

GRANDE REAL  
**VILLA  
ITÁLIA**

HOTEL & SPA  
CASCAIS

**HAPPY 2022  
NEW 2023  
YEAR**

FROM

**556€**

PER PERSON

// 2 NIGHTS  
ACCOMMODATION

// DINNER AND PARTY  
NEW YEAR'S EVE

// BRUNCH 1<sup>st</sup> January

// LATE CHECK-OUT  
upon availability



INFO AND BOOKINGS

LISBON

T (+351) 213 199 150

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

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## PROGRAMME

DRESS CODE: SMART CHIC

We're going to invite you to spend the midnight outdoors, so we advise you to be prepared with a piece of warm clothing.

7:30 pm

Welcome Cocktail

8:30 pm

Gala Dinner

11:45pm

Midnight with Fireworks

00:15am

Party and Open Bar

02:00am

Supper



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# 31<sup>st</sup> DECEMBER

### 07:30PM WELCOME COCKTAIL

Laurent Perrier Champagne

Crab vol-au-vent  
Shrimp from the coast with chili and lime  
Traditional Portuguese stew croquette with old mustard  
Oxtail pie with port wine  
Tomato and mozzarella arancini  
Vegetable roll with herbs and sesame oil

### 08:30PM GALA DINNER

Citrus butter, basil butter, goat butter  
Olive baguette, focaccia, and grissini

#### AMUSE BOUCHE

Scallop ceviche with Tiger milk, coriander and crispy speck

#### STARTER

White asparagus with wild mushrooms and winter truffle

#### FISH

Grouper with prawn risotto and oyster foam from the Ria

#### MEAT

White veal loin with winter vegetables, violet potato with foie gras, purple muscatel sauce and Sichuan pepper

#### DESSERT

Pistachio, dark chocolate, vanilla Farófia and persimmon sorbet parfait

#### COFFEE AND TEA

Chocolate truffle  
Macarons  
Cascais traditional biscuits  
Sintra traditional tartelettes

#### WINES

Esporão reserva  
Malhadinha Late Harvest

### 00:15AM OPEN BAR

Digestives and spirits Grande Real Villa Itália selection

### 02:00AM SUPPER

Green cabbage broth with regional chorizo  
Mini veal steaks traditional Caco bread  
Seafood table  
National and international cheese and charcuterie

Selection of desserts and fresh fruit



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# 1<sup>st</sup> JANUARY

10:00AM - 4:00PM NEW YEAR'S BRUNCH  
con ispirazioni italiana

## ENTRATE | INSALATE Starters and salads

Focacce e Grissini  
Bread selection

Olive miste  
Olives

Formaggi | Pecorino, Montasio, Gorgonzola,  
Taleggio e Scamorza  
Cheese selection

Salumi | Prosciutto di Parma, Bresaola,  
Ventricina Calabrese, Speck, Coppa e Salame  
Charcuterie selection

Bruschette | Asparagi, 'Nduja, Acciughe,  
Pesto e Parmigiano  
Toasted bread with: tapenade, green asparagus,  
Calabria chorizo paste, anchovies, pesto and  
parmesan

Arancini  
Rice cake stuffed with minced meat sauce

Peperoni ripieni  
Stuffed peppers

Funghi con pancetta e salvia  
Mushrooms with pancetta and sage

Pizza frita con pomodoro, mozzarella e  
origano

## MINESTRA SOUP

Minestrone

## PRIMI MAIN DISHES

Risotti con Zucca e Gorgonzola  
Risotto with pumpkin with gorgonzola

Paste | Amatriciana  
Pasta Amatriciana (tomato, bacon and pecorino  
cheese)

Carni | Saltimbocca  
Meat | Saltimbocca (veal scallops)

Pesce | Cacciucco;  
Fish | Cacciucco (Fish Stew)

## DOLCE DESSERTS

Tiramisù, Torta di Ricotta con miele e frutti  
secchi, Tartelettes di frutta, Zabbaione, Torta  
Caprese, Panna Cotta di Frutta Fresca  
Tiramisù, Ricotta pie with honey and nuts; Fruit  
tartlets; Zabaione (Eggs, sugar and Marsala  
wine); Caprese Cake (Cocoa and almonds);  
Fresh fruit panna cotta

BREAKFAST CLASSICS...  
Croissants, crepes, cereals, fruit, nuts and seeds,  
fresh fruit jams, honey and butter

Fried pizza with tomato, mozzarella and  
oregano

Vitello Tonnato  
Cold sliced veal with a creamy mayonnaise  
sauce,  
flavored with tuna

Frittura di Gamberi  
Frittata with prawns

Insalata di patata dolce, salame di Napoli e  
cipolla grigliata  
Sweet potato, salami and grilled onion salad

Panzanella  
Bread salad

Caprese  
Mozzarella, tomato and basil salad

Pomodoro con Ricotta, salame e basilico  
Tomato with ricotta, salami and basil

Carciofi con Acciughe  
Artichokes with anchovies

Tagliata con Funghi e Olio di Truffa  
Filet mignon salad with mushrooms and truffle  
oil

Caponata  
Sautéed eggplant

## ABBINAMENTI SIDE DISHES

Polenta Fritta con Rosmarino, Parmigiana,  
Patate Toscane con Rosmarino, Vegetali  
Grigliati con olio, erbe e pomodoro secco  
Fried polenta with rosemary | Eggplant  
parmesan | Tuscan potatoes with rosemary |  
Grilled vegetables with herb oil and sun-dried  
tomatoes

## BIBITE DRINKS

Appetizer | Bellini, Mimosa, Rossini, Aperol  
Spritz, Campari  
Sangria, White and Red Wine  
Water  
Coffee and Amaretti

Selection of milk with and without lactose,  
natural and liquid yogurt, assorted fruit juices,  
coffees, teas  
Scrambled eggs, crispy bacon, turkey Sausages



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Note: Menu subject to ingredient changes without notice

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## RATES AND SUPPLEMENTS

2 Nights accommodation + Gala Dinner +  
Brunch + Late Check Out

*Late check out upon availability and confirmation at the check-in*

ROOM TYPES	DOUBLE OCCUPANCY Price per person from:	SINGLE OCCUPANCY Price per person from:
Deluxe Room	556 €	772 €
Grand Deluxe Room	601 €	-
Seascape Room	706 €	-
Suite	701 €	
Sea View Retreat	761 €	-

### REAL SPA THERAPY

Enjoy 15% discount on pre-booking therapeutic massages.

This campaign is not valid with other promotions.

Consult our treatments list : [www.realspatherapy.com](http://www.realspatherapy.com)

Pre-booking Real Spa Therapy : [spagrvi@realhotelsgroup.com](mailto:spagrvi@realhotelsgroup.com)

#### NOTE:

Please contact us for a different room capacity. Any different occupancy will be taxed accordingly.

The value of the extra bed is equal to the price per adult in a double room (applies to all accommodation types where it's possible to include the extra bed).

If you wish to have breakfast instead of brunch, please mention this when booking.

#### PAYMENT POLICY:

- \_ Payment 30% - Security deposit on Confirmation - Non-refundable
- \_ Payment 70% - up to 15 days before check-in 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 check-in day

#### CANCELLATION POLICY:

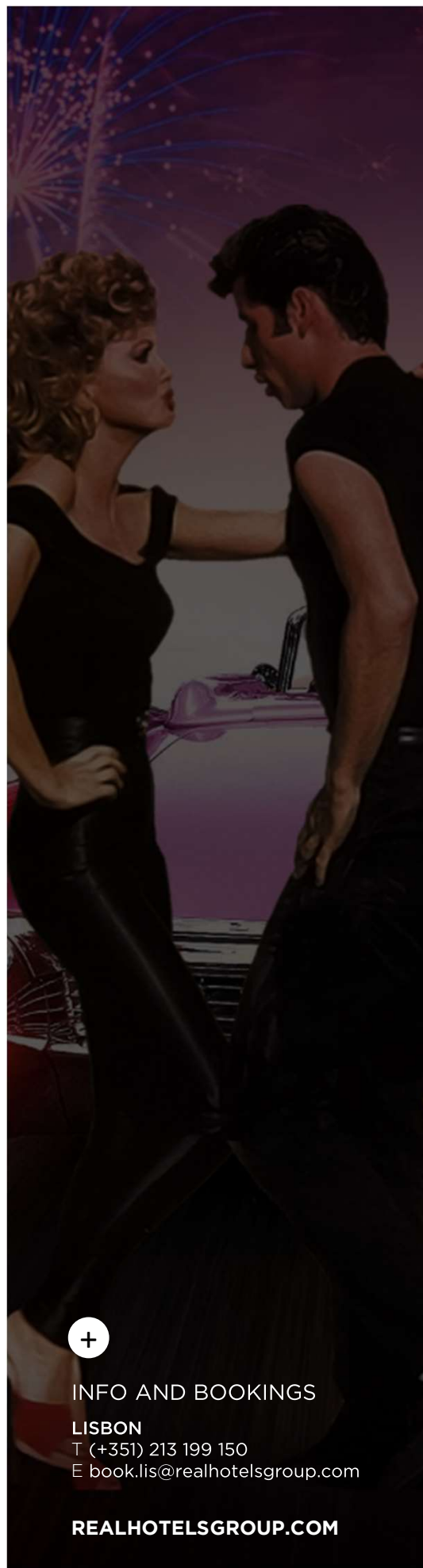
- \_ Cancellation up to 15 days before – 30% penalty referring to the initial deposit.
- \_ Cancellation 14 days (inclusive) or less before check-in – 100% penalty.

#### 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, except Cascais City Tax.

#### CASCAIS CITY TAX:

Cascais City Councils has introduced, from the 1st May of 2019, a city tax, applicable to all guests from 13 years old, a fee of €2.00 per person/per night up to a maximum of 14€ per person/ per stay. This tax is not included in the room rate and must be paid upon check-in/check-out by the guest.



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