ROYAL MARINE
PRESTIGE TRIPS




CHRISTMAS 2026

# Bali 5.4

*Open Space*

Private Christmas dinners for your team on the Tagus — a luxury sailing catamaran, chef-signed menus and Lisbon lit up at dusk.

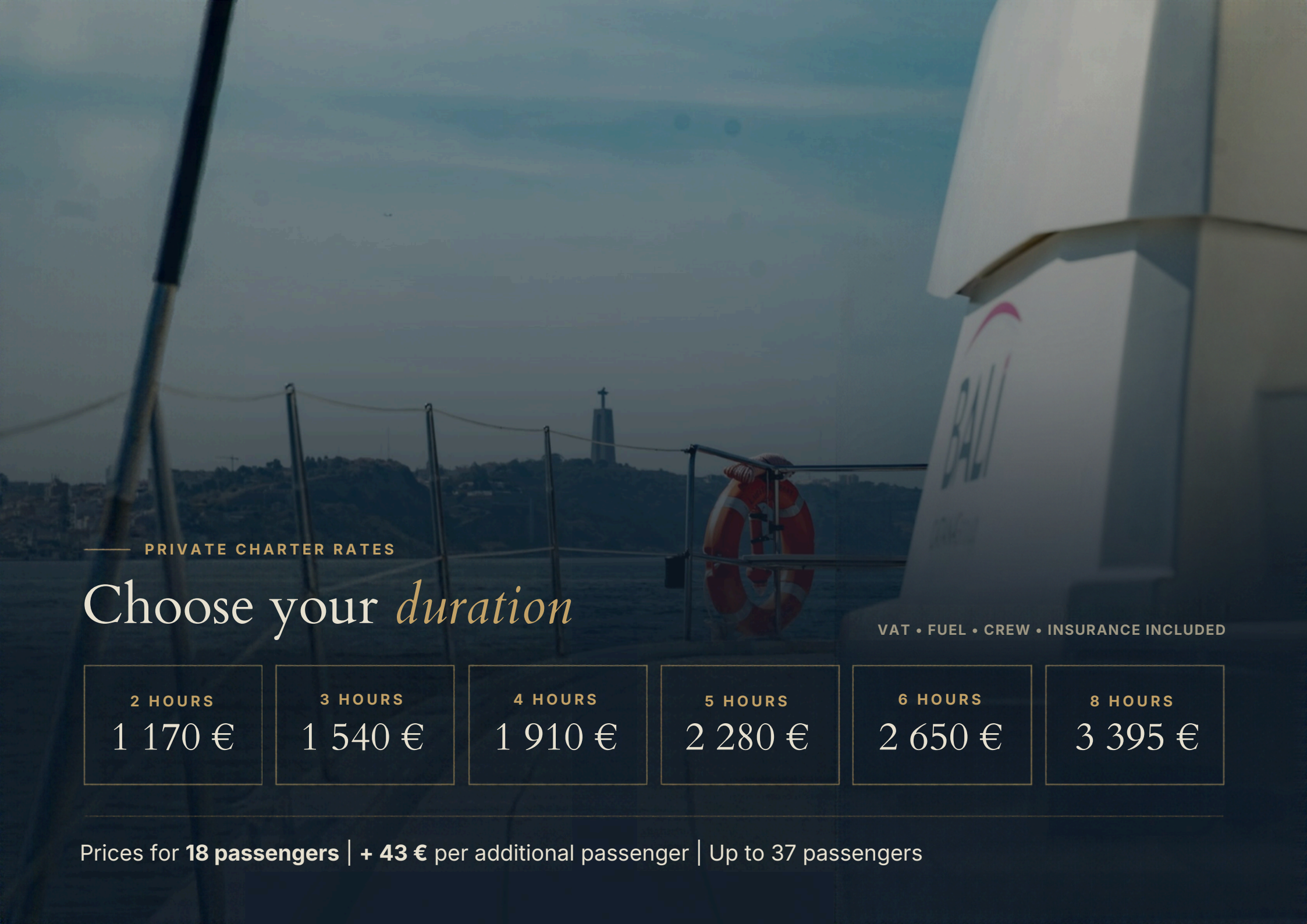
SAILING CATAMARAN · UP TO 37 PASSENGERS · PRIVATE CHARTER

PROFESSIONAL CREW
**COMFORT & SAFETY**

CHEF ON BOARD
**CHRISTMAS MENUS**

OPEN BAR
**SOFT & PREMIUM**

PERSONALISED SERVICES
**TAILOR-MADE**



PRIVATE CHARTER RATES

# Choose your *duration*

VAT • FUEL • CREW • INSURANCE INCLUDED

| 2 HOURS | 3 HOURS | 4 HOURS | 5 HOURS | 6 HOURS | 8 HOURS |
|---|---|---|---|---|---|
| 1 170 € | 1 540 € | 1 910 € | 2 280 € | 2 650 € | 3 395 € |

Prices for **18 passengers** | **+ 43 €** per additional passenger | Up to 37 passengers

CHRISTMAS MENUS

# Christmas Dinner *on the Tagus River*

75 €
PER PERSON

## Portuguese

STARTER

**Chestnut Cream with Black Pork Ham**
Chestnuts, black pork ham and thyme

MAIN COURSE

**Alentejo-Style Pork with Clams**
Pork neck, clams, pickles and olives
*Contains shellfish*

*or*

**Octopus à Lagareiro**
Octopus, potato mille-feuille and garlic olive oil
*Contains molluscs*

DESSERT

**Abade de Priscos Pudding**
Cinnamon and orange crumble
*Contains egg*

## Mediterranean

STARTER

**Ajo Blanco with Raw Tuna and Green Apple**
Almonds, garlic, tuna and apple
*Contains fish and nuts*

MAIN COURSE

**Lamb Chops**
Crushed potatoes, roasted peppers and mint

*or*

**Prawn Fideuà**
Fideuà noodles, prawns and aioli
*Contains shellfish, gluten and egg*

*or*

**Mushroom and Truffle Risotto**
*Contains lactose*

DESSERT

**Panna Cotta**
Organic Trás-os-Montes olive oil and fleur de sel
*Contains lactose*

## Italian

STARTER

**Roasted Beetroot Carpaccio**
Burrata, hazelnuts and basil pesto
*Contains lactose and nuts*

MAIN COURSE

**Veal Ossobuco**
Risotto alla Milanese
*Contains lactose and celery*

*or*

**Sea Bream and Seafood Ravioli**
Sea bream, prawns, squid and clams
*Contains gluten, lactose, nuts and shellfish*

*or*

**Pumpkin Ravioli**
Butter and crispy sage
*Contains gluten, lactose and nuts*

DESSERT

**Classic Tiramisù**
Mascarpone, espresso and cocoa
*Contains gluten*

ADD AN EXTRA MAIN COURSE FOR **+28 €** · MIN 6 GUESTS · VAT INCLUDED

CATERING & BAR SERVICE

# On board, *all year round*

## Open Bar Soft — 12.3 €

PER PERSON · PER HOUR

Beer, wine, soft drinks, coffee & water

## Open Bar Premium — 24.6 €

PER PERSON · PER HOUR

Gin, vodka, rum, beer, wine, soft drinks, coffee & water

## BBQ Menu — 51 €

PER PERSON · MIN. 4 HOURS

- Picanha, Chicken & Portuguese Sausage
- Fresh fruit, bread and salad
- Cheese & Charcuterie Board
- Hummus & Guacamole

## Sushi Menu — 51 €

PER PERSON

20 pieces of sushi

## Sushi Man — 90.5 €

PER PERSON

Sushi prepared live by a chef

## Finger Food — 28.5 €

PER PERSON

- Cheese & Charcuterie Board
- Bread & Fresh Fruit
- Hummus & Guacamole

## Finger Food Premium — 42 €

PER PERSON

- Fruit & Charcuterie Board
- Cheese, Bread & Dried Fruit Board
- Nachos with Guacamole and Hummus
- Sweet Potato Fries
- Croquettes, Rissóis & Samosas
- Flame-Grilled Chouriço
- Prego Steak Sandwich with Salad
- Pastéis de Nata
- Chocolate Cake

## Brunch on Board — 41 €

PER PERSON

- Croissants | Pastéis de Nata | Muffins
- Fresh Bread | Rustic Baguette | Biscuits
- Cheese & Charcuterie Board | Fruit
- Jam | Butter | Honey | Nutella
- Yoghurt with Granola
- Pâté with Toast
- Guacamole with Nachos
- Orange Juice | Lemonade | Coffee







CHRISTMAS ON BOARD

# Perfect for *the season*

## Christmas Decoration — 850 €

Catamaran decorated inside and out

Festive Lights · Candles · Flowers

## LIVE DJ

Ideal for party moments, with a tailor-made playlist

165€ per hour

## TEAM ACTIVITY

Games, challenges and dynamic activities that foster unity, communication and team spirit, guaranteeing moments of fun and togetherness.

From 50€ per person



OUR RECOMMENDATION

We always recommend a standing format — more fluid, with guests moving freely between the deck, the saloon and the flybridge.




BALI







