



QUINTA^{DOSS}VALES
WINE ESTATE

wedding
presentation

2026



THE QUINTA PACKAGE

As this is a very special day for you, we want to do all in our power to make your dreams come true. That is why we aim to be as flexible and accommodating as possible in creating a magical atmosphere for your event.

Bon Bon Catering has been our exclusive partner for many years, and privately we have been clients at their restaurants even longer, so it's fair to say that they have convinced us of the quality they provide.

All the dishes are prepared with locally sourced ingredients and the meals can be tailored to any specialist dietary requirements. To make it easier for you to build up your perfect wedding menu, we came up with the basic starting package, where each element can be separately upgraded according to your wishes.

INCLUDES

- Reception Canapés
- Reception Drinks
- BBQ Dinner
- Dessert
- Drinks to accompany dinner
- Open Bar after the dinner
- Exclusive use of the selected venue during the event

The Quinta Package is priced at €169 per person

Discounts:

Day of the week: For couples interested in hosting their wedding on any day apart from Saturday we can offer a discount of €10 per person.

The following pages outline what is included in each position, as well as all the upgrade possibilities you can choose from.



COCKTAIL DRINKS

QUINTA

QUINTA PACKAGE DRINKS

On arrival: **Fruit punch and water**

Cocktail after ceremony: **White sangria or sparkling wine**

Duration: **1 hour**

UPGRADE

SILVER DRINKS

+ €6,50

On arrival: **Fruit punch and water**

Cocktail after ceremony: **White sangria or sparkling wine**

Bar: **White sangria, beer, white wine, water, juice and soft drinks**

Duration: **1,5 hours**

UPGRADE

GOLD DRINKS

+ €10,25

On arrival: **Fruit punch and water**

Cocktail after ceremony: **White sangria or sparkling wine**

Bar: **White sangria, beer, white wine, water, juice and soft drinks**

Duration: **2 hours**



COCKTAIL CANAPÉS

QUINTA

QUINTA PACKAGE CANAPÉS

2 appetizers per person:

Marinated salmon tartar
Dry-cured ham with mango
Marinated olives and roasted almonds

UPGRADE

SILVER CANAPÉS

+ €3,25

3 appetizers per person:

Marinated salmon tartar
Dry-cured ham with mango
Mini chicken kebabs with sweet & sour sauce
Marinated olives and roasted almonds

UPGRADE

GOLD CANAPÉS

+ €6,00

5 appetizers per person:

Marinated salmon tartar
Dry-cured ham with mango
Mini chicken kebabs with sweet & sour sauce
Gazpacho shots
Dates stuffed with blue cheese in bacon
Marinated olives and roasted almonds



MEAL PACKAGE

QUINTA

QUINTA BUFFET DINNER

Couvert: Bread, butter, olives & tuna mousse

Warm: Chicken piri piri Algarvian-style
Homemade beef burgers
Spicy sausages
Garlic & rosemary potatoes

Cold: Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce

UPGRADE

SYRAH BUFFET DINNER

+ €3,25

Couvert: Bread, butter, olives & tuna mousse

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

Cold: Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce



MEAL PACKAGE

QUINTA

VIOGNIER BUFFET DINNER

+ €10,25

- Couvert:** Bread, butter, olives & tuna mousse
- Warm:** Whole leg of pork with honey & thyme sauce
Vegetable stuffed chicken brest in bacon
Portuguese-style sea bass
Dauphinoise potatoes
- Cold:** Tomato & onion salad
Couscous salad
Green salad with goat's cheese, mango & walnuts
Celery & apple salad

UPGRADE

CASTELÃO BUFFET DINNER

+ €10,25

- Couvert:** Bread, butter & olives
- Warm:** Chicken skewers with bacon, chorizo, peppers & onion from the grill
Marinated pork steaks from the grill
Lamb stew
Garlic & rosemary potatoes
- Cold:** Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce

UPGRADE

TRINCADEIRA BUFFET DINNER

+ €12,50

- Couvert:** Bread, butter & olives
- Warm:** Chicken skewers with bacon, chorizo, peppers & onion on the grill
Sirloin steaks with garlic butter
Marinated pork steaks from the grill
Homemade beef burgers from the grill
Garlic & rosemary potatoes
- Cold:** Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce

UPGRADE

ALVARINHO BUFFET DINNER

+ €16,75

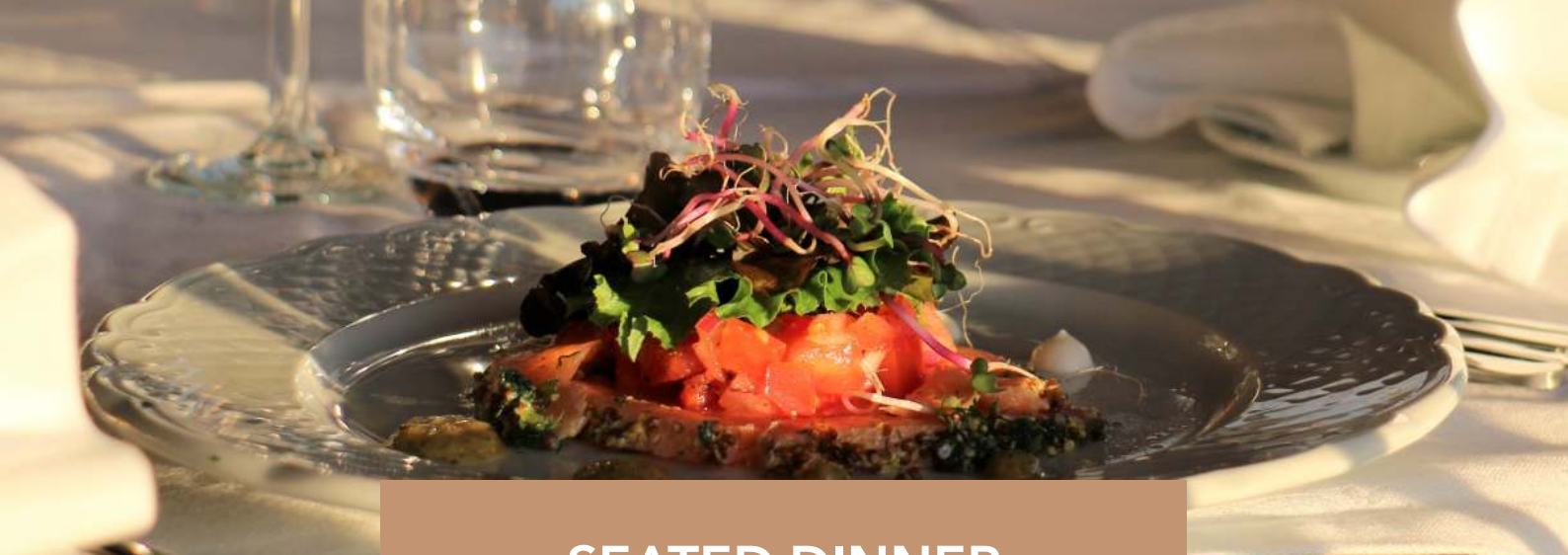
- Couvert:** Bread, butter, olives & tuna mousse
- Warm:** Whole leg of pork with honey & thyme sauce
Sirloin steaks with garlic butter
Lamb stew
Portuguese-style sea bass
Dauphinoise potatoes
- Cold:** Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce

UPGRADE

VERDELHO BUFFET DINNER

+ €17,25

- Couvert:** Bread, butter & olives
- Warm:** Chicken skewers with bacon, chorizo, peppers & onion from the grill
Sirloin steaks with garlic butter
Portuguese-style sea bass
King prawns with garlic & piri-iri
Garlic & rosemary potatoes
- Cold:** Algarvian salad
Tomato & onion salad
Spinach salad with mango & walnuts
Couscous salad
BBQ, garlic & tartar sauce



SEATED DINNER

A seated dinner includes a cold starter of your choice plus a standard main course. Choice of options and upgrade possibilities are listed below.

SEATED DINNER

+ €16,70

Cold starter:

Home-marinated salmon with honey and mustard dressing
 Salmon trilogy: marinated, smoked and tataki
 Prawn salad with avocado, pineapple, peppers and pink pepper dressing
 Smoked duck breast on spinach salad with mango and tangerine dressing
 Beef carpaccio with pine nuts, rocket and mustard dressing
 Tomato salad with 'mozzarella di bufala' and pesto dressing
 Dry-cured ham with melon
 Home-made chicken liver paté with fig dressing
 Vitello tonnato

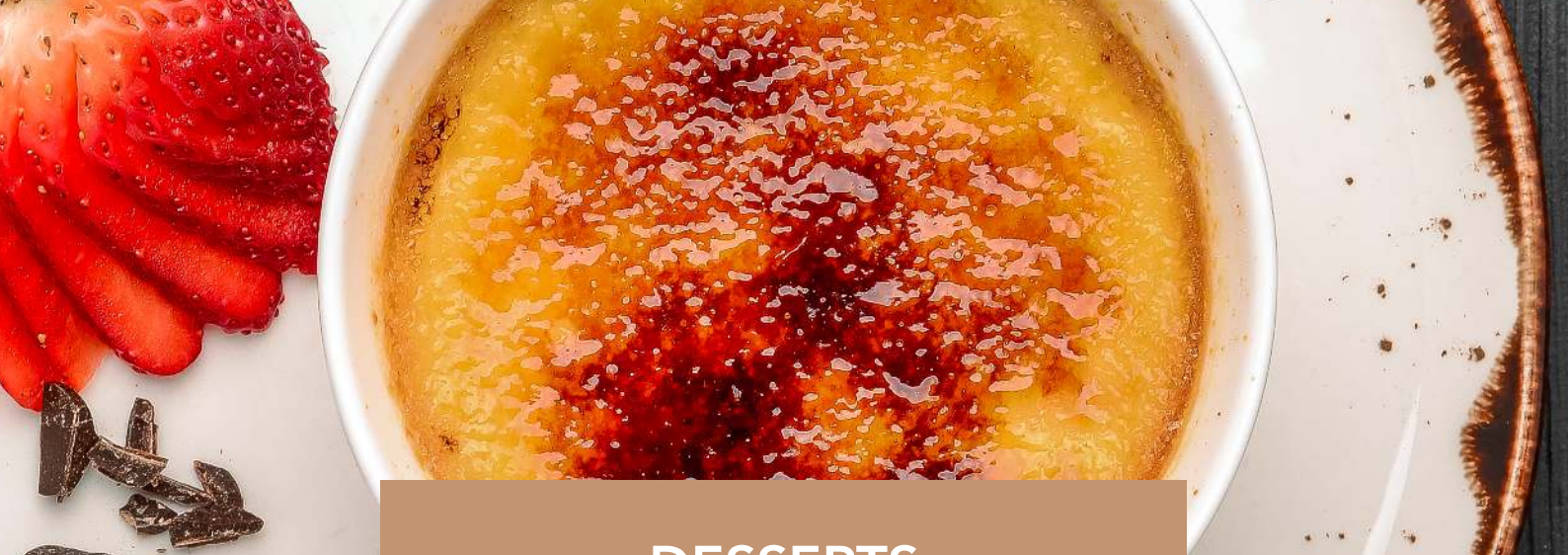
Warm starter:

King prawns with garlic and piri piri + €6,00
 Atlantic sea scallops with turnip mash and champagne sauce + €6,00
 Apple fritter with goat's cheese, honey and balsamic dressing + €4,75

Main course:

Pork loin stuffed with plums with honey & thyme sauce
 or Vegetable stuffed chicken breast with Mediterranean sauce
 Braised duck leg with 'Licor Beirão' sauce + €4,00
 Black pig braised with plums & moscatel wine + €4,00
 Duet of pork fillet and braised black big with moscatel sauce + €4,00
 Lamb shank mediterranean style + €6,00
 Sea bass fillet with herb dressing + €6,50
 Sea bream fillet with champagne sauce + €6,50
 King prawns with garlic and piri piri + €10,00
 Fillet steak with mushrooms and truffle sauce + €10,00
 Rack of lamb with rosemary sauce + €12,50

(all dishes are served with fresh vegetables and potato side dish)



DESSERTS

QUINTA	QUINTA PACKAGE DESSERT										
	Fresh fruit with vanilla ice cream										
UPGRADE	SILVER DESSERT UPGRADE OPTIONS										
	<table> <tr> <td>Crème brûlée with raspberry sorbet</td><td>+ €3,25</td></tr> <tr> <td>Strawberries with mascarpone cream</td><td>+ €3,25</td></tr> <tr> <td>Crêpe Suzette with vanilla ice cream</td><td>+ €3,25</td></tr> <tr> <td>Strawberry cheesecake with mango sorbet</td><td>+ €3,25</td></tr> <tr> <td>Eton mess</td><td>+ €3,25</td></tr> </table>	Crème brûlée with raspberry sorbet	+ €3,25	Strawberries with mascarpone cream	+ €3,25	Crêpe Suzette with vanilla ice cream	+ €3,25	Strawberry cheesecake with mango sorbet	+ €3,25	Eton mess	+ €3,25
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Eton mess	+ €3,25										
UPGRADE	GOLD DESSERT UPGRADE OPTIONS										
	<table> <tr> <td>Crêpe with caramelized strawberries and vanilla ice cream</td><td>+ €5,25</td></tr> <tr> <td>Chocolate trilogy: mousse, fondant and ice cream</td><td>+ €5,25</td></tr> <tr> <td>Trilogy of crème brûlée, chocolate mousse and 'pastel de nata</td><td>+ €5,25</td></tr> <tr> <td>Cheese board</td><td>+ €5,25</td></tr> </table>	Crêpe with caramelized strawberries and vanilla ice cream	+ €5,25	Chocolate trilogy: mousse, fondant and ice cream	+ €5,25	Trilogy of crème brûlée, chocolate mousse and 'pastel de nata	+ €5,25	Cheese board	+ €5,25		
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Cheese board	+ €5,25										
EXTRA	TEA & COFFEE BUFFET + €3,25										



DRINKS

to accompany the meal

QUINTA	<div>QUINTA PACKAGE DRINKS</div> <div>Selecta white Selecta rosé Selecta red Beer Soft drinks Water</div>
UPGRADE	<div>SILVER DRINKS<div>+ €5,25</div></div> <div>DUO white DUO rosé DUO red Beer Soft drinks Water</div>
UPGRADE	<div>GOLD DRINKS<div>+ €10,75</div></div> <div>Grace Vineyard white Duo rosé Grace Vineyard red Beer Soft drinks Water</div>



OPEN BAR

after dinner

QUINTA

QUINTA PACKAGE OPEN BAR (2h)

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

UPGRADE

SILVER OPEN BAR UPGRADE

+ €4,75

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

UPGRADE

GOLD OPEN BAR UPGRADE

+ €10,00

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

SPIRITS

UPGRADE TO INCLUDE SPIRITS

+ €6,50

Gin, Whisky, Rum, Vodka

Extend standard open bar by 1h: + €6,00 / Extend open bar with spirits by 1h: + €9,00



SNACKS & KID'S MEAL

SNACKS

LATE-NIGHT SNACKS OPTIONS

Pizza slices (2 per person)	+ €5,00
Bifanas (roast pork-loin prepared with garlic and mustard in a bun)	+ €5,00
Hot dog with relishes	+ €6,00
Beef burgers with relishes	+ €6,00
Spicy chicken wings, sausages & rolls	+ €6,00
Chicken skewers with peanut sauce or sweet & sour sauce and rolls	+ €6,00
Cheese tower served with grapes, crackers & toast	+ €6,00

KID'S MEAL

KIDS MENU

+ €34,75

Starter:	Fruit Salad, Tomato soup Vegetable soup
Main menu:	Chicken nuggets or chicken breast Fish fingers or fish fillet Sausages
Dessert:	Ice cream
Drinks:	Soft drinks, juices, water

Children under the age of 4 are not charged at weddings. Children from 4 to 10 have the choice of whether to select an adult package with 50% discount or to opt for the Children's Menu outlined above.

TERMS & CONDITIONS

Prices include:

- VAT at legal rate
- Table linen, cutlery, dishware, glasses
- 8 hours of service (from estimated arrival time) until midnight (supplementary service hours will be charged at €18,15 per hour / per staff member)
- Menu tasting for 2 people (day and time to be confirmed after event booking confirmation)
- All prices above are valid for a minimum of 40 guests (price on request for groups of less than 40 guests)
- Quinta dos Vales reserves its right of adjusting the final prices, should the inflation is higher than the predicted 10%

Staff meals:

Staff meals may be provided at €33,50

Venue:

We have two venues suitable for weddings, which may also be combined, subject to availability:

- Panoramic Terrace
- Sculpture Garden

Hygiene & Food safety:

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

Noise licenses:

Our noise & music licenses allow events to run until 2am.

Payment conditions:

- 30% deposit upon booking
- 50% 90 days prior to service
- Remaining balance 15 days prior to service
- Other services not included in the initial quotation will be charged at the end of the event.

If payment is not made within the mentioned deadlines Quinta dos Vales reserves the right to cancel the service.