PASSAGEM DE ANO 17'18
NEW YEAR'S EVE

BALAIA ATLÂNTICO

Albufeira

Relembrando os Anos 60 e 70
Remembering the 60's and 70's

Cocktail
Jantar Buffet | Dinner Buffet
Ceia | Supper

Música ao Vivo | Live Music
Espetáculos | Shows
Dress Code: 60's & 70's

Adulto | Adulto: 125,00€
Criança | Child 3-12: 62,50€

MGE HOTELS
POWERED BY FEELINGS

INFO & BILHETES | TICKETS: ☎ +351 289 590 003 ✉ info@mgehotels.com

PROGRAMA

20.00h . Cocktail
21.00h . Jantar Buffet
00.00h . Espumante e Passas de Uva | Bar Aberto
02.00h . Ceia
04.00h . Fim da Festa

MENU JANTAR

Canja com Conquilhas; Muxama de Atum; Salada de Polvo à Santa Luzia; Carapaus Alimados; Salada de Choquinhos com Feijão Branco; Salada de Melão com Presunto; Tábua de Enchidos de Monchique.

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Cataplana de Peixe e Marisco; Xerém com Berbigão; Bifes de Atum com Tomatada; Feijoada de Búzios com Gambas; Frango do Campo Acerejado; Cabrito Assado no Forno com Redução de Vinho Tinto e Figo.

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Trio Algarvio; Torta de Alfarroba; Torta de Laranja; Queijo de Figo; Sonhos com Molho de Alperce; Filhós de Abóbora e Batata-Doce; Arroz Doce no Cesto; Salada de Fruta Fresca; Salada de Laranja do Algarve com Brandymel; Mesa de Queijos Regionais com Tâmaras, Amêndoas, Figos Secos e Marmelada.

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Vinhos de Mesa Branco e Tinto; Cerveja à Pressão; Águas Minerais; Refrigerantes.
Café e Licores Regionais.

PROGRAM

08.00pm . Cocktail
09.00pm . Buffet Dinner
Midnight . Sparkling Wine with Raisins | Open Bar
02.00am . Supper
04.00am . End of the Party

DINNER MENU

Bean Clam Broth; Salt-Cured Tuna Fish; Santa Luzia Octopus Salad; Marinated Mackerel; Cuttlefish & White Bean Salad; Melon & Smoked Ham Salad; Selection of Charcuterie from Monchique.

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Fish & Seafood Cataplana; Cornflour Broth with Cockles; Tuna Fish Steaks with Tomato; Beam Stew with Whelks and Shrimp; Braised Free-Range Chicken; Oven-Roasted Kid with Red Wine Reduction with Figs.

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'Trio Algarvio'; Carob Bean Roll; Orange Roll; Fig Cake; Fritters with Apricot Sauce; Pumpkin and Sweet-Potato Fritters; Portuguese Rice Pudding; Fresh Fruit Salad; Algarve Orange Salad with Brandymel; Regional Cheese Board with Dates; Dried Figs and Quince Marmalade.

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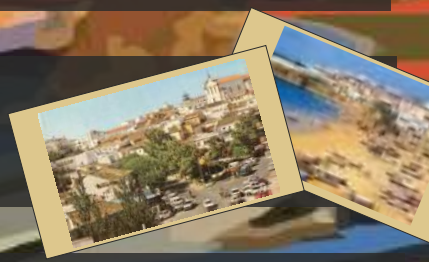
White and Red Table Wines; Draught Lager; Mineral Waters; Soft Drinks.
Coffee and Locally Produced Liqueurs.

MÚSICA AO VIVO | LIVE MUSIC

Luís Alexandre . Rich Bassett



PACKS	ADULTO | ADULT	CRIANÇA | CHILD (3-12)	INFANTE | INFANT (0-2)
3 Nts 29/12 - 01/01	233,00€	116,50€	Grátis | Free
2 Nts 30/12 - 01/01	197,00€	98,50€	
1 Nt 31/12 - 01/01	161,00€	80,50€	

Inclui Alojamento, Gala de Réveillon (31/12) e Brunch (01/01). Preços por pessoa. Mínimo de 2 adultos.
Os valores apresentados incluem IVA à Taxa Legal em vigor.
Includes Accomodation, Reveillon Gala (31/12) and Brunch (01/01). Prices per person. Minimum 2 adults.
Prices include VAT at the Current Rate.

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