



ROSEWOOD

2026

FESTIVE PROGRAM



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Celebrations*



WELCOME TO FESTIVE

at
**ROSEWOOD
BAHA MAR**



It is my pleasure to welcome you to Rosewood Baha Mar for this most meaningful time of year.

Whether you are joining us to continue a cherished tradition or to create new memories with loved ones, we are honored to be part of your festive celebrations.

At Rosewood, we believe the most memorable journeys are defined not only by where we travel, but by the connections we make along the way. Throughout the season, our team has thoughtfully curated experiences that celebrate the warmth of Bahamian hospitality, the richness of our local culture, exceptional culinary moments, and opportunities to connect with one another and with our island home.

From joyful family traditions and immersive dining experiences to wellness rituals, festive gatherings, and meaningful cultural celebrations, we

invite you to discover the many ways to embrace the spirit of the season. For those seeking to make a lasting impact, our Travel With Purpose experiences, including our Ocean Guardian Experience in partnership with the Perry Institute for Marine Science, offer the opportunity to contribute to the preservation of The Bahamas' extraordinary natural environment while creating unforgettable memories.

As my family and I begin this exciting new chapter at Rosewood Baha Mar, it is a privilege to celebrate my first festive season alongside you. On behalf of our entire team, thank you for allowing us to be part of your holiday traditions. We hope your time with us is filled with joy, relaxation, meaningful moments, and memories that will stay with you long after your journey home.

Warmest festive wishes,

DANIEL SCOTT *Managing Director, Rosewood Baha Mar*

Rosewood Baha Mar’s verdant outdoor event spaces showcase the essence of the Bahamas and cater to holiday celebrations, receptions, and group retreats.



Guests may choose from settings including a private white sand beach, with uninterrupted views of sea and sky, lush poolside tropical lawns, or the intimate hidden Rosewood Garden. The wide choice of outdoor venues also extends to beachfront restaurant Tingum on the Sand, and the photogenic Pool Decks by the Fan Pool and Lagoon Pool. An additional selection of customizable private dining sites includes The Cellar at Café Boulud or a private Pod at Costa restaurant. Exquisite catering, expert event planning and bespoke Caribbean experiences await.

LARGE GROUP ACCOMMODATIONS
Reserve group accommodations of 10 rooms or more per night and be provided with a designated Rosewood Events professional to help guide the planning process and create a seamless connection between your guests and the hotel when executing your stay.

CONTACT
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SCHEDULE OF EVENTS



NOVEMBER

- 20

The Ocean Guardian Experience
- 24

Festive Afternoon Tea
The Library • Through December 31
- 26

THANKSGIVING
In The Kitchen Charity Event
The Kitchen • 10 am–1 pm

Thanksgiving at Café Boulud

Costa Thanksgiving

Thanksgiving Buffet Dinner
Pergola Lawn • 6pm–9 pm
- 28

Family Reception
Rosewood Garden

DECEMBER

- 04

Hanukkah Lighting
Nightly at sundown • Through December 11
- 20

Mimosa Morning
The Conservatory • 10 am–11 am
- 24

CHRISTMAS EVE
Christmas Carolers
The Conservatory • 6 pm–7:30 pm

Christmas Eve at Café Boulud

Christmas Eve at Costa
- 25

CHRISTMAS DAY
Santa Beach Pop-Up
Rosewood Beach • 11 am

Christmas Day Grand Buffet
Rosewood Garden • 6 pm–9 pm
- 26

Family Reception
Rosewood Garden • 5:30 pm
- 31

NEW YEAR'S EVE
Rosewood Countdown Celebration
Grand Finale
Grand Hyatt Terrace • 11 pm–12:30 am

New Year's Eve at Café Boulud



JANUARY

- 01

NEW YEAR'S DAY
Flamingo Yoga
Rosewood Garden • 8 am

Native Arts & Crafts Workshop
Pergola Lawn • 12 pm

Junkanoo Workshop
Pergola Lawn • 12 pm

New Year's Day Brunch at Costa



FESTIVE SEASON



FESTIVE AFTERNOON TEA

November 24–December 31

\$95++ • THE LIBRARY *Drinks not included*



A holiday-inspired afternoon tea featuring seasonal savory bites and festive pastries.

Enjoy Caribbean lobster rolls, everything lox and bagels, jerk chicken salad rolls, mushroom and chestnut mousseline toast, and bacon egg salad sandwiches alongside holiday sweets including Christmas fruit cake, mince pies, coconut snowman macarons, chocolate gift box cake, and eggnog choux pastries.

SANDWICHES

Bacon and egg salad **G, D, PORK**

On white bread

Everything lox and bagel **D, G, SEEDS**

On lavash

Mushroom and chestnut

mousseline **G, D, PORK**

On whole wheat toast

Jerk chicken salad **G**

On multigrain roll with crispy mango

Caribbean lobster roll **G, D, SEAFOOD**

On mini brioche loaf

PASTRIES

Chocolate gift box cake

Coconut snowman macaron

Seasonal fruit mince pie

Christmas fruit mini cake

Chocolate choux

With eggnog whipped ganache

BEVERAGE UPGRADES

Providence Rosé \$20

Providence Cava \$25

Providence Champagne \$75



NOVEMBER ACTIVITIES



FRIDAY, NOVEMBER 20

The Ocean Guardian Experience

This immersive experience is a half-day boating adventure that includes a visit to the BREEF Underwater Sculpture Garden, a mesmerizing site commissioned by Sir John Nuttall. Guests will have the chance to explore the coral nursery and observe the vibrant marine life that thrives in this protected area. The journey continues with a second snorkel stop, allowing participants to further immerse themselves in the beauty of the Bahamian waters.

THURSDAY, NOVEMBER 26

In The Kitchen Charity Event

Join an inspiring morning of purpose and community—roll up your sleeves and package meals for those experiencing food scarcity. Your hands-on effort helps create nutritious meals for families in need, and donations are graciously welcomed to cover meal costs and support distribution. Together, we'll unite effort and compassion to nourish both bellies and hope.

THE KITCHEN 10 am–1 pm

SATURDAY, NOVEMBER 28

Family Reception

In light of Thanksgiving, experience a heartwarming afternoon of connection, hospitality, and cultural discovery. Families are invited to mingle with our friendly hotel staff, enjoy interactive cultural demonstrations, and savor a curated taste of local cuisine. It's a welcoming chance to build bridges, ask questions, and truly feel at home. We will also have a Gratitude Tree where guests can write a message sharing what they are grateful for. Bring the whole family and dive into a slice of our culture—right here at the resort!

ROSEWOOD GARDEN

THURSDAY, NOVEMBER 26

THANKS



GIVING

at Rosewood Baha Mar



Thanksgiving at Café Boulud

Celebrate Thanksgiving with a refined four-course holiday dinner featuring festive canapés including blini with caviar, pumpkin and sage arancini, and smoked salmon roulade. Guests may choose from seasonal starters such as butternut squash velouté and foie gras terrine, followed by entrées including roasted turkey ballotine with chestnut stuffing, seared Maine scallops, mushroom ravioli, or Tournedos Rossini. Desserts include pumpkin pie, apple pie crumble, and chocolate coulant with rum dulce de leche.

A LA CARTE + CANAPES • 3-COURSE SET MENU • \$185++ *Drinks not included*



CANAPÉ CAVIAR

Blini and caviar
Crème fraîche

Pumpkin and sage arancini

Smoked salmon and buckwheat roulade

APPETIZER

Butternut squash velouté
Brioche croûtons, pumpkin oil

Foie gras terrine
Mango chutney, homemade brioche

Endive and blue cheese salad
Poached pear, pecan, watercress

Salmon tartare
Smoked crème fraîche, mimosa garnish, caviar

MAIN

Roasted turkey and bacon ballotine
Brussels sprouts, cranberry sauce, chestnut stuffing, green beans, gravy

Seared Maine Sea Scallops
Toasted almond, cauliflower, blood orange, chive, beurre blanc

Mushroom ravioli
Toasted hazelnut, parmesan emulsion

Tournedos Rossini
Black Angus beef tenderloin, foie gras, spinach, pomme dauphine, black truffle sauce

DESSERTS

Pumpkin pie
Cinnamon ice cream

Apple pie
Crumble, vanilla ice cream

Chocolate coulant
Rum dulce de leche, coconut sorbet

WINE PAIRING • \$135++

Canapés
Providence Champagne

Appetizer
Albert Bichot Chablis

Main
Albert Bichot Pinot Noir

Dessert
Clarendelle ‘Amberwine’





Thanksgiving Buffet Dinner

Enjoy a traditional holiday buffet featuring roasted turkey crown, bacon-wrapped turkey thighs, spiral ham with mustard brown sugar glaze, pan-seared seabass, whipped rosemary potatoes, glazed carrots, and seasonal salads. Finish with a selection of Thanksgiving desserts including pecan pie, pumpkin cake, cranberry-orange cheesecake, and warm apple crumble with maple pecan anglaise.



OVERFLOW BUFFET • \$105+ + *Drinks not included*
PERGOLA LAWN 6 pm–9 pm

WELCOME TOAST

Glass of Providence Cava

STARTERS

Assorted bread rolls

Butternut squash bisque

Kale and beet salad
Blue cheese, candied pecans, pomegranate molasses

Mixed green salad
Cranberry dressing

Spiced sweet potato salad
Poached apples, arugula, pumpkin seeds, buttermilk dressing

MAIN

Turkey carving station
Roasted turkey crown, bacon-wrapped turkey thighs, mushroom dressing, turkey gravy, cranberry sauce

Spiral ham carving station
Mustard brown sugar glaze, crispy Brussels sprouts

Pan-seared sea bass
Citrus caper sauce

SIDES

Whipped rosemary potatoes

Sautéed green beans
Almonds

Glazed carrots
Espelette

DESSERTS

Cranberry orange cheesecake

Pecan pie

Brown butter pumpkin pie

Pumpkin cake with coffee crumbled

Warm apple crumble
With maple pecan anglaise

DECEMBER ACTIVITIES



FRIDAY, DECEMBER 4 – 11

Hanukkah Lighting

Each evening at sundown, gather in our elegant lobby as we light the menorah together. This offers a beautiful moment of unity, warmth, and hope during the Festival of Lights.

NIGHTLY AT SUNDOWN



SUNDAY, DECEMBER 20

Mimosa Morning

Kickstart your day with a sparkle at our resort’s Mimosa Morning! Guests are invited to a pop-up bar, where you can help yourself to chilled mimosas, complete with fresh juices, seasonal fruit, and Champagne.

THE CONSERVATORY *10 am–11 am*

THURSDAY, DECEMBER 24

Christmas Carolers

Dressed in vibrant attire and accompanied by rhythmic drums, cowbells, and joyful voices, they’ll fill the space with classic and local carols—welcoming guests with festive cheer. It’s a charming way to experience the warmth of Bahamian culture, feel the season’s spirit, and create holiday memories in paradise.

THE CONSERVATORY *6 pm–7:30 pm*



FRIDAY, DECEMBER 25

Santa Beach Pop-Up

Get ready for a festive twist on tradition—Santa Claus makes a spectacular arrival by watercraft. Picture the scene: turquoise Bahamian waters, sandy shores, and Santa’s elves dancing along, handing out treats to guests with island-style cheer. It’s a vibrant, beachfront spectacle blending holiday magic with tropical fun—perfect for families and guests of all ages. Join us for photo ops, joyful laughter, and a Christmas moment you’ll never forget!

ROSEWOOD BEACH *11 am*

SATURDAY, DECEMBER 26

Family Reception

In light of Christmas, experience a heartwarming afternoon of connection, hospitality, and cultural discovery. Families are invited to mingle with our friendly hotel staff, enjoy interactive cultural demonstrations, and savor a curated taste of local cuisine. It’s a welcoming chance to build bridges, ask questions, and truly feel at home. We will also have a Gratitude Tree where guest and can write a message sharing what they are grateful for. Bring the whole family and dive into a slice of our culture—right here at the resort!

ROSEWOOD GARDEN *5:30 pm*

DECEMBER 24–25

CHRISTMAS



FEASTS

at Rosewood Baha Mar





Christmas Eve at Café Boulud

An elegant Christmas Eve dining experience beginning with black truffle arancini, smoked salmon blinis, and caviar tartelettes. Guests may select from festive starters including foie gras terrine, yellowfin tuna tartare, lobster salad, and celery root velouté before enjoying entrées such as honey-spiced duck breast, Dover sole ballotine with caviar beurre blanc, butternut squash ravioli, or Wagyu Tournedos Rossini. Seasonal desserts include a traditional Mont Blanc and exotic Christmas log cake.

A LA CARTE + CANAPES • 3-COURSE SET MENU • \$195+ + *Drinks not included*

CANAPÉ CAVIAR

Black truffle arancini
Blini of smoked salmon, crème fraîche, salmon roe

Lemon curd tartelette
Caviar, chive

APPETIZER

Velouté of celery root
Apple and chestnut, sage croûtons

Foie gras terrine
Mango chutney, homemade brioche

Yellowfin tuna tartar
Tonnato, harissa & citrus, dried olives, radishes

Lobster salad
Avocado, chayote, mango, fennel, citrus vinaigrette, plantain chips

MAIN

Honey spiced duck breast
Braised endive, wild rice, orange sauce

Butternut squash-ricotta ravioli
Pear mostarda and sage

Dover sole ballotine
Herb crust, crushed fingerling potato, caviar beurre blanc

Tournedos Rossini
Wagyu beef tenderloin, foie gras, spinach, pomme dauphine, black truffle sauce

DESSERT

“Mont Blanc” chestnut cream
Meringue/orange chantilly/orange frangipane, gingerbread ice cream

“Buche Exotique”, Christmas log
With roasted pineapple, mango, coconut mousse, passion fruit sorbet

Wine Enhancements

WINE PAIRING • \$165+ +

	<i>Option 1</i>
<i>Canapés</i>	Providence Champagne
<i>Appetizer</i>	Albert Bichot Chablis
<i>Main</i>	Albert Bichot Pinot Noir
<i>Dessert</i>	Clarendelle "Amberwine"

<i>Option 2</i>
Providence Champagne
Domaine Daniel Dampé Chablis
Michel Gros Hautes Cotes de Nuits
Cocchi Barolo Chinato

BY THE GLASS

Providence Rosé \$20
Providence Cava \$25
Providence Champagne \$75

Enhance the evening further with free-flow Providence Champagne (\$85++ per person) or Perrier-Jouët Champagne (\$105++ per person).



Christmas Eve at Costa

Celebrate Navidad with a family-style Mexican feast featuring codfish tostadas, pork leg enchilada with adobo sauce, roasted cauliflower with black bean hummus, Christmas salad with apples, pineapple and cranberries, chorizo mac and cheese, and a dulce de leche chocolate tart with cardamom chantilly.

A LA CARTE + FAMILY STYLE • 3 COURSE SET • \$135+ + *Drinks not included*

FAMILY STYLE

Butter and bread
Codfish Mexican style “tostadas”

MAIN COURSE

Pork leg enchilada
Adobo sauce

Roasted cauliflower
Black beans hummus

SIDES

Christmas salad
Apple, pineapple, carrots, nuts, cranberries, dulce de leche

Mac & cheese
With chorizo

DESSERTS

Dulce de leche chocolate tart
Cardamom chantilly





Christmas Day Grand Buffet

Gather with family and friends for a festive buffet featuring lobster dressing, roasted turkey crown, bacon-wrapped turkey thighs, prime rib carving station, smothered pork ribs, fried local snapper, Bahamian macaroni and cheese, peas and rice, roasted pumpkin, and maple bacon Brussels sprouts. Seasonal desserts include festive cake, gingerbread cheesecake, mince pies, chocolate cake, and rum raisin bread pudding.

OVERFLOW BUFFET • \$105+ + *Drinks not included*
ROSEWOOD GARDEN

STARTERS

- Assorted bread rolls & Johnny cakes
- Creamy conch chowder
- Mixed green salad
Pomegranate dressing
- Jimama, apple, coleslaw
- Potato salad

STATIONS

- Turkey carving station
Roasted turkey crown, bacon wrapped turkey thighs, lobster dressing, turkey gravy, cranberry sauce
- Prime rib carving station
Red wine jus, horseradish cream, mashed potatoes

BUFFET

- Smothered pork ribs
BBQ sauce
- Fried local snapper
Lemon & herbs

SIDES

- Peas & rice
- Bahamian mac ‘n’ cheese
- Spiced roasted pumpkin
- Crispy Brussels sprouts
Maple bacon

DESSERTS

- Mini traditional festive cake
Cheery chocolate cake
- Mince pie
- Gingerbread cheesecake
- Rum & raisin bread pudding
With Brandy

DECEMBER 31–JANUARY 1

NEW



YEAR'S

Celebrations





New Year’s Eve at Café Boulud

Ring in the New Year with an indulgent multi-course celebration featuring caviar canapés, porcini mushroom arancini, beef tartare with winter black truffle, foie gras terrine, baked oysters, chilled lobster salad, and entrées including Maine sea scallops, truffle-stuffed chicken breast, Bœuf Rossini, and roasted cauliflower. Desserts include tropical vacherin and chocolate moelleux with raspberry and pistachio ice cream.



A LA CARTE + CANAPES • 3 COURSE SET • \$205+ +
Drinks not included

CANAPÉS

Avocado tartelette
Crème fraîche, caviar

Porcini mushroom arancini

Beef tartare
With winter black truffle

APPETIZER

Chestnut-celery velouté
Croûtons, black truffle

Foie gras terrine
Quince confit, brioche toast

Baked oysters
Leek velouté, bacon crust

Chilled lobster
Heart of palm, chayote, mango, citrus vinaigrette, plantain chips

MAIN

Seared Maine sea scallops
Hazelnut crust, sunchoke, lemon beurre blanc

“Volaille Demi-Deuil”
roasted chicken breast
Stuffed with winter black truffle, salsify, sauce suprême

Bœuf Rossini
Beef tenderloin, foie gras, spinach, pomme dauphine, black truffle sauce

Roasted cauliflower
Cauliflower, couscous, grape sauce vierge, herb salad

DESSERT

Tropical vacherin
Passion fruit ice cream, mango sorbet meringue, chantilly

Chocolate moelleux
Raspberry, pistachio ice cream

WINE PAIRING • \$185+ +

Canapés
Perrier Jouet

Appetizer
Domaine Delaporte Chavignol Sancerre

Main
Domaine Patrice Rion Rouge

Dessert
Cocchi Barolo Chinato

OR ENJOY FREE-FLOW CHAMPAGNE THROUGHOUT THE EVENING

Providence Champagne \$85++pp

Perrier Jouët \$105++pp

THURSDAY, DECEMBER 31

Rosewood Countdown Celebration Grand Finale

Ring in the New Year in style! Join us for an unforgettable evening of festive cheer, delicious drinks—all set against the starry night sky. Guest will be escorted by junkanoo to the Terrace. As the clock strikes midnight, a breathtaking fireworks display will light up the sky over the resort, creating a moment of pure magic. Cheer, dance, and welcome 2027 together under the tropical skies!

GRAND HYATT TERRACE 11 pm–12:30 am



FRIDAY, JANUARY 1

Flamingo Yoga

Join us for a serene Flamingo Yoga session surrounded by nature's calm and the grace of our resident flamingos. This mindful start to the new year invites you to breathe deeply, move intentionally, and align your body and spirit with the energy of renewal.

ROSEWOOD GARDEN 8 am

FRIDAY, JANUARY 1

Native Arts & Crafts Workshop

Step into our vibrant artisan marketplace brimming with intricately crafted local goods while chatting with the talented vendors behind each piece. Perfect for guests seeking a meaningful souvenir and a connection with regional culture. It's a relaxed, creative space to shop, learn, and support community craftsmanship. Make bracelets, Bahamian crafts and pieces.

PERGOLA LAWN 12 pm

FRIDAY, JANUARY 1

Junkanoo Workshop

PERGOLA LAWN 12 pm





New Year's Day Brunch at Costa

Ease into the new year with a family-style brunch featuring spicy guacamole, shrimp aguachile, molletes a la Mexicana, short rib flautas, pork shank pibil, rajas poblanas, oven-baked apple cinnamon puff, and strawberry-habanero panna cotta.

A LA CARTE + FAMILY STYLE • 3 COURSE SET • \$110+ +
Drinks not included

APPETIZER FAMILY STYLE

Spicy guacamole
Fermented chili jalapeno, white onion, cilantro.

Shrimp aguachile
Coconut, avocado, jalapeno

Molletes a la mexicana
Refried beans, oaxaca cheese, scrambled eggs

MAIN COURSE

Short ribs “flautas”
Crispy tacos, creamy jalapeno sauce, cotija cheese

Pork shank pibil style
Slow cook pork, pickled onions, lime, homemade tortillas

Rajas poblanas
Poblano pepper, corn, onions, sour cream

DESSERTS

Oven baked apple, cinnamon puff
Marinated strawberry with habanero chili panna cotta



