



EAT
DRINK
and
BE MERRY

CELEBRATE THIS
CHRISTMAS AT

ROSEDON

Bermuda



The magic of the holidays come alive at Rosedon.

From Thanksgiving feasts and festive High Teas to dazzling Christmas parties and our legendary New Year's Eve celebrations, we've curated a season full of warmth, indulgence, and cheer.

Whether you're joining us for a lavish dinner, booking a private event, or gifting someone special with a Rosedon experience, there's no better place to celebrate the season.

Here's to a joyful holiday season
and a sparkling New Year!

The Rosedon Team



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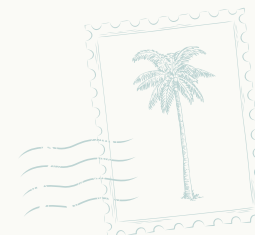
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THANKSGIVING DINING



1



Thanksgiving Take Out

Let us take the stress out of holiday cooking with our Thanksgiving and Christmas Turkey Takeaway Meals. Enjoy a sumptuous feast prepared by our top chefs, perfect for a cosy family gathering. Delicious, hassle-free, and oh-so-festive!

TURKEY

Whole Roasted Turkey

Serves 8 - \$410.00
32 oz Thyme Pan Gravy
8 oz Cranberry Jelly
8 Parker House Rolls

½ Roasted Turkey

Serves 4 - \$210.00
16 oz Thyme Pan Gravy
4 oz Cranberry Jelly
4 Parker House Rolls

SIDES

Cranberry & Sage Bread Stuffing

(1 lb / 2 lb)

Maple & Rosemary Roasted Root Vegetables

(1 lb / 2 lb)

Roasted Garlic Mashed Potatoes

(1 lb / 2 lb)

Charred Brussels Sprouts, Crispy Shallots and Grana Padano

(1 lb / 2 lb)

EXTRAS

Pumpkin Pie, Whipped Cream and Candied Pepitas

(9") - \$25

Roasted Pumpkin Soup

(1L) - \$25

Mac & Cheese

(2 lb) - \$25

Huckleberry Salad

(1 lb feeds 2-3) - \$30

Pumpkin Maple Pecan Cronuts

(box of 4) - \$32

AVAILABLE FOR PICK UP:
NOVEMBER 27TH, 2PM - 5PM

LAST ORDER:
NOVEMBER 25TH

ORDER ONLINE



Thanksgiving Dine In

Let us make your Thanksgiving effortless with our exquisite 3 course set menu. Relish a delectable meal crafted by our top chefs, ideal for a warm family gathering. Savour the flavours without the hassle, and celebrate the season in style!

(Served with Parker House Rolls & Grassfed NZ Butter)

APPETISER

Butternut Squash Agnolotti

Walnut, Cottage Cheese, Sauté Wild Mushrooms & Sage Brown Butter

MAIN COURSE

Roasted Free Range Turkey (NF)

Sage & Cranberry Stuffing, au Gratin Potato, Orange Cranberry Gel
Charred Brussels Sprouts & Pan Gravy

DESSERT

Walnut & Pumpkin Caramel Tart

Smoked Wood Ice-Cream

NOVEMBER 27TH
\$99 PER PERSON

MAKE A RESERVATION



A close-up photograph of two champagne glasses being clinked together. The glasses are filled with a golden, bubbly liquid. The background is dark with several out-of-focus, warm-toned circular lights, creating a bokeh effect. The overall mood is festive and celebratory.

CHRISTMAS EVENTS AND PARTIES

2



FESTIVE PARTIES



Celebrate the season with your colleagues at Rosedon Hotel! Our Festive Parties are designed to dazzle, complete with customisable drinks packages that will keep the spirits high. Whether you're toasting to a successful year or just looking to unwind, we've got the perfect setup for your holiday cheer.

BOOK NOW

RESERVATIONS@ROSEDON.BM
441 478 2252 OR 478 2253

AVAILABLE TO GROUPS OF 10 AND ABOVE. SMALLER GROUPS WILL DINE FROM OUR A LA CARTE RESTAURANT MENU AND CAN BOOK DIRECTLY ON OUR WEBSITE.

ENQUIRIES



"An unforgettable evening filled with laughter, great music, & exceptional service."

ROSEDON HOTEL GUEST

Events Festive Canapés

Available to groups of 10 and above, 40% non-refundable deposit required at time of booking.

DEC 1ST - 30TH

HOT CANAPÉS

1 dozen of each minimum

Crispy Mini Peppers, Wild Mushroom Cream Cheese (V, NF) | \$72

Crunchy Potato Cake, Habanero Gel (V, NF) | \$72

Vegetable Spring Roll, Honey Melon Sweet & Sour Sauce (V+) | \$72

Fried Rhode Island Squid, Preserved Lemon (NF) | \$96

Crispy Chicken Clucker, Mustard Aioli & Pickled Shallot (NF) | \$96

Popcorn Shrimp, Sesame Seeds & XO Sauce (NF) | \$96

Charred Chili Beef Skewer & Asian Dressing (GS, DF, NF) | \$96

Lump Crab & Sundried Tomato Quiche (NF) | \$96

COLD CANAPÉS

1 dozen of each minimum

Stuffed Medjool Dates, Tucker's Farm Goat Cheese & Pistachios (V, GS) | \$72

Roasted Piquillo Pepper, White Bean Bruschetta (V+, NF) | \$72

Layered Coppa, Emmental Cheese & Wild Berry Gel (GS) | \$72

Stuffed Queen Olives, White Anchovies & Oven Dried Tomatoes (NF, GS) | \$72

Shrimp Cocktail, Marie Rose & Honeydew Melon Mignonette (GS, DF) | \$96

Peppered Tuna, Preserved Lemon & Salmon Caviar (DF, GS) | \$96

Smoked Salmon Tartar, Lemon & Chive Aioli, Black Sesame Basket (NF) | \$96

Torched Black Mission Figs, Prosciutto de Parma, Mustard Aioli (GS) | \$96

BOOK NOW

Events Group Buffet

Available to groups of 20 and above, 40% non-refundable deposit required at time of booking.

\$95 PER PERSON

BREAD SERVICE

Artisanal Bread & Grassfed
New Zealand Butter

SOUP

Creamy Parsnip & Pear Velouté (V)
Spanish Olive Oil & Toasted Hazelnut

COLD BUFFET

Kale & Romaine Salad (V+, NF)
Massaged Green Kale, Creamy Lemon-
Tahini Dressing, Crispy Chickpeas,
Shaved Radishes

Garden Beetroot Salad (V, GS)
Roasted & Lightly Pickled Beets,
Shaved Fennel, Candied Walnut,
Whipped Goat Cheese, Sherry-Maple
Vinaigrette

Orzo Pasta Salad (V)
Roasted Butternut Squash,
Pickled Red Onion, Crumbled Feta,
Sundried Tomato Pesto

CARVING STATION

(Supplemental \$20 pp)

Pineapple Glazed Ham, Honey Grain
Mustard

ENTRÉE

Caramelised Onion Rice Pilaf,
Fried Shallots, Charred Jalapeños
(V+, GS)

Potato Gratin Gruyère, Confit
Shallots (GS)

Maple Roasted Root Vegetables
& Brussels Sprouts (GS, V+)

Blackened Salmon & Holland
Pepper Cream Sauce (GF)

Braised Angus Beef Short Ribs
& Natural Jus (GS, DF)

Herb Roasted Turkey, Rosemary,
Pan Gravy, Sage & Onion Stuffing

DESSERT

Buttermilk Panna Cotta
Blackberry Compote, Dried Meringue,
Fresh Berries

Chocolate Opera Cake
Vanilla Cake, Coffee Cream,
Chocolate Ganache

Caramelised Apple Crumble
Spiced Oat Streusel & Crème Anglaise

Bourbon Pecan Pie
Gingerbread Mousse & Caramel Sauce

BOOK NOW

Festive Events Set Menu

Available to groups of 10 and above, 40% non-refundable deposit required at time of booking.

BREAD & BUTTER SERVICE

Grass-Fed NZ Butter (NF)

APPETISERS

Seared Uro Scallops

Caramelised Onion & Bacon Velouté,
Parsley Crumb, Lemon Thyme Gel

Wild Mushroom & Truffle Soup
(V, GS)

Sautéed Mushroom, Thyme Leaves,
Toasted Hazelnut Crumb

Marinated Baby Beets (V, GS)

Cabernet Sauvignon Vinaigrette,
Capers, Tucker's Farm Goats Cheese,
Toasted Pine Nuts Crumb

MAINS

Pan Roasted Duck Breast (NF)

Blackberry Rum Glaze, Charred Endives,
Beet Purée, Crispy Quinoa Crumb

Pan Roasted Sea Bass (GS)

Creamed Cauliflower, Tomato Fondue,
Black Olive Crumb

Smoked Short Rib (NF)

Sweet Potato Espuma, Brown Butter
Gnocchi, Red Wine Reduction,
Charred Brussels Sprouts

Wagyu striploin supplemental +\$20

Roasted Free Range Turkey (NF)

Sage & Onion Stuffing, Butternut Squash
Purée, Cranberry Gel, Charred Brussels
Sprouts, Turkey Jus

SUPPLEMENTAL FAMILY STYLE SIDES (PRICED PER PERSON)

Hand Cut Truffle Fries (V) | \$9

Maple Roasted Squash & Pecan
Crumb (V, GS) | \$7

Sautéed Wild Mushroom (V, NF) | \$7

Garlic Potato Mousseline (V, NF) | \$7

Creamed Kale & Garlic Crumb (V, NF) | \$7

SUPPLEMENTAL COURSE - \$15

Chef's Selection of
Hand-Crafted Cheeses
Raincoat Crisps, Spiced Nuts,
Passion Fields Honey

DESSERTS

Milk Chocolate Rocher (V)

Milk Chocolate Cremeux, Hazelnut
Dacquoise & Rocher Glaze

Passion Fields Honey Crumb
Cake (V)

Wild Berry Jus, Tahitian Vanilla
Cream, Honey Tuile

AVAILABLE
DEC 1ST - DEC 30TH

\$135 PER PERSON

RESERVATIONS@ROSEDON.BM
441 478 2252 OR 478 2253

BOOK NOW

Vegan Menu

BREAD & BUTTER SERVICE

Onion Roll & Whipped
Vegan Butter (V+)

APPETISER

Roasted Pumpkin (V+, GS)

Pickled Chilli, Puy Lentils,
Frisée Salad, Tahini Dressing

MAINS

Cajun Cauliflower (V+)

Cauliflower Purée, Pearl Barley
Pilaf, Golden Raisin, Mint Split
Vinaigrette

DESSERT

Coconut Cake (V+)

Malibu Pastry Cream, Vanilla
Crumb, Marinated Strawberries,
Sorbet

GS: Gluten Sensitive

NF: Nut Free

DF: Dairy Free

V: Vegetarian

V+: Vegan

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NOVEMBER 26 - DECEMBER 20

WED-SAT, 5 PM - 9 PM

PLANNING A FESTIVE GATHERING?

Our Alpine Lodge is available for **exclusive private hire**, Sunday to Tuesday, from November 26 to December 20 making it ideal for elegant gatherings with friends, family, or your work crew.

BOOK NOW

RESERVATIONS@ROSEDON.BM

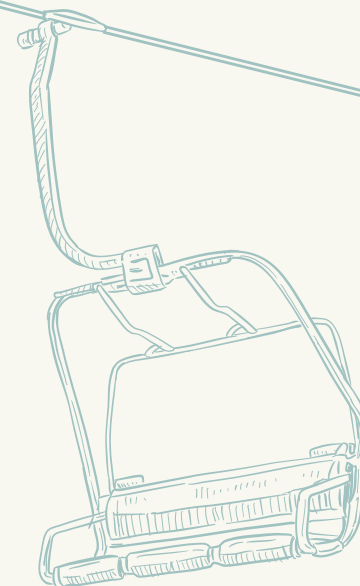
441 478 2252 OR 441 478 2253

ENQUIRIES

Swap the slopes for the lawns of Rosedon Hotel at our Après Ski Fest!

Join us for unforgettable evenings of festive fun, with live music from 'Working Title' on weekdays and live DJs every Saturday.

Indulge in seasonal delights, including BBQ bratwurst, mulled cider, and wine, all set against the backdrop of a cosy Alpine ambiance.



CHRISTMAS DINING EXPERIENCES



3



Festive High Tea

Celebrate the festive season with us at Huckleberry Restaurant for a delightful and indulgent Christmas High Tea experience. Indulge in a specially curated menu that captures the essence of the season, all within the elegant and cosy atmosphere of our dining room.

WELCOME GLASS OF CHAMPAGNE

SANDWICHES & SAVORIES

Wadson Farm Egg Salad
Cucumber, Pickled Red Onion,
Brioche

Roasted Turkey
Cranberry Mayo, White Bread,
Brussels Sprout Slaw

Glazed Ham & Aged Cheddar
Cheese Quiche

Brie Cheese
Brown Fig Chutney, Spinach,
White Loaf

Smoked Salmon
Celeriac & Apple Slaw, Mini Bagel

SCONES

Maple Scone

Cranberry Apricot Scone
Served with Clotted Cream and
Strawberry Jam



DESSERT

Blackberry & Vanilla Éclairs

Chocolate Yule Log

Chai Latte Cheesecake

Wild Berry & Vanilla Trifle

Eggnog Chocolate Truffle

DECEMBER 5TH - 28TH
EVERY FRIDAY - SUNDAY

\$65 PER PERSON

BOOK NOW



Christmas Meal Take Out

Whether you're celebrating with family or enjoying a quiet holiday at home, Rosedon Hotel's take-out lunch to go will make your Christmas merry and bright, creating unforgettable moments and delightful memories for you and your loved ones.

TURKEY

½ Roasted Turkey (4-5 lbs)
Serves 4 - \$210.00
16 oz Gravy, 8 oz Cranberry Jelly,
4 Hawaiian Rolls

Whole Roasted Turkey (9-10 lbs)
Serves 8 - \$410.00
32 oz Gravy, 8 oz Cranberry Jelly,
8 Hawaiian Rolls

SIDES

Cranberry & Sage Bread Stuffing
(1 lb / 2 lb)

Maple & Rosemary Roasted
Root Vegetables
(1 lb / 2 lb)

Traditional Cassava Pie (plain)
(1 lb / 2 lb)

Roasted Garlic Mashed Potatoes
(1 lb / 2 lb)

Charred Brussels Sprouts,
Crispy Shallots & Grana Padano
(1 lb / 2 lb)

ADDITIONAL SIDES

Pineapple Glazed Ham
\$50 (2.5 lbs) / \$95 (5 lbs)

Roasted Butter Squash Soup,
Maple Candied Apple,
Spiced Pecans
1 liter - \$25

Three Cheese Mac & Cheese
\$12 (1 lb) / \$21 (2 lbs)

Cinnamon Apple Crumble Pie
10" - \$30

AVAILABLE FOR PICK UP:
DECEMBER 24TH
2:00 PM - 5:30 PM

LAST ORDER:
DECEMBER 19TH

ORDER ONLINE



Christmas Day Dine In

Make your Christmas Day truly special with a lavish 3 course menu at Rosedon Hotel. Our festive menu features traditional favourites and gourmet delights, ensuring a memorable dining experience.

APPETISER

Served with Artisanal Bread
& Grass-Fed New Zealand Butter

Charred Wild Mushrooms
(NF, V+)

Cauliflower & Beetroot Purée,
Fluffy Quinoa & Wild Herbs

Salmon Tartare (DF, GS)
Apple Yuzu Consommé, Salmon Eggs,
Scallion, Granny Smith Apple,
Apple Vinegar Gel

Butter Lettuce Salad (GS, V+)
Apricot Gel, Apple, Beetroot, Chicory,
Pickled Radish, Cracked Pepper Ranch,
Elderflower Cordial, Hazelnut Crumb

Roasted Butternut Squash
Soup (V+, GS, NF)
Green Apple & Cinnamon Chutney,
Toasted Pepita Crumb

DECEMBER 25TH
12:30AM-5:30PM

\$135 PER PERSON

40% NON-REFUNDABLE DEPOSIT
REQUIRED AT TIME OF BOOKING

MAIN

Seared Local Catch (GS)
Sunchoke Succotash, Roasted Pepper
Coulis & Chipperbec Crisp

Black Pepper Gnocchi (NF)
Holland Leeks, Winter Roots,
Cured Egg Yolk & Parmesan Velouté

Venison Tenderloin (GS)
Watercress Purée, Glazed Celeriac,
Pickled Pearl Onion & Wild Berry Jus

Roasted Free Range Turkey (NF)
Sage & Onion Stuffing, Butternut
Squash Purée, Cranberry Gel,
Charred Brussels Sprouts & Turkey Jus

DESSERT

Eggnog Crème Brûlée
Fresh Berries, Walnut Biscotti

Raspberry Dome (GF, NF)
Lychee Mousse, Cocoa Crust,
Compressed Raspberries

GS: Gluten Sensitive | DF: Dairy Free
NF: Nut Free | V: Vegetarian | V+: Vegan

BOOK NOW



Festive Bakery Items

Extend holiday cheer with our Huckleberry Festive Bakery. Enjoy delicious pastries and drinks in a cosy setting. Relax post-festivities with loved ones over Huckleberry muffins and coffee for a special morning.

COOKIES & PASTRIES

Chocolate Chip Cookie
(V+, GS) - \$10
(8 Pieces)

White Chocolate Candy Cane
Cookie (NF) - \$10
(8 Pieces)

Kitchen Sink Cookie - \$10
(8 Pieces)

Xmas Sugar Cookie - \$24
(6 Pieces)

Cinnamon Rolls - \$21
(6 Pieces)

Choose from 3 flavours:
Traditional Cream Cheese or
Bailey's Chocolate or
Caramel Biscoff

GS: Gluten Sensitive | V: Vegetarian
V+: Vegan | NF: Nut Free | DF: Dairy Free

CRONUTS

Gosling's Gold Seal Rum - \$32 (4)
Gosling's Gold Seal Rum Pastry Cream,
Pear Chutney, Vanilla Ganache,
Holiday Sprinkles

Strawberry & Rhubarb
Shortcake - \$32 (4)
Strawberry & Rhubarb Compote,
Strawberry Ganache, Vanilla Cream,
Frosted Almonds

BREAD / SPECIALITY CAKES

Orange Brioche Loaf - \$12
Golden Raisin and Pearl Sugar

Yule Log - \$45
Whipped Cocoa Filling and Dark
Couverture Chocolate Ganache

Naked Red Velvet Cake
(6 Inch) - \$90
Cream Cheese Frosting

AVAILABLE ONLINE
DEC 1ST - 24TH

ORDER ONLINE



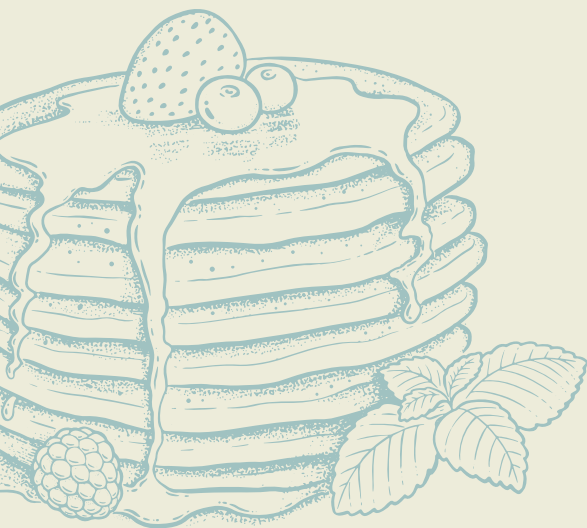
Boxing Day Brunch

What better way to continue that festive feeling than a relaxed a la carte brunch at Huckleberry?

Enjoy all our brunch favourites and a cocktail (or few) as you ease into the day. Take your time sampling a spread that's thoughtfully curated to offer the best of what we do—fresh, local ingredients prepared with care.

DEC 26TH | 10:00 AM - 2:30 PM

RESERVE YOUR PLACE



NEW YEAR DINING EXPERIENCES



4





New Year's Eve Tasting Menu

Ring in the New Year with elegance and style at our New Year's Eve Dinner. Featuring a spectacular menu and a celebratory atmosphere, it's the ideal setting to toast to new beginnings.

Artisanal Bread & Grass-Fed New Zealand Butter

Glazed Maine Lobster (GS)

Lobster Bisque, Brandy Crème Fraîche, Hen of the Woods, Lobster Oil

Soft Poached Wadson's Egg (NF)

Potato & Kale Risotto, Barley & Gruyère Cheese

Duo of Guinea Hen (NF)

Smoked Legs & Leeks Ragout, Parsnip, Apricot Gel & Madeira Thyme Sauce

Prime Fillet (NF, GS)

Brown Butter Sunchoke Purée, Roasted Baby Beets, Blackberry Jus & Gel

Choux au Craquelin (NF)

Vanilla Bean Mousse, Strawberry Gel & Lemon Thyme Syrup

Petit Four

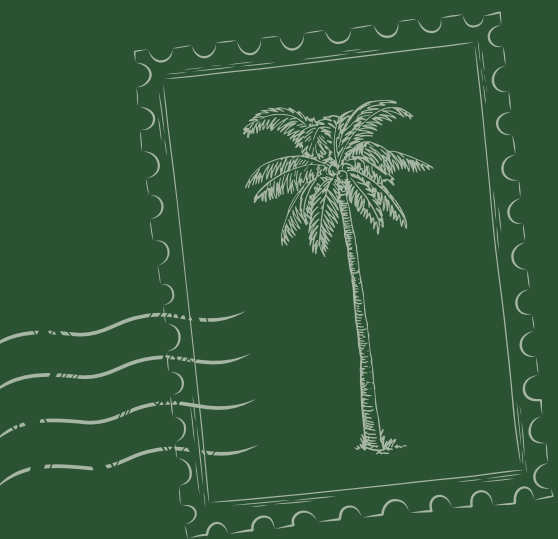
Regular Tea & Coffee

\$135 PER PERSON
VEGAN OPTION AVAILABLE

40% NON REFUNDABLE DEPOSIT REQUIRED AT TIME OF BOOKING

BOOK NOW

JANUARY PARTIES



5

SEE IN THE NEW YEAR

at Rosedon

25% OFF
THE FESTIVE
MENU IN
JANUARY

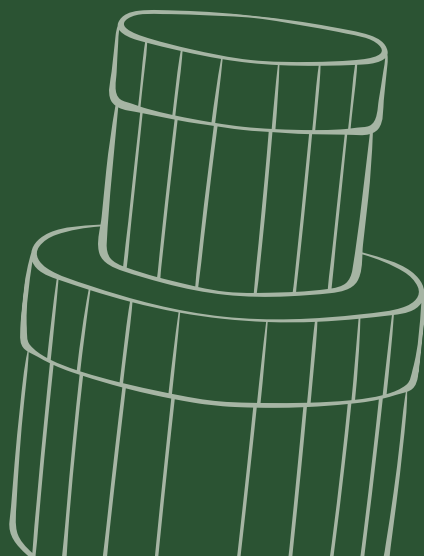


Keep the festive spirit alive with our January Parties at Rosedon Hotel. Whether you're continuing the celebrations or kicking off the New Year with a bang, our vibrant events are perfect for every occasion.

ENJOY OUR FESTIVE EVENT MENU
FOR \$99 PP DURING JANUARY.

HOTEL PACKAGES & GIFT CARDS

6



EXCLUSIVE

Holiday Room Offer

Experience the magic of the holiday season at Rosedon Hotel in Bermuda with a special holiday room package. Enjoy luxury, comfort, and festive cheer with exquisite dining and unparalleled hospitality. Book now for a memorable stay filled with holiday spirit.

- ◆ **ROOM RATE:** BMD 250/NIGHT (DOUBLE OCCUPANCY, BED & BREAKFAST)
- ◆ **INCLUDED:** DELIGHTFUL CHRISTMAS DINNER
- ◆ **BOOKING WINDOW:** NOW UNTIL DECEMBER 24TH (INCLUSIVE)
- ◆ **TRAVEL DATES:** ARRIVE DECEMBER 24TH
- ◆ **MINIMUM STAY:** 2 NIGHTS
- ◆ **EXCLUSIONS:** TAXES AND HOTEL FEE
- ◆ **POLICY:** PRE-PAID AND NON-REFUNDABLE

**BOOK YOUR STAY TODAY AND IMMERSE YOURSELF
IN THE FESTIVE CHARM OF ROSEDON HOTEL!**

BOOK NOW

Share the Rosedon Experience

Give the gift of luxury with Rosedon Hotel Gift Cards. Perfect for any occasion, our gift cards allow your loved ones to enjoy exquisite dining. Just come into the hotel to purchase.



A decorative border featuring vibrant tropical flowers, including red hibiscus and pink plumeria, with lush green leaves, framing the central text.

ROSEDON HOTEL

ESTD 1954

Bermuda