

THE FINAL COUNTDOWN

80'S

2024

Party
NEW YEAR

DECEMBER 31

Dancing Music and Thematic Shows

FROM 8PM

HOTEL PARAISO DE ALBUFEIRA

CALL: 289590000

WWW.MGEHOTELS.COM

PROGRAM

8 pm

Cocktail Blue Lagoon
Show

9 pm

Buffet Dinner
Table wines, juices, mineral water, coffee and after dinner drinks

11 pm

Show
Live Music

Midnight

new year cheers
Sparkling wine service with raisins
Open bar
Live Music

02 am

Supper

4 am

End of the party

COCKTAIL
8pm til 9.15pm
Glam Disco

Appetizers

Blue Lagoon

Bar

Red Vermute, White Vermute; Gin; Vodka
Rum; Scotch Whisky Cutty Sark, J.B.
Sagres Beer; Sages Beer with no alcohol
Soft Drinks, Mineral Water

Hors d'oeuvres

Samosa with Mango Chutney;
Shrimp patties; Cod pastries; chicken croquette
Salted Peanuts and Stuffed olives

OPEN BAR
10pm till 3.30am

Scotch Cutty Sark; J&B; Brandy; Gin;
Rum; Vodka; liqueurs;
Beer; Beer with no alcohol;
Porto Wine
Red Wine e White Wine
Soft Drinks, Water

MENU BUFFET DINNER

Fresh Vegetables from our Farm Cream Soup

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Octopus Salad with coriander ; Roasted Cod Salad with Peppers; Seafood Salad ; Fish Roe Salad with Peppers ; Deep-Fried Cod Fritters;
Selection of Cured Ham and Charcuterie from Monchique with Green Olives and Cornbread;
Cold Roast Suckling Pig with Orange; Smoked Salmon with Dill Mayonnaise;
Carrot Conserve; Green Salads with Salad Dressings

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Monkfish Rice with Shrimp

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Baked Codfish in Olive Oil and Garlic
Baked jacket potatoes

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Baked Octopus in Olive Oil and Garlic
With fresh tomatoes onion and tricolor peppers in olive oil

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Iberian Pork Loin Steaks Sautéed with Baby Clams
Served with roasted cherry tomatoes

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Grilled Medallions of Veal
With garlic sauce refreshed with fresh herbs

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Boneless Roasted Lamb Leg in Oven Flavored with Thyme
Served with sautéed chestnuts with bacon and red onion

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Garnishes

Baked Potatoes, saffron rice with raisins and toasted almonds French Fries, Steamed Broccoli with olive oil, Vegetarian Penne

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Desserts

'Trio Algarvio'; Carob Bean Roll; Orange Roll ; Almond Roll;
Chocolate, Lemon and Lime Mousse; Coffee and Blueberries Bavaroise ; Fritters ;
Pumpkin, 'Gila' and Sweet Potato Fritters; Portuguese Rice Pudding; Fresh Fruit Salad; Algarve Orange Salad with Brandy; Mel;
Cheese Board with Dates, Almonds, Dried Figs and Quince Marmalade

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Table Wines: Red and White Special Selection MGE
Coffee and After Dinner Drinks

MENU SUPPER

Green Soup

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Bread with sausage

~
Codfish with cream

~
Grilled pork steaks

*Visite o nosso site em / Check out our web site at www.mgehotels.com
Central de Reservas / Reservation Centre - reservas@mgehotels.com
Tel: +351 289 590 003*

BREAKFAST (MGE - 09:00 AM - 10:00 AM)

Bread, Brioche and Croissants
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Ham, Cheese and Chorizo
~
Butters
~
Juices (Orange, Pineapple, Apple)
~
Coffee and Teas

MENU BRUNCH (MGE - 10AM - 3:00PM)

Sparkling Wine
Orange Juice and Red Fruit Juice
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Breakfast breads, Brioche bread and Croissants
Butter, Jams and Honey
Natural and Flavor yogurts
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Ham, Assorted Salamis and Cheeses
Cold Roast Chicken with aromatic herbs
Green Salads with assorted sauces
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Scrambled eggs, Grilled Steak, Grilled Bacon, Grilled Sausages
Rosti Potatoes, Grilled Tomato, sautéed Mushrooms with garlic and parsley
Pancakes
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Traditional Christmas Pastry
Fruit and Fruit Salads Buffet
Coffee, Tea, Hot Chocolate, Milk
Red and White House Wines