



# Quinta Occasions

WEDDING AND CELEBRATIONS MENUS

FOOD | DRINKS | 2019-2020

Valores apresentados em Euros/All Prices quoted are in Euros  
Livro Reclamações disponível / Complaints book available



# Traditional Menus

Our 3 course a la carte menu


## Couvert


Local breads, with balsamic & olive oil, fleur de sal

*Supplement per person: (+3€ + IVA)*

## Starters



Home-made parfait with spiced cherry tomato chutney, red onion salad and toast



Pepper crusted rare roast beef with baby leaf salad, wholegrain mustard dressing 

Scottish smoked salmon with marinated king prawn, 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 goats cheese with honey served on a bed of spinach and raspberry vinaigrette  

## Main courses



Rosemary roasted chicken breast with creamy butter mashed potatoes served with crisped bacon and mushroom sauce

Poached cod fillet, grilled asparagus, rosti potato and parsley sauce 

Iberian pork loin with port wine sauce, fondant potato and seasonal vegetables



Pan roasted fillet of Atlantic salmon, marinated chargrilled courgette, and salsa verde 

Fillet beef, Madeira wine jus, presunto wrapped green beans, fondant potato and seasonal vegetables (+4€)

Stuffed Red Pepper with aromatic rice and seasonal vegetables  

## Desserts

Lime Posset, berry compote, shortbread biscuit and fresh strawberries 

'Eton mess' Vanilla mascarpone, meringues, fresh berries, raspberry sauce  

Trio of Chocolate – Milk chocolate brownie, dark chocolate truffle with hot amarula and white chocolate mousse 

*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.*

*Price per person: 70€ + IVA  
Add or a Fish course for 12€ + IVA per person*

# Traditional Portuguese Menus

Our 3 course Portuguese menus

## *Couvert*

Local breads, with tuna pate, olives, balsamic & olive oil, fleur de sal

*Supplement per person: (+4€ + IVA)*

## *Starters*

Tabua mista, A slate of Portuguese cured hams and cheeses

Camarao a guilho, Prawns Sautéed in garlic, white wine and chili.

Ameijoas Portuguese, Clams cooked in garlic, white wine and coriander

Cogumelos salteados, Mushrooms sautéed with garlic and lemon

Pica Pao, Fillet pork sautéed with garlic, pickles, chilli and olive oil

Green melon and presunto ham with basil leaves and vinaigrette

## *Main courses*

Frango no Churrasco – Grilled Chicken with or without Portuguese Piri Piri, Algarvian salad and sautéed potatoes

*Risotto do Mar, Black Risotto with Shrimp and squid with flor de sal and fresh herbs*

Bife a Portuguesa - Azores fillet beef, baked presunto ham, red wine and garlic sauce, sautéed potatoes and seasonal vegetables (+4€)

*Confit black pork belly with honey, cinnamon and field herbs served with sautéed potatoes and vegetables*

Bachalhau Gratinado, Fresh cod baked with white sauce, herbs and cheese. Served with potatoes and vegetables

## *Desserts*

Arroz doce, A sweet rice pudding served cold with cinnamon and rasins

Traditional almond tarte

A traditional sweet board to include Dom Rodrigues, Pateis de Nata, and almond cookie

*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.*

*Price per person: 70€ + IVA*

## Optional Extras

### TAPAS STYLE SHARING STARTERS

*If you would prefer to have a tapas 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, a selection of local cured meats and cheeses and accompanied with mixed pickles, dips and marinated olives.*

### CATAPLANAS

*Available as an option for the whole party. Main courses to include a selection of meats, fish and shell fish. (Price lower than full menu but determined by number of guests and ingredients)*

*Add flamed chorizo sausage to your couvert (Supplement per person: +2€ + IVA)*

### CHEESE PLATTERS

*Available as an alternative or an addition to desserts.*

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

*In addition to dessert 6.50€+IVA per person*

*As an alternative 1.50€ +IVA per person*

### PORT WINE


*Quinta da Prelada Porto Wine is available to purchase per bottle per table to accompany or follow desserts.*


*Ruby Reserva and Tawny Reserva are available at 20€ +IVA with glassware.*

# Barbeque Menus


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

## From the Grill


Chicken Piri Piri – On the bone, breast only or on a skewer 


Butterflied lemon and herb chicken breasts 

Grilled chicken teriyaki 

Sizzling chorizo sausages 

Portuguese black pork marinated in black pepper, garlic and white wine 

Black peppercorn coated fillet of beef – Cooked whole (+6€) 











Grilled fish from the market (+4€) 

Medium sized prawns with chili, coriander and lime

Monkfish and chorizo skewers 

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

## Salads and Sides

Rocket salad with pine nuts & parmesan , Mixed green leaf , Tomato, mozzarella & Basil , Traditional Portuguese tomato salad , Crunchy Coleslaw , Fatoush , Couscous salad, Pasta salad, Potato salad , Sautéed new potatoes with rosemary , Grilled aubergine salad with crumbled feta , Sweet-chili poached prawns with Asian slaw and sesame dressing (+2.50€) 



## Dips and Sauces



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

## Desserts

Lime Posset, berry compote, shortbread biscuit and fresh strawberries 

Milk chocolate mousse, sponge cake and caramelised orange syrup 

'Eton mess' Vanilla mascarpone, meringues, fresh berries, raspberry sauce  

'Summer trifle' with Pimms fruit jelly, white port infused sponge, lemon curd and vanilla cream  


Price per person: 62€ + IVA  
Add a starter for 8.50€ + IVA per person


## Children's Menus

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

Tomato soup and bread roll 


Tapas style charcuterie board and crudités 

Freshly cut green melon  

### Main Course

Homemade beef burgers with or without bun 

English sausages


Pasta with fresh tomato sauce 


Homemade fish goujons

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-creams 

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€) 


## Canapés


### Meats

*Price per person: 30€ + IVA*


*This menu includes soft drinks throughout the day and party*

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Portuguese meatball with cheese and spiced ketchup 

Sticky pork belly bites with sticky BBQ sauce 

Flambéed chorizo in sparkling white wine 

Honeydew melon ball with cured ham and balsamic glaze 

Fresh Thai duck springroll with soy sesame sauce 

Sesame grilled chicken with and satay sauce. 

*Please choose a selection of 5 Canapés  
from our menus:*

### *Fish*

Pasteis de bacalhau


Spiced crab arancini with saffron aioli


Thai style fish cake with sweet chilli jam


Lemon king prawn with lime mayonnaise


Smoked salmon bilini with dill

### *Vegetarian*

Herb rolled Quails egg with parmesan crumb and roast garlic mayonnaise 

Red gazpacho shot with parmesan straw 

Roasted vegetable frittata with blue cheese dressing 

Baby Jacket potato with herb cream cheese and spring onion 

Mini goat's cheese and confit white onion tart 

*Price per person: 8€ + IVA*

## Quinta Occasions Signature Canapés and live cooking stations

*Minimum of 50 persons,*

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Hand Carved - Portuguese Pata Negra (Alentejo), served with breadsticks, homemade Portuguese breads & melon balls

Live Cooking Station – Asparagus and Pea Risotto with Parmesan

Lice Cooking Station – Spinach and Ricotta Raviolis

*These are an excellent alternative to canapes and/or a starter.*

*All 3 available for €20 + IVA per person*

*Pata Negra available for €10 + IVA per person*

## SNACKS AND NIBBLES

*A selection of snacks are also available in place of canapes:*

Roasted Salted Nuts

Marinated Olives

Salted or Sweet Popcorn

Bread Sticks

*Priced at €3 + IVA per person*

## Icecream bicycle

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 up to 2 hours service and a choice of up to 4 flavours and toppings:

*Up to 50 guests €295 (€6p/p)*

*Up to 75 guests €345 (€4.6p/p)*

*Up to 100 guests €395 (€3.9p/p)*

*Prices excluding IVA*

### *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 and Vanilla

## EVENING FOOD

*Please select your favourites from:*

Honey and mustard glazed sausage sandwich

BLT in the Portuguese white roll – Pape Seco

**€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 mozzarella and tomato based pizza

### **Diavola**

Mozzarella, mushrooms, spicy Portuguese salami, red sauce

### **Hawaiian**

Ham and pineapple

### **Vegetariana**

Onions, Fresh Peppers, Mushrooms, Olives, Feta Cheese, Tomatoes & Parmesan Cheese

**€6.50 + IVA per person**

## Drinks Packages

### ***The Gala Option***

#### ***Pre Ceremony***

A glass of Prosecco, Beer or a soft drink

#### ***Ceremony***

Chilled waters available for guests

#### ***Reception Drinks (1.5 hrs)***

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

**Price €32 +IVA per person**

### ***The Jubilee Option***

#### ***Pre Ceremony***

A glass of Prosecco, Beer or a soft drink

#### ***Ceremony***

Chilled waters available for guests

#### ***Reception Drinks (1.5hrs)***

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.

**Price €50 +IVA per person**

## PREMIUM GIN BAR

The Gin Bar can include the following Gins complete with premium mixers and botanicals. *Please select a maximum of 3 standard gins and maximum of 3 premium gins. Choices maybe limited to 2 choices for smaller weddings.*

<b>Standard Gins</b>	<b>Origin</b>	<b>Premium Gins</b>	<b>Origin</b>
Gordons	UK	Hendricks	UK
Gordons Pink	UK	Martin Millers	UK/Iceland
Tanqueray #10	UK	Tanqueray Seville Orange	UK
Bombay Sapphire	UK	Sharish	Portugal
Beef Eater	UK	Sharish Blue Magic	Portugal
Ophir	UK	Gin Tinto	Portugal
Puerto de Indias	Spain	Big Boss Pink Gin	Portugal
Puerto de Indias Pink	Spain	Gin Mare	Spain
		Gin Sul	Portugal/Germany

*This service is available when provided in addition to The Jubilee option  
€18 + 23% IVA per person*

## 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: €3.50*

## POOLSIDE PARTIES - BBQ

For post-wedding celebrations and catering, 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 (Market Purchase)

### **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

*Available from €20 + IVA per person*

## DRINKS OPTIONS FOR POOLSIDE PARTIES

### **Venue: Quinta Jacintina Hotel**

Cash Bar – See Quinta Jacintina Hotel Bar price list

Host provides or pays a cash tab

First drinks are paid by the host and proceed to a cash bar.

### **Other Venues – for up to 4 hours**

Local Beers, wines and soft drinks @ €20 per person

Hosts provide their own beverages and Quinta Occasions provides poly glasses, ice, and service @ €10 per person +IVA.  
Minimum of 30 guests

