

Casa Rupi
*Exclusive use Weddings
and Events venue in the Algarve*
2023/2024

WEDDING AND EVENT MENUS

CATERING | 2023-24

Traditional Menus

Our 3 course a la carte menu

Couvert

Local breads, with balsamic & olive oil, fleur de sal

Supplement per person: (+3€ + IVA)

Starters

Home-made parfait with spiced cherry tomato chutney, red onion salad and toast

Pepper crusted rare roast beef with baby leaf salad, wholegrain mustard dressing ☒

Scottish smoked salmon with marinated king prawn, new potato salad with lemon dressing ☒

Mixed seafood cocktail with crab and saffron mayonnaise and pickled cucumber ☒

Watermelon with chilli roasted feta, sun dried tomato, fresh mint sprigs ✓☒

Wild mushroom frittata with truffle oil and artichoke heart salad ✓☒

Grilled goats cheese with honey served on a bed of spinach and raspberry vinaigrette ✓☒

Main courses

Rosemary roasted chicken breast with creamy butter mashed potatoes served with crisped bacon and mushroom sauce

Poached cod fillet, grilled asparagus, rosti potato and parsley sauce ☒

Iberian pork loin with port wine sauce, fondant potato and seasonal vegetables

Pan roasted fillet of Atlantic salmon, marinated chargrilled courgette, and salsa verde ☒

Fillet beef, Madeira wine jus, presunto wrapped green beans, fondant potato and seasonal vegetables (+4€)

Stuffed Red Pepper with aromatic rice and seasonal vegetables ✓☒

Desserts

Lime Posset, berry compote, shortbread biscuit and fresh strawberries ✓

'Eton mess' Vanilla mascarpone, meringues, fresh berries, raspberry sauce ✓☒

Trio of Chocolate – Milk chocolate brownie, dark chocolate truffle with hot amarula and white chocolate mousse ✓

Please select up to 2 starters, 2 main courses and a vegetarian option.

Guests will need to choose from your selections at least one month before the event.

Price per person: 70€ + IVA

Add or a Fish course for 12€ + IVA per person

Traditional Portuguese Menus

Our 3 course Portuguese menus

Couvert

Local breads, with tuna pate, olives, balsamic & olive oil, fleur de sal

Supplement per person: (+4€ + IVA)

Starters

Tabua mista, A slate of Portuguese cured hams and cheeses

Camarao a guilho, Prawns Sautéed in garlic, white wine and chili.

Ameijoas Portuguese, Clams cooked in garlic, white wine and coriander

Cogumelos salteados, Mushrooms sautéed with garlic and lemon

Pica Pao, Fillet pork sautéed with garlic, pickles, chilli and olive oil

Green melon and presunto ham with basil leaves and vinaigrette

Please select up to 2 starters, 2 main courses and a vegetarian option.

Guests will need to choose from your selections at least one month before the event.

Main courses

Frango no Churrasco – Grilled Chicken with or without Portuguese Piri Piri, Algarvian salad and sautéed potatoes

Risotto do Mar, Black Risotto with Shrimp and squid with flor de sal and fresh herbs

Bife a Portuguesa - Azores fillet beef, baked presunto ham, red wine and garlic sauce, sautéed potatoes and seasonal vegetables (+4€)

Confit black pork belly with honey, cinnamon and field herbs served with sautéed potatoes and vegetables

Bachalhau Gratinado, Fresh cod baked with white sauce, herbs and cheese. Served with potatoes and vegetables

Desserts

Arroz doce, A sweet rice pudding served cold with cinnamon and raisins

Traditional almond tarte

A traditional sweet board to include Dom Rodrigues, Pateis de Nata, and almond cookie

Price per person: 70€ + IVA

Optional Extras

TAPAS STYLE SHARING STARTERS

If you would prefer to have a tapas style sharing starter, placed on the table instead of the served starter, you can replace this for:

Local breads, with balsamic & warm olive oil, fleur de sal, a selection of local cured meats and cheeses and accompanied with mixed pickles, dips and marinated olives.

CATAPLANAS

Available as an option for the whole party. Main courses to include a selection of meats, fish and shell fish. (Price lower than full menu but determined by number of guests and ingredients)

Add flamed chorizo sausage to your couvert (Supplement per person: +2€ + IVA)

CHEESE PLATTERS

Available as an alternative or an addition to desserts.

Portuguese and International cheese selections, served with crackers, fresh fruit, nuts, apricots & traditional Portuguese “queijo de figo”

In addition to dessert 6.50€+IVA per person. As an alternative 1.50€ +IVA per person

PORT WINE

Porto Wine is available to purchase per bottle per table to accompany or follow desserts.

Ruby Reserva and Tawny Reserva are available at 20€ +IVA with glassware.

Barbeque Menus

All BBQ options include a Couvert of Local breads, balsamic vinegar, olive oil & fleur de sal

Please select from below, 3 Barbecued items, 4 salads or sides and 2 dips. Guests can choose directly from the Barbecue or platters served to tables. Salads, sides and dips can be served from a buffet table or placed on guest tables

From the Grill

Chicken Piri Piri – On the bone, breast only or on a skewer ☒

Butterflied lemon and herb chicken breasts ☒

Grilled chicken teriyaki ☒

Sizzling chorizo sausages ☒

Portuguese black pork marinated in black pepper, garlic and white wine ☒

Black peppercorn coated fillet of beef – Cooked whole (+6€) ☒

Grilled fish from the market (+4€) ☒

Medium sized prawns with chili, coriander and lime

Monkfish and chorizo skewers ☒

Salads and Sides

Rocket salad with pine nuts & parmesan ☒, Mixed green leaf ☒, Tomato, mozzarella & Basil ☒, Traditional Portuguese tomato salad ☒, Crunchy Coleslaw ☒, Couscous salad, Pasta salad, Potato salad ☒, Sautéed new potatoes with rosemary ☒



Dips and Sauces



Ketchup, Cocktail, Mustard, BBQ sauce, Sour crème & chives, Hot chilli and mango sauce

Desserts

Lime Posset, berry compote, shortbread biscuit and fresh strawberries ✓

Valores apresentados em Euros/All Prices quoted are in Euros
Livro Reclamações disponível / Complaints book available

Trio of Chocolate – Milk chocolate brownie, dark chocolate truffle with hot amarula and white chocolate mousse  

‘Eton mess’ Vanilla mascarpone, meringues, fresh berries, raspberry sauce  

*Price per person: 62€ + IVA
Add a starter for 8.50€ + IVA per person*

Buffet Menu

*All Buffet options include a Couvert of Local breads,
balsamic vinegar, olive oil & fleur de sal on each table*

From the Buffet Table

Honey Roasted Chicken ☒

Bacon and Onion Quiche ☒

Spanish Omelette

Platter of Prawns and smoked salmon ☒

Whole grain mustard coated fillet of beef – Cooked whole (+5€) ☒

Salads and Sides

Mixed green leaf ☒ , Tomato, mozzarella & Basil ☒ or Traditional Portuguese tomato salad ☒ ,
Crunchy Oriental Coleslaw ☒ , Baby roasted new potatoes with rosemary ☒ ,

Dips and Sauces

French Dressing, Herb Oil and Mayonnaise

Desserts

Mini Lemon Cheesecake cups

Or

Mini chocolate Cups

Or

Pastel De Nata

Price per person:

- | | |
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| a) Pool Parties and informal get togethers | 22€ + IVA |
| b) Weddings with formal place settings | 42€ + IVA |

Children's Menus

Children up to the age of 12 may choose from the children's menu. Alternatively they are charged 50% of the adult meal for a half size portion.

All main courses are served with a choice of French fries or Mashed potatoes and Seasonal vegetables or Salad.

Please choose two starters and two main courses from which your guests can choose:

Starters

Tomato soup and bread roll ✓

Tapas style charcuterie board and crudités ✕

Freshly cut green melon ✓✕

Main Course

Homemade beef burgers with or without bun ✕

English sausages

Pasta with fresh tomato sauce ✓

Homemade fish goujons

Homemade crispy chicken strips

Desserts

A choice of vanilla, chocolate or strawberry ice-creams ✕

Fresh fruit salad ✕

Chocolate brownie with vanilla ice cream and chocolate sauce

Price per person: 30€ + IVA

This menu includes soft drinks throughout the day and party

Canapés

Please choose a selection of 5 Canapés from our menus:

Meats

Portuguese meatball with cheese and spiced ketchup ☒

Sticky pork belly bites with sticky BBQ sauce ☒

Flambéed chorizo in sparkling white wine ☒

Honeydew melon ball with cured ham and balsamic glaze ☒

Fresh Thai duck springroll with soy sesame sauce ☒

Sesame grilled chicken with and satay sauce. ☒

Fish

Pasteis de bacalhau

Spiced crab arancini with saffron aioli

Thai style fish cake with sweet chilli jam

Lemon king prawn with lime mayonnaise

Smoked salmon bilini with dill

Vegetarian

Herb rolled Quails egg with parmesan crumb and roast garlic mayonnaise ✓

Red gazpacho shot with parmesan straw ✓

Roasted vegetable frittata with blue cheese dressing ✓

Baby Jacket potato with herb cream cheese and spring onion ✓

Mini goat's cheese and confit white onion tart ✓

Price per person: 8€ + IVA

Quinta Occasions Signature Canapés and live cooking stations

Minimum of 50 persons,

Hand Carved - Portuguese Pata Negra (Alentejo), served with breadsticks, homemade Portuguese breads & melon balls

Live Cooking Station – Asparagus and Pea Risotto with Parmesan

Lice Cooking Station – Spinach and Ricotta Raviolis

These are an excellent alternative to canapes and/or a starter.

All 3 available for €20 + IVA per person

Pata Negra available for €10 + IVA per person

SNACKS AND NIBBLES

A selection of snacks are also available in place of canapes:

Roasted Salted Nuts

Marinated Olives

Salted or Sweet Popcorn

Bread Sticks

Priced at €3 + IVA per person

EVENING FOOD

Please select your favourites from:

Honey and mustard glazed sausage sandwich

BLT in the Portuguese white roll – Pape Seco

€6.50 + IVA per person

Pulled pork tortilla wrap with fresh sweetcorn and lime salsa

Mini fish and chips with tartar sauce

Rare roast beef sandwich with horseradish and watercress

€8.50 + IVA per person

QUINTA OCCASIONS SIGNATURE CHEESE PLATTER

Portuguese and International cheese selections, served with crackers, fresh fruit, nuts, apricots & traditional Portuguese “queijo de figo”

€6.50 + IVA per person

We recommend that you consider the wedding cake as part of your evening snacks. Alternatively we would be pleased to quote for a wedding cake made of cheese.

PIZZAS

Margarita

Classic mozzarella and tomato based pizza

Diavola

Mozzarella, mushrooms, spicy Portuguese salami, red sauce

Hawaiian

Ham and pineapple

Vegetariana

Onions, Fresh Peppers, Mushrooms, Olives, Feta Cheese, Tomatoes & Parmesan Cheese

€6.50 + IVA per person

POOLSIDE PARTIES - BBQ

For post-wedding celebrations and catering, please select from below, 3 Barbecued items, 4 salads or sides and 2 dips

All BBQ options include a basket of Local breads and butter.

MEAT & POULTRY

Chicken Piri Piri

Sausages

Spare ribs with BBQ sauce

Homemade beef burgers

Fresh fish (Market Purchase)

SALADS AND SIDES

Rocket salad with pine nuts & parmesan ✓

Mixed green leaf ✓✕

Tomato, mozzarella & avocado ✓

Traditional Portuguese tomato salad ✓

Pasta salad ✓✕

Roasted new potatoes with rosemary ✓✕

Grilled vegetable kebabs ✓✕

DIPS & SAUCES

Ketchup, Cocktail, Mustard, BBQ sauce, Sour crème & chives, Hot chilli and mango

Available from €20 + IVA per person