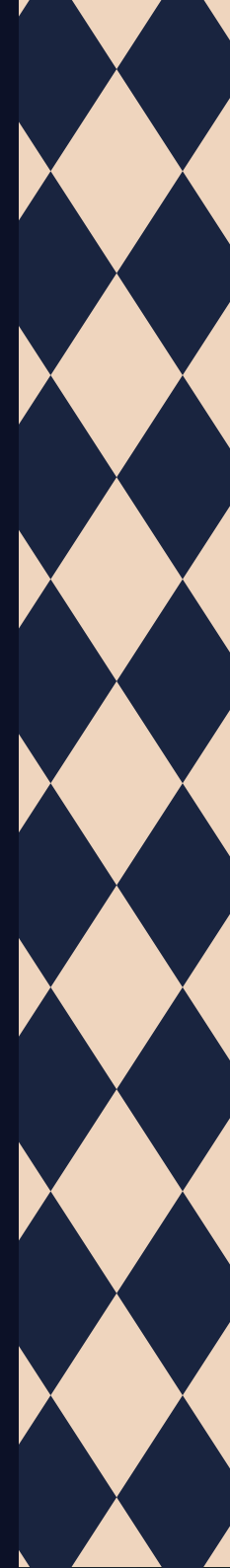




The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Le Club Algarve

By the sea, Le Club Algarve invites you to share
flavours, raise a glass and celebrate in a relaxed
and inviting atmosphere, where every gathering
becomes a moment to remember.

Bring together those who matter most.
We create the setting for an unforgettable
Christmas.

Set Menu SteakHouse

FROM
140€
PER PERSON
MINIMUM 25 GUESTS

COUVERT	Basket of bread and toast, compound butter and flavoured olive oil
COLD STARTERS CHOOSE 1 OPTION	Beef carpaccio with Parmesan, pine nuts and arugula Beef tartar with caper berries and toast Grilled Portobello mushroom salad with green apple, feta and walnuts
HOT STARTERS CHOOSE 1 OPTION	Homemade meat croquettes with wholegrain mustard Iberian pork pie with regional "Serra" cheese, figs and mixed lettuce Goat's cheese gratin with marmalade, grissini and radish
PALATE CLEANSER	Lemon sorbet with Champagne
MAIN COURSE CHOOSE 1 OPTION	Grilled meat board for 4 people: Dry-aged rump cap "picanha" (250 g Uruguay) Rack of lamb (350 g New Zealand) Iberian pork "presa" (250 g Portugal) Dry-aged entrecôte (250 g Argentina)
SIDES	Rustic chips with fleur de sel and oregano Basmati rice with toasted almonds Leaf and sprout salad with radishes and lime vinaigrette
DESSERT CHOOSE 1 OPTION	Snickers Tribute · Chocolate brownie, salted caramel textures, namelaka and caramelised peanuts Pistachio Rocher · Hazelnut cake, pistachio mousse with mascarpone, pistachio praline, crunchy white chocolate coating and raspberry sorbet Apple and Red Berry Sablé · Butter sablé pastry, red berries, apple pieces, crumble and vanilla ice cream
DRINKS	Mineral water, juices, soft drinks and beer, Le Club Algarve selection of wines
	COFFEE, TEA & PETITS FOURS

Set Menu Sushi

FROM
140€
PER PERSON
MINIMUM 25 GUESTS

COUVERT	Basket of bread and toast, compound butter and flavoured olive oil
COLD STARTERS CHOOSE 1 OPTION	Tuna and sesame tartar with quail egg Greater amberjack usuzukuri with truffled ponzu sauce Salmon tartar with avocado and sesame
HOT STARTERS CHOOSE 1 OPTION	Chicken / vegetable gyozas Panko-breaded prawn with teriyaki Salmon and cream cheese hot roll
PALATE CLEANSER	Lemon sorbet with Champagne
MAIN COURSE CHOOSE 1 OPTION	Sushi and sashimi platter (16 pieces): 6 sashimi 2 toro, 2 scallop, 2 greater amberjack 2 nigiri 1 Wagyu with gold leaf, 1 prawn 2 gunkan 1 Toro with king crab, 1 salmon with cream cheese and ikura 6 signature rolls 2 Le Club Roll, 2 Santa Eulália Roll, 2 Real Dragon Roll
DESSERT CHOOSE 1 OPTION	Yuzu lemon meringue pie, pineapple carpaccio, lime and lychees Red berry bonbon with meringues and pistachios sided with Madagascar vanilla ice cream White chocolate and pistachio mousse with crispy kadayif
DRINKS	Mineral water, juices, soft drinks and beer, Le Club Algarve selection of wines
	COFFEE, TEA & PETITS FOURS

Set Menu Sushi & Steak

FROM
95€
PER PERSON
MINIMUM 25 GUESTS

COUVERT	Basket of bread and toast, compound butter and flavoured olive oil
STARTERS FOR EVERY 2 GUESTS	Sushi and sashimi platter · 16 pieces: (Quantity for every 2 guests) 6 sashimi 2 tuna, 2 salmon, 2 greater amberjack 2 nigiri 1 seared salmon, 1 prawn 2 gunkan 1 salmon, 1 tuna 6 signature rolls 2 spicy rolls, 2 Santa Eulália Rolls, 2 Real Dragon Rolls
MAIN COURSE FOR EVERY 2 GUESTS	Charcoal-grilled meat board: (Quantity for every 2 guests) Iberian pork "presa" (200 g Portugal) Dry-aged rump cap "picanha" (150 g Uruguay) Entrecôte (150 g, Argentina) Flat iron steak (200 g, Argentina)
SIDES	Rustic chips with oregano and fleur de sel Leaf and sprout salad with lime vinaigrette Sauces: mustard, BBQ, piri-piri
DESSERT SELECT ONE	Caramelised Tatin pie with vanilla ice cream Passion fruit bavaois with sliced mango, lime and red berries
DRINKS	Mineral water, juices, soft drinks and beer, Le Club Algarve selection of wines
	COFFEE, TEA & PETITS FOURS

COCKTAIL Dinatoire

FROM
85€
PER PERSON
MINIMUM 50 GUESTS
MAXIMUM 150 GUESTS

STARTERS	Crispy spring roll with soy and sweet-and-sour sauce Smoked ham and Parmesan crostini Pumpkin and chestnut cream soup shot Half cured salt cod escabeche toast Crispy prawn with lime mayonnaise Sesame cone with smoked salmon and chives Chicken and vegetable pie Pulled beef brioche with crispy onion and wholegrain mustard
HOT DISHES	Salt cod confit, chickpea purée, cornbread crumble and parsley oil Angus beef, three-potato ragout and wholegrain mustard sauce Slow-roasted duck, creamy roasted potato and orange jus Wild mushroom and Parmesan risotto
DESSERT	Caramelised apple verrine with vanilla cream and cinnamon crumble Custard tart Rice pudding shot Dark chocolate mousse with salted caramel Passion fruit cheesecake Raspberry macaron Fresh fruit skewer
DRINKS	Mineral water, juices, soft drinks and beer, sparkling wine sangria Le Club Algarve selection of wines
	COFFEE, TEA & PETITS FOURS

STANDING BUFFET Classic

FROM
€ 80
PER PERSON
MINIMUM 50 GUESTS
MAXIMUM 250 GUESTS

STARTERS

Mini chicken Caesar salad with Parmesan
Cherry tomato and mozzarella skewer with pesto
Prawns with mango, avocado and lime vinaigrette
Mediterranean bulgur with roasted vegetables, pomegranate and dried fruit
Roasted blood sausage with apple purée
Game sausage croquettes with mustard mayonnaise
Goat's cheese crostini with walnuts and honey
Cod fritter with lemon aioli

SOUP

SELECT ONE

Roasted vegetable velouté
Green asparagus cream soup with crispy cured ham
Fish and prawn soup with coriander and garlic croutons

FISH

SELECT TWO

Confit cod loin with cornbread "migas", black-eyed beans and cabbage
Meagre and prawn "cataplana" stew with boiled potatoes
Roasted octopus with smoked paprika and roasted sweet potato
Roasted salmon with sautéed spinach with lemon and dill sauce

MEAT

SELECT TWO

Pork cheeks braised in Port wine with coriander "xerém"
Turkey breast rolled and stuffed with sausage, truffled mashed potato and poultry jus
Slow-roasted leg of lamb with vegetables and dried fruit couscous
Sautéed Angus beef with wild mushrooms, caramelised pearl onions and celery purée

VEGETARIAN

SELECT ONE

Wild mushroom and Parmesan risotto
Grilled halloumi with honey and thyme, served with roasted vegetables
Potato gnocchi with pumpkin, baby peas, soy sausage and sage
Mild chickpea curry with seasonal vegetables and basmati rice

DESSERT

Brioche French toast with cinnamon crème anglaise; Rice pudding, Dark chocolate mousse with fleur de sel; Red berry cheesecake; Mini lemon meringue pies; Coffee Tiramisu; Portuguese custard tarts; Traditional honey and walnut dry biscuits, fruit salad

DRINKS

Mineral water, juices, soft drinks and beer, Le Club Algarve selection of wines

COFFEE, TEA & PETITS FOURS

Add-ons

Add-on Sushi

32-piece platter • **€46** per person
Miso soup • **€7.5** per person
Chicken/vegetable gyoza (2 pieces) • **€5** per person
Scallop sashimi (2 pieces) • **€8** per person
Toro sashimi (2 pieces) • **€7** per person
Scallop nigiri (2 pieces) • **€9.55** per person
Toro nigiri (2 pieces) • **€9.5** per person
Wagyu nigiri with gold leaf (2 pieces) • **€19** per person
Salmon, king crab and quail egg gunkan (2 pieces) • **€26** per person
Toro, rose shrimp and kadayif gunkan (2 pieces) • **€24** per person
Greater amberjack, lime and foie gras gunkan • **€23** per person
Truffled scallop gunkan with gold leaf (2 pieces) • **€23** per person
Toro, quail egg, grated bottarga and lime gunkan (2 pieces) • **€23** per person
Wakame seaweed and sesame salad • **€7.5** per person
Edamame salad with fleur de sel • **€7.5** per person
Tuna and sesame tartare with quail egg • **€13** per person
Spicy tuna taco with sriracha, shoyu, sesame oil, tobiko and puffed rice • **€12** per person
Salmon and avocado taco with wasabi, ponzu, smoked roe and crispy kadayif • **€11** per person

Add-on Steakhouse

Rack of lamb 175 g • **€19** per person
Dry-aged beef chuletón 250 g • **€36** per person
Dry-aged beef tomahawk 1.2 kg • **€86** for two
Premium Wagyu 125 g • **€89.5** per person
Mac and cheese with crispy bacon and chives • **€8** per person
Basmati rice with toasted almonds • **€6** per person
Selection of charcoal-grilled vegetables with garlic oil and thyme • **€6** per person
Potato gratin with chorizo and regional "island" cheese • **€8** per person
Truffle linguine • **€11** per person

BOOKING TERMS AND CONDITIONS

- This proposal is valid for a period of 10 days;
- The rates quoted include exclusive use of the dining area, event organisation and coordination;
- Please note that the rates stated in this proposal are based on the requested date, number of guests and services to be contracted. Should any of these details change, Le Club Algarve reserves the right to review availability and the applicable rate;
- 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 recommendations;
- The proposed menus may be adapted to accommodate dietary restrictions or food allergies, provided these are communicated no later than 15 days prior to the event;
- The meal 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 service for the corresponding period;
- The booking of specific entertainment services, including a DJ, live music (covers), background music (covers), or any other services not included in the proposal, may require copyright and related rights licences, namely from SPA and Audiogest, among other relevant entities. The cost of these licences varies according to the characteristics of the event and will be communicated accordingly and included in the pro forma invoice.
- Payment must be made in advance; otherwise, the planned entertainment services may not be provided;
- Services such as themed decoration and entertainment are non-commissionable;
- Entertainment options are available at an additional cost.

BOOKING GUARANTEE

- To confirm the event, a non-refundable payment of 50% of the total booking amount is required, with the remaining 50% payable no later than 15 days prior to the event;
- The pro forma invoice must be signed;
- The final invoice will only be issued once full payment has been received and after the event has taken place.

CANCELLATION PERIOD AND CHARGES

- Full cancellation up to 1 month prior to the event: a cancellation fee of 50% of the total booking amount will apply;
- Full cancellation between 30 and 15 days prior to the event: a cancellation fee of 75% of the total booking amount will apply;
- Any cancellation made 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 based on 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 based on 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 based on 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 based on 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 based on 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 rooms shown are 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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Cost of a call to the national mobile network