
CHRISTMAS PROGRAM 2026–2027
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
Hotel wine selection, beer, soft drinks,
water, coffee or tea.



PRICE

Per Person

317€





TERMS AND CONDITIONS

Offer valid for bookings confirmed between 10/10/2026 and 23/12/2026 (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, 2026. 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 30/11/2026 without penalty; any deposit will be fully refunded.
For cancellations up to 15/12/2026, the deposit will not be refunded.
For cancellations after 15/12/2026, no refunds will be issued.

GENERAL BOOKING CONDITIONS
Reservation confirmation requires a 50% deposit by 30/11/2026. After that date, immediate payment of 50% is required. The total program amount must be paid in full by 15/12/2026.

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

AMUSE BOUCHE
Delicate Vegetable Samosa
Ají amarillo curry and aromatic notes

APPETIZER
Warm Octopus Salad
Crisp torricado, extra virgin olive oil, fresh herbs

FISH
Confit Cod Loin
Silken emulsion, poppy seed crisp, crushed olives, seasonal vegetables

MEAT
Sloe-Confit Turkey Thigh
Creamy nut rice, Christmas spices, aromatic herbs

DESSERT
Christmas Sweets Duo
A contemporary interpretation of traditional Christmas flavours

MENU
CHRISTMAS LUNCH

COUVERT

AMUSE BOUCHE
Muhammara
Silken roasted pepper, walnut & spice cream

APPETIZER
Our Farrapo Velho
A delicate interpretation of a portuguese culinary classic

FISH
Ember-Grilled Octopus
Microgreens, fresh herbs & delicate jus

MEAT
Lamb Rack
Slow-cooked, wrapped in aromatic herbs and accompanied by microgreens

DESSERT
Arroz-Doce · Textures of Tradition
A contemporary take on the traditional portuguese Christmas dessert





THANK YOU

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