



**CALHETA
BEACH**

Fine Sand All-Inclusive Resort

Meet the all-inclusive sunny side of your festivities.

We put the sea in holiday season!



savoysignature.com/calhetabeachhotel

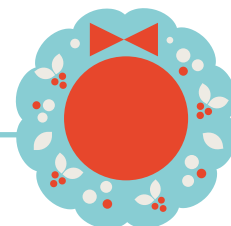
SAVOY *signature*

24 DEC

Christmas Special Dinner

Buffet

139€ por person



25 DEC

Christmas Special Lunch

Onda Azul Restaurant

42€ por person

with vegetarian option



31 DEC

Special New Year's Dinner

Buffet

198€ por person



Christmas programme 2024



Mona Kid's Club

Open daily from 10:00 AM to 1:00 PM
and 2:00 PM to 6:00 PM

Monday, 2nd December

20:30 Christmas lighting and decorations in
Calheta village – Lights on

Friday, 6th December

20:30 Christmas Concert by the Madeira
Classical Orchestra – Prazeres*
*book with our Reception team

Sunday, 15th December

10:00 – 17:00 Join our special activity
program with our team
20:30 Visit to Funchal to admire the
Christmas lights*
*book with our Reception team

Wednesday, 18th December

10:00 – 17:00 Join our special activity
program with our team
17:30 Traditional Madeiran "Lapinha"*
*Meet us at reception
18:00 Buffet dinner at **Calheta Restaurant**
– Madeiran Buffet
À la carte restaurants also available by
reservation
20:30 Visit to Funchal to admire the
Christmas lights*
*book with our Reception team

Friday, 20th December

10:00 – 17:00 Join our special activity
program with our team
16:00 Madeira Traditions – Nikita Workshop
at **Pôr do Sol Bar** or **Rabaçal Cocktail Bar**
17:30 Manager's cocktail
18:00 Buffet dinner at **Calheta Restaurant**
– Oriental Buffet
À la carte restaurants also available
by reservation
20:30 Enjoy live music selection at **Pôr do Sol Bar** or **Rabaçal Cocktail Bar**
20:30 Visit to Funchal to admire the
Christmas lights*
*book with our Reception team.
21:00 Christmas Bingo

Saturday, 21st December

10:00 – 17:00 Join our special activity
program with our team
18:00 Buffet dinner at **Calheta Restaurant**
– Brazilian Buffet
À la carte restaurants also available by
reservation
20:30 Live music at **Pôr do Sol Bar** or
Rabaçal Cocktail Bar
21:00 Sweet Dancers – dance show

Saturday, 22nd December

10:00 – 17:00 Join our special activity
program with our team
18:00 Buffet dinner at **Calheta Restaurant**
– Italian Buffet
À la carte restaurants also available by
reservation
20:30 Live music at **Pôr do Sol Bar** or
Rabaçal Cocktail Bar
20:30 Visit to Funchal to admire the
Christmas lights*
*book with our Reception team.

Tuesday, 24th December

12:00 Madeira Traditions
– Poncha workshop
15:00 Madeira Traditions
– Honey cakes workshop
18:00 Christmas cocktail at **Rabaçal Cocktail Bar**
18:30 Special Christmas buffet at
Calheta Restaurant
20:00 Meeting Santa Claus*
*Meeting point at **Rabaçal Bar**
20:30 Live music at **Pôr do Sol Bar** or
Rabaçal Cocktail Bar
21:00 Christmas Quartet – Christmas show



Wednesday, 25th December

11:00 Flower arrangements
– Christmas special
12:00 Madeira Traditions – Liqueur tasting
13:00 Special Christmas lunch at **Calheta Restaurant**
14:00 Family Time – movie afternoon
15:00 Mystery Box – Christmas special
18:00 Buffet dinner at **Calheta Restaurant**
– Madeiran Buffet
À la carte restaurants also available by
reservation
20:30 Live music at **Pôr do Sol Bar** or
Rabaçal Cocktail Bar
20:30 Music Quiz – Christmas special

Sunday, 31st December

18:00 New Year's cocktail at **Rabaçal Cocktail Bar**
18:30 Special Gala New Year's Buffet at
Calheta Restaurant
19:30 Live music New Year's special at **Pôr do Sol Bar** or **Rabaçal Cocktail Bar**
22:00 Departures for Funchal to watch the
2024/2025 fireworks display*
*Meeting point at the reception

Wednesday, 1st January

07:30 For your comfort, breakfast will be
served until 10:30 AM at **Calheta Restaurant**
13:00 Special New Year's lunch at **Calheta Restaurant**

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



The Hotel management reserves the right
to make changes to the program or menus
without prior notice.

24
DEC

Christmas Special Dinner

Buffet

139€ per person



SOUP

Watercress cream with croutons

COLD

Simple salads
(tomato, cucumber, onion, lettuce,
beetroot, carrot)
Various dressings, pickles, olives

COMPOSED SALADS

Lettuce salad, crunchy vegetables
and citrus vinaigrette
Beetroot salad with orange
Potato salad with creamy cottage cheese,
lime and chives sauce
Roasted chicken salad with arugula pesto
and roasted cherry tomatoes
Feta, watermelon and crunchy
walnut kernel salad
Salmon Niçoise
Glazed vegetable salad
with honey and chilli



Shrimp display
Smoked fish mirror
Deli meat display
Charcuterie display
Ham display

HOT

Cod tenderloins with herb
and garlic olive oil
Provençal tuna steaks
Pork neck flavoured with wine
and garlic at low temperature
Breaded chicken breast
with fermented garlic mayonnaise
Seafood rice

SIDE DISHES

Sautéed potatoes with spices and herbs
Butter rice
Mixed zucchini and roasted
aubergines
Steamed vegetables
Beef ravioli with Bolognese sauce
Paris potatoes with mushroom ragout

VEGETARIAN

Vegetarian pasta au gratin
Chickpea burger
Bulgur wheat with fennel head, roasted
bell peppers and prunes
Cauliflower gratin with broccoli and sweet
potato
Spinach ravioli with mornay sauce

SHOWCOOKING

Beef medallions

DESSERTS

Citrus panna cotta with berries
Bread and raisin pudding
Strawberry jelly
Salted caramel cheesecake
Apple tarte tatin
Moist lemon and blueberry cake
Christmas log
Profiteroles with lime cream
Assortment of meringues
French pastry selection
Sliced fruit selection
Cheese board
Chocolate mousse with ferrero rocher

HOT DESSERT

Sponge cake



Christmas Special Lunch

Onda Azul Restaurant

42€ 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

Pumpkin cream flavoured with tonka bean oil
or
Lettuce mix with crunchy vegetables and prawns
in Marie Rose sauce

MAIN COURSE

Grilled sea bream fillets, crushed sweet potatoes
with mint and sautéed vegetables
or
Veal tenderloins marchand de vin, sautéed vegetables,
roast potatoes with spices and herbs

DESSERTS

Red berries and salted caramel cheesecake
or
Exotic fruits salad

VEGETARIAN MENU

STARTER

Pumpkin cream with coconut milk emulsion
and fried leeks
or
Roasted pear with curd cheese and honey
on a mix lettuce

MAIN COURSE

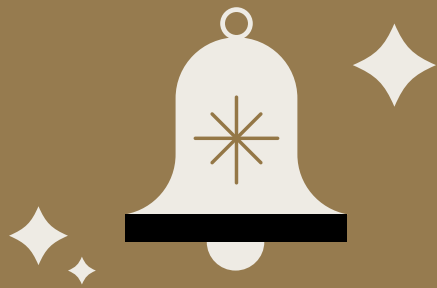
Tomato rice with roasted vegetables, rocket
and parmesan shavings
or
Spinach cannelloni with bualo mozzarella and nuts

DESSERTS

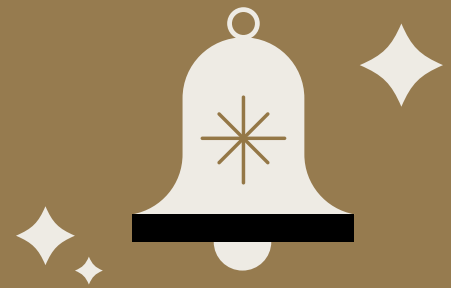
Passion fruit cheesecake
or
Sliced exotic fruits

25
DEC





31
DEC



Special New Year's Dinner Buffet

SOUP

Potato velouté with leeks
and truffle zest essence

COLD

Simple salads
(tomato, cucumber, onion,
lettuce, beet, carrot)
Various dressings, pickles, olives

COMPOSED SALADS

Prawn and mussel display
Lobster display
Cold meat display
Charcuterie display
Meat terrines
Ham display
Smoked fishes with meat terrine display
Brioche toast with foie gras and Madeira
reduction
Caprese salad
Tuna salad marinated in soya
with coriander and sesame seeds
Roast pumpkin pie with spinach
and brie cheese
Waldorf salad
Pickled octopus salad
Romaine lettuce salad with cherry
tomatoes, avocado and mustard
vinaigrette

HOT

Turkey tenderloins with sausages and nuts
Pork leg with Madeira spices
Duo of swordfish and salmon, beurre blanc
with saffron filaments
Seafood pasta
Pork fillets Alentejo style
Duck rice with sausages

SIDE DISHES

Creole rice
Savoury rice
Potato dauphinoise
Roast vegetables with tonka beans
Neapolitan-style cheese tortellini
Sweet potato gnocchi with spices
and mint
Broccoli with peanut butter

VEGETARIAN

Sweet chilli vegetable rolls
Aubergine stroganoff
Roast vegetables with tofu
(bell peppers, aubergine,
courgette and carrot)
Spinach ravioli with mornay sauce

SHOWCOOKING

Veal medallions
Sea bream fillet with lemon

DESSERTS

Day & night pie
King cake and queen cake
Chocolate brownie
Local passion fruit pudding
Moist carrot and orange cake
Raspberry cheesecake
Tropical jelly
Cream pie
Brigadeiros with gold flakes
Traditional black cake
Strawberry mousse
Chocolate fountain with mixed fruits
Selection of French pastries
Selection of sliced fruits
Cheese and sausage board

HOT DESSERT

Apple and pecan strudel
with vanilla sauce

198€ per person