



MERRY  
*Christmas*  
AND HAPPY NEW YEAR  
2023





# Christmas Eve Dinner

24 DECEMBER 2022

Welcome Cocktail served with Chef's Delicacies

## Antipasto

Tartar of Chianina Beef with Croutons and Fine Herbs,  
Served with a Selection of Sauces

€14.00

or

Veloute' of Wild Potatoes with Sweet Pecorino Cheese, served with Poached Quail  
Eggs, Cream of Porcini Mushrooms and Hot Focaccia

€11.00

or

Marinated Carpaccio of Norwegian Smoked Salmon with Emulsion of Yoghurt,  
Steamed Catalana Prawns and Cannolo of Goat's Cheese Mousse  
with Homemade Pan Brioche

€18.00

## First Course

Creamy Risotto with Saffron,  
Italian Truffle and Tartar of King Prawns

€14.00

or

Parmentier of Piennolo Italian Tomatoes with Emulsion of Aged Parmesan, Crunchy  
Herbed Bread and Gnocchetti Soufflé

€11.00

or

Fresh Cappellacci Ravioli with Veal Ragout. Wild Thyme and Cheese Flakes Served  
on a Nest of Crispy Spinach

€13.00

## Main Course

Fillet of Pork in Wellington Puff Pastry Crust with Pepper Sauce

€16.00

or

Braised Lamb Shank Cooked in Vintage Red Wine and Fine Herbs,  
Flavored with Gremolata Sauce

€18.00

or

Fresh Spnott Fillet Roulade with Asparagus,  
Prawns and Champagne Sauce

€18.00

## On the Side

Season Vegetables & Roasted Potatoes

## Dessert

Christmas Delicacies €4.50

€ 39.00 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €20.00 per Child



# Early Breakfast

25 December 2022 - Buffet



## Warm Beverages

Brewed Coffee, Americano, Cappuccino, Espresso, Hot Chocolate

## Selection of Juices

Orange, Grapefruit, Pineapple, Apple, Nectarine

## Choice of Yoghurts

Plain, Light, Fruit

## Baker's Basket

Selection of Buns, Gluten Free Bread, White & Brown Sliced Bread, Selection of Baguettes

## Selection of Marmalade, Jams and Honey

## Selection of Italian Focaccia

Turkey Focaccia, Parma Ham Focaccia, Pizza

## Warm Dishes

Eggs: Fried, Boiled, Poached.

Selection of Scrambled Eggs, Bacon, Sausages, Tomatoes, Baked Beans, Sautéed Potatoes.

## Selection of Omelettes

## Cold Cuts

Yorkshire Ham, Arrostito, Salami Napoli or Milano, Roast Turkey, Parma Ham, Smoked Salmon

## Home-Made Fresh Pastries

Croissants with Marmalade, Sicilian Croissants with Chocolate or Raisins, Doughnuts, Vanilla and Chocolate Muffins, Plum Cake (Plain & Fruit)

€ 20.00 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €10.00 per Child





# Christmas Day Lunch

25 December 2022 / Live Entertainment

## *Antipasto (served plated)*

Homemade Smoked Salmon Petals served with Salty Cheesecake Tart,  
Mirepoix of Forest Fruit  
Caviar and Butter Pancake and Garnished Croutons  
Center Piece to Share  
Fried Mini Calzone with Mozzarella Cheese and Ham  
Sicilian Rice Balls Arancini  
Vegetarian Spring Rolls  
Puff Pastry Filled with Ricotta Cheese and Vegetables  
Mussels Soutè  
Octopus and Prawn Salad

## *Soup (buffet)*

Roasted Asparagus Veloute' with Pancetta, Croutons and Focaccia

## *Pasta (buffet)*

Baked Lasagna 'Bolognese' with Veal Ragout, Béchamel and Buffalo Mozzarella  
Home-Made Fresh Pasta with Lobster Sauce, Mussels and Clams Flavored  
with "Prosecco" Wine "Valdobbiadene"  
Creamy Carnaroli Rice Flavored with Saffron, Porcini Mushrooms,  
Crunchy Speck and Parmesan Cream  
Fresh Ravioli Norma with Aubergines, Tomatoes and Ricotta Cheese

## *Carvery Corner (buffet)*

Traditional Roasted Turkey served with French Onion Sauce and Season Vegetables

## *Main Course (buffet)*

Finland Sashi Beef Tagliata served with Herbed Oil, Green Pepper Sauce,  
Rocket Leaf Salad and Parmesan Cheese Shavings  
Fresh Escallop of Grouper Fish Cooked with Sautéed Cherry Tomatoes and Mussels,  
Flavored with Mint and Ginger  
Braised "Bocconcini" of Wild Boar (Slow Cooked) in Vintage Barolo Wine,  
Thyme and Flavored with Juniper  
Grand Mediterranean - "Fritto": Crunchy Mix of Calamari, Prawns, Swordfish  
and Mussels Served with Vegetables and Béarnaise Sauce

## *Oriental Corner (buffet)*

Noodles, Chicken Sauté, Vegetable Stew and Roasted Potatoes

## *Dessert (centre piece)*

Selection of Mignons

€ 49.90 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €20.00 per Child  
Free Flowing Water, Soft Drinks, Local Wine.



# Boxing Day Dinner

26 December 2022 - Set Menu



## Antipasto

'Basket' of Speck, Mozzarella Cheese and Mushroom 'Au Gratin' served with Crispy Herbed Croutons and Brie Cheese Fondue

*or*

'Nizzarda' Seafood Salad Served with Petals of Smoked Salmon, Pink Grapefruit, Walnuts and Shell Fish

*or*

Roulade of Aubergines and Chick Peas "Panele" Farcie served with Ricotta Cheese Mousse and Velouté of Tomatoes

## First Course

Parmentier of Chicken and Potatoes Flavored with Cumin

*or*

Creamy Carnaroli Rice with Porcini Mushrooms and Parmesan Cheese

*or*

Fresh Open Raviolo with Clams, Rosemary and Potatoes Cooked in White Wine

## Main Course

Angus Beef Tagliata served with Black Pepper Gravy and Rosemary Oil

*or*

Fresh Seabass Fillet in a Crust of Almonds, served with 'Dragoncello' Sauce

*or*

Vegetarian Polenta with Roasted Seitan and Cabbage Stew

## On the Side

Roasted Potatoes & Mix of Vegetables

## Dessert

Dessert of the Day

€ 29.00 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €18.00 per Child





# New Year's Eve Gala Dinner

31 December 2022 / Live Entertainment

## *Assisted Aperitivo (standing)*

Welcome Drink (Sparkling Wine) served at the Hotel Lobby Alongside our Chef's Live Cooking of the Following Items:

Tart Brisee with Parma Ham and Italian Stracciatella Cheese Served with Croutons

Selection of Canapés: Caviar and Butter, Smoked Duck and Nuts,

Brie and Cream of Mushrooms, Smoked Salmon and Chives,

Blue Cheese and Caramelized Onions

## *Antipasto Buffet*

Smoked Salmon Carpaccio with Butter Croutons and Trout Caviar

Saute'of Seafood and Scampi

Angus Beef Millefoglie with Parmesan Cheese (36 Months), Asparagus Crudite and Mandarino Dressing

Breaded Meatballs 'Al Gran Sugo' and Truffle

Buffalo Mozzarella from Campania

Selection of Parma Ham and Italian Salumi

Frittatine and Manicaretti Napolitani

Scallop Shell with Seafood Gratin

Selection of Cheeses Served with Walnuts, Raisins and Honey

Local Olives Giardiniera Style

Christmas Salad with Eggs and Tuna

## *Gala Dinner served at La Perla Restaurant (seated)*

### *Starter*

Imperial Style Lobster and Norway Crab Soup served with Aromatic Herbs 'Crostini' and Lemon Zest

Duo of Italian Delicacy Pasta:

Fresh Manicotti Pasta with Porcini Mushrooms in Mornay Sauce 'Au Gratin'

Creamy Risotto "Carnaroli" with Fine Saffron Tartar of King Prawns Tartar,

Emulsion of Basil and Parmesan Foam

*\*Same Dishes can be served as Vegetarian / Fish Dishes instead of Meat*

### *Main Course*

Tagliata of Finland Sashi Tenderloin 'Robespierre Style' Cooked in Himalayan Salt, Flavored with Green Pepper oil and Mustard Emulsion

*\*Same Dishes can be served as Vegetarian / Fish Dishes instead of Meat*

### *On the Side*

Roasted Potatoes Flavored with Thyme and Vegetable Caponata

### *Dessert*

New Year Profiterole Grand Marnier

€ 63.00 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €28.00 per Child



# New Year's Day Lunch

1 January 2023 / Buffet / Live Entertainment



## *Antipasto (served plated)*

Homemade Smoked Salmon Petals served with Salty Cheesecake Tart,  
Mirepoix of Forest Fruit  
Caviar and Butter Pancake and Garnished Croutons  
Center Piece to Share  
Fried Mini Calzone with Mozzarella Cheese and Ham  
Sicilian Rice Balls Arancini  
Vegetarian Spring Rolls  
Puff Pastry Filled with Ricotta Cheese and Vegetables  
Mussels Soutè  
Octopus and Prawn Salad

## *Soup (buffet)*

Velouté of Fresh Pumpkin Soup Flavored with Rosemary, Served with Gorgonzola Croutons  
and Focaccia

## *Pasta (buffet)*

Sheep's Cheese Ravioli Cooked with Bacon, Zucchini, Smoked Salmon and Vodka  
Folded Lasagne Bolognese  
Fresh Tahliatelle with Lamb Chop Ragout, served with a Mirepoix of Vegetables  
Noodles with Chicken Saute'

## *Carvery Corner (buffet)*

Roasted Collar of Wild Boar Farcie with Smoked Ham and Mushrooms served  
with Honey Gravy

## *Main Course (buffet)*

Bocconcini of Braised Deer (slow cooked) in Vintage Barolo Red Wine and Wild Herbs  
Fresh Fillet of 'Awrat' Coated in Breadcrumbs Flavored with Aromatic Oil and served  
with Bruschetta Sauce  
Grilled Romana Sausage Farcie with Smoked Scamorza Cheese and Cherry Tomatoes  
Medallion of Veal "Palermitana" Style with Roasted Pepper Sauce and Crunchy Bacon  
Ratatouille of Potatoes 'Au Gratin' served with Mornay Sauce, Roasted Aubergines  
"Pizzaiola" Style with Basil, Tomatoes and served with Cabbage Stew

## *Dessert (plated)*

Selection of Mignons

€ 49.90 per Person - Kids 0-3Yrs Free, 4 - 12 Yrs €20.00 per Child  
Free Flowing Water, Soft Drinks, Local Wine.



## *Gift Vouchers*

Are you still looking for the perfect gift?

We offer monetary value vouchers which can be redeemed against accommodation at Hotel Calypso or at any of the hotel's food & beverage outlets.

For further information or to purchase a gift voucher please contact us via telephone on (+356) 2156 2000 or via email on [reception@hotelcalypsogozo.com](mailto:reception@hotelcalypsogozo.com).

## *Private Event*

Start planning the much awaited festive celebrations.

Whether it's a small intimate get together or a big family gathering, we got you covered. Put your mind at rest and let us take care of you during your special event.

We offer venues with a capacity of up to 180 people.

To book your private event at Hotel Calypso, kindly contact us on (+356) 2156 2000 or send us an email with all the necessary information to [food.beverage.manager@hotelcalypsogozo.com](mailto:food.beverage.manager@hotelcalypsogozo.com) and we will send you a quotation with a personalized menu included.



## *Terms & Conditions*

Booking for accommodation and festivity events are a subject to availability at the time of booking.

All events advertised in this brochure require a 50% deposit from the total amount.

Guest must confirm number of persons 2 days before via email to [reception@hotelcalypsogozo.com](mailto:reception@hotelcalypsogozo.com). If no email is received, and less persons attend the event, guests must pay for number of persons booked.

A cancellation policy of 3 days applies to all events. Should bookings be cancelled 3 days or less prior event, the 50% deposit will be kept as a cancellation fee. In the event of no show the 50% deposit will be kept as a no show fee.

Payment may be made by credit card, bank transfer, cheque payable to Gozo Hotels Co. Ltd. and / or in cash.

Bookings for private events are confirmed upon payment of deposit.

We cater for most special dietary requirements. The hotel must be notified prior to the event date.

Limited spaces are available, we work on a first book, first served basis.

Hotel Calypso reserves the right to change any of the advertised entertainment and menus shown in this brochure.

Quoted prices are all inclusive of vat.