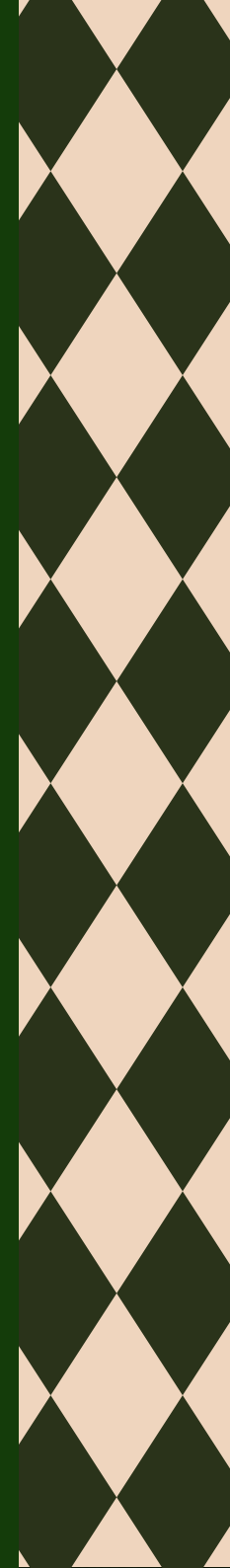




The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Holiday Inn Algarve Albufeira

Christmas is made of moments worth sharing.

At Holiday Inn Algarve Albufeira, we bring together flavours, good company and the spirit of the season to create relaxed and memorable celebrations. Gather those who matter most.

We'll create the perfect setting for an unforgettable Christmas.

Decoration options

Immersive and personalised settings,
designed to transform each space into
a unique, welcoming and memorable
Christmas experience.



Decoration options



Christmas Prestige

Festive-inspired décor, where gold, black and green come together to create a sophisticated, contemporary atmosphere. An elegant palette with depth and a premium feel, adding personality to the space and bringing a distinctive touch to the Christmas celebrations — price upon request



Classic Christmas

A festive-inspired décor that brings the traditional spirit of Christmas to life, with rich red, green and gold tones coming together to create a warm and inviting atmosphere. A timeless palette that captures the essence of the season, adding a sense of warmth and familiarity to the space, perfect for bringing teams together and celebrating Christmas. — price upon request



Add-ons

Christmas centrepiece — from €45 per table
 Christmas tree — price upon request
 Buffet table decoration — price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Activation options

Moments designed to create connection,
spark surprise and leave a lasting impression.
Activations that bring the spirit of Christmas to
life and transform the celebration into a truly
special experience.



Image is for illustrative purposes only.

Activation options



Santa Claus

Bring the magic of Christmas to your event with a special visit from Father Christmas

— from €200



Live Caricatures

Give your guests a unique and personalised keepsake from the event

— from €650 (3 hours)

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VAT included at the applicable rate

Activation options



Silent Disco

A fun and interactive experience where each guest can choose their own soundtrack
— price upon request



LED Dance Floor

Create an immersive atmosphere and turn your celebration into a memorable experience. A 5 m x 5 m Starlight LED dance floor is available to add even more sparkle to your event
— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

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.



Image is for illustrative purposes only.

Entertainment options



DJ Set

Because some of the best Christmas memories begin on the dance floor.

— from €870 (4 hours)

Live Music

A relaxed atmosphere and live music that brings people together, from the first toast to the final applause.

— from €250

Karaoke

The perfect opportunity to reveal hidden talents and create memories that last long after the party is over.

— from €300

Quiz

Think fast. Answer faster. Why is the break room always busiest at 10 a.m.? What is the CEO's favourite colour? From the most unlikely facts to the answers everyone is convinced they know, this quiz transforms corridor conversations into a spirited competition in which every point matters.

— from €350

Show Flair

More than a bar, it's a show in its own right. Impressive moves, infectious energy and expertly crafted cocktails.

— from €650 (1 hour)

Images are for illustrative purposes only.

VAT included at the applicable rate

Menu options

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



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

BUFFET Classic

FROM
€ 55
PER PERSON
MINIMUM 25 GUESTS

WELCOME DRINK	Holiday Inn – Algarve Albufeira Selection of Drinks Vegetable samosas, codfish fritters, carrot sticks with guacamole, cream cheese and prawn vol-au-vents, mini beef carpaccio with teriyaki sauce
STARTERS	Selection of regional cheeses and grilled cured meats Vegetable samosas Codfish fritters Chicken coxinhas Suckling pig rissoles
SALADS	Simple: lettuce, tomato, cucumber, carrot and sweetcorn Dressings: vinaigrette and yoghurt dressing Algarve-style carrot salad Octopus salad Caesar salad
SOUP CHOOSE 1 OPTION	Chestnut and partridge soup Pumpkin cream soup with toasted almonds
FISH CHOOSE 1 OPTION	Cod soufflé Grilled salmon fillet
MEAT CHOOSE 1 OPTION	Beef entrecôte Turkey breast stuffed with prunes and chestnuts
VEGETARIAN CHOOSE 1 OPTION	Vegetable Brás Tortellini with ricotta and spinach
ACCOMPANIMENTS	Butter rice Sautéed turnip greens Roast baby potatoes
DESSERT	Christmas Yule log, azevias, sonhos and pumpkin sonhos, almond tart, Bolo-Rei, Black Forest gâteau, Portuguese rice pudding, chocolate mousse and sliced seasonal fruit
DRINKS	Holiday Inn – Algarve Albufeira Selection of Drinks

BUFFET Premium

FROM
€ 60
PER PERSON
MINIMUM 25 GUESTS

WELCOME DRINK	Holiday Inn – Algarve Albufeira Selection of Drinks Vegetable samosas, codfish fritters, mini cherry tomato and mozzarella pearl skewers, Rocha pear gratin with Roquefort cheese, carrot sticks with guacamole, cream cheese and prawn vol-au-vents, mini beef carpaccio with teriyaki sauce
STARTERS	Vegetable samosas Codfish fritters Chicken coxinhas Suckling pig rissoles Selection of regional cheeses and grilled chorizo Cooked prawns
SALADS	Simple: lettuce, tomato, cucumber, carrot, beetroot and sweetcorn Dressings: vinaigrette and yoghurt dressing Beira-style salad Lentil and chorizo salad Algarve-style carrot salad Octopus and potato salad
SOUP	Fish soup with pasta
FISH	John Dory fillet with prawns Chef's-style cod
MEAT	Oven-roasted kid goat with baby potatoes Turkey breast stuffed with apple and nut crumble
VEGETARIAN	Vegetable Brás
ACCOMPANIMENTS	Carrot rice Roast baby potatoes Steamed broccoli
DESSERT	Christmas Yule log, sonhos and pumpkin sonhos, azevias, rabanadas, almond tart, Bolo-Rei, chocolate brigadeiro cake, egg pudding and sliced seasonal fruit
DRINKS	Holiday Inn – Algarve Albufeira Selection of Drinks

Classic Set menu

FROM
€40
PER PERSON
MINIMUM 25 GUESTS

STARTERS

CHOOSE 1 OPTION

Smoked salmon and avocado crostini
Cherry tomato and mozzarella skewers
Rocha pear crostini with gratinated Roquefort cheese
Chestnut cream soup
Portobello mushroom stuffed with goat's cheese, gratinated with honey and thyme

MAIN COURSE

CHOOSE 1 OPTION

Cod with a traditional cornbread crust, served on crushed orange sweet potato and pak choi
Oven-roasted kid goat with baby potatoes
Vegetable curry

DESSERT

Christmas Yule log
Egg pudding
Portuguese rice pudding
Sliced fresh fruit

DRINKS

Holiday Inn – Algarve Albufeira Selection of Drinks



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

VAT included at the applicable rate

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, Holiday Inn Algarve Albufeira 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.



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 fixed network