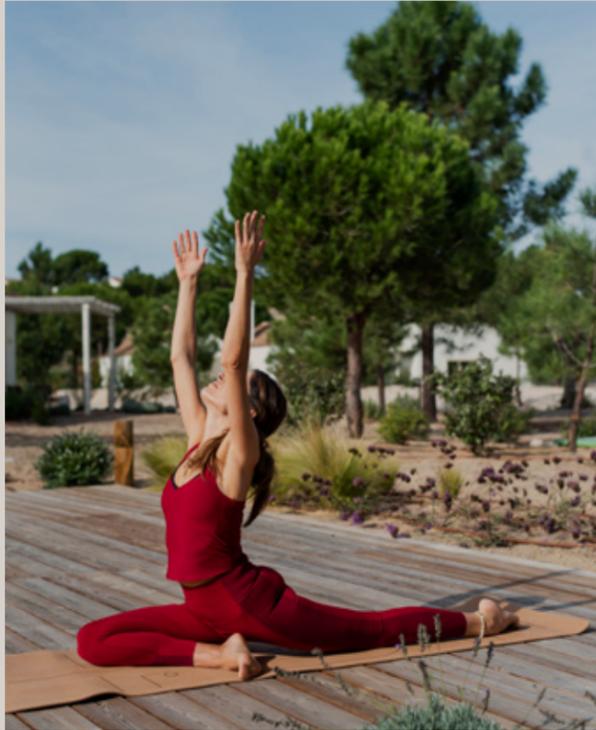
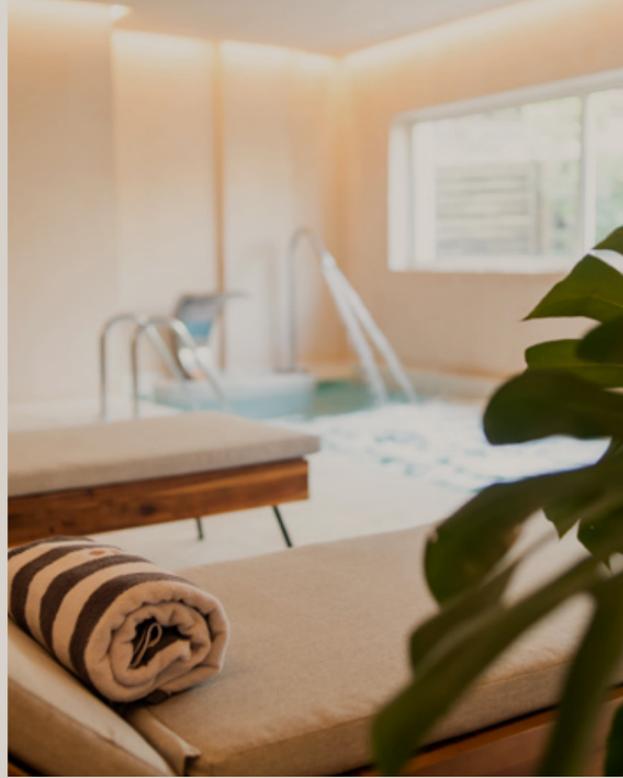




COMPORTA



BANQUET KIT 2026



COFFEE STATION

BEBIDAS

- Still and sparkling water
- Selection of teas and coffees
- Fresh orange or apple juice
- Dairy milk and oat milk

PRICE PER PERSON (HALF DAY) - €15

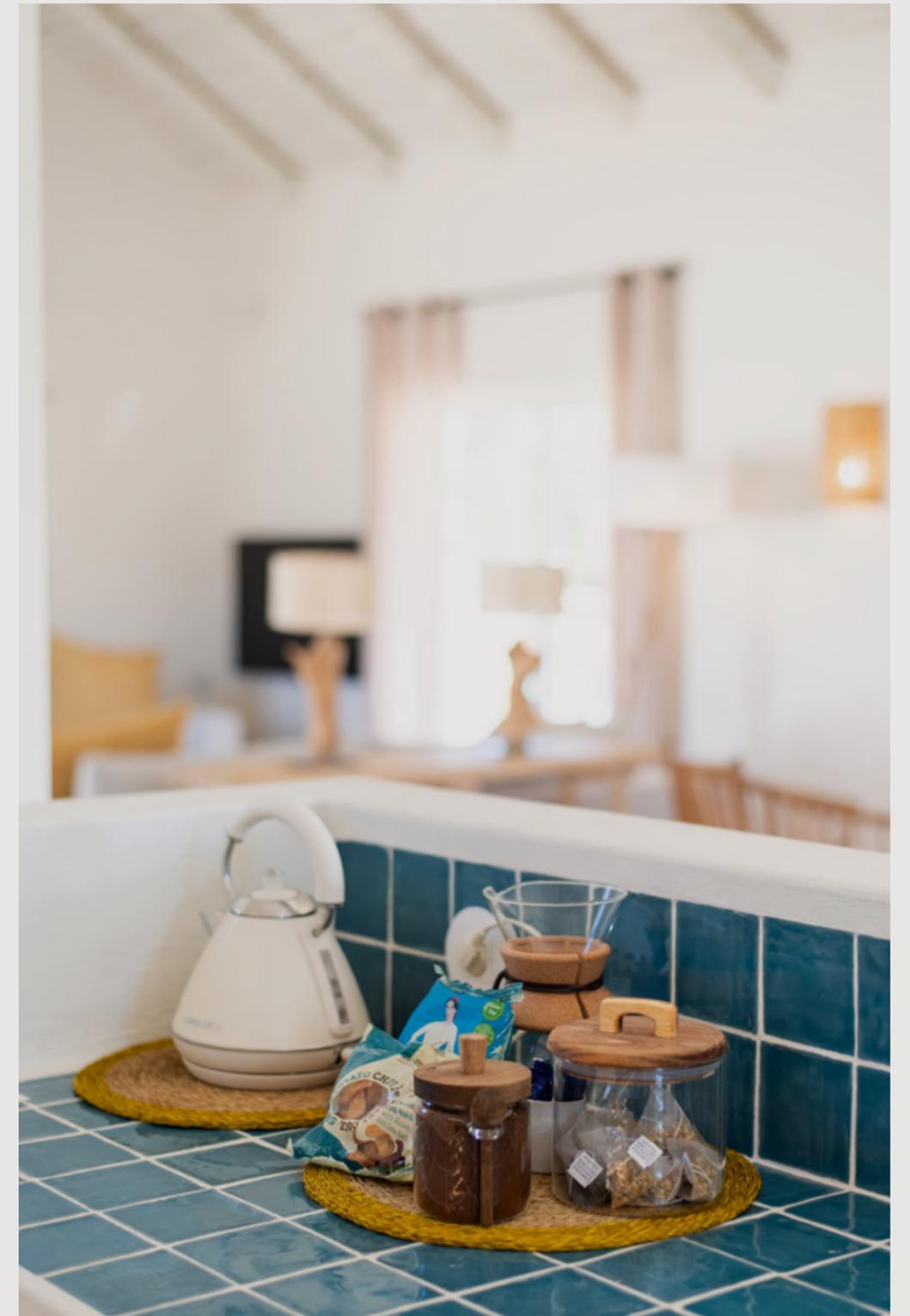
DURATION - 4H OF SERVICE

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-free)
- Lemon poppy seed muffin (gluten-free)

PRICE PER PERSON (MORNING OR AFTERNOON) - €25

DURATION - 30MIN OF SERVICE

PRICE PER PERSON (MORNING AND AFTERNOON) - €35

DURATION - 60MIN OF SERVICE

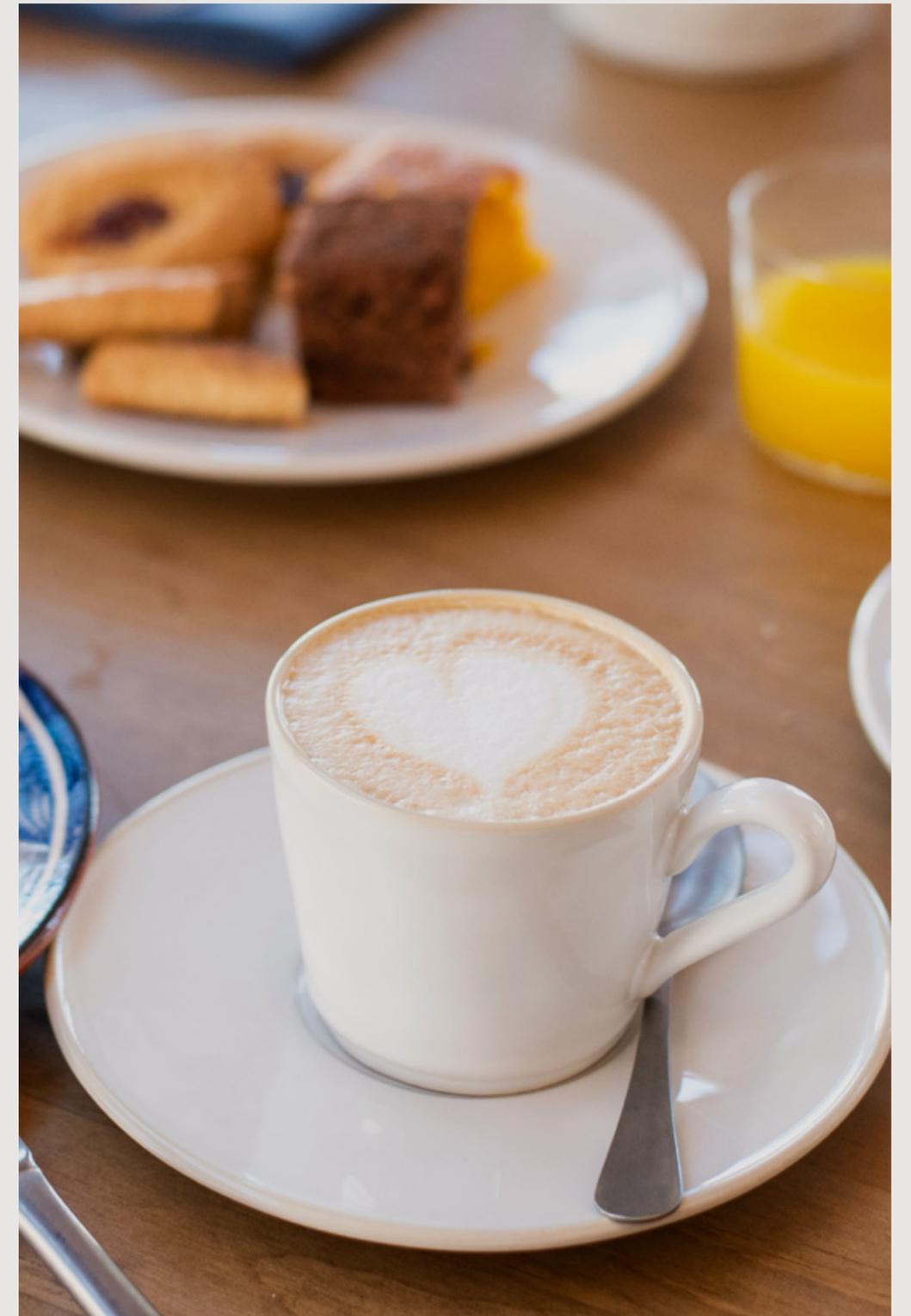
PRICE PER PERSON PER EXTRA ITEM - €2.50

MINIMUM: 15 PEOPLE

MAXIMUM: 150 PEOPLE

SAVOURY

- Mini chicken pies
- Bread with chorizo
- Focaccia with or cured ham
- Mini smoked salmon toasts
- Seeded bread with cheese / ham
- Plain and seeded croissants with turkey ham / cheese
- Tomato and mozzarella
- Sautéed mushrooms with thyme and garlic (Vegan)



BRUNCH

BEVERAGE STATION

- Tea and coffee selection
- Fresh juices: orange, apple and pineapple with mint
- Still and flavoured water

HOT STATION

- Scrambled eggs
- Eggs Benedict
- Crispy bacon
- Beef steak sandwiches with cured ham in bolo do caco bread
- 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 Azores cheese
- 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

- Cured and smoked mackerel with arjamolho sauce and sourdough bread
- Roast beef with Asian sauce with fennel and arugula
- Tomato soup with cucumber and celery
- Cauliflower with purée and almonds

MAIN COURSE

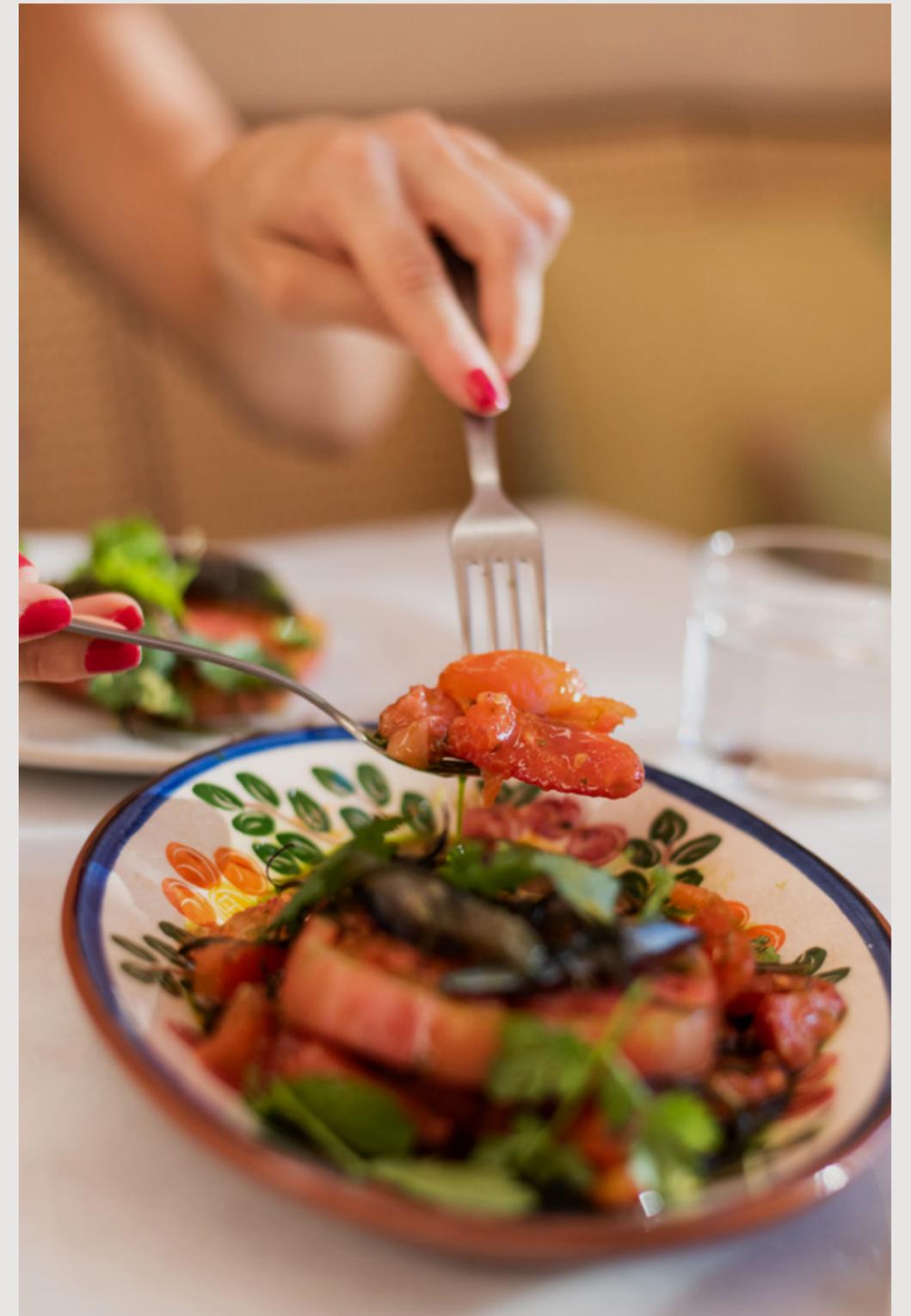
- Seabass with smoked cabbage and beurre blanc
- Piri-piri chicken with corn bread salad
- Grilled heart cabbage with ajo blanco and panko

DESSERT

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

1 STARTER + 1 MAIN + 1 DESSERT

PRICE PER PERSON - €55



BICA SET MENU

STARTER

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

MAIN COURSE

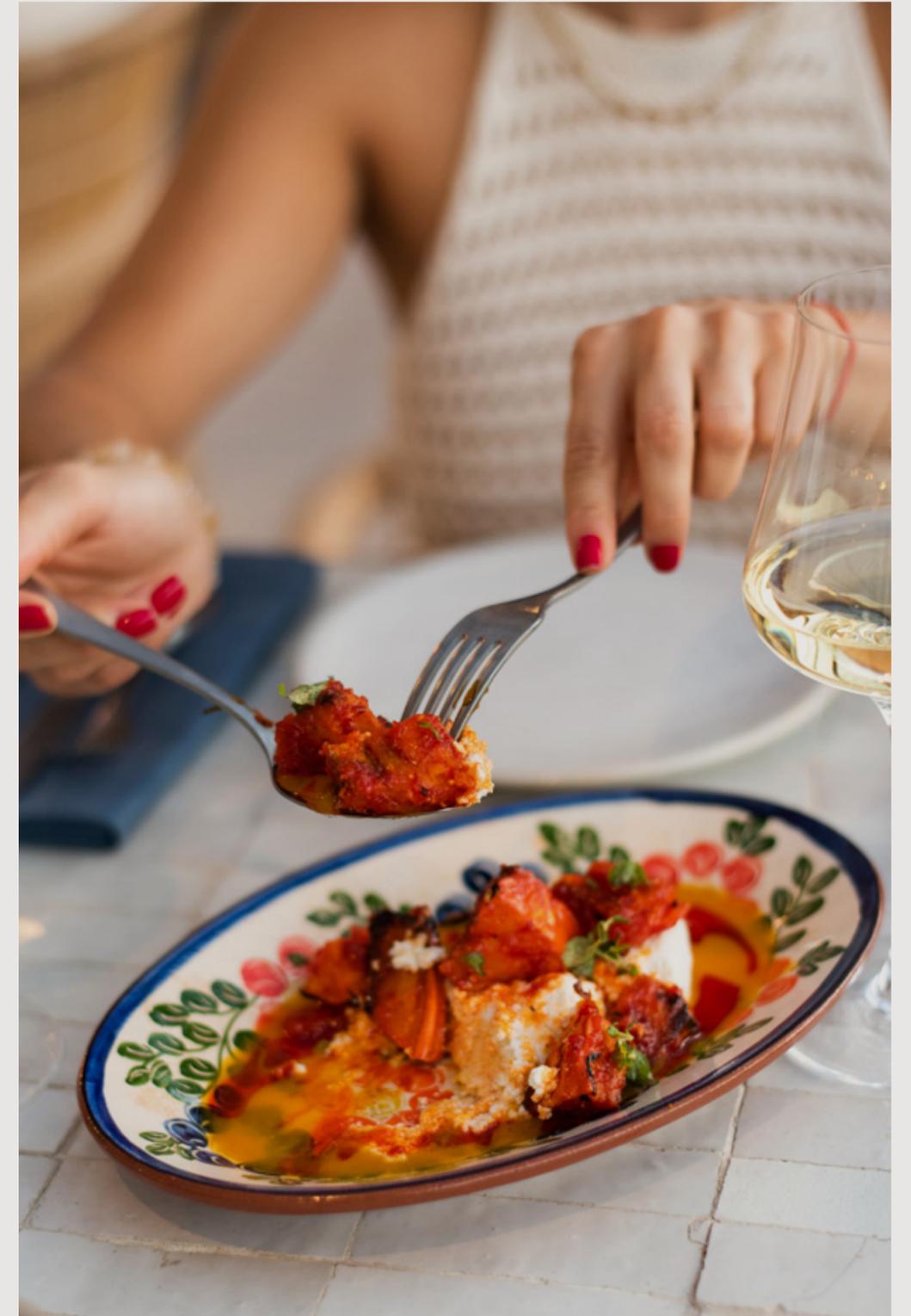
- Grilled octopus with chickpea purée and pickled spring onions
- Rib-eye with parsley dressing and crispy panko with cured ham
- Grilled cauliflower with noisette cauliflower purée and almonds
- Grilled cauliflower with vegan cauliflower purée and almonds

DESSERT

- Fruit salad
- Dark chocolate mousse, with pine nuts, olive oil and fleur de sel
- 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

- Wild shrimp with garlic and coriander
- Smoked mushrooms and braised black pork jowl
- Smoked mushroom salad

MAIN COURSE

- Monkfish rice
- Grilled octopus with chickpea purée and pickled spring onions
- Black pork with apple and mustard purée
- Rib-eye with walnut and parsley dressing and crispy panko with cured ham
- Asparagus rice
- Grilled heart cabbage with ajo blanco and panko

DESSERT

- Fruit salad
- Cottage cheese tart with creamy pumpkin, walnut crumble and cocoa
- 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

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

Choice of 2 options

SALADS

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

Choice of 3 options

PRICE PER PERSON - €55

DURATION - 1H30MIN OF SERVICE

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

COMPOSED SALADS

- Russian salad
- Octopus salad
- Codfish and chickpea salad
- Anchovy salad with Azores cheese
- Roasted pumpkin with Feta cheese and nuts, port wine and lime reduction

Choice of 3 options

SAUCES

- Pesto
- Vinaigrette
- Olive oil and vinegar
- Roasted garlic mayonnaise

Choice of 2 options

SOUP

- Fish soup
- Caldo verde (Portuguese soup)
- Carrot soup with crème fraîche

Choice of 1 option

MAINS

MEAT

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

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

Choice of 1 option of Meat, Fish and Vegetarian

SIDES

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

Choice of 2 options

DESSERTS

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

Choice of 2 options

EXTRAS BUFFET

CHARCUTARIE

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

PRICE PER PERSON - €15

CHEESE

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

PRICE PER PERSON - €15

SEAFOOD

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

Choice of 3 options

PRICE PER PERSON - €40

MINI SALTY SNACKS

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

Choice of 3 options

PRICE PER PERSON - €5



PIZZA MENU

PIZZAS

- Ham with mozzarella and tomato sauce
- Alentejo cured ham with mozzarella and rocket
- Pesto with fresh mozzarella, pistachio and rocket (Vegan)
- Mushroom with red onion and fresh spinach (Vegan)
- Margherita with fresh mozzarella and crispy garlic (Vegan)

SALADS

- Oxheart tomato with burrata and macerated onion
- Romaine lettuce, anchovies, and sourdough with island cheese

DESSERTS

- Chocolate and pine nut mousse with olive oil and fleur de sel

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

SERVICE

- Tray-passed service for fish, meat, vegetarian dishes, and desserts
- Buffet station for side dishes and drinks



COCKTAIL

COLD CANAPÉS

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

CANAPÉS QUENTES

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

DESSERTS

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

CHOICE OF 6 CANAPÉS + 2 DESSERTS

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

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

ADDITIONAL ITEMS - €5

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE



COCKTAIL DINATOIRE

COLD DISHES

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

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 (Vegetarian)
- Breaded eggplant with sun-dried tomato mayo and herbs (Vegetarian)
- Mushroom Alcácer rice with creamy rice with pickled shimeji mushrooms (Vegetarian)

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

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

DURATION - 1H30MIN OF TRAY-PASSED SERVICE

MINIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

SUPPER

INSÓLITO OPTION

- Caldo Verde (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 (Vegetarian)

PRICE PER PERSON - €30

DURATION - 1H OF SERVICE

MÍNIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE

DECADENTE OPTION

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

PRICE PER PERSON - €40

DURATION - 1H OF SERVICE

MÍNIMUM: 30 PEOPLE

MAXIMUM: 150 PEOPLE



DRINKS SUPPLEMENT - COCKTAIL

THYME 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

PRICE PER PERSON - €20

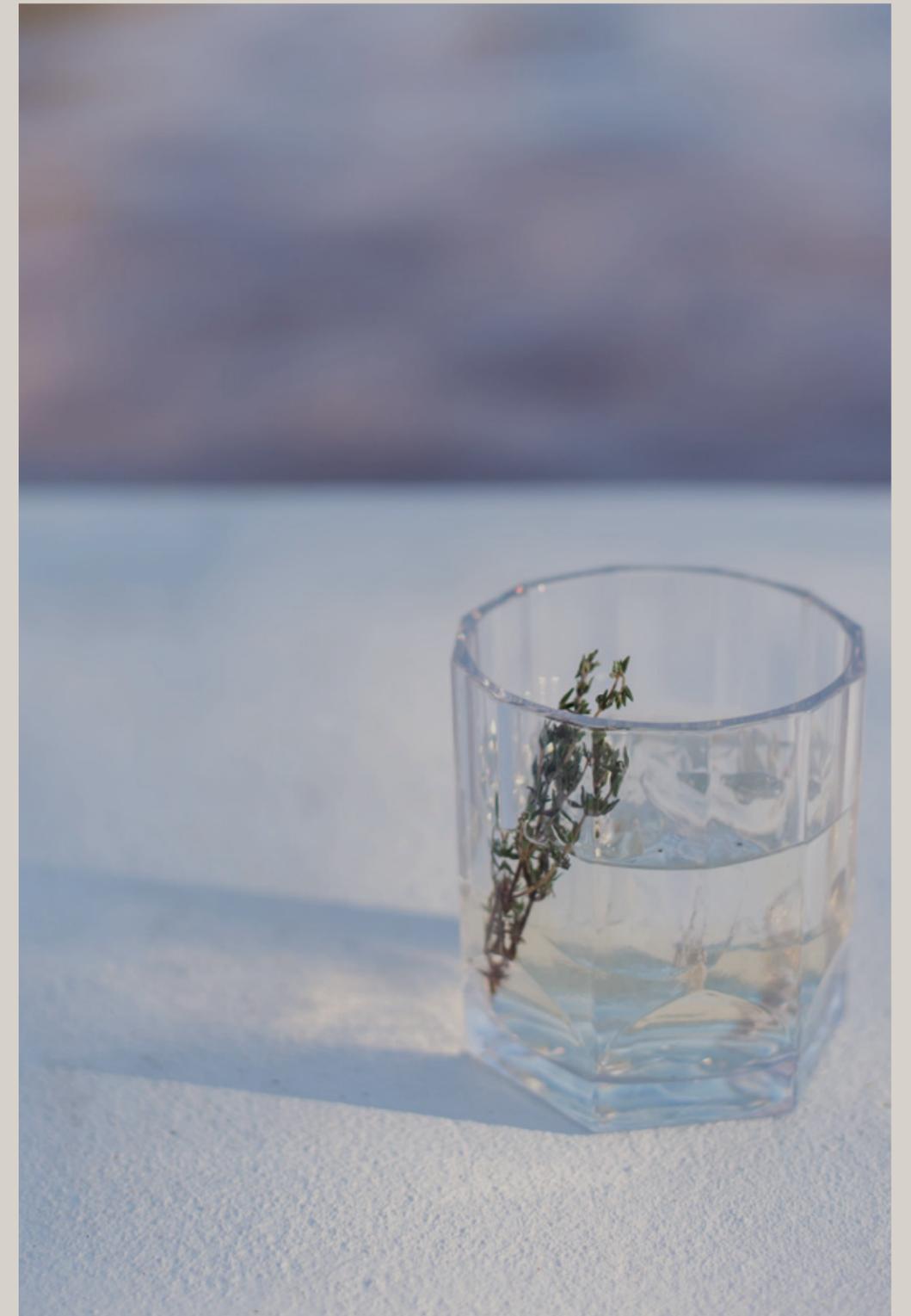
DURATION - 1H OF SERVICE

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 - 1H 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 - 1H TO 2H 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 - 1H TO 2H 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 - 1H 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 - 1H OF SERVICE

EXTRA HOUR PER PERSON - €38





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