

GRANDE REAL  
SANTA EULÁLIA

RESORT & HOTEL SPA  
ALBUFEIRA

# BANQUET KIT

---

# WEDDINGS

# About US

---

**Grande Real Santa Eulália Resort & Hotel Spa is located in Algarve, in Albufeira, in front of Santa Eulália's beach.**

More than a 5-star resort, Grande Real Santa Eulália Resort & Hotel Spa is a destiny to live a complete experience. 345 rooms and villas, distributed by various types, 15 multifunctional meeting rooms and 2 foyers with natural light, with capacity for 700 persons, 4 restaurants with an authentic gastronomy, 1 Spa with a Thalassotherapy circuit, 7 exterior pools, 1 Kids Club, and the most important: a dedicated and passionate team, always ready to help organize and plan all kind of events and meetings.

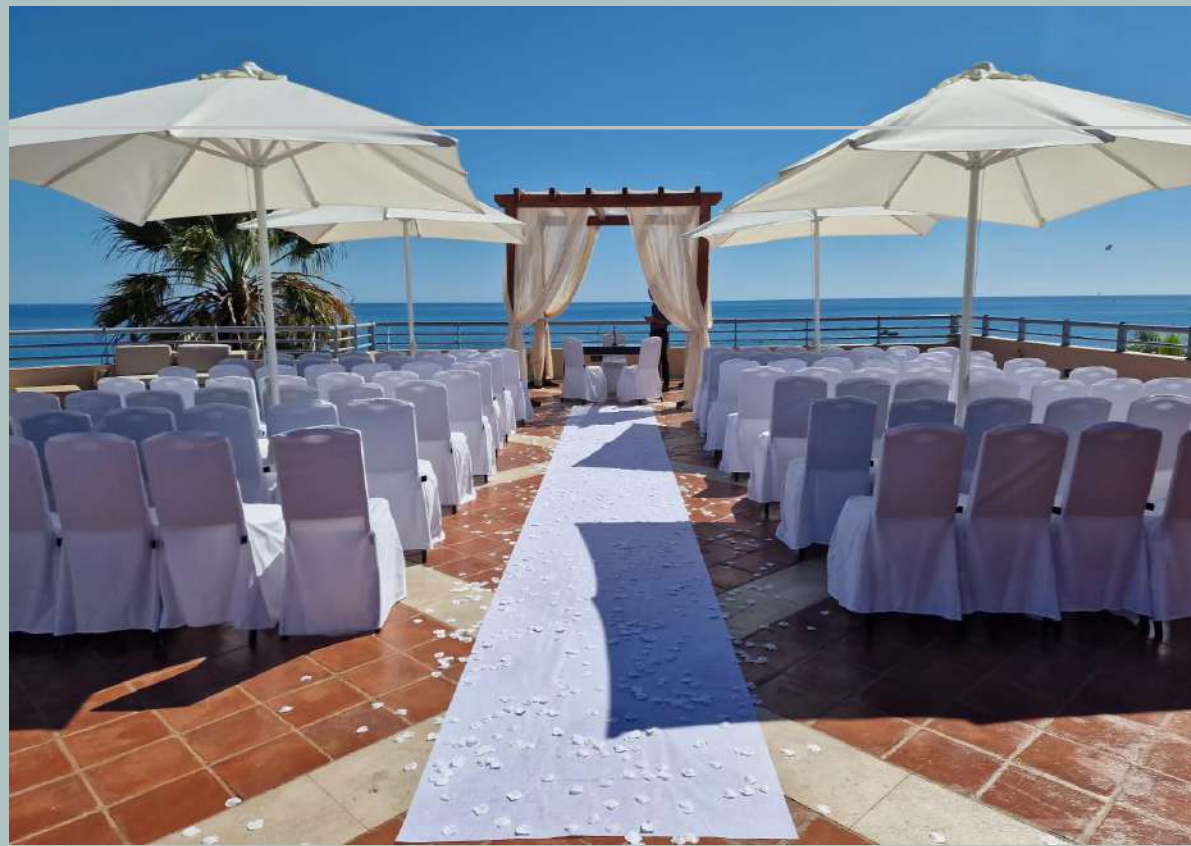
Here time stops. And that's what luxury is, too.





# VENUES

SEA'S LOUNGE



GRANDE REAL  
**SANTA  
EULÁLIA**  
RESORT & HOTEL SPA  
ALBUFEIRA





# VENUES

LE CLUB



GRANDE REAL  
**SANTA  
EULÁLIA**

RESORT & HOTEL SPA  
ALBUFEIRA



GRANDE REAL  
**SANTA  
EULÁLIA**

RESORT & HOTEL SPA  
ALBUFEIRA

## BANQUET KIT WEDDING

WELCOME COCKTAIL

MENUS

BUFFETS

BARBECUES

SUPPER

DRINKS

ADD ONS

CONDITIONS



Banquet Kit  
**WEDDING**

**WELCOME COCKTAIL**

Menus  
Buffets  
Barbecues  
Supper  
Drinks  
Add ons  
Conditions







## WELCOME COCKTAIL | 1 hour of service

Included in all menus

### DRINKS

Sparkling Wine

San Francisco

Martini

Santa Eulália's rosé wine selection

Mineral water

Soft drinks

### CANAPÉS | choose 5

Smoked salmon Blini

Smoked ham and tomato crostini

Mini cod fish cakes patties

Breaded prawn with Teryiaki

Game sausage balls

Beef Tataki with guacamole

Carrot and coriander tartlets

Vegetables samosa



Banquet Kit  
**WEDDING**

Welcome cocktail

**MENUS**

Buffets

Barbecues

Supper

Drinks

Add ons

Conditions





## MENUS

### MENU A

Salmon carpaccio with a salad bouquet, lime and coriander vinaigrette and crispy parmesan

Celery and leek soup with fresh cream and toasted almond flakes

Chicken supreme stuffed with mushrooms, thyme and mozzarella, grilled vegetables and Moscatel sauce

Crème brûlée with muscovado sugar and lemon sorbet

Coffee and biscuits

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 150 € per person



## MENUS

### MENU B

Crispy lettuce with smoked chicken, celery, granny smith apple and lemon, chives and yoghurt sauce

Creamy pea soup with smoked ham

Roast iberian pork loin with mustard, mashed sweet potato and red onion jelly

Almond soufflé with red fruit sauce and fresh fruit kebabs

Coffee and biscuits

Santa Eulália's red and white wine selection

Water, soft drinks and national draught beer

---

// 158 € per person







## MENUS

### MENU C

Shrimp and avocado salad, couscous with vegetables, confit tomato and curry vinaigrette

Sautéed fillet of sea bass with spices, on a bed of broad beans stewed with chives and red wine sauce

Lemon sorbet

Chicken stuffed with duck foie gras, gratin potato and roast vegetables

White chocolate mousse with dark chocolate inside, wild red berries sauce and marble crumble

Coffee and biscuits

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 168 € per person



## MENUS

### MENU D

Roast goat cheese with honey and thyme, on green salad, garlic and sun-dried tomato vinaigrette

Roasted monkfish loin with olive bread crust, grilled potatoes and bouillabaisse sauce

Melon and sparkling wine sorbet

Roast rack of lamb with spices and fresh herbs, sautéed vegetables and Provençal sauce

Strawberry and dark chocolate bavarise with vanilla and crispy sauce

Coffee and biscuits

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 178 € per person





## MENUS

### MENU E

Fish and crab meat soup with virgin olive oil and garlic toasts

Steamed sole fillet and shrimp, green asparagus tips, endives and saffron sauce

Young wine sorbet

Roast beef tenderloin, wild mushrooms and lemon grass stew, grilled vegetables with spring onions and Brandy sauce

Panna cotta with hazelnut liqueur, wild berry sauce, fresh fruit kebabs and crispy chocolate

Coffee and biscuits

Service of 1 digestive per person

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 196 € per person



## MENUS

### MENU F

Foie gras terrine with hand-harvested sea salt, celery root and granny Smith apple remoulade, Port wine reduction and beetroot brioche

Slow-cooked american lobster with aromatic herbs, sweet & sour vegetables with fresh chilli and creamy soup

Champagne sorbet

Stuffed milk veal tenderloin with portuguese game sausage and parma smoked ham, grilled asparagus with tomato confit, roast potatoes with traditional portuguese cheese and Cognac "XO" sauce

Cinnamon and walnut bavaroise, pistachio crisp and citrus sauce and fresh fruit

Coffee and biscuits

Service of 1 digestive per person

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 222 € per person



Banquet Kit  
**WEDDING**

Welcome cocktail

Menus

**BUFFETS**

Barbecues

Supper

Drinks

Add ons

Conditions



**BUFFETS** | *Minimum number of people: 50*

**BUFFET A**

**C O L D S**

Selection of simple salads  
Sauces: Vinaigrette, aioli, cocktail and yogurt  
Caesar salad with grilled chicken breast  
Chipped codfish salad with chickpeas  
Rocket and goat cheese salad with dry fruits  
Tomato and mozzarella salad with basil  
Couscous with vegetables and chives  
Sliced pork tenderloin mirror  
Cheese and pumpkin jam board with selection of toasts  
Sausages and charcuterie board  
Selection of Breads

**D E S S E R T S**

Dark chocolate mousse  
Red berries cheesecake  
Lemon bavaoise  
Caramelized apple pie  
Algarve delicacy  
Egg pudding  
Fresh fruit salad

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

**M A I N   C O U R S E S**

Pumpkin and leek soup  
Mushroom penne with dry tomato and parmesan  
Salmon tranche with citrus and mustard seeds  
Seared crooked with beurre blanc sauce  
Guinea fowl supreme with sage  
Beef steak with smoked ham sauce  
Rosted potato with glassworts  
Rice with coriander sprouts  
Sauteéd season vegetables

---

// 150 € per person



## BU FFETS | *Minimum 50 people*

### BU FFET B

#### CO LD S

Selection of simple salads  
 Sauces: Vinaigrette, aioli, cocktail and yogurt  
 Tropical shrimp salad  
 Tuna noçoise salad  
 Duck magret with mashed sweet potato  
 Burrata with cherry Tomato and pesto  
 Bulgur with dry fruits and tofu  
 Roast beef mirror with pickles and red onion  
 Cheese and sam soard with selection of toasts  
 Sausages and charcutarie board  
 Selection of bread

#### MA IN CO URSES

Atlantic fish and seafood soup  
 Ricotta and spinach tortellini with pesto  
 Half cured cod fish loin with crunchy onion  
 Seared sea bass with champagne sauce  
 Black pork sirloin with Port wine sauce  
 Beef tenderloin with thyme  
 Truffled potato gratin  
 Rice with spices and dry fruits  
 Roasted season vegetables

#### DE SSER TS

Two chocolate mousse with brownies nuggets  
 Red berries and passion fruit crusty  
 Merengue lemon pie  
 Apple and nuts sablé  
 Algarve delicacy  
 Crunchy cookie cake  
 Seasonal laminated fruit

Santa Eulália's red and white wine selection  
 Water, soft drinks and national draught beer

---

// 175 € per person

## Banquet Kit WEDDING

Welcome cocktail

Menus

Buffets

**BARBECUES**

Supper

Drinks

Add ons

Conditions





## BARBECUES | *Minimum 50 people*

### BARBECUE A

#### COLDS

Selection of simple salads  
Sauce: Vinaigrette, aioli, cocktail and yogurt  
Roasted bell peppers  
Traditional “Montanhiera” salada with oregano  
Grilled uttlefish with chicory  
Potato and chives salad  
Smoked ham with melon  
Cheese and jam board with selection of toasts  
Sausages and charcutarie board  
Selection of bread

#### MAIN COURSES

Cold soup with pineapple and coriander  
Golden bream  
Salmon  
Squids  
Fish and Prawn Kebabs  
Chicken  
Pork Sirloin  
Fresh Sausage  
Beef Steak Scallops  
Calf Chops  
Tofu with Soy

Sauces : Garlic olive oil, herbal butter, BBQ and chilli

Roasted potato / french fries  
Basmati Rice  
Grilled Vegetables (red onion, zuchinni, eggplant and tomato)

#### DESSERTS

Dark chocolate mousse  
Red berries cheesecake  
Lemon bavaroise  
Caramelized apple pie  
Algarve delicacy  
Egg pudding  
Fresh fruit salad

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 150 € per person

## BARBECUES | *Minimum 50 people*

### BARBECUE B

#### C O L D S

Selection of simple salads  
Sauce: Vinaigrette, aioli, cocktail and yogurt  
Algarve salad with green peas sprouts  
Roasted bell pepper with Dijon mustard  
Shrimp cocktail with tropical fruit  
Three potato salad with bacon and anchovies  
Grilled pineapple with smoked ham and Port wine sauce  
Cheese and jam board with selection of toasts  
Sausages and charcuterie board  
Selection of bread

#### M A I N C O U R S E S

Gazpacho with croutons and virgin olive oil  
Sea Bass  
Tuna  
Octopus  
Shrimp  
Chicken  
Black pork strips  
Toscany sausage  
Aged entrecôte beef tenderloin  
Halloumi with Teryaki

Sauces : Garlic olive oil, herbal butter, BBQ and chilli

Roasted potato / fry'n dip french fries  
Mushroom rice  
Grilled vegetables: (corn cob, red onion, zuchinni, eggplant, tomato, red bell peppers and portobello)

#### D E S S E R T S

Two chocolate mousse with brownies nuggets  
Red Berries and passion fruit crusty  
Merengue lemon pie  
Apple and nuts dablé

Algarve delicacy

Crunchy cookie cake  
Seasonal laminated fruit

Santa Eulália's red and white wine selection  
Water, soft drinks and national draught beer

---

// 185 € per person



## Banquet Kit WEDDING

Welcome cocktail

Menus

Buffets

Barbecues

**SUPPER**

Drinks

Add ons

Conditions





## SUPPER

### BUFFET A | 2 hours of service

Assortment of national and international cheeses  
Toasts and crackers  
Marinated olives and dried fruits  
Three types of national bread  
Butter (with salt and salt-free) and low fat margarine

### CHEF'S PASTRY SELECTION

Rice pudding  
Caramel pudding  
Egg white roulade  
Carrot roulade  
Fresh fruit salad

---

// 17 € per person







## SUPPER

BUFFET B | 2 hours of service

Smoked salmon  
Roast suckling pig with spices  
Traditional cold cuts  
Marinated olives, pickles and dried fruits  
Assortment of national and international cheeses  
Toasts and crackers  
Three types of national bread  
Butter (with salt and salt-free) and low fat margarine

### CHEF'S PASTRY SELECTION

Rice pudding  
Caramel pudding  
Egg white roulade  
Carrot roulade  
Almond tart  
Fresh fruit salad

---

// 22 € per person



## SUPPER

BUFFET C | 2 hours of service

### COLDS

Steamed shrimps with herbs  
Smoked salmon  
Stuffed crab meat on the Shell  
Roast suckling pig with spices  
Assortment of national and international cheeses  
Toasts and crackers  
Marinated olives, pickles and dried fruits

### SALADS

Rice salad with tandoori chicken and pineapple  
Pasta salad with tomato and pesto  
Roasted bell pepper salad with onion and parsley  
Carrot salad with cumin and coriander

### SAUCES AND CONDIMENTS

Lemon vinaigrette, cocktail sauce, garlic and herb mayonnaise  
Three types of national bread  
Butter (with salt and salt-free) and low fat margarine

### CHEF'S PASTRY SELECTION

Rice pudding  
Caramel pudding  
Egg white roulade  
Carrot roulade  
Almond tart  
Chocolate cake  
Fresh fruitsalad

---

// 27 € per person



## Banquet Kit **WEDDING**

Welcome cocktail

Menus

Buffets

Barbecues

Supper

**DRINKS**

Add ons

Conditions





## DRINKS

### OPEN BAR SERVICE A | 3 hours of service

Martini  
 Campari  
 National liquors  
 Gin, vodka and rum  
 Scotch whisky  
 Brandy  
 Soft drinks and beer  
 Red and white wine

---

// 50 € per person

### OPEN BAR SERVICE B | 3 hours of service

Martini  
 Campari  
 Fortified wines  
 National liquors  
 Gin, vodka and rum  
 Scotch whisky 12 years  
 Irish whisky, Bourbon e Tennessee  
 Brandy  
 Cocktails  
 Soft drinks and beer  
 Red and white wine

---

// 65 € per person





## Banquet Kit WEDDING

Welcome cocktail

Menus

Buffets

Barbecues

Supper

Drinks

**ADD ONS**





# ADD ONS

Minimum number of people: 50

## FOOD

Black pork smoked ham

---

// 600 € | unit

Black iberico pork DPO from Alentejo

---

// 1200 € | unit

Roasted pork on a spit (+/- 50Kg)

---

// 2100 € | unit

Roasted suckling pig “Bairrada”

---

// 15 € | per person

Smoked salmon mirror

---

// 10 € | per person

Sushi station

---

// 29 € | per person

Seafood table (Oysters, Mussels, Shrimp and Crab)

---

// 30 € | per person

Lobster, Blue Lobster, European spider crab, Alasca king crab e Cardinal prawn

---

Price upon request

Pasta and Risottos station

---

// 25 € | per person

Paella station

---

// 20 € | per person

Cataplana

---

// 25 € | per person

Crepes and pancakes station

---

// 20 € | per person

## KIDS MENU

Vegetable soup  
Chicken nuggets with chips  
Chocolate and vanilla ice cream

---

// 30 € | per child aged 6 to12 years old

## ADD ONS

Minimum number of people: 50

### DRINKS

#### FLAIR

---

// 200 € | flair | under the open bar value

#### SPARKLING WINE FOR CAKE

---

// 65 € | per bottle

#### WELCOME COCKTAIL

None of the cocktail items can be replaced or removed, only can be added the supplements below (valid for 1 hour)

#### White or red wine

---

// 6,00 € | per person

#### National draught beer

---

// 7,50 € | por pessoa

#### Spirits (vodka, rum, gin, whisky)

Choose 1 option

---

// 9,00 € | per person

#### Cocktails

Choose 1 option

---

// 13,00 € | per person

#### STAFF DINNER

On our restaurant with non-alcoholic drinks included

---

// 38 € | per person

#### HOUSE DJ

---

// 600 € | 4 hours

#### COLD FIRE MACHINE

Only possible outside

---

// 100 € | 1 machine

// 240 € | set of 3 machines

// 25 € | per refill

#### PLACE CARDS

---

// 1 € | per person

#### CEREMONY SET UP SEA'S LOUNGE

Bows on chairs

---

// 2,50 € | each

## ADD ONS SUPPER

*Minimum number of people: 50*

Basket of ordinary sliced bread

---

// 3 € | per person

Buffet of assortment of national and international  
Cheeses, traditional cold cuts, toasts and crackers

---

// 24 € | per person

Buffet desserts | only for option C

---

// 12 € | unit

French fries

---

// 5,50 € | per person

## T R A Y S

Mini variety of sandwiches | 20 units

---

// 50 € | each tray

Chicken wings | 25 units

---

// 50 € | each tray

Mini pizza | 20 pieces

---

// 50 € | each tray

Burguers | 20 pieces

---

// 60 € | each tray

Chicken nuggets | 25 units

---

// 50 € | each tray



## Banquet Kit WEDDING

Welcome cocktail

Menus

Buffets

Barbecues

Supper

Drinks

Add ons

**CONDITIONS**



GRANDE REAL  
SANTA EULÁLIA

RESORT & HOTEL SPA  
ALBUFEIRA

# WEDDING CONDITIONS





## CEREMONY & COCKTAIL

## DINNER & PARTY OUTSIDE THE HOTEL

### SEA'S LOUNGE

The hotel is only responsible for the food and beverage; legal parts of a wedding have to be organized by the couple / wedding planner.

Chairs with white covers included. Decoration not included.

Minimum consumption required to have the space privately for the wedding ceremony, for a maximum period of 4 hours (deductible amount in food and beverages on the wedding day)

- 3.000,00€ in April, May, June, July, August and September
- 2.000,00€ in October
- 1.500,00€ in January, February, March, November and December

Music during the ceremony, audiovisual equipment and decorations are from responsibility of the wedding planner or the couple.





## CEREMONY, COCKTAIL, DINNER & PARTY

### SEA'S LOUNGE+ LE CLUB

**Minimum consumptions** (deducted on food & beverage on wedding day).

- 16.000,00€ in May, June, July, August and September
- 10.000,00€ in October and April
- 8.500,00€ in January, February, March, November and December

// The presented values are not dependent on the number of guests

// **Maximum capacity:**

Outside: 110 guests  
Inside: 140 guests

// **Entertainment:**

Music during the ceremony, dinner and party, all audiovisual equipment and decoration at the responsibility of the wedding planner or the couple.

To use of our sound and lighting system with external DJ, the presence of Hotel's Audiovisual Technician will be required (250,00€) - extra minimum consumption.

The use or connection of any device to the venue's audiovisual system without authorization from the Hotel is not permitted.

House DJ – 600,00€ (4 hours) - extra minimum consumption

// Closing time at 03:00am

**Note:** The limit time for the party is until 3:00am, however, the hotel reserves the right to close the space earlier if consumption does not justify it.



## WEDDING KIT INCLUDES

### WEDDING NIGHT

On a standard sea view room with a possible upgrade depending on Hotel's availability

### WELCOME COCKTAIL

Standard (1 hour service)

### FLOWER CENTERPIECE

1 for each table of 10 people

### PRINTING

Menus and seating plan sent to the Hotel until 05 days prior to the event

### SPA GOLD CARD FOR 2 | valid for 1 entrance

Thalasso pool, sauna and Hamman

### DINNER

For 2 celebrating the first month or year of wedding

### DECAPÉ CHIAVARI CHAIRS

- Included for the dining area
- For the ceremony additional cost of €7,00 per chair

## MENU TASTING

We would like to inform that we only realize menu tastings in November, January and February. The food tasting is paid, 50% off the price of Menu chosen to taste (per person), if the menu is the same for all. If the couple wants different menus, the food tasting is totally paid - 100% the menu price. Menu tastings will be confirmed upon Hotel's availability.

## SOCIAL AND ENVIRONMENTAL RESPONSIBILITY

We would like to inform you that in accordance with the Social and Environmental Responsibility from Real Hotels Group, the Grande Real Santa Eulália Resort & Hotel Spa does not allow the use and /or release of:

- Sky lanterns
- Ballons (LED or helium)
- Plastic and biodegradable confetti
- Plastic petals
- Ground fireworks (hot)

So, we suggest other sustainable alternatives as:

- Bubble machine
- Cold ground firework
- Sparkles (only applicable after dinner when set up is removed)
- Colored bracelets
- LED candles / lights

## OTHER INFORMATIONS

Floral arrangements with candles and breakable materials used on dinner tables are not to be placed in the disco for the party.

## DAMAGES

The Hotel reserves the right to be compensated for any damages or losses that are caused by any guest and/or actions by guests that put its heritage at risk.

This costs will be debited to the client even if the responsible for these damages were caused by the client's guests.

The Hotel is not liable for any losses, damages or the misplacement of any items left behind by the guests during or after the event.

## INAPPROPRIATE BEHAVIOR

Wherever the behavior of the group in the Hotel is inappropriate and where it offends against normal standards of acceptable behavior or public morals, the Hotel has the right to finish the Event without notice to the client and without prejudice to any right to compensation which may exist.



## PAYMENT POLICY

Initial deposit of 1.500,00€ to reserve definitely venue  
(the first deposit is non-refundable under any circumstances).

2nd Deposit:  
50% of the total amount to be made 6 months before the date of event.

3rd Deposit:  
30% of total amount to be made 3 months before the date of event.

4<sup>th</sup> deposit:  
20% of total amount to be made 1 month before the date of event.

Notes: If deposits are not made in due time, all services booked are subject to cancellation.

## PARTIAL EVENT CANCELLATION

Non-cumulative

// Between the confirmation and 181 days before the event: 20% of the number of participants for the event may be canceled without any penalty. Any cancellation exceeding this percentage will be charged 50% of the total number of initial participants.

// Between 180 and 121 days before the event: 15% of the number of participants for the event may be canceled without any penalty. Any cancellation exceeding this percentage will be charged 75% of the total number of initial participants.

// Between 120 and 61 days before the event: 10% of the number of participants for the event may be canceled without any penalty. Any cancellation exceeding this percentage will be charged 80% of the total number of initial participants.

// Between 60 and 31 days before the event: 7.5% of the number of participants for the event may be canceled without any penalty. Any cancellation exceeding this percentage will be charged 100% of the total number of initial participants.

// Between 30 and 15 days before the event: 5% of the number of participants for the event may be canceled without any penalty. Any cancellation exceeding this percentage will be charged 100% of the total number of initial participants.



GRANDE REAL  
**SANTA EULÁLIA**

---

RESORT & HOTEL SPA  
ALBUFEIRA



GRANDE REAL SANTA EULÁLIA

---

Estrada de Albufeira - Olhos de Água | 8200-269 Albufeira – Portugal  
Tel. (+351) 289 598 000 | Fax. 289 598 001  
E-mail: [eventos.santaeulalia@realhotelsgroup.com](mailto:eventos.santaeulalia@realhotelsgroup.com)  
GPS coordinates: Latitude\_ 37° 5.357'N | Longitude\_ -8° 12.773'W