



M E R R Y
Christmas
AND HAPPY NEW YEAR





Christmas Eve Dinner

24 DECEMBER 2021

€39.00 PER PERSON - KIDS 0-3YRS FREE, 4-12YRS €20.00 PER CHILD

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 Red 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





Early Breakfast

25 DECEMBER 2021 - ASSISTED BUFFET
€20.00 PER PERSON - KIDS 0-3YRS FREE, 4-12YRS €10.00 PER CHILD

WARM BEVERAGES

Brewed Coffee, Americano, Cappuccino, Espresso, Hot Chocolate, Imbuljuta

SELECTION OF JUICES

Orange, Grapefruit, Pineapple, Apple, Nectarine

CHOICE OF YOGHURTS

Plain, Light, Fruit

BAKER'S BASKET

Sliced Maltese Baguette, Selection of Buns, Gluten Free Bread, White & Brown Sliced Bread,
Selection of Baugettes

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

HOME-MADE FRESH PASTRIES

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



Christmas Day Lunch

25 DECEMBER 2021 - ASSISTED BUFFET

€49.00 PER PERSON - KIDS 0-3YRS FREE, 4-12 €20.00 PER CHILD
FREE FLOWING WATER, SOFT DRINKS, WINE | LIVE ENTERTAINMENT

ANTIPASTO

An array of Mediterranean Delicacies and Fresh Salads

Selection of Cured and Smoked Meat

Selection of Fresh Sea Food

Traditional Italian "Manicaretti": Suppli, Fried Calzone, Mozzarella Pate' Fondue,

Puff Pastries, Voulevant Farcie, Norway Smoked Salmon

Corner of Traditional Gozitan Delicacies

SOUP

Roasted Asparagus Veloute' with Pancetta, Croutons and Focaccia

PASTA

Baked Lasagna 'Bolognese' with Veal Ragout, Béchamel and Buffalo Mozzarella

Home-made Fresh Ravioli with Lobster Sauce, Mussels and Clams flavored with "Prosecco" Wine
"Valdobbiadene"

Creamy Carnaroli Rice flavored with Saffron, Porcini Mushrooms, Crunchy Speck and Parmesan
Cream

Sicilian Roulade Norma Spaghetti with Aubergines, Tomatoes and Ricotta Cheese

CARVERY CORNER

Traditional Roasted Turkey served with French Onion Sauce and Season Vegetables

MAIN COURSE

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" Cone: Crunchy Mix of Calamari, Prawns, Swordfish and Mussels
served with Vegetables and Béarnaise Sauce

ORIENTAL CORNER

Noodles, Rice Pilaf, Chicken Sauté, Vegetable Stew and Roasted Potatoes

DESSERT (PLATED)

Selection of Mignons





Boxing Day Dinner

26 DECEMBER 2021 - SET MENU

€26.00 PER PERSON - KIDS 0-3YRS FREE, 4-12YRS €15.00 PER CHILD

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 "Pannelle" 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

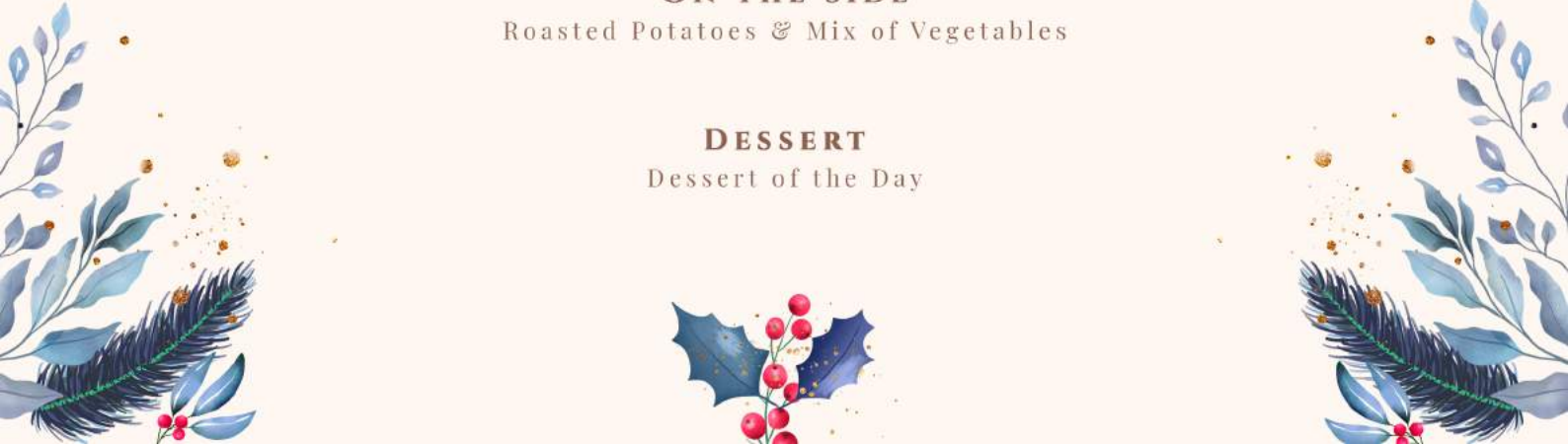
Vegetarian Polenta with Roasted Seitan and Cabbage Stew *✓*

ON THE SIDE

Roasted Potatoes & Mix of Vegetables

DESSERT

Dessert of the Day



New Year's Eve Gala Dinner

31 DECEMBER 2021 - ASSISTED BUFFET
€63.00 PER PERSON - KIDS 0-3YRS FREE, 4-12YRS €20.00 PER CHILD
LIVE ENTERTAINMENT

ASSISTED APERITIVO (STANDING)

Welcome Drink (Sparkling Wine) served at the Reception 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

CARVERY CORNER

Praga Caramelized Ham
Petals of Norwegian Marinated Fish cooked with Herbed Butter
Selection of Focaccia
Selection of Bruschetta
Steamed Seafood 'Catalana Style'
Asian Delicacies
Finger Food in a Nest of Noodles
Porchetta Italiana with Hot Pizza and Dried Tomato Mousse
Suppli of Rice 'Sicilian Style'
Fried Mozzarella En-Croute
Neapolitan Fried Calzone with Tomato Fondue

GALA DINNER SERVED AT LA PERLA RESTAURANT (SEATED)

STARTER

Imperial Style Golden Lobster and Norway Crab Cream 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 Red King Prawns Tartar,
Emulsion of Basil and Parmesan Foam

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

MAIN COURSE

Tagliata of Finland Sashi Tenderloin 'Robespierre Style' cooked in Himalayan Salt, flavored
with Green Pepper Oil and Mustard Emulsion

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

ON THE SIDE

Roasted Potatoes flavored with Thyme and Vegetable Caponata

DESSERT

New Year Profiterole Grand Marnier



New Year's Day Lunch

01 JANUARY 2022 - ASSISTED BUFFET

€49.00 PER PERSON - KIDS 0-3YRS FREE, 4-12YRS €20.00 PER CHILD
LIVE ENTERTAINMENT & FREE FLOWING WATER, SOFT DRINKS, WINE

ANTIPASTO

An array of Mediterranean Delicacies and Fresh Salads
Selection of Cured and Smoked Meat
Selection of Fresh Sea Food
Traditional Italian "Manicaretti": Suppli, Fried Calzone,
Mozzarella Pate' Fondue
Puff Pastries, Voulevant Farcie, Norway Smoked Salmon
Corner of Traditional Gozitan Delicacies

SOUP

Velouté of Fresh Pumpkin Soup flavored with Rosemary, served with
Gorgonzola Croutons and Focaccia

PASTA

Sheep's Cheese Ravioli cooked with Bacon, Zucchini, Black Pepper and Parmesan Fondue
Folded Lasagna with Asparagus Fondue, Buffalo Mozzarella and Truffle Oil
Fresh Tagliatelle with Lamb Chop Ragout, served with a Mirepoix of Vegetables

CAVERY CORNER

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

MAIN COURSE

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

Accommodation Packages

Christmas Package

Accommodation for 2 persons, 2 nights, between 24-26 Dec.

Daily continental breakfast included

Christmas eve dinner on 24th Dec.

3 course dinner on 25th Dec.

Mulled wine on arrival

LAND VIEW ROOM - €279.00

BAY VIEW ROOM - €309.00

SEA VIEW ROOM - €349.00

New Year's Package

Accommodation for 2 persons, 2 nights, between 31 Dec.-2 Jan.

Daily continental breakfast included

NYE Gala dinner on 31st Dec.

3 course dinner on 01st Jan.

Mulled wine on arrival

30% Non-refundable deposit is required upon reservation stage to secure the booking

LAND VIEW ROOM - €325.00

BAY VIEW ROOM - €355.00

SEA VIEW ROOM - €395.00

30% discount applicable on third night upon request

- 23rd Dec. / 26th Dec.

- 30th Dec. / 2nd Jan. 2022.

Our in-house guests can enjoy the use of our open-air, heated pool on the rooftop terrace

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.

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 and we will send you a quotation with a personalized menu included.

Overnight stay with a discounted price is available when booking a private event at Hotel Calypso for a minimum of 50 people.



Terms & Conditions

- 1.** Bookings for accommodation and festivity events are a subject to availability at the time of booking.
- 2.** All events advertised in this brochure require a 50% deposit from the total amount.
- 3.** 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.
- 4.** Payment may be made by credit card, bank transfer, cheque payable to Hotel Calypso and/or in cash.
- 5.** Bookings for private events are confirmed upon payment of deposit.
- 6.** We cater for most special dietary requirements. The Hotel must be notified prior to the event date.
- 7.** Limited spaces are available, we work on a first come, first served basis.
- 8.** Hotel Calypso reserves the right to change any of the advertised entertainment and menus shown in this brochure.
- 9.** Quoted prices are all inclusive of VAT.
- 10.** Accommodation for guests will be available from 14:00hrs on the date of arrival and rooms are to be vacated by 11:00hrs on the day of departure.

Covid-19 Safety Measures

Covid-19 restrictions and guidelines issued by the Maltese Health Authorities are strictly followed at Hotel Calypso and the events organised by the hotel.

Attendees will be subjected to temperature checks at the entrance for the presence of fever.

We exercise the right of refusal of entry to the events of attendees that are visibly unwell or have respiratory symptoms.

All attendees should be wearing a face mask throughout the event. However, attendees shall be exempted from wearing a face mask when seated at their table where food and drinks are served.

