

COME
AS YOU
GLOW TO
WELCOME
2023!

**NYE Gala Buffet +
Neon Réveillon**

From 165€ per pax

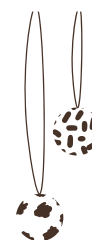


★ 24 DEC

Santa is busy

15:00

Open your presents up with the one and only Mother Christmas.



Xmas

Gala dinner | 19:00

WITH LIVE MUSIC
BY "LRD" TRIO

25 DEC

Movie session

Alone at Home

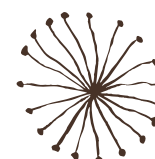
15:00

31 DEC

NYE

Gala buffet | 19:00

WITH LIVE MUSIC
BY "LRD" TRIO



Christmas and New Year Programme

2022/2023

Tuesday, 20th December

- 11:00 **Madeira Flavours**
Vegan & Healthy food workshop with local produce.
@Recharge
- 15:00 **Mixology**
- Learn how to make one of the local drinks with our barman. Today's chosen one is NIKITA.
- 16:00 **By the Sea**
Stand Up Paddle is total freedom! Learn how to master the SUP technique.

Wednesday, 21st December

- 11:00 **Madeira Flavours**
Regional Dishes Workshop
The Queen on this day will be the scabbard fish fillet with banana
- 15:00 **Art In**
Come and watch the charms of our island in a movie session
@Huddle Auditorium
- 16:00 **By the Sea**
Scuba diving lessons with our scuba diving school in the pool

Thursday, 22nd December

- 11:00 **Stand-Up Paddle Yoga**
This is the perfect activity to do in Madeira Island's calm waters.
- 15:00 **Mixology**
Mixology It's time to learn how to prepare the most famous cocktail in the region: PONCHA
- 16:00 **Be Virtual**
Time for a Street Fighter tournament in our arcade games.
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar

Friday, 23rd December

- 11:00 **Get Fit**
Start the day with our energizing Pilates class.
- 15:00 **Snorkeling**
Time for a deep exploration.
- 16:00 **Be Cool**
The workshop "Be DJ for a day" is your opportunity to be the hippest DJ.
- 18:30 **DJ @Recharge Bar**
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar

Saturday, 24th December

- 11:00 **By the Body&Soul**
Start the day with good vibes only with our Tai Chi class.
- 15:00 **Santa is busy, Mother Christmas is coming to NEXT**
Open your presents up with the one and only Mother Christmas.
Meeting point at reception
- 18:30 **Christmas cocktail**
- 19:00 **Christmas gala dinner**
Live music with the "LRD" trio.
- 19:00 **Electro Christmas**
DJ @Cloud Bar

Sunday, 25th December

- 11:00 **By the Body&Soul**
Start the day in the most relaxing way with our Yoga class.
- 15:00 **Movie Session**
It's popcorn time for the Christmas classic "Alone at Home".
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar

Monday, 26th December

- 08:00 **By the Body&Soul**
Join in for a powerful sunrise meditation.
- 11:00 **Get Fit**
Jump for a water aerobics session in the pool.
- 15:00 **Mixology**
Learn to make one of our cocktails. We'll spill the beans!

Tuesday, 27th December

- 11:00 **Gastronomy Workshop**
Hawaiian dishes are this week's delicacies.
- 15:00 **By Land**
Join us for a walking city tour.

Wednesday, 28th December

- 11:00 **Madeira Flavours**
The main dish of this day is the local Espetada.
- 15:00 **Movie Session**
Watch out! The Grinch has checked-in at NEXT.
- 16:00 **By the Sea**
Jump in the pool for a scuba diving lesson!

Thursday, 29th December

- 11:00 **Stand-Up Paddle Yoga**
- 15:00 **Be Bio**
Agro tourism – accept the invitation for a guided tour of our varied species gardens and join in for reforestation programs and biological agriculture with regional products.
- 16:00 **Be Virtual**
Time for a tournament in our arcade games!
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar

Friday, 30th December

- 11:00 **Get Fit**
Start your day off with our energizing Pilates class.
- 15:00 **By the Sea**
Jump in the pool for a scuba diving lesson!
- 16:00 **Be Cool**
Electronic Piano Workshop – This is your opportunity to learn how to be a keyboard player and explore all the sounds. Be a musician for a day.
- 18:30 **DJ @Recharge Bar**
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar



**Saturday,
31st December**

- 11:00 **By The Body&Soul**
End the year in good energy at our Tai Chi class
- 19:00 **New Year's Eve cocktail**
- 19:30 **New Year's Eve buffet dinner**
Live music with the "LRD" trio @Network Bar
- 23:30 **New Year's party @Cloud Bar**
Neon Réveillon
Start the year off in a millennial party where you'll fit right in.

**Sunday,
01st January 2023**

- 11:00 **Yoga**
Start the new year by freeing your mind and body with our Yoga class.
- 19:00 **Get Electro**
Chill with the sounds of our DJ. @Cloud Bar

For more information or to book gala dinners, please contact the reception. The hotel management may be forced to make changes without prior notice.



Christmas Eve Gala Dinner

24.12

COCKTAIL

Octopus yakitori with yakiniku sauce
Piglet belly baos
Cottage cheese bruschettas with cherry tomato jam
Vegetables gyosas

AMUSE-BOUCHE

Glazed scallops served with pea purée
and bacon emulsion

STARTER

Duck foie gras terrine, brioche
with apple compote and unagi sauce

FISH

Fillet of turbot fish with saffron risotto,
asparagus and citrus purée

PALATE CLEANSER

Coconut sorbet

MEAT

Veal loin & shredded ribs, potato confit
with truffle oil and king oyster mushrooms

DESSERT

Baileys mousse served with sugar cane honey
flavoured ice cream and passion fruit ganache

140€

per person

Includes NEXT Premium wine selection, beer, soft drinks,
still & sparkling water, coffee & petits fours

New Year's Eve Buffet

31.12

COCKTAIL

Shrimp in beer battered tempura with fermented garlic mayo
Chicken gyosas
Azuki beans croquette
Blinis with smoked salmon and cheese cream

BAKERY

Focaccia
Sweet potato bread
Homemade butter

COLD CUTS & SALADS

Goat's cheese salad with caramelized walnuts, pear with Port wine and rocket
Quinoa salad with shrimps and citrus
Greek salad with marinated tofu and edamame
Mozzarella di Búfala, cherry tomato and basil salad
Cottage cheese salad with couscous and caramelized walnuts
Cheese board, jam, crackers, grissini, toasties and nuts
Assorted selection of smoked fish
Assorted selection of chorizo and cured ham
Wild pig cured ham
Stuffed lobster
Oysters
Boiled shrimps with salt
Mix of ceviches
Make your own salad:
Fresh salad, crudités and hummus

SAUCES

Vinagrette, cocktail, mayo, ketchup, mustard, balsamic vinegar, extra virgin olive oil & oreganos

SHOW COOKING

Salmon tartar

SOUP

Fish & shrimps soup with aioli & toasties

FISH

Fish & seafood cataplana

MEAT

Confit duck leg with spices & blueberries
Piglet belly

CARVING STATION

Beef Wellington
Salt baked snapper fish

SIDE DISHES

Potatoes au gratin
Glaced vegetables
Jasmin rice with cardamom
Spinach and cottage cheese cannelloni

DESSERT & FRUITS

Orange cake
Tiramisu
Creme brûlée
Stuffed malassadas with sweet potato cream
Red berries pannacota
Traditional King's cake (Bolo rei)

SHOW COOKING

Freshly sliced fruit

SUPPER

Cabbage soup with crunchy chorizo
Mini steak sandwich
Custard tart

165€
per person

275€*
per person

Includes: NEXT Premium Wine Selection, beer, soft drinks, still or sparkling water & coffee

* with supper and open bar from 22:30 to 02:00 at the rooftop bar

