

Taste

THE MEETING KITCHEN
CATERING - CULINARY EVENTS - FOOD CLUB

TO GET YOUR QUOTE PLEASE SUM UP THE VALUES OF ALL THE COMPONENTS OF YOUR CHOICE - SOME LOGISTIC PARTS ARE OBLIGATORY. (*)



YOUR INDIVIDUAL CATERING TEAM 2024

RURAL TOURISM & CORPORATE EVENT CANAPÉS - RECEPTIONS

WELCOME DRINK / COCKTAIL BAR / BUFFET

Valor mínimo 100,00 € Price per Person

ONLY NON-ALCOHOLIC DRINKS, SMOOTHIES	5,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	9,00
SANGRIA, SPARKLING WINES, WINES	10,00
COCKTAILS - 2 VARIETIES	8,00
COCKTAILS - 3 VARIETIES	10,00
COCKTAILS - 5 VARIETIES	15,00
CANAPÉ / FINGERFOOD - 3 VARIETIES	8,00
CANAPÉ / FINGERFOOD - 5 VARIETIES	12,00
CANAPÉ / FINGERFOOD - 8 VARIETIES	16,00
CANAPÉ / FINGERFOOD - 12 VARIETIES	25,00
CHEESE PLATTER & BREAD	5,00
MIXED PLATTER, CHEESE & BREAD	7,00
COLD MEAT PLATTER / GRAZE BOARD	7,00
VEGGIE PLATTER / GRAZE BOARD	4,00
SWEET CANAPÉ - 2 VARIETIES	4,00
SWEET CANAPÉ - 4 VARIETIES	7,50
DISHES - GLASSES, NAPKINS, CUTLERY *	1,50
EVERY SERVICE PERSONNEL 4h SERVICE*	70,00
EXTRA HOUR SERVICE / PERSONNEL	120,00

WEDDING CAKE	from 100,00 € /3kg
additional. kilo	35,00
BIRTHDAY CAKE	from 50,00 € /2,5kg
additional. kilo	22,00

all prices additional VAT 13% / 23 %

RURAL TOURISM & CORPORATE EVENT BUFFET CATERING

Minimum 15 people Price per Person
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 15 GUESTS *

BUFFET STANDARD INCLUDES FOLLOWING: from 35,00

- GREEN SALAD WITH HERBS + EXTRA SALAD (WALDORF, CAPRESE, GREEK, COLESLAW, RED ROOT CARPACCIO, CHICKPEA-TUNA OR ORANGE-FENNEL)	
- BREAD, BUTTER, OLIVES, POTATO CHIPS	
- FRUIT VARIETIES (SEASONAL)	
- COOKIES, SWEET PASTRY + 1 DESSERT	
- OPTION 1 : 2 MAIN COURSES FISH OR MEAT	35,00
- OPTION 2 : 3 MAIN COURSES FISH/MEAT/VEGGIE	39,00
- OPTION 3 : 3 MAIN COURSES FISH & MEAT	42,00
ONLY NON-ALCOHOLIC DRINKS	4,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	8,00
DISHES (OPTION 1 + 2): GLASSES, PLATES, CUTLERY, JARS *	2,50
DISHES (OPTION 3): GLASSES, PLATES, CUTLERY, JARS	4,00
TABLEWARE TOWELS (white, textile) *	1,50
TABLEWARE NAPKINS (white, textile)	1,00
TABLEWARE CANDLES / WINDLIGHTS (white)	1,50
CANAPÉ / FINGERFOOD 3 VARIETIES	7,00
CANAPÉ / FINGERFOOD 5 VARIETIES	9,50
CHEESE VARIETIES PLATTER	5,00
CHEESE & MEAT MIX PLATTER	7,00
SEAFOOD BUFFET SELECTION	14,50
EXTRA DESSERT 2 VARIETIES	5,00
EXTRA DESSERT 4 VARIETIES	7,50
CAFÉ E SERVIÇO	1,50
EVERY SERVICE PERSONNEL 4h SERVICE *	70,00
EVERY SERVICE PERSONNEL 8h SERVICE	120,00
EXTRA HOUR SERVICE / PERSONNEL	20,00
TRANSPORT / LOGISTIC (within 15km TVD) *	30,00
TRANSPORT / LOGISTIC (every additional km)	2,50
.TABLE 150x75 8 pers.	12,00
BENCH 150x25 4 pers.	6,00

RURAL TOURISM & CORPORATE EVENT FESTIVE CATERING

Minimum 15 people Price per Person
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS *

PLATED SERVICE - SEATED MEAL OR FAMILY STYLE

- LITTLE STARTERS: OLIVES, BREAD, BUTTER, PATÉ
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS

OPTION 1 : 1 MAIN COURSE- FISH/MEAT	29,00
OPTION 2 : 1 STARTER + 1 MAIN COURSE OR 1 MAIN COURSE + 1 DESSERT	42,00
OPTION 3 : 1 STARTER + 1 MAIN COURSE + 1 DESSERT	49,00
OPTION 4 : 1 STARTER + 1. MAIN COURSE + 2. MAIN COURSE + 1 DESSERT	55,00
OPTION 5 : WINE PAIRING/DEGUSTATION MENU 1 STARTER + 1. MAIN COURSE + 2. MAIN COURSE + 1 DESSERT WINES + PRESENTATION INCLUDED	79,00

ONLY NON-ALCOHOLIC DRINKS	6,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	9,00
DISHES (OPTION 1 + 2): GLASSES, PLATES, CUTLERY, JARS	2,50
DISHES (OPTION 3 - 5): GLASSES, PLATES, CUTLERY, JARS	5,00
TABLEWARE TOWELS (white, textile)	1,50
TABLEWARE NAPKINS (white, textile)	1,00
TABLEWARE SET / BASE (natural)	1,00
TABLEWARE CANDLES / WINDLIGHTS (white)	1,50
TABLEWARE FLOWERS / CENTERPIECE (seasonal)	5,00
CAFÉ E SERVIÇO	1,50
CANAPÉ / FINGERFOOD 3 VARIETIES	8,00
CANAPÉ / FINGERFOOD 5 VARIETIES	9,50
2 COCKTAILS (2 COCKTAILS PER PERSON)	9,00
3 COCKTAILS (2 COCKTAILS PER PERSON)	12,50
CAKE / DRINK CEREMONY - DISHES & GLASSES	2,50
ESPUMANTE / PERSON - CAKE CEREMONY	2,50

all prices additional VAT 13% / 23 %

RURAL TOURISM & CORPORATE EVENT BBQ ON LOCATION

Minimum 15 people Price per Person
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 15 GUESTS *

BBQ / grilled Meat : (choose 6 options) 39,00

ENTREMEADA / PORK-BELLY
FRESH & GERMAN SAUSAGE (BRATWURST)
LINGUIÇAS & CHOURIÇO (PORT. PEPPER/GARLIC SAUSAGE)
ESPETADA FRANGO TERIAKY / CHICKEN TERIAKY SPIT
COXINHAS DE FRANGO BQ / CHICKEN «DRUMSTICKS»
ESPETADA NOVILHO MADEIRENSE / VEAL SPIT À MADEIRA
ESPETADAS VEGETARIANAS (VEGGIE SKEW)
BIFANAS "GYROS" (PORK KEBAB GARLIC OREGANO)
ESCALOPES DE FRANGO TANDOORI / SCALLOPS CHICKEN TANDOORI
ESPETADA MELÃO-FETA / MELON-FETA SPITS
ESPETADAS LOMBINHO ALENTEJANO / PORT. PORK LOIN SPIT
CACHAÇO DE PORCO ROSMARINHO / PORK NECK ROSMARIN



ADDITIONAL OPTIONS:	
SECRETOS DE PORCO / TASTY BUTCHERS PIECE -PORK	2,00
ENTRECOSTO (SPARE-RIBS) SWEET CHILI	2,00
PICANHA DE NOVILHO / RUMPSTEAK CHOP	3,00
CORAÇÃO DE ALCATRA / ROASTBEEF - LOIN	3,00
BIFE DE VAZIA / VEAL RUMPSTEAK	3,00
COSTELETA DE NOVILHO / T BONE STEAK	3,00
FISH OPTIONS / OVEN - REGULAR JHAKE,	5,00
FISH OPTIONS / OVEN - PREMIUM (SALMON, COD P., ETC.	8,00
HOT SIDE DISHES (CHOICE OF 2):	
RAGOÛT OF POTATO, CARROT & CELDERY	1,50
OVEN POTATO (COUNTRY STYLE OR PORTUGUESE STYLE)	2,00
BASMATI RICE / CILANTRO RICE / COCOS RICE	2,00
GRILLED VEGGIES, MEDITERRANIAN	2,50
PURÉ / POTATO STAMP	2,00
COUSCOUS-VEGGIE RAGOÛT	3,00
SALADS	
2 SALADS	2,50
3 SALADS	3,50
DESSERTS	
FRUIT ASSORTIE, SEASONAL FRUIT	2,50
2 DESSERTS (REQUEST LIST FOR CHOICE)	3,00
3 DESSERTS (REQUEST LIST FOR CHOICE)	5,00

DRINKS	
ONLY NON-ALCOHOLIC DRINKS	5,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	7,00

included: Dishes, Wine Glasses, Service BBQ + Buffet



THE MEETING KITCHEN
EVENT CATERING - CULINARY EXPERIENCES - FOOD CLUB

TO GET YOUR QUOTE
PLEASE SUM UP THE
VALUES OF ALL THE
COMPONENTS OF
YOUR CHOICE - SOME
LOGISTIC PARTS ARE
OBLIGATORY. (*)

**YOUR INDIVIDUAL
CATERING TEAM**

**RURAL TOURISM &
CORPORATE EVENT
OUTDOOR PICNIC**

WELCOME DRINK / COCKTAIL BAR / BUFFET

Minimum quote 100,00 € Price per Person

ONLY NON-ALCOHOLIC DRINKS, SMOOTHIES **4,00**

WINES, SPARKLING WINE, BEER, SOFT DRINKS **7,00**



VEGGIE PLATTER / GRAZE BOARD	4,00
CANAPÉ / FINGERFOOD - 3 VARIETIES	8,00
CANAPÉ / FINGERFOOD - 5 VARIETIES	12,00
CANAPÉ / FINGERFOOD - 8 VARIETIES	16,00
CHEESE PLATTER & BREAD	5,00
MIXED PLATTER, CHEESE & BREAD	7,00
COLD MEAT PLATTER / GRAZE BOARD	7,00
2 SALADS (REQUEST LIST FOR CHOICE)	3,00
SWEET CANAPÉ - 2 VARIETIES	3,00
SWEET CANAPÉ - 4 VARIETIES	6,00
DISHES - GLASSES, NAPKINS, CUTLERY *	2,00
EVERY SERVICE PERSONNEL 2h SERVICE*	40,00
EXTRA HOUR SERVICE / PERSONNEL	20,00
TRANSPORT / LOGISTIC (within 15km TVD) *	20,00
TRANSPORT / LOGISTIC (every additional km)	2,50

**RURAL TOURISM &
CORPORATE EVENT
SMART CATERING**

**JUST DELIVERY
WITHOUT SERVICE**

Minimum 8 people	Price per Person
ADDING PACKAGE / DELIVERY CONTAINER COST *	1,00
- OPTION 1 : 1 MAIN COURSES FISH OR MEAT	15,00
- OPTION 2 : 2 MAIN COURSES FISH/MEAT/VEGGIE	20,00
- OPTION 3 : 3 MAIN COURSES FISH/MEAT/VEGGIE	29,00
CANAPÉ / FINGERFOOD - 3 VARIETIES	8,00
CANAPÉ / FINGERFOOD - 5 VARIETIES	12,00
CANAPÉ / FINGERFOOD - 8 VARIETIES	16,00
CANAPÉ / FINGERFOOD - 12 VARIETIES	25,00
SWEET CANAPÉ - 2 VARIETIES	4,00
SWEET CANAPÉ - 4 VARIETIES	7,00
CHEESE PLATTER & BREAD	4,00
MIXED PLATTER, CHEESE & BREAD	6,00
COLD MEAT PLATTER / GRAZE BOARD	7,00
VEGGIE PLATTER / GRAZE BOARD	5,00

SEA FOOD PLATTER	12,00
1 SALAD (REQUEST LIST FOR CHOICE)	2,00
2 SALADS (REQUEST LIST FOR CHOICE)	3,50
3 SALADS (REQUEST LIST FOR CHOICE)	4,50
SOUP (REQUEST LIST FOR CHOICE)	2,00
FRUIT ASSORTIE, SEASONAL FRUIT	2,50
! DESSERT (REQUEST LIST FOR CHOICE)	2,00
2 DESSERTS (REQUEST LIST FOR CHOICE)	3,00
3 DESSERTS (REQUEST LIST FOR CHOICE)	5,00
ONLY NON-ALCOHOLIC DRINKS	5,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	8,00
TRANSPORT / LOGISTIC (within 15km TVD) *	2,50
TRANSPORT / LOGISTIC (every additional km)	2,00

all prices additional VAT 13% / 23 %

**RURAL TOURISM &
CORPORATE EVENT
COOKING 101**

Minimum 12 people
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS *

COOKING STUDIO TRUE TASTE TORRES VEDRAS:	
OPTION 1 : 1 MAIN COURSE- FISH/MEAT * 2 SALADS	28,00
OPTION 2 : 1 STARTER + 1 MAIN COURS + 1 DESSERT	30,00
OPTION 3 : TAPAS VARIETY (6) + DESSERT	40,00
OUTDOOR COOKING ON LOCATION:	
OPTION 1 : 1 MAIN COURSE- FISH/MEAT+ 2 SALADS	35,00
OPTION 2 : 1 STARTER + 1 MAIN COURS + 1 DESSERT	45,00
OPTION 3 : TAPAS VARIETY (6) + DESSERT	50,00
ONLY NON-ALCOHOLIC DRINKS	6,00
WINES, SPARKLING WINE, BEER, SOFT DRINKS	9,00
DISHES , GLASSES, PLATES, CUTLERY, JARS (OUTDOOR)	2,00

**RURAL TOURISM &
CORPORATE EVENT
BREAKFAST / BRUNCH BUFFET**

MINIMUM 10 PEOPLE
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS *

BASIC BRUNCH BUFFET	39,00
4 HOT COMPONENTS, BREAD VARIETIES, CROISSANTS, PASTRIES, JAMS, CHEESE & MEAT PLATTER, SWEETS, FRUIT, YOGHURTS, CEREALS, FINGERFOOD. COFFES, TEAS, MILKS, JUICE AND WATERS	
DISHES , GLASSES, PLATES, CUTLERY, JARS	3,00

**RURAL TOURISM &
CORPORATE EVENT
CORPORATE RETREAT / FULL PENSION**

MINIMUM 10 PEOPLE
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS *

CONTINENTAL BREAKFAST BUFFET, COFFEES & DRINKS	15,00
COFFEE BREAK, PASTRIES, COOKIES, FRUITS, SWEETS, NA DRINKS	8,50
LUNCH BUFFET 1 MEAL, SALADS, BREAD & DESSERT+NA DRINKS	22,50
LUNCH BUFFET 2 MEAL, SALADS, BREAD & DESSERT+NA DRINKS	27,50
DINNER BUFFET 1 MEAL, SALADS, BREAD & DESSERT+NA DRINKS	25,00
DINNER BUFFET 2 MEAL, SALADS, BREAD & DESSERT+NA DRINKS	30,00
WINES (WHITE & RED), BEER - PER MEAL	5,00
DISHES , GLASSES, PLATES, CUTLERY, JARS	3,00

all prices additional VAT 13% / 23 %

**RURAL TOURISM &
CORPORATE EVENT
"PRIVATE CHEF"**

Minimum 6 people
ADDING 1 EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS *

PLATED SERVICE - SEATED MEAL OR FAMILY STYLE - LITTLE STARTERS: OLIVES, BREAD, BUTTER, PATÉ	
OPTION 2 : 1 STARTER + 1 MAIN COURSE OR 1 MAIN COURSE + 1 DESSERT	from 42,00
(REQUEST LIST FOR DETAILED CHOICE)	
OPTION 3 : 1 STARTER + 1 MAIN COURSE + 1 DESSERT	from 49,00
(REQUEST LIST FOR DETAILED CHOICE)	
OPTION 4 : 1 STARTER + 1. MAIN COURSE + 2. MAIN COURSE + 1 DESSERT	from 59,00
(REQUEST LIST FOR DETAILED CHOICE)	
OPTION 5 : WINE PAIRING/DEGUSTATION MENU 1 STARTER + 1. MAIN COURSE + 2. MAIN COURSE + 1 DESSERT WINES + PRESENTATION INCLUDED	from 79,00
(REQUEST LIST FOR DETAILED CHOICE)	
NON-ALCOHOLIC DRINKS, JUICE,, WATER INCLUDED	
WINES, SPARKLING WINE, BEER (DURING DINNER)	from 8,00

DISHES (OPTION 1 - 3): GLASSES, PLATES, CUTLERY, JARS	3,00
DISHES (OPTION 4+5): GLASSES, PLATES, CUTLERY, JARS	5,00
TABLEWARE TOWELS (white, textile)	1,50
TABLEWARE NAPKINS (white, textile)	1,00
TABLEWARE SET / BASE (natural)	1,00
TABLEWARE CANDLES /WINDLIGHTS (white)	1,50
TABLEWARE FLOWERS / CENTERPIECE (seasonal)	5,00
CAFÉ DISHES & SERVICE	2,00
2 COCKTAILS (2 COCKTAILS PER PERSON)	6,00
3 COCKTAILS (2 COCKTAILS PER PERSON)	9,00
TRANSPORT / LOGISTIK WITHIN 20 KM	10,00
TRANSPORT / LOGISTIK - ADDITIONAL KM	2,00
SERVICE TABLE / CLEANING > 10 GUESTS 3H EXTRA SERVICE PERSONNEL FOR EVERY 12 GUESTS / 3H *	75,00 75,00
PICK UP / COLLECTING DISHES, GLASES, ETC. DAY AFTER CLEANING DISHES, GLASSES, ETC. - DAY AFTER	20,00 30,00

PACKS & QUOTES



RURAL TOURISM & CORPORATE EVENT 95 € 1 - 20 GUESTS
SMALL WEDDING Pack - Suggestion 89 € 21 - 30 GUESTS
85 € 31 - 40 GUESTS
79 € 41 - 80 GUESTS
PRICE PER PERSON + 13% VAT

WELCOME DRINK
WINE ROSÉ / WHITE / RED / SPARKELING
JUICE / WATER

CANAPÉ / FINGERFOOD (5 VARIETIES)
PASTRIES
BRUSCHETTAS
MINI SKEWERS
MINI QUICHE
CRACKER PATÉ

MENU - 3 COURSE (REQUEST MENU OPTIONS)
- STARTER (PLATED)
- MAIN COURSE MEAT / FISH (PLATED)
- SOUP OR DESSERT (PLATED)

DESSERT-BUFFET / SWEETS (3 VARIETIES)
- CREAM / MOUSSE (REQUEST DESSERT OPTIONS)
- PASTRIES / CAKES (REQUEST DESSERT OPTIONS)
- COOKIES / FRUITS (REQUEST DESSERT OPTIONS)

CHEESE / COLD MEAT PLATTER & BREAD
SOFT CHEESE, BRIE, CURED LOCAL CHEESE
FRESH CHEESE, GOAT CHEESE, PATÉ, HAM,
CHOURIÇO, PAIO, ROAST, JAM & CHUTNEY

DRINKS DURING MENU
WINES, RED & WHITE (0,75l/p)
WATER, JUICE, COLA (unlimited)
BEER (BOTTLED - 0,5l/p)

CAKE CEREMONY
SPARKELING WINE, PLATES & GLASSES

SERVICE / LOGISTIC (5h)
EXTRA HOUR / SERVICE
INCLUDED: TABLEWARE, CLOTHES, NAPKINS
DISHES, GLASSES, CUTLERY & TRANSPORT MAX. 30km

RURAL TOURISM & CORPORATE EVENT 75 € 1 - 20 GUESTS
BBQ - BUFFET PARTY Pack - Suggestion 69 € 21 - 30 GUESTS
65 € 31 - 40 GUESTS
59 € 41 - 80 GUESTS
PRICE PER PERSON + 13% VAT

WELCOME DRINK
WINE ROSÉ / WHITE / RED / SPARKELING
JUICE / WATER

CANAPÉ / FINGERFOOD (5 VARIETIES)
- PASTRIES
- BRUSCHETTAS
- MINI SKEWERS
- MINI QUICHE
- CRACKER PATÉ

BBQ - MEAT SELECTION:
- SALSICHA FRESCA & LINGUIÇA
- CHICKEN BBQ DRUMSTICKS PIRI PIRI
- MARINATED PORK BELLY
- VEAL SKEWER MADEIRA
- PORC LOIN KEBAB GYROS
- VEGGIE SKEWER & HALLOUMI

SIDE DISHES:
- 2 SALADS & BREAD VARIETIES
- ROASTED OVEN POTATO
- GRILLED VEGGIES

DESSERT-BUFFET / SWEETS (2 VARIETIES)
- CREAM / MOUSSE (REQUEST DESSERT OPTIONS)
- PASTRIES / CAKES (REQUEST DESSERT OPTIONS)
- COOKIES / FRUITS (REQUEST DESSERT OPTIONS)

CHEESE / COLD MEAT PLATTER & BREAD
SOFT CHEESE, BRIE, CURED LOCAL CHEESE
FRESH CHEESE, GOAT CHEESE

DRINKS DURING BBQ
WINES, RED & WHITE (0,5l/p)
WATER, JUICE, COLA (unlimited)
BEER (BOTTLED - 0,5l/p)

SERVICE & LOGISTIC (5H)
INCLUDED:
TABLEWARE, CLOTHES, NAPKINS
DISHES, GLASSES, CUTLERY
CLEANING & TRANSPORT MAX. 20 KM

FOR ALL CATERING OPTIONS THE FINAL NUMBER OF GUESTS
COMMUNICATED AT LEAST 48H BEFORE THE EVENT-DATE
COUNT FOR BILLING - LATER CANCELLATION IS NOT REFUNDABLE
RESERVATION 30% - FULL PAYMENT REQUIRED BEFORE EVENT START

RURAL TOURISM & CORPORATE EVENT 30 € 1 - 20 GUESTS
FINGERFOOD / PICNIC Pack - Suggestion 27 € 21 - 30 GUESTS
25 € 31 - 99 GUESTS
PRICE PER PERSON + 13% VAT

DRINKS
WINE WHITE / RED / BEER / JUICE / WATER

CANAPÉ / FINGERFOOD (8 VARIETIES)
- PASTRIES, BRUSCHETTAS, MINI SKEWERS
- QUICHE, 2 SALADS, CHEESE PLATTER
- BREAD, OLIVES, GRAZE BOARDS
- FRUIT ASSORTIE
- SWEETS, CAFÉ

RURAL TOURISM & CORPORATE EVENT
EVENT - BUFFET Pack - Suggestion

WELCOME DRINK
WINE ROSÉ / WHITE / RED / SPARKELING
JUICE / WATER

CANAPÉ / FINGERFOOD (5 VARIETIES)
- PASTRIES (REQUEST CANAPÉ OPTIONS)
- BRUSCHETTAS (REQUEST CANAPÉ OPTIONS)
- MINI SKEWERS (REQUEST CANAPÉ OPTIONS)
- MINI QUICHES (REQUEST CANAPÉ OPTIONS)
- CRACKER, PATÉ

DESSERT-BUFFET / SWEETS (2 VARIETIES)
- CREAM / MOUSSE (REQUEST DESSERT OPTIONS)
- PASTRIES / CAKES (REQUEST DESSERT OPTIONS)
- COOKIES / FRUITS (REQUEST DESSERT OPTIONS)

DESSERT-BUFFET / SWEETS
- 2 VARIETIES (REQUEST DESSERT OPTIONS)

DRINKS DURING BUFFET
WINES, RED & WHITE (0,5l/p)
WATER, JUICE, COLA (unlimited)
BEER (BOTTLED - 0,5l/p)

SERVICE & LOGISTIC (5H)
INCLUDED:
TABLEWARE, CLOTHES, NAPKINS
DISHES, GLASSES, CUTLERY
CLEANING & TRANSPORT MAX. 20 KM



RURAL TOURISM & CORPORATE EVENT 69 € 1 - 10 GUESTS
"PRIVATE CHEF" Pack - Suggestion 65 € 11 - 15 GUESTS
59 € 16 - 20 GUESTS
55 € 20 - 30 GUESTS
PRICE PER PERSON + 13% VAT

WELCOME DRINK
WINE ROSÉ / WHITE / RED / SPARKELING
JUICE / WATER

CANAPÉ / FINGERFOOD (3 VARIETIES)
PASTRIES
BRUSCHETTAS
CRACKER PATÉ

MENU - 3 COURSE (REQUEST MENU OPTIONS)
- STARTER OR SOUP (PLATED OR FAMILY STYLE)
- MAIN COURSE MEAT / FISH (PLATED OR FAMILY STYLE)
- DESSERT (PLATED)

CAFÉ / DIGESTIVE (3 VARIETIES)
CAFÉ, WHISKY, BRANDY OR PORT-WINE

CHEESE PLATTER & BREAD
SOFT CHEESE, BRIE, CURED LOCAL CHEESE
FRESH CHEESE, GOAT CHEESE

DRINKS DURING MENU
WINES, RED & WHITE (0,75l/p)
WATER, JUICE, COLA (unlimited)
BEER (BOTTLED - 0,75l/p)

SERVICE / LOGISTIC (4h)

INCLUDED:
TABLEWARE, CLOTHES, NAPKINS
DISHES, GLASSES, CUTLERY
CLEANING & TRANSPORT MAX. 30km

RESERVATIONS
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