



Trophy Hotels

Merry Christmas

And Happy New Year!

Trophy Hotels proudly presents the complete program for Christmas and New Year's Eve at Naama Bay Hotels & Resort. We wish an abundance of happiness and joy for all our guests!



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Christmas and New Year's Events

From Us, to You!

All Management wish you a warm welcome to

" Naama Bay Hotel & Resort "

We have made arrangements to make your holiday during the Festive Season the most pleasant one possible. We will also be providing for you the most exciting and spectacular Entertainment Program throughout your stay here in Naama Bay Hotel

On December 24th 2025

Dinner will be served in the Banquet room (located on Block 900 close to the grill restaurant) It is essential to make your Reservation for Dinner with our Reservation Desk as soon as possible after check in.

On December 25th 2025

12:00 We will be providing a surprise for all children on the beach area - A Children's Christmas Party with special gifts from Santa Clause and mask show .

From 21.30 onwards our Animation Team has an exciting Entertainment Program for your enjoyment on the Sunset Bar located above the Hotel main Reception.

On behalf of all Staff and Management.

We wish you a Happy New Year 2026



Children's Christmas

Entertainment Program

On December 24th 2025

A special Children's Party has been organized in our sunset bar.

We will start the party at 20:30.

On December 25th

We have arranged for another party to be held on the beach at 12:00. Here all the children will have a surprise visit from Santa Clause who will bring gifts for all the Children & Mask Show





Entertainment Program

Christmas Party 24th December 2025

6:30 PM – 7:00 PM	WELCOME AND INTRODUCTION (LIVE GUITARIST)
7:00 PM – 7:45 PM	LIVE SINGER
8:00 PM – 8:30 PM	FOLKLORE SHOW
8:30 PM – 9:00 PM	ORIENTAL BELLY DANCE
9:00 PM – 9:30 PM	TANURA SHOW
9:30 PM – 10:00 PM	ANIMATION DANCE SHOW
10:00PM – TILL LATE	DISCO DJ REMIX



Gala Dinner Menu

Christmas Party 24th December 2025

APPETIZERS

Smoked Salmon, Fresh Salmon with herbs crust, Salmon terrine, Steamed Crab with sweet mayonnaise, Shrimp Cocktail, Duck stuffed with Chesnutt, Selection of Smoked Fish, Mix Sushi, Smoked Beef, Smoked Turkey, Beef Bacon, Turkey breast with Nuts, Liver Parfait, Marinated Mussels with Oyster, Shrimp roll with spicy peanuts, Vietnamese seafood Lettuce.

MARINATED SALAD

Saffron Calamari, Shrimps with balsamic vinegar, Avocado with seafood, Marinated fresh Mushroom, Broccoli with fried almond, Sweet Corn with baby Shrimps, Red and Black beans, Waldorf with apple And nuts, Chinese Tuna salad, Mozzarella and Tomatoes, Beetroot with Orange, Spicy Chicken with Fennel, Russian Salad, Italian salad,

ORIENTAL SALAD & PICKLES

Tahina Salad, Baba Ghanoug, Mutable Salad, Labna, Fattoush, Stuffed Vine leaves, Sambousk. Pickled Cucumber, Onion, Green and Black Olives, Lemon and Mixed Pickled.

FRESH GARDEN

Tomatoes, Cucumber, Carrot, Local Lettuces, Red Cabbage, White Cabbage, Beetroot Watergrass, Red pepper, Green Pepper, Yellow Pepper, Chili Pepper

SAUCE & DRESSING

Mayonnaise, Mustard, Ketchup, French sauce, Cocktail sauce, Vinaigrette dressing.

OIL & VINEGARS

Corn Oil, Sunflower, Olives oil, Natural Vinegars, Apple Vinegar and Balsamic vinegar.



SOUP

Creamy Tomatoes Soup, Beef Consommé Soup

CONDIMENTS

Croutons, Chopped Onion, chopped garlic, Chopped Green pepper, Chopped Tomatoes, Chopped Cucumber, Chopped Parsley, Red Beans, Sweet Corn

FROM THE CHARCOAL

Calamary Skewers, Chicken & Beef Skewers.

CARVING

Whole Roasted Turkey with Strawberry sauce, Lamb Leg with Mint Sauce.

HOT DISHES

Rice payola, White Rice, Lamb Chops with herbs sauce, Fish with lemon butter sauce, Beef filet butter, Cream, Stuffed Chicken breast with cheese, Lasagna with seafood, Croquet Potatoes, Sautéed Vegetables, Vegetables Spring roll with sweet chili, Turkey roll with grebes' sauce, Fried Mix Seafood

PASTA STATION

4 kind of pasta with different sauce, Spaghetti, Pena, Fussily and Ravioli

DESSERT & FRUIT

Plum pudding, Strawberry cake, Opera, White and Black forest, Sacker cake, Cheese cake, Mocha, French pastry, Chocolate mousse, Charlotte, Apple tart, Apricot tart, Lemon pie, Tiramisu, Raspberry Tartlet, Chocolate Tartlet, Blueberry Tartlet, Carrot cake, Brazilin, Walnut tart,

SELECTION OF EGYPTIAN PASTRY

Basbousa, Konafa, Goulash

FRUIT STATION

Selection of fresh fruit – Whole and slices



New Year's Event Program

Dinner Program

On December 31st 2025

Dinner will be served in the Banquet room (located on Block 900 close to the grill restaurant). It is essential to make your Reservation for Dinner with our Reservation Desk as soon as possible after check in.

From 19.30 onwards our Animation Team has prepared an exciting Entertainment Program for your enjoyment in the Ballroom.

All Menus and Entertainment Programs will be available at the Reservation Desk near Reception



Entertainment Program

31st December 2025

6:30 PM – 7:00 PM	Welcome and Introduction (live Musician - At the Slides Pool)
7:30 PM – 8:15 PM	Live Singer
8:00 PM	New Year Eve Dinner
8:15 PM – 8:45 PM	Oriental Belly dance
8:45 PM – 9:15 PM	Dance show
9:30 PM – 10:00 PM	Folklore Show
10:00 PM – 10:30PM	Tanura Show
10:30 PM – 11:00 PM	International Dance show
11:00 PM – TILL LATE	Count Down & DJ Disco



Gala Dinner Menu

New Year's Event 31st December 2025

APPETIZERS

Salmon Gravlax with beetroot and sour cream, Tuna Ceviche, Cocktail Shrimp
Homemade beef pastrami, Cold rose beef, Smoked Duck, Smoked Turkey, Mussels Marinated,
Selection of Smoked Fish, Selection of Sushi, Crab with Cocktail Sauce.

MARINATED SALAD

Calamari Salad with Garden Vegetables, Baby Shrimps Salad, Broccoli Salad, Niçoise Salad,
Chicken Salad with Pineapple, Italian Salad, Russian Salad, Mozzarella Tomato, Smoked Duck
with noodles Salad.

ORIENTAL SALAD & PICKLES

Tahina Salad, Baba Ghanoug, Hummus, Moutabel, Fattoush, Vine leaves, Taboula
Pickled Cucumber, Onion, Green and Black olives, Lemon and Mixed Pickled.

FRESH GARDEN

Tomatoes, Cucumber, Carrot, Local Lettuce, Red Cabbage, White Cabbage.

SAUCE & DRESSING

Cocktail Sauce, French Sauce, Mustard Sauce, Vinaigrette, 1000 island.

OIL & VINEGARS

Olive oil, Corn oil, Sunflower oil, Natural Vinegars, Apple Vinegars and Balsamic vinegars.



SOUP

Mushroom Cappuccino

With Crispy beget oregano & Truffle oil.

Peking Duck Noodle Soup

Soup Station served with 4 different Crotons Crispy Bread.

CONDIMENTS

Croutons, Chapped onion, Chopped Garlic, Chopped Green pepper, Chopped Tomatoes, Chopped Cucumber, Chopped Parsley, Red Beans, Sweet Corn.

FROM THE CHARCOAL

Shish Tawook, Shish Kebab, Grilled Kofta.

CARVING

Oven Baked Turkey with chestnuts and Berry Sauce, Whole Lamb, Chicken Shawarma

HOT DISHES

Basmati Rice, Rice, Steamed Vegetables – Green beans, Broccoli, Carrot, Cauliflower. Potato Cake, Beef Lasagna, Fried Spring roll with vegetables & baby Shrimps, Served with Sweet Chili and Soya sauce, Duck roll with Orange sauce, Chicken Cordon Blue, Beef Medallion with pepper sauce, Salmon with American Sauce, Fish Humor with Lemon butter sauce, Lamb Rack with mint sauce.

PASTA STATION

4 Kind of Pasta with different sauce, Spaghetti, Pena, Fussily, Shill.

DESSERT & FRUIT

Carrot Cake, Cheese Cake, Plumb Pudding, Strawberry Cake, Opera Cake, Chocolate & Raspberry Tart, Mango Tart, Apricot Tart, Blueberry Tart, Walnut Tart, Apple Tart, Different kind of Mouse, Mocha, Honey Cake, Carrot apple Cake, Panna Cotta, Truffles, Chocolate, Chocolate Fandom, Profiterole

ORIENTAL SWEET

Konafa, Basbousa, Baklava, Zineb finger

FRUIT STATION

Selection of fresh fruit Whole & Slice.



Russian Christmas

Gala Dinner Party

From Us, to You!

On January 6th 2026

Our exclusive Gala Dinner will be served in the Banquet room at 20:00 (located on Block 900 close to the grill restaurant).

All Menus and Entertainment Programs will be available at the
Reservation Desk near Reception

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Entertainment Program

Gala Dinner Party - January 6, 2026

7:00 PM - 7:30 PM	WELCOME AND INTRODUCTION
7:30 PM - 8:15 PM	LIVE BAND
8:00 PM - 10:00 PM	BUFFET OPENING TIME
8:15 PM - 9:00 PM	FOLKLORE SHOW
9:00 PM - 9:30 PM	ORIENTAL BELLY DANCE
9:30 PM - 10:00 PM	TANURA SHOW
10:15 PM - 10:45 PM	ANIMATION SHOW
10:45 PM - TILL LATE	DJ DISCO



Gala Dinner Menu

Christmas Party - January 6, 2026

APPETIZERS

Smoked Salmon, Fresh Salmon with herbs crust, Salmon terrine, Steamed Crab with sweet mayonnaise, Shrimp Cocktail, Duck stuffed with Chesnutt, Selection of Smoked Fish, Mix Sushi, Smoked Beef, Smoked Turkey, Beef Bacon, Turkey breast with Nuts, Liver Parfait, Marinated Mussels with Oyster, Shrimp roll with spicy peanuts, Vietnamese seafood Lettuce.

MARINATED SALAD

Saffron Calamari, Shrimps with balsamic vinegar, Avocado with seafood, Marinated fresh Mushroom, Broccoli with fried almond, Sweet Corn with baby Shrimps, Red and Black beans, Waldorf with apple And nuts, Chinese Tuna salad, Mozzarella and Tomatoes, Beetroot with Orange, Spicy Chicken with Fennel, Russian Salad, Italian salad,

ORIENTAL SALAD & PICKLES

Tahina Salad, Baba Ghanoug, Mutable Salad, Labna, Fattoush, Stuffed Vine leaves, Sambousk. Pickled Cucumber, Onion, Green and Black Olives, Lemon and Mixed Pickled.

FRESH GARDEN

Tomatoes, Cucumber, Carrot, Local Lettuces, Red Cabbage, White Cabbage, Beetroot Watergrass, Red pepper, Green Pepper, Yellow Pepper, Chili Pepper

SAUCE & DRESSING

Mayonnaise, Mustard, Ketchup, French sauce, Cocktail sauce, Vinaigrette dressing.

OIL & VINEGARS

Corn Oil, Sunflower, Olives oil, Natural Vinegars, Apple Vinegar and Balsamic vinegar.



SOUP

Creamy Tomatoes Soup, Beef Consommé Soup

CONDIMENTS

Croutons, Chopped Onion, chopped garlic, Chopped Green pepper, Chopped Tomatoes, Chopped Cucumber, Chopped Parsley, Red Beans, Sweet Corn

FROM THE CHARCOAL

Calamary Skewers, Chicken & Beef Skewers.

CARVING

Whole Roasted Turkey with Strawberry sauce, Lamb Leg with Mint Sauce.

HOT DISHES

Rice payola, White Rice, Lamb Chops with herbs sauce, Fish with lemon butter sauce, Beef filet butter, Cream, Stuffed Chicken breast with cheese, Lasagna with seafood, Croquet Potatoes, Sautéed Vegetables, Vegetables Spring roll with sweet chili, Turkey roll with grebes' sauce, Fried Mix Seafood

PASTA STATION

4 kind of pasta with different sauce, Spaghetti, Pena, Fussily and Ravioli

DESSERT & FRUIT

Plum pudding, Strawberry cake, Opera, White and Black forest, Sacker cake, Cheese cake, Mocha, French pastry, Chocolate mousse, Charlotte, Apple tart, Apricot tart, Lemon pie, Tiramisu, Raspberry Tartlet, Chocolate Tartlet, Blueberry Tartlet, Carrot cake, Brazilin, Walnut tart,

SELECTION OF EGYPTIAN PASTRY

Basbousa, Konafa, Goulash

FRUIT STATION

Selection of fresh fruit – Whole and slices



Thank
You

FOR CHOOSING
TROPHY HOTELS

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