

01<sup>ST</sup>

December

FESTIVE SWEETS PRESENTATION

Dolce Café  
18:00-21:00  
Daily Pre-orders

FESTIVE AFTERNOON TEA

Lobby 5th Floor  
16:00 - 19:30 Daily 01-31 December  
Live Music 17, 18, 23

CHRISTMAS EVE SET MENU

MUSIC BY HOTEL'S DUO

Harbor Blu 5th Floor  
From 20:00

UPBEAT DJ NIGHT

Skybar 16th Floor  
21:00- 02:00

24<sup>TH</sup>

December

FESTIVE BREAKFAST

Harbor Blu 5th Floor  
07:00 - 11:00

CHRISTMAS BUFFET LUNCH

MUSIC BY HOTEL'S DUO

Skala 16th Floor  
12:30-15:30

UPBEAT DJ NIGHT

Skybar 16th Floor  
21:00- 02:00

25<sup>TH</sup>

December

DJ FESTIVE BRUNCH

Dolce Café  
11:00- 15:00

26<sup>TH</sup>

December

31<sup>ST</sup>

December

NEW YEAR'S EVE BUFFET DINNER

MUSIC BY HOTEL'S DUO AND

AN EXCLUSIVE 5-MEMBERS BAND

Skala and Skybar 16th Floor  
20:00 - 02:30

NEW YEAR'S DAY CHAMPAGNE BREAKFAST

Harbor Blu 5th Floor

07:30- 11:00

NEW YEAR'S DAY LUNCH SET MENU

Harbor Blu 5th Floor

13:00- 16:00

01<sup>ST</sup>

January

Gladelig Jul  
Feliz Navidad  
Linksmų Kalėdų Buone Feste  
Boże Narodzenie God Jul  
Srečan Božic Mele Kalikimaka  
Fröhliche Weihnachten  
Buon Natale Feliz Natal  
Nadolig Llawen Bon Nadal  
Tigväs Joulua Vrolijk Kerstfeest  
Merry Christmas  
Zalig Kerstfeest Joyeux Noël  
Merii Karisumaisu  
Frohes Fest  
Καλά Χριστουγεννα, Καλά Χρονιά!

# Festive Season Accommodation Packages 2024-2025

Celebrate the Magic of Christmas and the Glamour of New Year's at Radisson Blu Larnaca!

## CHRISTMAS MAGIC

### 1 Night Stay

24th - 25th December

Single: €215      Double: €310

Festive Christmas Eve Set Menu Dinner  
Christmas Day Breakfast

## CHRISTMAS JOY

### 2 Nights Stay

24th - 26th December

Single: €405      Double: €590

Christmas Eve Set Menu Dinner  
Christmas Day Breakfast  
Christmas Day Buffet Lunch  
Radisson Super Breakfast on  
Departure date

## NEW YEAR'S GLAMOUR

### 1 Night Stay

31st December - 1st January

Single: €280      Double: €440

New Year's Eve Gala Buffet Dinner  
New Year's Day Champagne Breakfast

## NEW YEAR'S GATEWAY

### 2 Nights Stay

31st December - 2nd January

Single: €465      Double: €710

New Year's Eve Gala Buffet Dinner  
New Year's Day Champagne Breakfast  
New Year's Day Buffet Lunch  
Radisson Super Breakfast on  
Departure date

## FESTIVE MEALS FOR NON-RESIDENTS

Christmas Eve Set Menu Dinner at Harbor Blu	€ 75
Christmas Day Breakfast	30
Christmas Day Buffet Lunch	70
Boxing Day DJ Brunch at Dolce	à la carte
New Year's Eve Gala Buffet Dinner at Skala	140
New Year's Day Champagne Breakfast	35
New Year's day Set Menu Lunch	65

## ADDITIONAL INFORMATION

Additional Night: Bed & Breakfast only: **Single €150 | Double €170**

Child under 12 years: Stay free on Bed & Breakfast when sharing room with parents-  
50% discount on festive meals

Drinks are excluded

Reservation Required. 40% Non-Refundable deposit.  
All prices are inclusive of VAT

For more information or reservations, please contact us at  
[info.larnaca@radissonblu.com](mailto:info.larnaca@radissonblu.com)  
or call +357 24 505 800

# CHRISTMAS EVE SET MENU DINNER

Tuesday, 24 December 2024

Harbor Blu, 5th Floor

20:00

Music by Hotel's Duo



Radisson BLU  
HOTEL LARNACA

## Amuse Bouche

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Scallops Ceviche with Wild Trout Caviar

## Soup

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Bisque de Crevettes with Fennel and Curcuma

## Hors d'oeuvre

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Mille-feuille of Iberico Ham, Tomato and Kalamata Olives

## Yuzu Vodka Sorbet

## Main Course

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### Trunk of Beef Maltese

Medium Cooked Trunk of Beef Filet Served on Baby Oyster Mushrooms, Crispy Polenta, Sauce Maltese and Broccoli Sprouts

OR

### Black Cod Confit Royale

Black Cod Confit in Olive Oil Served with Crab Bisque Risotto.

## Dessert

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### Mango Panna Cotta

Quenelle of Mango Panna Cotta on Red Fruits Sauce

OR

### Chocolate and Salty Caramel

Belgian Chocolate Tart with Salty Caramel Bits

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**75** EUR  
PER  
PERSON  
INCLUSIVE OF ALL TAXES  
DRINKS NOT INCLUDED

## CHRISTMAS DAY BUFFET LUNCH

Wednesday, 25 December 2024

Skala Ballroom, 16th Floor

12:30 : 15:30

Music by Hotel's Duo



### SOUP

Lobster Bisque with Roasted Garlic Butter  
Croutons

### DISPLAY

Cyprus and International Cold Cuts with Fresh  
Fruits and Nuts  
Seafood Display on Ice  
Whole Poached Salmon

### COLD BUFFET

Selection of Dips and Spreads with Vegetable Crudités and Crackers  
Greek Salad  
Cyprus Ntakkos  
Tabbouleh  
Roasted Vegetable Salad  
Exotic Waldorf with Curcuma  
Oriental Seafood Salad  
Quinoa and Arugula Salad  
Farmer's Salad

### MAIN DISHES & ACCOMPANIMENTS

Rabbit Leg Confit with Cranberries  
Stuffed Quails with Chestnuts, Plums and  
Pistachio  
Iberico Pork "Osso Buco"  
Salmon Fillet in Dough Crust

Traditional Rice Turkey Stuffing  
Baked Duchesse Potatoes  
Thyme-Roasted New Cyprus Potatoes  
Spinach & Ricotta Ravioli  
Salmon Farfalle with Vodka Sauce  
Mediterranean Bulgur Pilaf  
Fresh Brussels Sprouts and Broccoli  
with Bacon  
Sautéed Vegetable Ratatouille

### CARVING STATION

Medium Cooked Broiled Beef Rib Eye  
Traditional Roast Turkey Served with Cranberry Sauce  
and Gravy  
Whole Roast Gammon with Fresh Pineapple and Quince

### WIDE SELECTION OF FESTIVE DESSERTS

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**70** EUR  
PER  
PERSON  
INCLUSIVE OF ALL TAXES  
DRINKS NOT INCLUDED

## NEW YEAR'S EVE GALA BUFFET DINNER

Wednesday, 31 December 2024

Skala 16th Floor

20:00- 02:30

Music by Hotel's Duo and an Exclusive 5-Members Band



### SOUP

Asparagus and Baby King Oyster  
Mushroom Vichyssoise Cream

### DISPLAY

**Poached Pears and Hoiromeri**  
Pears cooked in wine topped with Cyprus Smoked Ham "Hoiromeri" and drizzled with Comandaria Dressing

**Roast Veal Display**  
Finely Sliced Cold Pink Veal Ribeye Sided by "Tonato" and Horseradish Sauces

**Seafood Platter**  
Selection of Smoked Salmon, Shrimp, Marinated Octopus, and Mussels, Served with Lemon Wedges and Aioli

### COLD BUFFET

Selection of Dips, Spreads and Pickles with Vegetable Crudités and crackers  
Greek Salad  
Cyprus Haloumi Salad  
New Year Quinoa Salad  
Roasted Pumpkin Salad  
Exotic Blu Salad  
Salad "Pulpo a la Gallega"  
Rucola and "Halitzia" Salad

### MAIN DISHES & ACCOMPANIMENTS

**Partridge Light Curry**  
Partridge Cooked in a Rich Creamy and Mild Curry Sauce

**Roasted New Cyprus Potatoes**  
Crispy, Golden-Brown Potatoes Seasoned with Rosemary and Sea Salt

**Moroccan style Hare Tagine**  
Slow-Cooked Hare with Apricots, Almonds, and Moroccan Spices

**Pommes Anna**  
Parmesan Gratinated Potato Slices Cooked in Heavy Cream and Butter

**Iberico Pork Fillet**  
With Pistachio Crust and Commandaria Sauce

**Spinach Ricotta Lasagna**  
Lasagna with Spinach and Ricotta Cheese Thoroughly Covered in a Rich Mornay Sauce

**Seabass Roulade Florentine**  
Stuffed Seabass Fillet with Spinach Béchamel

**Conchiglie**  
With White Wine Seafood Sauce and Baby Shrimp

#### CARVING STATION

**Roasted Ribeye**  
Served with a Horseradish Cream Sauce and a Selection of Mustards

**Saffron Basmati**  
Stuffing Rice with Raisins and Nuts

**Vegetable Couscous**

**Mixed Grilled Vegetables**

**Roasted Crispy Duck**  
With an Orange and Ginger Glaze

**Honey-Glazed Crackling Ham-leg**  
Served with a Mustards and selection of Sauces

**Fresh Whole Salmon**  
Baked Fresh Salmon served with Dill & Tartare Sauces

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**140** EUR  
PER  
PERSON

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DRINKS NOT INCLUDED

## NEW YEAR'S DAY LUNCH MENU

Wednesday, 01 January 2025

Harbor Blu, 5th Floor

13:00 - 16:00

### Soup

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#### Green Asparagus and Sweet Potato Vichyssoise

Leeks, Green Asparagus, Sweet Potato Creamy Soup  
Served with Feta Croutons

### Hors d'oeuvre

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#### Salmon and Octopus Carpaccio

Fresh Scottish Salmon, and Pickled Moroccan Octopus  
Dressed with Rucola Pesto and  
Onion Jam Bits

### Champagne Sorbet with Raspberries

### Main Course

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#### Lamb Rack "Ossobuco"

Whole Rack of Lamb Slowly Cooked in Rich Tomato and  
Red Wine Lava Sauce, Served with Creamy Pesto Risotto  
with Squash Pumpkin Jelly

**OR**

#### Pargus fillet (Fangri) with Cuscus Risotto

Filletts of Pargus Stuffed with Fresh Asparagus, Spinach,  
Cherry Tomatoes and Pine Nuts

### Dessert

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#### Cinnamon Ganache

Quenelles of Chocolate Ganache Aromatized with  
Cinnamon or Wild Strawberries Coulis

**OR**

#### Mille-Feuille Lemon-Patisserie

Lemon Crème Patisserie Laid Between Crunchy Puff  
Pastry Leaves

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Radisson BLU  
HOTEL LARNACA



**65** EUR  
PER  
PERSON  
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DRINKS NOT INCLUDED

## Festive Afternoon Tea for Two

01st - 31st December 2024 | Live Music 17, 18, 23

Harbor Blu, 5th Floor

16:00 - 19:30

Macarons, Brownies, Choux a la crème, Anarokrema, Fruit tart, Chocolate and Vanilla muffins, Fruit and Carrot Cakes, Canapé with Prosciutto, Manuri Cheese and Strawberry, Smoked Salmon on Brown Bread, Mini Tortilla Wrap with Turkey and Cheese, Ham and Cheese toast, Christmas Sweets and Scones

	EUR
Selection of Coffee or Tea	50
Glass of Sparkling Wine	60
Glass of Champagne	80

## Dolce Cafe Festive Sweets & Cakes

01st December 2024 - 06th January 2024

Pre-Order

	EUR
<b>Festive Traditional</b>	
Melomakarona	11/Kg
Kourampiedes	12/Kg
Foinikota	14/Kg
Vasilopita	15
Christmas Cake	25
<b>Christmas Logs</b>	
Mango Mascarpone	30
Pistachio Mouse	30
Bûche De Noël	32
<b>Festive Cakes</b>	
Ferrero Rocher	32
Blu Sky Mouse	32
Framboise Cheesecake	32
Chestnut Mousse	32

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