

# MONCHIQUE

RESORT & SPA

**SOLD OUT!**

## NEW YEAR'S EVE PROGRAM

ACCOMMODATION | GALA EVENING | BRUNCH

### Monchique Resort & Spa

- . Accommodation in double room with buffet breakfast
- . Welcome Drink
- . Gala evening Buffet
- . Toast with sparkling wine
- . Live music - Glamorous 80's
- . Supper - Buffet
- . New year brunch 1st january
- . Late check out 2pm (subject to availability)
- . Free Parking (subject to availability)

FROM 371€ PER PERSON

Room Type	2 Nights	3 Nights
Balcony Suite	371€	431€
Terrace Suite	390€	460€
Panoramic Balcony St	410€	490€
Panoramic Terrace St	430€	520€
Suite Monchique	520€	640€

# Réveillon

*New Year's Eve*

\*Price per person in double room

#### NOTES

- . Room layout with seating at tables of 4 people (larger groups can be accommodated upon request);
- . 50% deposit is required as a guarantee upon confirmation;
- . In case of dietary restrictions/intolerances, the Hotel must be informed 72 hours advance;
- . Beverages selection by Monchique Resort & Spa;
- . Maximum capacity of 3 adults and 1 child or 2 adults and 2 children (3rd adult and child on a sofa bed) per suite; \*
- . Children from 3 to 12 years receive 50% discount on the meal package price, New Year's Eve Dinner and Brunch. Accommodation is free of charge.
- . 3rd person, adult, get 15% discount on the price per person (package);
- . Extra nights - please contact the reservations department.

#### Booking Period and Stay:

Bookings until 31 December 2024;  
Stay from 29 December to 3 January 2025;

#### Cancellation Policy:

Cancellation free of charge up to 10 days before arrival;  
Cancellation non-refundable after 10 days before arrival or no-show;

Despeça-se de 2024 na nossa companhia!

**MONCHIQUE**

RESORT & SPA

#### Contacts:

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**W** FLAGWORLD  
HOTELS

**SOLD OUT!**

# Réveillon

*New Year's Eve*

## Gala Buffet Welcome "Glamorous 80's"

### Starters

King crab | Boiled Spiny Lobster  
Mussels with Bell-Pepper Vinaigrette | "Nature" Prawns  
9 months cured ham  
Traditional Portuguese cold cuts and cheeses board

### Salad Selection

Crisp and Refreshing Simple Salads | Classic Chicken Caesar Salad  
Spinach Leaves with Orange Filets  
Goat Cheese and Caramelized Onion | Rocket Leaves, Lettuce, Cured Ham,  
Sweet Melon and Figs | Traditional Italian "Caprese" Salad  
Traditional Octopus Salad with Mediterranean Flavours

### Salty Bites

Golden Crispy Chicken Samosas | Delicate "Rissois" Filled with Suckling Piglet  
Prawns Filled "Rissois"

### Soups

Fresh Vegetables Soup with Extra Virgin Olive Oil  
Lobster "Velouté" with Toasted Breadcrumbs

### Main Dishes

Monkfish Medallions bathed in Champagne with Seafood Sauce  
Filet of Cod Fish with Cornbread "Broa" and Olive Tapenade | Red Wine Macerated Veal with  
Chestnut Sauce | Oven Slow-Roasted Leg Lamb "Cabrito", Scented with Rosemary and  
Red Berries Sauce | Delicate Spinach and Cheese Filled "Ravioli" with Roasted Peanuts

### Side Dishes Selection

Aromatic Sweet Potato with Anise and Cinnamon, Crispy Roasted Potato,  
Basmati Rice, Trio of Roasted Vegetables, Spinach Spread

### For the Little Ones

Selection of Homemade Pizzas, Chicken Fillet with Mushroom Sauce,  
Fish Fingers

### Our Pastry Chef's Dessert Selection

French Toast, King's Cake, Yule Log, Carob Tart, Lemon Meringue, Traditional Sweet Vermicelli  
with Cinnamon, Tiramisu, Sliced Fruit, Cheese Board

### Supper

Traditional Portuguese Green Cabbage Soup, Beef Steak Sandwich, Marinated Pork Sandwiches  
served on Traditional "Caco" Bread, Crusty Bread with Spicy Portuguese Sausage, Crispy Churros  
with Rich Chocolate Dipping Sauce