



# FESTIVE BROCHURE

— 2025-2026 —



vivaldi  
hotel

# CONTENTS

## FESTIVE DAY CELEBRATIONS AT ANTONIO'S

CHRISTMAS EVE BUFFET DINNER .....	6
CHRISTMAS DAY BUFFET LUNCH .....	8
NEW YEAR'S EVE BUFFET DINNER.....	10
NEW YEAR'S DAY BUFFET LUNCH.....	12



Gather your loved ones and celebrate the magic of the season. From festive favourites to indulgent treats, our buffet menus are made for sharing laughter, stories, and joyful moments.

Here's to good food, great company, and a season filled with happiness and cheer.





# FESTIVE DAY CELEBRATIONS

*at*

ANTONIO'S







# CHRISTMAS EVE BUFFET DINNER



## ANTIPASTI SELECTION

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pates

Selection of cured meat platters including bresaola, Parma ham, chorizo, smoked local sausage, arrosto and more...

Complemented with our house vinaigrette, creamed blue cheese, balsamic dressing, cocktail sauce, herbed olives, garlic croutons, crushed chillies, corn, pickles and salsas

Baker's corner with assorted crusty rolls, knots, twist and crusty grissini

## SOUP

Watercress, lemon grass and pickled prawn cream, black olive crostini

Smoked duck, wild mushroom and whisky consommé with herb dumplings

## LIVE PASTA STATION

Crab meat, chili, lemon essence and avocado tossed tortiglioni

Potato gnocchi with langoustines, scallops, pumpkin and blue de Bresse 🌿

## THEMED ASIAN STATION

Live noodle stall from the market streets of the orient

Enjoy yourselves in combining your favorite noodle dish, wok fried or as a soup with a selection of meats, fish and an array of Asian vegetables, flavoured sauces and spices such as lo mein, pad thai, mee goreng, mee siam and much more. Also spice up your taste buds in a selection of authentic assorted oriental dim-sums accompanied with Asian sauces and condiments.

## CARVERY

Bacon roast crown of Turkey served with traditional red currant jus 🌿

Roasted venison, maple and cinnamon jus 🌿



Kindly refer to the nutritional disclaimer on the last page for information regarding allergens

Vegetarian 🌿

Vegan 🌿

Gluten-Free 🌿



## HOT COUNTER

Duo of Argentinian peeled prawns and fresh bass fillets,  
green papaya salsa 🌿

Pan seared chermoula rubbed acciola, skordalia and honey purée

Pan fried peppered beef medallions, leek and anchovy butter 🌿

Cumin crusted quail, pomegranate glaze and apple solfarino 🌿

Caramelised radicchio, shallots and mushrooms 🌿 🌿

Buttered sprouts and carrots 🌿 🌿

Goat cheese glazed pommes Parisienne 🌿 🌿

## CHEESE STATION

European cheese display with nuts, dried fruits and condiments

## DESSERTS

Exquisite selection of flans, gateaux, fresh fruit,  
chocolate textures & creams in glasses 🌿

Assorted French Pastries 🌿

Christmas pudding served with Brandy sauce 🌿

Traditional Christmas sweets 🌿

## BEVERAGES

Free flowing red and white wine, beer, soft drinks and water

Hot beverages (*coffee, tea, hot chocolate*)

€60.00 (adult) · €30.00 (child 6-12yrs) · free (child 0-5 yrs)

Price is per person and including 18% VAT



🎵 Live entertainment 🎵

Kindly note that this is a sample menu. Since we use the freshest of produce, menu items may change accordingly.  
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# CHRISTMAS DAY BUFFET LUNCH



## ANTIPASTI SELECTION

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pates

Selection of cured meat platters including bresaola, Parma ham, chorizo, smoked local sausage, arrosto and more...

Complemented with our house vinaigrette, creamed blue cheese, balsamic dressing, cocktail sauce, herbed olives, garlic croutons, crushed chilies, corn, pickles and salsas

Baker's corner with assorted crusty rolls, knots, twist and crusty GRISSINI

## SOUP

Creole blackened chicken, corn and bell pepper broth 🌿

Carrot and ginger bisque served with prawn tempura fritters

## LIVE PASTA STATION

Spanish style shellfish risotto zarzuela 🌿

Parmesan and wild mushroom pansoti, sage & lime beurre noisette 🌿

Baby artichokes and tender gnocchi in a silky chicken velouté, fresh herbs and parmesan shavings

## THEMED DELI STATION

Charcuterie delicatessen, hand carved smoked salmon stall and fresh local caught shellfish cooked live with sake, chili and coriander

Carved home smoked salmon accompanied with cooked blinis, French baguette, smitaine cream, sour cream, lime cheeks, hot sauce, onion vinegar, hollandaise sauce & fresh dill

Various Italian cold meats freshly sliced at the counter, finest selection of delicatessen meats and salamis served with French bread, salted butters, creams, pickles, antipasti sotto olio, olives, sun dried tomatoes, dips, salsas and accompaniments

## CARVERY

Roast turkey traditional style with apricot and prune stuffing, Cumberland chipolatas and a thyme infused gravy 🌿

Tarragon and fennel spice rubbed fresh beef, giant Yorkshire pudding and grain mustard jus



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## HOT COUNTER

Star anise spiked wild bass, creamed baby fennel and pastis sauce 🌿

Dill Scottish salmon fillets, lobster, truffle and fresh mango butter sauce 🌿

Hot green tea smoked duck, satsuma chutney, chablis grapes juice 🌿

Crusted fillet of pork with spear minted mange tout and hazelnut emulsion 🌿

French rack lamb chops, mixed bean and barley compôte, raspberry vinegar reduction 🌿

Tossed green beans, kohlrabi and almonds 🌿

Balsamic grilled asparagus, chestnuts & feta crumble 🌿

Black sesame crusted sweet potatoes 🌿



## CHEESE STATION

European cheese display with nuts, dried fruits and condiments

## DESSERTS

Exquisite selection of flans, gateaux, fresh fruit, chocolate textures & creams in glasses 🌿

Assorted French pastries 🌿

Christmas pudding served with Brandy sauce 🌿

Traditional Christmas sweets 🌿

## BEVERAGES

Free flowing red and white wine, beer, soft drinks and water

Hot beverages (*coffee, tea, hot chocolate*)

€65.00 (adult) · €32.50 (child 6-12yrs) · free (child 0-5 yrs)

Price is per person and including 18% VAT



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# NEW YEAR'S EVE BUFFET DINNER



*Gastronomic strolling market menu*

## SOUP

Slippery lobster, galangal cream soup 🌿

Smoked chicken, bay leaf and sherry consommé, tomato dumplings

## ANTONIO'S PASTA HOUSE

Pansoti ripieni ai porcini, parmeggiano, salsa di noci e arugula 🌿

Risotto ai gamberi rossi, finocchio e mascarpone 🌿

Tagliatelle al uovo in una salsa di pomodorini freschi, aglio, prezzemolo e tartufo 🌿

## SPANISH TAPAS BAR

Sangria, marinated olives, figs wrapped in Serrano, lime marinated sardines, baked cottage cheese, spiced pork empanadas, rolled crepes with spinach and jamon, gambas, spiced beans, chili artichokes, mussels a la plancha, spicy cuttle fish, nutty saffron rice, Spanish frittata, albondigas

## THE CHILLED FISH MARKET

Creating your own seafood platter from our vast selection of whole poached grouper, dressed salmon fresh, tuna carpaccio, salmon gravadlax and swordfish ceviche, chilled langoustines, smoked marlin, tail on deep water prawns on ice and more from our local shores

Including a scallop bar with condiments

*[Lemon cheeks, Kilpatrick dressing, tabasco and shallot vinegar]*

## NEW MARKET DELI STALL

Selection of different cold cuts from pastrami to Parma, marked foreign cheeses and house specialties, biscuits, bread sticks and sesame snaps pickles, marinated vegetables, delicatessen fish and meat platters, Lox salmon served with red currant bagels, cream cheese and local capers, room carved Serrano ham, dips, flat breads and condiments

## NEW ORLEANS CREOLES

Pork and sausage jambalaya, seafood gumbo, blackened chicken supreme with hollandaise sauce, cajun spiced alligator fritters, coconut and lime yams, marinated vera cruz red snapper, baked paprika vegetables, Louisiana hot sauce

Cinnamon bananas foster



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## TAL-HOBŽ

Selection of local doughs, baguettes and rolls

## MARRAKECH FOOD BAZAAR

Various Moroccan cold mezzah from muhammara to mountable and hummus, pomegranate, tabbouleh & sumac, French bean and tomato salad, Arabic flat bread, dates stuffed with chicken, zesty filled vine leaves, zaatar pastry, arajes, falafel and lamb shawarma with garlic cheese and harissa, warm seven vegetable couscous with dried fruits and ras el hanout

## THE CARVERY JOINT

The knights whole lamb ouzi 🌿

Succulent roasted baron of beef served with Yorkshire pudding & its own pan juices

Apple sauce, tomato mojo, plain jus, horseradish cream, beurre blanc, grain mustard mayo, mint sauce, Yorkshire pudding, fried tortilla, garlic bread wedges

## SWEET TREATS DESSERT STATION

An exquisite selection of tarts and tranches, cheesecakes, flans, gateaux, fresh fruits, fine Belgian chocolate, different textures & creams glace, carved exotic fruit table and warm desserts and more... 🌿

## BEVERAGES

Free flowing red and white wine, beer, soft drinks and water

Hot beverages (*coffee, tea, hot chocolate*)

*Complimentary glass of prosecco at midnight*

€70.00 (adult) · €35.00 (child 6-12yrs) · free (child 0-5 yrs)

*Price is per person and including 18% VAT*



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# NEW YEAR'S DAY BUFFET LUNCH

## ANTIPASTI SELECTION

An array of crisp salads, Mediterranean antipasti platters, cured meats & terrines & pates

Maki sushi, nigiri rolls & selection of cured meats complimented with flavoured oils, condiments and dressings

Live Italian bruschetteria to a miniature Barcelona tapas bar

Including sundried tomato palmiers, raw crudities, Italian cheeses and fondues with traditional condiments, cheese straws, selection of fine Italian hams to top on grilled garlic chunky bread, miniature foccaccine, chickpea and polenta fritters, crispy vegetables in breadcrumbs and charred vegetables sotto olio, marinated olives, figs wrapped in Serrano, lime marinated sardines, baked cottage cheese, spiced pork empanaditas, rolled crepes with spinach and jabugo, chilled prawns in ice shell, spiced beans feta rolls, braised Provençal artichokes, mussels a la plancha, daube of squid, nutty saffron rice, Spanish frittata, albondigas

Baker's corner with assorted crusty rolls, knots, twist and crusty grissini

## SOUP

Marrakech braised lamb, tarragon and barley broth 🌿

Brittany shellfish, red mullet & orange bisque 🌿

## LIVE PASTA STATION

Fresh swordfish, ravioli, crab, cherry tomato and basil fondue

Egg pappardelle tossed in a velouté of chartreuse rabbit, caraway, dry martini and pumpkin cream

## CARVERY

Roasted prime selected beef rubbed with brown sugar and tarragon green mustard 🌿

Local caught grouper 'al sale', tomato and fresh oregano salsa fresca 🌿



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## HOT COUNTER

Steamed osso buco of monkfish wrapped in Parma ham,  
saffron shellfish minestrone 🌿

Honey, pine nut glazed meagre, crispy pancetta and artichokes barigoule 🌿

Pan fried guinea fowl breast and broiled quails, cherry lips compôte  
in Asian chicken stock 🌿

Veal, asparagus and gruyere involtini, madeira sauce

Green mustard, leek and broccoli puff pastry pithivier 🌿

Seasonal vegetable treasure 🌿🌿🌿

Potato, pumpkin and apple wood cake royal 🌿

Thyme pommes noisette 🌿🌿

## CHEESE STATION

European cheese display with nuts, dried fruits and condiments

## DESSERTS

An exquisite array of tarts, cheesecakes, flans, gateaux, fresh fruits,  
chocolate textures & creams in glasses, assorted french pastries and more... 🌿

Ice cream & sorbet trolley

Coffee and petits fours

## BEVERAGES

Free flowing red and white wine, beer, soft drinks and water

Hot beverages (*coffee, tea, hot chocolate*)



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# vivaldi hotel

## *Festive Day Celebrations*

VIVALDI.SERVICE@CORINTHIACATERERS.COM  
2137 8100

### **Nutritional Disclaimer**

Kindly note that our kitchens handle Allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluscs, Lupin and Sulphur Dioxide. While we follow good hygiene practices, take all precautions, and do our best to reduce the risk of cross-contamination in our kitchens, due to presence of allergenic ingredients in some products we ARE UNABLE TO GUARANTEE that any of our dishes are completely free from allergens and therefore cannot accept any liability in this respect. We strongly advise you to speak to a team member if you have any food allergies, intolerances or other dietary concerns. We will do our utmost to satisfy your request, however guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.