

A branch with green leaves and a gold fork on a cork plate.

CATERING MENUS 2028

EN



MONTE^{DO}
SERRINHO

COUNTRY HOUSE



Index

CATERING MENUS

Menu 1	4
Menu 2	5
Menu 3	7
Menu 4	8
Menu 5	9

ALL OPTIONS

Canapes	11
Starters	12
Fish	14
Palate Cleansers	14
Meat	15
Vegetarian	17
Desserts	18
Children's Menu	20
Late Night Snack	20
Drinks	21

General Terms & Conditions	22
--	----

Contacts	25
-----------------------	----

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 Course

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

Iberian pork neck with tomato and sausage migas (crumb), and a lemon thyme-infused sauce

Dessert

Lemon meringue tart

Drinks

During Dinner

Red, White and Rose Wine; Draught Beer; Soft Drinks; Water; Coffee/Tea

Open Bar - 4h

Red, White and Rose Wine; Draught Beer; Whisky; Vodka; Rum; Licor Beirão; Baileys; Porto Wine; Gin; Soft Drinks

TOTAL: 152,50€/pp



Menn 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 Course

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

Chicken supreme with orange sauce, batata à padeiro (roast potatoes) and broccolini

Dessert

"Toucinho do céu" almond pudding with Algarve raspberries

Drinks

During Dinner

Red, White and Rose Wine; Draught Beer; Soft Drinks; Water; Coffee/Tea

Open Bar - 4h

Red, White and Rose Wine; Draught Beer; Whisky; Vodka; Rum; Licor Beirão; Baileys; Porto Wine; Gin; Soft Drinks

TOTAL: 161,00€/pp





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 chèvre with rosemary honey, pine nuts, green salad and raspberry vinaigrette

Main Course

Sea bass fillet with smoked cauliflower purée, broccolini and coriander sauce

Lamb shank with crushed potatoes, mustard, sundried tomato and pak choi

Dessert

Crème Brûlée

Drinks

During Dinner

Red, White and Rose Wine; Draught Beer; Soft Drinks; Water; Coffee/Tea

Open Bar - 4h

Red, White and Rose Wine; Draught Beer; Whisky; Vodka; Rum; Beirão Liqueur; Baileys; Porto Wine; Gin; Soft Drinks

TOTAL: 169,00€/pp



Menn 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, pata negra ham and pesto

Main Course

Croaker fillet with shellfish xerém and coriander sauce

Roast beef with mustard sauce, gratin potato
and sautéed vegetables

Dessert

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

Drinks

During Dinner

Red, White and Rose Wine; Draught Beer; Soft Drinks;
Water; Coffee/Tea

Open Bar - 4h

Red, White and Rose Wine; Draught Beer; Whisky; Vodka; Rum;
Licor Beirão; Baileys; Porto Wine; Gin; Soft Drinks

TOTAL: 174,00€/pp



Menn 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

Cream of carrot and butternut squash with orange and ginger oil ^(V)

Main Course

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

Beef Tournedos with Serra da Estrela cheese sauce, gratin potato and seasonal vegetables

Dessert

Chocolate fondant with salted caramel and vanilla ice cream

Drinks

During Dinner

Red, White and Rose Wine; Draught Beer; Soft Drinks; Water; Coffee/Tea

Open Bar - 4h

Red, White and Rose Wine; Draught beer; Whisky; Vodka; Rum; Licor Beirão; Baileys; Porto Wine; Gin; Soft Drinks

TOTAL: 178,00€/pp



ALL OPTIONS



ALL OPTIONS

CANAPES

CHOOSE 5 OPTIONS

Cod Fritters; Shrimp Rissoles; Meat Croquettes - Included in all menus

Cold Options:

- Cherry tomato with mini mozzarella
- Crispy cone filled with spice-marinated salmon and salmon roe
- Mini tartlet of creamy cheese with traditional pumpkin jam and Algarve almond
- Tomato bruschetta with olives and with Verdial DOP olive oil ^(V)
- Seasonal fruit with chocolate sauce
- Salt-cured Pata negra bruschetta with extra virgin olive oil
- Traditional Bola de Berlim doughnut filled with cod mousse and olive powder

Hot Options:

- Crispy plantain with prawn, guacamole and spicy mayonnaise
- Sausage puff pastry with wholegrain mustard
- Tempura prawns with sweet chilli sauce
- Breaded Padrón peppers with cheese and lime mayonnaise
- Goat's cheese puff pastries with olive paste
- Mini chorizo skewers with pineapple

Served in shot glasses:

- Caribbean melon with mint and smoked paprika ^(V)
- Gazpacho with black garlic and flor de sal sea salt from the Eastern ^(V)
- Watermelon, strawberry and basil ^(V)

Food Stations

(Available for the cocktail – Price on request)

- Bao buns with black pork neck or salmon and cabbage slaw
- Iberian ham leg
- Mini steak sandwiches (prego) on caco bread with Castro Marim salt and mini burgers on caco bread
- Cheese board with sliced fruits and crackers

^(V) - VEGAN

ALL OPTIONS

STARTERS

Soups:

- Cream of fish (coriander oil and croutons)
- Vichyssoise (crispy leek and chives) ^(V)
- Cream of shellfish with prawn and seaweed
- Gazpacho with croutons and coriander foam
- Cream of tomato with coriander oil
- Cream of carrot and butternut squash with orange and ginger oil I ^(V)

Salads:

- Caesar salad (chicken, crispy bacon, parmesan shavings and croutons)
- Gratinated chèvre with rosemary honey, pine nuts, green salad and raspberry vinaigrette
- Tomato, mozzarella, pata negra ham and pesto
- Salt cod carpaccio with coriander salad, red onion, black aioli and red pepper chutney
- Fig salad with fresh cheese and cured ham



^(V) - VEGAN



MONTE DO SERRINHO
COUNTRY HOUSE



ALL OPTIONS



FISH

- Cod loin with sweet potato purée, green asparagus, olive oil, pistachio and lemon
- Tranche of cod on hummus, sautéed spinach and olive powder
- Salmon with sesame seeds, black rice, Hollandaise sauce and asparagus
- Sea bass fillet with smoked cauliflower purée, bimi broccolini and coriander sauce
- Tuna Tataki with teriyaki sauce, sweet potato purée and baby lettuce in vegetable vinaigrette
- Croaker fillet with shellfish xerém and coriander sauce

PALATE CLEANSERS

5,00€/pp

- Lemon Sorbet
 - Orange Sorbet
-

ALL OPTIONS

MEAT

- Iberian pork neck with tomato and sausage migas (crumb), and a lemon thyme–infused sauce
- Pork tenderloin with apricot, *farinheira* smoked sausage, roasted new potatoes and baby carrot
 - Lamb shank with crushed potatoes, mustard, sundried tomato and pak choi
 - Rack of lamb with mint sauce, mashed potatoes, sundried tomato and asparagus
 - Roast beef with mustard sauce, gratin potato and sautéed vegetables
- Beef Tournedos with Serra da Estrela cheese sauce, gratin potato and seasonal vegetables
- Duck breast with sweet potato and green asparagus, port wine reduction and red berries
 - Confit duck leg with honey, mustard, gratin potato and broccolini
- Chicken supreme with orange sauce, *batata à padeiro* (roast potatoes) and broccolini





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 risotto with thyme
- Pea and asparagus risotto with lemon zest

^(V) Vegetarian



^(V) - VEGAN

ALL OPTIONS



DESSERTS

- Chocolate and salted caramel brownie with nuts and vanilla ice cream
 - Crème Brûlée
 - Lemon meringue tart
- Chocolate fondant with salted caramel and vanilla ice cream
- 3 Textures (orange roll, orange cream, almond) with tangerine sorbet
 - Carob roll with biscuit crumble and mango sorbet
- “Toucinho do céu” almond pudding with Algarve raspberries
 - Sliced seasonal fruit ^(V)
 - Chocolate mousse ^(V)
 - Lime sorbet with red berries ^(V)
- Pineapple rum flambé with mango sorbet ^(V)

^(V) - VEGAN



MONTE DO SERRINHO
COUNTRY HOUSE



ALL OPTIONS

KIDS MENU

Starter:

Choose one of the following options

- Vegetable soup
- Garlic Bread with Cheese

Main Course:

Choose one of the following options

- Spaghetti Bolognese
- Chicken nuggets with chips
- Hamburger with chips
- Sea bass fillet with vegetables

Dessert:

Choose one of the following options

- Chocolate mousse
- Ice cream

LATE NIGHT SNACK

COLD BUFFET:

3 ITEMS – 11,00€/pp

- National & International cheese board, crackers and assorted breads
- Charcuterie board with assorted breads
- Chef's selection of sandwich

COLD & HOT BUFFETS:

CHOOSE 4 ITEMS – 15,50€/pp

- Cheese board (national & international cheeses), crackers and assorted breads
- Cured meats board with assorted breads
- Bifanas (pork sandwiches) with mustard butter
- Hamburgers
- Chorizo bread
- Veal preguinhos (mini steak sandwiches)
- Pizzas
- Chips
- Chef's selection of sandwiches

Caldo Verde traditional potato & kale soup - 3,50€/pp

Prices 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; Coffee/Tea

Open Bar | 4H

Red, White and Rose Wine; Draught Beer; Whisky; Vodka; Rum; Licor Beirão; 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
(Two Rooms)

MINIMUM SPEND:

- Weekdays (Except July & August) | 8.000,00€
- Weekends (Fri, Sat, Sun – Except July, August & September) | 10.000,00€
- Weekdays in July & August | 10.000,00€
- Weekends in July & August (Fri–Sun) | 12.000,00€
- Weekends in September (Fri–Sun) | 11.000,00€

PAYMENTS:

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

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

The remaining balance 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 to cancel the service if payment is not received by the agreed deadlines.

All prices stated in the weddings and events brochure are in euros (€), per person, and include VAT at the legal rate in force.

GENERAL:

Exclusive use of the venue for the entire day.

Bridal suite available for daytime use from 9am; please note there is no bar service in the morning. This can be requested at 35,00€/hour plus drinks.

Brunch service available from 11am.

Ceremony setup costs 7,00€ per person and includes chairs. Extras available:

- Pergola – 250,00€
- Ceremony Table – 75,00€
- White Carpet – 150,00€

Confetti are not allowed, only natural petals. If this rule is not followed, a 150,00€ cleaning fee will be charged.

House sparkling wine included during cocktail, dinner, open bar and cake cutting.

Welcome Cocktail includes 1 hour 30 minutes. Extra 30 minutes: 13,00€ 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 elsewhere, will be charged a setup fee of 300,00€.

GENERAL TERMS & *CONDITIONS*

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

Open bar starts immediately after dinner for 4 hours. Extra hours: 17,00€/pp for the first hour, 14,00€/pp for subsequent hours.

Up to 10 hours of service included, starting from first guest arrival. After 2 am, a night staff fee of 350,00€ per hour applies, even within the 10-hour service period.

All people – including external suppliers – must leave within 30 minutes after contracted service ends. Exceeding this time results in extra service charges.

Staff meals (photographers, videographers, musicians, babysitters etc.) cost 50,00€/pp.

Children up to 5 years – Free.

Children aged 6–12 – 50,00€/pp or 50% of the adult menu price.

Children 13+ pay adult menu price.

Final guest numbers (adults, children and staff) must be confirmed in writing up to 30 days before the wedding. Cancellations after this date are non-refundable.

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 the following day.

Outdoor music is only permitted until 10:30pm.

Monte do Serrinho is licensed until 4am.

Monte do Serrinho requires 320,00€ for a noise license for the venue.

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

If the couple does not hire a wedding planner, coordination with Monte do Serrinho is mandatory.

DAMAGES CAUSED:

By confirming the event, the client assumes full responsibility for the actions of all guests and third-party suppliers.

Monte do Serrinho reserves the right to be compensated for any damage or loss caused by third parties or acts that affect the property, normal operation, comfort, safety of guests, or the venue's image.

All damages will be charged to the client.

Any physical or verbal aggression towards staff will result in immediate termination of service without compensation.

Monte do Serrinho is not responsible for loss or damage of belongings before, during or after the event.

A 850,00€ damage deposit is required, refundable if no damage occurs.

All wedding-related items must be collected by midday the following day.

DIETARY RESTRICTIONS:

Monte do Serrinho must be informed in writing at least 30 days before the event. After this period, compliance cannot be guaranteed.

FOOD & DRINK POLICY:

For sanitary and legal reasons, no outside food or drink may be brought in or taken out. If unauthorised items are found, penalties apply. All leftover food will be disposed of.

MENU TASTING:

Tasting included for the couple. Additional guests: 65,00€/pp (max 2).

Menu tastings take place once a year on dates set by Monte do Serrinho.

Tasting will be carried out in the wedding year.

Canapes and cocktail services are not included in the tasting.

GET IN *TOUCH*

Paula Grade

info@montedoserrinho.com

+351 965 623 091

