



**Dom Pedro
Vilamoura**

★★★★

HOTEL RESORT & GOLF

2021. 2022

NEW YEAR'S EVE PROGRAM

FROM 325€ PER PERSON IN TWIN ROOM

- . 2 nights accommodation in twin room
- . Buffet breakfast
- . New Year's Eve Dinner:
 - . Welcome cocktail
 - . Gala Dinner (4 courses menu)
 - . Dom Pedro wine selection
 - . Sparkling wine toast
 - . Supper - Buffet
 - . Open Bar (Dom Pedro selection)
- . New Year's Eve Brunch (1st january)
- . Late check out 2 pm*
- . Free Parking*

*subject to availability

TYPE OF ROOM

PRICE PER PERSON IN TWIN ROOM

2 nights in Classic room + New Year Dinner + brunch 325€

Single supplement 105€

2 nights in Club room + New Year Dinner + brunch 335€

Single supplement 115€

2 nights in Classic room sea view + New Year Dinner + brunch 335€

Single supplement 115€

2 nights in Club room sea view + New Year Dinner + brunch 350€

Single supplement 130€

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
- . Children from 3 to 12 years old have 50% reduction
- . In case of food restriction/intolerance, the hotel must be informed 72 hours in advance

RESERVATIONS

Dom Pedro Vilamoura

T: 289 300 780 | vilamoura.booking@dompokro.com | www.dompokro.com



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NEW YEAR'S EVE DINNER

7:30 pm | Welcome Cocktail

8:30 pm | New Year's Eve Dinner (4 courses menu)
Dom Pedro wine selection
Live music during the dinner

Midnight | Sparkling wine toast
Open bar (Dom Pedro selection)
DJ performance

1:00 am | Supper - Buffet

MENU

AMOUSE BOUCHE

Crab Bruschetta, sprouts salad and quail egg

SOUP

Leek cream soup, stuffed mushrooms, dehydrated chorizo biscuit and your olive oil, thyme

FISH

Grouper medallion and tiger prawn seasoned with mint and citrus zest, shrimp and clams "xerém"

INTERMEZZO

Lime-lemon ice-cream and your zest flavored with "Medronho"

MEAT

Sirloin steak flavored with thyme and rosemary, sautéed with salt flower, foie-gras and your sauce, cashew pesto, broccoli and peas purée, dehydrated prosciutto

DESSERT

Chocolate crunch stuffed with two chocolates mousse, biscuit sand, caramel sauce with nuts

BEVERAGE

Euphoria white wine - Algarve
Dona Maria red wine - Alentejo
Portuguese beer, soft drinks, Dom Pedro mineral water, coffee & tea

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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

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NEW YEAR'S BRUNCH

JANEIRO 1ST

BUFFET FROM 11:30 AM TO 3:00 PM

Salads
Cold dishes
Hot dishes
Desserts
Juices
Soft drinks
Dom Pedro mineral water
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

HOT DISHES

Chicken broad soup with mint
Cod with gratin shrimp with island cheese
Fried beef with coriander, pickles and olives
Penne with tomato, mozzarella, 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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