

RÉVEILLON

2021-2022

20's INSPIRATION

31 DEC.

www.jupiteralgarvehotel.com

INCLUDES

2 nights accommodation with buffet breakfast

GALA DINNER WITH BEVERAGES INCLUDED - 31st DECEMBER

Welcome drink at the hotel lobby

Late night Buffet (1 a.m)

Live Music

January 1st Brunch (11.30am - 3pm)

Covered and heated swimming pool

10% discount voucher on SPA

Late check-until 3pm (upon availability and request)

RATES PER PERSON / DOUBLE OCCUPANCY

EXTRA NIGHT

Standard Land View	270€	30€
Superior Side Sea View	280€	35€
Premium Front Sea View	290€	45€
Deluxe Front Sea View	300€	55€
Family Land View	275€	35€
Junior Suite Front Sea View	300€	55€
Family Suite	295€	55€

Half Board with Beverages Included Supplement: + 20,00€ per adult/night (except Dec. 31st)

Subject to the current guidelines of the local national health service "DGS".

Terms & Conditions:

SUPPLEMENTS:
Single occupancy: 30% discount on the double value (Standard only)
Adult extra bed: 25% discount on the per person value (with 2 adults)
Children extra bed (3-12): 50% discount on the person value (with 2 adults)
Family and Junior Suite - maximum of 3 adults or 2 adults and 2 children up to 12 years old.
Suite: maximum of 2 adults and 3 children up to 12 years old

BOOKING CONFIRMATION AND CANCELATION
100% payment to confirm the booking, refundable up to 15 days prior to arrival.
Cancellations between 14 days and 8 days before arrival: 30% penalty on the total amount of the reservation
Cancellations less than 7 days before arrival, no-shows, early departures: 100% penalty on the total amount of the reservation

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Couvert

Mini roasted vegetable bruschetta
Mini Vol-au-Vent with crab filling
Salmon tartar with caviar on nordic bread
Smoked duck breast with drunk pear puree

Hot Starter

Lobster bisque with medallion

Cold Starter

Octopus carpaccio with tiger shrimp braised with orange vinaigrette and fresh salad

Fish Dish

Grouper medallions in herb crust over carrot puree, turned potatoes with champagne and clam sauce

Cuts Flavour

Lemon ice cream with drop of black vodka

Meat Dish

Braised tenderloin Beef over mushroom and chestnut ragout, potato au gratin, sliced courgettes and port wine sauce

Dessert

Pavlova of red fruits

Late Supper Buffet (1A.M)

Cabbage soup, chicken soup, hot chocolate, cold sausage board, pastry selection, seafood selection, national and regional cheeses, pumpkin jam and tomato jam, Show cooking: natural oysters, cockles à "Bulhão Pato", typical pork steak sandwiches

Drinks

Water, soft drinks, national beer, white, red and rose wine (Jupiter selection) and coffee

*Safety rules subject to the current guidelines of the local national health service "DGS".

VAT Included.

Childrens up to 5 years old complimentary. From 6 - 12 years old: 50% discount.



BRUNCH

01/JAN

Saladas simples

Simple salads

Salada cesar de frango

Ceaser chicken salad

Salada camarão e ananás

Shrimp and pineapple salad

Polvo com salada montanheira

Octopus salad

Salgadinhos

Assorted Patties

Tábua de queijos

Cheese Board

logurtes

logurt

Panquecas

Pancakes

Ovos

Eggs

Bacon inglês

English bacon

Salsicha de aves

Chicken sausages

Cogumelos

Mushrooms

Tomate assado

Roasted Tomato

Feijão Inglês

Baked Beans

Massada de peixe

Fish Pasta

Filetes robalo

Sea bass fillets

Peito frango assado

Roast chicken breast

Bifinhos de novilho grelhado

Grilled veal

Legumes mistos

Mixed vegetables

Esparguete bolonhesa

Spaghetti bolognese

Pizza mista

Mixed pizza

Buffet de sobremesas

Desserts buffet

*Aplicam-se regras da Direção Geral de Saúde (DGS).

IVA Inc.

0 aos 5 anos: grátis. 6 aos 12 anos: 50% de desconto.