

PROGRAM

Welcome Drink
7:30pm
Dinner
8:30pm
Get Funked
DJ Goncie

10pm to 4am

MENU

Price per 2 guests - 290€

Welcome Drink

Shellfish cream shot

Crispy prawns with guacamole

Tuna tartare with lime and ginger

Vegan option: Aubergine tartare with roasted peppers and passion fruit vinaigrette

Starters

Couvert – Sliced bread, flatbread, homemade butters (Flor de Sal and Tomato)

Azeitão cheese with mini toasts

Main Courses

Seafood dish: Boiled lobster and prawns, oyster and mussels Bulhão Pato (garlic, olive oil and coriander)

Meat dish: Beef wellington with mushroom rice and sautéed asparagus

Fish dish: Sea bream on a bed of sweet potato purée, sautéed asparagus

and vine cherry tomatoes

Vegan option: Mushroom risotto

Desserts

Ju's Quindim (Eggyolk, sugar and grated coconut)

Creamy chocolate cake

Limoncello mille-feuille with fresh raspberries

Vegan option: Coconut delight

Drinks

Champagne & Wines – Monte Mar Selection

Gin & Tonic || Aperol Spritz || Port & Tonic || Beer

Soft drinks || Water || Tea and coffee

Late-night Supper

Selection of 3 cheeses

"Caldo Verde" (traditional Portuguese cabbage cream soup)

Mini burgers (including vegan version)

Fresh strawberries · Churros with dulce de leche · Chocolate fountain

DRESS CODE GROOVY CHIC

Shine with class. 1970s inspiration with a contemporary, elegant twist.

(We suggest subtle sequins, satin fabrics, classic suits with vintage details)

Reservations & Conditions

100% prepayment required – up to 8 days before the event date

Upgrades:

Wine supplement – €35/person – Redoma White & Red

Cancellation Policy:

All cancellations must be sent via email to: reservas@montemar.pt and must be confirmed as received

Cancellations made by 22nd December are accepted without penalty 50% penalty – for cancellations from 23rd December (inclusive) 100% penalty – for cancellations made within 48 hours of the event

reservas@montemar.pt | +351 964 734 776 | +351 963 342 983 | www.montemar.pt