



MARINA  
com Noélia



Born in the heart of the Algarve, chef Noélia Jerónimo is a passionate guardian of Portuguese cuisine and a true ambassador of the flavours of her land. Over the years, his talent and dedication have been sculpted with love and respect for local ingredients, resulting in dishes that tell stories of sea and land.

This Christmas, for group dinners, Chef Noélia has prepared carefully crafted menus to provide a unique gastronomic experience. Guests will be able to enjoy a selection of dishes that showcase the best of local cuisine, perfect for celebrating special moments in good company.



## menu Soul and Tradition

**45€**  
PER PERSON  
MAXIMUM 100 PEOPLE

<b>STARTER</b>	Fish soup
<b>MAIN DISH</b>	Razor clam rice
<b>DESSERT</b>	Chocolate mousse with olive oil caramel Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
<b>DRINKS</b>	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

## menu Flavors and Memories

**55€**  
PER PERSON  
MAXIMUM 50 PEOPLE

<b>STARTER</b>	Clam and coriander soup
<b>MAIN DISH</b> CHOOSE 1 OPTION	Baked rice with octopus, lardo Sea bass rice with seaweed
<b>DESSERT</b>	Poached peach, almond and vanilla Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
<b>DRINKS</b>	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

\*One-hour welcome drink adds €8 (per person) and includes: (Flute of sparkling wine, mineral water, orange juice, Martini Bianco, Rosso, Port & Tonic, and savory appetizers).

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 913 308 129 | E [reservasnoelia@realhotelsgroup.com](mailto:reservasnoelia@realhotelsgroup.com)

## menu Love and Celebration

**65€**  
PER PERSON  
MAXIMUM 50 PEOPLE

<b>STARTERS TO SHARE</b>	Tuna tartar with papadum Ria Formosa clams
<b>FISH DISH</b>	Sea bass baked rice
<b>MEAT DISH</b>	Tornado with potato gratin and roasted vegetables
<b>DESSERT</b>	Tradicional Portuguese pudding "Abade de Priscos" Bolo Rei (traditional Portuguese cake) Rabanadas (portuguese-style French toast) Sonhos (portuguese sweet pastries) to share
<b>DRINKS</b>	Mineral waters, juices, soft drinks, beer, Marina com Noélia selection wines

### CANCELLATION TERMS AND PENALTIES:

- Cancellation up to 1 month before the event - 50% penalty of the total reservation amount
- Cancellation between 30 days and 15 days before the event - 75% penalty of the total reservation amount
- Any cancellation within 14 days prior to the event date will be charged in full

### EVENT RESERVATION AND WARRANTY:

To confirm the event, a payment of 50% of the total reservation amount, non-refundable, and the remaining payments must be made. 50% up to 14 days before the event. The final invoice will only be issued after full payment and after the event.