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Breakfast Barbecue Coffee - Break Menu V **Lunch Menus Brunch** Menu I Brunch Menu Welcome Drink & Stand-up Cocktail Menu II **Brunch Side Dishes** Menu III Welcome Drink Menu IV Cocktaill **Snacks** Menu V Cocktail II Summer Menu Menu VI Winter Menu Cocktail III Lunch Box Cocktail IV **Additional Services** Farewell Cocktail Coffee - Break **Drink Surcharges** <u>Menu I</u> Cocktail Dinatoire <u>Kids</u> <u>Menu II</u> Buffets Menu III

Buffet I

Buffet Light

General Conditions





Breakfast

Buffet – Private Room

Coffee, Tea, Milk Mineral Water Orange Juice, Detox Juice

Cereals Selection and Granola
Dry Fruits Selection and Seeds
Plain Yoghurt
Fresh Sliced Fruit
Cheese Selection and Cold-Cut Meats
Butter and Jams
White, Wholemeal and Seed Bread
Viennoiserie
Homemade Cake
Doughnuts or similar

Scrambled Eggs and Bacon Sautéed Mushrooms

€ 30,00 per person





Brunch

Americano and Espresso Coffee Teas Selection Cow's and Soy Milk Orange Juice Mineral Water Flavoured Water Sparkling Wine

Yoghurts Selection

Bread Selection Viennoiserie Selection Pound Cake and Pancakes Butter, Marmalade Guava Preserve, Honey Jams Selection

Sliced Fruit Selection Dry Fruits Selection Cheeses Selection and Paté

€ 35,00 per person

Pork Ham Turkey Ham Paio de York (Pork Sausage) Salpicão (Spicy Pork Sausage) Ham Mortadella

Roast Beef
Smoked Salmon
Vegetable and Chèvre
Cheese Quiche
Bacon and Mushroom Rack with
Rosemary
Tuna and Roast Pepper
Quiche
Fresh Cheese and Tomato
Roast Tomatoes
Sautéed Mushrooms
Toasted Bacon
Scrambled Eggs



Brunch – Side Dishes

Soup

(choice 1 option)

Vegetable Cream Soup Carrot Cream Soup and Toasted Almond Pumpkin Cream Soup with Cream Cheese

€ 4,00 per person

Main Dish

(choice 1 option)

Noodles with Vegetables, Soybeans and Sesame Traditional "Bacalhau com Natas" (Codfish with Onions, Potatoes and Cream) Poultry Stroganoff with Mushrooms and Rice

€ 8,50 per person

Wine

(selection 1)

Trevo White Trevo Red Trevo Rosé Beer

€ 15,00 per person

Wine

(selection 2)

D'alva Reserva White D'alva Reserva Red Beer

€ 23,00 per person





Summer Menu

Americano and Espresso Coffee
Tea & Iced Green Tea with Mint
Cow's and Soy Milk
Smoothies - Red Berries and Pineapple with Mint
Orange Juice & Lemonade
Mineral Water

Sliced Fresh seasonal Fruit Plain Greek Yoghurt Granola, Nuts and Seeds

Selection of Bread
Jam (Pumpkin and Strawberry) and Butter
Sliced Cake
Assorted Sandwiches
Salty Snacks and Puff Pastries
Homemade Sausage Balls
Mini Pastries – Custard Tarts, Doughnuts and Muffins

€ 30,00 per person

2-hour replenishment service for a minimum of 20 guests.

Side Dishes – Soup (Cream of Vegetable, Cream of Carrot with Toasted Almonds, Cream of Pumpkin and Cream Cheese Crumbs) – $\$ 4,00 Wine Surcharge I (Trevo White, Red and Rosé) and Beer – $\$ 15,00 Wine Surcharge II (D' alva Reserva White and Red) and Beer – $\$ 23,00

VAT included at the legal rate in force | Prices per person



Winter Menu

Americano and Espresso Coffee Tea & Milk Hot Chocolate Orange Juice Mineral Water

Sliced Fresh Seasonal Fruit Plain Greek Yoghurt Granola, Nuts and Seeds

Selection of Bread Jam (Pumpkin and Strawberry) and Butter

Scones & Sliced Cake
Biscuits Cinnamon, Lemon, Hungarian and Almond
Assorted Sandwiches
Salty Snacks and Puff Pastries
Homemade Sausage Balls
Mini Pastries – Custard Tarts, Doughnuts and Muffins

€ 30,00 per person

2-hour replenishment service for a minimum of 20 guests.

VAT included at the legal rate in force | Prices per person



Lunch Box

Water

Juices

Salty Snacks

Cereal Bar

Piece of Fruit

Cake

Sandwich (1 option)

€ 22,00 per person + 0,30€ per single-use container

Sandwiches (choice of 1 option)

Grilled Vegetables and Pesto
Tomato, Fresh Cheese and Oregano in Seeds Bread
Seafood Sticks, Corn and Arugula
Tuna, Egg and Lettuce
Smoked Salmon, Red Onion and Guacamole
Mixed (Lettuce, Tomato, Cheese, Ham and Butter)
Chicken, Arugula and Caesar Sauce
Pork Loin Carpaccio, Lettuce and Mustard
Smoked Ham, Cheese and Arugula





Menu I

Expresso and Americano Coffee Tea Cow's Milk Orange Juice

Biscuits - Cinnamon, Lemon and Hungarian

€ 12,50 per person

Mineral Water

Menu III

Expresso and Americano Coffee Tea Cow's Milk Orange Juice Mineral Water

Whole Fruit
Mini Pastries –
Custard Tarts, Bolas
de Berlin and Muffins
Doughnuts – Plain
and Chocolate

€ 47,00 per person

Menu II

Expresso and
Americano Coffee
Tea
Cow's Milk
Orange Juice
Mineral Water

Whole Fruit Biscuits – Cinnamon, Lemon and Hungarian

€ 15,00 per person

Menu IV

Expresso and Americano Coffee Tea Cow's and Soy Milk Orange Juice Mineral Water

Sliced Fresh Seasonal Fruit Cheese, Ham and Cheese and Ham Sandwiches Sweet Puff Pastries Salty Puff Pastries Mini Pastries

€ 19,00 per person

Menu V

Expresso and
Americano Coffee
Tea
Cow's and Soy Milk
Orange Juice
Assorted Detox Juices
Mineral Water

Plain Greek Yoghurt Granola, Nuts and Seeds

Sliced Fresh Seasonal Fruit

Turkey Ham Sandwich in Seed

Bread

Fresh Cheese, Tomato and Basil Sandwich in Dark Bread Homemade Low-Carb Cake Overnight Oats Vegetable and Hummus Crudités

€ 24,50 per person

Coffee Service – coffee break suggestions should consider a 30% surcharge if you require a replenishment service for an entire morning or afternoon. | Service for a minimum of 20 people





Welcome Drink

served for 30 minutes

Drinks

Orange Juice with Zest
Cucumber-Flavoured Mineral
Water
Trevo White Wine
Sparkling Wine
Dry Port Wine, Port & Tonic
Young Whisky, Martini, Gin
Nuts

Cocktail II

served for 1 hour and 30 minutes

Drinks

Orange Juice with Zest
Cucumber-Flavoured Mineral Water
Trevo White Wine
Sparkling Wine
Dry Port Wine
Nuts
Corn Tortilla

€ 12,00 per person

Cocktail I served for 1 hour

Drinks

Orange Juice with Zest
Cucumber-Flavoured Mineral Water
Trevo White Wine
Sparkling Wine
Dry Port Wine
Nuts
Corn Tortilla

Canapés

Toast with Cream of Chicken, Parsley and Radish Codfish, Arugula, Olive and Cream Cheese Wrap Tomato Cream Soup with Basil Chicken Pies

€ 18,00 per person

Cold Canapés

Corn Tortilla

Cold Red Berry and Ginger Soup Island Cheese and Grape Smoked Salmon Blini with Fennel and Roe Prawn Cocktail

Hot Canapés

Vegetables in Filo Pastry
Breaded Mozzarella with Sweet
and Sour Sauce
Date and Bacon
Garlic Chicken and Pork Balls

€ 22,00 per person



Cocktail III

served 1 hour and 30 minutes

Drinks

Orange Juice with Zest Cucumber-Flavoured Mineral Water Trevo White Wine

Sparkling Wine

Sparkling Wine and Red Berry Sangria

Dry Port Wine

Port & Tonic

Young Whisky

Martini & Gin

Nuts & Corn Tortilla

Cold Canapés

Cherry Tomato and Mozzarella with Arugula and Pesto Highland Cheese Honey and Walnut Tartlet Tuna and Sea Lettuce Cone Salmon Ceviche with Avocado

Corp and Cariandar

Corn and Coriander

Pineapple Cream Cold Soup with Crispy Bacon

Foie Gras and Apple Macaron

Hot Canapés

Emmental Cheese and Poppy Seed Sticks Tomato and Basil Arancini Shrimp Rissole Seafood Cream Soup with Cream Chicken Samosas Suckling Pig and Pepper Puff Pastry

€ 26,00 per person

VAT included at the legal rate in force | Service for a minimum of 20 people A 30% surcharge will apply to the menu selected for cocktail services not followed by a meal



Cocktail IV

served for 1 hour and 30 minutes

Drinks

Orange Juice with Zest
Cucumber-Flavoured Mineral Water
Trevo White Wine
Sparkling Wine, Sparkling Wine and Red Berry Sangria
Dry Port Wine, Port & Tonic,
Young Whisky, Martini, Gin
Caipirinha and Caipiporto

Nuts, Corn Tortilla

Cold Canapés

Gorgonzola and Walnut Tartlet
Quiche with Spinach and Salmon
Portuguese Octopus Salad
Smoke-Flavoured Cod
Mini Crab Paste Vol-au-Vent
Cone with Beef Tartare and Egg Yolk
Foie Gras with Fig Macerated in Port Wine

Hot Canapés

Carrot Cream Soup and Toasted Almond Mushrooms Stuffed with Vegetables au Gratin Potato-Wrapped Shrimp Cod Pastry Brazilian Chicken Croquettes Sausage Skewer Breaded Camembert

€ 32,00 per person

VAT included at the legal rate in force | Service for a minimum of 20 people.

A 30% surcharge will apply to the menu selected for cocktail services not followed by a meal.





Drinks

Water, Juices, Soft Drinks, Tea and Coffee

Trevo White, Red and Rosé and Beer

Starter (choice 1 option)

Cream of Mushroom Soup with Croutons and Thyme

Cream of Asparagus Soup with Crispy Ham

Cream of Leek and Chive Soup

Cold Canapés

Smoked Salmon with Fennel Cream on Toast

Mushroom and Goat's Cheese Quiche

Salmon Tartare and Avocado Cone

Ham and Pineapple

Cream of Melon with Crispy Bacon

Vegetable Crudités with Grain Hummus

Hot Canapés

Vegetable Stew with Soy Sauce

Shrimp Rissoles

Suckling Pig and Pepper Puff Pastry

Pies With Vegetable Ragout

Dates with Bacon

Cream of Lobster Shot

Hot Dish

(choice 1 option)

Monkfish and Coriander Rice

"Spiritual" Cod au Gratin (Cod Baked in Cheese Sauce)

Duck Rice with Sausage Crumble

Poultry or Veal Stroganoff with White Rice

Vegetable and Tofu Curry with Thai Rice

Vegetable Noodles with Soy and Ginger Sauce

Desserts

2 Varieties of Fruit Skewer

Mini Custard Tarts

Toucinho-do-Céu (Egg Yolk and Sugar Tart) Cubes

Lemon Curd and Fresh Fruit Tartlets

Chocolate Mousse with Raspberry Crisp

Mini Natas do Céu (Whipped Cream and Biscuit Crumble)

Surcharge per person

Cocktail - Sparkling Wine Sangria, Dry Port Wine, Gin, Martini € 18,00

Wine II – D'alυa White and Red € 8,00

€ 48,00 per person served for 3 hours





Buffet I

min. 25 people

Side Salads 5 Mix Salads 3 Starters 1 Soups 1 or 2 Dishes

5 Desserts

€ 44,00 per person choice of 1 main dish

€ 54,00 per person choice of 2 main dishes

Side Salads

Lettuce, Tomato, Cucumber, Corn and Carrot

Mix Salads

(choice 5 options)

Tomato with Cream Cheese, Olive Oil and Oregano

Couscous with Vegetables and Mint

Vegetable Macedonia with Fresh Herbs, Egg and Mayonnaise

Grilled Vegetables with Garlic and Thyme Oil

Marinated Red Cabbage with Orange and Sesame Seeds

Feta Cheese with Pepper, Cucumber, Onion, Olive and Oregano Pasta with Seafood and Cocktail Sauce

Black-Eyed Peas with Tuna, Parsley and Egg Shavings

Cod with Chickpeas, Peppers, Parsley and Portuguese Vinaigrette

Ham Rice, Scrambled Eggs and Peas

Portuguese-Style Preserved Sardine Salad with Potatoes and Onions

Cold Vegetable Salad with Mayonnaise and Breaded Fish Fillet

Potatoes with Toasted Bacon, Onions and Mustard Sauce

Chicken with Apple, Raisins and Voghurt Sauce

Chicken with Curry, Cider Apple and Edam Cheese

Starters

(choice of 3 options)

Vegetable and Chèvre Cheese Ouiche

Tuna Quiche with Peppers and Olives

Potato and Onion Tortilla Cold-Cut Meat and Fresh Herb Tortilla

Sausages Marinated in Olive Oil and Paprika Salty Snacks

Soups

(choice 1 option)

Cream of Garnished Vegetable Soup

Cream of Carrot and Toasted Almond Soup

Cream of Tomato Soup with Cream Cheese Crumbs

Cream of Spinach Soup with Cream Cheese and Chives

Cream of Mushroom Soup with Croutons and Thyme

Chicken Soup with Pasta and Mint

VAT included at the legal rate in force



Buffet I

min. 25 people

Side Salads 5 Mix Salads 3 Starters

1 Soups

1 or 2 Dishes

5 Desserts

€ 44,00 per person choice of 1 main dish

€ 54,00 per person choice of 2 main dishes

Main Fish Dish

Strips of Cod with Cornbread Crust, Onions, Mashed Potatoes and Turnip Greens

Cod au Gratin with Cream, Parsley and Olives

Salmon in Pernod Sauce with Thai Rice and Steamed Vegetables

Cuttlefish and Shrimp Feijoada with Baked Rice

Perch Stewed in Green Wine and Vegetable Ratatouille

Corvina in "Fragateiro" Sauce, Grilled Vegetables and Basil

Fillet of Sea Bream with Vegetables, Mashed Potatoes and

Mint

Fillet of Sea Bass with Sautéed Vegetables and Mashed Corn Monkfish and Shellfish Rice

Main Meat Dish

Chicken Breast with Herb Sauce, Baked Potatoes and Asparagus

Turkey Roti Stuffed with Sausage, Sautéed Vegetables and Tagliatelle

Duck Rice with Local Sausages

Pork Loin with Mustard Sauce, Potato Gnocchi and Mushrooms

Pork Loin Marinated in Pepper and

Beira-Style Breadcrumbs

Roof Stroggnoff with Creamy Sauce

Beef Stroganoff with Creamy Sauce and Raisin Rice

Veal Stewed in Douro Wine, Mashed Potatoes and Sautéed Carrots and Peas

Roast Leg of Lamb in Ras al Hanout and Mint with Vegetable Couscous

Desserts

(choice 5 options)

Fresh Sliced Fruit

Fruit Salad

Mango Mousse

Chocolate Mousse

Red Berry Cheesecake

Crème Brûlée

Rice Pudding with Cinnamon

Almond Tart

Toucinho do Céu (Egg Yolk and

Sugar Tart)

Wafer Cake

Brigadeiro Truffle Cake

Port Wine Poached Pear

Egg Pudding with Caramel

Surcharge per person

Soft Drinks - Water, Juices, Soft Drinks, Tea and Coffee ${\it \& 9,00}$

Wine I - Trevo White, Red and Rosé € 10.00

Wine II - D´Alva Reserva White and Red) and Beer € 16,00



Buffet Light

min. 20 people

Side Salads

4 Mixed Salads

2 Starters

1 Soups

3 Sandwiches

5 Desserts

€ 35,00 per person

Starters

(choice of 2 options)

Vegetable and Chèvre Cheese Quiche

Tuna Quiche with Peppers and Olives

Potato and Onion Tortilla Cold-Cut Meat and Fresh

Herb Tortilla

Sausages Marinated in Olive Oil and Paprika Salty Snacks

Side Salads

Lettuce Tomato Cucumber Corn Carrot

Mixed Salads

(choice 4 options)

Tomato with Cream Cheese, Olive Oil and Oregano

Couscous with Vegetables and Mint

Vegetable Macedonia with Fresh Herbs, Egg and Mayonnaise

Grilled Vegetables with Garlic and Thyme Oil

Marinated Red Cabbage with Orange and Sesame Seeds

Feta Cheese with Pepper. Cucumber, Onion, Olive and Oregano

Pasta with Seafood and Cocktail Sauce

Black-Eyed Peas with Tuna, Parsley and Egg Shavings

Cod with Chickpeas, Peppers, Parsley and Portuguese Vinaigrette

Ham Rice, Scrambled Eggs and Peas

Portuguese-Style Preserved Sardine Salad with Potatoes and Onions

Cold Vegetable Salad with Mayonnaise and Breaded Fish Fillet

Potatoes with Toasted Bacon, Onions and Mustard Sauce

Chicken with Apple, Raisins and Yoghurt Sauce Chicken with Curry, Cider

Apple and Edam Cheese

Crumbs

(choice 1 option)

Soups

Cream of Garnished Vegetable Soup

Cream of Carrot and **Toasted Almond Soup** Cream of Tomato Soup with Cream Cheese

Cream of Spinach Soup with Cream Cheese and Chives

Cream of Mushroom Soup with Croutons and Thyme

Chicken Soup with Pasta and Mint



Buffet Light

min. 20 people

Side Salads

4 Mixed Salads

2 Starters

1 Soup

3 Sandwiches

5 Desserts

€ 35,00 per person

Sandwiches

(choice 3 options)

Fresh Cheese, Tomato and Oregano

Seafood Sticks, Corn, Tomato and Rocket

Tuna, Egg and Lettuce

Smoked Salmon, Avocado and

Red Onion

Cheese, Ham, Mayonnaise, Egg,

Tomato and Lettuce

Chicken with Caesar Sauce

and Iceberg Lettuce

Roast Pork Loin, Mustard,

Rocket and Cheese

Ham, Cream Cheese and

Rocket

Grilled Vegetables with Thyme and Vegan Cheese

Desserts

(choice of 5 options)

Fresh Sliced Fruit

Fruit Salad

Mango Mousse

Chocolate Mousse

Cheesecake

Crème Brûlée

Rice Pudding with Cinnamon

Almond Tart

Toucinho do Céu (Egg Yolk

and Sugar Tart)

Wafer Cake

Brigadeiro Truffle Cake

Port Wine Poached Pear

Egg Pudding with Caramel

Surcharge

Soft Drinks – Water, Juices, Soft Drinks, Tea and Coffee

€ 9,00 per person

Wine I - Trevo White, Red and Rosé and Beer

€ 15,00 per person

Vinhos II – D'alva Reserva White and Red and Beer

€ 23,00 per person





Side Salads

Lettuce, Tomato, Cucumber, Corn and Carrot

Mixed Salads

(choice 5 options)

Chickpeas with Cod and Parsley Tuna with Green Beans, Potatoes and Egg Shavings Roasted Peppers with Olive Oil and Garlic

Fusilli with Chicken and Yoghurt Sauce

Fresh Cheese with Tomato and Oregano

Red Abbage Marinated in Orange

Kale, Celery, Carrot and Walnut Kernels with Mayonnaise Iceberg Lettuce, Chicken, Bacon, Parmesan Cheese and Caesar Sauce

Starters

Mushroom and Brie Quiche Sausage and Onion Tortilla Shrimp Rissoles Meat Croquettes Cod Balls

Soup

Caldo Verde (kale soup) with Meat Chorizo and a Splash of Olive Oil

Hot Dishes

White Rice
Black Beans
Grilled Vegetables
Roast Potatoes

Grilled Dishes

Picanha (Rump Steak), Chicken Breast, Toscana Sausage, Ribs, Black Pudding and Hamburger Fillet of Sea Bass and Sea Bream, Salmon and Sardines Curd Cheese and Chicken Heart Skewers

Desserts

Rice Pudding Crème Brûlée Chocolate Mousse Orange Cake Apple Carré Festival of Fruit

Surcharge per person





Menu I

minimum 10 people

Salads & Starters

Pumpkin Cream with its Seeds

or

Cream Cheese Salad with Honey Vinaigrette and Croutons

Main Dish

Salmon with Shrimp and Herb Sauce

or

Duck Rice with Local Sausages

Desserts

Tiramisu with Cocoa

or

Mango Parfait

€37,00 per person

Menu II

minimum 10 people

Salads & Starters

Asparagus Cream Soup with Crispy Ham

or

Chèvre Cheese Puff Pastry with Tomato Jam and Fresh Herbs

Main Dish

Traditional "Bacalhau com Broa" (Codfish with Patatos and Bread)

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Pork Tenderloin with Sautéed Turnip Greens and Mushroom Ragout

Desserts

Mango Parfait

or

Egg Sponge Cake with Cinnamon

41,00 per person

Choice of 1 starter, 1 main course and 1 dessert for every guest

VAT included at the legal rate in force



Menu III

minimum 10 people

Salads & Starters

Mushroom Cream Soup with Truffle Oil

or

Cod Puff Pastry with Turnip Greens

Main Dish

Monkfish and Shrimp Rice

or

Slow-Cooked Maronesa Chuck Steak, Parsnips and Spinach Purée

Desserts

Chocolate Truffle Tart with Strawberry Coulis

or

Red Berry and Vanilla Panna Cotta

€48,00 per person

Menu IV

minimum 10 people

Salads & Starters

Caldo Verde (Kale Soup) with local Sausages

or

Pear Stewed in Port Wine, "Serra" Cheese, Pine Nuts, Honey and Crispy Ham

Main Dish

Sea Bream with Turnip Greens and Coriander "Xerem"

Or

Duck Confit with Orange and Ginger Sauce, Herb Polenta and Julienned Vegetables

Desserts

Toucinho do Céu (Egg Yolk and Sugar Tart) with Lemon Sorbet

or

Pavlova with Vanilla and Red Berry Chantilly Sauce

€ 51,00 per person

Choice of 1 starter, 1 main course and 1 dessert for every guest



Menu V

minimum 10 people

Salads & Starters

Seafood Cappuccino with Algae

Main Dish

Sea Bass, Ratatouille and Caper Sauce Grilled Entrecôte, Smashed

Grilled Entrecôte, Smashed Potatoes and Roasted Cherry Tomatoes and Padrón Peppers

Desserts

Apple Tatin with Caramel Ice Cream and Vanilla Sauce

€ 64,00 per person

Menu VI

minimum 10 people

Salads & Starters

Smoked Salmon with Yoghurt Sauce and Wasabi and Assorted Spices

Main Dish

Stewed Grouper, Red Onions, Roasted Sweet Potatoes and Pak Choi

Portuguese Veal Tournedos with Asparagus and Potatoes au Gratin

Desserts

Abade de Priscos (Cream Caramel) Pudding with Citrus Fruit Sorbet

€ 75,00 per person



Additional Services

Salty Snacks Buffet I Piglet Pies Vegetable Pies

Vegetable Crepes
Spinach and Smoked
Salmon Quiche

Homemade Meat Cake Platter of Cheeses and Sausages

€ 20,00 per person

Salty Snacks Buffet II

Piglet Pies

Vegetable Pies

Vegetable Crepes

Cheese and Nut Quiche

Homemade Sausage Balls

Platter of Cheeses and

Sausages

Boiled Shrimps

Stuffed King Crab

Half-Shell Mussels with Portuguese Sauce

Portuguese sauce

Smoked Salmon

Roast Beef

€ 40,00 per person

Dinner

served for 1 hour and 30 minutes Carrot Cream Soup and Ginger or Caldo Verde (Kale Soup) Pregos (Beef Sandwich) or Hamburgers

€ 12,00 per person

Seafood Station

Lobster

Crayfish

Stuffed King Crab

Half-Shell Mussels

Shrimps

Barnacles

€ 40,00 per person

(1-hour replenishment service)

Seafood Station and Oyster

Service

Freshly opened Oysters

€ 45,00 per person

(1-hour replenishment service)



Addicional Services

Dessert Buffet Sliced Fresh Fruit selection Sliced Pear Stewed in Port Wine Mango Mousse Chocolate Mousse Red Berry Cheesecake Crème Brûlée Almond Tart Apple Pie Toucinho-do-Céu (Egg Yolk and Sugar Tart) Walnut Cake Wafer Cake Brigadeiro Truffle Cake Abade de Priscos (Cream Caramel) Pudding

€ 10,00 per person (fruit and choice of 6 sweets) Cheeses Selection Fresh, Cured and Buttery Cheeses Jams selection and Nuts

Bread selection and Toast

€ 10,00 per person

Smoked Meats and Sausages Selection Paio York (Pork Sausage) Olive Salami Chorizo Sliced Ham Roasted Sausages

€ 10,00 per person



Drink Surcharges

Drinks I*
Water & Juices
Soft Drinks
Beer
Tea & Coffee

€ 9,00 per person

Drinks II *
Water & Juices
Soft Drinks
Beer
Red & White
Wine

€ 15,00 per person

Tea & Coffee

Sparkling Wine (for toasts – 1 flute)

€ 6,00 per person

Drinks III *
Water & Juices
Soft Drinks
Beer

D'alua Reserva Red & White Wine Tea & Coffee

€ 23,00 per person

After Dinners
(1 drink)
CR&F
Whisky
Aged Whisky
Licor Beirão

€ 10,00 per person

Baileys

Open Bar (served for 2 hours)

Gin & Vodka Young Whisky Old Whisky Brandy Tawny Porto Liqueurs & Beer Rede & White Wine Water & Juices

€ 30,00 per person € 10,00 per person per additional hour

Soft Drinks

Port Wine (for dessert – 1 glass)

Messias Tawny

€ 7,00 per person

Additional Services per person

Corkage Fees Per botttle opened (0,75cl)

€ 8,00 | Wine

€ 13,00 | Sparkling Wine

€ 27,00 | Spirits

In accordance with the current laws in force and HACCP standards, we may only serve duly identified and labelled drinks.

Extension Fee per additional hour + fee of the servisse hire:

. corporate service - 3h00 . Social service - 4h00 or 5h00

with cocktail

€ 550,00

VAT included at the legal rate in force | * As described during the meal





Children's Menu

Half price from adults

Starter (choice 1 option)

Mixed Lettuce with Fresh Cheese and Oregano

Vegetable Cream Soup

Main Course (choice 1 option)

Margarita Pizza

Bolognese with Spaghetti and Grated Cheese

Braised Salmon with Vegetables

Grilled Steak with Egg, Smile Potatoes and Mixed Lettuce

Chicken Scallops with Smile Potatoes and Vegetables Desserts (choice 1 option)

Fruit Salad

Ice Cream

Chocolate Mousse and Mini Macaron-style Sweets



GENERAL CONDITIONS

Confirmation of the Service

To ensure the service, the choice of menu and the number of guests attending the event must be submitted up to 10 days prior to the date of the event. The Corporate Service lasts 3 hours; Social Service lasts 4 hours or 5 if there is a cocktail. The price per Extra Hour is €550.00/hour.

Guest Cancellation Policy

Once the service has been confirmed, cancellations can be made free of charge up to 48 hours prior to the date of the event, to a maximum of 10% of the number of meals originally ordered. Cancellations beyond the aforementioned limits will be charged in full.

Conditions of Payment

25% of the estimated total amount upon confirmation

50% of the estimated total amount up to 3 months prior to the date of the event.

The remainder/balance up to 48 hours prior to the date of the event

The Hotel reserves the right to change and adapt these general conditions in compliance and in accordance with the services and deadlines provided for in certain processes/offers.

Decor, Entertainment and Audiovisual Services

These services are not included; however, we will be happy to provide you with the names of specialist providers or ask them for details of their services.

Damages

The Pestana Palácio do Freixo, Pousada & National Monument reserves the right to demand compensation for any loss or damages caused by persons or any acts that could compromise the integrity of the Hotel's property. The cost of repairing or replacing any of the Hotel's property resulting from damage, breakage or loss will be charged to the client at sale price.

