



Labadi Beach Hotel

FESTIVE SEASON

@
LABADI BEACH HOTEL



Labadi Beach Hotel

FESTIVE SEASON

- **1ST DEC LIGHTING OF CHRISTMAS TREE**
- **24TH DEC CHRISTMAS EVE DINNER**
- **25TH DEC CHRISTMAS DAY LUNCH**
- **25TH DEC CHRISTMAS DAY DINNER**
- **26TH DEC BOXING DAY LUNCH**
- **31ST DEC NEW YEAR'S EVE DINNER**
- **1ST JAN NEW YEAR'S DAY LUNCH**



Labadi Beach Hotel

LIGHTING

Of the Christmas Tree

**SUNDAY
DECEMBER
1st, 2024
6PM**



ADESA PAVILION

DRESS CODE: COLOUR YOUR WORLD

**JOIN US AS WE CELEBRATE THE NINE LESSONS OF CHRISTMAS,
SING BELOVED CAROLS WITH THE WINNEBA YOUTH CHOIR,
AND WELCOME THE FESTIVE SPIRIT TOGETHER!**

FOR MORE INFORMATION CALL

+233 302772501-6, +233 54 010 9995, +233 54 714 1662 OR +233 24 474 7670

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E-mail: reservations@labadibeachhotelgh.com

www.labadibeachhotelgh.com



Labadi Beach Hotel

Relax & Unwind



**Skin blemish
facial and back
massage**

December
promo

GH¢
510
per person

*Terms and conditions apply

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CHRISTMAS

Eve Dinner Menu

STARTERS

Homemade gravadlax with a dill cream and onion drizzle
Shrimp and herb vinaigrette
Duck and chicken roulade with dried cranberries and pistachios
Beef carpaccio with a mustard mayo
Smoked Kessler loin topped with a sweet mustard and gherkin salsa
Crab cakes served with a remoulade sauce

SALADS

Red cabbage salad
German potato salad
Sausage salad with pickled onions, gherkins
Herring and apple salad with pickled onions
Cucumber salad
Cherry tomato salad

CONDIMENTS

Vinaigrette, sweet mustard, whiskey chili sauce, olives, pickles, cocktail sauce, crispy bacon bits

FROM THE SOUP KETTLE

Hungarian goulash

FROM THE CARVERY

Grilled imported leg of lamb
Spicy grilled pork domedo

MAINS

Roast goose served with a calvados cream sauce
Beef roulade served with a mustard and mushroom sauce
Braised seafood gratin with a white wine saffron cream sauce
Spaetzli with a wild mushroom stew/green beans, grilled Brussel sprouts
with sautéed onions and bacon
Potato dumplings/caramelized potatoes
Braised Christmas pilaf rice
Roasted vegetable and gnocchi bake

DESSERT

Fruit salad
Chocolate log
Mince pies
Red velvet
Passion fruit gateaux
Blue berry panna cotta
Lemon cheese cake
Bread and butter pudding with brandy sauce

**GHS
750**



Labadi Beach Hotel

CHRISTMAS

Day Lunch

WEDNESDAY

DEC
25TH

JOIN US FOR A CHRISTMAS CELEBRATION FILLED WITH WARMTH, GOOD COMPANY AND HOLIDAY CHEER! SHARE A SPECIAL MEAL WITH FAMILY AND FRIENDS. TREAT YOURSELF TO AN UNFORGETTABLE CHRISTMAS SPREAD CRAFTED BY HEAD CHEF AKWETEY AHINGWAH.



LET THE WINNEBA YOUTH CHOIR FILL THE AIR WITH THE MAGIC OF CAROLS, PAIRED WITH VIBRANT TUNES FROM KEN CARBONU AND DJ COFFEE FOR A TRULY FESTIVE EXPERIENCE!



BOUNCY CASTLE, FACE PAINTING, POPCORN AND COTTON CANDY FOR THE KIDS.

TIME: 12:45 - 4:30PM



ADESA PAVILION

**GHS
1,200**

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CHRISTMAS

Day Lunch Menu

HORS D'OEUVRES

Poached salmon with cranberry salsa
Anchovy and shrimp balls
Spicy turkey and vegetables stir-fried
Tri-colored salad, buffalo cheese, tomato and avocado
Slow roast sliced glaze honey pork
Asian beef salad
Assorted sushi platter

SALAD

Fresh rocket, cherry tomatoes, spiced roasted cashews and tri-mushroom salad
Christmas beetroot apple and potato salad
Celery and coconut salad with lime
New baby potato salad with capers, olives, chorizo and mustard dressing
Pomegranate and spinach salad
Tofu and vegetable stir-fry with a hoi-sin dressing
Cucumber and shallot salad
Tomato and mango salad

CONDIMENTS

Assorted dressing, mango atchar, bacon crisps, Kalamata olives, roasted artichokes, pickled peppers, mixed olives, gherkins, quale eggs

ASSORTED BREAD STATION

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

CARVERY

Roast turkey with traditional stuffing, chipolata sausage and cranberry gravy
Roast glazed gammon with baked cinnamon and calvados gravy

SOUP KETTLE

Seafood chowder

Cont.

MAINS

Herb infused chicken cordon bleu with wild mushroom sauce
Grilled salmon with a star anise, lemon grass and pepper dew infuse butter sauce
Oven grilled beef olives with an amarula cream and caramelized shallots sauce
Mixed vegetables- yellow zucchini, tatsoi, carrots, Brussel sprouts, saffron corn, carrots, cherry tomatoes, snap peas, cauliflower and sprouts
Mexican rice
Parisian potato with paprika and herb butter
Beetroot cannelloni with an asparagus & mushroom filling topped with a pesto cream

WORLD OF CHRISTMAS

Spicy marinated imported beef shawarma
Prawns and chicken thigh skewers peri-peri
Spinach and mushroom tortellini with truffle cream and basil pesto
Lamb rack with a port wine, cranberry and mint sauce
Pistachio-cruste baked perch fish with lemon butter sauce and tomato concasse
Thai curry vegetables

GHANAIAI STATION

Aponkye Nkrakra--- Goat light
Fresh tilapia soup
Fufu
Jollof rice
Oxtail stew
Aprapransa
Crab stew

DESSERT

Strawberry parfait
Christmas log
Baked cheese cake
Exotic fruit salad
Brownie's truffles
Mince pie
Fresh strawberry
Lemon cello cream tart
Chocolate fountain / marshmallow
Assorted ice cream with waffles and topping,
Bread and butter pudding with custard
Christmas pudding with strawberry sauce

**GHS
1,200**

CHRISTMAS

Day Dinner Menu

STARTERS

Marinated avocado and peppadew topped with a Jerk dressing
Pink fantail prawns Mediterranean dressing
Sliced smoked duck breast with salsa
Peppered maceral with a caper mayo
Turkey roulade
Rare roast beef with gherkin vinaigrette

SALADS

Pasta salad, coleslaw salad, cucumber and onion salad, tomato pyramid, picked vegetable salad, potato, olive and shrimp salad

CONDIMENTS

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

CARVERY

Roast turkey with traditional stuffing, chipolata sausage and cranberry gravy
Roast glazed gammon with baked cinnamon and calvados gravy

SOUP KETTLE

Prawn bisque with Pernod

WOK STATION

King fish Jamaican stir fry with vegetables

MAINS

Braised oxtail
Poached sole paupiette with lemon butter cream sauce
Chicken corden bleu with a cheese and mushroom sauce
Mukimo- mashed potatoes with peas and corn/ turned potatoes with smoked paprika and herbed butter
Tortellini Milanese
Roasted tomato and Brussel sprouts/ steamed vegetables

Dessert

Cheese baked cake
Fruit mince pies
Chocolate torte
Apple crumble
Pumpkin pie red velvet cream
Christmas pudding/ custard
Strawberry mouse cake
Fruit Salad

**GHS
850**



Labadi Beach Hotel

BOXING DAY

Lunch

THURSDAY

DEC
26TH

KEEP THE HOLIDAY SPIRIT ALIVE WITH A
FESTIVE BOXING DAY LUNCH!
ENJOY OUR SEASONAL SPECIALS WITH
GREAT COMPANY IN A RELAXED SETTING.

TIME: 12:45 - 4:30PM



AKWAABA RESTAURANT

GHS
850

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BOXING DAY

Lunch Menu

STARTERS

Smoked beef salad with pickled shallots
Seafood curried mayo salad
Avocado vegetable cocktail
Smoked trout fillets with sour cream
Spicy duck salad with a Caribbean dressing

FRESH SALADS

Bamboo shoots and artichoke salad, mini corn salad with peppadews, cherry roasted tomatoes with balsamic reduction, assorted greens, tatsoi stalks, fungi mushroom and pickled turnips

CONDIMENTS

Vegetable atchar, grated eggs, red chili relish, gherkins, pickled shallots, spiced mixed olives, vinaigrette

FROM THE CARVERY

Stuffed pork neck with prunes, cranberries, chestnuts served with apple sauce
Roast Tom-Turkey with traditional stuffing and chipolata sausages

SOUP OF THE DAY

Mulligatawny soup

MAINS

Braised lamb chops with a rosemary and pot red wine sauce
Roasted spicy duck with tomato, lime and chilli glaze
Fresh grilled Scottish salmon with a dill cream sauce
Spanish saffron exotic rice
Saffron boiled turn potatoes with parsley butter
Sesame petit-pans, sugar snaps and baby carrots

GHANAIAN STATION

Ebunu-ebunu soup/Guinea fowl soup

Oxtail stew with beefy jollof/ boiled apem with garden eggs stew/Aprapransa with crab stew

DESSERT

Exotic fruit salad, Mince pie, Christmas log, Passion fruit gateaux
Blue berry Romanoff, Strawberry cheese cake, Black forest gateaux
Assorted ice cream with waffles and toppings
Bread and butter pudding with custard
Christmas pudding with brandy sauce

**GHS
850**

**TUESDAY
DECEMBER
31st, 2024
8PM**



Labadi Beach Hotel

NEW YEAR'S EVE

Around the World

GET READY FOR A NIGHT FILLED WITH FUN, FLAVOR AND ELECTRIFYING TUNES BY THE BLACK LACE BAND & DJ COFFEE! CELEBRATE NEW YEAR'S EVE IN STYLE WITH FIREWORKS AS WE WELCOME *2025* TOGETHER. THIS IS WHERE GREAT COMPANY MEETS UNFORGETTABLE MOMENTS.

DRESS CODE:

COLOUR YOUR WORLD

📍 ADESA PAVILION

**GHS
1,200**

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NEW YEAR'S EVE

Dinner Menu

OYSTER STATION

Fresh shucked oysters on ice

SERVED WITH CONDIMENTS:

Lemon, tabasco, black pepper, wasabi cream, tomato relish

HORS D'OEUVRES STATION

Smoked turkey and walnut salad

Smoked salmon and prawns' cascade with lemon

Lobster and chicken thigh salad with jerk dressing

Island spiced shrimp and octopus tentacles, mussel's salad with a pineapple jerk vinaigrette

Beef teriyaki and roasted dried mango salad

Crumbed tofu and crab patties with vegetable salsa

Seafood terrine with tatsoi salsa

Spicy jerk duck, artichoke, sun-dried tomato, palm heart and pickled ginger salad

Pickled mushroom and spicy pork salsa

SALAD STATION

Kessler, pickled onions and sweet potato salad with mustard dressing

Greek salad

Grilled vegetable and chickpea salad

Avocado with pomegranates and walnut salad

Exotic brussels sprout with cranberry and mandarins

Grilled chicken Caesar salad

Kachumbari

Fresh assorted greens with sprouts, ginger coated nuts and water chestnuts

Cocktail tomatoes, olives, feta, cucumber, pickled shallots and herbed croutons

Condiments and dressings

BREAD STATION

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

SOUP STATION

French onion soup with herbed croutons

Akuse lamb soup

CARVERY

Roast turkey with stuffing and chipolata with cranberry sauce,

Roast striploin of beef with horseradish sauce,

Glazed gammon with cranberry sauce

Cont.

PASTA STATION

Tagliatelle, Penne, Spaghetti, served with saffron cream sauce, Neapolitan sauce or white wine sauce

Condiments: Basil pesto, parmesan, salami, lobster meat, vegetables, scallops, pork, grouper

MAINS STATION

Grilled harissa lamb chops

Braised oxtail and butter bean curry

Norwegian salmon with a dill and shrimp citrus butter cream sauce

Chinese stir-fried chicken, cashew nut, black bean and fungi mushroom

Mukimo-Mashed potatoes with sweet corn and garden peas

Moroccan spicy rice

Asparagus and mushroom quiche

Fresh broccoli, cherry tomato and grilled mushroom

GHANAIAN STATION

Garden eggs stew with boiled cocoyam

Jollof rice with oxtail stew

Agushie stew with Eba

DESSERT STATION

Chocolate fountain, strawberries, marshmallows and mango

Passion fruit cheese cake

Apple strudel with custard

Mince pies

Fresh fruit meringues

Walnut tart

Kiwi panna cotta

Chocolate lamington

Mango and chocolate mousse cake

ICE CREAM STATION

Assorted ice creams with sauces and ice cream cones

**GHS
1,200**



Labadi Beach Hotel

SPA GIFT VOUCHERS

Cinnamon Package

(Mini pampered day)

Back, Neck and Shoulder massage
and skin blemish facial

(90mins) - 710 gh¢



Moringa Package

(Day to be pampered)

Stress away massage, classic pedicure
and classic manicure

(2hours) - 910 gh¢



Hibiscus Package

(Gift of Labadi)

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

(2hours) - 940 gh¢

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Congratulations

To our Managing Director, Mr. David Eduaful. The emerging CIMG Marketing Man of the Year 2023. We are inspired by your hard work and relentless pursuit for Excellence. Ayekoo to the Boss.

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Labadi Beach Hotel

Congratulations



We're thrilled to announce that Labadi Beach Hotel has been awarded **2024 Hospitality Company of the year & 5 Star hotel of the year 2024.**

We couldn't have done it without you! Your loyalty and support inspire us to keep delivering exceptional experiences.

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WEDNESDAY
**JAN
01ST**



Labadi Beach Hotel

NEW YEAR'S *Day Lunch*

LET'S WELCOME 2025 WITH A CELEBRATION OF FLAVORS, GOOD VIBES AND GREAT COMPANY! JOIN US AT AKWAABA RESTAURANT FOR A NEW YEAR'S FEAST FILLED WITH AMAZING DISHES.

LET'S START THE YEAR ON A DELICIOUS NOTE!

TIME: 12:45 - 4:30PM



AKWAABA RESTAURANT

**GHS
800**

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NEW YEAR'S

Day Lunch

STARTERS

Turkey and sun-dried apricot roulade with tomato chutney
Pepper crusted beef
Smoked trout and peppered mackerel platter
Cajun chicken breast salad with sun-dried tomatoes with tatsoi
Assorted seafood salad with dill dressing
Assorted sushi with pickled ginger, Kikkoman sauce and wasabi
Carrot ribbons, mini corn and green bean salad
Assorted fresh greens
Cucumber, tomatoes, red chili, Kalamata olives and vegetable atchar
Served with assorted dressings

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

Cream of mushroom soup

CARVERY

Roast turkey with stuffing and cranberry sauce
Roast leg of lamb with mint gravy

MAINS

Cajun and honey coated chicken thighs with roasted chestnuts
Braised beef oxtail with apricot and herbs
Grilled red snapper in shrimp saffron butter sauce
Spinach ravioli in a cheese cream sauce
Steamed brussels sprouts, carrots and saffron cauliflower
Fragrant rice
New potatoes with parsley butter

GHANAIAN STATION

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



Cont.

DESSERT

Bread and butter pudding with custard

Raspberry parfait

Lemon glazed cheese cake

Citrus cream pyramids

Chocolate fudge

Chocolate log

Traditional mince pies

Exotic fruit salad

Danish apple tart

Freshly made waffle with assorted ice creams, condiments and sauces



**GHS
800**