

Authentic

TRADITIONS

FESTIVE PROGRAM 2024/5
20th December – 6th January





Activity

CALENDAR

Activity CALENDAR

DATE	ACTIVITY	TIME	MEETING	PARTICIPATION
20 th DECEMBER	COOKIE DECORATING CLASS	13H00	LE CARDINAL	KIDS
22 nd DECEMBER	COCKTAIL CLASS	16H00	SUNSET BAR	ADULTS
23 rd DECEMBER	PAINT YOUR CHRISTMAS HAT	13H00	GAZEBO	KIDS
24 th DECEMBER	TREASURE HUNT	10H00	STORY TREE TOPS	KIDS
	MAKE YOUR OWN CHRISTMAS CARD	13H00	STORY TREE TOPS	KIDS
25 th DECEMBER	MAKE YOUR OWN CHRISTMAS TREE	11H00	STORY TREE TOPS	KIDS
	FATHER CHRISTMAS ARRIVES	11H00	LOBBY	KIDS
	CREATIVE CHRISTMAS	13H00	STORY TREE TOPS	KIDS
	SUNSET KAYAKING	17H30	STORY SWIMMING POOL	OPEN
26 th DECEMBER	FACE PAINTING	11H00	STORY TREE TOPS	KIDS
	SPECIAL SNORKELING TOUR	13H30	CORAL RESTORATION KIOSK	OPEN
27 th DECEMBER	MAKE YOUR OWN ANGEL	11H00	STORY TREE TOPS	KIDS
	DESIGN YOUR OWN SNOWFLAKE	13H00	STORY TREE TOPS	KIDS
	COCKTAIL CLASS	16H00	SUNSET BAR	ADULTS
28 th DECEMBER	SUNSET KAYAKING	17H30	STORY SWIMMING POOL	OPEN
	DESIGN YOUR OWN CANDLE	11H00	STORY TREE TOPS	KIDS
	CREATE YOUR OWN REINDEER	13H00	STORY TREE TOPS	KIDS

DATE	ACTIVITY	TIME	MEETING	PARTICIPATION
29 th DECEMBER	HIKE TO ANSE MAJOR ***	8H00	STORY CONCIERGE	OPEN
	PICTURE COLOURING ACTIVITY	11H00	STORY TREE TOPS	KIDS
	DESIGN YOUR OWN CHRISTMAS BELL	13H00	STORY TREE TOPS	KIDS
30 th DECEMBER	PETANQUE COMPETITION	16H00	PETANQUE COURT	OPEN
	MAKE YOU OWN SNOWMAN	11H00	STORY TREE TOPS	KIDS
31 st DECEMBER	MAKE YOUR OWN GINGERBREAD HOUSE	13H00	STORY TREE TOPS	KIDS
	TREASURE HUNT	11H00	STORY TREE TOPS	KIDS
1 st JANUARY	MAKE YOUR OWN NEW YEAR PROPS	13H00	STORY TREE TOPS	KIDS
	DESIGN YOUR OWN TEA CANDLE HOLDER	11H00	STORY TREE TOPS	KIDS
2 nd JANUARY	PICTURE COLOURING ACTIVITY	13H00	STORY TREE TOPS	KIDS
	MAKE YOUR OWN SNOW GLOBE	11H00	STORY TREE TOPS	KIDS
3 rd JANUARY	MAKE YOUR OWN FIRECRACKER	11H00	STORY TREE TOPS	KIDS
	MAKE YOUR OWN BOOKMARK	13H00	STORY TREE TOPS	KIDS
4 th JANUARY	MAKE YOUR OWN GINGERBREAD MAN	11H00	STORY TREE TOPS	KIDS
	MAKE YOUR OWN PHOTO FRAME	13H00	STORY TREE TOPS	KIDS
5 th JANUARY	FACE PAINTING	11H00	STORY TREE TOPS	KIDS
	PICTURE COLOURING ACTIVITY	13H00	STORY TREE TOPS	KIDS

*** Supplement of SCR250 per person, limited space



Christmas Eve PROGRAM

24th DECEMBER

WELCOME RECEPTION

Lobby

18:00 – 19:00

Join us for a glass of bubbly in the hotel lobby

TREE LIGHTING CEREMONY

18:45

TRADITIONAL BUFFET

Le Cardinal Restaurant

19:00 – 23:00

Sample some amazing traditional Creole dishes while we entertain you

Christmas Eve dinner

MENU

STARTERS

Beetroot Curd Salmon Roulade with Cream Cheese
Gravlax with creamy Mustard-Honey-dill Sauce
Chicken Terrine
Vegetables Terrine
Fish Terrine
Prawns Cocktail
Stuffed Squid with Vegetables
Mussels with Bell Pepper dressing
Tomato Mozzarella with Balsamic Cream
Pork Salami
Smoked Ham
Parma Ham
Red Snapper Ceviche

SALAD BAR & DRESSINGS

Tuna Niçoise Salad
Thai Seafood Salad
Chicken Hawaiian Salad
Greek Salad with Lemon Vinaigrette
Prawns' and Avocado Salad
Sushi and Sashimi selection, Wasabi, Ginger
and Soya Sauce

SOUP

Lobster Bisque with Goat Cheese Herb Crostini
Bread Station

CARVING

Stuffed Roasted Turkey with Chestnut
Honey Glazed Ham with Apple Sauce
Cranberry Sauce, Giblet Gravy

MAIN COURSE

Grilled Red Snapper with Passion Fruit Sauce
Chinese Style Duck Breast, Orange Glaze Sauce
Sun-Dried Tomato & Feta Stuffed Chicken breast
with Creamy Mushroom Sauce
Slow cooked Osso Bucco with Gremolata
Truffle Mashed Potatoes
Brussels Sprouts, Carrots and Green Beans
Cauliflower Gratin with Almond flakes
Caramelized Red Cabbage with Apple
Saffron Rice
BBQ Grill
Seafood Brochettes with Passion Fruit Sauce
BBQ Pork Spareribs

LIVE RAVIOLI COUNTER

Seafood Ravioli
Three Cheese Ravioli
Tomato Sauce, Cheese Sauce
Condiment - Chives, Cherry Tomato, Baby Spinach
Onions, Garlic and Parmesan Cheese

DESSERT

Christmas Log
Croque en Bouche
Traditional English Christmas Pudding
Baked Cheesecake
Classic Opera
Strawberry Mousse
Tiramisu
Assorted Eclairs
Selection of Macarons
Passion Fruit Parfait
Raspberry and Chocolate Dome
Cream Burlee
Fruit Salad
Lemon Grass Syrup

New Year's Eve

PROGRAM

31st DECEMBER

WELCOME RECEPTION

Lobby

18:30 – 19:00

Let's start the party with a glass of bubbly in the hotel lobby

TRADITIONAL NEW YEARS FEAST

Le Cardinal Restaurant

19:00 – 23:00

Local and International dishes, live cooking stations, live band and entertainment

BRINGING IN THE NEW YEAR

Paris Seychelles Restaurant

22:30 – 01:00

Welcome the New year in style!

After party with our in-house DJ for the final countdown!



New Year's Eve

MENU

STARTERS

Smoked Salmon with Onions and Cappers
Tomato-Mozzarella and Grilled Eggplant with Balsamic & Pesto
Deviled Eggs
Shrimp Cocktail
Chicken Roulade
Tomato Gazpacho
Pork Salami with Melon
Scallop with Pumpkin Puree
Pork Ham

SALAD BAR & DRESSINGS

Grilled Octopus Salad
Potatoes, Egg, Tomato Salad
Smoked Marlin, with Fruit Salsa
Tuna Salad
Salad Palmist
Sushi and Sashimi selection, Wasabi, Ginger and Soya Sauce

SOUP

Fish Bouillon
Assorted Bread and Butter

CHAFFEN DISH

Local Octopus Curry, selection of Chutneys and Red Lentils
Herb Stuffed Leg of Lamb with Red Wine Sauce
Beef with Oyster and Tamarind Sauce
Seafood Red Curry
Baked Potato
Brussels Sprouts, Carrots, Broccoli with Toasted Almonds and Brown Butter
Coconut rice

Carving Station

Whole Red Snapper, Creole Sauce
Beef Prime Rib with Bearnaise Sauce

LIVE STATION

Seafood Risotto
Condiment Garlic/ Onions/ Parsley/ Parmesan Cheese

DESSERTS

Assorted Maccaron
Crackling Choux
Gateaux Moka Almond
Blue Berry Cheese Flan
Chocolate Tear Drops
Raspberry Parfait
Passion Fruit Tiramisu
Hazelnut Chocolate Marble Cake
Three Flavor Mousse
Coconut Tart
Fruit Tart
Coconut Nougat
Fruit Salads

