



# Festive Season

2025 PROGRAM

*casa mãe*



## *Warm greetings from our sunny Casa!*

*We're delighted to share this special time of year with you in our sunny casa a serene haven where you can relax, reconnect, and create precious memories. Our festive programme celebrates togetherness with inspiring crafts and exquisite culinary moments, each reflecting the beauty and tranquillity around us. May your stay be filled with warmth, joy, and a touch of seasonal magic. Wishing you a wonderful holiday and a bright New Year ahead!*



## *Festive Workshops*

*Ceramics with Ana Silva from Itsana*

*Candle Making with Márcia from HMN*

*Knitting Workshop – “The Guardian of Winter” with Matilde Ricardo*

*Cyanotype, a handcrafted photographic with Christina Kuhn*

## *Well-being Specials*

*Special Celebration SPA journeys*

*The Morning Reset*

*Morning Stretch Social*

## *Festive Season's Specials*

*Our Festive Afternoon Tea*

*Our Gift Selection at our LOJA*

*Offer a Casa Mãe Experience*

## *Christmas Culinary Experience*

*Cooking Workshop: A Modern Take on Portuguese Christmas Classics*

*Learn to Make Pasta & Risotto Like a Chef*

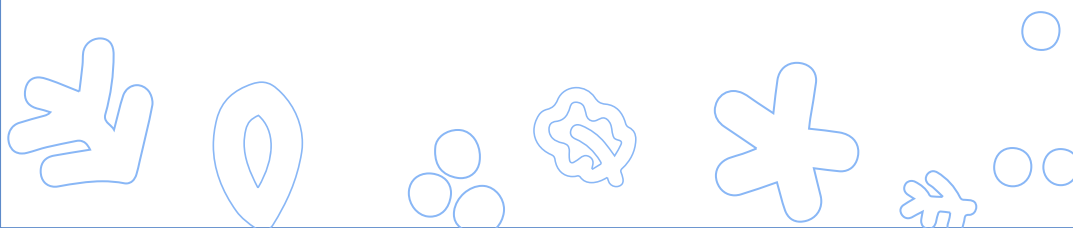
*The Art of Holiday Mixology*

*Christmas Cocktail Club*

## *Celebration Menus*

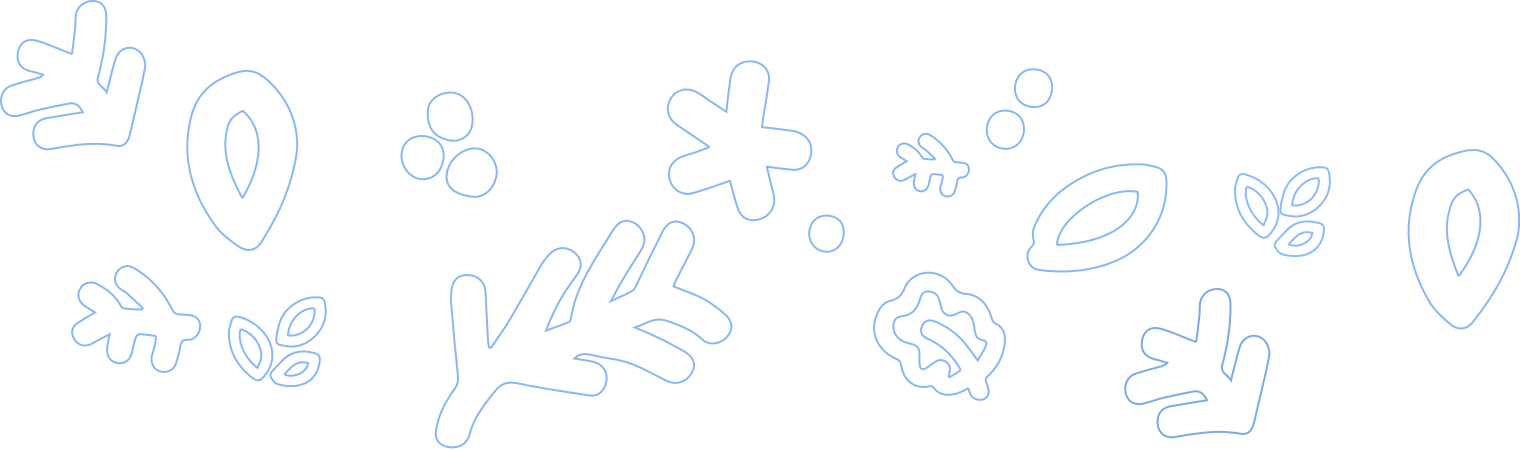
*Christmas Celebrations*

*New Years Eve Gala Dinner*



*Festive  
Workshops*





## *Ceramics* with Ana from Itsana

Ana, the Brazilian founder of ITSANA Handmade Ceramics, shares our love for minimalist lines & beautiful design. We are proud of our collaboration pieces for Casa Mãe. Her 3-hour workshop includes a tutorial about the pinch pot technique and the moulding of unique pieces, decorative or utilitarian (such as mugs, bowls, and others). You'll learn how to work with high-temperature clay, shaping your own one-of-a-kind creations. After the workshop, the pieces will be carefully stored at Ana's studio to dry (a process that takes up to 15 days), after which they'll be fired and glazed by Ana herself. Once complete, your hand-crafted ceramics will be ready for collection or can be shipped directly to you.

### *Duration*

*3 hours*

### *From 3pm*

*Maximum 6 participants*

*Kids above 12 years old*

*Price: 110€ per person*

*Includes all materials, firings and glazing. If shipping is needed, costs are not included in price*

*@itsana.co*



## *Candle Making* with Márcia from HMN

Beauty is found within"—this is the guiding philosophy of HMN, whose mission is to create a harmonious connection between skin and nature. In this workshop, inspired by the essence of self-love and feminine energy, you will join Márcia to craft your candle, free from perfumes, colorants, and preservatives. Every product in this workshop is carefully formulated with 100% natural, biodegradable, and organic ingredients. Celebrate the end of the year with crafting your very own candle!

*Duration 2.5 hours*

*From 3pm*

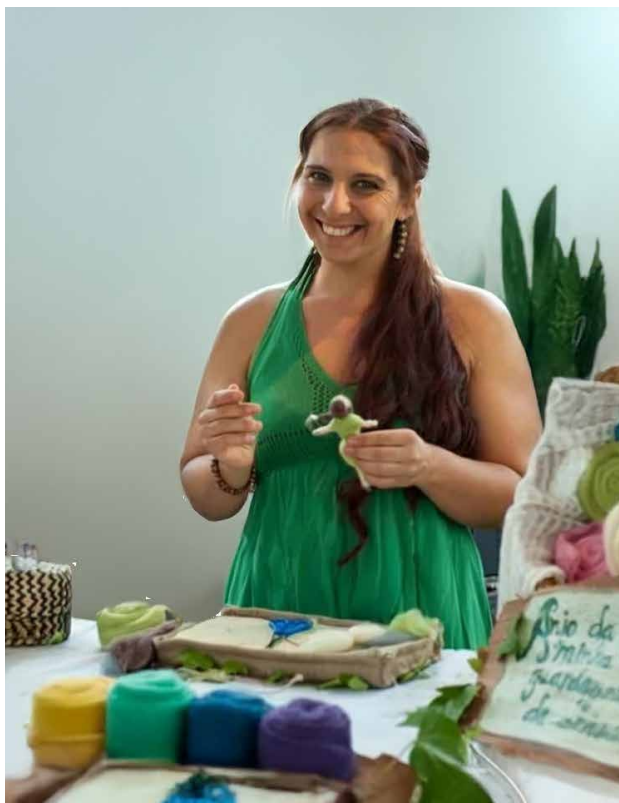
*Maximum 6 participants*

*Kids above 12 years old*

*Price: 70€/pax*

*Includes a complimentary drink*

*@band\_madenatural*



## Knitting Workshop

*with Matilde Ricardo from Anjodaguardamr*

Guided by the artistic sensibility of Matilde Ricardo, this workshop invites you to a serene and creative experience inspired by the energy of the Guardian of Winter, a symbol of introspection, calm, and inner renewal. All materials are included: 100% pure and natural wool, needles, and accessories, carefully chosen to honor the connection between craftsmanship and nature. In this gentle encounter, you will be guided through both the artistic and reflective process, embracing a moment of stillness and symbolic sharing in harmony with nature's own rhythm. Welcome to a space filled with Art and Magic, may your encounter with your Guardian Angel be a moment of true connection and inspiration.

*Duration 2h30*

*From 3pm Maximum 6 participants*

*Kids above 12 years old*

*Price: 70€/ adult + 45€/ child  
Includes all material (100% pure wool, needles, and accessories)*

*@anjodaguardamr*



## *Cyanotype, a handcrafted photographic*

*with Christina Kuhn from Deluz351*

Discover the magic of cyanotype, a handcrafted photographic technique developed in 1842 that transforms sunlight into deep, poetic shades of blue. In this workshop led by artist Christina Kuhn, you'll learn how to coat paper with light-sensitive solutions and create unique, nature-inspired compositions. When exposed to sunlight, the illuminated areas turn a rich blue while the covered parts remain white and after rinsing in water, delicate, one-of-a-kind prints are revealed. A creative and contemplative experience that beautifully blends art, science, and the joy of hands-on experimentation.

### *Duration*

*3 hours*

*From 10.30 am,  
Maximum 6 participants*

*Kids above 12 years old*

*Price: 70€/pax  
Includes material*

*@ deluz351*



## *Well-being Specials*





## *Winter Renewal*

*Revitalize and restore the senses*

Awaken your senses and restore your glow with this deeply revitalizing ritual. Begin with a warming coffee body exfoliation to energize and smooth the skin, followed by a soothing Hot Stone massage to melt away tension. A rejuvenating Kobido face-lifting massage enhances circulation and tone, while a detox herbal tea completes the experience. Ideal for those seeking renewal, balance, and seasonal self-care.

*Coffee body exfoliation (50 min)*  
*Hot Stone massage (60 min) Kobido*  
*Face-lifting massage (20 min)*

*230€ per person*



## *Serenity Ritual* A soulful escape for deep relaxation and renewals

Begin your journey to deep relaxation with a private yoga session tailored to your pace and needs. Then surrender to our Casa Mãe signature candle massage, using exclusive oils to soothe body and mind. Continue with a rejuvenating lifting facial to restore glow and tone, followed by a calming herbal tea to complete the ritual. Ideal for those seeking true serenity and stress relief.

*Casa Mãe signature massage (80 min)*  
*Rejuvenating lifting facial (80 min)*  
*Relaxing herbal tea Private yoga class*

*315€ per person*



## *Sole & Soul* Grounded *renewal from within*

Reconnect from the ground up with this harmonizing experience designed to soothe body and mind. Begin with a spa circuit to awaken circulation and release tension, followed by a custom massage tailored to your unique needs. A revitalizing foot reflexology session with energizing coffee exfoliation brings balance and renewal to your foundation. Complete the journey with a calming herbal tea to restore inner peace. Ideal for those seeking grounding, clarity, and soulful restoration.

*Spa circuit (60 min)*

*Custom massage (80 min)*

*Feet reflexology with exfoliation using coffee (45 min)*

*Relaxing herbal tea*

*230€ per person*



## *The Morning Reset*

Stretch, soak, and savor the season with a morning made for connection. Start with a soul-soothing yoga session, followed by a one-hour spa circuit to unwind and recharge. Then linger over a delicious à la carte brunch filled with seasonal flavors and good company. Whether with friends or family, it's the perfect excuse to slow down, laugh a little louder, and toast to togetherness.

*From 75€ for yoga group session, including our epicurean brunch*



## Morning Stretch Social

Strengthen, soak, and savor the season with a morning designed for connection and renewal. Begin with an energizing Pilates session, followed by a one-hour spa circuit to unwind and restore. Then settle into a delicious à la carte brunch filled with seasonal flavors and good company. Whether with friends or family, it's the perfect way to move, laugh, and celebrate togetherness.

*Pilates available as a private reformer class or a group mat session. Prices vary depending on session chosen.*

*50min. pilates mat session - minimum 4 persons, 75€ per person (including our epicurian brunch) Or*

*50 min. reformer mat pilates session - maximum 2 persons, 110€ per person (including our epicurian brunch)*



*Unwind. Restore. Celebrate.*



*Festive Season's  
Specials*



## *Festive Afternoon Tea*

Celebrate the season with our indulgent afternoon tea, a joyful blend of sweet and savory delights. Enjoy Casa Mãe's signature docinhos, miniature versions of our beloved desserts, alongside artisanal cheeses, bruschettas, and croquettes crafted to satisfy every savory craving. Seasonal fruits add a refreshing touch to this cozy, flavourful experience. Perfect for a slow afternoon filled with warmth, taste, and festive charm.



## Loja

Our concept store, Loja, curates a selection of handpicked pieces made in Portugal. From ceramics, clothing, jewellery, tapestry, to books & natural skincare, plenty of choices to find the perfect gifts for your loved ones!

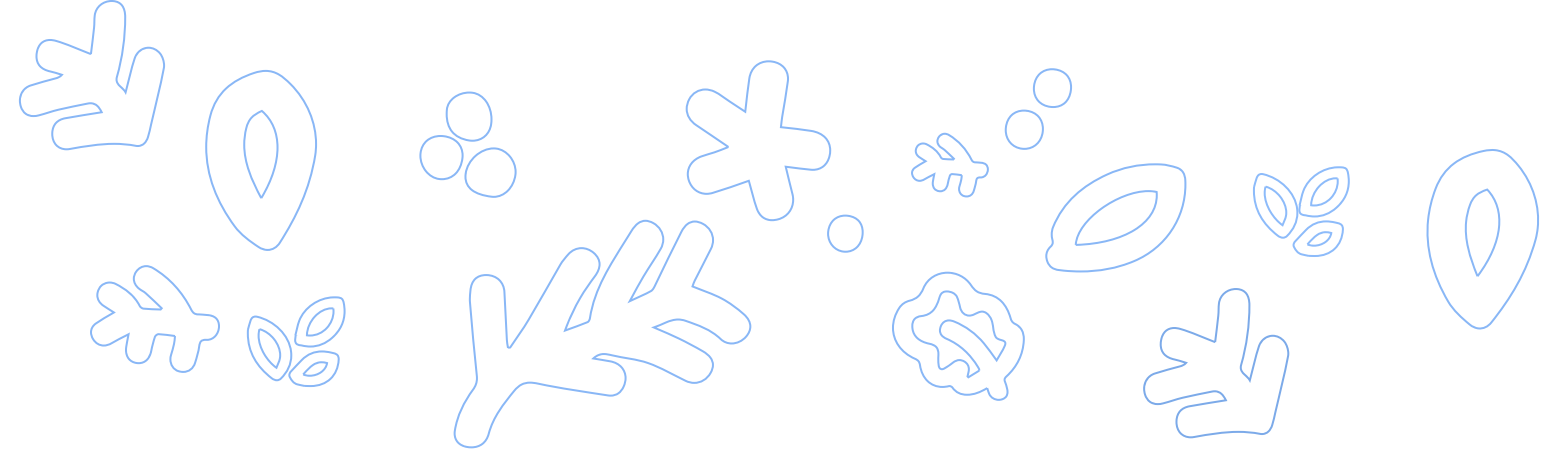


## *Bring a Touch of Casa Mãe Home This Christmas*

Create your own bespoke hamper, filled with Casa Mãe favourites — handpicked pieces that embody timeless taste and thoughtful living.

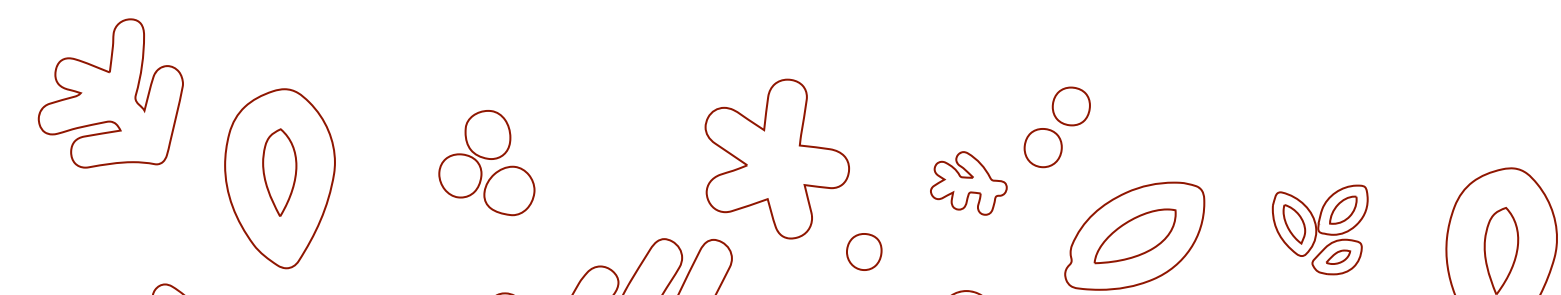
Curated by you. Crafted with love.

Enjoy a complimentary hamper basket and Casa Mãe Christmas gifting card with purchases over 60€.



## Casa Mãe Experience

Give the gift of a Casa Mãe experience — a celebration of slow living and authentic moments in the heart of Lagos. Choose a voucher with any value you wish, offering the freedom to enjoy the best of Casa Mãe: a soothing spa treatment, a relaxed brunch, lunch, or dinner at ORTA restaurant, or a curated selection from our boutique store featuring locally crafted treasures. Whether for a loved one or a personal treat, it's an invitation to unwind, connect, and savour the Casa Mãe spirit.





*Christmas  
Culinary Experience*



## *Cooking Workshop: A Modern Take on Portuguese Christmas Classics*

Join our Sous Chef Pedro for a hands-on culinary experience celebrating the heart of Portuguese festive traditions — with a fresh, modern twist.

Begin your adventure by foraging in our orchards alongside Pedro, gathering aromatics and fresh seasonal vegetables that will inspire the dishes to come. Then, move to our outdoor kitchen or indoor open kitchen for a dynamic, interactive cooking session.

Choose between preparing a succulent octopus served with sweet potatoes and seasonal vegetables, or discovering the secrets behind Portugal's most iconic ingredient — 'bacalhau' (salted cod). Learn the traditional process of soaking and preparing the fish, transforming it into an elegant gourmet delicacy.

Throughout the workshop, you'll explore cutting and professional cooking techniques, gain insight into Portuguese culinary traditions, and create your own festive meal to share together in good company.

A perfect way to celebrate Portuguese cuisine, connect with local ingredients, and embrace the joy of Christmas cooking

*130€ per person*

*Minimum 2 participants, maximum 4 participants*



## *Learn to Make Pasta & Risotto Like a Chef*

This Christmas, take your comfort food to the next level with our Sous Chef Pedro, as he guides you through the Italian art of making fresh homemade pasta and creamy risotto.

Designed especially for families with children, this workshop offers a joyful and educational cooking experience that you can easily recreate at home — providing all the foundations for healthy, homemade, and heartwarming meals to share with your loved ones. Begin your culinary adventure by foraging in our orchards with Pedro, gathering fresh aromatics and seasonal vegetables that will inspire your dishes. Then, head to our outdoor kitchen or indoor open kitchen for an interactive, hands-on cooking session. During the class, you'll learn how to prepare and shape your own pasta dough using traditional tools, create flavorful sauces with the ingredients you've foraged, and master the technique and timing behind a perfectly cooked risotto, with Pedro's professional tips. End the experience by sharing the festive meal you've prepared together — celebrating the joy of cooking, learning, and togetherness. A perfect family activity to bring a touch of Italy to your Christmas table!

*130€ per person*

*Minimum 2 participants, maximum 4 participants*



## The Art of Holiday Mixology

Take your mixology skills to the next level. Guided by our mixologist Daniel, this immersive workshop blends creativity, sustainability, and festive flair an invitation to explore the artistic and conscious side of drink creation.

Inspired by CASA MÃE's sustainability and zerowaste philosophy, Daniel developed a unique approach to mixology, where every detail matters and every ingredient has purpose. During the session, you'll discover new techniques, ideas, and flavors that will give you the foundation to create your own recipes with confidence and originality. With the festive season as inspiration, we'll explore sparkling sophistication learning how to mix fortified liqueurs with bubbles to craft elegant, celebratory drinks. In the second part of the workshop, creativity takes center stage: you'll prepare your own winter liqueurs, syrups, and elixirs using leftover fruits and spices transforming what is usually wasted into flavorful, purposeful ingredients.

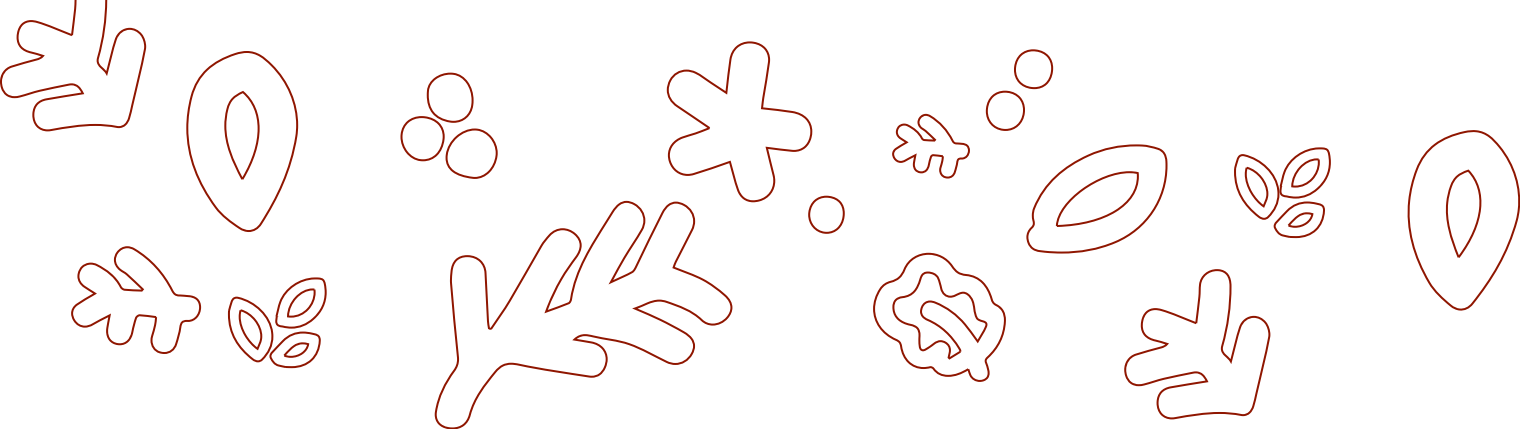
Finally, Daniel will introduce you to the fascinating world of botanicals and artisanal techniques, such as black tea, smoke, and fermentation showing how they can elevate both cocktails and mocktails, adding depth, aroma, and character to every creation.

**Duration:** 150 min

**Level:** Intermediate / Creative

**Includes:** 2 Signature Winter Cocktails + 1 Personalized Mocktail

**Price:** 105€ per person



## Christmas Cocktail Club

Guided by our mixologist

Daniel, learn to craft warm and aromatic cocktails to spice up any celebration. Discover how to balance winter spices and master your shaking and stirring techniques to create beautiful festive drinks. You'll be working with classic Christmas flavours combined with regional liqueurs and spirits, bringing the true essence of our region into every glass. Nota drinker? We've got you covered. Daniel will also show you how to create perfectly balanced and aromatic mocktails that capture the same festive spirit.

The workshop concludes with a tutorial on the art of festive garnishes, followed by the best part tasting your creations!

Shake up your Christmas and toast to the New Year Casa Mãe style!

*Duration: 150 min*

*Level: Beginner / Enthusiast*

*Includes: 2 Signature Winter Cocktails + 1 Personalized + Mocktail*

*Price: 90€ per person*





## *Celebrations Menus*



## ❖ CHRISTMAS ❖

### Couvert

selection of homebaked bread . smoked butter & black cacao . roasted cauliflower mousse & truffle . Quinta de Ceis organic olive oil

~

### First Starter

octopus carpaccio . orange sauce . algarvian carrot

or

cured beetroot carpaccio & koji . algarvian orange . orange reduction . vegetable jus . sauerkraut

ou

duck croquettes . red fruits jam

~

### Mains

dried salted cod . chickpea purée . kale . corn bread crust

or

roasted lamb leg . orange risotto . sauerkraut . port wine jus

or

mushroom xerém . broccoli pesto . confit boletus mushrooms . corn miso sauce

~

### Dessert

*Chirstmas Bûche*

dark chocolate mousse . passion fruit coulis . hazelnut prâliné . dacquoise

or

*Christmas Rabanadas*

homemade brioche sticks . crème anglaise . red currant . wild berries gel

75 € | pax

## ❖ CHRISTMAS ❖

• groups •

### Couvert

Homebaked bread . sage ash butter . Quinta de Ceis organic olive oil . olives

~

### Starters

*Butternut squash croquettes*

curcuma . black olives . fermented cashew cream

or

*Velouté of the day*

or

*Seafood soup*

shellfish broth . prawns . catch of the day . conchiglione

~

### Mains

*Mushroom orzotto*

smoked miso . goat cheese . sage . crispy leek

or

*Confit piri-piri & rosemary chicken "frango da guia"*

quinoa salad . autumn mushrooms . fermented onion pickles

~

### Dessert

*Algarve Brûlées Trilogy*

orange . passion fruit . carob . 'flor de sal' sablé . raspberry & hibiscus gel

or

*Casa Mãe apple "Tarte Tatin"*

cinnamon cannoli . apple & mascarpone . caramelized orange gel . vanilla ice cream

35 € | pax

Minimum 8 persons



As we bid farewell to an incredible year, our talented team of chefs invites you to join us for an exquisite menu, a culinary journey inspired by the finest products and traditions of the Algarve. The celebration begins at 7:30 pm with a welcome cocktail, and live music featuring Bossa Nova with Carioca Spice. The gala dinner can be accompanied with a wine pairing made of a selection of exquisite Portuguese wines, that we really recommend for wine enthusiasts. As midnight approaches, we'll head to our upper terrace for a toast with our blanc de blancs 'espumante', Casa Mãe Petite Bulle, and enjoy the dazzling city fireworks. Following the toast, our restaurant will transform into a dance floor, with DJ Kika setting the tone for a festive beginning to 2026.

*The price is 165€ per person, including a welcome cocktail and midnight toast. For our vegetarian guests, we also offer a specially crafted menu at the same price. If you would like to opt for the wine pairing, the extra is 60€ per person.*

*165€/pax (midnight toast and welcome cocktail included).*

*For vegetarian, please see the menu here 165€/pax (midnight toast and welcome cocktail included).*

## Program

7:30 pm - New Year's Eve Celebration Gala Dinner with bossa nova live music

12:00 am - Midnight Toast & Fireworks Display

12:15 am - 2:00 am - Festive Party with DJ Kika

## NEW YEAR'S EVE

### *Amuse bouche*

Ria Formosa oyster . sparkling wine vinaigrette . caviar

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### *Couvert*

selection of homebaked bread . porcini mushroom butter & black cacau . crab mousse . Quinta de Ceis organic olive oil

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### *First Starter*

green leaves . duck ham . kumquat . soy . truffle . foie gras

~

### *Second Starter*

blue cheese by ortodoxo raviolis . pear jam . noisette sauce

~

### *Fish Course*

scarlet prawn . celeriac & jerusalem artichoke purée . bisque . seasonal vegetables

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### *Meat Course*

veal loin . chestnut purée . wild mushrooms . madeira wine jus

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### *Dessert*

sablé . yuzu curd . pistacchio prâliné . raspberry & yoghurt mousse . raspberry sorbet

~

### *Petit Four*

165 € | pax

## NEW YEAR'S EVE

### *Vegetarian*

### *Amuse bouche*

eryngii mushroom . sparkling wine vinaigrette . seaweed caviar

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### *Couvert*

selection of homebaked bread . porcini mushroom butter & cacau black . corn miso cream . Quinta de Ceis organic olive oil

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### *First Starter*

green leaves . crispy oyster mushrooms . kumquat . soy . truffle

~

### *Second Starter*

blue cheese by ortodoxo raviolis . pear jam . noisette sauce

~

### *First Course*

confit fennel . celeriac & jerusalem artichoke purée . seasonal vegetables

-

### *Second Course*

grilled tempeh . mushrooms mousse . vegan hollandaise sauce . leek foam . mint tuile

~

### *Dessert*

sablé . yuzu curd . pistacchio prâliné . raspberry & yoghurt mousse . raspberry sorbet

~

### *Petit Four*

165 € | pax

*Warmest wishes from all of us at Casa Mãe  
for a happy holiday season*



*Our Concierge Team is at your service to assist you with  
travel planning. We recommend booking activities  
and experiences ahead of time to avoid disappointment*

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