

REAL MARINA

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HOTEL & SPA  
OLHÃO

# Banquet Kit

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EVENTS AND CELEBRATIONS

# About US

**With a privileged view over the Ria Formosa Natural Park, one of the seven wonders of Portugal, the Real Marina Hotel & Spa is a true 5-star refuge in Olhão, which explores and showcases a different and tranquil Algarve.**

Comprised of 144 modern and sophisticated rooms and suites, all with balconies to relax in, the hotel also offers 2 restaurants and 2 bars, two outdoor swimming pools

overlooking the Ria and an indoor swimming pool, integrated into the Real Spa Therapy, our dedicated space to well-being. Just 15km from Faro Airport, the Real Marina

Hotel & Spa, offers a variety of spaces, indoors or outdoors, with fully personalized services adapted to all types of events, social or corporate.



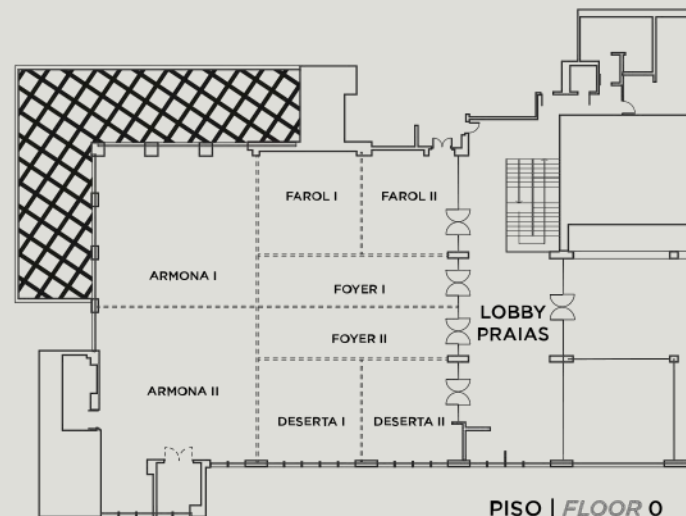
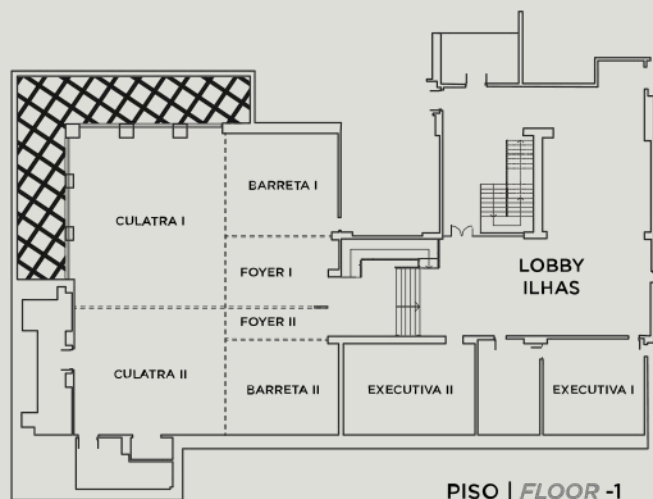
**REAL  
MARINA**

HOTEL & SPA  
OLHÃO

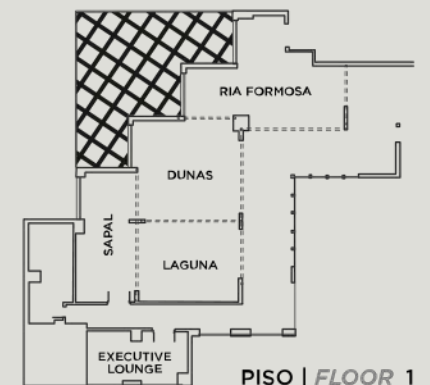
# Rooms

## VENUES

- 15 multifunctional rooms
- Maximum capacity of the largest room - 700 people/audience
- Natural light in most rooms
- Rental of audiovisual material (prices upon request)
- Wireless and broadband internet connection
- Garage with 50 spaces
- Catering service
- Decoration (prices upon request)



EXTERIOR



# Rooms

## VENUES

	ROOMS	(C x L x A) DIMENSIONS	M2	AUDIENCE	SCHOOL	U - SHAPE	RECEPTION	BANQUET	CABARET	BUFFET	UNIQUE TABLE
FLOOR 1	Dunas	7,70x7,60x2,95	59	53	27	21	-	40	18	30	18
	Sapal	9,83x4,41x2,95	43	24	21	24	-	30	12	20	18
	Laguna	6,05x7,60x2,95	46	43	27	21	-	40	18	30	18
	Executive Lounge	7,45x2,83x2,95	21	24	12	-	-	17	18	12	18
	Dunas + Laguna		93	133	84	39	-	80	36	60	42
	Dunas + Laguna + Sapal		135	-	-	-	-	100	54	90	-
FLOOR 0	Praias	22,45x25,70x3,50	577	700	360	102	-	500	192	320	132
	Armona I	11,47x11,16x3,50	128	160	90	39	-	90	36	60	30
	Armona II	11,47x11,16x3,50	128	160	90	36	-	90	36	60	30
	Armona I + II	22,45x11,16x3,50	250	320	180	54	-	200	80	160	60
	Farol I	7,40x7,63x3,50	56	50	32	18	-	40	12	20	12
	Farol II	7,40x7,11x3,50	53	45	32	18	-	40	12	20	12
	Farol I + II	7,40x14,81x3,50	109	100	72	42	-	70	36	50	30
	Armona I + Farol I & II + Foyer I	11,47x25,70x3,50	295	350	180	84	-	240	96	160	72
	Deserta I	7,32x7,63x3,50	56	40	32	18	-	40	12	20	12
	Deserta II	7,32x6,50x3,50	47	35	32	18	-	40	12	20	12
	Deserta I & II	7,32x14,60x3,50	107	100	72	42	-	80	30	50	30
	Armona II + Deserta I & II + Foyer II	11x25,70x3,50	283	350	180	84	-	240	96	160	72
	Foyer I	3,75x14,60x3,50	55	-	-	-	-	-	-	-	-
	Foyer II	3,75x14,60x3,50	55	-	-	-	-	-	-	-	-
FLOOR -1	Ilhas	22,60x19,16x3	433	500	338	78	-	280	144	240	112
	Culatra I	12,91x11,61x3	150	150	87	48	-	100	48	80	42
	Culatra II	9,61x11,61x3	111	150	108	40	-	80	36	60	30
	Barreta I	7,43x8,22x3	61	50	36	30	-	40	24	40	18
	Barreta II	7x7,87x3	55	40	27	24	-	40	24	40	18
	Foyer I	5,12x7,28x3	37	-	-	-	-	-	-	-	-
	Foyer II	12,55x7,49x3	10	-	-	-	-	-	-	-	-
	Culatra I + Barreta I + Foyer I	12,95x19,10x3	247	283	168	69	-	150	90	130	56
	Culatra II + Barreta II + Foyer II	9,64x19,10x3	184	200	120	63	-	120	78	100	56

# REAL MARINA

HOTEL & SPA  
OLHÃO

## Banquet Kit EVENTS AND CELEBRATIONS

- BREAKFAST BUFFET
- CANAPES
- SET MENUS
- STANDING BUFFET
- BUFFETS
- THEMATIC BUFFETS
- BARBECUES
- SUPPLEMENTS AND EXTRAS  
MENUS / BUFFETS
- LUNCH BOXES
- WELCOME DRINKS
- DRINKS SUPPLEMENT
- OPEN BAR





**REAL  
MARINA**

HOTEL & SPA  
OLHÃO

Banquet Kit  
**EVENTS AND  
CELEBRATIONS**

**BREAKFAST BUFFET**

- Canapes
- Set menus
- Standing buffet
- Buffets
- Thematic buffets
- Barbecues
- Supplements and extras menus / buffets
- Lunch boxes
- Welcome drinks
- Drinks supplement
- Open bar

## BREAKFAST BUFFET

*Minimum persons: 25*

### BAKERY AND PASTRY

Assortment of regional bread  
Whole grain bread  
Croissants  
Mini pastry

### JAMS AND BUTTERS

Jams and honey  
Salted and unsalted butter, margarine cream

### CEREALS

Chocolate cereals, granola and corn flakes

### YOGHURTS

Natural and flavoured

### FRUITS

Fruit salad  
Assortment of fresh fruits

### COLDS

Selection of cheese and charcuterie

### HOTS

Bacon  
Potato wedges  
Scrambled eggs  
Sausages  
Roasted tomato

### COLD DRINKS

Mineral water, skimmed milk and semi-skimmed milk  
Orange juice

### HOT DRINKS

Espresso, decaffeinated, Nescafé  
Skimmed and semi-skimmed milk, hot chocolate  
Selection of teas and infusions

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// 23,00€ per person



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Banquet Kit  
**EVENTS AND  
CELEBRATIONS**

Breakfast buffet

**CANAPES**

Set menus

Standing buffet

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar



## CANAPES

### CANAPES A

(choose a total of 3 options from our selection)

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// 9,50 € per person

### CANAPES B

(choose a total of 6 options from our selection)

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// 14,50 € per person

### CANAPES C

(choose a total of 9 options from our selection)

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// 17,00 € per person

## SELECTION FOR CHOICE

### COLD CANAPES

Buffalo mozzarella and cherry tomato kebab with pesto  
Cheese and smoked salmon vol-au-vent  
Tuna mousse on wholemeal toast  
Date wrapped in bacon  
Serra cheese and cured ham wrap

### HOT CANAPES

Mini shrimp patty with cocktail sauce  
Mini cod cake with garlic mayonnaise  
Alheira (bread and game meat traditional sausage) ball with BBQ sauce  
Goat cheese gratinated with honey on toast  
Mini vegetable samosa

### SWEET CANAPES

Algarve traditional sweets  
Mini custard cream tart  
Fig "cheese"  
Almond "cheese"  
Mini chocolate truffle



Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

**SET MENUS**

Standing buffet

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar

## SET MENUS

### MENU A

#### STARTER

(choose a soup or salad option from selection A)

#### FISH OR MEAT

(choose a fish or meat option from selection A)

#### DESSERT

(choose a dessert option from selection A)

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// 35,00 € per person

### MENU B

#### ENTRADA

(choose a soup or salad option from selection A or B)

#### PEIXE OU CARNE

(choose a fish or meat option from selection A or B)

#### SOBREMESA

(choose a dessert option from selection A or B)

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// 45,00 € per person

### MENU C

#### STARTER

(choose a soup or salad option from selection A or B)

#### FISH

(choose a fish option from selection A or B)

#### APPETIZER

Lemon sorbet with sparkling wine and mint

#### MEAT

(choose a meat option from selection A or B)

#### DESSERT

(choose a dessert option from selection A or B)

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// 49,00 € por pessoa

**SET MENUS****SELECTION FOR CHOICE A****SALADS**

Caprese salad with pine nuts and pesto  
Melon with cured ham and port wine reduction  
Shrimp cocktail with fruits  
Gratinated Chevre cheese with honey, green salad, and green apple jelly

**SOUPS**

Vegetable cream  
Courgette soup with a dash of curry  
Pumpkin soup garnished with sautéed spinach  
Cream of cauliflower soup with toasted almond crumble

**FISHES**

Golden-seared gilt-head bream fillet, sautéed peppers, and grilled potato  
Oven-baked sea bass, sautéed mussels and tomato, on a bed of roasted vegetables  
Pan-seared salmon steak, lime risotto, and sautéed mushrooms  
Grilled tuna steak, coriander onion sauce, and cheeky tomato broth

**MEATS**

Turkey roll with sausages, pumpkin purée, vegetables and Moscatel sauce  
Tuffed chicken breast with cheddar and ham, potato and vegetable gratin in the oven  
Pan-seared guinea fowl supreme, mushroom ragoût, braised potato, and red wine sauce  
Loaf of pork with herb and mustard crust, tortilla chips, vegetable tips and port wine sauce

**DESSERTS**

Strawberry tart  
Red berry cheesecake  
Duo of Algarve pies  
Carob mousse with nut crumble

**SELECTION FOR CHOICE B****SALADS**

Beef carpaccio with arugula and pesto  
Crispy shrimp on pureed peas and lettuce sprouts  
Smoked salmon puffs with artichokes and arugula  
Niçoise salad with sed tuna Tataki

**SOUPS**

Carrot cream with watercress  
Pea creamy soup with crispy ham  
Mushroom soup with cream and chives  
Tomato soup with croutons

**FISHES**

Cod loin confit in olive oil, served over mashed chickpeas and turnip greens  
Roasted sea bass with shrimp, tomato rice, and cilantro  
Atlantic John Dory fish fillet on a bed of sweet and sour vegetables and saffron sauce  
Roasted corvina slice, braised leeks, and shrimp

**MEATS**

Roasted duck breast with peppers, mushroom risotto, green asparagus, and orange sauce  
Confit duck leg, roasted vegetables, potato tortilla, and port wine and thyme sauce  
Portuguese-style ribeye steak  
Roast wild boar loin served with green asparagus risotto and red wine sauce

**DESSERTS**

Chocolate and walnut brownie with strawberries and cream ice cream  
Cheese mousse tartlet with pistachio crumble and wild berries  
Apple and red berry sablet with vanilla ice cream  
Tiramisù, chocolate ganache, and raspberry crumble

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

**STANDING BUFFET**

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar

## STANDING BUFFET

Minimum persons: 50

## FINGER FOOD BUFFET

### ENTRIES | TAPAS

Wood-fired bread with ham and Serra cheese  
Wholewheat baguette with tuna paste  
Smoked salmon wrap with lettuce and mustard sauce  
Ham and olive pizza slices  
Tuna salad  
Shrimp cocktail with fruit  
Anchovy tempura  
Breaded cuttlefish strips  
Chicken sticks  
Chicken drumstick  
Codfish cakes  
Shrimp Rissol  
Chicken pies  
Gazpacho shot  
Mini vol au vent with cream cheese and chives  
Cheddar cheese sticks  
Emmental cheese sticks  
Breadsticks

### HOT DISH

Codfish with cream and cornbread crust

### DESSERTS

Custard tart  
Chocolate truffle  
Algarve traditional almond sweet  
Red berry panna cotta  
Orange roll  
Fruit tartlets  
Condensed milk dessert  
Chocolate puffs

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// 44,00 € per person

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

**BUFFETS**

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar

## BUFFETS

Minimum persons: 40

### BUFFET A

#### MIXED SALADS

(choose 3 salads from the selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mixed lettuces  
Grated carrot  
Sliced tomato  
Cucumber slices  
Sliced peppers  
White wine vinaigrette  
Balsamic vinaigrette  
Tartar sauce  
Cocktail sauce  
Marinated olives  
Pickles  
Lemon wedges

Bread and butter basket  
Assortment of fried foods

#### SOUP

(choose an option from the selection of soups)

#### PASTA

(choose an option from the pasta selection)

#### FISH OR MEAT

(choose a fish or meat option from the selection)

#### HOT GARNISHES

Rice pilaf  
Thinly sliced potatoes with herbes de Provence  
Sautéed vegetables

#### DESSERTS

(choose 3 dessert options from the selection)

Fruit salad

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// 32,00 € per person



## BUFFETS

Minimum persons: 40

### BUFFET B

#### MIXED SALADS

(choose 4 salads from selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mixed lettuces  
Grated carrot  
Sliced tomato  
Cucumber slices  
Sliced peppers  
Marinated beetroot  
White wine vinaigrette  
Balsamic vinaigrette  
Tartar sauce  
Cocktail sauce  
Marinated olives  
Pickles  
Lemon wedges

Bread and butter basket  
Assortment of fried foods

#### COLD STARTERS

Ham bruschetta  
Stuffed mushrooms

#### SOUP

(choose an option from the selection of soups)

#### PASTA

(choose an option from the pasta selection)

#### FISH

(choose a fish option from the selection)

#### MEAT

(choose a meat option from the selection)

#### HOT GARNISHES

Rice pilaf  
Thinly sliced potatoes with herbes de Provence  
Sautéed vegetables

#### DESSERTS

(choose 4 dessert options from the selection)

Fruit salad

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// 44,00 € per person

## BUFFETS

### SELECTION FOR CHOICE

#### SALADS

Caesar salad  
Greek salad with black olives  
Bulgur salad with roasted vegetables and mint  
Quinoa salad with grilled chicken breast and old-fashioned mustard dressing  
Tuna salad with black-eyed peas and coriander  
Shrimp cocktail

#### PASTAS

Vegetarian lasagna  
Neapolitan penne and black olives  
Fusilli with mushroom sauce

#### SOUPS

Caldo verde (cabbage soup) with portuguese chorizo  
Vegetable cream  
Tomato soup with croutons

#### FISHES

Salmon steaks in the oven with fresh tomato and olives  
Onion tuna steaks  
Gratin perch tranche with sautéed spinach  
Cod with cream  
Sea bass fillet with peppers sautéed with balsamic  
John Dory with shrimp sauce

#### MEATS

Roasted pork neck with brandy and honey sauce  
Grilled chicken  
Portuguese style pork  
Turkey stroganoff  
Portuguese style steaks  
Duck rice with homemade chorizo

#### DESSERTS

Egg pudding  
Red berry cheesecake  
Chocolate mousse  
Almond quindim (a Brazilian dessert made with sugar, egg yolks, and ground almonds)  
Orange roll  
Chocolate semifreddo (a semi-frozen chocolate dessert)

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

**THEMATIC BUFFETS**

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar

## THEMATIC BUFFETS

Minimum persons: 50

### THEME OF THE SEA

#### MIXED SALADS

(choose 4 salads from selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mixed lettuces  
Grated carrot  
Sliced tomato  
Cucumber slices  
Sliced peppers  
White wine vinaigrette  
Balsamic vinaigrette  
Tartar sauce  
Cocktail sauce  
Marinated olives  
Pickles  
Lemon wedges

Bread and butter basket

#### COLD STARTERS

Boiled shrimp

#### SOUP

(choose an option from the selection of soups)

#### FISH

(choose a fish option from the selection)

#### MEAT

(choose a meat option from the selection)

#### HOT GARNISHES

Rice with Sultanas  
Thinly sliced potatoes with herbes de Provence  
Sautéed vegetables

#### DESSERT

(choose 4 dessert options from the selection)

Fruit salad

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// 60,00 € per person

SELECTION FOR CHOICE

SALADS

Whelk Salad with pickled chives  
Seafood salad  
Shrimp cocktail  
Squid salad with cucumber  
Algarve cuttlefish salad  
Octopus salad with garlic and coriander

SOUPS

Algarve fish soup  
Leek cream with shrimp  
Carrot cream soup

FISHES

Tuna medallions in onion sauce  
Salmon platter with Algarve sauce  
Oven-baked gilt-head bream with tomato and olives

MEATS

Pork with clams  
Chicken curry with shrimp  
Pork tenderloin with shrimp

DESSERTS

Cottage cheese tart  
Almond quindim  
Orange rol  
Carob mousse  
Lemon meringue pie  
Red berry cheesecake

## THEMATIC BUFFETS

Minimum persons: 50

### ITALIAN THEME

#### MIXED SALADS

(choose 4 salads from selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mixed lettuces

Grated carrot

Sliced tomato

Cucumber slices

Sliced peppers

White wine vinaigrette

Balsamic vinaigrette

Tartar sauce

Cocktail sauce

Marinated olives

Pickles

Lemon wedges

Bread and focaccia basket and butters

#### COLD STARTERS

#### PIZZA

#### SHOW-COOKING DE PASTAS E RISOTTOS

#### SOUP

(choose an option from the selection of soups)

#### FISH

(choose a fish option from the selection)

#### MEAT

(choose a meat option from the selection)

#### HOT GARNISHES

Rice with pine nuts

Thin potato slices with spices

Roasted vegetables with oregano

#### DESSERTS

(choose 4 dessert options from the selection)

Fruit salad

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// 42,00 € per person

## SELECTION FOR CHOICE

## SALADS

Beef Carpaccio with mustard sauce  
Fusilli with tomato, onion and salami  
Vegetables Gratin with Parmesan  
Panzanella  
Caprese salad  
Stuffed mushroom gratin with parmesan

## SOUPS

Minestrone soup  
Tomato cream with basil and croutons  
Pasta and bean soup

## FISHES

Salmon steaks with garlic and Neapolitan  
Putanesque perch tranche  
Sea bass fillet with peppers and parmesan

## MEATS

Beef with tomato and buffalo mozzarella  
Chicken "alla cacciatora"  
Pork Saltimbocca

## DESSERTS

Tiramisù  
Red fruit finger panna cotta  
Italian meringue tartlette  
Opera cake with raspberry  
Lemon cheesecake  
Chocolate cake with nuts



Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

Thematic buffets

**BARBECUES**

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

Open bar



## BARBECUES

Minimum persons: 50

### BARBECUE A

#### MIXED SALADS

(choose 3 salads from the selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mix lettuces  
Grated carrot  
Sliced tomato  
Cucumber slices  
Sliced peppers  
Marinated beetroot  
Marinated carrots with cumin  
White wine vinaigrette  
Balsamic vinaigrette  
Tartar sauce  
Cocktail sauce  
Marinated olives  
Pickles  
Lemon wedges

Bread and focaccia basket and butters

#### SOUP

(choose an option from the selection of soups)

#### FISH

(choose 2 fish options from the selection)

Extra fish additional cost

// 5,00 €

#### MEAT

(choose 2 meat options from the selection)

Extra meat additional cost

// 5,50 €

Extra skewers of shrimp with pineapple at an additional cost

// 5,50 €

#### HOT GARNISHES

Rice pilaf  
Thin potato slices with Herbes de Provence  
Roasted vegetables

#### DESSERTS

(choose 4 dessert options from the selection)

Fruit salad

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// 38,00 € per person

## BARBECUES

Minimum persons: 50

### BARBECUE B

#### MIXED SALADS

(choose 3 salads from the selection)

#### SIMPLE SALADS | SAUCES AND GARNISHES

Mix lettuces  
Grated carrot  
Sliced tomato  
Cucumber slices  
Sliced peppers  
Marinated beetroot  
Marinated carrots with cumin  
White wine vinaigrette  
Balsamic vinaigrette  
Tartar sauce  
Cocktail sauce  
Marinated olives  
Pickles  
Lemon wedges

Bread basket and butters

#### SOUP

(choose an option from the selection of soups)

#### FISH

(choose 3 fish options from the selection)

Extra fish additional cost

// 5,50 €

#### MEAT

(choose 3 meat options from the selection)

Extra meat additional cost

// 5,00 €

Extra skewers of shrimp with pineapple at an additional cost

// 7,00 €

#### HOT GARNISHES

Rice pilaf  
Thin potato slices with Herbes de Provence  
Roasted vegetables

#### DESSERTS

(choose 4 dessert options from the selection)

Fruit salad

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// 43,00 € per person

SELECTION FOR CHOICE

SALADS

Caesar salad  
Greek salad with black olives  
Bulgur salad with roasted vegetables and mint  
Chipped cod salad with roasted peppers  
Tuna salad with black-eyed peas and coriander  
Shrimp cocktail

PASTAS

Vegetarian lasagna  
Napolitan penne with black olive  
Farfalle with mushrooms sauce

SOUPS

Gazpacho (cold soup)  
Caldo verde (cabbage soup) with portuguese chorizo  
Vegetable cream

FISHES

Seabass  
Sea bream  
Sardines  
Tuna steaks  
Squid

MEATS

Chicken  
Lamb chops  
Barbecue sausage  
Pork medallions  
Veal steaks

DESSERTS

Coffee pudding  
Cheesecake  
Condensed milk dessert  
Chocolate truffle cake  
Orange pie  
Red berries bavaroise

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

Thematic buffets

Barbecues

**SUPPLEMENTS AND EXTRAS  
MENUS / BUFFETS**

Lunch boxes

Welcome drinks

Drinks supplement

Open bar

**SUPPLEMENTS AND EXTRAS MENUS / BUFFETS****EXTRA DISH SUPPLEMENT**

Optional in set menus / per person

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// 15,00 €

**BOILED SHRIMP**

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// 12,00 €

**DESSERT BUFFET**

(Coffee pudding, Cheesecake, Condensed milk dessert, Orange pie, Banoffee)

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// 14,00 €

**MINI SAVOURY BASKET**

Mini chicken pie | 25 units

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// 24,00 €

Mini shrimp patties | 25 units

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// 16,00 €

Mini cod cakes | 25 units

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// 16,00 €

Alheira ball | 25 units

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// 26,00 €

Mini chicken drumstick | 25 units

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// 20,00 €

**CHEESE / SAUSAGES BOARD**

1 unit cheese board, honey and biscuits | 30 pax

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// 150,00 €

1 unit sausages board and variety of breads | 30 pax

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// 130,00 €

**TAPAS ON THE TABLE**

Marinated olives

Algarve carrot

Octopus salad

Fresh cheese

Roasted traditional chorizo

Boiled shrimp

Mini codfish pies

Mini prawn patties

Cocktail sauce

Tartar sauce

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// 12,00 €

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

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Supplements and extras menus / buffets

**LUNCH BOXES**

Welcome drinks

Drinks supplement

Open bar

## LUNCH BOXES

### LUNCH BOX A

Sandwich (choose an option)  
Cakes (choose an option)  
Fruit (choose 1)  
Drink (choose an option)  
Sauces  
Mayonnaise  
Ketchup

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// 14,00 € per person

### LUNCH BOX B

Sandwich (choose an option)  
Salad (choose an option)  
Snacks (choose an option)  
Cakes (choose an option)  
Fruit (choose 1)  
Drink (choose an option)  
Sauces  
Mayonnaise  
Ketchup  
Oil  
Vinegar

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// 20,00 € per person

## SELECTION FOR CHOICE

### SANDWICH

Cheese and ham baguete  
Wholegrain tuna baguette with mayonnaise  
Mediterranean focaccia with grilled vegetables and fresh cheese  
Baguette with chicken paste, mayonnaise, lettuce, and tomato

### SALAD

Caesar salad with chicken  
Tuna salad with egg  
Greek salad with feta cheese  
Pineapple salad with shrimp and cocktail sauce

### FINGER FOOD

Mini chicken pies | 2 units  
Mini shrimp patties | 3 units  
Mini cod cakes | 3 units  
Mini chicken drumstick | 3 units

### CAKES

Rice cake  
Custard cream tart  
Apple chausson | 2 un  
Chocolate chausson | 2 pcs

### FRUIT

Banana  
Granny smith apple  
Starking apple  
Pear

### DRINK

Mineral water 0.33L  
Nectar 0.20L  
Canned Softdrink

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

**WELCOME DRINKS**

Drinks supplement

Open bar



## WELCOME DRINKS

### WELCOME DRINK A

Orange juice  
Port / sparkling wine  
Savory appetizers

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// 9,00 € | per person | 1/2 hour duration

// 13,00 € | per person | duration 1 hour

### WELCOME DRINK B

Orange juice  
Beer  
Martini  
Sparkling wine  
White / Rosé / Red wine  
Savory appetizers

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// 10,00 € | per person | 1/2 hour duration

// 13,00 € | per person | duration 1 hour

### WELCOME DRINK C

Orange juice  
Beer  
White / Red / Rosé Wine  
Gin tonic  
Sparkling wine sangria  
Savory appetizers

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// 14,00 € | per person | 1/2 hour duration

// 17,00 € | per person | duration 1 hour

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

**DRINKS SUPPLEMENTS**

Open bar

## DRINKS SUPPLEMENTS

### REAL SUPPLEMENT A

(no alcohol)

Mineral water  
Soft drinks  
Nectars  
Coffee

---

// 8,00 € per person

### REAL SUPPLEMENT B

(with alcoholic drinks)

Mineral water  
Soft drinks  
Beer  
White wine  
Red wine  
Coffee

---

// 12,00 € per person

Banquet Kit  
EVENTS AND  
CELEBRATIONS

Breakfast buffet

Canapes

Set menus

Standing buffet

Buffets

Thematic buffets

Barbecues

Supplements and extras menus / buffets

Lunch boxes

Welcome drinks

Drinks supplement

**OPEN BAR**

**OPEN BAR A**

(with alcoholic beverages)

Mineral water  
Soft drinks  
Nectars  
Beer  
National Liquors  
Rum  
Vodka  
New whiskey  
Gin

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// 23,00 € | per person | duration of one hour

// 35,00 € | per person | duration of three hours

// 19,00 € | per person | exta hour

**OPEN BAR B**

(with alcoholic beverages)

Mineral water  
Soft drinks  
Nectars  
Beer  
National Liquors  
Rum  
Vodka  
Whiskey  
Classic Mojitos & flavors  
Caipirinha / caipirosca (classic and flavors)  
Gin

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// 27,00 € | per person | duration of one hour

// 51,00 € | per person | duration of three hours

// 26,00 € | per person | exta hour

# REAL MARINA

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HOTEL & SPA  
**OLHÃO**

## W A R N I N G

The hotel reserves the right to change, upon notice, any dish from the selections presented here, to respond to the seasonality/availability of the respective products.  
Our dishes or drinks may contain nuts, seeds or traces of food that can cause allergies or food intolerance. Please inform the hotel upon confirmation of a service.

# REAL MARINA

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HOTEL & SPA  
OLHÃO

REAL MARINA HOTEL & SPA

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