

REAL PALÁCIO

HOTEL
LISBOA

Merry Christmas

Festive menus 2025

Christmas at Real Palácio

In the heart of Lisbon, just steps away from El Corte Inglés and Parque Eduardo VII, Hotel Real Palácio was born from the restoration of a 17th-century palace, blending history, sophistication, and exceptional service. With 147 rooms and 5 multifunctional meeting rooms, it is the perfect setting for companies looking for a distinguished space to host their Christmas celebrations.

For this festive season, we have prepared special menus for corporate lunches and dinners that combine tradition and creative gastronomy in an elegant and welcoming atmosphere. With Christmas décor, dedicated service, and a prime central location, Hotel Real Palácio is the perfect place to bring your team together and celebrate the season's spirit.



menu Christmas

58€

PER PERSON
MINIMUM 25 PEOPLE

STARTERS

CHOOSE 1 OPTION

Chestnut velouté with truffle oil and sautéed chorizo
Cream of prawn with celery, tomato and coriander
Burrata salad with caramelised nuts, raspberries and balsamic reduction

Selection of starters at the table:
Octopus salad with roasted peppers, cod cakes with tartar sauce, veal croquettes with wholegrain mustard, platter of national and international cheeses with cured ham

MAIN COURSE

CHOOSE 1 OPTION

Lagareiro-style octopus with roasted potatoes and garlic olive oil
Confit cod with rosemary, pak choi and crispy prosciutto
Seared sea bass with creamy clam rice and coriander
Beef tournedos with potato gratin and baby vegetables
Turkey breast marinated with thyme, creamy mushroom rice and grilled asparagus
Slow-roasted pork tenderloin with sweet potato purée and roasted vegetables

DESSERTS

Christmas pavlova with red berries
Chocolate, mascarpone, amaretto and coffee
Vanilla, raspberry and pistachio mille-feuille

DRINKS

Mineral water, juices, soft drinks and beer
Selection of white and red wines from Hotel Real Palácio

COFFEE AND TEA

ADD-ONS

+1 main course - 10€/PERSON





buffet Christmas I

48€

PER PERSON
MINIMUM 25 PEOPLE

SALADS

Simple: mixed lettuces, tomato, cucumber, sweetcorn and beetroot
Composed: watercress with orange, balsamic and caramelised nuts; chicken Caesar; salt cod with chickpeas and coriander; Caprese; beetroot with feta and toasted walnuts
Selection of dressings and olive oils

STARTERS

Marinated olives with oregano and citrus
Cod cakes with tartar sauce
Veal croquettes with wholegrain mustard mayo
Mini chicken pies

SOUP

CHOOSE 1 OPTION

Creamy vegetable soup with coriander oil
Velvety pea soup with crispy bacon
Caldo-Verde (traditional Portuguese cabbage soup with chorizo)

VEGETARIAN

CHOOSE 1 OPTION

Tagliatelle in tomato sauce with roasted cherry tomatoes and basil
Penne with pumpkin, mushrooms and sun-dried tomato

FISH

CHOOSE 1 OPTION

Florentine-style cod with sautéed prawns
Hake rolls with shrimp sauce
Grilled swordfish with caper and lime butter

MEAT

CHOOSE 1 OPTION

Roast pork loin with wholegrain mustard
Boneless turkey leg with apricot and thyme
Grilled chicken breast with cottage cheese and sautéed spinach

SIDE DISHES

Roast potatoes with paprika and herbs
Basmati rice
Garlic sautéed spinach

DESSERTS

Variety of traditional Christmas desserts, rice pudding, chocolate mousse, milk pudding, strawberry panna cotta, salted caramel and chocolate tartlet, orange roulade, fresh sliced fruit

DRINKS

Mineral water, juices, soft drinks and beer
Selection of white and red wines from Hotel Real Palácio

COFFEE AND TEA

buffet Christmas II

55€

PER PERSON
MINIMUM 25 PEOPLE

SALADS

Simple: mixed lettuces, tomato, cucumber, sweetcorn and beetroot
Composed: octopus with new potatoes and roasted peppers, bulgur with sun-dried tomato, cucumber and coconut shavings, rocket with duck confit and grapefruit, Caprese with basil pesto, Shrimp with papaya and yoghurt dressing
Selection of dressings and olive oils

STARTERS

Marinated olives with oregano and citrus
Veal croquettes with wholegrain mustard mayonnaise
Chicken samosas with orange mayonnaise
Platter of national and international cheeses with cured ham and homemade jam

SOUP

CHOOSE 1 OPTION

Cauliflower cream soup with toasted almonds
Sweet potato caldo verde with crispy chorizo
Roasted pumpkin cream soup with coconut milk

VEGETARIAN

CHOOSE 1 OPTION

Mushroom ravioli with soy and parmesan
Gnocchi with sun-dried tomato pesto and hazelnuts

FISH

CHOOSE 1 OPTION

Shredded cod with caramelised onion, cornbread, garlic and coriander
Seared sea bass with Bulhão Pato aromas
Grilled tuna steaks with virgin sauce

MEAT

CHOOSE 1 OPTION

Braised pork cheeks in Port wine
Carved turkey with pearl onions and caramelised chestnuts
Beef sirloin steaks with Portuguese-style sauce

SIDE DISHES

Roasted potatoes with paprika and aromatic herbs
Basmati rice
Sautéed spinach with garlic

DESSERTS

Variety of traditional Christmas desserts, Christmas log, rice pudding, Abade de Priscos pudding, Brigadeiro chocolate cake, orange roulade, strawberry cheesecake, lemon meringue tartlet and fresh sliced fruit

DRINKS

Mineral water, juices, soft drinks and beer
Selection of white and red wines from Hotel Real Palácio

COFFEE AND TEA



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

Beverage supplement

open bar I

Mineral water
Soft drinks
Fruit juice
Beer
Gin
Licor Beirão
Rum
Vodka
Young whiskey

18€ per person | 1 hour
35€ per person | 2 hours

open bar II

Mineral water
Soft drinks
Fruit juice
Beer
Gin
Licor Beirão
Rum
Vodka
Young whiskey
Cocktails

25€ per person | 1 hour
50€ per person | 2 hours



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

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 RESERVATION

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

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.

Our dishes may contain nuts, seeds, or traces of foods that can cause allergies or food intolerances. If you need information about the detailed composition of the dishes, please consult our staff before placing your order. VAT Included.