

let it snow

MINIMUM 30 PEOPLE

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jingle bells

MINIMUM 20 PEOPLE

WELCOME COCKTAIL **STARTERS**

Sparkling wine, aperitifs, juices and soft drinks

Lettuces, carrots, corn, cucumbers, beets, and tomatoes Octopus in coriander marinade

Quinoa with cashews, roasted pumpkin, and pomegranate

Vegetable quiches

Poultry pies

SOUP

CHOOSE 1 OPTION

VEGETARIAN

CHOOSE 1 OPTION

PASTA

CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

CHOOSE 1 OPTION

SIDE DISHES

DESSERTS

DRINKS

Baked sweet potatoes with pancetta and traditional mustard

Shrimp, mushroom, and watercress salad

Persimmon, curd and ham salad

Regional sausage ball with raspberry compote

National and international cheeses

Delicatessen

Chestnut cream with cottage cheese and fennel Mushroom broth with leek and cabbage

Eggplant parmigiana

Sauteed brown rice with vegetables and shitake

Cheese sauce Green asparagus

Roasted tomato and pesto

Cod confit with corn bread Roasted octopus à lagareiro

Grilled swordfish with lemon oil and coriander

Roasted turkey with chestnuts and mushrooms Crispy suckling pig with black pepper sauce

Portuguese style veal medallions

Spicy rice with dried fruit

Baked potatoes with paprika and thyme

Stir-fried seasonal vegetables

Christmas dessert buffet & seasonal fruits

Mineral water, juices and soft drinks, beer Wine selection from Grande Real Villa Itália

Cherry liqueur and Port wine

Coffee and tea

WELCOME COCKTAIL

CANAPÉS

CHOOSE 3 OPTIONS

STARTERS CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

MFAT

CHOOSE 1 OPTION

DESSERTS DRINKS

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Sparkling wine, aperitifs, juices and soft drinks

Crostini with tomato salad and parmesan chips

Salmon roe, citrus cream and blini

Ham with grissini

Roquefort, apple and walnut

Spiced chicken samosa and mango chutney

Regional sausage ball with pumpkin compote

Goat cheese au gratin with grilled persimmon

and hazelnut crumble

Scallop braised in roasted pumpkin cream with thyme

Creamy shrimp with oyster ragout

The traditional Christmas cod

Roasted octopus with crispy onion, sweet potatoes from

Aljezur and sautéed greens

Poached croaker in cockle broth, cauliflower leaves

and braised celery root

Beef loin shallots in Madeira wine, grilled asparagus

and parsnip puree

Confit duck with truffled mushroom risotto

Iberian pork tenderloin with honey and spices, potato gratin

and mountain cheese

Christmas dessert buffet & seasonal fruits

Mineral water, juices and soft drinks, beer Wine selection from Grande Real Villa Itália

Cherry liqueur and Port wine

Coffee and tea

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 210 966 000 | E eventos.cascais@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.