



# December & Holiday 2020 EVENTS



**Hilton**

ARUBA CARIBBEAN  
RESORT & CASINO

**TREE OF GIVING**

December 7 - 25  
Aruba Tower Lobby

Spread the joy further this Christmas with our Tree of Giving. Purchase a poinsettia, help us build our poinsettia holiday tree, and we will donate your \$25 purchase to Aruba's food bank [FPNC](#).

The hotel will use all proceeds to purchase food for the food bank.

**MENORAH LIGHTING CEREMONY**

December 10 | 6pm  
Aruba Tower Lobby

Come join us as we light the menorah together with Rabbi Daniel Kripper.

**WINE & CHEESE PAIRING**

December 23 & 30 | 5pm - 6pm  
Sunset Grille

Join us for an exclusive pairing of premium wines and cheese selected by Aruba's local sommelier.

**LOCAL GAITA TRADITION**

December 24 | 6pm - 8pm  
Mira Solo Lobby Bar

Experience the Aruban holiday tradition of Gaitas. Gaita bands are the local take on Christmas carols, and are made up of a line of female singers accompanied by musicians playing local instruments and perform throughout December at shopping malls, other island businesses, and private residences.

**FESTIVE HOLIDAY MENU**

December 24 - 26 | 5:30pm - 10:30pm  
Sunset Grille | \$59\* per person

Join us for a spectacular three-course

Holiday menu at Sunset Grille, with the option to enhance your dining experience with an unlimited flow of wines.

**VERY MERRY SUNSETS**

December 24 - 26

Select your own private sunset dining adventure with a bespoke five-course experience at the breathtaking location of your choice, while being pampered by your personal Sunset Concierge. Visit our Sunset Concierge desk in the lobby every day starting at 1pm.

**CHRISTMAS CAROLS, EGGNOG & WARM CIDER**

December 25 | 2pm - 4pm

Enjoy complimentary eggnog and warm cider around the Christmas Tree while listening to festive Christmas carols.

**DANDE**

December 31 | 12 Noon  
Starting point: Castaways

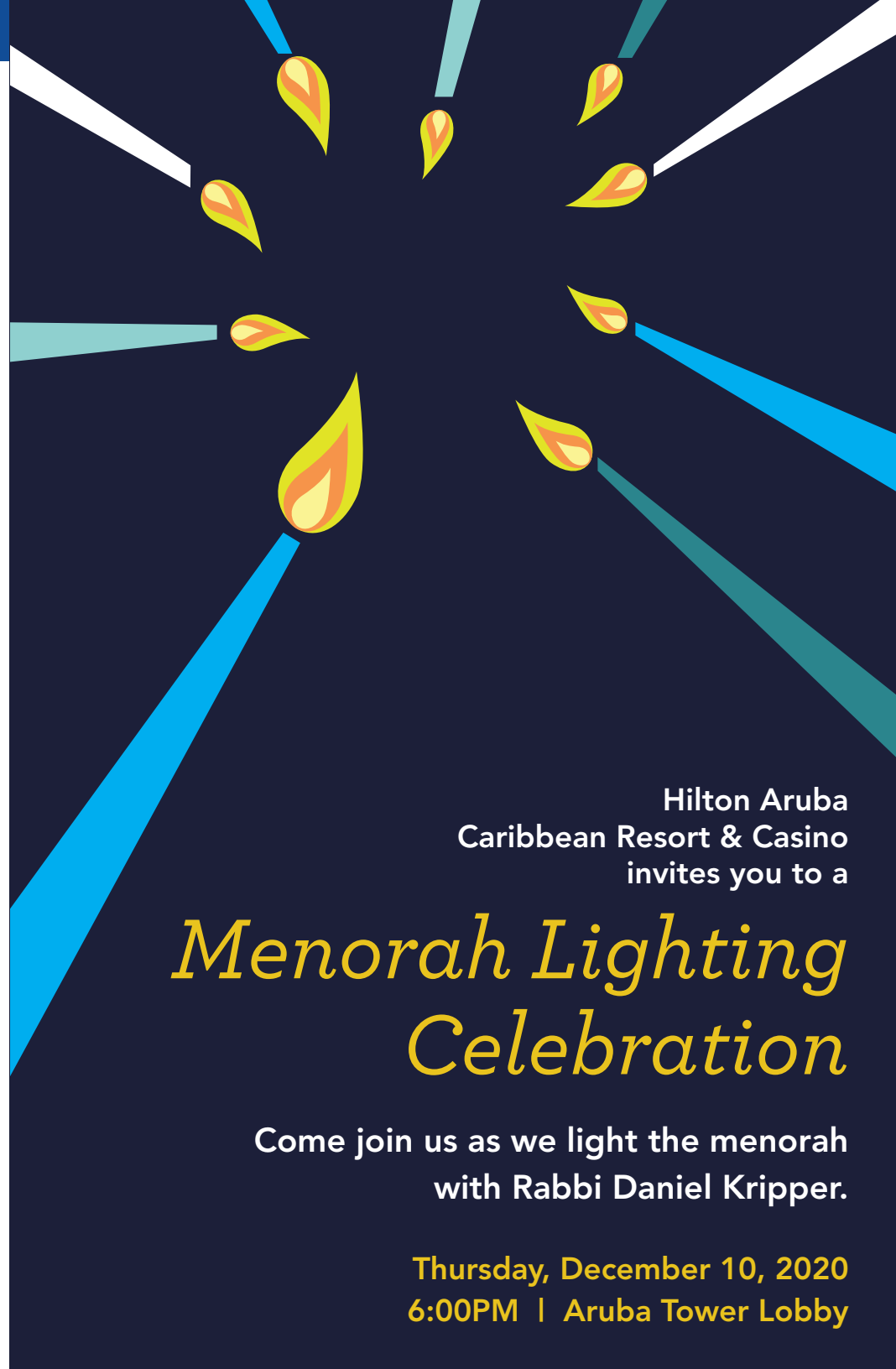
Dande is the Aruban music played to welcome the New Year. It is a unique tradition where the band visits homes and businesses, singing only one special song, in Papiamentu. At the end a hat is passed around to collect tokens of appreciation.

**NEW YEAR'S EVE DINNER**

December 31 | 5:30pm - 10:30pm  
Sunset Grille

Join us for an elegant three-course menu featuring the finest steaks and seafood specialties, highlighting the taste of Sunset Grille. Dinner is served in two seatings: 5:30pm - 7:30pm and 8:30pm - 10:30pm.

\*Price is subject to 18% service charge.



Hilton Aruba  
Caribbean Resort & Casino  
invites you to a

# Menorah Lighting Celebration

Come join us as we light the menorah  
with Rabbi Daniel Kripper.

Thursday, December 10, 2020  
6:00PM | Aruba Tower Lobby

**STAND UP PADDLE BOARDING**

Mondays, Wednesdays and Fridays | 9:30am

Meet at Activities Center

Explore Aruba’s beautiful Palm Beach on top of a paddle board.

**KAYAK FOR TWO**

Saturdays & Sundays | 9:30am

Meet at Activities Center

Join us for fun or for a bit of exercise on our 30-minute Kayak tour.

**CYCLING TOUR TO CALIFORNIA LIGHTHOUSE**

Tuesdays and Thursdays | 9am

Meet at Activities Center

Take a scenic tour of Aruba’s coastline. Approximately 4 miles each way.

*All of the above activities require advanced online registration. Limited space available.*

*At Your Leisure*

Complimentary activities to enjoy on your own, every day between 12 noon and 3:30pm.

- Ping Pong
- Soccer
- Horse Shoes
- Shuffleboard
- Corn hole
- Croquet
- Bocce Ball

*Spaliday Menu*

**CHEERS TO YOU!**

Couples Coconut Massage  
50 or 80 minutes  
\$255 or \$380 per couple

**HEAD TO TOE HOLIDAY SPA RETREAT**

Morning or Afternoon Spa Package  
75 minutes | \$200  
Including a light lunch from Gilligan’s, Relaxation Massage (50 min) with Shoulder, Neck & Scalp Enhancement (25 min)

**CARIBBEAN HOLIDAY GETAWAY**

Body Wrap  
80 minutes | \$225

**BOURBON, PUMPKIN SPICE AND EVERYTHING NICE**

Body Treatment  
80 minutes | \$225

**TWINKLE TOES**

December 23 -30  
Complimentary nail polish application for ages 6-12. Adult must be present. Advanced registration required by calling ext. 6052. Space is limited.

[CLICK HERE TO BOOK](#)



Monday - Sunday | 9am - 6pm

For reservations, dial resort extension 6052.

TIME	SUN	MON	TUE	WED	THU	FRI	SAT
9AM			Cycling Tour AC		Cycling Tour AC		
9:30AM	Kayak AC	Paddle Boarding AC		Paddle Boarding AC		Paddle Boarding AC	Kayak AC
10AM			Pool Yoga NP	Mystical Flow GL			
11AM		Pool Aerobics NP			Pool Aerobics NP		
11:30AM	Beach Tennis BT						

**CLASS LOCATIONS**

AC = Activities Center  
FC = Fitness Center  
GL = Grass Lawn  
NP = North Pool  
SL = ShocoLand Area

**INTENSITY LEVEL**

- = High
- = Moderate
- = Low

**PERSONAL TRAINING**

One-on-one sessions for all levels. Multiple sessions pricing is available. 24 hours advance notification required.

Email [auahh\\_eforea\\_aruba@hilton.com](mailto:auahh_eforea_aruba@hilton.com) for more information

**PRIVATE FITNESS CLASSES**

For private classes up to 5 guests. Advance reservations are required.

## POOL AEROBICS

Mondays & Thursdays | 11am  
Meet at the North Pool

Aerobic exercises in shallow water with upbeat music.

*Advanced online registration required.  
Limited space available.*

## POOL YOGA

Tuesday | 10am  
Meet at the North Pool

A combination of different yoga aspects such as physical techniques, breathing and focusing on your body position in shallow water. Improves the connection between body and mind with a touch of fun.

*Advanced online registration required.  
Limited space available.*

## MYSTICAL FLOW

Wednesdays | 10am  
Meet at the Grass Lawn

Mystical flow focuses on the roots of yoga tradition, which uses yoga as an instrument to reveal the truth of our existence, the spiritual being, wed with indigenous spiritual practice.

*Advanced online registration required.  
Limited space available.*

## DIY ALOE SCRUB

Daily | 9am - 3pm  
eforea spa

Personal DIY aloe scrub available daily between 9am and 3pm.

## BEACH TENNIS

Sundays | 11:30am  
Meet at the Beach Tennis Court Area

Join our beach tennis referee for this fun game that has elements from tennis and volleyball and is played at our beach tennis court.

*Advanced online registration required.  
Limited space available.*

## DIVE-IN MOVIE NIGHT

Thursdays | 7pm - 9pm  
South Pool Deck

Enjoy some cozy time together under the stars and watch all-time favorite Holiday movies on a big screen around the pool deck. Come early to reserve your perfect spot and inflatables to enjoy the movie from the water.

December 3 | The Polar Express  
December 10 | The Grinch  
December 17 | Elf  
December 24 | Home Alone  
December 30 | The Santa Clause

## DIVE-IN FOOTBALL NIGHT

December 28 | 9:15pm Kick-off  
South Pool Deck

Buffalo Bills vs. New England Patriots.  
Watch the game on the big screen from our floats and order food and drinks from servers right in the pool!

## INSTA-FRIENDLY SPOTS

Take a tour of the resort and discover our most insta-worthy spots. Hints: the waterfall, bird garden, hammocks around the pool and sunsets on the beach.

## Holiday Experiences

### LETTERS TO SANTA

December 18 - 23

Write to Santa at our letter writing station in the lobby. Write your letter and receive a response from Santa.

### MEET SANTA ON THE BEACH

December 21 | 11am  
Beach

Greet Santa as he arrives by sea. No reindeer needed for this Santa!

### SURPRISE DROP-IN FROM SANTA'S ELVES

December 24 | 7pm - 9pm

Santa's Elves will bring cookies and milk or hot chocolate to your room to help you drift off to sleep and await Santa's visit. For kids 4-12.

*Advanced online registration required. Limited space available.*

### HOLIDAY PALAPA

We are bringing the holidays to the beach. Book one of the exclusive holiday themed palapas.

### FROSTY THE SANDMAN

December 1 - 31

Daily between 9am and 11am upon request.

Swap your snowman at home for a sandman in Aruba with the Resort's Frosty the Sandman Program. When visiting the pool & beach, our Activities Attendants are more than happy to offer a personal Frosty the Sandman kit that contains fun props such as decorative starfishes, sunglasses, fedoras and driftwood to inspire creativity.

### PERSONAL BIRD HOLIDAY ENCOUNTERS

Daily between 10am and 11am upon request.

Bird Garden | Complimentary

Take a very special holiday picture this year with one of our resort's pets in our tropical bird garden. Our bird whisperer Victor will be more than happy to have them pose with you and take the picture.

*Advanced online registration required. Limited space available.*



**PRIVATE BEACH SIDE S'MORES**

Beach Aisle | \$10 per family

Enjoy making s'mores with the family by the beach on our beach side fire pit. Parental supervision is required.

**PRIVATE MAGICAL STARGAZING**

eforea Beach | Complimentary

Watch the stars and learn about the galaxy during this personal starry experience. Parental supervision is required

**BLANKET FORT MAKING**

Custom Locations | Complimentary

Using sanitized sheets, your kids will build a blanket fort with our fort experts. Parental supervision is required.

**TORTUGA (TURTLE) CLASS**

Custom Locations | Complimentary

One of our turtle experts will share interesting facts about the different turtles that live in the Aruban waters and hatch on our beaches. A great educational experience for the entire family and your children will receive a nice turtle souvenir. Parental supervision is required.

**CUPCAKE DECORATING**

Custom Locations | \$15 for 4 cupcakes

Your little ones will receive their personal cupcake kit to decorate their cupcakes.

**RESORT HISTORY SCAVENGER HUNT**

Various Locations | Complimentary

There is so much history to be found at this property. Learn some interesting facts about the architecture of this building during this fun scavenger hunt for the family. Parental supervision is required.

**BEACH MARBLE RACE**

Your own or a designated beach palapa  
Complimentary

Build your own marble race track with our race track experts and race as marbles through the sand. The winning family member wins a prize and you get to keep the marbles so you can keep on racing for the rest of the day. Parental supervision is required.

**SLIME MAKING**

Custom Locations | Complimentary

This popular activity will keep your kids entertained and you don't have to worry about the mess, we will take care of it. Protective disposable aprons will be provided. Parental supervision is required.

**PLANT YOUR OWN ALOE**

Beach Tennis Area | Complimentary

Kids get to plant their own mini aloe in our aloe garden. Our Aloe Master teaches them some fun facts about this amazing plant. Parental supervision is required.



# Holiday Cookbook

# Mashed Sweet Turnips

JUSTIN CARSON | DIRECTOR FOOD & BEVERAGE

*My Mum makes this every year for the family. My Dad always complains that he has to lug my heavy turnips around in his luggage and sneak it through customs, LOL.*

*You can bet two weeks before they are leaving I will be calling them to see if they bought them yet. Yummy, too bad this Christmas I won't be able to have it :(*



Preparation 20 - 30 minutes

Servings: 4 - 6

## Ingredients

- Sweet Turnips
- Salted Butter
- 1 tbs Brown Sugar
- Salt to taste

## Preparation:

- Slice a big turnip from the root to the top. (Should be around a 1/4 of an inch thick)
- Peel the skin off then cut them smaller and put them in a pot.
- Boil with just water and salt.
- When they are cooked drain the water out. Mash them and add delicious salted butter with a tablespoon of brown sugar.

# Soft Heart Waffles

MARIELLE SMEETS | SR. DIRECTOR RESORT EXPERIENCE

**Preparation 50 minutes**

**Servings: 20 rosettes**

*The recipe for these soft heart waffles is my grandfather Opa Smeets' recipe. My grandfather used to make complete towers of these waffles and distribute them to the family for Christmas and New Year's Eve.*

*They are also delicious with a cup of coffee or tea year round.*

*In the past there was often a large tower of waffles on the table at my grandparents' house, of course always richly sprinkled with icing sugar. I remember it so well! These heart waffles have something nostalgic for me.*



## Ingredients

- 1 kilo self-raising baking flour
- 6 eggs
- 500g butter at room temperature
- 750ml milk
- 500g sugar
- 5 bags of vanilla sugar
- 1 pinch of salt

## Preparation:

- Beat the butter and both sugars in a bowl until it becomes soft and creamy.
- Mix the eggs 1 at a time, then add the next one when the previous one is fully incorporated into the batter.
- Sift the flour over it and add the milk and salt. Mix until smooth.
- Heat your waffle iron and grease a little.
- Spoon a heap of batter into your waffle iron each time and bake for a few minutes until your waffles are cooked and golden brown.

# Fruit Salad a la CK

CKAREN DE LA CRUZ | RESERVATIONS MANAGER

*It is a Filipino tradition to have "Noche Buena" a meal shared by families on Christmas Eve. It was a childhood treat every time my Mama served the sweet and colorful fruit salad on our table.*

*Our yearly tradition continues as I make my own version of the Filipino Fruit salad for my children.*



**Preparation 30 minutes**

**Servings: 8-10**

## Ingredients

- 1 Can (1 lbs.) Fruit Cocktail
- 100g Seedless Grapes
- 1 Red Apple (Diced)
- 1 Jar (350g) Macapuno String (or Fresh Shredded Young Coconut)
- 1 Jar (350g) Coconut Gel
- 1 Jar (350g) Sugar Palm Fruit
- 1 Can (300g) Table Cream (Chilled)
- 150g Sweetened Condensed Milk

## Preparation:

- Drain fruit cocktail.
- Rinse and drain macapuno string, coconut gel and sugar palm fruit.
- Combine all drained ingredients and fresh fruits in a bowl.
- Mix the chilled table cream and condensed milk then pour it over the mixed fruits and stir to coat well.
- Taste and add more condensed milk for preferred sweetness.
- Cover the bowl and allow chilling at least 2 hours, stirring once more before serving.



# Black Truffle Orange Guinea Fowl

KATIA SOUJOL | EXECUTIVE SOUS CHEF

*This is a classic recipe from the countryside in France where poor people used to hunt pheasant or guinea fowl the week before Christmas.*

*Black truffle is often given as a payment or gift for a service by locals and is enjoyed during the feast of the holy night after the midnight mass.*

**Preparation: 1 Hour 45 Minutes**

**Servings: 6**

## Ingredients

- 1 Guinea fowl 1.5 kg
- 4 Oranges
- 12 Sage leaves
- 1/2 head of Garlic
- Thyme
- Rosemary
- 3 tbs Oil
- 2 tbs + tbs Honey
- 20g + 20g Butter
- 40cl of Chicken stock
- 600g Large Diced Potatoes
- 200g Large Diced Carrots
- Black shaved Truffle to stuff and for the Jus Facultatif
- 200g Large Diced Onions
- Salt & Pepper to taste

## Preparation:

- Melt the butter and mix with the honey; add the juice of 1 orange and let it rest.
- Wash and cut 3 whole oranges into 8 or 10 pieces; mix them with the sage, 1/2 of the garlic, thyme, rosemary, salt and pepper and 2 tbs of honey. Stuff the bird with it and sew it so all the stuffing stays inside.
- Season the outside of the bird: rub it with some oil and put it on the top of the potatoes, carrots, onions and fresh unpeeled garlic. Put it in the oven pre-heated at 375 F.
- You can add sliced black truffle inside under the Guinea fowl skin for extra flavoring.
- Cook for 15 minutes on each side, starting with the bottom until golden brown all over (approximately one hour total).
- While roasting, coat the Guinea fowl with the honey butter sauce often so it doesn't dry and gets a shiny coat.
- Take out of the oven let rest 10 minutes before cutting so it stays juicy.
- Strain the juice of the dish and mix with the chicken stock and some fresh butter; let it boil and reduce for about 10 minutes; add truffle in at the last minute.
- Slice the bird and put the meat back on the top of the cooked vegetables. Serve the sauce separately.

# Pickled Cucumbers

VASCO V. BASELLI | GENERAL MANAGER

*This recipe has been prepared for many generations. These pickled cucumbers become better the longer you store them, which can be up to one year if maintained in a cool and dark place. No matter what meat we had for our Christmas Eve dinner, we always had these pickled cucumbers on our table.*



**Preparation: 3 Days**

**(Total marinating time)**

## Ingredients

- 2 lbs Cucumbers, peeled and seeded
- 1.5 lb Sugar
- 2 Cinnamon Sticks
- 10 Whole Cloves
- Sliced Ginger Root (optional)
- Mason Canning Jars

## Preparation:

- Cut cucumbers into 0.5" half-moon slices and place in stainless steel or crock pot and cover with white wine vinegar. Let sit for 24 hours.
- Strain cucumbers (discard vinegar), add sugar, cinnamon and cloves. If you wish, you can also add slices of one whole ginger root. Allow the mixture to sit for 2-3 hours to extract juices from cucumber.
- Slowly bring the mixture to a simmer until cucumbers become slightly transparent. Turn off heat and let mixture rest for 24 hours.
- Remove cucumbers and boil the liquid until quantity is reduced by half and you obtain a syrupy texture. Pour the hot liquid over the cucumbers and let it rest for another 24 hours.
- If the mixture has become watery again, repeat the previous step. Otherwise, proceed to portion the mixture (including spices) into individual sterilized mason jars.



**Hilton**

ARUBA CARIBBEAN  
RESORT & CASINO