



REAL
MARINA

HOTEL & SPA
OLHÃO

Real Xmas

CHRISTMAS
PARTIES 2024

buffet Christmas Carol

42€

PER PERSON
MINIMUM 30 PEOPLE

STARTER

Mix lettuces, tomatoes, carrots, julienne peppers, cucumber, beetroot, lemon wedges, pickles, marinated olives

Sauces: cocktail, tartar, vinaigrette

Tuna Salad with black-eyed peas
Algarve style roe salad
Caesar salad with grilled chicken breast
Waldorf with yoghurt and walnuts
Roasted vegetable duo with oregano

Portuguese shrimp rissoles
Beef croquettes
Codfish cakes

Assortment of bread and butter

SOUP

CHOOSE 1 OPTION

Cream of cauliflower with toasted almond crumble
Caldo-Verde (traditional portuguese cabbage soup with homemade chorizo)

VEGETARIAN PASTA

CHOOSE 1 OPTION

Penne with Neapolitan sauce
Tricolour fusilli with mushroom sauce

MAIN DISH

CHOOSE 1 OPTION

Turkey breast with chestnut crumble and muscatel sauce
Baker's roast reg of lamb
Codfish with cream
Salmon fillets with tomato and capers

SIDE DISHES

Carrot rice
Roast vegetables
Baked potatoes

DESSERTS

Egg pudding, orange roll, assortment of traditional christmas pastry, chocolate mousse, fruit salad

DRINKS

Mineral waters, juices, soft drinks and beer
Wine selection from Real Marina Hotel & Spa

COFFE & TEA

buffet Nutcracker Magic

48€

PER PERSON
MINIMUM 30 PEOPLE

STARTER

Mix lettuces, tomatoes, carrots, julienne peppers, cucumber, beetroot, lemon wedges, pickles, marinated olives

Sauces: cocktail, tartar, vinaigrette

Tuna Salad with black-eyed peas
Algarve style roe salad
Caesar salad with grilled chicken breast
Waldorf with yoghurt and walnuts
Roasted vegetable duo with oregano

Portuguese shrimp rissoles
Beef croquettes
Codfish cakes

Assortment of bread and butter

SOUP

CHOOSE 1 OPTION

Cream of cauliflower with toasted almond crumble
Caldo-Verde (traditional portuguese cabbage soup with homemade chorizo)

VEGETARIAN PASTA

CHOOSE 1 OPTION

Penne with Neapolitan sauce
Tricolour fusilli with mushroom sauce

MAIN DISH

CHOOSE 1 FISH OPTION
AND 1 MEAT OPTION

Turkey breast with chestnut crumble and muscatel sauce
Baker's roast reg of lamb
Codfish with cream
Salmon fillets with tomato and capers

SIDE DISHES

Carrot rice
Roast vegetables
Baked potatoes

DESSERTS

Egg pudding, orange roll, assortment of traditional christmas pastry, chocolate mousse, fruit salad

DRINKS

Mineral waters, juices, soft drinks and beer
Wine selection from Real Marina Hotel & Spa

COFFE & TEA

*One-hour welcome drink adds €8 (per person) and includes: (Flute of sparkling wine, mineral water, orange juice, Martini Bianco, Rosso, Port & Tonic, and savory appetizers).

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

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 Santa's Wonderland

40€
PER PERSON

STARTER	Pumpkin cream with spinach
MAIN DISH	Turkey roll, caramelised onion and chestnuts, sausage crumble, potato tortilla and Madeira wine sauce
DESSERT	Chocolate brownie with vanilla ice cream
DRINKS	Mineral waters, juices, soft drinks and beer Wine selection from Real Marina Hotel & Spa
COFFE & TEA	

menu Blitzen Jolly Jingle

50€
PER PERSON

STARTER	Grilled Chèvre on a bed of greens, apple compote and raspberry vinaigrette
MAIN DISH	Confit cod loin, mashed chickpeas with sautéed sprouts and cherry tomatoes
DESSERT	Duo of roulades, orange jam
DRINKS	Mineral waters, juices, soft drinks and beer Wine selection from Real Marina Hotel & Spa
COFFE & TEA	

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menu Holly & Candy Canes

60€
PER PERSON

STARTER CHOOSE 1 OPTION	Grilled Chèvre on a bed of greens, apple compote and raspberry vinaigrette Pumpkin cream with spinach
MAIN DISH	Confit cod loin, mashed chickpeas with sautéed sprouts and cherry tomatoes Palate cleaner: Lemon sorbet with sparkling wine Turkey roll, caramelised onion and chestnuts, sausage crumble, potato tortilla and Madeira wine sauce
DESSERT CHOOSE 1 OPTION	Duo of roulades, orange jam Chocolate brownie with vanilla ice cream
DRINKS	Mineral waters, juices, soft drinks and beer Wine selection from Real Marina Hotel & Spa
COFFE & TEA	

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Beverage supplement

open bar Xmas Cheers

Mineral water
Soft drinks
Fruit juices
Beer
National liquors
Rum
Vodka
Whiskey
Gin

23€ per person | 1 hour

35€ per person | 3 hours

19€ per person | 1 extra hour

open bar Santa's Eggnog fiest

Mineral water
Soft drinks
Fruit juices
Beer
National liquors
Rum
Vodka
Whiskey
Classic & flavors mojitos
Caipirinha / caipirosca (classic & flavors)
Gin

30€ per person | 1 hour

48€ per person | 3 hours

26€ per person | 1 extra hour





MARINA
com Noélia



Born in the heart of the Algarve, chef Noélia Jerónimo is a passionate guardian of Portuguese cuisine and a true ambassador of the flavours of her land. Over the years, his talent and dedication have been sculpted with love and respect for local ingredients, resulting in dishes that tell stories of sea and land.

This Christmas, for group dinners, Chef Noélia has prepared carefully crafted menus to provide a unique gastronomic experience. Guests will be able to enjoy a selection of dishes that showcase the best of local cuisine, perfect for celebrating special moments in good company.



menu Soul and Tradition

45€
PER PERSON
MAXIMUM 100 PEOPLE

STARTER	Fish soup
MAIN DISH	Razor clam rice
DESSERT	Chocolate mousse with olive oil caramel Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
DRINKS	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

menu Flavors and Memories

55€
PER PERSON
MAXIMUM 50 PEOPLE

STARTER	Clam and coriander soup
MAIN DISH CHOOSE 1 OPTION	Baked rice with octopus, lardo Sea bass rice with seaweed
DESSERT	Poached peach, almond and vanilla Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
DRINKS	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

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menu Love and Celebration

65€
PER PERSON
MAXIMUM 50 PEOPLE

STARTERS TO SHARE	Tuna tartar with papadum Ria Formosa clams
FISH DISH	Sea bass baked rice
MEAT DISH	Tornado with potato gratin and roasted vegetables
DESSERT	Tradicional Portuguese pudding "Abade de Priscos" Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
DRINKS	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

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