Palhinhas gold

Catering & Event Production

Menus & Conditions

2026

WEDDINGS



We are a professional, dynamic team that stands for precision, dedication, creativity and quality in every service we provide.

In our menus you will find traditional Portuguese, contemporary and fusion dishes.

Small details, big differences!!!

Finger Food Menu

DRINKS SERVICE, 5 HOURS:

Water, lemon and mint infused water, soft drinks, iced tea, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria, vermouth, dry Port, Moscatel, whisky, vodka, gin served in a balloon glass with spices and fruit.

Caipirinha, **strawberry daiquiri, passion fruit daiquiri, lime margarita and fruit margarita.**

FOOD SERVICE, 4 HOURS:

Tomato gazpacho shot, chilled melon soup shot with crispy cured ham, alheira sausage bites, vegetable crêpes, breaded prawns with pineapple chutney, mini savoury cone with tuna, bacon-wrapped dates, choux with salmon mousse, mini cone with charcuterie mousse and pineapple, mini vol-au-vent with alheira and apple, pheasant parcels, guacamole cups with mini carrots and nachos, suckling pig pies, Parmesan and sun-dried tomato lollipops, tomato crostini, heart of cheese with pesto gel

Mini veal steak sandwiches in bolo do caco bread

Chicken skewers with teriyaki sauce and pineapple

Live cooking: bacalhau à Brás (codfish)

DESSERT SERVICE, 4 HOURS:

Lime mousse cups with fresh raspberries

Alcobaça cornucopias with egg-yolk cream

Mini Tiara D. Inês

Mini Baileys panna cotta

Mini red berry panna cotta. Fruit skewers



Price: €60 per person + VAT at the current rate
No seating provided (unless requested for elderly guests)

Bronze Menu (8-hour service)



- **WELCOME COCKTAIL**

- **SERVED MEAL:**

SOUP (choice of 2):
Seafood bisque; fish soup; coriander cream soup; free-range chicken broth; vegetable cream soup; carrot cream soup; pea cream soup with crispy smoked bacon; leek cream soup with croutons and crispy cured ham; tomato gazpacho or chilled melon soup with crispy cured ham.

FISH MAIN COURSE (*choice of 1*):
Codfish loin with olive crust; flaked codfish with alheira sausage and cornbread; codfish loin Zé do Pipo style; flaked codfish with cornbread and turnip greens (tiborna); salmon with citrus sauce; hake loins with seafood sauce; perch loins with black olive tapenade; perch fillet with grapes and Moscatel wine reduction; monkfish fillet with dry Port and coriander sauce; Madeira-style tuna loin marinated in olive oil and herbs.

and

MEAT MAIN COURSE (*choice of 1*):
Chicken supreme stuffed with spinach and cream cheese; oven-roasted pork loin stuffed with prunes; oven-roasted pork loin stuffed with farinheira sausage; bacon-wrapped pork tenderloin medallions with Port wine sauce; bacon-wrapped pork tenderloin medallions with sweet and sour sauce (honey, orange and wholegrain mustard) or oven-roasted veal with mushroom sauce.

BUFFETS

CHEESE TABLE, CHARCUTERIE TABLE, DESSERT TABLE AND FRUIT TABLE.

COFFEE & OPEN BAR

WEDDING CAKE AND RESERVE SPARKLING WINE

DRINKS WITH THE MEAL: Mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar, and wild berry sangria.

Price: €75 per person + VAT at the current rate
Ages 5–9: 50% of the price
Staff (photographers, etc.): 50% of the price
Ages 0–4: free

Silver Menu (9-hour service)



- **WELCOME COCKTAIL**

- **SERVED MEAL:**

SOUP (choice of 2):
Shellfish broth; seafood bisque; fish soup; coriander cream soup; free-range chicken broth; vegetable cream soup; carrot cream soup; pea cream soup with crispy smoked bacon; leek cream soup with croutons and crispy cured ham; cauliflower cream soup with pine nuts; tomato gazpacho; chilled vichyssoise with chives or chilled melon soup with crispy cured ham.

PREMIUM MAIN COURSE (*choice of 1*):
PREMIUM FISH (*choice of 1*):
Codfish au gratin with Serra da Estrela cheese and honey pearls; codfish with bacon crust and Parmesan tuile; sea bass fillet with sauce, creamy asparagus rice and lemon powder; sea bream loin Bulhão Pato style (clams, lime and coriander) with coriander spheres; monkfish loin with prawn sauce served with pea purée and crispy cured ham or salmon loin with citrus sauce and passion fruit foam.
Pork tenderloin with prawns and crispy coriander; pork medallions with Serra cheese sauce and red wine reduction with honey and thyme crisp; bacon-wrapped veal sirloin medallion with three-pepper sauce; veal sirloin entrecôte with wild mushroom sauce and Parmesan and thyme crisp; duck magret (breast) with Moscatel wine and orange and citrus crisp; wild boar medallions with Alentejo aromas and thyme crisp; Porco Preto (black pork) medallions with pineapple chutney; slow-cooked barbecue suckling pig ribs with pepper foam or slow-cooked duck leg confit with sweet potato wedges.

DESSERT (choice of 1):
Chocolate petit gâteau with vanilla ice cream and fresh raspberries; dulce de leche petit gâteau with lemon sorbet and Lotus biscuit crumble; chocolate & coffee volcano with ice cream and chocolate chips; profiteroles filled with hot chocolate and vanilla ice cream; crisp biscuit tulip filled with passion fruit mousse, mango ice cream and passion fruit coulis; toucinho-do-céu (almond cake) with lemon sorbet and Port wine reduction; lime cheesecake with Oreo biscuit and lime zest; salted caramel cheesecake with walnut crumble; crisp bowl with Toblerone chocolate mousse, a drizzle of honey and ice cream; crêpe with ice cream, whipped cream and hot chocolate or ice cream with pineapple carpaccio and lime zest.
Sliced fruit platter or fruit salad (optional)

COFFEE & PREMIUM OPEN BAR (cocktails included)

BUFFETS
CHEESE TABLE, CHARCUTERIE TABLE, DESSERT TABLE, FRUIT TABLE AND SEAFOOD TABLE
LATE-NIGHT SUPPER (caldo verde soup, bifanas in warm bread rolls, mini veal steak sandwiches in bolo do caco bread and mini Berliner doughnuts)

WEDDING CAKE AND RESERVE SPARKLING WINE

DRINKS WITH THE MEAL: Mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar, and wild berry sangria.

Price: €88 per person + VAT at the current rate
Ages 5–9: 50% of the price
Staff (photographers, etc.): 50% of the price
Ages 0–4: free

Gold Menu (10-hour service)



- **WELCOME COCKTAIL *GOLD***

SERVED MEAL

SOUP (choice of 2):
Shellfish broth; seafood bisque; fish soup; coriander cream soup; free-range chicken broth; vegetable cream soup; carrot cream soup; pea cream soup with crispy smoked bacon; leek cream soup with croutons and crispy cured ham; cauliflower cream soup with pine nuts; tomato gazpacho with cucumber chips or chilled melon soup with crispy cured ham.

FISH MAIN COURSE (*choice of 1*):
Codfish loin with olive crust; flaked codfish with alheira sausage and cornbread; bacalhau à Brás; codfish loin Zé do Pipo style; flaked codfish with cornbread and turnip greens (tiborna); sea bass loin with tartare sauce; sea bream loin with coriander olive oil; hake loins with seafood sauce; perch loins with black olive tapenade; perch fillet with grapes and Moscatel wine reduction; monkfish fillet with dry Port and coriander sauce; Madeira-style tuna loin marinated in olive oil and herbs.

SORBET (*choice of 1*):
Molecular mojito sphere, tangerine and Moscatel sorbet, mango & rum sorbet, raspberry sorbet, lemon sorbet or lemon granita.

MEAT MAIN COURSE (*choice of 1*):
Duck leg confit with sweet potato purée; chicken supreme stuffed with spinach and cream cheese; oven-roasted pork loin stuffed with prunes; oven-roasted pork loin stuffed with farinheira or linguiça sausage; bacon-wrapped pork tenderloin medallions with Port wine sauce; bacon-wrapped pork tenderloin medallions with prawn sauce; bacon-wrapped pork tenderloin medallions with sweet and sour sauce (honey, orange and wholegrain mustard) or oven-roasted veal with mushroom sauce.

DESSERT (choice of 1):
Chocolate petit gâteau with vanilla ice cream and fresh raspberries; dulce de leche petit gâteau with lemon sorbet and Lotus biscuit crumble; chocolate & coffee volcano with ice cream and chocolate chips; profiteroles filled with hot chocolate and vanilla ice cream; crisp biscuit tulip filled with passion fruit mousse, mango ice cream and passion fruit coulis; toucinho-do-céu (almond cake) with lemon sorbet and Port wine reduction; lime cheesecake with Oreo biscuit and lime zest; salted caramel cheesecake with walnut crumble; crisp bowl with Toblerone chocolate mousse, a drizzle of honey and ice cream; crêpe with ice cream, whipped cream and hot chocolate or ice cream with pineapple carpaccio and lime zest.
Sliced fruit platter or fruit salad (optional)
COFFEE & PREMIUM OPEN BAR (cocktails included)

BUFFETS

CHEESE TABLE, CHARCUTERIE TABLE, PREMIUM DESSERT TABLE AND FRUIT TABLE
SOUP, PREMIUM SEAFOOD TABLE AND COLD BUFFET TABLE

WEDDING CAKE AND RESERVE SPARKLING WINE
DRINKS WITH THE MEAL: Mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar, and wild berry sangria.

Price: €98 per person + VAT at the current rate
Ages 5–9: 50% of the price
Staff (photographers, etc.): 50% of the price
Ages 0–4: free

Platinum Menu (11-hour service)



- **WELCOME COCKTAIL *PREMIUM***
- **SERVED MEAL:**

PREMIUM STARTER (choice of 1):
Tartare of tomato, avocado, smoked salmon and toasted almonds; breaded prawns with mango and pineapple chutney sauce, sweet potato chips on a bed of salad; prawn and mussel duo with tropical salad and balsamic vinegar pearls; crisp Serra cheese parcel with pumpkin jam, caramelised walnuts and foam; prawn cheesecake with spinach, shallot and cucumber on a cracker base; salad with smoked duck ham, tangerine, Parmesan shavings, rocket, fleur de sel and a drizzle of olive oil or beef carpaccio with Parmesan shavings, capers, fleur de sel and a drizzle of olive oil.
SOUP (choice of 2):
Shellfish broth; seafood bisque with fennel foam; fish soup; coriander cream soup with toasted almonds and Sicilian lemon powder; free-range chicken broth with tiny eggs; vegetable cream soup; carrot cream soup; pea cream soup with crispy smoked bacon; leek cream soup with croutons and crispy cured ham; cauliflower cream soup with pine nuts; caldo verde; tomato gazpacho with basil foam and cucumber chips; chilled vichyssoise with chives or chilled seasonal melon soup with crispy cured ham and mint powder.

PREMIUM FISH (*choice of 1*):
Codfish au gratin with Serra da Estrela cheese and honey pearls; codfish with bacon crust and Parmesan tuile; sea bass fillet with sauce, creamy asparagus rice and lemon powder; sea bream loin Bulhão Pato style (clams, lime and coriander) with coriander spheres; monkfish loin with prawn sauce served with pea purée and crispy cured ham or salmon loin with citrus sauce and passion fruit foam.

and

PREMIUM MEAT (*choice of 1*):
Pork tenderloin with prawns and crispy coriander; pork medallions with Serra cheese sauce and red wine reduction with honey and thyme crisp; bacon-wrapped veal sirloin medallion with three-pepper sauce; veal sirloin entrecôte with wild mushroom sauce and Parmesan and thyme crisp; duck magret (breast) with Moscatel wine and orange and citrus crisp; wild boar medallions with Alentejo aromas and thyme crisp; Porco Preto (black pork) medallions with pineapple chutney; slow-cooked barbecue suckling pig ribs with pepper foam or slow-cooked duck leg confit with sweet potato wedges.
DESSERT (choice of 1):
Chocolate petit gâteau with vanilla ice cream, fresh raspberries and mini Magnum; dulce de leche petit gâteau with lemon sorbet and Lotus biscuit crumble; chocolate & coffee volcano with ice cream and mini Magnum; profiteroles filled with hot chocolate and vanilla ice cream; crisp biscuit tulip filled with passion fruit mousse, mango ice cream and passion fruit coulis; Manjar do Abade (traditional almond and egg dessert) with lemon sorbet and Port wine reduction; lime cheesecake with Oreo biscuit and lime zest; salted caramel cheesecake with walnut crumble; crisp bowl with Toblerone chocolate mousse, a drizzle of honey and ice cream; crêpe with ice cream, whipped cream and hot chocolate; ice cream with pineapple carpaccio and lime zest; mini red berry pavlova or Caldas da Rainha trouxa-de-ovos (egg-yolk sweet) with pineapple carpaccio.
Sliced fruit platter or fruit salad (optional)
COFFEE & PREMIUM OPEN BAR (cocktails included)

BUFFETS

SOUP, HOT DISH, CHEESE TABLE, PREMIUM CHARCUTERIE TABLE, PREMIUM DESSERT TABLE AND FRUIT TABLE
PREMIUM COLD BUFFET TABLE AND PREMIUM SEAFOOD TABLE

WEDDING CAKE AND RESERVE SPARKLING WINE

DRINKS WITH THE MEAL: Mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar, and wild berry sangria.

Price: €110 per person + VAT at the current rate
Ages 5–9: 50% of the price
Staff (photographers, etc.): 50% of the price
Ages 0–4: free

Diamond Menu (12-hour service)



- **WELCOME COCKTAIL *PREMIUM***

- **SERVED MEAL:**

PREMIUM STARTER (choice of 1):
Melon and cured ham tartare with dried fruit crumble; breaded prawns with mango and pineapple chutney sauce, sweet potato chips on a bed of salad; prawn and mussel duo with tropical salad and balsamic vinegar pearls; crisp Serra cheese parcel with pumpkin jam, autumn salad and caramelised walnuts; beef cecina (cured beef) with Parmesan shavings, rocket, fleur de sel, Parmesan tuile and a drizzle of olive oil; salad with smoked duck ham, tangerine, Parmesan shavings, rocket, fleur de sel and a drizzle of olive oil or beef carpaccio with Parmesan shavings, capers, fleur de sel and a drizzle of olive oil.

SOUP (choice of 2):
Shellfish broth; seafood bisque with fennel foam; fish soup; coriander cream soup with toasted almonds and Sicilian lemon powder; free-range chicken broth with tiny eggs; vegetable cream soup; carrot cream soup; pea cream soup with crispy smoked bacon; leek cream soup with croutons and crispy cured ham; cauliflower cream soup with pine nuts; caldo verde; tomato gazpacho with basil foam and cucumber chips; chilled vichyssoise with chives or chilled seasonal melon soup with crispy cured ham and mint powder.

DIAMOND FISH (*choice of 1*):
Oven-roasted codfish loin with prawns and coriander tuile; prawn curry with basmati rice, coriander foam and toasted coconut flakes; octopus à lagareiro (roasted with olive oil and garlic); *braised grouper medallions with citrus butter; meagre loin* with lobster and prawn sauce;

SORBET (*choice of 1*): Molecular mojito sphere, tangerine and Moscatel sorbet, mango & rum sorbet, raspberry sorbet, lemon sorbet or lemon granita.

DIAMOND MEAT (*choice of 1*):
Pork tenderloin with Foz do Arelho clams and coriander spheres; venison steak with wild mushroom sauce and thyme tuile; bacon-wrapped beef tenderloin tournedos with Parmesan tuile; beef tenderloin with Port wine sauce and Port wine crisp; guinea fowl supreme with Champagne sauce on a bed of porcini; oven-roasted kid goat Serra de Aire e Candeeiros style or rack of lamb with herb crust.

DESSERT (choice of 1):
Chocolate petit gâteau with vanilla ice cream, fresh raspberries and mini Magnum; dulce de leche petit gâteau with lemon sorbet and Lotus biscuit crumble; salted caramel cheesecake with walnut crumble; crisp bowl with Toblerone chocolate mousse, a drizzle of honey and ice cream; crêpe with ice cream, whipped cream and hot chocolate; ice cream with pineapple carpaccio and lime zest; mini pavlova filled with mascarpone and red berries with raspberry sorbet or Caldas da Rainha trouxa-de-ovos with pineapple carpaccio; Tiara D. Inês (egg and almond) with lemon sorbet and lime zest; Caldas da Rainha trouxa-de-ovos with passion fruit foam and pineapple carpaccio; crisp brick pastry with ice cream (of your choice) drizzled with hot chocolate; pear and plum crumble with vanilla custard and fresh raspberries or Toblerone tart with lemon sorbet and raspberry foam. Sliced fruit platter or fruit salad (optional)

COFFEE & PREMIUM OPEN BAR (cocktails included)

BUFFETS

SOUP, HOT DISHES, DIAMOND CHEESE TABLE,
PREMIUM CHARCUTERIE TABLE, PREMIUM DESSERT TABLE, FRUIT TABLE,
***DIAMOND* SEAFOOD TABLE AND *DIAMOND* COLD BUFFET TABLE**

LIVE COOKING STATION: Dishes cooked to order (fried prawns, sautéed mushrooms with bacon and scrambled eggs with farinheira sausage)

WEDDING CAKE AND RESERVE SPARKLING WINE

DRINKS WITH THE MEAL: Mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar, and wild berry sangria.

Price: €135 per person + VAT at the current rate
Ages 5–9: 50% of the price
Staff (photographers, etc.): 50% of the price
Ages 0–4: free

Welcome Cocktail and Bar



- **BASE (**Bronze and Silver Menus):

Water, lemon and mint infused water, iced tea, soft drinks, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria, vermouth, dry Port, Moscatel, whisky, vodka, gin served in a balloon glass with spices and fruit.

Leg of ham carved to order, 12-month cured Serrano ham

Mini savouries (prawn rissoles, codfish cakes, meat croquettes, alheira bites, spinach croquettes), crispy prawns with sweet and sour sauce, guacamole with nachos and vegetable dips, bruschetta, vegetarian bruschetta, mozzarella and cherry tomato skewers, melba toast with salmon and crème fraîche, flame-grilled chouriço, grilled linguiça sausage, bacon-wrapped dates, bread stuffed with gratinated cheese and oregano, brie with grape on an amuse-bouche spoon, mini savoury cone with tuna, and nuts.

- **Gold (**Gold Menu):

Water, lemon and mint infused water, soft drinks, iced tea, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria, vermouth, dry Port, Moscatel, whisky, vodka, gin served in a balloon glass with spices and fruit. **Caipirinha, strawberry daiquiri, passion fruit daiquiri, lime margarita and fruit margarita.**

Leg of ham carved to order, 24-month cured Porco Preto (black pork) ham

Mini savouries (prawn rissoles, codfish cakes, meat croquettes, alheira bites, cheese croquettes, spinach croquettes), crispy prawns with sweet and sour sauce, guacamole with nachos and vegetable dips, bruschetta, vegetarian bruschetta, mozzarella and cherry tomato skewers, flame-grilled chouriço, grilled linguiça sausage, bacon-wrapped dates, bread stuffed with gratinated cheese and oregano, tartlet filled with pear, Gorgonzola, honey and pecans, mini savoury cone with tuna, gazpacho shot, nuts, **mini Chaves pastries, assorted mini croissants, mini alheira vol-au-vent, choux with salmon and chive mousse, and crostini with olive paste, rocket and cured ham.**

Premium (Platinum and Diamond Menus)

Water, soft drinks, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria and tropical sangria (made with fresh passion fruit), vermouth, dry Port, Moscatel, whisky and vodka, gin served in a balloon glass with spices and fruit (Gotic), **Foxtale Passion Fruit Gin and Gordon's Strawberry Gin, *Aperol Spritz***

Mojito, Caipirinha, caipifruta* (*strawberry or passion fruit*), *strawberry and passion fruit daiquiri. Lime margarita and rosé margarita

Live grill station (padrón peppers, prawn skewers, chicken and pineapple skewers with cocktail sauce, mini steak sandwiches and regional sausages)

Leg of ham carved to order, 24-month cured Porco Preto (black pork) ham

Mini savouries (prawn rissoles, codfish cakes, meat croquettes, alheira bites, cheese croquettes, spinach croquettes), crispy prawns with sweet and sour sauce, guacamole with nachos and vegetable dips, bruschetta, vegetarian bruschetta, mozzarella and cherry tomato skewers, bacon-wrapped dates, bread stuffed with gratinated cheese and oregano, tartlet filled with pear, Gorgonzola, honey and pecans, mini savoury cone with tuna, gazpacho shot, nuts, **cheese and strawberry brigadeiros with pistachio coating, mini Chaves pastries, assorted mini croissants, prawn skewer with pineapple chutney shot, mini alheira vol-au-vent, choux with salmon and chive mousse, crostini with olive paste, rocket and cured ham**
Apple sweets, pheasant parcels, mini fruit skewers and mini pastéis de nata

Hot Buffet and Charcuterie



1 SOUP (*Gold, Platinum and Diamond Menus*)

1 MAIN DISH (*Diamond and Platinum*)

Meat and seafood paella

Duck rice

Codfish with cream and prawns

CHEESE TABLE (*Bronze, Silver, Gold and Platinum Menus*)*:*

Brie brûlée, honeycomb, dried apricots stuffed with cheese and pecans, sheep's milk requeijão, brie, São Jorge (Azores) cheese, Emmental, Nisa PDO cheese, Serra da Estrela PDO cheese, Beira Baixa yellow PDO cheese, chèvre goat's cheese, assorted preserves, cornbread, toasts and nuts.

DIAMOND CHEESE TABLE:

Brie, São Jorge (Azores) cheese, Nisa PDO cheese, Serra da Estrela PDO cheese, Beira Baixa yellow PDO cheese, chèvre goat's cheese, ***Camembert, Roquefort, Azeitão cheese, rambol cheese with walnuts, Manchego, aged Castelo Branco cheese,*** assorted preserves, cornbread, toasts and nuts.

CHARCUTERIE TABLE (*Bronze, Silver and Gold Menus*)*:*

Cured ham, chouriço, fuet, traditional chourição, Bísaro pork paio saloio, paiola and Porco Preto loin paio

PREMIUM CHARCUTERIE TABLE (*Platinum and Diamond Menus*)*:*

Cured ham, chouriço, fuet, traditional chourição, Bísaro pork paio saloio, paiola, Porco Preto loin paio, **Iberian salchichón, Porco Preto copa and beef cecina**

Cold Buffets



COLD BUFFET TABLE (***Gold Menu***)***:***

Savouries, piri-piri chicken; lettuce salad; tomato salad; sweetcorn salad; prawn salad, melon with mango mayonnaise; bread box with quail eggs; sautéed mushrooms with bacon; scrambled eggs with farinheira sausage, chicken pies, burrata with cherry tomatoes and chicken coxinhas with cheese fondue

PREMIUM COLD BUFFET TABLE (***Platinum Menu***)***:***

Savouries, piri-piri chicken; lettuce salad; tomato salad; sweetcorn salad; prawn salad, melon with mango mayonnaise; bread box with quail eggs; sautéed mushrooms with bacon; scrambled eggs with farinheira sausage, chicken pies, burrata with cherry tomatoes and chicken coxinhas with cheese fondue

Roast suckling pig, potato wedges with garlic and herb sauce*; carved turkey*; codfish and chickpea salad; octopus salad; gizzards; squid vinaigrette; chicken and pineapple salad and braised brie salad with orange and almonds.

DIAMOND COLD BUFFET TABLE (***Diamond Menu***)***:***

Savouries, piri-piri chicken; lettuce salad; tomato salad; sweetcorn salad; crab stick salad with pineapple and peach; bread box with quail eggs; sautéed mushrooms with bacon; scrambled eggs with farinheira sausage and chicken pies.

Roast suckling pig, potato wedges with garlic and herb sauce; carved turkey*; codfish and chickpea salad; octopus salad; gizzards; squid vinaigrette; chicken and pineapple salad and braised brie salad with orange and almonds.*

***Smoked salmon cups with guacamole and Mexican sphere; penne salad with olives and fresh cheese; mini vegetarian quiches and Caprese skewers* (*mozzarellini with cherry tomatoes and green olive oil*).**



Seafood Buffets

SEAFOOD TABLE (***Silver***)
Boiled prawns, fried prawns and *brown crab*

PREMIUM SEAFOOD TABLE (***Gold and Platinum***)
Boiled prawns, fried prawns, *brown crab.*

Mussels vinaigrette and marbled clams.

DIAMOND SEAFOOD TABLE: (***Diamond Menu***)
Boiled prawns, fried prawns, *brown crab, mussels vinaigrette, Foz do Arelho clams,* ***lobster (25 lobsters of 400 g per 100 guests, i.e. 50 halves), oysters and Foz do Arelho clams.***



Dessert Buffets



DESSERT TABLE (***Bronze and Silver Menus***)

Chocolate mousse, wild berry cheesecake, crunchy chocolate cake, homemade egg pudding, Rocher cake, red berry pavlova,

toucinho-do-céu, lime and Oreo tart, Alentejo convent sweet (sericaia) and convent almond tart

PREMIUM DESSERT TABLE (***Gold and Platinum Menus***)**:**

Alcobaça apple tart with crumble, chocolate mousse, wild berry cheesecake, crunchy chocolate cake, homemade egg pudding,
Rocher cake, red berry pavlova, egg-yolk sweets and lime mousse cups with fresh raspberries.

Convent pastries **(sericaia, mini Alcobaça tachinhos, D. Rodrigo puff pastry,** ***pão de rala, Alcobaça cornucopias with egg-yolk cream and Tiaras D. Inês*****).**

DIAMOND DESSERT TABLE (***Diamond Menu***)

Alcobaça apple tart with crumble, chocolate mousse, wild berry cheesecake, crunchy chocolate cake, homemade egg pudding,

Rocher cake, red berry pavlova, toucinho-do-céu and lime mousse cups with fresh raspberries.

Convent pastries **(sericaia, mini Alcobaça tachinhos, D. Rodrigo puff pastry,** ***pão de rala, Alcobaça cornucopias with egg-yolk cream and Tiaras D. Inês*****).**

Macarons

Chocolate fondue with fruit skewers and wafer rolls.



Open Bar

After the meal

OPEN BAR (***Bronze Menu***)

Moscatel, Port, Licor Beirão, bitter almond liqueur, whisky cream liqueur (Carolans), aged brandy, standard whisky (brand chosen by the couple), Irish whiskey (Jameson), 12-year-old whisky (brand chosen by the couple), gin, vodka, wild berry sangria, mineral water, soft drinks, beer, white wine, vinho verde and red wine from our cellar.

PREMIUM OPEN BAR (***Silver and Gold Menus***)

Water, soft drinks, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria and tropical sangria (made with fresh passion fruit), vermouth, dry Port, Moscatel, whisky and vodka, gin served in a balloon glass with spices and fruit.

Mojito, Caipirinha, caipifruta (strawberry or passion fruit), strawberry and passion fruit daiquiri. Lime margarita and fruit margarita

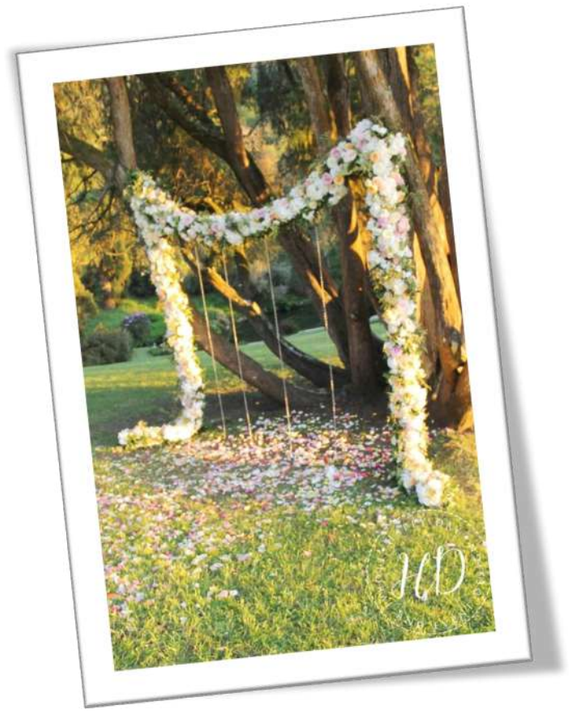
PREMIUM OPEN BAR (***Platinum and Diamond Menus***)

Water, soft drinks, lemonade, white wine, vinho verde, red wine, beer, wild berry sangria and tropical sangria (made with fresh passion fruit), vermouth, dry Port, Moscatel, whisky and vodka, gin served in a balloon glass with spices and fruit (Gotic), **Foxtale Passion Fruit Gin and Gordon's Strawberry Gin, *Aperol Spritz***

Mojito, Caipirinha, caipifruta (strawberry or passion fruit), strawberry and passion fruit daiquiri. Lime margarita and rosé margarita



Included Services:



- Complimentary charger plate: straw, white Spal, hammered glass or gold-rimmed glass (Bronze and Silver Menus)
- Complimentary charger plate of your choice (Gold, Platinum and Diamond Menus)

- Complimentary Vista Alegre faceted water glass: clear, green or amber (Bronze, Silver or Gold Menus)
- Complimentary Vista Alegre faceted water glass in any colour of your choice (Platinum and Diamond Menus)

- Exposed wooden rectangular or round tables (Platinum and Diamond Menus)
- *Platinum and Diamond Menus* (*both menus are plated service with drinks served at the table*)

- Complimentary tasting menu at our restaurant in Rio Maior
- We provide for the event: children's, vegetarian and vegan menus, and menus for guests with gluten and other allergies; we also create bespoke wedding menus that are entirely VEGAN / GLUTEN-FREE / LACTOSE-FREE, please ask us
- Complimentary wedding cake made to your taste; our cake designer will help you choose the cake of your dreams
- Civil ceremonies: 20 chairs plus a table for the couple and the registrar included (several styles to choose from)
- Complimentary decoration: https://www.facebook.com/byheliaartefloral/

  Civil ceremony centrepiece

  Centrepieces for the couple's table, guest tables and buffet

- Complimentary wedding event design consultation (*2 hours*). This service lets the couple explore different decoration styles and the latest trends (Diamond)

- Complimentary cocktail entertainment (Gold, Platinum and Diamond Menus), *cocktail hour with saxophone or violin* (*included for weddings of more than 150 guests aged over 9 years*)

- Complimentary DJ (Diamond), *after-dinner set* (*included for weddings of more than 200 guests aged over 9*)



The catering team provides:

- Easel for the guest seating plan board; printing is the couple's responsibility.

- Table stands for table names/numbers; printing is the couple's responsibility.

- Side tables for the DJ, photographers, favours, guest book, etc., at no cost

Extra Services:



- Venue hire
- Travel (assessed case by case; in some cases there is no charge)
- Kitchen set-up (assessed case by case; no charge in some cases where a kitchen is available)
- Event set-up and dismantling, 24 hours (assessed case by case; in some cases there is no charge)

- Lounge area with sofas, poufs and tables, from €350 + VAT
- Tapas cart on arrival (cheeses, cured meats, fruit, nuts and toasts), served by a waiter on wooden boards (Bronze, Silver, Gold or Platinum Menus). €6 + VAT per person

- Pallet bar €100 + VAT
- Exposed wooden round and rectangular tables, €4.50 + VAT per person (Bronze, Silver and Gold Menus).
- Live pizza station (price on request)
- Supper A: caldo verde, bifanas in warm bread rolls and shoestring fries with sauces (€5.00 + VAT per person)
- Supper B: caldo verde, veal steak sandwiches in bolo do caco bread, shoestring fries with sauces and warm mini pastéis de nata (€7.50 + VAT per person)
- Live grill station (padrón peppers, prawns, chicken and chouriço skewers with sweet and sour sauce, veal tri-tip strips, regional sausages), price on request
- Meat, prawn, mussel and clam paella, price on request
- Live sushi station (minimum 500 pieces) / Oyster station with gin and tonic spheres, price on request
- Upgrade to a "Premium main course" (€6 + *VAT per person*)
- *Add an extra "Premium main course"* (*€8.50 + VAT per person*)
- Late-night buffet main course, extra charge for Silver and Gold Menus
- *Charger plates for Bronze and Silver Menus* (*from €2.00 to €4.50 + VAT per person*)
- Fixed fireworks, from €90 (3 fountains)
- DJ, karaoke or live band, from €550
- Children's entertainer/minder (balloon modelling, face painting and interactive games)
- Clowns to entertain the children, magician, bouncy castles for children

Terms and Conditions

1. VALIDITY OF THE QUOTE. The quote is valid for 90 days

2. NUMBER OF GUESTS

The number of guests must be confirmed in writing 8 days before the event.

Cancellations after the number has been confirmed are not accepted; the number confirmed 8 days before the event will be charged.

The number of guests may be increased up to 3 days before the event.

For quoting purposes, the estimated number of guests should be as close as possible to the confirmed number; if the number of guests falls by 15% from the number quoted, we reserve the right to update the prices.

3. BOOKING THE EVENT. Bookings must be made in writing with a deposit of 10% of the event total

4. PAYMENT TERMS

Payment terms are as follows:

- Deposit of 10% of the estimated event total, upon booking;

- 30% of the event total, 6 months before the event;

- 30% of the event total, 1 month before the event;

- Balance of the event total paid on the day

5. DURATION AND TYPE OF SERVICE
The duration of the event service will be set out in the proposal. Beyond that time, overtime will be charged.
The service ends when the person in charge of the event (client) and the service manager (Palhinhas Gold) agree that it has ended, after which any extra consumption will be calculated and the whole service dismantled. For the Bronze, Silver and Gold Menus, main courses are served English style (the waiter serves each guest from a platter).
If plated service of the main courses (plated in the kitchen) is required for the Bronze, Silver and Gold Menus, please request a quote.

The starter and dessert are plated in all menus at no extra cost to the client

6. TASTING. The tasting takes place at Restaurante Palhinhas in Rio Maior

7. DECORATION
Decoration includes centrepieces (couple's table, buffets and guest tables), decorative items from our available stock and seasonal flowers, chosen at "Hélia Florista". We have more than 50 different centrepieces in a variety of styles, https://www.facebook.com/byheliaartefloral/

8. WEDDING CAKE
The couple choose the cake with the cake designers (shape, sponge, filling, icing and other details). If the chosen cake is more complex to make, decorate or transport, the related costs will be charged to the client.

9. PUBLIC LIABILITY INSURANCE. Our company holds public liability insurance of €100,000 covering set-up, service and dismantling, including collapse of structures.

10. BUFFET LEFTOVERS AND HACCP
Food not consumed at the event is the property of Palhinhas Gold, which may, at its discretion, make it available to the client. To this end, the client must provide suitable containers

and arrange their transport, assuming full responsibility for them from that moment on.

- Our company has implemented a Food Hygiene and Safety plan, HACCP (Hazard Analysis and Critical Control Points); we therefore reserve the right not to serve food products that were not purchased or prepared by us if we consider there may be a food safety risk to the guests.

11. CANCELLATIONS

If the client cancels, the deposit and instalments paid up to that point are forfeited. If the cancellation is made within 24 hours of the event, the client must pay for the event in full. If the caterer withdraws from the contract, it must pay back double the deposit and refund the other amounts paid by the client.

12. OTHER CONDITIONS

- Guests should be seated at tables of 9, 10, 11 or 12. If the average number of seats per table is below 9, Palhinhas Gold reserves the right to charge extra costs for additional equipment, waiting staff and floral arrangements needed for the event to run smoothly. - The tables provided for the main meal will be round guest tables; other types of table (vintage, glass, rustic, among others) must be quoted separately.

- High chairs, seating plan boards, table number stands, DJ tables, civil ceremony table, guest book table, favours table and other tables must be requested at least 8 days in advance.

- Printing of the menu is our responsibility

13. DAMAGE AND LOSS

The client is fully responsible:

- for all damage and loss caused to property (spaces, furniture, gardens, equipment, etc.) by their guests, suppliers and partners hired by them. - for all damage to the caterer's equipment, such as table linen and other items damaged during the event through misuse by those attending. Table linen and napkins are considered misused when they are marked, burnt and/or stained with candle wax. - for the value of any stolen items, such as table decorations,

- As a security deposit, Palhinhas Gold will hold a cheque for an amount proportional to the size of the event. It will cover any damage or loss and overtime beyond what was agreed, and will be returned to the client if not used.

13. EVENT VENUE REQUIREMENTS

- The event venue must have good vehicle access,
- have suitable facilities (kitchen, toilets and changing room) and drinking water, as well as electricity, preferably three-phase 16 amp.
- The event venue must hold a valid licence of use.
- We accept no responsibility if the event cannot take place for reasons attributable to the venue.
- We accept no responsibility if the service is affected by the malfunction of any equipment at the venue.

14. COMPLAINTS

Complaints must be submitted in writing within 48 hours of the event.

- After the service, Palhinhas Gold accepts no responsibility for items supplied by the client, such as table menus, table numbers, favours, food and drinks, etc.

15. Children aged 0 to 4 are free of charge.
Children aged 5 to 9 pay 50%; from age 10 (inclusive) the full price applies.
Staff (photographers, etc.) pay 50% of the menu price.
We do not distinguish between high and low season or weekdays and weekends, and we do not charge for the ceremony.



TO DISCOVER EVERYTHING WE CAN OFFER YOU, WE INVITE YOU TO VISIT OUR SHOWROOM OR RESTAURANT, WHERE YOU CAN GET ALL THE INFORMATION AND CHOOSE THE IDEAL VENUE FOR YOUR CELEBRATION. WE ARE HAPPY TO ARRANGE VISITS OUTSIDE OFFICE HOURS, SUBJECT TO AVAILABILITY.

YOU ARE ALSO WELCOME TO SEE THE VENUES AND THE FULL SET-UP AND PREPARATION ON EVENT DAYS. WE WILL ARRANGE THE BEST TIME FOR YOUR VISIT SO THAT YOU CAN SEE THE ROOM DECORATED BEFORE THAT DAY'S GUESTS ARRIVE.

WE LOOK FORWARD TO YOUR VISIT!



Palhinhas Gold

Restaurant, Catering & Events

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www.palhinhasgold.pt

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