REAL
PALÁCIO

HOTEL
LISBOA

The Season to Belong

Christmas experiences
for those who celebrate differently.

Christmas at
Hotel Real Palácio

Lisbon grows, yet tradition remains.
We gather, we celebrate. It is Christmas. More than ever, we seek to belong to something greater and to create the best memories. At Hotel Real Palácio, it is no different: Christmas comes to life through unexpected moments. Write your letter.
We promise to deliver it.

Decoration options

Immersive and personalised settings, designed to transform each space into a unique, welcoming and memorable Christmas experience.

Decoration options

Classic Christmas

A classic, warm and timeless Christmas, where red and green meet natural pine, ribbons and touches of gold. A welcoming and festive setting, created for celebrating together and sharing the true spirit of Christmas.
— price upon request

White Christmas

The magic of a white Christmas, delicate and luminous. Soft tones, natural greenery and warm lighting create a setting inspired by winter landscapes, where elegance and serenity embrace every celebration.
— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Decoration options

Wonderland Christmas

Christmas opens the door to an enchanted world where magic, fantasy and imagination come to life. Red, white and gold, twinkling lights, carousels and unexpected details create an immersive setting filled with wonder.
— price upon request

Elegant Christmas

A contemporary and sophisticated take on Christmas, where black and white meet deep green and golden light. An elegant, cosmopolitan setting defined by contrast, texture and a distinctive aesthetic.
— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Activation options

Moments designed to create connection, spark surprise and leave a lasting impression. Activations that bring the spirit of Christmas to life and transform the celebration into a truly special experience.

Image is for illustrative purposes only.

Activation options

Hot Chocolate Bar

A sweet and cosy break featuring rich hot chocolate and a variety of toppings, including whipped cream, marshmallows and cinnamon. A warm moment of sharing, designed to embrace the festive spirit and make your Christmas experience even more memorable.
— price upon request

Create your Christmas Postcard

Using an interactive digital totem, guests are invited to design their own Christmas postcard, bringing to life unique messages, spontaneous illustrations and heartfelt festive wishes. A simple, fun and engaging experience that transforms every participant into the author of their own Christmas story.
— price upon request

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VAT included at the applicable rate

Activation options

The Christmas Sock Bar

Personalise your Christmas stocking and make it truly unique. At a charming festive cart, a specialist will customise each stocking on the spot using laser engraving, transforming every piece into an exclusive keepsake.
— price upon request

Santa's Post Station

For those who truly believe in the magic of Christmas. Here, guests can write their message on specially designed postcards and send it through the official Christmas mailbox, ensuring that their wishes reach their chosen recipient. The postcard will be delivered to the person or address indicated by the sender, creating a meaningful and memorable festive keepsake
— price upon request

Images are for illustrative purposes only.

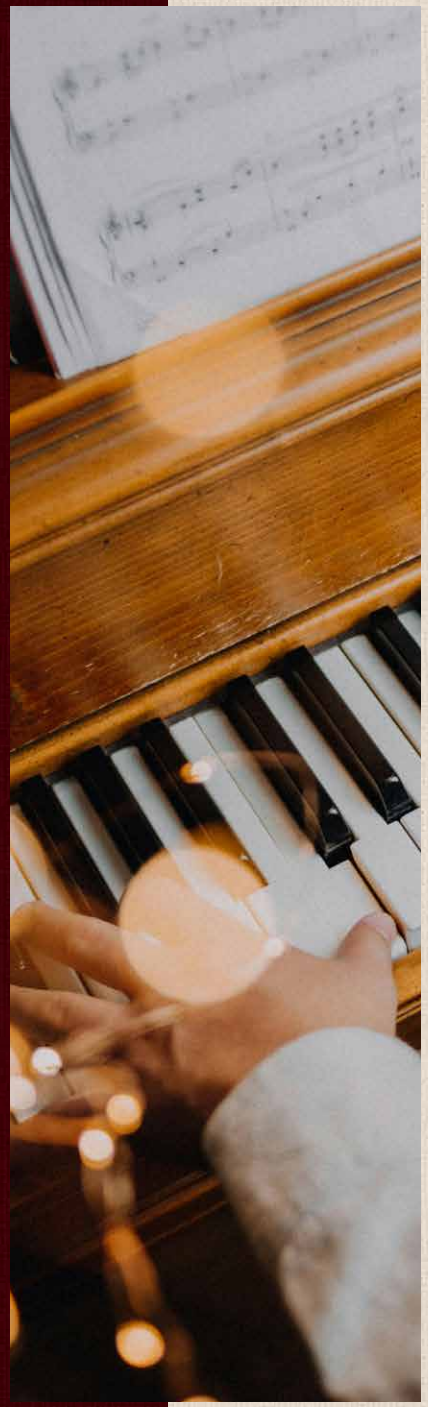
VAT included at the applicable rate

Entertainment options

Moments of entertainment and enjoyment that bring the event to life, with experiences tailored to the setting, the audience and the spirit of Christmas.

Image is for illustrative purposes only.

Entertainment options



DJ Set

Because some of the best Christmas memories begin on the dance floor.
— price upon request

Host & Live Music

A relaxed atmosphere, a host guiding the rhythm of the evening, and live music bringing people together from the first toast to the last applause.
— price upon request

Karaoke

The perfect opportunity to reveal hidden talents and create memories that last long after the celebrations are over.
— price upon request

Quiz

Why is the break room always busiest at 10 a.m.? What's the CEO's favourite colour? From the most unlikely facts to the answers everyone is convinced they know, this quiz transforms corridor conversations into a spirited competition where every point matters.
— price upon request

Bingo

Between anticipation and celebration, there is only one number. Keep an eye on your card, follow every call, and let luck do the rest. After all, it has a reserved seat at every table.
— price upon request

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VAT included at the applicable rate

HOTEL REAL PALÁCIO

Menu options

Gastronomic offerings that celebrate Christmas around the table, with menus tailored to different settings, audiences and occasions.

Classic Set menu

FROM
€ 54
PER PERSON

STARTERS
CHOOSE 1 OPTION

- Chèvre cheese with pumpkin jam, caramelised walnuts and seasonal leaves
- Fresh cod tartare with dill, pepper coulis, focaccia and seasonal leaves
- Prawn velouté infused with lemongrass, ginger, coriander and croutons
- Pumpkin velouté with fresh curd cheese and cinnamon
- Truffled leek velouté with crème fraîche and chives

MAIN COURSE
CHOOSE 1 OPTION

- Fresh cod with chickpea purée, turnip greens, pil-pil sauce, cornbread and herb crumble
- Meagre with prawn and crab orzo and seasonal greens
- Sea bass fillet with clam risotto-style rice, peas, lemon and seasonal greens
- Turkey ballotine with sweet potato purée, foie gras and dried fruits
- Port-braised beef cheek with parsnip textures and Madeira sauce
- Angus sirloin with potato gratin, grilled asparagus and green peppercorn sauce

DESSERT
CHOOSE 1 OPTION

- Crispy profiterole with gianduja
- Raspberry mille-feuille with pistachio ice cream
- Almond cake with white Port-poached pear and vanilla parfait
- Mandarin finger with ginger and coconut dacquoise

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection

COFFEE AND TEA

Signature Set menu

FROM
€ 59
PER PERSON

STARTERS
CHOOSE 1 OPTION

- Chèvre cheese with pumpkin jam, caramelised walnuts and seasonal leaves
- Fresh cod tartare with dill, pepper coulis, focaccia and seasonal leaves
- Prawn velouté infused with lemongrass, ginger, coriander and croutons
- Pumpkin velouté with fresh curd cheese and cinnamon
- Truffled leek velouté with crème fraîche and chives

MAIN COURSE
CHOOSE 2 OPTIONS

- Fresh cod with chickpea purée, turnip greens, pil-pil sauce, cornbread and herb crumble
- Meagre with prawn and crab orzo and seasonal greens
- Sea bass fillet with clam risotto-style rice, peas, lemon and seasonal greens
- Turkey ballotine with sweet potato purée, foie gras and dried fruits
- Port-braised beef cheek with parsnip textures and Madeira sauce
- Angus sirloin with potato gratin, grilled asparagus and green peppercorn sauce

DESSERT
CHOOSE 1 OPTION

- Crispy profiterole with gianduja
- Raspberry mille-feuille with pistachio ice cream
- Almond cake with white Port-poached pear and vanilla parfait
- Mandarin finger with ginger and coconut dacquoise

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection

COFFEE AND TEA

VAT included at the applicable rate

BUFFET Classic

FROM
€ 49
PER PERSON
MINIMUM 30 GUESTS

STARTERS	Sautéed pear with Port reduction, caramelised walnuts, blue cheese and rocket Salt cod with chickpeas and coriander Selection of savoury pastries Salads (Chicken Caesar, Algarve-style, German potato, Caprese) Mixed salad (lettuce, tomato, cucumber and beetroot)
SOUP CHOOSE 1 OPTION	Leek velouté with fresh cream and chives Seasonal vegetable velouté with extra virgin olive oil and chives Caldo Verde (traditional Portuguese kale soup)
FISH CHOOSE 1 OPTION	Traditional Portuguese creamy cod and prawn gratin Sea bream with fragateira sauce and mussels Pomfret with lemon and chive sauce
MEAT CHOOSE 1 OPTION	Turkey leg with onions, bacon and chestnuts Port-braised beef with cinnamon and seasonal root vegetables Chicken supreme with 'farinheira' sauce
VEGETARIAN	Potato gnocchi with gorgonzola, caramelised walnuts and tomato and mushroom sauce
ACCOMPANIMENTS CHOOSE 3 OPTIONS	Seasonal vegetables, Thai rice, Arabic rice, Oven-baked rice, potato gratin, crushed sweet potato
DESSERT	Christmas classics
DRINKS	Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection
	COFFEE AND TEA

BUFFET Signature

FROM
€ 59
PER PERSON
MINIMUM 30 GUESTS

STARTERS	Selection of national and international cheeses and cured meats Prawns with pineapple Roast suckling pig Selection of savoury pastries Salads (Octopus with roasted peppers, cucumber with grilled chicken and yoghurt dressing, German potato, Caprese) Mixed salad (lettuce, tomato, cucumber and beetroot)
SOUP CHOOSE 1 OPTION	Shellfish velouté infused with lemongrass, ginger and coriander Truffled cauliflower velouté with toasted almonds Roasted pumpkin velouté with sweet potato and cinnamon
FISH CHOOSE 1 OPTION	Fresh cod with cornbread crust, garlic and coriander Meagre with prawn and coriander sauce Sea bass with a velvety clam sauce
MEAT CHOOSE 1 OPTION	Turkey leg with onions, bacon and chestnuts Port-braised pork cheek Veal loin with Port wine sauce
VEGETARIAN	Pumpkin ravioli with caramelised onions, cream, spinach and pumpkin seeds
ACCOMPANIMENTS CHOOSE 3 OPTIONS	Seasonal vegetables, Thai rice, Arabic rice, Oven-baked rice, potato gratin, crushed sweet potato
DESSERT	Christmas classics
DRINKS	Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection
	COFFEE AND TEA

VAT included at the applicable rate

COCKTAIL
Dinnatoire

FROM
€44
PER PERSON
MINIMUM 30 GUESTS

BUTLER-PASSED DISHES

- Shellfish velouté infused with lemongrass, ginger and coriander
- Beef croquette with mustard sauce
- Baby gem lettuce with prawns, bacon, parmesan, croutons and Caesar dressing
- Fish ceviche
- Prawn gyoza with chives and ponzu sauce
- Port-braised beef with sweet potato and quince
- Fresh cod with creamy sweetcorn, clams and coriander
- Truffled mushroom orzo with cream cheese
- Abade de Priscos (traditional Portuguese egg pudding) with red berries and crumble
- Hazelnut mousse with crumble and rum-caramelised banana
- Key lime meringue tart
- Mini fruit skewer

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection

COFFEE AND TEA

MENU
Casual / Team XMAS Goal

FROM
€58
PER PERSON
MINIMUM 30 GUESTS

Celebrate Christmas at the Sports Bar, reserved exclusively for your group.

STARTERS

- Couvert
- Selection of national/international cheeses and cured meats
- Prawn fritters
- Nachos (guacamole, pico de gallo and coleslaw)
- Hand-cooked crisps
- Selection of savoury pastries
- Salt cod and chickpea salad
- German potato salad

HOT DISHES

- Mini beef burgers
- BBQ chicken wings
- Scrambled eggs with farinheira
- Portuguese-style chicken gizzards

DESSERT

- Rice pudding
- Sericaia (traditional Portuguese egg dessert)
- Abade de Priscos (traditional Portuguese egg pudding) with red berries and crumble
- Lime tart
- Brownie
- Cookies
- Sliced fresh fruit

DRINKS

Still and sparkling water, soft drinks, draft beer, red, white and rosé wines from the Real Palácio selection

COFFEE AND TEA

HOTEL REAL PALÁCIO

VAT included at the applicable rate

Beverage supplements

WELCOME DRINK
Classic

Mineral water, sparkling water, fruit juices, Port & tonic, Bellini

€10 per person | **30 minutes**
€13 per person | **1 hour**

WELCOME DRINK
Signature

Mineral water, sparkling water, fruit juices, Martini tonic, sparkling wine sangria

€14 per person | **30 minutes**
€16 per person | **1 hour**

WELCOME DRINK
Premium

Mineral water, sparkling water, fruit juices, Gin Bombay & tonic, sparkling wine, Mimosa

€19 per person | **30 minutes**
€23 per person | **1 hour**

OPEN BAR
Classic

Mineral water, sparkling water, fruit juices, soft drinks, draft beer, wine from Real Palácio Hotel selection

€14 per person | **30 minutes**
€16 per person | **1 hour**

OPEN BAR
Signature

Mineral water, sparkling water, fruit juices, soft drinks, draft beer, Bombay Sapphire, Bacardi Carta Blanca, Vodka Eristoff, Safari, Aperol Spritz

€19 per person | **30 minutes**
€24 per person | **1 hour**

OPEN BAR
Premium

Mineral water, sparkling water, fruit juices, soft drinks, draft beer, Aperol Spritz, Martini rosso, Vodka Grey Goose, Licor Beirão, Safari, Dewar's

€28 per person | **30 minutes**
€35 per person | **1 hour**

VAT included at the applicable rate

Canapés

Selection of cold, hot and sweet canapés.

3 options . **€10** per person | **30 minutes**
6 options . **€16** per person | **30 minutes**
9 options . **€24** per person | **30 minutes**

SELECTION OF YOUR CHOICE

Beef tartare with cured egg yolk
Fish ceviche with crispy corn
Prawn crostini with guacamole and chilli
Ricotta and tomato bruschetta
Caprese salad

Pumpkin velouté shot with fresh curd cheese, cinnamon and almond
Vegetable pakora with cucumber and yoghurt dip
Prawn gyoza with chives and teriyaki sauce
Flaked salt cod with creamy sweetcorn and coriander
Crispy 'farinheira' pastries
Mini beef burger in a brioche bun with homemade pickle, brie and mustard sauce

Abade de Priscos (traditional Portuguese egg pudding) with red berries and crumble

Triple chocolate cake
Matcha brownie with red berries
Lemon meringue tart
Hazelnut mousse with crumble and rum-caramelised banana
Mini fruit skewer

BOOKING TERMS AND CONDITIONS

This proposal is valid for a period of 10 days;

• The prices quoted include the exclusive use of the dining area, event planning and coordination, as well as Christmas decorative accessories on the tables;

• Please note that the price stated in this proposal is based on the requested date, number of attendees and services contracted. Should any of these elements change, Real Palácio reserves the right to review its availability and applicable rates;

• Menu options must be selected no later than 15 days prior to the event. After this deadline, the menu will be selected based on the Chef's choices;

• The menus presented may be adapted to dietary restrictions and allergies, provided these are communicated at least 15 days prior to the event;

• The meal service has a maximum duration of 3 hours. Any extension beyond this period may be subject to additional charges;

• Additional entertainment services require the booking of an open bar package for the corresponding period;

• The confirmation of specific entertainment services, including DJs, live music (covers), background music (covers), or any other services not included in the original proposal, is subject to copyright licensing requirements, namely SPA and Audiogest fees, as well as any other applicable licensing bodies. The cost of these licences varies according to the nature of the event and will be communicated in due course and included in the pro forma invoice. Payment of these fees must be made in advance; otherwise, it may not be possible to provide the planned entertainment;

• The booking of services such as themed decoration and entertainment is non commissionable;

• Entertainment proposals are available at an additional cost.

BOOKING GUARANTEE

• For confirmation of the event, a payment of 50% of the total booking value must be made and is non-refundable. The remaining 50% must be paid up to 15 days prior to the event;

• The pro forma invoice must be signed;

• The final invoice will only be issued after full payment and following the event;

CANCELLATION PERIOD AND CHARGES

• Full cancellation up to 1 month prior to the event will incur a charge of 50% of the total booking value;

• Full cancellation between 30 and 15 days prior to the event will incur a charge of 75% of the total booking value;

• Any cancellation within 14 days prior to the event date will be charged in full;

• Cancellation from the date of confirmation up to 181 days prior to the event – a reduction of up to 20% in the number of participants for meetings and F&B (Food & Beverage) services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;

• Cancellation between 180 and 121 days prior to the event – a reduction of up to 15% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;

• Cancellation between 120 and 61 days prior to the event – a reduction of up to 10% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;

• Cancellation between 60 and 31 days prior to the event – a reduction of up to 7.5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;

• Cancellation between 30 and 15 days prior to the event – a reduction of up to 5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;

• Any reduction in the number of participants made between 14 days prior to the event and the event date will be charged in full.

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

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

All images are for illustrative purposes only.

INFORMATION & BOOKING

T (+351) 213 199 500 | **E** eventos.lisboa@realhotelsgroup.com
Cost of a call to the national network