

GRANDE REAL  
SANTA EULÁLIA

RESORT & HOTEL SPA  
ALBUFEIRA

# Banquet Kit

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C O R P O R A T E

# About US

**Grande Real Santa Eulália Resort & Hotel Spa is located in Algarve, in Albufeira, in front of Santa Eulália's beach.**

More than a 5-star resort, Grande Real Santa Eulália Resort & Hotel Spa is a destiny to live a complete experience. 345 rooms and villas, distributed by various types, 15 multifunctional meeting rooms and 2 foyers with natural light, with capacity for 700 persons, 4 restaurants with an authentic gastronomy, 1 Spa with a Thalassotherapy circuit, 7 exterior pools, 1 Kids Club, and the most important: a dedicated and passionate team, always ready to help organize and plan all kind of events and meetings.

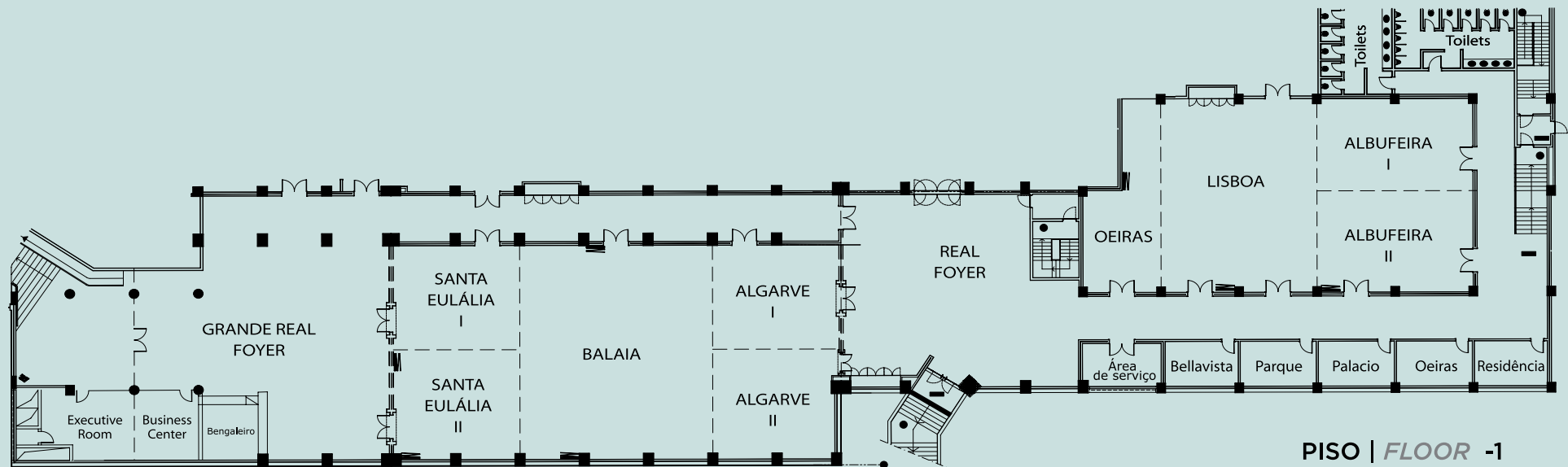
Here time stops. And that's what luxury is, too.



# Rooms

## VENUES

- 15 multifunctional rooms and 2 foyers with natural light
- Maximum room's capacity - 700 people/ audience
- Natural light in several rooms, with sea or garden view
- Internet wireless
- Catering



# Rooms

## VENUES

ROOMS	(C x L x A) DIMENSIONS	M2	AUDIENCE	SCHOOL	U-SHAPE	RECEPTION	BANQUET	CABARET	BUFFET	UNIQUE TABLE
<b>SALÃO</b>		633	700	480	90	-	610	300	-	-
<b>GRANDE REAL</b> Santa Eulália + Balaia + Algarve	29x15x3,90	435	500	350	90	540	440	200	-	-
Santa Eulália (I+II)	8,60x15x3,90	129	120	70	30	130	100	50	-	-
Santa Eulália I	8,60x7,50x3,90	65	40	30	15	60	30	20	-	-
Santa Eulália II	8,60x7,50x3,90	65	40	30	15	60	30	20	-	-
Balaia	11,80x15x3,90	177	180	120	48	190	150	70	-	-
Balaia+Santa Eulália (I+II)	20,40x15x3,90	306	300	120	150	320	250	120	-	-
Balaia+Algarve (I+II)	20,40x15x3,90	306	300	120	150	320	250	120	-	-
Algarve (I+II)	8,60x15x3,90	129	120	70	30	130	100	50	-	-
Algarve I	8,60x15x3,90	65	40	30	15	60	30	20	-	-
Algarve II	8,60x15x3,90	65	40	30	15	60	30	20	-	-
Grande Real Foyer	8x15x3,90 8,40x9,30x3,90	198	200	130	30	220	150	80	-	-
Grande Real Foyer+Santa Eulália (I+II)	16,60x15x3,90 17x9,30x3,90	327	320	200	60	350	250	130	-	-
Grande Real Foyer+Santa Eulália (I+II)+Balaia	28,40x15x3,90	504	500	320	108	540	400	200	-	-
Grande Real Foyer+Grande Real+Real Foyer	50,50x15x3,90	788	800	560	120	920	590	280	-	-
<b>REAL</b> Oeiras + Lisboa + Albufeira	23x13,50x3,90	310	360	250	78	390	-	150	-	-
Oeiras	5,50x7x3,90	39	30	20	15	40	-	10	-	-
Lisboa	10x13,50x3,90	135	120	70	30	140	-	50	-	-
Lisboa+Oeiras	15,50x13,50x3,90	174	150	90	45	180	-	60	-	-
Lisboa+Albufeira	20x13,50x3,90	270	250	140	60	180	-	100	-	-
Albufeira (I+II)	10x13,50x3,90	135	130	70	30	140	-	50	-	-
Albufeira I	10x6,50x3,90	65	60	30	15	60	-	20	-	-
Albufeira II	10x7x3,90	70	60	40	15	70	-	20	-	-
Real Foyer	13,50x11,50x3,90	155	-	-	-	160	-	-	-	-
Executive Room	5x3x3,90	20	-	-	12	-	8	-	-	8
<b>BREAKOUTS</b> Bellavista/Parque/Palácio/Oeiras/Residência	5x3x2,50	15	-	-	-	-	10	-	-	8

Banquet Kit  
**CORPORATE**

BREAKFAST  
COFFEE STATIONS  
COFFEE BREAKS  
WELCOME DRINKS  
CANAPES  
COCKTAIL DINATOIRE  
BUFFETS  
STANDING BUFFET  
MENUS  
TAPAS  
THEMED BUFFETS  
BARBECUES  
BRUNCH  
DRINKS  
OPEN BAR  
LUNCH BOXES  
MEETING PACKAGES  
ADD ONS



## Banquet Kit CORPORATE

### **BREAKFAST**

- Coffee stations
- Coffee breaks
- Welcome drinks
- Canapes
- Cocktail dinatoire
- Buffets
- Standing buffet
- Menus
- Tapas
- Themed buffets
- Barbecues
- Brunch
- Drinks
- Open bar
- Lunch boxes
- Meeting packages
- Add ons

## BREAKFAST

*Minimum number of people: 50*

### BAKERY AND PASTRY

Variety of regional breads  
Whole grain bread  
Croissants  
Brioches  
Mini pastries

### JAMS AND BUTTER

Jams and honey  
Butter with and without salt and vegetal butter

### CEREALS

Chocolate cereals, muesli and corn flakes

### YOGHURTS

Natural and flavored

### FRUITS

Variety of fresh laminated fruits  
Assortment of fruit pieces

### COLDS

Selection of cheeses and regional charcuterie

### HOTS

Bacon  
Sautéed mushrooms  
Scrambled eggs  
Sausages  
Roasted tomato

### COLD DRINKS

Mineral water  
Skim milk | semi-skimmed milk  
Orange juice, pear, tomato and apple

### HOT DRINKS

Espresso coffee  
Decaffeinated  
Coffee  
Skim milk | semi-skimmed milk  
Hot chocolate  
Selection of teas and infusions

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// 26,00 € per person

## Banquet Kit CORPORATE

Breakfast

### **COFFEE STATIONS**

Coffee breaks

Welcome drinks

Canapes

Cocktail dinatoire

Buffets

Standing buffet

Menus

Tapas

Themed buffets

Barbecues

Brunch

Drinks

Open bar

Lunch boxes

Meeting packages

Add ons



## COFFEE STATIONS

### DRINKS SELECTION

Coffee, tea or tisana, hot chocolate, milk and mineral water  
(1L per drink)

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// 10,00 €

Expresso | unit

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// 2,50 €

Fruit juice | 1,5L

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// 12,00 €

Soft drinks | unit

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// 4,00 €

Yoghurts | unit

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// 2,50 €

SLICED FRUIT | assortment for 12 persons

Pineapple, orange, melon, papaya, mango and grapes

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// 24,00 €

ASSORTED FRUIT | assortment for 12 persons

Banana, orange, apple, pear, tangerine and grapes

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// 19,00 €

MINI PASTRY | 12 units

(choose up to 2 options)

Doughnut with egg cream filling

Carob cakes

Chocolate puff pastry

Fig-leaf squash puff pastry

Muffins

Custard tart

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// 17,00 €

## COFFEE STATIONS

### MINI SANDWICHES | 12 units

(choose up to 2 options)

Loaf bread with ham and cheese

Chicken spread baguette with parsley

Tuna spread baguette with mayonnaise

Alentejo regional bread with ham and arugula

Smoked salmon bagel with arugula

Seed bread with grilled vegetables

Wholemeal bread with cream cheese and jam

Ham and cheese croissant

Ham croissant

Cheese croissant

Croissant with homemade jam

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// 21,00 €

### MINI SAVOURIES | 12 units

(choose up to 2 options)

Vegetable samosa with curry

Veal croquette

Game sausage balls

Tuna puff pastry with tomato

Shrimp patties

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// 19,00 €

### ASSORTMENT OF BISCUITS AND COOKIES | 24 units

Traditional biscuits

Dry fruits

Cinnamon

Rings

Butter

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// 16,00 €

## Banquet Kit CORPORATE

Breakfast

Coffee stations

**COFFEE BREAKS**

Welcome drinks

Canapes

Cocktail dinatoire

Buffets

Standing buffet

Menus

Tapas

Themed buffets

Barbecues

Brunch

Drinks

Open bar

Lunch boxes

Meeting packages

Add ons

## COFFEE BREAKS

### DRINKS SELECTION

Selection of teas, tisana Grande Real Santa Eulália, milk, coffee, decaffeinated, fruit juice and mineral water

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// 6,50 € per person

### COFFEE BREAK SELECTION

(choose the desired options)

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// 2.00 € option | person

### SELECTION FOR CHOICE

#### CAKES | miniature

Doughnut with egg cream filling  
Homemade sweet croissant  
Fig-leaf squash puff pastry  
Butter cupcakes  
Custard tart  
Chocolate cupcake  
Raisins and nuts roll cake  
Selection of homemade cookies

#### SAVOURIES | miniature

Veal croquette  
Cod pastry  
Tuna puff pastry with tomato  
Vegetable samosa with curry  
Brioche with ham and cheese  
Ham and cheese sandwich in loaf bread  
Smoked salmon bagel with arugula  
Seed bread with grilled vegetables  
Wholemeal baguette with cream cheese and jam  
Ham and/or cheese croissant

#### FRESH

Yoghurt shot with homemade jam  
Greek yoghurt with granola and fresh fruit  
Mango and orange lassie with sunflower seeds  
Melon shot with mint and sesame

## Banquet Kit CORPORATE

Breakfast

Coffee stations

Coffee breaks

### **WELCOME DRINKS**

Canapes

Cocktail dinatoire

Buffets

Standing buffet

Menus

Tapas

Themed buffets

Barbecues

Brunch

Drinks

Open bar

Lunch boxes

Meeting packages

Add ons

## WELCOME DRINKS

### WELCOME DRINK REAL A

Flavored water  
Orange juice  
White Porto / Martini  
Savoury appetizers

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// 9,00 € per person | 1/2 hour

// 13,00 € per person | 1 hour

### WELCOME DRINK REAL B

Flavored water  
Orange juice  
Soft drinks  
Beer  
Sparkling wine  
White sangria  
Wine selection Santa Eulália  
Savoury appetizers

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// 10,50 € per person | 1/2 hour

// 14,00 € per person | 1 hour

### WELCOME DRINK REAL C

Flavored water  
Orange juice  
Soft drinks  
Beer  
Sparkling wine  
Gin tonic  
White Porto / Martini  
Sparkling sangria  
Santa Eulália's red and white wine selection  
Savoury appetizers

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// 14,50 € per person | 1/2 hour

// 17,50 € per person | 1 hour

## Banquet Kit CORPORATE

Breakfast

Coffee stations

Coffee breaks

Welcome drinks

### **CANAPES**

Cocktail dinatoire

Buffets

Standing buffet

Menus

Tapas

Themed buffets

Barbecues

Brunch

Drinks

Open bar

Lunch boxes

Meeting packages

Add ons



## CANAPES

CHEF'S COCKTAIL | duration of 30 min.

### FOOD

3 canapes Chef's selection

### DRINKS

Water

Orange juice

Santa Eulália's red and white wine selection

Sparkling wine

Beer

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// 15,00 € per person



## CANAPES

CANAPES REAL A | duration of 30 min.  
(choose up to 3 options)

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// 10,00 € per person

CANAPES REAL B | duration of 30 min.  
(choose up to 6 options)

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// 15,00 € per person

CANAPES REAL C | duration of 30 min.  
(choose up to 9 options)

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// 17,00 € per person

## SELECTION FOR CHOICE

### C O L D S

Regional sausages crostini  
Solid gazpacho with chicory  
Tuna vol au vent with cherry tomato  
Cream cheese courgette with chives  
Smoked salmon blini with sour cream  
Chicken mini wrap with caesar sauce  
Half cure cod marinade toast  
Bullock tataki with arugula and balsamic reduction

### H O T S

Cheese and pineapple patty  
Chicken mini pie with Porto's wine  
Sausage ball with pumpkin jam  
Breaded squid with aioli sauce  
Cod pastry with garlic mayonnaise  
Vegetables samosa with soy  
Mushroom and fennel cream shot  
Pea shot with crispy smoked bacon

### S W E E T S

Almond sweet  
Fruit kebab  
Chocolate mousse with fleur de sel  
Custard tart  
Rice pudding shot  
Fresh fruit tartlets  
Yolk cake  
Regional almond cakes

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes

### **COCKTAIL DINATOIRE**

Buffets  
Standing buffet  
Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## COCKTAIL DINATOIRE

Minimum number of people: 50

### REAL A

#### STARTERS

Crispy vegetable with soy  
Solid gazpacho with mackerel filet  
Ham and parmesan crostini  
Melon shot with mint  
Chicken and vegetable patty

#### HOTS

Codfish with parsley  
Pork loin with tomato crumbs and coriander  
Roast carrot risotto

#### SWEETS

Fresh fruits tartlet  
Crunchy cookie cake  
Carob cake  
Rice pudding shot  
Chocolate mousse with fleur de sel

#### DRINKS

Santa Eulália's red and white wine selection  
Sparkling sangria  
Beer  
Soft drinks  
Mineral water  
Coffee

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// 57,00 € per person

Minimum number of people: 50

### REAL B

#### STARTERS

Crispy vegetable with soy  
Solid gazpacho with mackerel filet  
Ham and parmesan crostini  
Pea creamy shot with crispy smoked bacon  
Marinated cod toast  
Breaded shrimp with wild sauce  
Salmon poke bowl with avocado and sesame  
Chicken patty with vegetables

#### HOTS

Poached cod with olives à Brás  
Beef steak with three potato and mustard ragout  
Chicken yakitori with red onion and teriyaki sauce  
Roasted mushrooms risotto

#### SWEETS

Strawberry and pennyroyal tartlet  
Crunchy cookie cake  
Carob cake  
Custard tart  
Rice pudding shot  
Chocolate mousse with fleur de sel  
Fruit kebab

#### DRINKS

Santa Eulália's red and white wine selection  
Sparkling sangria  
Beer  
Soft drinks  
Mineral water  
Coffee

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// 73,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire

### **BUFFETS**

Standing buffet  
Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## BUFFETS

*Minimum number of people: 50*

### LIGHT BUFFET

#### COMPOSED SALADS

Potato salad with mustard and bacon  
Cod salad with chickpeas and parsley  
Greek salad with fusilli  
Tomato salad with fresh cheese

#### SIMPLE SALADS

Variety of lettuces, beet, carrot, corn, cucumber, tomato and marinated olives

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, yoghurt sauce and balsamic vinaigrette

#### COLDS

Regional sausages crostini  
Vegetables quiche  
Cod pastries

#### SOUP

Roasted vegetable cream

#### PASTA | VEGETARIAN

Pesto and mushrooms penne

#### DESSERTS

Rice pudding  
Strawberry mousse  
Lemon bavaroise  
Orange roll  
Fruit salad

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// 27,00 € per person

## BUFFETS

*Minimum number of people: 50*

### CHEF'S BUFFET

#### COMPOSED SALADS

Caesar salad with chicken breast  
Tuna salad with olives  
Cod salad with chickpeas  
Potato salad with mustard and bacon  
Rice salad with corn, peas and chorizo

#### SIMPLE SALADS

Variety of lettuces, carrot, corn, cucumber and tomato

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, yoghurt sauce and balsamic vinaigrette

#### COLDS

Vegetable samosa with curry  
Veal croquete  
Cheese selection, sausage and regional charcuterie

#### SOUP

Pumpkin cream with chives

#### PASTA | VEGETARIAN

Vegetable fusilli with soy

#### FISH

In Chef's hands

#### MEAT

In Chef's hands

#### DESSERTS

Carob crème brûlée  
Chocolate cake  
Strawberry mousse  
Lemon pie  
Fruit salad

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// 32,00 € per person

## BUFFETS

Minimum number of people: 50

### REAL BUFFET A

#### COMPOSED SALADS

Rice salad, corn, peas and ham  
Red cabbage salad with Orange  
Greek salad with feta cheese  
Couscous salad with vegetables  
Niçoise salad with tuna  
Tomato salad with mozzarella cheese

#### SIMPLE SALADS

Variety of lettuces, carrot, corn, cucumber and tomato

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, yoghurt sauce and balsamic vinaigrette

#### COLDS

Cod pies  
Veal croquette  
Chicken quiche  
Cheese, sausages and regional charcuterie selection

#### SOUP

(choose 1 option)  
Vegetable cream  
Tomato soup with croutons  
Pumpkin cream with spinach

#### VEGETARIAN

(choose 1 option)  
Penne with tomato, leek and basil  
Vegetable lasagna with oreganos  
Vegetable curry with soy

#### FISH

(choose 1 option)  
Chipped cod with onions and olives  
Sautéed golden fillet with lemon and coriander  
Salmon with funnel and saffron

#### MEAT

(choose 1 option)  
Slightly toasted chicken breast with mustard crumble  
Turkey escalopes with mushrooms  
Roasted pork loin with paprika

#### SIDE DISHES

Carrot rice  
Sautéed vegetables  
Roasted potatoes with thyme

#### DESSERTS

Chocolate mousse  
Apple and cinnamon pie  
Almond cake  
Egg pudding  
Passion fruit cheesecake  
Fruit salad

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// 39,00 € per person

## BUFFETS

Minimum number of people: 50

### REAL BUFFET B

#### COMPOSED SALADS

Caesar salad with chicken breast  
Potato salad, anchovies and chives  
Arugula salad, goat cheese and dry fruits  
Cod salad with chickpeas and parsley  
Bulgur salad with vegetable and coriander  
Fusilli salad, smoked turkey and capers

#### SIMPLE SALADS

Variety of lettuces, carrot, corn, cucumber and tomato

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, yoghurt sauce and balsamic vinaigrette

#### COLDS

Vegetable samosa  
Veal croquete  
Cod pie  
Shrimp patty  
Cheese, sausage and regional charcuterie selection

#### SOUP

(choose 1 option)  
Roasted vegetable cream  
Peas soup with smoked bacon  
Duck broth with mint

#### VEGETARIAN

(choose 1 option)  
Mushroom spaghetti with parmesan  
Spinach and ricotta tortellini with pesto  
Tofu and lentils stew with tomato and peppers

#### FISH

(choose 1 option)  
Cod fillet with cornbread crust  
Seabass fillet with stew sauce  
Swordfish with citrus and basil

#### MEAT

(choose 1 option)  
Veal cutlets with mustard sauce  
Pork tenderloin marinated with rosemary  
Turkey roti with Porto's wine sauce

#### SIDE DISHES

Coriander rice  
Sautéed vegetables  
Roasted potatoes with thyme

#### DESSERTS

Chocolate and nut cake  
Almond roll  
Raspberry cheesecake  
Coffee and caramel pudding  
White chocolate mousse with mango  
Lemon meringue tart  
Fruit salad

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// 46,00 € per person



## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets

### **STANDING BUFFET**

Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## STANDING BUFFET

Minimum number of people: 50

## STANDING BUFFET A

### STARTERS

Romaine salad with croutons  
Bulgur with vegetables and chives  
Game sausage balls with strawberry jam  
Ham and parmesan crostini  
Cod pastry with aioli sauce

### SOUP

(choose 1 option)

Vegetables cream  
Courgette cream with leek  
Tomato and basil soup

### VEGETARIAN

(choose 1 option)

Fusilli with vegetables and soy  
Roasted carrot risotto  
Vegetable and sesame pie

### FISH

(choose 1 option)

*Gomes de Sá* cod (salted cod, potatoes, onions, hard boiled eggs, olives and olive oil)  
Fish stew  
Salmon lasagna

### MEAT

(choose 1 option)

Portuguese pork casserole  
Portuguese duck rice with chorizo  
Braised beef with carrots and peas

### DESSERTS

Chocolate mousse  
Coffee tiramisu  
Carob crème brûlée  
Lemon meringue tartlets  
Fruit salad

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// 56,00 € per person

## STANDING BUFFET

Minimum number of people: 50

## STANDING BUFFET B

### STARTERS

Caesar salad with chicken breast  
Tomato and mozzarella kebab  
Tropical shrimp salad  
Bulgur with vegetables and dry fruits  
Black pudding with apple purée  
Game sausage balls with strawberry jam  
Ham and parmesan crostini  
Cod pastry with aioli sauce

### SOUP

(choose 1 option)

Roasted vegetable cream  
Green asparagus cream  
Fish and mussel soup

### VEGETARIAN

(choose 1 option)

Penne with tofu, vegetables and soy  
Wild mushrooms risotto  
Halloumi pie with vegetables and sesame

### FISH

(choose 1 option)

Poached cod with turnip green "migas"  
Roasted octopus with sweet potato purée  
Crocker and clams cataplana

### MEAT

(choose 1 option)

Pork tenderloin with coriander sauce  
Duck confit with 3 potatoes ragout  
À Brás bullock with olives

### DESSERTS

Chocolate mousse with fleur de sel  
Pistachio and raspberry biscuit  
Coffee tiramisu  
Carob crème brûlée  
Mini custard tarts  
Lemon meringue tartlets  
Fruit salad

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// 72,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet

### **MENUS**

Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## MENUS

*Minimum number of people: 25*

### REAL MENU A

#### COUVERT

Basket of bread and butters

#### STARTERS

(choose 1 option)

Caesar salad with grilled chicken breast

Goat cheese with dry fruits, cherry tomato and arugula

Cauliflower cream with toasted almond

Velvety cream with cod and coriander

#### MAIN COURSE

(choose 1 option)

John Dory fillets with braised vegetables and potatoes

Salmon with lemon *malandrinho* rice and sautéed spinach

Sea bream fillet with potato and bell peppers jam

Pork loin stuffed with sausage, roasted potato, paprika and sautéed vegetables

Guinea fowl supreme, grated vegetables with grilled courgette and carrot purée

Braised pork cheeks with mashed potato, parsley and roasted pumpkin

#### DESSERTS

(choose 1 option)

Apple and cinnamon pie with vanilla ice cream

Citronella and ginger crème brûlée

Egg and caramel pudding with fresh fruit

Orange roll with cocoa crumble

& Petit Fours

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// 39,00 € per person

## MENUS

*Minimum number of people: 25*

### REAL MENU B

#### COUVERT

Basket of bread and butters

#### STARTERS

(choose 1 option)

Veal carpaccio with capers and parmesan

Tomato and mozzarella tatin with pesto and arugula

Atlântico's Fish Soup

Tomato soup with basil and croutons

#### MAIN COURSE

(choose 1 option)

Roasted cod fillet with mashed chickpeas and coriander, spinach and cherry tomato

Poached seabass fillet with tomato and coriander

Grilled swordfish with vegetables marinade and sautéed potato and mustard

Roasted pork tenderloin with bacon, sweet potato purée and vegetables

Chicken leg filled with sausage, sautéed sprouts and grated potato

Veal stew with sliced vegetables and red beans cream

#### DESSERTS

(choose 1 option)

Chocolate and nuts cake

Red fruits bavaroise and merengue

Carob roll with tangerine sorbet

Lemon meringue pie

& Petit Fours

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// 46,00 € per person

## MENUS

Minimum number of people: 25

### REAL MENU C

#### COUVERT

Basket of bread and butters

#### STARTERS

(choose 1 option)

Shrimp cream with coriander

Portuguese cabbage soup with sweet potato and chorizo

Octopus timbale with Algarve chopped vegetables and lettuces

Marinated salmon with citrus, green apple and chicory

#### FISH

(choose 1 option)

Cod loin confit with roasted potato, sautéed sprouts and fried onion

Turbot fillet with cockle *malandrinho* rice and coriander

Seabass with turnip purée and pack choi with soy

#### MEAT

(choose 1 option)

Roasted rack of lamb with mustard and herbs, sweet potato purée and grilled vegetables

Confit duck leg with wild mushrooms risotto and cherry tomato

Sirloin steak with sautéed mushrooms, bacon and chives, stuffed potato with Azores cheese

#### DESSERTS

(choose 1 option)

Raspberry and pistachio pie

Banana delight, caramel and cream

Chocolate textures, hazelnut and coffee

Dacquoise of coconut with mango mousse, red fruits and mango glaze

& Petit Fours

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// 56,00 € per person

## MENUS

*Minimum number of people: 50*

### REAL GALA MENU A

#### COUVERT

Homemade bread basket, composed butter and flavored olive oil

#### STARTERS

(choose 1 option)

Solid gazpacho with guacamole and breaded shrimp  
Shellfish cream à Bulhão Pato (garlic, white wine and coriander)

#### FISH

(choose 1 option)

Cod loin confit, wild potato, sautéed turnip greens and fried onion  
Croaker fillet with potato purée and parsley, roasted Portobello mushroom and leek

#### PALATE CLEANSER

Sparkling wine with tangerine and pennyroyal sorbet

#### MEAT

(choose 1 option)

Duck magret with wild mushrooms risotto and Porto's wine reduction  
Crispy suckling pig with apple purée, potato gratin and vegetables

#### DESSERT

(choose 1 option)

Chocolate and hazelnut mousse with almond dacquoise and after eight ice-cream  
Coconut and pineapple delight with mango glaze and marinated pineapple carpaccio

& Petit Fours

---

// 65,00 € per person



## MENUS

*Minimum number of people: 50*

### REAL GALA MENU B

#### COUVERT

Homemade bread basket, composed butter and olive oil flavored

#### STARTERS

(choose 1 option)

Braised scallops with peas and bacon cream  
Mushrooms and foie gras cream with truffle oil

#### FISH

(choose 1 option)

Roasted seabass fillet with oyster tartar, vegetables gratin and cauliflower purée  
Sautéed turbot with clams and grilled green asparagus

#### PALATE CLEANSER

Greek yoghurt ice-cream with cucumber and olive oil

#### MEAT

(choose 1 option)

Roasted veal with rosemary, corn pudding, caramelized funnel and tubers  
Braised veal loin, vegetables over dried tomato polenta, potato and Azores cheese croquette

#### DESSERT

(choose 1 option)

Black chocolate cream, cocoa breton and praliné with raspberry sorbet  
Tangerine textures sablé, carob cream and tangerine sorbet

& Petit Fours

---

// 85,00 € per person

## MENUS

### TRADITIONAL MENU A

#### STARTERS ON TABLE TO SHARE

Marinated olives and lupins  
Algarve pickled carrot  
Tuna patê and chives  
Fresh goat cheese with pumpkin jam  
Sautéed sausage with mushrooms  
Vegetable patties

#### MAIN

Atlântic's fish and seafood pasta stew

**or**

Portuguese sirloin steak

#### DESSERT

Typical Algarve sweets tasting

---

// 45,00 € per person

### TRADITIONAL MENU B

#### STARTERS ON TABLE TO SHARE

Marinated olives and lupins  
Algarve pickled carrot  
Tuna patê and chives  
Fresh goat cheese with pumpkin jam  
Sautéed sausage with mushrooms  
Cod pastries  
Vegetable and soy samosa  
Shrimp patties  
Octopus salad with Algarve marinade  
Boiled shrimp with fleur de sel

#### MAIN

Atlântic's fish and seafood cataplana

**or**

Maturated beef sirloin with sweet potato

#### DESSERT

Typical Algarve sweets tasting

---

// 59,00 € per person

*Note: applicable on Atlântico upon availability*

VAT INCLUDED AT THE CURRENT RATE



## MENUS

### CHEF ' S MENU

#### COUVERT

Bread basket and butters

#### STARTER

Chef's suggestion

#### MAIN COURSE

Chef's suggestion

#### DESSERT

Chef's suggestion

& Petit Fours

---

// 36,00 € per person

## Banquet Kit CORPORATE

- Breakfast
- Coffee stations
- Coffee breaks
- Welcome drinks
- Canapes
- Cocktail dinatoire
- Buffets
- Standing buffet
- Menus

### TAPAS

- Themed buffets
- Barbecues
- Brunch
- Drinks
- Open bar
- Lunch boxes
- Meeting packages
- Add ons



## TAPAS

### TAPAS A

Marinated olives and lupins  
Algarve pickled carrot  
Tuna patê and chives  
Fresh goat cheese with pumpkin jam  
Sautéed sausage with mushrooms  
Vegetable patties

---

// 9,50 € per person

### TAPAS B

Marinated olives and lupins  
Algarve pickled carrot  
Tuna patê and chives  
Fresh goat cheese with pumpkin jam  
Sautéed sausage with mushrooms  
Cod pastries  
Vegetables and soy samosa  
Shrimp patties  
Octopus salad with Algarve marinade  
Boiled shrimp with fleur de sel

---

// 14,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet  
Menus  
Tapas

### **THEMED BUFFETS**

Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## THEMED BUFFETS

*Minimum number of people: 50*

### PORTUGUESE BUFFET

#### STARTERS

Roe salad with Alentejo typical marinade  
Grilled cuttlefish salad with coriander  
Coriander pork ear  
Black eyed beans salad with tuna and egg  
Game bird livers salad  
Cod pastry  
Meat croquettes  
Lettuce, tomato, grated carrot, cucumber, corn, beet, marinated olives

#### SAUCES

Cocktail sauce, aioli sauce and vinaigrette  
Pickles and lemon wedges

Cheese, sausage and charcuterie board

#### HOTS

Portuguese pork caçarole  
Spare ribs with peas, sausages and poached eggs  
Fish and prawn stew  
Roasted cod with onions and potatoes

#### DESSERTS

Rice pudding with cinnamon  
Almond pie  
Algarve orange roll  
Caramelized custard  
Algarve delight  
Fruit salad  
Fruit basket

---

// 46,00 € per person

## THEMED BUFFETS

*Minimum number of people: 50*

### SPANISH BUFFET

#### STARTERS

Spanish salad  
Puntillitas salad  
Spanish tortilla  
Sevillian salad  
Squid with garlic mayonnaise  
Tomato and ham tapas  
Iberian ham croquettes  
Lettuce, tomato, grated carrot, cucumber, corn, beet, marinated olives

#### SAUCES

Cocktail sauce, aioli sauce and vinaigrette  
Pickles and lemon wedges

Cheese, sausage and charcuterie board

#### HOTS

Asturian beans with rice  
Madrid "dobrada", pork belly with rice  
Roasted leg of lamb with herbs and potatoes  
Breaded fried fish with pisto vegetables  
Cod with wild potato and Spanish sauce

#### DESSERTS

Catalan custard cream  
Santigo almond tart  
Torrijas  
Rice pudding  
Gitano Brazo  
Fruit salad  
Fruit basket

---

// 46,00 € per person



## THEMED BUFFETS

*Minimum number of people: 50*

### ITALIAN BUFFET

#### STARTERS

Caesar salad with grilled chicken and parmesan  
Stuffed courgette with mascarpone and smoked salmon  
Veal carpaccio with fleur de sel  
Grilled vegetables salad with pesto  
Tomato and mozzarella salad with arugula  
Panzanella with croutons  
Tomato and parmesan bruschettas  
Ham and mushrooms crostinis  
Lettuce, tomato, grated carrot, corn, beet, marinated olives

#### SAUCES

Cocktail sauce, aioli sauce and vinaigrette  
Pickles and lemon wedges

Cheese, sausage and charcuterie board

#### HOTS

Breaded pork escalopes  
Chicken Saltimbocca  
Braised salmon with capers  
Sea Bream with tomato sauce and basil

#### SIDE DISHES

Roasted potato with oréganos  
Dried tomato polenta au gratin  
Mushrooms and asparagus risotto  
Roasted vegetables with pesto

#### DESSERTS

Cocoa Tiramisu  
Frangelico and almond cake  
Sicilian lemon roll  
Coffee liqueur pudding  
Red fruits and basil tartlets  
Pistachio mousse  
Fruit salad  
Fruit basket

---

// 48,00 € per person

## THEMED BUFFETS

*Minimum number of people: 50*

### BRAZILIAN BUFFET

#### STARTERS

Tropical salad with shrimp  
Palm hearts with ham and cream cheese  
Black bean with spicy sausage and tomato  
Brazilian Chickpea salad  
Smoked pig thigh with corn and peppermint  
Tuna, tomato, coconut and grilled pineapple salad  
Chicken drumsticks with bittersweet sauce  
Cheese bread  
Lettuce, tomato, grated carrot, cucumber, corn, beet, marinated olives

#### SAUCES

Cocktail sauce, aioli sauce and vinaigrette  
Pickles and lemon wedges

Cheese, sausage and charcuterie board

#### HOTS

Rump steak "Picanha"  
Spare ribs  
Sausage  
Chicken wings  
Typical brazilian bean stew  
Fish, squid and shrimp kebab  
Fish and shrimp Moqueca

#### SIDE DISHES

Farofa with sausage  
Black bean with sausage  
White rice  
Grilled vegetables

#### DESSERTS

Chocolate truffle cake  
Coconut pudding  
Cream and papaya tart  
Mango delight  
Chocolate and banana mousse  
Condensed Milk Dessert  
Fruit salad  
Fruit basket

---

// 54,00 € per person

## THEMED BUFFETS

*Minimum number of people: 50*

### ASIAN BUFFET

#### STARTERS

Salmon Poke Bowl with avocado, cucumber and mango  
Chicken and vegetables gyozas  
Sunomono of cucumber and wakame algae salad  
Cabbage and soy beans asian salad  
Rice pasta salad, vegetables, chicken and sesame  
Makis and Uramakis rolls  
Nigiris and Sashimi  
Tempura shrimps with ponzu sauce  
Chinese crepes of vegetables and soy

#### HOTS

Meat:

Chicken curry with rice

Meat Tepan:

Duck and mushrooms

Chicken Yakitori

Pork with panko

Fish:

Fish Amok with saffron and ginger

Fish Tepan:

Squid

Shrimp

Fish tempura

#### SIDE DISHES

Chau-chau rice

Vegetables julienne

#### DESSERTS

Strawberry and seeds crepe roll

Orange and sesame cake

Yuzu lemon pie

Dorayaki with chocolate filling

lychees mousse

Fruit salad

Fruit basket

---

// 56,00 € per person

## THEMED BUFFETS

*Minimum number of people: 50*

### STEAKHOUSE BUFFET

#### STARTERS

Marinated olives and lupins  
Sausage balls with pumpkins sweet  
Grated Azeitão cheese with red onion and honey  
Chicken wings with teriyaki sauce  
Meat croquettes with mustard sauce

#### HOTS

Meat selection:  
Low temperature pork spare ribs  
Uruguai's matured entrecôte  
Maturated veal loin  
Maturated chuleton

#### SIDE DISHES

Dyp n´fried potato  
Almond rice  
Grilled vegetables  
Algarve salad

#### SAUCES

Demi-glace sauce  
Mushrooms sauce  
BBQ sauce

#### DESSERTS

Dark chocolate mousse with salted caramel  
Algarve orange roll  
Red fruits cheesecake  
Apple and cinnamon pie  
Algarve regional sweets  
Fruit salad

---

// 83,00 € per person

## THEMED BUFFETS

*Minimum number of people: 50*

### SUSHI & STEAKHOUSE BUFFET

#### STARTERS

Vegetable gyosas with sweet chilli  
Variety of Sashimi and Nigiris  
Uramakis and Hosomakis  
Chef's rolls & gunkans  
Chicken wings with teriyaki sauce  
Sausage balls with pumpkin sweet

#### HOTS

Pork piano at low temperature  
Uruguai's maturated entrecôte  
Maturated beef loin

#### SIDE DISHES

Dyp n'fried potato  
Truffled tagliatelle  
Grilled vegetables  
Algarve salad

#### SAUCES

Piri-piri sauce  
Mustard sauce  
BBQ sauce

#### DESSERTS

Dark chocolate mousse with salted caramel  
Yuzu lemon pie  
Red fruits cheesecake  
Apple and cinnamon pie  
Chocolate macarrons  
Algarve regional sweets  
Fruit salad with lychees

---

// 99,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet  
Menus  
Tapas  
Themed buffets

### **BARBECUES**

Brunch  
Drinks  
Open bar  
Lunch boxes  
Meeting packages  
Add ons

## BARBECUES

*Minimum number of people: 50*

### CHEF 'S BARBECUE

#### STARTERS

Simple salads  
Potato salad with bacon and mustard  
Roasted peppers salad  
Apple, celery and nuts salad

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, balsamic vinaigrette, garlic olive oil,  
herbs butter and barbecue sauce

#### ON GRILL

Sea bream  
Mackerel  
Piri-piri chicken  
Pork flank steaks  
Fresh sausage

#### SIDE DISHES

Coriander rice  
Baked potatoes  
Grilled vegetables

#### DESSERTS

Chocolate cake  
Crème Brûlée  
Caramel pudding  
Strawberry bavaroise  
Fruit salad

---

// 38,00 € per person

## BARBECUES

*Minimum number of people: 50*

### REAL BARBECUE A

#### STARTERS

Simple salads  
Tuna salad with black-eyed peas and egg  
Potato salad with bacon and mustard  
Roasted bell peppers salad  
Tomato and mozzarella salad  
Apple, celery and nuts salad

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, balsamic vinaigrette, garlic olive oil,  
herbs butter and barbecue sauce

#### ON GRILL

Sea bream  
Seabass  
Sardine  
Spare ribs  
Piri-piri chicken  
Pork flank steaks

#### SIDE DISHES

Coriander rice  
Baked potatoes  
Grilled vegetables

#### DESSERTS

Chocolate cake  
Crème Brûlée  
Chocolate éclair  
Caramel pudding  
Strawberry bavaroise  
Fruit salad

---

// 45,00 € per person



## BARBECUES

*Minimum number of people: 50*

### REAL BARBECUE B

#### STARTERS

Simple salads  
Tuna salad with black-eyed peas and egg  
Tropical salad with shrimp  
Potato salad with bacon and mustard  
Roasted peppers salad  
Tomato and mozzarella salad  
Apple, celery and nuts salad  
Cheese, sausage and regional charcuterie selection

#### SAUCES AND VINAGRETTES

Aioli sauce, cocktail sauce, balsamic vinaigrette, garlic olive oil, herbs butter and barbecue sauce

#### ON GRILL

Sea bream  
Seabass  
Salmon fillet  
Fish and shrimp kebabs  
Veal steak  
Piri-piri chicken  
Black pork strips  
Traditional sausage

#### SIDE DISHES

Coriander rice  
Baked potatoes  
Grilled vegetables

#### DESSERTS

Chocolate cake  
Crème Brûlée  
Chocolate éclair  
Caramel pudding  
Strawberry bavaroise  
Macarons assortment  
Fruit salad

---

// 66,00 € per person



## Banquet Kit CORPORATE

- Breakfast
- Coffee stations
- Coffee breaks
- Welcome drinks
- Canapes
- Cocktail dinatoire
- Buffets
- Standing buffet
- Menus
- Tapas
- Themed buffets
- Barbecues
- BRUNCH**
- Drinks
- Open bar
- Lunch boxes
- Meeting packages
- Add ons

## BRUNCH

### COLDS

Natural and flavored yoghurts  
Selection of cereals  
Fresh cheese  
Flamengo cheese  
Pork ham  
Turkey ham  
Smoked salmon with citrus  
Cheese, sausage and charcuterie board

### BAKERY

Homemade bread basket  
Toasts, cookies and grissinis  
Croissants  
Brioche bread

### HOTS

Scrambled eggs  
Boiled eggs  
Roasted tomato  
Roasted mushrooms  
Bacon  
Turkey sausages  
Baked beans  
Potato rosti  
Pancakes

### FISH

Chef's suggestion

### CARNE

Chef's suggestion

### STARTERS

Cod patties  
Chicken pie  
Game sausage ball  
Shrimp patties  
Meat croquettes  
Roast beef with Harry's bar sauce

### SALADS

Caesar salad with grilled chicken breast  
Cod with chickpeas salad  
Tomato and mozzarella salad with pesto  
Potato salad with chorizo, chives and mustard  
Simple salads (lettuce mix, tomato, corn, carrot, cucumber)  
Sauces: vinaigrette, cocktail, aioli, marinated olives

### HOT DISHES

Roasted vegetable cream with chives  
Mushrooms and asparagus risotto  
Penne with vegetables and basil  
Chef's fish suggestion  
Chef's meat suggestion

### DESSERTS

Assortment of sweet puff pastries  
Homemade cake  
Cookies  
Jams and butters  
Variety of fresh laminated fruits  
Assortment of fruit pieces  
Fruit salad  
Chef's dessert selection

---

// 39,00 € per person

## Banquet Kit CORPORATE

- Breakfast
- Coffee stations
- Coffee breaks
- Welcome drinks
- Canapes
- Cocktail dinatoire
- Buffets
- Standing buffet
- Menus
- Tapas
- Themed buffets
- Barbecues
- Brunch

### **DRINKS**

- Open bar
- Lunch boxes
- Meeting packages
- Add ons



## DRINKS

### REAL SUPPLEMENT A

#### WITHOUT ALCOHOLIC DRINKS

Mineral water  
Soft drinks  
Fruit juices  
Coffee  
Tea

---

// 9,00 € per person

### REAL SUPPLEMENT B

#### WITH ALCOHOLIC DRINKS

Mineral water  
Soft drinks  
Fruit juices  
Beer  
Santa Eulália's red and white wine selection  
Coffee  
Tea

---

// 13,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet  
Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks

### **OPEN BAR**

Lunch boxes  
Meeting packages  
Add ons

## OPEN BAR

### REAL OPEN BAR A

Mineral water  
Soft drinks  
Fruit juices  
Beer  
Regional liqueur  
Gin  
Rum  
Vodka  
Young Whisky

---

// 25,00 € per person | 1 hour duration

// 50,00 € per person | 3 hour duration

// 23,00 € per person | extra hour

### REAL OPEN BAR B

Mineral water  
Soft drinks  
Fruit juices  
Beer  
Regional liqueur  
Rum  
Vodka  
Gin premium  
Aged Whisky  
Gin Fizz  
Tequilla Sunrise  
Daiquiri flavours

---

// 32,00 € per person | 1 hour duration

// 65,00 € per person | 3 hour duration

// 30,00 € per person | extra hour

### DIGESTIVES

Wine brandy  
Porto red 10 years  
National liqueur  
International liqueur  
Aged Whisky

---

// 11,00 € per person

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet  
Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar

### **LUNCH BOXES**

Meeting packages  
Add ons



## LUNCH BOXES

### REAL LUNCH BOX A

#### SANDWICH

(choose 1 option)

Chicken breast baguette with bacon and romain lettuce  
Tuna whole grain baguette with olives and egg  
Cereal baguette with smoked salmon, tomato and arugula  
Grilled vegetables baguette with dried tomato  
Ham and cheese sandwich in loaf bread

#### CAKE

(choose 1 option)

Carrot cake  
Lemon cake  
Marble cake  
English cake  
Nuts cake

#### FRUIT

(choose 1 option)

Banana  
Apple  
Pear  
Orange

#### DRINK

(choose 1 option)

Mineral water  
Fruit juice  
Soft drinks

---

// 16,00 € per person

\* TO THE VALUE WILL BE ADDED THE VALUE OF A CARDBOX - 0.20€ IN ACCORDANCE TO THE EXISTING LEGAL NORMS

VAT INCLUDED AT THE CURRENT RATE

## LUNCH BOXES

### REAL LUNCH BOX B

#### SANDWICH

(choose 1 option)

Chicken breast baguette with bacon and romain lettuce  
Tuna whole grain baguette with olives and egg  
Cereal baguette with smoked salmon, tomato and arugula  
Grilled vegetables baguette with dried tomato  
Ham and cheese sandwich in loaf bread

#### SALAD

(choose 1 option)

Caesar salad  
Greek with feta cheese  
Roasted vegetables  
Goat cheese

#### CAKE

(choose 1 option)

Carrot cake  
Lemon cake  
Marble cake  
English cake  
Nuts cake

#### FRUIT

(choose 1 option)

Banana  
Apple  
Pear  
Orange

#### DRINK

(choose 1 option)

Mineral water  
Fruit juice  
Soft drinks

#### SAUCES

Olive oil and vinegar  
Mayonnaise and ketchup

---

// 20,00 € per person

\* TO THE VALUE WILL BE ADDED THE VALUE OF A CARDBOX - 0.20€ IN ACCORDANCE TO THE EXISTING LEGAL NORMS

VAT INCLUDED AT THE CURRENT RATE

## Banquet Kit CORPORATE

Breakfast  
Coffee stations  
Coffee breaks  
Welcome drinks  
Canapes  
Cocktail dinatoire  
Buffets  
Standing buffet  
Menus  
Tapas  
Themed buffets  
Barbecues  
Brunch  
Drinks  
Open bar  
Lunch boxes

### MEETING PACKAGES

Add ons

## MEETING PACKAGES

### HALF DAY

Includes:

Half day meeting room rental  
Screen  
Flipchart, notepads and pens  
Mineral waters and candies

One Chef's coffee-break composed by:  
Drink's selection  
Mini pastry

One lunch for groups with a **maximum of 49 persons**:

#### REAL MENU A

One starter  
One main course  
One dessert  
Non-alcoholic drinks selection

OR

One lunch for groups **above 50 persons**:

#### CHEF'S BUFFET

Selection of simple and composed salads  
Colds  
Soup  
A pasta or vegetarian dish  
Two hot dishes (fish and meat)  
Dessert's selection  
Non-alcoholic drinks selection

---

// 65,00 € per person

### FULL DAY

Includes:

Full day meeting room rental  
Screen  
Flipchart, notepads and pens  
Mineral waters and candies

Two Chef's coffee-break composed by:  
Drink's selection  
Mini pastry

One lunch for groups with a **maximum of 49 persons**:

#### REAL MENU A

One starter  
One main course  
One dessert  
Non-alcoholic drinks selection

OR

One lunch for groups **above 50 persons**:

#### CHEF'S BUFFET

Selection of simple and composed salads  
Colds  
Soup  
A pasta or vegetarian dish  
Two hot dishes (fish and meat)  
Dessert's selection  
Non-alcoholic drinks selection

---

// 72,00 € per person



## Banquet Kit CORPORATE

- Breakfast
- Coffee stations
- Coffee breaks
- Welcome drinks
- Canapes
- Cocktail dinatoire
- Buffets
- Standing buffet
- Menus
- Tapas
- Themed buffets
- Barbecues
- Brunch
- Drinks
- Open bar
- Lunch boxes
- Meeting packages

### ADD ONS

## ADD ONS

Minimum number of people: 50

### FOODS

Smoked salmon

---

// 10,00 € per person

Regional "à Bairrada" suckling pig

---

// 15,00 € per person

Seafood table (oysters, mussels, shrimp and crab)

---

// 30,00 € per person

Lobster, spider crab, Alaska king crab and prawn

---

// price on request

Black pork smoked ham leg

---

// 600,00 € | unit

Black pork smoked ham leg DOP

---

// 1200,00 € | unit

Barbecued pork on a spit (aprox. 50Kg)

---

// 2100,00 € unit

Crepes and pancakes station

---

// 20,00 € per person

Paella station

---

// 20,00 € per person

Pasta and risottos station

---

// 25,00 € per person

Cataplana

---

// 25,00 € per person

Sushi station

---

// 29,00 € per person

### DRINKS

Flair

---

// 200,00 € per flair over the open bar value

GRANDE REAL  
**SANTA EULÁLIA**  
—  
RESORT & HOTEL SPA  
ALBUFEIRA

W A R N I N G

The hotel reserves the right to change, upon notice, any dish from the selections presented here, to respond to the seasonality/availability of the respective products.  
Our dishes or drinks may contain nuts, seeds or traces of food that can cause allergies or food intolerance. Please inform the hotel upon confirmation of a service.

GRANDE REAL  
**SANTA EULÁLIA**

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RESORT & HOTEL SPA  
ALBUFEIRA

GRANDE REAL SANTA EULÁLIA

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GPS coordinates: Latitude\_ 37° 5.357'N | Longitude\_ -8° 12.773'W