

Tis the Season

FESTIVE SEASON PROGRAMME

December 15, 2025 - January 1, 2026



the
ROCKLEY

Dear Guest,

We are delighted to welcome you to Barbados for this special time of year, and we truly appreciate you choosing to celebrate the festive season with us in 2026. Here, you are not just visiting a hotel, you are arriving at a place where you will experience genuine Bajan hospitality like none other, surrounded by the warmth, culture, flavours, and charm that make our island so extraordinary.

As part of the Ocean Hotels Group, you have the wonderful opportunity to enjoy exceptional dining experiences throughout Christmas and New Year's, each infused with the spirit and traditions of Barbados. We are committed to ensuring that your stay becomes one of the most memorable parts of your year, one of the best decisions you can make.

Our dedicated team is excited to assist you in arranging your special moments, ensuring a festive season filled with joy, flavour, and unforgettable experiences for you and your loved ones.

Warmest wishes for a magical holiday season and welcome to all things Bajan!

Regards,

Sherrita Sargeant

Operations Manager



OCEAN HOTELS

Family Picnic



BATHSHEBA

ST. JOSEPH

**THURSDAY
DECEMBER 18**

2025

10 AM - 4 PM

US \$100 PER PERSON

Christmas MUST HAVES | THIS FESTIVE SEASON

EGG NOG

A drink served during the holiday season in Barbados. It is often referred to as the 'addictive drink that sneaks up on you when you least expect'.

FALERNUM PRONOUNCED FAH-LEARN-UM

A sweet syrup used in the Caribbean in Tropical Drinks. It contains almond, ginger and lime; sometimes vanilla or allspice. The syrup form can be either alcoholic or non-alcoholic.

GINGER BEER

First introduced as an alcoholic drink. Today, it is sold as a soft drink. This drink is sweetened with sugar/artificial sweeteners and is primarily flavored with ginger.

MAUBY

A bitter-sweet cold beverage made from the bark of the Mauby tree.

SORREL

A drink which is made from a deep red sorrel herb. Barbados ginger-ale or falernum is added to the sorrel to give it a smooth taste.



Christmas

MUST HAVES | THIS FESTIVE SEASON

BLACK CAKE

This cake is similar to a fruit cake consisting of fruits and rum. Traditionally, fruit is typically soaked for a minimum of three months - most times year round, then added to the cake mixture at the time of baking. It is believed that too much consumption of the cake causes intoxication.

CASSAVA PONE

A delicious, traditional sweet treat introduced by the island's earliest settler, made from cassava and coconut.

SWEET BREAD

This oven baked bread is usually enjoyed throughout the year, however, it is a favorite during the Christmas season. Sweet bread should be served warm, sliced and accompanied by a tall glass of iced Mauby drink (a local beverage made from mauby bark) or for the Christmas holiday, Mauby can be substituted with a glass of iced Sorrel drink.

SALT BREAD

This traditional bread made in Barbados is one of the only breads that isn't very sweet. However, don't let the name fool you. This bread is definitely not salty. Salt bread can be used to accommodate almost any filling.

This local delicacy is the housing for the popular bread & two which consists of salt bread filled with two fish cakes.



Christmas

MUST HAVES | THIS FESTIVE SEASON

HAM CUTTER

Islander's favorite sandwich. Salt bread filled with slices of traditional baked ham. It is often served with spicy Bajan pepper sauce.

PEPPER POT

Festive food often eaten on Christmas Day in Barbados. It is a stewed meat dish with flavored spices, cassareep (syrup made from cassava) and hot pepper.

JUG JUG

This is a traditional Barbadian dish with pigeon peas as the main ingredient. The green peas are boiled with small amounts of salt meat and pork, with the stock-poured off. The meat, peas and seasonings are minced and a quantity of guinea corn flour is added and then cooked for about 30 minutes.

HAM

Baked leg ham glazed and garnished with cloves and pineapple rings.



Activities Schedule

Monday, 15 December

Grace Bible presents It's Christmas

5:00Pm - 6:00pm

Tuesday, 16 December

Manager's Cocktail Reception
ft Eagle Hall Primary School Choir

6:00pm - 7:00pm

Wednesday, 17 December

Stargazing at The Harry Bayley
Observatory (\$)

5:00pm - 7:30pm

Thursday, 18 December

Ocean Hotels Family Picnic
Bathsheba (\$)

10:00am - 4:00pm

Friday, 19 December

The Rockley Scenic Tour (\$)

5:00 pm - 6:00pm

Saturday, 20 December

Christmas Movie Night
TBA

6:00pm - 10:00pm

Sunday, 21 December

Christmas Karaoke

5:00pm - 9:00pm

Monday, 22 December

Kid Club Activities

12:00pm - 1:00pm

Tuesday, 23 December

Manager's Cocktail Reception

5:00pm - 7:00pm

\$ - To book, please see Front Desk

Activities Schedule

Wednesday, 24 December

Christmas Eve shopping with Vendors

5:00pm - 7:00pm

Thursday, 25 December

Festive Breakfast

7:30am - 10:30am

Christmas Lunch (\$)

12:30pm - 4:00pm

Take A Photo with Santa

12:45pm - 1:15pm

Christmas Dinner (\$)

6:00pm - 9:00pm

Friday, 26 December

The Rockley Scenic Tour (\$)

10:00am - 2:30pm

Saturday, 27 December

Rockley Beach Fun Friday Activities
Build the Best Sandcastle, Beach Tennis
Dog and Bone, Tug-O-War Competition

12:30pm - 1:30pm

Sunday, 28 December

Karaoke

5:00pm - 9:00pm

Tuesday, 30 December

Sunset Walk

5:00pm - 9:00pm

Wenesday, 31 December

Rocking at the Rockley (\$)
New Year's Eve Party

7:00pm - 1:00am

\$ - To book, please see Front Desk



the
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Christmas MENU

12:30PM - 4:00PM

All Aboard the Sleigh Hearty Soup

Ginger Spiced Carrot and Lentil Soup topped
Smoked Bacon Bits

Passing the Pole Cold Selection

Garland Greens with Festive Cranberry Vinaigrette

Reindeer's Waldorf Salad

Toy Shop Pesto Pasta Salad with Confit Cherry Tomatoes

Mrs. Claus' Cabbage and Berry Slaw

Underneath the Lights Carving Station

Malted Brown Sugar Leg Ham with an Apricot and
Scotch Bonnet Chutney

US\$75 per person; children under 12 half price

Christmas MENU

12:30PM - 4:00PM

Down the Chimney Hot Selection

Grinch's Green Peas and Rice

Mistletoe Magic Mac Pie

Caroler's Cinnamon Sweet Potato Pie

Fireplace Roasted Winter Vegetables

Santa's Sorrel Shandy Glazed Chicken with
Traditional Stuffing

Delightful Dill and Lemon Marinated Mahi

Stocking Full of Sweets Dessert Corner

Drunken Elves Rum Cake

Santa's Helper Peppermint Cookies

Winter Green Double Chocolate Cupcakes

Ebenezer Eggnog infused Cheesecake topped with
White Chocolate Whip

Sticky Toffee Pudding with Rich Creme Anglaise

US\$75 per person; children under 12 half price



RETRO NEW YEAR'S EVE

WEDNESDAY | 31 DECEMBER | 7 PM

US \$150 PER COUPLE | US \$90 PER PERSON

Complimentary Welcome Cocktail

Delectable Buffet Menu

Glass of Champagne at midnight

Live saxophonist from 7 PM to 9 PM

Dance the night away with our DJ until 1 AM

guestservices@therockleybarbados.com

☎ 435-8561

the
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Happy New Year!

May the new year bring health, beach
and happiness to you and your entire family!



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