

THE
Magnolia
HOTEL



GET THE PARTY
STARTED IN STYLE

SET MENU 1

€26 PER PERSON
w/ drinks included

COUVERT

Selection of cheeses and national sausages, marinated olives, Algarve carrots and dried tomato paté

STARTER

CABAGE GREEN BROTH

flavoured with chorizo oil

MAIN COURSE

SUPREME CHICKEN STUFFED

with feta cheese served with sundried tomatoes, grilled asparagus, baked potatoes and mushroom sauce

DESSERT

Orange cream milk

WELCOME DRINK

Sparkling wine, house wine and orange juice

DRINKS DURING MEAL

House wine, beer, soft drinks, waters, tea & coffee





SET MENU 2

€38 PER PERSON

w/ drinks included

COUVERT

Selection of cheeses and national sausages, marinated olives, Algarve carrots and dried tomato paté

STARTER

CODFISH BRANDADE

Chickpea dumpling, olive powder, quail egg and red onion

MAIN COURSE

SLOW COOKED PORK

served with sweet potatoes, roasted vegetables and Port wine sauce

DESSERT BUFFET

Sugared cinnamon French toasts

Pumpkin dreams

Creamy rice pudding

Orange cream milk

Rolled fruit selection

WELCOME DRINK

Sparkling wine, house wine and orange juice

DRINKS DURING MEAL

House wine, beer, soft drinks, waters, tea & coffee

SET MENU 3

€46 PER PERSON

w/ drinks included

COUVERT

Selection of cheeses and national sausages, marinated olives, Algarve carrots and dried tomato paté

ENTRADA

CREAM OF CHESTNUT SOUP

Island cheese

PRATO PRINCIPAL

SLOW COOKED VEAL

Potatoes au gratin, asparagus and caramelised shallots

BUFFET DE SOBREMESAS

King cake

Sugared cinnamon French toast

Pumpkin dreams

Creamy rice pudding

Orange cream milk

Rolled fruit selection

WELCOME DRINK

Sparkling wine, house wine and orange juice

DRINKS DURING MEAL

House wine, beer, soft drinks, waters, tea & coffee



BUFFET

€45 per person w/ drinks included

STARTERS

Codfish pasties, Shrimp patties,
Chicken drumsticks

Variety of simple salads

Lettuce, tomato, cucumber, carrot
sweetcorn and beetroot

Mixed salads

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

Sauces and condiments

Herbal vinaigrette, balsamic
vinaigrette, cocktail sauce, garlic
mayonnaise, yogurt and lime
sauce, Algarve carrots,
marinated olives

HOT DISHES

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

DESSERT BUFFET

King cake

Raspberry sugar
french toast

Pumpkin dreams

Creamy rice pudding

Orange cream milk

Rolled fruit selection

WELCOME DRINK

Sparkling wine, house wine and
orange juice

DRINKS DURING MEAL

House wine, beer, soft drinks,
waters, tea & coffee

STAY OVER!

Accommodation

For stays between 12th and 23rd of
December, enjoy the special Christmas Rate.

€50 PER NIGHT/ PER STANDARD ROOM



TERMS & CONDITIONS

MENUS

The menus presented have a minimum of 6 guests for set menus and 20 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 Dieteries Menus are available. Prices will be applied according to the type of set-menu chosen. All pictures shown are for illustration purpose only.

CHILDREN POLICY

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

PAYMENT POLICY

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

50% upon event confirmation (non-refundable);
50% 30 days prior to event

Any remaining extras, must be settled on the day of the event.

CANCELATIONS POLICY

From confirming the event up to 30 days prior to event start - 50% cancelation fee will apply. 29 days or less prior to event start - 100% cancelation fee will apply





WE LOOK FORWARD TO
PARTY WITH YOU!

M.I.C.E TEAM

mice@quintadolago.com

+351 289 390 700