

Cruises



RÉVEILLON 2009/10

20h00 – Boarding at Freixo Quay

21h00 – Start of Reveillon Cruise
Port wine served on board

Aperitif Service

21h45 – Diner served on board

Menu:

Fillet of hake with seafood sauce
Roasted turkey with champagne

Dessert:

“Bolo Rei” (translating its King Cake. Its a traditional cake with nuts and fruit preserves),
sponge cake, egg pudding, chocolate cake, french toast, chila pie, noodles, milk cream, nuts
and laminated fruit

Wine, water, juice and coffee

24h00 – New Year Entrance
Champagne, Bolo Rei, Raisins



01h30 – Return to Freixo Quay
Music

03h15 – Cold Buffet
Roasted piglet, small rockets, mirror of cold meat, small “prego em pão” (bread with fried steak) and cheeses table

PRICE PER PERSON: 107,00€

*** It does not include digestive drinks.**