



**REAL
MARINA**

HOTEL & SPA
OLHÃO

REAL XMAS

CORPORATE
CHRISTMAS PARTY 2021

buffet

let it snow

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
Greek salad with black olives

STARTERS

Mini snacks
Vegetarian quiche
Selection of bread and cornbread

SOUP

CHOOSE 1 OPTION

Chicken broth with mint
Traditional green cabbage broth
Vegetable creamy soup

FISH

CHOOSE 1 OPTION

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

MEAT

CHOOSE 1 OPTION

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

PASTA

CHOOSE 1 OPTION

Pasta with mushroom sauce
Vegetarian lasagna

SIDE DISHES

Roasted potatoes, pilaf rice, sautéed vegetables

DESSERTS

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

DRINKS

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

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

buffet

joy the world

MINIMUM 25 PEOPLE

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

Mini snacks
Vegetarian quiche
Selection of bread and cornbread

SOUP

CHOOSE 1 OPTION

Chicken broth with mint
Traditional green cabbage broth
Pumpkin creamy soup with spinach

FISH

CHOOSE 1 OPTION

Cod with cornbread
Roasted octopus à Lagareiro
Tuna steaks with onion marinade

MEAT

CHOOSE 1 OPTION

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

PASTA

CHOOSE 1 OPTION

Pasta with mushroom sauce
Roasted vegetable lasagna

SIDE DISHES

Roasted potatoes, pilaf rice, sautéed vegetables

DESSERTS

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

DRINKS

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

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
- Any cancellation within 14 days prior to the event date will be charged in full

EVENT RESERVATION AND WARRANTY:

To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.

menu

jingle bells

STARTER

CHOOSE 1 OPTION

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

menu

white christmas

STARTER

CHOOSE 1 OPTION

MAIN DISH

CHOOSE 1 OPTION

DESSERT

CHOOSE 1 OPTION

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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