



WEDDINGS
2025 | 2026

by Casa do Marquês



MENUS

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CLASSIC MENU



INCLUDES

- Cocktail (1h30)
- Canapés (6 options)

- Couvert
- Starter
- Main dish

- White & red wine
- Mineral waters
- Beer
- Soft drinks

- Coffee, decaf, tea & sweets
- Cheese, dessert & fruit buffet
- Wedding cake or supper

- Open bar – Basic pack (3 h)



COCKTAIL

- White wine
- Sparkling wine
- Sparkling wine & red fruits sangria
- Mix & Tonic – Port, Gin or Vodka
(choose 1)
- Beer
- Strawberry juice & Orange juice
- Soft drinks
- Mineral waters & flavored waters

(1h30 included)

CANAPÉS

(choose 6 options)

Fish & shellfish

Mini codfish cakes with hollandaise sauce
Spinach cones with salmon and dill
Salmon ceviche with pink peppercorns
Shrimp with mango chutney
Codfish tempura with soy mayonnaise
Blinis with local fish tartare and wasabi
Bruschetta with local fish and tomato
Salmon taco with toasted miso

Supplement options:

Salmon tataki in corn taco, ponzu, and truffle
King crab choux
Tuna tartare and guacamole
Tiger prawn in kadaif pastry with mango chutney
Beetroot gravlax tartlet
Corvina sashimi slices with fleur de sel, dop olive oil, and olive dust
Tapioca crisp with local spider crab with tarragon sauce
Line-caught sea bass ceviche with algarve white shrimp

Meat

Royal hare with foie gras and raspberry sauce
Mini beef croquettes with dijon mustard
Chicken pani puri with ras el hanout
Yakitori skewers
Lamb skewers with mint sauce
Pork with five spices and sweet chilli
Alheira croquettes with basil mayonnaise
Glazed chicken with sesame sauce

Supplement options:

Chorizo knodel with tapenade and apricot
White veal tartare with onion compote and goat cheese
Sun-dried tomato bruschetta, black angus slices, and mustard mayonnaise
Pheasant caramels
Partridge escabeche on Aljezur sweet potato with coriander sprouts
Wild bull carpaccio, lamb's lettuce, pistachios, and 12-month aged São Jorge cheese

Vegetarian

Romanesco cauliflower tempura with paprika & almonds
Cheese sphere with walnut crust
Baked brie with quince jelly
Corn taco with guacamole and crispy onion
Mini mushroom pies with truffle oil tomato
Eggplant with miso and toasted sesame seeds
Brie candies with pumpkin compote
Asparagus tempura with orange mayonnaise

Supplement options

Baby mushrooms stuffed with sun-dried tomato cream cheese
Quail nest with himalayan black salt and dill truffle mayonnaise
Mini vegetarian samosas with sweet chilli sauce
Falafel with raita sauce
Organic baby vegetable garden in olive soil



COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

STARTER – choose 1

- Tomato cream with slow-poached egg and coriander sprouts
- Traditional Portuguese green cabbage soup with crumbled black pork chorizo
- Creamy cauliflower soup with toasted almonds

MAIN DISH – choose 1

- Codfish Migó
(White cod shreds on a bed of smashed potatoes and sautéed turnip greens with a corn bread crust)
- Codfish crepes with spinach and shrimp sauce
- Country chicken ballotine stuffed with goat cheese and sun-dried tomatoes, chimichurri rice, and green asparagus
- Confit black pig tusk in charcoal, rosemary sauce, and galette with green beans

CLASSIC MENU

WINES

MONTINHO SÃO MIGUEL, ALENTEJO (or similar)
(Complex aroma of tropical fruits, good minerality and floral notes)

CICONIA, ALENTEJO (or similar)
(Ruby color with violet reflections, aroma of red and forest fruits)

CHEESE, SWEETS & FRUITS BUFFET



CHEESE

SELECTION OF CLASSIC CHEESES

- SERRA DOP
- S. Jorge Island 12 months DOP
- Golden Plain 6-month-aged mixed cheese
- Chèvre – Bûche Melusine
- Emmental AOC
- Manchego DOP 12 months

+ Selection of bread, toasts, grapes, jams & dried fruits

FRUIT

- Seasonal fruit
- Tropical fruit
- Red fruits

SWEETS

A - MINIATURES / GOSETS

- Crème brûlée
- Quindim
- Mousse trio
- 70% chocolate mousse with vanilla sauce
- Selection of brigadeiros
- Green apple panna cotta
- Cottage cheese tartlets
- Sweet rice with coconut milk

- Pumpkin fondant

B – NORMAL

- Abade priscos pudding
- Sericaia
- Chocolat fondant with dehydrated raspberries
- Chocolate cheesecake
- Oven Cheesecake with choice of jams
- Apple & oregano mille-feuille tart
- Alentejo's cottage cheese tart
- Passionfruit emulsion
- Citrus charlotte

C – GIANT

- Papão “egg sweet”
- Red velvet cheesecake
- Glazed banana mille-feuille with peanuts
- Lemon merengue tart

EGG | CHOCOLATE | CHEESE | FRUIT

For a complete & appealing dessert buffet we suggest different sizes & distinct desserts:

Choose 7 options (3 a + 3 b + 1c) - 100 pax

Choose 9 options (4 a + 4 b + 1c) - 150 to 200 pax

Choose 12 options (5 a + 5 b + 2 c) – more than 200pax

WEDDING CAKE

Wedding cake with 2 tiers

The season and location of the wedding may condition the choice of frosting/ dough / fillings.

FILLING

- 70% Chocolate mousse
- Lemon cream
- Red fruits
- Egg sweet
- Mascarpone

FROSTING

- Mascarpone
- Butter cream
- Naked cake

DOUGH

- Chocolate
- Sponge cake
- Lemon
- Yogurt
- Orange
- Red velvet



Cake Design available upon request

OR

SUPPER

SUPPER A – choose 1 included

- Hot soup (coriander cream or portuguese cabbage soup)
- Galician drink with pasteis de nata or berliner
- Mini hot dogs

SUPPER B – SHOWCOOKING – choose 1

- Mini pork steak in curry bread with choice of sauces & chips in paper cones
- Roasted beef sandwiches with herb mayo & spinach leaves
- Roasted pumpkin ciabattas with mozzarella & pesto

SUPPER C – SHOWCOOKING – choose 1

- Mini hamburgers (beef, wild bull or lamb) in the bread (curry, beetroot, carob or rustic) with choice of sauces
- Sweet & savoury crepes
- Steak sandwiches with choice of sauces

OPEN BAR OPTIONS

BASIC PACK

- Gin: bombay original or similar
- Vodka: eristoff or similar
- Rum: bacardi or similar
- Tequila: san josé or similar
- Tawny port wine: dalva or similar
- White port wine: dalva or similar
- National liqueurs: moscatel or similar
- International liqueurs: baileys or similar
- Brandy: bardinet vsop

- Wines and sparkling wine for the event
- Bottled or draft beer

PREMIUM PACK

- Irish whiskey: bushmills single malt 10 years old
- Scotch whisky: johnnie walker black label 12 years
- And aberfeldy 12 years
- Gins: g'vine floraison, bombay bramble and hendrick's with flavored tonic waters and premium botanicals
- Vodka: grey goose or similar
- Rum: bacardi reserva ocho
- Tequila: patron silver or similar
- Port wine 20 years: vallado
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Cognac: courvoisier vs

- Event wines and sparkling wine
- Bottled or draught beer

SUPER PREMIUM PACK

- Old whiskey: chivas regal 12 years or similar
- Irish whiskey: jameson or similar
- Scotch whisky: dewar's caribbean smooth or similar
- Bourbon: jack daniels or similar
- Gins: beefeater, tanqueray and bombay sapphire
- Vodka: absolut or similar
- Rum: bacardi superior or similar
- Tequila: san josé gold or similar
- Port wine lbv: quinta nova
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Brandy: antiqua

- Wines and sparkling wine for the event
- Bottled or draught beer

PREMIUM MENU



INCLUDES

- Cocktail (1h30)
- Canapes (8 options)

- Couvert
- Starter
- Main dish

- White & red wine
- Mineral waters
- Beer
- Soft drinks

- Coffee, decaf, tea & sweets
- Cheese, sweets & fruit buffet
- Wedding cake or supper

- Open bar – Basic pack (3 h)

COCKTAIL

- White wine
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- Mix & Tonic – Port, Gin or Vodka (choose 1)
- Beer
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- Soft drinks
- Mineral waters & flavored waters

(1h30 included)



CANAPÉS

(Choose 8 options)

Fish & Shellfish

Mini codfish cakes with hollandaise sauce
Spinach cones with salmon and dill
Salmon ceviche with pink peppercorns
Shrimp with mango chutney
Codfish tempura with soy mayonnaise
Blinis with local fish tartare and wasabi
Bruschetta with local fish and tomato
Salmon taco with toasted miso
Salmon tataki in corn taco, ponzu, and truffle
King crab choux
Tuna tartare & guacamole

Supplement options:

Tiger prawn in kadaif pastry with mango chutney
Gravlax beetroot tartlet
Sashimi slices of grouper with sea salt, DOP olive oil, and olive dust
Crispy tapioca with local spider crab and tarragon sauce
Seabass ceviche with white shrimp from Algarve

Meat

Royal hare with foie gras and raspberry sauce
Mini beef croquettes with dijon mustard
Chicken pani puri with ras el hanout
Yakitori skewers
Lamb skewers with mint sauce
Pork with five spices and sweet chilli
Alheira croquettes with basil mayonnaise
Glazed chicken with sesame sauce
Chorizo knodel with tapenade and apricot
White veal tartare with onion jam and goat cheese
Sun-dried tomato bruschetta, black angus slices, and mustard mayonnaise
Pheasant caramels
Partridge escabeche on Aljezur sweet potato with coriander sprouts
Wild bull carpaccio, lamb's lettuce, pistachios, and 12-month aged São Jorge cheese

Vegetarian

Romanesco cauliflower tempura with paprika & almonds
Cheese sphere with walnut crust
Baked brie with quince jelly
Corn taco with guacamole and crispy onion
Mini mushroom pies with truffle oil tomato
Eggplant with miso and toasted sesame seeds
Brie candies with pumpkin compote
Asparagus tempura with orange mayonnaise
Baby mushrooms stuffed with sun-dried tomato cream cheese
Quail nest with himalayan black salt and dill truffle mayonnaise
Mini vegetarian samosas with sweet chilli sauce
Falafel with raita sauce

Supplement options:

Organic baby vegetable garden in olive soil



COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

STARTER - choose 1 option

- White asparagus cream with ricotta cheese, fleur de sel, sausage crunch and brioche croutons
- Truffled wild mushroom risotto with parmesan tile
- Pheasant consommé with roasted chestnuts and almonds

MAIN DISH – choose 1 option

- Monkfish, Bulhão pato sauce and Sweet potato
- White codfish with portuguese kale and migas
- Duck au confit with kumquat, bimi broccoli & couscous
- Iberian pork cheeks with sweet potato purée, mushrooms, pine nuts and fried celery

DESSERT

Cheese, sweets & fruit buffet

MENU PREMIUM

A

WINES

MONTINHO SÃO MIGUEL, ALENTEJO (or similar)
(Complex aroma of tropical fruits, good minerality and floral notes)

CICONIA, ALENTEJO (or similar)
(Ruby color with violet reflections, aroma of red and forest fruits)



COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

STARTER – choose 1 option

- Bulhão Pato-style risotto with shrimp and pumpkin brunoise
- Tomato and roasted bell pepper cream with crab, on green apple paste, avocado and crunchy onion top (room temperature)
- Fish and shellfish bisque, herring caviar, and samphire

MAIN DISH – choose 1 option

- Corvina with champagne, corn mousseline, and roasted baby vegetables
- Hooked hake, broad beans, and peas with quinoa
- White veal, eryngii mushroom and truffled potato
- Crunchy suckling pig with endive & truffled potato

DESSERT – choose 1 option

- Deconstructed lemon pie
- Brûlée with raspberry
- Belgian chocolate marquise with bourbon vanilla sauce

MENU PREMIUM

B

WINES

MONTINHO SÃO MIGUEL, ALENTEJO (or similar)
(Complex aroma of tropical fruits, good minerality and floral notes)

CICONIA, ALENTEJO (or similar)
(Ruby color with violet reflections, aroma of red and forest fruits)



COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

STARTER – choose 1 option

- Pineapple carpaccio with cecina Roquefort, and wild arugula
- Fresh cod with fish stew sauce
- Duck marinade pear and kumquat

MAIN DISH – choose 1 option

- Grouper, corn puree, and lemongrass nage
- Braised bass with carrot mousseline and Swiss chard
- Black Angus steak, vegetable ratatouille, and truffled mashed potatoes
- Milk-fed veal mignon with Madeira sauce, galette, smoked celery, and green asparagus

DESSERT – choose 1 option

- Portuguese trilogy (cream custard, abade de priscos pudding, and orange cake)
- Glazed passion fruit emulsion with cocoa crumble
- Pear

MENU PREMIUM

C

WINES

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(Complex aroma of tropical fruits, good minerality and floral notes)

CICONIA, ALENTEJO (or similar)
(Ruby color with violet reflections, aroma of red and forest fruits)



VEGETARIAN MENU

WINES

MONTINHO SÃO MIGUEL, ALENTEJO (or similar)
(Complex aroma of tropical fruits, good minerality and floral notes)

CICONIA, ALENTEJO (or similar)
(Ruby color with violet reflections, aroma of red and forest fruits)

COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

STARTER – choose 1 option

- Green lentil and orange salad with fennel and radish
- Beetroot carpaccio, goat cheese, tangerine, and pecan nut
- Red quinoa, figs, mango, and fennel with pepper gel

MAIN DISH – choose 1 option

- Smoked tofu with pistachio, parsnip, pico de gallo, and green asparagus
- Toasted butternut squash, onion purée, baby vegetables and kale
- Wellington with ruby jus
- Mushroom and truffle aumonière

DESSERT – choose 1 option

- Creamy peanut and strawberry explosion
- Coconut and raspberry panna cotta
- Banana, chocolate & hazelnut

CHEESE, SWEETS & FRUITS BUFFET



CHEESE

SELECTION OF PREMIUM CHEESES

- Buttery goat cheese DOP
- Ilha São Jorge 12 months DOP
- Golden Plain 6-month-aged mixed cheese
- Chèvre - Bûche Melusine
- Emmental AOC
- Manchego DOP 12 months
- Nisa DOP
- Tete Moine AOC

+ Selection of bread, toasts, grapes, jams & dried fruits

FRUIT

- Seasonal fruit
- Tropical fruit
- Red fruits

SWEETS

A - MINIATURES / GOGETS

- Crème brûlée
- Quindim
- Mousse trio
- 70% chocolate mousse with vanilla sauce
- Selection of brigadeiros
- Green apple panna cotta
- Cottage cheese tartlets
- Sweet rice with coconut milk
- Pumpkin fondant

B – NORMAL

- Abade priscos pudding
- Sericaia
- Chocolat fondant with dehydrated raspberries
- Chocolate cheesecake
- Oven Cheesecake with choice of jams
- Apple & oregano mille-feuille tart
- Alentejo's cottage cheese tart
- Passionfruit emulsion
- Citrus charlotte

C – GIANT

- Papão “egg sweet”
- Red velvet cheesecake
- Glazed banana mille-feuille with peanuts
- Lemon merengue tart

EGG | CHOCOLATE | CHEESE | FRUIT

For a complete & appealing dessert buffet we suggest different sizes & distinct desserts:

Choose 7 options (3 a + 3 b + 1c) - up until 100 pax

Choose 9 options (4 a + 4 b + 1c) - 100 to 200 pax

Choose 12 options (5 a + 5 b + 2 c) – more than 200pax

WEDDING CAKE

Cake with 2 or more tiers (depending on the n. of pax)
The season and location of the wedding may condition the choice of frosting/ dough / fillings.

FILLING

- 70% chocolate mousse
- Chantilly with fresh fruit
- Lemon cream
- Red fruits coulis **or** strawberry **or** bitter Orange **or** mango
- Egg sweet
- Egg Sweet with almond
- Mascarpone

FROSTING

- Mascarpone
- Butter cream
- Naked cake
- Marzipan
- Dark or White chocolate shavings

DOUGH

- Chocolate
- Sponge
- Lemon
- Yogurt
- Orange
- Red velvet
- Carrot & cinnamon
- Pistachio*
- Walnuts*
- Hazelnut*
- Almond*

* With supplement



Cake Design available upon request

SUPPER

OR

SUPPER C – SHOWCOOKING – choose 1

- Mini hamburgers (beef, wild bull or lamb) in the bread (curry, beetroot, carob or rustic) with choice of sauces
- Sweet & savoury crepes
- Steak sandwiches with choice of sauces

SUPPER D – SHOWCOOKING – choose 1

- Barbecue (Iberian pork & picanha with Chef's side dishes)

SUPPER E – SHOWCOOKING – choose 1

- Barbecue with selection of sausages, matured meats and / or south america, black pork and poultry (quail and / or chicken) with Chef's side dishes

SUPPER A – choose 1

- Hot soup (coriander cream or portuguese cabbage soup)
- Galician drink with pasteis de nata or berliner
- Mini hot dogs

SUPPER B – SHOWCOOKING – choose 1

- Mini pork steak in curry bread with choice of sauces & chips in paper cones
- Roasted beef sandwiches with herb mayo & spinach leaves
- Roasted pumpkin ciabattas with mozzarella & pesto
- Chicken Pad Thai

OPEN BAR OPTIONS

BASIC PACK

- Gin: bombay original or similar
- Vodka: eristoff or similar
- Rum: bacardi or similar
- Tequila: san josé or similar
- Tawny port wine: dalva or similar
- White port wine: dalva or similar
- National liqueurs: moscatel or similar
- International liqueurs: baileys or similar
- Brandy: bardinet vsop

- Wines and sparkling wine for the event
- Bottled or draft beer

PREMIUM PACK

- Irish whiskey: bushmills single malt 10 years old
- Scotch whisky: johnnie walker black label 12 years
- And aberfeldy 12 years
- Gins: g'vine floraison, bombay bramble and hendrick's with flavored tonic waters and premium botanicals
- Vodka: grey goose or similar
- Rum: bacardi reserva ocho
- Tequila: patron silver or similar
- Port wine 20 years: vallado
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Cognac: courvoisier vs

- Event wines and sparkling wine
- Bottled or draught beer

SUPER PREMIUM PACK

- Old whiskey: chivas regal 12 years or similar
- Irish whiskey: jameson or similar
- Scotch whisky: dewar's caribbean smooth or similar
- Bourbon: jack daniels or similar
- Gins: beefeater, tanqueray and bombay sapphire
- Vodka: absolut or similar
- Rum: bacardi superior or similar
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- Brandy: antiqua

- Wines and sparkling wine for the event
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TASTING MENU



INCLUDES

- Cocktail (1h30)
- Canapes (8 options)

- Couvert
- Starter
- Main dish
- Dessert

- White & red wine
- Mineral waters
- Beer
- Soft drinks

- Coffee, decaf, tea & sweets
- Cheese, sweets & fruit buffet
- Wedding cake or supper

- Open bar – Basic pack (3 h)

COCKTAIL

- White wine
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- Mix & Tonic – Port, Gin or Vodka (choose 1)
- Beer
- Strawberry juice & Orange juice
- Soft drinks
- Mineral waters & flavored waters

(1h30 included)



CANAPES

(choose 8 options)

FISH & SHELLFISH

- Blinis with caviar & potato foam
- Ceviche tartlets with herring roe and bergamot
- Lobster roll with lime & chives mayo
- Crispy tapioca with local spider crab and tarragon sauce
- Line-caught seabass ceviche with Algarve white shrimp
- Salmon tataki in a corn taco with ponzu & truffle
- King crab choux
- Tiger prawn in kadaif pastry with mango chutney

MEAT

- Black pork, pickled red onion, and kimchi
- Partridge escabeche on Aljezur sweet potato with coriander sprouts
- Wild bull carpaccio, lamb's lettuce, pistachios, and 12-month-aged São Jorge cheese
- Flatbread with wild bull tartare
- Veal croquette with mustard mayonnaise and pickled red onion
- Wonton crispy with black pork
- Sun-dried tomato bruschetta, black angus slices, and mustard mayonnaise
- Pheasant caramels

VEGETARIAN

- Quail nest with Himalayan black salt and dill and truffle mayonnaise
- Goat cheese tartlet with figs and walnuts
- Bosc pear with Moscatel & Serra cheese
- Warm mousse of wild mushrooms and truffles
- Eggplant with miso and toasted sesame
- Seaweed bundles with rice





COUVERT

Flat bread, rosemary focaccia, mini carob bread, absolute extra virgin olive oil and balsamic vinegar

AMOUSE BOUCHE – choose 1 option

- Foie gras, black truffle, brioche, and green apple gel.
- Vieiras, edamame, wakame e vinagrete de yuzu

FIRST MOMENT – choose 1 option

- Lobster, winter baby vegetables, and citrus veil
- Tiger shrimp, pumpkin and orange bisque, pea panna cotta, and mint
- Carabineros shrimp, zucchini, truffled egg yolk, and hollandaise

SECOND MOMENT- choose 1 option

- Seabass, wakame, and cauliflower
- Red mullet in a potato crust with bivalve nage
- Grouper with shrimp and coriander, nero di sépia mousseline, and asparagus

TASTING MENU

Third moment – choose 1 option

- Partridge, pearl barley, and boletus mushrooms
- Beef Wellington and fava bean purée
- Veal mignon, celeriac galette, onion purée, and Madeira jus

MOMENTO 4– choose 1 option

- Rock
- Ruby Champagne
- Caramel Cappuccino

CHEESE, SWEETS & FRUITS BUFFET



CHEESE

SELECTION OF LUXURY CHEESES

- Buttery goat cheese DOP
 - Ilha São Jorge 12 months DOP
 - Golden Plain 6-month-aged mixed cheese
 - Chèvre - Bûche Melusine
 - Emmental AOC
 - Manchego DOP 12 months
 - Nisa DOP
 - Tete Moine AOC
 - Rambol with walnuts
 - Beira Baixa yellow cheese DOP
 - Blue Stilton
 - Brie Royal Aux Truffes
- + Selection of bread, toasts, grapes, jams & dried fruits

FRUIT

- Seasonal fruit | Tropical fruit | Red fruits

SWEETS

A - MINIATURES / GODETS

- Crème brûlée
- Quindim
- Mousse trio
- 70% chocolate mousse with vanilla sauce
- Selection of brigadeiros
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- Pumpkin fondant

B – NORMAL

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- Passionfruit emulsion
- Citrus charlotte

C – GIANT

- Papão "egg sweet"
- Red velvet cheesecake
- Tiramisu
- Glazed banana mille-feuille with peanuts
- Lemon merengue tart

EGG | CHOCOLATE | CHEESE | FRUIT

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- Lemon cream
- Red fruits coulis **or** strawberry **or** bitter Orange **or** mango
- Egg sweet
- Egg Sweet with almond
- Mascarpone

FROSTING

- Mascarpone
- Butter cream
- Naked cake
- Marzipan
- Dark or White chocolate shavings

DOUGH

- Chocolate
- Sponge
- Lemon
- Yogurt
- Orange
- Red velvet
- Carrot & cinnamon
- Pistachio*
- Walnuts*
- Hazelnut*
- Almond*

* With supplement



Cake Design available upon request

OR

SUPPER

SUPPER A – Choose 1

- Hot soup (coriander cream or portuguese cabbage soup)
- Galician drink with pasteis de nata or berliner
- Mini hot dogs

SUPPER B – SHOWCOOKING – choose 1

- Mini pork steak in curry bread with choice of sauces & chips in paper cones
- Roasted beef sandwiches with herb mayo & spinach leaves
- Roasted pumpkin ciabattas with mozzarella & pesto
- Chicken Pad Thai

SUPPER C – SHOWCOOKING – Choose 1

- Mini hamburgers (beef, wild bull or lamb) in the bread (curry, beetroot, carob or rustic) with choice of sauces
- Sweet & savoury crepes
- Steak sandwiches with choice of sauces

SUPPER D – SHOWCOOKING – choose 1

- Barbecue (Iberian pork & picanha with Chef's side dishes)

SUPPER E – SHOWCOOKING – choose 1

- Barbecue with selection of sausages, matured meats and / or south america, black pork and poultry (quail and / or chicken) with Chef's side dishes

OPEN BAR OPTIONS

BASIC PACK

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- Vodka: eristoff or similar
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- Tequila: san josé or similar
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PREMIUM PACK

- Irish whiskey: bushmills single malt 10 years old
- Scotch whisky: johnnie walker black label 12 years
- And aberfeldy 12 years
- Gins: g'vine floraison, bombay bramble and hendrick's with flavored tonic waters and premium botanicals
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- Port wine 20 years: vallado
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Cognac: courvoisier vs

- Event wines and sparkling wine
- Bottled or draught beer

SUPER PREMIUM PACK

- Old whiskey: chivas regal 12 years or similar
- Irish whiskey: jameson or similar
- Scotch whisky: dewar's caribbean smooth or similar
- Bourbon: jack daniels or similar
- Gins: beefeater, tanqueray and bombay sapphire
- Vodka: absolut or similar
- Rum: bacardi superior or similar
- Tequila: san josé gold or similar
- Port wine lbv: quinta nova
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Brandy: antiqua

- Wines and sparkling wine for the event
- Bottled or draught beer



MENU BUFFET



INCLUI

- Cocktail (1h30)
- Canapes (8 options)

- Couvert
- 5 salads
- 2 puff pastries
- 1 cold starter
- 2 main dishes in rechaud
- Side dishes chosen by the Chef

- White & red wine
- Mineral waters
- Beer
- Soft drinks

- Coffee, decaf, tea & sweets
- Cheese, sweets & fruit buffet
- Wedding cake or supper

- Open bar – Basic pack (3 h)

COCKTAIL

- White wine
- Sparkling wine
- Sparkling wine & red fruits sangria
- Mix & Tonic – Port, Gin or Vodka (choose 1)
- Beer
- Strawberry juice & Orange juice
- Soft drinks
- Mineral waters & flavored waters

(1h30 included)



CANAPÉS

(Choose 8 options)

Fish & Shellfish

Mini codfish cakes with hollandaise sauce
Spinach cones with salmon and dill
Salmon ceviche with pink peppercorns
Shrimp with mango chutney
Codfish tempura with soy mayonnaise
Blinis with local fish tartare and wasabi
Bruschetta with local fish and tomato
Salmon taco with toasted miso
Salmon tataki in corn taco, ponzu, and truffle
King crab choux
Tuna tartare & guacamole

Supplement options:

Tiger prawn in kadaif pastry with mango chutney
Gravlax beetroot tartlet
Sashimi slices of grouper with sea salt, DOP olive oil, and olive dust
Crispy tapioca with local spider crab and tarragon sauce
Seabass ceviche with white shrimp from Algarve

Meat

Royal hare with foie gras and raspberry sauce
Mini beef croquettes with dijon mustard
Chicken pani puri with ras el hanout
Yakitori skewers
Lamb skewers with mint sauce
Pork with five spices and sweet chilli
Alheira croquettes with basil mayonnaise
Glazed chicken with sesame sauce
Chorizo knodel with tapenade and apricot
White veal tartare with onion jam and goat cheese
Sun-dried tomato bruschetta, black angus slices, and mustard mayonnaise
Pheasant caramels
Partridge escabeche on Aljezur sweet potato with coriander sprouts
Wild bull carpaccio, lamb's lettuce, pistachios, and 12-month aged São Jorge cheese

Vegetarian

Romanesco cauliflower tempura with paprika & almonds
Cheese sphere with walnut crust
Baked brie with quince jelly
Corn taco with guacamole and crispy onion
Mini mushroom pies with truffle oil tomato
Eggplant with miso and toasted sesame seeds
Brie candies with pumpkin compote
Asparagus tempura with orange mayonnaise
Baby mushrooms stuffed with sun-dried tomato cream cheese
Quail nest with himalayan black salt and dill truffle mayonnaise
Mini vegetarian samosas with sweet chilli sauce
Falafel with raita sauce

Supplement options:

Organic baby vegetable garden in olive soil



BUFFET

COUVERT

Flat bread, rosemary focaccia, mini carob bread, absoluto extra virgin olive oil and balsamic vinegar

SALADS – choose 5

- Tomato, burrata, and basil
- Fresh tuna Niçoise salad
- Quinoa tabbouleh with bell pepper, radish, and carrot
- Couscous with ras el hanout
- Greek salad (tomato, bell pepper, cucumber, red onion, feta cheese and green olives)
- Bimi broccoli with bacon, Paris mushrooms, onion, peanuts, grapes and spice sauce
- Roasted vegetables with pumpkin seeds and pesto
- Arugula with walnuts and Parmesan
- Spinach salad with pear, pomegranate and honey vinaigrette
- Three types of lettuce (frisée, red leaf and endive)
- Caesar salad (chicken, romaine lettuce, Parmesan, anchovies and croutons)
- Octopus with cilantro

Puff pastries –choose 2

- Puff pastry pie with cod and leek
- Puff pastry pie with duck, mushrooms and truffle oil
- Puff pastry pie with chicken and bamboo
- Puff pastry pie with spinach, chestnuts, feta cheese and horseradish
- Puff pastry pie with chicken and sun-dried tomatoes
- Tuna and olive savory pie

COLD STARTERS – choose 1

- Gravlax salmon with blinis and crème fraîche
- Puff pastry braid with goat cheese and fig
- Guacamole with nachos
- Pâté en croûte with Cumberland sauce
- Selection of black pork sausages
- Duck escabeche with kumquat
- Sliced Black Angus roast beef with a selection of mustards and nectarines + **11,50/pax**
- Steamed grouper flavored with herbs and chef's choice of sauces

MAIN COURSE IN RECHAUD – choose 2

FISH

- Corvina with herb coulis
- Cod loin with breadcrumb crust
- Bacalhau migas
- Green curry shrimp

MEAT

- Veal Emmincê with mushrooms
- Black pork cheeks flavored with rosemary
- Free-range chicken stuffed with spinach, sun-dried tomatoes, and goat cheese
- Pork ham hock with Muscatel wine

VEGETARIAN

- Green curry with vegetables, sweet potato, and chickpeas
- Roasted pumpkin and caramelized onion ravioli with fresh cream sauce and basil
- Grilled zucchini rolls stuffed with sun-dried tomatoes, fresh basil, and confit pumpkin
- Spinach and ricotta crepes

*CHEF'S CHOICE OF SIDE DISHES ACCORDING TO THE CHOSEN DISHES

*EXTRA TO SUBSTITUTE

- Grouper in an herbs crust
- Veal with wild mushrooms

*EXTRA TO SUBSTITUTE

- Octopus "à lagareiro" (A traditional Portuguese dish, typically featuring octopus roasted with garlic, olive oil, and herbs)
- Roasted lamb with rosemary

NOITE
CASA DO
MARQUÊS



SHOWCOOKINGS

SHOWCOOKING A

Golden codfish with exploding olives

Duck risotto with orange

Gyozas in miso broth

Cataplanas - Vegetarian (courgette, aubergine, tomato, mushroom, pumpkin and corn cob)

Risotto - Pumpkin with toasted almonds and goat cheese

Leek à brás

Chicken Pad Thai

Wild mushrooms Risotto

SHOWCOOKING C

Paella of calasparra nero di sépia with cuttlefish, shrimps and lime mayonnaise

Cataplanas - Partridge, Savoy cabbage and walnuts

Flambéed loin with cognac & Aljezur potato crispy

Black pork cheeks with mashed sweet potatoes and wild mushrooms

Beef tenderloin "pica pau" with truffled potato chips

Valenciana Paella

SHOWCOOKING B

Pasta - Linguini nero di sepia with prawns & clams

Cataplanas - Veal with roasted malt and pleurotus mushrooms

Poke Bowls Station (veg., meat and fish)

Green curry with prawns

Mini burgers (beef, bull or lamb) on bread (curry, beetroot, carob or rustic) with choice of sauces

White codfish with fish stew sauce

Bulhão pato style Risotto with pumpkin & shrimps

Pregos do lombo no pão com escolha de molhos

SHOWCOOKING D

Cataplana - Fish and seafood (lobster, grouper, clam, mussel, monkfish, Mozambique prawns)

Seafood rice (lobster, shrimp, crabs, clams, mussels)

Barbecue with a selection of sausages, matured and/or South American meats, black pork and poultry (quail and/or chicken) with chef's side dishes



CHEESE, SWEETS & FRUITS BUFFET



CHEESE

SELECTION OF CHEESES

- Buttery goat cheese DOP
- Ilha São Jorge 12 months DOP
- Golden Plain 6-month-aged mixed cheese
- Chèvre - Bûche Melusine
- Emmental AOC
- Manchego DOP 12 months
- Nisa DOP
- Tete Moine AOC

+ Selection of bread, toasts, grapes, jams & dried fruits

FRUIT

- Seasonal fruit | Tropical fruit | Red fruits

SWEETS

A - MINIATURES / GOSETS

- Crème brûlée
- Quindim
- Mousse trio
- 70% chocolate mousse with vanilla sauce
- Selection of brigadeiros
- Green apple panna cotta
- Cottage cheese tartlets
- Sweet rice with coconut milk
- Pumpkin fondant

B – NORMAL

- Abade priscos pudding
- Sericaia
- Chocolat fondant with dehydrated raspberries
- Chocolate cheesecake
- Oven Cheesecake with choice of jams
- Apple & oregano mille-feuille tart
- Alentejo's cottage cheese tart
- Passionfruit emulsion
- Citrus charlotte

C – GIANT

- Papão “egg sweet”
- Red velvet cheesecake
- Glazed banana mille-feuille with peanuts
- Lemon merengue tart

EGG | CHOCOLATE | CHEESE | FRUIT

For a complete & appealing dessert buffet we suggest different sizes & distinct desserts:

Choose 7 options (3 a + 3 b + 1c) - up until 100 pax

Choose 9 options (4 a + 4 b + 1c) - 100 to 200 pax

Choose 12 options (5 a + 5 b + 2 c) – more than 200pax

WEDDING CAKE

Cake with 2 or more tiers (depending on the n. of pax)

The season and location of the wedding may condition the choice of frosting/ dough / fillings.

FILLING

- 70% chocolate mousse
- Chantilly with fresh fruit
- Lemon cream
- Red fruits coulis **or** strawberry **or** bitter Orange **or** mango
- Egg sweet
- Egg Sweet with almond
- Mascarpone

FROSTING

- Mascarpone
- Butter cream
- Naked cake
- Marzipan
- Dark or White chocolate shavings

DOUGH

- Chocolate
- Sponge
- Lemon
- Yogurt
- Orange
- Red velvet
- Carrot & cinnamon
- Pistachio*
- Walnuts*
- Hazelnut*
- Almond*

* With supplement



Cake Design available upon request

SUPPER

OR

SUPPER C – SHOWCOOKING – Choose 1

- Mini hamburgers (beef, wild bull or lamb) in the bread (curry, beetroot, carob or rustic) with choice of sauces
- Sweet & savoury crepes
- Steak sandwiches with choice of sauces

SUPPER D – SHOWCOOKING – choose 1

- Barbecue (Iberian pork & picanha with Chef's side dishes)

SUPPER E– SHOWCOOKING – choose 1

- Barbecue with selection of sausages, matured meats and / or south america, black pork and poultry (quail and / or chicken) with Chef's side dishes

SUPPER A – Choose 1

- Hot soup (coriander cream or portuguese cabbage soup)
- Galician drink with pasteis de nata or berliner
- Mini hot dogs

SUPPER B – SHOWCOOKING – choose 1

- Mini pork steak in curry bread with choice of sauces & chips in paper cones
- Roasted beef sandwiches with herb mayo & spinach leaves
- Roasted pumpkin ciabattas with mozzarella & pesto
- Chicken Pad Thai

OPEN BAR OPTIONS

BASIC PACK

- Gin: bombay original or similar
- Vodka: eristoff or similar
- Rum: bacardi or similar
- Tequila: san josé or similar
- Tawny port wine: dalva or similar
- White port wine: dalva or similar
- National liqueurs: moscatel or similar
- International liqueurs: baileys or similar
- Brandy: bardinet vsop

- Wines and sparkling wine for the event
- Bottled or draft beer

PREMIUM PACK

- Irish whiskey: bushmills single malt 10 years old
- Scotch whisky: johnnie walker black label 12 years
- And aberfeldy 12 years
- Gins: g'vine floraison, bombay bramble and hendrick's with flavored tonic waters and premium botanicals
- Vodka: grey goose or similar
- Rum: bacardi reserva ocho
- Tequila: patron silver or similar
- Port wine 20 years: vallado
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Cognac: courvoisier vs

- Event wines and sparkling wine
- Bottled or draught beer

SUPER PREMIUM PACK

- Old whiskey: chivas regal 12 years or similar
- Irish whiskey: jameson or similar
- Scotch whisky: dewar's caribbean smooth or similar
- Bourbon: jack daniels or similar
- Gins: beefeater, tanqueray and bombay sapphire
- Vodka: absolut or similar
- Rum: bacardi superior or similar
- Tequila: san josé gold or similar
- Port wine lbv: quinta nova
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Brandy: antiqua

- Wines and sparkling wine for the event
- Bottled or draught beer

MENU

FAMILY STYLE



INCLUDES

- Cocktail (1h30)
- Canapés (6 options)

- Couvert
- 2 salads
- 2 fish starters
- 2 meat starters
- 2 vegetarian starters
- 1 main dish

- White & red wine
- Mineral waters
- Beer
- Soft drinks

- Coffee, decaf, tea & sweets
- Cheese, dessert & fruit buffet
- Wedding cake or supper

- Open bar – Basic pack (3 h)

COCKTAIL

- White wine
- Sparkling wine
- Sparkling wine & red fruits sangria
- Mix & Tonic – Port, Gin or Vodka (choose 1)
- Beer
- Strawberry juice & Orange juice
- Soft drinks
- Mineral waters & flavored waters

(1h30 included)



CANAPÉS

(Choose 8 options)

Fish & Shellfish

Mini codfish cakes with hollandaise sauce
Spinach cones with salmon and dill
Salmon ceviche with pink peppercorns
Shrimp with mango chutney
Codfish tempura with soy mayonnaise
Blinis with local fish tartare and wasabi
Bruschetta with local fish and tomato
Salmon taco with toasted miso
Salmon tataki in corn taco, ponzu, and truffle
King crab choux
Tuna tartare & guacamole

Supplement options:

Tiger prawn in kadaif pastry with mango chutney
Gravlax beetroot tartlet
Sashimi slices of grouper with sea salt, DOP olive oil, and olive dust
Crispy tapioca with local spider crab and tarragon sauce
Seabass ceviche with white shrimp from Algarve

Meat

Royal hare with foie gras and raspberry sauce
Mini beef croquettes with dijon mustard
Chicken pani puri with ras el hanout
Yakitori skewers
Lamb skewers with mint sauce
Pork with five spices and sweet chilli
Alheira croquettes with basil mayonnaise
Glazed chicken with sesame sauce
Chorizo knodel with tapenade and apricot
White veal tartare with onion jam and goat cheese
Sun-dried tomato bruschetta, black angus slices, and mustard mayonnaise
Pheasant caramels
Partridge escabeche on Aljezur sweet potato with coriander sprouts
Wild bull carpaccio, lamb's lettuce, pistachios, and 12-month aged São Jorge cheese

Vegetarian

Romanesco cauliflower tempura with paprika & almonds
Cheese sphere with walnut crust
Baked brie with quince jelly
Corn taco with guacamole and crispy onion
Mini mushroom pies with truffle oil tomato
Eggplant with miso and toasted sesame seeds
Brie candies with pumpkin compote
Asparagus tempura with orange mayonnaise
Baby mushrooms stuffed with sun-dried tomato cream cheese
Quail nest with himalayan black salt and dill truffle mayonnaise
Mini vegetarian samosas with sweet chilli sauce
Falafel with raita sauce

Supplement options:

Organic baby vegetable garden in olive soil



FAMILY-STYLE

BASIC PACK (choose 8 options)

STARTERS FAMILY-STYLE

Salads– choose 2

- Quinoa tabbouleh with bell pepper, radish, and carrot
- Roasted vegetables with pumpkin seeds and pesto
- Bimi broccoli with bacon, Paris mushrooms, onion, peanuts, grapes, and spice sauce
- Green lentil and orange salad with fennel, radish, wild mushrooms, and sherry vinegar
- Bulgur with edamame and dried fruits
- Tomato, burrata, and basil
- Greek salad (tomato, bell pepper, cucumber, red onion, feta cheese and green olives)

FISH – choose 2

- Salmon Gravlax with blinis and crème fraîche
- Mozambique shrimp boiled with sea salt
- Puff pastry pie with cod and leek
- Tuna and olive savory pie
- Shavings of cod with potato, bell peppers, cherry tomatoes, egg, and olives

MEAT –choose 2

- Selection of black pork sausages
- Puff pastry pie with chicken and piquillo peppers
- Bruschetta with sun-dried tomatoes, Black Angus slices, and mustard mayonnaise
- Duck escabeche with kumquat
- Pâté en croûte with Cumberland sauce

VEGETARIAN – choose 2

- Goat cheese & fig puf pastry
- Guacamole with nachos
- Puff pastry pie with spinach, chestnuts, feta cheese, and horseradish
- Puff pastry pie with mushrooms and truffle



*EXTRA

- Black Iberian ham (acorn-fed, aged 64 months)
- Octopus with cilantro
- Steamed salmon flavored with herbs and Chef's choice of sauces
- Tuna tartare with guacamole
- Carpaccio of wild bull, lamb's lettuce, pistachios, and 12-month aged São Jorge cheese
- Flat bread with wild bull tartare

*EXTRA

- Spider crab from our coast with rye toast
- Foie gras Mille-feuille
- Steamed grouper flavored with herbs and Chef's choice of sauces
- Sliced Black Angus roast beef with a selection of mustards and grilled nectarines
- Carpaccio of wild bull with lamb's lettuce
- Coastal shrimp with sea salt
- Lobster roll with lime mayonnaise and chives



PLATED OR FAMILY STYLE

Menu A – choose 1 option

- Monkfish with bulhão pato sauce and sweet potato
- Fresh cod with migas and Portuguese cabbage
- Confit duck with orange and kumquat, bimi broccoli, and couscous
- Black pork cheeks with sweet potato purée, mixed mushrooms, and fried celery

Menu B – choose 1 option

- Corvina with champagne, corn mousseline, and roasted baby vegetables
- Hook-caught hake with fava beans, peas, and quinoa
- White veal sirloin with eryngii mushrooms and stuffed potato
- Suckling pig, endive & truffled potato

Menu C – choose 1 option

- Grouper with corn purée and lemongrass nage
- Braised bass with carrot mousseline and Swiss chard
- Black Angus steak with ratatouille vegetables and truffled potato purée
- Milk-fed veal tenderloin in Madeira sauce, galette, smoked celery and green asparagus



FAMILY STYLE

(PORTUGUESE INSPIRATION)

Choose 2 options

FISH

- Shrimp & lobster açorda
- Loin of Asa Branca codfish with herb crust, smashed potatoes, and turnip greens
- Sheelfish rice
- "Lagareiro" octopus with two textures of sweet potato and Padrón peppers
- Local coast fish roasted in the oven with roasted potatoes

MEAT

- White veal with Madeira sauce, wild mushrooms, and stuffed potato
- Pork ham hock with Muscatel wine, sautéed seasonal vegetables, and rustic potatoes
- Black pork confit in charcoal with rosemary sauce
- Beef tenderloin "pica pau" with truffled potato chips
- Roasted lamb with rosemary

VEGETARIAN

- Roasted butter squash, onion purée, baby vegetables, and kale
- Grilled zucchini rolls stuffed with sun-dried tomatoes, fresh basil, and confit pumpkin
- Stuffed eggplants

CHEESE, SWEETS & FRUITS BUFFET



CHEESE

SELECTION OF CHEESES

- Buttery goat cheese DOP
- Ilha São Jorge 12 months DOP
- Golden Plain 6-month-aged mixed cheese
- Chèvre - Bûche Melusine
- Emmental AOC
- Manchego DOP 12 months
- Nisa DOP
- Tete Moine AOC

+ Selection of bread, toasts, grapes, jams & dried fruits

FRUIT

- Seasonal fruit | Tropical fruit | Red fruits

SWEETS

A - MINIATURES / GODETS

- Crème brûlée
- Quindim
- Mousse trio
- 70% chocolate mousse with vanilla sauce
- Selection of brigadeiros
- Green apple panna cotta
- Cottage cheese tartlets
- Sweet rice with coconut milk
- Pumpkin fondant

B – NORMAL

- Abade priscos pudding
- Sericaia
- Chocolat fondant with dehydrated raspberries
- Chocolate cheesecake
- Oven Cheesecake with choice of jams
- Apple & oregano mille-feuille tart
- Alentejo's cottage cheese tart
- Passionfruit emulsion
- Citrus charlotte

C – GIANT

- Papão “egg sweet”
- Red velvet cheesecake
- Glazed banana mille-feuille with peanuts
- Lemon merengue tart

EGG | CHOCOLATE | CHEESE | FRUIT

For a complete & appealing dessert buffet we suggest different sizes & distinct desserts:

Choose 7 options (3 a + 3 b + 1c) - up until 100 pax

Choose 9 options (4 a + 4 b + 1c) - 100 to 200 pax

Choose 12 options (5 a + 5 b + 2 c) – more than 200pax

WEDDING CAKE

Cake with 2 or more tiers (depending on the n. of pax)
The season and location of the wedding may condition the choice of frosting/ dough / fillings.

FILLING

- 70% chocolate mousse
- Chantilly with fresh fruit
- Lemon cream
- Red fruits coulis **or** strawberry **or** bitter Orange **or** mango
- Egg sweet
- Egg Sweet with almond
- Mascarpone

FROSTING

- Mascarpone
- Butter cream
- Naked cake
- Marzipan
- Dark or White chocolate shavings

DOUGH

- Chocolate
- Sponge
- Lemon
- Yogurt
- Orange
- Red velvet
- Carrot & cinnamon
- Pistachio*
- Walnuts*
- Hazelnut*
- Almond*

* With supplement



Casa do
Marquês

Cake Design available upon request

SUPPER

OR

SUPPER C – SHOWCOOKING – Choose 1

- Mini hamburgers (beef, wild bull or lamb) in the bread (curry, beetroot, carob or rustic) with choice of sauces
- Sweet & savoury crepes
- Steak sandwiches with choice of sauces

SUPPER D – SHOWCOOKING – choose 1

- Barbecue (Iberian pork & picanha with Chef's side dishes)

SUPPER E– SHOWCOOKING – choose 1

- Barbecue with selection of sausages, matured meats and / or south america, black pork and poultry (quail and / or chicken) with Chef's side dishes

SUPPER A – Choose 1

- Hot soup (coriander cream or portuguese cabbage soup)
- Galician drink with pasteis de nata or berliner
- Mini hot dogs

SUPPER B – SHOWCOOKING – choose 1

- Mini pork steak in curry bread with choice of sauces & chips in paper cones
- Roasted beef sandwiches with herb mayo & spinach leaves
- Roasted pumpkin ciabattas with mozzarella & pesto
- Chicken Pad Thai

OPEN BAR OPTIONS

BASIC PACK

- Gin: bombay original or similar
- Vodka: eristoff or similar
- Rum: bacardi or similar
- Tequila: san josé or similar
- Tawny port wine: dalva or similar
- White port wine: dalva or similar
- National liqueurs: moscatel or similar
- International liqueurs: baileys or similar
- Brandy: bardinet vsop

- Wines and sparkling wine for the event
- Bottled or draft beer

PREMIUM PACK

- Irish whiskey: bushmills single malt 10 years old
- Scotch whisky: johnnie walker black label 12 years
- And aberfeldy 12 years
- Gins: g'vine floraison, bombay bramble and hendrick's with flavored tonic waters and premium botanicals
- Vodka: grey goose or similar
- Rum: bacardi reserva ocho
- Tequila: patron silver or similar
- Port wine 20 years: vallado
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Cognac: courvoisier vs

- Event wines and sparkling wine
- Bottled or draught beer

SUPER PREMIUM PACK

- Old whiskey: chivas regal 12 years or similar
- Irish whiskey: jameson or similar
- Scotch whisky: dewar's caribbean smooth or similar
- Bourbon: jack daniels or similar
- Gins: beefeater, tanqueray and bombay sapphire
- Vodka: absolut or similar
- Rum: bacardi superior or similar
- Tequila: san josé gold or similar
- Port wine lbv: quinta nova
- National liqueurs: beirão or similar
- International liqueurs: baileys or similar
- Brandy: antiqua

- Wines and sparkling wine for the event
- Bottled or draught beer



EXTRA OPTIONS



WINE SUGGESTIONS



WHITE WINE

Included:

MONTINHO SÃO MIGUEL, ALENTEJO

(Complex aroma of tropical fruits, good minerality and floral notes)

ESPÍRITO LAGOALVA SAUVIGNON+ARINTO, TEJO

(Aroma with notes of citrus and tropical fruit, good acidity)

- **RAVASQUEIRA SELECTION OF THE YEAR, ALENTEJO**
(Citrus color, stone fruit aromas and floral touch)

- **AZUL VENTOZELO, DOURO**
(Aromas of fresh fruit and a delicate floral flavor)

- **ENCANTADO, ALENTEJO**
(Aromas of yellow fruit and tropical notes with good minerality)

- **HERDADE SÃO MIGUEL COLHEITA SORTED HARVEST, ALENTEJO**
(Fresh with fine acidity, very mineral and harmonious)

- **LAGOALVA RESERVE ARINTO&CHARDONNAY, TEJO**
(Aroma of white fruit, hints of pear, apricot and vanilla)

- **VALLADO TRÊS MELROS, DOURO**
(Floral aroma and ripe fruit with a mineral touch)

- **QUINTA DO VENTOZELO VIOSINHO, DOURO**
(Citrus and passion fruit aromas with a touch of acidity and minerality)

- **TABOADELLA VILLAE, DÃO**
(Aromas of white flowers, scraped stone and stone fruit)

- **TABOADELLA RESERVE ENCRUZADO, DOURO**
(Citrus and fresh herb notes, with a touch of spice)

- **POÇAS RESERVE, DOURO**
(Lemon yellow color, aromas of stone fruit, peach and quince)

- **VALLADO RESERVE, DOURO**
(Mineral and citrus aroma with a touch of smoked wood)

- **DEZOITO BY MANICHE, DOURO**
(Fresh white fruit, pear, plum and lychee with toasted wood)



RED WINE

Included:

**CICONIA,
ALENTEJO**

(Ruby color with violet reflections, aroma of red and forest fruits)

**RAVASQUEIRA CLÁSSICO,
ALENTEJO**

(Aroma of black fruit, hints of chocolate and vanilla)

- **TRAVA-LÍNGUAS, DOURO**
(Notes of wild fruit, licorice and cocoa)
- **AZUL VENTOZELO, DOURO**
(Floral aromas with a vegetal touch and soft tannins)
- **ENCANTADO, ALENTEJO**
(Ripe fruit in balance with woodland aromas)
- **HERDADE SÃO MIGUEL COLHEITA SELECIONADA, ALENTEJO**
(Red fruit aroma with hints of spices and balsamic)
- **HORÁRIO SIMÕES CASTELÃO TRADITION, SETÚBAL**
(Violet red color, fruity and good presence of wood)
- **VALLADO TRÊS MELROS, DOURO**
(Notes of wood, red fruits and round tannins)
- **QUINTA DO VENTOZELO BLEND, DOURO**
(Fruity aroma balanced with notes of wood)
- **TABOADELLA VILLAE, DÃO**
(Good minerality with forest and woodland aromas)
- **RAVASQUEIRA, ROMÃS VINE, ALENTEJO**
(Garnet color, black cherry, blackberry and blueberry aromas)
- **TABOADELLA RESERVE ALFROCHEIRO, DÃO**
(Rare portuguese variety with aromas of blackberry, blueberry and black fruit)
- **QUINTA DO VALLADO TOURIGA NACIONAL, DOURO**
(Deep ruby color, ripe fruit aroma with hints of wood)
- **DEZOITO BY MANICHE, DOURO**
(Black fruit, floral and well integrated wood notes)

DESSERT WINES

- ▶ **PORT WINE QUINTA NOVA LBV**
(Ruby-violet color with aromas of blackberries and blueberries and a long finish)

- ▶ **HORÁRIO SIMÕES BASTARDO WINE**
(Dark amber color with aromas of jam, figs, spice and dried fruit)

- ▶ **WINE CARCAVELOS 7 YEARS**
(Golden amber color with notes of dried fruit, raisins, figs, nuts and spices)

- ▶ **PORT WINE POÇAS 10 YEARS**
(A golden brown color with hints of dried fruit, raisins and prunes)

- ▶ **- PORT WINE VALLADO 20 YEARS**
(Aroma of dried fruit and hints of cigar. Fresh, round, liqueur-like and velvety in the mouth)

WINE & COCKTAIL BAR

WINE BAR

- Wine bar with tasting of 5 Portuguese wines
- Wines from different regions of Portugal carefully selected by our winemaker according to the group's profile
- With white, red and port wine

CHAMPAGNE SUPPLEMENT

- cocktail with Ar Lenoble Brut Intense or Pierre Gimonet Cuis 1ER cru brut
- cocktail with Billecart Salmon
- cocktail only with Moët&Chandon brut Imperial
- cocktail only with Veuve Clicquot

Subject to availability
Query for more options

GIN BAR

- Our selection of premium gins
- Selected botanicals
- Flavored tonic waters
- Variety of regular, sugar free and flavored
- Redbulls
- (available at the cocktail bar and open bar)

HANGOVER BAR

- during open bar

COCKTAILS

- Signature Cocktails
- Pineapple & mint Mojito
- Melon & basil Daiquiri
- Strawberry & raspberry vodka Lemonade
- Spicy Tequila Jalapeño Margarita
- Moscow Mule
- Passion Fruit & Cinnamon Mojito
- Traditional Caipirinha
- Mocktail CM

Choose 3 options
(available at the cocktail and open bar)

THEMED OFFERS

Consult our team of mixologists for a personalized offer for your wedding.
Some options:

Mojito Bar
Frozen Margarita Bar
Craft beer bars
Cheese and Wine Bar
Tequila cart

(available at the cocktail and open bar)

ENERGY DRINKS

Pacote Energy

Variada de Redbull normal e Sugar Free
(disponível no cocktail e no bar aberto)

Pacote Power

Variety of normal Redbull, sugar free and flavors

With the inclusion of a self-service Red Bull fridge

(subject to availability)

(available at the cocktail bar and open bar)



OTHER OPTIONS

SHELLFISH BUFFET EXAMPLE

- Mozambique shrimp boiled with fleur de sel
- Crab
- Spanish style mussels
- Clams with “bulhão pato” sauce
- Lobster

BEVERAGES

- Bride & groom custom cocktail in the welcome cocktail

Show cooking stations

OPTIONS

- Pata negra cebo sanchez alcaraz ham carved with hot bread and unsalted butter (minimum of 100 pax)
- Acorn-fed bolota 64 months ham, freshly carved with warm bread and unsalted butter (minimum of 100 pax)
- Sushi & Sashimi (6 pieces per person)
- Mille-feuille foie gras cubes
- Tartare & ceviche
- Ice cream tent with toppings & crumbles (includes 6 flavors)

PARTY FAVOURS FOR GUESTS

- Artisanal chocolate (6 bonbons)
- Chocolate sweets “brigadeiros” with custom logo
- Upon request - breakfast kit in costum box



KIDS MENU

VEGETABLE CREAM SOUP

CHICKEN BREAST, POTATO CHIPS
AND FRIED EGG

OR

HAMBURGUERS IN BREAD WITH A
VARIETY OF SAUCES

OR

FISH FILLETS WITH TOMATO RICE

ASSORTMENT OF JELLIES OR
CHOCOLATE NA STRAWBERRY
MOUSSE OR FRUIT SALAD





DECOR

Other decoration are available and to be defined according to the needs of the event.

TABLES & CHAIRS

(Any reference available on the date of confirmation of the services)

PALÁCIO CONDE ÓBIDOS & PÁTEO ALFACINHA

Tables & chairs from the venue included

CEREMONY CHAIRS

TABLE CENTER PIECES

DECORAÇÃO DO BUFFET

LOUNGE

Sofas, poufs, support tables, rug, pillows and lamp

BISTROT TABLES HIGH CHAIRS

CLOAKROOM

Counter, 2 charriots, 100 hangers, and tickets

Hostesses

CONDITIONS

THE PRICES MENTIONED IN THIS PRESENTATION INCLUDE:

- 1 tasting session for a maximum of 4 people (2 starters, 2 fish dishes, 2 meat dishes, 2 desserts)

ALL PRICES ARE VALID FOR A MINIMUM OF 100 PEOPLE

- F&b as described (service type based on the chosen menu and available support area)
- Necessary hospitality material - markers, crockery, cutlery, glasses, towels, table identifiers
- Waitstaff
- Kitchen and dishwashing services
- Assembly, disassembly, and transportation in the greater lisbon area
- Presented wines or similar
- 8h of service included

THE PRESENTED VALUES DO NOT INCLUDED:

- Vat at the legal rate in force on the event date

FOR MENU PRICES, VAT IS APPLIED AS FOLLOWS:

- 85% of the total is subject to 13% vat
- 15% of the total is subject to 23% vat
- Remaining items are subject to 23% vat

OTHER DECORATIONS NOT MENTIONED

- Space charges
- Water, sewage, and energy in the room and support areas are the responsibility of the client (except for casa do marquês spaces)
- Tables and chairs
- Sound license
- Decoration and extra material not mentioned.

DEADLINE

The menu selection must be communicated in writing up to 15 business days before the event date. The number of guests must be communicated in writing up to 10 days before the event - this number serves as a reference for event billing. If the number of guests decreases by more than 5%, the menu price will be reviewed. Special diets can be accommodated. To do so, the request must be made up to 15 business days before the event - changes to prices may apply.

CONDITIONS

VENUE

Any changes to the venue by the client after the initially proposed budget may result in adjustments to the menu and respective price, as well as other changes inherent to the characteristics of the space. Casa do marquês is not responsible for any goods or materials left at the event venue by clients and/or their guests.

An extra fee may be required to ensure the service once the location of each moment has been decided.

STAFF MEALS

Meals for event support staff (audiovisual, musicians, hostesses, photographers, etc.) Should be included in the client's order and communicated at least 10 business days before the event. It is casa do marquês' obligation to provide food and beverages during the event. After its conclusion, any leftover food will only be available to clients by agreement with casa do marquês. This arrangement must be arranged at the end of the event.

THE EVENT IS ONLY CONSIDERED CONFIRMED, AS WELL AS THE DATE AND SPACE RESERVED, UPON PAYMENT OF THE RESPECTIVE ADJUDICATION.

CONFIRMATION AND PAYMENT TERMS

- 30% of the total amount upon awarding the contract.
- 40% of the total amount up to 2 months before the wedding.
- Remaining amount up to 10 days before the wedding.
- Bank charges for credit card payments are the responsibility of the customer.
- In case of non-payment, casa do marquês reserves the right not to provide the service.

CANCELATION CONDITIONS

- Any amount received by casa do marquês is non-refundable and will be used to cover any outstanding amounts, including expenses resulting from the event confirmation and cancellation process, such as, but not limited to: meetings between casa do maruq-es and the other party, menu tastings, team travel for venue inspections, events that were not confirmed due to the reserved date, among others,
- Neither party shall be liable if prevented from fulfilling the obligations under the contract due to circumstances beyond its control, fortuitous events, or force majeure, unforeseeable or unavoidable, including, among others, natural phenomena, strikes, or other collective labor disputes. The party invoking fortuitous events or force majeure shall communicate and justify such situations to the other party, as well as inform the foreseeable timeframe for restoring the situation.

REMARKS

- The terms and conditions of this proposal are deemed as accepted on payment of the amount due on appointment.
- The images contained herein are merely for illustrative purposes and are not contractual

VALIDITY OF THE PROPOSAL: 30 DAYS





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