Eden Resort & Suites

Christmas Brunch 2026

Friday, December 25, 10:30 a.m. – 3:00 p.m.

Reservations Required

Salad Bar

artisan greens, spinach, & romaine lettuce with toppings to include grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, chicken, ham, cheddar cheese, bleu cheese crumbles, croutons, broccoli salad, pasta salad, tomato mozzarella salad, and assorted dressings

Soup

crab bisque GF

assorted crackers & croutons

Displays

seasonal fruit to include melons, pineapple, grapes, and berries GF V

cured meats and imported & domestic cheeses GF

artisan breads & rolls with marmalades, jams, and flavored butters

smoked salmon display to include red onion, cucumbers, whipped cream cheese, capers, tomatoes, and assorted mini bagels *(processed in a facility that may contain nuts)*

Copper Top Hearth

made-to-order omelets, eggs, and grilled steak* GF

made-to-order pancakes, Belgian waffles, and cinnamon French toast

raspberry beignets, cinnamon buns, and toppings

Breakfast

scrambled eggs, sausage, bacon, and breakfast potatoes GF

classic eggs benedict: English muffin, poached egg, Canadian bacon, hollandaise, & chives

Danish, cheese blintzes, muffins, doughnuts, and pastries

Carvery

classic prime rib roast with au jus & horseradish GF

smoked bone-in ham with citrus-cranberry mustard GF

herb-roasted turkey breast with cranberry sauce GF

mini crab cakes with tartar sauce & cocktail sauce

Entrées & Holiday Trimmings

red currant glazed salmon with harvest vegetable medley GF

chicken cacciatore with Tuscan-roasted vegetables GF

cider-glazed pork loin with bistro potato hash GF

mashed potatoes GF V bacon, cheddar cheese, & scallion toppings on the side

roasted baby carrots GF V

herb butter green beans GF V

Pasta Station

made-to-order pasta featuring penne, fettucini, and tricolor tortellini with your choice of toppings to include chicken, Italian sausage, shrimp, spinach, tomatoes, peppers, mushrooms, and parmesan, and your choice of sauces to include marinara, alfredo, beef bolognese, and pesto

gluten-free† pasta available upon request

Desserts

variety of miniature cakes, pies, tarts, and mousse; fried cheesecake; coffee station with flavored syrups; and Italian gelato bar with assorted sauces and toppings

Beverages

soda, lemonade, fruit punch, iced tea, juice, milk, coffee, and tea

one complimentary glass of champagne, mimosa, or Eden sunrise per adult

alcoholic beverages available to purchase

62+: $54 | 13-61: $59 | 6-12: $27 | 5 & under: free

GF – gluten free† V – vegetarian (ask about our vegan options)

Please inform your server if a person in your party has a food allergy.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

†Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any gluten-free item is completely free of gluten

15% gratuity added to parties of 10 or more | Not available for room service or takeout