NEW YEAR'S EVE PROGRAM 2026–2027

CASA ZOGBI

HOTEL



A CELEBRATION MADE WITH LOVE

Celebrate the arrival of 2027 at Casa Zogbi Hotel, in a unique setting by the Douro, where charm, gastronomy and sophistication come together.

Enjoy a special experience, with moments to discover the city and a memorable New Year's Eve culminating in an elegant six-course gala dinner, accompanied by a selection of the finest wines. At midnight, raise a glass to the New Year with sparkling wine and the traditional twelve raisins.

On January 1st, extend the celebration with our special New Year's Day lunch.

An experience designed to create lasting memories and to be shared with those who matter most.

Welcome 2027 with flavour, elegance and unforgettable moments.



1 NIGHT PROGRAM

- Accomodation in a double room
- Vip Room Treatment
- Welcome Drink at Bar Ribeira 17
- À la carte breakfast served in the restaurant
- New Year's Eve Dinner (6 courses) including wine pairing, water and soft drinks, coffee or tea (31 December 2026)
- Vegetarian option avaliable. Please inform the hotel at the time of booking
- A glass of champagne and traditional raisins at midnight
- New Year's Lunch (1 January 2026) (Drinks not included);





SPECIAL OFFERS

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

*Discounts are not cumulative.

PRICES

Per person in double room

1 Night Program
543€

Supplements
Superior Double Room: +40€
Premium Double Room with River View: +60 €

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 30/11 – no penalty;

Cancellations between 1/12 and 15/12 – 50% penalty;

Cancellations from 16/12 onwards – full charge.

Payment Conditions

1st Deposit: 50% due at booking (refundable until 30/11 in case of cancellation);

2nd Deposit: 50% due by 15/12.







NEW YEAR'S EVE MENU
DECEMBER 31ST

6 MOMENTS WITH WINE PAIRING

1st COURSE
Sea Bass Carpaccio
Delicately sliced sea bass, extra virgin olive oil, citrus and fresh herbs
Wine Pairing: QM Homenagem 2023 Alvarinho

2nd COURSE
Velvety Pea Cream
Velvety pea cream, crispy cured ham and delicate aromatic notes
Wine Pairing: Casa da Passarella Villa Oliveira Encruzado

3rd COURSE
Corvina & Shellfish
Confit corvina, creamy shellfish sauce, microgreens and sea essence
Wine Pairing: Vadio Branco

4th COURSE
Green Apple Sorbet
Green apple sorbet with gin drops

5th COURSE
Beef Tenderloin
Fleur de sel and fresh herb chimichurri, gratinated potatoes and pear confit in Port wine
Wine Pairing: Quinta do Crasto Superior

6th COURSE
Red Velvet Madeleine
A contemporary interpretation of the classic Red Velvet, with delicate textures and red berries
Wine Pairing: Quinta do Portal Moscatel do Douro

COFFEE OR TEA
served with mignardises

MIDNIGHT TOAST
Dinamite Blanc de Blancs Bruto Nature
Reserva Sparkling Wine & Raisins

260€
p/person

NEW YEAR'S DAY LUNCH
A NEW YEAR AT THE TABLE

AMUSE-BOUCHE
Smoked Salmon & Mango
Mango tartare, smoked salmon and fresh notes

APPETIZER
Velouté Dubarry
Velvety cauliflower cream, shimeji mushrooms and delicate aromatic notes

FISH COURSE
Confit Cod
Crispy Avintes-style topping, fresh vegetables and herb-infused olive oil

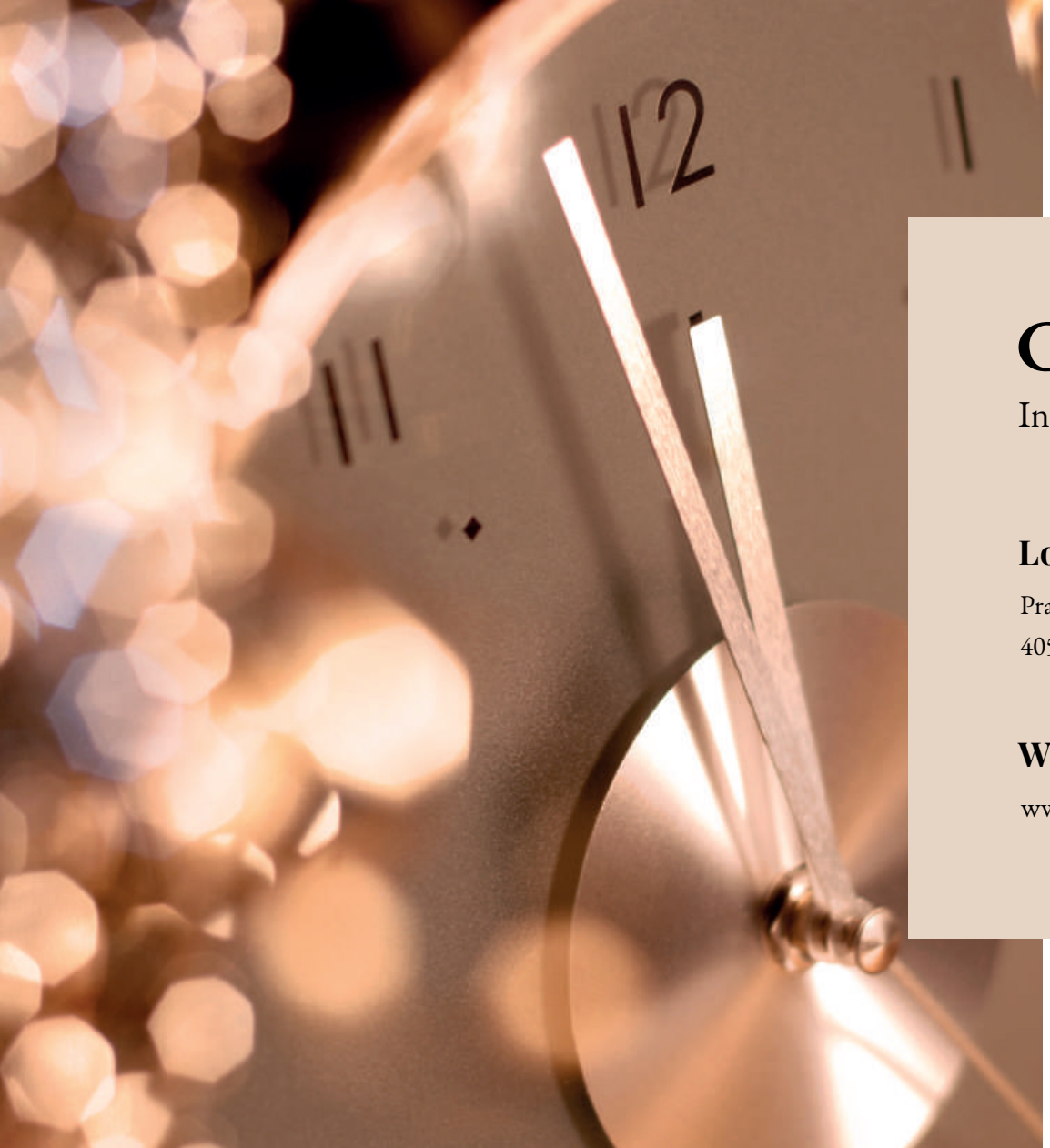
MEAT COURSE
Confit Lamb Shank
Offal rice, creamy Portuguese greens and aromatic jus

DESSERT
Lime & Cheese Duo
Lime and cheese textures, strawberry coulis and red berries

BEVERAGES NOT INCLUDED

135€
p/person





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