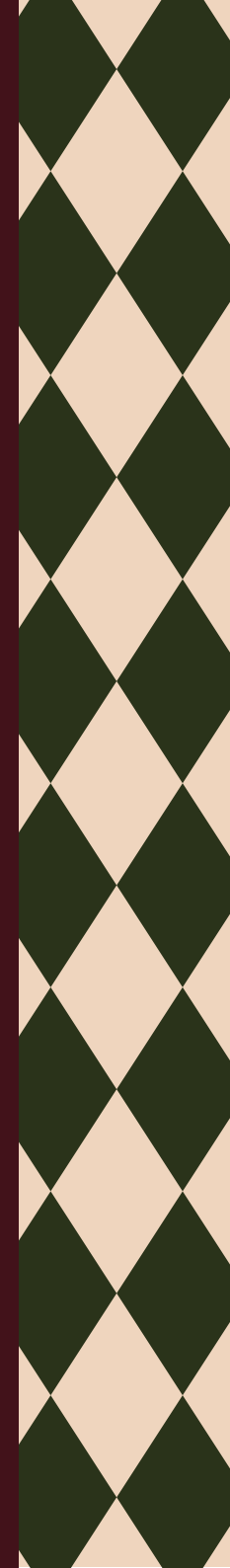


GRANDE REAL
**VILLA
ITÁLIA**

HOTEL & SPA
CASCAIS

The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Grande Real Villa Itália

There are places where every gathering takes on a special meaning. We come together, share and celebrate. It is Christmas. At Grande Real Villa Itália Hotel & Spa, between the elegance of what was once the home of the last King of Italy and the Atlantic as a backdrop, every detail creates moments to remember. Bring together those who matter most. We make every celebration memorable.

Decoration options

Immersive and personalized settings,
designed to transform each space into
a unique, welcoming and memorable
Christmas experience.



Decoration options



Classic Christmas

A classic, warm and timeless Christmas, where red and green meet natural pine, ribbons and touches of gold. A welcoming and festive setting, created for celebrating together and sharing the true spirit of Christmas.
— price upon request



White Christmas

The magic of a white Christmas, delicate and luminous. Soft tones, natural greenery and warm lighting create a setting inspired by winter landscapes, where elegance and serenity embrace every celebration.
— price upon request

Decoration options



Wonderland Christmas

Christmas opens the door to an enchanted world where magic, fantasy and imagination come to life. Red, white and gold, twinkling lights, carousels and unexpected details create an immersive setting filled with wonder.
— price upon request



Elegant Christmas

A contemporary and sophisticated take on Christmas, where black and white meet deep green and golden light. An elegant, cosmopolitan setting defined by contrast, texture and a distinctive aesthetic.
— price upon request

Activation options

Moments designed to create connection,
spark surprise and leave a lasting impression.
Activations that bring the spirit of Christmas to
life and transform the celebration into a truly
special experience.



Image is for illustrative purposes only.

Activation options



Hot Chocolate Bar

A sweet and comforting break, with hot chocolate and a selection of accompaniments, including whipped cream, marshmallows and cinnamon. A moment to share, designed to warm the festive spirit and make the experience even more memorable.

— price upon request



Create your Christmas Postcard

Using an interactive digital totem, guests are invited to design their own Christmas postcard, bringing to life unique messages, spontaneous illustrations and heartfelt festive wishes. A simple, fun and engaging experience that transforms every participant into the author of their own Christmas story.

— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Entertainment options

Moments of entertainment and enjoyment that bring the event to life, with experiences tailored to the setting, the audience and the spirit of Christmas.



Image is for illustrative purposes only.

Entertainment options



DJ Set

Because some of the best Christmas memories begin on the dance floor.

— price upon request

Live Music

From the elegance of a string quartet to the captivating energy of a saxophone, live music sets the tone for every celebration, accompanying dinner, bringing guests together and making each Christmas gathering truly memorable.

— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Menu options

Gastronomic offerings that celebrate
Christmas around the table, with
menus tailored to different settings,
audiences and occasions.



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

Classic Set Menu

FROM
€ 84
PER PERSON
MINIMUM 20 GUESTS

WELCOME COCKTAIL

Sparkling wine, aperitifs, juices and soft drinks

CANAPÉS

Roasted tomato crostini with honey and paprika
Salmon roe with sour cream and blinis
Cured ham with grissini
Gorgonzola, pear and walnut tartlet
Crispy chicken and saffron pastry with mango chutney
Alheira croquette with pumpkin compote

STARTERS

Gratinated goat's cheese with grilled persimmon and hazelnut crumble
Seared scallops with roasted pumpkin velouté and crispy speck
Prawn consommé with pied-de-mouton mushrooms and codium seaweed

FISH

SELECT ONE

Traditional Christmas cod
Roasted local octopus with crispy onion, Aljezur sweet potato and sautéed turnip greens
Seared sea bass with creamy shellfish rice and crispy kale

MEAT

SELECT ONE

Beef loin with shallots in Madeira wine, grilled asparagus and parsnip purée
Duck confit with truffled mushroom risotto
Glazed Iberian pork tenderloin with rosemary honey and gratin dauphinois with Serra cheese

DESSERT

Christmas dessert buffet and seasonal fruit

DRINKS

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

COFFEE AND TEA

Classic Standing Buffet

FROM
€ 78
PER PERSON
MINIMUM 30 GUESTS

WELCOME COCKTAIL

Sparkling wine, aperitifs, juices and soft drinks

STARTERS

Lettuce, carrot, sweetcorn, cucumber, beetroot and tomato
Local octopus with coriander
Roasted sweet potato with pancetta and wholegrain mustard
Quinoa with cashews, roasted pumpkin and pomegranate
Fried cuttlefish with escabeche sauce
Persimmon salad with requeijão and cured ham
Farinheira croquette with raspberry compote
Vegetable quiches
Poultry pies
Selection of Portuguese and international cheeses
Selection of cured meats

SOUP

SELECT ONE

Chestnut cream soup with Portuguese fresh cheese and fennel
Mushroom broth with leek and Savoy cabbage
Local fish soup with torricado

VEGETARIAN

SELECT ONE

Aubergine parmigiana
Stir-fried wholegrain red rice with vegetables and shiitake mushrooms
Madras lentil curry

PASTA

SELECT ONE

Tomato and caper sauce
Cacio e pepe
Pesto with Parmesan and rocket

FISH

SELECT ONE

Confit cod with crispy Portuguese cornbread
Portuguese-style roasted octopus with garlic and olive oil
Meagre with pepper sauce

MEAT

SELECT ONE

Roasted turkey with chestnuts and mushrooms
Roasted rack of lamb with rosemary
Portuguese-style Angus beef medallions with crispy cured ham

ACCOMPANIMENTS

Spiced rice with dried fruit
Roasted potatoes with paprika and thyme
Seared vegetables

DESSERT

Christmas dessert buffet and seasonal fruit

DRINKS

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

COFFEE AND TEA

Natale Italiano

Menu

FROM
€ 89
 PER PERSON
 MINIMUM 20 GUESTS

WELCOME COCKTAIL	Prosecco, aperitifs, juices and soft drinks
CANAPÉS	Bagna Cauda Asiago cheese with Castelvetro olives and artichoke Tomato and mozzarella arancini with pesto sauce Onion tartlet with salmon roe, celery and chives
STARTERS	Egg, asparagus and white truffle
FISH	Seafood risotto with scarlet prawns, seaweed and toasted samphire
MEAT	Angus entrecôte with roasted vegetable mille-feuille and crispy Parmigiano polenta
DESSERT	Tiramisù
DRINKS	Mineral water, juices, soft drinks and beer Wines from the Grande Real Villa Itàlia Hotel & Spa selection
	COFFEE AND TEA



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

VAT included at the applicable rate

BOOKING TERMS AND CONDITIONS

This proposal is valid for a period of 10 days;

- The prices quoted include the exclusive use of the dining area, event planning and coordination, as well as Christmas decorative accessories on the tables;
- Please note that the price stated in this proposal is based on the requested date, number of attendees and services contracted. Should any of these elements change, Grande Real Villa Itália Hotel & Spa reserves the right to review its availability and applicable rates;
- Menu options must be selected no later than 15 days prior to the event. After this deadline, the menu will be selected based on the Chef's choices;
- The menus presented may be adapted to dietary restrictions and allergies, provided these are communicated at least 15 days prior to the event;
- The meal service has a maximum duration of 3 hours. Any extension beyond this period may be subject to additional charges;
- Additional entertainment services require the booking of an open bar package for the corresponding period;
- The confirmation of specific entertainment services, including DJs, live music (covers), background music (covers), or any other services not included in the original proposal, is subject to copyright licensing requirements, namely SPA and Audiogest fees, as well as any other applicable licensing bodies. The cost of these licences varies according to the nature of the event and will be communicated in due course and included in the pro forma invoice. Payment of these fees must be made in advance; otherwise, it may not be possible to provide the planned entertainment;
- The booking of services such as themed decoration and entertainment is non-commissionable;
- Entertainment proposals are available at an additional cost.

BOOKING GUARANTEE

- For confirmation of the event, a payment of 50% of the total booking value must be made and is non-refundable. The remaining 50% must be paid up to 15 days prior to the event;
- The pro forma invoice must be signed;
- The final invoice will only be issued after full payment and following the event;

CANCELLATION PERIOD AND CHARGES

- Full cancellation up to 1 month prior to the event will incur a charge of 50% of the total booking value;
- Full cancellation between 30 and 15 days prior to the event will incur a charge of 75% of the total booking value;
- Any cancellation within 14 days prior to the event date will be charged in full;
- Cancellation from the date of confirmation up to 181 days prior to the event – a reduction of up to 20% in the number of participants for meetings and F&B (Food & Beverage) services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 180 and 121 days prior to the event – a reduction of up to 15% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 120 and 61 days prior to the event – a reduction of up to 10% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 60 and 31 days prior to the event – a reduction of up to 7.5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 30 and 15 days prior to the event – a reduction of up to 5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Any reduction in the number of participants made between 14 days prior to the event and the event date will be charged in full.



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Our dishes may contain nuts, seeds, or traces of ingredients that may cause food allergies or intolerances. If you require detailed information about the composition of our dishes, please consult our staff before placing your order. VAT included.

All images are for illustrative purposes only.

INFORMATION & BOOKING

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Cost of a call to the national fixed network