

THE HOUSE OF
Celebration



LIVE EXQUISITE.
CELEBRATE LAVISHLY.

From Champagne sabrage to lavish holiday feasts,
the spirit of revelry comes to life in exquisite
fashion at the House of Celebration, where timeless
rituals become new traditions.

Join us as we pay homage to the lavish and storied
festivities of the Astors, the brand's founding family,
through celebratory moments throughout the year
in true St. Regis fashion.



ST REGIS
LA BAHÍA BLANCA • TAMUDA BAY

Extraordinary Stays



A Coveted Autumn Stay

Indulge in a refined Autumn holidays stay on the seamless shores of Tamuda Bay, members enjoy up to 30% discount on their stays.

Discover The Resort



A Warmly Magical Christmas

The Best Address for a holiday escape filled with luxury, elegance, and the magic of a warm Christmas celebration by the Mediterranean.

Discover The Package



A Gilded New Year

Welcome the New Year 2026 at The House of Celebration with an exceptional stay, exquisite dining, and glamorous gilded age festivities.

Discover The Package

Unique Culinary Experiences: *The Festive Afternoon Tea*

During the Gilded Age, Caroline Astor invited close friends to indulge in afternoon tea at her New York City home. Today, the societal pastime is a cherished tradition at The St. Regis La Bahia Blanca Resort, Tamuda Bay.

This season, we invite our Luminaries to embrace the spirit of the holidays with a local touch. Delight in our festive Afternoon Tea, inspired by treasured Moroccan and international customs, and crafted to celebrate the joy of sharing.

November 1st to December 31st, 2025

The St. Regis Bar or Olive Garden

450MAD per person

03:00pm – 06:00pm

Reservations:

sr.ttubb.reservation@stregis.com

+212 5 39 66 60 60



Unique Culinary Experiences: *Ginger Cookies Decoration Classes*

Laughter fills the air as little hands dusted with flour bring festive magic to life. In the heart of The St. Regis La Bahia Blanca Resort, Tamuda Bay, our youngest Luminaries are invited to decorate their own ginger cookies, guided by our talented pastry chefs.

From cheerful shapes to colorful icing and sweet sprinkles, each cookie becomes a tiny masterpiece, warm aromas of cinnamon and ginger swirl through the room, wrapping every moment in comfort and delight — a memory to cherish long after the cookies are gone.

Every Sunday, starting December 7th, 2025

The St. Regis Pâtisserie

For in-house Luminaries

Reservations:

sr.ttubb.reservation@stregis.com

+212 5 39 66 60 60



Extraordinary House Celebrations: *The Christmas Dinner*

This Christmas Eve, The St. Regis La Bahia Blanca Resort, Tamuda Bay transforms into a haven of festive enchantment. Amid the glow of festive lights and the warmth of seasonal cheer, our Luminaries will gather by the Mediterranean for an evening of elegance and celebration.

Our Executive Chef Jaouad Boulaayat presents a refined menu of Christmas classics reimagined with contemporary flair, creating a festive dining journey where each detail reflects the timeless sophistication of St. Regis traditions.

December 24th, 2025
Baie Blanche Brasserie
890 MAD per person

Reservations:
sr.ttubb.reservation@stregis.com
+212 5 39 66 60 60



The Christmas Dinner Menu

AMUSE-BOUCHE

Mini Crisp Tartlets
With Wild Mushrooms & Parmesan

STARTER

Salmon Tartare
Avocado Mousse & Lemon Pearls

MAIN COURSE

Roasted Veal Tenderloin
Carrot Purée & Black Truffle Sauce

PRE-DESSERT

Verbena & Strawberry Verrine

DESSERT

Pistachio Christmas Tree

Chef Jasuad Boulaayat





Extraordinary House Celebrations: *The New Year Golden Soirée*

The grandeur of the Gilded Age comes to life along the tranquil shores of Tamuda Bay for the 2026 New Year's Eve. Inspired by the dazzling soirées once hosted by the famed Astor family, The St. Regis La Bahia Blanca Resort, Tamuda Bay transforms into a stage of radiant splendor.

Beneath the shimmer of warm lights, the sound of strings drifts through the air as Luminaries, adorned in elegant evening finery, glide through a world of grace, sophistication, and timeless celebration.

December 31st, 2025

07:00pm – 02:00am

1950 MAD per person

Dress Code: Shimmering Gold and Glitters

Reservations:

sr.ttubb.reservation@stregis.com

+212 5 39 66 60 60





The New Year Dinner Menu

AMUSE-BOUCHE

Savory Macaron

With Foie Gras & Black Truffle

FIRST STARTER

Seared Scallops

Ginger Carrot Mousse & Coconut Milk Espuma

SECOND STARTER

Octopus Carpaccio

Marinated with Citrus, Caviar & Kaffir Lime Gel, Dusted with Black Olive & Sprinkled with Edible Flowers

FIRST MAIN COURSE

Seared Lobster

Truffled White Wine Sabayon, Jerusalem Artichoke Purée & Microgreens

SECOND MAIN COURSE

Gastronomic Chicken Ballotine

Stuffed with Foie Gras & Morels, Pak Choi & Truffled Jus

PRE-DESSERT

Iced Nougat with Dried Fruits

DESSERT

New Year Symphony

Crunchy Hazelnuts, Velvety White Chocolate, Exotic Passion Fruit & Light Dark Chocolate

Chef Jaouad Boulaayat

Unique Culinary Experiences: *The New Year Gourmet Brunch*

The new year unfolds in a setting of effortless sophistication at The St. Regis La Bahia Blanca Resort, Tamuda Bay. Along the gentle curve of the Mediterranean, a refined seaside brunch awaits, a symphony of artistry and flavor that features exquisite dishes, gourmet delicacies, and indulgent desserts.

Each moment captures the essence of new beginnings, elevated by the timeless elegance and impeccable signature service of St. Regis.

January 1st, 2026
Baie Blanche Brasserie
11:00am – 01:00pm
900MAD per person

Reservations:
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Timeless Rituals

Sabrage

Dating back to the battles of Napoleon Bonaparte, who famously opened Champagne with his saber in both victory and defeat, the art of sabrage is the signature ceremony of the St. Regis Evening Rituals.

Afternoon Tea

Our sensory Afternoon Tea experience features exquisite culinary delicacies that take you on a refined journey from London's drawing rooms to Tetouan's courtyards.

Bloody Mary

First crafted at The St. Regis New York's legendary King Cole Bar, the Bloody Mary is the signature St. Regis cocktail.

The St. Regis La Bahia Blanca Resort, Tamuda Bay's version of this iconic cocktail, christened "*The Bahia Mary*", is an experience not to be missed.



We look forward to welcoming you for our exquisite
season festivities at The Best Address on the shores
of Tamuda Bay, The St. Regis La Bahia Blanca
Resort, Tamuda Bay.

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