



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 breast 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-piri  
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 pig 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

Crème brûlée with raspberry sorbet  
Strawberries with mascarpone cream  
Crêpe Suzette with vanilla ice cream  
Strawberry cheesecake with mango sorbet  
Eton mess

+ €3,25  
+ €3,25  
+ €3,25  
+ €3,25  
+ €3,25

UPGRADE

### GOLD DESSERT UPGRADE OPTIONS

Crêpe with caramelized strawberries and vanilla ice cream  
Chocolate trilogy: mousse, fondant and ice cream  
Trilogy of crème brûlée, chocolate mousse and 'pastel de nata'  
Cheese board

+ €5,25  
+ €5,25  
+ €5,25  
+ €5,25  
+ €5,25

EXTRA

### TEA & COFFEE BUFFET

+ €3,25



## DRINKS

to accompany the meal

QUINTA

### QUINTA PACKAGE DRINKS

Selecta white  
Selecta rosé  
Selecta red  
Beer  
Soft drinks  
Water

UPGRADE

### SILVER DRINKS

+ €5,25

DUO white  
DUO rosé  
DUO red  
Beer  
Soft drinks  
Water

UPGRADE

### GOLD DRINKS

+ €10,75

Grace Vineyard white  
Duo rosé  
Grace Vineyard red  
Beer  
Soft drinks  
Water



## 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.