

MENUS AND SERVICE



WELCOME COCKTAIL CANAPÉS

Recomended
6 - 8 Bites per Person
1 Hour of Service

VICEROY
OMBRIA ALGARVE

CANAPES

- **6 Options** 22€ per person
- **8 Options** 35€ per person
- **10 Options** 40€ per person
- **Extra Canape** 4.5€ per person

COLD CANAPES

- *Serra da Estrela cheese toast, honey, and walnuts*
- *Serra da Estrela ham, braised melon, mint gel*
- *Cod tiborna, roasted pepper and tomato, fresh herbs*
- *Algarvian gazpacho with oregano and chamomile (vegan & vegetarian)*
- *Veal carpaccio with truffle sauce, arugula, and cured cheese*
- *Serra cheese balls with hazelnut praline*
- *Shellfish profiterole with lime and chives cream*
- *Mini chicken sandwich*
- *Mini grilled vegetable sandwiches with pesto sauce*
- *Hummus, crudités, and maçanilha*

HOT CANAPES

- *Cod fritter with tomato jam*
- *Green bean tempura with citrus mayo (mayo can be vegan)*
- *Asparagus tartlet with fig jam (vegetarian)*
- *Black pork skewers with herb sauce*
- *Tempura shrimp with spicy sauce*
- *Mini cockle patty in cuttlefish ink*
- *Mini mushroom samosa with orange and thyme chutney*
- *Crispy chicken with sweet and sour sauce*
- *Veal croquette*
- *Falafel with yogurt and mint sauce*

Soft drinks and mineral water included.
The beverage service lasts for 1 hour. It includes selection of canapés according to the chosen package .



BUFFETS

2 Hours Service Time Considered

Personalized Buffet 1 85€ per person

1 Soup | 1 Salad | 3 Starters | 3 Hot Dishes (fish, meat or vegan) | 3 Side Dishes | 5 Desserts

Personalized Buffet 2 100€ per person

1 Soup | 2 Salad | 4 Starters | 3 Hot Dishes (fish, meat or vegan) | 3 Side Dishes | 6 Desserts

All Buffets Include Bread and Butter Stations and Plain Salad Bar & Sauces

SOUPS

- *Tradicional Portuguese Potato and Green Cabbage with Chorizo*
- *Roasted Tomato with Basil*
- *Pea Cream with Chorizo Crunch*
- *Roasted Butternut Squash Soup*

Algarvian Fish Soup (SUP. 4€ per person)

Seafood Bisque and Homemade Bread Croutons (SUP. 5€ per person)

SALADS

- *Algarvian Octopus Salad*
- *Mixed Greens with Apple, Feta Cheese, Caramel Walnuts*
- *Fava Bean. Chorizo and Coriander*
- *Chickpea with Roasted Cod and Roasted Peppers*
- *Algarvian*
- *Pink Tomato and Cottage Cheese with Oregano*
- *Chicken Caesar Salad*

Boiled Potato with Egg, Homemade Pickles, Ham and Crispy Smoked Belly (SUP. 4€ per person)

STARTERS

- *Marinated Mussels*
- *Black Pork Roast Monchique-Style*
- *Chikpea Falafel with Vegan Yogurt and Dill Sauce*
- *Melon Skewers with Ham*
- *Piri-piri Shrimp with Garlic and Lemon (SUP. 5€ per person)*
- *Assorted Fried Snacks with Homemade Jams*
- *Beef Pica-Pau with Homemade Pickles*

Beef Loin Steak Sandwiche, Caco Bread, Caramelized Onion, Old Mustard Sauce (SUP. 6€ per person)

Selection of PDO Cheeses and Cured Meats (SUP. 5€ per person)

FISH

- *Grilled Seabass Filet with Herb Sauce*
- *Codfish Cataplana*
- *Octopus Lagareiro Style*

Creamy Fish and Cockle Rice with Lemon and Cilantro (SUP. 6€ per person)

- *Fish from Market with Cataplana Sauce*
- *Roasted Codfish Loin with Sauteed Turnip Greens*

MEAT

- *Black Pork with Clams, Cilantro and Olives*
- *Piri-piri Chicken*

Mixed Grill
Black Pork, Chicken, Fresh Sausage, Rump Steak
(Lamb Chops SUP. 5€ per person)

- *Sirloin Steak, Asparagus and Port Wine Sauce*
- *Old-Fashioned Oven Baked Duck Rice*
- *Roast Beef Shank with Rosemary*
- *Sautéed Soy Protein with Seasonal Vegetables*

SIDES

- *Roasted New Potatoes with Rosemary and Thyme*
- *Baked Algarve Sweet Potatoes with Citrus Fruits*
- *Pilaf Rice Flavored with Rosemary*

Oven-Baked Rice with Chorizo and Saffron
(SUP. 5€ per person)

Potato Gratin (SUP. 4€ per person)

- *Roasted Seasonal Vegetables*
- *Gratinated Cauliflower with Almonds*

DESSERTS

- *Hazelnut Brownie, Caramel Ganache*
- *Algarvian Rice Puding*
- *Lemon Meringue Tart*
- *Orange Roll*
- *American Cheese Cake (SUP 3€ per person)*
- *Banana and Red Fruits Cake*
- *Almond Tart*
- *Crème Brûlée*
- *Chocolate Mousse*

CHEF SELECTION 75€ per person

Included Bread and Butter Station

SOUP

- *Roast Tomato Soup with Basil*

SALAD BAR

- *Selection of Plain Salads and Greens*

SAUCES

- *Selection of Salad Dressings and Toppings*

SALADS

- *Chickpea with Roasted Codfish and Roasted Peppers*
- *Mixed Greens with Apple, Feta Cheese, Caramelized Walnuts*
- *Algarvian*

STARTERS

- Marinated Mussels
- Assorted Fried Snacks with Homemade Jams
- Melon Skewers with Ham
- Selection of PDO cheeses

HOT DISHES

- Grilled Sea Bream Fillet with White Sauce and Capers
- Piri-piri Chicken
- Vegetable Stew with Chickpeas

SIDES

- *Glazed Carrots and Rosemary*
- *Wedges Potatoes with Roasted Onions and Peppers*
- *Basmati Rice*

DESSERTS

- *Hazelnut Brownie, Caramel Ganache*
- *Algarvian Rice Puding*
- *Lemon Meringue Tart*
- *Orange Roll*
- *Banana and Red Fruits Cake*
- *Fruit Salad*



LIVE STATIONS

Enhance your Buffet with More Live Experiences

CHEESE AND CHARCUTERIE BOARD
25€ PER PERSON

Selection of DOP Cheeses, DOP Cured Meats, Breads, and Homemade Jams

OYSTERS BAR
35€ PER PERSON

Selection of Oysters Shucked on the Spot and a Variety of Chef's Sauces

SALAD BAR
30€ PER PERSON

Selection of Greens, Garnishes, and Dressings:

Romaine Lettuce, Oak Leaf Lettuce, Arugula, Spinach, Watercress

Sautéed Mixed Mushrooms, Cherry Tomatoes, Cucumber, Julienned Carrots, Pitted Marinated Olives

Boiled Egg, Boiled New Potatoes, São Jorge Cheese Shavings, Croutons, Toasted Pumpkin and Sunflower Seeds

Maçanilha Olive Oil, Balsamic Vinegar, Honey and Citrus Vinaigrette, Yogurt Sauce, Citrus and Dill, Caesar Dressing

SEAFOOD STATION
100€ PER PERSON

Selection of Seafood, Breads, Toasts, and Sauces:

Boiled Coastal Shrimp, Lobster Caesar Salad, Stuffed Crab, Pickled Mussels, Scallop Tartare, Oysters, Barnacles

SALT-BAKED FISH
45€ PER PERSON

Oven-Baked Sea Bass Cooked in Salt

ZAMBUJAL HAM CARVING
1000€

Certified Professional for Ham Carving



LATE NIGHT SNACKS

Extend Your Appetite into the Late Hours

SELECTION 1 30€ per person

3 Fixed Options 1 | 4 | 10 | Choose more 2 Options

SELECTION 2 - 40€ per person

3 Fixed Options 1 | 4 | 10 | Choose more 4 Options

CHOICES FOR THE LATE NIGHT SNACK

1- *Traditional Portuguese Potato and Green Cabbage Soup with Zambujal Chorizo*

2- *Bread with Chorizo*

3- *Mini Steak Sandwich in Caco Bread with Caramelized Onion and Old Mustard*

4- *Mini Beef Burger*

5- *Mini Sandwich with Grilled Vegetables*

6- *Mini Meat Croquettes with Mixed Mustard Sauce*

7- *Mini "Alheira" Croquettes with Sweet and Sour Tomato Sauce*

8- *Codfish Cakes with Tomato Jam*

9- *Vegetable Samosa with Soy Yogurt and Dill Sauce*

10- *Mixed Platter of DOP Cheeses and Cured Meats with Selection of Breads and Jams*



PLATED MENUS

All Plated Menus Include Couvert
Bread from Tôr, Algarvian Carrot, Marinated Olives, and Olive Oil

CHOOSE YOUR MENU

3 COURSE MENU 75€ per person

1 Soup, Salad or Starter | 1 Main Course | 1 Dessert

4 COURSE MENU 95€ per person

1 Soup, Salad or Starter | 2 Main Course | 1 Dessert

SOUPS

- *Tradicional Portuguese Potato and Green Cabbage with Chorizo*
- *Celery Cream, Clams and Coriander Oil*
- *Roasted Vegetables Cream*
- *Algarvian Fish Soup*
- *Bisque with Homemade Croutons*

SALADS

- *Algarvian Octopus Salad*
- *Mixed Greens with Apple, Feta Cheese, Caramel Walnuts*
- *Chickpea Textures with Roasted Codfish and Roasted Peppers*
- *Chicken Caesar Salad*
- *Boiled Potato with Egg, Homemade Pickles, Ham and Crispy Smoked Belly*

Lobster with Baby Romaine, São Jorge Cheese Shavings, Croutons and Citrus Vinaigrette (SUP. 8€ per person)

STARTERS

- *Grilled Octopus, Romesco Sauce, Almonds, Sea Herbs Chimichurri*
- *Beef Carpaccio, Capers, Arugula, Pine Nuts, Shimeji Pickle, Truffle Sauce, São Jorge Cheese Shavings and Olive Oil*
- *Quinoa Salad, Asparagus, Shimeji, Tomato Cherry, Caramelized Onions and Honey Citrus Vinaigrette*

Tuna Belly Seared in Sesame, Mixed Crispy Lettuce, Shimeji Pickle, Sea Lettuce and Passion Fruit (SUP. 6€ per person)

Crispy Lettuces, Cured Scallop, Grilled Asparagus, Salicornia and Citrus Vinaigrette (SUP. 5€ per person)

FISH

- *Creamy Rice with Fish and Cockles with Coriander*
- *Stonebass, Roasted New Potatoes with Garlic and Rosemary, Garden Vegetables and White Sauce*
- *Slow Cooked Cod Loin, Chickpea Puree, Sauted Spinach and Pil Pil Sauce with Coriander*

Monkfish, Saffron and Lime Risotto, Green Asparagus and Lemon Thyme Oil (SUP. 6€ per person)

- *Turbot and Bivalve Mollusks Polenta, Champagne and Salicornia Sauce*

MEAT

- *Fillet Mignon, Potato Gratin, Grilled Asparagus and Aromatic Jus*
- *Black Pork Terrine, Sweet Potato Puree, Round Green Beans and Orange and Thyme Jus*
- *Medallion of Sirloin Steak, Crispy Clams Polenta, Eryngui Mushrooms Sauteed in Butter Trufle Jus*
- *Lamb Terrine, Glazed Carrots, Grilled Mini Broccolib and Old-Fashioned Mustard Sauce*
- *Aged Beef, Anna Potatoes, Asparagus, Meat and Truffle Jus*

VEGAN

- *Grilled Cauliflower Steak, Chikpea Hummus, Grilled Asparagus, Pistachios and Harissa Sauce*
- *Roasted Carrots and Parsnips with Orange and Toasted Almonds, Saffron Bulgur and Gyros (Soy)*
- *Cevadotto with Wild Mushrooms, Truffle and lemon Thyme Aroma*
- *Casarecce Pasta with Grilled Zucchini, Soy Bolognese, Spicy Tomato, Toasted Pine Nuts and Fresh Herbs*

DESSERTS

- *“Abade de Priscos” Pudding with Citrus*
- *Creamy Chocolate with Hazelnut and Almond Praliné Coconut and Pineapple Cake with Date Caramel and Rosemary Foam*
- *Algarvian Lemon, Lemon Gel with Lemon*

Cheesecake (SUP. 6€ per person)

Tahiti Vanilla Pod, Coconut and Passion Frui (SUP. 8€ per person)

- *Chocolate Trio*
- *Algarvian Orange, Orange Cream and Blood Orange Gel*



SOCIAL EVENTS

Maximum of 25 People

2 Hours Service Time Considered

MENU TO SHARE *95€ PER PERSON*

Starters to Share | 1 Main Course (choose up to 72 hours in advance) | Desserts Buffet

Included Couvert
Bread from Tôr, Algarvian Carrot, Marinated Olives, and Olive Oil

STARTERS TO SHARE

- *Traditional Cod Fish "beignet" and Tomato Jam*
- *Chourizo from Barrocal Region Roasted under "Medronho" Firewater*
- *Mushrooms "Bulhão Pato"*

Selection of PDO Cheeses and Cured Meats
(SUP. 5€ per person)

CHOOSE 1 OPTION | FISH, MEAT OR VEGAN |

FISH

- *Grilled Fish From the Market, Roasted Potatoes and Vegetables From our Farm*
- *Octopus Rice, Bell Peppers, Tomato and Coriander*
- *"Malandrinho" Fish Rice, Cockles, Lemon and Coriander*
- *Roasted Codfish Loin, Sautéed Turnip Greens, Roasted Potatoes, Juicy Egg*

MEAT

- *Chiken Piri-piri, Homemade Fries and Tomato Salad*
- *Black Pork with Clams, Coriander and Olives, Mixed Garden Salad*
- *Slow Cooked Beef Cheek*
- *Old-Fashioned Oven Baked Duck Rice*

VEGAN

- *Grilled Cauliflower Steak, Chikpea Hummus, Grilled Asparagus, Pistachios and Harissa Sauce*
- *Roasted Carrots and Parsnips with Orange and Toasted Almonds, Saffron Bulgur and Gyros (Soy)*
- *Cevadotto with Wild Mushrooms, Truffle and lemon Thyme Aroma*
- *Casarecce Pasta with Grilled Zucchini, Soy Bolognese, Spicy Tomato, Toasted Pine Nuts and Fresh Herbs*

DESSERTS BUFFET

- *Hazelnut Brownie, Caramel Ganache*
- *Algarvian Rice Puding*
- *Lemon Meringue Tart*
- *Orange Roll*
- *Creme Brullé*
- *Fruit Salad*
- *Algarvian Sweet*
- *"Toucinho do Céu"*

KIDS MENUS

CHOOSE YOUR MENU

3 COURSE MENU 35€ per kid

1 Soup | 1 Main Course | 1 Dessert

4 COURSE MENU 95€ per person

1 Soup, Salad or Starter | 2 Main Course | 1 Dessert

SOUPS

- *Vegetables*
- *Chicken Broth with Pasta*

MAIN COURSE

- *Chicken Breast, Mash Potato e Vegetables*
- *Chicken Breast, Rice and Vegetables*
- *Fish, Mash Potato and Vegetables*
- *Casarecce Pasta with Tomato Sauce*

DESSERTS

- *2 Ice Cream Scoups*

Strawberry | Vanilla | Chocolate

- *Chocolate Brownie and Vanila Ice Cream*
- *Fruit Salad*



BEVERAGES PACKAGES

WELCOME COCKTAIL

1HR - 25€ PER PERSON

Selection of wines, beer,
soft beverages and water

ADD ONS:

Sparkling Wine 10€
Champagne 30€
Signatures Cocktail (one pre-selected opt) 15€

1- VOA FIZZ
Bombay Sapphire Gin, Rosemary, Olive
Lemonade

2- VOA SPRITZ
Perse, Citric Solution, Sparkling Wine,
Bergamot & Mandarin Soda

3- VOA SOUR
Arbun Medronho, Orange, Lemon, Honey

All options can be made without alcohol by substituting the spirit.

1- Seedlip Groove
2- Martini Vibrante
3- Seedlip Spiced

COFFEE BREAKS

OPTION 1 - 15€ per person
Half Day | 1 Reffil

Coffee, Tea and Waters

OPTION 1- 25€ per person
Full Day | 2 Reffil

Coffee, Tea and Waters

OPTION 2 - 25€ per person
Half Day | 1 Reffil

Coffee, Tea and Waters, Cookies and Pastries

OPTION 2 - 40€ per person
Full Day | 2 Reffil

Coffee, Tea and Waters, Cookies and Pastries

OPTION 3 - 33€ per person
Half Day | 1 Reffil

Coffee, Tea and Waters, Cookies and Pastries,
Mini Sandwiches

OPTION 3 - 55€ per person
Full Day | 2 Reffil

Coffee, Tea and Waters, Cookies and Pastries,
Mini Sandwiches

OPEN BAR

2HRS - 65€ PER PERSON
3HRS - SUP. 35€ PER PERSON
AFTER 4HRS EACH HOUR SUP. 15€ PER PERSON

House Wine, Soft Beverages, Water,
House Beer

Selection of Vodka, Gin, Rum, Tequila,
Whiskey,

PREMIUM OPEN BAR

2HRS - 90€ PER PERSON
3HRS - SUP. 50€ PER PERSON
AFTER 4HRS EACH HOUR SUP. 25€ PER PERSON

House Wine, Soft Beverages, Water,
House Beer

Selection of Vodka, Gin, Rum, Tequila,
Whiskey, Cognac, Aperitif

One option of Signature Cocktail

OPEN BAR SERVICE

STANDART OPEN BAR PACKAGE
2h Service

WINES
*Popa Red **Douro** | Touriga Nacional, Tinta Roriz e Touriga Franca*
*Popa White **Douro** | Verdelho, Viosinho, Gouveio, Códega do Larinho, Malvasia Fina*
*Popa Rose **Douro** | Tinta Roriz, Touriga Nacional*

SPIRITS
Vodka (Finland)
Gin (Bombay Sapphire)
Tequilla (Cazadores Blanco)
Rum (Bacardi Carta Blanca)
Whisky (Dewar's Portuguese Smooth & Bulleit Bourbon)

OTHER BEVERAGE INCLUDED
Water, Soft Drinks, Orange Juice, House Beer

PREMIUM OPEN BAR PACKAGE
2h Service

WINES
*Popa Red **Douro** | Touriga Nacional, Tinta Roriz e Touriga Franca*
*Popa White **Douro** | Verdelho, Viosinho, Gouveio, Códega do Larinho, Malvasia Fina*
*Popa Rose **Douro** | Tinta Roriz, Touriga Nacional*
Signature Sparkling Wine

SPIRITS
Vodka (Finland, Grey Goose)
Gin (Bombay Sapphire,Bombay Premier Cru)
Tequilla (Cazadores Blanco, Patrón Silver)
Rum (Bacardi Carta Blanca, Santa tereza 1976)
Whisky (Dewar's Portuguese Smooth, Bulleit Bourbon, Dewar's 12 Years Old, Woodford Reserve)
Cognac (Hennessy VS, Remy Martin 1738 Accord Royal)
Aperitif (Martini Rubino, Campari)

OTHER BEVERAGE INCLUDED
Water, Soft Drinks, Orange Juice, House Beer

WINE & BEVERAGE PACKAGES

NON-ALCOHOLIC
2h Service | 20€ per person

Soft Beverages, Juice, Water, Coffee and Tea

STANDART WINE & BEVERAGE PACKAGE DURING MEALS
2h Service | 30€ per person

WINES
Popa Red ***Douro*** *| Touriga Nacional, Tinta Roriz e Touriga Franca*
Popa White ***Douro*** *| Verdelho, Viosinho, Gouveio, Códega do Larinho, Malvasia Fina*
Popa Rose ***Douro*** *| Tinta Roriz, Touriga Nacional*

OTHER BEVERAGE INCLUDED
Water, Soft Drinks, Orange Juice, House Beer, Standart Coofee & Tea Selection

ALGARVE TASTE WINE & BEVERAGE PACKAGE DURING MEALS
2h Service | 45€ per person

WINES
Sentidos Paladar Red ***Algarve*** *| Tinta Caida, Aragonez*
Dona Niza White ***Algarve*** *| Crato Branco*
João Clara Rose ***Algarve*** *| Negra Mole*

OTHER BEVERAGE INCLUDED
Water, Soft Drinks, Orange Juice, House Beer, Standart Coofee & Tea Selection

PORTUGAL PRESTIGE WINE & BEVERAGE PACKAGE DURING MEALS
2h Service | 65€ per person

WINES
Esporão Reserva Red ***Alentejo*** *| Alicante Bouschet, Touriga Nacional, Aragonez, Syrah, Trincadeira, Cabernet Sauvignon, Touriga Franca*
Quinta de La Rosa Reserva White ***Douro*** *| Viosinho, Codega do Larinho, Gouveio, Rabigato*
Barranco Longo Blush Rose ***Algarve*** *| Sangionese, Touriga Nacional*

OTHER BEVERAGE INCLUDED
Water, Soft Drinks, Orange Juice, House Beer

ADD ONS:

Sparkling Wine 10€
Champagne 30€
Signatures Cocktail (one pre-selected opt) 15€

1- VOA FIZZ
Bombay Sapphire Gin, Rosemary, Olive Lemonade

2- VOA SPRITZ
Perse, Citric Solution, Sparkling Wine,
Bergamot & Mandarin Soda

3- VOA SOUR
Arbun Medronho, Orange, Lemon, Honey

All options can be made without alcohol by substituting the spirit.

1- Seedlip Groove
2- Martini Vibrante
3- Seedlip Spiced

VICEROY

OMBRIA ALGARVE