

COME AS YOU GLOW TO WELCOME 2024!



**NYE Gala Buffet +
Alice in Wonderland
Paradise Madness**

From 160€ per pax



24 DEC

Santa is busy

15:00

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



Christmas Eve

Gala dinner | 19:00



WITH LIVE MUSIC
BY "MYSTIC SOULS" TRIO

28 DEC



Movie session

The Grinch
15:00

31 DEC

NYE

Gala buffet | 19:00

WITH LIVE MUSIC



Christmas and New Year Programme

2023/2024



Sunday, 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 "Mystic Souls" trio.
- 19:00 **Electro Christmas**
DJ @Cloud Bar

Wednesday, 27th December

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

Thursday, 28th December

- 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 local produce.
- 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

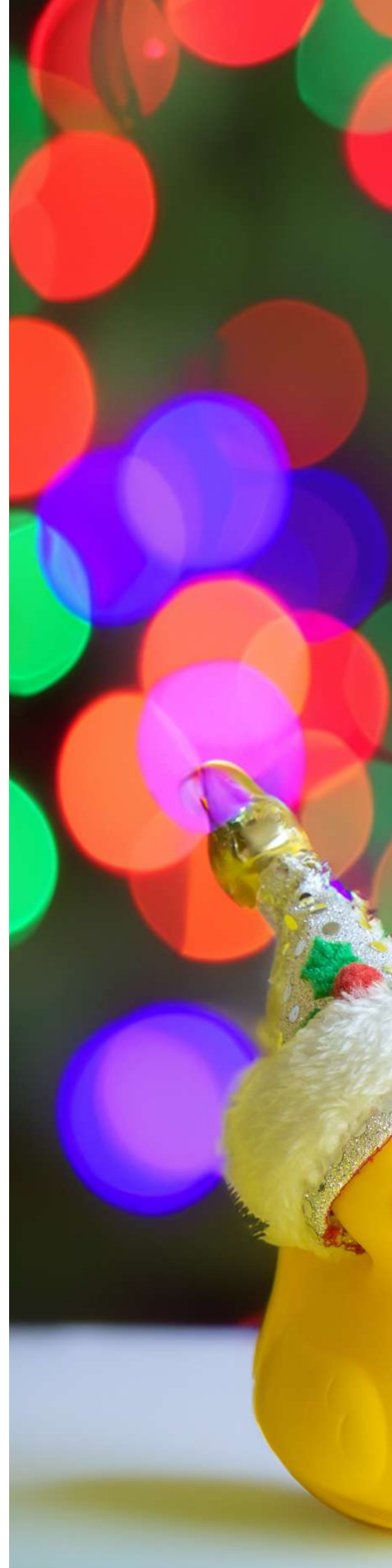
Saturday, 30th December

- 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!
- 18:30 **DJ @Recharge Bar**
- 19:00 **Get Electro**
Chill with the sounds of our DJ.
@Cloud Bar

Sunday, 31st December

- 11:00 **By The Body&Soul**
End the year in good energy at our Tai Chi class
- 18:00 **New Year's Eve cocktail**
@Network Bar
- 18:30 **New Year's Eve Gala dinner**
DJ live Act
@Network Restaurant
- 23:30 **New Year's party Alice @ Wonderland – Paradise Madness**
DJ Nelson Caires & DJ Hot Mood
Start the year off in a millennial party where you'll fit right in.
@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 bao bun
Vegetables gyosas

AMUSE-BOUCHE

Salmon tataki with sesame and chinese cabbage
with unagi sauce

STARTER

Shrimp with truffled potato foam, lemongrass emulsion
and wakame seaweed

FISH

Grouper fish with lime puree, creamy seafood rice
and glazed asparagus

PALATE CLEANSER

Tangerine sorbet

MEAT

Black pig and mendinha croquette, jus flavored with Port wine,
gratin potatoes and baby vegetables

DESSERT

Cottage cheese mousse with sugar cane honey and fleur de sel

150€

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 tempura with fermented garlic mayo
Chicken gyosas
Azuki beans croquettes
Salmon karashi, sunomono and unagi sauce

BAKERY

Focaccia
Fermented dough bread
Homemade butter

SALADS AND STARTERS

Bulgur salad with mushrooms, asparagus, cottage cheese and caramelized dried nuts
Vegan salad with avocado, marinated tofu and edamame
Caprese salad with green pesto
Couscous salad with caramelized goat cheese and sun dried tomato
Cheese, jam, crackers, grissinis, croutons and dried nuts
Smoked fish selection
Smoked ham and chourizo selection
Black pig smoked ham
Beef carpaccio with parmesan and anchovies
Stuffed lobster
Oysters
Boiled shrimps

MAKE YOUR SALAD

Natural salads, crudités & hummus

Sauces:

Vinaigrette, cocktail, mustard
Balsamic vinager, extra olive oil, oreganos

SUSHI STATION

Gunkans, futomaki, uramaki, nigiri, sashimi

HOT DISHES

Seafood bisque flavored with Pernod and garlic & herbs toast
Snapper curry with shrimps, coconut milk and ginger
Braised veal cheek with Madeira wine
Low-temperature roasted lamb shoulder
Roasted baby lamb shoulder

CARVING STATION

Beef Wellington
Salted crusted snapper

SIDES

Potato confit with spices
Glazed vegetables with herbs and olive oil
Jasmin rice with coconut milk and pine nuts
Lime gnochis with parmesan

DESSERT

Apple and caramel tart
Tiramisú
Creme Brûlée
Hawaiian dough stuffed with sweet potato cream
Red berries panacotta
"Bolo Rei" King's cake

SHOW COOKING

Freshly sliced tropical fruit

SUPPER

Cabbage soup with chourizo
Mini steaks sandwich
"Pastéis de nata" Custard tart

175€

per person

Includes: White and red wine Altitude- Douro, beer, soft drinks, still and sparkling wine

160€

per person

290€*

per person

Access to the rooftop with supper and open bar

*Includes: White and red wine Altitude- Douro, beer, soft drinks, still and sparkling wine

