



FOUR
SEASONS
HOTEL

the finest on the island

HAVE A

2018
wonderful

FESTIVE PROGRAMME

2017 - 2018



CHRISTMAS AND NEW YEAR'S EVENTS

2017-2018

THE FESTIVE SEASON GOES HAND IN HAND WITH
TRADITIONAL SIGHTS AND SOUNDS, FLAVOURS AND
AROMAS; AND THE FOUR SEASONS IS THE ULTIMATE PLACE
TO EXPERIENCE AND ENJOY THEM!

JOIN US THIS YEAR TO CELEBRATE A MEMORABLE
CHRISTMAS AND NEW YEAR WITH YOUR
FAMILY AND FRIENDS.

MEET THE FOUR SEASONS TEAM DURING OUR
FESTIVE COCKTAIL RECEPTION
FOR A TOAST AND SEASONAL TREATS ON
FRIDAY 22ND

&

FRIDAY 29TH DECEMBER AT THE GARDEN COURT
18:00-19:00 HRS

JOIN US FOR CHRISTMAS CAROLS WITH THE LIMASSOL SEA
SCOUTS CHOIR ON THE 22ND & 29TH OF DECEMBER
AT 18.30 HRS

A MERRY CHRISTMAS AND
A HAPPY NEW YEAR TO ALL!



CHRISTMAS EVE PROGRAMME

SUNDAY 24TH DEC. 2017

**CAFÉ TROPICAL
COLORS CAFÉ
HOTEL LOBBY
16:00 - 19:00**

Afternoon tea or coffee with a festive dimension is served across the hotel, accompanied by the most popular seasonal sweets, all homemade by our own Pastry chefs.

**VIVALDI BY
MAVROMMATIS
19:00**

On the night before Christmas, enjoy our Christmas Eve gala dinner menu with live piano music to entertain you.

**SEASONS ORIENTAL
19:00**

Celebrate Christmas Eve with a festive Oriental set menu, specially prepared for the occasion.

**CAFÉ TROPICAL
19:00**

Festive Christmas Eve buffet and à la carte dinner from a menu that includes international favourites to please every age and palate.

ADULTS: €50.00
CHILDREN: €25.00

VISTA BAR

Enjoy aperitifs and a relaxing digestif or a creative cocktail before you retire for the day. Our resident Band Christos and Georgia await you at 21:00 with a festive programme of live musical entertainment.



CHRISTMAS EVE GALA DINNER MENU

SUNDAY 24TH DEC. 2017



Vivaldi by Mavrommatis

AMUSE BOUCHE

DUCK FOIE GRAS AND GAME TERRINE, QUINCE, TONKA,
TOASTED SWEET BRIOCHE

CREAM OF CAULIFLOWER SOUP WITH TRUFFLES

ROASTED HAND-DIVED SCALLOPS, BEETROOTS, VODKA RISOTTO,
SHISO ROSSO

MANGO SORBET WITH CUMIN AND COINTREAU

SLOW-COOKED LOIN OF REINDEER, CHESTNUTS, TOBINAMBOUR,
ROOT VEGETABLES, JUNIPER BERRY JUS

OR

JOHN DORY, CELERIAC, BRAISED SWISS CHARD, CLAM EMULSION

CRUNCHY MERINGUE, CLEMENTINE, FLORENTINE BISCUIT,
CHESTNUT CREAM

COFFEE AND FRIANDISES

ADULTS: € 95.00

CHILDREN: € 65.00

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



CHRISTMAS EVE ORIENTAL DINNER MENU

SUNDAY 24TH DEC. 2017



Seasons Oriental

CHICKEN AND PRAWN WONTON SOUP

*With dried Shrimp Bouillon,
Lettuce and Bean Thread Noodles*

SCALLOP DUMPLINGS

Filled with diced Celery and dried Scallop

CHA-GUO DUMPLINGS

*Pan-fried Rice Flour Dumplings with
dried Chicken, Water Chestnuts,
Chili Oil and Soya Sauce*

SEAFOOD AND AVOCADO ROLLS

In Turmeric Sauce and mild Curry

PEKING DUCK

*Duckling crispy-fried served with
Flour Pancakes, Scallions,
Cucumber and Hoi Sin Sauce*

CRISPY TIGER PRAWNS

*With Asparagus, shredded dried Scallops,
diced Peppers, served with homemade XO Sauce*

BEEF TENDERLOIN CUBES

With black Pepper Sauce and green Asparagus

SAUTÉED MUSHROOM CHICKEN

With Ginger and Spring Onions in a Clay Pot

SEASONAL VEGETABLES

Crispy wok-fried with black Fungus

YEUNG CHOW FRIED RICE

*With sliced BBQ Pork, River Prawns and
shredded Lettuce*

MARINATED FOREST FRUITS

*Vanilla Cream, Casis Espuma,
red Fruit Tea Gelato*

CHINESE TEA AND FRIANDISES

ADULTS: € 85.00

CHILDREN: € 60.00

(minimum age for children 5 years old)

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



CHRISTMAS DAY PROGRAMME

MONDAY 25TH DEC. 2017

VIVALDI BY MAVROMMATIS & SANTA'S LODGE 12:30

A magical Christmas meal. Our Christmas Day 5-course lunch menu is a full-scale celebration. Our resident duo Gino & Sandra provide live musical entertainment in the Vivaldi by Mavrommatis, Angelos & Vilena in the Santa's Lodge. The highlight is the arrival of Santa, with his bag full of Christmas gifts.

CAFÉ TROPICAL 12:30

It's a Christmas Day family festive lunch buffet that will dazzle the eye and overwhelm the palate, with all your favourite seasonal specialities, to make sure everyone can celebrate according to taste! And then there's Santa... with gifts for everyone.

A la carte dining also available.

CAFÉ TROPICAL COLORS CAFÉ HOTEL LOBBY 16:00 - 19:00

Afternoon tea or coffee, with all traditional Christmas delights from around the world, prepared by our Pastry team, just for the occasion.

CAFÉ TROPICAL 19:00

For those who prefer to celebrate in the evening, our Christmas Day Italian dinner buffet is the perfect way to end the day on a delicious note.

ADULTS: €45.00

CHILDREN: €22.50

A la carte dining also available.

VIVALDI BY MAVROMMATIS 19:00

For a festive Christmas meal with creative contemporary Mediterranean flair, join us for an à la carte dinner with live music performed by our resident pianist.

SEASONS ORIENTAL 19:00

Oriental à la carte delights are always a treat, and even more so on this special day, in the festive setting of our beautifully decorated restaurant.

VISTA BAR

Enjoy your preferred pre-dinner drinks, or visit us after your meal to end Christmas Day on a relaxing yet festive note. Angelos and Vilena await you at 21:00 with their rich repertoire of Greek, Russian and international songs.




 The
MACALLAN
 RARE CASK

Introducing The Macallan Rare Cask, the single malt whisky for the truly selective.

The finest liquid is hand-chosen from the rarest 1% of The Macallan's sherry-seasoned oak casks for an exceptionally rich, vibrant ruby red whisky.

“IF THERE IS ROYALTY IN
 THE WHISKY WORLD,
 IT BELONGS TO SCOTLAND,
 AND IF THERE IS A KING
 OF SCOTCH WHISKY,
 IT'S THE MACALLAN”

FORBES MAGAZINE 2014

CHRISTMAS DAY LUNCHEON MENU

MONDAY 25TH DEC, 2017

Vivaldi by Mavrommatis & Santa's Lodge

KING ALASKA CRAB MEAT SALAD, BABY FENNEL, GRANNY SMITH APPLES

LINE-CAUGHT SEA BASS BALLONTINE, QUINOA, SPINACH,
PARSNIP ESPUMA, TOMATO VIERGE

SLOW-ROASTED TURKEY BREAST AND LEG TERRINE,
ROASTED VEGETABLES AND BABY SPROUTS

OR

FILLET OF BEEF 'WELLINGTON', POTATO ESPUMA,
SELECTED VEGETABLES, TRUFFLE JUS

OR

STERLING HALIBUT, COLOURED CARROTS, GRILLED BABY LETTUCE CONDIMENT,
COCONUT CURRY AND CLAMS

STILTON CHEESE, FIG CHUTNEY

TRADITIONAL CHRISTMAS PUDDING, ARMAGNAC SAUCE,
BLOOD ORANGE GELATO

OR

CRUNCHY MILLE FEUILLE, SICILIAN PISTACHIO,
RED FRUIT TEXTURES

COFFEE AND CHRISTMAS FRIANDISES

ADULTS: € 80.00

CHILDREN: € 55.00

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



CHRISTMAS DAY BUFFET LUNCHEON MENU

MONDAY 25TH DEC, 2017

Café Tropical

SALADS & APPETIZERS

MIXED GARDEN GREENS, GOAT CHEESE, FIGS, POMEGRANATE, PUMPKIN SEEDS
 CHICORY WITH BLUE CHEESE, MINI PEARS, WALNUTS
 AVOCADO, EXOTIC FRESH FRUITS, PRAWNS
 SEAFOOD JAMBALAYA
 CAESAR CHICKEN, PARMESAN FLAKES, CRISPY PANCETTA
 MIXED GREENS WITH SESAME SALMON, WHITE ASPARAGUS,
 QUAIL EGGS, SPRING ONIONS
 GRILLED VEGETABLE ANTIPASTI, BALSAMIC GLAZE, PARMESAN SLIVERS
 BAKED MUSHROOMS WITH FRESH HERBS
 APPLE AND CELERY SALAD, RAISINS, SMOKED TURKEY, WALNUTS
 THREE COLORS TOMATO AND MOZZARELLA WITH ROASTED PINE NUTS
 AND BASIL PESTO
 BEETROOT WITH MARINATED HERRINGS, SOUR CREAM
 DUCK AND PORK RILLETTES
 PÂTÉ EN CROÛTE /TERRINES/ DECORATED TURKEY
 BOILED PRAWNS, MUSSELS AND CLAMS WITH MARIE ROSE DRESSING
 HOME OAK SMOKED SALMON

CHICKEN LIVER PÂTÉ WITH PORT JELLY
 SMOKED GAMMON
 PARMA HAM WITH FIGS
 FOIE GRAS BRÛLÉE
 PRAWN AND SCALLOP CEVICHE
 WHOLE POACHED SALMON
 DRESSING AND CONDIMENTS

SOUP

CREAM OF PUMPKIN SOUP FLAVOURED WITH KIRSCH

HOT SPECIALTIES

PAN-ROASTED VEAL MEDALLIONS, FOIE GRAS
 VENISON STEW WITH RED WINE, STAR ANISE, SHALLOTS AND MUSHROOMS
 DUCK BREAST WITH HONEY AND BLACK PEPPER CORNS, PUMPKIN CONFIT
 STUFFED SALMON WITH DILL CRUST, FENNEL RAGOÛT, OUZO CREAM SAUCE
 ROASTED RACK OF LAMB IN LAVENDER CRUST, EGGPLANT, THYME JUS
 ROASTED GLAZED POTATOES, SEAFOOD CANNELLONI, SHELLFISH BISQUE
 SEASONAL VEGETABLES

STATIONS

SLOW-COOKED GLAZED BBQ PORK BELLY
 SAUTÉED SHRIMPS SAGANAKI WITH FENNEL AND BAKED FETA CHEESE
 DUCK FOIE GRAS FRITTER, FIG CONFIT
 SALMON RAVIOLI, DILL CREAM SAUCE
 MARINATED BEEF FILLET IN PEPPER SAUCE
 TUNA TATAKI, WAKAME, CARROT MOUSSE

CARVING

TRADITIONAL ROAST TURKEY SERVED WITH CRANBERRY SAUCE RICE STUFFING
 HONEY GLAZED GAMMON

CHEESES

WIDE VARIETY OF SELECTED CHEESES, CHUTNEYS

DESSERTS

WIDE SELECTION OF SEASONAL SWEETS, FRESH FRUIT

ADULTS: € 85.00

CHILDREN: € 60.00

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
 RESERVATIONS REQUIRED



BOXING DAY PROGRAMME

TUESDAY 26TH DEC, 2017

CAFÉ TROPICAL 12:30

Our Boxing Day Festive lunch buffet and à la carte dining is another opportunity to enjoy all the well-known holiday favourites with family and friends of all ages and taste preferences.

ADULTS: €68.00
CHILDREN: €39.00

CAFÉ TROPICAL COLORS CAFÉ 16:00 - 19:00

Afternoon tea or coffee, with traditional Christmas delights from around the world, prepared by our Pastry team, especially for this festive season.

CAFÉ TROPICAL 19:00

Boxing Day Around the World buffet dinner for a relaxing meal with family and friends.

ADULTS: 45.00
CHILDREN: 22.50

SEASONS ORIENTAL 19:00

Choose something different for your Boxing Day celebration and indulge in our à la carte menu of authentic Oriental delights – a celebration in its own right.

VISTA BAR

Enjoy aperitifs and a relaxing digestif or a nightcap before you retire for the day. Gregory Kerian and Nataly Goulevitch await you from 20:00 to round off your Boxing Day celebration with a festive mix of Greek, Russian and international songs.



NEW YEAR'S EVE PROGRAMME

SUNDAY 31ST DEC, 2017

CAFÉ TROPICAL 19:00

Especially for New Year's Eve with the family, Café Tropical is reserved for a festive New Year's Eve buffet and à la carte dining.

ADULTS: €55.00
CHILDREN: €27.50

VIVALDI BY MAVROMMATIS & SANTA'S LODGE 20:00

Culinary magic is presented on New Year's Eve with a gourmet set menu. Live music performed by our resident Duo Gino & Sandra in the Vivaldi by Mavrommatis and Gregory Kerian and Nataly Goulevitch in the Santa's Lodge.

FOUR SEASONS BALLROOM 20:00

New Year's Eve gala dinner & dance in the Ballroom is the party of the year! Celebrate in grand style with an extravaganza of dining, entertainment and amazing shows to welcome 2018.

VISTA BAR

After dinner, join us at the Vista bar, where DJ Zenon awaits you from 23:00, with an invitation to dance into the new year!

New Year's Eve dress code: Smart casual for all dining rooms. Black tie optional.



NEW YEAR'S EVE GALA DINNER MENU

SUNDAY 31ST DEC. 2017

Vivaldi by Mavrommatis & Santa's Lodge

AMUSE BOUCHE

ARTICHOKE 'TART TATIN', TRUFFLE VINAIGRETTE, PARMESAN ICE CREAM

PIGEON FROM THE LANDES, BREAST AND LEG CONFIT,
SWEET POTATOES AND BEETROOT IN ITS OWN JUS

CARABINERO PRAWN, CITRUS BUTTER, FENNEL,
SHELLFISH AND LEMON GRASS BISQUE

LIMONCELLO AND THYME SORBET

PRIME SCOTTISH BEEF TENDERLOIN, BRAISED VEAL CHEEKS,
CRISPY POLENTA, WHITE ASPARAGUS AND PARSNIP
OR

FILLET OF TURBOT, SPINACH, SQUID INK, CAULIFLOWER, TOMATO AND GINGER

COMTE CHEESE PANNA COTTA, SPICY PRUNES

STRAWBERRY CELEBRATION

COFFEE AND VASILOPITA

ADULTS: € 120.00

CHILDREN: € 70.00

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



NEW YEAR'S EVE ORIENTAL DINNER MENU

SUNDAY 31ST DEC, 2017



Seasons Oriental

BRAISED SCALLOP BROTH

With Bean Thread Noodles, black Fungus and assorted Seafood

BLACK TIGER PRAWN

Wrapped with diced pickled Vegetables, Mayonnaise and finely shredded Potato

SIU MAI CHICKEN

Steamed Chicken Dumplings with Shiitake Mushrooms

STEAMED PRAWN DUMPLINGS

Filled with Bamboo Shoots and wrapped in Wheat Flour Pastry, Orange Caviar

PEKING DUCK

Duckling crispy-fried served with Flour Pancakes, Scallions, Cucumber and Hot Sin Sauce

SAUTÉED LOBSTER

With homemade XO Sauce and baby Corn

FRESH SEA BASS

Steamed Fillet of Sea Bass with Ginger, Spring Onions and Fish Soya Sauce

WOK-FRIED WAGYU

*AUSTRALIAN BEEF
With Porcini Mushrooms, Asparagus and Unagi Sauce*

BABY PAK CHOI

Stir-fried with Abalone Sauce

SAUTÉED PLAIN JAPANESE UDON NOODLES

With Chicken, dark Unagi Sauce, Sesame Seeds and Vegetables

OR

VEGETABLE FRIED RICE

With Egg, diced Vegetables, Water Chestnuts and Bean Sprouts

GREEN APPLE TART TATIN

Black Sesame Gelato

CHINESE TEA AND VASILOPITA

ADULTS: € 110.00

CHILDREN: € 65.00

(minimum age for children 5 years old)

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



NEW YEAR'S EVE EXTRAVAGANZA ART CULINAIRE DINNER MENU

SUNDAY 31ST DEC, 2017

Four Seasons Ballroom

FESTIVE DISPLAYS OF REFRESHING SALADS, HOMEMADE PÂTÉS, RAW BAR, SELECTED FINGER FOOD, SUSHI, SASHIMI, TERRINES AND A LARGE VARIETY OF APPETIZING HORS D'OEUVRES ALL PREPARED BY OUR TALENTED TEAM OF CHEFS SPECIALLY FOR THE OCCASION

PRIME SCOTTISH BEEF TENDERLOIN, BRAISED VEAL CHEEKS, PARSNIP ESPUMA, GIROLLES, VEAL JUS AND WINTER TRUFFLE SABAYON

ULTIMATE SELECTION OF FINE CHEESES FROM AROUND THE WORLD
FRUIT CONDIMENTS AND MARMALADES

WIDE SELECTION OF FINE DESSERTS AND FRESH FRUITS

COFFEE AND VASILOPITA

ADULTS: € 215.00

CHILDREN: € 160.00

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



Ballroom Entertainment Showtime Special

A COLOURFUL MIX OF BACK-TO-BACK
PERFORMANCES WITH LIVE MUSICAL ENTERTAINMENT,
DANCE FORMATIONS, ACROBATIC STUNTS,
CONTORTIONISTS AND SPECIAL EFFECTS
A DAZZLING SPECTACLE THAT WILL CARRY YOU INTO
THE NEW YEAR.

LIVE MUSIC BY THE FOUR SEASONS

RESIDENT BANDS

ANGELOS, VILENA & GEORGIA

GINO & SANDRA

HITS FROM THE 70'S, 80'S, 90'S AND RECENT CHARTS

BY DJ KI-KI

MUSIC STARTS AT 20:00 HRS

SHOW STARTS AT APPROXIMATELY 22:30 HRS

• PRICES INCLUDE 10% SERVICE CHARGE AND VAT •
RESERVATIONS REQUIRED



HAPPY NEW YEAR 2018

MONDAY 1ST JAN, 2018

CAFÉ TROPICAL 13:00

Our New Year's Day festive lunch buffet is a lavish spread for every taste preference, with an unlimited choices from starters and salads to main dishes and dazzling desserts.

ADULTS: €85.00

CHILDREN: €60.00

A la carte dining also available.

CAFÉ TROPICAL COLORS CAFÉ HOTEL LOBBY 16:00 - 19:00

Afternoon tea or coffee with all traditional Christmas delights from around the world, prepared by our Pastry team, especially for this festive season.

FIREWORKS EXTRAVAGANZA 19:00

Let's start off the year 2018 with a bang! Make sure to join us on the Vista Terrace or from your sea-view room balcony to watch the sky burst into an amazing canopy of colourful glitter.

CAFÉ TROPICAL 19:00

End the first day of 2018 with the tantalizing flavours of our Italian dinner buffet in a relaxing family-friendly setting.

ADULTS: €45.00

CHILDREN: €22.50

A la carte dining also available.

VIVALDI BY MAVROMMATIS 19:00

Light or luscious, the choice is yours, as you choose your favourite New Year's Day dinner from a Mediterranean inspired à la carte menu with live piano music suitable for this special evening.

SEASONS ORIENTAL 19:00

No holiday is complete without a visit to the home of award-winning Asian cuisine, from our menu of Oriental à la carte delights.

VISTA BAR

After all the excitement of Christmas and New Year's Eve, sit back and relax with your favourite drink or cocktails, while our resident duo Angelos and Vilena provide the perfect international musical background and ambience, from 20:00 onwards.



CHRISTMAS TAKE AWAY MENU COLORS CAFÉ

*Add some festive flavours to your home celebrations!
To place your orders, Tel: 25 858 285*

CAKES AND PUDDINGS

CHRISTMAS CAKES

Square 16cm	€ 35.00
Round 20cm	€ 40.00
Four Seasons Signature	€ 45.00

BUCHE DE NOËL CHRISTMAS YULE LOGS

SNOW WHITE

Cream Cheese and Blackcurrant Compote	€28.00
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MARRONS

Chestnut Whisky Cream	€ 30.00
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INSINUATION

Vanilla Madagascar Cream and red Fruit Compote	€ 28.00
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CRUNCHY PRALINE

Gianduja Cream and Hazelnut Croustillant	€ 30.00
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CHRISTMAS COOKIES

Kourapiedes

	<i>per dozen</i>
	€ 8.00

Finikota

	€ 9.00
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Melomakarona

	€ 9.00
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Cinnamon Stars

	€ 6.00
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Vanilla Kipferl

	€ 7.00
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Ginger & Marzipan

	€ 7.00
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Mince Pies

	€ 7.00
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CHRISTMAS GIFTS

Four Seasons Chocolate Pralines

	€ 25.00
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Vasilopita

Round 24cm (please bring your gold coin)	€ 20.00
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PRICES INCLUDE ALL TAXES. NOTE: ALL ITEMS CONTAIN NUTS AND / OR NUT PRODUCTS.



MOMENTS TO ENJOY

... for everyone and all ages. Check out our 'Moments to Enjoy' calendar of daytime activities, arts & crafts for adults and children.

READY TO BOOK?

ONCE AGAIN, THE FOUR SEASONS TEAM OFFER YOU A HOST OF PREMIUM DINING OPTIONS WITH PREMIUM FLAVOURS FROM EAST AND WEST, AS WELL AS ENTERTAINMENT TO MATCH THE OCCASION. JOIN US WITH YOUR PARTNER, FAMILY AND FRIENDS FOR TRULY MEMORABLE CHRISTMAS AND NEW YEAR CELEBRATIONS. WE LOOK FORWARD TO WELCOMING YOU!

FOR FURTHER INFORMATION AND RESERVATIONS PLEASE CONTACT THE HOTEL ON TEL: 2585 8000

RESTAURANT RESERVATIONS EXTENSION 8
ROOM RESERVATIONS EXTENSION 122

*Prices for children apply to those under 12 years old.
All prices include 10% service charge and VAT.
Table reservations are required.*

THE MANAGEMENT OF THE HOTEL RESERVE THE RIGHT TO ALTER OR CANCEL ANY PART OF THIS PROGRAMME IF NECESSARY.
DRESS CODE: SMART CASUAL FOR ALL DINING ROOMS

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NICO LAZARIDI



Vassos Eliades Ltd