

Real Xmas

CHRISTMAS PARTIES 2024

buffet Christmas Carol

35€
PER PERSON
MINIMUM 20 PEOPLE

SALADS	Lettuce, tomato, carrot, beetroot, white asparagus
SAUCES	Mayonnaise, cocktail sauce, vinaigrette , yogurt sauce
COMPOSED SALADS	Caesar salad Octopus in vinaigrette with peppers Tomato and mozzarella, virgin olive oil, sea salt, and balsamic cream Grilled vegetable salad Beef carpaccio with parmesan shavings, wild arugula, and capers Salted cod and chickpea salad
CHEF'S SELECTION	Regional cheese board, pumpkin jam, and dried fruits Cold roast beef à la Bellavista Roast pork leg Melon pearls and cornucopias of prosciutto Assorted savoury pastries
SOUP CHOOSE 1 OPTION	Vegetable cream with toasted almonds Chicken broth with pasta Roasted pumpkin cream with cinnamon Shrimp bisque with croutons
FISH CHOOSE 1 OPTION	Cozinha Velha cod (cod with potatoes, onions, and eggs, baked with a rich béchamel sauce) La Grenoble Salmon fillets (pan-seared fillets served with a browned butter, lemon, capers sauce) Roasted octopus with potatoes and sautéed greens Monkfish rice flavoured with coriander
MEAT CHOOSE 1 OPTION	Roast turkey breast with caramelized pineapple Chicken fillets in Madeira wine sauce Padeiro style roast milk-fed lamb (slowly roasted in garlic, bay leaves, olive oil, and white wine) Pork loin stuffed with farinheira (traditional Portuguese sausage with wheat flour, pork fat, and spices) oriental rice, and spicy potatoes
DESSERTS	Christmas dessert table Rice pudding Egg pudding Chocolate mousse Sliced fresh fruit
DRINKS	Mineral water, beer, soft drinks, white or red wine from hotel selection, coffee

Includes event organization and monitoring, Christmas decoration (tables and room), sound system (upon availability).
Free parking (subject to availability).
Entertainment quotations available upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS
T(+351) 211 147 822 | E reservas@amazoniahoteis.com

buffet Nutcracker Magic

40€
PER PERSON
MINIMUM 20 PEOPLE

SALADS	Lettuce, tomato, carrot, beetroot, white asparagus
SAUCES	Mayonnaise, cocktail sauce, vinaigrette, yogurt sauce
COMPOSED SALADS	Caesar salad Octopus in vinaigrette with peppers Tomato and mozzarella, virgin olive oil, sea salt, and balsamic cream Grilled vegetable salad Beef carpaccio with parmesan shavings, wild arugula, and capers Salted cod and chickpea salad
CHEF'S SELECTION	Regional cheese board, pumpkin jam, and dried fruits Cold roast beef à la Bellavista Roast pork leg Melon pearls and cornucopias of prosciutto Bairrada style roast suckling pig Boiled shrimp on ice Assorted savoury pastries
SOUP CHOOSE 1 OPTION	Vegetable cream with toasted almonds Chicken broth with pasta Roasted pumpkin cream with cinnamon Shrimp bisque with croutons
FISH CHOOSE 1 OPTION	Cozinha Velha cod (cod with potatoes, onions, and eggs, baked with a rich béchamel sauce) La Grenoble Salmon fillets (pan-seared fillets served with a browned butter, lemon, capers sauce) Roasted octopus with potatoes and sautéed greens Monkfish rice flavoured with coriander
MEAT CHOOSE 1 OPTION	Roast turkey breast with caramelized pineapple Chicken fillets in Madeira wine sauce Padeiro style roast milk-fed lamb (slowly roasted in garlic, bay leaves, olive oil, and white wine) Pork loin stuffed with farinheira (traditional Portuguese sausage with wheat flour, pork fat, and spices) oriental rice, and spicy potatoes
DESSERTS	Christmas dessert table, Rice pudding, Egg pudding Chocolate mousse, Sliced fresh fruit and Wild berry cheesecake
DRINKS	Mineral water, beer, soft drinks, white or red wine from hotel selection, coffee

CANCELLATION TERMS AND PENALTIES:
- Cancellation up to 1 month before the event - 50% penalty of the total reservation amount
- Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount
- Any cancellation within 14 days prior to the event date will be charged in full

EVENT RESERVATION AND WARRANTY:
To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.

menu Santa's Wonderland

22€
PER PERSON

- SOUP** : Asparagus cream with crispy bacon and slow-cooked egg
- MAIN DISH** : Octopus tentacle on a bed of mashed sweet potato, sautéed greens, coriander olive oil and olive powder
- DESSERT** : Pineapple carpaccio, vanilla ice cream, and egg custard parcel
- DRINKS** : Mineral water
Beer
White or red wine
Coffee

menu Blitzen Jolly Jingle

22€
PER PERSON

- SOUP** : Shrimp bisque flavored with cognac and crouton
- MAIN DISH** : Beef fillet wrapped in puff pastry, gratin potatoes, baby vegetables braised with brazil nuts
- DESSERT** : Wild berry cheesecake
- DRINKS** : Mineral water
Beer
White or red wine
Coffee

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menu Blitzen Jolly Jingle

22€
PER PERSON

- SOUP** : Goat cheese puff pastry, warm salad of lettuce and mango, honey drizzle, and balsamic cream
- MAIN DISH** : Shrimp risotto, fresh chili, lime juice, and parmesan crisp
- DESSERT** : Inverted cone on exotic fruit and passion fruit syrup
- DRINKS** : Mineral water
Beer
White or red wine
Coffee

menu Santa's Eggnog

28€
PER PERSON

- SOUP** : Velvety poultry soup with toasted almonds
- MAIN DISH** : Fresh cod fillet à brás with foam of the same and slow-cooked egg
Forest mushroom risotto with crispy duck straw and orange gel
- DESSERT** : Christmas trilogy
- DRINKS** : Mineral water
Beer
White or red wine
Coffee

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