

**HAPPY** 2024  
**NEW** 2025  
**YEAR**

UNTIL 25<sup>TH</sup> NOVEMBER

**320€**

PER ADULT

FROM 26<sup>TH</sup> NOVEMBER

**355 €**

PER ADULT

// **GALA DINNER  
AND PARTY**  
NEW YEAR'S EVE

// **BRUNCH** 1<sup>ST</sup> JANUARY

INFO & BOOKINGS

ALGARVE

T (+351) 289 598 000

E [book.alg@realhotelsgroup.com](mailto:book.alg@realhotelsgroup.com)

[REALHOTELSGROUP.COM](http://REALHOTELSGROUP.COM)

GRANDE REAL  
**SANTA  
EULÁLIA**

RESORT & HOTEL SPA  
ALBUFEIRA

**Rock  
and Roll**



**REAL  
HOTELS  
GROUP**



# HAPPY 2024 NEW 2025 YEAR

## PROGRAMME

DRESS CODE: CASUAL CHIC

**07:30 PM**

Welcome cocktail

**08:00 PM**

Gala dinner

**12:00 AM**

Countdown and fireworks

**12:10 - 3:00 AM**

Party with live band, DJ  
and open bar

**01:00 AM**

Supper

**23:00 – 06:00**

Free access to Le Club

## REALITO PROGRAMME

“INSIDE OUT”

**CHILDREN**

3 - 12 YEARS OLD

**07:00 PM – 02:00 AM**

07:00 PM | Welcome

08:00 PM | Dinner with parents

09:00 PM | Workshop

10:00 PM | Bouncy castle  
& facial painting

10:30 PM | “In search of emotions”  
Treasure Hunt

11:15 PM | Piñata

11:45 PM | Welcome to New Year  
with parents

00:15 - 2:00 PM | Inside Out 2 film

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# 31<sup>ST</sup> DECEMBER

## 07:30 PM WELCOME COCKTAIL

Cockle and cuttlefish rissoles  
Crab and Sesame cone  
Iberian black pork and regional “Serra”  
Cheese mini pie  
Game crisp with red fruits

Crispy corn with spicy sauce  
Olive crostini with sundried tomato and  
finger lime caviar  
“Grande Real Santa Eulália” selection of  
Drinks, juices and mineral water

## 08:00 PM GALA DINNER

### STARTER

Scallop with lime, miso cream, wakame,  
and roe

### FISH

Grouper with oyster tartare, cauliflower,  
celery, and snow peas

### AMUSE-BOUCHE

Lime sorbet with ginger confit and  
champagne

### MEAT

Beef Tenderloin with almond crust, white  
asparagus and truffle

### DESSERT

Glazed Dark Chocolate, “Toucinho do Céu”  
cake and raspberry sorbet with balsamic

### DRINKS

“Grande Real Santa Eulália” selection of  
white, red and rosé wine, beer, soft drinks,  
juices and mineral water

Coffee, Petit Fours

## 12:10 AM OPEN BAR

Selection “Grande Real Santa Eulália” of whisky, rum, vodka, gin, Portuguese liquors, beer,  
soft drinks and mineral water

## 01:00 AM SUPPER

Traditional caldo verde with black pork  
chorizo

Mini veal steaks sandwich in ciabatta bread

Mini pork steaks sandwich with sautéed  
onion in rustic bread

Assorted savory snacks

Portuguese cheese board with toasts and  
pumpkin jam

Romaine lettuce salad with chicken  
and bacon

Tuna salad with black eyed beans and  
coriander

Couscous salad with vegetables and  
cashews

Chocolate mousse with fleur de sel flakes

Rice pudding with cinnamon and lemon

Algarve orange rol

Custard tarts

Fresh fruit tartlet

Algarve Delight

# 1<sup>ST</sup> JANUARY

## 12:00 – 15:00 PM BRUNCH

### BREAKFAST SELECTION

Selection of yogurts and cereals

Cheese, cold cuts and smoked cuts

Yogurts and cereals selection

Scrambled eggs, fried eggs, bacon,  
sausage, roasted tomato, mushrooms  
and rosti potato

### SALADS

Lettuce, tomato, carrot, cucumber, corn and  
beetroot

**Sauces:** vinaigrette, aioli, cocktail and caesar

Algarve salad with orégano

Goat cheese salad with arugula and cherry  
tomatoes

Bulgur with vegetables and soybeans

Shredded codfish salad with chickpeas and  
parsley

Roast beef platter with pickled red onions

Selection of sushi and sashimi

### DRINKS

“Grande Real Santa Eulália” selection of white, red and rosé wine, beer,  
soft drinks, juices and mineral water

### HOT

Chicken broth with peppermint

Sea bream fillet with shrimp and citrus

Grilled swordfish fillet with sesame oil

Roasted pork blade with paprika paste

Veal cutlets with wild mushrooms

Farfalle with zucchini, bellpeppers, tomatoes  
and basil

Sautéed potatoes with bacon and red onion

Sautéed vegetables with green olive oil

Turmeric rice with dried fruits

### DESSERTS

Selection of pancakes and crepes

Toppings: strawberry, rosemary honey and  
chocolate

Selection of Ice cream

Selection of Chef’s desserts

Fruit salad

Note: Menu subject to ingredient changes without prior notice.  
Possibility of shared tables.

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**NEW 2025**  
**YEAR**

# RATES AND SUPPLEMENTS

GALA DINNER AND NEW YEAR'S EVE PARTY + BRUNCH

	Until 25 <sup>th</sup> November 2024	From 26 <sup>th</sup> November 2024
<b>ADULTS RATES</b>	<b>320 €</b>	<b>355 €</b>
<b>CHILDREN RATES</b>	<b>Until 25<sup>th</sup> November 2024</b>	<b>From 26<sup>th</sup> November 2024</b>
Children 0-5 years old	Free	Free
Children 6-12 years old	160 €	177,50 €

#### PAYMENT POLICY:

- Payment 30% - Security deposit on Confirmation - Non-refundable
- Payment 70% - up to 15 days before the event day - If late payment will be considered cancellation and 30% initial deposit will be charged
- Payment 100% - In case the reservation is made less than 15 days before the event day

#### CANCELLATION POLICY:

- Cancellation up to 15 days before - 30% penalty referring to the initial deposit.
- Cancellation 14 days (inclusive) or less before the event day - 100% penalty.

#### GENERAL CONDITIONS:

- Reservations subject to availability.
- Value not applied to other programmes or special offers.
- The programme can be changed without notice.
- All the rates in effect are included.

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