

# WEDDINGS



1

## COCKTAIL

Cold and hot canapés  
Regional station  
Cocktail beverages

## OPEN BAR

2 hours of service

## 3-COURSE MENU

Meal beverages  
Dessert buffet

## WEDDING CAKE

200 Per person  
10 hours of service





# COCKTAIL

(1h30 service)

## COLD CANAPÉS (choose 4 varieties)

- Shrimp cone with cocktail sauce and mango
- Smoked salmon blini with crème fraîche and dill
- Green asparagus blini with quail egg and parmesan
- Sheep's milk creamy cheese cone with balsamic and walnut
- Brioche with beef tartare, egg yolk and chives
- Goat cheese cone with apple in Port wine

## HOT CANAPÉS (choose 4 varieties)

- Arancini with saffron and parmesan
- Alheira croquettes with apple and parsley mayonnaise
- Brie cheese toast with honey and walnut
- Choux pastry with cod brandade and coriander
- Breaded shrimp with ponzu sauce
- Mushroom puff pastry with ricotta and walnut

## REGIONAL CHEESE & CHARCUTERIE STATION

- Nisa cheese (sheep)
- Dona Amélia cheese (cow)
- Aged goat cheese
- Alheira sausage
- Salpicão
- Farinheira
- Pork chouriço
- Iberian ham
- Selection of homemade jams
- Selection of toasts
- Padronelo bread

## COCKTAIL BEVERAGES

- Port Tonic
- Gin & Tonic
- Portal da Calçada Cuvée Prestige White
- Portal da Calçada Loureiro/Alvarinho
- Portal da Calçada Rosé
- Duris Selection Red
- Beer
- Orange juice
- Soft drinks
- Still and sparkling water





# MENU

3 COURSE

## STARTER (choose 1 option)

- Creamy vegetable soup
- Fish and seafood soup with coriander aroma
- Marinated salmon with avocado and red onion-lime vinaigrette
- Beef carpaccio with island cheese and crispy leaf mix

## FISH

(choose 1 option)

- Cod loin with cornbread and olive crust, turnip greens, garlic potatoes and roasted pepper sauce
- Monkfish rice with coriander

OR

## MEAT

(choose 1 option)

- Grilled beef medallion with sautéed potatoes, asparagus and mushroom sauce
- Black pork cheek terrine with asparagus risotto and Port wine & truffle sauce

## DESSERT

(choose 1 option)

- Warm chocolate fondant with vanilla ice cream and hazelnut
- Pineapple cheesecake with strawberry and basil





## BEVERAGES DURING THE MEAL

- Portal da Calçada Loureiro/Alvarinho
- Portal da Calçada Rosé
- Duris Selection Red
- Beer
- Soft drinks
- Still and sparkling water
- Coffee
- Selection of teas and infusions

## DESSERT BUFFET

(choose 6 varieties + fruit)

- Abade de Priscos pudding
- Toucinho-do-céu
- Raspberry cheesecake
- Mango mousse
- Orange roulade
- Mini lemon meringue tarts
- Dark chocolate brownie with macadamia nuts
- Tiramisu
- Crème brûlée
- Selection of sliced fruit



# WEDDING CAKE

(choose 1 option)

- Sponge cake with vanilla cream and red berries
- Sponge and chocolate cake with hazelnut crunch
- Walnut cake with egg cream
- Orange cake with chocolate filling

**NOTE:**

Standard decoration (naked cake) or  
customised decoration (upon request)

# OPEN BAR

(2 hours of service)

- Martini Bianco
- Martini Rosso
- Taylors Chip Dry White Port
- Noval Fine Tawny Port
- Anna Alons Moscatel
- Bombay Dry Gin & Tonic
- Absolut Vodka
- Bacardi Rum
- Baileys
- Licor Beirão
- Conde de Amarante Brandy
- Olmeca Tequila
- Famous Grouse Whisky
- Portal da Calçada Cuvée Prestige White
- Portal da Calçada Loureiro/Alvarinho
- Portal da Calçada Rosé
- Duris Selection Red
- Super Bock Beer
- Orange juice
- Soft drinks
- Still and sparkling water





2

## COCKTAIL

Cold and hot canapés  
Regional station  
Cocktail beverages

## 3-COURSE MENU

Dessert buffet  
Cheese selection  
Drinks during the meal

## OPEN BAR

3 hours of service

## WEDDING CAKE

## SUPPER

220 per person  
12 hours of service





# COCKTAIL

(1h30 service)

## COLD CANAPÉS (choose 4 varieties)

- Shrimp cone with cocktail sauce and mango
- Smoked salmon blini with crème fraîche and dill
- Green asparagus blini with quail egg and parmesan
- Sheep's milk creamy cheese cone with balsamic and walnut
- Brioche with beef tartare, egg yolk and chives
- Goat cheese cone with apple in Port wine

## HOT CANAPÉS (choose 4 varieties)

- Arancini with saffron and parmesan
- Alheira croquettes with apple and parsley mayonnaise
- Brie cheese toast with honey and walnut
- Choux pastry with cod brandade and coriander
- Breaded shrimp with ponzu sauce
- Mushroom puff pastry with ricotta and walnut

## REGIONAL CHEESE & CHARCUTERIE STATION

- Nisa Cheese (Sheep)
- Dona Amélia Cheese (Cow)
- Aged Goat Cheese
- Alheira Sausage
- Salpicão
- Farinheira
- Pork Chouriço
- Iberian Ham
- Selection of Homemade Jams
- Toast Selection
- Padronelo Bread

## COCKTAIL BEVERAGES

- Vermouths
- Dry and Tawny Port Wine
- Moscatel
- Port Tonic
- Gin & Tonic
- Portal da Calçada Cuvée Prestige
- Portal da Calçada White
- Portal da Calçada Rosé
- Duris Red
- Beer
- Orange Juice
- Soft Drinks
- Still and Sparkling Water





# MENU

3 COURSES

## STARTER

(choose 1 option)

- Roasted Pumpkin Cream Soup with Ricotta and Toasted Almonds
- Pea Velouté with Ham and Mint
- Crispy Alheira with Apple in Port Wine and Crispy Leaves
- Spring Salad with Marinated Salmon, Fennel and Citrus Vinaigrette

## FISH

(choose 1 option)

- Octopus “Lagareiro Style” with Smashed Potatoes, Turnip Greens and Onion with Roasted Peppers
- Confit Cod Loin with Chickpea Purée and Sautéed Cherry Tomatoes with Olive Powder

OR

## MEAT

(choose 1 option)

- Confit Lamb with Roasted Celery Purée, Sautéed Vegetables and Aromatic Herb Sauce
- Beef Steak with Smashed Potatoes, Green Asparagus and Vinaigrette Sauce

## DESSERT

(choose 1 option)

- Crispy Crème Brûlée with Mango and Yoghurt Sorbet
- Orange Roll Cake with Sheep Ricotta and Walnut Ice Cream





## BEVERAGES DURING THE MEAL

- Imperial Harvest Sparkling Wine
- Carvalhido White Douro
- Quinta do Bucheiro Reserva Red
- Beer
- Soft Drinks
- Still and Sparkling Water
- Coffee
- Selection of Teas and Infusions

## DESSERT BUFFET (choose 6 varieties + fruit)

- Abade de Priscos Pudding
- Toucinho-do-Céu
- Raspberry Cheesecake
- Mango Mousse
- Orange Roll Cake
- Mini Lemon Meringue Tarts
- Dark Chocolate Brownie with Macadamia Nuts
- Tiramisu
- Crème Brûlée
- Selection of Sliced Fruits

## REGIONAL CHEESE & CHARCUTERIE STATION

- Nisa Cheese (Sheep)
- Dona Amélia Cheese (Cow)
- Aged Goat Cheese
- Alheira
- Salpicão
- Farinheira
- Pork Chouriço
- Iberian Ham
- Selection of Homemade Jams
- Toasts
- Padronelo Bread

# WEDDING CAKE

(choose 1 option)

- Sponge Cake with Vanilla Cream and Red Berries
- Sponge and Chocolate Cake with Hazelnut Crunch
- Walnut Cake with Egg Cream
- Orange Cake with Chocolate Filling

**NOTE:**

Standard decoration (naked cake) or  
customised decoration (upon request)



# SUPPER

## SOUPS

(choose 1 option)

- Caldo Verde
- Vegetable Cream Soup

## HOT SNACKS

(choose 1 option)

- Pork "Secretos" in Garlic Bread
- Bread with Chouriço
- Steak Sandwiches





# OPEN BAR

(3 hours of service)

- Martini Bianco
- Martini Rosso
- Taylors Chip Dry White Port
- Noval Fine Tawny Port
- Anna Alons Moscatel
- Bombay Dry Gin & Tonic
- Absolut Vodka
- Bacardi Rum
- Baileys
- Licor Beirão
- Conde de Amarante Brandy
- Olmeca Tequila
- Famous Grouse Whisky
- Portal da Calçada Cuvée Prestige
- Portal da Calçada White
- Portal da Calçada Rosé
- Duris Red
- Super Bock Beer
- Orange Juice
- Soft Drinks
- Still and Sparkling Water



# 3

## COCKTAIL

Cold and hot canapés  
Regional station  
Cold starters and salad station  
Cocktail beverages  
Cocktail bar

## OPEN BAR

4 hours of service

## SUPPER

# 240

Per person  
12 hours of service

## 3-COURSE MENU

Dessert buffet  
Cheese selection  
Beverages during the meal

## WEDDING CAKE





# COCKTAIL

(1h30 service)

## COLD CANAPÉS (choose 6 varieties)

- Shrimp Cone with Cocktail Sauce and Mango
- Smoked Salmon Blini with Crème Fraîche and Dill
- Green Asparagus Blini with Quail Egg and Parmesan
- Sheep's Milk Creamy Cheese Cone with Balsamic and Walnut
- Brioche with Beef Tartare, Egg Yolk and Chives
- Goat Cheese Cone with Apple in Port Wine

## HOT CANAPÉS (choose 6 varieties)

- Arancini with Saffron and Parmesan
- Alheira Croquettes with Apple and Parsley Mayonnaise
- Brie Cheese Toasts with Honey and Walnut
- Choux Pastry with Cod Brandade and Coriander
- Breaded Shrimp with Ponzu Sauce
- Mushroom Puff Pastry with Ricotta and Walnut

## COLD STARTERS & SALAD BUFFET

- Octopus Salad
- Shrimp Salad
- Waldorf Salad
- Caprese Salad (tomato, mozzarella and pesto sauce)
- Red Bean and Cured Meat Salad
- Sliced Roast Beef with Mustard Sauce

## REGIONAL CHEESE & CHARCUTERIE STATION

- Nisa Cheese (Sheep)
- Dona Amélia Cheese (Cow)
- Aged Goat Cheese
- Alheira
- Salpicão
- Farinheira
- Pork Chouriço
- Iberian Ham
- Selection of Homemade Jams
- Toasts
- Padronelo Bread

## COCKTAIL BAR

- Caipirinhas
- Mojito
- Negroni
- Aperol Spritz

## COCKTAIL BEVERAGES

- Vermouths
- Dry and Tawny Port Wine
- Moscatel
- Port Tonic
- Gin & Tonic
- Portal da Calçada Cuvée Prestige
- Portal da Calçada Loureiro/Alvarinho
- Portal da Calçada Rosé
- Duris Selection Red
- Beer
- Orange Juice
- Soft Drinks
- Still and Sparkling Water





# MENU

3 COURSES

## STARTER

(choose 1 option)

- Lobster Velouté with Ginger and Chives
- Octopus Carpaccio with Roasted Peppers and Olive Tapenade Sauce

## FISH

(choose 1 option)

- Sea Bass Fillet with Shellfish Rice and Samphire
- Seared Monkfish Medallion with Potato Mousseline, Asparagus and Seafood Sauce

OR

## MEAT

(choose 1 option)

- Beef Medallion with Mushroom and Truffle Risotto
- Duck Breast with Sous Vide Endive, Sweet Potato and Orange Sauce

## DESSERT

(choose 1 option)

- Tarte Tatin with Madagascar Vanilla Ice Cream
- Yoghurt Pannacotta with Kaffir Lime and Coconut Crunch





## BEVERAGES DURING THE MEAL

- Imperial Harvest Sparkling Wine
- Carvalhido White Douro
- Quinta do Bucheiro Red
- Soft Drinks
- Beer
- Still and Sparkling Water
- Coffee
- Selection of Teas and Infusions

## DESSERT BUFFET (choose 6 varieties + fruit)

- Abade de Priscos Pudding
- Toucinho-do-Céu
- Raspberry Cheesecake
- Mango Mousse
- Orange Roll Cake
- Mini Lemon Meringue Tarts
- Dark Chocolate Brownie with Macadamia Nuts
- Tiramisu
- Crème Brûlée
- Selection of Sliced Fruits

## REGIONAL CHEESE & CHARCUTERIE STATION

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- Dona Amélia Cheese (Cow)
- Aged Goat Cheese
- Alheira
- Salpicão
- Farinheira
- Pork Chouriço
- Iberian Ham
- Selection of Homemade Jams
- Toasts
- Padronelo Bread



# WEDDING CAKE

Wedding cake not included, available upon request.

# SUPPER

## SOUPS

(choose 1 option)

- Caldo Verde
- Vegetable Cream Soup

## HOT SNACKS

(choose 1 option)

- Pork "Secretos" in Garlic Bread
- Bread with Chouriço
- Steak Sandwiches



# OPEN BAR

(4 hours of service)

- Martini Bianco
- Martini Rosso
- Taylors Chip Dry White Port
- Noval Fine Tawny Port
- Anna Alons Moscatel
- Bombay Dry Gin & Tonic
- Absolut Vodka
- Bacardi Rum
- Baileys
- Licor Beirão
- Conde de Amarante Brandy
- Olmeca Tequila
- Famous Grouse Whisky
- Portal da Calçada Cuvée Prestige
- Portal da Calçada White
- Portal da Calçada Rosé
- Duris Red
- Super Bock Beer
- Orange Juice
- Soft Drinks
- Still and Sparkling Water



# EXTRAS & CONDITIONS

## KIDS MENU

- Free for children up to 4 years old. Children from 5 to 12 years old receive a 50% discount on the selected menu price.

## STAFF MEALS **25€ por pessoa**

- Soup: Vegetable Cream Soup
- Main Course: Cod with Cream or Mixed Roasted Meats + 2 Side Dishes
- Dessert: Whole Fruit

**Note:** To ensure service efficiency, staff meals will be served buffet style.

## SUPPLEMENTS TO ADD TO YOUR MENU

- Supplement for a 2nd Main Course: **€15 per person**
- Freshly Sliced Ham: **€9 per person**
- Oyster Bar: **€15 per person**
- Sushi Station: **€12 per person**
- Carved Suckling Pig: **€9 per person**
- Extra Hour of Open Bar: **€10 per person**
- Sautéed Prawns with Garlic and Cognac: **€10 per person**
- Seafood Table: **€12 per person**

## EXTRA SERVICE HOUR RATE

**€500 per hour**

ESTD  XVI  
CASA  
CALÇADA  
★★★★★