

**HAPPY 2024  
NEW YEAR  
2025**

UNTIL 25<sup>th</sup> NOVEMBER

**247€**

PER ADULT

FROM 26<sup>th</sup> NOVEMBER

**267 €**

PER ADULT

**// GALA DINNER  
AND PARTY  
NEW YEAR'S EVE**

**// BRUNCH 1<sup>ST</sup> JANUARY**

INFO & BOOKINGS

ALGARVE

T (+351) 289 091 300

E [book.alg@realhotelsgroup.com](mailto:book.alg@realhotelsgroup.com)

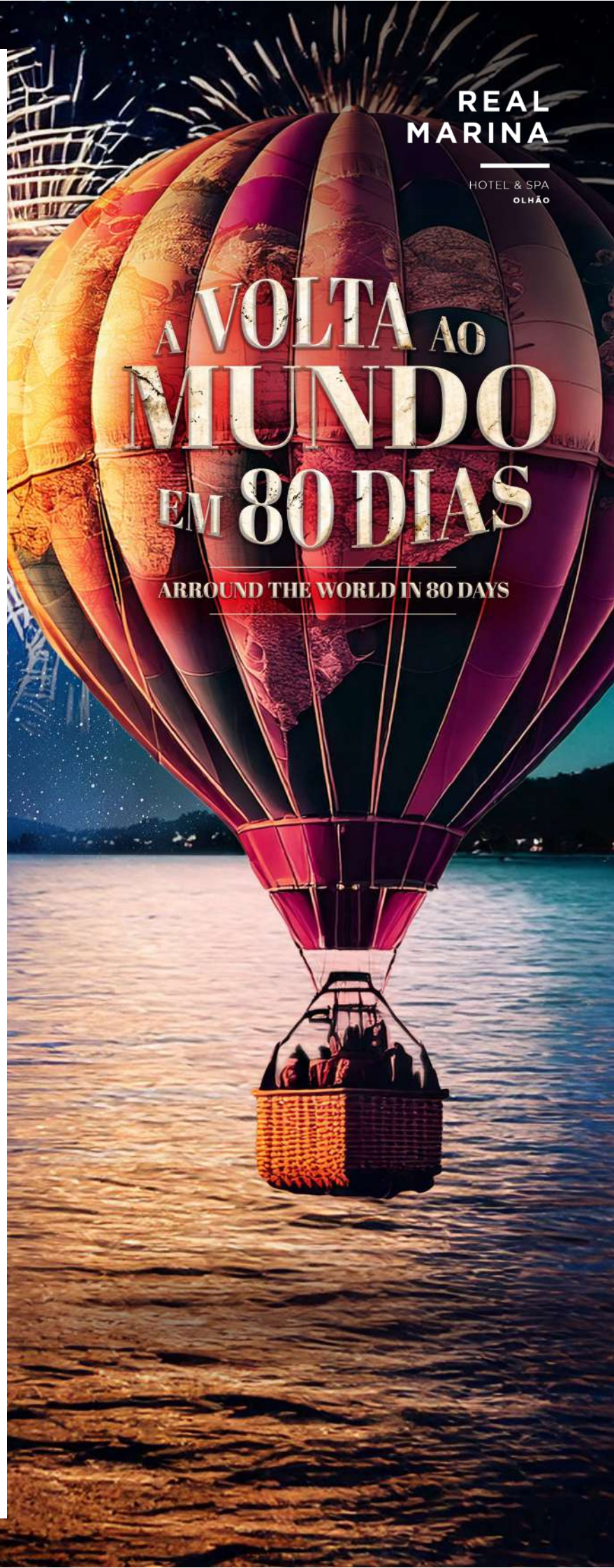
[REALHOTELSGROUP.COM](http://REALHOTELSGROUP.COM)

**REAL  
MARINA**

HOTEL & SPA  
OLHÃO

**A VOLTA AO  
MUNDO  
EM 80 DIAS**

ARROUND THE WORLD IN 80 DAYS





# HAPPY 2024 NEW 2025 YEAR

## PROGRAMME

DRESS CODE: CASUAL CHIC

### 07:30 PM

Dj Lobby | Welcome Cocktail

### 08:00 - 10:00 PM

Gala dinner with background music

### 10:00 - 10:30 PM

Musical duo with theme-related songs

### 11:00 - 11:45 PM

Live music

### 12:00 AM 1st floor

DJ | Countdown

### 12:15 PM

Live music

### 01:00 PM

DJ with open bar + Supper

## REALITO PROGRAMME\*

Children from 4 to 12 years old

08:30 - 09:00 PM · Check in

09:00 - 11:00 PM · Face painting, games and dancing

11:00 - 11:45 PM · Pinhata

11:45 PM - 12:15 AM · Kids closed

12:15 - 01:00 AM · Inflatables

\*Limited to the number of available spots

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# 31<sup>ST</sup> DECEMBER

## 07:30 PM WELCOME COCKTAIL

## 08:00 PM GALA DINNER

We start with a symphony of flavors in a panoply of alpine canapés

### IBERIA: START OF A JOURNEY

Caramelized galician scallops, wild shrimp and mango textures

### ROUGH SEA: ALONG THE COASTS OF AFRICA

Atlantic blue swordfish, Madagascar prawns, truffled pumpkin brassage

### AROUND ANTARCTICA: THE FROZEN CONTINENT

Lemon ice cream, Bairrada bubbles

### ACROSS THE AMERICAS: THROUGH URUGUAY'S LANDS

Prairie Angus Aberdeen, "à la crème" potato, our Chef's special jus

### FROM THE PACIFIC TO EUROPE: THE END OF THE JOURNEY

Chocolate with crunchy praline, coffee cream and Yuzu crumble

Coffee and petit fours

## 12:10 AM OPEN BAR

"Real Marina" selection of whiskey, rum, vodka, gin, national liqueurs, beer, soft drinks and water

## 01:00 AM SUPPER

Macanese green broth  
Mozambique steak sandwiches with "Peri-Peri" sauce  
Texas mini burgers with cheese & BBQ sauce  
Vegetable and chicken samosa with indian curry  
Wild shrimp from Senegal  
Mediterranean chicken salad

Cheese board from the old continent, homemade jams, Crackers & Co.  
New York style cheesecake  
Pasteis de Nata from Jerónimos  
Rio "Brigadeiro" cake  
Mexican churros, cocoa cream  
Caribbean Chocolate Mousse  
Fruits of the tropics

# 1<sup>ST</sup> JANUARY 12:00 - 03:00 PM BRUNCH

## BAKERY AND PASTRY

Croissants  
Custard tarts | Assortment of puff pastry  
Biscuits  
Pancakes  
Rye bread | Wholemeal bread | Bread with seeds

## CEREALS

Corn flakes | Chocapic  
Homemade granola with honey and nuts Bio

## YOGURTS

Natural yoghurt  
Yoghurt with strawberry slices  
Yogurt with pieces of peach and passion fruit

## CHEESE AND CHARCUTERIE BOARD

Brie cheese | Flemish cheese | Fresh cheese | Emmenthal cheese  
Leg ham | Turkey breast ham  
Sliced paio York | Sliced sausage

## HOTS

Scrambled eggs | Boiled eggs  
Poultry sausages | Roasted tomatoes  
Bacon | Baked beans | Sautéed mushrooms

## SALADS

Tomato, organic grated carrot, organic cucumber slices, gourmet selection of lettuces, shredded beetroot, seasonal peppers, pickles, olives from the Algarve

Niçoise salad with blackfin tuna  
Boulgour salad with roasted pumpkin and feta cheese  
Shrimp cocktail  
Sauces: tartar, cocktail, lemon wedges, classic vinaigrette, balsamic vinaigrette

## SOUP

Pumpkin cream with spinach

## MAIN DISHES

Lasagna bolognese  
Cod confit with sautéed green and Trás-os-Montes cornbread  
Roast pork tenderloin with chestnuts and port sauce  
Golden brown chicken breasts, homemade sausage crumble

## SIDE DISHES

Roasted Vegetables | Carrot rice  
Spiced potatoes

## SHOW COOKING

Risottos prepared live by the Chef

## DESSERTS

Variety of sliced fruit | Fruit salad

### Note:

We have crafted a wine pairing and a carefully curated selection of both alcoholic and non-alcoholic beverages to make your experience truly special.  
Menu subject to ingredient changes without prior notice. Possibility of shared tables.

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**NEW** 2025  
**YEAR**

# RATES AND SUPPLEMENTS

## GALA DINNER AND PARTY + BRUNCH

	Until 25 <sup>th</sup> November 2024	From 26 <sup>th</sup> November 2024
<b>ADULT RATES</b>	247 €	267 €
<b>CHILDREN RATES</b>	Until 25 <sup>th</sup> November 2024	From 26 <sup>th</sup> November 2024
Children. 0 - 5 years old	Free	Free
Children 6 - 12 years old	123 €	133,50 €

### PAYMENT POLICY:

- Payment 30% - Security deposit on Confirmation - Non-refundable
- Payment 70% - up to 15 days before check-in day - If late payment will be considered cancellation and 30% initial deposit will be charged
- Payment 100% - In case the reservation is made less than 15 days before the check-in day

### CANCELLATION POLICY:

- Cancellation up to 15 days before - 30% penalty referring to the initial deposit.
- Cancellation 14 days (inclusive) or less before check-in - 100% penalty.

### GENERAL CONDITIONS:

- Reservations subject to availability.
- Value not applied to other programmes or special offers.
- The programme can be changed without notice.
- Shared tables.

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