

PACKAGE INCLUDES:

- 1 Night of Accommodation with Breakfast
- Free access to Spa, Indoor Pool and Gym
- Free WI-FI throughout the Hotel
- Free Parking

New Year's Eve Program (31/12/2022)

- Welcome cocktail
- Buffet dinner with selection of drinks included and musical entertainment (DJ)
- · Tasting menu with selection of drinks included and musical entertainment (live band)
- New Year's Toast with champagne and raisins
- Fireworks
- New Year's Supper (served at table)

PRICE PER ROOM 1 NIGHT (31/12/2022)

STANDARD	Single single occupancy	420€	378€
GARDEN/POOL VIEW	Double minimum occupancy 2 People	580€	522€
	Single single occupancy	460€	414€
LAKE VIEW	Double minimum occupancy 2 People	620€	558€
	Single single occupancy	495€	445,⁵€
LAKE VIEW	Double minimum occupancy 2 People	_655€	589,5€
SUITE LAKE VIEW	minimum occupancy 4 People	_1.190€	1.071€
MASTER SUITE	minimum occupancy 2 People	730€	657€
	Adult	310€	279€
* EXTRA BED (max. 1 per Room) New Year's Eve Programme included	Children 3 to 12 years old	205€	184,⁵0€
	Child up to 2.99 years old (cot)		Free

* Suplement Tasting Menu Dinner at À La Carte Restaurant

You can choose the New Year's Eve Dinner at the À La Carte Restaurant "A Panela" with a Testing Menu served in a refined environment with musical entertainment (live band), for a supplement of 45€ per adult and 22.50€s per child from 3 to 12 years.

CANCELLATION POLICY AND PAYMENT TERMS:

New Year's Eve (31 December to 01 January): Payment: 50% upon booking, remaining 50% within 5 days of the scheduled day of arrival. Any booking cancellation made within 14 days from the check-in date (until 6pm local time) will not be reimbursed with the prepaid amount of 50%. Any booking cancellation made within 5 days from the check-in date (until 6pm local time), no-shows and early departures, the Hotel reserves the right to charge 100% of the stay's total value. No refund will be given.

NOTES/ADDITIONAL INFORMATION:

Dinner is expected to start at 8pm. Arrival to dinner after this hour can leave the customer subjected to the dinner sequence. There will be no children's area on the dinner, all children will have to stay on the parents' table. For Extra Nights applies our best available rate (FLEXIBLE Rate). Prices include VAT at the legal rate in force.











BOOK NOW

WITH 10% DISCOUNT



LAGO MONTARGIL & VILLAS

BOOKINGS & INFORMATION: T: (+351) 213 007 009 E: bookings@nauhotels.com



WELCOME COCKTAIL

Cocktails

Iberian ham croquettes | Peixinho da horta with corn | Prawn sticks and sweet and sour sauce | Smoked salmon, cucumber and yoghurt tortilla | Mini Yakitori brochette | Tomato and goat cheese lollipop

SIMPLE SALADS

Lettuce mix | Tomato wedges | Grated carrot | Onion slices | Red cabbage with orange | Roasted beetroot | Sweetcorn | Cucumber with yoghurt and mint sauce

MIXED SALADS

Octopus salad with roasted peppers and red onion | Seafood salad with mint and apple | Couscous salad with sultanas and pumpkin | Chickpea salad with codfish | Penne pasta salad, dried tomatoes and olives | Caeser salad

STARTERS

Selection of snacks Sliced sausages Smoked fish selection Baked sausages Champillon à quilho

HOT MEALS

Lobster cream
Vegetables cream
Corvina with stew and shrimp sauce
Codfish fillet,
with sprouts and corn bread crumble
Braised Iberian pork cheeks
with wild mushrooms and thyme flavouring
Veal with roasted vegetables

SIDE DISH

Arabian rice | Potatoes au gratin | Sautéed vegetables with garlic | Tortelloni of ricotta and spinach

FOR THE YOUNGEST

Turkey and spaghetti strogonoff

DESSERT BUFFET

Egg tart
Coffee mousse
Egg custard
Chocolate mousse
Mango and passion fruit mousse
Maple and passion fruit mousse
Sweetbread with red berries
Rice cake
Fruit cubes
Honey and jam

DRINKS

Drinks Hotel selection Coffee or tea

SUPPER

Caldo verde
Sausage platter
Cheese platter
Mini bread with chorizo
Mini pizzas assortment
Merchiches assortment
Pastéis de nata (custard tarts)
King cake
Azevias
Hot chocolate















STARTER

Cogumelos salteados com puré de couve flor trufado, ovo a baixa temperatura e salvia frita

SOUP

Lobster Bisque

FISH COURSE

Turbot Fillet with black cream rice, premature vegetables and champagne sauce

PALATE CLEANSER

Lime and basil ice drink

MEAT COURSE

Veal Loin, with mash potato with crispy onion and caramelized carrots

PRE-DESSERT

Confit Strawberries with lime mousse

STARTER

Mini burger

SOUP

Vegetable soup

MAIN DISH

Chicken supreme with mashed potatoes and vegetables

DESSERT

Chocolate brownie with caramel

DESSERT

Chocolate Delight with salt caramel and lemon sorbet

DRINKS

Drinks Hotel Selection Coffee and tea











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