

# **NEW YEAR'S EVE PROGRAM**

## FROM 410€ PER PERSON IN DOUBLE ROOM

- . Accommodation in double room
- . VIP treatment upon arrival
- . Breakfast
- . New year's eve party with:
  - . Welcome cocktail
  - Live music
  - . Gala dinner (4-courses menu)
  - . Dom Pedro wine selection
  - . Music band
  - . Supper New year buffet
  - . DJ
- . New Year's Brunch (January 1st)
- . Upgrade to river view room (upon availability)
- . Late check-out 2pm
- . Free parking (upon availability)

### **PACKAGES**

PER PERSON IN DOUBLE ROOM

New year's eve dinner + 1 night accommodation + brunch 410€ Single supplement 100€

New year's eve dinner + 2 nights accommodations + brunch 540€ Single supplement 200€

New year's eve dinner + 3 nights accommodations + brunch 680€ Single supplement 300€

### SPECIAL CONDITIONS

- . Special offer for children: Up to 3 years old free
- . Special offer for children: from 4 to 12 years old 50% discount

### NOTES

- . Full payment upon booking
- Free cancellation until 15 days before the event
- . Between 14 and 8 days before the event, 50% of the total amount will be charged
- . Cancellation less than 8 days before the event integral debit will be charged
- . Dress code: formal

**RESERVATIONS**: +351 21 389 66 00 | **lisboa.gem@saviotti.pt**Hotel Dom Pedro Lisboa, Av. Eng<sup>o</sup> Duarte Pacheco, 24 1070-109 Lisboa www.dompedrolisboa.com



# NEW YEAR'S EVE DINNER

7:30 pm | Welcome Cocktail Live music

9:00 pm | Gala dinner (4-courses menu)

Dom Pedro wine selection

Midnight | Toast with Champagne Trouillard Selection Stefano Saviotti

Open bar Music band

1:00 pm | Supper - New year buffet

Live DJ

## **MENU**

Oyster & mango

Papaya gazpacho, lobster and cashew

Turbot, scarlet prawn and Brazilian flavours

Caipirinha from Nordeste sorbet

40 days dry aged beef fillet, arracacha, cassava and truffle

Brazilian Cocada, milk jam and roasted pineapple ice cream

Coffee or tea and selection of chocolate brigadeiros

### **DRINKS**

White and red wine Adega Mayor Reserva

Beer, fresh orange juice, natural juice of the day, soft drinks and still and sparkling water

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# SUPPER NEW YEAR BUFFET AT 1H00 AM

Portuguese cold cuts selection

National and international cheese table

Cornmeal cream soup with Calabrese cabbage

Mix of Brazilian coxinhas

Mini ciabatta veal steak sandwich

Smoked salmon mini bagel with avocado and mango

Veal pastries from Chaves

Smoked cod and asparagus mini vol au vent

Vegetables pastry

Ramp cap croquette

Sliced seasonal fruits

Desserts table

Hot Cocoa



# **NEW YEAR'S BRUNCH**

JANUARY 1ST

### COLD&TEPID

Plain salads
Octopus salad with vegetables
Mussel with chives and mustard
Sautéed prawn with mango and mint
Portuguese cottage cheese salad with arugula, honey and walnuts

Prawn and curry mayonnaise "Paio" sausage from Alentejo "Painho" sausage from Barrancos Smoked salmon Iberian smoked ham National and International cheeses

Scrambled eggs, grilled bacon, sausages and pancakes Variety of breads and pavês Butter and cereal croissants Mini pain au chocolat and mini apple chaussons Homemade cake

Meat puff pastry from Chaves and Portuguese salted pies Basket of traditional savory appetizers

Eggs Royal

### **STARTERS**

Poultry terrine with pistachio White fish ceviche

#### **HOT DISHES**

Leek cream soup with almond Red porgy fillet with sea foam Veal medallions "à Marrare" Chickpeas falafel with cumin Sautéed spinachs leafs Winter vegetables gratin Potato "au sauté"

### **DESSERTS**

Dessert's buffet Selection of sliced fruits Kids candy table

### **DRINKS**

Milk, chocolate, tea, Coffee and decaffeinated coffee Orange juice and juice of the day Saviotti wine selection (white, red and rosé) Sparkling wine, Bellinis, Mimosas Beer, soft-drinks, still and sparkling water

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