



EVENT MENU

PRAIA D'EL REY MARRIOTT
GOLF & BEACH RESORT



MARRIOTT RESORT
PRAIA D'EL REY



CANAPES

From the sea...

- Tuna arepa and guacamole **€2,50 per person**
- Shrimp kebab with potato noodles **€3,50 per person**
- Golden bream ceviche with passion fruit **€2,50 per person**
- Octopus kebab and cucumber gazpacho **€3,00 per person**
- Codfish cake **€1,50 per person**
- Smoked salmon with blinis and lemon **€2,00 per person**

From the Region of Ribatejo...

- *Torricado* with *Maçussa* cheese **€2,50 per person**
- *Cod tiborna* **€2,50 per person**

From the West region

- *Bolinha of Alheira de Vinhais* **2,50€ per person**
- Tomato crisp with Terrincho cheese **2,00€ per person**
- *Azedos* from Bragança **3,00€ per person**
- *Bisaro* ham cured for 24 months with melon in mint syrup **2,00€ per person**
- Sausage *bôla* **1,50€ per person**
- Tartar of *Mirandesa* veal, olive paste and rye bread **2,50€ per person**

From the Garden

- Skewered vegetables with marinated vinaigrette **€2,00 per person**
- Vegetables in beer batter **€2,00 per person**
- Roasted vegetable quiche with Island cheese **€2,50 per person**
- Mini chickpea burger with tahini and grilled vegetables with cilantro pesto **€3,00 per person**

To finish... the sweets

- Fruit pie **€2,00 per person**
- Strawberry gazpacho **€1,50 per person**
- Lemon merengue pie **€2,00 per person**
- Chocolate and sour cherry pie **€2,50 per person**
- *Sable breton* confit with pineapple in vanilla **€2,50 per person**
- Tiramisu **€1,50 per person**
- Red fruits with Port wine and pennyroyal **€2,00 per person**
- Coffee and caramel cappuccino **€2,00 per person**
- Mango Bavaroise with mango and mint salad **€1,50 per person**
- Creamy cinnamon and plum **€1,50 per person**
- Milk chocolate mousse **€2,00 per person**
- Coffee mousse **€1,50 per person**



CANAPES

COCKTAIL DINATOIRE (25 people minimum)

Canapes

Choose 4 savoury canapés – €7 per person

Choose 6 savoury canapés – €10 per person

- Codfish cake
- Smoked salmon with blinis and citrus fruit
- Bundles of goat cheese and Rocha Pear
- Canned mackerel, local bread and pickle of red onion
- *Morcela* mille feuille with Alcobaça apple
- Gazpacho with marinated cod and *picadinho* from Alentejo
- Tomato crisp and Terrincho cheese
- 24 months cured *bísaro* ham with melon in mint syrup
- Sausage *Bôla*
- Skewered vegetables with marinated vinaigrette
- Vegetables in beer batter

Hot dishes

Choose 3 dishes – €15 per person

Choose 5 dishes – €23 per person

- Crushed shrimp
- *Cabidela* rice with black pork
- Creamy Cuscus with *Mirandesa* veal
- “*Malandrinho*” rice with clams and golden bream
- Codfish chips with a green aparagus “à brás”
- Pork cheek cooked at low temperature with hot potato foam
- Fish and seafood rice with coriander sprouts
- Tomato and coriander risotto with fresh cod

Desserts

Choose 3 desserts – €5 per person

Choose 5 desserts - €7 per person

- Fruit pies
- Pear crumble
- Strawberry gazpacho
- Lemon merengue pie
- Apple and Lourinhã brandy bundle with dried fruits
- *Crème brulée* from Viseu
- Chocolate and sour cherry fruit pie
- Tiramisu
- Red fruits with Port wine and pennyroyal
- Lemongrass *creme brulée*
- Mango Bavaroise with mango and mint salad
- Caramel Pannacotta
- Cinnamon and plum cream
- Milk chocolate mousse
- Fruit with pistachio sabayon

30 minutes serving



COFFEE BREAKS

OPTION I

- Coffee, tea, orange juice, cold milk, hot milk and mineral water
- Selection of *Viennoiserie*
- Regional pastry
- Fruit salad

€8,50 per person

OPTION II

- Coffee, tea, orange juice, cold milk, hot milk and mineral water
- Sliced fruit
- Portuguese fritters
- Mini sandwiches

€8,50 per person

OPTION III

- Coffee, tea, orange juice, cold milk, hot milk and mineral water
- Energy bars
- Greek yoghurt with granola, fruit and orange blossom honey
- Sliced fruit

€8,50 per person

OPTION IV

- Coffee, tea, orange juice, cold milk, hot milk and mineral water
- Champagne and tangerine jelly with seasonal fruit
- Smoked turkey and roasted vegetables on rye bread
- Caesar wrap

€8,50 per person

OPTION V

- Coffee, tea, orange juice, cold milk, hot milk and mineral water
- Fruit crisp
- Sliced fruit
- Vitamin juice
- Fruit pies

€8,50 per person

SUPPLEMENTS:

- Fruit kebabs **€1,50 per person**
- Fruit basket **€1,00 per person**
- Hot chocolate **€1,50 per person**
- Pies **€2,00 per person**
- Mini quiches **€2,00 per person**
- Croque *monsieur* **€1,50 per person**
- Mini ham and mozzarella cheese panini **€4,00 per person**
- Fruit smoothies **€5,00 per person**
- Milkshake station (vanilla, strawberry, chocolate) **€4,00 per person**
- Selection of wraps **€3,50 per person**



COFFEE BREAKS

THEMED BREAK (minimum 20 pax)

Healthy

- Coffee, tea, orange juice, cold milk, hot milk, and mineral waters
- Fruit smoothies
- Natural juices
- Fruit tartlets
- Bagels with smoked salmon
- Greek yoghurt with granola, fruit and orange blossom honey
- Fruit kebabs
- Smoked turkey and roasted vegetables on rye bread
- Caesar wrap

€15,00 per person

Chocolate

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Milk chocolate pie and raspberry
- Brownie with walnuts
- Chocolate sponge cake
- Chocolate and orange muffins
- Chocolate in croissant dough
- Hot and cold chocolate

€12,00 per person

Conventional Sweets

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Custard tart
- Egg nuts
- Tentúgal puff pastry
- Regional biscuits
- *Pampilhos*
- Bean pastry
- *Areias* from Cascais

€11,00 per person

Portuguese Beach

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Varieties of ice creams and sorbets
- Waffle
- Mini pork sandwich
- *Queijadas*
- *Bola de Berlim*
- Mini sandwiches
- Milkshakes

€16,00 per person

Portuguese snacks

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Mini bread with *chorizo* sausage
- Sausage *Bola*
- Codfish pasty
- *Alheira de caça* pasty
- Suckling pig pie
- Sangria

€18,00 per person



COFFEE BREAKS

Refresh

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Ice creams
- Milkshake
- Smoothies
- Greek yoghurt with granola, fruit and orange blossom honey
- Mashed fruit
- Tangerine and Champagne jelly with seasonal fruit

€18,00 per person

From the other side of the world

- Coffee, tea, orange juice, cold milk, hot milk, fruit juices and mineral waters
- Donuts
- Cupcake
- Fish ceviche
- *Quesadillas*
- Nachos, guacamole and parsley
- Mini burger
- Coconut Quindim
- Virgin strawberry colada
- Apple mojito

€20,00 per person

Wines and cheeses

- Regional wine
- Portuguese cheese
- Jams, marmalade and dried fruit
- Crackers and rusks

€30,00 per person



SUPPLEMENTS

COFFEE BREAK SUPPLEMENTS

Soft drinks station

Pepsi, Pepsi light
Ice-tea - peach, lemon
Fanta, Sprite, Ginger ale

€3,50 per unit

Espresso station

€2,50 per capsule

Chocolate station

Hot chocolate
Chocolate milkshake
Chocolate brownie
Dark chocolate *telhas*

€5,50 per person

Milkshake station

5 different flavours, handmade ice creams "Arte do gelado"

€4,50 per person

Coffee Station in the meeting rooms

Coffee	€8,00 / liter
Decaffeinated	€8,00 / liter
Milk	€7,50 / liter
Tea Selection (10 tea bags)	€20,00
Natural orange juice	€18,00 / liter
Mineral water 0,25cl	€3,00 / bottle
Mineral water 0,50cl	€3,50 / bottle
Mineral water 1l	€4,00 / bottle
Platter with 20 mini sandwiches	€24,00
Platter with 30 fritters (fried pasty with cod, alheira croquettes, oxtail croquette)	€42,00
Platter with 40 units of pastry	€50,00



BUFFETS

BUFFET AREIA BRANCA

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams

Selection of 4 composed salads

Variety of sauces

- Vinaigrette, *aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, "*fleur du sel*" and oregano

Soup (the choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Creamed pea soup
- Green cabbage soup with sweet potato and chorizo oil

Main dishes (the choice of 2 main courses)

- Chicken breast marinated with lemon and fresh herbs
- Lacquered pork tenderloin with orange reduction, honey and vinegar
- Seabass fillet with mediterranean sauce
- Salmon with citrus fruit

Garnish

- Baked potato, stir-fried vegetables
- *Penne gratin* with Parmesan sauce

Desserts

- Fruit salad
- Selection of 4 desserts

€30,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET PRAIA DO MAR

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams
- Portuguese ham board

Simple salads

- Tomatoes with oregano, lettuce *mesclun*, cucumber, corn, carrots, beets, red onion

Variety of sauces

- Vinaigrette, *Aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 4 composed salads

Portuguese fritters

Soup (the choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin creamed soup with pumpkin seeds
- Carrot and orange cream

Main Dishes (the choice of 2 main courses)

- Oven baked golden bream "Peniche Style"
- Beef at low temperature
- Lacquered pork tenderloin with orange reduction, honey and vinegar
- Salmon with citrus fruits
- Black pork baked for 6 hours
- Swordfish with grilled onions and corn fritters

Garnish

- *Rebolão* potatoes with smoked paprika, stir-fried vegetables with herb butter, *tortellini* with tomato and basil sauce, saffron rice, sultans and pine nuts

Desserts

- Sliced fruit
- Selection of 4 desserts

€35,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET LAGOA DE ÓBIDOS

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and International cheese board
- Toast, crackers and bread sticks
- 2 jams
- Portuguese ham board

Simple salads

- Tomatoes with oregano, lettuce *mesclun*, cucumber, corn, carrots, beets, red onion

Variety of sauces

- *Vinaigrette*, *aioli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 4 composed salads

Portuguese fritters

Soup (the choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin cream with pumpkin seeds
- Carrot and orange cream soup
- *Dubarry* cream with duck *confit*

Main Dishes (the choice of 3 main courses)

- Ovenbaked golden bream "Peniche style"
- Beef at low temperature
- Half cured cod with tomato crust
- *Osso Buco alla Milanese*
- Lacquered *Bísaro* pork tenderloin with orange reduction, honey and vinegar
- Salmon with citrus fruits
- Black pork baked for 6 hours
- Swordfish with grilled onions and corn fritters

Guarnish

- *Rebolão* potatoes with smoked paprika, stir-fried vegetables with herb butter, tortellini with tomato and basil sauce, saffron rice, raisins and pine nuts

Desserts

- Sliced fruit
- Selection of 4 desserts

€40,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET ALMAGREIRA BEACH

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams

Simple salads

- Tomatoes with oregano, lettuce mesclun, cucumber, corn, carrots, beets, red onion, grilled chicken, Romaine lettuce, Parmesan shavings, Caesar sauce, bell peppers, feta cheese

Variety of sauces

- Vinaigrette, *aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 4 composed salads

Portuguese Fritters

Soup (The choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables cream soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin cream soup with pumpkin seeds
- Carrot and orange creamed soup
- *Dubarry* cream with duck *confit*

Main Dishes (the choice of 3 main courses)

- Oven baked golden bream "Peniche Style"
- Beef at low temperature
- Half cured cod with tomato crust
- *Osso Buco alla Milanese*
- Lacquered pork tenderloin with orange reduction, honey and vinegar
- Salmon with citrus fruits
- Braised pork cheek with tubers

Garnish

- *Rebolão* potatoes with smoked paprika, stir-fried vegetables with herb butter, *tortellini* with tomato and basil sauce, saffron rice, raisins and pine nuts

Desserts

- Sliced fruit
- Selection of 6 desserts

€45,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET *BALEAL BEACH*

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams
- Portuguese ham board

Simple salads

- Tomatoes with oregano, lettuce mesclun, cucumber, corn, carrots, beets, red onion, grilled chicken, Romaine lettuce, Parmesan shavings, Caesar sauce, marinated bell peppers, feta cheese, tuna

Variety of sauces

- Vinaigrette, *aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 4 composed salads

Portuguese Fritters

Soup (The choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin cream soup with pumpkin seeds
- Carrot and orange cream soup
- *Dubarry* cream with duck *confit*
- Fish soup with croutons

Main dishes (the choice of 3 main courses)

- Oven baked golden bream "Peniche Style"
- Beef at low temperature
- Half cured cod with tomato crust
- *Osso Buco alla Milanese*
- Braised *Bísaro* pork with smoked chili paste
- Lacquered pork tenderloin with orange reduction, honey and vinegar
- Salmon with citrus fruits
- Braised pork cheek with tubers
- Roasted octopus *Lagareiro* style
- Tuna with tomato jam and basil

Garnish

- Potato and caramelised shallots with balsamic vinegar and thyme, roasted vegetables with basil, *tortellini* with tomato and basil sauce, oven rice with Trás-os-Montes sausage

Desserts

- Sliced fruit
- Selection of 6 desserts

€50,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET SUPERTUBOS

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams
- Portuguese ham board

Simple salads

- Tomatoes with oregano, lettuce mesclun, cucumber, corn, carrots, beets, red onion, grilled chicken, Romaine lettuce, Parmesan shavings, Caesar sauce, marinated bell peppers, feta cheese, tuna

Variety of sauces

- Vinaigrette, *aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 5 composed salads

Portuguese Fritters

Soup (The choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin cream with pumpkin seed
- Carrot and orange creamed soup
- Dubarry cream with duck confit
- Fish soup with croutons

Main dishes (the choice of 3 main courses)

- Oven baked golden bream "Peniche Style"
- Veal with Madagascar pepper
- Half cured cod with tomato crust
- *Osso Buco alla Milanese*
- Braised breed *Bísaro* pork with smoked chili paste
- Suckling pig *Bairrada* style
- Monkfish with Vermouth sauce and lemongrass
- Braised pork cheek with tubers
- Roasted Octopus Lagareiro style
- Tuna with tomato jam and Basil

Garnish

- Potato and caramelised shallots with balsamic vinegar and thyme, roasted vegetables with basil, *gnocchi au gratin* with prawns, lemon and chives, oriental rice

Desserts

- Sliced fruit
- Selection of 6 desserts

€55,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET PRAIA D'EL REY

To start with...

- Cold cuts board
- Pickles, marinated olives, dried fruit
- Portuguese and international cheese board
- Toast, crackers and bread sticks
- 2 jams
- Portuguese ham board

Simple salads

- Tomatoes with oregano, lettuce mesclun, cucumber, corn, carrots, beets, red onion, grilled chicken, Romaine lettuce, Parmesan shavings, Caesar sauce, marinated bell peppers, feta cheese, tuna

Variety of sauces

- Vinaigrette, *aïoli* sauce, cocktail, mayonnaise, ketchup, mustard
- Balsamic vinegar, extra virgin olive oil, *fleur du sel* and oregano
- Smoked salmon and garnish (capers, lemon, red onion)

Selection of 6 composed salads

Portuguese fritters

Soup (the choice of 1 soup)

- Tomato soup with regional bread toast
- Roasted vegetables creamed soup
- Pea creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- Pumpkin creamed soup with pumpkin seed
- Carrot and orange creamed soup
- *Dubarry* cream with duck *confit*
- Fish soup with *croutons*

Main dishes (the choice of 4 main courses)

- Hazelnut-crusted grouper, champagne sauce and kaffir lime leaf
- Veal with Madagascar pepper
- Braised *Bísaro* pork with smoked chili paste
- Half cured cod with tomato crust
- *Osso Buco alla Milanese*
- Suckling pig Bairrada Style
- Monk fish with vermouth sauce and lemongrass
- Braised pork cheek with tubers
- Octopus *Lagareiro* style
- Tuna with tomato jam and basil

Garnish

- Potato and caramelised shallots with balsamic vinegar and thyme, roasted vegetables with basil, gnocchi au gratin with prawns, lemon and chives, oriental rice

Desserts

- Sliced fruit
- Selection of 6 desserts

€60,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET BBQ

Salads

- Couscous with cucumber, lime and mint
- Potato with mustard, bacon and sage
- Waldorf with dates
- Niçoise with marinated anchovies in virgin olive oil
- Greek vegetable salad with marinated feta and capers of *Bragança*

Variety of simple salads

- Mix of lettuce, corn, cucumbers, cherry tomatoes, beets, carrots and roasted bell peppers

Hot

- Fish and prawn kebabs
- Mini beef burgers *mertolenga* meat
- Rosemary kebab of "vinha d`alhos" meat
- Chicken kebabs
- Fresh sausage with thyme
- Black pork loin
- Corn cob
- Grilled vegetables
- Variety of smoked sausages

Desserts

- Sliced fruit
- Fruit pies
- Pear crumble
- Strawberry gazpacho
- Portuguese rice pudding
- Tiramisu

€45,00 per person

(Minimum 30 people). Beverages not included.



BUFFETS

BUFFET WEST BBQ

Salads

- Couscous with cucumber, lime and mint
- White and purple cabbage with apple and "cashew nuts"
- Asparagus, smoked salmon and citrus vinegar
- Potato with mustard, bacon and sage
- Waldorf with dates
- Niçoise with marinated anchovies in virgin olive oil
- Ditali pasta with mozzareline and cherry tomato
- Greek vegetable salad with marinated feta and capers of Bragança

Variety of simple salads

- Mix of lettuce, corn, cucumbers, cherry tomatoes, beets, carrots and roasted bell peppers

Hot

- Spit-roasted suckling pig
- Fish and prawn kebabs
- Octopus
- Mini beef burgers *mertolenga* meat
- Rosemary kebab of "vinha d`alhos" meat
- Rump steak with garlic butter
- Chicken kebabs
- Fresh sausage with thyme
- Black pork loin
- Corn cob
- Grilled vegetables
- Varieties of smoked sausage
- Pineapple with honey orange blossom

Desserts

- Sliced fruit
- Fruit pies
- Pear crumble
- Strawberry gazpacho
- Portuguese rice pudding
- Tiramisu
- Mango bavaroise with mango and mint salad

€68,00 per person
(Minimum 30 people). Beverages not included.



BUFFET À LA CARTE

BUFFET À LA CARTE

Salads selection

- Lettuce *mesclun* with caramelized walnuts
- Octopus salad with cucumber crudités
- Couscous with japonese cucumber, lime and mint
- Roasted sweet potato, chayotte and parsley
- White and purple cabbage with apple and cashew nuts
- Codfish flakes with *gravanços* chips and black garlic olive oil
- Asparagus, smoked salmon and citrus vinegar
- Potato with mustard, bacon and sage
- Waldorf with dates
- *Niçoise* with anchovies marinated in virgin olive oil
- *Ditali* pasta with *mozzareline* and cherry tomato
- *Penne* with roasted Portobello mushrooms with Modena vinegar, grated Parmesan
- Endive, roquefort cheese and pear in red wine
- Millet, roast chicken and chive
- Organic quinoa with prawns, citrus and basil
- Bulgur, green asparagus, sauteed mushrooms and Ilha São Jorge cheese
- Lemon pasta, shrimp, tomatoes and chives
- Arugula, goat cheese and caramelized dried fruit
- Cogolho lettuce, Caesar sauce, crunchy regional bread grilled chicken
- Roasted Vegetables with peanut oil
- Greek vegetable salad with marinated feta and capers of *Bragança*
- Grilled chicken with coriander, roasted pineapple with Madeira wine

- Fried Corn with sun-dried tomato and basil
- Broad beans with *morcela da Beira*
- Asian vegetables with soba pasta
- Shrimp with pearls of glazed tubers
- Tomato, fresh cheese, shallots and oregano
- Padrón peppers with garlic and shallots vinaigrette
- Smoked salmon, fennel, dill and citrus
- Grilled calamari with carrot from the Algarve
- Whelk with pickled red onion and citronete
- Iberian pork with rye bread

Selection of 4 salads - €4,00 (per person)

Selection of 6 salads - €5,50 (per person)

Selection of 8 salads - €7,00 (per person)

Selection of 10 salads - €8,00 (per person)

Starters Selection

- Smoked and marinated salmon
- Selection of cold cuts
- National and international cheese board
- Golden bream ceviche with passion fruit
- Kebab of grilled vegetables with marinated vinaigrette
- Marinated mackerel on *torricado* of rye bread
- Marinated salmon tartar with *ponzo* sauce
- Red partridge tartlet with pear in red wine
- *Brûlée* of *foie gras* with Granny Smith apple aspic

- Piquillo pepper stuffed with brandade of *Gadus Morua* codfish
- Breadsticks with prosciutto and *Serra* cheese
- Braised cod with chick peas cream and *verdeal* olives
- *Bísaro* ham with melon in mint syrup
- *Hummus* and *baba ghanoush* with pita bread
- Goat cheese *au gratin* on fruit *brioche* and marmalade
- Lime tartlet, crab and mornay sauce
- Grilled asparagus, Manchego cheese
- Parmesan cracker, smoked duck and citrus
- Marinated salmon with Arabica coffee on *focaccia*
- Arepa of tuna and guacamole
- *Fregola di sarda*, shrimp and belota sausage
- Fish kebab with vegetables vinaigrette
- Wild potato with chives and marinated anchovies
- Octopus, citrus jelly and broad beans
- Flan of peas, shrimp and chorizo oil
- Veal carpaccio, Island cheese and pumpkin seeds
- Crispy cod, *Azeitão* cheese and olives
- Glazed Chicken with teriyaki sauce, apple and Portobello mushrooms
- Marinated salmon cakes, lemon cream and chives

Selection of 4 starters - €6,50 (per person)

Selection of 6 starters - €8,50 (per person)

Selection of 8 starters - €10,00 (per person)

Selection of 10 starters - €11,00 (per person)



BUFFET À LA CARTE

Soups

- Pumpkin creamed soup with pumpkin seeds
- Carrot and orange creamed soup
- Green cabbage soup with sweet potato and chorizo oil
- *Dubarry Cream* with duck *confit*
- Tomato soup with regional toasted bread
- Corn creamed soup with greek yoghurt
- Chestnut creamed soup and sweet herb
- Pea creamed soup
- Roasted vegetables creamed soup
- Velvety vegetables cream
- Broccoli cream with goat cheese
- Fish soup with croutons
- Miso Soup with tofu and Wakame seaweed
- *Vichyssoise* with almonds
- Chicken *consommé* with noodles

Choice of 1 soup - €2,50 (per person)

Choice of 2 soups - €3,00 (per person)

Main Dishes

From the field

- *Osso buco alla milanese*
- Veal with Madagascar pepper
- Beef cooked at low temperature
- Duck leg confit with garlic and thyme
- Lacquered pork tenderloin with reduction of orange, honey and vinegar

- Chicken breast with a reduction of red and port wine
- Black pork baked for 6 hours
- Suckling pig *Bairrada* style
- Lamb stew with *Ribeira* Mint
- Braised pork cheek with tubers
- Braised *Bísaro* pork with smoked chili paste

From the sea

- Fillet of seabass with Mediterranean sauce
- Hazelnut-crusted grouper, champagne sauce and kaffir leaf
- Monkfish with vermouth sauce and lemongrass
- Half cured cod with crusted tomato
- Grilled swordfish with onions and fried corn
- Octopus *Lagareiro* style
- Salmon with citrus fruit
- Oven baked golden bream with "Peniche Style" sauce

Choice of 2 main dishes - €12,00 (per person)

Choice of 3 main dishes - €15,00 (per person)

Choice of 4 main dishes - €18,00 (per person)

Choice of 5 main dishes - €21,00 (per person)

Garnish

- *Rebolão* potatoes with smoked paprika
- Confit potato with saffron
- Roasted potato with rosemary
- Roasted sweet potatoes with garlic olive oil and bay leaf

- Gratin potato with *Serra* cheese
- Potato and shallots caramelised with balsamic vinegar and thyme
- Gratinated *gnocchi* with lemon and sage
- Spinach and curd cheese *cannelloni*
- *Penne gratin* with Parmesan sauce
- *Tortellini* sauce with tomato and basil sauce
- *Chipolata*
- Vegetable Curry with coconut milk and ginger
- Tian of vegetables with basil oil
- Grilled vegetables
- Glazed vegetables of buns with garlic butter and herbs
- Glazed vegetables with seaweed butter
- Steamed Vegetables with lemongrass infusion
- Braised tubers
- *Ratatouille* of vegetables
- Vegetable terrine with Island cheese
- Basmati rice with coconut milk and cilantro
- Oriental rice
- Rice with *Trás-os-montes* sausage
- Rice with saffron, raisins and pine nuts
- Rice with carrots and coriander

Choice of 2 garnishes - €5,00 (per person)

Choice of 3 garnishes - €6,50 (per person)

Choice of 4 garnishes - €7,50 (per person)

Choice of 5 garnishes - €8,00 (per person)



BUFFET À LA CARTE

Desserts

- Sliced fruit
- Tropical fruit salad
- *Abade de Priscos* pudding
- Sponge cake of *Cadaval*
- *Mille feuille* with vanilla mousseline and raspberry
- Apple Pie
- Fruit pies
- *Sericaia* with plums from *Elvas*
- Pear Crumble
- Sour cherry clafouti
- Strawberry gazpacho
- Lemon meringue tartlet
- *Farófias* with vanilla custard
- Apple bundle with *Lourinhã* brandy and dried fruit
- Portuguese rice pudding
- *Crème brûlée* Viseu style
- Egg pudding with caramel sauce and orange
- Orange cake
- Chocolate and sour cherry tartlet
- Curd cheese cake with lemon
- Raspberry macaron cake
- *Sable breton* with confit pineapple in vanilla syrup
- *Papos de Anjo* in brown sugar syrup with cloves and pear
- *Paris brest* with chocolate cream and hazelnut

Verrines

- Tiramisu
- Red fruits with Porto wine and Pennyroyal
- Lemongrass *crème brûlée*
- Coffee and caramel *cappuccino*
- Mango bavaroise with mango and mint salad
- Caramel *panna cotta*
- Cinnamon and plum cream
- Greek yoghurt and wild fruits cream
- Milk chocolate mousse
- Coffee mousse
- Caramel mousse
- Passion fruit bavaroise
- Fruit with pistachio *sabayon*

Choice of 4 desserts - €5,00 (per person)

Choice of 6 desserts - €6,50 (per person)

Choice of 8 desserts - €8,00 (per person)

Choice of 10 desserts - €10,00 (per person)



LIGHT BUFFETS

LIGHT I

Salads and starters

- Lettuce *mesclun* with caramelised walnuts
- Asparagus, smoked salmon and citrus vinegar
- Cogolho lettuce, Caesar sauce, crispy regional bread and grilled chicken
- Tomato, fresh cheese, shallots and oregano
- Skewered grilled vegetables with pickle vinaigrette
- *Bísaro* ham with melon in mint syrup

Sandwiches

- Roast beef with brioche bread and pickles
- Bread, olive with cottage cheese and roasted vegetables
- Smoked salmon, wasabi mayonnaise and nordic bread
- Chicken wrap, cogolho lettuce and Caesar sauce
- Pork loin, mustard sauce and Mafra bread

Desserts

- Sliced fruit
- Sponge cake of Cadaval
- Sour cherry *clafouti*
- Lemon meringue pie
- Tiramisu

€25,00 per person
(Minimum 25 people). Beverages not included.

LIGHT II

Salads and starters

- Lettuce *mesclun* with caramelized walnuts
- Octopus salad with cucumber *crudités*
- Codfish chips and black garlic olive oil
- Waldorf with dates
- *Ditali* pasta with *mozzareline* and cherry tomato
- Endives, roquefort cheese and pear in red wine
- Lemon pasta, shrimp, tomato and chives
- Cogolho lettuce, Caesar sauce, crunchy regional bread and grilled chicken
- Tomato, fresh cheese, shallots and oregano

Sandwiches

- Roast beef with brioche and pickles
- Bread, olive with cottage cheese and roasted vegetables
- Smoked salmon, wasabi mayonnaise and nordic bread
- Chicken wrap, cogolho lettuce and Caesar sauce
- Pork loin, mustard sauce and Mafra bread
- Mini salmon burger and capers

Hot

- Velvety cream of vegetables
- Half cured cod with green asparagus “à Brás”
- Bulk pork tenderloin with chili, tomato and coriander bread stew

Desserts

- Sliced fruit
- Fruit tartlets
- *Sericaia* with Elvas plums
- Pear crumble
- Coffee and caramel Cappuccino
- Mango bavaroise with mango and peppermint salad
- Apple bundle with “Lourinhã” brandy and dried fruit

€35,00 per person
(Minimum 25 people). Beverages not included.



SUPPLEMENTS

TO CARVE

Cold

- Marinated salmon with coffee, served in nordic bread
- *Bísaro* ham

€3,00 per person
€500 each piece

Hot (20 people minimum)

- Codfish *struedel*
- Leg of suckling pig roasted with rosemary and smoked chili, *Mafra* bread
- Beef Wellington
- Roast beef matured with mustard and brioche
- *Picanha* with garlic butter and *bolo do caco*

€6,00 per person
€6,00 per person
€14,00 per person
€6,00 per person
€6,00 per person

LIVE COOKING

Portugalidade (20 people minimum)

- Seafood rice
- Fish and seafood *Cataplana*

€8,00 per person
€12,00 per person

Hot plate and wok (20 people minimum)

- Shrimp Dim Sum with asian sauce
- Gyosas
- Yakisoba

€5,00 per person
€5,00 per person
€4,00 per person

Oyster (20 people minimum)

- French and Portuguese oysters
- Oyster Martini

€30,00 per person
€17,00 per person

Di Italia (20 people minimum)

- Pasta
- *Risotto*

€6,00 per person
€7,00 per person

Nuestros hermanos (20 people minimum)

- 6 varieties of *Pintxos*
- *Paella à Valenciana*

€6,00 per person
€6,00 per person

Portuguese traditions (100 people minimum)

- Roast suckling pig *Bairrada* style
- Pork on the skewer
- Roasted goat *Beiras* style

€8,00 per person
€10,00 per person
€10,00 per person

Ice cream and sorbet

- Ice cream and sorbets served with biscuit **€3,50 per person**



SET MENUS

€30 MENU

- Caprese salad with pesto, pine nuts and arugula
- Golden bream fillet, bread stew with tomato and cilantro
- Crème brûlée with lemongrass, raspberry ice cream and sesame biscuit

or

- Asparagus cream, with goat cheese and crunchy sesame bread
- Pork loin, hot potato foam, mushrooms and asparagus
- Thin apple pie, apple in various textures and vanilla ice cream

€35 MENU

- Gratinated cheese salad, pear jelly and lettuce mesclun
- Grilled salmon, stir-fried vegetables and lemongrass and lime infusion
- Red fruits marinated with sour cherry, vanilla *sabayon* and basil sorbet

or

- Fish soup, tomato *concassé* and rye bread toasts with *aïoli* sauce
- Braised veal, potato parmentier de batata, glazed vegetables
- Yoghurt *panna cotta*, raspberry gel, red fruit salad, strawberry ice cream

€40 MENU

- Pea creamed soup, bacon emulsion and sautéed shrimp
- Duck leg *confit*, vegetables *fricassé*, crispy potato
- Spiced pear pie, pear in red wine mousse and peppermint sorbet

or

- Lettuce mesclun, vegetables and *Bísaro* ham
- John Dory in *beurre noisette*, lime risotto
- Citrus symphony, cake and orange parfait, tangerine sorbet

€45 MENU

- Cream and tartar cod, almonds and coriander
- Duck breast cooked in low temperature, rice with *Bísaro* cold meats, "rapazinhos" and Island cheese
- Tiramisu and pistachio ice cream

or

- Mushroom *risotto* and duck leg *confit*
- Octopus with smoked chili sauce, sautéed sprouts and marbled sweet potatoes and potato vitelote
- White chocolate and almond Magnum

€50 MENU

- Beef carpaccio, truffle condiment, Parmesan chips, arugula and balsamic reduction
- Half cured cod *confit*, mashed *gravanços*, glazed bok choy, black olive galega
- Cappuccino... chocolate pie with coffee ganache and ice-cream

or

- *Vichyssoise* with crab and chives
- Sirloin of white veal, mushroom risotto and roasted vegetables with basil
- Semi cold coconut and mango, almond biscuit and passion fruit ice cream

€55 MENU

- Partridge pie, pear in red wine, arugula and raspberry *vinaigrette*
- Turbot, "malandrinho" rice of clams and coriander, tomato water and ginger
- Milk chocolate *parfait* with cocoa biscuit, sour cherry fruit and coffee ice cream

or

- Shrimp risotto, saffron, lime, rocket and courgette
- Beef Loin with Portuguese sauce, potato terrine, gem at low temperature and crispy ham
- Layered "Sericaia", creamy Queen Claudia plum gel, Pennyroyal sorbet



SET MENUS

€60 MENU

- Marinated fish carpaccio with "arjamolho", lettuce mesclun and sprouts
- Rack of lamb, mashed carrot, braised vegetables
- Portuguese tradition... ice cream of rice pudding in a biscuit, flan pudding, cream with "Maria" cookie

or

- Mushroom *risotto* with *foie* butter, duck leg *confit*
- Grouper with tentacles of squid, clam emulsion
- Poached apple with spices, filled with Lourinhã brandy, green apple gel, watercress cake and white chocolate ice cream

€65 MENU

- Beef *carpaccio*, truffle condiment, Parmesan shavings, arugula and balsamic reduction
- Wreckfish, "xarém" and bivalve salad Algarve style
- Pistachio financier with raspberry jelly, cheese mousse with vanilla, roses ice cream

or

- Tiger shrimp *risotto*, saffron, pumpkin, arugula and mushrooms
- Veal tenderloin, gum of stew, mashed pumpkin and glazed tubers
- Pear cooked in white Port wine with spices, filled with dark chocolate, cocoa crumble and praline ice cream

€70 MENU

- *Foie gras*, apple in various textures and gingerbread
- Sea bass, lobster ravioli, sauce of Peniche
- Caramelised *mille-feuille* with vanilla cream, raspberry sorbet and champagne

or

- Scallops, cauliflower, truffle, jus of veal, carbonara and mushroom emulsion
- Tournedó beef, potato *gratin*, green asparagus, *perigordino* sauce
- Caramel mousse, almonds *dacquoise*, chocolate cream and *Moscatel de Setúbal* ice cream

GALA MENU

€50 MENU

- Beef carpaccio, truffle sauce, parmesan shavings, arugula and balsamic reduction
- Cod confit half cure, gravaños puree, bok choi glazed, Galician black olives
- Passion fruit ice cream with coconut foam
- White veal striploin, mushroom risotto and roasted vegetables with basil
- Chocolate milk parfait with cocoa biscuit, sour cherries and coffee ice cream

€60 MENU

- Risotto with mushrooms sealed with foie butter, duck leg confit
- Grouper with tentacles of squid, shellfish emulsion
- Tangerine and ginger sorbet
- Organic Beef tenderloin with portuguese sauce, potato terrine, gem at low temperature and crispy ham
- *Financier* of pistachio with raspberry jelly, cheese mousse with vanilla and roses ice cream.



PICNIC & WORKSHOPS

PICNIC BOX

BOX I

- 1 ham and cheese sandwich
- 1 pastry of the day
- 1 fruit
- 1 mineral water
- 1 fruit nectar

€12,00 (per person)

BOX II

- 2 sandwiches (ham and cheese, Portuguese ham)
- 1 pastry of the day
- 1 fruit
- 1 mineral water
- 1 fruit nectar
- 1 energy bar
- 1 pack of chips

€16,00 (per person)

CHOCOLATE WORKSHOP

BONBONS, TRUFFLES, FILLINGS AND GANACHES

Duration of 1 to 2 hours

€30,00€ per person
(Minimum 30 people / maximum 60 people)

MASTER CHEF WORKSHOP

PREPARATION OF RISOTTO, FRESH PASTA, CANAPES AND CHOCOLATES

Duration of 1 to 2 hours

€45,00 per person
(Minimum 30 people / maximum 60 people)





DRINKS

WINE ROUTE OF THE PORTUGUESE WEST

Cooperative winery of Sanguinhal

• Cerejeiras Colheita Selecionado White

(Arinto and Moscatel-Graudo)

Citric colour, floral aroma pronounced the Muscatel variety. Fresh and fruity wine, end of taste prolonged and dry.

• Cerejeiras Colheita Selecionado Red

(Aragonês and Cabernet Sauvignon)

Red fruit Aromas and slight touch of spices. Full-bodied and smooth in the mouth.

€12,00 per person

Quinta do Gradil

• Quinta do Gradil Cabernet Sauvignon & Tinta Roriz

Intense ruby colour, scent of forest berries with balsamic touches and tobacco leaf. Structured mouth with vigorous but well integrated tannins, good balance with end of taste long and persistent.

• Quinta do Gradil Chardonnay

Intense in the mouth, the vivid freshness is married with unctuousness and with great volume of this wine, which ends with long end.

(this selection of Wines need to be confirmed with the cellar 1 week in advance to ensure the quantities required)

€22,00 per person

Quinta do Pinto

• Vineyards: Lasso Tinto

(Aragonez, Touriga Nacional, Tinta Miúda)

Complex, rich and dense, well-structured tannins. The lush aromas of ripe fruits of cassis, black currant and cherries.

• Quinta do Pinto Sauvignon Blanc

Thin and intense, combines harmoniously, mineral notes with delicate notes of green asparagus.

(this selection of wines need to be confirmed with the cellar 1 week in advance to ensure the quantities required)

€18,00 per person



DRINKS

WELCOME DRINK COCKTAIL

Praia D'el Rey

- White dry Porto wine
- Moscatel de Setúbal
- Natural orange juice
- Soft drinks and mineral waters

Price per person:

€9,00 per hour | €4,50 each additional 30 minutes

From the north of Portugal

- Porto Tonic
- Green wine
- Moscatel de Favaios
- Red and white wine
- Natural orange juice
- Soft drinks and mineral waters

Price per person:

€13,00 per hour | €6,50 each additional 30 minutes

From the west of Portugal

- Ginginha in chocolate cup
- *Abafado Quinta da Alorna*
- Tónico gin *Pêra Rocha*
- White wine, red and rose
- Sparkling wine
- Natural orange juice
- Soft drinks and mineral waters

Price per person:

€17,00 per hour | €8,50 each additional 30 minutes

From the world

- Champagne Perrier Jouët Grand brut – France
- Bellini – Italia (Sparkling wine and peach juice)
- Mojito – Cuba (Rum, lime, peppermint, soda)
- Cosmopolitan – USA (Vodka, Cointreau, cranberry juice)
- Caipirinha – Brazil (cachaça and lime)
- Tom Collins – England (lemon juice, gin, soda)
- Apple Mojito – alcohol free
- Natural orange juice
- Soft drinks and mineral waters

Price per person:

€29,00 per hour | €14,50 each additional 30 minutes



DRINKS

ENDING MEAL...

The traditional

- Whisky (young)
- Licor Beirão
- Ginja d'Óbidos
- Amêndoa Amarga
- Bailey's

Price per person: €9,00 ½ hour

For adventurers

- Malt Whisky
- Irish Whisky
- Old brandy *Quinta S.Francisco*
- Limoncello
- Moscatel Roxo

Price per person: €14,00 ½ hour

Moments of pleasure

- Whisky Bourbon
- Whisky malte 12 yo
- Grappa
- Brandy X.O. from Lourinhã
- Cognac X.O.
- Limoncello
- Moscatel Roxo
- Tia Maria
- Frangelico

Price per person: €25,00 ½ hour

Supplement: cigarillos Cohiba, 5€ per person (1/2 hour)



DRINKS

PARTY IS ABOUT TO START... (OPEN BAR)

Boemian

- Whisky (young)
- Vodka
- Rum
- Gin
- Licor Beirão
- Bailey´s
- Beer

Price per person:

€14,00 (1 hour) | €24 (2 hours) | €8 additional hours

Extravaganza

- Whisky Malte
- Rhum anejo 12 yo
- Vodka
- Rum
- Gin
- Licor Beirão
- Bailey's
- Beer

Price per person:

17,00€ (1 hour) | 30€ (2 hours) | 9€ additional hours

Glamour

- Whisky Malte
- Rum Anejo 12 yo
- Vodka Grey Goose
- Cosmopolitan
- Dry Martini
- Champagne Perrier Jouët Grand Brut
- Gin G-Vine and Hendricks
- Cognac
- Beer, water and soft drinks

Price per person:

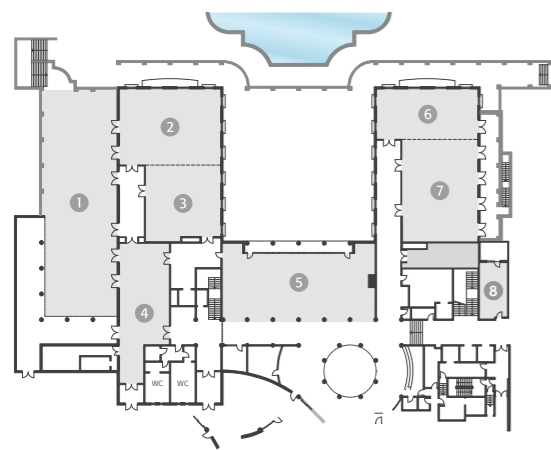
€24,00 (1 hour) | €38 (2 hours) | €11 additional hours



INFO

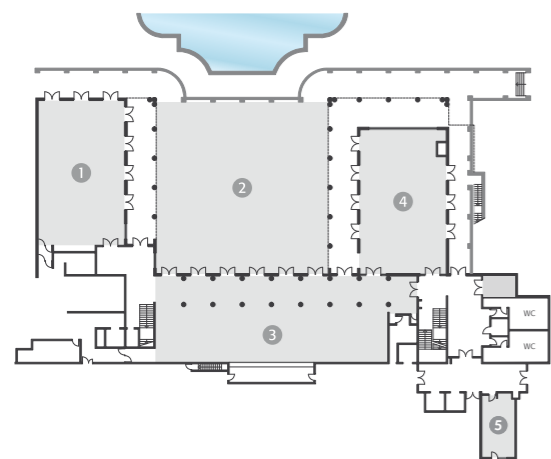
BANQUET ROOMS

Level 2



- 1 Covered Terrace
- 2 Peniche Meeting Room
- 3 Sintra Meeting Room
- 4 Foyer
- 5 The Cliffs Lobby Bar
- 6 Berlengas Meeting Room
- 7 Óbidos Meeting Room
- 8 Falésia Meeting Room

Level 1



- 1 Romy Restaurant
- 2 Open air terrace
- 3 Atlântico Grill Restaurant
- 4 The Ocean Lounge Bar
- 5 Lagoa Meeting Room

Meeting Rooms	m ²	Height	Banquet Set menu	Buffet Banquet	Cocktail	Theatre	School	U-shape
Ballroom 1 (Peniche+Sintra)	289	3.6m	220 pax	180 pax	250 pax	250 pax	180 pax	70 pax
Peniche	167	3.6m	100 pax	90 pax	140 pax	130 pax	100 pax	50 pax
Sintra	122	3.6m	80 pax	60 pax	110 pax	90 pax	60 pax	30 pax
Ballroom 2 (Óbidos+Berlengas)	275	3.6m	200 pax	170 pax	250 pax	230 pax	160 pax	70 pax
Berlengas	111	3.6m	70 pax	60 pax	100 pax	80 pax	50 pax	30 pax
Óbidos	164	3.6m	100 pax	90 pax	140 pax	130 pax	100 pax	50 pax
Falésia	30	2.5/2.13m	—	—	—	20 pax	—	15 pax
Lagoa	30	3.5m	—	—	—	20 pax	—	15 pax
Covered terrace	490	—	250 pax	230 pax	330 pax	—	—	—
Open air terrace	355	—	220 pax	220 pax	430 pax	—	—	—
Hospitality Room	15	2.5m	—	—	—	—	—	—

CANAPES

COFFEE BREAKS

BUFFETS

BUFFET À LA CARTE

LIGHT BUFFETS

SUPPLEMENTS

SET MENUS

PICNIC BOX & WORKSHOPS

DRINKS

INFO



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 **MARRIOTT RESORT**
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