

2021

FESTIVE PROGRAM



AMATHUS
BEACH HOTEL

FESTIVE PROGRAM

THE
EVENTS

23rd

DECEMBER

GUESTS' COCKTAIL RECEPTION

KALYPSO RESTAURANT - Dinner Buffet or À la carte

THE GRILL ROOM RESTAURANT - À la carte dinner

RENDEZ-VOUS @ ATHINA LOUNGE - Live DJ

30th

DECEMBER

GUESTS' COCKTAIL RECEPTION

KALYPSO RESTAURANT - Dinner Buffet or À la carte

THE GRILL ROOM RESTAURANT - À la carte dinner

RENDEZ-VOUS @ ATHINA LOUNGE - Live DJ

24th

DECEMBER

KALYPSO RESTAURANT - Festive Dinner Buffet or À la Carte

THE GRILL ROOM RESTAURANT - À la carte dinner

THE SHOW GOES ON... @ ATHINA LOUNGE - Live Music

31st

DECEMBER

KALYPSO RESTAURANT - Festive Dinner Buffet or À la Carte

NEW YEAR'S EVE CELEBRATION @ DEMETRA BALLROOM - Dinner Buffet

RENDEZ-VOUS @ ATHINA LOUNGE - DJ & Live Music

25th

DECEMBER

BUBBLE BREAKFAST @ KALYPSO RESTAURANT

SANTA CLAUS IS COMING !!!

CHRISTMAS DAY BUFFET LUNCHEON @ DEMETRA BALLROOM - Buffet

KALYPSO RESTAURANT - Festive Dinner Buffet or À la carte

THE GRILL ROOM RESTAURANT - À la carte dinner

RENDEZ-VOUS @ ATHINA LOUNGE - Live Music

1st

JANUARY

GOOD MORNING 2027 !!! @ KALYPSO RESTAURANT

NEW YEAR'S DAY @ DEMETRA BALLROOM - Buffet Luncheon

KALYPSO RESTAURANT - Buffet Dinner or À la carte

THE GRILL ROOM RESTAURANT - À la carte dinner

THE SHOW GOES ON . . . @ ATHINA LOUNGE - Live Music

26th

DECEMBER

BOXING DAY @ KALYPSO RESTAURANT - Buffet Lunch & À la carte

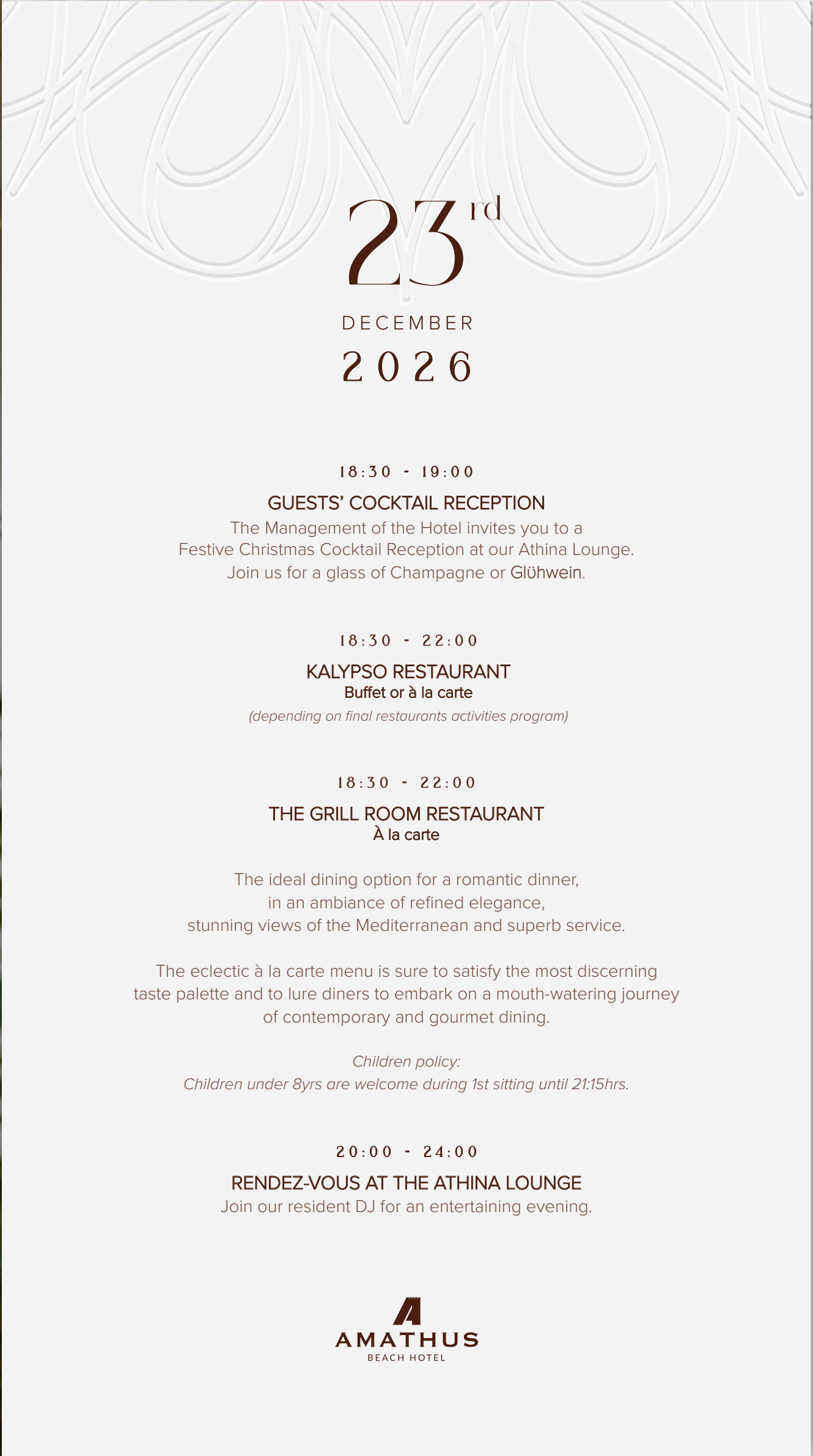
KALYPSO RESTAURANT - Buffet Dinner or À la carte

THE GRILL ROOM RESTAURANT - À la carte dinner

RENDEZ-VOUS @ ATHINA LOUNGE - Live Music

daily

AFTERNOON TEA WITH LIVE PIANO
@ ATHINA LOUNGE
16:00 - 19:00



23rd

DECEMBER

2026

18:30 - 19:00

GUESTS' COCKTAIL RECEPTION

The Management of the Hotel invites you to a Festive Christmas Cocktail Reception at our Athina Lounge. Join us for a glass of Champagne or Glühwein.

18:30 - 22:00

KALYPSO RESTAURANT

Buffet or à la carte

(depending on final restaurants activities program)

18:30 - 22:00

THE GRILL ROOM RESTAURANT

À la carte

The ideal dining option for a romantic dinner, in an ambiance of refined elegance, stunning views of the Mediterranean and superb service.

The eclectic à la carte menu is sure to satisfy the most discerning taste palette and to lure diners to embark on a mouth-watering journey of contemporary and gourmet dining.

Children policy:

Children under 8yrs are welcome during 1st sitting until 21:15hrs.

20:00 - 24:00

RENDEZ-VOUS AT THE ATHINA LOUNGE

Join our resident DJ for an entertaining evening.

A
AMATHUS
BEACH HOTEL



24th

DECEMBER

2026

18:30 - 22:00

KALYPSO RESTAURANT

Festive buffet or à la carte

(depending on final restaurants activities program)

Entertainment: Live Duo

Cost of Buffet:

€90.00 per adult / €45.00 per child (4-12 years old)

18:30 - 22:00

THE GRILL ROOM RESTAURANT

À la carte

Prime cuts grilled to perfection are the trademark of our à la carte dinner menu. In the company of friends and family, every meal becomes a celebration to highlight the holiday season.

Children policy:

Children under 8yrs are welcome during 1st sitting until 21:15hrs.

20:00 - 24:00

THE SHOW GOES ON...

The night is still young at the Athina Lounge.
Join our resident band for an entertaining evening.



CHRISTMAS EVE
BUFFET DINNER MENU

KALYPSO
RESTAURANT

SALADS
& COLD
APPETISERS

- Three-colored tomato carpaccio with burrata cheese
- Chicory with Gorgonzola cheese, pears and hazelnuts
- Rocket salad, pomegranates, Parmesan and pine nuts
- Caesar gem salad with crispy pancetta
- Baby spinach salad with truffle Pecorino, truffle vinaigrette
- Seafood Jambalaya
- Baked beetroot salad, Gorgonzola and clementines
- Seafood salad with celery and fennel
- New potato, marinated herrings, sweet pickles
- Avocado and crab salad, coriander and ginger
- Oven-baked mushrooms with 5 spices and olive oil
- Apple and celery salad cake

COLD
DISPLAY

- Chicken liver parfait, Commandaria jelly
- Country pâtés and terrines
- Beef carpaccio with mustard condiment and truffles
- Tuna carpaccio with Mediterranean herbs
- Home oak-smoked salmon medallions
- Prosciutto di Parma
- Pork and cranberry pie
- Whole turkey, cold turkey
- Variety of sushi rolls

CHEESES

- Large variety of selected cheeses
- Chutneys and jams

SOUP

- Cream of mushroom soup, croutons

HOT
SPECIALTIES

- Iberico pork bourguignon, parsnip purée
- Slow-cooked lamb saddle, eggplant caponata
- Beef tenderloin, wild mushroom sauce
- Pan-fried salmon, baby spinach, saffron sauce
- Veal cheeks, celeriac, veal jus
- Crab cakes, mango-cilantro relish
- Prawns with seafood fregola and fennel
- Salmon ravioli with white wine sauce, dill oil
- Tuna tataki, carrot purée, Naki glaze
- Wild mushroom risotto, Parmesan
- Duchess potatoes
- Brussels sprouts and carrots
- Egg-fried vegetable basmati rice
- Shrimp dumplings, soy ginger sauce

CARVING

- Honey-glazed gammon, orange star anise sauce
- Slow-roasted beef chunk eye roll, béarnaise sauce

DESSERTS

- Wide selection of seasonal sweets
- Fresh fruits

€90.00 per person / €45.00 per child *(up to 12 years old)*

25TH DECEMBER 2026

MERRY
CHRISTMAS



AMATHUS
BEACH HOTEL



25th

DECEMBER

2026

07:00 - 11:00

BUBBLE BREAKFAST

What a great way to toast and start this special day!
Enjoy a buffet breakfast at the Kalypso Restaurant
accompanied by a glass of sparkling wine.

11:30 - 13:30

SANTA CLAUS IS COMING !!!

Let's welcome Santa Claus at the Amathus,
bringing surprise gifts for all our young guests.
Children can meet with Santa at the Athina Lounge and share
their hearts' desire and take a photo full of memories
that will last for a lifetime.

13:00 - 16:00

CHRISTMAS DAY BUFFET LUNCHEON @ DEMETRA BALLROOM

The celebrations continue at Demetra Ballroom, where a festive buffet menu
is presented with a splendid variety of local and international temptations
and traditional specialities, complemented by the tunes of our resident band
that will certainly make your Christmas Day a memorable one!!

Booking is required by 13:00hrs of Wednesday, 23 December 2026.

€135.00 per adult / €67.50 per child (4-12 years old)

18:30 - 22:00

KALYPSO RESTAURANT

Festive Buffet or à la carte

(depending on final restaurants activities program)

Entertainment: Live Duo

Cost of Buffet:

€75.00 per adult / €37.50 per child (4-12 years old)

18:30 - 22:00

THE GRILL ROOM RESTAURANT

À la carte

Prime cuts grilled to perfection are the trademark of our à la carte
dinner menu. In the company of friends and family, every meal
becomes a celebration to highlight the holiday season.

Children policy:

Children under 8yrs are welcome during 1st sitting until 21:15hrs.

20:00 - 24:00

RENDEZ-VOUS AT THE ATHINA LOUNGE

Join our resident band for an entertaining evening.



CHRISTMAS DAY
BUFFET LUNCH MENU

DEMETRA BALLROOM

SALADS &
APPETISERS

- Mixed garden greens, pomegranate, pumpkin seeds, pears
- Chicory with blue cheese, pears, walnuts
- Avocado cake, prawns and crab
- Crispy duck salad, exotic fruit dressing, seasonal fruits
- Caesar chicken, Parmesan flakes, crispy pancetta
- Mixed greens with sesame salmon, quail eggs, spring onions
- Grilled vegetable antipasti, balsamic glaze, Parmesan slivers
- Forest mushrooms with fresh herbs
- Apple and celery salad, raisins, smoked turkey, walnuts
- Oven-dried tomatoes and burrata mozzarella with roasted pine nuts and basil pesto
- Beetroot with marinated herrings, sour cream
- Quinoa salad, fresh fruits, cottage cheese, orange dressing

COLD
DISPLAY

- Duck and pork rillettes
- Pâté en croûte, terrines, decorated turkey
- Boiled prawns, mussels and clams with Marie Rose dressing
- Home oak-smoked salmon
- Selection of sushi rolls
- Sushi display, sashimi
- Fresh oysters on ice
- Chicken liver pâté with port jelly
- Smoked gammon
- Parma ham with figs
- Foie gras brûlée
- Prawn ceviche
- Whole poached salmon
- Dressings and condiments

CHEESES

- Wide variety of selected cheeses, Marmalades and nuts

SOUP

- Cream of pumpkin soup, cheese croutons

HOT
SPECIALTIES

- Pan-roasted veal medallions, foie gras
- Roasted duck with red wine, star anise, shallots and mushrooms
- Roasted duck breast with honey and black peppercorns, pumpkin confit
- Salmon with dill crust, fennel ragoût, ouzo cream sauce
- Roasted rack of lamb in lavender crust, eggplant, thyme jus
- Halibut, pak choi, green curry sauce
- Grilled shrimp, fennel
- Mushroom truffle ravioli, sage butter
- Seafood risotto, lemon confit, chives
- Potatoes au gratin
- Spinach ricotta cheese cannelloni, Parmesan cream
- Seasonal vegetables
- Melitzanokeftedes with pine nuts, yogurt sauce
- Festive stuffing

CARVING

- Traditional roast turkey served with cranberry sauce and rice stuffing
- Honey-glazed gammon
- Roasted veal rack, veal jus

DESSERTS

- Wide selection of seasonal sweets
- Fresh fruits

€135.00 per person / €67.50 per child *(up to 12 years old)*



26th

DECEMBER

2026

12:30 - 15:00

BOXING DAY LUNCH BUFFET AT KALYPSO RESTAURANT

Buffet lunch or à la carte

Christmas is still in the air. Enjoy a Festive Buffet Menu with specialities from all around the world. For those who would like to have a lighter meal an à la Carte menu is also available.

€90.00 per adult / €45.00 per child (4-12 years old)

18:30 - 22:00

KALYPSO RESTAURANT

Buffet Dinner or à la carte

(depending on final restaurants activities program)

18:30 - 22:00

THE GRILL ROOM RESTAURANT

À la carte

The ideal dining option for a romantic dinner, in an ambiance of refined elegance, stunning views of the Mediterranean and superb service.

The eclectic à la carte menu is sure to satisfy the most discerning taste palette and to lure diners to embark on a mouth-watering journey of contemporary and gourmet dining.

Children policy:

Children under 8yrs are welcome during 1st sitting until 21:15hrs.

20:00 - 24:00

RENDEZ-VOUS AT THE ATHINA LOUNGE

Join our resident band for an entertaining evening.



30th

DECEMBER

2026

18:30 - 19:00

GUESTS' COCKTAIL RECEPTION

The Management of the Hotel invites you to a Festive Christmas Cocktail Reception at our Athina Lounge.

Join us for a glass of Champagne or Glühwein.

18:30 - 22:00

KALYPSO RESTAURANT

Buffet or à la carte

(depending on final restaurants activities program)

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THE GRILL ROOM RESTAURANT

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20:00 - 24:00

RENDEZ-VOUS AT THE ATHINA LOUNGE

Join our DJ for an entertaining evening.



31st

DECEMBER

2026

18:30 - 22:00

KALYPSO RESTAURANT

Festive buffet or à la carte

A festive buffet will be available at the Kalypso Restaurant, along with a live duo to entertain guests.

Entertainment: Live Duo

Cost of Buffet:

€105.00 per adult / €52.50 per child (4-12 years old)

20:00

NEW YEAR'S EVE CELEBRATION AT DEMETRA BALLROOM

Our Ballroom is dressed up in a festive ambience to celebrate the arrival of 2027. This year our Executive Chef proudly presents an exquisite Festive Buffet Menu.

Live music and a sparkling entertaining show.

Booking is required by 13:00hrs of Wednesday, 30 December 2026.

Cost of Buffet:

€230.00 per adult / €115.00 per child (4-12 years old)

23:00 - until early morning hours

RENDEZ-VOUS AT THE ATHINA LOUNGE

It's show time and our Athina Lounge resident DJ & band promise an exciting entertaining evening.

Cover charge:

€30.00 per person (applicable for non-residents)



NEW YEAR'S EVE
BUFFET MENU

DEMETERA BALLROOM

SALADS
& COLD
APPETISERS

- Shrimp and avocado salad, cherry tomatoes, citrus dressing
- Caesar salad with grilled chicken, Parmesan, sucrine lettuce
- Colored tomatoes, burrata mozzarella and basil
- Asian noodle salad with vegetables, sesame seeds, soy ginger dressing
- Seafood Jambalaya
- Red and yellow beetroots, green apples, goat cheese and wild berries
- Baby spinach, crab, vegetables, yuzu dressing
- Colored quinoa salad, seasonal fruits, baked feta
- Crispy green salad, fresh tuna sashimi, wakame, sesame seeds
- Couscous salad, cucumber, parsley, red onion, mint, pomegranates and almonds
- Garden greens, poached pear, walnuts, Gorgonzola
- Green bean salad, fennel, porcini and truffles

COLD
DISPLAY

- Fresh oysters, mussels, clams on ice
- Steamed prawns on ice
- Sushi and sashimi display
- Home oak-smoked salmon medallions
- Fish and seafood terrines
- Smoked tuna carpaccio, mustard, crispy fennel
- Poached white and green asparagus, eggs
- Beef carpaccio, Parmesan, baby rocket
- Seabass ceviche, avocado and mango
- Salmon confit, celeriac
- Tuna tataki, unagi

CHEESES

- Ultimate selection of fine cheeses
- Marmalades and chutneys

SOUP

- Cream of wild mushrooms and chestnut

HOT
SPECIALTIES

- Veal fillet, white asparagus, veal jus
- Slow-cooked reindeer, glazed chestnuts, juniper berry jus
- Pan-fried fillet of halibut, pak choi, shellfish jus
- Roasted rack of lamb with fresh herbs, lamb jus
- Prawns with spring onions and oyster sauce
- Corn-fed chicken breast stuffed with porcini and truffles, chicken jus
- Scallops, celeriac, red pepper condiment
- Seafood fregola, fresh herbs, lemon confit
- Crispy duck foie gras balls, quince compote
- Roasted duck breast with honey, black peppercorns, red cabbage confit, orange sauce
- Roasted new potatoes with fresh herbs
- Selected seasonal vegetables
- Vegetable basmati rice
- Porcini & ricotta cheese ravioli

CARVING

- Beef Wellington, port wine sauce
- Whole salmon fillet glazed with honey teriyaki

DESSERTS

- Wide selection of seasonal sweets
- Fresh fruits

€230.00 per person / €115.00 per child *(up to 12 years old)*



MOËT & CHANDON

ENJOY RESPONSIBLY

1ST JANUARY 2027

HAPPY
NEW YEAR



AMATHUS

BEACH HOTEL



01st

JANUARY

2027

07:00 - 11:00

GOOD MORNING 2027!!!

What better way to begin the New Year than a glass full of bubbles!
Here, at the Kalypso Restaurant,
the breakfast spectacle continues for the early birds too!!

13:00 - 16:00

NEW YEAR'S DAY BUFFET LUNCHEON

Celebrating the New Year continues at Demetra Ballroom
with a spectacular array of gastronomic delicacies!

Live Entertainment

Booking is recommended by Thursday, 31 December 2026.

€115.00 *per adult* / €57.50 *per child* (4-12 years old)

18:30 - 22:00

KALYPSO RESTAURANT

Buffet dinner or à la carte

(depending on final restaurants activities program)

18:30 - 22:00

THE GRILL ROOM RESTAURANT

À la carte

Prime cuts grilled to perfection are the trademark of our à la carte dinner menu.

In the company of friends and family, every meal
becomes a celebration to highlight the holiday season.

Children policy:

Children under 8yrs are welcome during 1st sitting until 21:15hrs.

20:00 - 24:00

THE SHOW GOES ON . . . ,

The night is still young in the Athina Lounge.
Join our resident band for an entertaining evening.



NEW YEAR'S DAY
BUFFET MENU

DEMETRA
BALLROOM

SALADS & COLD APPETISERS	Shrimp, crab and avocado cake Red and green chicory, grilled pears, Stilton mousse, hazelnuts Caesar salad with grilled chicken, Parmesan, sucrine lettuce Colored tomatoes, burrata mozzarella and basil Asian noodle salad with vegetables, sesame seeds, soy ginger dressing Seafood Jambalaya Red and yellow beetroots, green apples, goat cheese and wild berries Baby spinach, crab, vegetables, yuzu dressing Colored quinoa salad, seasonal fruits, baked feta Crispy green salad, fresh tuna sashimi, wakame, sesame seeds Couscous salad, cucumber, parsley, red onion, mint, pomegranates and almonds Garden greens, poached pear, walnuts, Gorgonzola Demidoff salad cake
COLD DISPLAY	Fresh oysters, mussels, clams on ice Steamed prawns on ice Sushi and sashimi display Home oak-smoked salmon medallions Fish and seafood terrines Smoked tuna carpaccio, mustard, crispy fennel Poached white and green asparagus, eggs Beef carpaccio, Parmesan, baby rocket Seabass ceviche, avocado and mango Salmon confit, celeriac Tuna tataki, unagi
CHEESES	Ultimate selection of fine cheeses Marmalades and chutneys
SOUP	Cream of parsnip soup, crispy pancetta
HOT SPECIALTIES	Beef tenderloin, wild mushrooms, veal jus Iberico pork neck, glazed chestnuts, mushrooms, bacon, star anise Pan-fried fillet of Chilean seabass, fennel and leek ragout, shellfish bisque Lamb saddle with fresh herbs, lamb jus Prawns, fennel, white wine sauce, dill oil Roasted duck, pumpkin and cinnamon ragout, citrus black peppercorn Salmon confit, carrot and ginger mousse, clam sauce Chicken with green coconut curry, lemongrass Wild mushroom truffle risotto Mussels Marinière Duck pancakes, vegetables and hoisin sauce Gratin Dauphinoise Fresh seasonal vegetables
CARVING	Whole roasted lamb, rice stuffing with nuts
DESSERTS	Wide selection of seasonal sweets Fresh fruits

€115.00 per person / €57.50 per child *(up to 12 years old)*



DAILY

FESTIVE PERIOD

16:00 - 19:00

AFTERNOON TEA AT THE ATHINA LOUNGE

Our Cheaf Pâtissier will offer you a rich selection of finger sandwiches, tea pastries and sweets. Accompany your festive delights with an exclusive variety of herbal teas or a freshly brewed cup of coffee or a glass of sparkling wine. Live piano music.

Standard at €54.00/ two persons

or

Premium at €64.00/ two persons

*(*addition of one glass of Prosecco per person)*

A
AMATHUS
BEACH HOTEL



GENERAL INFORMATION

The Management of the Hotel reserves the right to alter or cancel any part of this program, if necessary, without prior notice.

For more details concerning the weekly activities and restaurants operation please consult the reception.

Kindly note that restaurant reservations are recommended.

ESPECIALLY FOR KIDS

The Pelican Kids Club's program of activities for children aged 4-12 has it all: games of all kinds, stretching and exercising fun, seasonal arts & crafts from handmade masks to mosaics and creative cards. Festive dinner parties and a visit from Santa on Christmas Day are holiday highlights that your kids won't want to miss.

All prices quoted are in Euro and include all applicable taxes.



For information & reservations please contact:
25 832 000