

Quinta Occasions

Weddings, Events and Parties



Valores apresentados em Euros/All Prices quoted are in Euros
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Quinta Occasions

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3 Course Menu

Please select up to 2 starters, 2 main courses and a vegetarian option. Guests will need to choose from your selections at least one month before the event.





Couvert

Local breads, with balsamic & olive oil, fleur de sal
Supplement per person: (+3€ + IVA)


Starters

- House pate with spiced cherry tomato chutney, onion salad and toast
- Pepper crusted rare roast beef with baby leaf salad, wholegrain mustard dressing 
- Scottish smoked salmon with marinated king prawns, new potato salad with lemon dressing 
- Mixed seafood cocktail with crab and saffron mayonnaise and pickled cucumber 
- Watermelon with chilli roasted feta, sun dried tomato, fresh mint sprigs 
- Wild mushroom frittata with truffle oil and artichoke heart salad 
- Grilled goat cheese with honey served on a bed of spinach and raspberry vinaigrette 

Main course

- Rosemary roasted chicken breast with creamy butter mashed potatoes served with pea, bacon and mushroom gravy
- Poached cod fillet, grilled asparagus, rosti potato and parsley sauce 
- Confit duck leg, spinach croquette, balsamic roasted onions, butternut puree and potato gratin (+4€)
- Pan roasted fillet of Atlantic salmon, marinated chargrilled courgette, and salsa verde (+4€) 
- Fillet beef, red wine jus, bacon wrapped green beans, fondant potato and seasonal vegetables (+4€)
- Beetroot and pea risotto with glazed goats cheese and toasted walnuts 
- Stuffed Red Pepper with aromatic rice and seasonal vegetables 

Dessert

- Lime Posset, berry compote, shortbread biscuit and fresh strawberries
- 'Eton mess' Vanilla mascarpone, meringues, fresh berries, raspberry sauce 
- or
- Trio of Chocolate – Milk Chocolate Brownie, Dark Chocolate truffle with hot Amarula and White Chocolate mousse

Tapa style sharing starter

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

Local breads, with balsamic & warm olive oil, fleur de sal, selection of local cured meats and cheeses, accompanied with mixed pickles, dips and marinated olives.


Price per person: 70€ + IVA

Add or a Fish course from €82 + IVA per person

Celebration Barbecues


























Please select from below, 3 Barbecued items, 4 salads or sides and 2 dips. Guests choose direct from the Barbecue. Salads, sides and dips can be served from a buffet table or placed on guest tables

Barbeque Mixed Grill

- Piri Piri chicken legs 
- Butterflied lemon and herb chicken breasts 
- Grilled chicken teriyaki 
- Sizzling chorizo sausages 
- Marinated Portuguese black pork slices 
- Peppered fillet of beef (+4€) 
- Grilled market catch (+4€) 
- Medium sized prawns with chili, coriander and lime
- Monkfish Kebabs 

All BBQ options include a Couvert of Local breads, with balsamic & olive oil, fleur de sal



SALADS AND SIDES

- Rocket salad with pine nuts & parmesan 
- Mixed green leaf 
- Tomato, mozzarella & Basil 
- Traditional Portuguese tomato salad 
- Crunch Coleslaw 
- Fatoush 
- Couscous salad 
- Pasta salad 
- Potato salad 
- Jacket potatoes 
- Sautéed new potatoes with rosemary 
- Grilled vegetable kebabs 
- Grilled aubergine salad with crumbled feta 
- Sweet chilli poached prawns with Asian slaw and sesame dressing (+2.5€) 

DIPS & SAUCES

Ketchup
Cocktail
Mustard
BBQ sauce
Sour crème & chives
Hot chilli and mango






Desserts

Lime Posset, berry compote, shortbread biscuit and fresh strawberries
Chocolate mousse, sponge cake, caramelised orange syrup
'Eton mess' Vanilla mascarpone, meringues, fresh berries, raspberry sauce 
'Summer trifle' Pimms fruit jelly, white port infused sponge, lemon curd and vanilla cream 

€62 + IVA per person

Optional extras

Starters

House pate with spiced cherry tomato chutney, onion salad and toast
Pepper crusted rare roast beef, with baby leaf salad pickled vegetables, wholegrain mustard dressing 
Scottish smoked salmon with marinated king prawns, new potato salad with caper and lemon dressing 
Mixed seafood cocktail with crab and saffron mayonnaise and pickled cucumber 
Watermelon with chilli roasted feta, sun dried tomato, fresh mint sprigs 
Wild mushroom frittata with truffle oil and artichoke heart salad 

Price per person: 8.50€ + IVA

Tapa style sharing starter

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

Local breads, with balsamic & warm olive oil, fleur de sal, selection of local cured meats and cheeses, accompanied with mixed pickles, dips and marinated olives.

Children's Menu

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. Please choose two starters and two main courses from which your guests can choose

Starters:

Soup of the day and bread ✓

Tapas ✕

Fresh Melon ✓ ✕

Main Course:

Homemade burgers ✕

English sausages

Pasta with fresh tomato sauce ✓

Homemade fish fingers

Homemade crispy chicken strips

All main courses are served with a choice of French fries or Mashed potatoes and Seasonal vegetables or Salad.

Desserts:

A choice of vanilla, chocolate or strawberry ice-cream ✕

Fresh fruit salad ✕

Chocolate brownie with vanilla ice cream and chocolate sauce

Ice Cream Sundae – Vanilla and Strawberry ice cream topped with chocolate flavoured sauce and chocolate Buttons. (+2.50€) ✕

€30 + IVA per person

This menu includes soft drinks throughout the day

Canapés and Nibbles

A selection of nibbles in place of Canapés

Roasted salted nuts

Marinated Olives

Salted or sweet popcorn


Breadsticks 


Price per person: €3 + IVA

Canapés

A selection of 5 Canapés to be provided Price: €8 + IVA per person

Hot

Portuguese Almondegas with cheese and spiced ketchup 

Sticky pork belly bites with BBQ sauce 


Flambéed chorizo in sparkling white wine 

Pasteis de bacalhau (Salt cod fritters)

Spiced crab arancini with saffron aioli


Thai fish cake with sweet chilli jam


Cold


Honeydew melon ball with cured ham and balsamic glaze 

Thai duck fresh spring roll with soy sesame

Sauce 

Sesame grilled chicken with and Satay sauce. 

Lemon King prawn with saffron Mayonnaise 

Seared tuna carpaccio with olive tapenade 

Smoked salmon and dill tartar on Rye bread

Cold

Herb rolled Quails egg with parmesan

crumb and roast garlic mayonnaise ✓

Red gazpacho shot with parmesan straw ✓

Roast vegetable frittata with blue cheese dressing ✓

Hot

Baby Jacket potato with herb cream cheese and spring onion ✓

Mini goat's cheese and confit white onion Tart ✓

Falafel with fresh cucumber yoghurt ✓

Quinta Occasions Signature Canapé

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

€9 + IVA per person



Most people both young and old love ice cream! Serving ice cream in its traditional way of an ice cream bike and you have a winning success on your hands!

We offer a range of over 30 varieties of ice cream and sorbet, with cones or cups with or without toppings. For a minimum of two hours service we will bring the Ice Cream Bike to your Occasion and our staff will have pleasure in serving adults and children.

Our price guide for 2 hours service and a choice of up to 4 flavours and 2 toppings:

Up to 50 guests €295 (€6p/p)

Up to 75 guests €345 (€4.6p/p)

Up to 100 guests €395 (€3.95p/p)

Terms and conditions:

50% deposit on order

50% minimum one week prior to event

Flavours Include:

After Eight

Algarvian Almond

Algarvian Orange

Baileys

Black & White – OREO

Blueberry

Brownies

Cappuccino

Caramel

Chocolate

Cookies

Ferrero Rocher

Greek Yoghurt with honey and nuts

Lemon

Málaga - Rum and Raisin

Mango

Nutella

Pistachio

Raspberry

Raspberry Cheesecake

Strawberry

Tiramisu

Vanilla

Vanilla and Blueberries



Please select your favourite from:

Honey and mustard glazed sausage sandwich
BLT in the Portuguese white roll – Pape Seco
Bifana (Thin slices of marinated pork) roll with fried onions

€6.50 + IVA per person

Pulled pork tortilla wrap with fresh sweetcorn and lime salsa
Mini fish and chips with tartar sauce
Rare roast beef sandwich with horseradish and watercress

€8.50 + IVA per person

Quinta Occasions signature Cheese Platter

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

€6.50 + IVA per person

*We recommend that you consider the wedding cake as part of your evening snacks.
Alternatively we would be pleased to quote for a wedding cake made of cheese.*

Pizzas

Margarita

Classic cheese pizza

Pepperoni

Mozzarella, mushrooms, spicy Portuguese sausage, red sauce

Americana

Beef, Bacon, Tomato & Fresh Onions

Vegetariana

Fresh Onion, Fresh Peppers, Fresh Mushrooms, Black Olives, Feta Cheese, Fresh Tomatoes & Fresh Parmesan Cheese

€6.50 + IVA per person



The Gala Option

Pre Ceremony

A glass of Prosecco, Beer or a soft drink

Ceremony

Chilled waters available for guests

1.5hr Reception Drinks

Prosecco, sangria, local beers, freshly squeezed orange juice & waters. An average of three drinks per person

Drinks during dinner

Red, Rose and White Portuguese wine (An average of 1/2 bottle per person), still and sparkling water, local beers & soft drinks.

For the Toast

A glass of Prosecco

€32 + 23% IVA per person

The Jubilee Option

Pre Ceremony

A glass of Prosecco, Beer or a soft drink

Ceremony

Chilled waters available for guests

1.5hr Reception Drinks

Prosecco, sangria, local beers, freshly squeezed orange juice & waters.

Drinks during dinner

Red, Rose and white Portuguese wine still and sparkling water, local beers & soft drinks.

For the Toast

A glass of Prosecco

After Dinner Bar Service with a selection of 6 spirits (4hrs)

Red, white and rose Portuguese wines, Smirnoff Vodka, Bacardi, Captain Morgan Dark Rum, Gordons Gin, Jameson's Irish whiskey, Jack Daniels, Maciera Brandy, Disaronno Amaretto, Baileys, Tia Maria, local beers still and sparkling water, mixers & soft drinks.

€50 + 23% IVA per person

Our Signature Premium Gin Bar

The Gin Bar

Our special bar includes the following Gins complete with mixers

Bombay Sapphire – UK

Tanqueray no*10 – UK

Hendricks – UK

Beef Eater – UK

Ophir– UK/India

Martin Millers– UK/Iceland

Gin Mare – Spain

Gin Sul – Germany/Portgal

Sharish – Portugal

Sharish Blue Magic – Portugal

Gin Tinto – Portugal

**This service is available when provided in addition to The Jubilee option
€10 + 23% IVA per person**

You can also design your own Package

You can design your own package from the following:

Glass of Prosecco: €6

Glass of Champagne: €14

A Cocktail: €7.50

Glass of Pimms: €7.50

Glass of wine: €4.50

Half a bottle of wine: €9

Glass of Fresh Orange Juice: €3.50

Bottle of Beer: €3.30



BBQ BUFFET

Please select from below, 3 Barbecued items, 4 salads or sides and 2 dips
All BBQ options include a basket of Local breads and butter

MEAT & POULTRY

Chicken Piri Piri
Sausages
Spare ribs with BBQ sauce
Homemade beef burgers
Fresh fish of the day

SALADS AND SIDES

Rocket salad with pine nuts & parmesan ✓
Mixed green leaf ✓✕
Tomato, mozzarella & avocado ✓
Traditional Portuguese tomato salad ✓
Fatoush ✓
Couscous salad ✓
Pasta salad ✓✕
Jacket potatoes ✓✕
Sautéed new potatoes with rosemary ✓✕
Grilled vegetable kebabs ✓✕

DIPS & SAUCES

Ketchup
Cocktail
Mustard
BBQ sauce
Sour crème & chives
Hot chilli and mango

Quinta Occasions

Available from €25 + IVA per person

Drinks Options for Poolside Parties

Quinta Jacintina

- a) *Cash Bar – See Quinta Jacintina Bar price list*
- b) *Host cash tab*
- c) *First drinks paid by host*

Other Venues – for up to 4 hours

- a) *Local Beers, wines and soft drinks @ €20 per person*
- b) *Hosts provide their own beverages and Quinta Occasions provides poly glasses, ice, and service @ €10 per person*

