

let it snow

MINIMUM 30 PEOPLE

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jingle bells

MINIMUM 20 PEOPLE

WELCOME COCKTAIL **STARTERS**

Sparkling wine, aperitifs, juices and soft drinks

Lettuces, carrots, corn, cucumbers, beets, and tomatoes Octopus in coriander marinade

Baked sweet potatoes with pancetta and traditional mustard Quinoa with cashews, roasted pumpkin, and pomegranate

Shrimp, mushroom, and watercress salad

Regional sausage ball with raspberry compote

Vegetable quiches

Delicatessen

SOUP

CHOOSE 1 OPTION

VEGETARIAN

CHOOSE 1 OPTION

PASTA

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

Persimmon, curd and ham salad

Poultry pies

National and international cheeses

Chestnut cream with cottage cheese and fennel Mushroom broth with leek and cabbage

Eggplant parmigiana

Sauteed brown rice with vegetables and shitake

Cheese sauce Green asparagus

Roasted tomato and pesto

Cod confit with corn bread Roasted octopus à lagareiro

Grilled swordfish with lemon oil and coriander

Roasted turkey with chestnuts and mushrooms Crispy suckling pig with black pepper sauce

Portuguese style veal medallions

Spicy rice with dried fruit

Baked potatoes with paprika and thyme

Stir-fried seasonal vegetables

Christmas dessert buffet & seasonal fruits

Mineral water, juices and soft drinks, beer Wine selection from Grande Real Villa Itália

Cherry liqueur and Port wine

Coffee and tea

WELCOME COCKTAIL

CANAPÉS

CHOOSE 3 OPTIONS

STARTERS

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

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CHOOSE 1 OPTION

DESSERTS DRINKS

Sparkling wine, aperitifs, juices and soft drinks

Crostini with tomato salad and parmesan chips

Salmon roe, citrus cream and blini

Ham with grissini

Roquefort, apple and walnut

Spiced chicken samosa and mango chutney

Regional sausage ball with pumpkin compote

Goat cheese au gratin with grilled persimmon

and hazelnut crumble

Scallop braised in roasted pumpkin cream with thyme

Creamy shrimp with oyster ragout

The traditional Christmas cod

Roasted octopus with crispy onion, sweet potatoes from

Aljezur and sautéed greens

Poached croaker in cockle broth, cauliflower leaves

and braised celery root

Beef loin shallots in Madeira wine, grilled asparagus

and parsnip puree

Confit duck with truffled mushroom risotto

Iberian pork tenderloin with honey and spices, potato gratin

and mountain cheese

Christmas dessert buffet & seasonal fruits

Mineral water, juices and soft drinks, beer Wine selection from Grande Real Villa Itália

Cherry liqueur and Port wine

Coffee and tea

Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability).

Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS

T 210 966 000 | E eventos.cascais@realhotelsgroup.com

CANCELLATION TERMS AND PENALTIES:

- Cancellation up to 1 month before the event 50% penalty of the total reservation amount
- Cancellation between 30 days and 15 days before the event 75% penalty of the total reservation amount
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EVENT RESERVATION AND WARRANTY



buffet let it snow

MINIMUM 50 PEOPLE

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jingle bells

SALADS

Plain salads: lettuce, cucumber, tomato, carrot, corn

Chicken salad with mozzarella

Octopus salad

Sauces: cocktail, iogurt, vinaigrette

STARTERS

Variety of sausages

Mini snacks

Chickpeas hummus with carrot and cucumber

SOUP

CHOOSE 1 OPTION

FISH CHOOSE 1 OPTION

MFAT CHOOSE 1 OPTION

SIDE DISHES

DESSERTS DRINKS

Feta cheese salad

Cheese selection

Asparagus cream

Carrot cream

Hake loins with seafood sauce

Cod chips over Portuguese cabbage sauté

Turkey stuffed with nuts and nuts

Pork loin stuffed with regional smoked sausage

Potatoes with coriander emulsion

Braised seasonal vegetables

Christmas dessert buffet, chocolate mousse, sliced fruit

White and red wine from the Hotel's selection, mineral water,

juices, soft drinks and beer

COFFEE. TEA AND TRADITIONAL HONEY CAKES

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CHOOSE 1 OPTION

FISH

SOUP

CHOOSE 1 OPTION

MEAT

CHOOSE 1 OPTION

DESSERTS DRINKS

Peas creamy soup with crispy bacon Mushrooms creamy soup with whipped cream

Cod with cornbread crust on a bed of sprouts and wild potatoes Salmon loin with thyme, lemon, potato gratin and seasonal vegetables

Roasted pork neck with chipolata and sweet potato puree

Chicken puff pastry with spinach and ricotta and a green salad mix

Christmas dessert buffet, egg pudding, sliced fruit

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND TRADITIONAL HONEY CAKES

Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability).

Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS

T 214 469 900 | E eventos.oeiras@realhotelsgroup.com

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EVENT RESERVATION AND WARRANTY:

menu white christmas

WELCOME DRINK

SOUP

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MEAT

CHOOSE 1 OPTION

DESSERTS

DRINKS

Drinks from Hotel's selection

Seafood creamy soup Baked pumpkin cream with curd, chives and roasted almonds

Cod loin with sprouts and crushed chickpea Roasted octopus à Lagareiro

Duck leg confit with orange and honey sauce, potato rosti and seasonal vegetables

Braised veal loin with sprouts, black pudding and sauteed apple

Christmas dessert buffet, rice pudding, red fruits panna cotta, cookie cake, mango mousse, sliced fruit

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND TRADITIONAL HONEY CAKES

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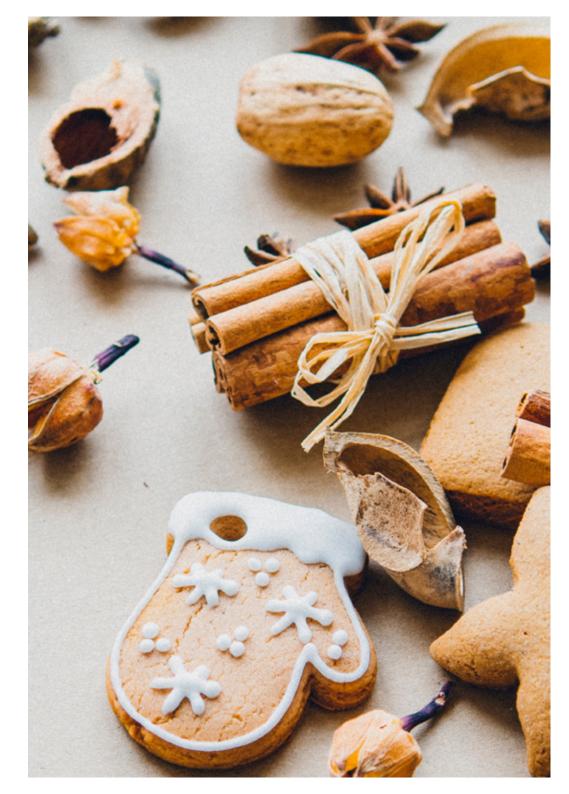
INFORMATION AND RESERVATIONS

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EVENT RESERVATION AND WARRANTY:





let it snow

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joy to the world

MINIMUM 25 PEOPLE

SALADS

Tomato and fresh cheese salad with pesto and arugula

Penne salad with roasted vegetables and sesame

Cod salad with chickpeas and peppers

Mixed lettuce with vinaigrette, carrot, tomato and cucumber

STARTERS

Mini chicken pies

SOUP

CHOOSE 1 OPTION

FISH CHOOSE 1 OPTION

MFAT CHOOSE 1 OPTION

DESSERTS

DRINKS

Chicken salad with romaine lettuce, Caesar sauce

and parmesan chips

Portuguese snacks

Corn tortillas with guacamole Marinated olives with citrus

Coriander creamy soup

Chickpeas creamy soup with spinach

Pumpkin creamy soup

Gratin cod

Hake rolls with clam sauce, garlic and coriander

Roasted squid à Lagareiro

Roasted pork neck with rosemary Roasted turkey leg à Padeiro

Chicken supreme with spinach and regional smoked sausage

Christmas dessert buffet, chocolate mousse,

egg pudding, fruit salad

White and red wine from the Hotel's selection, mineral water,

juices, soft drinks and beer

COFFEE. TEA AND TRADITIONAL HONEY CAKES

SALADS

Tomato and fresh cheese salad with pesto and arugula Arugula salad with confit duck, orange and grapefruit

Farfale with shrimp, pesto, cournichons and sun-dried tomatoes

Octopus salad with potatoes and peppers

Lettuce selection with vinaigrette, carrot, tomato, beet,

corn and cucumber

STARTERS

SOUP

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

CHOOSE 1 OPTION

DESSERTS

DRINKS

Portuguese snacks

Cheese board with homemade jam

Smoked salmon wraps with cream cheese and dill

Regional sausage balls with apple compote

Olives marinated with citrus

Roasted vegetable cream Sweet potato broth

Cauliflower cream with laminated almond

Chipped cod with bread and crispy onion

Sea bass with shrimp sauce

Salmon with lime sauce, dill and capers

Pork tenderloin with honey and orange sauce Turkey breast with chestnuts and apricots Veal breast stewed with vegetables and Port wine

Christmas dessert buffet, red fruit panna cotta, conventual rice pudding, sliced fruit

White and red wine from the Hotel's selection, mineral water. iuices, soft drinks and beer

COFFEE, TEA AND TRADITIONAL HONEY CAKES

Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability).

Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS

T 213 199 574 | E eventos.lisboa@realhotelsgroup.com

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EVENT RESERVATION AND WARRANTY

jingle bells

STARTER

MAIN DISH

DESSERTS

DRINKS

Cod puff pastry with Serra cheese and crispy salad

Pork tenderloin over chipolata and roasted potato

Moist chocolate cake with vanilla ice cream

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE. TEA AND TRADITIONAL MINI CHRISTMAS CAKES

white christmas

WELCOME DRINK

STARTER

MAIN DISH

DESSERTS

DRINKS

Hotel's selection drinks

Crispy goat cheese with roasted figs and muscat

Cod loin confit on roast potatoes and cabbage roll

Pistachio and raspberry mousseline tart

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND TRADITIONAL MINI CHRISTMAS CAKES

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let it snow

MINIMUM 40 PEOPLE

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jingle bells

MINIMUM 10 PEOPLE

SALADS

STARTERS

SULIP CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MEAT CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

Octopus salad with minced peppers Roasted pineapple salad with Port wine and ham Fresh goat's cheese with tomato and balsamic Caesar salad with low-temperature grilled chicken breast Grilled vegetables with thyme and virgin olive oil Waldorf salad with dates and walnuts Plain salads: lettuce, tomato, cucumber, carrot and beetroot Vinaigrette, cocktail and aiolli sauce

National and international cheese board with pumpkin jam Toasts and crackers

Duck broth with mint Sweet potato cabbage broth with chorizo

Sea bream fillets with stew sauce Baked cod with cornbread crust and parsley

Turkey breast stuffed with sausage Leg of lamb roasted with rosemary

Roasted potato with thyme Dried fruits rice Braised vegetables with pesto

Christmas dessert buffet, orange roll, rice pudding, chocolate mousse with Fleur de sel, fruit salad

Hotel's selection drinks

COFFEE, TEA AND TRADITIONAL HONEY CAKES

STARTER

MAIN DISH

DESSERTS

DRINKS

Cauliflower cream with toasted almonds

Roasted turkey breast with regional smoked sausage crumble, chestnut sauté, mushrooms and chives with sweet potato puree

Caramelized cinnamon and lemon custard cream

Hotel's selection drinks

COFFEE, TEA AND TRADITIONAL HONEY CAKES

menu white christmas

STARTER

MAIN DISH

DESSERTS

DRINKS

Tomato and mozzarella tatin with pesto and arugula

Baked cod with bread and crispy onion, sprouts sautéed in garlic oil and potato with rosemary

Orange roll with egg jam, almond and mandarin sorbet

Hotel's selection drinks

COFFEE, TEA AND TRADITIONAL HONEY CAKES

Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability).

Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS

T 289 598 000 | E eventos.santaeulalia@realhotelsgroup.com

CANCELLATION TERMS AND PENALTIES:

- Cancellation up to 1 month before the event 50% penalty of the total reservation amount
- Cancellation between 30 days and 15 days before the event 75% penalty of the total reservation amount
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EVENT RESERVATION AND WARRANTY

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menu joy to the world

MINIMUM 10 PEOPLE

STARTER

FISH

MEAT

DESSERTS

DRINKS

Fish and shrimp soup with coriander and croutons

Baked cod with bread and crispy onion, sprouts sautéed in garlic oil and potato with rosemary

Roasted turkey breast with regional smoked sausage crumble, chestnut sauté, mushrooms and chives with sweet potato puree

Christmas trilogy: pumpkin traditional cake, rice pudding with cinnamon, sweet potato traditional dessert and mandarin sorbet from the Algarve

Hotel's selection drinks

COFFEE, TEA AND TRADITIONAL HONEY CAKES

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Free parking (upon availability).

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EVENT RESERVATION AND WARRANTY:





joy the world

MINIMUM 25 PEOPLE

SALADS

Composed salad of lettuce, grated carrot, tomato, cucumber, peppers Cocktail and tartar sauce, white wine and balsamic vinaigrette Pickles, lemon wedges and marinated olives Baked cod salad with chickpeas and coriander Tuna salad with potatoes and anchovies Pasta salad with chicken and yogurt and mint sauce

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MINIMUM 25 PEOPLE

Greek salad with black olives

STARTERS

SOUP CHOOSE 1 OPTION

FISH CHOOSE 1 OPTION

MEAT CHOOSE 1 OPTION

PASTA CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

Mini snacks Vegetarian quiche

Selection of bread and cornbread

Chicken broth with mint Traditional green cabbage broth Vegetable creamy soup

Baked cod with cream Cuttlefish stew with sweet potatoes Tranche of perch au gratin with cornbread

Sweet and sour roast duck Turkey roti with delicatessen crumble and honey brandy sauce Roasted pork loin with chestnuts and chives

Pasta with mushroom sauce Vegetarian lasagna

Roasted potatoes, pilaf rice, sautéed vegetables

Christmas dessert buffet, regional conventual cake, almond tart, orange roll, traditional Christmas roll, egg pudding, fruit

White and red wine from the Hotel's selection, mineral water, iuices, soft drinks and beer

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SALADS

Salad with assorted lettuce, grated carrot, tomato,

cucumber, peppers

Cocktail and tartar sauce, white wine and balsamic vinaigrette

Pickles, lemon wedges and marinated olives Baked cod salad with chickpeas and coriander

Shrimp cocktail with tropical fruit

Tuna salad with potatoes and anchovies

Pasta salad with chicken and yogurt and mint sauce

Greek salad with black olives

STARTERS

SOUP

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

CHOOSE 1 OPTION

PASTA CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

Mini snacks

Vegetarian quiche

Selection of bread and cornbread

Chicken broth with mint Traditional green cabbage broth

Pumpkin creamy soup with spinach Cod with cornbread

Roasteds octopus à Lagareiro Tuna steaks with onion marinade

Leg of lamb roasted with rosemary Roasted pork loin with chestnuts and chives Portuguese traditional steak

Pasta with mushroom sauce Roasted vegetable lasagna

Roasted potatoes, pilaf rice, sautéed vegetables

Christmas dessert buffet: Alentejo conventual cake, almond tart, traditional Christmas roll, orange roll, egg pudding, fruit salad

White and red wine from the Hotel's selection, mineral water, iuices, soft drinks and beer

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INFORMATION AND RESERVATIONS

T 289 091 300 | E eventos.olhao@realhotelsgroup.com

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EVENT RESERVATION AND WARRANTY

menu jingle bells

STARTER

MAIN DISH CHOOSE 1 OPTION

DESSERT CHOOSE 1 OPTION

DRINKS

Cauliflower cream with roasted almonds Goat cheese au gratin with marmalade and dried fruits

Baked cod with cream and breadcrumbs, green salad Turkey breast stuffed with regional smoked sausage, sautéed potatoes, chestnuts and mushrooms.

Almond tart Dessert Trilogy

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND TRADITIONAL HONEY CAKES

white christmas

TARTER

CHOOSE 1 OPTION

MAIN DISH

DESSERT

DRINKS

Seafood cream with garlic toast and coriander Tuna loin marinated with Algarve citrus flavors and a small vegetable salad with grapefruit, honey and traditional mustard sauce

Cod loin with cornbread crust, roasted tomato, mashed potatoes with red onion

Veal loin served with rosti potato, roasted vegetables and red wine and rosemary sauce

Apple puff pastry with ice cream and chocolate sauce Dessert trilogy

White and red wine from the Hotel's selection, mineral water, juices, soft drinks and beer

COFFEE. TEA AND TRADITIONAL HONEY CAKES

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Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS

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