



QUINTA<sup>DA</sup>VALES  
WINE ESTATE

events  
catering  
2024



## CATERING

Any event held at Quinta dos Vales, whether it be a corporate gala dinner or classic degustation lunch, should be accompanied by a fabulous culinary experience. We offer a range of options to suit all occasions.

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. It's as simple as choosing the right combination for your event.

And in addition to the wonderful menus we suggest, all prices include venue usage for the duration of the event (see Terms & Conditions).



# BASE MENU

## QUINTA MENU - BBQ

€47,00 p.p.

Package includes:

**Chicken piri-iri Algarvian-style  
Homemade beef burgers  
Spicy sausages  
Garlic & rosemary potatoes**

**Selecta white, Selecta rosé, Selecta red  
Beer, Soft drinks, Water**

(minimum of 40 people)

## QUINTA MENU - BUFFET

€50,00 p.p.

Package includes:

**Chicken piri-iri Algarvian style  
Roasted pork loin with plum sauce  
Homemade beef burgers  
Garlic & rosemary potatoes**

**Selecta white, Selecta rosé, Selecta red  
Beer, Soft drinks, Water**

(minimum of 40 people)

## QUINTA MENU - SEATED

€54,00 p.p.

Package includes:

**Couvert: Bread, butter and olives  
Starter: Home marinated salmon with mustard  
and dill dressing  
Main course: Black pig braised with plums  
Dauphinoise potatoes, Fresh vegetables  
Dessert: Crème brûlée with raspberry sorbet**

**Selecta white, Selecta rosé, Selecta red  
Beer, Soft drinks, Water**

(minimum of 15 people)

All menus are served with:

**Algarvian salad, Tomato & Onion  
Salad, Spinach Salad with Mango  
& Walnuts, Couscous Salad, Bread,  
Butter, Olives & Tuna Mousse**



# BARBECUE

Upgrade

## CASTELÃO

+ €6,00 p.p.

Upgrade includes:

Chicken skewers with bacon, chorizo,  
peppers & onion  
Marinated pork steaks  
Lamb chops  
Garlic & rosemary potatoes

## TRINCADEIRA

+ €9,75 p.p.

Upgrade includes:

Chicken skewers with bacon, chorizo,  
peppers & onion  
Sirloin steaks with garlic butter  
Marinated pork steaks  
Homemade beef burgers  
Garlic & rosemary potatoes

## VERDELHO

+ €14,25 p.p.

Upgrade includes:

Sirloin steaks with garlic butter  
Portuguese-style sea bass  
King prawns with garlic & piri-piri  
Garlic & rosemary potatoes

All barbecues are served with: **Algarvian salad, Tomato & Onion Salad, Spinach Salad with Mango & Walnuts, Couscous Salad, Bread, Butter, Olives & Tuna Mousse**



# BUFFET

Upgrade

## VIOGNIER

+ €2,50 p.p.

Upgrade includes:

Whole leg of pork with honey & thyme sauce  
Vegetable stuffed chicken breast in bacon  
Portuguese-style sea bass  
Dauphinoise potatoes

## ALVARINHO

+ €8,50 p.p.

Upgrade includes:

Whole leg of pork with honey & thyme sauce  
Sirloin steaks with garlic butter  
Lamb stew  
Portuguese-style sea bass  
Dauphinoise potatoes

All buffets are served with: **Algarvian salad, Tomato & Onion Salad, Spinach Salad with Mango & Walnuts, Couscous Salad, Bread, Butter, Olives & Tuna Mousse**



# SET MENU

Upgrade

## PREMIUM

+ €3,75 p.p.

Couvert: Bread, butter and olives  
Starter: Duet of salmon carpaccio & smoked salmon  
Main course: Beef braised with mediterranean herbs  
Dauphinoise potatoes  
Fresh vegetables  
Dessert: Almond tart with vanilla ice cream

## DELUXE

+ €9,75 p.p.

Couvert: Bread, butter and olives  
Starter: Composition of: Smoked salmon, King prawn  
Gazpacho shot, Tuna tataki  
Main course: Duet of pork fillet & braised black pig, Moscatel sauce, Potato gratin, Fresh vegetables  
Dessert: Strawberries with vanilla ice cream

## GRACE

+ €12,00 p.p.

Couvert: Bread, butter and olives  
Starter: Composition of: King prawn & tuna tataki, Salmon carpaccio, Chicken liver paté, Dry-cured ham, Smoked duck breast  
Main course: Lamb shank with thyme sauce, Potato gratin, Fresh vegetables  
Dessert: Composition of: Crème brûlée, Chocolate mousse, Fresh strawberries, Almond tart, Raspberry sorbet

# DESSERTS

(add-ons for BBQ and Buffet Menus)

## BRONZE

Fresh fruit salad with vanilla ice cream

€6,00 p.p.

Almond tart with vanilla ice cream

€6,50 p.p.

Eton mess

€6,50 p.p.

Cheese board

€6,50 p.p.

## SILVER

Strawberry cheesecake with raspberry sorbet

€7,75 p.p.

Crème brûlée with raspberry sorbet

€7,75 p.p.

Crêpe Suzette with vanilla ice cream

€9,00 p.p.

Crêpe with caramelized strawberries  
& vanilla ice cream

€9,00 p.p.

## GOLD

Chocolate trilogy: mousse, fondant and ice cream

€10,75 p.p.

Trilogy of crème brûlée, chocolate mousse  
& pastel de nata

€10,75 p.p.

## EXTRAS

Tea & Coffee buffet

€3,00 p.p.



# DRINKS PACKAGE

upgrade

## SILVER

+ €4,75 p.p.

Silver package includes:

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

## GOLD

+ €9,75 p.p.

Gold package includes:

**Grace Vineyard white**  
**DUO rosé**  
**Grace Vineyard red**  
**Beer**  
**Soft drinks**  
**Water**



# OPEN BAR

(after dinner)

## OPEN BAR

€18,75 p.p.

Open bar for 2 hours:

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

## UPGRADE

+ €4,25 p.p.

**SILVER** open bar upgrade:

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

## UPGRADE

+ €9,00 p.p.

**GOLD** open bar upgrade:

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

## UPGRADE

+ €6,00 p.p.

**SPIRITS** open bar upgrade:

Upgrade to include spirits: Gin, Whisky, Rum, Vodka

Extend standard open bar by 1 hour: + €6,00 p.p.

Extend open bar with spirits by 1 hour: + €9,00 p.p.



# KIDS MENU

## MENU

€21,25 p.p.

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

€6,00 p.p.

Drinks:

Soft drinks  
Juices  
Water

Children under the age of 4 are not charged. 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 above.



## TERMS & CONDITIONS

### Prices include:

- VAT at legal rate
- Table linen, cutlery, dishware, glasses
- Service

### Venue charge:

For venue usage during the duration of the event, a fixed fee of €60.00 is applicable per group. This fee can be waived if the meal takes place Monday - Saturday from 9am to 6pm

If you wish to use the venue for longer than the hired services please contact us to request rates.

### Exclusivity:

For a €850.00 fee we offer the option to reserve the venue of your choice, as well as guarantee that during the meal your group has exclusive access to the venue.

### Hygiene & food safety:

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

### 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.