

at Quinta da Comporta, and commence the new year in the warm embrace of your cherished friends and family!





OUR PACKAGE INCLUDES:

- Accommodation and breakfast
- Welcome cocktail at Mar D'Arrozal
- New Years Eve dinner with live music*
- Open bar and Supper
- New Year's lunch on January 1st*
- Late check-out (upon availability)

*drinks included



ACCOMMODATION

NEW YEAR'S PROGRAM

Valid for reservations between December 30th and January 2nd

ROOM TYPE	CAPACITY	3 NIGHTS	4 NIGHTS
Pool Villa	6 guests	6 180€	6 752€
	6 guests + 1 child*	6 530€	7 185€
	7 guests	6 633€	7 287€
Deluxe Room	1 guest	1 479€	1 639€
	2 guests	1 684€	1 844€
2 Deluxe Rooms	3 guests	3 163€	3 484€
	4 guests	3 368€	3 689€
Townhouse 1 bedroom	2 adults 2 adults + 1 child* 2 adults + 2 children*	2 119€ 2 403€ 2 687€	2 350€ 2 695€ 3 039€
Townhouse 2 bedrooms	3 guests 4 guests 4 adults + 1 child*	3 301€ 3 506€ 3 790€	3 651€ 3 856€ 4 201€

^{*} Children until 12 years old and under - in a sofa bed



ACCOMMODATION

BOOKING CONDITIONS:

CHILDREN

Baby cot free of charge for babies until 3 years old and under.

From 4 to 12 years* old includes children's menu, instead of the New Year's menu.

*Dinner service in the hotel lounge with babysitting

METHOD OF GUARANTEE

To confirm your reservation, we will require a prepayment of 50% the total amount of your stay at the time of your booking. The remaining amount shall be paid up to 14 days prior to arrival.

CANCELLATION POLICY

Cancellation free of charge up to 14 days before the arrival date. After this period, 100% of the reservation will be charged. In case of no-show, 100% of the reservation will be charged.



ORYZA SPA

Access to the indoor swimming pool, sauna, and hamman for adults (+18 years old).

BIKES

2 hours free use upon request and availability.



NEW YEAR'S MENU

- 31.12.2023 -

WELCOME COCKTAIL

Oysters from Sado river
Falafel with zaatar
Prosciutto tiborna with fig jam
Ferrero Rocher Foie Gras
Truffled mushroom rice croquette

MENU

STARTERS

- Carabineiro tartare, avocado, tapioca crunch

MAIN DISH

- Red mullet, celery puree, liver sauce, caviar
- Beef loin, fondant potatoes with thyme, bimi

DESSERT

- Tangerine parfait, 70% dark chocolate, almond ice cream

SUPPER

Caldo Verde Soup, chorizo

Loin steaks in bolo do caco, garlic and herb mayonnaise

Mini burgers, sweet potato chips

Grilled vegetable tortilla, mozzarella, pesto

Pear and moscatel rice pudding

Chocolat mousse

Fresh sliced fruits



BRUNCH MENU

- 01.01.2024 -

Oysters, lemon

Shrimp, cocktail sauce

Clams " à bulhão pato"

Croquettes | Rissole | Pastel de bacalhau

Vegetable tabbouleh, parsley, bulgur, tomato, cucumber, red onion, mint and lemon vinaigrette

Spinach salad, goat cheese, pear pickle, caramelized walnuts with honey and mustard vinaigrette

Penne salad with grilled vegetables, pesto, pine nuts

Broccoli velouté with almonds

Traditional bacalhau espiritual

DESSERT BUFFET

Leite creme

Raspberry pannacotta

Chocolat mousse

Fruit salad



NEW YEAR'S MENU

- 31.12.2023 -

VEGETARIAN OPTION

WELCOME COCKTAIL

Oysters from Sado river

Falafel with zaatar

Prosciutto tiborna with fig jam

Ferrero Rocher Foie Gras

Truffled mushroom rice croquette

MENU

STARTERS

- Beetroot tartare, citrus, avocado and tapioca crunch (VEG)

MAIN DISH

- Mushroom Ravioli, sautéed mushrooms, kimchi sauce and fried sage (VEG)
- Hokkaido pumpkin rice, pine nuts, kampyo (VEG)

DESSERT

- Tangerine parfait, 70% dark chocolate, almond ice cream