



CELEBRATING THE JOY OF THE SEASON

2025 - 2026

Hilton[®]
BARBADOS RESORT



The Lighthouse Terrace Festive Lunch Buffet

Friday, December 5th, 12th, 19th, 2025
Sunday, December 7th, 14th, 21st, 2025
From 12:30pm to 3:00pm
BDS \$175 Adults | BDS \$87 Kids

Festive Lunch Buffet Menu

Salads and More

Mixed Lettuce, Marinated Olives, Cherry Tomatoes, Cucumber, Onions, Radish, Corn Kernels, and Carrot
Dressings: Ranch, Balsamic Vinaigrette, French Dressing, Thousand Island Dressing
Coleslaw
Fusilli Salad, Pesto Sauce, Roasted Vegetables
Cheese Board, Crackers, Grapes
Potato Salad with Bacon and Old-Fashioned Mustard.
Saltfish Buljol
Seafood Salad, Garlic and Tomato Sauce, and Scotch Bonnet Oil

Curated Stations

Spiced Glazed Ham and Oven-Roasted Turkey Breast, Savoury Herbs, Traditional Gravy, Bread Stuffing

Entrées

Fragrant Rice and Peas
Traditional Macaroni Pie
Grilled Mahi, Roasted Pepper Sauce, and Capers
Honey and Garlic Glazed Roasted Chicken, Malibu Jus
Lamb Stew, Root Vegetables
Roasted Sweet Potatoes with Herbs
Sautéed Vegetables

Sweets

Festive Fruit Salad
Black Cake
Red Velvet Gateau and Frosting
Chocolate Fudge
Christmas Log



All prices are inclusive of 17.5% VAT. A 10% service charge will be added to your bill. Advance reservations are required for all options within the brochure.

Italian Christmas Eve Feast

Salad Bar

Insalata Di Mare Alla Veneziana

Marinated Octopus, Calamari, and Shrimp with Celery, Parsley, Lemon Zest and Taggiasca Olives Olive Oil

Radicchio e Finocchio Con Noci e Pecorino

Shaved Fennel and Radicchio Tossed with Toasted Walnuts, Aged Parmesan Shavings, and a Balsamic-Honey Glaze

Panzanella Invernale

Warm Winter Bread Salad with Roasted Squash, Kale, Heirloom Tomatoes, Capers, and Red Onions, Dressed with Anchovy-Garlic Vinaigrette

Insalata Di Lenticchie Umbra

Lentils with Roasted Peppers, Shallots, and Parsley, Lightly Dressed in Aged Red Wine Vinegar and Evoo

Insalata Di Carciofi Crudi

Thinly Sliced Raw Artichokes, Arugula, Shaved Parmigiano Reggiano, Lemon, and Truffle Oil

Carvery

Agnello Al Forno Con Patate e Rosmarino

Roast Leg of Lamb Marinated in Garlic and Rosemary, Served with Crispy Potatoes Roasted in Lamb Jus

Main Courses

Arrosto Di Tacchino Farcito All'italiana

Boneless Turkey Stuffed with Sausage, Chestnuts, Parmigiano, and Herbs; Roasted with White Wine and Sage, Sliced and Served with Pan Jus

Lasagna Al Forno Emiliana

Layers of Fresh Pasta with Slow-Braised Beef and Pork Ragù, Béchamel, and Parmigiano, Baked Until Golden

Baccalà Alla Vicentina

Slow-Cooked Salt Cod with Onions, Anchovy, Milk, and Olive Oil – A Venetian Christmas Staple

Brasato Al Barolo

Piedmontese-Style Braised Beef Short Ribs Cooked in Wine

Polenta Cremosa Alle Erbe

Creamy Polenta with Herbs

Melanzane Alla Parmigiana

Elegant Baked Layers of Fried Eggplant, Basil, Parmigiano, and Tomato Passata – Vegetarian

Cavolfiore Gratinato

Baked Cauliflower with Parmigiano and Nutmeg Béchamel

Patate Al Forno Con Pancetta

Roasted Potatoes with Pancetta and Rosemary

The Lighthouse Terrace Italian Christmas Eve Feast

Wednesday, December 24th, 2025
From 6pm to 10pm
BDS \$185 Adults



Live Stations

Risotto Ai Frutti Di Mare

Creamy Risotto with Aged Parmesan, Clams, Mussels, Shrimp, and Calamar



Dessert

Pannetone, Berries and Zabaglione Cream Trifle
Bûche de Noël
Traditional Tiramisu
Italian Ricotta Cheesecake and Seasonal Candied Fruits
Classic Panna Cotta, Berry Coulis
Torte Caprese
Cannoli
Zeppole
Hot Dessert: Pannetone Bread Pudding
Vanilla Ice Cream
White Chocolate Dipped Cranberry and Orange Biscotti
Gingerbread Biscotti
Italian Lemon Cookies
Fish-Shaped Sandwiched Cookies



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The Lighthouse Terrace Christmas Day Breakfast

ALL YOU CAN EAT BUFFET

Thursday, December 25th, 2025

From 7:00am to 11:00am

BDS \$115 Adults | BDS \$57 Kids





The Lighthouse Terrace
Christmas Day Lunch & Dinner

Thursday, December 25th, 2025
From 12:30pm to 3:30pm
From 6:30pm to 10:00pm
BDS \$205 Adults | BDS \$102 Kids

Christmas Day Lunch Menu

Salad Bar and More

Mixed Lettuce, Marinated Olives, Cherry Tomatoes, Cucumber, Onions, Radish, Corn Kernels, and Carrot. Dressings: Ranch, Balsamic Vinaigrette, French Dressing, Thousand Island Dressing
Smoked Salmon, Capes, and Sour Cream Sauce
Charcuterie Selection
Shrimp Cocktail with Avocado Pearls
Traditional Cabbage and Carrot Slaw
Fusilli Salad, Pesto Sauce, Roasted Vegetables
Potato Salad with Bacon and Old-Fashioned Mustard.
Saltfish Buljol
Octopus Salad, Lemon Roasted Peppers, Onions, Black Olives
Seafood Salad, Garlic and Tomato Sauce, and Scotch Bonnet Oil
Roasted Cauliflower, Farro, Yogurt Dressing

Soup

Bajan Soup, Pigtail, and Chicken
Fish Broth, Coriander-infused, and Fish Morsel
Bread Assortment

Entrées

Coconut Rice Pilaf
Roasted Vegetables with Butter and Sage
Sweet Potato Gratin
Roasted Potatoes Wedges, Garlic, and Paprika
Shrimp Fettuccini with a Creamy Pesto Sauce
Bajan Macaroni Pie
Roasted Chicken, Tandoori Style

Salad Bar and More

Roast Butter and Savoury Herbs, Basted Turkey, and Gravy
Traditional Bread Stuffing with Dried Fruits
Local Bajan Ham, Warm bread, and Chutney

Carving Station

Beef Striploin Roast with Mushroom Sauce
Fried Pork with Garlic and Cilantro Sauce
Baked Barracuda, With Olive Oil, Roasted Garlic, and Kalamata Olives with Balsamic Vinegar

Desserts

Bûche de Noël
Peppermint Stick Cheesecake
Traditional Great Cake
Baileys Tiramisu
Fresh Fruit Tartlets
Black Forest Trifle
Chocolate and Hazelnut Profiterole Tower
Festive Pavlova Wreath
Hot Dessert: Sticky Toffee Pudding, Butter-scotch Rum Sauce
Vanilla Ice Cream
Christmas Cookies
Peppermint Meringues



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THE GRILLE Christmas Day Dinner

Thursday, December 25th, 2025

From 6:00pm to 10:00pm

One (1) Bottle of Red Wine for Every 4 Guests

BDS \$410 per person (plus VAT and service charge)



Christmas Day Dinner Menu

First Course

Glazed Beef Short Rib

Roasted Garlic Grits | Garlic Aioli

Second Course

Mahi Ceviche

Local Passion Fruit | Ground Provision

Refresh the Palate

Sorrel Sorbet | Dread Hop Local Craft

Third Course

Mushroom Crusted Beef Tenderloin

Corn Pie and Wild Mushroom Cream

Fouth Course

Cauliflower Popcorn

Split Pea Hummus | Roasted Red Pepper Emulsion



Fifth Course

Poached Lobster

Green Pea and Mint Puree, Cheesy Crab Wontons, Saffron Emulsion and Tobiko

Sixth Course

Choice of One (1) Dessert:

Orange scented Rum Baba

Vanilla Crème Patisserie Centre Sitting on Red Wine Poached Seasonal Fruit, Finished with an Orange Zest Sugar Tuille

Petite 5 spice Buche de Noel

A Light 5-Spice Flavoured Chiffon Filled with a Zesty Lemon and Cranberry Cream, Finished with a Dark Chocolate Glaze and Cranberry Coulis



The Lighthouse Terrace Arrivederci 2025: An Italian NYE Celebration

Wednesday, December 31st, 2025
From 5:00pm to 9:00pm
BDS \$515 Adults | BDS \$255 Kids



Arrivederci 2025: An Italian NYE Celebration

Stazione Insalate

Make Your Own: Mixed Lettuce, Baby Lettuce, Marinated Olives, Cherry Tomatoes, Cucumber, Onions, Radish, hickpeas, Marinated Mozzarella, Corn Kernels, and Shredded Carrots.

Dressings: Ranch, Balsamic Vinaigrette, French Dressing, Thousand Island Dressing.

Garlic and Artichoke Salad with Roasted Peppers

Beef Carpaccio, Olive Oil, Parmesan Cheese

Octopus Carpaccio, Lemon and Fennel

Smoked Salmon Carpaccio, Crème Fraîche,

Pickled Onions, and Crispy Capers

Grilled Zucchini, Eggplant, Blistered Grape

Tomatoes, Charred Corn with a Lemon-Scented Oil

Sicilian Caponata Eggplant Salad

Zucchini Alla Scapece

Zuppa e Pane

Ribollita Soup

Zuppa Di Lenticchie Con Salsiccia

Fresh-Baked Bread

Stazione di Arrosti

Roasted Prime Rib with Garlic and Rosemary

Roasted Pork Leg Marinated in Mustard and

Orange Juice

Roasted Lamb and Served with Peppers and Onions

Di Frutti di Mare

Crab Cakes with a Scotch Bonnet Mango Coulis

Scampi Alla Livornese, Tomato Sauce, Capers, Olives, Garlic

Grilled Tuna with Red Onion and Arugula, Balsamic reduction

Calamari Alla Griglia, Olive Oil, Garlic, Lemon, and Herbs

Principali

Asparagus Risotto

Baby Potatoes with Basil and Garlic

Grilled Vegetables with Parmesan Cheese and Herbs

Gnocchi with Walnut and Blue Cheese Sauce

Pollo al Limone e Rosmarino, Tuscan Lemon and Rosemary Roasted Chicken

Tanti Dolci

Fresh Fruit Salad

Triple Chocolate Cheesecake

White Chocolate Ganache Blueberry Tart

Eggnog Crème Brûlée (Gf)

Red Velvet Cake, Lemon Zest Cream Cheese Frosting

Celebration New Year's Eve Layered Mocha Matcha Cake

Sparkling Raspberry and Grand Marnier

Parfaits

Pink Champagne Mousse Cups (Gf)

Cranberry Lemon Sables

Chocolate Krinkle Cookies

THE GRILLE

New Year's 5-Course Dinner

Wednesday, December 31st, 2025

Dinner from 5:00pm to 9:00pm

One (1) Bottle of Red Wine for Every 4 Guests

BDS \$490 per person (plus VAT and service charge)



New Year's Eve Sitdown Dinner Menu

First Course

Cauliflower Popcorn

Split Pea Hummus | Roasted Red Pepper Emulsion

Second Course

Herb Crusted Barracuda

Miso Broth, Mushroom, Bok Choy, Coriander
Scotch Bonnet Oil and Bonito Flakes

Refresh the Palate

Sorrel Sobert | Prosecco

Third Course

Mushroom Crusted New York Steak

Roasted Butternut Squash Risotto and
Chimichurri Sauce

Fouth Course

Lobster Ravioli

Dill Coconut Sauce | Chili Oil | Caviar

Fifth Course

Select One (1):

Black Forest Trifle

Layers of Chocolate Chiffon, Vanilla Cream,
Milk Chocolate Mouse and Dark Cherries
Soaked in Kirsch, Finished with a Whipped
White Chocolate Cremieux and Chocolate
Décor

Fine Apple Tart

Layers of Thinly Sliced Apples Sitting on a
Flaky Puff Pastry Disc, Served with Homemade
Salted Caramel Swirl Ice Cream





Careenage Rum Stop NYE'S BASH

HOSTED BY OLD BRIGAND

Wednesday, December 31st

From 7:00pm to 1:00am

BDS \$200 per person

Pricing

Cover \$350 per person*:

Access to pool deck only

VIP \$750 per person:**

Soft seating area on lower-level pool deck

Standard bar

Passed hors d'oeuvres

1 bottle of champagne per table

Ultra VIP \$1,000* per person:**

Soft seating area on upper-level pool deck

Premium bar

Passed hors d'oeuvres

1 bottle of champagne per table



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Water's Edge Beach Bar New Year's Eve Extravaganza

Wednesday, December 31st, 2025

Time 7:00pm to 1:00am

Featuring The Island's Best DJ – DJ Dash

New Year's Eve Extravaganza

Pricing

Cover \$350 per person*:

Access to pool deck only

VIP \$750 per person:**

Soft seating area on lower-level pool deck

Standard bar

Passed hors d'oeuvres

1 bottle of champagne per table

Ultra VIP \$1,000* per person:**

Soft seating area on upper-level pool deck

Premium bar

Passed hors d'oeuvres

1 bottle of champagne per table

* Free access for guests that dine that evening at The Lighthouse Terrace or The Grille.

** Supplement for guests that dine that evening at The Lighthouse Terrace: \$200 |
Supplement for guests that dine that evening at The Grille: \$400 – 50% discount for
children ages 0-12 years old

** Supplement for guests that dine that evening at The Lighthouse Terrace: \$350 |
Supplement for guests that dine that evening at The Grille: \$600 – 50% discount for
children ages 0-12 years old



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The Lighthouse Terrace New Year's Day Breakfast

ALL YOU CAN EAT BUFFET

Thursday, January 1st, 2026

From 6:30am to 10:30am

BDS \$105 Adults | BDS \$55 Kids









RESERVATION TERMS AND CONDITIONS

All prices are inclusive of 17.5% VAT. A 10% service charge will be added to your bill. Advance reservations are required for all options within the brochure.

Full prepayment is required for all bookings made less than 10 days in advance. Bookings without payments for that time will be cancelled.

Cancellations received more than 10 days or more prior to the event are eligible for a full refund.

All bookings made 10 days or less prior to the event date are non-refundable.

Kids' prices apply only to children 6-12 years old, accompanied by an adult.

Cash and all major credit/debit cards are accepted. Personal cheques will not be accepted.

To book your festive season reservation, contact us:

Tel (246) 434-5761 - Between 11:30am and 5:30pm

WhatsApp (246) 467-5662 - Response within 24 hours

Email: BGIHI-Christmas@Hilton.com

Hilton®

BARBADOS RESORT



SCAN FOR MENUS