

REAL MARINA

HOTEL & SPA
OLHÃO

BANQUET KIT

WEDDINGS

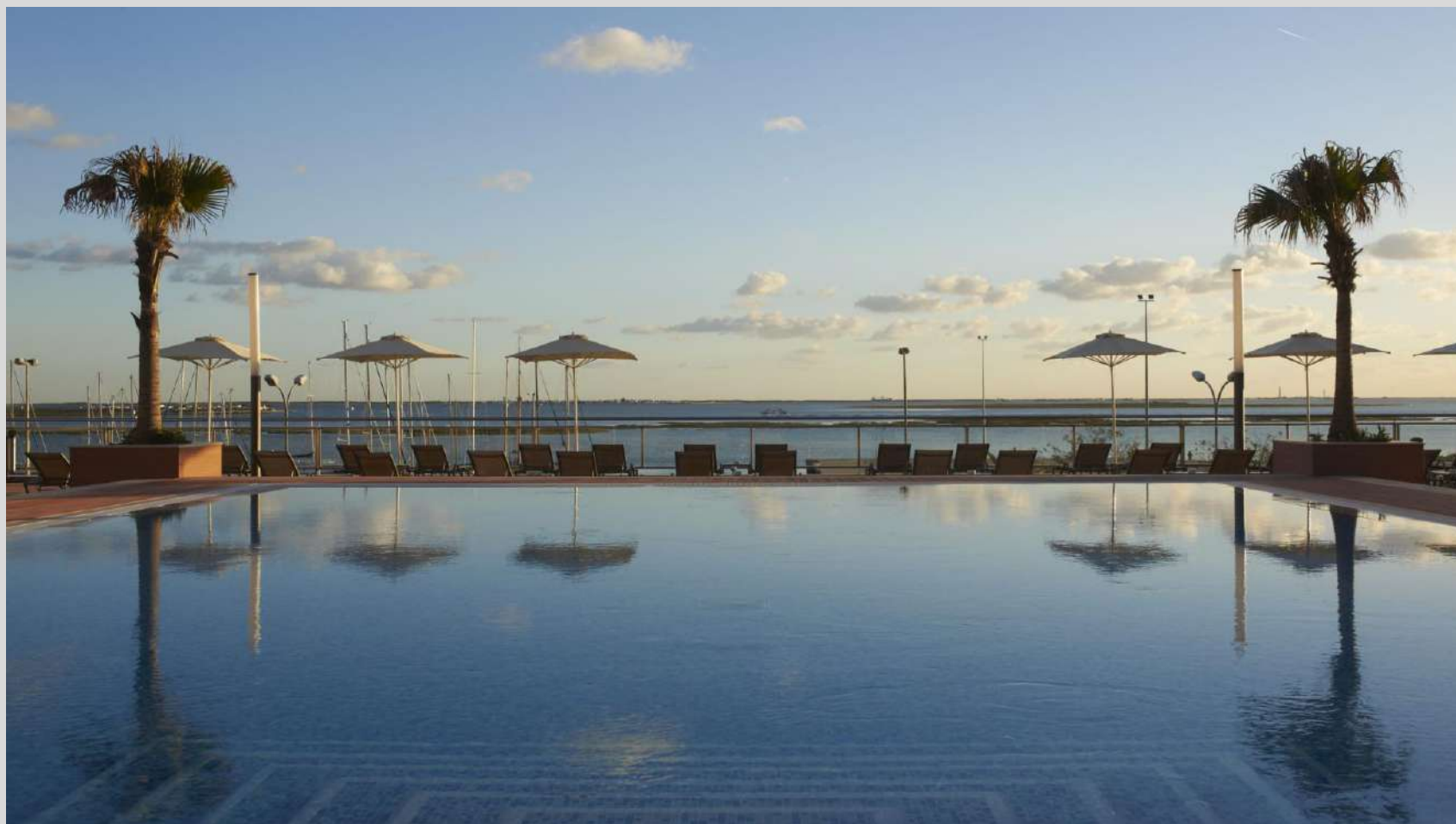


About US

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.

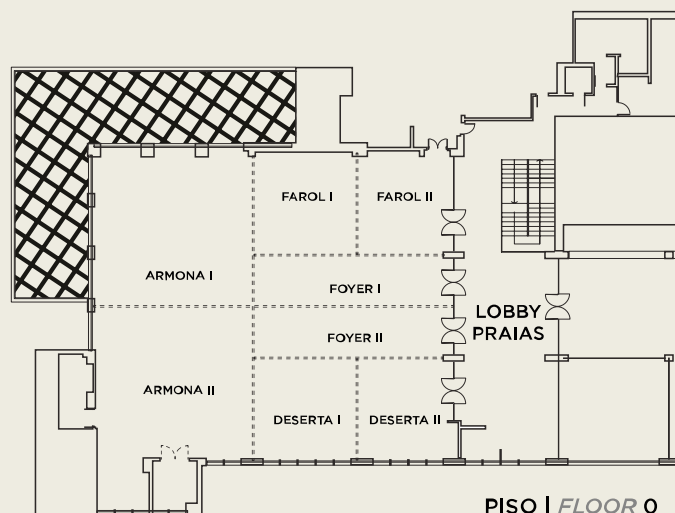
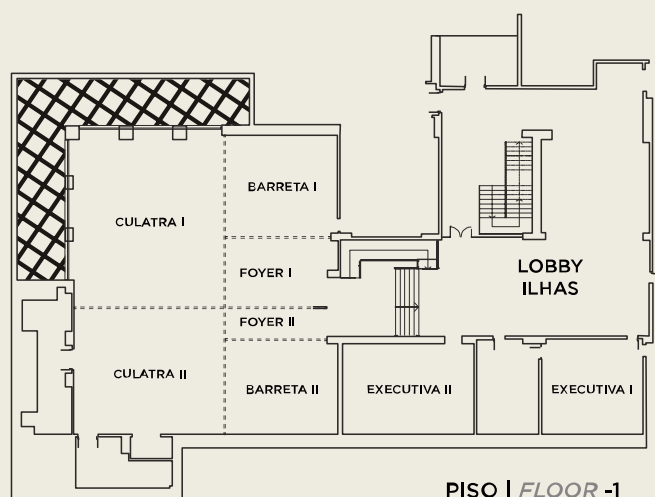


**REAL
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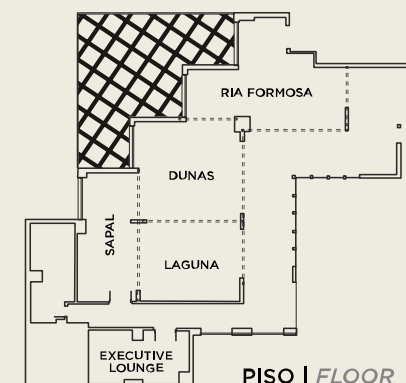
HOTEL & SPA
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VENUES

- 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



REAL
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HOTEL & SPA
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BANQUET KIT
WEDDING

MENUS
SUPPLEMENTS





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MENUS

Supplements





MENUS

MENU A

COCKTAIL

(choose 3 options of canapés from the selection)

Sparkling wine | Orange juice | Mineral water | Soft drinks

STARTER

(choose 1 option of soup or salad from the selection)

FISH OR MEAT

(choose 1 option of fish or meat from the selection)

DESSERT

(choose 1 option of dessert from the selection)

SERVED WITH

“Real Marina Selection” white and red wine, mineral water, beer and soft drinks, during the meal

DIGESTIVES | 1 hour open bar

Whisky

Port wine

National liqueurs

// 110 € per person



MENUS

MENU B

COCKTAIL

(choose 4 options of canapés from the selection)

Sparkling wine | Martinis (Rosso & Bianco)
Orange juice | Mineral water | Soft drinks

STARTER

(choose 1 option of soup or salad from the selection)

FISH

(choose 1 option of fish from the selection)

MEAT

(choose 1 option of meat from the selection)

DESSERT

(choose 1 option of dessert from the selection)

SERVED WITH

"Real Marina Selection" white and red wine, mineral water,
beer and soft drinks, during the meal

SUPPER BUFFET

Cheese platter with honey and crackers, assortment of mini fried snacks (codfish cakes, shrimp turnovers, and croquettes), sliced fruits (pineapple, melon, orange, papaya, and grapes), and traditional desserts (custard tarts, orange cake roll, coffee pudding, and banoffee)

DIGESTIVES | 1 hour open bar

Whisky
Port wine
National liqueurs

// 165 € por pessoa

MENUS

SELECTION FOR CHOICE

COLD CANAPES

Skewer of buffalo mozzarella and cherry tomato with pesto
Vol-au-vent with cheese and smoked salmon
Bacon-wrapped date
Ham and Serra cheese crepe

HOT CANAPES

Codfish cake with garlic mayonnaise
Alheira (portuguese sausage) ball with BBQ sauce
Goat cheese gratin with honey on toast
Mini vegetarian samosa

SWEET CANAPES

Mini custard tart
"Queijinho de figo" (traditional Algarve sweet)
"Queijinho de amêndoa" (traditional Algarve sweet)
Brigadeiros (Brazilian chocolate truffles)
Beef carpaccio with arugula, pesto, and shavings of Parmesan cheese

SALADS

Sesame shrimp on pea puree, crispy beetroot
Smoked salmon puff pastry, caramelized red onion, mixed greens salad with vinaigrette
Gratinated goat cheese with honey and thyme on toast, apple jelly

SOUP

Seafood cream soup with garlic toast and coriander
Algarve-style fish and seafood soup
Pea cream soup with crispy ham
Mushroom soup with cream and chives

FISH

Confit half-cured cod loin in olive oil, on crushed chickpeas and sautéed turnip tops
Sea bass with shrimp, lime risotto, and green asparagus
Gilthead seabream fillet in black olive crust, clam polenta with cilantro
Citrus-steamed sea bass slice, on a bed of braised vegetables and shrimp saffron sauce

MEAT

Braised beef tenderloin with thyme, Serra cheese gratin potatoes, glazed vegetable tips
Roasted pork loin, alheira crumble, shrimp polenta with cilantro and port wine sauce
Grilled wild boar loin, potato tortilla, sautéed vegetables, Madeira sauce with rosemary
Confit duck leg served with Portobello mushroom risotto and sweet and sour orange sauce

DESERT

Chocolate and walnut brownie with vanilla ice cream and red berries
Chocolate dome, cheese mousse, red berry crumble
Apple and forest fruit sablet, vanilla ice cream with pistachio sand
Tiramisù with chocolate ganache and strawberry jelly



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Menus

SUPPLEMENTS



CHILDREN MENU

STARTER

(choose 1 option)

Vegetable cream soup

Pumpkin cream soup

Tomato and fresh mozzarella salad

Grilled chicken salad with pineapple and sweet corn

MAIN COURSE

(choose 1 option)

Pan-seared gilthead bream fillet with rice and sautéed vegetables

Grilled beef steak with french fries and tomato salad

Pan-seared sea bass fillet with rice and vegetable salad

Breaded chicken fillet with rice and french fries

DESSERT

(choose 1 option)

Chocolate mousse

Trio of ice creams (strawberry, chocolate, and vanilla)

Cheesecake

Chocolate cake

// 20 € per children

SUPPLEMENTS

EXTRA DISH SUPPLEMENT

// 15 € | per person

BOILED SHRIMP

// 12 €

BASKETS OF MINI SNACKS

Mini chicken pies | 25 units

// 28,00 €

Mini shrimp turnovers | 25 units

// 15,00 €

Alheira balls | 25 units

// 27,00 €

Mini codfish cakes | 25 units

// 15,00 €

Mini chicken "coxinha" (brazilian traditional savory) | 25 units

// 20,00 €

CHEESE AND CHARCUTERIE BOARDS

Cheese board, honey, and crackers

// 180,00 € | 1 unit | 30 pax

Charcuterie board and variety of breads

// 135,00 € | 1 unit | 30 pax

DESSERTS BUFFET

Coffee pudding

Cheesecake

"Baba de Camelo" (portuguese dessert)

Orange rool

Banoffee pie

// 14,00 € | per person

SNACKS ON THE TABLE

Marinated olives

Algarve-style carrots

Octopus salad

Fresh cheese

Roasted homemade chorizo

Boiled shrimp

Mini codfish cakes

Mini shrimp turnovers

Cocktail sauce

Tartar sauce

// 12,00 € | per person

S U P L E M E N T S

W E D D I N G M E N U T A S T I N G | For 2 people

C A N A P E S

(choose 5 options from the selection)

S T A R T E R

(choose 2 options of soup or starter from the selection)

F I S H O R M E A T

(choose 2 options of fish or meat from the selection)

D E S S E R T

(choose 2 options of dessert from the selection)

S E R V E D W I T H

White and red wine from the Real Marina Selection

Mineral water | Soft drinks | Beer | Coffee

// 110 €

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OFFERS AND SERVICES INCLUDED

Organization and accompaniment of the event

Menus and seating plan

Room for the bride's wedding day preparations (subject to hotel availability)

Wedding night with a romantic welcome kit, access to the indoor pool, sauna, and Turkish bath

Dinner for two on the first anniversary

NOTES

External catering services are not permitted in this hotel, as all food and beverages are our sole responsibility.

We offer the possibility of preparing special menus for children or specific dietary requirements.

We provide contacts for various wedding-related services, such as music, entertainment, babysitting, invitations, decoration, and more.

Any entertainment services contracted by the client must be communicated to the hotel,

including the necessary logistics and equipment, so they can be reviewed and authorized by hotel management.

The hotel reserves the right to modify any dish in the selections presented, with prior notice, to accommodate seasonal availability of ingredients.

Our dishes and beverages may contain nuts, seeds, or traces of ingredients that could cause allergies or food intolerances.

Please inform the hotel when confirming a service.





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Av. 5 de Outubro - 8700-307 Olhão - Portugal
Tel. (+351) 289 091 300 | Fax. (+351) 289 091 301
E-mail: eventos.olhao@realhotelsgroup.com
GPS coordinates: Latitude 37° 1.436 N Longitude -7° 50.901 W

Coordination team for groups and events
Ana Soares – ana.soares@hoteisreal.com