

THE
OLIVOS
CATERING MENU

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COFFEE BREAKS
& COFFEE STATIONS



COFFEE BREAKS

CAFETARIA

Coffee
Assortment of tea
Mineral water

ORANGE JUICE SUPPLEMENT

SMOOTHIES AND JUICES SUPPLEMENT ON DEMAND

2 Varieties

EXPRESSO BAR SUPPLEMENT

Espresso, decaffeinated, cappuccino, machiato

OPTIONS

SAVOURY PIECES

Tomato, onion, marinated anchovies and olive tartelete V
Finger cheese and ham vennoiserie
Finger chicken pie
Vegetables and yogurt sauce V / GF
Smoked salmon and cottage cheese quiche PV
Raita sauce, cassava chips V
Smoked salmon, cream-cheese and chives sandwich PV
Cheese and ham rye bread sandwich
Fresh cheese and herbs, tomato tramezini bread V

SWEET PIECES

Portguese egg custard tart V
Individual cake V
(lemon, chocolate, carrot, green tea and raspberry)
Finger coconut brioche V
Finger Portuguese cheesecake V
Egg custard croissant V
Vanilla and coffe éclairs V
Whole cane sugar “rapadura” and cinnamon palmier V
Orange crème sable V
Roasted seasonal fruit and crispy muesli V
Fruit salad verrine V / GF
Granola, fromage blanc and raspberry mousse verrine V
Medjoul dates V / GF

3 Pieces per Person

4 Pieces per Person

5 Pieces per Person

6 Pieces per Person

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

Footnote:

1. All the food options include coffee, milk, tea and water. 2. We produce a minimum of 10 items per each variety in a maximum of 6 distinct varieties. 3. Bespoke coffee break for a minimum of 4 people

COFFEE STATION

Finger portugese egg custard tart V

Cookies (areias de Cascais, oat cookies) V

Macarons assortment V

Viennoiseries V

Olive oil and lemon madeleines V

Sandwiches assortment (cheese and ham, smoked salmon, cottagecheese and pumpkin marmalade) PV

Seasonal fruit basket V / GF

DRINKS

Coffee (1 L)

Tea (1 L)

Hot chocolate (1 L)

Milk (1 L)

Orange juice (1 L)

Fruit juices (1 L)

Mineral water (1 L)

Sparkling water (0,75 L)

Sodas

Espresso



FINGER FOOD

À LA CARTE

3 Pieces per person (30 minutes)

5 Pieces per person (45 minutes)

8 Pieces per person (60 minutes)

OPTIONS AND PRICE PER PIECE

- Cassava and emental cheese croquette, spicy tomato purée V
- Tartiflette mini quiche
- céviché, ponzu and yuzu, truffle oil V (adds)
- *Foie* mousse tartelette, apple and figs marmelade
- Chickpeas purée, caramelized aubergine and sweet miso V
- *“Alheira”* and spinach croquette coated in sesame seeds and plum purée
- Piri-piri pastry, portuguese crab paste and guacamole PV
- Tomato, goat cheese and *pata negra*
- *Foie-gras* and eel teriyaki (adds)
- Codfish brandade *vol-au-vent* PV
- Veal tartare, nori and BBQ sauce
- Camembert croquette, quinces marmelade GF
- Fresh goat cheese selection “herbs, ham and olive” GF
- Marinated salmon, cream-cheese and aromatics mousse, apple and lemon confit PV
- Panipuri with taramosalata and tobiko eggs
- Portuguese marinated olives V / GF
- Mini fruit tartelettes V
- Minis choux V
- Assortment of *“brigadeiros”* V
- Dry Snacks V

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STATIONS

Pata Negra Station: price for a piece of ham and live cutter

Pata Negra, bolota 100%, “Castro y Gonzalez”, 36 month (+/- 7.5 kg)

Pata Negra, bolota 75% “Castro y Gonzalez”, 36 month (+/- 8.5kg)

PATA NEGRA STATION, SELF SERVICE: (1kg +/- 100 person)

Pata negra paleta, bolota 100%, “Absoluto”, portuguese

OYSTER TABLE: “CRASSOSTREA” FROM RIA FORMOSA PV (minimum 10kg; +/- 100 pieces)

SUSHI STATION (sushiman live 30 to 60 minutes)

500 pieces minimum (mixed Uramaki, Nigiri, Hosamaki, Sashimi) PV

SUSHI STATION - price per piece

100 peças minimum (mixed Uramaki, Nigiri, Hosamaki, Sashimi) PV

Includes Hashi (chopsticks), gari (pickled ginger) and wasabi

“BIFANA” (PORC STEAK SANDWICH) STATION (60 minutes service) Price per person - minimum 50 guests

Traditional “bifana” and traditional special sauce

Sauces available: mayonnaise, mustard, ketchup

BEEF TARTARE STATION (60 minutes service) Price per person- minimum 50 guests

Beef tartare live cooking, seasoned and prepared with nori

CÉVICHÉ STATION (60 minutes service) Price per person - minimum 50 guests

Seasonal fish *céviche* with homemade *ponzu* and *hashi* (sushi chopsticks) PV

COCKTAIL DINATOIRE

Service time: 2 hours, minimum 50 persons

HORS D'OEUVRES

Endive and vegetable macedonia V / GF

Salmon and tomato bechamel vol-au-vent PV

Finger chicken and mushroom pie

Octopus salad PV

Fresh goat cheese selection "herbs, ham and olive" GF

Shrimp and passion-fruit mayonnaise PV / GF

"Chouriço" stuffed bread

Eel teriyaki, radish and avocado V

Cherry tomato and confit onion purée tartelette V

Oysters with ponzu and tobiko wasabi eggs PV

MEAT AND FISH SERVED IN RECHAUD

Portuguese duck rice

Roasted sea bass, ricotta and spinach ravioli PV

DESSERTS

Fruit salad

Lemon and cinnamon mille feuille

Pumpkin cake, speculoos

Strawberry tartelette and pistachio

Chocolate cake and Bailey's crème

Steamed cake and balck tea toffee

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

DRINKS COCKTAILS & OPEN BAR SELECTION

SELECTION A

White Wine - Joya or Paço do Teixeiraó
Red Wine - Joya or Quinta do Côtto
Still Water
Sparkling Water
Beer

30 minutes service
45 minutes service
60 minutes service

SELECTION B

White Wine - Joya or Paço do Teixeiraó
Red Wine - Espiga or Quinta do Côtto
Still Water
Sparkling Water
Oranje Juice
Beer

30 minutes service
45 minutes service
60 minutes service

SELECTION C

White Wine - Quinta das Amoras or Paço Do Teixeiraó
Red Wine - Espiga or Quinta do Côtto
Espumante Vértice (Sparkling Wine)
Gin Beefeter
Vodka Stol
Moscatel (Muscat Wine)
Still Water
Sparkling Water
Oranje Juice
Beer

30 minutes service
45 minutes service
60 minutes service

SUPPLEMENTS

(as part of cocktail service)

Espumante Vértice (sparkling wine)
Gin tonic
Vodka tonic
Orange juice
Moscatel (muscat wine)
Mojito
Caipirinha
Porto tawny / ruby /white
Beer 30cl

1/2 hour

1 hour

OPEN BAR SELECTION

CLASSIC

White Wine - Joya or Paço do Teixeiraó
Red Wine - Joya or Quinta do Côtto
Vermouth
Port Dry
Whisky Red Label
Rum Bacardi
Gin Beefeter
Vodka Absolute Blue
Beer
Still Water
Sparkling Water
Oranje Juice
Soda and Soft Drinks

First 60 Minutes
Second 60 Minutes
Following Periods

PREMIUM

White Wine - SL Chardonay or Paço do Teixeiraó
Red Wine - Espiga or Quinta do Côtto
Brandy
Whisky Aged 12 Years
Vodka Premium
Gin Premium
Rum Bacardi 8 Years
Portuguese Liquors
Soda and Soft Drinks
Espumante Vértice (Sparkling Wine)
Beer
Still Water
Sparkling Water
Oranje Juice

First 60 Minutes
Second 60 Minutes
Following Periods

OPEN BAR SELECTION

WELCOME CHAMPAGNE

Champagne Mumm Brut
Kir Royal
Sparkling Wine and Berries Sangria
Oranje Juice
Still Water
Sparkling Water
Chocolate Orangette

30 minutes service
45 minutes service
60 minutes service

GIN BAR

BEEFETER 24

Froral and elegante british gin

BULLDOG

Versatile and easy

GIN MARE

Mediterranean, olives, basil, thyme and rosemary

SHARISH

Portuguese gin crafted in Alentejo

30 Minutes Service
45 Minutes Service
60 Minutes Service

SET MENUS



SPRING AND SUMMER TIME (April to September)

Minimum 35 persons*

MENU 1

Tomato and watermelon gaspacho, mozzarella and pesto, shrimp PV

Veal tenderloin, onion marmalade, vegetable tians and potato duchesse with olive oil and basil

Rhubarb sablé, white chocolate, strawberry couli and *túrron* ice-cream V

MENU 2

Green asparagus panacotta, tomato confit and ham, parmesan shavings

Sea bream in teriyaki, aubergine gratin and sweet miso PV

Passion-fruit and *dulce de leche* finger, coconut sorbet V

MENU 3

Vegetable salad, tomato, quail egg, tuna tataki and anchovies sauce V

Roast beef, rosemary butter hasselback potato and *verticale de courgette*

Tiramisu, pistachio ice-cream V

MENU 4

Lettuce heart, mayonnaise, *fromage blanc*, passion-fruit, shrimp skewer and parmesan V

Hake fillet, potato, tomato *beurre* and avruga caviar PV

Braised veal chick, tomato and onion, summer truffle polenta and green asparagus

Yuzu and hazelnut palet, greek yogurt sorbet V

*12 to 34 persons under request

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

MENU PORTUGUESE TRADITION

Cold shredded porc cheek, aromatics vinaigrette, purslane salad and *toast de foie*

“Caldeirada”, braised codfish, onion, sweet peppers, tomato and potato PV

Almond sablé and orange flower finger, egg and port wine pudding V

VEGAN OPTIONS

STARTERS:

Aubergine, sweet miso and lime, sesame seeds and sprouts salad

Green lentils crème, spicy tofu and curry olive oil

Seasonal mixed salad, honey and lime vinaigrette

MAINS:

Bó bun (rice noodles vegetable broth and vietnamese *crudités*)

Roasted and deep fried cassava and portuguese braised vegetables

Bulgur, chickpeas, pumpkin and tamarind curry

DESSERTS:

Lemon sablé tatin, braised and caramelized apple, pistachio ice

Bannoffee crumble, cashew, coconut milk, banana and tonka beans ice-cream

Red velvet Coconut, cranberry, blueberry and raspberry gel, tea ice-cream



AUTUMN AND WINTER TIME (October to March)

Minimum 35 persons*

MENU 5

Codfish *brandade* cannelloni, shrimp and parmesan PV

Duck magret, mushroom ragout, potato gratin, cabbage

Chocolate macaron and raspberry sorbet V

MENU 6

Chestnut and fennel, *guanciale* and boletus

Sea bass fillet, scallops and parsnip purée shrimp bisque PV

Cassis and earl grey finger V

MENU 7

Roasted pumpkin, honey and rosemary, cottage cheese and smoked duck magret

Veal tenderloin, potato gratin, celeriac purée and spinach purée

Lemon and cinnamon mille feuille, hazelnut praliné and cream ice-cream V

MENU 8

Salmon gravdax, pickles and crème fraiche, dill and endive PV

Teriyaki sea bream, aubergine gratin and sweet miso PV

Sirloin, blanquette sauce, mashed potato and morilles

Pumpkin cake, cottage cheese, sesame “arlette” and cinnamon ice-cream V

*12 to 34 persons under request

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

MENU PORTUGUESE TRADITION

Portuguese fish soup and little horse mackerel friture PV

Roasted rack of lamb, lamb jus, onion, carrot, potato and rosemary

Almond sablé and orange flower finger, egg and port wine pudding and mandarin sorbet V

VEGAN OPTIONS

STARTERS:

Aubergine, sweet miso and lime, sesame seeds and sprouts salad

Green lentils crème, spicy tofu and curry olive oil

Seasonal mixed salad, honey and lime vinaigrette

MAINS:

Bó bun (rice noodles vegetable broth and vietnamese *crudités*)

Roasted and deep fried cassava and portuguese braised vegetables

Bulgur, chickpeas, pumpkin and tamarind curry

DESSERTS:

Lemon sablé tatin, braised and caramelized apple, pistachio ice

Bannoffee crumble, cashew, coconut milk, banana and tonka beans ice-cream

Red velvet Coconut, cranberry, blueberry and raspberry gel, tea ice-cream

BRUNCH & BUFFETS



BRUNCH OITAVOS

Minimum 35 persons

SWEETS:

Vieinnoiseries: croissants, rasins and cream rolls, pain au chocolat, scones
Bread assortment, jams, butter V
Spliced fruits V
Crepes, waffles: Sugar and cinnamon/chocolate sauce/ lemon segments V
Pastry chef suggestion cake V
Banoffee tart V
Chocolate mousse V
Chestnut mont blanc V

SAVOURY:

Charcuterie: "Porco preto" paiola / "Pata Negra" palette /
feline salami / finocchiona salami / garlic *salsichão* / ham
Portuguese cheeses, Gouda, fresh cheeses V
Cocktail pork and turkey sausages
Smoked salmon PV

SALADS:

3 Chef's suggestion simple salads V
Tuna russian salad PV
Vegetable quiche V
Cold roasted beef
Seasonal grilled fish PV
Potato/ grilled vegetables V

SOUP: Seasonal vegetable soup

DRINKS:

White Wine Paço do Teixeira | Red Wine Quinta do Côtto | Espumante Vértice (sparkling wine) | Beer | Soda and Soft Drinks | Still Water | Sparkling Water |
Orange Juice | Coffee

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

BUFFETS

Minimum 35 persons

BUFFET 1

SALADS

Arugula, smoked salmon, bousin and walnuts V / GF
Green beans, sheredded codfish and tomato V / GF
Grilled zucchini, dry tomato and cottage cheese V / GF
Tofu, tomato, sweet peppers, olives and cucumber V / GF
Pork belly with fresh coriander, chicory and pickles GF
Beetroot and horse radish V / GF
Grated carrots, apple and curry mayonnaise V / GF
Shredded white cabbage, smoked turkey breast and gouda GF

SOUP

Fish and shellfish soup PV / GF

MAINS

Lamp chop, pumplin couscous, almond and piperade
Swordfish, tomato “xarém”, squid and fresh coriander PV / GF

DESSERTS

Fruit Salad
Banoffee tart
Coconut macaron, exotic crème
Fruit tart
Chocolate mousse
Traditional “leite creme” (crème brulée)

BUFFET 2

SALADS

“Greek” octopus salad PV / GF
Roasted sweet peppers, avocado and tomato V / GF
Quiche Lorraine
Bulgur and dried fruits V
Iceberg, Stilton and smoked salmon PV / GF
Filet beans, tomato and sweet peppers, tuna and egg PV / GF
Shrimp, spinach, soya sprouts and sesame vinaigrette PV / GF
Lettuce selection, smoked duck, “Ilha” cheese and croutons

SOUP

Roasted tomato and smoked aubergine V / GF

MAINS

Stuffed Chicken thighsm spinach ravioli
Ossobuco monkfish rice PV

DESSERTS

Fruit salad
Almond tart
Chocolate verrine, mango and black tea
Chesnut mont-blanc
Raspberry and pistachio *saint-honoré*
Chocolate and hazelnut praliné

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

BUFFET 3

SALADS

Quinoa, artichoke and goat cheese GF
Spinach and gorgonzola quiche V
Piquilos stuffed with crab and guacamole PV
Vegetable macedonia, yogurt, mint and endive V / GF
Portuguese sausages and “Nisa” cheese
Romain lettuce grilled chicken and parmesan GF
Celery remoulade V / GF
Codfish friture and tomato chutney PV

SOUP

Mushroom soup and sautéed asparagus V / GF

MAIN

Roasted veal sirloin, gnocchis gratin, mornay sauce and mushrooms
Codfish “à marinho”, casareccia pasta PV

DESSERTS

Fruit salad
Traditional rice pudding
Éclair earl- grey and lemon
Finger chocolate, passion-fruit
Rhubarb crumble
Dacquoise yuzu and cashew

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

WORKING LUNCH

SPRING AND SUMMER TIME (April to September)

Minimum 35 persons

OPTION A

SIMPLE SALADS

Tomato and onion V / GF

Arugula V / GF

Cucumber and taragon V / GF

SALADS

Bulgur, artichoke and goat cheese V / GF

Filet beans, tomato and sweet peppers, tuna and egg GF

Grated carrots, apple and curry mayonnaise V / GF

SOUP

Tomato and watermelon gazpacho V

MAINS

Roasted turkey breast, gnocchi and mushroom cassolete, mushrooms and the roasted *jus*

Pasta conchiglie, bisque and seafood PV

DESSERT

Fruit salad

Traditional rice pudding

Choux à la crème

Almond tart

*Adding an extra main course (fish, meat, pasta or vegetarian) has a cost

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

OPTION B

SIMPLE SALADS

Tomato and onion V / GF

Arugula V / GF

Cucumber and taragon V / GF

SALAD

Bulgur, artichoke and goat cheese V / GF

Filet beans, tomato and sweet peppers, tuna and egg V / GF

Grated carrots, apple and curry mayonnaise V / GF

SOUP

Roasted tomato and smoked aubergine V

MAINS

Layers of deep fried codfish, potatoes and onions PV

Chickpeas curry and vegetables V / GF

DESSERT

Fruit salad

Traditional rice pudding

Choux à la crème

Almond tart

*Adding an extra main course (fish, meat, pasta or vegetarian) has a cost

WORKING LUNCH

AUTUMN AND WINTER TIME (October to March)

Minimum 35 persons

OPTION A

SIMPLE SALADS

Celery remoulade V / GF

Mixed lettuces V / GF

Shredded red cabbage V / GF

SALADS

Vegetable macedonia, yogurt, mint and endive V / GF

Spinach and gorgonzola quiche V

Portuguese codfish with chickpeas PV

SOUP

Chestnut, fennel and mushrooms soup V

MAINS

Alentejo's Porc bites and clams

Ricotta and spinach ravioli, tomato beurre blanc V

DESSERTS

Fruit salad

Chocolate Mousse

Chestnut Mont-blanc

Éclair earl-grey and lemon

*Adding an extra main course (fish, meat, pasta or vegetarian) has a cost

V - Vegetarian GF - Gluten free PV - Pesco-vegetarian

OPTION B

SIMPLE SALADS

Celery remoulade V / GF

Mixed lettuces V / GF

Shredded red cabbage V / GF

SALADS

Vegetable macedonia, yogurt, mint and endive V / GF

Spinach and gorgonzola quiche V

Portuguese codfish with chickpeas PV

SOUP

Creme du Barry and smoked salmon PV

MAINS

Fish rice PV

Lentils green curry, cottage cheese and spinach V / GF

DESSERTS

Fruit salad

Chocolate Mousse

Chestnut Mont-blanc

Éclair earl-grey and lemon

*Adding an extra main course (fish, meat, pasta or vegetarian) has a cost

LIGHT LUNCH

Minimum 25 persons

TO START

Quiche goat cheese and dried tomatoes V

Small chicken pies

Deep-fried shrimp dumplings PV

Roasted vegetables sandwiches V

Roasted piglet sandwiches

Smoked salmon, cream cheese and chives sandwiches PV

SOUP

Seasonal vegetables soup V

MAIN(1)

Codfish shavings, sweet-corn bread and radish sprouts PV

or

Veal emincé, vegetables and mashed potatoes

DESSERTS

Chocolate verrine, mango and black tea

Fruit salad V / GF

BARBECUE (live cooking)

Minimum 50 persons

SALADS

Grilled vegetables and pesto V / GF

Tomato and mozzarella V / GF

Piedmontaise salad GF

Shredded white cabbage, ham and cheese

Roasted piglet from "Negrais" served cold and mayonnaise tartar GF

Tomato and basil quiche V

Prawns in Algarve's estupeta sauce PV / GF

Arugula, tomato, ham and parmesan GF

Roasted sweet peppers salad V / GF

SOUP

Gazpacho V

MAINS

Roasted "Guia's" cockrell GF

Pork belly with herbs

Picanha (rump cap) GF

Sardines (during it's fishing season) or horse mackerel or white scabbardfish PV / GF

Roasted vegetables (Portobello, corn and courgettes) V / GF

"Punched" potatoes and chips V / GF

Sauces: piripiri / barbecue V / GF

DESSERTS

Fruit salad V / GF

Vanilla profiteroles and chocolate sauce

Cheese cake

Mango crème, darjeeling tea gelatine

Pistachio mille feuille, berries

Coconut macarons, exotic crème

Traditional "leite creme" (crème brûlée)

Note: subject to weather conditions.



DRINKS SUPPLEMENT

SOMMELIER'S SUGGESTION

Paço do Teixeiraó
Vinha do Dote
Still Water
Sparkling Water
Orange Juice
Coffee

Each extra ½ hour

NATURAL

Soda and Soft Drinks
Still Water
Sparkling Water
Orange Juice
Coffee

Included in all supplements
Each extra ½ hour

CLASSIC

White Wine Paço do Teixeiraó
White Wine Joya
Red Wine Quinta das Amoras
Red Wine Quinta do Côtto
Red Wine Joya
Beer
Soda and Soft Drinks
Still Water
Sparkling Water
Orange Juice
Coffee

Select 1 White Win and 1 Red Wine
Each extra ½ hour

THE OITAVOS

Espumante Vértice (Sparkling Wine)
White Wine Paço do Teixeiraó
Quinta Vallado Rosé
White Wine Santos Lima
Red Wine Vinha do Dote
Red Wine Vinha Paz
Red Wine Vallado
Beer
Soda and Soft Drinks
Still Water
Sparkling Water
Orange Juice
Coffee

Select 1 White Win and 1 Red Wine
Each extra ½ hour

THE OITAVOS PREMIUM

Espumante Vértice (Sparkling Wine)
White Wine Teixeiraó Grande Escolha
White Wine Soalheiro Alvarinho
White Wine Santos Lima Chardonay
Red Wine Vallado
Red Wine Quinta do Côtto Grande Escolha 12SC
Red Wine Casa Zagalos
Red Wine Quinta dos Roques
Beer
Soda and Soft Drinks
Still Water
Sparkling Water
Orange Juice
Coffee

Select 1 White Win and 1 Red Wine
Each extra ½ hour

NOTE: Service time: 2 hours



PIC NIC BOXES

CLASSIC

- 1 Piece of fruit
- 1 "Pastel de nata" portuguese egg custard tart
- 1 Baguette, cheese and ham
- 1 Juice (250 ml)
- 1 Water (330 ml)
- 1 Energy bar

SUPERIOR

- 1 Piece of fruit
- 1 Baguette, pata negra ham and "Serpa" cheese
- 1 Potato chips
- 1 Carrot cake
- 1 Water (330 ml)
- 1 Juice (250 ml)
- 1 Energy bar

PREMIUM

- 1 Piece of fruit
- 1 Baguette Oitavos Dune (lettuce, tomato, chicken, bacon, ham, egg, cheese and mayonnaise)
- 1 Potato chips
- 1 Tuna salad
- 1 Green tea and raspberries cake
- 1 Water (330 ml)
- 1 Juice (250 ml)
- 1 Liquid yogurt
- 1 Energy bar

WINE TASTING EXPERIENCE

CLASSIC

White wine:
Teixeiró (Douro)

Red wine:
Quinta do Côtto (Douro)

Port wine:
Offley Tawny

Still water

PREMIUM

Sparkling wine:
Vértice (Douro)

White wine:
Soalheiro Allo (Minho)
Paço Teixeira (Minho)

Red wine:
Quinta do Côtto (Douro)
Vinha Paz (Dão)

Port wine:
Offley Tawny

Still water



WINE PAIRING EXPERIENCE

CLASSIC

White wine:
Teixeiró (Douro)

Red wine:
Quinta do Côtto (Douro)

Port wine:
Offley Tawny

Still water

PREMIUM

Sparkling wine:
Vértice (Douro)

White wine:
Soalheiro Allo (Minho)
Paço Teixeiró (Minho)

Red wine:
Quinta do Côtto (Douro)
Vinha Paz (Dão)

Port wine:
Offley Tawny

Still water

Each wine is paired with a different selection of finger food, prepared by the Chef for the occasion.



CHEF'S TABLE EXPERIENCE

On the Chef's Table, our guests will meet Chef Cyril Deviliers and share with him an inspiring and relaxed menu, suggested by the Chef himself, prepared on the day, according to the guests preferences and expectations using only fresh and seasonal ingredients.

Between the several starters do nibble and a main course tailored to each party, the menu is complemented by one or two desserts created for that special moment.

A complete meal in which even the wines are chosen by the Chef in order to guarantee an unparalleled gastronomical experience.

Minimum 2 people - Maximum 6 people

Menu

Starters, Main Course and Dessert – Chef's suggestion

Wines

Paired by the Chef for the menu – up to one bottle per person

Wine included



JAPANESE BAR EXPERIENCE

The Japanese Bar, is located on the Ipsylon Bar, with room for 10 people.

With a live sushiman preparing every item in front of the guest, this unexpected bar with roots in traditional Japanese sushi bars becomes a unique experience perfect for incentives and team building.

A gastronomic surprise that adds even more value to the already brilliant and diverse Ipsylon cuisine.



THE OITAVOS AREAS

LES HERBES

SOUTH DECK

ATLÂNTICO POOL BAR DECK

FOYER 1, 2 & 3

VERBASCO

THE FORTE

IPSYLON

CHEF'S TABLE



LES HERBES

Les Herbes is a vast and flexible area that contains an open terrace with an Aromatic Herbs Garden. It is located on -1 floor of the Hotel with an area of 677m² / 8295,95 Sq. Ft and room for 600 people.



SOUTH DECK

Located on the lobby floor of the hotel, with an area of 411m² / 4422,36 Sq Ft and room for 350 people, it is the perfect spot for open air cocktails and receptions.

The South Deck has a unique view of the Atlantic Ocean and The Oitavos Dunes Golf course.



ATLÂNTICO POOL BAR DECK

With amazing views of the Atlantic Ocean and The Oitavos Dunes Golf course, our Atlântico Pool Bar Deck is the perfect place for open air cocktails, receptions, coffee breaks and banquets. It is located on the -1 floor of the Hotel, with an area of 709m² / 7515,40 Sq Ft and room for 800 people.



FOYER 1,2 & 3

Our foyers are open areas, two with natural light. They can be used for coffee breaks, as reception areas, check-ins or meeting rooms' support areas.

They are located on the lobby floor of the hotel, on the Conference Center, with room for 450 people.



VERBASCO

Verbasco Restaurant boasts a unique setting surrounded by umbrella pine trees and scenic views of the Atlantic Ocean.

It is located on The Oitavos Dunes Golf course, 300m away from The Oitavos Hotel and can accommodate various types of events with room for up to 190 people.



THE FORTE

The Forte is the best well kept secret from The Oitavos Hotel. With a 180° view over the Ocean and Sintra's mountain range, this exclusive spot is perfect for lunches, private events, cocktails or small meetings.

Located on the middle of The Oitavos Dunes Golf course, next to the 11th hole Tee, with room for private parties and cocktails up to 30 people, meals and meetings for up to 16 people.



IPSYLON

Ipsylon is an informal area with an elegant and cosmopolitan environment, perfect for mingling and socializing with a variety of leisure and dining options available all day long.

Located on the lobby floor of the Hotel, Ipsylon can accommodate up to 140 people.



CHEF'S TABLE

The Chef's Table is inside Chef Cyril Deviliers' kitchen.

Perfect for private dinners, a unique experience next to where all the action happens, where dinner is served by the Chef himself.

Located on Ipsylon, on the lobby floor of the Hotel with room for 6 people.

GENERAL GUIDELINES

GUARANTEED NUMBER OF PEOPLE

The final number of guests guaranteed must be received up to 15 days before the event begins and that shall be the number of people used for billing. If the number is higher, the Hotel will bill accordingly. The hotel reserves the right to change the meeting room(s) in case the guaranteed number of people is inferior or higher than forecasted.

DECORATION

Our Sales and Marketing department will be glad to help you choose floral arrangements for the events. Prices upon request

AUDIO-VISUAL EQUIPMENT

The supply of audio-visual equipment can be arranged by the Hotel. All specifications as well as equipment needed should be demanded in advance. The hotel will not be held responsible for the quality of technical assistance regarding any Audio Visuals sourced via an external supplier.

FOOD AND BEVERAGES

It is forbidden to bring any type of food or beverages to the hotel without the General Manager's prior approval.

In case guests decide to bring their own beverages, the hotel will charge a corkage fee – price on request.

In extreme situations, the supply of raw materials to the Portuguese market can be conditioned. In these cases, the hotel guarantees the replacement of the raw materials previously chosen by the customer for others of equal or superior quality.

SIGNPOSTING

Every signposting shall be confined to the rented areas by the guest, not being authorized any common areas for the effect unless stated otherwise by the Management. The Hotel has the right to remove any Sign that by its size, aspect or location it not adequate to the area where it is placed.

USING RESERVED AREAS

The Hotel does not allow for anything to be fixated on floors, pavements, walls, ceilings, pillars or equipment.

Any cost from damage repair on the facilities are the guests responsibility and the Hotel is authorized to charge accordingly.

NON SMOKING AREAS

It is forbidden to smoke inside the Hotel and Conference Center, except in the designated areas.

SECURITY

The presence of private security guards before, during or after any event must be approved by the hotel.

PUBLICITY AND THE OITAVOS IMAGE, BRAND AND LOGO

Any advertisement of events happening inside the Hotel, as well as the usage of our logo must be approved beforehand by the Administration.

PARKING

We have underground parking for up to 180 vehicles (prices and availability on request).

ORDERS AND PARCELS

The Hotel can receive, on the groups' behalf, any materials sent to be used in an event. All deliveries must be identified accordingly with the event's name, organizer's contact and date of the event;

In case assistance is needed to move the material, the Hotel will charge per person used per hour.

We do not accept collect orders.

All items must be removed on the last day of the event.

MISPLACEMENT

The Hotel is not responsible for the misplacement of any goods left by the guests in our facilities, either before, during or after any event.

THANK YOU

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