



**PESTANA**  
HOTELS & RESORTS

# EVENTS KIT

THE TIME OF YOUR LIFE



**PESTANA**

**PORTO - A BRASILEIRA**

PREMIUM  
CITY CENTER & HERITAGE BUILDING  
PORTUGAL



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WELCOME DRINK & COCKTAIL



## WELCOME DRINK I

Sparkling and Still Water  
Orange Juice  
Selection of Wines

**€ 13,00 per person**

## WELCOME DRINK II

Sparkling and Still Water  
Orange Juice  
Cosmopolitan and Sour Port  
Selection of Wines  
Sparkling Wine

**€ 20,00 per person**

30 minutes service



## **COLD CANAPES**

Greek Salad with Smoked Tofu  
Melon Soup with Smoked Ham  
Fresh Cheese with Roasted Tomato  
Smoked Salmon with Fennel Blini  
Mini Steak Tartare Cone  
Tartlet with Duck Marinade

## **HOT CANAPES**

Vegetable Pie  
Shrimp with Panko and Sweet Chili Sauce  
Cod Pie with Tomato Chutney  
Mushroom Gratin with Sausages  
Asparagus Cream Shot  
Traditional Meat Patty  
Vegetable Bruschetta "À Brás"

## **SWEET CANAPES**

May 4th Cake  
Red Fruits Cheesecake  
Chocolate Brownie  
Portuguese Custard Tart  
Lemon Meringue Pie  
Chocolate Truffle  
Macarrons  
Fruits



# CANAPÉS

## **3 Canapés Selection**

1 Cold , 1 Hot & 1 Sweet

**€ 12,00 per person**

## **6 Canapés Selection**

2 Cold , 2 Hot & 2 Sweet

**€ 18,00 per person**

## **9 Canapés Selection**

3 Cold , 3 Hot & 3 Sweet

**€ 22,50 per person**

## **Price and Conditions**

Service: 60 minutes

Minimum Participants: 10 people

Drinks not included

30% of the price will be added to the suggestions made for events where the cocktail is not followed by lunch/dinner.

A person in a white shirt is holding a small white plate with a single muffin. They are standing at a long wooden table set for a coffee break. The table is filled with various items: several white coffee mugs, some with coffee, a glass of water with fruit skewers, plates of muffins, and trays of pastries. In the background, other people in business attire are blurred, suggesting a professional setting. The text "COFFEE BREAKS" is overlaid in the center of the image.

# COFFEE BREAKS





## STANDARD

Coffee and Milk  
Tea and Water  
Homemade Cookies

**€ 9,50 per person**

## COMPLEMENTARY

Sandwiches and Toasts  
Tuna and Avocado Sandwich  
on Seeded Bread  
Fresh Cheese, Tomato and  
Basil Sandwich on Rye Bread  
Cream Cheese, Salmon and  
Lime Zest Toast  
Toast on Seed Bread with  
Chèvre Cheese, Honey,  
Pistachios  
Toast in "Alentejano" Bread  
with Ham and Cheese

**€ 5,00 per person**

In the choice of 1 item

## PASTRY

Plain & Wholemeal Croissants  
Chocolate/Apple  
Berlin Balls  
May 4th Cake  
Custard Tarts

**€ 4,00 per person**

In the choice of 1 item

## HEALTHY

Natural Yogurt  
Granola and Fruit  
Vegetable Dips with  
Hummus  
Energy Balls

**€ 4,00 per person**

In the choice of 1 item

## FRUIT

Basket of Seasonal Fruit  
Sliced Seasonal Fruit

**€ 5,00 per person**

In the choice of 1 item

## DRINKS

Detox Juice  
Natural Orange Juice  
Red Fruit Juice  
Sparkling Wine

**€ 5,00 per person**

In the choice of 1 item

A wooden table is set for a brunch meal. In the foreground, a hand holds a tall flute glass filled with a golden beverage. To its right, a wine glass contains a red wine topped with a dollop of white cream and green herbs. The table is laden with several white plates: one with a salad of greens and tomatoes, another with a stack of sandwiches, and a third with a fried egg and bread. A white cup of coffee sits on a saucer with a spoon. The background shows more plates and glasses, suggesting a social gathering in a bright, airy setting.

# BRUNCH



## BRUNCH OPTIONS

### Menu I

Scrambled Egg with Olive Oil  
and Bacon  
Puff Pastry Croissant or  
Brioche  
Pastel de Nata or May 4th  
Cake  
Jam  
Butter  
Cheese  
Ham  
Yogurt with Granola  
Hot Drink  
Natural Orange Juice

**€ 22,00 per person**

### Menu II

Avocado and Egg Toast  
Poached  
Puff Pastry or Brioche  
Christmas Pastry or May  
4th Cake  
Jam  
Butter  
Yogurt with Granola  
Cheese and Sausage Board  
Hot Drink  
Natural Orange Juice

**€ 26,00 per person**

### Conditions

Service duration: 60 minutes

Minimum number of participants: 15 people

Menu choice must be communicated at least minimum  
of 8 days.



# BRUNCH OPTIONS

## Menu III

- Eggs Benedict
- Bread Basket
- Puff Pastry or Brioche
- Croissant
- Christmas Pastry or May 4th Cake
- Jam
- Butter
- Yogurt with Granola
- Cheese and Charcuterie Board
- Fruit Salad
- Mimosa
- Belini
- Espresso Coffee
- Hot Drink
- Natural Orange Juice

**€ 31,00 per person**

## Conditions

- Service duration: 60 minutes
- Minimum number of participants: 15 people
- Menu choice must be communicated at least minimum of 8 days.

## Menu IV – Vegan

- Olive Oil Toast with Tofu Scrambled
- Bread Basket
- May 4th Cake
- Jam
- Vegan Butter
- Vegan Yogurt with Granola
- Fruit Salad
- Espresso Coffee
- Hot Drink
- Natural Orange Juice

**€ 31,00 per person**

A photograph of a restaurant table setting. In the foreground, three wine glasses of varying sizes are arranged on a brown patterned placemat. Behind them, a white plate features a dish with sliced potatoes, ham, and fresh herbs. To the right, another plate shows a bread roll topped with green herbs. The background is softly blurred, showing more of the table and glassware. The word "MENU" is centered in white, serif font, with two thin white lines pointing towards the top and bottom of the text.

# MENU



## MENU I

Beverage not included

2 Starters  
1 Soup  
1 Main Course  
1 Dessert

### Couvert

Mafra Bread  
Handmade Butters  
Marinated Olives

### Starters

(share)

Meat Croquettes  
Red Onion Sauce  
Eggs Rotos  
Gizzards  
Alternative: Pica Pau of Tofu

### Main Course

(choose 1)

Bacalhau à Brás  
Chicken Piri Piri with Potato Chips  
Alternative: Curry of Curry

### Desserts

Pavlova  
Red Fruits  
Lychee or Seasonal Fruit Sorbet

**€ 42,00 per person**

The same menu choices must be made for the entire group and should be communicated at least 8 days before the event

VAT included at the legal rate in force



## MENU II

Beverage not included

3 Starters  
1 Soup  
2 Main Course  
1 Dessert

### Couvert

Mafra Bread  
Handmade Butters  
Marinated Olives

### Starters

(share)

Frago wings Crispy  
Fried Cuttlefish  
Caldo Verde  
Alternative: Eggplant  
Baked with Tomatoes

### Main Course

(choose 1)

Tripas à Moda do Porto  
Fish and Seafood  
Alternative: Vegetables  
"à Brás"

### Dessert

Tradicional Portuguese  
Sweet with Eggs and  
Sugar (Natas do Céu)

**€ 48,00 per person**

The same menu choices must be made for the entire group and should be communicated at least 8 days before the event

VAT included at the legal rate in force



## MENU III

Beverage not included

3 Starters  
1 Soup  
2 Main Course  
2 Desserts

**€ 54,00 per person**

The same menu choices must be made for the entire group and should be communicated at least 8 days before the event

### Couvert

Mafra Bread  
Handmade Butters  
Marinated Olives

### Starters

(share)

Tradicional Meat Patty with Cumin Mayonnaise  
Eggs with Fries, Ham and Cheese  
Octopus Salad  
Alternative:  
Cauliflower and Pumpkin Salad

### Main Course

(choose 1)

Codfish" with "Broa" and Potato  
Beef Rib, Fried Potatoes, Red Cabbage and Orange  
Alternative: Asparagus Risotto with Toasted Almonds

### Desserts

Tradicional Portuguese Pudim Ice Cream with Hazelnut Crumble



A buffet table is shown with a variety of dishes. In the background, two large stainless steel chafing dishes are filled with fresh green salads, breads, and other ingredients. In the foreground, several copper-colored serving pots on stands contain different types of soups and stews. There are also white ceramic bowls and plates with various food items, including what appears to be a blue bowl with a dip or sauce. The overall scene is a well-stocked buffet spread.

# BUFFETS



## BUFFET I

Beverage not included

Minimum of 20 people  
The same menu choices must be made for the entire group and should be communicated at least 8 days before the event

**€ 45,00 per person**

### Simple Salads

Lettuce, Carrot, Corn  
Cucumber, Tomato

### Composed Salads

Quinoa with Dried  
Tomatoes, Olives and  
Vegetables  
Roasted Vegetables  
Waldorf Salad

### Starters

Gratinated Mushrooms  
Trilogy of Snacks  
Cheese and Sausages  
Meatballs  
Vegetable Quiche

### Soups

(choose an option)  
  
Leek Cream with  
Chorizo  
Cauliflower Cream with  
Almonds

### Vegetarian

(choose an option)

Penne with Roasted  
Vegetables  
Chickpea Curry

### Fish

(choose an option)

Hake Medallions with  
Fisherman's Rice and  
Coriander  
Codfish with Bread  
Crust, Sautéed Greens  
and Potato

### Meat

(choose an option)

Chicken Stuffed with  
Alheira, Sautéed and  
Potatoes  
Duck Rice with Sausage

### Desserts

Chocolate Mousse  
Cheesecake with Fruits  
Milk Cream  
Tradicional Portuguese  
Pudin Ice Cream  
Sliced Fruit



## BUFFET II

Beverage not included

Minimum of 20 people  
The same menu choices must be made for the entire group and should be communicated at least 8 days before the event

**€ 52,00 per person**

### Simple Salads

Lettuce, Carrot, Corn, Cucumber, Tomato and Marinated Olives

### Composed Salads

Cod Salad with Chickpeas

Potato Salad with Mustard and Chickpeas

Couscous Salad with Vegetables and Spices

Fusilli with Chicken and Apple

### Starters

(choose 1 option)

Gratinated Mushrooms

Trilogy of Snacks

Cheese and Sausages

Mussels in Vinaigrette

Vegetable Quiche

### Soups

(choose 1 option)

"Caldo Verde" with Chorizo

Cauliflower Cream with Almonds

### Fish

(choose 1 option)

Cod Confit with Crushed Potatoes and Coriander Olive Oil

Fish and Seafood

### Meat

(choose 1 option)

Pork Belly with Suckling Pig Sauce and Chips

Veal Cheek, Truffled Mashed Potatoes and Greens

### Vegetarian

(choose 1 option)

Mushroom Stew  
Chickpea Curry

### Desserts

Chocolate Mousse  
Cheesecake

Milk Cream  
Lemon Tart

Merengada

Tradicional Portuguese Pudin Ice Cream

Chocolate Brownie  
Sliced Fruit

A collection of food items including croissants, salads, and pastries in paper containers on a wooden table. The items are arranged on a light-colored wooden surface. In the center, a round paper bowl contains a croissant, lettuce, and tomatoes. To its left, a croissant is wrapped in paper. Above it, a rectangular paper box holds a long sandwich. To the right, another round paper bowl contains strawberries, a slice of salami, and pastries. Further right, a round paper bowl contains a chocolate dessert with purple flowers. In the bottom right corner, another croissant is partially visible.

# LUNCH BOX



## LUNCH BOX

### Breakfast in a Box

- 1 Fruit
- 1 Water
- 1 Juice
- 1 Sandwich Ham and Cheese  
or Cheese and Tomato
- 1 May th Cake

**€ 14,00 per person**

### Lunch in Box

- 1 Fruit
- 1 Water
- 1 Juice
- 1 Salad
- 1 Pie or Croquette
- 1 Cheese and Cecina  
Sandwich  
or Tuna and Avocado
- 1 May 4th Cake

**€ 20,00 per person**



**BEVERAGE SUPPLEMENT**



## DRINKS

### Alcohol-Free Drinks

Water with and without Gas  
Soft Drinks  
Coffee  
Tea

**€ 9,00 per person**

### Alcohol Drinks I

Still and Sparkling Water  
Soft Drinks  
Selection of Wines  
Coffee  
Tea

**€ 14,00 per person**

### Alcohol Drinks II

Still and Sparkling Water  
Soft Drinks  
Wine Suggestions  
Sommelier  
Coffee  
Tea

**€ 18,00 per person**

### Open Bar

Served between 19h00-02h00

Gin  
Vodka  
Whisky  
Rum  
Cosmopolitan  
Port Tonic  
White/Red Wine  
Soft drinks  
Water

**€ 25,00 per person**

Duration of the service: 2h00

**€ 15,00 per person – additional hour**

Depending on the number of guests  
in the event



**PESTANA**

HOTELS & RESORTS

## CONTACTS

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