
CHRISTMAS 2025

PENHA LONGA CATERING - ANYTIME, ANYWHERE

For more information, please contact us at:

catering.penhalonga@penhalonga.com

CHRISTMAS COCKTAIL

Selection of 4 pieces per person

€10 per person

(€3.60 for each additional piece)

COLD CANAPÉS

- Salmon tartare cone with wasabi aioli;
- Sweet potato ceviche with leche de tigre and almond;
- Goat cheese lollipops with sesame, walnuts, and suckling pig popcorn;
- Walnut bread toast with Serra cheese and olive tapenade;
- Cured salmon cube, sour cream and dill with caviar;
- Mini brioche with veal tartare and caviar;
- Cauliflower foam shot with hazelnut.

HOT CANAPÉS

- Mushroom quiche with truffle;
- Chicken satay skewers with almond and curry;
- Mushroom and spinach croquettes;
- Tori no karaage with tonkatsu mayo;
- Codfish fritters with parsley aioli;
- Veal croquettes with wholegrain mustard sauce;
- Mini pies (pork/poultry/vegetables);
- Mini shrimp turnovers;
- Mini vegetable/chicken samosas with raita sauce;
- Mini alheira croquettes with paprika mayo.

COCKTAIL DINATOIRE

€ 69 per person

CANAPÉS

- Choose 5 canapés.

MINI PORTIONS

- Vegetable açorda with cod flakes, tomato and garlic croutons;
- Confit veal in puff pastry, aligot, sautéed chestnuts;
- Roasted pumpkin, creamy tomato and saffron, pistachio and honey.

STATION

- Roasted turkey leg, spinach purée, cornbread crumble with dehydrated onion, and thyme sauce.

DESSERTS

Buffet or passed:

- Queen Cake and King Cake;
- Coscorões (Portuguese fried pastries);
- Sonhos (Portuguese doughnuts);
- Yule Log;
- Fruit cubes (3 varieties).

CHRISTMAS MENU I

€55 per person

STARTER

- Caldo verde cream with chorizo powder
and sautéed kale with garlic;

OR

- Cauliflower cream with hazelnut crumble
and cauliflower couscous.

MAIN COURSE

- Roasted cod with sautéed potatoes in fine
herbs, cornbread crumble, and sautéed turnip
greens in herb-infused olive oil;

OR

- Turkey puff pastry with aligot and sautéed
chestnuts with pearl onions and red wine
vinegar.

DESSERT

- Chocolate mousse with orange textures;

OR

- Creamy yogurt with red fruits;

- Queen Cake or King Cake.

CHRISTMAS MENU II

€70 per person

STARTER

- Crab salad with Granny Smith apple tartare and spicy caviar (toasts served separately);

OR

- Watercress salad with melon, Iberian ham, and caramelized almonds.

MAIN COURSE

- Roasted sea bass with Ribatejo-style chestnut roast, vegetable garden, and almond sauce;

OR

- Veal tournedo with potato gratin, Serra cheese, and thyme jus.

DESSERT

- Ricotta and honey parfait with Port wine reduction;

OR

- Drunken pear French toast with beer ice cream;

- Queen Cake or King Cake.

CHRISTMAS MENU III

€92 per person

STARTER

- Sautéed shrimp with ginger and lemon, parsnip cream, crispy onion, and Madras velouté;

OR

- Crab salad with Granny Smith apple tartare and spicy caviar (toasts served separately).

MAIN COURSE FISH

- Roasted sea bass with Ribatejo-style chestnut roast, vegetable garden, and almond sauce;

OR

- Roasted cod with sautéed potatoes in fine herbs, cornbread crumble, and sautéed turnip greens in herb-infused olive oil.

MAIN COURSE MEAT

- Rack of lamb with pea purée, fried polenta, and rosemary jus;

OR

- Veal tournedo with potato gratin, Serra cheese, and thyme jus.

DESSERT

- Christmas ball with pistachio, citrus, and vanilla;

OR

- Christmas igloo with Madagascan vanilla ice cream and red fruits;

- Queen Cake or King Cake.

DESSERT BUFFET

€16 per person

- Fruit salad;
- Queen Cake and King Cake;
- Coscorões (Portuguese fried pastries);
- Sonhos (Portuguese fried pastries);
- Yule Log;
- Red fruit cheesecake;
- Chocolate mousse with orange textures.

CHRISTMAS BUFFET I

€71 per person

COLD BUFFET

- Salad bar with crudités;
- Breads and toasts;
- Olives;
- Selection of Portuguese cold cuts and cheeses;
- Cod and chickpea salad;
- Duck and orange escabeche.

HOT BUFFET

- Pumpkin cream with spinach;
- Roasted turkey breast with chestnuts and pearl onions;

- Cod with cornbread and turnip greens;
- “Smashed” potatoes with herb and rosemary olive oil;
- Sautéed vegetables with fine herbs.

DESSERTS

- Fruit salad;
- Queen Cake or King Cake;
- Chocolate mousse with orange textures;
- Coscorões (Portuguese fried pastries);
- Sonhos (Portuguese fried pastries).

CHRISTMAS BUFFET II

€99 per person

COLD BUFFET

- Salad bar with crudités;
- Breads and toasts;
- Olives;
- Selection of Portuguese cold cuts and cheeses;
- Cod and chickpea salad;
- Duck and orange escabeche;
- Shrimp with cocktail sauce;
- Iberian ham with melon.

HOT BUFFET

- Leek cream with toasted almonds;
- Sirloin steaks with ham and Lisbon sauce;

- Cod with creamy pilpil, cornbread crumble, and parsley powder;
- Duchess potatoes with sautéed turnip greens in herb olive oil;
- Chickpea stew with seitan;
- Seasonal sautéed vegetables.

DESSERT

- Fruit salad;
- Queen Cake and King Cake;
- Coscorões (Portuguese fried pastries);
- Sonhos (Portuguese fried pastries);
- Yule Log;
- Red fruit cheesecake;
- Chocolate mousse with orange textures.

DRINKS

WELCOME DRINK

€5 per person (30 minutes)

- Sparkling wine and white wine;
- Soft drinks, juices, and mineral water.

DRINKS DURING THE MEAL

8,50 € per person

- Penha Longa selected white and red wines;
- Beer, soft drinks, juices, and mineral water.

DIGESTIVE

5 € per person

- New whisky or aged brandy or Burmester Port liqueur.

CLASSIC OPEN BAR PACKAGE

€11 per person | 1 hour;

€18 per person | 2 hours;

€24 per person | 3 hours.

- White and red wine, Port wine, Martini, whisky, vodka, rum, gin, aged brandy, national liqueurs, national beer, a variety of soft drinks, a selection of fruit juices, and water.

PREMIUM OPEN BAR PACKAGE

€15 per person | 1 hour;

€25 per person | 2 hours;

€29 per person | 3 hours.

- White and red wine, Port wine, Martini, new whisky, aged whisky, premium vodka, premium gin, premium rum, aged brandy, liqueurs, national beer, soft drinks, fruit juices, and water.

OUTSIDE CATERING

ANYTIME, ANYWHERE

In addition to our exclusive venues, we also offer catering services anywhere in the country.

At your home, your company, a park, a palace, or any location of your choice.

We bring Christmas to you.

Take us wherever you want, whenever you want!

DECORATION & FURNITURE

€99 per person

INCLUDED PENHA LONGA BASIC PACKAGE

- Round tables (1.60m and 1.80m diameter) or rectangular tables (2.20m x 1.10m);
- Tablecloths: pearl linen, white damask, black, midnight blue (velvet)*, beige linen, and navy blue linen;
- Golden Camelot chairs (pearl cushion, red cushion);
- Porcelain, glassware, cutlery, and white cotton napkins;
- Buffet support tables.

NOT INCLUDED | OPTIONAL

(tables for 8 to 10 guests)

- Centerpieces – from €40.00 each;
- Christmas tree – from €185.00 each;
- Round or square glass table with white base – €45.00 each;
- Round or square glass table with illuminated base – €75.00 each.

(*extra cost of €55.00 each for velvet tablecloths)

TERMS & CONDITIONS

CONDITIONS

- The Christmas menus are available and applicable from October 2025 to January 2026;
- All menus presented are calculated for a minimum of 50 people. If the number of guests is lower, an additional service fee will apply, calculated based on the final number of guests and menu choice;
- Schedules, minimum number of participants per event, room setup, A.V. equipment, menu selection, beverage selection, entertainment, decoration, etc., must be confirmed and submitted in writing at least 15 days before the event start date;
- For non-exclusive Penha Longa Catering venues, logistics/transport fees will be added to the F&B costs, with the value determined based on the venue, F&B chosen, and following a site visit.

PAYMENT POLICY

- The organization is responsible for the advance payment of the event according to the plan stipulated in the contract/reservation agreement.

INCLUDED

- F&B, as described;
- Kitchen and dining service;
- Standard Penha Longa selection of decoration and materials (table linens, cutlery, crockery, glassware);
- Setup, teardown, and material transport at exclusive Penha Longa Catering venues.

NOT INCLUDED

- Venue rental and other operational costs;
- Logistics and utilities (water, sewage, electricity, back of house, etc.) at non-exclusive Penha Longa Catering venues;
- Staff meals (promoters, photographers, hostesses, technicians, etc.). Special rate of €30 per person (including non-alcoholic beverages);

- Menu tasting: A special fee of €35 per person will apply (for two starters, two fish dishes, two meat dishes, two desserts), up to a maximum of 2 people.

VAT included at the current legal

rate:

- 13% for food;
- 23% for beverages and other services.

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PENHA LONGA RESORT

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