



COMPORTA



BANQUET KIT 2025



COFFEE STATION

BEVERAGES

- Filter coffee
- Still and sparkling water
- Black, green, chamomile, and mint tea
- Fresh orange or apple juice
- Milk and oat milk (non-dairy option)

PRICE PER PERSON (HALF DAY) - €15

DURATION - 4H OF SERVIC

PRICE PER PERSON (FULL DAY) - €25

DURATION - 8H OF SERVICE

MINIMUM: 15 PEOPLE

MAXIMUM: 150 PEOPLE



COFFEE BREAK

SWEETS

- Homemade cookies
- Mini custard tart
- Yogurt with granola
- Chia and coconut pudding
- Chocolate croissant
- Sliced seasonal fruit
- Seasonal fruit skewers
- Chocolate salami (Vegan)
- Brownie (gluten and gluten-free options)
- Lemon poppy seed muffin (gluten-free)

SAVOURY

- Mini chicken pies
- Bread with chorizo
- Focaccia with or without cured ham
- Mini smoked salmon toasts
- Seeded bread with cheese or ham
- Plain and seeded croissants with turkey ham or cheese
- Tomato and mozzarella Sautéed mushrooms with thyme and garlic (Vegan)

PRICE PER PERSON (MORNING/AFTERNOON) - €25

DURATION – 30MIN OF SERVICE

PRICE PER PERSON (MORNING/AFTERNOON) - €35

DURATION – 30MIN OF SERVICE

PRICE PER PERSON PER EXTRA ITEM - €2.50 - TRAY-PASSED
SERVICE OR STATION

MINIMUM: 15 PEOPLE

MAXIMUM: 150 PEOPLE



BRUNCH

BEVERAGE STATION

- Organic filter coffee, cappuccino and tea selection
- Fresh juices: orange, apple and seasonal fruits
- Soft drinks (water, soda and flavoured waters)

HOT STATION

- Scrambled eggs
- Eggs Benedict
- Crispy bacon
- Beef steak sandwiches with cured ham in bolo do caco bread
- Open omelets with filling options: Mushrooms, Spinach, Cheese

COLD STATION

- Cheese and cured meats board
- Guacamole with tortilla chips
- Octopus salad with roasted peppers
- Anchovy salad with Island cheese (from Azores)
- Smoked salmon with citrus yogurt sauce
- Roast beef with ginger sauce and fennel
- Granola with greek yogurt and fresh seasonal fruit

VEGETARIAN/VEGAN STATION

- Seasonal roasted vegetables with oregano
- Quinoa tabbouleh with fresh vegetables and lemon dressing

PASTRY STATION

- Plain croissant
- Mini custard tart
- Chocolate-filled pastries

DESSERT & SWEETS STATION

- Panna cotta
- Lemon merengue tart
- Homemade cakes: carrot, chocolate and almond

PRICE PER PERSON - €55

DURATION – 1H30MIN OF SERVICE

MINIMUM: 30 PEOPLE

MAXIMUM: 90 PEOPLE



PORTO SET MENU

STARTER

- Fish (Cured and smoked mackerel with arjamolho sauce and sourdough bread)
- Meat (Roast beef with Asian sauce, fennel, and arugula)
- Vegetarian (Tomato soup with cucumber and celery)
- Vegan (Cauliflower with purée and almonds)

MAIN COURSE

- Fish (Seabass with smoked cabbage and beurre blanc)
- Meat (Piri-piri chicken thigh with corn bread salad)
- Vegetarian & Vegan (Grilled heart cabbage with ajo blanco and panko)

DESSERT

- Fruit (Fruit salad)
- Sweet (Rice panna cotta with redcurrant and ginjinha reduction)
- Vegan (French toast with vegan chocolate cream)

1 STARTER + 1 MAIN + 1 DESSERT

PRICE PER PERSON - €55



BICA SET MENU

STARTER

- Fish (Mussels with butter sauce and croutons)
- Meat (Veal tartare with grilled cabbage and smoked pepper paste)
- Vegetarian (Roasted beetroot with ginger, capers and Ricotta)
- Vegan (Tomato soup with cucumber and celery)

MAIN COURSE

- Fish (Grilled octopus with chickpea purée and pickled spring onions)
- Meat (Rib-eye, parsley dressing and crispy panko with cured ham)
- Vegetarian (Grilled cauliflower with noisette cauliflower purée and almonds)
- Vegan (Grilled cauliflower with vegan cauliflower purée and almonds)

DESSERT

- Fruit (Fruit salad)
- Doce (Dark chocolate mousse, with pine nuts, olive oil, and fleur de sel)
- Vegan (Vegan dark chocolate mousse with pine nuts, olive oil, and fleur de sel)

1 STARTER + 2 MAINS + 1 DESSERT

PRICE PER PERSON - €75



PRÍNCIPE REAL SET MENU

STARTER

- Fish (Wild shrimp with garlic and coriander)
- Meat (Smoked mushrooms and braised black pork jowl)
- Vegetarian & Vegan (Smoked mushroom salad)

MAIN COURSE

- Fish (Monkfish rice)
- Fish (Grilled octopus with chickpea purée and pickled spring onions)
- Meat (Black pork with apple and mustard purée)
- Meat (Rib-eye with walnut, parsley dressing and crispy panko with cured ham)
- Vegetarian & Vegan (Asparagus “Malandrinho” rice)
- Vegetarian & Vegan (Grilled heart cabbage with ajo blanco and panko)

DESSERT

- Fruit (Fruit salad)
- Sweet (Cottage cheese tart with creamy pumpkin, walnut crumble and cocoa)
- Vegan (French toast with vegan chocolate cream)

2 STARTERS + 2 MAINS + 1 DESSERT

PRICE PER PERSON €85



CLASSIC BUFFET

COUVERT

- Bread and olives

MINI SALTY SNACKS

Choice of 2 options

- Fish rissoles
- Meat croquettes
- Chicken pie
- Vegetable patanisca

SALADS

Choice of 3 options

- Lettuce and greens mix
- Algarvian-style carrot
- Roasted beetroot
- Cucumber with dill
- Fresh tomatões with herbs

PRICE PER PERSON - €55

DURATION – 1H30MIN OF SERVICE

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

COMPOSED SALADS

Choice of 3 options

- Russian salad
- Octopus salad
- Codfish and chickpea salad
- Anchovy salad with Island cheese (from Azores)
- Roasted pumpkin with feta and nuts, port wine and lime reduction

SAUCES

Choice of 2 options

- Pesto
- Vinaigrette
- Azeite e vinagre
- Roasted garlic mayonnaise
- Olive oil and vinegar

SOUP

Choice of 1 option

- Caldo verde (Traditional portuguese soup)
- Fish soup
- Carrot soup with crème fraîche

MAINS

Choice of 1 option of Meat, Fish and Vegetarian

MEAT

- “Pito Maroto” | chef’s sauce
- Duck rice with black pork chorizo
- Pork cheek stewed in red wine

FISH

- Fresh codfish confit with caramelized onions
- Sautéed cuttlefish with butter and garlic sauce
- Grilled seabass fillets with chopped cilantro

VEGETARIAN

- Grilled cauliflower, creamy egg and crispy potato
- Creamy mushroom rice

SIDES

Choice of 2 options

- Cilantro rice
- Roasted smashed potato
- Fried potatoes with caramelized onions
- Mix of roasted vegetables with chopped parsley

DESSERTS

Choice of 2 options

- Serradura (Portuguese dessert)
- Rice pudding
- Sliced fruit selection
- Fruit salad
- Orange tart
- Chocolate mousse
- Abade de Priscos pudding
- Rice panna cotta with ginjinha and redcurrant reduction

EXTRAS BUFFET

CHARCUTARIE

- Paiola (dry-cured pork loin)
- Chourição (smoked sausage)
- Alentejo chorizo
- Alentejo cured ham
- Grilled Alentejo bread toasts
- Grilled Alentejo bread toasts

PRICE PER PERSON - €15

CHEESE

- Ilha
- Nisa
- Azeitão
- Serra da estrela
- Mix of diferente jams

PRICE PER PERSON - €15

SEAFOOD

Choice of 3 options

- Boiled shrimp
- Garlic prawns
- Stuffed crab
- Mussels in caramelized onion sauce
- Bulhão Pato style clams

PRICE PER PERSON - €40

MINI SALTY SNACKS

Choice of 3 options

- Suckling pig rissoles
- Shrimp rissoles
- Vegetable samosas
- Codfish cakes
- Alheira croquetas

PRICE PER PERSON - €5



PIZZA MENU

- Ham Pizza with mozzarella and tomato sauce
- Alentejo Cured Ham Pizza with mozzarella and rocket
- Pesto Pizza with fresh mozzarella, pistachio, and rocket (V)
- Mushroom Pizza with red onion and fresh spinach (V)
- Margherita Pizza with fresh mozzarella and crispy garlic (V)

PRICE PER PERSON €40

DURATION – 1H30MIN OF SERVICE

MINIMUM: 15 PEOPLE

MAXIMUM: 100 PEOPLE



BBQ MENU

MEATS

- “Pito Maroto”
- Fresh sausage
- Picanha or flank steak
- Pork belly or pork ribs
- Black pork neck sandwich

FISH

- Fresh catch of the season

VEGETARIAN

- Grilled cauliflower
- Grilled heart cabbage

PRICE PER PERSON - €70

DURATION – 2H OF SERVICE

MINIMUM: 35 PEOPLE

MAXIMUM: 150 PEOPLE

SIDES

- Cornbread salad
- Cilantro rice
- Homemade fries

DESSERTS

- Fruit Salad
- Rice panna cotta
- Chocolate mousse

NOTAS

Tray-passed service for fish, meat, vegetarian dishes, and desserts

Buffet station for side dishes and drinks



COCKTAIL

COLD CANAPÉS

- Brusqueta with cheese, fig and Alentejo ham
- Blini with smoked salmon and citrus cream cheese
- Gaspacho shot (V)
- Tomato and mini mozzarella skewers with basil (V)
- Focaccia with wild mushrooms and chives (V)
- Tapioca crisp with guacamole and smoked fried corn (V)

CANAPÉS QUENTES

- Mini chicken pies
- Panko shrimp with kimchi mayonnaise
- Beef croquettes with mustard mayonnaise
- Breaded eggplant with sun-dried tomato mayo and herbs (V)
- Crispy potato mille-feuille with coriander emulsion
- Grilled cauliflower with parsley purée and almonds (V)

CHOICE OF 6 CANAPÉS + 2 DESSERTS

PRICE PER PERSON (30 MIN OF SERVICE) - €20

PRICE PER PERSON (1H OF SERVICE) - €30

ADDITIONAL ITEMS - €5

DESSERTS

- Mini fruit salad
- Chocolate mousse
- Abade de Priscos pudding
- Algarve orange tart
- French toast with coffee cream
- Rice panna cotta with ginjinha and redcurrant reduction

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE



COCKTAIL DINNATOIRE

COLD DISHES

- Tuna tartare with citrus caramelized onions and pistachio
- Brusqueta with cheese, fig and Alentejo ham
- Blini with smoked salmon and citrus cream cheese
- Beef tartare with oyster emulsion and pine nuts
- Cured seabream with smoked pepper purée and rosemary oil
- Gaspacho shot (V)
- Tomato and ricotta salad with basil (V)
- Focaccia with wild mushrooms and chives (V)
- Tapioca crisp with guacamole and smoked fried corn (V)

3 COLD DISHES | 3 HOT DISHES | 2 DESSERTS

- PRICE PER PERSON - €45

4 COLD DISHES | 4 HOT DISHES | 3 DESSERTS

- PRICE PER PERSON - €55

5 COLD DISHES | 5 HOT DISHES | 3 DESSERTS

- PRICE PER PERSON - €65

HOT DISHES

- Mini chicken pies
- Wild shrimp rice
- Duck magret with apple purée
- Panko shrimp with kimchi mayonnaise
- Iberian black pork with grilled heart cabbage
- Beef croquette with mustard mayonnaise
- Grilled chicken thigh with mushroom purée
- Grilled cauliflower with parsley purée and almonds V
- Breaded eggplant with sun-dried tomato mayo and herbs (V)
- Alcácer rice with creamy mushroom rice with pickled shimeji mushrooms (V)

DESSERTS

- Fruit salad
- Chocolate mousse
- Abade de Priscos pudding
- Algarve orange tart
- French toast with coffee cream
- Rice panna cotta with ginjinha and redcurrant reduction

DURATION – 1H30MIN OF TRAY-PASSED SERVICE

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

SUPPER

INSÓLITO OPTION

- Caldo Verde (Tradicional portuguese soup with cabbage and chorizo)
- Cheese and cured meats board

CHOICE OF 1 OPTION

- Portuguese-style pork sandwich
- Beef steak sandwich in Bolo do Caco
- Spinach pastries (V)

PRICE PER PERSON - €30

DURATION - 1H OF SERVICE

STATION FROM 00H TO 01H

MÍNIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

DECADENTE OPTION

- Caldo Verde (Tradicional portuguese soup with cabbage and chorizo)
- Pizza with Alentejo ham, mozzarella and rocket
- Pizza with pesto, fresh mozzarella, pistachio and rocket (V)
- Pizza Margherita with fresh mozzarella and crispy garlic (V)

PRICE PER PERSON - €40

DURATION - 1H OF SERVICE

STATION FROM 00H TO 01H

MÍNIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE



DRINKS SUPPLEMENT - COCKTAIL

THYME OPTION

- Soft drinks
- Still and sparkling water
- -Sagres draft beer
- Rosé wine Pouca Roupá
- White wine Herdade do Cebolal, Vale das Éguas
- Red wine Herdade do Cebolal, Vale das Éguas

PRICE PER PERSON - €20

DURATION - 30MIN OF SERVICE

LAVENDER OPTION

- Soft drinks
- Still and sparkling water
- Sagres draft beer
- Rosé wine Pom-Pom Casa Relvas
- White wine Mainova
- Red wine Mainova
- Aperol Spritz
- Moscow Mule
- Seasonal Cocktail

PRICE PER PERSON - €35

DURATION - 30MIN OF SERVICE



DRINKS SUPPLEMENT - MEAL

MINT OPTION

- Soft drinks
- Still and sparkling water
- -Sagres draft beer
- Rosé wine Pouca Roupa
- White wine Herdade do Cebolal, Vale das Éguas
- Red wine Herdade do Cebolal, Vale das Éguas
- Coffee and tea

PRICE PER PERSON - €25

DURATION - 1H30MIN OF SERVICE

PEPPER OPTION

- Soft drinks
- Still and sparkling water
- Sagres draft beer
- Rosé wine Pom-Pom Casa Relvas
- White wine Mainova
- Red wine Mainova
- Coffee and tea

PRICE PER PERSON - €35

DURATION - 1H30MIN OF SERVICE



DRINKS SUPPLEMENT - OPEN BAR

GINGER OPTION

- White wine Herdade do Cebolal, Vale das Éguas
- Red wine Herdade do Cebolal, Vale das Éguas
- Rosé wine Pouca Roupa
- Sagres draft beer
- Soft drinks
- Vodka
- Gin
- Whisky
- Rum

PRICE PER PERSON - €40

DURATION - 1H30MIN OF SERVICE

EXTRA HOUR PER PERSON - €28

JUNIPER OPTION

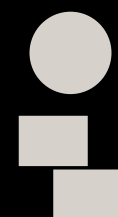
- White wine Mainova
- Red wine Mainova
- Rosé wine Pom-Pom Casa Relvas
- Sagres draft beer
- Soft drinks
- Vodka
- Gin
- Whisky
- Rum
- Aperol Spritz
- Moscow Mule
- Seasonal Cocktail

PRICE PER PERSON - €55

DURATION - 1H30MIN OF SERVICE

EXTRA HOUR PER PERSON - €38.50





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