



Christmas 2020

Corporate Menus

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SET MENUS

MENU 1 | 29€/ PERSON

3 Course Menu*

Starters

Traditional cabbage soup
Mushrooms and cheese puff pastry
Mini shrimp quiche with salad
Potato, roast beef and mustard salad

Mains

Cod loin, creamy sprouts, potato terrine, crispy corn bread

Seared sea bass, sweet potatoes, fish broth

Pork tenderloin, asparagus “açorda”, vegetables

Confit duck leg, potato gratin, vegetables, nuts

Desserts

Christmas Spices Crème brulee with cinnamon ice cream

Traditional deconstructed rice pudding

Carob pie with orange ice cream

Fruit salad, lime sorbet

MENU 2 | 35€/ PERSON

3 Course Menu*

Starters

Roasted pumpkin soup
Asparagus salad with ham and bearnais sauce
Egg cooked at 64°C, peas and sausages cream
Mushroom risotto with confit duck

Mains

Roasted cod, chick pea puree, spinach, olives, corn bread

Confit octopus, potato terrine, fish broth, coriander puree

Lamb roll, biologic vegetables, celery puree

Veal tenderloin, creamy potato, vegetables

Desserts

Mini pumpkin tartlets with tangerine ice cream

Carob and almond millefleur with almond liqueur ice cream

Caramelized pear, cream cheese, dried fruit

Fresh fruit salad, lime sorbet

MENU 3 | 39€/ PERSON

3 Course Menu*

Starters

Chestnut and boletus cream
Cod carpaccio, vierge sauce, chickpea puree
Duck salad, seasonal fruit, dried fruit
Warm mushroom and chevre cheese salad

Mains

Confit cod, beans and sausages stew, roasted shallots

Our version of Octopus Lagareiro style with sweet potatoes

Crispy pork, sweet potatoes, orange, chestnuts

Duck leg confit, kids kibble and mushroom “xarem”

Desserts

Sweet potato brownie with lime sorbet

Vermicelli pudding, cinnamon ice cream, crunchy lemon

Orange and pumpkin pie, orange ice cream

Fresh fruit salad, lime sorbet

* Choose 1 starter, 1 main course, 1 dessert, equal for all persons. Minimum 10 persons / max. 50 persons.

* It is possible to add a 4th dish (main course) for a supplement of 7 € p.p.

BUFFETS

28€/PERSON

Minimum 30 pax

Plain salads

Letucce, tomato, carrots, red onion, cumcuber

Mixed salads

Chick pea salad with cod fish, pasta with salami and cocktail sauce, marinated fish, red cabbage and citrus salad, roasted pumpkin with cheese and arugula, bean and charcuterie salad, roe salad, Spanish mussels

Marinated olives, croquettes, cod pastry with tomato chutney, cheese board and cold cuts

Main courses

Our version of Traditional cabbage soup

Roasted cod with sprouts and corn bread

Roasted lamb leg with potato

Vegetable lasagna

Basmati rice, roasted potatoes, steamed vegetables, grilled vegetables

Desserts

Traditional christmas cake, rice pudding, coscorões, vermicelli pudding, egg pudding, sliced fresh fruit

34€/PERSON

Minimum 30 pax

Plain salads

Letucce, tomato, carrots, red onion, cumcuber

Mixed salads

Chick pea salad with cod fish, marinated fish, red cabbage and citrus salad, roasted pumpkin with cheese and arugula, bean and charcuterie salad, octopus salad, chicken salad with pineapple

Boiled shrimp, marinated olives, croquettes, cod pastry with tomato chutney, cheese board and cold cuts

Main courses

Chestnut cream

Cod au gratin with bread

Baked fish with salt crust

Roasted lamb leg with potato

Roasted veal

Vegetable lasagna

Basmati rice, roasted potatoes, steamed vegetables, grilled vegetables

Desserts

Traditional christmas cake, rice pudding, coscorões, pumpkin donuts, chocolate roll, egg pudding, drunk pear, sweet potato pastry, sliced fresh fruit



Beverage Supplements

Welcome drink

8€ p. person – 30 min

Still and sparkling mineral water
Fresh squeezed orange juice
National sparkling wine
Crisps

Drinks Package - Dinner Standard

12€ p. Person

Still and sparkling mineral water
Soft drinks
National draft beer
Vale d'Oliveiras Wine selection - Alentejo
Coffee and tea

Premium

16€ p. Person

Choose one option to white and red wine.
Standard package included

White wine

Allo | *Vinhos Verdes*
Lacrau | *Douro*
Casa Santos Lima | *Lisboa*

Red wine

Dialogo | *Douro*
Kompassu | *Bairrada*
Barranco Longo P. Selection | *Algarve*

Digestive`s service

8€ p. Person

New Whisky
12 years Whisky
Portugueses old brandy
Portuguese liqueor

Open bar

14€ p. person – 1 hour
20€ p. persons – 2 hours

White port
Tawny port
Vermute rosso
Campari
Gin, Vodka, Rum and Whisky
National craft beer
Vale D'Oliveiras wine selection
Fresh squeezed orange juice
Soft drinks
Still and sparkling mineral water



Important notes:

The beverage service starts when the dinner service starts (before the starters) and ends with desserts.
All drinks served after coffee are charged on consumption basis, except if there is a different agreement.

Food restrictions:

The menu description may not contain all ingredients. Please contact us in advance to enquire about all allergies or food restrictions.
Special diets must be communicated up to 48 hours in advance.

External products policy:

For food safety reasons, all food & Beverage products must be supplied by the resort and it is not allowed to bring product from outside, except if pre-authorized by Vale d'Oliveiras Management.

Special conditions for children:

0 - 4 years: complimentary

4 - 12 years: 50% discount

Music & audio visual:

Live music or DJ: from € 350 (on request)

Audiovisual equipment (projector, screen, microphone, sound and lighting) 125 €

Other inclusions:

Internal Group Coordinator, Christmas table decoration and free parking.

VAT included at the current legal rate.

Terms & Conditions:

The event is considered confirmed after receiving 25% of the total amount;

Free cancellation up to 7 days before the event (full deposit refund);

It is allowed to reduce the number of people up to 7 days prior to the event date without penalty and up to a maximum of 25% of the last confirmed number;

In case of late cancelation (less than 7 days), the resort reserves the right to keep all deposits made;

If the event has to be canceled due to duly proven reasons of force majeure, all deposits will be refunded;

All extras not contracted and consumed outside of the agreement must be paid on the day of the event;

For more info and bookings:

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www.valedoliveirasresort.com

Offer valid from 1st November 2020 to 31st January 2021, except between December 23rd and January 1st. Subject to change without notice.