

2024

NEW YEAR'S EVE PROGRAM

CELEBRATE WITH US

/ **Accommodation in double room with breakfast**

/ **Gala evening at Forum Dom Pedro with:**

Welcome cocktail

Gala dinner (4 courses menu)

Dom Pedro wine selection

Toast with sparkling wine

Live music

Supper - Buffet

/ **New year brunch** (1st january)

/ **Late check out 2pm** (subject to availability)

/ **Free parking** (subject to availability)

FROM 430€ PER PERSON

TYPE OF ROOM	2 NIGHTS *	3 NIGHTS **
Classic Room	430€	500€
Classic Room with sea view	450€	534€
Club Room	450€	534€
Club Room with sea view	473€	567€

* Single supplement 160€ | ** Single supplement 220€

Triple Room	430€	500€
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DOM PEDRO CLUB CARD 15% DISCOUNT

NOTES

- Arrangement of the room with shared seating tables of 10 people (tables with higher occupancy on request)
- 50% deposit required as guarantee of reservation 7 days before arrival, non-refundable
- The hotel cannot be held responsible for the loss of goods left on its premises during and after the event
- In case of food restriction/intolerance, the hotel must be informed 72 hours in advance
- Triple Room has a minimum capacity of 3 adults or 2 adults and 1 child
- Child (2 to 12 years old) in Triple – 50% discount on the price per person
- Extra nights - consult the reservations department



Dom Pedro
Vilamoura

HOTEL RESORT & GOLF

RESERVATIONS

+351 289 300 780 | vilamoura.booking@dompokro.com | www.dompokro.com

A festive New Year's Eve dinner menu for 2024. The page features a large, golden '2024' at the top left, surrounded by confetti and streamers. Below it, a champagne glass is filled with silver and gold confetti. The menu items are listed in a clean, modern font, with section headers in bold. The overall aesthetic is celebratory and elegant.

2024

NEW YEAR'S EVE DINNER

7:30 pm / Welcome Cocktail

8:15 pm / New Year's Eve Dinner (5 courses menu)
Dom Pedro wine selection
Live music

Midnight / Sparkling wine toast
Open bar (Dom Pedro selection)

1:00 am / Supper - Buffet

MENU

AMOUSE BOUCHE

Roasted black pudding with orange explosion, grapes stuffed with mountain cheese, shot of mushrooms in cream with paprika breadsticks

STARTER

Lobster tenderloins on tropical fruit ceviche, cherry tomatoes, cream of broccoli with zucchini seasoned with fresh oregano

SOUP

Crab cream soup with flambéed shrimp, olive oil toast with salt flower, carob tile

FISH

John Dory with shrimp "xerém" and its pieces, pea puree and shallots sprinkled with olive powder and micro vegetables

INTERMEZZO

Almond liqueur sorbet with candied lemon slices

MEAT

Toasted beef tenderloin on Portobello mushroom, vegetable spaghetti, potato fondant, port wine reduction, island cheese biscuit

DESSERT

Toasted sweet rice pudding samosa, hazelnut semifreddo with carob chocolate and berry drops

BEVERAGE

Herdade do Barranco do Vale Reserva white wine - Algarve
Cabrita red wine - Algarve
Portuguese beer
Soft drinks
Dom Pedro mineral water
Coffee & Tea

* VEGETARIAN OPTION AVAILABLE

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2024

SUPPER - BUFFET

Green cabbage soup with dehydrated chorizo and your olive oil

Octopus salad

Cherry tomato, goat cheese and pesto salad

Avocado salad with fresh tuna and roasted pepper

Chicken breast with apple and your herbs vinaigrette

Homemade terrines

Smoked salmon with lime

Roast suckling pig

Boiled shrimps with salt flower

Mini beef sandwich

Mini pork steak

Mini bread with chorizo

Cold meats cake

Stuffed crab with toasts

Portuguese traditional rice sausage

Cold meats and smoked sausages

Selection of cheeses with jam

Selection of christmas desserts

Mini custard tart

Chocolate mousse, dried fruits

"Dom Rodrigo"

Almond sweets

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2024

NEW YEAR'S BRUNCH

JANEIRO 1ST

FROM 11:30 AM TO 3:00 PM

Salads
Cold dishes
Hot dishes
Desserts
Juices & soft drinks
Coffee & Tea

SALADS

Lettuces, tomato, cucumber, red onion, sweet corn, carrot, beetroot
Avocado salad with fresh tuna and roasted peppers
Goat cheese salad with cherry tomato and pesto olive oil
Quinoa salad with roasted vegetables
Potato salad with mayonnaise, gherkins and bacon
Chicken salad with apple and lettuces

COLD DISHES

Homemade terrines
Smoked salmon with lime
Cheese selection, jam, dried fruits, toasts, bread & grissinis
Cold meats and smoked sausages
Boiled shrimp with salt flower
Stuffed crab with toasts

HOT DISHES

Chicken broad soup with mint
Cod with gratin shrimp with island cheese
Fried beef with coriander, pickles and olives
Penne with tomato, mozzarellini, basil and spinach
Chives rice
Seasonal vegetables
Roasted potato with garlic olive oil

DESSERT

Christmas desserts
Mini custard tart
Chocolate mousse, dried fruits
Fresh fruits (orange, pineapple, melon, papaya, black grapes)

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