



REAL MARINA
HOTEL & SPA
★ ★ ★ ★ ★
RIA FORMOSA - OLHÃO

BANQUET KITS
WEDDINGS



WEDDINGS

MENU A

Cocktail

Sparkling wine, Orange Juice, Mineral Water, Soft Drinks and Savoury appetizers
Please choose 2 canapés from our selection

Menu

Starter: (Please choose 1 Soup or 1 Salad option from our selection)

Fish or Meat: (Please choose 1 fish or 1 meat option from our selection)

Dessert: (Please choose 1 option of dessert from our selection)

Accompanied by

White and Red Wine "Real Marina Selection", Mineral Water, Beer and Soft Drinks during the meal.
Coffee & Tea

Digestives

1 Hour of Open Bar with: New Whisky, Porto Wine and National Liqueurs.

WEDDINGS

MENU B

Cocktail

Sparkling wine, Orange Juice, Mineral Water, Soft Drinks and Savoury appetizers

Please choose 4 canapés from our selection

Menu

Starter: (Please choose 1 Soup or 1 Salad option from our selection)

Fish or Meat: (Please choose 1 fish or 1 meat option from our selection)

Dessert: (Please choose 1 option of dessert from our selection)

Accompanied by

White and Red Wine "Real Marina Selection", Mineral Water, Beer and Soft Drinks during the meal.

Coffee & Tea

Supper Buffet

Cheese Board with honey and crackers, mini savoury assortment (Cod fish pastry, Shrimp puff pastry & meat rolled pastry, sliced fruit (pineapple, melon, orange, kiwi, grapes) and 4 varieties of traditional desserts (Rice pudding, carob creme brulee, traditional custard tart, almond pies).

Digestives

1 Hour of Open Bar with: New Whisky, Porto Wine and National Liqueurs.

WEDDINGS

MENU C

Cocktail

Sparkling wine, gin, rum, vodka, vermuttes, aperitifs, Orange Juice, Mineral Water, Soft Drinks and Savoury appetizers

Please choose 6 canapés from our selection

Menu

Starter: (Please choose 1 Soup or 1 Salad option from our selection)

Fish: (Please choose 1 fish option from our selection)

Meat: (Please choose 1 meat option from our selection)

Dessert: (Please choose 1 option of dessert from our selection)

Accompanied by

White and Red Wine "Real Marina Selection", Mineral Water, Beer and Soft Drinks during the meal.

Coffee & Tea

Supper Buffet

Cheese Board with honey and crackers, mini savoury assortment (Cod fish pastry, Shrimp puff pastry & meat rolled pastry, sliced fruit (pineapple, melon, orange, kiwi, grapes) and 6 varieties of traditional desserts (Rice pudding, carob creme brulee, traditional custard tart, almond pies, egg pudding, orange roll)

Digestives

2 Hour of Open Bar with: New Whisky, gin, rum vodka Porto Wine and National and international Liqueurs.

WEDDINGS

SELECTION

Cold Canapés

Buffalo kebab with cherry tomato and pesto
Cheese and smoked salmon Vol-au-vent
Tuna Mousse in whole grain toast
Octopus and pepper kebab
Smoked ham and traditional cheese crêpe
Sardine Mini bruschettas

Hot Canapés

Shrimp puff pastry with cocktail sauce
Cod fish pastry with garlic mayo
Game Sausage with red onion chutney
Goat cheese gratin with honey in toast
Traditional farinheira pastry
Shrimp and chilli pepper coconut kebab

Sweet Canapés

Fruit Kebab
Mini custard tart
Brownie
Mini macaroons
Traditional Brigadeiros
Chocolate and hazelnut muffin

Starters

Beef carpaccio with rocket and pesto
Solid gazpacho with pickled mussels and greens
Fresh smoked Salmon tartar with yogurt and lime sauce
Goat cheese puff pastry with red onion chutney and rocket
Gravlax tuna medallions over lentils salad
Chevre cheese gratin with honey and thyme
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Traditional fish soup
Seafood cream with garlic and coriander toast
Cauliflower cream with toasted almond
Pea's cream with crisp smoked ham
Mushroom soup with cream and chive
Zucchini soup with curryl

WEDDINGS

Fish (choose 1 option)

Half maturing Cod fish loin confit in oil over mashed chickpeas and sautéed sprout

Poached Grouper tranche in clam broth, glazed vegetables, crunchy sweet potato

Sweated croaker fillet, leek and mussels stew with crunchy potato

Sea bass rolls with shrimp with lime and green asparagus risotto

Golden Bream fillet in black olive crust, clam and coriander polenta and champagne sauce

Steamed John Dory fillet with citrus in bittersweet vegetables bed with saffron and shrimp sauce

Meat (choose 1 option)

Lamb rack in herbs crost, roasted vegetables and mint sauce

Roasted Beef loin with thyme, traditional cheese potato gratin and glazed vegetables edges.

Stuffed Pork tenderloin with game sausage and spices, shrimp and coriander polenta and porto wine sauce

Duck breast on smashed peppers, grilled sweet potato, glazed green asparagus and red wine sauce

Grilled boar loin with rosemary served with rosti potato, vegetables edges and madeira sauce.

Confit duck leg with portobello risotto and bittersweet orange sauce

Dessert (choose 1 option)

Strawberry delicacy with traditional sponge cake, cream and chocolate sauce

Hazelnut Chocolate delicacy

Apple crumble with cream ice cream and chocolate sauce

Apple puff pastry with vanilla ice cream

English cheesecake with chocolate crunchy and ice cream

Three chocolates parfait with vanilla sauce and dry fruits

WEDDINGS

Extra dish supplement

Price per person

Supper supplement

Mini portuguese steak sandwich in traditional caco cake

Price per person

Mini beef burgers

Price per person

Boiled shrimp

Price per person

Roasted Suckling pig

Price per person

Chicken Empanada

(price per 25 units)

Panned chicken thigh

(price per 25 units)

Game sausage ball

price per 25 units)

Cod fish pastry

(price per 25 units)

Shrimp puff pastry

(price per 25 units)

Cheese board, honey and crackers

Price per unit

Cold cuts and variety of breads

Price per unit

Vegetables Quiche

Price per unit

Tuna Quiche

Price per unit

Cheese and ham Quiche

Price per unit

DESSERTS BUFFET

Opcional for all the Menus

Price per person

Option 1

Traditional caramel mousse

Custard tart

Egg and almond roll

Traditional biscuit cake

Strawberry bavaroise

Sliced fruit

Option 2

Abade priscos pudding

Quindim

Orange roll

English Cheesecake

Merengue lemon pie

Sliced fruit

TAPAS ON THE TABLE

Opcional for all the Menus

Price per person

Marinated Olives

Algarvian Carrot

Octopus Salad

Fresh Goat Cheese

Roasted Chorizo

Boiled Shrimp

Mini cod fish pastry

Mini shrimp puff pastry

Tuna paste with mayo

Cocktail Suace

Tartar Sauce

EXTRA HOUR SUPPLEMENT

Price per person

WEDDINGS

Offer/Included in the service

Organization and monitoring of the event
Event organization and coordination
Menu tasting (after event confirmation)
Menus and seating
Wedding night with romantic welcome kit

Notes

This Hotel doesn't allow exterior catering services, being the the sole responsible of all the food and drinks functions. Possibility of preparation of Menus for children or other special diets.

We can provide entertainment, Kids Club with facial paint, balloons and inflatables against payment of an extra value.

The presence of the children in the kids club must be accompanied by an adult at all times

We facilitate contacts of a variety of services related with the event namely, decoration, music, entertainment, baby sitting and others.

Any kind of entertainment employed by the guest, must be informed to the Hotel, as the involved means and logistic, so it may be reviewed and authorized by the hotel management.

CONTACTS

REAL MARINA HOTEL & SPA

Av. 5 de Outubro | 8700-307 Olhão

T_ (+351) 289 091 300 | F_ (+351) 289 091 301

www.realhotelsgroup.com | E_ info@realmarina.com

Coordenadas para GPS_ 37° 01'24.66" N 7° 50'49.53" O

Groups and Events Coordination Team

ecRMO@realhotelsgroup.com