



Enjoy the tastiest Christmas & New Year's

Exhale as you step into a sweetly balanced 2024

SAVOY signature

01 JAN
New Year's Lunch

from 45€ per person



24 & 31 DEC
Kids Menu

from 73€ per person



24 DEC

Christmas Gala Dinner

Vegetarian option available

146€ per person



25 DEC

Christmas Special Lunch

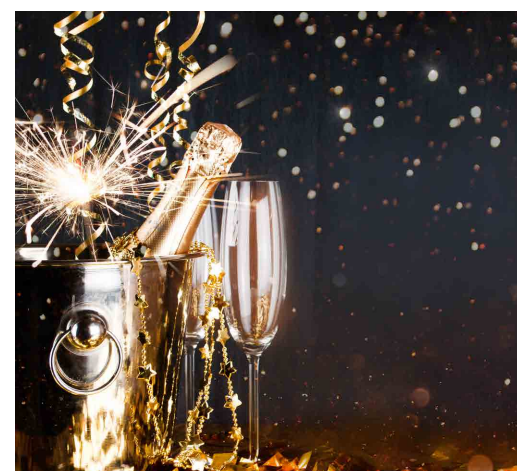
from 45€ per person

25 DEC

Christmas Special Dinner

Buffet

50€ per person



31 DEC

New Year's Eve Gala Dinner

Sala Melaço
270€ per person

Alambique
550€ per person

Vegetarian option available



Christmas Programme 2023



Friday, 8th December

19:00 Christmas Lights and decoration in Calheta Village

Friday, 15th December

12:00 Madeira Christmas Traditions at Rhum Bar
16:30 Family Christmas Cinema Session at Arcos Room
20:30 Live Music at Fly Lounge

Saturday, 16th December

16:30 Family Christmas Cinema Session at Arcos Room
20:30 Live Music at Fly Lounge

Sunday, 17th December

11:30 Local Food Special Christmas edition workshop.
– Please book with our Guest Relations team
16:30 Family Christmas Cinema Session at Arcos Room
17:30 Afternoon Tea at Fly Lounge
– Please book with our Guest Relations team
20:30 Christmas Lights tour to Funchal
– Please book at Reception
20:30 Live music at our Fly Lounge Bar

Monday, 18th December

14:30 Learn some Christmas words at our Portuguese class
15:30 “Christmas Pastry” Workshop. Come learn how to make our traditional Christmas cookies with our Chef.
– Meeting point at Reception
20:30 Live music at our Fly Lounge Bar
21:30 Christmas Cinema session at Arcos Room

Terça-feira, 19 de Dezembro

15:00 “Santa’s Cocktail” Workshop, at Rhum bar – come learn how to make a Christmas cocktail with our F&B team
– Meeting point at reception
16:30 Family Christmas Cinema Session at Arcos Room
20:30 Live music at our Fly Lounge Bar

Wednesday, 20th December

17:00 “Noel mise-en-place” come to learn how to set your table for Christmas Eve with our F&B team
– Meeting point at reception
18:00 Christmas welcome cocktail with our team at Rhum bar
20:00 Madeira theme night – Calheta folklore group performing at Engenho restaurant
20:30 Christmas Lights tour to Funchal
– Please book at Reception
20:30 Live music at our Fly Lounge Bar

Thursday, 21st December

16:00 Mixology workshop at Fly Lounge. Come learn how to make cocktails for the holidays
– Please book at Reception
19:30 Visit to the Madeiran traditional Christmas nativity scenes in Calheta, Ponta do Sol and Ribeira Brava (West Coast)
– Please book at Reception
20:30 Live music at our Fly Lounge Bar
21:30 Christmas Cinema session at Arcos Room



Friday, 22nd December

12:00 Madeira Christmas Traditions at Rhum Bar
16:30 Family Christmas Cinema Session at Arcos Room
17:30 Madeiran traditional Christmas nativity scene
– Meeting point at reception
20:30 Christmas Lights tour to Funchal
– Please book at Reception
20:30 Live music at our Fly Lounge Bar

Saturday, 23rd December

16:30 Family Christmas Cinema Session at Arcos Room
17:30 Afternoon Tea at Fly Lounge
– Please book with our Guest Relations team
20:30 Live music at our Fly Lounge Bar
22:30 “Its Begining To look like Christmas” with Sweet Dancers

Sunday, 24th December

16:00 Meeting point at Reception to greet Santa Claus
18:30 Christmas welcome cocktail at Melaço Room
19:00 Gala dinner at Melaço room with live music
– Please book with our Guest Relations team
Dress code: cocktail
20:30 Christmas vibes at Fly Lounge Bar

Monday, 25th December

12:00 Christmas Lunch at Alambique
– Please book with our Guest Relations team
16:30 Family Christmas Cinema Session at Arcos Room
18:30 Special Christmas buffet dinner at Engenho restaurant
20:30 Live music at our Fly Lounge Bar
22:15 Ballroom dance show performed by “Dancing Stars” at Fly Lounge

Tuesday, 26th December

- 16:30 Family Christmas Cinema Session at Arcos Room
- 17:00 "New Year mise-en-place" – come to learn how to set your table to receive the New Year with our F&B team.
– Meeting point at Reception
- 20:30 Música ao vivo no Fly Lounge Bar

Wednesday, 27th December

- 18:00 Welcome cocktail with our team at Rhum bar
- 20:00 Madeira theme night – Calheta folklore group performing at Engenho restaurant
- 20:30 Christmas Lights tour to Funchal
– Please book at Reception
- 20:30 Enjoy a wonderful live musical selection at Fly Lounge

Thursday, 28th December

- 16:00 Mixology workshop at Fly Lounge.
Come to learn how to make cocktails to celebrate the holidays
– Please book at Reception
- 20:30 Live music at Fly Lounge Bar
- 21:30 Christmas Cinema session at Arcos Room

Friday, 29th December

- 12:00 Madeira Christmas Traditions at Rhum Bar
- 16:30 Family Christmas Cinema Session at Arcos Room
- 20:30 Christmas Lights tour to Funchal
– Please book at Reception
- 20:30 Live music at Fly Lounge Bar

Saturday, 30th December

- 16:30 Family Cinema Session at Arcos Room
- 17:30 Afternoon Tea at Fly Lounge
– Please book with our Guest Relations team
- 20:30 Enjoy a wonderful live musical selection at Fly Lounge
- 22:30 Its Beginning To look like New Year by Sweet Dancers

Sunday, 31st December

- 18:30 New Year's welcome cocktail at Melaço Room
- 19:00 Special New Year Gala dinner at Melaço room with live music
– Please book with our Guest Relations team
Dress code: cocktail
Réveillon at Alambique restaurante
– Please book with our Guest Relations team
- 22:00 Departure to Funchal to watch the fireworks display and welcome the New Year 2024
- 22h00 – "New Year Party" at Fly Bar with our
- 04h00 DJ "Le Réveillon"



Monday, 1st January

- 08:30 For a better comfort, breakfast today will be served from 08:30 – 11:30
- 13:00 New Year's special Lunch at Alambique restaurant
– Please book with our Guest Relations team
- 20:30 Celebrate the New Year's arrival with the best musical selection at our Fly Lounge



For more daily information about Christmas activities, please consult the information center, or for more details, consult our reception team.

Hotel management team may make some changes to the programme without prior notice. For any further assistance, please contact our Reception team.

24
DEC

Christmas Eve Gala Dinner

Cocktail

Welcome cocktail

Starter

Foie gras terrine, red onion pie, macerated figs in Sercial wine and balsamic

Soup

Crayfish cappuccino

Fish

Sea bass, celery puree canolli, caramelised olives, beurre rouge and seaweeds

Meat

Duck breast, chestnut puree and sour cherry jus

Dessert

Family cake, chocolate, caramel and hazelnut

Drinks during dinner

Saccharum selection wines, beer, so drinks, juices and water

Coffee, tea
& petits fours



146€
per person

VEGETARIAN

Starter

Barley, broccoli, beetroot sprouts, coconut cream and chilli

Soup

Sweet potato cream with eggplant and curry

First main course

Pumpkin, lentils, dried tomato, orange oil and saffron

Second main course

Celery canolli, ratatouille and greens from the Chef's garden

Dessert

Yoghurt panna cotta, mango and vanilla

Drink during dinner

Saccharum selection wines, beer, soft drinks, juices and water

Coffee, tea
& petits fours

146€
per person



KIDS MENU

Soup

Broccoli velvety

Fish

Roasted sea bass fillet, mashed potatoes and micro leaves

Meat

Chicken leg stuffed with vegetables and jasmin rice

Dessert

Family cake, chocolate and caramel

Drinks during dinner

Soft drinks, juices and water

Petits fours

73€
por pessoa





25
DEC

Special Christmas Lunch

Starter

Niçoise salad with rosbif and hazelnut puff pastry

Pasta

Green pappardelle with seafood in tomato soffritto

Fish

Snapper fish fillet in potato crust with virgin sauce

Meat

Stuffed turkey breast, potato and pumpkin tatin pie with Madeira wine sauce

Dessert

Opera with fruits of the forest

Coffee
& petit fours

45€

per person
3-course menu:

starter or pasta, fish or meat and dessert

54€

per person
4-course menu:

starter or pasta, fish, meat and dessert

25
DEC

Christmas Bufet

Composed salads

Oysters
Marinated salmon with sugar cane rum
Fish ceviche with seasonal fruits
Tartar beef cones with guacamole
Cured ham with roasted apples in Madeira wine
Roast beef with sweet potato chips and beetroot ketchup
Stuffed eggs with pea hummus and crispy chorizo
Cottage cheese with caramelised nuts
Smoked fish and fish terrines platter
Grilled cold meats and patés
International and Portuguese cheese board
Toasts, crackers, grissini and compotes

Simple salads

Lettuce, carrot, beetroot, cucumber and onion
Vinaigrette sauce, tartar, cocktail, mayonnaise and ketchup
Balsamic vinegar, extra virgin olive oil, sea salt flower and oregano
Pickles and marinated olives

Soup

Chicken broth
Mushrooms and pumpkin cream

Hot selection

Valencian rice
Cod loin "Zé do Pipo" style
Grilled guinea fowl supreme
Wellington beef

Garnishes

Fried yam with sugar cane honey and cinnamon
Roasted new potatoes with garlic, olive oil and rosemary
Uncle Ben's rice with nuts
Vegetable selection from the Chef's garden
Sautéed broccoli with true oil
Mushrooms and asparagus stroganoff



Vegetarian

Pizza from the Chef's garden
Bean burger
Vegetarian moussaka and yoghurt sauce

Carving

Roasted turkey with apricot sauce

Dessert

Laminated seasonal fruits
Seasonal fruits
Christmas log
Pumpkin panna cotta
Carrot cake, orange and ginger
Black forest cake
Madeiran cake
Seasonal fruit tart
Chocolate and banana tart
Typical French toast
Rice pudding
Crème brûlée
Ice cream duet

50€
per peron



31
DEC

Jantar de Gala

// SALA MELAÇO //

Cocktail

Welcome drink and canapé selection
by Chef Raul Ferreira

Starter

Tiger prawn and lobster, champagne sangria foam, tangerine sorbet, lime puree and salmon roe

Risotto

Saffron rice, mushrooms and black truffle

Fish

Red mullet fish, cauliflower puree, grilled fennel and beetroot aioli

Meat

Veal fillet mignon, wild boar lacquered in rosemary honey, anna potato, foie gras scallops and green asparagus

Dessert

Raspberry, chocolate and pistachios

Drinks during dinner

Saccharum wine selection, beer, soft drinks and water

Coffee, tea & petits fours

//VEGETARIAN MENU//

Cocktail

Welcome drink and canapé selection
by Chef Raul Ferreira

Starter

Crispy quinoa salad with vegetables and greens
from the garden

Soup

Green asparagus cappuccino and celery cannelloni

Pasta

Pasta gratin with mushrooms, peas and crispy sesame seeds

Main course

Veggi balls, yogurt sauce and smoked paprika

Dessert

Almond and tonka bean crème brûlée

Drink during dinner

Saccharum selection wines,
beer, soft drinks, juices and water

Coffee, tea & petits fours

270€ per person

// KIDS MENU //

Soup

Cappuccino from the Chef's garden

Fish

White grouper paupiette, potatoes and
broccoli

Meat

CR7 beef rump cap croquette, sweet potato
fries and baby vegetables

Dessert

Framboesa, chocolate e pistácios

Drinks during dinner

Soft drinks, juices and water

Petit fours

135€ per person



31
DEC

ALAMBIQUE//

Cocktail

Welcome drink and canapé selection
by Chef Raul Ferreira

Amuse-Bouche

Golden egg, mushrooms, shallots and white truffle oil

Starter

Scallops, cauliflower praliné, nage and Oscietra caviar

Fish

Grouper, lobster ravioli, lemon puree and lobster sauce

Meat

Black angus fillet, foie gras, creamy polenta with pecorino,
asparagus and truffled jus

Dessert

Raspberry, chocolate and pistachios

Drinks during dinner

Saccharum wine selection, beer, soft drinks and water

Coffee, tea & petits fours

//VEGETARIAN MENU//

Cocktail

Welcome drink and canapé selection
by Chef Raul Ferreira

Starter

Beetroot carpaccio, sprouts from the Chef's garden and truffles

Soup

Vegetable soup, shiitake mushrooms and rice noodles

Risotto

Pumpkin risotto, saffron filaments, asparagus and truffle jus

Main course

Vegetarian cannelloni, bean hummus, mustard seed layer and shiso

Dessert

Raspberry, chocolate and pistachio

Drink during dinner

Saccharum selection wines,
beer, soft drinks, juices and water

Coffee, tea & petits fours

550€

per person

01
JAN

New Year's Lunch

Starter

Waldorf salmon tartare, yoghurt sauce, honey
and ginger

Soup

Caldo verde and crispy bacon

Main course

FISH

Shrimp carbonara spaghetti

MEAT

Supreme of guinea fowl and caramelised
onion tart

VEGETARIAN

Mushrooms stroganoff with jasmine rice

Sobremesa

Banana and chocolate tart with caramel ice
cream and fleur de sal

Coffee & petit fours

45€

per person

3-course menu:

Starter or soup, 1 main course and dessert

54€

per person

4-course menu:

Starter or soup, 2 main courses and dessert

