



Labadi Beach Hotel

FESTIVE SEASON @

LABADI BEACH HOTEL





Labadi Beach Hotel

SUNDAY
DECEMBER
3RD, 2023

6PM



LIGHTING

of the christmas tree

IN THE LOBBY

• DRESS CODE: PLAY WITH COLOURS

LET'S SHARE THE NINE LESSONS OF CHRISTMAS, SING TO OUR FAVORITE GAROLS WITH THE "WINNEBA YOUTH CHOIR" AND USHER IN THE CHRISTMAS CHEER

 @labadibeachhotel  @labadibeachhotel  @labadibeachhotel

E-mail: reservations@labadibeachhotelgh.com

www.labadibeachhotelgh.com

FOR MORE INFORMATION CALL **0302778686, 0302772501-6, 0540123691**



Labadi Beach Hotel

Spa Special

BACK NECK AND SHOULDER
MASSAGE AND DEEP CLEANSING
FACIAL

December Promo

Ghc **420**

Per Person

*Terms & Conditions Apply

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📺 @labadibeachhotel, @labadispa

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Tel: 0302778688, 0302772501-6, 0540123691

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Labadi Beach Hotel

FESTIVE SEASON

BUFFET PRICELIST

24TH DEC	CHRISTMAS EVE BBQ LUNCH	GH¢550
25TH DEC	CHRISTMAS DAY LUNCH	GH¢850
25TH DEC	CHRISTMAS DAY DINNER	GH¢650
26TH DEC	BOXING DAY BIRTHDAY LUNCH	GH¢700
31ST DEC	NEW YEAR'S EVE DINNER	GH¢900
01ST JAN	NEW YEAR'S LUNCH	GH¢750

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CHRISTMAS

Day Lunch

MONDAY
DEC
25TH

12:45-4:30PM

AT OMANYE HALL

ENJOY THE CHRISTMAS CHEER AND BREAK BREAD WITH FAMILY AND FRIENDS. LET THE "WINNEBA YOUTH CHOIR" SET THE TONE WITH CHRISTMAS GAROLS FROM 11.30AM

OUR HEAD CHEF AKWETAY AHINGWAH WILL HAVE THE BEST CHRISTMAS SPREAD LAID OUT; AND TO KEEP YOU ENTERTAINED WILL BE THE "BLACK LACE BAND"

BOUNCY GASTLE, FACE PAINTING, POPCORN AND COTTON GANDY FOR THE KIDS

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CHRISTMAS

Day Lunch Menu

STARTERS

Turkey and pepper dew roulade with apricot chutney
Smoked salmon trout with ginger vinaigrette
Roasted pepper crusted beef fillet with horseradish salsa
Assorted sushi with pickled ginger and wasabi
Buffalo cheese with tomato and basil pesto

SALADS

Marinated summer chicken salad with dried cranberries, cashew nut and vegetables
Trio of bow tie pasta with palm heart, asparagus and artichoke vinaigrette
Grilled fresh Brussel sprouts, rocket, sun-dried tomatoes and pickled mushroom salad
Mini corn, Asian salad, spinach and mushroom, beetroot and peas, cherry tomato, feta cheese and onions, assorted fresh greens, cucumber and yoghurt

CONDIMENTS

Mango atchar, red chili sauce, vinaigrette, Mary rose dressing, bacon bits, quale eggs, anchovy fillets

ASSORTED BREAD DISPLAY

Ciabatta, rye bread rolls, potato focaccia, pumpkin bread rolls, cheese rolls, grissini sticks, baguettes

SOUP KETTLE

Jamaican seafood chowder served with fried banana croutons

GARVERY

Roast Tom turkey with traditional stuffing and chipolata sausages
Roast glazed gammon with caramelized peaches
Chicken shawarma with condiments

MAINS

Lamb rack with mint gravy
Chicken cordon bleu with creamy mushroom sauce
Beef olives with apricot and herbs
Honey and chili BBQ pork ribs
Grilled salmon with coriander and passion butter sauce
Prawn, crab and pineapple curry
Seasonal vegetables/ Brussel sprout with butter
Beetroot cannelloni with asparagus and mushroom filling topped with pesto cream
Walnut, herb and corn rice
Plain rice with herb butter
Fondant potato with parsley butter

DESSERT

Christmas pudding with brandy custard
Fruit salad
Assorted truffles
Traditional mince pies
Chocolate cheese cake with fresh berries
Tiramisu
Red velvet pyramid
Chocolate log
Individual berry compote with caramelized meringue
Chocolate fountain-strawberries, marshmallows and biscotti
Freshly made waffle with assorted ice creams, condiments and sauces

GH¢ 850.00

PER PERSON

BOXING DAY

December Borns Birthday Lunch

TUESDAY
DEC
26TH

12:45-4:30PM

AKWAABA RESTAURANT

UNBOX, RELIVE YOUR BIRTHDAY WITH LOVED ONES AND LET'S CUT THE BIRTHDAY CAKE TOGETHER WITH ALL DECEMBER BORNs AND RENDITIONS OF YOUR BIRTHDAY SONGS BY JAZ EN'MOR.

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BOXING DAY

December Borns Birthday Lunch Menu

STARTERS

Lobster and chicken thigh salad with jerk dressing
Marinated duck breast with orange sauce
Peeled prawns with ginger and lime vinaigrette
Frankfurter with cheese and vegetables
Avocado and shrimp cocktail
Carrot and cream cheese roulade
Kachumbari
Baba ghanoush with melba toast
Potato, gherkins and egg salad
Assorted greens
Quinoa and vegetables
Condiments
Assorted freshly baked rolls

SOUP KETTLE

Pumpkin and mushroom cappuccino

GARVERY

Roast turkey
Roast gammon

MAINS

Braised chicken kiev with amarula and mint sauce
Slow roast beef ribs with port jus
Grilled sole fish with fragrant herb and passion butter sauce
Meaty jollof
Croquet potato

BBQ

Grilled lamb chops with smoked BBQ sauce
Jumbo prawn skewers with Asian and citrus butter sauce
Chicken, cherry tomato and vegetable skewers
Lemon and herb grilled calamari

DESSERT

Fresh fruit Salad
Christmas pudding with brandy sauce
Cream caramel
Chocolate lamingtons
Peanut butter cheese cake
Mini apple pie
Pumpkin and carrot cake
Filled crepes with apricot crumble and toffee sauce
Freshly made waffle with assorted ice creams and sauces

GHC 700.00

PER PERSON





Labad Beach Hotel

ALL WHITE NEW YEAR'S *Eve Masquerade Party*

SUNDAY
DECEMBER
31ST, 2023
8PM

GOOD FRIENDS + GOOD FOOD + GOOD ENTERTAINMENT
(BLACK LACE BAND & DJ KOFI) = GOOD VIBES
IT'S A SURE BET RECIPE FOR A GREAT PARTY WITH
FIREWORKS AND A GLASS OF BUBBLY TO USHER IN 2024

AT OMANYE HALL

• DRESS CODE: ALL WHITE •

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NEW YEAR'S *Eve Dinner Menu*

STARTERS

Asian cured salmon with pickled ginger and coriander dressing
Chicken liver pate on brochette with cranberry sauce
Black forest ham platter with a melon salsa
Prawn, mussel and Vietnamese crab cocktail with jerk dressing

SALADS

Lobster, snap peas, green beans, cocktail tomatoes and mushrooms with rocket pesto dressing
Smoked duck breast salad with pickled vegetable, avocado, walnut and peppadew salad
Radish, daikon, sun-dried tomato, fennel vinaigrette
New potato and smoked beef salad with pesto mayo
Spinach, rocket, cashew nuts, tomato, sunflower seeds, cucumber, blue cheese salad dressing and olives
Thai vegetables, egg noodle salad with toffee dressing and condiments
Mini corn, French beans and carrot Julien, Spinach and mushrooms, Beetroot and peas, Cherry tomato, Feta cheese

CONDIMENTS

Assorted dressing, mothers at char, bacon crisps, Kalamata olives, red cabbage, pickled pepperoni, cocktail gherkins, red whiskey chili sauce

ASSORTED BREAD DISPLAY

Ciabatta, rye bread rolls, potato focaccia, pumpkin bread rolls, cheese rolls, grissini sticks, baguettes

GARVERY

Rare roast blackened smoked rib-eye
Served with Yorkshire pudding and horse-radish sauce
Roast glazed gammon with baked cinnamon and raisin apples and calvados gravy

SOUP KETTLE

Traditional split pea soup with cherry and herb croutons

WOK STATION

Mushroom, tomatoes, leeks, saffron potatoes with basil

MAINS

Beef tenderloin filled with fungi mushroom, sun-dried tomato, green pepper in white wine sauce
Fresh grilled salmon with a curry cream sauce
Braised beer lamb with peas
Vegetable biriyani
Spanish rice
Mixed vegetables-yellow zucchini, tatsoi, carrots, Brussel sprouts and parsnips
Saffron corn, chili bites with sweet chili
Potato gratin

BBQ

Prawns and chicken thigh skewers peri-peri
Rib-eye steaks with a pepper sauce
Smoked pork chops with mustard sauce
Lamb moushikaki with raita

DESSERT

Mango cheese cake with mandarin segments
Fruit mince pies
Chocolate log
Black forest gateaux
Assorted truffles
Passion fruit gateaux
Walnut and date tart with strawberry fresh cream
Fruit Salad
Christmas pudding with brandy sauce
Freshly made waffle with assorted ice creams and sauces

GH¢ 900.00

PER PERSON

NEW YEAR'S *Lunch Menu*

STARTERS

Crusted fresh grilled sword fish and watermelon salsa
Cucumber, tomato, black olives, feta cheese and Spanish onions
Gammon, cranberry, celery, sun dried tomato, leeks and peppadew salad
Shrimp salsa with a spicy peri-peri dressing
Cajun chicken, celery, peppers, cherry tomatoes, leeks, cucumber and citrus dressing
Avocado and sun-dried tomato salsa

CONDIMENTS

Mango atchar, red chili sauce, vinaigrette, Mary rose dressing, bacon bits, quale eggs, anchovy fillets

ASSORTED BREAD DISPLAY

Ciabatta, rye bread rolls, potato focaccia, pumpkin bread rolls, cheese rolls, grissini sticks, baguettes

SOUP KETTLE

Beetroot and apple soup

GARVERY

Roast striploin of beef with chili and basil gravy
Turkey shawarma with condiments

MAINS

Pan-fried chicken breast with chunky oyster mushroom, chives and Neapolitan glaze
Grilled beef striploin with chakalaka sauce
Lamb ossobuco with red wine and root vegetables
Grilled grouper with curry cream and coconut sauce
Mexican rice
Mukimo-Corn, pea and potato mash
Thai vegetable curry
Sesame coated baked vegetables

GHANAIAN STATION

Ground nut soup
Ebunu-Ebunu
Okro stew
Fufu, Banku, Kokonte

DESSERT

Bread and butter pudding with brandy cream
Fresh fruit salad and strawberry coulis
Passion fruit cream caramel
Traditional mince pies
Lemon cheese cake
Chocolate log
Tiger nut milk
Nkate cake biscuits
Freshly made waffle with assorted ice creams, condiments and sauces

GHC 750.00

PER PERSON



Labadi Beach Hotel

SPA GIFT VOUCHERS

Cinnamon Package

(Mini pampered day)

Back, Neck and Shoulder massage
and skin blemish facial

(90mins) - 444gh¢



Moringa Package

(Day to be pampered)

Stress away massage, classic pedicure
and classic manicure

(2hours) - 576gh¢





Hibiscus Package

(Gift of Labadi)

Aromatherapy massage, labadi chocolate
and honey body polish and classic pedicure

(2hours) - 600gh¢

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