

*Quinta Occasions*  
*Gourmet Catering*

# Wedding & Events 2014



**“ We will be honoured to provide renowned chefs and waiting staff in your own home, whether for a cocktail party with canapés, dinner party, BBQ, family celebration or wedding”**

# Quinta Occasions

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## Canapés

Please select 5 of your favourite canapés from hot & cold, soups and bruschetta's, which are included in your package

### HOT

Mini spring rolls with sweet chilli sauce (v)  
Filo pastry with goats cheese, walnuts & honey (v)  
Prawn tempura  
Prawns with basil & lemon  
Mini fish cakes with spicy chutney  
Quail eggs with marinated salmon & caviar  
Potato chips with mozzarella and parma ham  
Chicken sates with peanut sauce  
Chicken rolls stuffed with vegetables  
Mini cheeseburgers  
Spicy chorizo

### COLD

Tomato, mozzarella & basil kebabs (v)  
Tortellini with pesto dip (v)  
Tuna tartar with soya and lemon & fried quail egg  
Tuna fish rolls filled with crab meat and pineapple & mango chutney  
Smoked salmon blinis with crème fraiche  
Mini crab sandwich  
Crustini with marinated sardines  
Vitello Tonnato (thinly sliced veal with tuna fish sauce)  
Praliné of foie gras  
Smoked duck with Cumberland sauce  
Mini Yorkshire puddings with roast beef & horseradish  
Roast beef rolls with vegetable julienne and sesame seeds  
Crudités with different dips  
Gazpacho & crab meat

### SOUPS, served in shot glasses

Vichyssoise (cold)  
Gazpacho – green and red (cold)  
Melon & Champagne (cold)  
Cucumber (cold or hot)  
Trio of soups (cold and/or hot)

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Pea & mint, served with parma ham (hot)  
Cauliflower, served with a seared scallop (hot)

## **BRUSCHETTA**

Tomato, olive oil & basil (v)  
Olive tapenade (v)  
Tuna paté  
Brie, bacon & sweet pear  
Pata Negra

## **QUINTA OCCASIONS SIGNATURE CANAPES**

Hand cut Portuguese Pata Negra (Alentejo), served with breadsticks, homemade  
Portuguese breads & melon balls (minimum of 30 pax) € 9 per person

Sushi Variation (plated) € 2 per piece

Bloody Mary shot with oyster (cold) € 2.50 per shot

Truckle of Parmesan with balsamic dip (minimum 60 pax) POA



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## Couvert

**If you wish to have a couvert placed on the table as guests sit down**

**Roses Couvert**- Selection of breads, with balsamic & warm olive oil, fleur de sal  
Supplement per person: 3€ + IVA

**Tulips Couvert** - Selection of breads, with balsamic & warm olive oil, fleur de sal,  
olive tapenade (or just olives)  
Supplement per person: 4€ + IVA

**Peonies Couvert** - Selection of breads, with balsamic & warm olive oil, fleur de sal,  
olives, tuna pate & Algarvian carrots  
Supplement per person: 5€ + IVA



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*Gourmet Catering*

## Roses Package

3 course meal

### Starters

**Please select your favourite:**

Cauliflower soup with a parma ham chip

Tempura prawn with avocado & tomato

Gratinated goats cheese on spinach salad with raspberries & raspberry vinaigrette

### Main course

**Please select your favorite:**

Salmon with almond butter sauce, mashed potato & seasonable vegetables

Stuffed chicken breast with mozzarella & sundried tomatoes with risotto

Sliced fillet of beef with red wine jus, gratinated potatoes & seasonable vegetables

### Dessert:

Trio 1: crème brûlée, lemon tart & red berry ragout

Trio 2: chocolate fondant, white chocolate mousse & Algarvian coffee shot

### Tapa style sharing starter

**If you wish to have a tapa style sharing starter, placed on the table instead of the served starter in the packages, you can replace it for:**

Selection of breads, with balsamic & warm olive oil, fleur de sal, olives, tuna pate & Algarvian carrots, melon & parma ham, Portuguese cheeses, squid salad & prawns

**Price per person: 75€ + IVA**

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*Gourmet Catering*

## Tulips Package

**4 course meal – you can select one starter, one fish, one meat and one dessert, or two starters, one fish or meat and one dessert**

### Starters

**Please select your favourite:**

Beef Carpaccio with parmesan, rocket & pine nuts  
Seared scallops on a celeriac pure & lemonnage  
Spinach salad with fresh figs or pears (whatever is in season), blue cheese & parma ham chip  
Duo: tempura prawn with mango & papaya, gazpacho with parmesan chip

### Main Course

**Please select your favourite:**

Pan fried corvina with pea & mint risotto, baked artichokes & champagne sauce  
Pan fried monkfish with courgette sauce & fresh seasonable vegetables  
Stuffed spring chicken or guinea fowl with walnuts, pine nuts & foie gras on green asparagus risotto  
Sliced fillet of beef with red wine jus, potato gratin & seasonable vegetables

### Dessert

**Please select your favourite:**

Trio: Macadamia parfait, chocolate mousse & cherry ragout  
Eaton mess with strawberry soup

### Tapa style sharing starter

**If you wish to have a tapa style sharing starter, placed on the table instead of the served starter in the packages, you can replace it for:**

Selection of breads, with balsamic & warm olive oil, fleur de sal, olives, tuna pate & Algarvian carrots, melon & parma ham, Portuguese cheeses, squid salad & prawns

**Price per person: 95€ + IVA**



# Quinta Occasions

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## Peonies Package

**5 course meal– you can select one starter, one fish, one sorbet, one meat and one dessert, or two starters, one fish, one meat and one dessert**

### Starters

**Please select your favourite:**

- Tuna fish tartar with grilled artichokes & wild herb salad
- Scallops served on a mousse of asparagus & tomato
- Carpaccio of melon with prawns, green pepper, rocket & lemon vinaigrette
- Summer salad with mozzarella, broad beans and pea shoots, dressed with olive oil, fresh mint and lemon zest, topped with deep fried courgette flowers (if you wish to have burrata instead of the mozzarella, please add a supplement of 3€ per person)
- Marinated salmon over Algarvian oranges & fennel salad

### Main Course

**Please select your favourite:**

- Pan fried sea bass, served with brown buttered green asparagus, potatoes and lemon butter sauce
- Fresh Bacalhau (Codfish) with olive crust, on pumpkin purée & coriander pesto
- Turbot with mango chutney & lemongrass sauce, served with risotto
- Fillet of beef with any of your preferred sauce: béarnaise, red wine jus, green salsa, mushroom, pepper, blue cheese, served with any style potato & seasonable vegetables
- Ginger chicken breast with Asian tomatoes & fried potatoes
- Duck breast with figs & Port wine, served with mashed potatoes

### Dessert:

**Please create your own trio:**

- Fresh fruit platter
- Sliced orange with Grand Marnier parfait
- Macadamia parfait
- Baileys coffee parfait
- White coffee ice parfait
- Gratinated oranges with rum date parfait
- Orange parfait with Campari jelly
- Tiramisu
- Panna cotta
- Chocolate fondant
- Red berry ragout
- Cherry ragout

# Quinta Occasions

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Crème brûlée

Eton mess

Dark chocolate mousse

White chocolate mousse with passion fruit coulis

Lemon merengue tart

Blueberry cheesecake

Algarvian coffee shot

## **Tapa style sharing starter**

**If you wish to have a tapa style sharing starter, placed on the table instead of the served starter in the packages, you can replace it for:**

Selection of breads, with balsamic & warm olive oil, fleur de sal, olives, tuna pate & Algarvian carrots, melon & parma ham, Portuguese cheeses, squid salad & prawns

**Price per person: 115€ + IVA**



# Quinta Occasions

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## BBQ Package

Please select 3 meat & poultry or fish (supplements will apply to certain items), 4 salads, 2 sides, 3 dips & sauces & 2 desserts

Price per person: 60€ + IVA

Supplemented items (\*): 4€ + IVA additional per item

### MEAT & POULTRY

Chicken piri piri

Chicken kebabs

Marinated chicken breast

Chicken satay

Lamb chops \*

Black pork \*

German sausages

Spare ribs with BBQ sauce

Homemade beef burgers

Fillet of beef marinated in soya sauce & sesame oil \*

Peppered fillet of beef \*

### FISH

Fresh fish of the day

Medium size prawns with coriander & lime

Medium size prawns with sweet chilli

Medium size prawns with garlic & parsley

Tiger prawns (one per person) \*

Monkfish kebabs

Scallop & prawn kebabs \*

Lobster (POA)

### SALADS

Rocket salad with pine nuts & parmesan

Mixed green leafs

Thai salad

Tomato, mozzarella & avocado

# Quinta Occasions

## Gourmet Catering

Traditional Portuguese tomato salad (thinly cut tomatoes, cucumbers, peppers, onions, olive oil & fleur de sal)

Greek salad

Caesar salad

Coleslaw

Fatoush

Couscous salad

Pasta salad

Potato salad

Rocket, avocado, mango, fresh goats cheese \*\*

Spinach salad with pears, blue cheese, walnuts & crispy bacon \*\*

\*\* Not suitable for large groups

### **SIDE DISHES**

Jacket potatoes

Sautéed new potatoes with rosemary

Potato kebabs wrapped in bacon

Grilled Italian vegetables

Grilled vegetable kebabs

Grilled marinated pineapple

Grilled halloumi

Corn on the cob

Bread selection

### **DIPS & SAUCES**

Ketchup

Cocktail

Mustard

Mayonnaise

Aioli

BBQ sauce

Satay sauce

Sour crème & chives

Sweet chilli

Mango & chilli

### **DESSERTS**

Fruit platter

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Fruit kebabs  
Lemon meringue tart  
White and/or dark chocolate mousse  
Chocolate Brownies (with or without nuts)  
Eton Mess  
Mango mousse  
Lemon mousse



# Quinta Occasions

*Gourmet Catering*

## Drinks Package

### Reception Drinks (1.5 hours)

Choice from sparkling Portuguese wine; Bucks Fizz, Sangria, Portuguese beer, freshly squeezed orange juice, soft drinks & waters

### Drinks during dinner (2 hours)

Red and white Portuguese house wine, still and sparkling water, Portuguese beer & coffee or tea.

Glass of sparkling wine for the Toast

### Drinks after Dinner (up to 4 hours)

Vodka, Absolute, Gin, Rum, Whisky with mixers (no shots or redbull included), red and white Portuguese wines, Portuguese beer, still and sparkling water, soft drinks

**Price per person: 47€ + IVA**

*Includes ice*

**Cocktails available upon request. POA**



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## CHILDREN'S MENU

**30€ + IVA**

Applicable for children up to 12

**Starters:**

Vegetable soup

Tomato soup

**Mains:**

Spaghetti Bolognese

Lasagne Bolognese

Chicken nuggets

Fish fingers

Burgers/cheese burgers

**Choice of 2 side dishes:**

French fries, rice, potato wedges, crudités, cauliflower cheese, peas, carrots

**Desserts:**

Fresh fruit salad

Chocolate Brownie (with or without nuts), served with vanilla ice cream

**This menu includes soft drinks**





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## Late Night Snack

Please select your favourite snack

Hot dog & burger stand  
Portuguese bifanas with mustard (pork steaks with garlic)  
Wrap stand  
Bacon butties  
Fish & chips

**Price per person: 6€ + IVA**



# Quinta Occasions

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## Cheese Platters

### **Taste of Portugal – 12€ + IVA**

You can choose to have 4 Portuguese cheeses, served with crackers & fresh fruit

### **QUINTA OCCASIONS SIGNATURE CHEESE PLATTER – 18€ + IVA**

Portuguese and International cheese selections, served with crackers, fresh fruit, nuts, apricots & traditional Portuguese “queijo de figo”





# Quinta Occasions

## Gourmet Catering

### Prices include:

- Chefs & kitchen assistants
- Set up and service until midnight. After midnight, each staff working will be charged at 15€/hour. The number of staff will vary according to the number of guests and type of service. On average, we provide 1 waiter for every 12 guests, plus bar staff
- Catering materials necessary for basic setup: tables, chairs, linen, glass ware, crockery & cutlery
- Menu tasting for up to 4 people
- Complementary 2 night stay at Quinta Jacintina for the bride & groom to get to know the hotel and do the trials (subject to availability)

### Prices do not include:

- IVA
- Cocktail tables or any table decoration or venue decoration
- Kitchen tents or/and copa tents
- Transportation – POA

### Quinta Occasions Price list

#### Gratuities

There is no service charge but should you so wish to reward good service, we request you to present the gratuity to the event organiser who will ensure that your gift is fairly shared between the team. We ask you not to give gratuities to individual members of staff.

#### Children

Children up to the age of 12 may choose from the children's menu. Alternatively they are charged 50% of the adult meal for a half size portion.

#### Furniture and equipment to rent:

Cocktail tables with white linen	15€
Extra chairs for ceremony:	
Chiavari chairs (white wash with beige cushions or black with black cushions)	4,50€
White sun umbrellas	20€
Garden heaters incl gas	60€

**Weddings taking place at Quinta Jacintina have no additional transportation costs, however weddings taking place at private villas/venues, will have an additional transportation cost to be determined according to the number of guests attending. For private villa/venues there is an additional cost to clean the villa the following day. We will charge our cleaning staff per hour.**

# Quinta Occasions

## Gourmet Catering

### Quinta Occasions Terms of Business

The following terms and conditions apply to the supply of goods and services provided or arranged by Quinta Occasions trading as Quinta Jacintina Lda in relation to your wedding or event ("the Event").

All events booked by the Client are subject to written acceptance by Quinta Occasions trading as Quinta Jacintina Lda ("the Organiser") and are made upon the following terms and conditions:

#### 1. INFORMATION

The Client shall provide, on request by The Organiser, all such information which is available in relation to the event as may be necessary to enable the Organiser to make a fully informed assessment of its obligations to provide the services.

#### 2. NUMBERS ATTENDING

(i) A quotation is prepared based on the number of people anticipated to attend. Final numbers must be confirmed two weeks before the event and the final price based on these numbers.

#### 3. AMENDMENTS

(i) The Client agrees that The Organiser may accept any verbal amendments to the arrangements given during the course of the function or its preparation, by the Client or nominee, and the Client agrees to pay for any additional service so provided.

(ii) The Organiser reserves the right to pass on to the Client any additional costs incurred by it for goods and services requested during the course of the Event or caused by the Client not adhering to the agreed times for services.

(iii) Amendments made to arrangements for the Event within 21 days of the Event must be made in writing. The Organiser reserves its right to reject such amendments.

#### 4. CONFIRMATION, DEPOSITS AND PAYMENTS

(i) The remaining balance of pre-booked items will be due not less than one week prior to the date of the Event.

(ii) Accounts for the event may be settled by credit card, bank transfer or cash.

(iii) All payments are non – transferable.

(iv) All prices in the quotation Exclude the Value Added Tax (IVA) at the prevailing rate at the time of booking. The Organiser reserves the right to alter prices to take into account of any variation in the rate of VAT/IVA applicable at the date of the event itself.

#### 5. CHARGES

(i) The Client agrees to pay The Organiser all charges on the due dates, failing which interest will be charged at 5% over the prevailing Barclays Base Rate.

(ii) If there are any queries on any part of an invoice, the client will pay the undisputed part of the sum owing on the date due and the remainder on resolution of the query.

#### 6. CANCELLATION BY THE ORGANISER

The Organiser may cancel the booking under the following circumstances:

(i) Forthwith and without any liability on its part in the event of any damage to the venue by fire, flood, storm, explosion or other cause beyond the control of the Organiser

(ii) If the Client becomes insolvent or enters into liquidation or receivership;

(iii) If the Client is more than 21 days in arrears with any payments to the Organiser;

#### 7. CANCELLATION BY THE CLIENT

# Quinta Occasions

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All bookings are non-transferable unless agreed by the Organiser. Monies paid cannot be transferred to another date or Event. In the event of cancellation by the client the following will apply, unless agreed in writing with the Organiser.

- (i) Cancellations over 9 months in advance - deposit forfeited.
- (ii) Cancellations between 6 months and 9 months - 50% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.
- (iii) Cancellations between 3 months and 6 months advance - 75% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.
- (iv) Cancellations less than 3 months in advance - 100% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.

The Organiser highly recommends the Client to take out adequate Wedding Insurance cover for their Event in order to protect your obligations under the terms of this agreement.

### 8. CLIENT'S USE OF THE VENUE

The Client and persons attending the Event shall utilise the venue in line with the venue's policies and procedures.

### 9. LIABILITY

- (i) The Organiser will not be liable for the loss of damage to the property of the clients or guests. However, nothing in this agreement shall limit or exclude liability for death or personal injury resulting from negligence, fraud or fraudulent misrepresentation
- (ii) The client and their guests must not do anything or omit to do anything that could cause the insurance policy of the organiser or the suppliers to be rendered void of voidable or do or omit anything which may incur additional insurance premiums

### 10. GENERAL

- (i) The Organiser will take all reasonable steps to fulfil the Client's booking to the best of its ability and in accordance with the details provided. It reserves the right to provide alternative services of at least an equivalent standard at no additional cost to the Client and the Client shall have no claim in respect of such alternative service.
- (ii) The Client may not assign or sublicense the whole or any part of the rights conferred in this agreement, which are personal to the Client and shall be governed in all respects by English law. Only the contractual parties to this Agreement shall have any recourse under the terms of this contract.
- (iii) No variation of these conditions shall be effective unless in writing and signed on behalf of the Organiser and the Client.
- (iv) Any complaint must be made in writing to the Organiser within 7 days of the event date, and must be made by a contractual party to this Agreement to be recognised by the Organiser. The Organiser will not give consideration to such complaints unless received in such a manner and within such time limits and shall thereafter be entitled to claim the full sum due from the client in respect of the event.
- (v) Any notice served under this agreement shall be made in writing and shall be delivered by hand or sent by recorded delivery post in the case of the Organiser for the attention of the Event Manager and in the case of the client to the address stated in the original quotation for the attention of the contracted parties' names. A notice delivered by hand is deemed to have been received, when delivered, or no later than 9am on the day following delivery. A correctly addressed notice sent by recorded delivery post will be deemed to have been received two business days following the date of posting.
- (vi) At times the Organiser may introduce special offers but these will solely apply to new bookings and not to dates previously sold.