HAPPY 2025 NEW 2026 YEAR

FROM

565€

PER ADULT

// GALA DINNER
AND PARTY
NEW YEAR'S EVE

// 2 NIGHTS

ACCOMMODATION

// BRUNCH

1st JANUARY

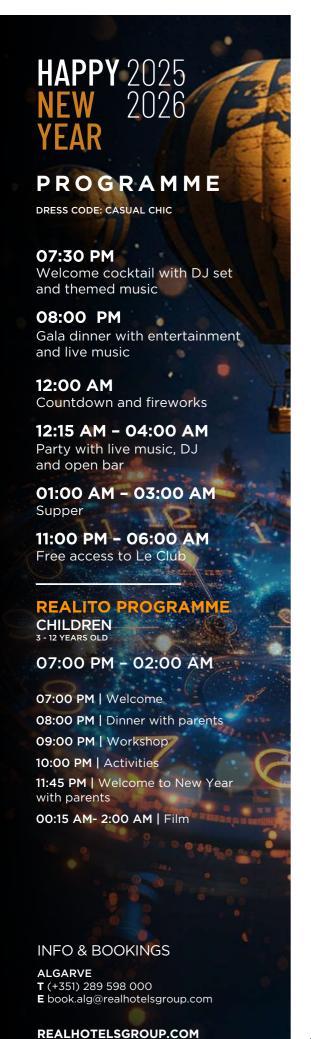
INFO & BOOKINGS

ALGARVE

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31ST DECEMBER

07:30 PM WELCOME COCKTAIL

Crunchy sphere with crab and sriracha mayonnaise

Cod morsel with olive and confit garlic

Mini toast with roast beef, mustard and fresh capers

Foie gras mousse tartlet with caramelised fig and toasted hazelnuts

Sesame cone with babaganoush and fresh pomegranate

Goat cheese and rosemary honey profiterole

08:00 PM GALA DINNER

STARTER

Mini slow-cooked lobster loin, fresh mushrooms and mild Tom Yum cream

FISH

Turbot stuffed with pistachio and shellfish, leek and green apple purée, winter vegetables and champagne sauce

AMUSE-BOUCHE

Gin and citrus sorbet with tonic, fruit roe and peppermint

MEAT

Grilled entrecôte with roasted purple sweet potato mash, green asparagus, crispy parsnip, pickled shallot and red wine jus

DESSERT

Milk Chocolate finger, hazelnut and salted peanut with Madagáscar vanilla ice cream and red berries

Petit fours (Mini macaron, mini almond cake, mini fruit pie and white chocolate truffle with coconut)

DRINKS

"Grande Real Santa Eulália" selection of white and red wine, beer, soft drinks, juices and mineral water

Coffee

12:15 AM OPEN BAR

Selection "Grande Real Santa Eulália" of whisky, rum, vodka, gin, Portuguese liquors, beer, soft drinks and mineral water

01:00 AM SUPPER

Traditional cabbage soup "caldo verde" with black pork chorizo

Rustic bread with roasted chorizo

Mini Steak sandwiches with regional "bolo do caco"

Mini pork sandwiches with caramelised onion in rustic buns

Assorted savouries

Selection of Portuguese cheeses with toasts and pumpkin jam

Prawn salad with mango, romaine lettuce and coriander

Lentil salad with cherry tomatoes, feta cheese and oregano

Chocolate mousse with fleur de sel

Rice pudding with cinnamon

Algarve orange roll

Portuguese custard tarts

Lemon meringue tart

Algarve delight

Sliced fruit (pineapple, melon, mango, kiwi)

Note: Menu subject to ingredient changes without prior notice. Possibility of shared tables.



1ST JANUARY

12:00 - 03:00 PM BRUNCH

BREAKFAST SELECTION

Assortment of bread, croissants and pastries Cheeses, charcuterie and smoked sausages Yogurt and cereals station Scrambled and fried eggs, bacon, sausages, roasted tomatoes, mushrooms, rosti potato

SALADS

Lettuce, tomato, carrot, cucumber, corn
Selection of dressings: vinaigrette, aioli, cocktail
Chickpea salad with codfish, egg and roasted bell peppers
Quinoa salad with pomegranate, cucumber, peppermint and feta cheese
Roasted beetroot salad with orange, arugula and caramelized walnuts
Asian chicken salad with crunchy vegetables and sesame dressing
Cold cuts platter

SUSHI & SASHIMI PLATTER

HOT DISHES

Duck broth with fresh peppermint
Roasted croaker fillets with shrimp sauce
Seared salmon with butter, lemon and crispy capers
Lamb stew with fried bread
Chicken breast stuffed with spinach and mozzarella
Roasted vegetable and ricotta lasagna

DESSERTS

Selection of pancakes and crepes
Toppings: Strawberry, rosemary honey and chocolate
Ice cream station
Chef's dessert buffet
Fruit salad

DRINKS

"Grande Real Santa Eulália" selection of white, red and rosé wine, beer, soft drinks, juices and mineral water

Note: Menu subject to ingredient changes without prior notice. Possibility of shared tables.

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RATES AND SUPPLEMENTS

GALA DINNER AND PARTY

+ 2 NIGHTS ACCOMMODATION + BRUNCH 1st JANUARY

ROOM TYPES	DOUBLE OCCUPANCY Price per person from:	SINGLE OCCUPANCY Price per person from:
Standard Room	565 €	755 €
Villa T1	545 €	-
CHILDREN RATES AND EXTRA ADULT (when sharing room with 2 adults)		
Children 0-5 years old	Free	
Children 6-12 years old	277,50 €	
Extra adult	555 €	

PAYMENT POLICY:

- 30% payment Security deposit upon confirmation (non-refundable).
- 70% payment Due up to 15 days before the event date. In case of late payment, the booking will be considered cancelled, and the 30% initial
 deposit will be charged.
- 100% payment Required for reservations made less than 15 days before the event date.

CANCELLATION POLICY:

- Cancellation up to 15 days before the event date 30% penalty corresponding to the initial deposit.
- Cancellation 14 days or less before the event date 100% penalty.

GENERAL CONDITIONS:

- Reservations are subject to availability.
- This offer cannot be combined with other programmes or special promotions.
- The programme is subject to change without prior notice.
- All applicable taxes and rates are included.

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