



A  
WATERFRONT  
CHRISTMAS  
WISH

Waterfront



# Christmas Brochure 2025

## FINGER FOOD MENUS & STATIONS

Jolly Jingles Menu A - €33.00

Jolly Jingles Menu B - €45.00

Menu Stalls

## FESTIVITIES MENUS

Santa's Feast Buffet Lunch / Dinner - €37.50

Christmas Eve - €60.00

Christmas Day - €60.00

New Year's Eve - €95.00

New Year's Day - €60.00

*(all include free flowing wine, beer, water and soft drinks)*

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a member of our team before ordering or making a reservation.

ALL PRICES SPECIFIED ARE PER PERSON AND ARE INCLUSIVE OF VAT.



FINGER FOOD  
MENUS &  
STATIONS



# Jolly Jingles Menu A

## — Acuarine Suite

### COLD CANAPES

“Ftira” Caprese with bruschetta, basil & mozzarella

Chicken & pesto tartlets

Hummus cones with sumac

Chorizo sour dough with smoked salmon, cream cheese & rocket leaves

Feta cheese – Greek salad tartlets

### HOT CANAPES

Lamb koftas

Teriyaki chicken skewers

Cheese & spinach strudels

Pastizzi peas

Qassatat with tuna & olives

Thai fish cakes

Pulled pork sliders

Vegetable spring rolls

### STATION

International cold cuts, assorted local & international cheeses, pickled vegetables, sundried tomatoes, local broad bean dip, rigatoni tossed in a pumpkin puree, sauteed pancetta on a taleggio cream sauce, focaccia & infused oils

### DESSERT

Mince pies

Christmas log

Lemon meringue tartlet

Ricotta & pistachio cannoli

**3-hour open bar consisting of wine, beer, water & soft drinks**

**€33.00 per person (Including VAT)**

**Minimum - 50**



# Jolly Jingles Menu B

## — Acquarine Suite

### COLD CANAPES

Assorted salmon maki sushi with soya, pickled ginger & wasabi

Rosemary focaccia with speck, parmesan & fresh tomatoes

Thai curry – sesame seed cones

Hummus pita pockets with paprika

Feta cheese- Greek salad tartlets

### HOT CANAPES

Lamb koftas

Satay chicken skewers

Cheese & spinach strudels

Pastizzi peas

Pulled pork bites

Thai fish cakes

Mini beef sliders

Duck spring rolls with hoisin sauce

### STATION

International cold cuts, assorted local & international cheeses, pickled vegetables, sundried tomatoes, local broad bean dip, rigatoni tossed in a pumpkin puree, sauteed pancetta on a taleggio cream sauce, risotto with wild mushrooms & grana, focaccia & infused oils

### DESSERT

Mince Pies

Christmas log

Lemon meringue tartlet

Ricotta & pistachio cannoli

**3-hour open bar consisting of premium spirits, wine, beer, water & soft drinks**

**€45.00 per person (Including VAT)**

**Minimum - 50**

# Menu Stalls

MINIMUM - 50

## PASTA TABLE

Penne with sundried tomatoes, pancetta and parmesan cream sauce

Elicoidali with fennel, mussels and herb-oil with toasted pine nuts

Farfalle with roasted vegetables, and tomato-herb coulis

Baked lasagna with meat ragout and béchamel cream sauce

Grana cheese, & assorted spices

**€6.50 per person (Inclusive of VAT)**

## CHEESE & CHARCUTIERE

Grana Padano, provolone, pepato, peppered & white cheeselet, Parma ham & fruits, assorted Italian cold cuts, stuffed olives, roasted peppers in oil, beans in garlic, bigilla, accompanied by galletti, grissini, roasted onion focaccia

**€6.95 per person (Inclusive of VAT)**

## SPANISH

Gazpacho with condiments

Paella "Valencia" with seafood, shellfish, chicken, vegetables & saffron broth with grilled lemons

**€5.50 per person (Inclusive of VAT)**

## ORIENTAL

Egg noodles with spicy chicken and vegetables (served cold)

Crispy duck in Chinese pancakes, Chinese BBQ sauce, scallions and cucumber sticks

Steamed prawn dumplings on cabbage in bamboo steamers

Vegetable spring rolls with sweet chilli sauce

Waterfront special fried rice with shrimps, pork & vegetables

**€7.95 per person (Inclusive of VAT)**

## INDIAN

Lamb madras with dried fruits and condiments

Fish curry with coconut, coriander and raisins

Chicken tikka masala

Vegetable samosa with mint raitas

Waterfront pilau rice

**€7.95 per person (Inclusive of VAT)**



FESTIVE  
MENUS



# Santa's Feast Buffet Lunch / Dinner

## Regatta Restaurant

### ANTIPASTI

Indulge in our incredible selection of mouth – watering salads and platters from the sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local & international flavours.

All complimented with our homemade selection of infused oils, chutneys and vinaigrettes

### SOUPS

Cream of cauliflower with sauteed spinach served with herb croutons

Cannellini beans, tomato broth, shellfish, mint & seabream soup

### FROM THE PASTA TABLE

Rigatoni tossed in a pumpkin puree, sauteed pancetta on a taleggio cream sauce

Caserecci with tuna pastrami, cherry tomatoes, herbs & caper flowers

### CARVING STATION

“Roast turkey breasts with a chestnut & cranberry jam”

Slow cooked turkey breasts served with sauteed chestnuts, cranberry jam & red wine -game jus

### FROM THE HOT COUNTER

Grilled beef with a tropical peppercorn café au lait

Slow cooked pork loin on miso-chickpea ragout and poached bok choy

Seared seabass wild mushrooms, coriander - soya-ginger broth

Fresh seasonal vegetables with herb butter

Steamed basmati with biryani spices

Roast potatoes with fennel & tomatoes

### ASIAN CORNER

Vegetable egg noodles with sauteed peppers, sweet corn & teriyaki sauce

Fried vegetable spring rolls with sweet chili sauce

Fried vegetable samosa with mint raitas

Egg fried rice with peas and sesame seeds

### FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mince pies, mousses, tarts and fresh fruit

International cheese board, house chutneys and assorted crackers

**Free flowing house beer, house wines, soft drinks, juices and water included.**

**€37.50 per person (Inclusive of VAT)**



# Christmas Eve Buffet Menu At The Regatta Restaurant



## ANTIPASTI

Indulge in our incredible selection of mouth – watering salads and platters from the sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local & international flavours.

All complimented with our homemade selection of infused oils, chutneys and vinaigrettes

## SOUPS

Celeriac, pancetta & parsnip soup

Seafood chowder with sweet corn, cumin & fresh fish pieces

## FROM THE PASTA TABLE

Garganelli with smoked pork hock, lima beans ragout & roast macadamia nuts

Seabass, pistachio ravioli with asparagus pesto cream sauce

## CARVING STATION

Roast lamb legs with a tandoori vegetables & aromatic spices

## FROM THE HOT BUFFET

Grilled beef medallions with porcini jus

Roast pork tenderloin with celery root – herb crust on pomme puree - red wine jus

Grilled salmon with cassis – shiitake butter sauce & candied oranges

Roasted root vegetables with chorizo oil

Steamed fresh market vegetables with thyme butter

Parmentier potatoes

## ITALIAN STATION

Tomato & mozzarella platter

Bruschetta station

Baked ricciole with ricotta & spinach on a tomato coulis

Fritto misto “white bait, sardines & grouper” with lemon

Seared veal saltimbocca with sage, Parma ham and marsala jus

Sautéed chicken piccata with parmesan, garlic & parsley butter

Grilled polenta with cheese

## DESSERT BUFFET TABLE

Warm traditional Christmas pudding with brandy sauce

Christmas log, mince pies and a selection of home-made tarts, mousses and gateaux

Fresh fruit salad

International cheese board with crackers, galletti, dried fruits & grapes

**Free flowing beer, wines, soft drinks, juices and water included.**

**€60.00 per person (inclusive of VAT)**



# Christmas Day Buffet Lunch Menu At The Regatta Restaurant

## ANTIPASTI

Indulge in our incredible selection of mouth – watering salads and platters from the sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local & international flavours.

All complimented with our homemade selection of infused oils, chutneys and vinaigrettes

## SOUPS

Beef short rib broth with root vegetables & barley  
Cream of wild mushroom “cappuccino” nutmeg foam

## FROM THE PASTA TABLE

Baked cannelloni with spinach, cottage cheese & tomato-beef ragout

## CARVING STATION

Roast smoked pork leg with a pineapple salsa  
“Roast turkey breasts with a chestnut & cranberry jam”  
Slow cooked turkey breasts served with sauteed chestnuts, cranberry jam & red wine -game jus

## FROM THE HOT COUNTER

Grilled medallions of beef with tarragon cream sauce  
Boneless chicken thighs with porcini, black truffle & rosemary

Poached grouper in court bouillon served with a yellow semi dried tomatoes & black olives

Braised parsnips with Moroccan spices

Steamed basmati rice with cloves, cardamom, fresh herbs with garlic oil

Broccoli with mustard, shallot cream sauce

Panache of seasonal vegetables

Baked potatoes boulangère

## CURRY STATION

Vegetable samosa with mint raitas

Lamb rogan josh

Fish curry with coconut, coriander and raisins

Chicken tikka masala

Sautéed spinach and mushrooms with Indian spices

Waterfront pilau rice



## DESSERT BUFFET TABLE

Warm traditional Christmas pudding with brandy sauce

Christmas log, mince pies and a selection of home-made tarts, mousses and gateaux

Fresh fruit salad

International cheese board with crackers, galletti, dried fruits & grapes



**Free flowing beer, wines, soft drinks, juices and water**

**€60.00 per Person (Inclusive of VAT)**



# New Year's Eve Buffet Menu At The Regatta Restaurant

## WELCOME DRINK

Champagne cocktail with assorted canapés

## ANTIPASTI

Indulge in our incredible selection of mouth – watering salads and platters from the sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local & international flavours.

All complimented with our homemade selection of infused oils, chutneys and vinaigrettes

## SOUPS

Cream of chantarelle mushroom soup

Lobster & scallop bisque

## FROM THE PASTA TABLE

Garganelli pasta with bresaola & candied pinenut ragout

Black truffle fagottini with porcini cream sauce

## CARVING STATION

“Beef Wellington”

Grain fed beef tenderloin, chicken liver pate, mushroom duxelles, rich red wine jus

## FROM THE HOT COUNTER

Grilled baby veal loin on creamed polenta served with mustard & sage jus

Grilled salmon with artichoke cream sauce and fresh mangetout  
Roast chicken galantine with an apricots & pistachio & picante salsa  
Grilled pork loin on sautéed fennel with red wine apples & cinnamon

Baby corn and garden peas in garlic-sweet chili

Roasted pumpkin with local honey and rosemary

Stir fried rice with Asian vegetables & sesame oil

Roast potatoes boulangère

## SEAFOOD STATION

Hot smoked mahi mahi sides with Jack Daniels, portobello mushrooms and jalapeno

Poached prawns pyramid

Marinated fish carpaccio with pickles

Fish tortellacci with squid ink pastry and Pernod cream sauce

Fresh sea bass fillets with lemon confit and black olive-tomato tapenade

Fried prawn dumplings with teriyaki sauce

Poached seafood & shellfish with coconut & kaffir broth

Aromatic rice

## FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mousses, tarts and fresh fruits

International cheese board, house chutneys and assorted crackers

Petite fours, coffee / sparkling wine at midnight

**Free flowing superior wine, beer, soft drinks, juices and water included.**

**€95.00 per person (Inclusive of VAT)**



# New Year's Day Buffet Lunch Menu At The Regatta Restaurant

## ANTIPASTI

Indulge in our incredible selection of mouth – watering salads and platters from the sea and land, prepared by our Garde manger using the freshest and best raw produce, combining both local & international flavours.

All complimented with our homemade selection of infused oils, chutneys and vinaigrettes

## SOUPS

Cream of celeriac, smoked pork shank and thyme

Roasted corn soup with cumin served with soft herb croutons

## FROM THE PASTA TABLE

Baked lasagne with meat ragout and cheese sauce

Spirali with peppered seared tuna, sautéed artichokes and tomato-herb salsa

## CARVING STATION

Slow cooked roast beef with traditional gravy & Yorkshire pudding

Roast leg of lamb with honey-rosemary jus

## FROM THE HOT COUNTER

Grilled pork loin with grain mustard café au lait jus on potato gnocchi

Grilled red snapper with a saffron beurre Blanc

Churrasco chicken drumsticks with picadillo spices, served with a tomato - caper sauce

Cous-cous with cherry tomatoes, mixed peppers, marrows, eggplant, garlic oil

Tarts with marrows, eggplant, red peppers, & ricotta

Baby carrots & French beans with a hint of chilli oil

Ratatouille of fresh market vegetables, cauliflower with herb butter

Roast potatoes with caraway and rock salt

## ASIAN STATION

Assorted sushi with pickled ginger, wasabi & soya sauce

Vegetable spring rolls with sweet chili dip

Stir fried chicken with lemon sauce

Sweet & sour pork

Poached fish in green curry-coconut sauce

Stir fried vegetables with fresh coriander

Egg fried noodles with vegetables, soya and ginger

## FROM THE DESSERT TABLE

A selection of freshly prepared cakes, mousses, tarts and fresh fruits

International cheese marble, house chutneys and assorted crackers

Petite fours near the coffee table

**Free flowing beer, wines, soft drinks, juices and water included.**

**€60.00 per Person (Inclusive of VAT)**



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