

GRANDE REAL
SANTA EULÁLIA

RESORT & HOTEL SPA
ALBUFEIRA

Merry Christmas

Festive menus 2025

menu Classic

46€
PER PERSON
MINIMUM 25 PEOPLE

STARTERS

CHOOSE 1 OPTION

MAIN COURSE

CHOOSE 1 OPTION

DESSERTS*

CHOOSE 1 OPTION

DRINKS

Sweet potato caldo verde with crispy chorizo and cornbread crumble
Roasted chestnut cream with mushrooms and fennel
Cod loin confit in olive oil, chickpeas, sautéed turnip greens, olive dust and cherry tomato
Turkey breast stuffed with chestnuts and cured ham, barley and mushrooms, sautéed winter vegetables
Carob and lemon roulade with raspberry ice cream
Toucinho do céu almond cake with orange cream and fresh fruit
Mineral waters, juices, soft drinks and beer
Selection of white and red wines from Grande Real Santa Eulália Resort & Hotel Spa

COFFEE AND TEA

*

DESSERT BUFFET

Assortment of traditional Christmas pastries
Rice pudding with cinnamon
Chocolate mousse with fleur du sel flakes
Almond roulade with egg threads
Red berry cheesecake
Fruit salad
Basket of seasonal fruit

Dessert replacement supplement **7€/PERSON**

Dessert buffet Add On **14€/PERSON**

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 289 598 000 | E eventos.santaaulalia@realhotelsgroup.com



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buffet Classic I

46€
PER PERSON
MINIMUM 50 PEOPLE

STARTERS

Mini pie of black pork with goat's cheese
Marinated mussels with Algarve chopped vegetables
Feta cheese, tomato, cucumber, black olives and red onion
Shrimp skewer with pineapple and sweet & sour sauce
Assortment of mini savoury pastries

Assortment of homemade breads: mini ciabatta, wholegrain bread and olive bread
Selection of national and international cheeses with toast and crackers
Charcuterie and regional cured sausages with seasoned olives

SALADS

Assortment of lettuces, tomato, carrot, cucumber, sweetcorn and beetroot
Dressings: Cocktail, Aioli, Vinaigrette, Caesar
Pickles and lemon

Tuna with boiled vegetables, garlic mayonnaise and boiled egg
Bulgur with roasted vegetables, spices and toasted peanuts
Soy beans with rice vinegar, mirin, carrot, cabbage, daikon and sesame

SOUP

CHOOSE 1 OPTION

Pumpkin and turmeric soup
Julienne vegetable soup with butter beans

FISH

CHOOSE 1 OPTION

Cod gratin with spinach and cornbread
Grilled swordfish and pickled carrot

MEAT

CHOOSE 1 OPTION

Turkey breast stuffed with game sausage, orange sauce and sautéed chestnuts
Roasted black pork shoulder with paprika and mustard

VEGETARIAN

CHOOSE 1 OPTION

Roasted vegetable lasagne with mozzarella
Penne with peas and pesto

SIDE DISHES

Roasted potatoes with garlic olive oil
Almond and chive rice
Sautéed vegetables with lemon and thyme



DESSERTS

CHRISTMAS DESSERT BUFFET:
Variety of traditional Christmas desserts
Rice pudding with cinnamon
Chocolate mousse with caramel and fleur du sel flakes
Almond roulade with egg threads
Red berry cheesecake
Fruit salad
Basket of seasonal fruit

DRINKS

Mineral waters, juices, soft drinks and beer
Selection of white and red wines from Grande Real Santa Eulália Resort & Hotel Spa

COFFEE AND TEA

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buffet Classic II

52€
PER PERSON
MINIMUM 50 PEOPLE

STARTERS

Tuna tataki with teriyaki, mango and lime
Smoked chicken breast with green apple and celery
Confit octopus with sweet potato
Roasted beetroot with cottage cheese, nuts, honey and orange
Assortment of mini savoury pastries

Assortment of homemade breads: mini ciabatta, wholegrain bread and olive bread
Selection of national and international cheeses with toast and crackers
Charcuterie and regional sausages with seasoned olives

SALADS

Mixed lettuces, tomato, carrot, cucumber, sweetcorn and beetroot
Dressings: Cocktail, aioli, vinaigrette and Caesar
Pickles and lemon

Shredded codfish, red onion, roasted peppers, chickpeas and coriander
Barley salad with sautéed mushrooms and fresh herbs
Duck magret with rocket, orange, walnuts and balsamic
Grilled tofu with ponzu, mango, avocado, ginger and sesame

SOUP

CHOOSE 1 OPTION

Chickpea and spinach soup
Roasted chestnut soup with hazelnuts

FISH

CHOOSE 1 OPTION

Cod loin with sautéed turnip greens and crispy onions
Seared sea bass with shrimp sauce and coriander leaves

MEAT

CHOOSE 1 OPTION

Roasted lamb with rosemary and paprika
Beef cutlets with mushroom ragout and pearl onions

VEGETARIAN

CHOOSE 1 OPTION

Noodles with vegetables and soy sauce
Pasta with green asparagus, lemon cream, sun-dried tomato and basil

SIDE DISHES

Roasted potatoes with herbs
Basmati rice with raisins
Roasted vegetables with thyme



DESSERTS

CHRISTMAS DESSERT BUFFET:
Variety of traditional Christmas desserts
Rice pudding with cinnamon
Chocolate mousse with caramel and fleur du sel flakes
Pavlova with lemon curd, red berries and toasted hazelnuts
Almond roulade with egg threads
Apple tart with cinnamon and walnuts
Fruit salad
Basket of seasonal fruit.

DRINKS

Mineral waters, juices, soft drinks and beer
Selection of white and red wines from Grande Real Santa Eulália Resort & Hotel Spa

COFFEE AND TEA

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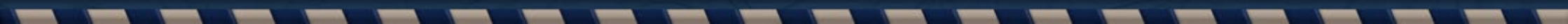
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Merry Christmas

Festive menus 2025



menu Sushi & Steakhouse

95€
PER PERSON
MINIMUM 25 PEOPLE

STARTERS

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

SIDE DISHES

Rustic fries with oregano and fleur de sel
Green salad with sprouts and lime vinaigrette
Sauces (mustard, BBQ, piri-piri)

DESSERTS

CHOOSE 1 OPTION

Caramelized apple Tarte Tatin with vanilla ice cream
Passion fruit bavarois with black sesame sorbet

& Petit Fours

ADD-ONS SUSHI

32-piece sushi platter · **43€ /person**
Miso soup · **7€ /person**
Chicken/vegetable gyoza (2 pieces) · **4€ /person**
Scallop sashimi (2 pieces) · **7€ /person**
Tuna toro sashimi (2 pieces) · **6.5€ /person**
Scallop nigiri (2 pieces) · **9.5€ /person**
Tuna toro nigiri (2 pieces) · **9€ /person**
Wagyu nigiri with gold leaf (2 pieces) · **18€ /person**
Salmon, king crab, and quail egg gunkan (2 pieces) · **24€ /person**
Toro, coastal shrimp, and kadaif gunkan (2 pieces) · **23€ /person**
Amberjack, lime, and foie gras gunkan (2 pieces) · **22€ /person**
Truffled scallop gunkan with gold leaf (2 pieces) · **22€ /person**
Wakame seaweed and sesame salad · **7€ /person**
Edamame salad with fleur de sel · **7€ /person**
Tuna tartare with sesame and quail egg · **12€ /person**
Amberjack ussuzukuri with truffled ponzu sauce · **17€ /person**

ADD-ONS STEAKHOUSE

Lamb rack 175 g · **18€ /person**
Aged veal chuleton 250 g · **34€ /person**
Aged veal Tomahawk 1.2kg · **84€ / 2 people**
Premium Wagyu 125 g · **87.5€ /person**
Basmati rice with toasted almonds · **5€ /person**
Grilled vegetable selection with pesto sauce · **5€ /person**
Gratinated potatoes with chorizo and Ilha cheese · **7.5€ /person**
Truffle linguini · **10€ /person**

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menu Gala Sushi

150€
PER PERSON
MINIMUM 25 PEOPLE

COLD STARTERS CHOOSE 1 OPTION

Tuna tartare with sesame and quail egg
Amberjack usuzukuri with truffled ponzu sauce
Salmon tartare with avocado and sesame

HOT STARTERS CHOOSE 1 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 1 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

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menu Steakhouse

140€
PER PERSON
MINIMUM 25 PEOPLE

COUVERT

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

COLD STARTERS CHOOSE 1 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 STARTERS CHOOSE 1 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)

SIDE DISHES

Rustic fries with fleur de sel and oregano
Basmati rice with toasted almonds
Green salad with sprouts, radish, and lime vinaigrette

DESSERTS CHOOSE 1 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

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buffet Standing

72€
PER PERSON
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 1 OPTION

Roasted vegetable cream
Green asparagus cream
Fish and mussel soup

VEGETARIAN

CHOOSE 1 OPTION

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

FISH

CHOOSE 1 OPTION

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

MEAT

CHOOSE 1 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

ADD-ONS FOOD STATION

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**
Cataplana · **25€ /per person**
Sushi station · **30€ /per person**
Salad station (vitamin-style) · **12€ /per person**
Burger and hot dog station · **19€ /per person**

ADD-ONS DRINK STATION

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**

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cocktail Dinatoire

75€
PER PERSON
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
Rice pudding shot
Chocolate mousse with fleur de sel
Fruit skewers

DRINKS

Mineral waters, juices, soft drinks and beer
Sparkling wine sangria
Selection of wines from Le Club Algarve
Coffee and tea



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