

Wedding Package Menu - Forte da Cruz, Casa dos Penedos, Monastery

MENU

Before the ceremony: flavored water, sparkling and still waters

Add 1 flute of Sparkling Wine at the guests arrival: 8€+vat

WELCOME COCKTAIL | *1 hour and 30 minutes*

FOOD - Selection of 6 Canapes (cold or hot)

COLD

Mozzarella skewer with basil

Strawberry Bloody Mary

Mushrooms mini quiche with truffle

Goat cheese oreo

Sweet potato ceviche with almond leche de tigre and basil

Beef mini cone with truffled egg yolk

HOT

Pork mini bao

Satay chicken kebabs with almonds and curry

Codfish ball with coriander mayonnaise

Alheira sausage ball with spicy mayo

Beef croquette with mustard and honey

Shrimp rissoles

Vegetable samosas with curry

BEVERAGE

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Aperol, Campari, Martini, Whisky, Vodka, Rum, Gin, variety of sodas, selection of fruit juices, beer and water selection. Includes 2 Signature Cocktails during cocktail hour (Example: Espresso Martini, Margaritas, Mojitos, Caipirinha, Old Fashion, any Spritz etc)

STARTER - *Choose one option for the entire group*

Pumpkin purée with sansho, turbot, lemon grass foam and roasted pumpkin seeds dust

or

Mushroom Risotto with Parmesan Cheese

or

Grilled green and white asparagus salad, baby spinach and citrus segments, Algarve orange vinaigrette and dry tomato

MAIN COURSE- *Choose one option*

Cod with a shrimp bread soup, garlic and coriander, fresh tomato with vierge sauce

or

Guinea fowl breast with roasted carrot, wild mushrooms and rosemary sauce Beef puff pastry with sweet potato, mushrooms and jus

or

Crispy roll stuffed with asian vegetables, chickpea and dried tomato stew, watercress salad, coconut, citrus sauce or Mushroom Risotto (vegetarian options)

DESSERT - *Choose one option*

Java chocolate mousse, exotic fruits jam, cocoa pulp, cremeux apricot and white sponge cake

or

Madagascar vanilla crème brûlée with strawberries in rhubarb sauce, pistachio sponge cake

or

The Raspberry - Cream cheese and lime mousse, raspberry and pistachio crumble

DINNER BEVERAGES - *Selection of 1 white wine and 1 red wine for the entire group*

White Wine: Casabel (Lisboa) or Bico de Lacre (Alentejo) or Cachão (Douro)

Red Wine: Casabel (Lisboa) or Bico de Lacre (Alentejo) or Cachão (Douro)

Beer, Sodas, Fruit juices and water selection

Coffee, decaf and tea

ADD OPEN BAR DURING DINNER: 12€+VAT

WEDDING CAKE & SPARKLING WINE - Choose one option

Add a Classical Champagne Tower with 40 coupes - 320€+vat

AMERICAN STYLE: Vanilla yellow cake, american style cheesecake and strawberry jam

or

LEMON POPPY: Lemon cake with poppy seeds and baked blueberries, filled with lemon curd

or

COCO & NUTS: Hazelnut butter cake, filled with creamy vanilla and coconut pecan fudge

or

CHOCOLATE CHIFFON CAKE: Chocolate chiffon cake, chocolate ganache, and creamy gold chocolate

LATE NIGHT SNACK - Choose one option

CHEESE & FRUITS BUFFET or SWEETS BUFFET or MINI PIZZAS or MINI BURGERS

OPEN BAR | 2h00

Sparkling Wine, Tequilla, White & Red Wine, Porto Wine, Moscatel, Aperol, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

This Open Bar Service includes simple cocktails such as Spritz, Mimosas, Gin & Tonic, Cuba Libre, Vodka Soda but it doesn't include more complex cocktails such as mojitos, margaritas, espresso martini. Add 2 cocktails of your preference at the Open Bar: 12+vat

Catering Service is included within a period of 7 hours (counting from beginning of cocktail till the end of the open bar). After that, a service charge of €615.00+vat per each extra hour shall be applied + food and beverages. 7h service starts counting at the beginning of the cocktail.

Upgraded Menu

Please add 20€+vat per person, with 3 hours of open bar

Before the ceremony: flavored water, sparkling and still waters

Add 1 flute of Sparkling Wine at the guests arrival: 8€+vat

WELCOME COCKTAIL | 1 hour and 30 minutes

FOOD - Selection of 6 Canapes (cold or hot)

COLD

Mozzarella skewer with basil

Strawberry Bloody Mary

Mushrooms mini quiche with truffle

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Alheira sausage ball with spicy mayo

Beef croquette with mustard and honey

Shrimp rissoles

Vegetable samosas with curry

BEVERAGE

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Aperol, Campari, Martini, Whisky, Vodka, Rum, Gin, variety of sodas, selection of fruit juices, beer and water selection. Includes 2 Signature Cocktails during cocktail hour (Example: Espresso Martini, Margaritas, Mojitos, Caipirinha, Old Fashion, any Spritz etc)

STARTER - Choose one option

Pumpkin purée with sansho, turbot, lemon grass foam and roasted pumpkin seeds dust

or

Tuna tataki with tomato and grilled vegetables

or

Roasted pumpkin tartlet with goat cheese, spinach salad, fried capers and green olive oil

or

Mushrooms risotto with a green salad and truffle vinaigrette

MAIN COURSE - Choose one option

Sea bass, peas purée with mint, season vegetables, crispy parsnip and lemon jus

or

Beef sirloin with rosemary, truffled potato purée, vegetables garden, rosemary jus

or

Guinea fowl breast with roasted carrot, wild mushrooms and rosemary sauce Beef puff pastry with sweet potato, mushrooms and jus

or

Vegetables tornedó stuffed with wild mushrooms, soybean sprouts, celery purée, mushrooms jus or Mushrooms risotto with a green salad and truffle vinaigrette (vegetarian options)

DESSERT - Choose one option

Caramelized chocolate mousse with orange textures

or

Apple tart tatin with vanilla ice cream and english cream

or

La vie en rose - Strawberry and ruby chocolate mousse, rose water, spiced crumble, and hazelnut in a form of red rose

White Wine: Casabel (Lisboa) or Cachão (Douro) or Bico de Lacre (Alentejo)

Red Wine: Casabel (Lisboa) or Cachão (Douro) or Bico de Lacre (Alentejo)

Beer, Sodas, Fruit juices and water selection

Coffee, decaf and tea

ADD OPEN BAR during dinner: 12€+VAT

WEDDING CAKE & SPARKLING WINE - Choose one option

Add a Classical Champagne Tower with 40 coupes - 320€+vat

AMERICAN STYLE: Vanilla yellow cake, american style cheesecake and strawberry jam

or

LEMON POPPY: Lemon cake with poppy seeds and baked blueberries, filled with lemon curd

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COCO & NUTS: Hazelnut butter cake, filled with creamy vanilla and coconut pecan fudge

or

CHOCOLATE CHIFFON CAKE: Chocolate chiffon cake, chocolate ganache, and creamy gold chocolate

LATE NIGHT SNACK - Choose one option

CHEESE & FRUITS BUFFET or SWEETS BUFFET or MINI PIZZAS or MINI BURGERS

OPEN BAR | 3h00

Sparkling Wine, Tequilla, White & Red Wine, Porto Wine, Moscatel, Aperol, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

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Service is included within a period of 7 hours After that, a service charge of €615.00 per each extra hour shall be applied + food and beverages. The 7h service starts counting at the beginning of the cocktail.

FOOD TASTING

Food tasting is not included in the wedding package. Food tasting can be arranged upon request. Only available between October/November and April, from Monday to Thursday, lunch time, upon availability. The food tasting will be confirmed based on

availability. A surcharge will apply: 300€ (three hundred euros) per couple and 100€ (one hundred euros) per extra guest on a maximum of 6 persons in total. During the high season (from May to October) it is not possible to schedule food tasting.

CHOICE BEFORE HAND

Our standard approach is to provide one First course, one Second course, and one dessert for all guests, unless they have specific dietary restrictions such as being vegan/vegetarian, not consuming fish or meat, or having allergies or intolerances. We will accommodate those dietary restrictions and serve specific options. The service will operate smoothly, and all guests will be happy regardless of their dietary restrictions. Nevertheless, you may prefer to offer your guests an option, please find queue fees below:

If you would like to offer your guests a choice between two main courses (for example fish or meat), a surcharge of 20+vat€ per guest will apply. We will accommodate allergies and dietary restrictions and serve specific options as well.

If you would like to offer your guests a choice between two different starters and two main courses (for example fish or meat), a surcharge of 30+vat€ per guest will apply. We will accommodate allergies and dietary restrictions and serve specific options as well.

If you would like to offer your guests a choice between two different starters, two main courses (for example fish or meat), and two desserts, a surcharge of 40+vat€ per guest will apply. We will accommodate allergies and dietary restrictions and serve specific foods as well. KOSHER may be subject to a surcharge.