



Le Club

SANTA EULÁLIA

ALGARVE

EVENTS

GRANDE REAL SANTA EULÁLIA



WELCOME TO LE CLUB ALGARVE

An exclusive venue in the heart of the Algarve, offering a unique blend of sophistication, breathtaking views, and exceptional service. Whether you're planning a corporate event, a wedding, or a private celebration, **Le Club** provides the perfect setting for unforgettable moments.

OUR VENUES

// PANORAMIC LOUNGE

Capacity: Up to 150 seated guests | 300 standing guests

Ideal for: Weddings, gala dinners, private parties

Features: Oceanfront terrace, stylish décor, customizable layout

// BEACHFRONT DECK

Capacity: Up to 110 seated guests | 200 standing guests

Ideal for: Cocktail receptions, sunset gatherings, exclusive dining

Features: Direct beach access, sunset views, open-air ambiance

// PRIVATE DINING ROOM

Capacity: Up to 70 seated guests

Ideal for: Intimate celebrations, business dinners

Features: Personalized menus, private service, elegant atmosphere

// FALL VENUE HIRE

Capacity: Up to 300 seated guests | 400 in a standing service | 600 guests in a club setting

Ideal for: Large-scale corporate events, exclusive celebrations

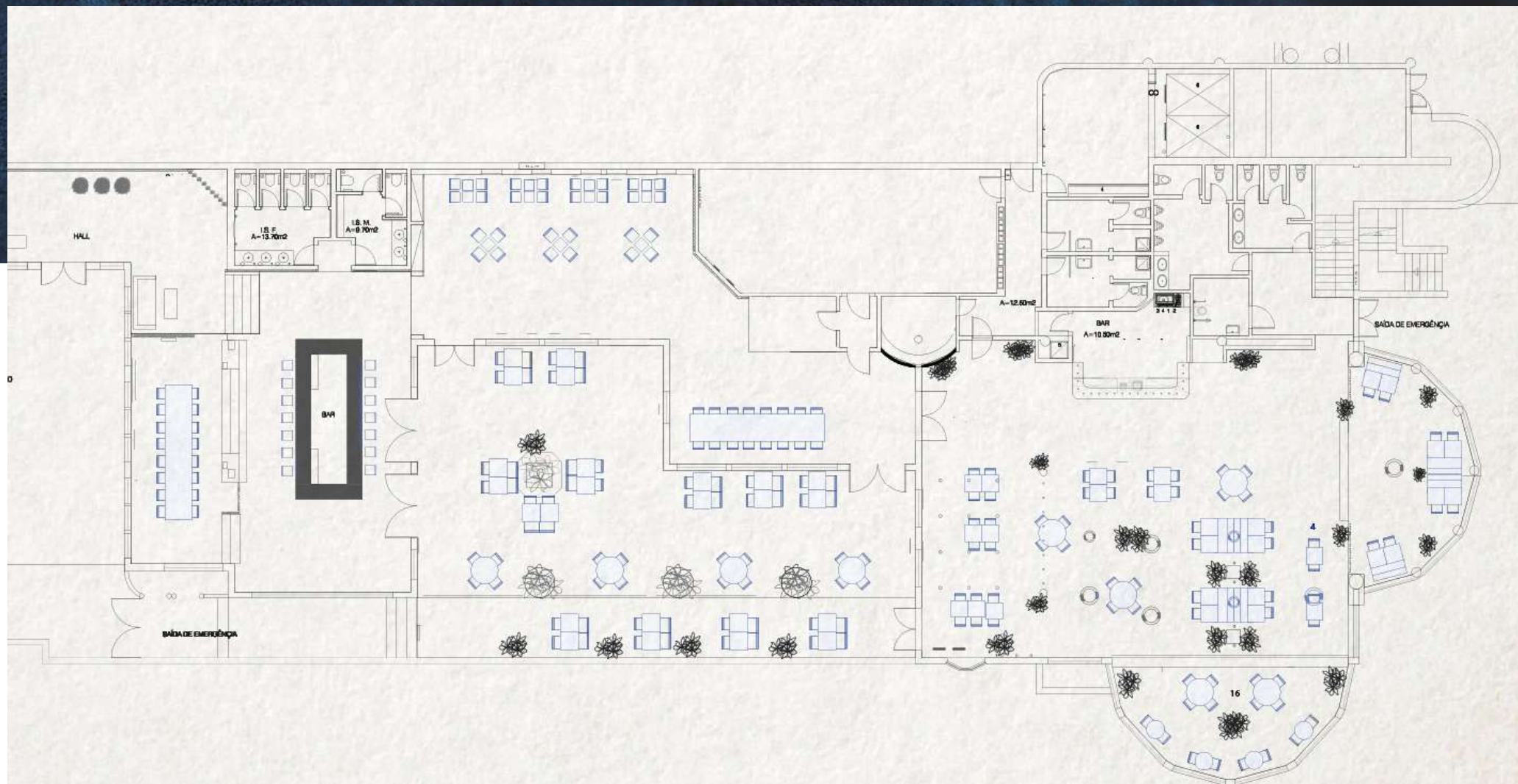
Features: Full access to all spaces, bespoke event planning

Exclusive use fees may apply.

Please check with the team.



PLAN



EVENT PACKAGES

// CORPORATE EVENTS

Business meetings & conferences
Product launches
Team-building experiences

// WEDDINGS & CELEBRATIONS

Bespoke wedding packages
Engagement parties
Anniversaries & milestone events

// GASTRONOMIC EXPERIENCES

Curated tasting menus
Wine pairing experiences
Exclusive chef's table evenings





TURNKEY PACKAGES

Imagine a space where every detail is carefully crafted – from elegant décor and exquisite gastronomy to unforgettable entertainment. Our turnkey packages bring your vision to life, creating a unique and worry-free experience.



SUMMER BARBIE PARTY

Minimum of 50 people

INCLUDES

- // Classic Menu
- // Decoration
- // Entertainment
- // DJ

Starting from

150€ / PER PERSON



SUSHI MADNESS PARTY

Minimum of 50 people

INCLUDES

- // Sushi and sashimi platters
- // Decoration
- // Entertainment
- // DJ

Starting from

200€ / PER PERSON



CATERING & MENUS

Our culinary team offers a selection of exquisite menus crafted with the finest local ingredients. From gourmet buffets to tailored à la carte selections, we create a dining experience that delights the senses.

// SIGNATURE COCKTAILS & WINE SELECTION

// CUSTOMIZABLE BANQUET MENUS

// THEMED DINING EXPERIENCES



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CATERING & MENUS

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LE CLUB MENU · SUSHI & STEAKHOUSE

Minimum 25 people

STARTER

(quantity for every 2 people)

Sushi and sashimi platter (16 pieces):

6 Sashimi (2 tuna, 2 salmon, 2 amberjack)

2 Nigiri (1 seared salmon, 1 shrimp)

2 Gunkan (salmon and tuna)

6 Signature Rolls (2 Spicy Roll, 2 Santa Eulália Roll, 2 Real Dragon Roll)

MAIN COURSE

(quantity for every 2 people)

Charcoal-grilled meat platter:

Iberian pork ribs – 200g

Aged picanha – 150g

Ribeye – 150 g

SIDES

Rustic fries with oregano and fleur de sel

Green salad with sprouts and lime vinaigrette

Sauces (mustard, BBQ, piri-piri)

DESSERTS

(choose one option)

Caramelized apple Tarte Tatin with vanilla ice cream

Passion fruit bavarois with black sesame sorbet

& Petit Fours

93€ / PER PERSON

VAT INCLUDED



LE CLUB MENU · SUSHI

Minimum 25 people

COLD STARTER

(choose one option)

Tuna tartare with sesame and quail egg

Amberjack ussuzukuri with truffled ponzu sauce

Salmon tartare with avocado and sesame

HOT STARTER

(choose one option)

Chicken/vegetable gyoza

Panko-breaded shrimp with teriyaki sauce

Salmon and cream cheese hot roll

PALATE CLEANSER

Lemon sorbet with champagne

MAIN COURSE

Sushi and sashimi platter (16 pieces):

6 Sashimi (2 toro, 2 scallops, 2 amberjack)

2 Nigiri (1 wagyu with gold leaf, 1 shrimp)

2 Gunkan (salmon with king crab and Toro with sea urchin)

6 Signature Rolls (2 Le Club Roll, 2 Santa Eulália Roll, 2 Real Dragon Roll)

DESSERTS

(choose one option)

Hazelnut sablé, white chocolate crunch, lime cream, and vanilla ice cream

Green apple namelaka, sour apple chutney, and white chocolate glaze

Green tea Joconde cake, mango and passion fruit compote, yuzu mousse, and pistachio ice cream

& Petit Fours

// 150€ / PER PERSON

VAT INCLUDED



LE CLUB MENU · STEAKHOUSE

Minimum 25 people

COUVERT

Homemade bread and toast basket, butter, and flavored olive oil

STARTER

(choose one option)

Veal carpaccio with parmesan, pine nuts, and arugula

Veal tartare with caper flower and toast

Grilled portobello salad with green apple, feta cheese, and walnuts

HOT STARTER

(choose one option)

Homemade meat croquettes with old-fashioned mustard

Iberian pork pie with Serra cheese, figs, and mixed greens

Gratinated goat cheese with quince, toast, and radish

MAIN COURSE

Charcoal-grilled meat platter for 4 people:

Aged picanha (250g Argentina)

Lamb chops (350g New Zealand)

Aged entrecôte (250g Uruguay)

Iberian pork strips (250g Alentejo, Portugal)

SIDES:

Rustic fries with fleur de sel and oregano

Basmati rice with toasted almonds

Green salad with sprouts, radish, and lime vinaigrette

DESSERTS

(choose one option)

Chocolate and hazelnut sphere with raspberry ice cream

Red fruit bonbon with meringues and pistachio

Tarte Tatin with Madagascar vanilla ice cream

& Petit Fours

// 140€ / PER PERSON

VAT INCLUDED



ADD-ONS · SUSHI

32-piece sushi platter – **43€ /per person**

Miso soup – **7€ /per person**

Chicken/vegetable gyoza (2 pieces) – **4€ /per person**

Scallop sashimi (2 pieces) – **7€ /per person**

Tuna toro sashimi (2 pieces) – **6.5€ /per person**

Scallop nigiri (2 pieces) – **9.5€ /per person**

Tuna toro nigiri (2 pieces) – **9 € /per person**

Wagyu nigiri with gold leaf (2 pieces) – **18€ /per person**

Salmon, king crab, and quail egg gunkan (2 pieces) – **24€ /per person**

Toro, coastal shrimp, and kadaif gunkan (2 pieces) – **23€ /per person**

Amberjack, lime, and foie gras gunkan (2pieces) – **22€ /per person**

Truffled scallop gunkan with gold leaf (2pieces) – **22€ /per person**

Wakame seaweed and sesame salad – **7€ /per person**

Edamame salad with fleur de sel – **7€ /per person**

Tuna tartare with sesame and quail egg – **12€ /per person**

Amberjack ussuzukuri with truffled ponzu sauce – **17€ /per person**

ADD-ONS · STEAKHOUSE

Lamb rack 175g – **18€ /per person**

Aged veal chuleton 250g – **34 € /per person**

Aged veal tomahawk 1.2kg – **84€ 2/person**

Premium wagyu 125g – **87.5€ /per person**

Basmati rice with toasted almonds – **5€ /per person**

Grilled vegetable selection with pesto sauce – **5€ /per person**

Gratinated potatoes with chorizo and Ilha cheese – **7.5€ /per person**

Truffle linguini – **10€ /per person**





CLASSIC MENU A

Minimum 50 people

COUVERT

Bread basket and butter

STARTER

(choose one option)

Veal carpaccio with capers and parmesan

Tomato and mozzarella Tarte Tatin with pesto and arugula

Atlantic fish soup

Tomato soup with basil and croutons

MAIN COURSE

(choose one option)

Roasted cod fillet with chickpea and coriander mash, spinach, and cherry tomatoes

Poached sea bass fillet over tomato and coriander breadcrumbs

Grilled swordfish with vegetable escabeche and sautéed potatoes with mustard

Roasted pork tenderloin with bacon, sweet potato purée, and vegetables

Chicken leg stuffed with alheira sausage, sautéed greens, and gratinated potatoes

Braised veal with julienne vegetables and creamy red bean purée

DESSERT

(choose one option)

Chocolate and walnut cake

Red fruit semifreddo with meringue

Carob roll with tangerine sorbet

Lemon meringue tart

& Petit Fours

// 46€ / PER PERSON

VAT INCLUDED



CLASSIC MENU B

Minimum 50 people

COUVERT

Bread basket and butter

STARTER

(choose one option)

Shrimp and coriander cream soup

Sweet potato broth with crispy chorizo

Octopus timbale with Algarve-style relish and mixed greens

Citrus-marinated salmon with green apple and chicory

FISH

(choose one option)

Confit cod loin with roasted potatoes, sautéed greens, and crispy onions

Turbot fillet with cockle rice and coriander

Seared sea bass fillet with celery purée and soy-glazed pak choi

MEAT

(choose one option)

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

Confit duck leg with wild mushroom risotto and cherry tomatoes

Seared beef sirloin with sautéed mushrooms, bacon, pearl onions, and stuffed potatoes with Ilha cheese

DESSERT

(choose one option)

Raspberry and pistachio tart

Banana, caramel, and cream delight

Chocolate, hazelnut, and coffee textures

Coconut dacquoise with mango mousse, red fruits, and mango glaze

& Petit Fours

// 56€ / PER PERSON

VAT INCLUDED





GALA MENU A

Minimum 50 people

COUVERT

Homemade bread basket, butter, and flavored olive oil

STARTER

(choose one option)

Solid gazpacho with guacamole and breaded shrimp

Shellfish cream "Bulhão Pato" style

FISH

(choose one option)

Semi-cured confit cod loin, crispy potatoes, sautéed greens, and fried onions

Seared corvina fillet with potato and parsley purée, roasted Portobello, and leek

PALATE CLEANSER

Sparkling wine with tangerine and pennyroyal sorbet

MEAT

(choose one option)

Duck magret with wild mushroom risotto and Port wine reduction

Crispy suckling pig flank with apple purée, gratinated potatoes, and vegetable papillote

DESSERT

(choose one option)

Chocolate sphere with hazelnut mousse over almond dacquoise and After-Eight ice cream

Coconut and pineapple delight with mango glaze and marinated pineapple carpaccio

& Petit Fours

// 65€ / PER PERSON

VAT INCLUDED



GALA MENU B

Minimum 50 people

COUVERT

Homemade bread basket, butter, and flavored olive oil

STARTER

(choose one option)

Seared scallops over wakame and sesame with miso cream

Mushroom and foie gras cream with truffle oil

FISH

(choose one option)

Roasted sea bass fillet with oyster tartare, vegetable gratin, and cauliflower purée

Sautéed turbot with clam risotto and grilled green asparagus

PALATE CLEANSER

Lime ice cream with cucumber and tonic

MEAT

(choose one option)

Roasted milk-fed veal sirloin with rosemary, corn flan, caramelized fennel, and root vegetables

Seared beef tenderloin, vegetables over sun-dried tomato polenta, potato croquette, and Serra cheese

DESSERT

(choose one option)

Dark chocolate crèmeux, cocoa breton, and praline with raspberry sorbet

Tangerine textures over sablé, carob cream, and tangerine sorbet

& Petit Fours

// 85€ / PER PERSON

VAT INCLUDED



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CLASSIC BUFFET

Minimum 50 people

SALADS

Caesar salad with chicken breast
Potato salad with anchovies and chives
Arugula salad with goat cheese and dried fruits
Codfish salad with chickpeas and parsley
Bulgur salad with vegetables and coriander
Fusilli salad with smoked turkey and capers
Variety of lettuces, carrot, corn, cucumber, tomato

SAUCES & VINAIGRETTES

Aioli sauce, cocktail sauce, yogurt sauce,
balsamic vinaigrette

COLD APPETIZERS

Vegetable samosas
Veal croquettes
Codfish pies
Shrimp turnovers
Selection of cheeses, cured meats, and
regional charcuterie

SOUP

(choose one option)
Roasted vegetable cream
Pea soup with smoked bacon
Duck broth with mint

VEGETARIAN

(choose one option)
Spaghetti with mushrooms and parmesan
Ricotta and spinach tortellini with pesto
Lentil and tofu stew with tomato and peppers

FISH

(choose one option)
Cod fillet with cornbread crust
Sea bass fillet with fish stew sauce
Swordfish with citrus and basil

MEAT

(choose one option)
Veal escalopes with mustard sauce
Pork tenderloin marinated with rosemary
Turkey roast with Port wine sauce

SIDES

Coriander rice
Sautéed vegetables
Roasted potatoes with thyme

DESSERTS

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

// 46€ / PER PERSON

VAT INCLUDED



STANDING BUFFET

Minimum 50 people

STARTERS

Caesar salad with chicken breast
Tomato and mozzarella skewer
Tropical shrimp salad
Bulgur with vegetables and dried fruits
Blood sausage with apple purée
Alheira croquettes with strawberry jam
Prosciutto and parmesan crostini
Codfish fritter with aioli

SOUP

(choose one option)

Roasted vegetable cream
Green asparagus cream
Fish and mussel soup

VEGETARIAN

(choose one option)

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

FISH

(choose one option)

Poached cod over sautéed greens
Roasted octopus with sweet potato purée
Corvina and clam cataplana

MEAT

(choose one option)

Pork tenderloin over coriander polenta
Confit duck with three-potato ragout
Beef sirloin with olive "Brás" style

DESSERTS

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

// 72€ / PER PERSON

VAT INCLUDED



BUFFET ADD-ONS

FOOD STATIONS

- Fresh oyster station with sparkling wine - **20€ /per person**
- Grilled station - **price upon request** depending on meat / fish / seafood selection
- Bairrada-style suckling pig - **15€ /per person**
- Seafood table (oysters, mussels, shrimp, and crab) - **30€ /per person**
- Lobster, Norway lobster, spider crab, Alaskan king crab, and scarlet prawn - **price upon request**
- Iberian black pork ham leg - **600€**
- DOP Iberian black pork ham leg - **1200€**
- Whole spit-roast pig (approx. 50kg) - **2100€**
- Crepe and pancake station - **20€ /per person**
- Paella station - **20€ /per person**
- Cataplane - **25€ /per person**
- Sushi station - **30€ /per person**
- Salad station (vitamin-style) - **12€ /per person**
- Burger and hot dog station - **19€ /per person**

DRINK STATIONS

- Flair bartending - **200€ flair show** additional to open bar
- Mojito and caipirinha station - **15€ /per person**
- Classic cocktail station (4 varieties) - **20€ /per person**
- Signature cocktail station (4 varieties) - **24€ /per person**
- Champagne station (Moët & Chandon) - **17€ /per person**
- Champagne station (Ruinart) - **22€ /per person**
- Champagne station (Dom Pérignon) - **price upon request**
- Gin station (3 varieties from our selection) - **13€ /per person**
(premium upgrade + **5€ /per person**)
- Digestif station from our selection (4 varieties) - **9€ /per person**
- Smoothie station (3 varieties) - **7€ /per person**
- Fresh juice station (3 varieties) - **9€ /per person**

VAT INCLUDED







COCKTAIL DINATOIRE

Minimum 50 people

STARTERS

Crispy vegetable and soy rolls
Solid gazpacho with marinated mussels
Prosciutto and parmesan crostini
Pea shot with crispy smoked bacon
Toast with semi-cured cod escabeche
Breaded shrimp with spicy sauce
Salmon poke bowl with avocado and sesame
Chicken and vegetable pie

HOT DISHES

Poached cod "Brás style" with olives
Beef sirloin with three-potato ragout and mustard
Chicken yakitori with red onion and teriyaki sauce
Roasted mushroom risotto

DESSERTS

Strawberry and pennyroyal tartlet
Crunchy biscuit cake
Carob cheese dessert
Custard tart
Sweet rice pudding shot
Chocolate mousse with fleur de sel
Fruit skewers

DRINKS

White and red wine (Santa Eulália Selection)
Sparkling wine sangria
Beer
Soft drinks
Mineral water
Coffee

73€ / PER PERSON

VAT INCLUDED





WELCOME DRINK

DRINKS

Infused water
Orange juice
Soft drinks
Beer
Sparkling wine
Gin & tonic
White Port / Martini
Sparkling wine sangria
Santa Eulália wine selection
2 Signature cocktails
Savory appetizers

CANAPES

Sesame cone with veal tartare and capers
Mini cockle rissole with squid ink and aioli sauce
Mini black pork pie with Serra cheese
Tosta de tapenade de azeitona preta com tomate seco e
Black olive tapenade toast with sun-dried tomato and
lemon caviar (vegetarian)

// Drinks only - **20€** / PER PERSON / 1-HOUR DURATION

// Drinks & canapes - **40€** / PER PERSON / 1-HOUR DURATION



BEVERAGE SUPPLEMENTS

SUPPLEMENT A

NON-ALCOHOLIC BEVERAGES

Mineral water
Soft drinks
Fruit juices
Coffee
Tea

9€ / PER PERSON

SUPPLEMENT B

ALCOHOLIC BEVERAGES INCLUDED

Mineral water
Soft drinks
Fruit juices
Beer
Santa Eulália Selection wine
Coffee
Tea

13€ / PER PERSON

OPEN BAR

OPEN BAR A

Mineral water
Soft drinks
Fruit juices
Beer
Regional liqueurs
Gin
Rum
Vodka
New Whisky

// 25€ / PER PERSON / 1-HOUR DURATION

// 50€ / PER PERSON / 3-HOURS DURATION

// 23€ / PER PERSON / EXTRA HOUR

OPEN BAR B

Mineral water
Soft drinks
Fruit juices
Beer
Regional liqueurs
Rum
Vodka
Gin premium
Aged whisky
Gin Fizz
Tequilla Sunrise
Daiquiri flavors

// 32€ / PER PERSON / 1-HOUR DURATION

// 65€ / PER PERSON / 3-HOURS DURATION

// 30€ / PER PERSON / EXTRA HOUR

DIGESTIVES

Wine spirit
10 year old red port
National liqueurs
International liqueurs
Aged whisky

// 11€ / PER PERSON

VAT INCLUDED





ADDITIONAL SERVICES

// EVENT PLANNING & COORDINATION

Dedicated event specialists to bring your vision to life.

// ENTERTAINMENT & LIVE MUSIC

DJs, live bands, and performers tailored to your event.

// PHOTOGRAPHY & VIDEOGRAPHY

Capture every moment with professional services.

// LUXURY TRANSPORTATION

Private transfers for your guests.



Le Club

SANTA EULÁLIA

ALGARVE

MAKE YOUR EVENT UNFORGETTABLE

Le Club Algarve combines elegance, exclusivity, and personalized service to make every event a success. Let us help you create extraordinary memories.

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Le Club reserves the right to change, with prior notice, any dish in the selections presented here to respond to the seasonality/availability of the respective products.

Our dishes and drinks may contain nuts, seeds or traces of foods that may cause allergies or food intolerances.

Please inform the staff upon confirmation of a service.