

A decorative arrangement of gold dots and lines at the top of the page. It includes a central vertical line of five dots, two single dots on either side, and two vertical lines of four dots on the far left and right.

FESTIVE SEASON

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AT QUINTA DO LAGO

FESTIVE SEASON

SET-MENUS

DRINKS

Welcome Drink: Sparkling Wine, House wine, Orange Juice
Drinks during meal: House Wine, Beer, Soft Drinks, Waters, Tea & Coffee

MENU A | 35€

STARTERS

CABAGE GREEN BROTH FLAVOURED WITH CHORIZO OIL

SELECTION OF SALADS

MAIN COURSE

SUPREME CHICKEN STUFFED WITH FETA CHEESE

Served with sundried tomatoes, grilled asparagus, baked potatoes and mushroom sauce

DESSERT

Orange Cream Milk

MENU B | 45€

MEAT AND CHEESE BOARD SELECTION

Marinated olives, marinated carrot with garlic and dry tomato pate

STARTERS

CODFISH BRANDADE

Chickpea dumpling, olive powder, quail egg and red onion pickle

MAIN COURSE

SLOW COOKED PORK

Served with sweet potatoes, roasted vegetables and Port wine sauce

DESSERTS BUFFET

Sugared cinnamon french toasts | Pumpkin dreams | Creamy rice pudding
Orange cream milk | Rolled fruit selection

MENU C | 50€

STARTERS

CREAM OF CHESTNUT SOUP

Island cheese

MAIN COURSE

SLOW COOKED VEAL

Served with potatoes au gratin, asparagus and caramelised shallots

DESSERTS BUFFET

King cake | Sugared cinnamon french toast | Pumpkin dreams | Creamy rice pudding
Orange cream milk | Rolled fruit selection

FESTIVE SEASON

CHRISTMAS BUFFET
45€ / PERSON

DRINKS

Welcome Drink: Sparkling Wine, House wine, Orange Juice
Drinks during meal: House Wine, Beer, Soft Drinks, Waters, Tea & Coffee

STARTERS

Codfish pasties, Shrimp patties and Chicken drumsticks

SELECTION OF SALADS

Lettuce, tomato, cucumber, carrot, sweet corn and beetroot

COLD DISHES SELECTION

Cod salad with chickpeas
Minced meat with cilantro and garlic
Marinated fish fillets
Garlic shrimp salad

SAUCES

Herbs Vinaigrette | Balsamic Vinaigrette | Cocktail Sauce
Garlic mayonnaise | Lime and Yogurt Sauce | Marinated Carrot with Garlic |
Marinated olives

HOT DISHES SELECTION

Green broth with roasted chorizo
Cod au gratin with prawns, carrots and leek
Pork tenderloin with clams and Port wine sauce
Sauteed vegetable square
Baked potatoes with chives and chestnuts
Rice with greens

DESSERTS BUFFET

King cake | Sugared cinnamon french toast | Pumpkin dreams
Creamy rice pudding | Orange cream milk | Rolled fruit selection

TERMS & CONDITIONS

FESTIVE SEASON MENU IS AVAILABLE FROM 15TH OF NOVEMBER UNTIL 25TH OF DECEMBER

VENUE MAXIMUM CAPACITY

Indoor: 500 guests
Outdoor: 250 guests (Garden & Deck)

MENUS

- The menus presented have a minimum of 12 guests for set menus and 30 guests for buffets;
- The following information is required 30 days before the event: all food & drinks selection, schedule, final number of guests and seating plan;
- Special Dietaries menu's are available. Prices will be applied according to the type of set-menu chosen;
- Option of printing individual in-house menus, name tags, table numbers and A3 seating plan (complimentary).

PRICES

All prices are in Euros €, per person with VAT include.

RESTAURANT EXCLUSIVITY

November/ December: Minimum of 8.000€ spend on food & beverage.

PAYMENT POLICY

- 50% upon event confirmation (non-refundable);
- 50% 30 days prior to event;
- Any remaining extras, must be settled before group departure.

CHILDREN POLICY

Up to 4 years old are free, from 5 to 12 years old pay 50% of adult price or full children menu.

CANCELATIONS POLICY

- From booking up to 30 days prior to event start - 50% will be charged as cancellation fee;
- 29 days or less prior to event start - 100% will be charged as cancellation fee.

REGULATIONS

- Based on our residential community, loud noise in the exterior space is only permitted (within legal limitations) up to midnight, and indoors up to 2:00. Venue closes at 2:00;
- Any external equipment/items brought into the restaurant must be removed in the end of the evening or latest by 8:00 the following morning of the event. Quinta do Lago does not take responsibility for any damages occurred during the event or during dismantle;
- General infrastructure and furniture improvements may occur on the venue without prior notice;
- Depending on the size of the event, change of existing furniture may be required and subject to quote.

ADDITIONAL SERVICES

Our events team will be glad to assist you with any of the services below:

- Entertainment - Music/ DJ/ Bands;
- Team 6 Vigiquinta will help to coordinate buses on both arrival and departure of the group
- Security: 16€ + 23% vat per hour -Minimum of 10 hours x 2 staff members to guarantee parking access (mandatory Quinta do Lago security team);
- AV material/ Lights/ Photographer/ Furniture.

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