



SAVOY
PALACE

Tribute Cosmopolitan Resort



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD

Rise above Funchal's skyline for a holiday season to remember

Enjoy singular settings
with one-of-a-kind celebrations



SAVOY *signature*



24 DEC

Christmas Eve Dinner

Galáxia Skyfood

including selected drinks



24 DEC

Christmas Eve Buffet Dinner

Orchidaceae Atelier

50€ per person including selected drinks



25 DEC

Christmas Brunch

Orchidaceae Atelier

45€ per person including selected drinks



25 DEC

Christmas Buffet Dinner

Hibiscus

45€ per person including selected drinks



26 DEC

Boxing Day Buffet Lunch

Hibiscus

45€ per person including selected drinks



30 DEC

Back to the Future

Grand Ballroom

150€ per person including selected drinks



31 DEC

Time Travel

from 255€ per person



Christmas Programme 2019

Sunday, 15 December

Christmas with art | Christmas exhibitions (all day)
17:00–19:00 Mulled wine served in the Lobby Lounge
17:45–18:15 Christmas carols
18:30 Turning on the Christmas lights
Traditional nativity scene

Monday, 16 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Tuesday, 17 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Wednesday, 18 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Thursday, 19 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Friday, 20 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Saturday, 21 December

Christmas with art | Christmas exhibitions (all day)
15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.
15:30 Christmas desserts workshop. Minimum of 6 and maximum of 15 participants. €20 per person; €10 for children up to the age of 12. Please book at reception.

Sunday, 22 December

Christmas with art | Christmas exhibitions (all day)
15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Monday, 23 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.

Tuesday, 24 December

15:00–16:30 Father Christmas tells stories in the Lobby Lounge
15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.
17:00–19:00 Hot cider and malassadas.
19:00–22:30 Christmas Eve Dinner at Galáxia Skyfood. Please book at reception. Dress code: smart casual.
19:00–22:30 Christmas Eve Buffet Dinner at Orchidaceae Atelier. Please book at reception. Dress code: smart casual.
22:00–01:00 Live music at Galáxia

Wednesday, 25 December

12:00–15:30 Christmas Brunch at Orchidaceae Atelier. Please book at reception.
12:00–15:30 Christmas children's workshop (free for children participating in the brunch).
19:00–22:30 Christmas Buffet Dinner at Hibiscus. Please book at reception. Dress code: smart casual.

Thursday, 26 December

12:00–15:00 Boxing Day Buffet Lunch at Hibiscus. Please book at reception. Dress code: smart casual.
14:00–17:00 Chestnut stall in the hotel entrance.
23:00–02:00 DJ & Bartenders at Galáxia Skybar. €25 per person (two drinks included).

Friday, 27 December

23:00–02:00 DJ & Bartenders at Galáxia Skybar. €25 per person (two drinks included).

Saturday, 28 December

Christmas with art | Christmas exhibitions (all day)
15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.
23:00–02:00 DJ & Bartenders at Galáxia Skybar. €25 per person (two drinks included).

Sunday, 29 December

Christmas with art | Christmas exhibitions (all day)
15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.
23:00–02:00 DJ & Bartenders at Galáxia Skybar. €25 per person (two drinks included).

Monday, 30 December

15:00–18:00 Christmas afternoon tea in the Lobby Lounge. Please book at reception.
19:30–03:00 "Back to the Future" dinner and party in the Grand Ballroom. Please book at reception. Dress code: black tie | Long dress or evening gown.
23:00–02:00 DJ & Bartenders at Galáxia Skybar. €25 per person (two drinks included).

Tuesday, 31 December

19:30–03:00 "Time Travel" dinner and party. Grand Ballroom | theme: 60s & 70s
Jacarandá | theme: 80s & 90s
Galáxia | theme: 2000s
Please book at reception. Dress code: black tie | Long dress or evening gown.

Friday, 3 January

21:00–01:00 Red Carpet Night. Theme night at Vimes with live music. Minimum consumption: €25. Please book at reception. Dress code: smart casual.

Sunday, 5 January

16:00 Cantar os reis (Singing of the Kings)
17:30 Tasting of traditional Madeira foods and drinks | Hot cider | Punch | Bolo família | Dried fruit | Malassadas | Broas de mel
18:00 Arrival of the Three Kings and switching off the Christmas tree lights.

The hotel management may be forced to make changes without prior notice. For further information, contact the reception.

Afternoon Christmas Tea

Lobby Lounge

36€ per person

Selection of exclusive
Savoy Palace teas
and infusions

Pastries

Mini-sandwiches

Scones

Sparkling wine

24
DEC

Christmas Eve Dinner

Galáxia Skyfood

including selected drinks

White prawn, rillete and suckling pig crackling

Egg cooked over a low heat, crispy duck, king oyster mushrooms and duck jus

Octopus with smoked paprika, sweet potato and chorizo made from acorn-reared pigs

Shoulder of milk lamb, truffle purée and white asparagus

Chocolate, banana and honey cake: "My Christmas Ball"

24
DEC

Christmas Eve Buffet Dinner

Orchidaceae Atelier

50€ per person including selected drinks

Selection of starters and salads

Selection of charcuterie and fruit in syrup
Selection of Portuguese and international
cheeses
Jams, crackers, grissinis and nuts
Oysters au gratin
Quinoa, prawn and citrus fruit salad
Marinated mussels
Gilt-head sea bream and passion fruit ceviche
Hummus and baba ganoush with pita bread
Grilled asparagus and São Jorge cheese
Vegetable frittata
Salt cod and rock crab salad
Vinaigrettes, sauces and condiments
Mesclun of salad greens, lettuce, rocket, cherry
tomato, cucumber, carrot, marinated olives and
croutons
Basket of varied breads, salted and unsalted
butter

Snack

Chicken pies

Hot dishes

Cream of asparagus, croutons and truffle oil
Monkfish with vermouth sauce and kaffir lime
Duck leg confit
Vegetable ratatouille
Baked rice
Roast sweet potato with garlic olive oil and
thyme

Live Station

Salt cod strudel
Crispy suckling pig shank

Vegetarian

Aubergine Parmigiana

Rotisserie

Roasted lamb leg with rosemary

Desserts

Bolo-rei
Filhós
Savoy-style rabanadas
Tangerine tiramisù
Christmas log
Orange babá
Fruit tartlet
Sliced fruit
Candy bar | for the little ones

Drinks served during dinner

Pinta Negra white
Pinta Negra red
Still and sparkling water
Soft drinks & beer
Coffee, tea
Petit fours
Hot cider



25
DEC

Christmas Brunch

Orchidaceae Atelier

45€ per person
including selected drinks

Selection of salads and starters

Selection of simple salads: lettuce,
cherry tomato, cucumber, carrot, beetroot,
roast peppers
Selection of sauces and vinaigrettes
Caprese salad
Smoked salmon with bagels
Salad of rocket, goat cheese
and caramelised dried nuts
Chicken pies
Platter of Portuguese and international cheeses
Crispbreads, crackers and nuts
Selection of charcuterie
Basket of varied breads,
including gluten-free options

Soup

Velvet vegetables

Pizza Station

Main courses

Milanese-style ossobuco
Common sea bream with vanilla
and pine kernel butter
Braised vegetables
Gnocchi vongole with citrus fruits
and fresh tomato
Jasmine rice
Scrambled eggs, omelettes, bacon,
sausages with thyme, sautéed mushrooms,
grilled asparagus

Vegetarian

Lentil and tofu burger

Carving station

Beef Wellington

Selection of viennoiserie

Desserts
Waffles with jams
Christmas log
Lime and raspberry cheesecake
Lemon merengue pie
Apple and caramel cake
Fruit salad

Drinks served during brunch

Pinta Negra white and red
Still and sparkling water
Soft drinks & beer
Coffee, teas and hot cider

25
DEC

Christmas Buffet Dinner

Hibiscus

45€ per person including selected drinks

Selection of starters and salads

Selection of charcuterie and fruit in syrup
Selection of Portuguese and international cheeses
Jams, crackers, grissinis and nuts
Oysters au naturel
Smoked salmon with blinis and creme fraîche
Boiled prawns with fleur du sel
Octopus salad with roast peppers
Salt cod and chickpea salad
Caesar salad with grilled chicken
Veal carpaccio, rocket and parmesan flakes
Vinaigrettes, sauces and condiments
Mesclun of salad greens, lettuce, rocket, cherry tomato, cucumber, carrot,
marinated olives and croutons
Basket of varied breads, salted and unsalted butter

Hot Dishes

Crustacean bisque
Salt cod à lagareiro
Roast beef with old-style mustard
Chipolata
Roast vegetables with basil olive oil
Rice with dried fruits and nuts
Roast potato with paprika and rosemary

Vegetarian

Vegetable, chickpea, coconut milk and ginger curry

Live Station

Octopus rice

Rotisserie

Leg of suckling pig with orange and lavender sauce

Desserts

Bolo-rei
Portuguese rice pudding
Sonhos
Orange tart
Farófiás with vanilla cream
Bean mille-feuille
Caramel custard
Almond éclair
Sliced fruit
Candy bar for the little ones

Drinks served during dinner

Pinta Negra white and red
Still and sparkling water
Soft drinks & beer
Coffee and teas
Hot cider

26
DEC

Boxing Day Buffet Lunch

Hibiscus

45€ per person

including selected drinks

Platters

Chef's selection of fresh salads accompanied by
cured and roast meat
Platters and pies
Salads
Selection of Chef's fresh salads

From the carvery

Roasted turkey
Roasted pork leg

Main course specials

Salmon and dill, watercress sauce
Baked ricotta and spinach cannellone
Chicken breast wrapped in smoked bacon,
pearl onions and Madeira sauce
Classic Beef Bourguignon
Roast potatoes with thyme
Braised red cabbage
Honey-roasted root vegetables

Desserts

Selection of desserts, cheese with quince jelly
Tea and coffee

Drinks served during lunch

Pinta Negra white
Pinta Negra red
Still and sparkling water
Soft drinks & beer
Coffee, teas and petit fours
Hot cider



30
DEC

Back to the Future

Grand Ballroom

150€ per person including selected drinks

Welcome drink | Foyer Grand Ballroom | 19:30

Suckling pig and tangerine mini pies
Prawn in potato noodles
Golden bream ceviche with ponzu sauce
Salted cod-fish brandade with aioli sauce
Veal tartare with egg yolk cooked at low temperature

AdegaMãe Bruto sparkling wine
Apple juice
Pinta Negra white and red
Bonato aperitif



Dinner | 20:45 – 03:00

Starter

Marbled foie gras and duck, apple with vanilla, dried fruit brioche
Conde Vimioso rosé, Tejo

Fish

Prawn and common seabream aumônière with kaffir lime infusion
AdegaMãe Chardonnay

Sorbet

Tangerine and ginger sorbet

Meat

Veal, flank chop pie, vegetable tian seasoned with pine nuts, pomegranate and truffles
AdegaMãe Touriga Nacional

Dessert

Apple and caramel crumble on walnut tart and Madeira wine ice cream

Supper

Chicken soup, Cream of asparagus soup
Selection of bread and Iberian ham
Mini-streaks in bolo do caco (traditional bread from Madeira Island)
Chicken pies
Portuguese and international cheese platter
Chocolate and praline tart
Chocolate financiers tigrés
Pastel de nata (Portuguese traditional custard tart)
Laminated fruit
Hot chocolate and hot cider

Drinks served during dinner

Wines, Beer & cider
Soft drinks, Juices, Still and sparkling water
Coffee, tea and petit fours
One digestif per person:
Unaged whisky, Portuguese and imported liqueurs, Portuguese brandy,
sweet Madeira wine

31
DEC

Time Travel

Grand Ballroom | 60s & 70s

255€ per person including selected drinks

Welcome drink | Lobby Lounge | 19:30

Spiced macaroon with foie gras mousse
Prawn in kadaiiff pastry with Sichuan pepper
Arepa, tuna tartare and guacamole
Braised salmon with karashi sauce
Soft pastry, suckling pig rillette and pink prawn
Mushroom cappuccino with truffle emulsion

60s & 70s Cocktail bar

AdegaMãe Blanc de Blancs sparkling wine
Dory Reserve white and red
Apple and orange juice

Dinner Starter

Osibblue prawn, hot truffled potato foam, veal jus,
girolles and carbonara emulsion
AdegaMãe Riesling, Lisboa

Fish

Turbot in beurre noisette, acquerello risotto with clams,
saffron and champagne
Dory Reserve whit, Lisboa

Meat

Veal fillet with bergamot, crispy knuckle of veal,
king oyster mushrooms, broccoli purée
AdegaMãe Merlot, Lisboa

Dessert

My banoffee pie: chocolate, banana, caramel and vanilla

Drinks served during dinner

AdegaMãe Riesling, Dory Reserva white, AdegaMãe Merlot
Still and sparkling water, Soft drinks, Beer & cider
Coffee, tea and petit fours

Midnight

Champagne Pommery Brut and raisins
Open bar Savoy Palace selection

Supper

Chicken soup
Cream of asparagus soup
Selection of bread and Iberian ham
Mini-steaks in bolo do caco (traditional bread from Madeira Island)
Chicken pies
Portuguese and international cheese platter
Chocolate and praline tart
Chocolate financiers tigrés
Pastel de nata (Portuguese traditional custard tart)
Laminated fruit
Hot chocolate and hot cider

Jacarandá | 80s & 90s

445€ per person including selected drinks

Welcome drink | Lobby Lounge | 19:30

Spiced macaroon with foie gras mousse
Prawn in kadaiiff pastry with Sichuan pepper
Arepa, tuna tartare and guacamole
Braised salmon with karashi sauce
Soft pastry, suckling pig rillette and pink prawn
Mushroom cappuccino with truffle emulsion

80s & 90s Cocktail bar

AdegaMãe Blanc de Blancs sparkling wine
Dory Reserve white and red
Apple and orange juice

Dinner Starter

Scallops, lobster, Oscietre caviar and bivalve emulsion
Green wine – Monólogo

Fish

Common sea bream, crawfish, timut pepper and girolles
Lacrau Vinhas Velhas, Douro

Palate cleanser

Green apple mojito

Meat

Veal loin in bitter cocoa, foie gras croquette,
beetroot gastrique, ceps and asparagus
Passagem Reserva, Douro

Dessert

Champagne mousse, crystallised violets,
raspberry and chocolate biscuit
Malvasia 20 years HM Borges

Drinks served during dinner

Wines, Beer & cider, Soft drinks
Still and sparkling water, Coffee, tea and petit fours

Midnight

Champagne Perrier Jouët Brut and raisins
Open bar Savoy Palace selection

Supper

Chicken soup, Cream of asparagus soup
Selection of bread and Iberian ham
Mini-steaks in bolo do caco (traditional bread from Madeira Island)
Chicken pies
Portuguese and international cheese platter
Chocolate and praline tart
Chocolate financiers tigrés
Pastel de nata (Portuguese traditional custard tart)
Laminated fruit
Hot chocolate & hot cider

31
DEC

Time Travel

Galáxia | 2000s

545€ per person including selected drinks

Welcome drink | Lobby Lounge | 19:30

Spiced macaroon with foie gras mousse
Prawn in kadaïff pastry with sichuan pepper
Arepá, tuna tartare and guacamole
Braised salmon with karashi sauce
Soft pastry, suckling pig rilette and pink prawn
Mushroom cappuccino with truffle emulsion

2000s Cocktail bar

AdegaMãe Blanc de Blancs sparkling wine
Dory Reserva white and red
Apple and orange juice

Dinner

Amuse-bouche

Flat cornbread, white prawn and avocado
Morgado Santa Catherina, Bucelas

Starter

Caramelised foie gras terrine, squash with orange,
vanilla and tonka beans
Morgado Santa Catherina, Bucelas

Fish

Turbot, scarlet shrimp, peas and caviar
Quinta do Monte d'Oiro Reserva, Lisboa

Palate cleanser

Lemon sorbet sputnik with pop rocks

Meat

Matured Minhota breed veal fillet, scallops,
truffle and ceps brisure
Casa Cadaval Trincadeira, Tejo

Dessert

Ruby mousse, raspberry in different textures,
pistachio biscuit and Madagascan vanilla ice cream
Quinta da Mata Fidalga, Colheita Tardia, Bairrada

Drinks served during dinner

Wines, Beer & cider, Soft drinks
Still and sparkling water, Coffee, tea and petit fours

Midnight

Champagne Ruinart Brut and raisins
Open bar Savoy Palace selection

Supper

Chicken soup
Cream of asparagus soup
Selection of bread and Iberian ham
Mini-steaks in bolo do caco (traditional
bread from Madeira Island)
Chicken pies
Lobster and stone crab hamburger on
brioche with lime mayonnaise and kizami
Portuguese and international
cheese platter
Chocolate and praline tart
Chocolate financiers tigrés
Pastel de nata (Portuguese traditional
custard tart)
Laminated fruit
Hot chocolate and hot cider