

BANQUET KIT

2025

BY PINE CLIFFS



PINE CLIFFS RESORT
ALGARVE

COFFEE BREAKS

01

LUNCH

02

BRUNCH

03

DINNER

04

CANAPÉS

05

BQ&T DRINKS

06

COFFEE BREAKS

01

02 LUNCH

03 BRUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS

ALLERGENS





COFFEE BREAKS

01 COFFEE BREAKS

30 MINUTE SERVICE.
INCLUDES FRESHLY MADE COFFEE,
SELECTION OF TEAS, STILL
OR SPARKLING MINERAL WATER.

CLASSIC

13€ PER PERSON

Portuguese custard tarts



Pain au chocolat



Cinnamon biscuits



Turkey and ham sandwiches



Sliced and whole fruits

Mints

Mixed nuts



Energy bars



MIND, BODY & SOUL BY ZEST

13€ PER PERSON

Yoghurt parfait with chia and berries



Gluten-free cookies



Vegan chocolate salami



Wholegrain bread sandwiches
with pesto and low-fat cheese



Kiwi lollipops

Mints

Mixed nuts



Energy bars



POWERBANK

13€ PER PERSON

Berries and vanilla tartlets



Chocolate brownies



Sausage and croissant



Mozzarella and basil sandwiches



Sliced and whole fruits

Mints

Mixed nuts



Energy bars



02 LUNCH

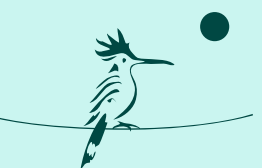
03 BRUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS

ALLERGENS







COFFEE BREAKS

01 COFFEE BREAKS

30 MINUTE SERVICE.
INCLUDES FRESHLY MADE COFFEE,
SELECTION OF TEAS, STILL
OR SPARKLING MINERAL WATER.





SWEET ENERGY

13€ PER PERSON

Apple-cinnamon muffins
   

Strawberry berliners
   

Chocolate cake
   

Ricotta and pumpkin jam
sandwiches
   

Sliced and whole fruits

Mints

Mixed nuts
  

Energy bars
   



MEDITERRANEAN

14€ PER PERSON

Almond biscuits
   

Portuguese custard tarts
  

Cheese and ham croissants
    

Local tomato bruschetta
 

Sliced and whole fruits

Mints


Mixed nuts
  

Energy bars
   

ZEN

14€ PER PERSON

Hazelnut biscuits
   

Gluten-free carrot muffins
  

Lemon tartlets
  

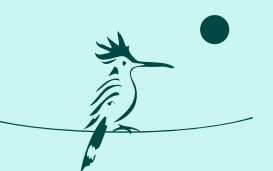
Vegan tofu wraps
  

Sliced and whole fruits

Mints

Mixed nuts
  

Energy bars
   



02 LUNCH

03 BRUNCH

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05 CANAPÉS

06 BQT DRINKS

ALLERGENS

COFFEE BREAKS

01 COFFEE BREAKS

30 MINUTE SERVICE.
INCLUDES FRESHLY MADE COFFEE,
SELECTION OF TEAS, STILL
OR SPARKLING MINERAL WATER.

02 LUNCH

03 BRUNCH

04 DINNER

ALGARVIAN

15€ PER PERSON

Orange roll



Almond brownie



Figs and carob truffles



Ham, tomato and olive
tapenade sandwich



Sliced and whole fruits

Mints

Mixed nuts



Energy bars



05 CANAPÉS

06 BQT DRINKS

TRADITION

15€ PER PERSON

Cod fritters



Shrimp croquettes



Sweet rice cakes



Sliced and whole fruits

Mints

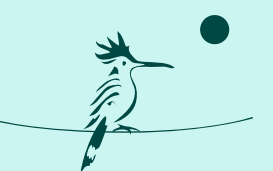
Mixed nuts



Energy bars



ALLERGENS



COFFEE BREAKS

01 COFFEE BREAKS

30 MINUTE SERVICE.
INCLUDES FRESHLY MADE COFFEE,
SELECTION OF TEAS, STILL
OR SPARKLING MINERAL WATER.

AFTERNOON TEA

29€ PER PERSON. MINIMUM 25 PAX.

FINGER SANDWICH

Smoked salmon, herb
cream cheese brioche



Mozzarella and dried
tomato ciabatta



Chicken, rocket,
and Dijon aioli baguette



Roast beef and horseradish
in wholegrain bread



PASTRIES

Chocolate brownies



Walnut and caramel biscuits



Portuguese custard tart



Bean turnovers



Homemade scones, seasonal fruit jam,
mascarpone cream, and lemon curd



COFFEE BREAK ENHACEMENTS

Sausage rolls 3€



Mozzarella and ham quiche 3.50€



Chocolate-dipped strawberries 3.50€



Mini salmon croissant sandwich 4€



BEVERAGE ALL DAY STATION

CONTINUED SERVICE FROM 9 AM TO 5PM.

Permanent tea and coffee station,
including freshly made coffee,
selection of teas and still or sparkling
mineral water 15€

ALL DAY COFFEE BREAK

22€ PER PERSON

Butter croissant



Chocolate chip cookies



Portuguese custard tart



Sliced and whole fruits

Mints

Mixed nuts

Energy bars

02 LUNCH

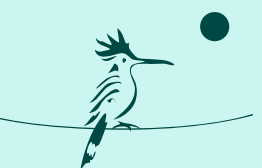
03 BRUNCH

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ALLERGENS



LUNCH

02





ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

CHOOSE YOUR MENU

Organizer should pre-select* from below items (all attendees will have the same menu)

3 COURSE LUNCH

45€ PER PERSON

1 starter or soup + 1 main course + 1 dessert

A supplement of 17€ pp will be added to choose an additional starter, main course or dessert

Pre-selection to be confirmed 30 days prior the event.

STARTERS

Caramelized chèvre, lavender honey, baby leaves

Green asparagus and prawns vol-au-vent

Beef carpaccio, pistachio pesto, roasted pine nuts and arugula

Sweetcorn, feta, and cornbread crouton salad

Fresh mozzarella, Algarvian tomatoes, watermelon, pesto, and arugula

Seasonal vegetable and barley creamy soup

Fresh tomato, roasted apple soup

Creamy leek and chive soup

MAIN COURSES

All courses are served with seasonal vegetables and baked oven new potatoes.

FISH

Roasted codfish with crunchy herbs-bread crust

Grilled sea bream with pistachio vinaigrette

Salmon with saffron butter sauce

Sea bass fillet with hollandaise sauce

MEAT

Chicken supreme with mushrooms and truffle creamy sauce

Braised veal cheek with Port wine sauce

Grilled beef striploin with thyme jus

Pork tenderloin with sage and white wine sauce

VEGETARIAN

Orecchiette Caprese, ripe tomato and basil sauce, fresh mozzarella, and basil

Vegetable curry, toasted almonds and basmati rice

Mushrooms and summer black truffle risotto

Spinach and ricotta cannelloni

DESSERTS

Passion fruit pavlova

Coconut crème brûlée

Mixed berry cheesecake

Tropical fruit tart

Vegan dark chocolate mousse

Tiramisu



BUFFETS

ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

PINHAL

52€ PER PERSON

APPETIZERS & SALAD SELECTION

Creamy cauliflower soup

Smoked salmon, romaine, and citrus salad

Beef tomato, caper, and grilled tuna salad

Feta cheese, bell peppers, tomatoes, red onions, and a zesty lemon dressing

Green apple slaw salad

Potato salad with mustard, crispy bacon, and chives

Portuguese charcuterie selection

Selection of local cheeses

Green and black olives, pickles, vegetables, and mixed green

Selection of salad dressings & toppings

MAIN COURSES & GARNISHES

Sea bass fillet, puttanesca sauce

Sweet and sour chicken

Roast leg of lamb with rosemary sauce

Baked casarecce pasta

Roasted new potatoes

Basmati rice

Charred broccoli with almond

DESSERT SELECTION

Apple pie

White chocolate mousse

Strawberry pavlova

Mango cheesecake

“Toucinho do céu” flan

Fresh fruit

UPGRADE YOUR BUFFET

Panzanella salad with tomatoes, peppers, onions, sourdough, and basil 4€

Grilled asparagus salad with sun-dried tomato vinaigrette 6€

Carrot cocktail 5€

Waldorf salad with pistachios and raisins 6€

Beef medallions with sage 8€

Seafood lasagna €11€

Almond tart 5€

Green tea crème brûlée 6€



BUFFETS

ALL MENUS INCLUDE A SELECTION
OF FRESHLY BAKED ROLLS
AND BUTTER, FRESHLY MADE COFFEE
AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

FINGER FOOD

58€ PER PERSON

SAVORY BITES

Avocado and grilled tofu wrap
🌿🥬🍌

Ciabatta Caprese
🌿🥙🥛🌿

*Smoked salmon, cucumber
and cream cheese sandwich*
🌿🐟🥛

Caesar salad
🌿🥚🐟🥛🥛

Prawn rissoles
🌿🥚🦐

Beef sliders
🌿🥚🥛🥛

*Deep-fried ravioli
with pomodoro sauce*
🌿🥚🥛🌿

Korean chicken strips
🌿🥚🌿

Spinach and onion quiche
🌿🥚🥛🌿

LIVE STATION

*Mushrooms in escabeche,
truffled potato foam*
🥛

DESSERTS

Banoffee
🌿🥚🥛🌿

Ginger choux pastries
🌿🥚🥛🌿

Berry tartlets
🌿🥚🥛🌿

Matcha cheesecake
🌿🥚🥛🌿

Portuguese custard tarts
🌿🥚🥛🌿

Fruit skewers
🍌

WORKING LUNCH BUFFET

44€ PER PERSON

*To be served in a meeting room,
minimum 15 pax, maximum 22 pax.*

Baby romaine Caesar salad
🌿🥚🐟🥛🥛

Prawn cocktail
🥚🦐

Tofu poke bowls
🥬🌿🌿🥛🍌

Caprese salad
🥙🥛🌿

Grilled cheese sandwich
🌿🥛🌿

Roast beef and mustard in a baguette
🌿🥛🥛🥛

*Smoked salmon and avocado
“bolo do caco” sandwich*
🌿🥛🥛

Chocolate and fruit tartlets
🌿🥚🥛🌿

Salted caramel cheesecake
🌿🥚🥛🌿

Portuguese custard tarts
🌿🥚🥛🌿

Fruit cups



BOXES

02 LUNCH

OUR TAKE WAY BOXES ARE NICELY WRAPPED IN A HIGH-QUALITY PAPER BAG, WHICH CAN EASILY BE TAKEN ON A TRIP.

01 COFFEE BREAKS

03 BRUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS

ALLERGENS

FALESIA

28€ PER PERSON

Mediterranean salad



*Sandwich in a baguette
(with cheese and ham, tuna, or chicken)*



Almond biscuit



Chocolate muffin



Banana

Water and orange juice

THE GOLFER

32€ PER PERSON

Caesar salad



Club sandwich



Chips

Chocolate brownie



Seasonal fruit

Water and soft drink



BRUNCH

03

01 COFFEE BREAKS

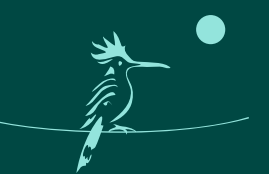
02 LUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS

ALLERGENS





PINE CLIFFS RESORT
ALGARVE

ALL MENUS INCLUDE A SELECTION
OF FRESHLY BAKED ROLLS
AND BUTTER, FRESHLY MADE COFFEE
AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.
55€ PER PERSON.

COLD DISHES

Cereals selection
🌿🍌🥥🥛🍏

Greek yogurt & fruit yogurt
🥛🍃

Overnight oats
🌿🥛🍃

Cold cuts selection
🌿🦪

Portuguese cheese selection
🥛🍃

Salad bar selection
🍏

Pastry selection with artisanal
viennoiseries and sourdough breads
🌿🥞🍌🥛🍃

Butter, margarine, jams, and honey
🥛🥞🧪

BREAKFAST
FAVORITES

Crispy bacon
🌿🦪

Grilled sausages
🥞🧪

Grilled tomatoes & mushrooms
🍏

Gunpowder potatoes
🍏

Benedict eggs
🌿🍌🥛

Scrambled eggs
🍌🥛🍃

Shakshuka
🍌🥛🍃

MAIN COURSES

Honey-dijon turkey breast
🥛🥞🧪

Beef tenderloin with mushroom sauce
🥛🧪

Teriyaki sea bream
🍌🥞🌿🍌🧪

Saffron couscous
🌿🥞🥛🍃

Cauliflower cheese
🌿🥛🍃

SWEET
SELECTION

Apple pie
🌿🥞🍌🥛🍃

Strawberry pavlovas
🍌🥛🍃

Mango cheesecake
🌿🥞🍌🥛🍃

Baked french toast
🌿🥞🍌🥛🍃

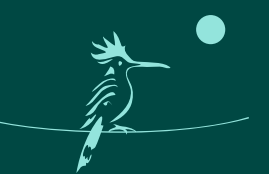
Pancakes with maple syrup
& Red fruit compote
🌿🥞🍌🥛🍃

Fresh fruits



DINNER

04





PINE CLIFFS RESORT
ALGARVE

PLATE

ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

CHOOSE YOUR MENU

Organizer should pre-selected* from below items (all attendees will have the same menu)

OPTION 1

3 COURSE DINNER

49€ PER PERSON

1 starter or soup + 1 main course + 1 dessert

OPTION 2

4 COURSE DINNER

59€ PER PERSON

1 starter or soup + 2 main courses + 1 dessert

UPGRADE

A supplement of 17€ pp will be added to choose an additional starter, main course or dessert from option 1.

COLD STARTERS

Beetroot & tomato tartare, dijon-dill emulsion

Burrata, cherry tomatoes, mint pesto

Honey-caramelised chèvre, almonds, green leaves, lavender vinaigrette

Beef carpaccio, pistachio pesto, parmigiano reggiano, truffle emulsion

Prawn cocktail, red onion, coriander & lime

Smoked salmon, crème fraîche, brioche, chives (supplement of 6€ pp)

Yellowfin tuna carpaccio, wasabi mayo, brioche toast, tobiko (supplement of 9€ pp)

Lobster, tomato terrine, oscietra caviar, citrus beurre blanc (supplement of 15€ pp)

WARM STARTERS

Chèvre & walnuts, phyllo rolls, miso & smoked honey sauce

Pumpkin tortellini, mountain cheese & pistachios

Mushroom creamy velouté, brioche croutons

Lobster & kefir lime bisque

Salmon & green asparagus tartlet

Duck magret, orange & shallot compote, masala jus (supplement of 7€ pp)

MAIN COURSES

Salmon, tobiko-citrus gastrique sauce, green asparagus, sweet potato purée

Grilled seabass fillet, saffron sauce, green beans, coriander mashed potatoes

Turbot, cataplana sauce, carrot & celeriac mille-feuille, shimeji mushrooms (supplement of 10€ pp)

Tenderloin steak, green peppercorn jus, potato pavé, sautéed baby carrots (supplement of 10€ pp)

Chicken supreme, truffle & porcini sauce, garlic spinach, potato gnocchi

Black pig tenderloin, Ria Formosa clams' sauce, fondant potatoes, carrot-garlic purée

Slow-braised short ribs, Port wine jus, honey-glazed baby carrots & shallots, parmesan mashed potatoes

Pumpkin ravioli, parmigiano reggiano fonduta sauce, sun-dried tomato emulsion

Crispy panko aubergine, roasted tomato sauce, potato gnocchi

DESSERTS

Portuguese floating island, cardamom sauce

Lemon tart

Strawberry cheesecake

Pistachio tiramisu

Dark chocolate &caramel tart

Chocolate opera cake

Vegan & gluten-free banoffee tart

Fresh fruit plate



ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

MEDITERRANEAN

49€ PER PERSON

APPETIZERS & SALAD SELECTION

Beetroot, orange & rocket salad

Greek salad

Caprese salad

Grilled aubergine & olive salad

Hummus

Codfish fritters & aioli

Green & black olives, pickles, veggies & green leaves

Selection of salad dressings & toppings

MAIN COURSES & SIDE DISHES

Atlantic sea bass, olive sauce

Iberico pork secretos

Lebanese chicken

Tomato & coriander rice

Roasted garlic & thyme potato wedges

Charred broccoli

DESSERTS

Chocolate mousse, almond crumble

Portuguese orange roll cake

Egyptian Umm Ali, traditional

Raspberry clafoutis

Baklava cheesecake

Fresh fruit selection



ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

CLIFFS

58€ PER PERSON

APPETIZERS & SALAD SELECTION

Leek creamy soup



Roasted peppers & potato salad



Marinated octopus salad



Peperonata



Algarvian salad



Romaine, chicken, cashew & quinoa salad



Shrimp & mango salad



Smoked salmon & horseradish cream



Local assorted cheeses, crackers & homemade jams



Green & black olives, pickles, veggies & green leaves



Selection of salad dressings & toppings



MAIN COURSES & SIDE DISHES

Honey-dijon chicken breast



Ribeye steak, port wine & rosemary



Fish curry, bell peppers



Roasted veggies & smoked tofu tagine



Basmati rice



Sautéed thyme potatoes



Cauliflower gratin



DESSERTS

Chocolate mousse



Almond tart



Banoffee pie



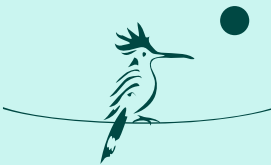
Traditional rice pudding



Mango cheesecake



Fruit salad



BUFFETS

ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

DOLCE FAR NIENTE BY PORTOFINO

65€ PER PERSON
Buffet menu only available
at Portofino/Lemon square venue

SOUP

Tomato & apple soup, croutons,
grana padano cheese



STARTERS & SALAD BAR

Grilled octopus & olive salad



Fusilli, bocconcini, sun-dried
tomato & basil salad



Grilled chicken, avocado,
quinoa & cherry tomato salad



Grilled aubergine salad



Shrimp, orange & fennel salad



Vitello tonnato, creamy sauce,
pickled onion & fried capers



Selection of Italian cheeses,
nuts & compotes



Prosciutto di parma
& Italian charcuterie selection



Salad bar with assorted lettuces, fresh
greens, vegetables & homemade pickles
olive oil, balsamic, lemon vinaigrette,
beetroot vinaigrette, caesar dressing,
grated grana padano, toasted almonds
& crispy fried onion



Marinated olives, capers,
bread selection, butter & olive oil



MAIN COURSE & SIDES

Chicken piccata



Ossobuco alla milanese



Sea bass fillet alla livornese



Seasonal grilled vegetables & herb oil



Garlic & thyme sautéed potatoes



LIVE COOKING STATION

NEAPOLITAN PIZZA STATION
Margherita, Funghi e Prosciutto,
Boscaiola, Diavola



PASTA STATION
Penne, Pumpkin Ravioli, Linguini.
Beef Ragu Sauce, Truffle & Cream,
Pesto Sauce



DESSERTS

Strawberry panna cotta



Pistachio panna cotta



Chocolate caprese cake



Tiramisu



Bònet

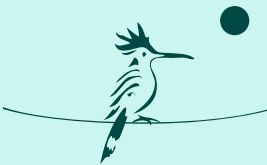


Gelato & sorbet selection



Fresh seasonal fruit

Affogato



ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

SIGNATURE
PIRI PIRI
BARBECUE

68€ PER PERSON

APPETIZERS & SALAD SELECTION

Roasted sweet corn & red beans salad

Southern coleslaw

Potato, yogurt & chives salad

Cucumber, fennel & orange salad

Caprese salad

Shrimp & hokkaido pumpkin salad

Spinach & citrus salad

Portuguese beef croquettes
& black garlic aioli

Beef tartare

Green & black olives, pickles,
veggies & green leaves

Selection of salad dressings & toppings

FROM THE GRILL

Our grilled piri-piri chicken

Fresh pork sausages

Grass-fed beef rib-eye steak

Pork ribs

Catch of the day

Miso eggplant skewers

SIDE DISHES

Grilled corn on the cob

Grilled pineapple

Truffle mac & cheese

Roasted new potatoes

SAUCES

Chipotle barbecue sauce

Chimichurri sauce

House piri-piri sauce

Green peppercorn sauce

DESSERTS

Lemon pie

Churros and chocolate ganache

Burnt honey panna cotta

Strawberries & pistachio pavlova

Chocolate caprese cake

Berries and vanilla tartlets

Freshly cut fruit salad



BUFFETS





ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.



MINIMUM OF 100 PAX AT MARÉ VENUE (UP TO 750PAX).

HYBRID MENU AT MARÉ

82€ PER PERSON


BUFFET

Prawn & avocado cocktail
   




Algarvian carrot salad
 

Smoked salmon & dynamite sauce rolls
    

Kale tabbouleh
  




Avocado, roasted chicken & pomegranate salad


Algarvian salad
 





Portuguese cheese selection
  

Portuguese charcuterie selection
 


Caprese salad
  





Artisan breads, marinated olives & butters
  

CEVICHE & CRUDO STATION



Bluefin tuna tartare
   




Salmon & apple tartare
   




Sea bass peruvian ceviche




Oyster mushrooms & seaweed ceviche
   




PASS AROUND BITES

Octopus salad, roasted octopus & peppers salad
 

Shrimp turnovers & roasted garlic mayo
  

Mushroom croquettes & vegan smoked mayo
  

Piri piri grilled chicken skewers
 

Chicken samosas & raita sauce
  




Veggie spring rolls, sweet & sour sauce
   

LIVE COOKING

Seafood paella rice
   

SWEET NIBBLES

Traditional almond cake
    

Chocolate mousse 67%
  

Orange roll cake
   




Portuguese trifle
    

Macarons
   

Algarvian crepes
   

Mini eclairs
    

Fruit salad

Ice-cream & sorbet selection
  



ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

TASTE OF PINE CLIFFS

110€ PER PERSON

CANAPÉS BY ZEST

TUNA TATAKI SANDOS
Kimchi, coleslaw, Granny Smith apple, wasabi emulsion, spinach roll

CURRY HUMMUS
Sourdough bread toast

FRESH VEGGIES CRUDITÉS
Citrus cream cheese

GREEN GODDESS WRAP
Green leaves, avocado, feta cheese, radish, pistachio

INDIAN CONNECTION BY ROHINI

Spicy potato salad

Cucumber, orange & mint salad

Chana salad, chickpeas & feta cheese

Samosas & raita sauce

Veggie spring rolls & sweet chili sauce

HARA BHARA KEBAB
Pan-fried spinach and green pea patty, stuffed with cheese, coriander, and spices

BUTTER CHICKEN MASALA
Tandoor roasted boneless chicken cooked in creamy tomato gravy, basmati rice & naan bread

BREEZE OF THE SEA BY MARÉ & O PESCADOR

Algarvian octopus salad

Oyster mushroom & seaweed ceviche

Ria Formosa oysters, caviar, Tabasco & lemon

Smoked codfish salad

Fisherman’s seafood rice

Prawn & monkfish skewers, roasted potatoes

PORTUGUESE COMFORT BY CORDA CAFE & PIRI PIRI STEAKHOUSE

Homemade oxtail croquettes

Grilled Portuguese Dop chouriço

Signature piri-iri chicken & fries

Grilled ribeye steak, truffle jus

Prego, Portuguese beef steak sandwich

Pica-pau, stir-fried beef strips

Veggie “prego” sandwich

Ice-Cream & Sorbet Selection

A SWEET BITE OF PINE CLIFFS

Pistachio & stone fruit pavlova

Custard pies

Algarvian citrus tart

Almond & carob truffles

Our Portofino tiramisu

Banoffee chia pudding

Matcha cheesecake

Chocolate fountain & fruit skewers



ALL MENUS INCLUDE A SELECTION OF FRESHLY BAKED ROLLS AND BUTTER, FRESHLY MADE COFFEE AND A SELECTION OF TEAS.

MINIMUM OF 50 PAX.

INDIAN DREAMS

Menu only available at the Rohini venue

COCKTAIL
DINATOIRE
BY ROHINI

64€ PER PERSON

Papadum, mint sauce

Makai Shorba, spiced tomato and corn broth

Samosas & mint chutney

Hara Bhara Kebab, pan-fried spinach and green pea patty, stuffed with cheese, coriander, and spices

Aloo Tikki Chaat, crispy fried stuffed potato patty, sweet yoghurt, and gram flour vermicelli

Onion Bhaji, gram flour-coated crispy fried onion with spices, mint chutney

Malai Ke Phool, tandoor-cooked broccoli marinated in rich creamy cashew and cheese

Butter Chicken Masala, tandoor-roasted boneless chicken cooked in creamy tomato gravy, naan bread

Kashmiri Rogan Josh, lamb curry made with kashmiri chili and fennel, naan bread

Dal Makhni, black lentils with tomato puree, butter, and fresh cream, naan bread

Veggie Biryani, basmati rice cooked with biryani spices

Gulab jamun

Chai panna cotta

Cardamom & mango tartlet

Malai Ka Motichur, sweetened crumbled laddu with saffron mascarpone cream



STATIONS BY OUR CHEF



INTERACTIVE EXPERIENCE,
PREPARED IN FULL VIEW OF CLIENTS
USING ONLY FRESH INGREDIENTS.
STATIONS ARE ADDITIONS TO BUFFET
MEALS OR BRUNCHES. IT IS NOT
POSSIBLE TO BUILD A MENU WITH
STATIONS ONLY. THEY SHOULD BE
SUBSCRIBED FOR THE ENTIRE GROUP.

MINIMUM OF 35 PAX WITH 90 MINUTES
CONTINUOUS SERVICE.

ALL PRICES ARE PER PERSON.

ITALIAN STATION





PASTA
15€: Choose 2 Pastas & 2 Sauces

Fettuccine, linguine, penne
& tortelloni pastas


Puttanesca sauce





Creamy funghi porcini & truffle sauce


Beef ragu



Pesto alla Genovese sauce





RISOTTO





Risotto ai funghi **11€**


Risotto ai gamberi **16€**


CRUDO STATION

Sea bass, red onion, jalapeño & coriander
ceviche, crispy cancha corn **10€**





Bluefin tuna tartare, seaweed salad **13€**


Salmon carpaccio, lemony crème fraîche,
chives, tobiko, blinis **12€**


Shrimp & scallops aguachile **16€**


CARVING STATION

Beef Wellington, truffle jus,
green asparagus **19€**





Salt-baked catch of the day,
lemon beurre blanc, sautéed spinach **18€**






LOCAL FLAVOURS

Algarvian cataplana **18€**


SWEET STATION

Algarvian crêpe Suzette, orange,
medronho **15€**


Chocolate fountain
& fresh fruit selection **16€**


Ice-cream station **13€**




CANAPÉS

05

01 COFFEE BREAKS

02 LUNCH

03 BRUNCH

04 DINNER

06 BQT DRINKS

ALLERGENS





PINE CLIFFS RESORT
ALGARVE





CANAPÉS






PRICES OF CANAPÉS PER PERSON



Recommendation:
6-8 canapés per person,
during a one-hour cocktail.

6 Canapés 22€
8 Canapés 28€
10 Canapés 34€
Extra Canapé 3.50€





FROM THE GARDEN

Cucumber, ginger & cream
cheese maki rolls, wasabi emulsion



Vietnamese tofu spring rolls,
sweet & sour sauce






Chèvre, dates & raspberry powder


Gazpacho shots


Creamy avocado & mango tartlet


Potato pavé, sun-dried tomato tartare






Porcini croquettes, black garlic emulsion


Veggie samosas, masala mayo


FROM THE SEA





Seared yellowfin tuna
& tomato bruschetta


Salmon rilette & nori tartlet







Shrimp & coriander aguachile




Cod pastries, garlic & parsley mayo





Shrimp turnovers, spicy coriander sauce




Salmon & yellowfin tuna mosaic,
nori, miso, ponzu pearls





FROM THE LAND

Beef tartare, truffle vinaigrette,
potato crumbs





Truffle grilled cheese sandwich


Foie gras & fig jam brioche toast


Beef tataki, ponzu pearls, crispy onions



Serrano ham croquettes, aioli


Crispy chicken, soy and ginger mayo


Chorizo samosas, mango chutney


Beef & Old Cheddar sliders




SWEET CANAPÉS

Chocolate-covered strawberries






Berliniers


Mini chocolate Brazilian truffles


Berry tartlets


Chocolate truffles


Caramel éclairs


Mini Portuguese custards




BQTD DRINKS

06

01 COFFEE BREAKS

02 LUNCH

03 BRUNCH

04 DINNER

05 CANAPÉS

ALLERGENS





DRINKS

WELCOME COCKTAIL

WHITE/ROSE PORT TONIC OR MARTINI ROSSO/ BIANCO

Based on ½ hour service
10€ per person

Based on 1-hour service
15€ per person

SIGNATURE WINES, SPARKLING, WHITE & RED, SOFT DRINKS, JUICES, WATER

Based on ½ hour service
11€ per person

Based on 1-hour service
18€ per person

SIGNATURE WINES, SPARKLING, WHITE & RED, NATIONAL BEER, SOFT DRINKS, JUICES, WATER POTATO CHIPS & SALTED NUTS

Based on ½ hour service
24€ per person

Based on 1-hour service
34€ per person

MIMOSA, BELLINI, KIR ROYAL JUICES, WATER POTATO CHIPS & SALTED NUTS

Based on ½ hour service
25€ per person

Based on 1-hour service
34€ per person

WELCOME DRINK

*Includes one alcoholic
& one nonalcoholic beverage
per person*

PORT WINE + JUICE *11€ per person*

SPARKLING WINE + JUICE *13€ per person*

MIMOSA + JUICE *15€ per person*

BELLINI + NON-ALCOHOLIC COCKTAIL *18€ per person*

CHAMPAGNE MOET ET CHANDON + NON-ALCOHOLIC COCKTAIL *26€ per person*

APEROL SPRITZ + NON-ALCOHOLIC COCKTAIL *18€ per person*



DRINKS

PACKAGES

Based on 2 hours of continuous service.

NON-ALCOHOLIC

13€ per person

Soft drinks, Still and Sparkling Mineral Water

BEER

19€ per person

Selection of national beer, and soft drinks, still and sparkling mineral water

SANGRIA

22€ per person

White Sangria
Red Sangria
Sparkling wine Sangria

*The below beverage packages include specific wines.
Still or sparkling mineral water, soft drinks, national beer
and are based on 2 hours of continuous service.*

SIGNATURE WINES

White, Red and Sparkling Wine

24€ per person

PREMIUM WINE

34€ per person

White wine
- Ribeiro Santo, Encruzado, Dão, Portugal

Rose wine
- QMF Blush, Bairrada, Portugal

Red wine
- Quinta do Popa, Douro, Portugal

MAJESTIC WINE

42€ per person

White wine
- Herdade do Freixo Chardonnay,
Alentejo, Portugal

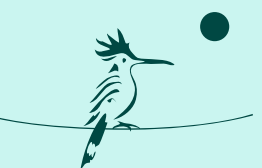
Rose wine
- Wine & Soul Manoella, Douro, Portugal

Red wine
- Prelada, Douro, Portugal

DESSERT WINE

10€ per person

Port wine or Moscatel or Madeira wine



DRINKS

OPEN BAR PACKAGES

STANDARD BAR SELECTION

SPRITIS
Campari, Moskovskaya, Brugal, Bombay Dry, Jose Cuervo, Jameson, Famous Grouse, Jack Daniels, Courvosier, Macieira, Cockburns Tawny, Grahams Extra Dry, Martini Bianco, Martini Rosso, Moscatel de Setúbal, Amarguinha

SIGNATURE WINES
White, Red and Sparkling Wine

BEER
National beers

OTHERS
Soft drinks, juices and waters

1st hour *34€ per person*
2nd hour *26€ per person*
Each additional hour *16€ per person*

PREMIUM BAR SELECTION

SPRITIS
Campari, Moskovskaya, Brugal, Bombay Dry, Jose Cuervo, Jameson, Famous Grouse, Jack Daniels, Courvosier, Macieira, Cockburns Tawny, Grahams Extra Dry, Martini Bianco, Martini Rosso, Baileys, Moscatel de Setúbal, Amarguinha, Grey Goose, Bacardi 8, Hendricks, Patron Silver, Johnnie Walker Black Label, Cardhu, Martell VSOP, Aguardente Velha Ramos Pinto, Grahams LBV

SIGNATURE WINES
White, Red and Sparkling Wine

BEER
National beers

OTHERS
Soft drinks, juices and waters

1st hour *46€ per person*
2nd hour *37€ per person*
Each additional hour *18€ per person*

PRESTIGE BAR SELECTION

SPRITIS
Campari, Moskovskaya, Brugal, Bombay Dry, Jose Cuervo, Jameson, Famous Grouse, Ag. Velha Ramos Pinto, Grahams LBV, Grahams Extra Dry, Martini Bianco, Martini Rosso, Moscatel de Setúbal, Baileys, Amarguinha, St. Germaine, Beluga, Brugal 1888, Patron Reposado, Lagavulin, Hennessy VSOP, Adega Velha, Graham's 20 anos, Grand Marnier, Grey Goose, Bacardi 8, Hendricks, Patron Silver, Johnnie Walker Black Label, Cardhu, Martell VSOP

SIGNATURE WINES
White, Red and Sparkling Wine

BEER
National beers

OTHERS
Soft drinks, juices and waters

1st hour *55€ per person*
2nd hour *40€ per person*
Each additional hour *20€ per person*

OPEN BAR ADDITIONS

GIN & TONIC BAR SELECTION

GINS
Bombay Sapphire, Tanqueray, Hendricks

Tonics
Fever tree tonic, Schweppes, Lemon

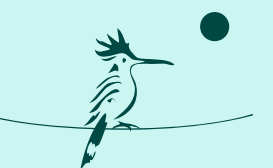
1st hour *38€ per person*
2nd hour *34€ per person*
Each additional hour *30€ per person*

SPECIAL BAR

Please select 3 cocktails of your choice

Aperol Spritz
Caipirinha
Mojito
Margarita
Pina Colada
Daiquiri
Negroni

20€ per hour per person
Each additional cocktail:
6€ per hour per person



DRINKS

ALL IN ONE PACKAGE

80€ PER PERSON

½ HOUR COCKTAIL

Sparkling wine, national beer, juice, water

2-HOUR WINE PACKAGE

Signature wines, national beer, water, soft drinks, juices

2-HOUR STANDARD OPEN BAR

SPIRITS

Campari, Moskovskaya, Brugal, Bombay Dry, Jose Cuervo, Jameson, Famous Grouse, Jack Daniels, Courvosier, Macieira, Cockburns Tawny, Grahams Extra Dry, Martini Bianco, Martini Rosso, Moscatel de Setúbal, Amarginha

SIGNATURE WINES

White, Red and Sparkling Wine

BEER

National beers

OTHERS

Soft drinks, juices and waters

**Premium bar upgrade available
subjected to a supplement
of 12€ per person per hour**

Extra hours of open bar can be added at the price of 20€ per person per hour for standard open bar. Premium open bar is also available for 30€ per person per hour. (Minimum charge of 500€ p/hour)

DINNER PACKAGE

44€ PER PERSON

½ HOUR COCKTAIL

Sparkling wine, national beer, juice, water

2-HOUR WINE PACKAGE

Signature wines, national beer, water, soft drinks, juices

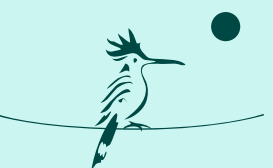
OTHERS

CORKAGE FEES

Wines 30€

Champagne 40€

Spirits 60€



ALLERGENS

01 COFFEE BREAKS

02 LUNCH

03 BRUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS



ALLERGENS

01 COFFEE BREAKS

02 LUNCH

















03 BRUNCH

04 DINNER

05 CANAPÉS

06 BQT DRINKS

IF YOU HAVE ANY FOOD
INTOLERANCE OR ALLERGY,
PLEASE ADVISE OUR STAFF.

-  1. Gluten
-  2. Sesame Seeds
-  3. Nuts
-  4. Molluscs
-  5. Eggs
-  6. Fish
-  7. Mustard
-  8. Milk
-  9. Celery
-  10. Peanuts
-  11. Soy
-  12. Crustaceans
-  13. Lupins
-  14. Sulphur Dioxide and Sulphites
-  Vegetarian
-  Vegan



