



REAL  
PALÁCIO

HOTEL  
LISBOA

# Real Xmas

CHRISTMAS  
PARTIES 2023

# buffet Christmas Carol

**40€**  
PER PERSON\*  
MINIMUM 30 PEOPLE

## SALADS

Mix of lettuce, tomato, cucumber, corn and grated beetroot  
Selection of sauces and olive oils  
Cod fish dish with chickpeas, coriander and chopped peppers  
Couscous salad with dried tomatoes, cucumber and chopped parsley  
Arugula salad with orange, grapefruit and beetroot

## STARTERS

Olives marinated with oregano and citrus fruits  
Chef's snacks  
Ham and cream cheese wraps with arugula

## SOUP

CHOOSE 1 OPTION

Pumpkin creamy soup  
Cauliflower velvety soup  
Coriander creamy soup

## FISH

CHOOSE 1 OPTION

Red rooster fish with virgin sauce and coriander  
Velvety cod gratin with crispy onion  
Hake rolls with shrimp sauce

## MEAT

CHOOSE 1 OPTION

Roasted turkey leg with chives  
Chicken supreme with farinheira (regional smoked sausage) crumble  
Low temperature pork loin with thyme and mushrooms

## DESSERTS

Variety of traditional Christmas desserts and cakes, rice pudding, chocolate mousse, red fruit cheesecake, egg pudding, fruit salad

## DRINKS

Mineral waters, juices, soft drinks and beer  
Wine selection Hotel Real Palácio

## COFFEE & TEA

\* Wine Pairing +10€ | Wine Pairing + welcome drink +20€

Includes event organization and monitoring, Christmas decoration (tables and room), sound system (upon availability). Free parking (subject to availability). Entertainment quotations available upon an additional fee. VAT included at the current legal rate.

INFORMATION AND RESERVATIONS  
T 213 199 574 | E eventos.lisboa@realhotelsgroup.com

# buffet Nutcracker Magic

**45€**  
PER PERSON\*  
MINIMUM 30 PEOPLE

## SALADS

Mix of lettuce, tomato, cucumber, corn and grated beetroot  
Selection of sauces and olive oils  
Octopus salad with marinated potatoes and coriander  
Roasted vegetable salad with Parmesan shavings  
Chicken Caesar salad with bacon croutons and anchovies  
Cherry tomato and mozzarella pearls salad, with pesto sauce and arugula

## ENTRADAS

Olives marinated with oregano and citrus fruits  
Chef's snacks  
Smoked salmon and cream cheese wraps with arugula  
National and international cheese board, with ham and homemade jam

## SOUP

CHOOSE 1 OPTION

Green cabbage and sweet potato broth with crispy chorizo  
Pea velvety soup with bacon croutons  
Carrot creamy soup with cardamom

## FISH

CHOOSE 1 OPTION

Sea bass with clam sauce Bulhão Pato style  
Salmon slices with coconut and lime sauce  
Chipped cod with cornbread crust, garlic and coriander

## MEAT

CHOOSE 1 OPTION

Low temperature turkey loin with caramelized chestnuts  
Beef stewed in port wine with chives and mushrooms  
Pork tenderloin with chipolata

## DESSERTS

Variety of traditional Christmas desserts and cakes mini pavlova with mascarpone and red fruits, chocolate cake, vanilla panacotta, Abade de Priscos pudding, orange pie, sliced fruit

## DRINKS

Mineral waters, juices, soft drinks and beer  
Wine selection Hotel Real Palácio

## COFFEE & TEA

\* Wine Pairing +10€ | Wine Pairing + welcome drink +20€

### 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.



# menu Santa's Wonderland

**50€**  
PER PERSON

## STARTERS

CHOOSE 1 OPTION

Fish soup from our coast with shrimp, scented with coriander  
Burrata salad with caramelized nuts, raspberries and balsamic vinegar

### [ On the table ]

Cheese and ham board with homemade jam  
Chef's selection of snacks  
Chickpea salad with cod and coriander

## MAIN DISH

CHOOSE 1 OPTION

Octopus cooked at low temperature with red wine, roasted sweet potatoes and sautéed turnip greens  
Poached cod loin with mashed chickpeas and sautéed cabbage  
Beef tournedo with noisette butter, wild potatoes and wild vegetables  
Roast pork tenderloin with thyme, mushroom rice and roast pumpkin

## DESSERTS

CHOOSE 1 OPTION

Chocolate parfait with hazelnut praline  
Traditional french toasts with egg custard and vanilla and cinnamon ice cream  
Christmas Pavlova

## DRINKS

Mineral waters, juices, soft drinks and beer  
Wine selection Hotel Real Palácio

## COFFEE & TEA

\* Wine Pairing +10€ | Wine Pairing + welcome drink +20€

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# menu Blitzen Jolly Jingle

**60€**  
PER PERSON

## STARTERS

CHOOSE 1 OPTION

Fish soup from our coast with shrimp, scented with coriander  
Burrata salad with caramelized nuts, raspberries and balsamic vinegar

### [ On the table ]

Cheese and ham board with homemade jam  
Chef's selection of snacks  
Chickpea salad with cod and coriander

## FISH

CHOOSE 1 OPTION

Octopus cooked at low temperature with red wine, roasted sweet potatoes and sautéed turnip greens  
Poached cod loin with mashed chickpeas and sautéed cabbage

## MEAT

CHOOSE 1 OPTION

Beef tournedo with noisette butter, wild potatoes and wild vegetables  
Roast pork tenderloin with thyme, mushroom rice and roast pumpkin

## DESSERTS

CHOOSE 1 OPTION

Chocolate parfait with hazelnut praline  
Traditional french toasts with egg custard and vanilla and cinnamon ice cream  
Christmas Pavlova

## DRINKS

Mineral waters, juices, soft drinks and beer  
Wine selection Hotel Real Palácio

## COFFEE & TEA

\* Wine Pairing +10€ | Wine Pairing + welcome drink +20€

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# Wine Pairing

Wine pairing is an art and a science that involves combining different types of wines with specific foods to enhance the dining experience. It is important to highlight that wine pairing is a subjective matter. What may be a perfect match for one person may not suit another.

## FROM OUR STARTERS OFFER

Chickpea crumbled cod  
Octopus salad  
Various salads  
Cheese and charcuterie board  
Chef's snacks  
Ham wraps

## OUR SUGGESTION

CHOOSE 1 OPTION FOR DISH

Ameal Loureiro Green  
Sparkling wine Dona Ermelinda  
Dona Maria Rosé

## FROM OUR FISH OFFER

Rooster fish with virgin sauce and coriander  
Velvety cod gratin with crispy onion  
Hake rolls with shrimp sauce  
Red sea bass with clam sauce Bulhão Pato style  
Salmon tranche with coconut and lime sauce  
Chipped cod with cornbread crust, garlic and coriander  
Octopus cooked at low temperature  
Poached cod fillet with crushed grain

## OUR SUGGESTION

CHOOSE 1 OPTION FOR DISH

Quinta do Fidalgo Green  
Esporão Reserva White  
Luis Pato Maria Gomes White  
Dona Berta Rabigato White  
AdegaMãe Sauvignon Blanc  
Quinta dos Termos White  
Ameal Loureiro Verde  
Maçanita White  
AdegaMãe Sauvignon Blanc  
Dona Maria Viognier White  
Ribeiro Santo Encruzado White  
Dona Berta Rabigato White  
Quinta dos Termos White  
Tiago Cabaço Encruzado White  
Ribeiro Santo Encruzado White  
Dona Berta Rabigato White

## FROM OUR MEAT OFFER

Roasted turkey leg  
Chicken supreme with farinheira (smoked regional sausage) crumble  
Roast pork loin with thyme and mushrooms  
Turkey loin with chestnuts  
Veal stewed in wine with spring onions and mushrooms  
Pork tenderloin with chipolata  
Beef tournedo with noisette butter  
Roast pork tenderloin with mushrooms and roasted pumpkin

## OUR SUGGESTION

CHOOSE 1 OPTION FOR DISH

Quinta da Bageiras Tinto  
Quinta Casal Branco Tinto  
Herdade do Grous Tinto  
Quinta das Bageiras Branco  
AdegaMãe Cabernet Tinto  
Luis Pato Baga Tinto  
Quinta da Bageiras Branco  
Quinta da Chocapalha Tinto  
Piano Reserva Tinto  
Vallado Tinto  
AdegaMãe Cabernet Tinto  
Luis Pato Baga Tinto  
Piano Reserva Tinto  
Vallado Tinto  
AdegaMãe Cabernet Tinto  
Luis Pato Baga Tinto