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LOCATION:

MIRAGE BEACH CLUB AT

EDEN BEACH RESORT

CHRISTMAS DINNER | LIGHTS DECOR | CHRISTMAS EXPERIENCE

MUSIC | PROJETION SHOW | PHOTO BOOTH & MANY MORE

FOR RESERVATION:

CONTACT:+5997775689

OR VISIT: www.hypeeventsmanagement.com



MENU

DYNASTY

DINNER PACKAGE MENU

Adult Buffet dinner package

^{\$}40

Kids & Senior Buffet dinner package

^{\$}40 3 hours Premium Open bar

\$27.50 3 hours Standard Open bar

FOR RESERVATIONS CONTACT US AT:







Flavors

MENU

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 eatch

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, garlie, and a touch of white wine, every spoonful is a delightful balance of freshness and tichness.

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 statter.

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 coxy, 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.

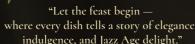
Finished with a swirl of creme fraiche and a sprinkle of toasted pumpkin seeds, our Creamy Pumpkin Soup is the perfect mix of sweet and savory—ideal for chilly evenings as this festive night

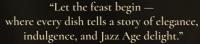
M E N U

Main course buffet

"An opulent affair for refined tastes –

let the centerpiece of the evening unfold."





Braised Rib Eye
In mushroom sauce or red wine sauce or pepper sauce. A dish worthy of West Egg's most extravagant soirées.

X-mas stuffed chicken

and spiced chestnuts. Glazed to a golden finish and served with rich

Holiday glazed Christmas ham

m is coated in a glistening, spiced glaze made from brown

Mahi Mahi en Blanc

Ratatouille Royale Gratinée

Roasted Pumpkins

MENU

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.

Yelllow 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, garlie, 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 thefinishing 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 solash of apple cider vineear for a hint of tane.

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, garlie, 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.

M E N U

Dessert station

"Dessert, darling, is never just dessert

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

Quesillo

st on classic flan that's beloved

Cheesecake Mélange la Gatsby

rich vanilla bean, luscious chocolate, and a burst of seasonal Artfully curated for the discerning sweet tooth, this mix is a elebration of elegance, variety, and Jazz Age charn

Brownie with ice cream

and a slightly crisp edge, then crambled into smooth, velvety ice cream

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

Merlor

Dewars white label

Jhonny Walker black label

Spirit

Chivas

Baileys

Ponche crema

Absolute Vodka

Bacardi

Malibu

Hpnotiq

Amaretto

White zifandel

Heineken

Premium Open bar

1 hours

2 hours \$ 30,00

3 hours \$40,00

4 hours \$50,00



Amstel Bright



All prices are excl. 6% ABB

