



WEDDING CATERING 2023

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# THE QUINTA PACKAGE



As this is a very special day for you, we want to do all in our power to make your dreams come true. That is why we aim to be as flexible and accommodating as possible in creating a magical atmosphere for your event.

Bon Bon Catering has been our exclusive partner for many years, and privately we have been clients at their restaurants even longer, so it's fair to say that they have convinced us of the quality they provide.

All the dishes are prepared with locally sourced ingredients and the meals can be tailored to any specialist dietary requirements.



To make it easier for you to build up your perfect wedding menu, we came up with the basic starting package, where each element can be separately upgraded according to your wishes.

The Quinta Package is priced at €139 per person and includes:

- Reception Canapés
- Reception Drinks
- BBQ Dinner
- Dessert
- Drinks to accompany dinner
- Open Bar after the dinner
- Exclusive use of the selected venue during the event

The following pages outline what is included in each position, as well as all the upgrade possibilities you can choose from.

# RECEPTION DRINKS



## QUINTA PACKAGE DRINKS

On arrival:	Fruit punch and water
Cocktail after ceremony:	White sangria or sparkling wine
Duration:	1 hour



## SILVER DRINKS UPGRADE

+ €5,50

On arrival:	Fruit punch and water
Cocktail after ceremony:	White sangria or sparkling wine
Drinks from the bar:	White sangria, beer, white wine, water, juice and soft drinks
Duration:	1,5 hours

## GOLD DRINKS UPGRADE

+ €8,25

On arrival:	Fruit punch and water
Cocktail after ceremony:	White sangria or sparkling wine
Drinks from the bar:	White sangria, beer, white wine, water, juice and soft drinks
Duration:	2 hours

# RECEPTION CANAPÉS



## QUINTA PACKAGE CANAPÉS

2 appetizers per person:

- Marinated salmon tartar
- Dry-cured ham with mango
- Marinated olives and roasted almonds



## SILVER CANAPÉS UPGRADE

+ €2,75

3 appetizers per person:

- Marinated salmon tartar
- Dry-cured ham with mango
- Mini chicken kebabs with sweet & sour sauce
- Marinated olives and roasted almonds

## GOLD CANAPÉS UPGRADE

+ €4,95

5 appetizers per person:

- Marinated salmon tartar
- Dry-cured ham with mango
- Mini chicken kebabs with sweet & sour sauce
- Gazpacho shots
- Dates stuffed with blue cheese in bacon
- Marinated olives and roasted almonds

# MEAL PACKAGE



## QUINTA PACKAGE BUFFET DINNER

- Couvert:** Bread, butter, olives & tuna mousse
- Warm:**
- Chicken piri piri Algarvian-style
  - Homemade beef burgers
  - Spicy sausages
  - Garlic & rosemary potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce



### BUFFET DINNER - "SYRAH" + €2,75

- Couvert:** Bread, butter, olives & tuna mousse
- Warm:**
- Chicken piri-piri Algarvian-style
  - Roasted pork loin with plum sauce
  - Homemade beef burgers
  - Garlic & rosemary potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce

### BUFFET DINNER - "VIOGNIER" + €8,25

- Couvert:** Bread, butter, olives & tuna mousse
- Warm:**
- Whole leg of pork with honey & thyme sauce
  - Vegetable stuffed chicken breast in bacon
  - Portuguese-style Sea bass
  - Dauphinoise potatoes
- Cold:**
- Tomato & onion salad
  - Couscous salad
  - Green salad with goat's cheese, mango & walnuts
  - Celery & apple salad

# MEAL PACKAGE



## BUFFET DINNER "CASTELÃO" + €8,25

- Couvert:** Bread, butter and olives
- Warm:**
- Chicken skewers with bacon, chorizo, peppers & onion from the grill
  - Marinated pork steaks from the grill
  - Lamb stew
  - Garlic & rosemary potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce

## BUFFET DINNER "TRINCADEIRA" + €10,45

- Couvert:** Bread, butter and olives
- Warm:**
- Chicken skewers with bacon, chorizo, peppers & onion from the grill
  - Sirloin steaks with garlic butter
  - Marinated pork steaks from the grill
  - Homemade beef burgers from the grill
  - Garlic & rosemary potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce



## BUFFET DINNER "ALVARINHO" + €13,75

- Couvert:** Bread, butter, olives & tuna mousse
- Warm:**
- Whole leg of pork with honey & thyme sauce
  - Sirloin steaks with garlic butter
  - Lamb stew
  - Portuguese-style sea bass
  - Dauphinoise potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce

## BUFFET DINNER "VERDELHO" + €14,30

- Couvert:** Bread, butter and olives
- Warm:**
- Chicken skewers with bacon, chorizo, peppers & onion from the grill
  - Sirloin steaks with garlic butter
  - Portuguese-style sea bass
  - King prawns with garlic & piri-piri
  - Garlic & rosemary potatoes
- Cold:**
- Algarvian salad
  - Tomato & onion salad
  - Spinach salad with mango & walnuts
  - Couscous salad
  - BBQ, garlic & tartar sauce

# MEAL PACKAGE



## SEATED DINNER

+ €13,75

A seated dinner includes a cold starter of your choice + a standard main course. Choice of options and upgrade possibilities are listed below.

- Cold starter:
- Home-marinated salmon with honey and mustard dressing
  - Salmon trilogy: marinated, smoked and tataki
  - Prawn salad with avocado, pineapple, peppers and pink pepper dressing
  - Smoked duck breast on spinach salad with mango and tangerine dressing
  - Beef carpaccio with pine nuts, rocket and mustard dressing
  - Tomato salad with 'mozzarella di bufala' and pesto dressing
  - Dry-cured ham with melon
  - Home-made chicken liver paté with fig dressing
  - Vitello tonnato
- Warm starter:
- King prawns with garlic and piri piri + €4,95
  - Atlantic sea scallops with turnip mash and champagne sauce + €4,95
  - Apple fritter with goat's cheese, honey and balsamic dressing + €3,85
- Main course:
- Pork loin stuffed with plums with honey & thyme sauce  
or
- Vegetable stuffed chicken breast with Mediterranean sauce + €3,30
  - Braised duck leg with 'Licor Beirão' sauce + €3,30
  - Black pig braised with plums & moscatel wine + €3,30
  - Duet of pork fillet and braised black big with moscatel sauce + €3,30
  - Lamb shank mediterranean style + €4,95
  - Sea bass fillet with herb dressing + €5,50
  - Sea bream fillet with champagne sauce + €5,50
  - King prawns with garlic and piri piri + €8,25
  - Fillet steak with mushrooms and truffle sauce + €8,25
  - Rack of lamb with rosemary sauce + €10,45
- (all dishes are served with fresh vegetables and potato side dish)



# DESSERT PACKAGE



## QUINTA PACKAGE DESSERT

- Fresh fruit salad with vanilla ice cream



## SILVER DESSERT UPGARDE OPTIONS

- Crème brûlée with raspberry sorbet + €2,75
- Strawberries with mascarpone cream + €2,75
- Crêpe Suzette with vanilla ice cream + €2,75
- Strawberry cheesecake with mango sorbet + €2,75
- Eton mess + €2,75

## GOLD DESSERT UPGRADE OPTIONS

- Crêpe with caramelized strawberries and vanilla ice cream + €4,40
- Chocolate trilogy: mousse, fondant and ice cream + €4,40
- Trilogy of crème brûlée, chocolate mousse and 'pastel de nata' + €4,40
- Cheese board + €4,40



## TEA & COFFEE BUFFET

+ €2,50



# DRINKS PACKAGE

(to accompany the meal)



## QUINTA PACKAGE DRINKS

- Selecta white
- Selecta rosé
- Selecta red
- Beer
- Soft drinks
- Water



## SILVER DRINKS UPGRADE

+ €4,40

- DUO white
- DUO rosé
- DUO red
- Beer
- Soft drinks
- Water

## GOLD DRINKS UPGRADE

+ €8,80

- Grace Vineyard white
- Primeira Selecção rosé
- Grace Vineyard red
- Beer
- Soft drinks
- Water

# OPEN BAR AFTER DINNER



## QUINTA PACKAGE OPEN BAR (2 hours)

- Selecta white
- Selecta rosé
- Selecta red
- Beer
- Soft drinks
- Water



### SILVER OPEN BAR UPGRADE

+ €3,85

Upgrade the wines to the Silver range  
(DUO white, DUO red, DUO rosé)

### GOLD OPEN BAR UPGRADE

+ €8,25

Upgrade the wines to the Gold range  
(Grace Vineyard white, Grace Vineyard red, Primeira Seleção rosé)

### UPGRADE TO INCLUDE SPIRITS

+ €5,50

- Gin
- Whisky
- Rum
- Vodka

### EXTEND STANDARD OPEN BAR BY 1 HOUR

+ €5,50

### EXTEND OPEN BAR WITH SPIRITS BY 1 HOUR

+ €8,25

# LATE-NIGHT SNACK



## OPTIONS

- Pizza slices (2 per person) €4,15
- Bifanas (roast pork-loin prepared with garlic and mustard in a bun) €4,15
- Hot dog with relishes €4,95
- Beef burgers with relishes €4,95
- Spicy chicken wings, sausages & rolls €4,95
- Chicken skewers with peanut sauce or sweet & sour sauce and rolls €4,95
- Cheese tower served with grapes, crackers & toast €4,95



# CHILDREN



Children under the age of 4 are not charged at weddings.

Children from 4 to 10 have the choice of whether to select an adult package with 50% discount or to opt for the Children's Menu outlined below.



## FOOD

€18,15

Choice of starter:

- Fruit salad
- Tomato soup
- Vegetable soup

Choice of main course:

- Chicken nuggets or chicken breast
- Fish fingers or fish fillet
- Sausages

All served with vegetables and chips

Dessert:

- Ice cream

## DRINKS

€11,00

- Soft drinks
- Juices
- Water



## PRICES INCLUDE

- VAT at legal rate
- Table linen, cutlery, dishware, glasses
- 8 hours of service (from estimated arrival time) until midnight (supplementary service hours will be charged at €15 per hour / per staff member)
- Menu tasting for 2 people (day and time to be confirmed after event booking confirmation)
- All prices above are valid for a minimum of 40 guests (price on request for groups of less than 40 guests)
- Quinta dos Vales reserves its right of adjusting the final prices, should the inflation is higher than the predicted 10%

## VENUE

We have two venues suitable for weddings, which may also be combined, subject to availability:

- Panoramic Terrace
- Sculpture Garden

## HYGIENE & FOOD SAFETY

Due to strict policies we cannot allow the entrance of food and beverages not provided by our caterer

## NOISE LICENSES

Our noise & music licenses allow events to run until 2am

## PAYMENT CONDITIONS

- 30% deposit upon booking
- 50% 90 days prior to service
- Remaining balance 15 days prior to service
- Other services not included in the initial quotation will be charged at the end of the event.

If payment is not made within the mentioned deadlines Quinta dos Vales reserves the right to cancel the service

## DISCOUNTS

- Day of the week: For couples interested in hosting their wedding on any day apart from Saturday we can offer a discount of €10 per person