

# let it snow

MINIMUM 30 PEOPLE

# jingle bells

MINIMUM 20 PEOPLE

WELCOME COCKTAIL **STARTERS** 

Sparkling wine, aperitif drinks, juices and soft drinks

Lettuce, carrot, corn, cucumber, beetroot and tomato Octopus in coriander

Baked sweet potato marinated with pancetta

and mustard à l'ancienne

Quinoa with cashews, roasted pumpkin and pomegranate

Shrimp, mushroom and watercress salad

Persimmon, cottage cheese and smoked ham salad

Traditional smoked sausage mini-ball with raspberry compote

Vegetable quiche

Poultry pies

National and international cheeses

Charcuterie

SOUP CHOOSE 1 OPTION

VFGFTARIAN CHOOSE 1 OPTION

PASTA

CHOOSE 1 OPTION

FISH CHOOSE 1 OPTION

MFAT CHOOSE 1 OPTION

SIDE DISHES

DESSERTS DRINKS

COFFEE & TEA

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

Aubergine Parmigiana Red rice sautéed with vegetables and shitake

Tomato sauce with capers Green asparagus and spinach Pesto sauce, parmesan and arugula

Cod confit and crispy cornbread Roasted octopus with olive oil Rooster fish with pepper sauce

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 Braised vegetables

Christmas dessert buffet & seasonal fruits

Mineral water, juices and soft drinks and beer Wine selection from Grande Real Villa Itália Hotel & Spa Cherry liqueur Port wine

WELCOME COCKTAIL

CANAPÉS

CHOOSE 3 OPTIONS

STARTERS CHOOSE 1 OPTION

FISH

CHOOSE 1 OPTION

**MFAT** 

CHOOSE 1 OPTION

**DESSERTS** 

DRINKS

Sparkling wine, aperitif drinks, juices and soft drinks

Tomato crostini, pesto and parmesan chips

Salmon roe, sour cream and blini

Smoked ham with grissinis

Roquefort, apple and walnut

Spiced chiken samosa and mango chutney

Regional smoked sausage mini ball with pumpkin compote

Goat cheese au gratin with grilled persimmon

and hazelnut crumble

Scallops braised in roasted pumpkin cream and crispy speck

Creamy shrimps with oyster ragout

The Traditional Christmas Cod

Roasted octopus with crispy onion, sweet potatoes from

Aliezur and sautéed greens

Braised croaker, cockle creamy, kale and braised celery root

Beaf 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 traditional serra cheese

Christmas dessert buffet and seasonal fruit

Mineral waters, juices and soft drinks and beer Wine from Grande Real Villa Itália Hotel & Spa

Cherry Liqueur

Port Wine

COFFEE & 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.