2025

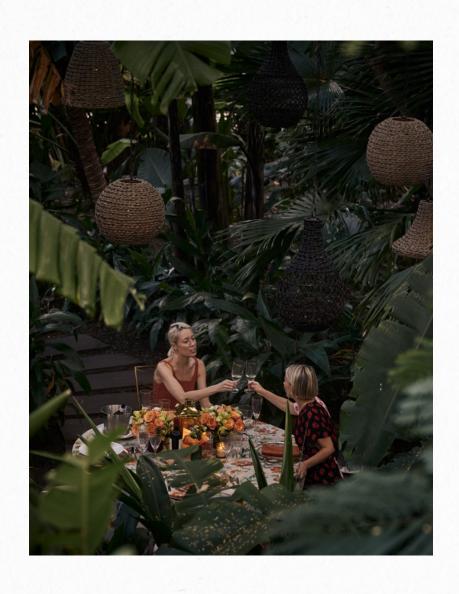
FESTIVE PROGRAM





ROSEWOOD

BAHA MAR



- 3 Welcome
- 4 Private Events & Dining
- 6 Calendar of Events
- 8 Ongoing
- I2 November
- I4 Thanksgiving
- 18 December
- 22 Festive Programming
- 34 New Year's



Welcome to the festive season at Rosewood Baha Mar, where meaningful connection, cultural celebration, and joyful giving come together in unforgettable ways.

This year, we invite you to take part in purposeful programming that reflects the spirit of the season. Join us in the Kitchen to prepare meals for families in need, or express yourself at our Spoken Word & Open Mic Poetry Night, with proceeds benefiting a local children's hostel. Celebrate togetherness at our Thanksgiving Family Reception with cultural experiences, local cuisine, and a Gratitude Tree where you can share what you're thankful for.

As part of our Travel With a Purpose initiative, guests can support global climate action through our carbon offset program in partnership with CHOOOSE, or dive into marine conservation with the Ocean Guardian Experience, guided by André Musgrove and the Perry Institute for Marine Science.

We're honored to celebrate this season with you and look forward to creating lasting memories together.

Warm regards, The Rosewood Baha Mar Team

WELCOME

to festive season





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



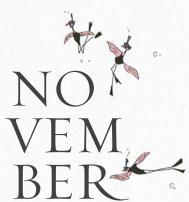
Guests may choose from settings including a private white sand beach, with uninterrupted views of sea and sky, lush poolside tropical lawns, or the intimate hidden Rosewood Garden. The wide choice of outdoor venues also extends to beachfront restaurant Tingum on the Sand, and the photogenic Pool Decks 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, bookings of 10 rooms or more (per night) to be provided with a designated Rosewood Event professional to help guide the planning process and create a seamless connection between your guests and the hotel when executing your stay.

CONTACT

Shanna Jaycock, Sales Manager shanna.jaycock@rosewoodhotels.com



Chef Alfredo Villanueva Residency

12:00pm - 4:00pmTingum in the Sand Through November 30th 23

Festive Afternoon Tea

Through December 31st 26

In the Kitchen Charity Event

10:00am - 1:00pm The Kitchen

27 Thanksgiving

Family Style (ALL AGES) Dinner

Rosewood Garden

Thanksgiving Menu

Cafe Boulud



28

Spoken Word/ Open Mic Poetry

7:00pm - 9:00pm The Library

29

Family Reception

5:00pm Rosewood Garden



I4 Hanukkah Begins

Hanukkah Lighting

Sunset | Rosewood Lobby Through December 22nd

15

Ocean Guardian Experience

8:30am - 1:30pmMeet at Concierge at Rosewood Lobby

20

Rum Tasting

12:00pm Conservatory 2I

Native Craft Workshop

2:00pm - 3:00pmPergola Lawn



22

Ornament Painting

2:00pm - 3:00pmPergola Lawn

24 Christmas Eve

Christmas Story Time

8:00pm - 9:00pmThe Library

Christmas

Eve Menu Cafe Boulud

Bahamian Rake-n-Scrape Carolers

> 5:00pm - 6:30pmRosewood Lobby Through December 25th

Santa Beach Pop-Up

11:00am Rosewood Beach

25 Christmas Day

Christmas Menu

Costa

Mimosa Morning

10:00am - 11:00am The Conservatory

Rosewood Kids Club After Dark | Week of Festive Celebrations

29

Junkanoo Parade

1:30pm Starts in the Rosewood Lobby & proceeds to the Rosewood Pool Native Craft Workshop

2:00pm - 3:00pmPergola Lawn

3I New Year's Eve

New Year's Family Reception

5:00pm - 6:00pm

Rosewood Garden

New Year's Menu

Cafe Boulud

New Year's Eve Party

11:00pm Grand Hyatt Terrace



I New Year's Day

Sunrise Flamingo Yoga

8:00am Rosewood Garden Brunch





Chef Alfredo Villanueva—a self taught culinary maverick born in Mexico City and raised in Monterrey—brings his bold, texture driven Baja inspired cuisine to the Caribbean this November.



Lunch | 12:00pm - 4:00pm

He will helm a special residence taking over Tingum on the Sand at Rosewood Baha Mar, delivering a vibrant menu that celebrates coastal Mexican and Baja flavors. Inspired by his award-winning work at Villa Torél in Valle de Guadalupe (ranked #18 in Latin America's 50 Best Restaurants in 2022), Chef Villanueva will showcase his signature use of local seafood, heirloom produce, and fire driven techniques in an immersive beachfront dining experience.



 $3^{\text{RD}}_{\text{NOVEMBER}}$



FESTIVE AFTERNOON TEA



SANDWICHES

Maple Glazed Ham & Gruyere, Coco Bread

Turkey & Brie Sandwich, Potato Bread

Cucumber, Roasted Pumpkin Cream Cheese,
Whole Wheat Bread

– Mango Crab Salad, Johnny Cak

PASTRIE

Chocolate Cake Gift Box

Coconut Snow Man Macaroon

Seasonal Fruit Mince Pi

Christmas Fruit Mini Cak

Chocolate Choux Egg Nog Whipped Ganach

CHAMPAGNE UPGRADE FREE FLOW PER PERSON

Providence Cava +\$1

Providence Champagne +\$3





In the Kitchen



CHARITY EVENT

10:00am - 1:00pm | The Kitchen | All Ages

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.



Spoken Word / Free Poetry



CHARITY EVENT

7:00pm - 9:00pm | The Library | 18+

Unleash your inner poet at our Spoken Word & Poetry Night—a soulful evening of raw expression, rhythm, and connection. Whether you're a seasoned performer or a passionate listener, join us for an intimate showcase of voices and expression that stir the heart and spark the mind. Donations are warmly appreciated, with proceeds supporting our local children's hostel. Come vibe with us, share your truth, and be part of a night where words truly matter.

Family Reception (Free)



5:00pm | Rosewood Garden | All Ages

In light of Thanksgiving, experience a heart-warming 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 were guest and can write a message what they are grateful for. Bring the whole family and dive into a slice of our culture—right here at the resort!

 $29^{\frac{TH}{SATURDAY}}$





Rosewood Garden Family Style Thanksgiving

Reservation to be confirmed 24 hours in advance

WELCOME TOAST

TO START

Freshly Baked Bread Rolls & Butter

Roasted Beet Carpacci

Blood Orange Brûlée, Candied Cashews, Roasted Pumpkin, Whipped Herb Goats' Cheese

Roasted Beet and Strawberry Salad

Pistachio Vinaiorette

MAIN COURSE

Slow Roasted Cornish Hen

SIDE DISHES

Spiny/Caribbean Lobster Stuffin

Pomme Puree

Fried Cauliflower, Almond Pistou, Pomegranate Seeds, Mint

Sauce Supreme

Hibiscus Cranberry Sauce

DESSERT

Pecan Pie

Maple Chocolate Custard

Soft Drinks, Water, Coffee and Tea





Café Boulud Thanksgiving Menu



WINE PAIRING +\$125/PERSON PROVIDENCE CHAMPAGNE FREE FLOW+\$85/PERSON

CANAPÉ CAVIAR

Blini And Caviar, Crème Fraîche

Pumpkin and Sage Arancini

Gougère, Black Truffle Mornay

Wine Pairing: Providence Champagne

APPETIZER

Butternut Squash Velouté, Brioche Croûtons, Black Truffle Cream

Pâté En Croûte Of Foie Gras, Duck and Fig, Frisée, Pumpkin Seed Vinaigrette

Endive And Blue Cheese Salad, Poached Pear, Pecan, Watercress

Salmon Tartare, Smoked Crème Fraîche, Mimosa Garnish, Caviar

Wine Pairing: Brendan Stater-West Saumur Blanc 50z gls

MAIN

Roasted Turkey And Bacon Ballotine, Brussels Sprouts, Cranberry Sauce, Chestnut Stuffing, Green Beans, Gravy

Butter Poached Halibut, Sunchoke, Scallion, Chive Oil, Soubise-Rosemary Espuma

Mushroom Ravioli, Toasted Hazelnut, Parmesan Emulsion

Beef Tenderloin Au Poivre, Potato Anna, Spinach

Wine Pairing: State of Mind Pinot Noir 50z gls

DESSERTS

Pumpkin Pie With Cinnamon Ice Cream

Apple Pie, Crumble, Vanilla Ice Cream

Coulant De Chocolate, Dulce De Leche, Popcorn Ice Cream, Cherry Compote

Wine Pairing: Cocchi Barolo Chinato 3oz gls



Ocean Guardian Experience



8:30am – 1:30pm | All Ages

Meet at the Concierge at Rosewood Lobby

Reservations Required | Limited Seating

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.

Rum Tasting



12:00pm | Conservatory | 18+

Delight your senses with an exquisite rum tasting event featuring premium local rums from top Bahamian distilleries at a pop up bar. Guests will sample a curated flight of flavorful expressions—like pale, amber, and spiced rums—while learning to recognize their unique notes and origins. Complement your tasting with handcrafted cocktails and light savory bites. It's a spirited celebration of island craftsmanship and culture, perfect for guests who appreciate both flavor and heritage.







2:00pm – 3:00pm | Pergola Lawn | All Ages

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.







Mimosa Morning (Free)



10:00pm - 11:00pm | Conservatory | 18+

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 juice, fruits and bubbly Champagne.

Hussey Art Tour (Free)



5:00pm - 6:00pm | Meet in the Conservatory | All Ages All reservations must be made through Bahamar. Concierge@rosewoodhotels.com

Glean insights about local artists and their works, and engage with fellow travelers who share an interest in the arts. Participants gather in the rotunda of the resort's Manor Bar before embarking on a guided art tour. Enjoy sipping champagne in Café Boulud while and other drinks while discussing the works on display within the restaurant.

DEC EM BER Junkanoo Parade Step into the heart of Bahamian culture with a dazzling Junkanoo costumed dancers and musicians as brandishing cowbells, whistles,

Native Craft Workshop



2:00pm - 3:00pm | Pergola Lawn | All Ages

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.







HANUKKAH LIGHTING Free



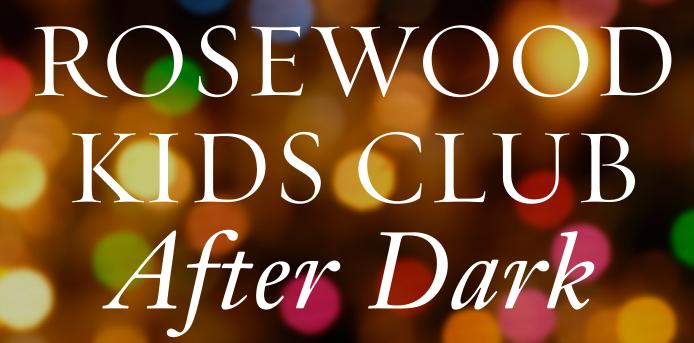
Each evening at sundown, gather in our elegant lobby as we light the menorah together. This offers a beautiful moment of unity, warmth, and hope during the Festival of Lights.

Sunset | Rosewood Lobby | All Ages Hanukkah ends on Monday, December 22nd









7 Magical Nights of Christmas Fun

6:00pm - 9:00pm | Rosewood Explorers Club | Ages 4 - 12 Food Available for Purchase | Dressing Up Encouraged!



MONDAY

Santa's Workshop Night Games Night

Dress Code: Santa hats & elf ears

ACTIVITIES

Christmas craft station Write & "mail" letters to Santa Candy cane slime lab Movie time

THURSDAY

Candy Cane Lane Pajama Party

Dress Code: Cozy holiday PJs

ACTIVITIES

Candy cane scavenger hunt Storytime Christmas cartoon & popcorn

SATURDAY

North Pole Night Carnival Night Glow Party North Pole

Dress Code: Bright holiday outfits

ACTIVITIES

Carnival games with prizes Face painting & ornament decorating Santa's surprise appearance & photos Movie

TUESDAY

Reindeer

Dress Code: Festive pajamas or antlers

ACTIVITIES

Elf dance party Reindeer cookie decorating Movie

WEDNESDAY

Frosty's Winter Wonderland

Dress Code: All white or sparkly blue

ACTIVITIES

Snowman mask-making Snowman crafts Movie

FRIDAY

Elves Got Talent!

(Talent & Game Show)

Dress Code: Sparkles, red & green

ACTIVITIES

Talent show stage Minute-to-Win-It games Movie & s'mores

SUNDAY

ACTIVITIES

Holiday karaoke under twinkle lights Glow stick dance-off Movie



Ornament Painting



2:00pm - 3:00pmPergola Lawn | All Ages

Get festive with creativity as you paint and personalize ornaments inspired by Bahamian culture, like palm trees, sea shells and more. Enjoy light holiday treats while learning about local traditions from resort artists. Each guest leaves with a one-of-a-kind keepsake to adorn their Christmas tree—a heartfelt memento of your island getaway.

DEC EM BER



CHRISTMAS EVE

MENU at CAFÉ BOULUD



PROVIDENCE CHAMPAGNE FREE FLOW+\$85/PERSON

Blini Of Smoked Salmon, Crème Fraîche, Salmon Roe

Lemon Curd Tartelette, Caviar, Chive

Dried Olives, Radishes

Citrus Vinaigrette,

Domaine Masson-Blondelet

MAIN

Duo Of Duck: Leg Choux Breast, Glazed Turnips,

Vermouth Sauce

Roasted Beef Rib Eye, Pomme Purée, Root

DESSERT

Mont Blanc, Chestnut Orange Chantilly/Orange Ice Cream

Valrhona Dulcey Chocolate

Cocchi Barolo

Christmas Story Time

8:00pm - 9:00pm The Library All Ages

Bring your little ones to our whimsical story time as your child connects with delightful Bahamian tales and folklore, woven with vibrant island themes—from Junkanoo rhythms to folk stories of sea and sky. A playful, educational experience led by our friendly club counselors, this session sparks imagination and cultural curiosity.







BAHAMIAN RAKE-N-SCRAPE

CAROLERS

Step into the holiday spirit with live performances by Bahamian 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.

5:00pm - 6:30pm | Rosewood Lobby | All Ages

Navidad

CHRISTMAS DAY



MENU at COSTA (\$120++)



WINE PAIRING + \$125
PROVIDENCE CHAMPAGNE FREE FLOW+\$85/PERSON

FAMILY STYLE

Butter and Bread

Codfish Mexican Style "Tostadas"

Wine Pairing: Providence Champagne

MAIN COURSE

Pork Leg Enchilada *Adobo Sauce*

Roasted Cauliflower Black Beans Hummus

Wine Pairing:

Domaine Masson-Blondelet

Sancerre blanc 50z gls

SIDES

Christmas Salad Apple, Pineapple, Carrots, Nuts, Cranberries, Dulce de Leche

Mac & Cheese with Chorizo

Wine Pairing: Jacqueson "Les Nauges" Mercurey Pinot Noir 502 gls DESSERTS

Dulce De Leche Chocolate Tart Cardamom Chantilly

Wine Pairing: Cocchi Barolo Chinato 30z gls







Café Boulud New Year's Menu



WINE PAIRING +\$175/PERSON
PROVIDENCE CHAMPAGNE FREE FLOW+\$85/PERSON

CANAPÉS

Avocado Vichyssoise, Crème Fraîche, Cavia

Snapper And Conch Crudo, Watermelon, Lemon, Caviar

Reef Tartare on Toast with Black Truffle

Wine Pairing: Perrier-Jouët "Grand Brut" 50z gls

APPETIZER

Sunchoke Veloute, Croutons, Black Truffl

Terrine Foie Gras, Cocoa, Pear

Baked Oysters, Leek Velouté, Bacon Crust

King Crab, Avocado, Mango, Fennel

Wine Pairing State of Mind Chardonnay Soz als

MAIN

Volaille Demi-Deuil, Roasted Chicken Breast Stuffea with Winter Black Truffle, Salsify, Sauce Suprême

Bœuf Rossini, Beef Tenderloin, Foie Gras, Spinach, Pomme Dauphine, Black Truffle Sauce

Celery Root Ravioli, Black Truffle, Parmesan Emulsion

Seared Maine Sea Scallops, Hazelnut Crust Leek Fondue, Beurre Blanc

Wine Pairing: Deveney-Mars Aloxe-Corton
Pinot Noit 50z gls

DESSERT

Mango Vacherin, Passion Fruit Ice Cream, Meringue, Chantilly

Chocolate Moelleux, Raspberry, Pistachio Ice Cream

Wine Pairing: Clarendelle "Amberwine" 302 gl.

New Year's



5:00pm - 6:00pm | Rosewood Garden

COLD CANAPES

Petrossian Caviar Blini, Crème Fraiche

Spicy Tuna Tartar Crispy Taco, Micro Cilantro

Tamago Sando Caviar, Chives

Roasted Heirloom Beets *Pistachio*

HOT CANAPES

Pork Katsu Sando Salmon Roe

BBQ Pulled Short Ribs Sliders *Potato Bread, Avocado*

Wagyu Ribeye Tataki Ponzu, Crispy Garlic

Red Prawn Arancini Safron, Green Peas

Broiled Oysters Chorizo Butter, Espelette, Panko

SEAFOOD STATION

Poached Lobster King Crab

Snapper Ceviche *Oysters*



NEWYEAR'S EVE Party Free



Ring in the New Year in style at our stunning Grand Hyatt Terrace!

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 2026 together under the tropical skies!

11pm | Grand Hyatt Terrace | All Ages

Must meet in the Rosewood Lobby 10:45pm.

We will walk the guests over to the Grand Hyatt Terrace

Exclusive to Rosewood guest only. One complimentary glass of prosecco. Additional drinks are available for purchase.

NEW YEAR'S DAY



UPGRADE YOUR
FREE FLOW OF
MARGARITA WITH
CASAMIGO BLANCO
+\$50/PER PERSON

Costa Brunch \$105



A P P E T I Z E R F A M I L Y S T Y L E

Spicy Guacamole

Chili Jalapeño Ferment, White Onion, Cilantro

Shrimp Aguachile

Coconut, Avocado, Jalapeño

Molletes A La Mexicana

Refried Beans, Oaxaca Cheese, Scrabble Eggs

MAIN COURSE

Short Ribs "Flautas"

Crispy Tacos, Creamy Jalapeño 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



JAN UA RY

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ROSEWOOD

BAHA MAR NASSAU

