Happy Holidays

EUROSTARS
HOTEL COMPANY

Dear Guests:

Bellow we present a unique and diverse selection to make your celebration a success.

All the professionals at the Eurostars Santa Luzia Hotel will be at your disposal to help you enjoy this special day.

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If you are interested, have any questions or would like us to prepare a menu of your choice please don't hesitate to contact us.

Sincerely,

E-mail: reservas@eurostarssantaluzia.com

Phone number: +351 253 071 800



Christmas Buffet – 25 december

ENTRIES

Chicken Soup with Eggs
Boiled Shrimp
Clam “ à Bolhão Pato”
Mussel
Regional Smoked Meat Board

SALADS

Waldorf Salad
Assorted Grilled Vegetables

MAIN COURSE

“Lagareiro” Octopus
Oven-roasted Goat with Smoked Rice and Vegetables

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DESSERTS

Vermicelli
“Rabanadas”
“Bolo Rei”
“Sonhos”
Sponge Cake
Selection of Cheeses with Homemade Jam

60€





General Conditions

SCHEDULE

13H00 - 15H00

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CONDITIONS

It will only take place if we have at least 20 people signed up by 07/12/2026.

Children up to 4 years old: Free

Children aged 5 to 12: 50% discount

Payment must be made in full by December 11/12/2026.

After 11/12/2026, the reservation becomes non-refundable.



New Year's Eve Menu

WELCOME DRINK

Mini Beef Tartare
Oxtail Croquette with Black Garlic Aioli
Crispy "Alheira" and Apple
Smoked Salmon Blini with Herb Cream
Toast with Goat Cheese and Fig Compote
Shrimp Vol-au-vent
Mushroom Vol-au-vent

ENTRIE

Venison Carpaccio with Shavings of Ilha Cheese

FISH DISH

Wild Sea Bass with Celery Purée, Baby Vegetables, and Foamy Sauce

CUT FLAVOURS

Green Apple, Lime and Basil

MEAT DISH

Aged Naco Vazia with Potato Gratin and Beef Gravy

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PETIT-FOUR

Chocolate Mille-Feuille

190€



Vegetarian Menu

ENTRIES

Pumpkin Cream with Roasted Almonds

MAIN COURSE I

Breaded Tofu with Sesame Seeds, Cherovia Puree and Sauteed Cantharellus Mushrooms

MAIN COURSE II

Parmegiana Eggplant

DESSERTS

Chocolate Mille-Feuille

Children´s Menu

ENTRIES

Pumpkin Cream with Roasted Almonds

FISH DISH

Grilled Salmon with Rice and Baby Carrots

MEAT DISH

Veal Steak with Potatoes

DESSERTS

Selection of Sliced Fruit or Chocolate Mousse

REVEILLON

Sparkling Wine and Raisins

★

EVENING MEAL

“Caldo Verde”

Mini Pork Sandwiches

Mini Bread with Smoked Sausage

Sponge Cake

Cheese and Jam Board

General Conditions

SCHEDULE

Welcome Drink (19h30 –20h)
Piano Hall – Music and entertainment to accompany

Dinner (20h –23h00)
Music and entertainment to accompany

Reveillon (00h00-02h00)
With DJ

Evening Meal (01h00 –02h00)

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CONDITIONS

Children up to 4 years old: Free

Children aged 5 to 12: 50% discount

Reservations made until 04/12: 190€/pax

Reservations made between 05/12 até dia 21/12: 210€/pax

Reservations made between 22/12 até dia 29/12: 230€/pax

Payment of 50% of the total amount must be made by 04/12/2026

After 04/12/2026, all the bookings becomes non-refundable

Payment of the remaining 50% must be made unti 18/12/2026



Menu Buffet - 1st january

ENTRIES

Regional Fried Dishes
Cheese and Sausage Platter
Grilled Sausage Platter
Boiled Shrimp
Breads

SIMPLE SALADS

Lettuce
Tomato
Red Onion
Carrot
Cucumber

MIXED SALADS

Black-Eyed Pea Salad with Tuna
Fresh Cheese and Tomato Salad
Roast Beef and Duck Magret

SOUP

Cream of Pumpkin and Celery Soup

MAIN COURSES

Grilled Meats with Migas
Hake Fillet with Russian Salad

SIDE DISHES

Rice and Sausages
Sliced French Fries

DESSERTS

Sponge Cake
Chocolate Mousse
Sliced Fruit
Coffee Panna Cotta
"Pastel de Nata"

55€

SCHEDULE

19H00 - 22H00

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CONDITIONS

Children up to 4 years old: Free

Children aged 5 to 12: 50% discount

Payment of 50% of the total amount must be made until 18/12/2026

Payment of the remaining 50% must be made until 25/12/2026

After 18/12/2026, all reservations will become nonrefundable.

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