



CORPORATE CHRISTMAS PARTIES

Organise your Christmas dining with us

www.penina.pt

BUFFET 1

Price per person: €30€

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine, soft drinks, mineral water, orange juice

SELECTION OF STARTERS

Selection of organic salads and assorted dressings Grilled vegetables marinated with virgin olive oil Cold cuts from Monchique Salad of char-grilled marinated peppers Algarvian style baby potato salad Assortment of mezzes Codfish ceviche

SOUP

Green cabbage soup

HOT DISHES

Octopus salad

Algarvian style roast leg of lamb Grilled kebabs of black pork Chestnut roasted breast of turkey Stir fried codfish and eggs

Carrot rice

Baker's style potatoes Winter vegetables

DESSERTS

Dark chocolate & orange mousse Rice & lemon zest pudding Bolo Rei

Basket of fresh seasonal fruits

Assortment of Penina's petits fours & mignardises

Coffee or tea

BUFFET 2

Price per person: €34

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine, soft drinks, mineral water, orange juice

SELECTION OF STARTERS

Octopus salad, bell peppers and coriander Algarvian style crab claws Simple salads of organic vegetables Mirror of selected smoked fish Red shrimps from the coast Assortment of mezzes Seafood tabbouleh

SOUP

Seafood chowder

HOT DISHES

Roast duck with orange blossom sauce Ricotta tortellini drizzled with virgin olive oil Mixed fish and breaded shellfish Portuquese style beef

Sautéed potatoes flavoured with coriander Fresh vegetables Pilau rice

DESSERTS

Rice & lemon zest pudding
Dark chocolate cake
Sweet milk pudding
Algarvian tart
Basket of fresh seasonal fruits
Assortment of Penina's petits fours & mignardises

Coffee or tea

BUFFET 3

Price per person: €38

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine, soft drinks, mineral water, orange juice

SELECTION OF STARTERS

Zucchini salad scented with fresh herbs
Dry cured Monchique ham & cold cuts
Potato and anchovy salad
Curried chicken salad
Tomato & basil
Dressed edible crab
Grilled vegetables
Coleslaw salad

Homemade fish terrines, ballotines & smoked fish

FROM THE STOVE

Roasted suckling pig
Beef sirloin portuguese style
Roasted stone bass, lime and coconut milk emulsion
Algarvian style prime of bluefin tuna
Salmon escalopes

Chorizo & fresh coriander rice Autumn vegetables Chipped potatoes

DESSERTS

Pyramid of carved & sliced seasonal fruits
Black & white chocolate cake
Orange tartlets
Mango mousse
Citrus parfait
Tiramisù
Fresh fruit salad

Platter of ripe portuguese cheeses

Assortment of Penina's petits fours & mignardises

Coffee or tea

MENU 1

Price per person: €30

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine,

soft drinks, mineral water, orange juice

MENU

Penina style fish & shellfish soup

Dry-cured ham and cold cuts from Monchique with melon

Wild boar and mushroom casserole,

with winter vegetables

or

Algarvian style grilled bluefin tuna, with baby potatoes and fresh vegetables

Almond torte served with red berry coulis and ice cream

Coffee or tea

MENU 2

Price per person: €36

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine, soft drinks, mineral water, orange juice

MENU

Terrine of duck liver, served with a dry fruit chutney and toasted bread

or

Coconut chicken chowder

Roasted leg of lamb, chestnuts and mushrooms, served with rosti potatoes and thyme sauce

Seafood pilaw rice

Dark chocolate & fruit cake, served with white chocolate & ginger sauce

Coffee or tea

MENU 3

Price per person: €43

WELCOME COCKTAIL

Selection of white and red JJW wine, beer, sparkling wine, soft drinks, mineral water, orange juice

MENU

Marinated salmon carpaccio served with horseradish cream and caviar

or

Tiger prawn cocktail, scented with yuzu pearls

Roasted duck, scented with orange blossom and served with buttered chestnuts and winter vegetables

Roasted grouper and tiger prawn, served with coralline sauce and saffron sauce

Platter of ripe Portuguese cheese, fresh grapes & walnut bread

or

Roasted almond parfait served with strawberry sauce and vanilla ice cream

Coffee or tea

GENERAL CONDITIONS

PRICES & SUPPLEMENTS ARE OPTIONAL

Prices are per person and include VAT.

Buffet for a minimum of 40 people.

Optional supplement of beverages: €12, per person (includes, white and red wine selected by Penina Hotel, soft drinks and mineral water).

Optional premium supplement of beverages can be requested.

There are other options for Welcome Cocktails which can be adapted to your buffet and menu. Please ask for more information.

CHILDREN POLICY

Free for children up to 5 years old.

Children aged 6 to 12 years old will receive a 50% discount.

Children aged 13 years and upwards will be charged as an adult.

ENTERTAINMENT

Any kind of entertainment can be organised upon payment of a supplement.

DAMAGE & RESPONSIBILITIES

During the event, it is not permitted to bring in or take out food. Should you wish to, you must fill out a liability form. However, the Hotel will not accept any responsibility for the consumption of food outside its facilities.

The Hotel reserves the right to be compensated for any damages or losses caused by persons and acts that jeopardise its assets. The repair costs, replacement of goods resulting from damage or breakage, as well as their loss, will be charged to the customer even if the responsibility lies with outsourced services or guests of the client.

PAYMENT CONDITIONS

The payment plan should be completed, as follows:

- a) Upon reservation and setting the date: pre-payment of 25% of the total event cost. This amount will not be refundable in event of cancellation.
- b) Up to 7 days before the event: 65% of the total cost.
- c) 48 hours before the event: the remaining 10% of the total cost.
- d) Any additional costs will be paid at the end of the event.

CANCELLATION POLICY

Cancellations made between 30 and 15 days before the event will have a penalty of 50% of the total amount referred in points a) and b) of the Payment Conditions section.

Cancellations made one week (7 days) prior to the event, no refunds will be made.

