



SÃO RAFAEL ATLÂNTICO

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ALGARVE



**BANQUET
KIT**



COFFEE BREAK & COFFEE STATION*

COFFEE BREAK BASE

Drip-brewed Coffee
Selection of Teas
Milk
Still and Sparkling Water
Seasonal Fruit (per item)

€ 8
per Person

COFFEE BREAK 1

Drip-brewed Coffee
Selection of Teas
Milk
Still and Sparkling Water
Fresh Orange Juice
Seasonal Fruit (per item)

€ 10
per Person

COFFEE BREAK 2

Drip-brewed Coffee
Selection of Teas
Milk
Still and Sparkling Water
Fresh Orange Juice
Selection of Patisserie (1 item per person)
Seasonal Fruit (per item)

€ 12
per Person

COFFEE BREAK & COFFEE STATION*

COFFEE BREAK 3

€ 14
per Person

Drip-brewed Coffee

Selection of Teas

Milk

Still and Sparkling Water

Fresh Orange Juice

Mini Custard Cream Tarts

Mini Croissants (ham and cheese)

Seasonal Fruit (per item)

EXTRAS

Minimum 30 items (price per item)

Mini Croissants (ham and cheese) € 3,20

Mini Sandwiches (ham and cheese / tomato and curd cheese / avocado, honey and rocket) € 3,20

Smoked Salmon and Cream Cheese Bagel with Lime € 4,30

Smoked Chicken and Rocket bun n'roll € 3,50

Mini Custard Cream Tarts € 2,10

Mini Doughnuts (plain / egg cream / nutella / raspberry cream) € 2,10

Selection of Tartlets (almond / lemon meringue / raspberry / chocolate) € 2,10

Selection of Pastries (30 items) € 36

Selection of Patisserie (30 items) € 25

Kiwi and Spinach Detox Juice € 2,10

Fruit-on-a-Stick / Mini Fruit Salad € 2,65

Granola and Honey Yoghurt € 2,65

Smoothie Bowls (graviola, acerola, acai and wild berries) € 3,20

Still and Sparkling Flavoured Waters
(mint and ginger / lemon, honey and pennyroyal / apple and cinnamon) — 1L per flavor € 7

STATIONS — Minimum 30 people (price per person)

Pancake Station (plain / carob / banana and oat / toppings and sauces) € 6,50

Crêpe Station (toppings and sauces) € 6,50

Ice Cream Station (toppings and sauces) € 7,60

SET MENU

CHEF'S MENU

Duration of Service of 2:00 hours

€ 36
per Person

Appetisers

Starter

Main Dish

Dessert

BARINEL MENU

Duration of Service of 2:00 hours

€ 41,50
per Person

CHOOSE 1 STARTER

Cream of roasted pumpkin soup with croutons and seeds

Strawberry and basil gazpacho

Grilled vegetable salad with curd cheese, walnuts and honey

Cherry tomato and mozzareline salad

CHOOSE 1 MAIN DISH

Grilled sea bass fillet, celery and cauliflower purée and sautéed broccoli

Salmon steak, fondant potatoes and coriander emulsion

Pork tenderloin, mustard purée and romanesco broccoli

Guinea fowl supreme with wild mushroom polenta and pea sprouts

CHOOSE 1 DESSERT

Citrus coupe

Chocolate, hazelnut and caramel bavaois

Cheese, fig and orange cake

Sliced fruit platter



SET MENU

CARAVELA MENU

Duration of Service of 2:00 hours

€ 52,50
per Person

CHOOSE 1 STARTER

- Cream of roasted courgette soup with thyme and curd cheese
- Cold cucumber and crème fraîche soup, salmon cannelloni
- Smoked mackerel salad with citrus fruits
- Octopus samosa. curry mayonnaise and baked apple
- Cured ham crown, tomato tartare, curd cheese and fresh oregano
- Oxtail croquette, truffle potato dolma and grilled pineapple

CHOOSE 1 FISH DISH

- Sea bass fillet, garlic sausage and bread mash and sautéed vegetables
- Fresh cod steak, chickpea purée, sautéed vegetables and pepper cream
- Croaker steak, spinach and ricotta cannelloni, parmesan crisp

CHOOSE 1 PALATE CLEANSER

- Lemon and black vodka sorbet
- Raspberry and sparkling wine sorbet

CHOOSE 1 MEAT DISH

- Beef fillet, port wine sauce, potatoes au gratin and grilled Portobello mushrooms
- Pork tenderloin, cataplana and clam sauce, coriander polenta
- Guinea fowl supreme stuffed with mushrooms, smoked aubergine purée and glazed romanesco broccoli

CHOOSE 1 DESSERT

- Pistachio and raspberry tart
- Vanilla and yoghurt panna cotta, sparkling wine and strawberries
- Black Forest gateau

SET MENU

NAU MENU

Duration of Service of 2:00 hours

€ 123
per Person

CHOOSE 1 AMUSE-BOUCHE

Creamed leek with seared scallop and truffle oil caviar
Smoked fish trio with mango caviar
Red mullet ceviche with caper popcorn and sour cream

CHOOSE 1 STARTER

Cecina dried beef, exotic fruits and asparagus
Terrine de foie gras, fig compote and calamansi pearls
Steak Tartare
Scarlet prawn, avocado and lime cream, oat crumble
King crab terrine, sun-dried tomatoes and blood orange gel
Deconstructed lobster cocktail

CHOOSE 1 FISH DISH

Pan-fried wreckfish steak, lime risotto and pecorino slivers
Sole and lobster roll, meunière sauce, green apple and celery purée,
grilled baby corn and amaranth popcorn
Red mullet fillet, beurre blanc, potato mille-feuilles and glazed baby vegetables

CHOOSE 1 PALATE CLEANSER

Tangerine and Jeropiga liqueur
Lemon and Blue Curaçao

CHOOSE 1 MEAT DISH

Our very own Beef Wellington
Pistachio-crusted rack of lamb, chestnut purée, white baby onions and glazed vegetables
Confit of black pork leg, seared scallops, three-coloured pimentos and grilled oyster mushrooms

CHOOSE 1 DESSERT

Exotic Pavlova
Chocolate mousse
Almond, vanilla and white chocolate financier
Tonka bean parfait, banana bread and crackers



SET MENU

VEGAN MENU

Duration of Service of 2:00 hours

€ 41,50
per Person

CHOOSE 1 STARTER

Marinated tofu crisp, three-colour pimento and rocket coulis

Soya samosa, curry dip and sweet and sour mango sauce

Green Bowl (spinach, edamame, granny smith apple, broccoli, wakame, dried fig vinaigrette)

CHOOSE 1 MAIN DISH

Vegetable ragout with spices and wild rice

Mushroom canjica with crispy cabbage soup

Vegan Pad Thai

CHOOSE 1 DESSERT

Pineapple carpaccio, mango sorbet, banana sponge

Chocolate cake, raspberry sorbet

Sliced fruit platter



BUFFET

BUFFET STATION

Minimum 100 people. Duration of Service of 2:00 hours

€ 105
per Person

Risotto Station

Portuguese and Imported Cheese Station

Cold Meat Station (cured ham, porchetta, cured sausage, roast beef, suckling pig)

Pastry station

Mexico Station (burritos, fish tacos, tacos)

Paella

Salad Bar

Wok Station

Cabbage and Potato Soup with bread and chorizo slice

CHEF'S BUFFET

Minimum 50 people. Duration of Service of 2:00 hours

€ 33,50
per Person

Salad Bar

Cheese Platter

Smoked Meat Platter

Bread Buffet

Soup

2 Fish Dishes

2 Meat Dishes

1 Vegan Dish

1 Pasta Dish

2 Accompaniments

3 Desserts

Fruit Selection



BUFFET

BBQ BUFFET

Minimum 50 people. Duration of Service of 2:00 hours

€ 41,50
per Person

COLD BUFFET

Plain salads, palate cleansers and sauces

Grilled pimento salad

Peasant salad

Cabbage, goat's cheese and honey

Grilled vegetable salad

Gazpacho

SOUP

Cream of pea soup with crispy cured ham

FROM THE GRILL

Chicken piri piri

Picanha

Iberian pork medallions

Salmon / Swordfish

SAUCES

Chimichurri

Barbecue sauce

Country dressing

ACCOMPANIMENTS

Potato wedges

Selection of grilled vegetables

Lemon and coriander rice

Black beans

Toasted cassava flour

DESSERTS

Chocolate mousse

Almond and egg cream cake

Fruit pavlova

Cheesecake

Sliced fruit



BUFFET

MED BUFFET

Minimum 50 people. Duration of Service of 2:00 hours

€ 41,50
per Person

COLD BUFFET

Plain salads, palate cleansers and sauces

Marinated cabbage salad

Pesce Crudo

Roasted pumpkin and cottage cheese salad with honey

Sweet potato and harissa salad with crispy chicken

Chilled soup

SOUP

Cream of smoked aubergine with thyme

MAINS

Beef moussaka

Chicken Piccata

Salt-baked sea bass

Tranche of cod with cured ham

Tuna with tomato and capers

Linguini with shrimp and fennel

Braised vegetables with couscous and ras el hanout

Spicy potatoes

Wild rice with mushrooms

DESSERTS

Orange roll

Crème brûlée with honey and rosemary

Pistachio and raspberry trifle

Almond tart

Fruit salad



AFTERNOON TEA

TEA BUFFET

Minimum 30 people. Duration of Service of 2:00 hours

€ 21,50
per Person

Selection of teas
Nespresso machine
Scones (with butter and jams)
Butter cookies
Cinnamon buns
Madeleine cake
Raspberry tartlet
Salmon and watercress bun n'roll
Cottage cheese and rocket sandwich

COCKTAIL & CANAPÉS

Minimum 30 of each item (3 canapés per person)
Prices per item

COLD CANAPÉS

Nachos, guacamole and sour cream	€ 3,20
Blinis and smoked salmon	€ 4,30
Herb cheese vol-au-vent with beetroot pearls	€ 3,20
Pesce Crudo	€ 4,30
Salmon ceviche	€ 4,30
Mini Caesar Wrap	€ 2,65

HOT CANAPÉS

Dory fish taco	€ 5,40
Mini BBQ Burgers	€ 5,40
Mini pork steak rolls with ancienne mustard	€ 4,30
Mini samosas	€ 2,65
Salt cod cakes with remoulade sauce	€ 2,65
Oxtail croquettes	€ 3,20

SWEETS

Profiteroles	€ 2,10
Custard tart	€ 3,20
Chocolate brownie	€ 3,20
Red velvet	€ 3,20
Fruit tartlet	€ 3,20
Cannoli	€ 3,75
Fruit-on-a-stick	€ 2,65



BRUNCH

BRUNCH BUFFET

Minimum 100 people

€ 41,50
per Person

COLD DISHES

Buddha Bowl

Cobb Salad

Roasted vegetable salad with cottage cheese

Mini Caesar wrap

Smoked salmon bun n roll

Roast beef

Selection of cheeses and smoked meats

Avocado, red onion and honey pancake

HOT DISHES

Eggs Florentine

Scrambled eggs and pennyroyal

Med tortilla

Low temperature eggs with tomato and oregano sauce

Fish taco

Mini BBQ Burgers

Falafel

Rösti potatoes

DESSERTS

Waffles (sweet and savoury)

Plain and carob pancakes

Pastries

Granola yoghurt

Fruit salad

Selection of pastries



SUPPER

Minimum 30 items

Prices per item

CEIA

Cream of pumpkin soup with thyme and croutons (30 people)	€ 4,30
Hearty bean soup (30 Pessoas)	€ 5,40
Watermelon and mint gazpacho (30 people)	€ 4,30
Selection of pizzas (min. 6 pizzas)	€ 12
Mini BBQ Burgers	€ 5,40
Selection of pastries (sweet and savoury) (30 items)	€ 36
Mini steak sandwiches in Madeira bread	€ 6,50
Mini pork steak rolls with ancienne mustard	€ 4,30
Selection of focaccia (30 items)	€ 25
Caesar chicken wrap	€ 4,30
Cheeseboard with compotes and selection of rolls and bread sticks (6 people)	€ 36
Regional smoked meat board & selection of rolls and bread sticks (6 people)	€ 36
Plateau Royal (prawns, brown crab, oysters, mussels, whelks, langoustines) (12 people)	€ 240
Mini custard cream tarts	€ 2,10
Almodôvar sponge cake	€ 3,20
Éclairs	€ 3,20
White chocolate blondie	€ 3,20
D. Rodrigo	€ 4,30
Chocolate tart	€ 3,20
Fruit salad	€ 2,65

DINATOIRE COCKTAIL

MENU 1

Minimum 30 people

€ 54
per Person

Tomato, parmesan and spinach egg muffin
Mushroom, thyme and brie bruschetta with caramelised onions
Ahi Poke
Smoked salmon, cream cheese, cucumber and dill bagel
Brown crab and sriracha mayonnaise profiteroles
Barbecue steak sandwich in curry-flavoured bread
Salmon and hoisin bao with pickled cucumber and sesame
Spinach and mushroom risotto (show cooking)
Steak sandwich in Madeira bread
Portuguese custard cream tarts
Orange and rosemary crème brûlée
Banana Caramel Cream
Chocolate and caramelised hazelnut brownie

MENU 2

Minimum 100 people

€ 59
per Person

Cured ham and mozzarella focaccia with rocket and pesto
Salt cod ceviche with pico-de-gallo
Bloody Mary gazpacho
Goat's cheese and red onion jam vol-au-vent with toasted almonds
Quiche Lorraine
Chicken nuggets with honey and mustard sauce
Mini pizza
Beef kofta with chimichurri
Breaded shrimp skewers in coconut and kaffir lime
Salmon and avocado burger in black bread
Red fruit tart and sour cream
Toucinho do céu
Chocolate duo
Lemon verbena crème brûlée and star anise



DRINKS

SUPPLEMENT 1

€ 8
per Person

Mineral Waters
Soft Drinks
National Draught Beer

SUPPLEMENT 2

€ 11
per Person

Mineral Waters
Soft Drinks
National Draught Beer
White and Red Wine from our selection

SUPPLEMENT 3

€ 13
per Person

Mineral Waters
Soft Drinks
National Draught Beer
Vila Nova Chardonnay White Wine
Beyra Reserva Red Wine

SUPPLEMENT 4

€ 14
per Person

Mineral Waters
Soft Drinks
National Draught Beer
Vila Alvor Colheita White Wine
Vila Alvor Colheita Red Wine



OPEN BAR

OPEN BAR 1

Unlimited drinks for 1:00 hour

Gin Gordon's
Vodka Smirnoff
Rum Bacardy
Whisky J&B
National Beer
Herdade da Barrosinha White Wine
Herdade da Barrosinha Red Wine
Mineral Waters
Soft Drinks

€ 25

per Person

FOLLOWING HOURS

€ 21

per Person

OPEN BAR 2

Unlimited drinks for 1:00 hour

Gin Bombay
Vodka Absolut
Rum Havana Club
Whisky J&B 15 anos
Whisky Jameson
Cognac Courvoisier
National Beer
Herdade da Barrosinha White Wine
Herdade da Barrosinha Red Wine
Mineral Waters
Soft Drinks

€ 30

per Person

FOLLOWING HOURS

€ 28

per Person



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