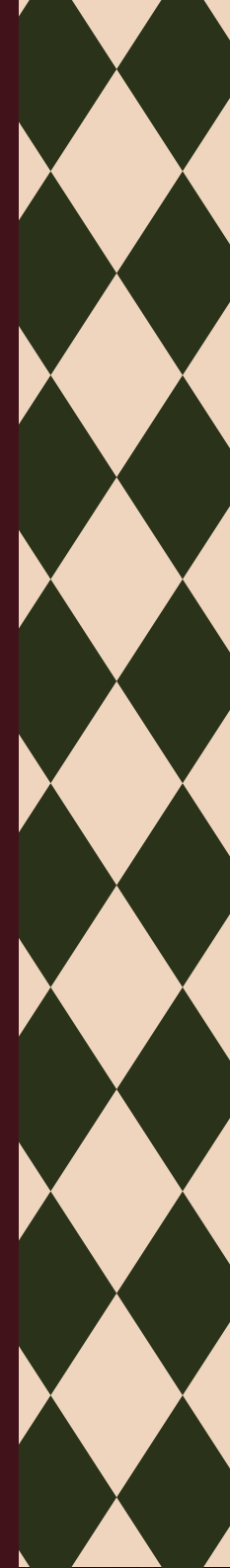


**REAL
MARINA**

HOTEL & SPA
OLHÃO

The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Real Marina Hotel & Spa

The Ria Formosa sets the scene, and coming together is where it all begins. We gather, we celebrate. It's Christmas. At Real Marina Hotel & Spa, the season comes to life around the table, through shared toasts, flavours and moments that become lasting memories. Bring together those who matter most. We'll take care of making it special.

Decoration options

Immersive and personalized 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

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)

Images are for illustrative purposes only.

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)

Image is 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.

Classic Set menu

FROM
€46
PER PERSON

STARTERS

CHOOSE 1 OPTION

Wild mushroom cream soup with lamb "Cigarette Marocain" and hints of truffle
Vol-au-vent with Ria Formosa fish and seafood fricassee and wakame seaweed
Smoked salmon mille-feuille with salmon roe and green leaves
Caramelised red onion tatin with honey, thyme and chèvre cheese

MAIN COURSE

CHOOSE 1 OPTION

Cod loin confit in extra virgin olive oil with caldo-verde, creamy potato, Barrancos Portuguese smoked sausage and poached egg yolk
Skate wing with ginger-infused rice and fresh coriander
Ria Formosa seafood ravioli with scarlet prawn bisque and dill cream

Turkey and cured ham rollatini with crushed sweet potato, turnip greens and farinheira crumble
Braised lamb shank with gratin dauphinoise and fresh mushroom fricassee
Slow-cooked pork loin with creamy xerém, Serra da Estrela PDO cheese and crispy bacon

DESSERT

CHOOSE 1 OPTION

Warm pumpkin and almond azevia with Bourbon vanilla ice cream
Rice pudding and ginger spheres with cinnamon and egg cream
Homemade tarte Tatin with pecan and honey ice cream

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Marina Hotel & Spa selection

ADD-ONS

Add-on of 1 extra main course: **€9** per person
Premium drinks add-on: from **€9** per person (includes welcome drink)
Open bar 1h - **€11** per person
Open bar 3h - **€25** per person

BUFFET Classic

FROM
€44
PER PERSON

COLD SALADS & ACCOMPANIMENTS

Selection of lettuce, tomato, carrot, cucumber, peppers, red onion, beetroot and marinated olives
Dressings: vinaigrette, cocktail sauce, tartare sauce, lemon and pickles

STARTERS

Selection of breads & butters
Mushrooms gratinated with Pecorino cheese
Selection of Portuguese savoury pastries
Mussels in escabeche marinade
Selection of cheeses and Portuguese cured meats

SALADS

Caprese
Chickpea with roasted cod
Bulgur with chicken and Middle Eastern spices
Couscous with pear, raisins and Feta cheese

SOUP

SELECT ONE

MAIN COURSES

SELECT ONE

Christmas turkey with sage, shallots and raisins
Cod with Portuguese cabbage with chickpea purée
Traditional dogfish bean stew with homemade Portuguese smoked sausage and prawns
Oven-roasted lamb with turnip greens
Alentejo pork medallions with traditional Portuguese migas

VEGETARIAN

SELECT ONE

Penne with tomato and hazelnuts
Oven-roasted aubergine with tomato and Portuguese fresh cheese
Seasonal vegetable lasagna
Farfalle with mushroom sauce

ACCOMPANIMENTS

Gratin dauphinois
Sautéed vegetables with honey and poppy seeds
Saffron rice with raisins and star anise

DESSERT

Traditional Portuguese Christmas desserts, Biscuit cake
Portuguese rice pudding, Chocolate mousse, Fruit salad

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Marina Hotel & Spa selection

ADD-ONS

Add-on of 1 extra main course: **€9** per person
Premium drinks add-on: from **€9** per person (includes welcome drink)

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, Real Marina Hotel & Spa 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

T (+351) 289 091 300 | E rmo@realhotelsgroup.com • eventos.algarve@realhotelsgroup.com