

A branch with green leaves and a gold fork on a copper plate. The background is a light gray wooden surface with a white lace cloth draped around the plate.

CATERING MENUS 2027

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MONTE DO SERRINHO
COUNTRY HOUSE

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CATERING MENUS

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CATERING MENUS



Menu 1

Canapes - 5 per person

Welcome Drink

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rose Wine; Sparkling Wine; Red Fruit Sangria

Starter

Gazpacho with croutons and coriander foam

Main Courses

Salmon with sesame seeds, black rice, Dutch sauce and asparagus

Iberian pork neck with tomato bread stuffing, sausages and a lemon thyme-flavoured sauce

Dessert

Lemon meringue pie

Drinks

During Dinner

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar - 4h

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

TOTAL: €139.00



Menu 2

Canapes - 5 per person

Welcome Drink

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rose Wine; Sparkling Wine; Red Fruit Sangria

Starter

Caesar Salad

(chicken, crispy bacon, parmesan shavings and croutons)

Main Courses

Cod loin with sweet potato purée, green asparagus, olive oil, pistachio and lemon

Chicken supreme with orange sauce, Baker's potato and mini broccoli

Dessert

"Toucinho do céu" eggy sweet with almonds and Algarve raspberries

Drinks

During Dinner

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar - 4h

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

TOTAL: €146.00





MONTE DO SERRINHO
COUNTRY

Menu 3

Canapes - 5 per person

Welcome Drink

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rose Wine; Sparkling wine; Red Fruit Sangria

Starter

Gratinated goat cheese with rosemary honey, pine nuts, green salad and raspberry vinaigrette

Main Courses

Sea bass fillet with smoked cauliflower purée, bimi broccoli and coriander sauce

Lamb shank with smashed potatoes, mustard, sun-dried tomato and pak choi

Dessert

Crème Brûlée

Drinks

During Dinner

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar - 4h

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

TOTAL: €152.00



Menu 4

Canapes - 5 per person

Welcome Drink

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rose Wine; Sparkling Wine; Red Fruit Sangria

Starter

Tomato, mozzarella cheese, Pata Negra ham and pesto sauce

Main Courses

Croaker fish loin with shellfish semolina and coriander sauce

Roast beef with mustard sauce, potato wedges and sautéed vegetables

Dessert

3 Textures (orange cake, orange cream, almond) with tangerine sorbet

Drinks

During Dinner

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar - 4h

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

TOTAL: €157.00



Menu 5

Canapes - 5 per person

Welcome Drink

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rose Wine; Sparkling Wine; Red Fruit Sangria

Starter

Creamy carrot and butternut squash soup with orange juice and ginger oil ^(V)

Main Courses

Tuna Tataki with teriyaki sauce, sweet potato purée and baby lettuce in vegetable vinaigrette

Beef Tournedo with Serra da Estrela cheese sauce, gratin potatoes and pak choi

Dessert

Chocolate fondant with salted caramel and vanilla ice cream

Drinks

During Dinner

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar - 4h

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

TOTAL: €161.00



ALL OPTIONS



ALL OPTIONS

CANAPES

CHOOSE 5 OPTIONS

Codfish Fritters; Prawn Rissoles; Meat Croquettes - Included in all menus

Cold Options:

- Cherry tomato skewer with mini mozzarella ^(V)
- Crispy cone filled with spiced marinated salmon and salmon roe
- Mini creamy cheese tartlet with traditional Algarve pumpkin and almond jam ^(V)
- Tomato bruschetta with Verdial DOP olive oil ^(V)
- Seasonal fruit with chocolate sauce ^(V)
- Pata Negra ham bruschetta with extra virgin olive oil
- Traditional Portuguese doughnut ball filled with codfish mousse and Serra da Estrela cheese

Hot Options:

- Banana crisp, bread with shrimp, guacamole and spicy mayonnaise
- Sausage puff pastry with old-fashioned mustard
- Breaded shrimp with crispy tempura and sweet chilli sauce
- Breaded Padron peppers with cheese and lime mayonnaise
- Goat cheese puff pastry with olive paste
- Skewers with pineapple chorizo

Served in shot glasses:

- Caribbean melon with mint and smoked paprika ^(V)
- Gazpacho with black garlic and Eastern Algarve Sea salt ^(V)
- Watermelon, strawberry and basil
- Basil foam with quince

Food Stations

(Available for the cocktail – Price on request)

- Bao buns with black pork meat or salmon and cabbage salad
- Iberian ham leg
- Mini sandwiches on “caco” bread with Castro Marim salt and mini burgers on “caco” bread
- Cheese board with sliced fruits and crackers

ALL OPTIONS

STARTERS

Soups:

- Fish Cream (coriander oil and croutons)
- Vichyssoise (crispy leek and chives) ^(V)
- Creamy seafood soup with shrimp and seaweed
- Gazpacho with croutons and coriander foam
- Tomato Cream with coriander oil
- Creamy carrot and butternut squash soup with orange juice and ginger oil ^(V)

Salads:

- Caesar salad (chicken, crispy bacon, parmesan shavings and croutons)
- Gratinated goat cheese with rosemary honey, pine nuts, green salad and raspberry vinaigrette
- Tomato, mozzarella cheese, Pata Negra ham and pesto sauce
- Codfish Carpaccio with coriander, red onion, black aioli and red pepper chutney
- Fig salad with cottage cheese and cured ham





MONTE DO SERRINHO
COUNTRY HOUSE



ALL OPTIONS



FISH

- Cod loin with sweet potato purée, green asparagus, olive oil, pistachio and lemon
 - Cod slice on hummus, sautéed spinach and olive powder
 - Salmon with sesame seeds, black rice, Dutch sauce and asparagus
- Sea bass fillet with smoked cauliflower purée, bimi broccoli and coriander sauce
- Tuna Tataki with teriyaki sauce, sweet potato purée and baby lettuce in vegetable vinaigrette
 - Croaker fish loin with shellfish semolina and coriander sauce

PALATE CLEANSERS

€3.50/PP

- Lemon Sorbet
 - Orange Sorbet
-

ALL OPTIONS

MEAT

- Iberian pork neck with tomato bread stuffing, sausages and a lemon thyme-flavoured sauce
 - Pork tenderloin with apricot, chorizo, roasted new potatoes and baby carrots,
 - Lamb shank with smashed potatoes, mustard, sun-dried tomato and pak choi
 - Lamb rack with mint sauce, crushed potatoes, dried tomato and asparagus
 - Roast beef with mustard sauce, potato wedges and sautéed vegetables
- Beef Tournedo with Serra da Estrela cheese sauce, gratin potatoes and pak choi
- Duck magret with sweet potato, green asparagus, port wine reduction and red berries
 - Duck leg confit with honey, mustard, gratin potatoes and mini broccoli
 - Chicken supreme with orange sauce, Baker's potato and mini broccoli





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COUNTRY HOUSE



ALL OPTIONS

VEGETARIAN

Starters:

- Caesar salad ^(V)
- Cherry tomato salad with mozzarella and pesto sauce
- Grilled baby lettuce with tofu, pine nuts and vegetable vinaigrette ^(V)

Main Courses:

- Quinoa with sautéed vegetables, feta cheese and pesto
- Gnocchi with tomato sauce, olive powder and parmesan shavings
- Penne with tomato sauce, pak choi, olive and parmesan
 - Mushroom and thyme risotto
 - Pea and asparagus risotto with lemon zest

^(V) Vegetarian



ALL OPTIONS



DESSERTS

- Chocolate and salted caramel brownie with dried fruits and vanilla ice cream
 - Crème Brûlée
 - Lemon meringue pie
- Chocolate fondant with salted caramel and vanilla ice cream
- 3 Textures (orange cake, orange cream, almond) with tangerine sorbet
 - Carob pie with cookie sand and mango sorbet
- “Toucinho do céu” eggy sweet with almonds and Algarve raspberries
 - Seasonal fruit platter ^(V)
 - Chocolate mousse ^(V)
 - Lime sorbet with red berries ^(V)
- Flambéed pineapple with rum and mango sorbet ^(V)



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ALL OPTIONS

CHILDREN'S MENUS

Starter:

Choose one of the following options

- Vegetable soup
- Garlic Bread

Main Course:

Choose one of the following options

- Bolognese Spaghetti
- Chicken nuggets with French fries
- Hamburger with French fries
- Sea bass fillet with vegetables

Dessert:

Choose one of the following options

- Chocolate mousse
- Ice cream

LATE NIGHT SNACK

COLD & HOT BUFFETS:

CHOOSE 4 OPTIONS – €13,00/PP

- National & International Cheese Board, crackers and assorted breads
- Board of cured sausages with assorted breads
- Pork sandwiches with mustard butter
- Hamburgers
- Chorizo bread
- Veal “pregos”
- Pizzas
- Various types of chips
- Chef's selection of sandwich

Extra Caldo Verde (potato & kale) soup - €3.00/pp

On Request:

- Suckling pig
- Seafood Buffet



ALL OPTIONS



DRINKS

Welcome Drink | 1H30

Flavoured Water; Orange Juice; Soft drinks; Draught beer; Red, White, and Rosé Wine; Sparkling wine; Red Fruit Sangria

Drinks during dinner:

Red, White, and Rose Wine; Draught beer; Soft drinks; Water; Cafeteria

Open Bar | 4H

Red, White, and Rose Wine; Draught beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto wine; Gin; Soft drinks

Extra drinks:

- Somersby
- Aperol Spritz
- Mojito
- Caipirinha
- Martini Tonic
- Premium Gin
- Gin Bar (3 Gins)

Other drinks and cocktails upon request.

GENERAL TERMS & CONDITIONS



GENERAL TERMS & CONDITIONS

CAPACITY:

Outdoor Max: 200 People
Indoor Max: 180 People
(In the two room)

MINIMUM CONSUMPTION:

- Weekdays (Except July & August) | 8.000,00€
- Weekends (Friday, Saturday and Sunday – Except July, August & September) | 10.000,00€
- Weekdays in July & August | 10.000,00€
- Weekends in July & August (Friday, Saturday and Sunday) | 12.000,00€
- Weekends in September | 11.000,00€

PAYMENTS:

To book Monte do Serrinho a deposit of 1500,00€ is required. This deposit is non-refundable under any circumstances.

50% of the minimum consumption must be paid up to 6 months before of the event date. In case of cancellation, the second deposit of 50% will only be refunded if the cancellation occurs up to 5 months before the event date.

The remaining payment must be paid up to 15 days before the event.

If the wedding is booked less than 12 months in advance, payment terms will be reviewed.

Monte do Serrinho reserves the right not to continue with the service if payment is not received within the stipulated timeframe.

Prices in the wedding and events brochure are in euros (€) per person and include VAT at the current legal rate.

GENERAL:

The ceremony setup costs 5,00€ per person and includes the gazebo, chairs, and ceremony table. If the couple chooses to exclude any of the items, the price remains the same.

The Welcome Cocktail service lasts for one hour and thirty minutes. Extra cost per thirty minutes is 12,00€ per person, including drinks and canapes.

Welcome Cocktail setup around the pool is included, if the couple decides to have the welcome cocktail at the garden or any other area, will be charged a setup fee of 250,00€.

During the dinner/buffet service, drinks will be exclusively served by Monte do Serrinho team.

The open bar starts immediately after dinner for a period of 4 hours. Each extra hour costs

15,50€ per person for the first hour and 12,50€ per person for the remaining hours.

Monte do Serrinho includes up to 10 hours of service after the arrival of the first guest.

GENERAL TERMS & CONDITIONS

From 2 am onwards, a night-time fee of 315,00€ per hour will be charged for the staff, even within the 10-hour service period.

Meals for staff (photographers, videographers, musicians, babysitters, etc.) will incur an additional cost of 44,00€ per person.

Children's menu for children up to 5 years old is complimentary

Children's menu (6 to 12 years old) has an additional cost of 44,00€ per child or 50% of the wedding menu value.

Children aged 12 and above pay the adult menu price.

The number of guests (adults, children, and staff) must be confirmed in writing 30 days before the wedding. Cancellations after this date will not be eligible for any refund.

Menus with choices have a 10% surcharge and choices must be sent to Monte do Serrinho 30 days before the event. It is mandatory to have name tags.

If the couple chooses a three-course menu, the Late-Night Snack service will be mandatory.

Only biodegradable confetti are allowed.

All materials (flowers, decor, etc.) from external suppliers must be collected by 9am on the day after the wedding.

Outdoor music is allowed until 10:30 pm.

Monte do Serrinho has a license until 4:00 am.

Monte do Serrinho requires 260,00€ for a noise license for the venue.

Catering, decorative lighting and fireworks must be arranged directly with Monte do Serrinho.

11:00am and check-out by 10:00am.

Breakfast is not included.

OFFERED:

Exclusive use of the venue throughout the day.

House sparkling wine included throughout the day, including for the cut of the cake.

Bridal Suite for the newlyweds on the wedding night.

DAMAGES CAUSED:

By confirming the event, the client represents and is fully responsible for all actions of their guests and all third-party services contracted by them.

Therefore, Monte do Serrinho reserves the right to be compensated for any damage or loss caused by third parties or acts that may affect the property and its normal functioning, comfort and safety of the guests, as well as the image of the venue.

All damages caused, in accordance with the previous point, will be charged to the client.

During the event, should there be any moral or physical offense against the integrity of the

service team by external entities, Monte do Serrinho reserves the right to immediately interrupt the service without having to compensate the client.

Monte do Serrinho cannot be held responsible for any loss or damage to belongings left by guests before, during and after the event.

Monte do Serrinho requires a deposit of 750,00€, which will be refunded if no damages are caused by the couple and/or guests.

All wedding-related items must be picked up by noon the next day.

DIETARY RESTRICTIONS:

Monte do Serrinho must be informed in writing of any dietary restrictions at least 30 days before the event. After this period, Monte do Serrinho is not responsible for non-compliance with dietary restrictions.

ENTRY AND EXIT OF FOOD AND BEVERAGES:

For sanitary reasons and in accordance with current legislation, bringing in and/or giving out any type of food/drink not provided by Monte do Serrinho is strictly prohibited. At the end of the event, all leftover food will be disposed of.

MENU TASTING:

Menu tasting is included for the couple. Each additional guest has an additional cost of 60,00€, with a maximum of 2 extra people.

A tasting is held once a year and the date will be given by Monte do Serrinho.

The food tasting will be held in the year of the wedding.

No canapes or cocktail drinks will be served during the tasting.

Bridal suite is included in the menu price with check-in at

GET IN *TOUCH*

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