

NEW YEAR'S EVE PROGRAM 2025-2026

CASA ZOGBI

HOTEL

A CELEBRATION MADE WITH LOVE

Step into the New Year with elegance and positive energy at Casa Zogbi Hotel.

Let yourself be embraced by the warm and sophisticated atmosphere of this haven by the Douro River, where every detail has been designed to celebrate the arrival of 2026 in grand style.

Over four unforgettable days, enjoy unique experiences, from a Tuk Tuk city tour to a Six Bridges Cruise, culminating in a six-course gala dinner paired with the finest wines, and a midnight toast with sparkling wine and raisins.

Begin the new year with flavour at our special January 1st brunch, and extend your relaxation with a late check-out.

A celebration filled with charm, taste, and memorable moments, made to be shared with those you love most.



PROGRAM

- 4 Night stay in a double room (subject to availability)
- Welcome amenities in the room upon arrival
- Welcome Drink at Bar Ribeira 17
- À la carte breakfast served in the restaurant
- Tuk Tuk city tour
- Six Bridges Cruise
- New Year's Eve Gala Dinner (6 courses) with beverages included (31 December 2025)
- Sparkling wine and raisins at midnight
- Brunch (1 January 2026) with late check-out until 2:00 p.m.





CASA ZOGBI HOTEL

SPECIAL OFFERS

Reservations until 29 November – 5% discount
Reservations of 8 or more adults – 10% discount

*Discounts are not cumulative.

PRICE

Per person in double room

983€



CONDITIONS

Reservation and Cancellation Policy

All cancellations or changes must be made in writing directly to the hotel and confirmed by the hotel.

Cancellations made until 09/12 – no penalty;

Cancellations between 10/12 and 17/12 – 50% penalty;

Cancellations from 18/12 onwards – full charge.

Payment Conditions

1st Deposit: 50% due at booking (refundable until 09/12 in case of cancellation);

2nd Deposit: 50% due by 17/12.



NEW YEAR'S EVE DINNER SET MENU

6 MOMENTS WITH WINE PAIRING

AMUSE BOUCHE

Scallop Carpaccio, Crispy Quinoa, Yogurt Granita,
Radish and Ginger Gel

QM Homenagem 2023 (Alvarinho, Monção e Melgaço)

APPETIZER

Scarlet Prawn with Aioli and its Foam

Casa da Passarella “ Villa Oliveira” 2020 - Encruzado do Dão

FISH COURSE

Wreckfish, Caramelized Cauliflower, Spinach,
“Bulhão Pato” Mussels and Yogurt

Gonçalves Faria 2021 - Bairrada

PALATE CLEANSER

Green Apple Sorbet with Gin Drops

MEAT COURSE

Veal Tenderloin, Corn Purée, Vegetables, and Parmesan Tuille

Quinta do Crasto Reserva - Douro

DESSERT

Rosemary Panna Cotta, Peach, Orange, Almond and Disaronno

Quinta do Portal Moscatel do Douro

MIDNIGHT TOAST

Dinamite Blanc de Blancs Bruto Nature Reserva Sparkling Wine and Raisins



CONTACTS

Information & Reservations

Location

Praça Ribeira 17
4050-513 Porto

Phone

+351 229 766 040
+351 966 047 000

Web

www.casazogbi.com

Email

reception@casazogbi.com