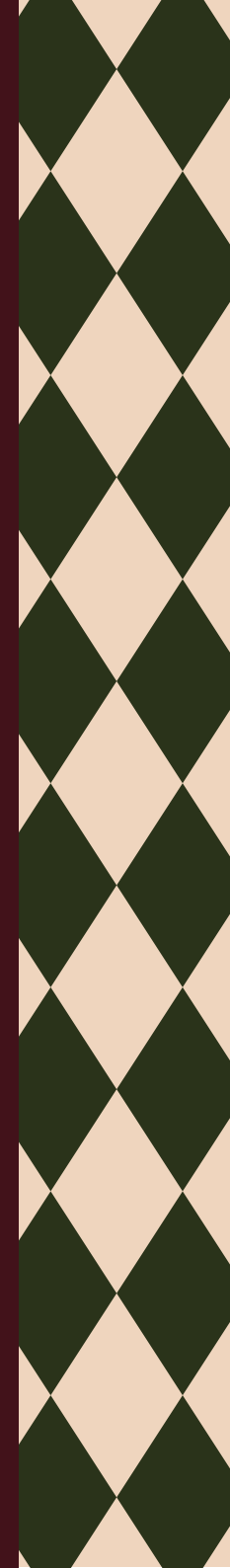


AMAZONIA  
JAMOR HOTEL

# The Season to Belong

Christmas experiences  
for those who celebrate differently.





## Christmas at Amazónia Jamor

Christmas is made for coming together.  
We gather, we share, we celebrate. More than  
ever, we want to be close to those who matter  
and create lasting memories. At Amazónia Jamor,  
Christmas is celebrated around the table, through  
flavours, conversations and moments to remember.

Because some celebrations  
are simply better when shared.

# Decoration options

Immersive and personalised settings,  
designed to transform each space into  
a unique, welcoming and memorable  
Christmas experience.



# Decoration options



## Classic Christmas

A classic, warm and timeless Christmas, where red and green meet natural pine, ribbons and touches of gold. A welcoming and festive setting, created for celebrating together and sharing the true spirit of Christmas.

— price upon request



## White Christmas

The magic of a white Christmas, delicate and luminous. Soft tones, natural greens and warm light create a setting inspired by winter landscapes, where elegance and serenity shape every celebration.

— price upon request



## Elegant Christmas

A contemporary and sophisticated take on Christmas, where black and white meet deep green and golden light. An elegant, cosmopolitan setting defined by contrast, texture and a distinctive aesthetic.

— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

# Activation options

Moments designed to create connection,  
spark surprise and leave a lasting impression.  
Activations that bring the spirit of Christmas to  
life and transform the celebration into a truly  
special experience.



Image is for illustrative purposes only.

# Activation options



## Hot Chocolate Bar

A sweet and cosy break featuring rich hot chocolate and a variety of toppings, including whipped cream, marshmallows and cinnamon. A warm moment of sharing, designed to embrace the festive spirit and make your Christmas experience even more memorable.  
— price upon request



## Create your Christmas Postcard

Using an interactive digital totem, guests are invited to design their own Christmas postcard, bringing to life unique messages, spontaneous illustrations and heartfelt festive wishes. A simple, fun and engaging experience that transforms every participant into the author of their own Christmas story.  
— price upon request

## Activation options



### The Christmas Stocking Bar

Personalise your Christmas stocking and make it truly unique. At a charming festive cart, a specialist will customise each stocking on the spot using laser engraving, transforming every piece into an exclusive keepsake.

— price upon request



### Santa's Cozy Corner

Welcoming retreat where the magic of Christmas comes to life. Because this season never loses its charm and always awakens the child within us. The perfect setting to share wishes, capture memorable photographs and relive the true magic of this special time of year.

— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

# Entertainment options

Moments of entertainment and enjoyment that bring the event to life, with experiences tailored to the setting, the audience and the spirit of Christmas.



Image is for illustrative purposes only.

# Entertainment options

---



## DJ Set

Because some of the best Christmas memories begin on the dance floor.

— price upon request

## Live Music

A relaxed atmosphere and live music bringing people together from the first toast to the last applause.

— price upon request

## Karaoke

The perfect opportunity to reveal hidden talents and create memories that last long after the celebrations are over.

— price upon request

Image is for illustrative purposes only.

VAT included at the applicable rate

# Menus options

Gastronomic offerings that celebrate  
Christmas around the table, with  
menus tailored to different settings,  
audiences and occasions.



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

# BUFFET Classic

FROM  
**€55**  
PER PERSON

## SALADS

Lettuce, tomato, carrot, beetroot and white asparagus  
Dressings: Mayonnaise, cocktail sauce, vinaigrette and yoghurt dressing  
Caesar salad  
Octopus with vinaigrette and peppers  
Tomato and mozzarella with extra virgin olive oil, fleur de sel and balsamic glaze  
Grilled vegetable salad  
Beef carpaccio with Parmesan shavings, wild rocket and capers  
Traditional cod and chickpea salad

## STARTERS

Selection of regional cheeses with pumpkin preserve and dried fruits  
Bellavista-style cold roast beef  
Roast leg of pork  
Melon pearls with Parma ham cornucopias  
Selection of savoury bites

## SOUP

Vegetable cream soup with toasted almonds  
Chicken broth with pasta  
Roasted pumpkin cream soup with cinnamon  
Creamy prawn soup with croutons

## FISH

Cozinha Velha-style cod  
Salmon fillets à la Grenobloise  
Roast octopus with punched potatoes and sautéed turnip greens  
Monkfish rice scented with coriander

## MEAT

CHOOSE 1 OPTION

Roast turkey breast with caramelised pineapple  
Chicken medallions with Madeira sauce  
Roast milk-fed lamb, Padeiro style  
Pork loin stuffed with farinheira, served with oriental-style rice and spicy potatoes

## DESSERT

Christmas dessert table, Portuguese rice pudding, egg pudding, chocolate mousse and sliced fresh fruit

## DRINKS

Mineral water, beer, soft drinks, white or red wine from the hotel's selection

## COFFEE & TEA

# BUFFET Signature

FROM  
**€42**  
PER PERSON  
MINIMUM 25 GUESTS

## SALADS

Lettuce, tomato, carrot, beetroot and white asparagus  
Dressings: Mayonnaise, cocktail sauce, vinaigrette and yoghurt dressing  
Caesar salad  
Octopus with vinaigrette and peppers  
Tomato and mozzarella with extra virgin olive oil, fleur de sel and balsamic glaze  
Grilled vegetable salad  
Beef carpaccio with Parmesan shavings, wild rocket and capers  
Traditional cod and chickpea salad

## STARTERS

Selection of regional cheeses with pumpkin preserve and dried fruits  
Bellavista-style cold roast beef  
Roast leg of pork  
Melon pearls with ham cornucopias  
Bairrada-style roast suckling pig  
Cooked prawns served on ice  
Selection of savoury bites

## SOUP

Vegetable cream soup with toasted almonds  
Chicken broth with pasta  
Roasted pumpkin cream soup with cinnamon  
Creamy prawn soup with croutons

## FISH

Cozinha Velha-style cod  
Salmon fillets à la Grenobloise  
Roast octopus with punched potatoes and sautéed turnip greens  
Monkfish rice scented with coriander

## MEAT

CHOOSE 1 OPTION

Roast turkey breast with caramelised pineapple  
Chicken medallions with Madeira sauce  
Roast milk-fed lamb, Padeiro style  
Pork loin stuffed with farinheira, served with oriental-style rice and spicy potatoes

## DESSERT

Christmas dessert table, Portuguese rice pudding, egg pudding, chocolate mousse, sliced fresh fruit and mixed berry cheesecake

## DRINKS

Mineral water, beer, soft drinks, white or red wine from the hotel's selection

## COFFEE & TEA

## Tradicional Set menu

FROM  
**€ 22**  
PER PERSON

|                         |                                                                                                      |
|-------------------------|------------------------------------------------------------------------------------------------------|
| <b>SOUP</b>             | Asparagus cream soup with crispy bacon and slow-cooked egg                                           |
| <b>MAIN COURSE</b>      | Octopus tentacle on crushed sweet potato, with sautéed turnip greens, coriander oil and olive powder |
| <b>DESSERT</b>          | Pineapple carpaccio with vanilla ice cream and egg-yolk pastry                                       |
| <b>DRINKS</b>           | Mineral water, beer, white or red wine from the hotel's selection                                    |
| <b>COFFEE &amp; TEA</b> |                                                                                                      |

## Signature Set menu

FROM  
**€ 22**  
PER PERSON

|                         |                                                                                                       |
|-------------------------|-------------------------------------------------------------------------------------------------------|
| <b>STARTER</b>          | Goat's cheese puff pastry with a warm lettuce and mango salad, drizzled with honey and balsamic glaze |
| <b>MAIN COURSE</b>      | Prawn risotto with fresh chilli, lime juice and Parmesan crisp                                        |
| <b>DESSERT</b>          | Inverted cornet with exotic fruit and passion fruit coulis                                            |
| <b>DRINKS</b>           | Mineral water, beer, white or red wine from the hotel's selection                                     |
| <b>COFFEE &amp; TEA</b> |                                                                                                       |

## Classic Set menu

FROM  
**€ 22**  
PER PERSON

|                         |                                                                             |
|-------------------------|-----------------------------------------------------------------------------|
| <b>SOUP</b>             | Prawn bisque flavoured with cognac and croutons                             |
| <b>MAIN COURSE</b>      | Beef Wellington with potato gratin, braised baby vegetables and Brazil nuts |
| <b>DESSERT</b>          | Mixed berry cheesecake                                                      |
| <b>DRINKS</b>           | Mineral water, beer, white or red wine from the hotel's selection           |
| <b>COFFEE &amp; TEA</b> |                                                                             |

## Deluxe Set menu

FROM  
**€ 28**  
PER PERSON

|                         |                                                                                                                           |
|-------------------------|---------------------------------------------------------------------------------------------------------------------------|
| <b>SOUP</b>             | Cream of poultry soup with toasted almonds                                                                                |
| <b>MAIN COURSE</b>      | Fresh cod loin à Brás with cod foam and slow-cooked egg<br>Wild mushroom risotto with crispy shredded duck and orange gel |
| <b>DESSERT</b>          | Christmas dessert trilogy                                                                                                 |
| <b>DRINKS</b>           | Mineral water, beer, white or red wine from the hotel's selection                                                         |
| <b>COFFEE &amp; TEA</b> |                                                                                                                           |

## BOOKING TERMS AND CONDITIONS

This proposal is valid for a period of 10 days;

- The prices quoted include the exclusive use of the dining area, event planning and coordination, as well as Christmas decorative accessories on the tables;
- Please note that the price stated in this proposal is based on the requested date, number of attendees and services contracted. Should any of these elements change, Hotel Amazônia Jamor reserves the right to review its availability and applicable rates;
- Menu options must be selected no later than 15 days prior to the event. After this deadline, the menu will be selected based on the Chef's choices;
- The menus presented may be adapted to dietary restrictions and allergies, provided these are communicated at least 15 days prior to the event;
- The meal service has a maximum duration of 3 hours. Any extension beyond this period may be subject to additional charges;
- Additional entertainment services require the booking of an open bar package for the corresponding period;
- The confirmation of specific entertainment services, including DJs, live music (covers), background music (covers), or any other services not included in the original proposal, is subject to copyright licensing requirements, namely SPA and Audiogest fees, as well as any other applicable licensing bodies. The cost of these licences varies according to the nature of the event and will be communicated in due course and included in the pro forma invoice. Payment of these fees must be made in advance; otherwise, it may not be possible to provide the planned entertainment;
- The booking of services such as themed decoration and entertainment is non-commissionable;
- Entertainment proposals are available at an additional cost.

## BOOKING GUARANTEE

- For confirmation of the event, a payment of 50% of the total booking value must be made and is non-refundable. The remaining 50% must be paid up to 15 days prior to the event;
- The pro forma invoice must be signed;
- The final invoice will only be issued after full payment and following the event;

## CANCELLATION PERIOD AND CHARGES

- Full cancellation up to 1 month prior to the event will incur a charge of 50% of the total booking value;
- Full cancellation between 30 and 15 days prior to the event will incur a charge of 75% of the total booking value;
- Any cancellation within 14 days prior to the event date will be charged in full;
- Cancellation from the date of confirmation up to 181 days prior to the event – a reduction of up to 20% in the number of participants for meetings and F&B (Food & Beverage) services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 180 and 121 days prior to the event – a reduction of up to 15% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 120 and 61 days prior to the event – a reduction of up to 10% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 60 and 31 days prior to the event – a reduction of up to 7.5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 30 and 15 days prior to the event – a reduction of up to 5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Any reduction in the number of participants made between 14 days prior to the event and the event date will be charged in full.



Our dishes may contain nuts, seeds, or traces of ingredients that may cause food allergies or intolerances. If you require detailed information about the composition of our dishes, please consult our staff before placing your order. VAT included.

All images are for illustrative purposes only.

## INFORMATION & BOOKING

**T** (+351) 211 147 830 | **E** amzjm@realhotelsgroup.com

Cost of a call to the national mobile network