

550°
RESTAURANT & BAR

Forged to Belong

Christmas experiences
for those who celebrate differently.





Christmas at **550°**

Some gatherings call for a table, and some tables
come to life around the fire. We come together, we
share, we celebrate. It's Christmas.
At 550° Restaurant & Bar, flame, flavour and time
shape moments made to last in our memories.
Bring together those who matter most.
We'll light the fire.

Decoration & Activation options

Immersive, personalised settings designed to transform each space into a unique and welcoming Christmas scene. Festive experiences that bring the spirit of the season to life, create connections and surprise, turning every celebration into something truly special and memorable.



Image is for illustrative purposes only.

Decoration & Activation options



Christmas, Your Way

Give 550° your own festive touch. Personalise the décor and transform the space to suit your style, creating a unique atmosphere for your celebration. Available exclusively when the restaurant is booked on an exclusive-use basis.
— price upon request

Shake Up Christmas

At 550° Restaurante, the festive spirit gets a little shaken. A relaxed and engaging experience where guests learn to craft festive cocktails, discover new flavours and techniques and, of course, raise a glass together to a special Christmas evening.
— price upon request

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.



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. A unique atmosphere for your celebration. Available exclusively when the restaurant is booked on an exclusive-use basis.

— price upon request

Menus options

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



Christmas by the Fire

FROM
€ 37
PER PERSON

COUVERT

Sourdough bread, brown butter and smoked olive oil

STARTER

Puff pastry with roasted pumpkin, fresh curd cheese and hazelnut

MAIN COURSE

SELECT ONE

Chargrilled cod, chickpea purée and sautéed turnip greens
Roasted pork tenderloin, sweet potato purée and Swiss chard
Chargrilled winter vegetables with sweet potato purée

DESSERT

Floating islands with smoked crème anglaise

DRINKS

Option 1:

1 drink (wine, beer or soft drink), water and coffee

Option 2:

1 bottle of Escala Alentejo wine for 3 people, or 3 beers or 3 soft drinks, water and coffee - **€42 per person**

Christmas at 550°

FROM
€ 52
PER PERSON

COUVERT

Sourdough bread, brown butter and smoked olive oil

STARTER

Chestnut velouté with grilled mushrooms

MAIN COURSE

SELECT ONE

Chargrilled codfish with cockle polenta and pearl onions
Rack of lamb, wood roasted potatoes and jus
Fire-roasted cauliflower with romesco and charred onions

DESSERT

French toast with walnut ice cream and grilled walnuts

DRINKS

Option 1:

1 drink (wine, beer or soft drink), water and coffee

Option 2:

1 bottle of Escala Alentejo wine for 3 people, or 3 beers or 3 soft drinks, water and coffee - **€57 per person**



VAT included at the applicable rate

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, 550° Restaurant & Bar 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.



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

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

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