

**COME
AS YOU GLOW
TO WELCOME
2026!**

**NYE Gala Buffet +
Wicked**

From 180€ per pax



24 DEC

Santa is busy

15:00

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



Xmas Eve

dinner | 18:30

WITH LIVE MUSIC
WITH WESTSIDE TRIO

31 DEC

New Year's Eve Cocktail

@NETWORK BAR | 18:00



Christmas and New Year Programme 2025/2026



Wednesday, 24th December

- 11:00 By the Body&Soul
Get into the Christmas mood with epic energy. Join our Tai Chi class
- 15:00 Santa's gone offline, Mrs Claus is in charge!
Gift distribution with meeting point at reception
- 18:00 Christmas cocktail
- 18:30 Xmas eve dinner
Live music with the Westside trio
- 19:00 Electro Christmas
DJ @Cloud Bar



Wednesday, 31st December

- 11:00 By The Body&Soul
Do your final reset of the year. Tai chi to wrap up 2025 with good vibes
- 18:00 New Year's Eve cocktail
@Network Bar
- 18:30 DJ Ryan + Miguel Apolinário (guitar)
@ Recharge Bar & Restaurant
New Year's Gala dinner
Nuno Marcial + Bruno Santos
@Network Restaurant
- 23:30 Wicked New Year's Eve Party
DJ Nelson Caires – electric vibes + DJ Rayko at Cloud Bar

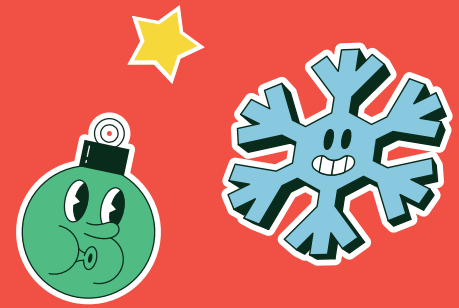


For more information or to book gala dinners, please contact the reception. The hotel management may be forced to make changes without prior notice.



XMAS DINNER

24.12



COCKTAIL

Salmon tartare with Japanese mayo, caviar and kimchi
Codfish croquettes with ginger and miso
Vegetable gyozas with teriyaki



SALAD STATION

Caesar salad with prawns
Couscous salad with tofu, tomato, avocado, cucumber and mint dressing
Curd cheese salad with grilled persimmons, rocket and balsamic
Niçoise salad with seared salmon and sesame
Tropical salad with grilled chicken and pineapple

Build your own salad:

Selection of fresh greens, hummus, crudités and tortillas

Dressings & sauces:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, fleur de sel and oregano

COMFORT STATION

Cream of mushroom and sweet potato with truffled olive oil
Assorted bread selection
House-made butters and olive oil



SEA STATION

Cold

Fish ceviche with citrus and passion fruit
Salmon gravlax with avocado purée, wasabi and cream cheese



Hot

Roasted octopus with smoked paprika
Cod loin with coriander crust and tomato olive oil

BUTCHER'S STATION

Cold

Turkey tonnato
Selection of smoked and cured meats
Serrano ham

Hot

Slow-roasted lamb shoulder
Black Angus roast beef with Madeira wine sauce (carving station)

VEGETARIAN

Aubergine cannelloni with cheese, nuts and tomato jus

SIDES STATION

Roasted potatoes and caramelised shallots with balsamic
Yorkshire pudding
Glazed vegetables with herb butter
Basmati rice with raisins and pine nuts
Ricotta ravioli with confit tomatoes and asparagus

DESSERTS & CHEESE STATION

Selection of Portuguese and international cheeses
House-made jams with crackers, grissini, toasts and nuts
Brioche French toast with sugar and cinnamon
Yule log
Rice pudding
Sugarcane honey cake
Carrot roll
Almond tart

180€

per person

White and red wine LV Lobo Vasconcelos – Alentejo, draft beer, soft drinks and still/sparkling mineral water



New Year's Eve Buffet

31.12

COCKTAIL

Tuna tartare with seaweed
Prawn tempura with tobiko roe mayo and togarashi
Vol-au-vent with wild mushrooms, brie and truffle
Azuki bean croquette with plum vinaigrette

SUSHI STATION

Selection of gunkan, futomaki, uramaki, nigiri and sashimi

COMFORT STATION

"Green Caldron" soup with parmesan foam and toasted pumpkin seeds
Focaccia
Forest bread selection
House-made butters and olive oil

SALAD STATION

Grilled pear salad with chicken, walnuts, honey and frisée
Sweet potato salad with prawns, rocket, beetroot and coriander mayo
Lentil salad with cured ham, spinach and egg
Broccoli salad with hazelnuts, feta and red onion
Vegan salad with avocado, marinated tofu and edamame

Build your own salad:

Selection of fresh greens, crudités and hummus

Dressings & sauces:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, fleur de sel and oregano

SEA STATION

Cold

Selection of smoked and marinated fish
Scallop ceviche with ponzu
Mussel salad with peppers, red onion and honey mustard vinaigrette
Stuffed crab
Goose barnacles
Boiled prawns with fleur de sel

Hot

Monkfish and prawn moqueca
Salt-baked sea bream with citrus butter (carving station)

BUTCHER'S TABLE

Cold

Beef carpaccio with parmesan shavings, rocket and anchovy cream
Selection of smoked and cured meats
Iberian black pork ham

Hot

Crispy suckling pig belly with orange sauce
Venison medallions with wild berry sauce
Beef Wellington (carving station)

VEGETARIAN

Truffled wild mushroom Wellington

SIDES STATION

Roast potatoes scented with rosemary
"Enchanted garden" with baby vegetables
Jasmine rice with cashews and coconut milk
Lime gnocchi gratin with parmesan

DESSERTS & CHEESE STATION

Portuguese and international cheese boards
Toasts, crackers and grissini
Marmalades and jams
Apple and caramel tart
Tiramisu
Lemongrass-infused crème brûlée
Chocolate brownie with forest fruits and salted caramel
Lime cheesecake with red berry coulis
King cake

FRUIT STATION

Freshly sliced seasonal fruit, prepared live

190€

per person // rooftop access, open bar and supper

215€*

per person // dinner

350€*

per person // dinner with rooftop access, open bar and supper

* Beverage service included

White and red wine LV Lobo Vasconcelos – Alentejo, draft beer, soft drinks and still/sparkling mineral water

