

# VICTORIA

GOLF RESORT & SPA

VILAMOURA · ALGARVE

BANQUETING KIT

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# COFFEE BREAKS



## WELCOME COFFEE BREAK

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices

€ 13,00

## MORNING COFFEE BREAK I

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Croissant with Flemish cheese and ham  
Berliners with Nuttela filling  
Mini Palmiers

€ 19,00

## MORNING COFFEE BREAK II

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Smoked turkey finger sandwich  
on whole grain bread  
Mini Portuguese custard tarts  
Oatmeal cookies

€ 19,00

## MORNING COFFEE BREAK III

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Rustic roll, cured ham, arugula and Philadelphia  
cheese  
Lemon muffins  
Orange cookies

€ 19,00

## AFTERNOON COFFEE BREAK I

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Tuna mayonnaise sandwiches on wheat bread  
"Pasteis de feijão" (typical Portuguese bean  
pastries)  
Mini Macarrons

€ 19,00

Minimum 20 people. Approximate service 30 minutes. Price per person. VAT included



## AFTERNOON COFFEE BREAK II

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Water bread with chorizo  
Chocolate muffins  
Diamond cookies

€ 19,00

## AFTERNOON COFFEE BREAK III

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Seasonal fresh fruit  
Mini club-sandwich  
Apple chausson  
Mini tartlet praliné

€ 19,00

## AL-GHARB COFFEE BREAK

Coffee and decaffeinated, milk, teas and infusions  
Still and Sparkling mineral water  
Apple and orange juices  
Melon and watermelon skewers  
Cured Serrano ham finger sandwich  
Mini sandwich of fresh cheese and pumpkin jam  
Carob cake  
Almond croissant  
Dom Rodrigo (traditional Algarve sweet)

€ 27,50

## HEALTHY COFFEE BREAK

Coffee and decaffeinated, almond milk, teas and infusions  
Still and Sparkling mineral water, antioxidant flavoured water  
Orange juice  
ABC Victoria juice: apple, beetroot and carrot  
Fresh fruit salad  
Smoked salmon bagel with fine herbs cream cheese  
Wrap with grilled vegetables and arugula  
Peanut butter cookies  
Chia pudding and wild berries  
Vegan and gluten free chocolate cake

€ 30,00

Minimum 20 people. Approximate service 30 minutes.  
Price per person. VAT included



## ADDITIONAL SUGGESTIONS

Churros and hot chocolate	€ 6,00
Cupcakes and cake pops	€ 6,00
Lemon meringue tartlets	€ 5,50
Chocolate croissants	€ 5,00
Apple and cinnamon puff	€ 5,00
Waffles and toppings station	€ 6,50
Assorted sandwiches	€ 6,50
Natural juice station in the moment	€ 8,50
Regional cheese board	€ 11,50
Cold cut selection	€ 11,50

Minimum 20 people. Approximate service 30 minutes.  
Price per person. VAT included



# BUFFETS VICTORIA



## LIGHT BUFFET

### SALADS

Mini Caesar salad with crispy chicken  
Colourful pasta salad, sun-dried  
tomatoes and olives  
Roasted cod and chickpea salad  
Tofu, sesame and rice salad  
Greek salad  
Tomato, beet, cucumber, carrot, peppers  
and colourful lettuce

### SAUCES AND CONDIMENTS

Honey and lemon vinaigrette, Thousand island  
sauce, Coriander vinaigrette, Potato chips

### FINGERS AND SANDWICHES

Smoked turkey finger, cream cheese  
and sun-dried tomatoes  
Cottage cheese sandwich and watercress tips  
Chicken wrap with pineapple, romaine lettuce  
and curry  
Finger sandwich with gouda cheese and ham  
Marinated anchovy toast

### DESSERTS

Portuguese custard tart  
Rice pudding  
Carob cake  
Mango mousse  
Fresh fruit cup

€ 35,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 guests.  
Approx. service 90 minutes. Price per person. VAT included.

## SNACK BUFFET I

### SALAD BAR

Assortment of colourful lettuces, tomatoes,  
beets, cucumbers, carrots, peppers

### SAUCES AND CONDIMENTS

Modena balsamic vinaigrette, Cocktail sauce,  
Citrus vinaigrette, Potato chips

### FINGERS AND SANDWICHES

Salami finger sandwich with Philadelphia cheese  
Smoked turkey and sun-dried tomatoes on bijou  
bread  
Fresh cheese and arugula on olive bread  
Mozzarella and basil focaccia  
Tuna paste finger with red onion  
Smoked salmon over pumpernickel and capers

### HOT BUFFET

Portuguese cod fritters with aioli sauce  
Mini chicken samosas with pineapple chutney  
Mini burger with crispy onion  
Vegetable spring roll with sweet chili sauce  
Quiche Lorraine

### DESSERTS

Lemon meringue pie  
Nutella pudding  
Chocolate and walnut brownie  
Vanilla panna cotta and apricot jam  
Seasonal fruit dices

€ 48,00

## SNACK BUFFET II

### SALAD BAR

Assortment of colourful lettuces, tomatoes, beets, cucumbers, carrots, peppers

### SAUCES AND CONDIMENTS

Tomato vinaigrette, Yogurt sauce, Herbs vinaigrette, Potato chips

### FINGERS AND SANDWICHES

Cured Serrano ham finger with arugula  
Roast beef sandwich with sweet mustard  
Brie cheese baguette with sun-dried tomatoes  
Grilled vegetables wrap with romaine lettuce and cocktail sauce  
Chicken and mayonnaise finger sandwich  
Mini bagel with smoked turkey and cucumber

### HOT BUFFET

Roasted chicken wings with BBQ sauce  
Mini skewers of veal and cherry tomatoes  
Shrimp tempura with sweet and sour pineapple sauce  
Cured ham croquettes with orange emulsion  
Tortilla with vegetables and Manchego cheese

### DESSERTS

Mini churros with strawberry sauce  
Chocolate mousse and hazelnut  
Doughnuts with caramel toffee  
Wild fruits panna cotta  
Fresh fruit skewers

€ 50,00

## EXECUTIVE BUFFET I



### STARTERS AND SALADS

Portuguese cod fritters with garlic mayonnaise  
Chickpea salad with roasted chorizo  
Mozzarella cheese, tomato and basil  
Red cabbage and apple salad  
Fusilli pasta salad with salami and sweet corn  
Black-eyed peas salad with tuna and quail egg  
Grilled vegetables salad with Feta cheese  
Simple salads of tomatoes, beets, cucumbers, carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Modena balsamic vinaigrette, Cocktail sauce, Coriander vinaigrette  
Marinated olives, Cornichons

### HOT BUFFET

Creamy pumpkin soup with toasted pine nuts  
John Dory fillets with peas and leek stew  
Pork tenderloin with roasted garlic sauce  
Fresh herbs rice  
Roasted new potatoes  
Selection of steamed vegetables  
Fusilli pasta with grilled vegetables  
and Neapolitan sauce

### DESSERTS

Classic tiramisu  
Meringue mandarin pie  
Coconut panna cotta  
Chocolate and cherry cake  
Raspberry and pistachio Opera  
Fresh laminated fruit

€ 56,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 people.  
Approx. service 90 minutes. Price per person. VAT included.

## EXECUTIVE BUFFET II

### STARTERS AND SALADS

Breaded chicken thighs  
Coleslaw salad with peanut butter  
Minced meat salad in coriander  
and garlic marinade  
Colourful pasta salad with mushrooms and ham  
Couscous and dry fruits salad  
Potato salad with bacon and pickles  
“Salada Montanheira” (typical Algarve salad)  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Cocktail sauce, Garlic mayonnaise,  
Thousand-Island sauce, Tartar sauce, Citrus  
vinaigrette, Balsamic vinaigrette, Marinated  
olives, Cornichons

### HOT BUFFET

Creamy green-pea soup and crispy bacon  
Grilled golden bream fillet with lime oil and  
capers  
Low temperature pork with rosemary sauce  
Mashed potato gratin  
Grilled vegetables  
Pilaf rice  
Aubergine and Feta cheese Moussaka

### DESSERTS

Rosemary cream milk  
Amandine tart  
Vanilla panna cotta  
Chocolate and strawberry Fudge  
Passion fruit pudding  
Fresh laminated fruit

€ 58,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 guests.  
Approx. service 90 minutes. Price per person. VAT included.

## EXECUTIVE BUFFET III



### STARTERS AND SALADS

Shot of cold apple soup scented with Calvados  
Assorted cold meats  
Broccoli, chickpea, mint salad  
Russian salad with mayonnaise and caviar  
Waldorf salad  
Roasted cod salad, new potatoes and peppers  
Pasta salad, smoked salmon and capers  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Cocktail sauce, Yogurt sauce, Balsamic  
vinaigrette, Pickles, Mustard sauce, Fried capers,  
Marinated asparagus, Walnuts, Potato chips

### HOT BUFFET

Tomato soup with breadcrumbs  
Sea bass fillet with pico de gallo  
Roasted turkey breast with caramelized  
onion sauce  
Potato gratin  
Sautéed seasonal vegetables  
Lemon rice  
Cottage cheese lasagne with spinach  
and mushrooms

### DESSERTS

Honey cake  
Carob brownie  
Apple pie  
Caramel cream  
Grandma's sweet  
Fresh laminated fruit

€ 60,00



# VICTORIA JOURNEYS BUFFET



## STARTERS AND SALADS

Spring vegetables roll with sweet chili sauce  
Tofu, sesame, rice salad  
Goi-Ga chicken salad and Chinese cabbage  
Yam nua yang veal salad  
Wakame seaweed salad, cucumber  
and rice vinegar  
Sweet and sour pepper salad  
Shitake mushroom salad with leek and sesame  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

## SAUCES AND CONDIMENTS

Soy sauce with lime and ginger, Teriyaki sauce,  
Wasabi mayonnaise  
Prawn crackers, sweet and sour sauce, chilli  
peppers, spicy almonds, cucumber relish

## HOT BUFFET

Tom Kha Gai soup with chicken and coconut milk  
Teriyaki salmon fillets with braised Bok-choi  
cabbages  
Meat satay with peanut sauce  
Green vegetables curry  
Thai fried rice  
Baked sweet potato with orange and star-anise  
Egg noodles with soy sauce, pumpkin and spinach

## DESSERTS

Coconut and mango sweet rice  
Blueberry cake  
Lychee mousse and green tea  
Pistachio pie  
Ginger and toffee cake  
Banana and dark chocolate millefeuille cake  
Exotic fruit salad

€ 66,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 guests.  
Approx. service 90 minutes. Price per person. VAT included.

## VICTORIA BUFFET



### STARTERS AND SALADS

Chicken briouate  
Zucchini salad with apricots and nuts  
Greek salad with Feta cheese, and watercress  
Lentil salad, smoked salmon and marinated lemon  
Fattoush salad  
Tabouleh salad  
Artichoke and mushroom salad  
Niçoise salad with tuna Ventresca  
Bulgur salad, goat cheese, peppers and cucumber  
Marinated anchovy fillets  
Potato and chorizo tortilla  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Toasted bread with butter, Cocktail sauce  
Anchovy sauce, Cornichons, Balsamic vinaigrette  
Honey and lemon vinaigrette, Marinated olives  
Port Wine sauce, Yogurt sauce

### HOT BUFFET

Creamy sweet corn soup and spices  
Roasted croaker over vegetables Caponata  
Shrimp "Açorda" (Portuguese Bread soup)  
Carrot and lemon rice  
Selection of sautéed vegetables  
with aromatic herbs  
Roasted lamb leg with rosemary  
Black pork cheeks stewed in Port Wine sauce  
Peas stew with mint and poached quail egg  
Sautéed potatoes

### DESSERTS

Walnuts tart au gratin  
Sachertorte  
Mini Paris-Brest with almond praline  
Fresh fruit pie  
Vanilla curd  
Apple crumble  
Laminated fruit

€ 75,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 guests.  
Approx. service 90 minutes. Price per person. VAT included.

## BARBECUE BUFFET



### STARTERS AND SALADS

Wrap with chicken and curry filling  
Shot of cucumber and yogurt  
Coleslaw salad with peanut butter  
Niçoise salad with smoked salmon  
Colourful pasta salad, mushrooms and ham  
Grilled vegetables salad with Feta cheese  
Couscous and dry fruits salad  
Potato salad with bacon and pickles  
"Salada Montanheira" (Typical Algarve salad)  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Cocktail sauce, Garlic mayonnaise,  
Thousand-Island sauce, Tartar sauce, Citrus  
vinaigrette, Balsamic vinaigrette, Marinated  
olives, Cornichons

### HOT BUFFET

Creamy leek soup and crispy bacon  
Grilled salmon tranche  
in lime and capers marinade  
Slow-roasted spareribs with barbecue sauce  
Baked jacket potatoes with sour cream and chives  
Duet of grilled vegetables and corn on the cob  
Vegetable's lasagne  
Fried rice with garlic

### OPEN FIRE

Squid and shrimp skewers  
Sardines on the grill (when in season)  
or assorted fish fillets  
Beef steaks with Chimichurri sauce,  
Fresh Sausages  
Grilled Halloumi cheese

### DESSERTS

Banoffee  
Pear pie and Pernod  
Carob brownie and salted peanut  
Orange and cinnamon brulée  
Lemon and chocolate doughnuts  
Red velvet cake with cream cheese and red  
berries  
Fruit skewers

€ 86,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 20 guests.  
Approx. service 90 minutes. Price per person. VAT included.

## MEDITERRANEAN BUFFET



### SNACKS AND SALADS

Tuna pâté, sardine pâté and toasts  
Fresh goat cheese with honey and pine nuts  
Boiled shrimps with fleur de sel  
Canned sardines with spicy tomato sauce  
Selection of Portuguese cheeses  
Melon shot with cured Monchique ham  
Minced meat in coriander and  
garlic marinade  
Grilled cuttlefish salad with peppers  
"Salada Montanheira" (typical Algarve salad)  
Mushroom salad with roasted chorizo  
Mushrooms, pasta and sweet corn salad  
Black-eyed peas, tuna and red onion salad  
Simple salads of tomatoes, beets, cucumbers,  
carrots, peppers and colourful lettuces

### SAUCE AND CONDIMENTS

Port Wine vinaigrette, Marinated olives, Spiced  
anchovies, Tomato and oregano vinaigrette,  
Algarve carrots, Villain sauce

### HOT BUFFET

"Caldo verde (Portuguese green cabbage broth  
with chorizo oil)  
Slow roasted kid mutton Transmontana style  
Oven-baked rice with saffron  
Baked new potatoes "a Murro" (Portuguese style)  
Grilled salted cod "à Lagareiro" (Portuguese  
style) with corn bread and sautéed greens  
Pork tenderloin in chili dough  
Seafood bean stew  
Sautéed vegetables  
Vegetable quiche

### DESSERTS

Mini cream pie  
Rice pudding  
Coffee pudding  
"Queijadas" (cottage cheese and honey mini tart)  
Portuguese custard tart  
Orange pie with Moscatel reduction  
Laminated fruits

€ 95,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 40 people.  
Approx. service 90 minutes. Price per person. VAT included.

## AUTHENTIC ALGARVE BUFFET



### SHELLFISH FROM RIA FORMOSA

Fresh oysters and boiled shrimps with Olhão salt flower served with toasted bread

### SNACKS AND SALADS

Shrimp “rissóis”(Portuguese fried pastry with shrimp filling)

Portuguese cod fritters

Marinated mussels

Horse mackerel with olive oil

Sautéed and marinated squid

Marinated anchovies

Cod roe salad

Santa Luzia's octopus salad

“Estupeta” (typical Algarve dish), green beans, potatoes and peppers

“Salada Montanheira” (typical Algarve salad)”

Chickpea salad with roasted cod

“Arjamolho” (typical Algarve cold soup) shot

Simple salads of tomatoes, beets, cucumbers, carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Balsamic vinaigrette, Lemon vinaigrette, Cocktail sauce, Garlic mayonnaise, Tartar sauce,

Marinated olives, “Algarve carrots”, Pickles,

Chives, Lemon slices

### HOT BUFFET

Fish soup with pasta and coriander

Meagre fish with “Bulhão Pato” (style of

Portuguese clam dish) sauce

Confit octopus with sautéed greens

Beef steak Portuguese style

“Guia” (Algarve style) chicken piripiri

Potato wedges Baker's stile

Steamed market vegetables

Pine nuts and herbs rice

Sweet potato and mushrooms tortilla

### DESSERTS

Orange “leite creme”(Portuguese style of crème brûlée)

Cream tart with figs

“Bom Bocado” (custard pie)

“Picadinho de Abelha” (almond pie with honey mince)

“Doce fino” and “Dom Rodrigo (traditional Algarve sweets)

Fresh fruit salad

€ 105,00

Includes mineral water, soft drinks, juices, coffee or TWG tea selection. Minimum 40 people.  
Approx. service 90 minutes. Price per person. VAT included.

## VEGAN BUFFET



### COLD BUFFET

Shot of cold apple soup scented with Calvados  
Spring asian vegetables roll and Hoisin sauce  
Rice pasta salad with sun-dried tomatoes and olives  
Tofu, sesame and rice salad  
Potato salad, grilled vegetables and basil  
Red cabbage, quinoa and apple salad  
Coleslaw salad with peanut butter  
Couscous and dry fruits salad  
"Salada Montanheira" (typical Algarve salad)  
Broccoli, red beans and mint salad  
Simple salads of tomatoes, beets, cucumbers, carrots, peppers and colourful lettuces

### SAUCES AND CONDIMENTS

Balsamic vinaigrette, Lemon vinaigrette,  
Soy sauce, Marinated olives, "Algarve carrots",  
Pickles, Spring onions, Lemon slices, dry fruits

### HOT BUFFET

Creamy pumpkin soup with toasted pine nuts  
Spring vegetables crispy roll with sweet chili sauce  
Vegetables green curry  
Fresh herbs basmati rice  
Lentils stew with Garam Masala  
Roasted new potatoes with garlic and thyme  
Provençal (Portuguese style) vegetables stew  
Black beans, tofu and avocado enchiladas  
Eggplant Moussaka

### DESSERTS

Doughnuts with cinnamon  
Lemon and blueberry muffin  
Sweet potato pie  
Coconut rice pudding  
Chocolate and strawberry cake  
Sliced fresh fruits

€ 60,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 40 people.  
Approx. service 90 minutes. Price per person. VAT included.

## LIVE COOKING STATION

### ALGARVE SEA SPECIALTIES

Giant cataplana of fish and shellfish  
from Ria Formosa  
Traditional seafood rice  
Grilled sardines with fleur de sel  
Grilled tiger prawns with garlic butter  
Wild sea bass in salt and citrus crust

### SPECIALTIES OF ALGARVE COUNTRY SIDE

"Leitão" (suckling pig)  
Carving station: Roast beef, Lamb leg  
"Picanha" (rump steak)" or Turkey

### COLD SPECIALTIES

Al Sibesh, Ceviches from Algarve  
Fresh Oysters from Ria Formosa served with a  
selection of garnishes  
Sushi and Sashimi Station

### DESSERTS

Portuguese or international cheese station  
Ice-cream station & sorbets with toppings  
and garnishes  
Waffles and crêpes station  
Chocolate fountain with selection of fruits  
and marshmallows

Can only be added as add-ons to any selected  
Buffet. Please note that some items will only be  
available for outdoor events. Price upon request.



# LUNCHES | DINNERS



## MENU I

### COUVERT

Selection of bread and butter

### STARTER

Grilled goat cheese salad, Granny Smith apple, radish and its vinaigrette

### MAIN COURSE

Roasted chicken supreme, Tandoori sauce, sweet potatoes and grilled vegetables

### DESSERT

Pear, walnut and vanilla tart

€ 59,00

## MENU II

### COUVERT

Selection of bread and butter

### STARTER

"Caldo verde (Portuguese green cabbage broth with chorizo oil)

### MAIN COURSE

Roasted salmon fillet, spinach "esparregado", chickpea croquette with spices and lemon sauce

### DESSERT

Orange cream, meringue and lemongrass tea

€ 62,00

Includes mineral water, soft drinks, juices, coffee or TWG tea selection. Minimum 15 people. Price per person. VAT included.

## MENU III

### COUVERT

Selection of bread and butter

### STARTER

Roasted tomato soup, quail egg and virgin olive oil

### MAIN COURSE

Free range black pork confit, grilled vegetables, mashed potatoes with aromatic herbs and Red Wine sauce from Alentejo

### DESSERT

Lemon cheesecake with macerated strawberries

€ 66,00

## MENU IV

### COUVERT

Selection of bread and butter

### STARTER

Tomato pie, goat cottage cheese, basil and tender lettuce

### MAIN COURSE

Guinea fowl supreme stuffed with thyme, parsnip purée, stewed mushrooms and Madeira sauce

### DESSERT

Orange pie, citrus sorbet and almond crunch

€ 70,00



## MENU V

### COUVERT

Selection of bread and butter

### STARTER

Roasted pumpkin velouté, parsley emulsion  
and toasted seeds

### MAIN COURSE

Black pork tenderloin, potato gratin with  
Serra da Estrela cheese and grilled green asparagus

### DESSERT

Apple, vanilla and salted caramel crumble

€ 74,00

## MENU VI

### COUVERT

Selection of bread and butter

### STARTER

Cream of sweet peas, sour cream and mint

### MAIN COURSE

Duck leg confit, aromatic herbs rösti,  
vegetables ratatouille and shallot sauce

### DESSERTS

"Sericaia" (Alentejo regional sweet) with  
cinnamon ice cream and plum jam

€ 77,00

## MENU VII



### COUVERT

Selection of bread and butter

### STARTER

Marinated salmon with citrus, tapioca,  
cucumber and cider

### MAIN COURSE

Low temperature roasted beef medallion, creamy  
celery, seasonal vegetables and thyme sauce

### DESSERT

Chocolate brownie, caramel ice cream and berries

€ 82,00

## MENU VIII

### COUVERT

Selection of bread and butter

### STARTER

Coffee-cured duck carpaccio, pressed pear,  
brioche and watercress

### MAIN COURSE

Braised wild sea bass fillet, stewed onion with  
smoked pepper, textures of peas, tomato candy  
and Alvarinho sauce

### DESSERTS

Banana panna cotta, honey cake and passion fruit

€ 85,00

Includes mineral water, soft drinks, juices, coffee or TWG tea  
selection. Minimum 15 people. Price per person. VAT included.

## ADDITIONAL DISHES

### EXECUTIVE CHEF SELECTION

#### STARTERS

Green asparagus brulée, black pork "Cupita" (ham), fresh asparagus salad, balsamic vinaigrette and spices

Corn cream soup and spices with shrimp tempura  
Spinach and cottage cheese ravioli, Neapolitan sauce and Parmesan cheese shavings

€ 21,50 per dish

#### MAIN COURSES

Cod loin slowly cooked in virgin olive oil, sautéed turnip tops and chickpeas

Lamb tenderloin roasted in Algarve marinade, mashed potatoes, broad beans stew and smoked leek

Veal with pine nuts crust, carrot purée, mangetout peas and arbutus sauce

€ 35,00 per dish

#### DESSERTS

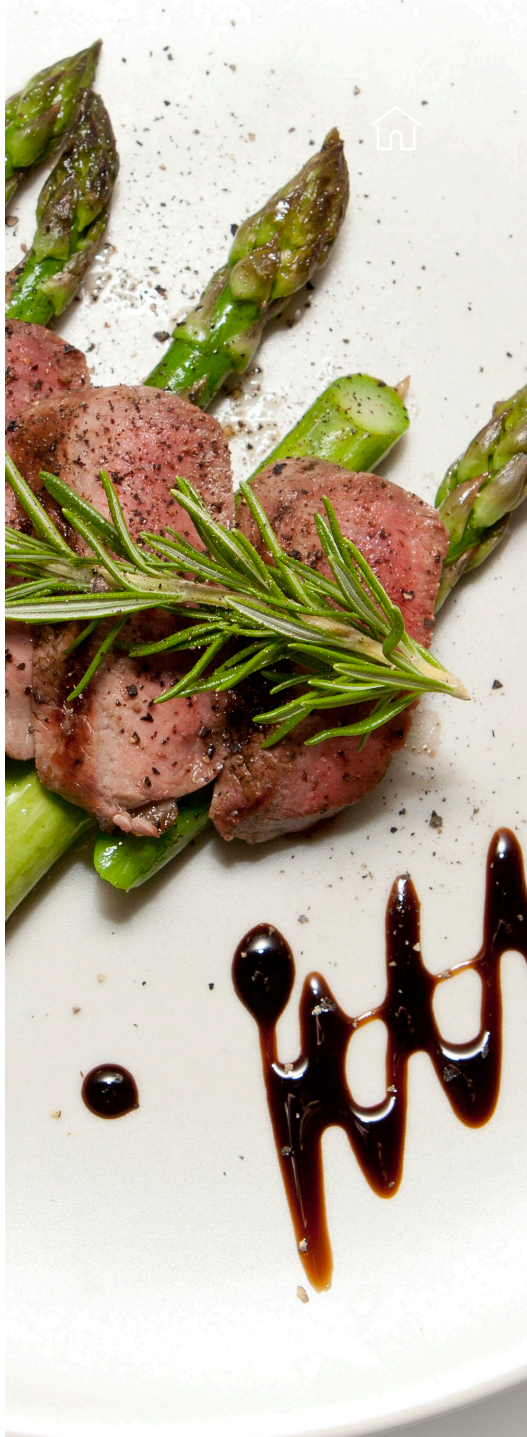
Raspberry mousse, lemon parfait, meringues and cocoa tuile

Dark chocolate cake, salted caramel and white chocolate

Orange curd with ginger, short bread cookie and verbena sorbet

€ 15,00 per dish

Includes mineral water, soft drinks, juices, coffee or TWG tea selection. Minimum 15 people. Price per person. VAT included.



# CANAPÉS



## COLD CANAPÉS

Homemade marinated salmon blini with caviar and wasabi mayonnaise  
Smoked mackerel with lime emulsion  
Pure ceviche of croaker and purple sweet potato  
Braised tuna over avocado cream  
Green asparagus brulée and smoked salmon  
Shrimp cocktail and tropical fruits  
Cuttlefish ink cracker and brown crab pâté  
Vanilla brioche with goose liver cream and citrus jam  
Classic roast beef, radish and tartar sauce  
Cured duck breast, dry fruits bread and pineapple chutney  
Grissini of cured black pork ham from Alentejo  
Manchego cheese skewers with cherry tomato confit  
Chèvre cheese bonbon, red fruits and pistachio  
Truffled celery mousse with orange jam  
Andalusian gazpacho with cucumber sticks

## HOT CANAPÉS

Rock shrimp tempura and sesame in sweet chili sauce  
Cockle "rissóis" (Portuguese fried pastry with cockle filling) from Ria Formosa  
Cod cake with lemon mayonnaise  
Potato foam with virgin olive oil and dehydrated chorizo  
"Empanadilha de leitão" (Portuguese pork pie)  
Solid "xerém" (Portuguese maize flour porridge) with roasted chorizo and Romesco sauce  
Tandoori chicken skewer with Massala sauce  
Cured Monchique ham croquette  
Lamb kofta with mint and Raz el Hanout  
Quiche Lorraine  
Chikpea cookies with spices and tomato chutney  
Iberian tortilla with Manchego cheese and dehydrated tomato  
Soy spring roll with sweet and sour sauce  
Shot of velouté mushrooms and truffle

€ 30,00 - 6 pieces

€ 39,00 - 8 pieces

€ 50,00 - 12 pieces

Minimum 20 people. Approximate service 30 minutes.  
Price per person. VAT included



# VICTORIA MENUS



## GALA MENU I

### COUVERT

Bread and butter assortment

### STARTER

Potato gnocchi, orange reduction, cured Iberian ham and sage sauce

### SOUP

Carrot cream soup, ginger and crème fraîche

### MAIN COURSE

Tranche of salted cod confit, potato mousseline, chives, carrot pickle, samphire and pil-pil sauce

### DESSERT

Strawberry soup, basil parfait and yogurt crispy

### MIGNARDISES

Orange jelly candy

"Rock" of chocolate milk and almond

€ 95,00

Includes mineral water, soft drinks, juices, coffee or TWG tea selection. Minimum 15 people.  
Price per person. VAT included.

## GALA MENU II

### COUVERT

Bread and butter assortment

### STARTER

Mushrooms velouté, pumpkin ravioli with  
with Azores cheese shavings

### FISH

Roasted meagre fillet, turnip and potato  
geometries in Portuguese fish stew sauce with  
mint from the river side

### MEAT

Stuffed Guinea fowl supreme, lentils stew, glazed  
vegetables, Sherry sauce and Foie gras

### DESSERT

Madagascar chocolate fudge, toffee, macerated  
pineapple, pineapple sorbet

### MIGNARDISES

Salted peanut Brittel  
Truffle of Brazil chocolate

€ 99,00

## GALA MENU III



### COUVERT

Bread and butter assortment

### STARTER

Coriander roots velouté with extra virgin olive oil

### FISH

Grouper Pavé, spatzle, seaweed and Kombu  
consommé

### SORBET

Lemon and "Amarguinha" (bitter almond liquor)

### MEAT

Slow roasted veal, potato gratin with truffle  
scent, asparagus and mushroom sauce

### DESSERT

Champagne Chiboust, caramalized strawberries,  
brownie ice cream and lime foam

### MIGNARDISES

Raspberry jelly candy  
Palette D'Or

€ 107,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 15 people.  
Price per person. VAT included.

## GALA MENU IV

### COUVERT

Bread and butter assortment

### STARTER

Tiger prawn, "pica-pau" (Portuguese meat dish),  
pea salad, lemon, olive oil pearls and "cupita"  
(ham)

### FISH

Grouper Pavé, spatzle, seaweed and Kombu  
consommé

### SORBET

Verbena

### MAIN COURSE

Lamb loin, smoked eggplant purée, roasted  
carrots and shallots with Madeira sauce

### DESSERT

Mango mousse, almond sablé, creamy Yuzu  
and meringue

### MIGNARDISES

Orange Madeleines  
Hazelnut Rocher

€ 118,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 15 people.  
Price per person. VAT included.

## GALA MENU V



### COUVERT

Bread and butter assortment

### AMUSE BOUCHE

### STARTER

Creamy seafood soup, red curry, shrimp ravioli  
and basil oil

### FISH

Braised fillet of turbot, sautéed chards,  
almond gnocchi, Red Wine sauce

### SORBET

Bergamot

### MEAT

Slow roasted beef tenderloin, sweet potato  
textures, crispy cured ham and "Portuguese  
style" sauce

### DESSERT

Millefeuille cake with 3 chocolates,  
wild fruits compote and crispy cassis

### MIGNARDISES

Port Wine truffle  
Apricot jelly candy

€ 149,00

## VEGGIE GALA MENU IV

### COUVERT

Bread assortment and olive oil

### STARTER

Creamy mushroom soup, roasted pumpkin and  
Azores cheese shavings

### MAIN COURSE

BIO green vegetable curry, coconut milk, basil  
and Basmati rice

### DESSERTS

Mango mousse, almond sablé, creamy Yuzu  
and meringue

### MIGNARDISES

Orange jelly candy  
Sésame tuile

€ 65,00

## VEGGIE GALA MENU IV



### COUVERT

Bread assortment and olive oil

### STARTER

Tomato pie, basil and tender lettuce

### SOUP

Coriander roots velouté with extra virgin olive oil

### MAIN

Quinoa cookies and Garam Masala,  
roasted eggplant purée and choucroute

### DESSERTS

Vanilla Crème brûlée with crumble and red fruits

### MIGNARDISES

Strawberry jelly candy  
Raspberry Financier

€ 72,00

Includes mineral water, soft drinks, juices, coffee  
or TWG tea selection. Minimum 15 people.  
Price per person. VAT included.



# SUPPERS



## LATE SNACK

### COLD

Selection of cold meats

Selection of Portuguese cheeses

Jams, crackers, breadsticks and a variety of bread

### WARM

Creamy vegetable soup

Mini beef burger

Potato chips

Pizzas by the slice

### SWEET

Fruit salad

Homemade sweets

€ 32,00

## SUPPER I

Creamy vegetable soup

Mini fillet steak sandwich

Potato chips

Fruit salad

€ 16,00

Includes mineral water, soft drinks, juices, coffee or TWG tea selection. Minimum 15 people.

Price per person. VAT included.



## SUPPER II

Creamy vegetable soup

Chorizo bread  
Mini beef burger  
Potato chips  
Portuguese custard tart  
Fruit salad

€ 20,00

## MIDNIGHT SUPPER

### COLD

Portuguese cod fritters  
Chicken and curry samosas  
Smoked salmon bagel, cream cheese and chives  
Chorizo bread  
Selection of cold meats  
Selection of Portuguese cheeses  
Jams, crackers, breadsticks and a variety  
of bread  
Dry fruits

### WARM

Vegetable cream  
Mini fillet steak sandwich  
Potato chips  
Pizzas by the slice

### SWEET

Sliced fresh fruits  
Portuguese custard tart  
Puff pastry apple pie  
Homemade sweets

€ 45,00

Minimum 15 people. Price per person. VAT included.





# WELCOME DRINKS E AFTER DINNERS

## NON ALCOHOLIC

Signature mocktails by our mixologist

Soft drinks

Fresh orange juice

Mineral water

Dry Snacks

1h € 18,00

2h € 29,00

Additional hour € 13,00

## CLASSIC BAR II

Victoria selection of Portuguese

White and Red Wine

National Beer

Whisky, Vodka, Gin e Rum

Soft drinks

Fresh orange juice

Mineral water

Dry snacks

1h € 35,00

2h € 55,00

Additional hour € 22,50

## CLASSIC BAR I

Victoria selection of Portuguese

White and Red Wine

National Beer

Soft drinks

Fresh orange juice

Mineral water

Dry snacks

1h € 27,50

2h € 44,00

Additional hour € 17,50

## PREMIUM BAR

Victoria premium selection of Portuguese White,

Rosé, Red and Sparkling Wine

National Beer

Port Wine

Premium selection of spirits:

Scotch and Irish Whiskies, Vodka, Gin and Rum

Soft drinks

Fresh orange juice

Mineral water

Dry snacks

1h € 45,00

2h € 75,00

Additional hour € 35,00

Minimum 40 people. Price per person. VAT included.

## VICTORIA BAR

Victoria selection of Portuguese Wines:

White, Rosé, Red and Sparkling Wines

Fortified Portuguese Wines:

Madeira, Port, Moscatel de Setúbal

National Beer

Perrier-Jouët Champagne bar

Scotch and Irish Whiskies, blended and malte

Vodka, Rum and Gin Premium

Soft drinks

Fresh orange juice

Mineral water

Dry snacks

1h	€ 77,00
2h	€ 125,00
Additional hour	€ 55,00

Minimum 40 people. Price per person. VAT included.



# ADDITIONAL BAR STATIONS



60 minutes service

## MIXOLOGY BAR

Selection of international cocktails  
€ 20,00

## PREMIUM GINS BAR

Premium selection of Gins served with botanicals  
tonic water  
€ 31,00

## SABRAGE

Sabrage ceremony with Champagne  
Perrier-Jouët (1 glass/person)  
€ 40,00  
Additional bottle  
€ 125,00

## BEST OF PORTUGAL

Victoria selection of Port, Madeira and Moscatel  
of Setúbal Wines  
€ 24,00

## OYSTER AND SPARKLING BAR

Portuguese Sparkling Wine paired with Ria  
Formosa oysters being opened in the moment  
by our chef  
€ 28,50

## CASH BAR

Direct payment by guests.  
Minimum consumption  
€ 500,00 / 30 min

## CHARGE BAR

Minimum consumption  
€ 500,00 / 30 min

# CONFERENCE SERVICES



## SOFT DRINKS

Orange juice	€ 5,00
Ice tea	€ 5,00
Coca-cola	€ 5,00
Sprite	€ 5,00
Tonic water	€ 5,00
Energy drink	€ 5,00

## WAITER / BARMAN

Price per day service hour (08.00 - 24.00)	€ 53,00
Price per night service hour (24.00 - 08.00)	€ 65,00

## WATER

Mineral water ¼	€ 4,00
Sparkling mineral water ¼	€ 4,00
Mineral water 1L	€ 7,00
Sparkling mineral water 1L	€ 7,00
Water dispenser unit	€ 30,00
Water dispenser bottle (18.5L)	€ 33,00

## BEER

With alcohol (bottle)	€ 6,00
Without alcohol (bottle)	€ 6,00

## WINE / CHAMPAGNE / SPARKLING WINE

Victoria selection of Wine	€ 28,50
Perrier-Jouët Champagne	€ 125,00
Victoria selection of Sparkling Wine	€ 33,00
Price per bottle (0.75cl)	

# VICTORIA WINE SELECTION

2 hours service



## CLASSIC

Victoria selection of Portuguese Wines:  
White and Red

€ 22,00

## HERITAGE

Chocapalha White (Lisboa)  
Caladessa Red (Alentejo)

€ 45,0

## PRESTIGE

Colinas Chardonnay (Bairrada)  
Dona Maria Red (Alentejo)

€ 50,00

## CHAMPAGNE

Perrier-Jouët (Éperney)  
Mumm Rosé Bruto (Reims)

€ 137,50

## PORTUGUESE FORTIFIED WINES

Victoria selection of Port and Moscatel Wine

€ 27,50

Victoria Golf Resort & Spa team is focused on delivering a memorable service to your event, tailoring each detail to your exact wishes and needs. Should you dream of something beyond the extensive selection presented, do not hesitate to share it with us so we can make it a reality. Should you have any dietary requirements, please be so kind to inform.



**VICTORIA GOLF RESORT & SPA**

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