



CATERING

Events Menu



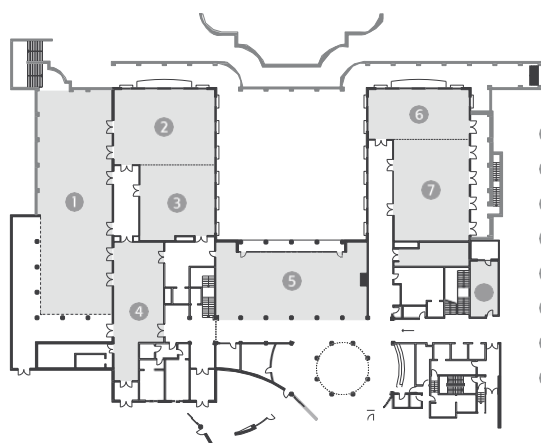
MARRIOTT RESORT
PRAIA D'EL REY



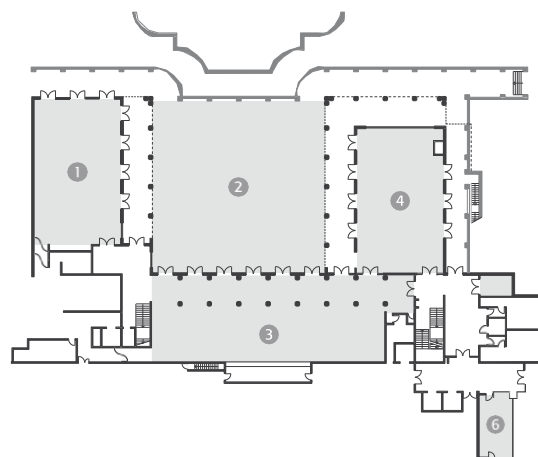
Events Rooms

The Marriott Praia D'El Rey offers the ideal space for holding any type of Event.

We have several rooms with different capacities that can be adjusted according to the program of your meeting or event.



- ① Covered Terrace
- ② Peniche Meeting Room
- ③ Sintra Meeting Room
- ④ Foyer
- ⑤ Contato Bar (Greatroom)
- ⑥ Berlengas Meeting Room
- ⑦ Óbidos Meeting Room
- ⑧ Falésia Meeting Room



- ① Restaurante Emprata
- ② Terraço ao ar livre
- ③ Restaurante Tempera
- ④ Oceano Bar
- ⑤ Lagoa Meeting Room

Salas	M2	altura	Buffet	Set Menu	Cocktail	Teatro	Escola	Cabaret	Ushape
Ballroom 1	289	3.6	200	200	250	250	120	120	60
Peniche	167	3.6	90	100	150	120	60	60	30
Sintra	122	3.6	60	60	60	80	40	50	30
Ballroom 2	275	3.6	150	180	250	250	110	120	60
Berlengas	111	3.6	50	60	80	60	40	35	30
Óbidos	164	3.6	80	100	100	120	60	60	30
Falésia	30	2.5	-	-	-	20	14	-	12
Lagoa	30	2.5	-	-	-	20	14	-	12
Terraço Coberto	400	3.5	250	250	250	250	120	120	60
Terraço Central	450	-	300	300	350	-	-	-	-



ADD-ONS

Amenities

Gums	2,00€
Salty Snacks	2,50€
Nuts	3.00€
Dried Fruit	3,00€
Cookies	2,50€

Individual Drinks

Still water 0.375L	2,00€
Sparkling water 0.25L	2,00€
Fruit Juices	3.00€



COFFEE BREAKS

Enjoy a coffee break at our hotel during your event.

Essential for a moment of relaxation and connection.



WELCOME COFFEE

American Coffee
Tea and Infusions selection
Milk
Still and Sparkling water
Orange Juice
Whole Fruit
Cookies

12,00€ PER PERSON

Service: 30 minutes | Minimum of 10 people

COFFEE BREAKS

COFFEE BREAK 1 – CHEF'S CHOICE

American Coffee, Tea & Infusions selection, Milk
Still & Sparkling water
Fruit nectars
Greek Yoghurt with granola Or Muesli with red fruits (Chef's choice)
Selection of Sandwiches (Chef's choice)
Pastry of the day
Fruit salad Or sliced fruit selection

14,50€ PER PERSON

COFFEE BREAK 2

Espresso
American Coffee, Tea & Infusions selection, Milk
Still & Sparkling water
Orange juice
Greek Yoghurt with granola, fruit and honey
Puff Croissants with ham and cheese
Brown bread sandwiches with brie
Vienniserie selection
Muffins
Home made cake
Sliced fruit selection

15,00€ PER PERSON

COFFEE BREAK 3

Espresso
American Coffee, Tea & Infusions selection, Milk
Still & Sparkling water
Orange juice
Mini ham and cheese sandwiches on white bread
Smoked turkey sandwich with arugula and pesto on brown bread
"Pateís de Nata" – Custard cream pastry
Chocolate Napolitanas
Palmier
Sliced fruit selection

16,00€ PER PERSON

COFFEE BREAK 4

Espresso
American Coffee, Tea & Infusions selection, Milk
Still & Sparkling water
Orange juice
Flavoured water with lemon, cucumber, ginger and mint
Iberian ham and brie cheese Sandwich
Roasted vegetables sandwich with pesto and dry tomato
Muffins, regional pastry and home made cake
Sliced fruit selection

17,00€ PER PERSON

Duration: 30 minutes | Minimum 10 people

COFFEE BREAKS

COFFEE BREAK 5

Espresso
American Coffee, Tea & Infusions selection, Milk
Still & Sparkling water
Fruit juices (3 varieties)
Beef croquette
Shrimp rissole
Codfish cake
Bread with chourizo
Regional pastry selection
Fruit salad

19,00€ PER PERSON

Duration: 30 minutes | Minimum 10 people

COFFEE BREAK 6

Espresso
Still & Sparkling water
Fruit Juices

White and Red wine from de Region
Cheese selection
Charcuterie and grilled chourizos selection
Bread, toasts and crackers
Grissinis
Nuts
Home made jams
Seasonal fruit selection

22,00€ PER PERSON

Duration: 45 minutes | Minimum 10 people

EXTRAS

To add to your coffee break

- Muffins
- “Pasteís de nata” – Custard cream
- Sliced home made cake
- Mini Macarrons
- Regional Pastry
- “Bola de berlim” - doughnut
- Waffles
- Mini Sandwiche selection, with ham and cheese
- Mini Sandwiche with roasted vegetables and pesto
- Mini sandwiche with tomato and cottage cheese
- Yoghurth with granola and honney
- Muesli with Red Fruits
- Nuts selection
- Mini Beef Croquettes
- Mini Shrimps Rissols
- Mini codfish cakes
- Mini bread with chourizo

3,00€ PER PERSON, PER EXTRA ITEM



COFFEE STATION

Fixed in your meeting room

Expresso

American Coffee, Tea & Infusions selection, Milk

Still & Sparkling water

Fruit juices

Mini sandwiches with ham and cheese

Croissants

Cookies

Nuts selection

Seasonal fruit selection

19,00 € PER PERSON – HALF DAY

26,00 € PER PERSON – FULL DAY



EXECUTIVE MENUS

TO LUNCH OR DINNER

EXECUTIVE MENUS

MENU 1

Hokkaido Pumpkin Cream Soup, 5 Spices and Goat Cheese Ravioli
Caramelized chicken supreme, corn textures and “madeira” wine jus
Chocolate, Banana and Caramel Mousse

39,50€ PER PERSON

MENU 2

Beef Carpaccio, Truffle Mayonnaise, Parmesan and arugula
Sea bream fillet, white beans cream and coriander emulsion
Apple Tatin pie and Vanilla Ice Cream

42,00 € PER PERSON

MENU 3

Vichyssoise, Shrimp Tartar, Regional Lemon and Chives
Beef, Potato Mille feuille and typical Portuguese steak sauce
Passion fruit, mango and coconut crème brûlée

46,00 € PER PERSON

MENU 4

Creamy Peas soup, Iberian Ham and Onion
Local pork loin, Celery Root, Green Asparagus and Port Wine sauce
Chocolate and sour cherry cake

46,00€ PER PERSON

MENU 5

Gazpacho with typical portuguese tomato, cured mackerel and basil
Half-cured Codfish Loin, Chickpea Puree, Bimis and Green Pepper Pill
Trio of Belgian Chocolate and Red Fruits

53,00€ PER PERSON

MENU 6

Portuguese style Codfish, Galician Olives, Cornbread and Tomato
Our version of fresh fish stew
Apple, Vanilla and Cinnamon

60,00 € PER PERSON

ADD A SECOND MAIN COURSE TO YOUR MENU FOR 18.50€ PER PERSON



GALA MENUS

Make your company dinner even more special with the Gala Menus that our Chef carefully prepared with the freshest products from the West Region

GALA MENUS

MENU 1

Starter

Tuna Tataki, Green Apple, Celery Root and Cucumber Textures

AND

Creamy Wild Mushrooms Soup, Regional Cheese Ravioli,
Bacon and Nuts Crumble

Main Course

Roasted Octopus, Purple Sweet Potato Pulp, Almond Farofa and
Chimichurri

To clean the Palate: Pineapple and Mint Sorbet

Chicken from Angola with *Foie Gras*, Celery Root and Black Garlic jus

Dessert

Strawberries from the West, Artisanal Yogurt and Pistachio

85,00€ PER PERSON

MENU 2

Starter

Foie Gras Terrine, local Apple, Sour Cherry and Crispy Leaves

AND

Atlantic Coast Fish Soup and Grilled Seaweed

Main course

Sea Bass Fillet, Creamy Cauliflower, Fennel Emulsion and Bourbon Vanilla

To clean the Palate: Yuzu Sorbet

Beef Loin, Truffled Potato Mille Feuille and Perigord sauce

Dessert

Local Pear, White Chocolate, Thyme and DOC Brandy from Lourinhã

95,00€ PER PERSON



BUFFET

For Lunch or Dinner
For a minimum of 30 People

CHEF'S BUFFET

Starters

Charcuterie and cheese selection
Simple salads selection, sauces and cruditées
Selection of 6 starters
Finger food selection

Soup

Main courses

1 Fish Dish
1 Meat Dish
1 Vegetarian Dish

3 Siders

Selection of 6 Desserts
Sliced fruit selection

39,00€ PER PERSON (without drinks)

BUFFETS

ITALIAN BUFFET

Starters

Charcuterie and Cheese selection
Simple salads selection, sauces and cruditées
Selection of 6 Italian Starters

Soup

Tomato cream soup with basil and bread croutons
Or
Minestrone soup

Main Courses

Monkfish Saltimboca
Milaneza style pork loin
Gnocchi with 4 cheeses sauce and lemon

Siders

Roasted potatoes with rosemary
Rice with garlic
Vegetables caponata

Desserts

Sliced fruit selection and 6 Italian Desserts

45,00€ PER PERSON (without drinks)

52,00€ PER PERSON WITH PASTAS LIVE STATION (without drinks)

PORTUGUESE BUFFET

Starters

Charcuterie and Cheese selection
Simple salads selection, sauces and cruditées
Selection of 8 Portuguese Starters

Soup

Caldo Verde – Typical Portuguese cabbage soup

Main courses

Confit Codfish with corn bread and turnip greens
Fish and Seafood Stew
Sucking pig with peppers sauce
Portuguese Steak

Siders

Baked Potatoes
Oven baked Rice
Sautéed Vegetables

Desserts

Sliced fruit selection
Selection of Traditional Portuguese Desserts

48,00€ PER PERSON (Without drinks)

BUFFETS

BARBECUE BUFFET

Starters

Charcuterie and Cheese selection

Grilled sausages

Assorted savory pastries

Selection of 8 composed salads (Chef's selection)

Simple salad assortment / variety of dressings and condiments

Soup

Andalusian Gazpacho or Rustic Vegetable Soup

Main Courses from the Grill

Shrimp / Squid / Local Fish / Lamb Chops /

Pork Spareribs / Spring Chicken / Fresh Sausages / Beef Steak

Side Dishes

Bean Rice

Traditional Baked Potatoes

Grilled Vegetables

Desserts

Sliced Fruit and selection of 8 desserts (Chef's selection)

60,00€ PER PERSON (without drinks)

FISHERMAN'S BUFFET

Starters

Charcuterie and Cheese selection

Selection of savory snacks

Selection of simple salads / variety of dressings and condiments

Boiled Shrimp / Oysters / Razor Clams / Spider Crab and its filling

Marinated Mussels / Prawn from the coast with Sea Salt

Roe Salad / Octopus Salad

Squid Salad / Rustic Algarve Salad

Soup

Traditional local Fish Soup

Main Courses

Seafood and Fish Cataplana / Grilled Salt Cod with Olive Oil and Garlic

Grilled Squid / Grilled Coastal Fish with Herb Butter

Lagoon Cockles *Bulhão Pato* / Pickled Tuna Steak

Grilled Beef Steak

Side Dishes

Rice with coriander / Golden Potatoes / Steamed Vegetables

Desserts

Sliced Fruit and selection of 8 desserts (Chef's selection)

90,00€ PER PERSON (without drinks)

MENUS

BUFFETS TEMÁTICOS

LIGHT STANDING BUFFET

Salads and Starters

Mixed lettuce with caramelized walnuts

Asparagus, smoked salmon, and citrus vinaigrette

Romaine lettuce, Caesar dressing, crispy bacon, and parmesan

Caprese salad with regional tomatoes and fresh cheese

Sandwiches

Rustic Baguette with Roasted Vegetables and Sundried Tomato Pesto

Roast Beef Sandwich with Roasted Garlic Mayonnaise and Arugula

Smoked Salmon, Wasabi Mayonnaise, and Seeded Bread

Grilled Chicken Breast Sandwich with Bacon and Lemon Mayonnaise

Black Iberian Pork Neck Sandwich with Mustard Sauce, Pickles, and Red Onion

Soup

Creamy Garden Vegetable Soup

Desserts

Fruit Salad

Chocolate and Caramel Tartlets / Pistachio Financier

Raspberry Profiteroles / Bourbon Vanilla Panna Cotta

38,00€ PER PERSON (without drinks)



CANAPÉS

Smoked Salmon Blini with Mafra Lemon
Octopus Skewer with Smoked Paprika
Ratatouille Tartlet with Black Olives and Oregano
Cured Tuna Loin, Cucumber, and Mustard Caviar
Casca de Carvalho Melon Skewer with Iberian Ham Flakes and Cardamom
Codfish Vol-au-vent with Olive Flakes and Red Wine Vinegar
Mini Cornet of Beef Tartare with Truffle Mayonnaise
Game Meat Escabeche with Toasted Almonds
Goat Cheese Tartlet with Rocha Pear from the West
Alheira Ball with Wholegrain Mustard
Portuguese Selection: Suckling Pig Rissol, Meat Croquette, and Codfish Cakes
Beetroot Hummus Tartlet with Toasted Sesame
Vegetable Spring Rolls with Sweet and Sour Sauce
Mini Caprese Skewer with Rocket Pesto
Regional Curd Cheese Vol-au-vent with Butternut Squash Caramel
Chicken Samosa with Curry Mayonnaise

Selection of 4 canapés – € 16,00 per person (4 pieces)

Selection of 6 canapés – € 20,00 por pessoa (6 pieces)

Selection of 8 canapés – € 25,00 por pessoa (8 pieces)

The Canapés Service lasts 30 minutes
For a minimum of 10 people



Drink Options

To accompany meals

OPTION 1

Sparkling and still mineral water
Soft drinks and fruit juices
Coffee and tea

9,00€ PER PERSON

OPTION 2

Sparkling and still mineral water
Soft drinks and fruit juices
Draft national beer
White and Red wine from Lisboa
Coffee and Tea

16,00€ PER PERSON

DRINK OPTIONS

OUR PREMIUM SELECTION

Sparkling and still mineral water
Soft drinks and fruit juices
National beer
Coffee and tea

White Wine Options:

LV Lobo Vasconcellos – (Arinto and Verdelho) Alentejo
Lagoalva Reserva – (Arinto and Chardonnay) Lisboa
Quinta de Chocalpa - (Arinto) Lisboa

Red Wine Options:

LV Lobo Vasconcellos – (Touriga Nacional, Syrah, Alicante Bouchet) Alentejo
Lagoalva Reserva – (Alfrocheiro, Touriga nacional, Syrah) Lisboa
Quinta de Chocalpa – (Touriga Nacional, Touriga Franca, Castelão) Lisboa

25,00€ PER PERSON

OUR SUPER PREMIUM SELECTION

Sparkling and still mineral water
Soft drinks and fruit juices
National beer
Coffee and tea

White Wine Options:

Crasto – (Viosinho, Rabigato, Gouveio) Douro
Ribeiro Santo- (Encruzado) Dão
Quinta da Sequeira Reserva – (Malvasia Fina, Rabigato, Gouveio) Douro

Red Wine Options:

Cedro do Noval- (Syrah, Tinto cão, Touriga Nacional, Touriga Franca) Douro
Quinta da Sequeira Reserva- (Touriga Nacional Blend) Douro
Manoella- (Touriga Nacional, Touriga Franca) Douro

32,50€ PER PERSON

THE BEST SELECTION FROM OUR SOMMELIER

Sparkling and still mineral water
Soft drinks and fruit juices
National beer
Coffee and tea

White Wine Options:

Quinta das Cerejeiras Grande Reserva- (Oaked Chardonnay, Arinto, Vital)
Doc Óbidos
Soalheiro Primeiras Vinhas – (Alvarinho – Vinhas Velhas) Vinhos Verdes
Quinta do Boiçã Grande Reserva- (Arinto – Vinhas Velhas) DOC Bucelas

Red Wine Options:

Quinta das Cerejeiras Grande Reserva- (Oaked Castelão Blend) DOC Óbidos
Pintas Character Vinhas Velhas – (Vinhas Velhas) Douro
Quinta do Boiçã Grande Reserva- (Touriga Nacional, Syrah) Lisboa

45,00€ PER PERSON

COCKTAIL SELECTION

Duration: 30 minutes | Minimum 10 people

COCKTAIL 1

Orange juice
Moscatel and Port Tonic
Vermouth Bianco and Rosso
Regional White and Red Wine
Still and Sparkling Water

16€ PER PERSON

COCKTAIL 2

Orange Juice
Moscatel and Port Twist
Vermouth Bianco and Rosso
Gin and Tonic
Sparkling Wine
Regional White and Red Wine
Still and Sparkling Water

20,00€ PER PERSON

COCKTAIL 3

Orange Juice
Moscatel and White Port
Vermouth Bianco and Rosso
Aperol Spritz
Gin and Tonic
Champagne / MOET Orange
Still and Sparkling Water

32€ PER PERSON



DRINK SELECTION

Open Bar Package for your Event

Prices per hour | minimum 30 people

OPÇÃO 1

Whisky (young), Vodka, Rum, Gin
Licor Beirão, Bailey's, National Beer
Amarguinha, Vermouth Bianco and Rosso, Brandy
Regional White and Red Wine
Soft Drinks and Mineral Water

PRICE PER PERSON

23,00€ (1 hour) | 33,00 € (2 hours) | 12€ per additional hour

OPÇÃO 2

Whisky, 7-year Añejo Rum, Vodka, Rum, Premium Gin
Licor Beirão, Bailey's, Tawny Port, National Beer
Amarguinha, Vermouth Bianco and Rosso, Brandy
Regional White and Red Wines
Soft Drinks and Mineral Water

PRICE PER PERSON

26,00€ (1 hour) | 40,00 € (2 hours) | 15€ per additional hour

OPÇÃO 3

Malt Whisky, 7-year Añejo Rum, Grey Goose Vodka, Bulldog Gin and Tanqueray Gin
Aged Brandy, National Beer, Licor Beirão, Bailey's
Amarguinha, Vermouths
Regional White and Red Wines
Soft Drinks and Mineral Water

PRICE PER PERSON

30,00€ (1 hour) | 45,00 € (2 hours) | 25€ per additional hour

REFRESHING COCKTAILS AD-ON

Caipirinha, Mojito and Margarithas

12,50€ PER PERSON, PER HOUR



LUNCH BOX

- 1 Sandwich
- 1 Salad (Chef's choice)
- 2 Mini Pastéis de Nata
- 1 Banana
- 1 Cereal Bar
- 1 Mineral Water
- 1 Fruit Nectar

18€ PER PERSON

OTHER SUGGESTIONS

You may also create an amenity, depending on the occasion and preference.