

REAL MARINA

HOTEL & SPA  
OLHÃO

# Merry Christmas

Festive menus 2025



# menu Classic

**44€**  
PER PERSON  
MINIMUM 20 PEOPLE

## STARTERS

CHOOSE 1 OPTION

Chestnut cream with sautéed Portobello mushrooms  
Cauliflower soup with roasted hazelnut crumble  
Smoked salmon mille-feuille and caramelised red onion  
Fresh mozzarella with slices of cured ham and glazed grapes

## MAIN COURSE

CHOOSE 1 OPTION

### FISH OPTIONS:

Confit cod with broad bean stew and chorizo  
Sea bass with prawns and olive tapenade, sautéed potatoes and garlic turnip greens  
John Dory with citrus and coriander aromas, mashed pumpkin, cherry tomatoes and creamy saffron sauce

### MEAT OPTIONS:

Pork chop in cornbread crust, chickpea purée, sautéed asparagus and wholegrain mustard sauce  
Sous-vide turkey breast with potato gratin, tomato confit and port sauce  
Chicken stuffed with chestnuts and macerated plums, served on sautéed mushrooms, potato tortilla and teriyaki sauce

## DESSERTS

CHOOSE 1 OPTION

Apple sable with almond cream and pistachio ice cream  
Cheesecake with chocolate sauce and strawberries  
Carrot cake with cream cheese frosting, red berries and chocolate ganache  
Meringue tart with lemon jam

## DRINKS

Mineral waters, juices, soft drinks and beer  
Selection of wines from Real Marina Hotel & Spa

## COFFEE AND TEA

## ADD-ONS

1 main course · **9€/PERSON**  
Premium drinks (includes welcome drink) · **9€/PERSON**  
Open bar 1 hour · **16€ /PERSON** | Open bar 3 hours · **25€/PERSON**  
(Gin, Rum, Vodka, Liqueurs, Beer and Wine)

Our dishes may contain nuts, seeds, or traces of foods that can cause allergies or food intolerances. If you need information about the detailed composition of the dishes, please consult our staff before placing your order. VAT Included.

Includes organization and monitoring of the event, Christmas decoration of tables and room, sound system (upon availability). Free parking (upon availability). Entertainment proposals upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS • T 289 091 300 | E eventos.olhao@realhotelsgroup.com

# buffet Classic

**46€**  
PER PERSON  
MINIMUM 30 PEOPLE

## STARTERS

Assorted breads and butters  
Confit octopus with potatoes and egg  
Chicken pie with pumpkin  
Tuna loin with tomato, cucumber, capers and mango vinaigrette  
Savoury appetisers

## SALADS

Mixed lettuces, tomato, carrot, cucumber, pepper, red onion, beetroot, marinated olives  
Caprese  
Cod with chickpeas and coriander  
Bulgur wheat with roasted vegetables and mint  
Dressings: cocktail, tartar, vinaigrette  
Lemon and pickles

## SOUP

CHOOSE 1 OPTION

## VEGETARIAN PASTAS

CHOOSE 1 OPTION

Penne "Al Pesto"  
Fusilli Napolitano  
Farfalle with mushroom sauce

## HOT DISHES

CHOOSE 1 OPTION

Turkey breast with sausage crumble and chestnut purée  
Roast leg of lamb with paprika  
Pork escalopes with mushrooms and mustard sauce  
Cod with turnip greens and garlic cornbread  
Salmon medallions with olives and capers  
Seared sea bream with shrimp and saffron sauce

## HOT SIDE DISHES

Roasted potatoes with garlic  
Roasted vegetables  
Saffron rice with cherry tomatoes

## DESSERTS

Variety of traditional Christmas desserts, Christmas log, chocolate mousse, almond tart, cookie cake, Fruit salad

## DRINKS

Mineral waters, juices, soft drinks and beer  
Selection of wines from Real Marina Hotel & Spa

## COFFEE AND TEA

## ADD-ONS

1 main course · **9€/PERSON**  
Welcome drink · **6€/PERSON**  
Open bar 1 hour · **16€ /PERSON** | Open bar 3 hours · **25€/PERSON**  
(Gin, Rum, Vodka, Liqueurs, Beer and Wine)

**Cancellation terms and penalties:** Cancellation up to 1 month before the event - 50% penalty of the total reservation amount. Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount. Any cancellation within 14 days prior to the event date will be charged in full

**Event reservation and warranty:** To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.