

... ANNUAL COMPLIMENTARY MEMBER EVENTS...

— Festive Season —

Dear members, we are looking forward to another wonderful Festive Season here at Rosewood Bermuda. As a sign of our true appreciation for our members, I invite you to join our complimentary annual member events, designed to celebrate you all! These events have become a storied tradition at Tucker's Point Club, and I look forward to welcoming you and celebrating the magic of the season. From my family to yours, we wish you a memorable Holiday Season.

Andrew Archibald

Managing Director Rosewood Bermuda

ANNUAL MEMBER MULLED WINE & CAROLS

Friday, December 20th | 6:00pm to 8:30pm | The Ballroom & Gallery

Join us for an evening filled with festive cheer. Get ready to sing along to
your favourite Christmas carols while sipping on delicious **mulled wine**.

This cozy event is the perfect way to get into the Christmas spirit,
Hot chocolate, treats and games for the Children. Don't miss out
on this merry gathering which is our gift to our members.

Complimentary mulled wine, hot chocolate and other festive treats!

Bar available for purchase.

RESERVATION REQUIRED - RSVP FORM

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THE ANNUAL NEW YEAR'S DAY POLAR BEAR

10:00am to 12:00pm | The Beach Club

Now an annual Club staple, brave the freezing (!) Bermuda waters with your fellow members for the first dip of 2025 at the Beach Club!

Complimentary Fizz Bar, featuring Mimosa, Kir Royale and Rossini, Bloody Mary Bar, sweet and savory bites and juice for the children.

Please note: This event will be canceled if inclement weather

RESERVATION REQUIRED - RSVP FORM

Beach Club Restaurant will open for New Year's Day Lunch from 11:30am

To reserve call: 441 298 6990





ANNUAL TUCKER'S POINT PLUNGE

Wednesday, January 1st | 10:00am to 12:00pm | The Beach Club

Now an annual Club staple, brave the freezing (!) Bermuda waters with your fellow members for the first dip of 2025 at the Beach Club! Complimentary Fizz Bar, featuring Mimosa, Kir Royale and Rossini, Bloody Mary Bar, sweet and savory bites and juice for the children. Full bar available for purchase.

Please note: This event will be canceled if inclement weather



Beach Club Restaurant will open for New Year's Day Lunch at 11:30am To reserve call: 441 298 6990



... LIVE MUSIC SCHEDULE ...

— Festive Season —

Celebrate the magic of the season with live music every week at Tucker's Point! Join us as talented musicians fill the air with festive melodies and Christmas carols, and everything in between. Experience the sounds of the season with our line up of performances that will make your evenings unforgettable.

MIKE HIND IN THE CONSERVATORY BAR

Fridays, Saturdays 6:00pm to 9:00pm
Sundays 2:00pm to 5:00pm
Enjoy the light-hearted interactive musical comedy of vocalist and ukulele virtuoso Mike Hind.

CAROLS WITH KATIE IN THE CONSERVATORY BAR

Thursday December 5th, 12th & 19th | 6:00pm to 9:00pm
Get into the Christmas spirit with the beautiful
vocals of Katie Ewles singing festive favorites
You can make a request or even join in!

FRIDAYS WITH BEN IN THE GRILLE ROOM

Fridays from November 8th | 6:00pm to 9:00pm Enjoy the contemporary sounds of Ben Payne on the guitar in the Grille Room.



... FESTIVE SPORTING EVENTS ...

— Festive Season —

TURKEY SHOOT GOLF TOURNAMENT

Saturday, December 7th | 12:00 noon

Format: Four-Ball | Captain's Choice.

Have some fun on the course, and wear your ugliest Christmas outfit for this light-hearted golf tournament. Rum and eggnog pre-round. Festive fare following the round.

\$100 per golf member | \$130 per member guest

RSVP: mark.crawford@rosewoodhotels.com

UGLY SWEATER TENNIS TOURNAMENT

Thursday, December 12th | 6:30pm to 8:00pm

Join us for a fun tennis social event!

This mixer will consist of match play in doubles and singles format.

The pro will match up and rotate the players each round.

Members \$35 | Member Guests \$45

RSVP: www.tuckerspointtennis.com

SANTA SWING CHILD & PARENT GOLF TOURNAMENT

Saturday, December 21st | 11:00am shotgun | 1:00pm Grille Room Sign up with your child and compete in teams of two in this fun, 9-hole tournament. There are lots of prizes up for grabs, including prizes for the longest drive, and closest to the pin!

\$60 per team

RSVP: mark.crawford@rosewoodhotels.com

ANNUAL BLOODY MARY TOURNAMENT

Wednesday, January 1st, 2025 | 12:00pm shotgun start

Format: Four-ball | Scramble.

Come and join us at the Annual Bloody Mary

Tournament and celebrate New Year's Day at Tucker's Point Club.

Men under 60: Blue Tee Box | Men 60 and over: White Tee Box | All ladies: Red Tee Box There will be lots of surprises on the course, followed by a carvery in the Grille Room!

\$100 members | \$130 Member Guest

RSVP: mark.crawford@rosewoodhotels.com







... FESTIVE TREATS! ...

— Festive Season —

ROSEWOOD SUNDAY LUNCH

Every Sunday from 12:00pm to 3:00pm | The Island Brasserie Join us in The Island Brasserie for a delectable three-course Sunday Lunch menu featuring traditional Sunday roast beef and Yorkshire pudding, and all the trimmings! And live music!

Adults \$92 | Children \$47 plus service

RSVP: rwtpc.fbres@rosewoodhotels.com

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TRADITIONAL GINGERBREAD HOUSES

Monday, December 23rd | 4:00pm to 6:00pm

Order your beautiful hand-made Christmas gingerbread houses for decorating at home! Gingerbread houses are pre-constructed and include a decorating kit with three icing bag colours and multiple bags of candy and decor to make the house your own.

\$70 per kit | Collection from the Ballroom.

RSVP: rwtpc.fbres@rosewoodhotels.com

FESTIVE CHAMPAGNE AFTERNOON TEA

Daily from December 6th to December 26th 1:00pm to 4:00pm | The Conservatory Bar or Tucker's Bar

Special at any time of the year, Afternoon Tea at Rosewood Bermuda takes on an extra sprinkle of magic during the festive season. Our delicate pastries, sweet treats and selection of savouries are made with seasonal flavours and ingredients. Served with a glass of Moet & Chandon to add to the magic, and selection of speciality teas.

To reserve: 1 441 298 4071











... THANKSGIVING TAKE-HOME MENU ...

Available on the 28th of November.

Please order 72 hours in advance of collection.

Collection from Tucker's Bar between:

11:00am & 12:30pm or 15:30pm & 17:00pm

TAKE-HOME THANKSGIVNG ORDER FORM

MENU

Serves 2 to 4 people | \$195

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Red Kuri Squash Soup

...

Cider Brined Turkey Breast

Turkey Leg Confit

Glazed Virgina Ham

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Mac and Cheese

Green Bean Casserole

Crispy Shallot, Gruyere Bechamel, Thyme

Mascarpone and Truffle Mashed Potato

Cranberry & Quince Chutney

Giblet Sherry Gravy

...

Mince Pies

Pumpkin Cheesecake

MENU

Serves 6 to 8 people | *\$375*

...

Red Kuri Squash Soup

...

Whole Roasted Turkey | 11-13 lbs

Glazed Virgina Ham

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Mac and Cheese

Green Bean Casserole

Crispy Shallot, Gruyere Bechamel, Thyme

Mascarpone and Truffle Mashed Potato

Cranberry & Quince Chutney

Giblet Sherry Gravy

...

Mince Pies

Pumpkin Cheesecake

Vegan and vegetarian options available upon request.

Turkeys up 22lbs are available upon request.



... THANKSGIVING DINNER...

Thursday, November 28th | Island Brasserie Reservations required. Tables of 4 and above. First seating time 2 hours: 5:00pm, 5:30pm or 6:00pm Second seating time 3 hours: 7:00pm, 7:30pm or 8:00pm \$110 per person | \$60 for our little ones plus service charge.

RSVP: rwtpc.fbres@rosewoodhotels.com

MENU

A choice of:

Red Kuri Squash Soup

Spiced Crème Fraiche, Squash Chutney, Sage Oil

OY

Bourbon Syrup Roasted Pear

Winter Chicories, Almond Brittle, Ice Wine Vinaigrette

...

Served family Style:

Red Kuri Squash Soup

Cider Brined Turkey Breast

Turkey Leg Confit

Glazed Virgina Ham

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Mac and Cheese

Green Bean Casserole

Crispy Shallot, Gruyere Bechamel, Thyme

Mascarpone and Truffle Mashed Potato

Cranberry & Quince Chutney Giblet Sherry Gravy

...

A choice of:

Pumpkin Cheesecake

Shaved Dark Chocolate

or

Bourbon Pecan Pie

Vanilla Cream

or

Flourless Chocolate Cake



... CHRISTMAS TAKE-HOME MENU ...

Available December 6th to December 26th
Please order 72 hours in advance of collection.
Collection from Tucker's Bar between:
11:00am & 12:30pm or 15:30pm & 17:00pm

TAKE-HOME CHRISTMAS ORDER FORM

MENU

Serves 2 to 4 people | \$195

Chestnut Soup

...

Stout Braised Short Ribs

Cider Brined Turkey Breast

Cranberry & Quince Chutney

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Giblet Sherry Gravy

Mac & Cheese

Green Bean Casserole

Crispy Shallot, Gruyere Bechamel, Thyme

Roasted Carrots

Wildflower Honey Gastrique, Thyme

Mascarpone and Truffle Mashed Potato

...

Mince Pies

MENU

Serves 6 to 8 people | *\$375*

Chestnut Soup

...

Stout Braised Short Ribs

Whole Roasted Turkey

Cranberry & Quince Chutney

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Giblet Sherry Gravy

Mac & Cheese

Green Bean Casserole

Crispy Shallot, Gruyere Bechamel, Thyme

Roasted Carrots

Wildflower Honey Gastrique, Thyme

Mascarpone and Truffle Mashed Potato

... ...

Mince Pies

Vegan and vegetarian options available upon request.

Turkeys up 22lbs are available upon request.



... FESTIVE SEASON GROUP MENU...

Available from December 6th to December 24th The Island Brasserie

Reservations are Required:

First seating time 2 hours: 5:00pm, 5:30pm or 6:00pm
Second seating time 3 hours: 7:00pm, 7:30pm or 8:00pm
\$120 per person plus service charge | \$ 60 for our little ones plus service charge
This menu is catered to groups of 6 and more

RSVP: rwtpc.fbres@rosewoodhotels.com

MENU

Choice of:

Chestnut Soup

01

Butter Lettuce Wedge

Cambazola wedge, Cranberry Compote, Crisp Green apple, Apple cider vinaigrette

or

House Made Burrata

Tomato Onion Tart, Wild Arugula, Aged Balsamic Reduction, Mission Figs

...

Served family style:

Stout Braised Short Ribs

Cider Brined Turkey Breast

Turkey Leg Confit

Cranberry & Quince Chutney

Sourdough Stuffing

Swiss Chard, Chestnuts, Porcini Mushroom

Giblet Sherry Gravy

Mac & Cheese

Caramelized Brussel Sprouts

Walnuts, Apples, Black Currants

Roasted Carrots

Wildflower Honey Gastrique, Thyme

Mascarpone and Truffle Mashed Potato

...

Choice of:

Warm Bread Pudding

Brandy Crème Anglaise, Spiced Cranberry Ice Cream

01

Apple Tart

Vanilla Ice Cream, Caramel Sauce

or

Eggnog Crème Brûlée

Raspberries

CHRISTMAS DAY LUNCHEON

Wednesday, December 25th | 12:00noon to 1:00pm

WELCOME COCKTAILS AND CANAPES

Join together to start the elegant festivities in the Conservatory Bar with a selection of cocktails or fizz and festive nibbles.

From 1:00pm

TRADITIONAL CHRISTMAS LUNCHEON IN THE ISLAND BRASSERIE Christmas Day continues in the Island Brasserie with a magical 5-Course menu.



... CHRISTMAS LUNCHEON MENU...

MENU

Adults \$150 | *Children* \$60

Chestnut Soup

Spiced Crème Fraiche, Thyme

or

Butter Lettuce Wedge

Cambazola wedge, Cranberry Compote, Crisp Green apple, Apple cider vinaigrette

OT

House Made Burrata

Tomato Onion Tart, Wild Arugula, Aged Balsamic Reduction, Mission Figs

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Vegetable Wellington $\mid V$

Roasted Vegetables & Ricotta Cheese in a Puff Pastry, Red Pepper Coulis

OY

Potato Gnocchi | Vegan

Crispy Brussel Sprouts, Butternut Squash, Wild Mushroom

01

Old Bay Roasted Arctic Char

Cauliflower Puree, Golden Raisins, Bacon, Toasted Almonds

or

Cider Brined Turkey

Sage and Chestnut Stuffing, Young Carrots, Cranberry Gel, Giblet Gravy, Potato Puree

01

Stout Braised Short Ribs

Sweet Potato Puree, Roasted Root Vegetables

or

Braised Lamb Shank

Asiago Polenta, Glazed Turnips, Parsley Gremolata

...

Warm Bread Pudding

Brandy Crème Anglaise, Spiced Cranberry Ice Cream

01

Apple Tart

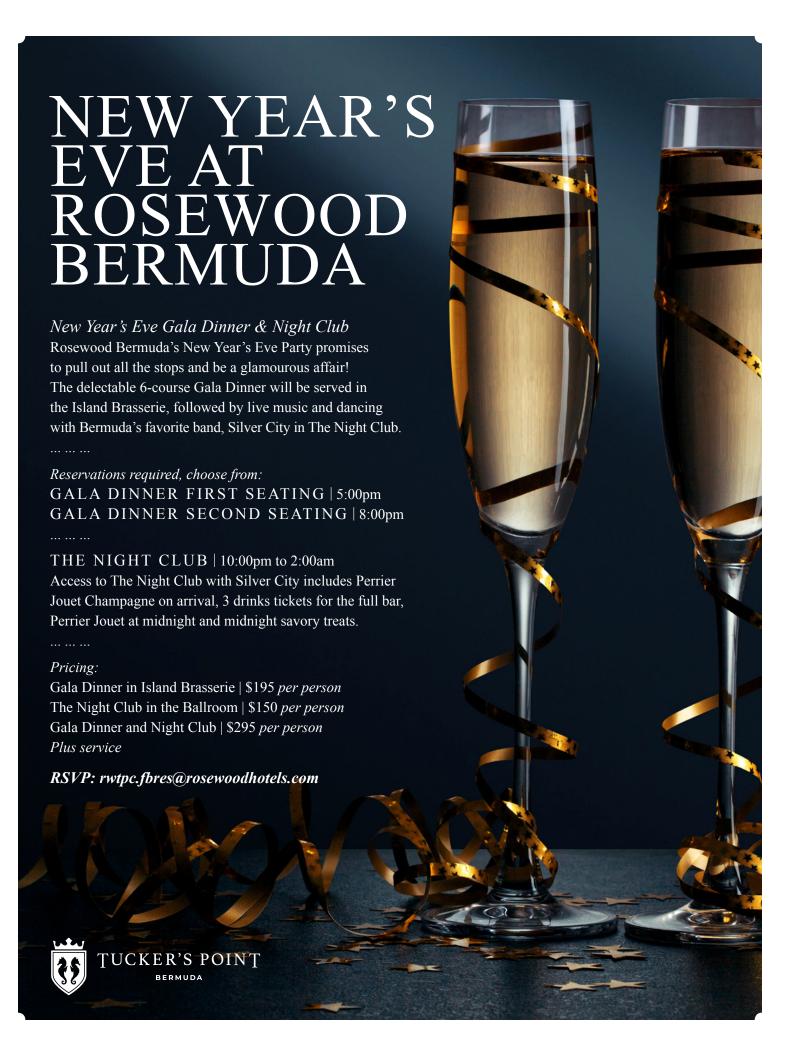
Vanilla Ice Cream, Caramel Sauce

Or

Eggnog Crème Brûlée

Raspberries





... NEW YEAR'S EVE GALA DINNER MENU...

(Vegetarian and Vegan options available on the night)

NEW YEAR'S EVE MENU

\$195 per person

Oyster

Caviar, Champagne Mignonette

...

Roasted Onion Tart

Poached Pears, Goat Cheese Curd, Toasted Hazelnuts

...

Risotto Aux Champignons

Black Truffle Shaving, Parmesan Reggiano

...

Turbot *Langoustine Bisque*

...

Lamb Duo

Braised Lamb Neck, Roasted Loin,
Puffed Quinoa, Parsnip Puree,
Carrots, Pearl Onion, Creamed Local Greens

Eclairs Aux Chocolat Noisette

Cream Puff, Chocolate Cream, Hazelnuts Chocolate

...

Coffee or Selection of Fine Tea

Vegan and vegetarian options available upon request.



