





CHRISTMAS PACKAGES

- Accomodation on 24.12.2024 & 25.12.2024
 - Breakfast buffet by the sea
- Special Festive Set Menu Dinner on 24.12.2024 & Dinner on 25.12.2024
 - Visit from Santa on 25.12.2024 with small gifts for all the children
 - Parking & Wi-Fi

A 50% deposit will be payable upon confirmation

Rooms & Rates

Standard City View | €460 for 2 persons

Premium Sea View | €540 for 2 persons

Superior Sea View With Balcony | €600 for 2 persons

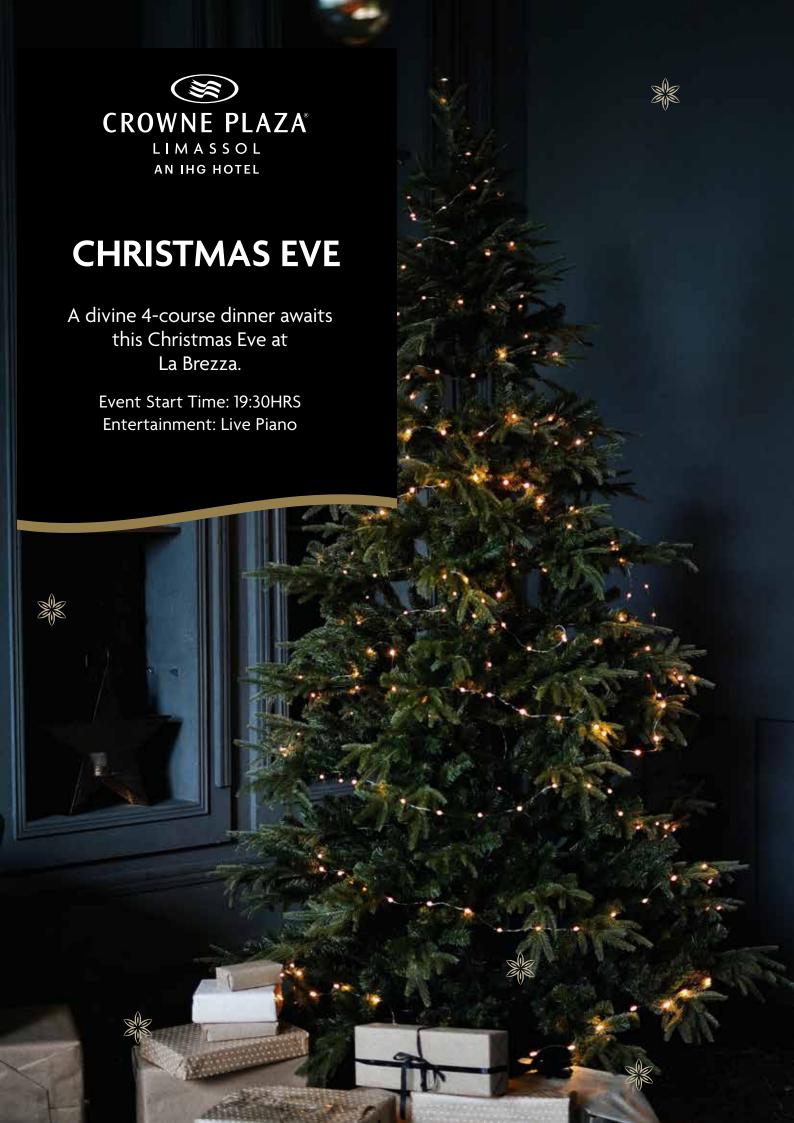
Superior Sea View With Terrace | €640 for 2 persons

Extra Person Supplement

3-11 YEARS | €80 12 YEARS+ | €150

Optional Lunch Supplement

Christmas Day Lunch ADULTS: €70,00 | KIDS: €40.00







CHRISTMAS EVE SET MENU

Festive Sharing Platter

Salmon & Sea Bass Sashimi
Tuna & Prawn Nigiri
California Maki
Salmon Maki
Ebi Crunchy Yashi Maki
Garden Maki

Clear Vegetable Soup

Shiitake mushroom dim sum

~~~

# Slow-Cooked Veal Tenderloin

Artichoke purée, truffle ravioli, snow peas, glazed carrot, veal jus

OR

## **Pan Fried Sea Bass**

Braised radish, glazed beetroot, baby carrot, tarragon oil, shellfish sauce

~~~



White Chocolate & Raspberry Semifreddo

Pistachio biscuit



Children & Menu

12+ YEARS OLD | 4 COURSE MENU

Main Course: choice of Veal Tenderloin, Sea Bass OR Veal Escalope

3 - 11 YEARS OLD | 2 COURSE MENU

Pan Fried Veal Escalope

Spaghetti with tomato sauce & Parmesan

~~~

## **Ice-Cream**



# CHRISTMAS LUNCH BUFFET

#### **SALADS**

Tricolore salad with cherry tomatoes, mozzarella, basil pesto

Mixed leaf salad with goat's cheese, cherry tomato, barley rusks, zucchini, olives, balsamic, olive oil

Roast mushroom salad with fregola pasta, truffle Pecorino cheese, sundried tomatoes, basil oil

Village salad with Feta cheese, capers, onion rings and black olives

Quinoa salad with roasted pumpkin, baby rocket, cranberries, almond flakes, maple dressing Sashimi salad with tuna, salmon and seabass, crunchy lettuce, wakame, lime dressing, sesame Smoked chicken salad with celery, green apples,

#### **SALAD BAR**

walnuts, yogurt-mayo dressing

Mixed leaves - Rocket - Tomato - Cucumber Croutons - Parmesan - Bacon - Cranberries Blueberries - Raspberries - Walnuts - Grapefruit Green lentils - Mixed quinoa - Wakame

### **DRESSING**

French dressing | Cocktail sauce | Balsamic dressing | Olive oil

### **MIRROR DISPLAY**

Smoked & marinated salmon
Italian antipasti
Game terrine with fig chutney
Grilled vegetable platter with red pepper pesto
Green asparagus platter with blue cheese dip
"Kholodets" Zelatina pork aspic with bay leaves
and cinnamon

# Sushi Station

California maki Spicy tuna maki Salmon maki Ebi tempura maki Vegan Garden maki

#### **CARVERY**

Roast veal

Honey glazed gammon

Whole roast turkey and turkey rolls

Stuffing with chestnuts, almonds and bacon
Rice flavoured with orange and brandy

### **SAUCES**

Cranberry | Béarnaise | Brown | Pineapple

### **HOT DISHES**

Beef loin with truffle potato purée, mushroom sauce, glazed baby carrots

Roast duck with red cabbage, apples, raisins and orange sauce

Steamed salmon and cod medallions with spinach leaves and lobster bisque sauce

Slow-cooked pork tenderloin, sweet potato purée, green peppercorn sauce

Sesame noodles with prawns and vegetables «Panzerotti» pasta with Porchini mushrooms and a light cream sauce garnished with semi-dried tomatoes

Roast potatoes Seasonal vegetables

#### **SWEETS**

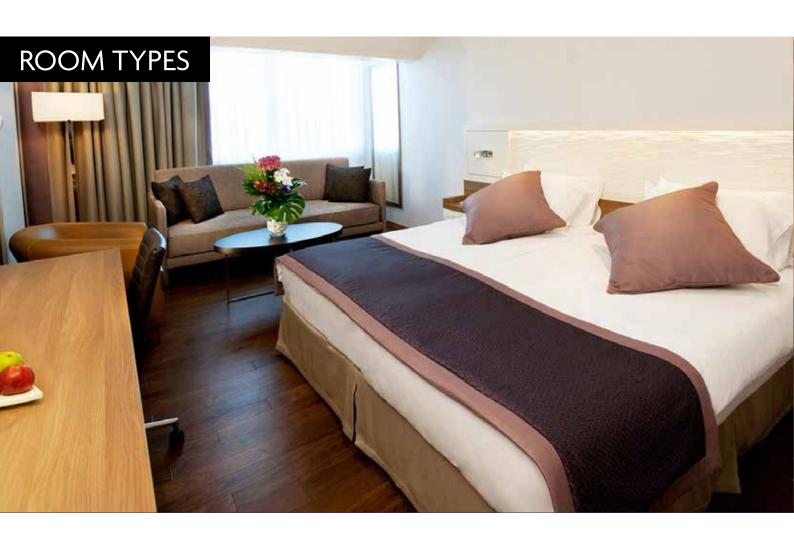
Christmas pudding with brandy
Christmas cake
Melomakarona & Kourapiedes
Forest fruit charlotte
White chocolate and berry cake
Pistachio crème brûlée
Apple crumble with peach cream
Cheese and mango tart
Lemon, orange and meringue yule log
Chocolate, chestnut and whisky yule log
Hazelnut and chocolate cake
Fresh fruit

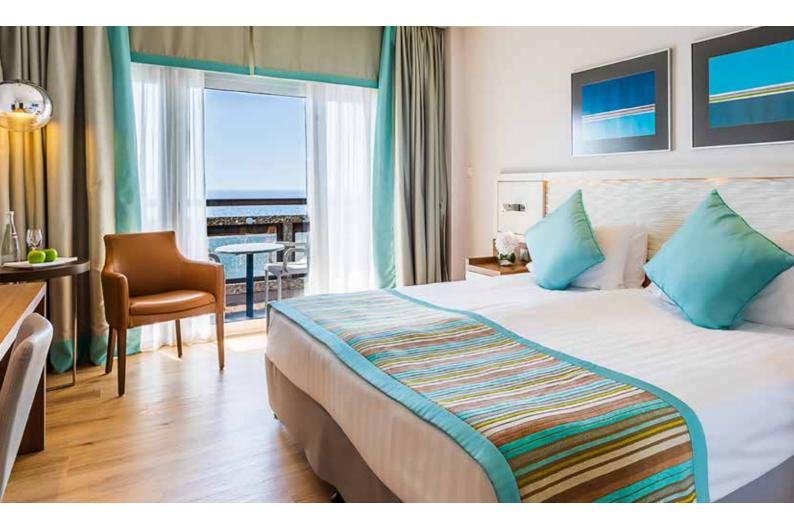
International cheese platter















# SELECT CITY VIEW

BED TYPE: KING WITH SOFA OR TWIN

ROOM SIZE: 25M<sup>2</sup> | BATHROOM SIZE: 5M<sup>2</sup>

**BALCONY SIZE: N/A** 

Earth tones and lilac hues adorn comfortable and cosy rooms designed to offer a great night's sleep. Soft lighting, black-out curtains and triple-glazing will ensure you rest easy, all night long. Stay connected and productive with wired and wireless internet access, a spacious desk and 24-hour room service.

## **SERVICES & AMENITIES**

| Free Wi-Fi    |              | Slippers          |
|---------------|--------------|-------------------|
| Bottled water | Dry cleaning | Hairdryer         |
| Coffee tray   | LCD TV       | 24/7 room service |
| Ironing set   | Rathrobe     |                   |



# PREMIUM SEA VIEW

**BED TYPE: KING OR TWIN** 

ROOM SIZE: 20M<sup>2</sup> | BATHROOM SIZE: 5M<sup>2</sup>

**BALCONY SIZE: 5M<sup>2</sup>** 

Illuminated ash panels and turquoise upholstery offset magnificent Mediterranean views in these deluxe rooms which feature abundant natural light. Fall asleep to the sound of the waves and enjoy the fresh sea air from your private balcony overlooking the hotel gardens or pool.

## **SERVICES & AMENITIES**

|               |              | Slippers          |
|---------------|--------------|-------------------|
| Bottled water | Dry cleaning | Hairdryer         |
| Coffee tray   | LCD TV       | 24/7 room service |
| Ironing set   | Bathrobe     |                   |





BOOK NOW +357 25851515 | reservations@cplimassol.com



# **SUPERIOR SEA VIEW**

**BED TYPE: KING WITH SOFA** 

ROOM SIZE: 25M<sup>2</sup> | BATHROOM SIZE: 5M<sup>2</sup> BALCONY SIZE: 5M<sup>2</sup> | TERRACE SIZE: 14M<sup>2</sup>

**Superior Room With Sea View Balcony** Enjoy a unique proximity to the sea and exclusive views of the Limassol bay in 1st floor studios featuring cosy couch corners and infinity balconies overlooking the hotel's overflow pool.

**Superior Room With Sea View Terrace** Soak up the sun from your private Mediterranean terrace furnished with sun-loungers, and enjoy unobstructed sea views from the comfort of your king-size bed thanks to perfectly placed floor-to-ceiling windows.

# **SERVICES & AMENITIES**

| Free Wi-Fi    | Ironing set  | Bathrobe          |
|---------------|--------------|-------------------|
| Bottled water | Safe         | Slippers          |
| Chocolate     | Dry cleaning | Hairdryer         |
| Coffee tray   | LCD TV       | 24/7 room service |



# **SUITES**

**BED TYPE: KING WITH SOFA** 

OLYMPIAN | ROOM: 50M<sup>2</sup> BATHROOM: 10M<sup>2</sup> BALCONY: 10M<sup>2</sup>
BAY VIEW | ROOM: 35M<sup>2</sup> BATHROOM: 5M<sup>2</sup> BALCONY: 10M<sup>2</sup>

TWO ROOM | ROOM: 40M<sup>2</sup> BATHROOM: 5 & 3.5M<sup>2</sup> BALCONY: 10M<sup>2</sup>

Opulent shades of blue and gold bespeak the understated luxury of our three suites which feature spacious sea view balconies for you to enjoy unforgettable sunrises and sunsets. The open-plan **Bay View Suite** is intimate in style and decor with original artwork by Cypriot artist Maria Doriti; the **Two Room Suite** affords additional privacy and space for hosting guests, and the **Olympic Executive Suite** is larger and affords a panoramic view of the Olympic coastline. All Suites feature renovated marble bathrooms with hydro-massage tubs and walk-in showers.

### **SERVICES & AMENITIES**

| Free Wi-Fi    | Safe         | Slippers          |
|---------------|--------------|-------------------|
| Bottled water | Dry cleaning | Hairdryer         |
| Coffee tray   | LCD TV       | 24/7 room service |
| Ironing set   | Bathrobe     |                   |







- Accomodation on 31.12.2024 & 01.01.2025
  - Breakfast buffet by the sea
- New Year's Eve Gala Buffet on 31.12.2024 in the Ballroom
  - Dinner on 01.01.2025
    - Parking and Wi-Fi

### **Rooms & Rates**

Standard City View\* | €600 per couple

Premium Sea View With Balcony | €680 per couple

Superior Sea View With Balcony\* | €740 per couple

Superior Sea View With Terrace\* | €780 per couple

# **Extra Person Supplement**

3-11 YEARS | €105 12 YEARS+ | €185

# **Optional Lunch Supplement**

New Year's Day Lunch €65,00 PER PERSON | KIDS: €35,00





# NEW YEAR'S EVE GALA BUFFET

#### **SOUP**

Forest mushroom soup, truffle oil, parmesan croutons

#### **COLD STARTERS**

Salmon tataki salad, crunchy lettuce, lemon pepper, fennel, avocado, citrus fruit, ponzu sauce

Caprese salad with Mozzarella cheese, cherry tomatoes and avocado

Olivier salad with carrot, peas, gherkins, potato, smoked salmon, quail eggs and mayonnaise

Traditional Village salad with Feta cheese

Exotic crispy duck salad with crunchy leaves, mango, papaya and passionfruit sauce

Seafood antipasti salad with mussels, shrimps, calamari, octopus, artichoke hearts, tomatoes and asparagus

Grilled vegetable platter with balsamic glaze and Parmesan flakes

Forest mushroom salad, Feta cheese, cherry tomatoes, barley rusks, basil and balsamic glaze

Baby mixed leaf salad, truffle cheese, saffron poached pears, roasted almond flakes, quince apple dressing

"Kholodets" Zelatina pork aspic with bay leaves and cinnamon

## SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes Cucumber - Croutons - Parmesan flakes Bacon - Cranberries - Blueberries Raspberries - Walnuts - Pink grapefruit DIPS: Avocado - Spicy cheese - Black-eyed bean - Aubergine with pine nuts

# MIRROR DISPLAY

Poached salmon

Smoked salmon, mackerel and herring

Mussels & Tiger Prawn tower

"Kholodets" Zelatina pork aspic with bay leaves and cinnamon

Italian antipasti

# Sushi Station

California maki - Spicy tuna maki - Salmon maki Ebi tempura maki - Vegan Garden maki

#### **HOT DISHES**

Slow-cooked beef loin with duxelles-style mushrooms, green asparagus and port wine sauce

Corn-fed chicken breast, quince apple ragout, green pepper corn sauce, cranberry confit

Slow-cooked smoked pork tenderloin, pine nut cous-cous, semi dried tomatoes, sage and Commandaria wine sauce

Steamed salmon and cod, zucchini spaghetti, citrus-butter sauce

Dauphinoise potatoes

Pumpkin ravioli with Gorgonzola cream sauce Linguini Kakavia with red prawns and shisho leaf "Pelmeni" meat dumplings

Mixed wild rice

Seasonal vegetables

### **CARVERY**

Roast rack of lamb with herb crust Roast honey-glazed gammon Roast loin of veal

#### **SAUCES**

Mushroom | Pepper | Hollandaise Mint | Cranberry | Pineapple

# **SWEETS**

Crepes Suzettes

Christmas pudding with brandy

Christmas cake

Melomakarona - Kourapiedes

Cyprus sweets

Chocolate coconut mini bites

Star anise crème brûlée

Chocolate & Caramel Swiss roll

Banana and passion fruit cake

Yoghurt forest fruit cream shots

Almond & pear tart

Exotic fruit charlotte

Chocolate coconut mini bites

Fresh fruit display

International cheese platter







# NEW YEAR'S DAY BUFFET

#### **SALADS**

Salmon and sea bass ceviche salad with citrus fruit, radish, fennel and citrus dressing

Chicory salad with blue cheese, walnuts and slow-cooked pears marinated in saffron

Olivier salad with carrot, peas, gherkins, potato, smoked salmon, quail eggs and mayonnaise

Caesar salad with Iceberg lettuce, Parmesan, crispy bacon, cherry tomatoes and smoked chicken

Quinoa salad with strawberries, berries, mixed leaves, pine nuts and honey-cinnamon dressing

Goat's cheese salad with mixed baby leaves, dried-figs, cranberries, caramelized nuts and balsamic glaze

Village salad with Feta cheese

Seafood salad with artichokes, peppers, olives and garlic vinaigrette

Thai stir-fried vegetables with fresh ginger and black bean sauce

#### SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes Cucumber - Croutons - Parmesan flakes Bacon - Cranberries - Blueberries Raspberries - Walnuts - Pink grapefruit

Green lentils - Mixed quinoa - Wakame

### **DRESSING**

French dressing - Cocktail sauce Balsamic dressing - Olive oil

### MIRROR DISPLAY

Italian antipasti

Smoked and marinated salmon

# Sushi Station

California maki - Spicy tuna maki Salmon maki - Ebi tempura maki Vegan Garden maki

### **CARVERY**

Roast tenderloin of beef Honey glazed gammon Roast leg of lamb



### **SAUCES**

Mint sauce | Brown sauce | Mustard sauce | Pineapple sauce

#### **HOT DISHES**

Slow-cooked turkey breast, glazed chestnuts, fig-peppercorn sauce

Roast duck with mango and pineapple confit, ginger sauce

Pork loin with root celery puree, star anise and red wine reduction

Grilled seafood kebab

Noodles Chow Mein with Tiger prawns, vegetables, Oyster sauce and coconut flakes

Spinach & Ricotta Tortellini with cream sauce

Basmati rice with vegetables, lemongrass and ginger

Roast potatoes

Seasonal vegetables

### **SWEETS**

Carrot cheese cake

Fruit charlotte

Melomakarona & Kourapiedes

Cyprus sweets

Chocolate crème brûlée

Strawberry yoghurt mousse

Pineapple crumble tart

Chocolate coffee cake

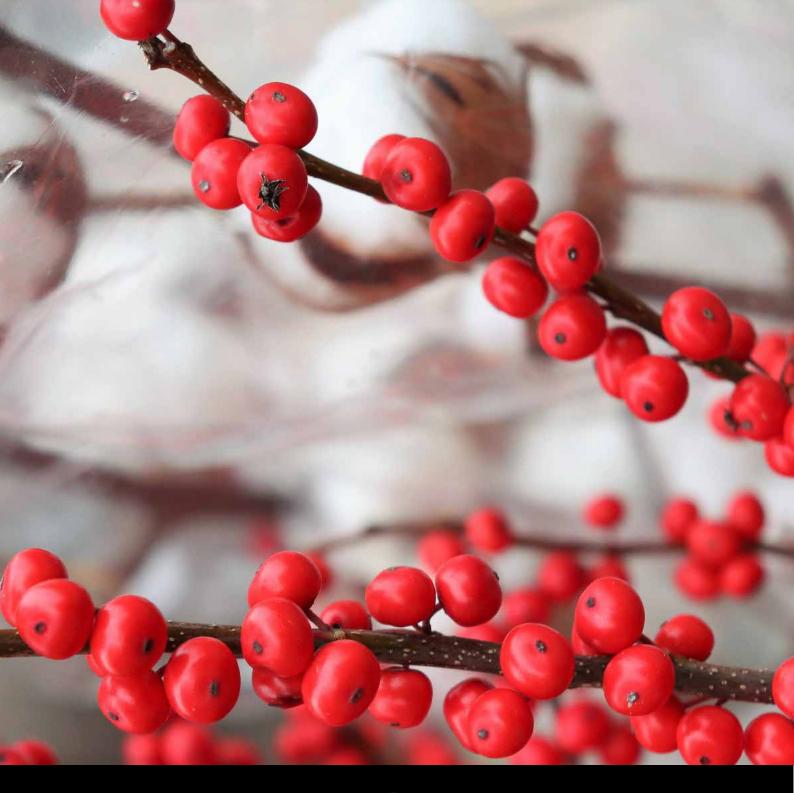
Tiramisu savoiardi

Lemon meringue pie

Fresh fruit display

International cheese platter







25-851515

BOOK reservations@cplimassol.com VISIT limassol.crowneplaza.com







