



*Christmas at Columbia Beach Resort*  
**FESTIVE CORPORATE 2024**



# FESTIVE CORPORATE

## *Christmas Celebrations*

*There are so many ways to celebrate Christmas with colleagues.*

*Corporate Menus are attached on the next pages.*

*Please contact our sales department for more details:*

***[annie@columbiaresort.com](mailto:annie@columbiaresort.com)***

***Pre-booking is essential for these events.***

*Other than corporate menus, we also offer a variety of different events across our venues, starting from Festive Afternoon Tea to a Christmas Eve dinner, Cypriot buffet, and a fabulous New Year's Eve.*





Let this festive season be an unforgettable experience in a unique location, combined with excellent service and unparalleled cuisine.

Book your corporate event and accommodation starting from the below rates:

Single Occupancy

€165.00

Double Occupancy

€185.00

*The above accommodation rates are per room, per night in euros on Bed and Breakfast terms and are inclusive of all taxes.  
Quoted rates are subject to availability at the time of booking.*

## Special Corporate Festive Package

Inclusive of:

Pre-Dinner Welcome Drink

Festive Menu

Drinks during dinner\*

Price: €105.00 per person

## Alternative Menu Options

3 Course Set Menu 1

From €70 per person

Buffet Menu 1 (minimum 60pax)

€65 per person

Buffet Menu 2 (minimum 60pax)

€85 per person

*Drinks can be charged on consumption, or drinks packages can be created.*

*A 10% discount will be offered on any events booked by September 30th 2024, events booked for Monday - Friday, and events booked for November, January or February*

*\*Sparkling wine, house wine, local beer, local brandy, zivania, ouzo, juice, soft drink & mineral water*

*The option of a DJ or live band can be booked at an additional charge through the Resort, or can be arranged directly by the client*

# Corporate Events

## Festive Buffet 1

### SALADS

- Tomato & buffalo mozzarella with peppered rocket & olive oil
- Salad of heritage beetroot, goat's cheese, pickled beetroot, pine nuts
- Mediterranean seafood salad with black olives
- Chickpea salad, baby spinach, compressed cucumber, preserved lemon & mustard seeds
- Seared Smoked salmon, pickled cucumber, shaved asparagus, garden radish
- Tuna tartare with citrus and mustard dressing
- Avocado with Prawns and Spring Onions
- Baby rocket with Honey-Balsamic and roasted Pine Seeds
- Roasted carrot crush, baked feta, carob syrup & toasted hazelnuts
- Broccoli with Almonds and Yoghurt dressing
- Traditional village salad with marinated feta cheese
- Marinated and smoked Salmon

### COLD CUTS & CHEESE TABLE

- Antipasti with International cold cuts Bresaola, Coppa, Salami, Prosciutto di Parma
- Platter with local & international cheeses, Cyprus honey, chutneys & crackers

### CARVING STATION

- Whole Turkey with Chipolatas and Chestnuts*
- Glazed Gammon*
- Herbed baron of Lamb*
- Oven baked fresh Salmon*

### HOT ITEMS

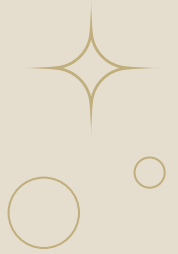
- Pan-sautéed medallions of Pork fillet with Cinnamon Shallots
- Veal Piccata with Parmesan and creamy white - wine sauce with Thyme
- Pan-fried Seabass with Parsley and Garlic lemon sauce
- Wild Rice with Hazelnuts
- Spinach and Anari Ravioli with Tomato sauce
- Potato Gratin
- Buttered winter Vegetables
- Rice stuffing

### DESSERTS

- Mont Blanc Yule Log
- Melomakarona
- Kourabiedes
- Christmas Cake
- Hazelnut Chocolate Cake
- Valencia Cake
- Baked Cheesecake
- Fresh Fruit

€65 per person

€32.5 per child under 12 years old



# Corporate Events

## Festive Buffet 2

### SALADS

- Pasta salad with roasted peppers, pumpkin and basil pesto
- Shrimp salad with avocado, charred corn, Mary rose sauce
- Roasted Aubergines, watercress, herb yoghurt, shaved radish
- Selection of mixed garden greens, fennel, orange & pomegranate
- Potato salad with pickled red onion, garden peas, pickled quail egg, shaved parmesan
- Smoked & marinated salmon with mustard dill sauce
- Italian seafood salad with shredded fennel and cherry tomatoes
- Mixed salad with gorgonzola, figs & pomegranate
- Caesar salad with crispy bacon & parmigiano flakes
- Spinach salad with sweet potato, dried cranberry & goat cheese
- Beetroot, citrus, walnuts & yoghurt cranberry sauce

### DIPS & DRESSINGS

- Aubergine dip, spicy cheese dip, "tzatziki", mustard vinaigrette, balsamic vinaigrette, pesto oil & anchovy garlic dressing

### STARTERS

- Cheese platter & charcuterie display
- Selection of marmalade, nuts & crostini
- Smoked & marinated salmon
- Sushi and Maki selection with soy sauce, pickled ginger & wasabi

### MAIN COURSES

- Salmon fillet in leek ragout with saffron butter sauce
- Chicken rostino filled with Metsovone & Florinis
- Tagliatelle with prawns & mussels in lobster bisque sauce
- New potatoes with almonds & marjoram butter
- Winter vegetables
- Brussel sprouts with crispy prosciutto
- Rice stuffing

### CARVING

- Whole roasted turkey with chestnuts, chipolatas & cranberry sauce
- Glazed pork belly with prunes & port wine sauce
- Roasted baron of lamb with rosemary sauce & mint sauce
- Beef rib eye cooked sous-vide with truffle mushroom sauce
- Selection of mustards

### DESSERTS

- Charlotte Rouge
- Lemon baked cheesecake
- Cyprus sweets
- "Melomakarona"
- "Kourabiedes"
- Tiramisu
- Valencia chocolate cake
- Christmas pudding
- Red velvet cake
- Chocolate banana cake
- Stollen bread
- Panettone
- Whole fruits

€ 85 per adult  
€ 37.50 per child below 12 years old





# Corporate Events

## 3 COURSE SET MENU 1

### AMUSE BOUCHE

#### STARTER

##### **Beef Carpaccio**

With saffron artichoke mousse, horseradish, baby rucola and truffle yuzu dressing

#### SORBET

##### **Raspberry**

#### MAIN

##### **Duck Fillet**

with parsnip textures, red cabbage confit, glazed onions, and wild berries sauce

or

##### **Salmon Fillet**

Fillet of salmon with eggplant parmigiana, beurre noisette foam and basil oil

#### DESSERTS

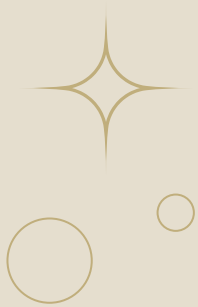
##### **Tiramisu**

With lady's fingers, coffee amaretto syrup coffee cream and mascarpone foam

€ 70 per adult

€ 35 per child below 12 years old





# Corporate Events

## 3 COURSE SET MENU 1

### VEGAN MENU

#### STARTER

##### **Asparagus**

Celeriac and beetroot mosaic, topped with asparagus, pistachio praline and drizzled with celeriac hazelnut sauce

#### MAIN

##### **Wild Mushroom Risotto**

With black truffle oil

#### DESSERTS

##### **Strawberry tart with lemon sorbet**

€ 70 per adult

€ 35 per child below 12 years old

# Corporate Events

## 3 COURSE SET MENU 2

AMUSE BOUCHE

STARTERS

**Seabass Ceviche**

With tapioca pineapple relish, sweet potato, fresh raspberries and tiger milk

SORBET

**Mango**

MAIN

**Venison Fillet**

With potato pave, gorgonzola and beetroot compote, king oyster mushroom, pickled blackberries and natural jus

or

**Grouper Fillet**

With calamarata pasta filled with carrot puree, zucchini ecrasé, seasonal sea herbs and lemon sabayon

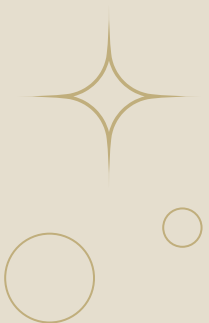
DESSERT

**Milk Chocolate Mousse**

With praline, cocoa biscuit, almond and hazelnut waffle crunch, topped with floating praline served with bourbon vanilla gelato

€80 per adult

€ 40 per child below 12 years old







# Corporate Events

## 3 COURSE SET MENU 2

### VEGAN MENU

#### STARTER

##### **Zucchini Cannelloni**

Filled with leek and onion confit, cauliflower textures and coconut emulsion

#### MAIN

##### **Pumpkin Risotto**

Infused with amaretto and coconut

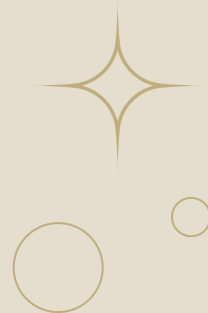
#### DESSERTS

##### **Lemon Pie Tart**

Served with raspberry sorbet

€ 80 per adult

€ 40 per child below 12 years old





*For further details kindly contact:*

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*Prices include all applicable taxes*



**COLUMBIA**<sup>®</sup>  
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SMALL  
LUXURY  
HOTELS  
OF THE WORLD

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