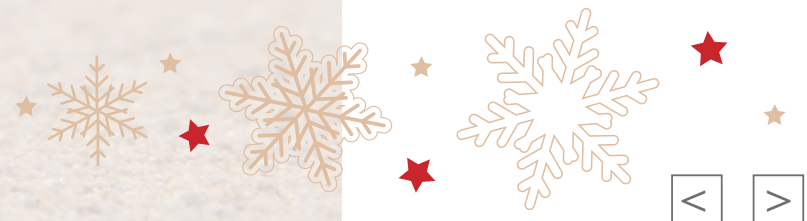
Fairmont
ROYAL PAVILION

FESTIVE BROCHURE



EAT, DRINK & BE MERRY

Executive Chef Timothy Palmer presents curated menus to celebrate the holidays. Expect classic ingredients and dishes that evoke the festive spirit with dashes of island flavor. Christmas in the Caribbean will taste delicious, especially as you enjoy holly jolly ocean views.



Christmas Day

PALM TERRACE LUNCH BUFFET

\$235 BBD

Fresh Baked Artisan Bread Selection

House Whipped Butter | Chili Spiked Hummus
House Baked Breads and Grissinis

SOUP & SALAD

Ginger & Pumpkin Bisque
Herbed Croutons

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

Corn & Sweet Potato Salad

Coriander Vinaigrette

SIDES

Traditional Peas & Rice
Roasted Local Sweet Potatoes
Honey Roasted Pumpkin & Carrots
Sage Bread Stuffing

THE CARVERY

Maple Glazed Ham
Charred Pineapple Chutney

Cider Brined Turkey

Traditional Pan Gravy
Orange Scented Cranberry Sauce

THE GRILL

Smoked Pork Ribs

House Made BBQ Sauce

Local Fish & Chicken Kebabs

Chimichurri | House Made Pepper Sauce
Smoked Tomato & Onion Chutney

Grilled Caribbean Lobster Tails

Fresh Lime & Pineapple Salsa

DESSERTS

Pastry Chef's Selection of Sweets and Treats

(Served Family Style)

House Made Tarts | Squares | Mini Cakes
Fresh Fruit Salad | Festive Cookies

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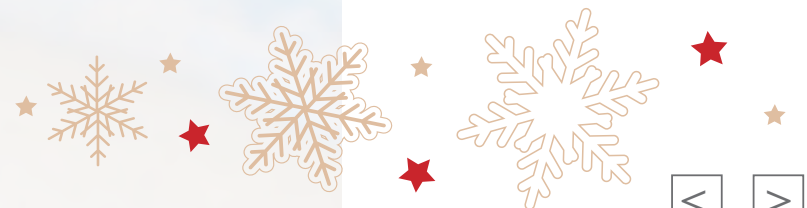
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* subject to change



Christmas Day

PALM TERRACE

DINNER

\$285 BBD

Fresh Baked Artisan Bread Selection

Herb Whipped Butter

Gift from the Chef

Amuse-Bouche

SOUP

Local Sweet Potato Bisque

Brown Butter & Sage | Roasted Seeds

SALAD

Scottish Smoked Salmon Carpaccio

Smoked Caviar | Potato Crisp

Lemon Aioli | Micro Salad

Or

Beet Variations

Chips | Roasted

Rum Infused Clementine

Lemon Ricotta Watercress

Sherry Vinaigrette

ENTRÉES

Brined Local Turkey Breast

Confit Leg | Sage Stuffing | Cranberry Jam

Buttermilk Potato | Pan Gravy

Roasted Rainbow Carrots

Or

Salt Roasted CAB Prime Rib

Truffled Pomme Purée | Herb Roasted Roots

Caramelized Onion Confit | Sherry Jus

Or

Crisp Skinned King Salmon

Tarragon & Mustard Crushed New Potatoes

Buttered Asparagus | Salsa Verde | Salmon Roe

DESSERTS

Warm Bread & Butter Pudding

Vanilla Ice Cream | Rum Toffee Glaze

Or

Caramelized Apple Tart

Salted Caramel | Cranberry & Oat Streusel

Whipped Top Half Cream

Minardies

The Perfect End To A Perfect Night

Fairmont
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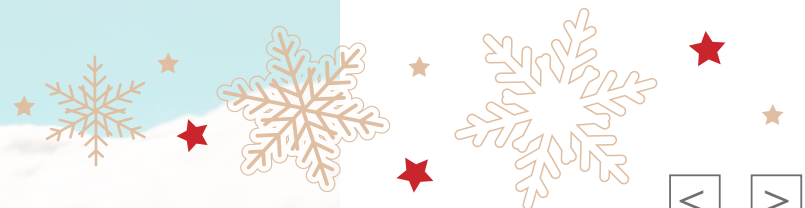
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New Year's Eve

TABORAS
DINNER
\$560 BBD

Artisan Bread & Dip

House Baked Artisan Breads | Chef's Selection of Dips and Spreads

SALAD

Charcoal Roasted Sweet Potato Corn Salad
Bajan Dressing | Fresh Coriander

Sweet Mustard Coleslaw

Fruited Quinoa Salad

Tomato & Watermelon Salad
Feta | Sherry & Herb Vinaigrette | Torn Herbs

SEAFOOD

Seafood Corner

Lemongrass Poached Peel and Eat Shrimp | RPV Signature Cocktail Sauce

Scottish Smoked Salmon
Traditional Garnishes

New Year's Eve

PALM TERRACE **RECEPTION**

Included in Dinner Price

Managers Cocktail & Canapés
Hand Passed Champagne & Signature Rum Punch
Chef's Selection of Passed Canapés

* subject to change

CHEF'S CARVERY

Slow Roasted Prime Rib
Naturel Jus | Chimichurri

Lobster Boil Station

Aromatic Poached Lobster Tails
Garlic Butter | Fresh Lemon

ENTRÉES

Calypso Rice

Candied Bajan Sweet Potato
Spiced Brown Sugar Glaze

Herb Roasted Vegetables

Rosemary Roasted New Potatoes

Pan Seared Mahi-Mahi
Lemongrass Cream

Smoked Pork Lion
Red Wine Braised Cabbage

Roast Chicken
Cranberry Red Wine Reduction

Baked Truffle Mac & Cheese

PASTRY CHEF'S SELECTION

Cakes | Tarts | Local Bajan Sweet Treats
Selection of Sorbets & Ice Creams

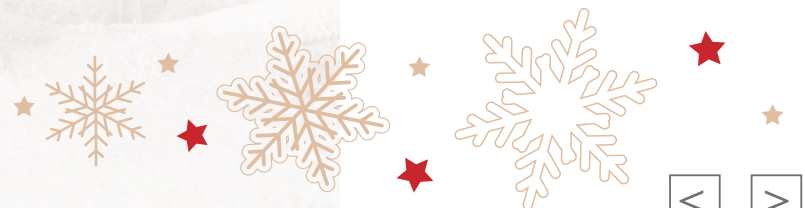
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Festive Group Menu

(Minimum 8 People)

Three Courses \$110 BBD

Four Courses \$135 BBD

Fresh Baked Artisan Bread Selection

SOUP

Local Sweet Potato Corn Chowder

Sweet Potato Hay | Chili Oil

Or

Exotic Mushroom Chowder

Black Truffle Crème Fraîche | Potato Crisp

Or

Caramelized Pumpkin Bisque

Brown Butter & Sage | Roasted Seeds

SALAD

Pumpkin Salad

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

Or

Beet Variations

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

Or

Local Mixed Leaves

Pickled Tomato | Shaved Roots | Crumbled Goat Cheese
Walnut Praline | Charred Pineapple Vinaigrette

ENTRÉES

Brined Local Turkey Breast

Confit Leg | Sage Stuffing | Cranberry Jam

Buttermilk Potato | Pan Gravy

Honey Roasted Carrots

Or

Local Catch

Mustard Crushed New Potatoes | Pickled Tomato

Buttered Asparagus | Salsa Verde

Fine Herb Salad

Or

CAB Prime Ribeye

Pomme Purée | Wild Mushrooms | Sauce

Bordelaise | Roasted Local Heirloom Carrots

DESSERTS

Warm Bread & Butter Pudding

Vanilla Ice Cream | Rum Toffee Glaze

Or

Chef Tim's Sticky Toffee Pudding

House Made Sour Cream Ice Cream | XO Rum

Toffee Sauce | Almond Crunch

Or

Trio Sorbet

Macerated Seasonal Fruit | Local | Ever Changing

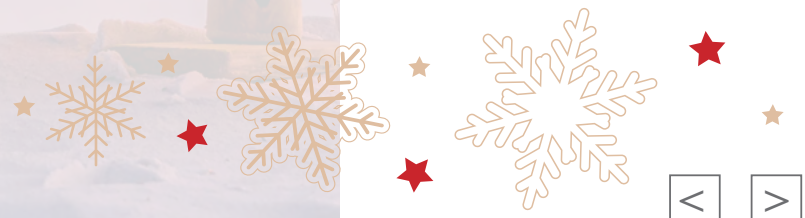
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Kids Program

PROGRAM LOCATION

The meeting place for the Kids Program is at the Kids Club - Miramar Room, 15 minutes before the scheduled activity. Unless specified on the program.

PLEASE NOTE:

- The Kids Program is offered exclusively to children between the ages of 5 and 12 years old
- Space is limited to 10 children per activity. To avoid disappointment, please sign up 24 hours before the activity at Front Desk
- Children must be accompanied by an adult authorized to enroll them in the Kids Program
- Unless parents have booked the services of a babysitter they must remain at the hotel while their children partake in the activities
- Please note that a babysitter will be required for the entire time of the parents' absence and must be booked 24 hours in advance at the Front desk
- Please leave all valuables in your guestroom safe; our team cannot take responsibility for any lost or stolen items
- Fairmont Royal Pavillion will not be held liable in case of injuries or sickness of any kind
- Children with special needs are always welcome when accompanied by an adult
- Program subject to change

KIDS' CLUB

- Parents must sign up for the activity 24 hours in advance
- Parents must bring their child/children to the activity and must remain on premises for the duration of the activity
- Spaces for activities will be limited to ensure the necessary distancing protocols are adhered to, especially for indoor activities
- Face masks must be worn
- Children displaying the following will be exempted from the activity:
 - Flu-like symptoms (nausea, vomiting, diarrhea, headache, fever)
 - Red or sore throat
 - Facial or body rashes
 - Severe nasal discharge / cough
 - Cold sores, eye discharge/ redness

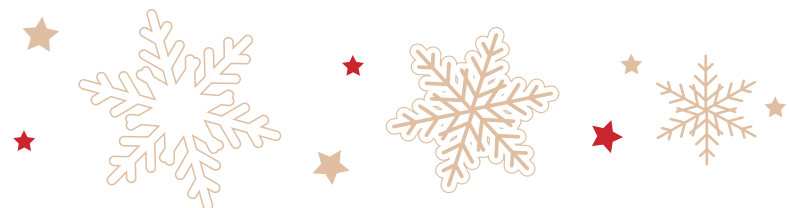
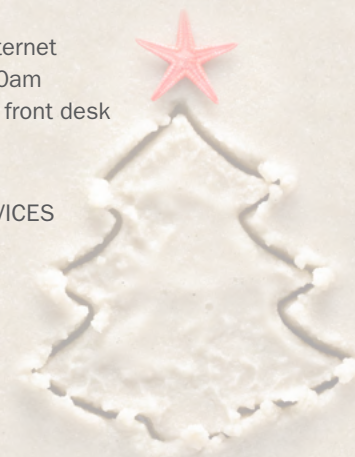
BABYSITTING SERVICES

Our certified babysitters can provide care for the smallest of our guests at an additional charge, and are certified to monitor and entertain babies and toddlers. A minimum of 24 hours is required to reserve this service. For more information and applicable fees, please contact our Guest Services team at extension 2522

COMPLIMENTARY SERVICES

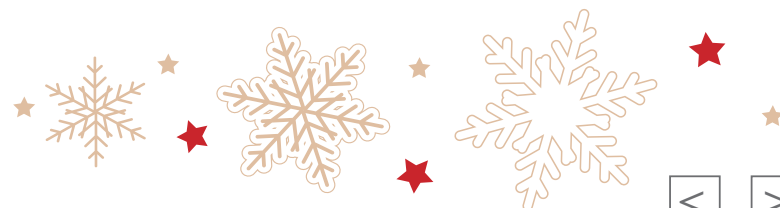
- Children 5 and under eat free at Palm Terrace and Taboras restaurants when ordering off the children's menu
- Children aged 12 or under receive a 50% discount when ordering off the regular menu at Palm Terrace and Taboras. Children must dine with their parents
- Non-motorized water sports (kayaking, paddle boarding, Hobie Cat sailing and more)
- Outdoor tennis courts. Can be lit for night play. Reservations are necessary
- Complimentary high-speed wireless Internet
- Garden tour every Wednesday at 10:00am
- Fitness Center by reservation, see the front desk
- Free Parking

KIDS PROGRAM AND BABYSITTING SERVICES
FOR RESERVATIONS, PLEASE CONTACT
EXTENSION 2522



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ROYAL PAVILION

FESTIVE BROCHURE





Happy Holidays

FROM ALL OF US AT FAIRMONT ROYAL PAVILION

Fairmont Royal Pavilion, St. James, Barbados BB24051

Tel: +1 246 422 5555 Fax: +246 422 0118 Email: royalpavilion@fairmont.com

www.fairmont.com/barbados

@FairmontRoyalPavilion



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