



PRESENTS



CHRISTMAS DYNASTY

DEC 5 TILL DEC 26

LOCATION :
MIRAGE BEACH CLUB AT
EDEN BEACH RESORT

TIME :
19:00 TILL 00:00
(BAND STOPS AT 22:00)

CHRISTMAS DINNER | LIGHTS DECOR | CHRISTMAS EXPERIENCE
MUSIC | PROJECTION SHOW | PHOTO BOOTH & MANY MORE

FOR RESERVATION:

CONTACT: +5997775689

OR VISIT: www.hypeeventsmanagement.com



PRESENTS

M E N U

CHRISTMAS DYNASTY

DINNER PACKAGE MENU

\$75

Adult Buffet
dinner package

\$40

3 hours Premium
Open bar

\$40

Kids & Senior Buffet
dinner package

\$27.50

3 hours Standard
Open bar

FOR RESERVATIONS CONTACT US AT:



Hype.events@hotmail.com



www.hypeeventsmanagement.com



(599) 7775689, 7770589, 7771140

Flavors
BY HYPE

M E N U

Appetizer menu

"Welcome, darling —

Let the Bubbles Begin

and the Jazz Never End."



"A sparkling welcome awaits — indulge in a drink
as dazzling as the decade."



Seafood soup

Indulge in the luxurious flavors of the ocean with our Creamy Seafood Soup, a perfect blend of rich, velvety cream and the finest catch of the sea.

This soup features tender chunks of succulent shrimp, delicate crab meat, and flaky white fish, all simmered to perfection in a smooth, buttery broth. Infused with aromatic herbs, garlic, and a touch of white wine, every spoonful is a delightful balance of freshness and richness.

Garnished with a sprinkle of fresh dill and a hint of lemon zest, our Creamy Seafood Soup is warm, comforting, and satisfyingly decadent—perfect for a cozy evening or as a show-stopping starter.

Broccoli soup

Discover the comforting, earthy flavors of our Creamy Broccoli Soup, a wholesome blend of fresh broccoli, aromatic onions, and rich, velvety cream. This soup combines the delicate sweetness of broccoli with a touch of garlic and a hint of nutmeg, creating a perfectly balanced flavor profile. Pureed to silky perfection,

it's both creamy and nourishing, with just the right amount of thickness to warm you from the inside out.

Garnished with a sprinkle of sharp cheddar and a dash of black pepper, our Creamy Broccoli Soup is a cozy, satisfying dish that brings the best of garden-fresh ingredients to your table—ideal for this Christmas season.

Sult

Embrace the warmth of December with our Creamy Pumpkin Soup, a comforting blend of smooth pumpkin puree, savory herbs, and a touch of spice. This soup showcases the natural sweetness of ripe pumpkin, combined with hints of garlic, onion, and a dash of cinnamon and nutmeg for a cozy, aromatic depth. The addition of velvety cream gives it a luxurious, silky texture that melts in every spoonful.

Finished with a swirl of crème fraîche and a sprinkle of toasted pumpkin seeds, our Creamy Pumpkin Soup is the perfect mix of sweet and savory—ideal for chilly evenings as this festive night.



Flavors
BY HYDE

M E N U

Main course buffet

“An opulent affair for refined tastes —
let the centerpiece of the evening unfold.”



“Let the feast begin —
where every dish tells a story of elegance,
indulgence, and Jazz Age delight.”



Braised Rib Eye

In mushroom sauce or red wine sauce or pepper sauce.

Indulge like the icons of the Jazz Age — a lavish rib eye, slow-braised to perfection and draped in your choice of a velvety mushroom sauce, an opulent red wine reduction, or a daring peppercorn finish.

A dish worthy of West Egg's most extravagant soirées.

X-mas stuffed chicken

A festive showpiece fit for a Gatsby celebration — tender roast chicken, generously stuffed with a medley of seasonal herbs, wild mushrooms, and spiced chestnuts. Glazed to a golden finish and served with rich pan jus, it's a taste of Christmas wrapped in elegance and 1920s splendor.

Holiday glazed Christmas ham

This tender, succulent ham is slow-roasted to perfection, infused with savory juices that make every bite melt-in-your-mouth tender. The ham is coated in a glistening, spiced glaze made from brown sugar, honey, and a hint of orange zest, with touches of cinnamon and cloves for a warm, aromatic depth. As it roasts, the glaze caramelizes into a sticky, flavorful crust that complements the ham's smoky richness. Garnished with festive sprigs of rosemary and sliced pineapples,

Mahi Mahi en Blanc

A dish Daisy Buchanan would dream of — delicately seared Mahi Mahi, nestled in a silky white wine and herb-infused cream sauce. Light, refined, and effortlessly elegant — a true taste of coastal luxury with a Jazz Age twist.

Ratatouille Royale Gratinée

A vibrant medley of garden-fresh vegetables, artfully layered and oven-roasted to perfection, crowned with a golden blanket of melted cheese. Rustic French charm meets Gatsby-era decadence in this refined, soul-warming classic.

Roasted Pumpkins

Velvety slices of heirloom pumpkin, slow-roasted to caramelized perfection, kissed with autumn spices and a whisper of brown butter. A golden tribute to seasonal splendor — simple, sumptuous, and utterly timeless.



Flavors
BY HYPE

M E N U

Main course buffet

Side dish & Salad bar

“A garden of greens and gilded dressings
— where freshness meets fête.”



Salad station & more



Roasted potato

The perfect side dish with our Crispy Rosemary Roasted Potatoes a simple yet flavorful classic that brings out the best in every bite.

Baby potatoes are tossed in olive oil, garlic, and fresh rosemary, then roasted until golden and crispy on the outside, with a soft, fluffy interior. The earthy aroma of rosemary mingles with the potatoes as they roast, filling the kitchen with warmth and inviting flavors.

Yellow rice

Savory Yellow Rice, a colorful and flavorful side dish that brings a touch of sunshine to your plate. Made from fluffy long-grain rice, this dish is infused with the warm, golden hues of turmeric and saffron, providing not only a beautiful appearance but also a hint of earthy flavor. Cooked to perfection, each grain of rice is separate and tender, enveloped in a fragrant blend of sautéed onions, garlic, and a medley of spices. Optional additions of peas, bell peppers, or fresh herbs add bursts of color and freshness.

Butter boiled corn on the cob

Savor the sweet, juicy goodness of our Butter Boiled Corn on the Cob, a timeless favorite that embodies the essence of summer. Each ear of corn is gently boiled to achieve the perfect tenderness, ensuring that every bite is bursting with flavor and sweetness. Once cooked, the corn is generously slathered with creamy, rich butter that melts into the warm kernels, enhancing their natural sweetness. A sprinkle of sea salt adds the finishing touch, making each bite irresistible.

Potato salad

Savor the comforting flavors of our Classic Potato Salad, a timeless favorite that brings together tender potatoes and a creamy dressing for the ultimate side dish. This delightful salad features perfectly boiled potatoes, diced to bite-sized pieces, and tossed with a rich blend of mayonnaise, Dijon mustard, and a splash of apple cider vinegar for a hint of tang.

Caesar salad

a fresh and satisfying dish that's perfect as a starter or a light meal. Crisp romaine lettuce is generously tossed with a creamy, tangy Caesar dressing made from anchovies, garlic, lemon juice, and Parmesan cheese, creating a rich and flavorful base. Topped with crunchy homemade croutons—golden and seasoned to perfection.

Pasta salad

a colorful and satisfying dish that's perfect for any occasion. This delightful salad features al dente pasta—whether fusilli, penne, or rotini—tossed with a medley of fresh vegetables like juicy cherry tomatoes, crisp cucumbers, and sweet bell peppers, adding a delightful crunch and burst of color.



Flavors
BY HYPE

M E N U

Dessert station

"Dessert, darling, is never just dessert

— it's the grand finale of a night worth remembering."



Quesillo

a Venezuelan twist on classic flan that's beloved for its smooth, custard-like texture and rich caramel flavor. This dessert is made with a simple blend of eggs, sweetened condensed milk, and whole milk, creating a silky custard that's just the right balance of sweetness and creaminess.

Cheesecake Mélange à la Gatsby

A lavish trio of cheesecake indulgence — each slice a nod to decadence, featuring rich vanilla bean, luscious chocolate, and a burst of seasonal fruit. Artfully curated for the discerning sweet tooth, this mix is a celebration of elegance, variety, and Jazz Age charm.

Brownie with ice cream

Our decadent brownies are baked to perfection, with a soft, gooey center and a slightly crisp edge, then crumbled into smooth, velvety ice cream that melts in your mouth

Open bar packages

Standard Open bar

1 hours	\$ 12,50
2 hours	\$ 20,00
3 hours	\$ 27,50
4 hours	\$ 35,00

Soft

Water
Coca cola
Sprite
Juice

Wine

Sauvignon Blanc
Moscato
Merlot
White zifandel

Beer

Heineken
Amstel Bright

Spirit

Dewars white label
Jhonny Walker black label
Chivas
Baileys
Ponche crema
Absolute Vodka
Bacardi
Malibu
Hpnotiq
Amaretto

Premium Open bar

1 hours	\$ 20,00
2 hours	\$ 30,00
3 hours	\$40,00
4 hours	\$50,00



All prices are excl. 6% ABB



Flavors
BY HYDE