

NEW YEAR'S EVE 2026/2027

ACCOMMODATION + GALA NIGHT + BRUNCH

FROM 447€ per person, in a suite, based on double occupancy

NEW YEAR'S EVE

Réveillon

Package includes:

- 2 nights in a Patio Balcony Suite
- Buffet breakfast

GALA NIGHT — 31th DEC

- Welcome cocktail
- Gala buffet dinner with a selection of wines
- Live music
- Midnight toast with sparkling wine
- Fireworks display
- Open Bar — Mezzanine
- New Year's supper

1 JANUARY

- New Year's Day brunch
- Late check-out until 2.00 pm (subject to availability)
- Complimentary parking, subject to availability

SUITE TYPES	2 NIGHTS	3 NIGHTS
Patio Balcony Suite	447€	507€
Patio Terrace Suite	467€	547€
Panoramic Balcony Suite	487€	587€
Panoramic Terrace Suite	507€	627€
Monchique Suite	597€	747€

VAT and all applicable taxes included

Prices per person based on double occupancy

GENERAL TERMS

- Tables seat four guests. Larger group tables are available on request, subject to availability.
- Please advise dietary requirements, allergies or intolerances when booking; Hotel confirmation is required.
- Included drinks are from the Monchique Resort & Spa selection.
- Maximum suite occupancy: 3 adults and 1 child, or 2 adults and 2 children. The third adult and children sleep on a sofa bed.
- Children aged 3-12 receive 50% off the included New Year's Eve Dinner and Brunch. Accommodation is free when sharing with two adults.
- The third adult receives a 25% discount on the programme price per person.
- Additional nights are available on request from Reservations.

BOOKINGS AND PAYMENTS

- A 50% deposit is required to confirm the booking.
- The remaining 50% is due 10 days before arrival.
- Bookings made within 10 days of arrival require full, non-refundable payment upon confirmation.

RESERVATIONS:

- Reservations: +351 282240130
- Main line: +351 282240100
- E: reservations@monchiqueresort.com | www.monchiqueresort.com

BOOKING AND STAY PERIOD

- Bookings accepted until 30 December 2026, subject to availability;
- Stay from 28 December to 3 January 2027;

CANCELLATION POLICY

- Free cancellation up to 10 days before arrival;
- Cancellations within 10 days of arrival or a no-show will be charged in full (non-refundable).

MONCHIQUE
RESORT & SPAby FLAGWORLD
HOTELS

MONCHIQUE

RESORT & SPA



2026 NEW YEAR'S Menu

ARABIAN NIGHTS BUFFET

WELCOME DRINK

- Golden Crescent - Sparkling wine with edible gold leaf
- Hibiscus Gin & Tonic - Hibiscus gin and tonic
- Desert Oasis - Signature non-alcoholic cocktail

OTHER AVAILABLE BEVERAGES

- Selection of white and red wines
- Draught beer
- Brut sparkling wine
- Still and sparkling mineral water
- Orange juice

COLD APPETIZERS

- Creamy hummus with extra virgin olive oil, smoked paprika and za'atar
- Baba ganoush, smoked aubergine purée
- Muhammara, roasted red pepper and walnut dip
- Traditional tabbouleh with bulgur wheat, parsley, tomato, cucumber and fresh mint
- Fattoush, Middle Eastern salad with crispy pita bread and pomegranate molasses
- Crispy falafel with tahini sauce
- Selection of marinated olives and Middle Eastern pickles
- Seafood display featuring lobster, prawns, mussels and crab
- Selection of artisanal cheeses and cured meats

LIVE COOKING STATIONS

- Middle Eastern spiced beef and lamb kafta skewers
- Freshly carved chicken shawarma
- Mini sambousek pastries filled with meat or cheese
- Freshly baked spinach fatayer

MAIN COURSES

- Lamb tagine with apricots, toasted almonds and fragrant spices
- Traditional kabsa rice with Middle Eastern spices and selected nuts
- Moroccan chicken with preserved lemon and green olives

VEGETARIAN SELECTION

- Couscous with roasted vegetables and chickpeas, delicately seasoned with aromatic spices
- Baked aubergine moussaka

FOR OUR YOUNGER GUESTS

- Small beef steaks with mushrooms
- Breaded fish fingers

SIDE DISHES

- Traditional pita bread
- Khubz and a selection of artisan flatbreads
- Fragrant rice with cardamom and saffron
- Mujaddara with rice, lentils and crispy onions
- Selection of fresh salads

PALACE OF DESSERTS

- Traditional baklava with nuts and honey
- Maamoul filled with dates and walnuts
- Selection of sliced fresh fruit
- Selection of traditional Portuguese convent sweets

BEVERAGES INCLUDED

- Selection of white and red wines
- Still and sparkling mineral water
- Selection of soft drinks
- Draught beer

LATE-NIGHT SUPPER

- Caldo verde, traditional Portuguese kale soup
- Bifanas, Portuguese pork sandwiches
- Chouriço bread
- Pastéis de nata, Portuguese custard tarts
- Assorted desserts
- Selection of sliced fresh fruit

OPEN BAR - 00:00 TO 02:00

Wines and beers: White, red and rosé wines selected by Monchique Resort & Spa; draught beer; stout; non-alcoholic beer; cider.

Non-alcoholic beverages: Soft drinks; apple, orange and pineapple juices; still and sparkling mineral water.

Spirits: Bombay Original Gin; Eristoff Vodka; Camino Real Tequila; William Lawson's Whisky; Shipmaster Rum; Cachaça 51.

Digestifs: Licor Beirão; Amarguinha; Baileys; Macieira; Muscatel; Limoncello; Tawny Port.

Note: Cocktails are not included.