



DOMES LAKE
ALGARVE PORTUGAL

AUTOGRAPH COLLECTION®
HOTELS

BANQUET KIT



QUICK LINKS



COFFEE
BREAKS



MEETING
PACKAGES



COCKTAIL
RECEPTION



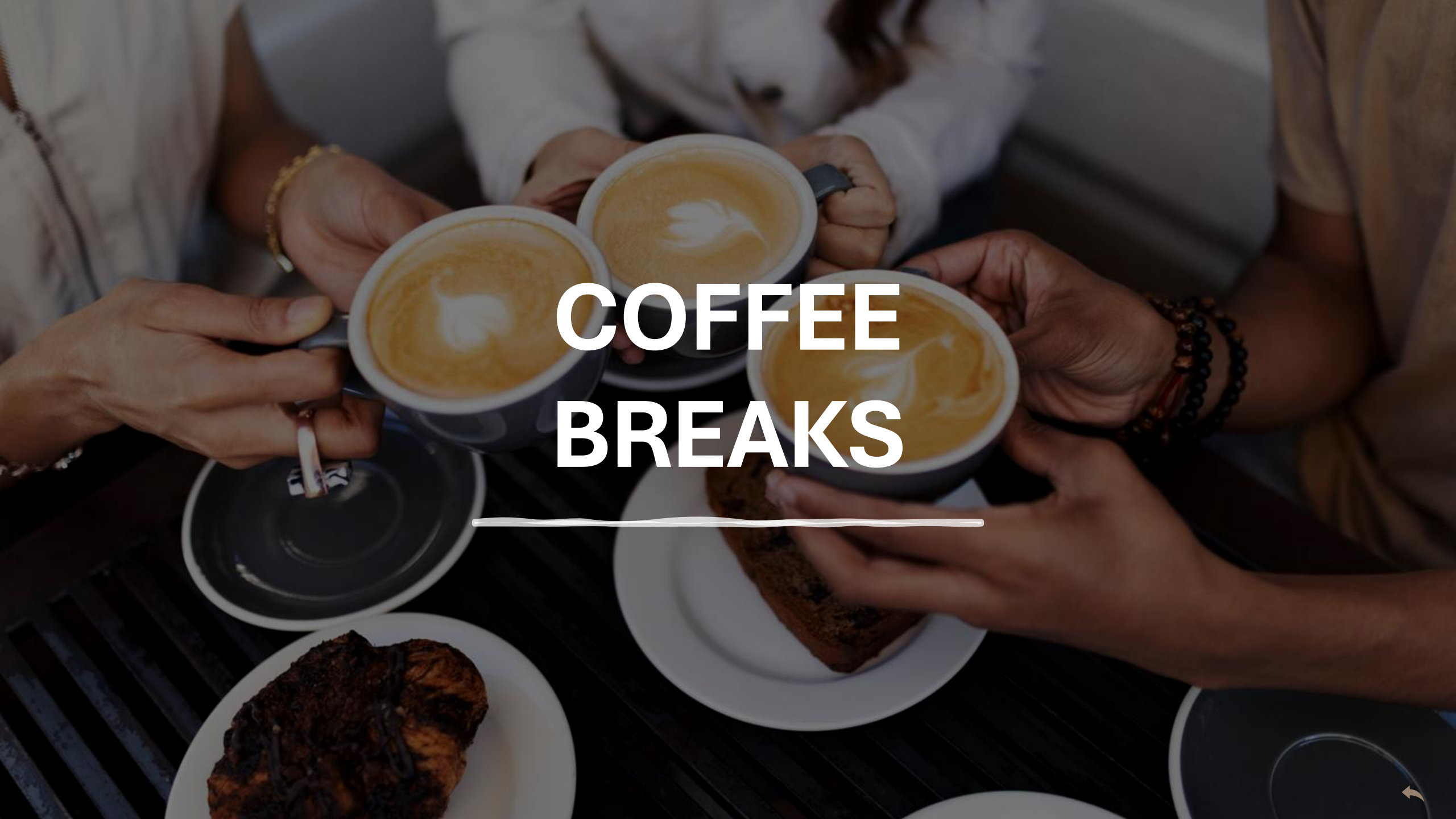
BUFFETS



SET MENUS



BEVERAGE

A top-down view of a group of people's hands holding three white coffee cups with latte art. The cups are arranged in a circle on a dark, textured table. In the foreground, two white plates hold chocolate-glazed pastries. The background shows parts of people's clothing and jewelry, including a gold bracelet and a beaded necklace. The overall atmosphere is warm and social.

COFFEE BREAKS

CLASSIC BREAK	HEALTHY BREAK	COFFEE STATION	PREMIUM SUPPLEMENTS
Coffee, decaffeinated, tea selection, milk, mineral water, fresh orange juice Am option: French breakfast pastry, vegan pineapple cake fruit salad, brioche cheese & ham sandwich 🌱 Pm option: finger tuna sandwich, chocolate cake, tiramisu, mini-Portuguese egg tart	Coffee, decaffeinated, tea selection, milk, mineral water, mint cold tea, celery, lemon, apple juice Sandwich selection: grilled chicken whole wheat sandwich, avocado wrap, fresh cheese, tomato & pesto multigrain bread Snack bites: vegetables sticks with tahini vegan mayonnaise 🌱 Sweet bites: fruit skewers, almond milk & strawberries pannacotta, lemon & oat cake	Coffee, decaffeinated, tea selection, milk, mineral water, pastry chef cookies selection (4 hours, no refill) Placed in the meeting room before the meeting starts	Finger sandwich: tuna fish and coriander mayonnaise, smoked salmon and cream cheese, finger club sandwich, humus & olives pita bread Sweets: Nutella brioche, crepe & strawberries wrap, chocolate mousse, doughnuts
19€ per person	24€ per person	12€ per person	+4€ per person/each

The background image shows an outdoor lounge or meeting area. In the foreground, there are several round tables with dark metal frames and woven chairs. On the tables, there are glassware, a brown ceramic pitcher, and small vases with yellow flowers. A dark wooden railing runs across the middle ground. Beyond the railing is a calm body of water, possibly a lake or a large pond. In the background, across the water, there is a large, light-colored building with multiple windows and a series of trees. The overall atmosphere is serene and professional.

MEETING PACKAGES

MINIMUM 25 PERSONS





HALF DAY (UP TO 5 HOURS)	FULL DAY (UP TO 10 HOURS)	UPGRADES AVAILABLE
Meeting room rental Standard WIFI Projector and screen rental One bottle of water per person Pens and note blocks Classic coffee break Chef's choice buffet lunch: soup, cold, hot dishes, desserts water, soft drinks included tea & coffee after lunch	Meeting room rental Standard WIFI Projector and screen rental One bottle of water per person Pens and note blocks Classic coffee break morning Chef's choice buffet lunch: soup, cold, hot dishes, desserts water, soft drinks included tea & coffee after lunch Classic coffee break afternoon	Healthy coffee break: Half day: +5€ per person Full day: +10€ per person Alcoholic drinks at lunch (Draft beer & Domes wine selection): +10€ per person
95€ per person	105€ per person	-

COCKTAIL RECEPTION



CANAPÉS: MIX & MATCH

Snack Bites

30 minutes: 20,00€ p/pax - additional 30 minutes +15€ p/person

Veggie croquette , meat croquette with apple jam, prawn fried cakes & citrus mayonnaise, sausage & mustard pastry puff

Canapés

4 varieties, 1 hour service: 35,00€ p/person

6 varieties, 1 hour service: 45,00€ p/person

8 varieties, 1 hour service: 55,00€ p/person

Cold

- Salmon grave-lax, beetroot pickle
- Smoked ham, tomato, mozzarella & pesto skewer
- Ratatouille, olives & oregano filo tartlet 🌱
- Pear with muscatel liqueur & blue cheese
- Roast beef & pickled vegetables cannelloni

Shots

- Gazpacho, tomato & coriander
- bread tibornia 🌱
- Green pea & apple cold soup 🌱
- Melon & mint soup 🌱

Hot

- Mushroom arancini with parmesan sauce
- Chickpea & mint croquette 🌱
- Smoked salmon & shallot croque monsieur
- Codfish fried cake with tomato & coriander
- Pork cheek & port wine pastry puff

Sweet

- Lemon tartelette
- Coffee mini éclair
- Almond vegan cake 🌱
- Chocolate & praline cake
- Strawberry & cheesecake skewer





COCKTAIL DÎNATOIRE

Classic

Canapés pass around and 2 food stations
3 hours continued service
Minimum 50 persons

15 canapés

5 cold + 5 hot + 1 shot + 4 sweet
1 variety every 10 minutes

Food station

Salmon skewer with cheese & fine herbs
sauce
Sun-dried tomato & pine nuts risotto

80€ per person

Deluxe

Canapés pass around and 2 food stations
3 hours continued service
Minimum 70 persons

18 canapés

6 cold + 6 hot + 2 shots + 4 sweet
1 variety every 10 minutes

Food station

Clams & coriander risotto
Lamb kefta skewer with yogurt sauce

90€ per person

A modern dining room with a green sofa, wooden chairs, and large plants. The room features a long green sofa with white and yellow cushions. In front of the sofa are several wooden chairs with green seats. The room is decorated with large green plants, including a large plant in the center and several smaller ones on the sides. The walls are light gray, and there are large windows in the background. The floor is made of dark wood. The word "BUFFETS" is written in large white letters across the center of the image.

BUFFETS

Business

Starters

Tomato cream soup with croutons
Rice with ham & pineapple; Beetroot with apple & shallot; Chicken Caesar salad; Hummus & toasts; Pulled chicken in pita bread with garlic mayonnaise; Marinated salmon, smoked, ceviche & passionfruit
Prawn fried cakes, vegetables quiche tart

Salad Bar

Lettuce, carrot, cucumber, tomato, sweetcorn, peppers, olives
Lemon vinaigrette, balsamic vinaigrette, cocktail, garlic mayonnaise, mustard mayonnaise
Tuna fish, potato, beans, egg, onion, olives, tomato & pepper

Hot Dishes

Perch fillet, seafood sauce, vegetables & saffron
Chicken supreme filled with cheese, sun-dried tomato; fried polenta
Pork medallion with creamy mustard sauce and green beans
Penne napolitana with grilled vegetables

Side Dishes

Sautéed potato with garlic & parsley, saffron rice, vegetables stew with olives

Desserts

Fruit salad, cappuccino panna cotta, apple pastry puff, grilled pineapple with coconut mousse, fruit tartelettes, 2 chocolate mousse, orange roll tart

60€ per person

Business Premium

Starters

Vegetables cream soup
Tuna fish cocktail with pineapple; Tomato fresh & sun dried with fresh cheese; Marinated red cabbage with orange & mint; Smoked salmon, potato, onion & pickles; Melon & smoked ham; Grilled vegetables; Terrine & pate with toast
Croquette, baguette pizza

Salad Bar

Lettuce, carrot, cucumber, tomato, sweetcorn, peppers, olives
Lemon vinaigrette, balsamic vinaigrette, cocktail, garlic mayonnaise, mustard mayonnaise

Hot Dishes

Steamed salmon fillet, lemon sauce & spinach
Chicken breast, smoked ham, cheddar & peppers
Beef medallion with pepper sauce
Fusilli with roasted tomato, olives, and basil

Side Dishes

Sautéed potato with sea salt & oregano, garlic fried rice, sautéed vegetables

Desserts

Fruit salad, vanilla pannacotta with strawberry & mint, roasted apple with cinnamon, chocolate cake, fruit tartelette, mango & coriander mousse, coffee roll tart

70€ per person

Light Finger Food Buffet

Salads

Tuna fish, potato, green beans, egg, onion, tomato, pepper, marinated red onion, orange & mint, fusilli, tomato & mozzarella, vegetables, chicken, fruit & almond salad bar lettuce, carrot, cucumber, tomato, sweetcorn, peppers, olives sauces lemon vinaigrette, balsamic vinaigrette, cocktail, garlic mayonnaise, mustard mayonnaise

Cold Dishes

Cottage cheese & spinach quiche, smoked salmon & avocado pastry puff, melon & smoked ham skewer soup vegetables soup

Hot Dishes

Monkfish skewer, lemon sauce, crunchy vegetables chicken sumac skewer, yogurt sauce, beans tabouleh, beef steak sandwich in “bolo do caco”, penne a la rabiatta sauce

Show Cooking

Tomato, olives, spinach risotto

Desserts

Fruit salad, chocolate roll tart, strawberry bavaroise, fruit tartlettes, dark chocolate & sea salt mousse, almond & lemon panacotta

55€ per person

Full Finger Food Buffet

Salads

Chicken Caesar salad, Vegetables & vegan feta with Greek flavors, smoked ham, fusilli, tomato & olives codfish, chickpea, egg, avocado & prawns. Salad bar lettuce, carrot, cucumber, tomato, sweetcorn, peppers, olives sauces lemon vinaigrette, balsamic vinaigrette, cocktail, garlic mayonnaise, mustard mayonnaise

Cold Dishes

Bacon, leek & cheese quiche, vegetables & olives pastry puff, smoked salmon wrap, multigrain bread roast beef, mustard, watercress, onion soup tomato cream soup

Hot Dishes

Salmon skewer with “caipirinha” sauce and fennel
Thai perch with vegetables, teriyaki chicken, rice with green peas & pineapple, mini bacon burger, cheddar, bacon, caramelized onion, lettuce, tomato & garlic mayonnaise, tuna steak sandwich in “bolo do caco”, vegan rice noodles wok show cooking; mushrooms risotto

Desserts

Fruit skewer, paris-brest, praliné cream, chocolate, raspberry cake, orange roll tart, cappuccino crem brulée, strawberry tartlettes, chocolate & salty caramel mousse, coconut, lime & pineapple panacotta

65€ per person



BARBECUE BUFFET

COLD BUFFET

Chicken Caesar Salad
Coleslaw with Raisin
Beetroot Salad with Citrus
Tabouleh: Couscous Salad with Vegetables and Mint
Gaspacho Shot
Prosciutto with Melon
Caprese Salad with Tomato and fresh Mozzarella
Avocado Salad with Smoked Salmon
Potato Salad with boiled Egg, Red Onion and Chives
Quinoa Salad with Orange, Broccoli and Almond
Salad bar, Sauces & Condiments

SOUP

Vegetable Cream Soup

FROM BBQ

Squid, Shrimp, Swordfish with Garlic Olive Oil and Coriander
Lamb Chop, Chicken Piri-Piri, BBQ Pork
Ribs, Sausages, Black Angus Beef

SIDES & SAUCES

Jacket Potato with Sour Cream
Garlic Rice with Black Beans with Bacon
Grilled Vegetables, Grilled Corn with Butter and Garlic
Mint Sauce, BBQ Sauce, Tarragon
Mayonnaise

DESSERTS

Fruit platter
Caramelized Banana bread
Vanilla panna-cotta with red berries
Strawberry cheesecake
Chocolate brownie
Caramel roll
Creme Brulé
Fruit tartelette
Chocolate mousse with fleur de sel

90€ per person

A close-up, top-down view of a dark-colored plate filled with spaghetti. The pasta is coated in a thick, light-colored cream sauce. Two seared scallops are placed on the plate, one near the top left and one near the bottom right. Three small, delicate flowers are scattered on the spaghetti: a pink one at the top, a purple one in the center, and another pink one at the bottom. The text "SET MENUS" is overlaid in the center in a bold, white, sans-serif font, with a thin white horizontal line underneath it.

SET MENUS





Menu Executive

Starter

Smoked ham, bread tibornia, tomato & olives, rocket & Azorean cheese

Main Course

Sea bass filet, Portuguese creamy sauce, stuffed potato & vegetables

Dessert

Caramel cheesecake, fleur de sel and dark chocolate

55€ per person

Menu Business

Starter

Tomato cream, olive oil & croutons

Main Course

Beef steak with thyme butter, red wine sauce, gratin potato, seasonal vegetables

Dessert

Choux with strawberries, mint and vanilla ice cream

65€ per person



Regional Family Style

Couvert

Bread and crostini, extra virgin
Monterosa olive oil, olives, carrot salad

Starters

Shrimp, sauteed with garlic and
coriander.
Cod fish cake, black garlic & potato aioli,
tomato stew with coriander
Prosciutto with melon and mint
Octopus salad

Hot Dishes

Algarve sea-food rice & Piri-piri chicken
Black angus striploin with vinegar sauce and prosciutto

Side Dishes

Fries, rice, boiled vegetables with garlic and fresh herbs

Dessert

Caramel cheesecake, fleur de sel and dark chocolate

65€ per person

TOPOS Family Style

Couvert

Mezze: bread and pita basket, extra virgin Monterosa
olive oil, eggplant tartar, homemade fish roe spread,
tzatziki, and hummus

Starters

Tuna ceviche, confit lemon, fennel and green apple,
tzatziki
Greek salad with tomatoes, marinated olives, mini
cucumbers, colored peppers, capers, pickled onions, feta
cheese, and croutons

Hot Dishes

Grilled octopus & Piri-piri chicken
Black angus striploin grilled

Side Dishes

Fries, rice, boiled vegetables with garlic and fresh herbs

Dessert

Selection from our Pastry Chef

70€ per person



Blend Family Style

Couvert

Bread and crostini, extra virgin Monterosa olive oil, olives, tapenade

Starters

Greens roquette salad, bimis, orange, beetroot, tomato,
pinenuts, croutons, Azorean cheese

Cod fish cake, black garlic aioli

Iberian pork steak marinated with chimichurri

Tuna ceviche with passion fruit and chili

Main Dishes

Shrimp with chili-limón sauce

Beef tomahawk

Piri-Piri chicken

Black Angus striploin grilled

Side Dishes

Fries, Nikkei rice, grilled teriyaki vegetables, sweet potato
purée with coconut

Dessert

Selection from our pastry

80€ per person

A round table is elegantly set for a formal dinner. The table is covered with a crisp white tablecloth. Each place setting includes a white plate, a folded light-colored napkin tied with a small ribbon, and a set of silverware (fork, knife, and spoon) laid out precisely. Several tall, clear glassware are placed around the table. In the center, there are small, rectangular white cards, likely place cards. The background shows the wooden frames of chairs, suggesting an outdoor or semi-outdoor setting. The overall atmosphere is sophisticated and refined.

GALA DINNER



- 3 courses:** starter – main course – dessert - 70€ per person
4 courses: starter – soup – main course – dessert - 80€ per person
5 courses: starter – fish – sorbet – meat – dessert - 90€ per person
6 courses: starter – soup – fish – sorbet – meat – dessert - 100€ per person

Starters

- Marinated prawns bread tibornia, south vegetables, seafood vinaigrette
- Caesar salad, grilled chicken breast, parmesan
- Smoked duck carpaccio, raspberry, croutons, foie gras creme Brulé

Soups

- Cabbage broth: Parmenter, cabbage ravioli, crunchy chorizo
- Seafood cream soup, cream & croutons
- White asparagus cream soup, green sprouts with smoked ham toast

Fish

- Braised meagre, lemon, thyme & capers sauce, sweet potato & vegetables purée
- Monkfish medallions, bacon, mushrooms, sparkling sauce, potato confit
- Turbot filet, asparagus & gnocchi, red wine sauce

Meat

- Beef tornado, port wine sauce, truffled gratin, vegetables
- Lamb—braised shank with rosemary, potato purée, green peas, shallots
- Black pork tenderloin with fine herbs, filled potato with mushrooms & foie gras sorbet lemon & thyme

Sorbet

- Lemon & thyme sorbet
- Tangerine & mint sorbet
- Tonic gin sorbet

Dessert

- Chocolate, fig & carob tart, vanilla ice cream
- Fresh strawberries roll tart, pavlova & flambé
- Pear, macaron, almond & caramel tartelette

BEVERAGES

Two square glasses filled with a dark amber liquid and several large ice cubes. The glasses are set on a dark, reflective surface. The background is dark and out of focus, with some warm, bokeh-like light spots. A thin white horizontal line is positioned just below the word 'BEVERAGES'.



SOFT DRINKS PACKAGE

(2 hours)

Mineral water, fresh orange juice, soft drinks, coffee & tea selection

12€ per person

WINE PACKAGES

(2 hours)

BASIC

Domes Wine Selection

25€ per person

PREMIUM

Quinta de Amares Alvarinho or Ribeiro Santo Encruzado
QMF Blush
Pessegueiro Reserva Tinto

40€ per person

TAYLOR-MADE

Selection from our
Sommelier

Price depending on
selection

ADD-ONS

COCKTAIL PACKAGE

(30 minutes)

Selection of Domes Cocktails

25€ per person

OPEN BAR

Mineral water, fresh orange juice, soft drinks, draft beer, Domes wine selection, sparkling wine, international spirits

1 hour - 35€ per person

2 hours - 55€ per person

Extra hours - 25€ per person



A photograph of a restaurant terrace. In the foreground, there are several tables covered with white tablecloths, each set with white plates, silverware, and glasses. The chairs are made of dark wicker with a lattice back. A large, light-colored umbrella with a green patterned valance is open over the terrace. In the background, a view of the sea and a coastal town is visible through the glass railing. The word "EXCLUSIVITY" is written in large, white, sans-serif capital letters across the center of the image, with a thin white horizontal line underneath it.

EXCLUSIVITY



VENUES' EXCLUSIVITY

	LOW SEASON (October – April)	HIGH SEASON (May – September)
BLEND	2500€ minimum consumption	May & September: 2500€ gross (VAT included) rental fee June until August: 3500€ rental fee
TOPOS	2000€ rental fee	3500€ rental fee
ÀCOSTA	Upon request and subject to confirmation	

DISCLAIMER

Please note that any request for a setup differing from the existing arrangement may incur additional charges.



CONTACT US





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DOMES, IT'S TIME

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