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Nothing makes the holidays more fun than Christmas games and activities, especially when you're doing them in paradise! Our royal elves have created a full calendar of kids programming to bring the festive season to life for families staying at the resort. From DIY projects to classic traditions, we can't wait to make Christmas memories with you and yours.



Festive Activity Guide

DAY	DATE	TIME	ACTIVITY DESCRIPTION	LOCATION
Friday	17-Dec	10am - 12pm	Create Your Own Barbados Tie Dye Shirt	Taboras Terrace
Saturday	18-Dec	12pm - 4pm	Waterslide & Sno-Cones	Lawn
Sunday	19-Dec	10am - 12pm	Hobie Cat Lessons	Water Sports
Monday	20-Dec	10am - 12pm	Family Face Painting	Taboras Terrace
Monday	20-Dec	2pm - 4pm	Make A Christmas Cracker	Miramar Room
Tuesday	21-Dec	10am - 12pm	Paint Your Own Christmas T-Shirt	Taboras Terrace
Tuesday	21-Dec	2pm - 4pm	Christmas Pictionary	Taboras Terrace
Wednesday	22-Dec	10am - 12pm	Make Your Own Christmas Decorations	Miramar Room
Wednesday	22-Dec	3pm - 5pm	Holiday Family Karaoke & Sing-Along	Beach Club
Thursday	23-Dec	10am - 12pm	Decorate Your Own Stocking & Hat	Taboras Terrace
Thursday	23-Dec	6:30pm - 8:30pm	Christmas Classic Movie Night With Pizza, Popcorn & Pop	Miramar Room
Friday	24-Dec	1pm - 4pm	Christmas Carols & Santa Claus	Taboras Terrace
Saturday	25-Dec	10am - 12pm	Christmas Sand Castle Competition (Build A Sandman) Dashing Through The Sand	Taboras Beach











(Beach Races, Bring Christmas Props To Wear)













Festive Activity Guide



DAY	DATE	TIME
Sunday	26-Dec	3pm - 5pm
Monday	27-Dec	10am - 12pm
Monday	27-Dec	2pm - 4pm
Tuesday	28-Dec	10am - 12pm
Tuesday	28-Dec	2pm - 4pm
Wednesday	29-Dec	8am - 4pm
Thursday	30-Dec	10am - 12pm
Thursday	30-Dec	2pm - 4pm
Friday	31-Dec	10am - 1pm
Saturday	1-Jan	12pm - 4pm
Sunday	2-Jan	9am - 1pm

ACTIVITY DESCRIPTION

Decorate Cupcakes & Cookies For Your Afternoon Tea

Outdoor Games & Races

Popsicle Stick Art

STEM Experiments (Tower Building & Catapult)

Jewelry Making

Swimming With Sea Turtles*

Create Your Own Barbados Tie Dye Shirt

Make Your Own Noise Maker

New Year's Eve Costume Decoration & Accessories

Hobie Cat Lessons

Arts & Crafts

*See Front Desk for Pricing



Taboras Terrace

The Garden

Taboras Terrace

Miramar Room

Miramar Room

Water Sports

Taboras Terrace

Miramar Room

Miramar Room

Water Sports

Miramar Room





















Christmas Eve

PALM TERRACE \$265 BBD

Fresh Baked Artisan Bread Selection

Spiced Whipped Butter | Seasonally Inspired Spread

Gift from the Chef

Amuse-Bouche

Exotic Mushroom Volute

Black Truffle Crème Fraîche | Potato Crisp

Tuna Tartare

Wonton Crisps | Avocado | Sesame Aioli | Shoots

ENTRÉES

Roasted Duck Breast

Caramelized Pumpkin Purée | Roasted New Potatoes | Parisian Zucchini | Naturel Jus

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Surf & Turf

Roasted CAB Prime Filet | Butter Poached Half Lobster Tail | Rainbow Carrots | Truffled Pomme Purée | Foyot Béarnaise

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Pan Roasted Mahi-Mahi

Shrimp & Saffron Risotto | Braised Spinach | Asparagus | Sauce Vierge

DESSERTS

Chef Tim's Sticky Toffee Pudding

House Made Sour Cream Ice Cream | XO Rum Toffee Sauce | Almond Crunch

Or

Trio Sorbet

Macerated Seasonal Fruit | Local Mango | Guava Ginger | Sorel & Raspberry

Christmas Eve Reception

PALM TERRACE

Included in Dinner menu price

Managers Cocktail & Canapés
Hand Passed Champagne & Signature Rum Punch
Chef's Selection Of Passed Canapés



FESTIVE BROCHURE



EAT, DRINK & BE MERRY







Christmas Day

PALM TERRACE LUNCH BUFFET

\$235 BBD

Fresh Baked Artisan Bread Selection

House Whipped Butter | Chili Spiked Hummus House Baked Breads and Grissinis

SOUP & SALAD

Ginger & Pumpkin Bisque

Herbed Croutons

Village Salad

Local Tomato & Cucumber | Olives | Grilled Peppers Legumes | Feta | Sherry & Herb Vinaigrette

Classic Shrimp Cocktail

Signature Cocktail Sauce | Fresh Lemon

Tuna Crudo

Wakame Salad | Scallion

Corn & Sweet Potato Salad
Coriander Vinaigrette

SIDES

Traditional Peas & Rice
Roasted Local Sweet Potatoes
Honey Roasted Pumpkin & Carrots
Sage Bread Stuffing

THE CARVERY

Maple Glazed Ham

Charred Pineapple Chutney

Cider Brined Turkey

Traditional Pan Gravy
Orange Scented Cranberry Sauce

THE GRILL

Smoked Pork Ribs

House Made BBQ Sauce

Local Fish & Chicken Kebabs

Chimichurri | House Made Pepper Sauce Smoked Tomato & Onion Chutney

Grilled Caribbean Lobster Tails

Fresh Lime & Pineapple Salsa

DESSERTS

Pastry Chef's Selection of Sweets and Treats

(Served Family Style)

House Made Tarts | Squares | Mini Cakes Fresh Fruit Salad | Festive Cookies



FESTIVE BROCHURE



EAT, DRINK & BE MERRY







Christmas Day

PALM TERRACE DINNER

\$285 BBD



Herb Whipped Butter

Gift from the Chef Amuse-Bouche

SOUP

Local Sweet Potato Bisque

Brown Butter & Sage | Roasted Seeds

SALAD

Scottish Smoked Salmon Carpaccio

Smoked Caviar | Potato Crisp Lemon Aioli | Micro Salad

Or

Beet Variations

Chips | Roasted Rum Infused Clementine Lemon Ricotta Watercress Sherry Vinaigrette **FNTRÉES**

Brined Local Turkey Breast

Confit Leg | Sage Stuffing | Cranberry Jam Buttermilk Potato | Pan Gravy Roasted Rainbow Carrots

Or

Salt Roasted CAB Prime Rib

Truffled Pomme Purée | Herb Roasted Roots Caramelized Onion Confit | Sherry Jus

Or

Crisp Skinned King Salmon

Tarragon & Mustard Crushed New Potatoes Buttered Asparagus | Salsa Verde | Salmon Roe

DESSERTS

Warm Bread & Butter Pudding

Vanilla Ice Cream | Rum Toffee Glaze

Or

Caramelized Apple Tart

Salted Caramel | Cranberry & Oat Streusel Whipped Top Half Cream

Minardies

The Perfect End To A Perfect Night



FESTIVE BROCHURE



EAT, DRINK & BE MERRY









New Year's Eve

PALM TERRACE DINNER

\$560 BBD

Artisan Bread & Dip

House Baked Artisan Breads | Chef's Selection of Dips and Spreads

SALAD

Charcoal Roasted Sweet Potato Corn Salad
Bajan Dressing | Fresh Coriander

Sweet Mustard Coleslaw

Fruited Quinoa Salad

Tomato & Watermelon Salad
Feta | Sherry & Herb Vinaigrette | Torn Herbs

SEAFOOD

Seafood Corner

Lemongrass Poached Peel and Eat Shrimp | RPV Signature Cocktail Sauce

Scottish Smoked Salmon
Traditional Garnishes

New Year's Eve

PALM TERRACE RECEPTION

Included in Dinner Price

Managers Cocktail & Canapés
Hand Passed Champagne & Signature Rum Punch
Chef's Selection of Passed Canapés

CHEF'S CARVERY
Slow Roasted Prime Rib
Naturel Jus | Chimichurri

Lobster Boil Station

Aromatic Poached Lobster Tails
Garlic Butter | Fresh Lemon

ENTRÉES Calypso Rice

Candied Bajan Sweet Potato Spiced Brown Sugar Glaze

Herb Roasted Vegetables

Rosemary Roasted New Potatoes

Pan Seared Mahi-Mahi Lemongrass Cream

Smoked Pork Lion
Red Wine Braised Cabbage

Roast Chicken
Cranberry Red Wine Reduction
Baked Truffle Mac & Cheese

PASTRY CHEF'S SELECTION

Cakes | Tarts | Local Bajan Sweet Treats Selection of Sorbets & Ice Creams



FESTIVE BROCHURE



EAT, DRINK & BE MERRY









Festive Group Menu

(Minimum 8 People)

Three Courses \$110 USD Four Courses \$135 USD

Fresh Baked Artisan Bread Selection

SOUP

Local Sweet Potato Corn Chowder Sweet Potato Hay | Chili Oil

Or

Exotic Mushroom Chowder

Black Truffle Crème Fraîche | Potato Crisp

Or

Caramelized Pumpkin Bisque

Brown Butter & Sage | Roasted Seeds

SALAD

Pumpkin Salad

Roasted | Pickled | Purée | Frisée | Bacon Vinaigrette Shaved Radish

Or

Beet Variations

Chips | Roasted | Pickled | Lemon Ricotta | Watercress Sherry Vinaigrette

Or

Local Mixed Leaves

Pickled Tomato | Shaved Roots | Crumbled Goat Cheese Walnut Praline | Charred Pineapple Vinaigrette

ENTRÉES

Brined Local Turkey Breast

Confit Leg | Sage Stuffing | Cranberry Jam Buttermilk Potato | Pan Gravy Honey Roasted Carrots

Or

Local Catch

Mustard Crushed New Potatoes | Pickled Tomato
Buttered Asparagus | Salsa Verde
Fine Herb Salad

Or

CAB Prime Ribeye

Pomme Purée | Wild Mushrooms | Sauce Bordelaise | Roasted Local Heirloom Carrots

DESSERTS

Warm Bread & Butter Pudding
Vanilla Ice Cream | Rum Toffee Glaze

Or

Chef Tim's Sticky Toffee Pudding

House Made Sour Cream Ice Cream | XO Rum Toffee Sauce | Almond Crunch

Or

Trio Sorbet

Macerated Seasonal Fruit | Local | Ever Changing



FESTIVE BROCHURE

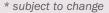


EAT, DRINK & BE MERRY









Kids Program

PROGRAM LOCATION

The meeting place for the Kids Program is at the Kids Club - Miramar Room, 15 minutes before the scheduled activity. Unless specified on the program.

PLEASE NOTE:

- · The Kids Program is offered exclusively to children between the ages of 5 and 12 years old
- Space is limited to 10 children per activity. To avoid disappointment, please sign up 24 hours before the activity at Front Desk
- · Children must be accompanied by an adult authorized to enroll them in the Kids Program
- Unless parents have booked the services of a babysitter they must remain at the hotel while their children partake in the activities
- Please note that a babysitter will be required for the entire time of the parents' absence and must be booked 24 hours in advance at the Front desk
- Please leave all valuables in your guestroom safe; our team cannot take responsibility for any lost or stolen items
- · Fairmont Royal Pavilion will not be held liable in case of injuries or sickness of any kind
- · Children with special needs are always welcome when accompanied by an adult
- · Program subject to change

KIDS' CLUB

- · Parents must sign up for the activity 24 hours in advance
- Parents must bring their child/children to the activity and must remain on premises for the duration of the activity
- Spaces for activities will be limited to ensure the necessary distancing protocols are adhered to, especially for indoor activities
- · Face masks must be worn
- · Children displaying the following will be exempted from the activity:
 - Flu-like symptoms (nausea, vomiting, diarrhea, headache, fever)
 - · Red or sore throat
 - Facial or body rashes
 - · Severe nasal discharge / cough
 - Cold sores, eye discharge/ redness

BABYSITTING SERVICES

Our certified babysitters can provide care for the smallest of our guests at an additional charge, and are certified to monitor and entertain babies and toddlers. A minimum of 24 hours is required to reserve this service. For more information and applicable fees, please contact our Guest Services team at extension 2522

COMPLIMENTARY SERVICES

- Children 5 and under eat free at Palm Terrace and Taboras restaurants when ordering off the children's menu
- Children aged 12 or under receive a 50% discount when ordering off the regular menu at Palm Terrace and Taboras. Children must dine with their parents
- Non-motorized water sports (kayaking, paddle boarding, Hobie Cat sailing and more)
- Outdoor tennis courts. Can be lit for night play.
 Reservations are necessary
- · Complimentary high-speed wireless Internet
- · Garden tour every Wednesday at 10:00am
- · Fitness Center by reservation, see the front desk
- Free Parking

KIDS PROGRAM AND BABYSITTING SERVICES FOR RESERVATIONS, PLEASE CONTACT EXTENSION 2522























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