



PESTANA

COLLECTION HOTELS

# BANQUET KIT

THE TIME OF YOUR LIFE





**PESTANA**  
**CIDADELA CASCAIS**  
POUSADA & ART DISTRICT  
COLLECTION HOTELS  
PORTUGAL



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# BREAKFAST



## Continental Breakfast

minimum 25 person

Coffee, Tea, Milk

Orange Juice

Selection of Yogurts

Selection of Breads (4 Varieties)

Plain and Chocolate Croissants

Muffins

Cupcakes

Portuguese Egg Custard Tart

Selection of Jam

Butter and Honey

Muesli, Corn Flakes and All Bran

Selection of Cold Cuts (Ham, Salami, Mortadella, portuguese Sausage)

Selection of Cheeses (Edam Cheese, Island, Brie, Buttery, Chèvre)

Fresh Fruit

**€ 26,00** per person-buffet

VAT included at the legal rate in force





## American Breakfast

minimum 25 person

Coffee, Tea and Milk  
Orange, Tomato and Apple Juice  
Selection of Yogurts

Selection of Breads (4 Varieties)  
Plain and Chocolate Croissants  
Muffins, Cupcakes  
Portuguese Egg Custard Tart  
Mini Berliner Muffins

Selection of Jam  
Butter and Honey  
Muesli, Corn Flakes and All Bran

Selection of Cold Cuts (Ham, Salami, Mortadella,  
Portuguese Sausage)  
Selection of Cheeses (Edam Cheese, Island, Brie, Buttery,  
Chèvre)

Selection of Nuts  
Scrambled Eggs portuguese Sausage  
Sautéed Mushrooms with Thyme  
Toasted Bacon Roasted Tomato with Oregano  
Fresh Fruit

€ 32,00 per person



BRUNCH





## Buffet Brunch

minimum 25 people

Coffee, Tea, Milk

Orange Juice, Tomato and Apple

Selection of Yogurts

Plain Croissants, Muffins

Selection of Breads

Selection of Smoked Meat

Selection of Cheese with Toast and Jam

Crudités

Apple with Raisins

Tomatoes with Fresh Cheese and Basil Pesto

Breaded Mozzarella

Goat Cheese with Fresh Tomato

Mini Fried Patties

Vegetable Samosas

Chef's Tortilla

Vegetable Quiche

Toasted Bacon Scrambled Eggs Vegetable Stew

Portuguese Sausage Sautéed Mushrooms with Rosemary

Baked Beans

Mini Pastries

Apple Cake with Cinnamon

Yogurt Whipped with Honey and Walnuts

Fresh Fruit

€ 40,00 per person-buffet



A collection of food items presented in eco-friendly cardboard containers on a light-colored wooden table. In the center, a round bowl contains a croissant, green lettuce, and cherry tomatoes. To its right, another round bowl holds strawberries, a slice of salami, and a small fried item. In the top left, a rectangular box contains a long sandwich. To the left of the central bowl, a croissant sits on a piece of parchment paper. In the bottom right, a round bowl contains a chocolate dessert garnished with pink flowers. The word "BOXES" is overlaid in white text on the central bowl, with two short white lines above and below it.

BOXES



## Lunch Box

Chicken Wrap with Rocket, Tomato and Sesame  
Dressing  
Potato Chips  
Cookies  
Muffins  
One Green Apple  
One Fruit Juice

**€ 18,00 per person**





# COFFEE BREAKS



## Welcome Coffee

Coffee, Decaf and Milk  
Tea Selection  
Sparkling and Still Water  
Cookies

**€ 8,00 per person**

**€ 6,00 per person** – if combined  
with another coffee break on  
the same day

## Coffee Break Snipe

Coffee, Decaf and Milk  
Tea Selection  
Orange Juice  
Sparkling and Still Water  
Mini Pastries  
Mini Sandwich

**€ 15,00 per person**

## Coffee Break Vaurien

Coffee, Decaf and Milk  
Tea Selection  
Orange Juice  
Fruit Smoothies  
Sparkling and Still Water  
Mini Club Sandwich In Multi  
Flavour Bread Mini Sandwich  
Selection  
Mini Fruit Skewers  
Apple Chausson  
Homemade Cake  
Mini Pastries

**€ 26,00 per person**





## Complements

Expresso Coffee: **€ 2,35 per person**

Hot Chocolate: **€ 2,35 per person**

Fresh Juices: Tomato, Apple and Tropical Fruits: **€ 3,20 per person**

Yoghurts: Plain, Fruit Aroma and Low-fat Yogurt: **€ 3,00 per person**

Fresh Fruit Selection: **€ 4,50 per person**

Mini Fried Patties: **€ 4,50 per person**

## Coffee Station

Coffee, Decaf, Milk and Tea: **€ 16,00 per pot**

Fresh Juices: Orange, Apple and Tropical Fruits: **€ 19,00 per jug**

Soft Drinks – Coca-Cola, Iced Tea, Seven-Up: **€ 3,50 per can**

Still and Sparkling Water: **€ 3,00 per bottle**

Coffee: **€ 2,35 per coffee**

Mini Pastries Selection: **€ 18,00 per plate for 6 person**

Mini Sandwich Selection: **€ 26,00 per plate for 6 person**

Mini Fried Patties: **€ 24,00 per plate for 6 person**

Fresh Fruit Selection: **€ 27,00 per plate for 6 person**

30-minute Coffee Break Service | with prior information, we can provide gluten-free options or options adapted to other dietary restrictions.

VAT included at the legal rate in force

A close-up photograph of several champagne glasses filled with a bubbly, golden liquid. Each glass has a small sprig of dried lavender tucked into the foam. The background is softly blurred, showing more glasses and a warm, ambient light. The word "WELCOME" is centered in a white, sans-serif font, with two short white lines above and below it.

WELCOME





## Savory Canapé Suggestions

Crispy Goat Cheese with Tomato Jam and Walnuts  
Fried Patties of Portuguese Bread and Meat Sausage  
Vegetable Samosas  
Pouch of Portuguese Black Pudding Sausage, Honey and Ginger

Green Asparagus Cream Soup with Crispy Bacon  
Melon and Mint Soup  
Pumpkin and Curd Cheese Cream Soup  
Wild Berries Cold Soup with Cream

Home Cured Salmon Tartar  
Smoked Duck Breast with Sautéed Apples  
Crabs and Chive Mousse

Island Cheese with Grapes  
Pineapple with Rolled Cured Ham  
Feta Cheese, Olive and Cucumber  
Selection of Regional Portuguese Sausages

Soft Cheese Crostini  
Tomato and Herbs Bruschetta  
Maize Corn Bread with Codfish, Peppers and Coriander  
Shrimp, Celery and Fennel

Octopus Salad  
Beetroot Salad with Mayonnaise and Apple  
Chicken Salad, Celery and Walnuts with Yogurt Sauce  
Fresh Cheese and Tomato Salad  
Nicoise Salad



## Sweet Canapé Suggestions

Portuguese Egg Custard Tart  
Chocolate Cake with English Cream  
Cheesecake Raspberries  
Queijadinha De Sintra  
Chocolate Brigadeiro  
Chocolate Truffle with Pink Pepper and Thyme  
Caramelized Pineapple and Anise Tartar

## Canapés Selection

### 30 minutes

4 Varieties	€ 13,00	per person
6 Varieties	€ 14,50	per person
8 Varieties	€ 18,00	per person
10 Varieties	€ 20,00	per person
12 Varieties	€ 23,50	per person

### 1 hour

4 Varieties	€ 19,00	per person
6 Varieties	€ 22,00	per person
8 Varieties	€ 27,00	per person
10 Varieties	€ 30,00	per person
12 Varieties	€ 32,00	per person





# COCKTAIL DINATOIRE



## Cocktail Dinatoire

Minimum 25 People  
2 Hours Service

€ 58,00 per person

### Canapés

Your selection of 8 varieties

### Soups and Creams

(choose 1 option)

Caldeirada Cream with  
Fresh Coriander

Green Asparagus Cream  
Soup with Crispy Bacon

Pumpkin and Curd Cheese  
Cream Soup

Wild Berries Cold Soup with  
Cream

### Hot Dishes

(choose 1 fish and 1 meat option)

Migas with Confit Codfish and  
Olive Oil

Salmon Diced with Sesame  
Seeds

Skewered Octopus

Chicken Breast with Zucchini  
and Quinoa

Pork Meat Portuguese Style In A  
Skewer

Raw Tomato Stuffed with  
Minced Veal

Curry Tofu

### Desserts

(choose 4 options)

Portuguese Egg Custard Tart

Chocolate Cake with Custard

Raspberries Cheesecake

Queijadinha De Sintra

Chocolate Brigadeiro

Chocolate Truffle with Pink  
Pepper and Thyme

Caramelized Pineapple and  
Anise Tartar





# BUFFETS

# Cidadela Buffet

minimum 35 people

## Composed Salads and Starters

Fresh Cheese and Tomato Salad  
Grilled Vegetables  
Chef's Tortilla  
Russian Salad with Grated Egg  
Codfish and Chickpea Salad with Fresh Peppers  
Tuna, Green Beans, Potato and Onion Salad  
Minced Pork Belly with Coriander  
Palm Heart and Tomato Salad with Mortadella  
Olives, Marinated In Aromatic Herbs and Garlic  
Toasted Cheese Crostini

## Plain Salads

Sweet Corn Onion Carrot  
Lettuce Cucumber Tomato  
Sauces: Cocktail, Tartar, Aioli, Yogurt Sauce ....

## Soups\*

Green Cabbage Soup with Portuguese Regional Sausage  
Vegetables Cream Soup with Toast Bread  
Fish Soup with Pumpkin Seeds and Coriander

## Fish Main Course\*

Codfish and Shrimp with Cream  
Perch and Salmon Diced with Cockle Corn Starch  
Croaker with Roasted Pumpkin Diced and Mashed Spinach

## Meat Main Course\*

Duck Rice with Chef Signature  
Pork Meat Alguidar Style with Green Asparagus and Golden Potatoes  
Turkey Breast Stuffed with Portuguese Sausage, Mashed Potatoes, Roasted Tomato and Pennyroyal

## Pasta Main Course\*

Raviollis Stuffed with Gorgonzola and Spinach  
Vegetarian Lasagna  
Fusilli with Vegetables in a Tomato Stew

## Desserts

Caramel Mousse with Toasted Almond Slivers  
Biscuit and Coffee with Butter Cream  
Custard Milk  
Baked Apple with Cinnamon  
Chocolate Mousse  
Orange Pie  
Egg Pudding  
Fresh Fruit Selection

**€ 45,00 per person**

**€ 5,00 per person** – Supplement for cheese selection

**€ 3,50 per person** – Supplement for cold cuts

\* Choose an option



# Buffet Palácio

minimum 35 persons

## Composed Salads and Starters

Selection of National and International Cheeses, Toasts, Grissinis and Jam  
Cold Cuts Smoked Fish Selection  
Crabmeat Mousse and Toasts  
Pineapple with Rice and Crab Stick  
Codfish Slivers with Garlic-infused Olive Oil and Coriander  
Prawn and Mango Salad with Cocktail Dressing  
Codfish Roes with Cider  
Vinaigrette Diced Fresh Peppers and Onions  
Sea Snail Salad  
Octopus Salad  
Tomato Bruschetta in Nordic Bread  
Fried Patties

## Plain Salads

Sweet Corn Onion Carrot  
Lettuce Cucumber Tomato  
Sauces: Cocktail, Tartar, Aioli, Yogurt Sauce ....

## Soups\*

Shellfish Cream Soup  
Croacker Broth  
Mushrooms Cream Soup and Green Asparagus

## Fish Main Course\*

Codfish and Octopus Traditionally Baked in the Oven  
Grilled Swordfish with Pumpkin and Spinach Ragoût  
Sea Bass Filet in Caldeirada Sauce

## Meat Main Course\*

Roasted Milk Goat with Giblets  
Rice and Turnip Tips  
Sirloin Steak in Thyme Olive and Chestnuts with Bacon and Mashed Potato  
Beef Medallions Sautéed in Moscatel Wine, Wild Rice and Soy Sprouts

## Pasta Main Course\*

Linguinni with Gorgonzola Sauce and Sautéed Zucchini  
Penne with Napolitano Sauce, Dried Fruits Crumbs and Basil  
Farfalle with Sautéed Mushrooms in Tomato Sauce Au Gratin

## Desserts

Egg and Milk Custard  
Caramel and Lemon Pudding  
100% Cocoa Mousse Almond Tart  
Cream Cheese Tart with Raspberries  
Queijadinhas  
Portuguese Egg Custard Tart  
Apple Chausson  
Tiramisu

**€ 75,00 per person**

\* Choose an option

# Buffet Cisterna

minimum 35 persons

## Composed Salads and Starters

Cold Cuts Bread  
Vegetable Tart  
Soy Sprouts with Crab Sticks and Fresh Peppers  
Beetroot Salad with Apple and Mayonnaise  
Tuna and Black-eyed Bean Salad with Boiled Egg, Onion and Coriander  
Fish Roe Salad with Fresh Peppers, Onion and Parsley  
Chicken, Celery and Walnut Salad with Yoghurt Sauce  
Selection of National and International Cheeses, Toasts and Grissinis  
Olives, Marinated in Aromatic Herbs and Garlic  
Tomato Bruschetta in Nordic Bread  
Fried Jack Mackerel in Escabeche Sauce  
Fish À Bela Vista

## Plain Salads

Sweet Corn Onion Carrot  
Lettuce Cucumber Tomato  
Sauces: Cocktail, Tartar, Aioli, Yoghurt Sauce ....

## Soups\*

Pumpkin Cream Soup with Salmon Petals  
Sweet Potato Cream Soup, Crispy Bacon and Chives  
Sea Soup with Coriander

## Fish Main Course\*

Codfish in Onion Stew, Roasted Potato and Turnip Tips  
Croaker with Codfish Açorda and Sautéed Vegetables

## Meat Main Course\*

Duck Leg Confit with Orange Rice and Rosemary  
Honey-Roasted Lamb Leg, Couscous with Ratatouille  
Pork Secretos with Migas Alentejanas and Green Asparagus

## Pasta Main Course\*

Tortellini with Cream and Cheese Sauce  
Chef's Pasta with Tuna Sauce  
Spinach Tagliatelli with Sesame and Carrot Slivers

## Desserts

Rice Pudding with Cinnamon  
Moist Chocolate Cake  
Coconut Quindim  
Poached Pear in Port Wine  
Apple Pie  
Passion Fruit Mousse  
Sericaia  
Cream Cheese Tart with Red Berries  
Fresh Fruit Selection

**€ 55,00 per person**

\* Choose an Option





## Chef's Buffet

minimum 35 persons

### Salads and Starters

Selection of 5 Plain Salads

Selection of 4 Composed Salads

Selection of 4 Starters

1 Soup

### Main Dish

1 Meat Dish or 1 Fish Dish

1 Pasta Dish

### Desserts

Selection of 4 Desserts

Fresh Fruit Selection

**€40,00 per person**

Our "Chef's" and "Work" buffets are based on the best fresh products of the week, so the information on its composition will only be informed 48 hours prior the event date.

VAT included at the legal rate in force



## Standing Buffet

### Soups and Savory

Cold Cuts Selection  
Selection of Cheese with  
Toasts and Jam  
Selection of Fried Patties  
Vegetables Crepes  
Sausage Puff  
Cheese with Tomato Jam  
Smoked Salmon Sandwich  
with Capers and Cream  
Cheese  
Cheese and Ham Baguette  
with Lettuce, Tomato and  
Oregano  
Tomato Bruschetta with  
Mushrooms and Thyme  
Seed Bread with Tomato,  
Fresh Cheese and Basil  
Bolo Do Caco with Chicken  
and Lettuce  
Chef's Tortilla  
Vegetable Quiche

Pumpkin Cream Soup with  
Cinnamon and Curd Cheese  
Crumbs

### Desserts

Mini Pastries  
Apple Cake  
Rice Pudding with  
Cinnamon  
Chocolate Mousse  
Yogurt and Vanilla Ice  
Cream  
Fresh Fruit Selection

**€ 36,50** per person – 1 hour

Standing service, in the room where your meeting takes place or in the foyer.

Applicable to a minimum of 25 people and a maximum of 45 people.





A photograph of a restaurant table setting. In the foreground, three wine glasses are visible: a small one on the left and two larger ones in the center. Behind them are plates of food, including a large plate with sliced meats and vegetables, and a smaller plate with a bread roll. The background is blurred, showing more of the table and the restaurant interior. The word "MENUS" is overlaid in the center in a white, sans-serif font, with two short white lines above and below it.

# MENUS





## Menu I

minimum 12 people

Bread Selection

2 Varieties Of Butter

1 Soup Or Starter

1 Main Dish

1 Dessert

### Soups and Starters

(Choose 1)

Tomato Cream and Leek with Curd Cheese Crumbs

Vegetable Cream Soup with Olive Toasted Bread

Monkfish Soup with Crispy Cured Ham

Green Cabbage Soup with Portuguese Sausage and Maize Corn Bread Crumbs

Pear with Curd Cheese, Watercress and Pinion Crumbs

Codfish Slivers in Raw Tomato with Portuguese Sauce

Cured Mackerel in Balsamic Vinegar, Arugula and Sesame

### Fish and Meat

(Choose 1)

Poached Perch in Tomato Sauce with Wax Beans and Turnip Greens

Golden Bream with Red Onion, Mashed Potato and Mint

Codfish Slivers with Mussels Au Gratin

Starking Apple Stuffed with Duck and Rice

Veal Confit in Red Wine, Red Cabbage and Mashed Parsnip

Chicken Breast Stuffed with Portuguese Regional Sausages, Mushrooms Rice and Green Asparagus

### Desserts

(Choose 1)

Panacotta with Red Berries Foam

Sweet Vermicelli Pudding with Tangerine Sorbet

Fresh Fruit Selection with Ice Cream

€ 37,50 per person

€ 9,00 per person

Supplement for second main course



## Menu II

minimum 12 people

Bread Selection

2 Varieties of Butter

1 Soup or Starter

1 Main Dish

1 Dessert

**€ 43,00 per person**

**€ 10,00 per person**

Supplement for second  
main course

### Soups and Starter

(choose 1)

Light Cress Cream with Carrots and Herbs

Cauliflower Cream Soup, Minced Prawn and Mint

Avocado Cold Soup with Tomato, Salmon and Fennel

Pork Chaps on Broad Bean Cream Soup and Truffle-infused Olive Oil

Smoked Codfish with Tapenade Watercress and Toasted Bread

Goat Cheese with Vegetables Ragout in Filo Pastry

Prawn and Tropical Fruits Salad with Cocktail Dressing

### Fish and Meat

(alternatives)

Fried Pork Tenderloin Under Roasted Sweet Potatoes and Courgetti

Cured Sea Bass Fillet with String Beans and Mashed Potato

Braised Monkfish and Prawns with Vegetable Couscous

Baked Codfish, Octopus and Cuttlefish with Extra Virgin Olive Oil, Potato and Turnip Tips

Turkey Breast Stuffed with Mushrooms, Baked Potatoes and Spinach

Duck Leg Confit Over A Bed of String Beans, Portuguese Sausage and Mint

Confit Pork Neck, Mashed Turnip and Sautéed Red Cabbage

### Desserts

(alternatives)

Raspberry Cheesecake

Chocolate Cake with Lemon Ice Cream

Sericaia, Conventual Portuguese Dessert with Fig Samosa





## Menu III

minimum 12 people

Bread Selection

2 Varieties Of Butter

1 Soup Or Starter

1 Main Dish

1 Dessert

**€ 48,50** per person

**€ 41,50** per person

Supplement for second main course

## Soups and Starter (options)

Seafood Cappuccino with Lobster Slivers and Pink Pepper

Fish and Roes Broth

Green Asparagus Cream Soup with Curd Cheese Crumbs

Red Bean Cream Soup with Pork Chaps and Island Grated Cheese

Marinated Prawns with Tropical Fruits and Cumberland Sauce

Beef Slivers with Arugula Salad and Parmesan Cheese

Salmon and Avocado Tartar with Mango Sauce

## Fish and Meat (options)

Stone Bass with Codfish Açorda and Vegetables Stew

Monkfish and Prawns Rice (Max. 15 People)

Swordfish and Octopus with Pumpkin Stew and Turnip Tips

Red Sea Bream with Fresh Peppers Cornstarch and Spicy Tomato Sauce

Veal Fillet with Potato Gnocchi and Azeitão Cheese Sauce

Lamb Carré with Crushed Potato Sautéed Asparagus and Mushrooms

Traditional Pork Cheek with Cured Ham, Corncobs and Portuguese Cabbage

## Desserts (options)

Dark Chocolate Pyramid with Blackberry Filling

Apple Tatin with Cinnamon Ice Cream

Moscatel and Dried Fruits Parfait

Selection of 4 Portuguese Cheese with Gressinos and Membrillo Quince Jelly



## Menu IV

minimum 12 people

Bread Selection

2 varieties of butter

1 soup or starter

1 main dish

1 dessert

**€ 55,00** per person

**€ 11,50** per person

Supplement for second  
main course

## Soups & Starter (options)

Seared Sea Scallops with Zucchini,  
Bacon and Radish

Pumpkin Cream Soup with Soft  
Cheese Breaded in Pine Nuts and  
Walnut Olive Oil

Leek Soup with Clams À Bulhão Pato

Tomato Soup with Codfish, Egg and  
Pennyroyal

Octopus Slivers with Roasted Fresh  
Peppers Drizzled with Garlic Olive Oil

Fresh Cod Fish, Marinated in Jerez  
Vinegar with Mango and Red Onion

Prawn, Smoked Salmon, Mango and  
Cream Cheese Roll with Green Salad

## Fish & Meat (options)

Sole Fillet with Prawn, Mashed Potato  
with Ribeira Mint and Roasted Tomato

Sole with Razor Clam Rice and Sea  
Asparagus

Stone Bass with Clams Cornstarch,  
Seaweed and Roe

Salted Codfish with Breaded Oysters,  
Mashed Chickpea and Turnip Tips

Guinea Fowl with Foie-gras Cocoa,  
Apple and Turnip Tips

Beef Tenderloin Medallions with Grilled  
Potato and Zucchini Ragout

Duck Magret with Reineta Apple, Red  
Cabbage and Cinnamon

Lamb Carré with Pistachio Crust, Lime  
and Saffron Breaded Risotto and  
Truffle Zest

## Desserts (options)

Dry Martini and Gin Mousse  
with Olives

Abade De Priscos Pudding  
with Citrus

Truffle Chocolate Tart with  
Rose Foam

Vanilla and Caramel  
Bavaroise with Tangerine  
Ice Cream



A photograph of four vegetarian burgers arranged on a rustic wooden cutting board. The burgers are made with whole-grain buns and filled with various plant-based patties, fresh green leafy vegetables, sliced red onions, and tomato. Each burger is secured with a wooden skewer. In the background, there are more fresh vegetables, including red tomatoes and green herbs, and a glass of red sauce. The text "VEGETARIAN OPTIONS" is overlaid in the center in a white, sans-serif font, flanked by two short white diagonal lines.

# VEGETARIAN OPTIONS



## Vegetarian Options

### Starters

Vegetable Cream Soup with Croutons  
Fresh Cheese, Tomato and Cucumber Salad with Oregano  
Vegetables Basket with Soy Sauce and Sesame  
Watercress Cream with Island Cheese  
Eggplant Stuffed with Vegetables Au Gratin  
Tomato Stuffed with Ratatouille and Mozzarella

### Kosher Menu

Menu According to Jewish Law and with Kosher Certificate

Full Meal without Drinks

**€110,00 per person**

### Main Dishes

Tofu Steak with Grilled Vegetables  
Vegetables Hamburger with Dried Fruits Rice  
Cashew and Lentils in Saffron Aroma

### Menu Halal

Menu According To Halal Certification

Full Meal without Drinks

**€ 110,00 per person**

### Desserts

Toucinho Do Céu  
Fresh Fruit Selection  
Pineapple Stuffed with Fresh Fruit and Plain Yoghurt  
Cheese Selection with Toast and Jam



A close-up photograph of a black tray holding several tall, slender champagne flutes. Each glass is filled with a golden, bubbly liquid, likely champagne or sparkling wine, topped with a thick layer of white foam. The glasses are arranged in a slightly overlapping pattern on the tray. The background is softly blurred, showing hints of people in white attire, suggesting a formal event or gala. The overall lighting is warm and elegant.

# GALA MENUS



### D. Amélia Menu

Prawn with Mushrooms and Chives, on a Beetroot Carpaccio

Codfish Tenderloin with Sardine Crust on a Mashed Chick Pea and Diced Pumpkin

Tangerine Sorbet with a Flavour of Moscatel

White Veal with Celery, Toasted Pine Nuts Rice and Roasted Eggplant

Passion Fruit Mousse on a Cinnamon Biscuit and Crispy Bread-banana

Coffee or Tea

Chocolate Truffle with Rose Pepper

€ 72,00 per person

### D. Carlos Menu

Codfish Slivers Broth with Egg Strings

Monkfish Fried in Thyme Oil with Clams and Spinach Cornstarch

Lime Slush with Sugar Cane Brandy

Duck Breast, Mashed Sweet Potato, Mint and Red Cabbage

Moscatel Mousse with Orange Crunchy

Coffee or Tea Chocolate

Truffle with Rose Pepper

€ 80,00 per person

### D. Luís Menu

Smoked Duck Slivers with Grilled Pineapple and Amaranth Sprouts

Sole and Scallop on a Mint Cornstarch, Trout Roe and Citrus Foam

Red Berries Gazpacho with Sparkling Wine

Black Angus Tenderloin and Foie-gras on a Mashed Violet Potato and Shallots Mustard

Chocolate and Red Fruits Dôme with Cinnamon

Coffee or Tea

Macarrons and Chocolate Truffle with Rose Pepper

€ 95,00 per person





# BEVERAGES



## Welcome Drinks

### Welcome Drink

Sparkling Wine  
Orange Juice  
Water

**€ 8,00 per person | 30m**

**€ 13,00 per person | 1h00**

Champagne Upgrade  
(additional fee)

**€ 23,00 per person | 30m**

**€ 38,00 per person | 1h00**

### Portuguese Bar

Tonic Port Wine  
Tawny Port Wine  
Ginja (Portuguese  
Cherry Brandy)  
Sharish Gin  
Water

**€ 15,00 per person | 30m**

**€ 25,00 per person | 1h00**

### Welcome Wine

Pestana Wine Selection  
(White, Red and Rosé)  
Beer  
Water

**€ 9,00 per person | 30m**

**€ 15,00 per person | 1h00**

Premium Wine Upgrade  
(additional fee)

**€ 6,00 per person | 30m**

**€ 10,00 per person | 1h00**

### Aperitif Cocktail

Beer  
Sparkling Wine  
Aperol Spritz  
Water

**€ 16,00 per person | 30m**

**€ 26,00 per person | 1h00**





## Beverage Package

maximum 2 hours service

### Option I

Orange Juice  
Soft Drinks  
Mineral Water  
**€ 8,00 per person**

### Option II

White and Red Wine  
from our Selection  
Orange Juice  
Soft Drinks  
Beer  
Mineral Water  
**€ 12,00 per person**

### Option III

White and Red Wine –  
Casa D<sup>a</sup> Ermelinda Freitas  
Orange Juice  
Soft Drinks  
Beer  
Mineral Water  
**€ 16,00 per person**

### Option IV

White Wine – Lacrau  
Red Wine – Subsídio  
Orange Juice  
Soft Drinks  
Beer  
Mineral Water  
**€ 22,00 per person**

### Option V

White Wine – Duas Quintas  
Red Wine – Vallado  
Orange Juice  
Soft Drinks  
Beer  
Mineral Water  
**€ 28,00 per person**



## Digestives

1 per person

### Digestives Supplement

Young Scotch Whisky  
Aguardente  
Licor Beirão  
Limoncello

**€ 6,00** per person

### Digestives Premium Upgrade

Whisky 12 years  
Porto Wine 20 years  
Aguardente Velha

**€ 12,00** per person





## Open Bar

### Open Bar I

Whisky  
Gin  
Vodka  
Rum  
Porto Wine  
Martini  
White and Red  
Wine  
Beer  
Soft Drinks  
water

**€ 24,00** per person  
1 hour

**€ 12,00** per person  
per additional hour

### Open Bar CC Club

Whisky  
Gin  
Vodka  
Rum  
White and Red  
Wine  
Beer  
Soft Drinks water

**€ 36,00** per person  
4 hours service – minimum  
45 people

**€ 12,00** per person  
per additional hour

### Premium CC Club

Open Bar  
(additional fee)

Havana Club 7 anos  
Vodka Absolut  
Jonhny Walker  
Black Label  
Sharish Gin

**€ 16,00** per person

**€ 8,00** per person  
per additional hour



**PESTANA**

COLLECTION HOTELS

## CONTACTS

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