



1 DISH MENU | 52,00 € p/ pax

Welcome Drink

Red, white and rosé Versátil wine (Alentejo), National beer, Mineral water and Orange juice

Finger Food

Choose 4 options

Cold

- Fresh cheese toast with smoked ham
-  Turkey roll with coriander and cherry tomato
- Smoked salmon canapé with lemon cream
-  Chevre cheese Truffles with almond
- Mini tuna and coriander wrap
-  Shrimp canapé with cucumber and cream cheese
- Mini cherry tomatoes, fresh cheese and pesto kebabs

Hot

- Mini chicken samosa with yogurt dipp
-  Mini vegetables bonbons
-  Mozzarella sticks with garlic mayonnaise dipp
- Assorted chicken shrimp and crab spring rolls
- Saddled shrimps
-  Breaded cream cheese and jalapeno balls
- Shrimp tempura

Menu

Entrée, Main Course and Dessert

Entrée

-   Leek cream soup with almonds

Main Course

- Dogfish soup with coriander
- or
-  Pork fillet with rissolé potato and clams

Dessert

Apple Pie with Ice Cream and Caramel Sauce

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)

This menu includes the wedding night (in a standard double room) and 3 parking spaces**

*All prices include VAT at the legal tax rate

** Minimum of 40 pax to guarantee the offers



2 DISHES MENU | 71,50 € p/ pax

Welcome Drink

Red, white and rosé Versátil wine (Alentejo), National beer, Mineral water and Orange juice

Finger Food

Choose 4 options

Cold

-  Fresh cheese toast with smoked ham
-  Turkey roll with coriander and cherry tomato
-  Smoked salmon canapé with lemon cream
-  Chevre cheese Truffles with almond
-  Mini tuna and coriander wrap
-  Shrimp canapé with cucumber and cream cheese
-  Mini cherry tomatoes, fresh cheese and pesto kebabs

Hot

-  Mini chicken samosa with yogurt dipp
-  Mini vegetables bonbons
-  Mozzarella sticks with garlic mayonnaise dipp
-  Assorted chicken shrimp and crab spring rolls
-  Saddled shrimps
-  Breaded cream cheese and jalapeno balls
-  Shrimp tempura

Menu

Entrée, Fish Plate, Meat Plate and Dessert

Entrée

-  Green asparagus soup with bacon and yogurt

Fish Plate

-  Sea bass fillets on green asparagus and mushrooms fricassee

Lemon and vodka ice cream

Meat Plate

-  Braized duck breast, hazelnut spinach, rösti potatoes and port wine sauce

Dessert

"Sericaia" with Elvas Plum in syrup

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)

This menu includes the wedding night (in a superior double room) and 6 parking spaces**

*All prices include VAT at the legal tax rate

** Minimum of 40 pax to guarantee the offers

Hotel Vila Galé Clube de Campo

Herdade da Figueirinha - Santa Vitória 7800-730 Beja- Portugal Tel: +351 284 970 100 | campo.direccao@vilagale.com

www.vilagale.com



MENU PREMIUM | 153,00 € p/ pax

Welcome Drink

Porto, red, white and rosé Versátil wine (Alentejo), National beer, Gin Tonic, Mineral water and Orange juice

Finger Food

Choose 8 options

Cold

- Fresh cheese toast with smoked ham
-  Turkey roll with coriander and cherry tomato
- Smoked salmon canapé with lemon cream
-   Chevre cheese Truffles with almond
- Mini tuna and coriander wrap
-  Shrimp canapé with cucumber and cream cheese
- Mini cherry tomatoes, fresh cheese and pesto kebabs

Hot

- Mini chicken samosa with yogurt dipp
-  Mini vegetables bonbons
-  Mozzarella sticks with garlic mayonnaise dipp
- Assorted chicken shrimp and crab spring rolls
- Saddled shrimps
-  Breaded cream cheese and jalapeno balls
- Shrimp tempura

Menu

Entrée, Fish Plate, Meat Plate and Dessert

Entrée

-  Shrimp and Mango Salad in a Balsamic Vinegar Reduction

Fish Plate

Roasted corn bread crust codfish with sautéed cabbage sprouts and potatoes

Strawberry with Champagne

Meat Plate

Tenderloin with potato gratin, green beans and red wine sauce

Dessert

Lemon meringue pie

Soft drinks, Mineral water, Espresso, National Beer, Red and White Versátil Wine (Alentejo)



Desserts and Fruits Buffet

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling



Supper

Choose 5 options

Mini Pork Filet Sandwich

Mini Beef Sandwich

Mini Hot Dogs

 Mini Scrambled Eggs Baguette

  "Caldo verde" (Traditional Cabbage Soup)

Cordon Blue

Mini Codfish Patties

Mini Meat Croquettes

Chicken mini samosas

Open Bar (3h)

Porto or Madeira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Orange Juice, Soft drinks, Mineral water

National Beer

This menu includes the wedding night (in a suite room), VIP treatment in the room – sparkling wine and laminated fruit with chocolate, Desserts and Fruits Buffet, 10 parking spaces and a 10% discount in guest accommodation**

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COMPLEMENTS

Desserts and Fruits Buffet

7€/pax

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

7€/pax

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

20€/pax

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling

*All prices include VAT at the legal tax rate



Supper

Choose 3 options | 6,50€ p/pax

Choose 5 options | 8,00€ p/pax

Mini Pork Filet Sandwich

Mini Beef Sandwich

Mini Hot Dogs

 Mini Scrambled Eggs Baguette

  "Caldo verde" (Traditional Cabbage Soup)

Cordon Blue

Mini Codfish Patties

Mini Meat Croquettes

Chicken mini samosas

Open Bar

30€ p/pax*

Porto or Madeira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Orange Juice, Soft drinks, Mineral water

National Beer

***3 hour Service + 7,5€ p/pax p/extra hour**

*All prices include VAT at the legal tax rate



Children's Menu

12€ p/pax | | 1 Starter, 1 Main Course e 1 Dessert

Starter

  Vegetable Soup

Main Course

Pasta with Bolognese Sauce

Breaded hake fillets with steamed vegetables

Breaded chicken escalope with spaghetti

Burger with french fries

 Vegan Meatballs with Spaghetti and Tomato Sauce

Dessert

Fruit Salad or Porcion of Fruit

Fruit Jelly

Ice Cream choice

Chocolate Mousse

Beverages

Mineral Water, Soft Drinks, Juices

Prices for children between 4 and 12 years old;

Free entry for children up to 3 years old.

*All prices include VAT at the legal tax rate



Observations

All menus include:

- Round tables for 8/12 people
- Chairs
- White and / or black napkins and towels
- Serving Set
- Waiters and bar

Extra services:

- Table centers: from € 25.00 per table center
- White chair cloths: 3€/chair
- Personalized Menu Printing - on budget request
- Invitations Printing - on budget request
- Decorations - on budget request
- Audio visual Materials - on budget request
- Animation - on budget request
- Photographer - on budget request