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General Conditions





DECOR

The creation of unique, elegant and sophisticated environments for special, unforgettable celebrations.

PHOTOGRAPHY AND VIDEO

We will help you choose a photographer to ensure your day is remembered in the future.

FLOWERS

You can choose from several unique types of ceremony arrangements, from classic to contemporary lifestyle.

ENTERTAINMENT

Wedding Master will help you find the perfect entertainment for every moment of your wedding. A harpist, DJ or a band are some of the options available.



WEDDING DRESSES

Your wedding dress is the most beautiful and special garment you will ever wear. We will give you the best guidance in such an important choice.

HAIRDRESSERS

We count on the best stylists in the field, ensuring you look the way you've always dreamed.

MAKE-UP

All eyes will be upon you, so you will need the invaluable assistance of genuine experts in the field.

BEAUTY AND WELL-BEING

We suggest a beauty ritual at our Magic Spa by Pestana.



CEREMONY

Our luxurious palace halls will be the dream-like setting for your ceremony.

You can also opt for an outdoor ceremony in the peace and quiet of our gardens on the banks of the majestic river Douro.



FACILITIES

Italian Garden

Civil Ceremony, capacity for 120 guests.

Cocktail Reception, capacity for 250 guests.

West Green Garden

Civil Ceremony, capacity for 350 guests.

Azurara

Civil Ceremony, capacity for 40 guests.

Visconde Rooms

Cocktail Event, capacity for 150 guests.

Lunches and Dinners, capacity for 36 guests in each room.

Parties, capacity for 150 guests.



FACILITIES

D. Jerónimo Room

Civil Ceremony, capacity for 100 guests.

Cocktail Event, capacity for 180 guests.

Douro Room

Lunches and Dinners, capacity for 220 guests.

West Patio Room

Lunches and Dinners, capacity for 300 guests.

Including a Party, capacity for 250 guests.









Cocktail

Served for 1 hour and 30 minutes

Drinks

Dry Port Wine Sparkling Wine Martini Gin Orange Juice Soft Drinks

Hot Canapés

Cockle Rissoles Cheese Bruschetta Potato and Banana Crisps Garlic Sausage Balls

Cold Canapés

Mineral Water

Red Berry and Ginger Cold Soup Cream Cheese Salmon and Roe Toastie Island Cheese and Grape Smoked Ham and Pineapple

Mediterranean Service

Sausages and Cold Cut Meats Patés with Pickles Olives Melon Toasts and Bakery Selection



Menu

Starter

(choice 1 option)

Seafood cream soup with toasted herbs, seaweed and pink pepper

Burrata and tapenade puff pastry with fresh tomato and pesto salad

Main Dish (choice 1 option)

Cod fish with cornbread crumble, sausages with spinach and chickpea purée

Salmon with cauliflower purée and glazed vegetables in fennel

Pork tenderloin with pumpkin and pickled red cabbage

White veal with potatoes au gratin and mushroom ragout

Dessert (choice 1 option)

Apple Tatin with caramel ice cream and vanilla sauce

Vanilla panna cotta, red berries, basil and chocolate

Dessert Buffet

(fruit and choice of 6 sweets)

Sliced Fruit

Chocolate Mousse

Natas do Céu (Whipped Cream and Biscuit Crumble)

Toucinho do Céu (Egg Yolk

and Sugar Tart) Egg Pudding

Almond Tart

Cheesecake

Tiramisu

Apple Carré

Fresh Fruit Pie

Moist Chocolate Cake

Pastel de Nata (Custard Tart)

Carrot Cake with Chocolate

Crème Brûlée

Lemon and Coconut Tart



Drinks

Drinks Menu

White, Red and Rosé
Trevo Wine (Setubal
Península)
Soft Drinks
Beer
Coffee and Tea with
Mignardises
Sparkling Wine for the
Cutting of the Wedding

Cake

Open Bar (served for 2 hours)

Gin Vodka Whisky 12-Year-Old Whisky Brandy Tawny Port Wine Liqueur



PERFECT COMBINATIONS GOLD

Weddings that go down in history.

Unique details.

 $extit{1}{\text{@}}$ 200,00 per guest

Cocktail + Menu + Late Dinner + Open Bar 9 hours of service



Cocktail

Served for 1 hour and 30 minutes

Drinks

Dry Port Wine
Sparkling Wine
Young Whisky
Martini
Gin
Orange Juice
Soft Drinks
Mineral Water

Cold Canapés

Salmon and Spinach Quiche Vuna-Stuffed Tartlets Cherry Tomato and Mozzarella with Basil Pesto Beef Tartare and Egg Yolk Cone Rock Melon Shot with Mint Portuguese-Style Octopus

Hot Canapés

Chicken Pie
Margarita Crostini
Vegetable Gyozas
with Soybeans
Shrimp rissoles
Dates with Bacon
Cream of Seafood
Soup with Sour
Cream and Coriander

Mediterranean Service

Sausages and Cold Cut Meats Patés with Pickles Olives Melon Toast and Bakery Selection



Menu

Starter (choice 1 option)

Pan-Seared Quail with Pumpkin, Cinnamon and Thyme Shrimp, Lettuce, Pineapple, Roe, Yoghurt and Lime Main Dish (choice 1 option)

Stewed Grouper, Corn with Coriander, Fish Roe and Green Asparagus

Octopus with Pumpkin Purée, Onion Confit and Sautéed Portuguese Cabbage

Veal Loin, Dijon Sauce with New Potato Purée and Sautéed Chard

and Sautéed Chard

Veal Loin with Chestnut

Purée, Shredded

Vegetables and Crispy

Onions

Dessert (choice 1 option)

Pavlova with Cream Cheese, Red Berries and Chocolate Shavings Passion Fruit, White

Passion Fruit, White Chocolate and Pistachio Ice Cream Dessert Buffet (fruit and choice of 9 sweets)

Sliced Fruit
Chocolate Mousse

Natas do Céu (whipped cream and biscuit crumble)

Toucinho do Céu (egg yolk and sugar tart)

Egg Pudding

Almond Tart

Cheesecake

Tiramisu

Apple Carré

Fresh Fruit Pie

Moist Chocolate Cake

Pastel de Nata (custard tart)

Carrot Cake with Chocolate

Crème Brûlée

Lemon and Coconut Tart

Assorted Cheeses

Portuguese and International Cheeses

Cured Cheeses

Buttery Cheeses

Assorted Jams

Nuts

Tosts and Bakery Selection

Prices include VAT at the legal rate in force



Drinks & Late Dinner

Drinks Menu

Palace Selection Green

Wine

Palace Selection Red and

White Wine

Soft Drinks

Beer

Coffee and Tea with

Mignardises

Sparkling Wine for the cutting of the Wedding

Cake

Open Bar

(served for 3 hours)

Gin

Vodka

Whisky

12-Year-Old Whisky

Brandy

Tawny Port Wine

Liqueur

Late Dinner

(on a tray and self-service)

Caldo Verde (kale/vegetable soup)

or

Carrot Cream Soup with

Ginger

Hamburguer Service

or

Mini-Prego (beef sandwich)

Service





Cocktail

Served 1 hour and 30 minutes

Cocktails Bar

Caipirinha Mojito Fruit Daiquiri

Drinks

Dry Port Wine
White Wine
Sangria
Whisky
Gin & Tonic
Orange Juice
Soft Drinks
Mineral Water

Mediterranean Service

Sausages and Cold Cut Meats Patés with Pickles, Olives and Melon Toast and Bakery Selection

Cold Canapés

Vegetable Crudités with Arain Hummus Smoke-Flavoured Cod with Cornbread Choux Pastry Stuffed with Tuna and Herbs Highland Cheese, Honey and Walnut Tartlet Salmon Tartare and Avocado Cone Foie Gras Macaron Pineapple and Mint Cream

Hot Canapés

Sautéed Shrimp with

Asian Sauce
Sautéed Octopus with
Paprika
Suckling Pig and Pepper
Puff Pastry
Crisp Camembert Puff
Pastry with Sweet and
Sour
Vegetable Samosas
Cream of Carrot Soup
and Toasted Almond
Sardine, Pepper and
Olive Rissole



Menu

Starter (choice 1 option)

Foie Gras Parfait with Fruit Kernel and German Bread Crumble Sweet Potato Cream Soup, Tomato and Coriander Brunoise with Bulhão Pato Clams

Fish Main Dish (choice 1 option)

Sea Bass with Vegetable Linguine, Crustacean Cream Sauce, Braised Onions and Roe

Bass Grouper with Cauliflower Purée, Green Asparagus, Red Onion and Fennel

Meat Main Dish (choice 1 option)

Veal Tournedos with

Truffles, Celery, Mushroom Duxelles in Lemon Thyme and Fresh Spinach Rack of Lamb with Mustard and Pistachio Crust, Garden Vegetables, Apple Purée, Reinette Apples Stewed in Port Wine

Dessert (choice 1 option)

Chocolate and Gold Rocher with Ethiopian White Coffee Ice Cream Lemon and Salted Caramel Tart

Drinks Menu

Palace Selection

Green Wine
Palace Selection
Red and White Wine
Soft Drinks
Beer
Coffee and Tea with
Mignardises
Sparkling Wine for
the Cutting of the
Wedding Cake

Iva incluído à taxa legal



Buffet Late Dinner & Open Bar

Dessert Buffet (fruit and choice of 9 sweets)

Sliced Fruit
Chocolate Mousse

Natas do Céu (whipped cream and biscuit crumble)

Toucinho do Céu (egg yolk and sugar tart)

Egg Pudding

Almond Tart

Cheesecake

Tiramisu

Apple Carré

Fresh Fruit Pie

Moist Chocolate Cake

Pastel de Nata (Custard Tart)

Carrot Cake with Chocolate

Crème Brûlée

Lemon and Coconut Tart

Assorted Cheeses

Portuguese and International Cheeses Cured Cheeses Buttery Cheeses Assorted Jams Dried Fruit Toast and Bakery Selection Cold Dinner (buffet service)

Boiled Shrimp with Fleur de Sel Platter of Cold Meats Tuna Quiche with Peppers Chicken Tortilla with Spinach Assorted Salads Open Bar (served for 4 hours)

Gin & Vodka
Young Whisky
12-Year-Old-Whisky
Aged Sugar Cane
Brandy
Tawny Port Wine
Liqueurs

Late Dinner (on a tray and self-service)

Caldo Verde (kale/vegetable soup) or Carrot Cream Soup with Ginger Hamburguer Service or Mini-Prego (beef sandwich) Service

Iva incluído à taxa legal





CHILDREN'S MENU

Children can enjoy the party as much as their parents, with tailor-made options.

Check out what is on offer.

Free of charge up to 4 years old.

From 5 to 12 years old – 50% off the price of the selected Menu.



AMAZING ADDITIONAL SERVICES

A wide range of alternatives are available to ensure your party is even more special.

Gin Bar Hamburger Service

Margarita Bar Ice Cream Trolley

Port Cocktails Bar Pasta Service

Bar de Cocktails & Flair Bar Sushi Service

Seafood Service Marshmallow Bar

Eggs Show-Cooking experience Taco Service

Corner Salad Oyster Bar

Mediterranean Service Cheese Service



















































GENERAL CONDITIONS

Prices

The menu prices are per person, for a minimum of 100 people and include VAT at the legal rate in force.

All the prices displayed may be changed at no prior notice and are subject to confirmation.

The menu is courtesy of the Hotel for children aged up to 4 years old. Children between 5 and 12 years old, limited to groups of no more than 20, are entitled to 50% off all food and beverage services.

Length of the Service

The length of the service depends on the contracted menu. For each additional hour, an extension fee of 550€/hour is charged.

Any plans to prolong the service in the Douro and/or D. Jerónimo rooms beyond midnight may require rooms to be set aside beforehand. Prices upon request.

Open Bar

If you wish to stay in the Open Bar beyond the agreed-upon period, a surcharge of €10 per person in attendance will apply for each additional hour.

Decor

The decoration of the tables and spaces is entirely the responsibility of the client.

Entertainment and Animation and Hostess/Protocol Services

Entertainment, in addition to the cost thereof and related royalties, as well as the hostess and protocol service, will be the sole responsibility of the client.

Staff (musicians, photographers, among others) meals and consumption are not included in the offer. We await your queries in this regard.

GENERAL CONDITIONS

Accommodation

The Pestana Palácio do Freixo offers one night's accommodation for the Bride and Groom with VIP room treatment. This condition is valid for events with a minimum of 100 guests.

Wedding guests will be entitled to 15% off the best rate available on our website.

Booking and Payment Conditions

- A down payment of 25% of the total estimated price of the event at the time of confirmation;
- A second deposit of 50% of the estimated price of the event up to 90 days prior to the date of the event:
- A final deposit of 25% of the total estimated price of the event up to three days prior to the date of the event;

Any additional consumption arising from the event will be settled at the end of the event.

Credit card details must be provided as a guarantee.

Confirmation of the Final Number of Guests

The number of guests must be submitted 30 days prior to the date of the event.

The definitive number of participants must be confirmed in writing up to 7 days prior to the date of the event. This will be the minimum number to be taken into account in the final invoice.

Removal of Food

Taking food off the premises is not allowed under any circumstances whatsoever.

Damages

The Pestana Palácio do Freixo reserves the right to demand compensation for any damages caused during the event.

The cost of repairing or replacing any of the Hotel's property resulting from damage, breakage or loss will be charged to the client.

