

RESORT & HOTEL SPA

Read backbox B

REALHOTELSGROUP.COM

buffet Christmas Carol

STARTER

SALADS

SOUP CHOOSE 1 OPTION

FISH CHOOSE 1 OPTION

MEAT CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

VEGETARIAN CHOOSE 1 OPTION







Pork tenderloin with apple purée Solid gazpacho with marinated mussels Cuttlefish with coriander and chicory Papaya, lime, and shrimp shot Selection of mini savory pastries	STARTER	Crispy suckling pig belly with roasted apple purée Romesco jelly with slices of duck breast Confit octopus with sweet potato Cucumber gazpacho with cockles and sesame Selection of mini savory pastries
Mixed lettuce, tomato, carrot, cucumber, boiled corn and beetroot Shredded tuna, red onion, black-eyed peas, egg and parsley Tomato and fresh cheese with pesto sauce and arugula Marinated fennel, peas, cherry tomatoes, tofu and soybeans Sauces: Cocktail, aioli, vinaigrette, Caesar Pickles and lemon wedges Basket of homemade bread, mini ciabatta, whole wheat rolls, and olive bread Selection of national and international cheeses with toasts and crackers Selection of cured meats, regional sausages, and seasoned olives	SALADS	Mixed lettuce, tomato, carrot, cucumber, boiled corn and beetroot Shredded cod, red onion, peppers, chickpeas, and cilantro Tomato and mozzarella with pesto sauce and arugula Vegetable couscous with spices and cashew nuts Marinated fennel, peas, cherry tomatoes, tofu, and soybeans Sauces: Cocktail, aioli, vinaigrette, Caesar Pickles and lemon wedges Basket of homemade bread, mini ciabatta, whole wheat rolls and olive bread Selection of national and international cheeses with toasts and crackers Selection of cured meats, regional sausages and seasoned olives
Roasted vegetable cream soup Cauliflower cream soup with toasted almonds	SOUP CHOOSE 1 OPTION	Chickpea and spinach cream soup Roasted chestnut cream soup with hazelnut
Lasagna with grilled vegetables and mozzarella Spaghetti with tomato, bell peppers and basil	VEGETARIAN CHOOSE 1 OPTION	Tagliatelle with grilled vegetables, tomato, and basil Farfalle with green asparagus, pumpkin, soybeans and sesame
Cod gratin with spinach and cherry tomato John Dory fish with cornbread and olive crust	FISH CHOOSE 1 OPTION	Cod loin with turnip greens and crispy onions Seared sea bass with shrimp and coriander leaves
Turkey breast with portuguese sausage crumble Roast leg of lamb with sweet paprika	MEAT CHOOSE 1 OPTION	Roasted lamb with rosemary and paprika Beef cutlets with mushrooms and mustard
Roasted potatoes with garlic olive oil Almond and chive rice Sautéed vegetables with mustard and parsley	SIDE DISHES	Roasted potatoes with aromatic herbs Saffron rice with walnuts Roasted vegetables with thyme
Assortment of traditional christmas pastry, rice pudding with cinnamon, chocolate mousse with sea salt flakes, almond roll with egg threads, traditional cookies and biscuits, fruit salad, basket of seasonal fruit	DESSERTS	Assortment of traditional christmas pastry, rice pudding with cinnamon, chocolate mousse with caramel and sea salt flakes, red fruit and mint cheesecake, almond roll with egg threads, traditional cookies and biscuits, sliced fruit, basket of seasonal
Grande Real Santa Eulália selection		fruit.
COFFEE, TEA AND TRADITIONAL HONEY CAKES	DRINKS	Grande Real Santa Eulália selection COFFEE, TEA AND TRADITIONAL HONEY CAKES

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 289 598 000 | E eventos.santaeulalia@realhotelsgroup.com

- Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount

- Cancellation up to 1 month before the event - 50% 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.

menu Holly & Candy Canes



STARTER CHOOSE 1 OPTION Sweet potato "caldo verde" with crispy chorizo and combread Roasted chestnut cream with mushrooms and fennel

MAIN DISH CHOOSE 1 OPTION Cod loin confit in virgin olive oil, spicy potatoes, fried onions, spinach and cherry tomatoes Turkey breast stuffed with "farinheira" sausage and dried fruits, spiced rice and winter vegetables

DESSERTS* CHOOSE 1 OPTION Carob and lemon roll with cinnamon ice cream and raspberries Sliced fruit with lime sorbet

DRINKS Grande

Grande Real Santa Eulália selection

COFFEE, TEA AND TRADITIONAL HONEY CAKES

DESSERT BUFFET (To be replaced by the dessert from the Holly & Candy Canes menu)

Assortment of traditional christmas pastry Rice pudding with cinnamon Chocolate mousse with sea salt flakes Almond roll with egg threads Traditional cookies and biscuits Fruit salad Basket of seasonal fruit

Dessert replacement supplement 7€/PAX Dessert Buffet Add On 14€/PAX

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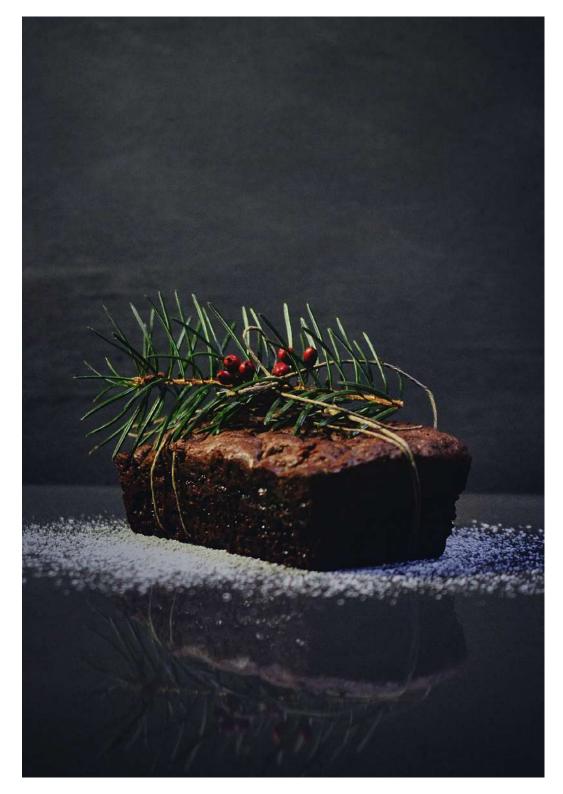
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welcome **Drink**

Flavored water Orange juice White Porto / Martini Savoury appetizers

9€ per person | 1/2 hour I3€ per person | 1 hour

open bar **Xmas Cheers**

digestifs Santa's chilling time Mineral water Soft drinks Fruit juices Beer Regional liquors Gin Rum Vodka Whiskey

 $\begin{array}{l} 25 {\ensuremath{ \ e \ } } \ \mbox{per person | 1 hour} \\ 50 {\ensuremath{ \ e \ } } \ \mbox{per person | 3 hours} \\ 23 {\ensuremath{ \ e \ } } \ \mbox{per person | 2 extra hour} \end{array}$

Brandy 10 Year old Port wine National liquors International liquors Aged whiskey

II€ per person

