

NEW YEAR'S EVE 2025-2026

We have already started making plans for the big end-of-year party. The theme has been set: a simple but memorable celebration, full of joy and comfort. We will celebrate in the way we know best: as a community, around a table, among friends and family, grateful for everything we have received this year, but also for everything that is yet to come.

Our kitchen will once again be the heart of the party. We will prepare a very special dinner, as the last night of the year deserves. With flavours that warm the soul and an atmosphere that invites sharing.

Later, music will take over the night to the sound of the DJ and we will dance until the countdown. When midnight arrives, we will toast under the starlight, with the simple wish that the new year will bring more moments like these: happy and full of life. We look forward to seeing you at this celebration.



7:00 pm - 08:00 pm - WELCOME COCKTAIL

We start the countdown to midnight.

Includes: Beverage selection, good wines, and cheese & charcuterie to open the appetite for dinner.

8:30 pm - 10:30 pm - NEW YEAR'S EVE DINNER

We gather family and friends around the table.

Includes: 5-course menu with wine pairing

* Starter, Soup, Fish Course, Meat Course, and Dessert

* Beverages: Sparkling Wine, White Reserve, Red Reserve, and Port Wine

10:30 pm - 02:30 am - LIVE MUSIC WITH DJ

Drinks are not included during the party

We want the New Year to be filled with joy and the rhythm of good music, so we can dance the night away! The dance floor will be open until 2:30 a.m.

00:00 am - MIDNIGHT TOAST

We welcome 2026 with renewed energy

Includes: Sparkling wine and raisins for the midnight toast.

01:00 am - LATE NIGHT SNACK

They warm the soul (and the stomach) as we take our last dance steps. Hearts - and wishes - held high!

Includes: Caldo Verde soup and pork sandwiches (bifaninhas)



NEW YEAR'S EVE MENU

STARTER

To be informed

SOUP

To be informed

FISH MAIN COURSE

To be informed

MEAT MAIN COURSE

To be informed

DESSERT

To be informed

DRINKS - Wine Pairing

Sparkling Wine, White Reserve, Red Reserve, and Port Wine

- * Alternative menus upon request (children's, vegetarian, vegan);
- * Dietary restrictions and allergies must be reported at the time of reservation (subject to any additional costs);
- * Items not mentioned on the menu are subject to additional cost;
- * Subject to availability and changes without prior notice;
- * There will be no refunds or compensation for unused services/products;
- * Taxes and Services included.



FULL PROGRAM PRICE

FULL NEW YEAR'S EVE PROGRAM INCLUDES:

New Year's Eve dinner menu (drinks not included)
New Year's Celebration with Sparkling Wine and Raisins
Entertainment with live DJ and Late Night Snack

Price per adult: 120,00 € per person

Price per child (from 3 to 12 years old): 60,00 € per person

ACCOMMODATION & BREAKFAST:

Accommodation prices upon request and available on our website
10% discount on advance bookings of this program until December 1st

BOOKING CONDITIONS:

Payment of 50% of the program by the time of booking;
Cancellations received up to 15 days before the scheduled arrival date will not be charged;
Cancellations of less than 15 days, or in case of no-show, will be charged the full amount of the reservation.
Program subject to Hotel availability and with limited numbers.

VAT and service taxes are included in the rates presented in this program