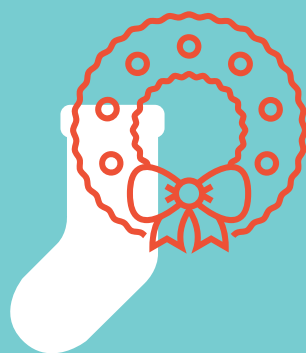




**Meet the
all-inclusive
sunny side
of your
festivities.**

We put the sea in holiday season!



savoysignature.com/calhetabeachhotel

SAVOY *signature*

24 DEC

Christmas Special Dinner

Buffet
126€ per person



25 DEC

Christmas Special Lunch

Onda Azul Restaurant
38€ per person



31 DEC

Special New Year's Dinner

Buffet
180€ per person





Christmas programme 2023

Friday, 8th December

20:30 Visit to Calheta to enjoy the Christmas decorations and the lights

Friday, 17th December

20:30 Visit to Funchal to enjoy the Christmas lights

Wednesday, 20th December

16:00 Traditions of Madeira – Nikita Workshop

18:00 Madeiran Buffet

20:30 Live Music

Visit to Funchal to enjoy the Christmas lights

21:00 Calheta Folklore Group

Friday, 22nd December

17:30 Manager's cocktail

18:00 Buffet Oriental

20:30 Live Music

20:30 Visit to Funchal to enjoy the Christmas lights

21:00 Bingo – Christmas Special

Saturday, 23rd December

12:00 Traditions of Madeira

– Poncha Workshop

15:30 Traditions of Madeira – making honey biscuits with the chef

18:00 Brazilian Buffet

20:30 Live Music

21:00 Sweet Dancers

Sunday, 24th December

12:00 Christmas game

15:00 Flower arranging – Christmas Special

16:00 Music Quiz – Christmas Special

18:00 Christmas Cocktail

18:30 Special Christmas Buffet

20:00 Meeting Santa Claus – Meeting point at the “Rabaçal” bar

20:30 Live Music – Christmas Special

21:00 Christmas Quartet – Christmas Show

Monday, 25th December

11:00 Christmas game

12:00 Traditions of Madeira

– Liqueur tasting

14:00 Family time

– movie afternoon

15:00 Mystery box – Christmas Special

18:00 Mexican Buffet

Monday, 27th December

18:00 Madeiran Buffet

20:30 Visit to Funchal to enjoy the Christmas lights

Monday, 29th December

18:00 Oriental Buffet

20:30 Visit to Funchal to enjoy the Christmas lights

Sunday, 31st December

18:00 New Year's cocktail

18:30 Special New Year's Buffet

19:30 Live Music – New Year's Special

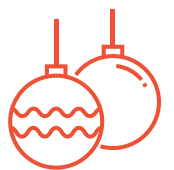
22:00 Departs for Funchal to watch the 2023 – 2024 fireworks display
– Meeting point at the Reception.

Monday, 1st January

07:30 For your comfort, breakfast will be served until 10:30

For more daily information about our festive activities, kindly contact reception.

Merry Christmas and a
Happy
New Year
2024!



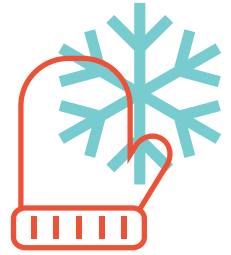
This programme and menus may be subject to changes without prior notice
For more information, kindly contact reception.

24
DEC

Christmas Special Dinner

Buffet

126€ per person



SOUP

Peas cream with ham

COLD

Salads
(tomato, cucumber, onion, lettuce, beet, carrot)
Dressings, pickles, olives

SALADS

Poached octopus with fine herbs and potatoes
Cottage cheese with tomatoes and basil
Chicken breast salad with toasted bacon and a mix of lettuce
Roast vegetable salad
Romaine lettuce salad with breadcrumbs and Caesar dressing
Seafood cocktail with glazed pineapple
Shrimp display
Cold meat display
Ham display

HOT

Perch fillet with creole sauce
Codfish Gomes de Sá style
Low-temperature pork leg in garlic vinegar
Poulet glazed with lemon and honey
Lamb chops in mint sauce

SIDE DISHES

Chinese noodles with soy and mixed vegetables
Tortellini with cream cheese
Sautéed potatoes
Baked sweet potato
Savoury rice
Steamed mixed vegetables

VEGETARIAN

Vegetarian burger
Sautéed couscous with vegetables and nuts
Roasted vegetables
(peppers, eggplant, zucchini and carrot)

SHOWCOOKING

Sea bream fillets with lemon

DESSERTS

Curd cheese tart
Day and night pie
Cookie and banana cheesecake
Family cake
Honey panna cotta
Christmas log
Strawberry jelly
Caramel pudding
French pastries
Sliced fruits
Cheese board

HOT DESSERT

Apple strudel with vanilla sauce

Christmas Special Lunch

Onda Azul Restaurant

38€ per person

INCLUDES:

Appetizer and canapés on arrival
Sparkling wine
Selection of Calheta Beach white, red and rosé wines, beer, soft drinks, mineral waters
Coffee and digestif

STARTER

Mushroom cream soup
or
Shrimp cocktail with lime zest and mix of lettuce

MAIN COURSE

Sea bream fillets with baked sweet potatoes, rosemary and fresh vegetables
or
Pork tenderloin in garlic vinegar with sautéed potatoes and vegetables

DESSERTS

Passion fruit cheesecake
or
Sliced exotic fruits



25
DEC

VEGETARIAN MENU

STARTER

Pumpkin cream, coconut milk emulsion and fried leek

or

Roasted pear with curd cheese and honey on mix of lettuce

MAIN COURSE

Tomato rice with roasted vegetables, rocket and parmesan shavings

or

Spinach cannelloni with mozzarella and nuts

DESSERTS

Passion fruit cheesecake

or

Sliced exotic fruits



31
DEC



Special New Year's Dinner Buffet

SOUP

Lobster cream soup

COLD

Salads

(tomato, cucumber, onion, lettuce, beet,
carrot)

Dressings, pickles, olives

COMPOSED SALADS

Display of smoked fish

Mixed fish terrines

Meat terrines

Foie gras vol-au-vent

Mozzarella kebabs with cherry tomatoes

Pumpkin quiche with curd cheese and
walnuts

Tuna Niçoise salad

Potato salad with yoghurt and smoked
salmon

Waldorf salad

Vegetable bonbons

Chicken kebabs with honey and peanuts

Shrimp display

Lobster display

Cold meat display

Ham display

HOT

Crunchy salmon with ginger and soy

Sea bream fillet with garlic sauce

Land and sea kebabs

Lamb tenderloin with aromatic herbs

Pork fillets Alentejo style

Duck rice with sausages

SIDE DISHES

Wild rice

Napolitan ravioli

Gratin potato

Baked sweet potatoes with honey
and spices

Broccoli with dried fruit butter

Vichy carrots with green beans

VEGETARIAN

Chickpea curry

Quinoa stew with vegetables

Roasted vegetables

(peppers, eggplant, zucchini and
carrot)

SHOWCOOKING

Beef fillet medallions

DESSERTS

Almond tart

Cream pie

King cake

Chocolate brownie

Salted caramel cheesecake

Passion fruit pudding

Wild berries panna cotta

Tropical jelly

Chocolate mousse with M&M

Selection of French pastries

Selection of sliced fruits

Cheese and sausage board

HOT DESSERT

Apple strudel
with vanilla sauce

180€ per person

