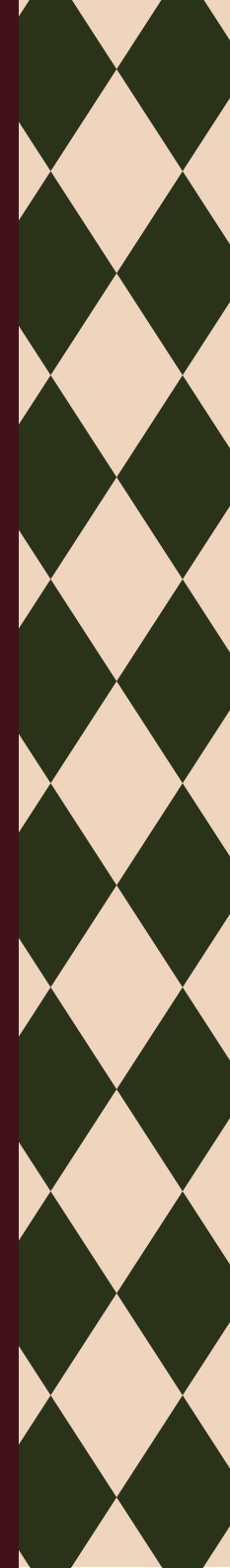


GRANDE REAL
**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Grande Real Santa Eulália Resort & Hotel Spa

Some places make every gathering feel even more special. Between the sea and the tranquillity of the gardens, Christmas invites us to come together, share and celebrate. At Grande Real Santa Eulália, every detail brings to life moments designed to become lasting memories. Bring together those who matter most. We create the 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

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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.

Set menu Classic

FROM
€ 58
PER PERSON
MINIMUM 25 GUESTS

STARTERS SELECT ONE

Sweet potato typical cabbage soup with crispy black pork chorizo and cornbread

Roasted pumpkin velouté with chestnuts and sage oil

MAIN COURSE SELECT ONE

Roasted cod loin with chickpea purée, crispy chickpeas, sautéed turnip greens and glazed pearl onions served with coriander and garlic olive oil

Confit lamb shank, creamy roasted potato, sautéed Portuguese kale and rosemary jus

DESSERT SELECT ONE

Fresh cheese bavarois with Algarve honey and toasted almonds
Typical almond and egg yolk cake with vanilla crème anglaise and fresh seasonal fruit

DRINKS

Still and sparkling water, soft drinks, draft beer, red and white wines from the Grande Real Santa Eulália selection

COFFEE, TEA AND TRADITIONAL PORTUGUESE HONEY BISCUITS

ADD-ONS

Dessert replacement supplement **€7** per guest
Dessert buffet add-on **€15** per guest

Seasonal Fruit Cake "Bolo-Rei"
Typical Fried Sweet French toasts
Pumpkin Fried Dough
Chickpeas fried Pastry
Chocolate mousse with fleur de sel
Orange roll
Red berry cheesecake
Fruit salad
Basket of seasonal fruit

BUFFET Classic

FROM
€ 52
PER PERSON
MINIMUM 50 GUESTS

STARTERS

Assortment of homemade bread, mini ciabatta, wholemeal rolls and olive bread
Selection of Portuguese and international cheeses
Selection of cured meats, regional sausages and seasoned olives
Pork loin with pickled red onion and sprouts
Roasted pumpkin, feta cheese, pomegranate and toasted seeds
Marinated mussels with vegetable escabeche
Sautéed prawns with shellfish polenta and lime sauce
Selection of mini savouries

SALADS

Flaked cod, chickpeas, red onion, roasted bell peppers and parsley
Mediterranean quinoa with roasted vegetables and fresh herbs
Roast beef, arugula, sun-dried tomatoes, Parmesan shavings and wholegrain mustard vinaigrette
Selection of lettuce, tomato, carrot, cucumber, sweetcorn and beetroot
Dressings: cocktail, aioli, vinaigrette, Caesar, pickles and lemon

SOUP SELECT ONE

Roasted chestnut cream soup
Vegetable Julienne soup with butter beansans

FISH SELECT ONE

Cod fish gratin with spinach and cornbread
Roasted croaker with braised Savoy cabbage and lemon sauce

MEAT SELECT ONE

Turkey breast stuffed with chestnuts and aromatic herbs
Slow-roasted beef with sautéed mushrooms and red wine sauce

VEGETARIAN SELECT ONE

Roasted vegetable lasagne
Penne with mushrooms, watercress and pesto

SIDES

Roasted potatoes with rosemary, rice with toasted almonds, Sautéed vegetables

DESSERT

Traditional Portuguese Christmas desserts, rice pudding with cinnamon, chocolate mousse with salted caramel, red berry cheesecake, traditional Portuguese almond and egg-yolk cake, fruit salad and a selection of seasonal fresh fruit

DRINKS

Still and sparkling water, soft drinks, draft beer, red and white wines from the Grande Real Santa Eulália selection

COFFEE AND TEA

BUFFET

Signature

FROM
62€
PER PERSON
MINIMUM 50 GUESTS

STARTERS

Assortment of homemade bread, mini ciabatta, wholemeal rolls and olive bread
Selection of Portuguese and international cheeses
Selection of cured meats, regional sausages and seasoned olives
Poultry terrine with red onion jam and brioche toast
Roasted octopus with smoked sweet potato, crispy onion and garlic olive oil
Crispy puff pastry filled with goat's cheese, Algarve honey and walnuts
Mozzarella, confit tomato, arugula, basil and toasted pine nuts pesto
Selection of mini savouries

SALADS

Flaked cod with red onion, bell peppers, chickpeas and coriander
Quinoa and prawn with avocado, mango, fresh coriander and lime vinaigrette
Smoked chicken breast with Granny Smith apple, celery, walnuts and yoghurt dressing
Roasted beetroot with fresh cheese, arugula, pistachios and honey emulsion
Vegetable couscous with spices and cashews
Selection of lettuce, tomato, carrot, cucumber, sweetcorn and beetroot
Dressings: cocktail, aioli, vinaigrette, Caesar, pickles and lemon

SOUP

SELECT ONE

Coriander cream soup with confit cod, crispy cornbread and garlic olive oil
Velvety cauliflower soup with toasted almonds and truffle olive oil

FISH

SELECT TWO

Cod loin with cornbread and herb crust
Typical "cataplana" stew with fish, prawns, mussels and clams
Roasted typical "à lagareiro" octopus with baby potatoes and turnip greens

MEAT

SELECT TWO

Oven-roasted lamb with rosemary and potatoes
Beef cutlets with mushrooms and mustard
Free-range coq au vin with mushrooms, chestnuts and bacon
Roasted Iberian black pork neck with traditional coriander and garlic "migas"

VEGETARIAN

SELECT ONE

Vegetable bean stew with soy sausages
Grilled halloumi with roasted vegetables, honey and thyme

SIDES

Potato gratin with shallots and mozzarella, wild rice with dried fruit, sautéed seasonal vegetables

DESSERT

Traditional Portuguese Christmas desserts, rice pudding, chocolate mousse with caramel and fleur de sel flakes, red berry pavlova with lemon curd and caramelised hazelnuts, almond roll with egg threads, apple pie with cinnamon and walnuts, sliced fresh fruit and a selection of seasonal fruit

DRINKS

Still and sparkling water, soft drinks, draft beer, red and white wines from the Grande Real Santa Eulália selection

COFFEE, TEA AND TRADITIONAL PORTUGUESE HONEY BISCUITS

Add-on

This extra can be added to your chosen Christmas menu, making your celebration even more special.

Christmas Supper

Traditional cabbage soup "caldo verde"
Freshly baked chorizo bread
Selection of savoury bites
Seasonal fruit cake "Bolo-Rei"

FROM
€25
PER PERSON
MINIMUM 30 GUESTS

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, Grande Real Santa Eulália 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.

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INFORMATION & BOOKING

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