

REAL MARINA

HOTEL & SPA
OLHÃO

Merry Christmas

Festive menus 2025

Christmas at Real Marina

Overlooking the stunning Ria Formosa, the Real Marina Hotel & Spa in Olhão offers a different kind of Christmas, set in the heart of the authentic Algarve. With 2 restaurants, 2 bars, and versatile event spaces, it is the perfect venue to bring your team together and toast the season.

Our menus are specially designed for company lunches and dinners, combining traditional recipes with a touch of sophistication. Just minutes from Faro, and with all the comfort of a 5-star hotel, here you'll find the perfect balance between work, celebration, and relaxation.



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



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)

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

HOT DISHES

CHOOSE 1 OPTION

HOT SIDE DISHES

DESSERTS

DRINKS

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

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)



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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 RESERVATION

T 289 091 300 | E eventos.olhao@realhotelsgroup.com

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.

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.