



SAVOY

SEYCHELLES
resort & spa

Festive Celebrations

2024 - 2025

We can't wait to see you!



Holiday message from our team!

On behalf of the entire team, we would like to wish you a very warm welcome to Savoy Hotel, Seychelles. We wish to thank you for choosing our hotel to celebrate end of the year festivities. For your stay in the paradise, we have planned extensive activities and theme nights to suit all ages. We hope to have the pleasure of meeting you and your family during your stay to share joyful and festive moments.

Have a joyful New Year and Merry Christmas!

*With our best wishes for the New Year 2025,
Savoy Management.*





Activity schedule

20th of December



Tree lightning Ceremony
18:30 - 19:00 (Lobby)



Ginger Bread House
Opening Ceremony
18:30 - 19:00 (Lobby)



DJ Performance
19:00 - 22:30 (Gecko Bar)

21st of December

Flairtending
19:00 - 20:00 (Gecko Bar)



22nd of December

Family BBQ
w\ Bouncing Castle
12:00 - 15:00 (Pescado)



Live Music
12:00 - 15:00 (Pescado)

Ice Cream
Sundowner
17:00 - 18:00 (Pool Side)



23rd of December

Creole Cocktail
Takamaka Tasting
17:00 - 18:00 (Pescado)





Christmas eve

24th of December

Kids face painting <i>Kids club</i>	11:00 - 12:00
Christmas Mass (complimentary bus) <i>Lobby</i>	19:30 - 21:15
Christmas Carols <i>Grand Savoy</i>	20:00 - 22:30
Christmas Eve Dinner* <i>Grand Savoy</i>	19:00 - 22:30
Santa's arrival <i>Grand Savoy</i>	20:30
Live music <i>Gecko Bar</i>	19:00 - 22:30
Live music <i>Grand Savoy</i>	19:00 - 22:30
Live music <i>Pescado</i>	19:00 - 22:30

**service at extra cost with advance booking, for more information please contact Mudalige@savoy.sc*



Christmas Eve

Dinner menu

STARTER

Salad bar and condiment
Mini tomato mozzarella brochette and basil pesto
Zucchini with bacon (pork)
Melon gazpacho, herbs grissini & crispy pancetta (pork)
Organic quinoa with Brunoised vegetables, lemon zest
and strawberry coulis Seared beef, sesame crusting and
snow peas salad
Chicken press marble, capers and raisin sauce Beef
liver parfait sandwich
Chicken liver panna cotta papaya compote and berry
syrup Seafood roulade and black olive tapenade
Grilled octopus, pineapple salsa

ASSORTED DRIED

Dried fruits | Dried nuts | Crackers | Grapes | Assorted Berries

ASSORTED CHEESE PLATTER

Brie | Goat cheese | Gorgonzola | Feta | Emmenthal Cheddar | Gouda |
Grana Padano

ASSORTED COLD CUTS WITH CONDIMENTS (P)

Salami | Chorizo | Cooked ham | Parma ham Turkey ham |
Chicken ham | Bresaola

FISH STATION

Smoked tuna | Smoked marlin | Assorted gravlax | White Fish
Sashimi (Red snapper, Job fish & grouper)

CONDIMENTS

Sliced onion | Kikkoman soy sauce | Capers | Wasabi | Lemon
wedges | Pickled ginger

SOUP & BREAD DISPLAY

Selection of homemade bread Seafood Velouté Roasted Butternut
Squash with Truffle Scent

CARVING STATION

Lamb Leg Whole Roasted
Turkey Whole baked
Red Snapper with Creole Sauce

SAUCES FOR CARVING

Herb Roasting Jus
Cranberry Sauce
White Wine Butter Sauce

LIVE STATION

Live wonton/ dumpling corner (steamed)
Chicken, Beef , pork,
Fish & Seafood

CHAFFING DISHES

Risotto Croquettes
Roasted Pumpkin & Spinach Lasagna
Roasted Baby Potato
Brussels sprout green beans with pancetta
Beef Stroganoff
Pan Seared Duck Breast with Dry Fruit Compote
Russians Chicken
Cutlet Seafood Stew with Saffron

DESSERTS

Chocolate fountain with condiments,
Assorted chocolate truffles
Traditional Fresh round whole fruit ,
Blue berry financier
Classic Pandoro and Panettone
Cinnamon ginger pineapple upside down
Fruit trifle in the glass
Chocolate moist cake
Assorted rainbow cupcakes
Salted caramel banana orange pudding in glass
Lemon ginger cream Brule
Mint chocolate chip brownies (hot dish with alcohol)



Merry Christmas

25th of December

Kids Magic Show

12:00 - 15:00 (Pescado)

Christmas Brunch*

w/ Live music

12:00 - 15:00 (Pescado)

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Activity schedule

26th of December

Sunrise Yoga

07:00 - 08:00 (*Sunsail*)

Live music performance

19:00 - 22:30 (*Pescado*)

27th of December

Knock Out Shisha

17:00 - 18:00 (*Gecko Bar*)

Live DJ

19:00 - 22:30 (*Gecko Bar*)

28th of December

Kid's Hot Chocolate & Cookies

'Bake your Own Cookies'

13:00 - 15:00 (*Grand Savoy*)

Flairtending

18:00 - 19:00 (*Gecko Bar*)

'Wine Pairing Dinner'

19:00 - 22:30 (*Pescado*)

29th of December

Live music performance

12:00 - 15:00 (*Pescado*)

Family BBQ brunch

12:00 - 15:00 (*Pescado*)

30th of December

Cocktail tasting

17:00 - 18:00 (*Gecko Bar*)





New Year's Eve

31st of December

Kids mini buffet

19:00 - 20:00

Grand Savoy

New Year's Gala dinner*

19:00 - 23:00

Grand Savoy

Live music & dance performance

19:00 - 22:30

Grand Savoy

DJ performance

23:00 - 01:00

Grand Savoy

DJ performance

19:00 - 22:30

Gecko bar

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New Year's Eve

Gala Dinner Menu

STARTER

Fresh salad bar and condiment lettuce,
Cherry tomato, young cucumber, bell peppers, carrots caramelized
goat cheese, roasted red beetroot & mandarin segment.

Asparagus, strawberry and avocado cream,
Marinated grilled mushroom, feta crumble and balsamic jus,
Seared beef, sesame crusting & snow peas salad,
Quail civet with orange jus walnut and apple salad Reef fish
ceviche,

Poached prawns passion fruit dressing,
Grilled octopus, pineapple salsa,
Fresh yellow fine tuna tartar with chili relish,
Seafood roulade and black olive tapenade

ASSORTED DRIED

Dried fruits | Dried nuts | Crackers | Grapes | Assorted Berries

ASSORTED CHEESE PLATTER

Brie | Goat cheese | Gorgonzola | Feta | Emmenthal Cheddar | Gouda |
Grana Padano

ASSORTED COLD CUTS WITH CONDIMENTS (P)

Salami | Chorizo | Cooked ham | Parma ham Turkey ham |
Chicken ham | Bresaola

FISH STATION

Smoked tuna | Smoked marlin | Assorted gravlax | White Fish
Sashimi (Red snapper, Job fish & grouper)

CONDIMENTS

Sliced onion | Kikkoman soy sauce | Capers | Wasabi Lemon wedges
| Pickled ginger

SOUP & BREAD DISPLAY

Selection of homemade bread Seafood bisque with pernod

CARVING STATION

Red snapper brioche ,Roasted pork leg Roasted lamb leg, Roasted
whole turkey

TANDOORI CORNER

Chicken tikka, Seekh Kebab Malai fish Tikka, Naan (Garlic, Butter),
Tandoori Roti

SAUCES FOR CARVING

Black pepper sauce | Cranberry sauce | Caramelized Pineapple Sauce

CREOLE CORNER

palm heart salad (Live) (Fresh lemon juice, tomato, onion, bell peppers,
spring onion, parsley) Black pudding salad Assorted Chutney (Papaya,
Pumpkin, eggplant and shark)

SEAFOOD PLATTER ON THE TABLE (FAMILY STYLE)

Per person Lobster ½ pes ,Jumbo Prawns 2 pes, Calamari 1 Tube (cut in
to two) Baby Octopus 2 pes, Mussels 4 pes Live wonton/ dumpling
corner (steamed) Chicken, Beef , pork , Fish & Seafood

GRILL & TANDOORI STATION

Chicken, Lamb, Fish & Assorted Indian Bread

CHAFFING DISHES

Risotto Arancini (A) Butter Rice Roasted baby potato Grilled
mushroom with onion and parsley Beef Stroganoff with sour cream
Staffed cabbage rolls (pork) Seafood with fennel and saffron (A)
Chicken Cutlets (Russian style) Lamb Goulash Green Job steak
served with garlic spinach & leek champagne redact(A) Panfry duck
breast with fresh vanilla beans, figs and sweet spices

DESSERTS

Chocolate fountain with condiments,
Assorted chocolate truffles
Traditional Fresh round whole fruit ,
Blue berry financier
Classic Pandoro and Panettone
Cinnamon ginger pineapple upside down
Fruit trifle in the glass
Chocolate moist cake
Assorted rainbow cupcakes
Salted caramel banana orange pudding in glass
Lemon ginger cream Brule
Mint chocolate chip brownies (hot dish with alcohol)



Happy New Year

01st of January

New Year's Breakfast
Grand Savoy

07:00 - 10:30

New Year's Brunch*
Grand Savoy

12:00 - 15:00

Magic Show
Grand Savoy

12:00 - 15:00

Live music
Grand Savoy

12:00 - 15:00

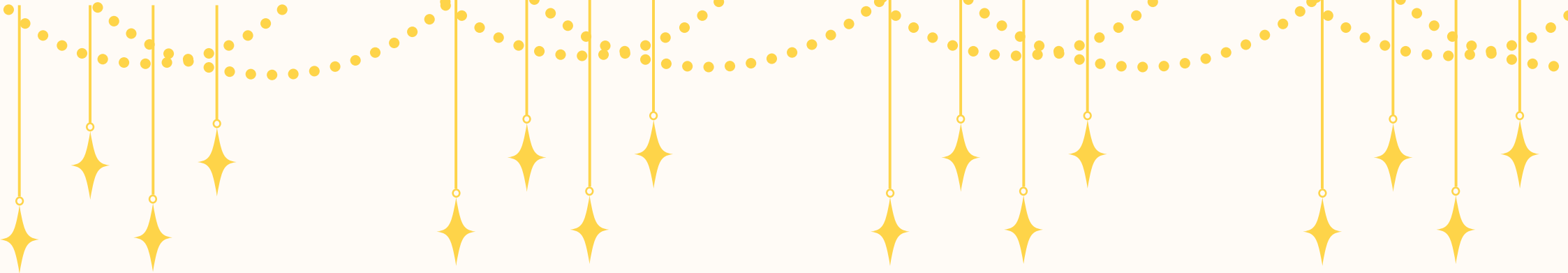
New Year's Buffet Dinner
Grand Savoy

19:00 - 22:30

Live music
Gecko Bar

19:00 - 22:30

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Activity schedule

2nd of January

Takamaka Aged Rum

14:00 - 15:00 (Pescado)

Live entertainment

19:00 - 22:00 (Pescado)

3rd of January

Wine Tasting

14:00 - 15:00 (Pescado)

Live DJ

19:00 - 22:30 (Gecko Bar)

4th of January

Cocktail Sampling

‘The Mojito Mix’

14:00 - 15:00 (Pescado)

Flairtending

18:00- 19:00 (Gecko Bar)

‘Wine Pairing Dinner’

19:00- 22:30 (Pescado)

5th of January

Live Band

12:00 - 15:00 (Pescado)

Family BBQ

12:00 - 15:00 (Pescado)



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*Orthodox
Christmas Eve*
6th of January

Cooking Class 12:00 - 13:00
Pescado

Cocktail Culture 17:00 - 18:00
Gecko Bar

*Orthodox
Christmas Day*
7th of January

Orthodox Christmas Dinner 19:00 - 22:30
Grand Savoy

Live Band performance 19:00 - 22:30
Grand Savoy



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