

CHRISTMAS PROGRAM 2025-2026

CASA
ZOGBI
HOTEL



CELEBRATE CHRISTMAS FULL OF CHARM AND TRADITION.

During this magical season, Casa Zogbi Hotel invites you to celebrate Christmas in a warm and elegant setting, where every detail reflects the true spirit of the season.

Among festive aromas and authentic flavours, enjoy moments of sharing and comfort by the Douro River.

Experience a delightful stay where elegance meets tradition from the carefully prepared Christmas Eve Dinner to the Christmas Lunch filled with Portuguese flavours.

A perfect retreat to celebrate with your loved ones, in a setting that combines warmth, fine cuisine, and the unique magic of the season.

PROGRAM 1 NIGHT

- 1 night accommodation in a double/twin room (24 to 25 December)
- À la carte breakfast (25 December);
- VIP Treatment in the room upon arrival
- Welcome Drink at Bar Ribeira 17
- Christmas Eve Dinner (24 December)
- Christmas Lunch (25 December)



OFFERS

Included Drinks

Granito Cru Vinho Verde, Mercado a Ferros White & Red Wine,
Beer, Soft Drinks, Water, and Coffee

Special Booking Conditions until November 15, 2025.

PRICE

Per Person

412€





TERMS AND CONDITIONS

Offer valid for bookings confirmed between 10/10/2025 and 23/12/2025 (inclusive) with the "Christmas Package" rate.

Rates include all taxes except the municipal (tourist tax);

Rates are valid for the indicated dates, occupancy, and minimum stay, based on the latest exchange data. The confirmed rate will be charged in the hotel's official currency at check-in;

Additional 10% discount for bookings made by November 15 is only available for direct bookings or via our website;

Bookings are subject to availability;

Free cancellation until December 1, 2025. After this date (less than 23 days before arrival), the hotel reserves the right to charge the total stay amount, and no cancellations or changes will be accepted;

Offer cannot be combined with other promotions, discounts, or exchanged for money or other services;

Extra night rates for early arrival or extended stay are subject to additional charges and availability;

The offer is subject to current government and health guidelines at the time of stay.

TERMS AND CONDITIONS

CANCELLATION POLICY

Bookings may be cancelled until 30/11/2025 without penalty; any deposit will be fully refunded.

For cancellations up to 15/12/2025, the deposit will not be refunded.

For cancellations after 15/12/2025, no refunds will be issued.

GENERAL BOOKING CONDITIONS

Reservation confirmation requires a 50% deposit by 30/11/2025. After that date, immediate payment of 50% is required. The total program amount must be paid in full by 15/12/2025.

The hotel reserves the right to cancel the reservation if one or more deposits are not received within the established deadlines.

Payment by bank transfer:

Bank: Millennium BCP

IBAN: PT50 0033 0000 4559 3972 636-05

Swift Code: BCOMPTPL

Proof of payment (amount and execution date) must be sent to confirm the reservation.



MENU

CHRISTMAS EVE DINNER

COUVERT

Artisanal Sourdough Bread, Organic Extra Virgin
Olive Oil (PDO), Flavoured Butters

AMUSE BOUCHE

Octopus Carpaccio, Tapenade, and Lime Pearls

SOUP

Scarlet Prawn Velouté, Cuttlefish Tuille,
and Coriander Foam

FISH

Octopus and Codfish Duo

MEAT

Duck Breast, Rosti, Vegetables, and Blueberry Sauce

DESSERT

Traditional Christmas Sweets

MENU

CHRISTMAS LUNCH

COUVERT

Artisanal Sourdough Bread, Organic Extra Virgin
Olive Oil (PDO), Flavoured Butters

AMUSE BOUCHE

Apple, Shrimp and Citrus Cannoli

APPETIZER

Codfish “Tentúgal” Pastry,
Shrimp Tempura and Saffron Aioli

FISH

Reinterpretation of “Farrapo Velho”

MEAT

Confit Lamb with Vegetables and Dried Fruits

DESSERT

Caramelized “Rabanada”,
“Sopa Seca” Ice Cream and Port Wine





THANK YOU

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