



1 DISH MENU | 63,00 € p/ pax

Welcome Drink

Red, white and rosé Versátil wine (Alentejo), National beer, Mineral water and Orange juice

Finger Food

Choose 4 options

Cold

-  Foie Grás Operas
-  Chevre spheres with golden almond
- Mini smoked salmon éclairs
- Mini stuffed crepes
- Mini garnished tortillas
-  Smoked salmon canapé with trout roe
-  Fig, chevre and thyme mini macaroons

Hot

-  Mini mushroom rissoles in mint dipp
- Cheese and ham mini puffs
-  Mini spinach croquettes in sweet chilli sauce
- Tempura shrimp
-  Mini Teriyaki Chicken Kebabs
- Chicken Mini Samosas with Curry and Horseradish Sauce
- Gratinated mini ham and cheese croques

Menu

Entrée, Main Course and Dessert

Entrée

Crab velouté with coriander petals and chives

Main Course

-  Golden bream in fennel risotto
- or
-  Pork Tenderloin, thyme, roasted pumpkin, spinach and black plum sauce

Dessert

Apple Pie with Ice Cream and Caramel Sauce

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)

This menu includes the wedding night (in a standard doble room) and 3 parking spaces**

*All prices include VAT at the legal tax rate

** Minimum of 40 pax to guarantee the offers



2 DISHES MENU | 78,00 € p/ pax

Welcome Drink

Red, white and rosé Versátil wine (Alentejo), National beer, Mineral water and Orange juice

Finger Food

Choose 4 options

Cold

-  Foie Grás Operas
-  Chevre spheres with golden almond
- Mini smoked salmon éclairs
- Mini stuffed crepes
- Mini garnished tortillas
-  Smoked salmon canapé with trout roe
-  Fig, chevre and thyme mini macaroons

Hot

-  Mini mushroom rissoles in mint dipp
- Cheese and ham mini puffs
-  Mini spinach croquettes in sweet chilli sauce
- Tempura shrimp
-  Mini Teriyaki Chicken Kebabs
- Chicken Mini Samosas with Curry and Horseradish Sauce
- Gratinated mini ham and cheese croques

Menu

Entrée, Fish Plate, Meat Plate and Dessert

Entrée

-  Crispy Chevre Cheese with Guava

Fish Plate

-   Brazed salmon in avocado, tomato, green asparagus, cucumber and coriander salad

Lemon and vodka ice cream

Meat Plate

-  Milky Veal in Mushroom Fricassee

Dessert

Lemon Merengue Pie

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)

This menu includes the wedding night (in a superior doble room) and 6 parking spaces**

*All prices include VAT at the legal tax rate

** Minimum of 40 pax to guarantee the offers



Premium MENU | 185,50 € p/ pax

Welcome Drink

Port, red, white and rosé Versátil wine (Alentejo), National beer, Giin Tonic, Mineral water and Orange juice

Finger Food

Choose 8 options

Cold

-  Foie Grás Operas
-  Chevre spheres with golden almond
- Mini smoked salmon éclairs
- Mini stuffed crepes
- Mini garnished tortillas
-  Smoked salmon canapé with trout roe
-  Fig, chevre and thyme mini macaroons

Hot

-  Mini mushroom rissoles in mint dipp
- Cheese and ham mini puffs
-  Mini spinach croquettes in sweet chilli sauce
- Tempura shrimp
-  Mini Teriyaki Chicken Kebabs
- Chicken Mini Samosas with Curry and Horseradish Sauce
- Gratinated mini ham and cheese croques

Menu

Entrée, Fish Plate, Meat Plate and Dessert

Entrée

-   Mango and Prawns Salad with Cashew

Fish Plate

-  Roasted codfish in an almond and coriander crust with sautéed cabbage sprouts

Strawberry with champagne ice cream

Meat Plate

Tenderloin with potato gratin and spinach mousse

Dessert

Three chocolates delight

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)



Desserts and Fruits Buffet

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling



Supper

Choose 5 options

Mini Pork Filet Sandwich

Mini Beef Sandwich

Mini Hot Dogs



Mini Scrambled Eggs Baguette



"Caldo verde" (Traditional Cabbage Soup)

Cordon Blue

Mini Codfish Patties

Mini Meat Croquettes

Chicken mini samosas

Open Bar (3h)

Port or Madeira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Orange Juice, Soft drinks, Mineral water

National Beer

This menu includes the wedding night (in a suite room), VIP treatment in the room – sparkling wine and laminated fruit with chocolate, Desserts and Fruits Buffet, 10 parking spaces and a 10% discount in guest accommodation**

*All prices include VAT at the legal tax rate

** Minimum of 40 pax to guarantee the offers



COMPLEMENTS

Desserts and Fruits Buffet

9€/pax

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

9€/pax

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

25€/pax

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling

*All prices include VAT at the legal tax rate



Supper

Choose 3 options | 8,00€ p/pax

Choose 5 options | 9,50€ p/pax

Mini Pork Filet Sandwich

Mini Beef Sandwich

Mini Hot Dogs

Mini Scrambled Eggs Baguette

“Caldo verde” (Traditional Cabbage Soup)

Cordon Blue

Mini Codfish Patties

Mini Meat Croquettes

Chicken mini samosas

Open Bar

34€ p/pax*

Port or Madeira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Orange Juice, Soft drinks, Mineral water

National Beer

***3 hour Service + 8,5€ p/pax p/extra hour**

*All prices include VAT at the legal tax rate



Children's Menu

15€ p/pax | | 1 Starter, 1 Main Course e 1 Dessert

Starter

Vegetable Soup

Main Course

Pasta with Bolognese Sauce

Breaded hake fillets with steamed vegetables

Breaded chicken escalope with spaghetti

Burger with french fries

Vegan Meatballs with Spaghetti and Tomato Sauce

Dessert

Fruit Salad or Portion of Fruit

Fruit Jelly

Ice Cream choice

Chocolate Mousse

Beverages

Mineral Water, Soft Drinks, Juices

Prices for children between 4 and 12 years old;

Free entry for children up to 3 years old.

*All prices include VAT at the legal tax rate



Observations

All menus include:

- Round tables for 8/12 people
- Chairs
- White and / or black napkins and towels
- Serving Set
- Waiters and bar

Extra services:

- Table centers: from € 25.00 per table center
- White chair cloths: 3€/chair
- Personalized Menu Printing - on budget request
- Invitations Printing - on budget request
- Decorations - on budget request
- Audio visual Materials - on budget request
- Animation - on budget request
- Photographer - on budget request