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### **Buffet Breakfast**

Served between 7h30 am until 11h00 am, minimum 15 people

Coffee, Tea Still and Sparkling Water

Natural Orange Juice, Detox Juice Fresh Fruits (3 Varieties)

Semi-Skimmed Milk, Vegan Drink Natural yogurt

Corn Flakes, Homemade Granola Nuts and Seeds Selection

Selection of Bread (3 Varieties)
Plain and Wholegrain Croissants
Chocolate and Apple Puff Pastry
Homemade Cake, Portuguese Custard Tart

Homemade Jam, Marmalade, Honey, Nutella Butter with and without Salt

Selection of Cheeses and Sausages

Scrambled Eggs, Rosti Popato Grilled Vegetables, Bacon, Sausages

**€ 27,00 per** person Duration – 2h00



### Breakfast In Box

1 Fruit

1 Water

1 Juice

1 Sandwich (Cheese and Ham or Cheese and Tomato)

1 Muffin or Homemade Cake

1 Cereal Bar

€ 16,00 per person





### Brunch

Served between 7h30 am until 4h30 pm, minimum 20 people

Coffee, Tea Still and Sparkling Water Flavored Water Mimosa, Sparkeling Wine Wine Selection Vintage

Natural Orange Juice, Detox Juice Fresh Fruit Salad

Semi-Skimmed Milk, Vegan Drink Natural Yogurt Homemade Granola

Selection of Bread (3 varieties) Plain and Wholegrain Croissants Homemade Cake

Homemade Jam, Marmalade, Honey, Nutella

Selection of Cheeses and Sausages Smoked Salmon

Salads Scrambled Eggs, Omelets, Benedict

Portuguese Patties Bruschettas of the Chef

Selection of Desserts (3 varieties)

€ 35,00 per person Duration – 2h00





### Coffee Break Standard

Coffee, Milk, Tea, Still and Sparkling Water, and Homemade Cookies € 10,00 per person

In the case of coffee stations 30% of the total amount is added

€ 13,00 per person

### Complements

Sandwiches and Toasts

Seed Bread Sandwich with Tuna and Avocado

Rye Bread Sandwich with Fresh Cheese, Tomato, Basil

Water Bread Toast with Cream Cheese, Salmon, Lime Zest

Seed Bread Toast with Chèvre Cheese, Honey, Pistachio

Typical Bread from Alentejo with Smoked Ham and Cheese

One item for € 5,00

#### Pastry

Plain and Wholegrain
Croissants
Chocolate and Apple Puff
Pastry
Bolas de Berlim - Beignet with
Sugar and Cream
Chocolate and Yogurt Cake
Portuguese Custard Tart
One item for € 4,00

#### Fruit

Seasonal Fruit Basket
Seasonal Laminated Fruit
One item for € 5,00

#### Healthy

Natural Yogurt, Granola, Fruit Vegetable Dips with Hummus Energy Balls One item for € 5,00

#### Drinks

Detox Juice
Natural Orange Juice
Red Fruits Juice
Sparkling Wine
One item for € 6,00





# Heritage

Duração de 45m

Still and Sparkling Water

Natural Orange Juice

Wine Selection

**€ 15,00** per person

# Vintage

Still and Sparkling Water

Natural Orange Juice

Cosmopolitan and Port Sour

Wine Selection

Sparkling Wine

€ 23,00 per person



### Cold Canapés

Steak Tartare with Wonton Pastry
Beef Carpaccio, Smoked Mayonnaise Toast
Smoked Salmon, Lime
Bread with Codfish
Soaked in Olive Oil
Matured Beef "Cecina"
in toast with Tomato
and Olive Oil
Beignet with Sugar and
Cream filled in with Foie
Gras

### Vegetarian

Tomato and Mozzarella Kebab Tomato, Cheese and Pesto Bruschetta Brioche, Onion and Tomato Jam

Duration – 45m

Selection of 4 Canapés: € 17,00

Selection of 6 Canapés: € 22,00

Selection of 8 Canapés: € 26,00

### Hot Canapés

Mini Hamburger, Chutney Mini Puff Pastry Vegetable Patties, Citrus Mayonnaise Meat Croquettes, Smoked Onion Sauce

Vegetarian Vegetable Pie and Brie Cheese Vegetable Samosas Seed Bread Toast with Chèvre Cheese, Honey,

### Sweet Canapés

Pistachio

Chocolate Brownie Mint and Lime Mousse Crème Brûleé Fruits Kebab





### Soup

Tomato Soup, Egg Soup of the Day Vichyssoise

Choose 1 of the options

### Cold

Beef Carpaccio in Toast, Smoked Mayonnaise

Smoked Salmon, Crème Fraiche

Bread with Codfish Soaked in Olive Oil

Matured Beef "Cecina" in toast with Tomato and Olive Oil

Beignet with Sugar and Cream filled in with Foie Gras

Tomato and Mozzarella Kebab

Tomato, Cheese and Pesto Bruschetta

Seed Bread Toast with Chèvre Cheese, Honey, Pistachio

Choose 3 of the options

### Hot

Mini Hamburger, Chutney

Vegetable Patties, Citrus Mayonnaise

Meat Croquettes, Smoked Onion Sauce

Matured Sirloin Taco, Meat Jus

Sliced Loin, Homemade Pickles, Meat Jus

Mushroom Risotto

Choose 3 of the options

### Desserts

Chocolate Brownie

Crème Brûleé

Red Fruits Pavlova

Toucinho do Céu - Citrus, Salted Caramel

Fruits Kebab

Choose 2 of the options





### Heritage

13h00am – 16h00am, minimum 20 people, duration 2h00

#### Salads

Caesar Salad

### Tosts and Wraps

Toast in Rye Bread, Hummos with Onion Pickle Toast in Saloio Bread, Cream Cheese, Salmon and Guacamole Toast Chèvre Cheese, Honey and Pistachio Smoked Ham Wrap and Cream Cheese

### Vegetables Quiche

Melon and Smoked Ham Shot

Vichyçoise

Tomato, Mozarella and Pesto

Mushrooms Gratin

Pastries Selections

Shrimp Pastries
Vegetables Pastries
Meat Croquettes
Sausage and Moustard Pastries
Mushrooms Pastries

#### Desserts

Ultimate Sin Traditional Dried Fruit Cake Fruits Salad Shot

€ 37,00 per person



### Vintage

13h00am – 16h00am, minimum 20 people, duration 2h00

Salads (choose 3 options)

Lettuce, Tomato, Purple Onion, Corn and Carrot

Mixed Salads (choose 3 options)

Coleslaw Salad

Chicken, apple and curry Salad

Cuscus, vegetables and spices Salad

Niçoise Salad

Soups (choose 1 option)

Tomato Soup

Soup of the Day

Fish

Chipped Cod, Roasted Potatoes and Bread Crumbs

Vegetarian

Vegetable Lasagne

Meat

Braised Beef Cheek, Mashed Potatoes and Beef Jus

Desserts (Choose 4 options)

Abade de Priscos - Traditional Egg Pudding

Chocolate Cake with Coffee Mousse

Coconut Cake and Red Fruit

Lemon Meringue Pie

Red Fruit Panacotta, Chocolate Crumble

Fruits Selection (4 varieties of Seasonal Fruit)

€ 48,00 per person



### Menu to Share I

Available for lunch | 13h00-16h00

#### Couvert

Bread, Artisanal Butters, Dried Tomato Tartar

#### Starters

Meat Croquettes, Purple Onion Sauce Matured Beef, "Cecina" Stewed Mushrooms with Truffle Purée

<u>Alternative</u>: Tomato Soup, Egg Low Temperature

#### Main Dish

Beef Loin, Matured Rump Steak

<u>Alternative</u>: Sautéed Vegetables, Scrambled Egg and Potato

#### Served with...

Potato Gratin, Sautéed Vegetables Sauces: Aioli and BBQ

#### Dessert

Pavlova, Red Fruits, Lychees Sorbet or Sliced Fruit Cuts

€ 45,00 per person (Sharing Menu)€ 50,00 per person (Individual main course)

### Menu to Share II

Available for lunch and dinner | 13h00-16h00 and 19h00-22h30

#### Couvert

Bread, Artisanal Butters, Dried Tomato Tartar

#### Starters

Meat Croquettes, Purple Onion Sauce Matured Beef, "Cecina" Mushrooms, Bread and Meat Sausage, Potato in 2 Textures Beef Carpaccio

Alternative: Tofu Stew, Homemade Pickles

#### Main Dish

Entrecôte, T-Bone

<u>Alternative</u>: Asparagus Risotto with Island Cheese

#### Served with...

Truffled Mashed Potato Roasted Mushrooms and Thyme Sauces: Béarnaise and Cheese

#### Dessert

Lemon Pie or Sliced Fruit Cuts

€ 50,00 per person (Sharing Menu)€ 55,00 per person (Individual main course)

### Menu to Share III

Available for lunch and dinner | 13h00-16h00 and 19h00-22h30

#### Couvert

Bread, Artisanal Butters, Dried Tomato Tartar

#### Starters

Meat Croquettes, Purple Onion Sauce Stewed Mushrooms with Truffle Purée BBQ Beef Ribs and Crackling Beef Loin Steak Tartare

<u>Alternative</u>: Mushrooms, Asparagus, Truffle

#### Main Dish

Matured Sirloin, Prime Rib

<u>Alternative</u>: Smoked Tofu Steak, Korean Sauce, Sweet Potato Chips

#### Served with...

Creamy Turnip Rice, Wax Beans, Sausages, Broken Eggs Sauces: Pepper, BBQ

#### Dessert

Egg Almond Pie, Lime Mousse, Salty Caramel Ice Cream or Sliced Fruit Cuts

€ 60,00 per person (Sharing Menu)€ 65,00 per person (Individual main course)





### Beverage Package

Available from the start of the meal until dessert

Drinks without Alcohol
Still and Sparkling Water, Tea, Soft Drinks, Coffee
€ 9,00 per person

Drinks with Alcohol

<u>Rib Selection</u> | White Wine, Green Wine, Rose Wine, Red Wine, Soft Drinks, still and sparkling Water, Coffee or Tea

€ 15,00 per person

<u>Sommelier Selection</u> | White Wine, Green Wine, Rose Wine, Red Wine, Soft Drinks, still and sparkling Water, Coffee or Tea

€ 23,00 per person

### Open Bar

13h00pm-16h00pm and 19h00pm-2h00am

Whisky
Gin
Vodka
Rum
Cosmopolitan
Tonic Port
White/Red Wine
Soft Drinks
Still and Sparkling Water

€ 30,00 per person (duration 2h00) € 15,00 per person (additional time)

Consult us for DJ availability

# GENERAL CONDITIONS

### **Booking Conditions**

The choice of the menu and food restrictions must be informed up to 72h before the event and the final number of participants up to 48h.

We reserve the right to charge the number of people who are informed 48 hours before the event.

#### **Payment Conditions**

Payment of the 50% agreed amount made at the time of the confirmation and the remainder up at the end of the event.

#### Special Conditions for Children

- O to 4 years Free
- 4 to 12 years 50% of the total amount

### Parking

Listed as a World Heritage Site by Unesco, the Hotel Vintage Porto does not have a parking. However, at 260 meters you can find a private car park.





# ROOM DIMENSIONS AND CAPACITY

		THEATER	CLASSROOM CABARE		U-SHAPE	TABLE IN "O"	SINGLE TABLE	COCKTAIL	BANQUET	NATURAL LIGHT
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D. LUÍS	43m²	50	30	18	24	24	24	60	36	YES
SALA PRIVADA RIB	24m²	-	-	14	16	18	18	18	18	NO
ADEGA	32m²	-	-		-	-	16	24	24 (2 mesas)	NO
RESTAURANTE RIB - ESPALANADA	36m²		-		-	-	12	40	24	YES
RESTAURANTE RIB	103m²		-			-	14	80	75	YES

						PARKING
EQUIPMENTS	X	X	POSSIBLE TO INSTALL	X	FREE	PARTNERSHIP

