

BANQUETING

MENU



COFFEE BREAK

WELCOME COFFEE

DRINKS

American Coffee, Tea, Milk
Mineral Water & Sparkling Water
Lemon & Cinnamon Detox Water
Orange Juice

10€

Duration: 30 min

CLASSIC

DRINKS

American Coffee, Tea, Milk
Mineral Water & Sparkling Water
Lemon & Cinnamon Detox Water
Orange Juice

FOOD

Laminated Fruit
Croissant
Chocolate Cake

13€

Duration: 30 min

DELUXE

DRINKS

American Coffee, Tea, Milk
Mineral Water & Sparkling Water
Lemon & Cinnamon Detox Water
Orange Juice

FOOD

Seleção de Fruta Laminada
Croissant
Chocolate Cake
Ham & Tomato Finger Sandwich
Finger Sandwich with Cream
Cheese, Zucchini, and Basil

16€

Duration: 30 min

Prices are per person



COFFEE STATION

COFFEE STATION I

DRINKS

Coffee, Tea, Milk,
Mineral Water & Sparkling Water
Pineapple Juice with River Mint
Lemon & Cucumber Detox Water

FOOD

Mini Pastry
Chocolate Cake
Fruit Salad

20€ Half Day

25€ Full Day

COFFEE STATION II

DRINKS

Coffee, Tea, Milk,
Mineral Water & Sparkling Water
Pineapple Juice with River Mint
Lemon & Cucumber Detox Water

FOOD

Mini Pastry
Chocolate Cake or Artisan Tart from
Our Bakery
Croissants
Fruit Salad
Homemade Natural Yogurt with Fruit
Finger Sandwiches (2 Varieties)

25€ Half Day

30€ Full Day

Prices are per person



PRIVATE BREAKFAST

COLD DISHES

Cured Meats & Charcuterie Selection
Selection of National and International Cheeses
Smoked Salmon with Traditional Accompaniments
Sliced Seasonal Fruit Selection
Three Varieties of Homemade Yogurt

FOR SPREADING

Selection of Salted and Unsalted Butters
Two Varieties of Homemade Jams
Local Honey

BREADS, PASTRIES & CEREALS

Rustic Bread Selection
Assorted Mini Breads
Viennoiserie Selection
Artisan Tart from Our Pastry Counter
Cereal Selection

HOT DISHES

Scrambled Eggs
Sautéed Tomatoes with Herbs
Sautéed Mushrooms
Fresh Pork Sausage
Crispy Bacon
Mini Rösti Potatoes

JUICES & COFFEE STATION

Fresh Orange Juice
Juice of the Day
Espresso Coffee
Hot & Cold Milk
Teas and Herbal Infusions

**PRIVATE
BREAKFAST** 30€

Minimum of guests: 15

Prices are per person





COCKTAIL

DRINKS

I	12€	II	16€	III	20€
Portal da Calçada Cuvée Prestige		Port Tonic		Vermouths	
Portal da Calçada Loureiro / Alvarinho		Gin Tonic		“Moscatel” Sweet Fortified Wine	
Portal da Calçada Rosé		Portal da Calçada Cuvée Prestige		Port Wine	
Duris Selection Red / White		Portal da Calçada Loureiro / Alvarinho		Port Tonic	
Beer		Portal da Calçada Rosé		Gin Tonic	
Orange Juice		Duris Selection Red / White		Portal da Calçada Cuvée Prestige	
Soft Drinks		Beer		Portal da Calçada Loureiro / Alvarinho	
Still & Sparkling Water		Orange Juice		Portal da Calçada Rosé	
		Soft Drinks		Duris Selection Red / White	
		Still & Sparkling Water		Beer	
				Orange Juice	
				Soft Drinks	
				Still & Sparkling Water	

EXTRA SUPPLEMENT

COCKTAIL STATION

Mojito | Caipirinha | Negroni | Aperol Spritz

4€

Prices are per person



COCKTAIL

CANAPES

CANAPES

3 Varieties	12€
5 Varieties	15€
7 Varieties	18€

COLD CANAPES

Beef Tartare with a Fresh Egg
Yolk and finely Chopped
Chives

Smoked Salmon Blini
With crème fraîche and dill

Andalusian Gazpacho with
Strawberry and Basil

Shrimp Cone
with cocktail Sauce and Mango

Tomato and Mozzarella Skewers
With pesto sauce

Roast Beef of Veal with
Mustard

HOT CANAPES

Brie, Spinach, and Truffle
Toasts

Choux Pastry with Cod
Brandade and Coriander

Mushroom Puff Pastry with
Ricotta and Walnut

Alheira Croquettes
With parsley Mayonnaise

Arancini with Saffron and Parmesan

Mini Chicken Pies

Prices are per person

DRINKS

SUPPLEMENT DURING MEAL

I	8€	II	15€	III	25€
Soft Drinks		Portal da Calçada Loureiro/Alvarinho		Colheita Imperial Sparkling Wine	
Sparkling Water		Portal da Calçada Rose		Escadas Infinitas White, Douro	
Still Water		Duris Selection Red Wine		CA&RA Red, Dão	
Coffee		Beer		Beer	
Selection of Teas and Herbal Infusions		Soft Drinks		Soft Drinks	
		Sparkling & Still Water		Sparkling & Still Water	
		Coffee		Coffee	
		Selection of Teas and Herbal Infusions		Selection of Teas and Herbal Infusions	

Prices are per person



DRINKS

OPEN BAR

25€

Martini Bianco | Martini Rosso
Porto branco Chip Dry Taylors
Porto Noval Fine Tawny
Moscatel Anna Alonso
Gin tónico - Bombay Dry
Vodka - Absolut
Rum - Bacardi
Baileys
Licor Beirão
Aguardente Conde de Amarante

Tequila Olmeca
Whisky Famous Grouse
Portal da Calçada Cuvée Prestige
Portal da Calçada Branco
Portal da Calçada Rosé
Duris Tinto
Cerveja Super Bock
Sumo de Laranja
Refrigerantes
Águas Minerais

Duração: 1h30
Suplemento por hora extra: 10€

Prices are per person

EXTRA SUPPLEMENT

COCKTAIL STATION 4€

Mojito | Caipirinha | Negroni |
Aperol Spritz

Duration: 1h30
Supplement for extra hour: 4€

FORTIFIED WINES 4€

Anna Alonso 10 Anos Moscatel
Gaivosa Farm 20 Anos Tawny



SET MENU I

STARTER (Select one of the options below)

Pea Cream Soup with Ham and Coriander
Beef Carpaccio with Fresh Greens and shavings of Island Cheese
Goat Cheese Crisps, with Wild Arugula, Apple, and Port Wine reduction

FISH (Select one of the options below)

Sea Bream Fillet served with Smashed Potatoes, Tomato, and Shellfish Sauce
Fresh Fish Creamy rice, Succulent Prawns, and a Hint of fresh Coriander
Cod Loin in Broa Crust with Olives, Potatoes, Turnip Greens, and roasted Pepper Sauce

MEAT (Select one of the options below)

Beef Medallion with Herb Sautéed Potatoes, Vegetables, and Madeira Sauce
Confit Iberian Pork Cheek with Truffled Smashed Potatoes and Port Wine Sauce
Sous Vide Lamb with Sautéed Potatoes, Caramelized Carrots, and Red Wine & Mint sauce

DESSERT (Select one of the options below)

Mille-Feuille of Portuguese Sweet Egg Cream
Apple Tart with Caramel Ice Cream and Crème Anglaise Sauce
Coconut Panna Cotta with Pineapple and Lime Sorbet

SET MENU I

OPTION 1 40€

1 Starter | 1 Main Dish | 1 Dessert

OPTION 2 50€

1 Starter | 2 Main Dishes | 1 Dessert

Service Duration 2h30
Minimum 10 guests

Note:

The selected menu must be the same for the entire group (except for special dietary restrictions previously agreed upon).
There is the option to add a dessert buffet and special extras to the menu.
Conditions apply for a minimum of 10 people.
Prices include VAT at the current rate.
We are available for suggestions or modifications to the menus presented.

Prices are per person



SET MENU II

STARTER (Select one of the options below)

Mushroom Cream Soup with Crunchy Hazelnuts and Chives

Cod Carpaccio with Olive and Pepper "pesto" Sauce and a Mix of Crunchy Greens

Crispy Alheira with Baby Spinach Salad and Honey-Orange Vinaigrette

FISH (Select one of the options below)

Seabass Fillet with Vegetable Mille-Feuille and Sparkling Wine Sauce

Fresh Cod Loin with Stewed Chickpeas and Smoked Chouriço

Corvina Fillet with Creamy Citrus Xerém and Cognac-infused Prawn

MEAT (Select one of the options below)

Beef Steak with Herb-infused Potatoes, Market Vegetables, and Tangy Sauce

Iberian Pork Tenderloin with Sweet Potato Purée, Chestnuts, and Smoked Pork Belly

Duck Magret with Gratin Potatoes, Asparagus, and Orange Sauce

DESSERT (Select one of the options below)

Dark Chocolate Fondant with Hazelnut Brittle and Honey, served with Red Berry Sorbet

Apple Crumble with Salted Caramel Ganache and Vanilla Ice Cream

Crepe Brûlée Crisp Fresh Fruit Salad and Fresh Mint

SET MENU II

OPTION 150€

1 Starter | 1 Main Dish | 1 Dessert

OPTION 260€

1 Starter | 2 Main Dishes | 1 Dessert

Service duration 2h30

Minimum of 10 guests

Note:

The selected menu must be the same for the entire group (except for special dietary restrictions previously agreed upon).

There is the option to add a dessert buffet and special extras to the menu.

Conditions apply for a minimum of 10 people.

Prices include VAT at the current rate.

We are available for suggestions or modifications to the menus presented.

Prices are per person



VEGAN SET MENU

STARTER (Select one of the options below)

Gazpacho with Watermelon and Strawberries
Crispy Vegetable Tart with Dried Fruits and Roasted Pepper
Seitan and Mushroom Stroganoff and Wild Rice

MAIN DISH (Select one of the options below)

Marinated Seitan and Asparagus Risotto
Seitan and Mushroom Stroganoff with Creamy Corn and Spinach
Mushroom Feijoada with Wild Rice

DESSERT (Select one of the options below)

Laminated Fruit
Chocolate and Hazelnut Mousse
Crispy Apple Tart with Dried Fruits and Vanilla Sauce
Red Berry Panna Cotta

VEGAN SET MENU

OPTION 1 50€

1 Starter | 1 Main Dish | 1 Dessert

OPTION 2 60€

1 Starter | 2 Main Dishes | 1 Dessert

Minimum of 10 Guests

Service Duration: 2h30

Note:

The selected menu must be the same for the entire group (except for special dietary restrictions previously agreed upon).
There is the option to add a dessert buffet and special extras to the menu.
Conditions apply for a minimum of 10 people.
Prices include VAT at the current rate.
We are available for suggestions or modifications to the menus presented.

Prices are per person



AMARANTINO BUFFET

STARTERS

Regional Sausage Meatball
Codfish Fritters
Selection of Grilled Sausages
Board of National and International Cheeses
with Jams and Nuts
Selection of Cold Meats and Accompaniments

SIMPLE SALADS

Tomato | Cucumber | Lettuce |
Carrot | Roasted Peppers | Corn

COMPOSED SALADS

Octopus Salad with Red Onion and Green
Sauce
Black-Eyed Pea Salad with Smoked Sausages
Broad Bean Salad with Ham and Shavings
of Island Cheese
Grilled Vegetable Salad with
Requeijão Cheese and Olives
Codfish and Chickpea Salad with
Peppers and Olives

SOUP (Select one of the options below)

Velvety Vegetable Soup
Roasted Pumpkin and Almond Cream
Soup
Chicken Soup

FISH (Select one of the options below)

Codfish Loin with Cornbread Crust, Smashed
Potatoes, and Sautéed Turnip Greens
Creamy Rice with Local Fish, Prawns, and
Cilantro
Corvina Fillet, Mashed Potatoes, and
Grilled Vegetables

MEAT (Select one of the options below)

Oven-roasted Lamb with Potatoes
and Sautéed Turnip Greens
Veal Medallions, Sautéed Potatoes with Herbs,
Market Vegetables, and Madeira Sauce
Black Pig Cheek with Caramelized Corn
and Mushroom Sauce

DESSERTS

Abade de Priscos Pudding
Traditional Portuguese Dessert -
Toucinho do Ceu
Mini Lemon Meringue Tarts
Orange Roll
Mango Mousse
Cream Milk
Sliced Fruit

AMARANTINO BUFFET

OPTION 1 55€

Starters | Simple Salads | Composed Salad |
One Soup | One Main Dish | Desserts

OPTION 2 65€

Starters | Simple Salads | Composed Salad |
| One Soup | Two Main Dish | Desserts

Minimum of 30 guests
Service Duration is 2h30

Prices are per person





MEDITERRANEAN BUFFET

STARTERS

Sliced Ham
Boiled Shrimp with Cocktail Sauce
Board of National and International Cheeses
with Jams and Nuts
Selection of Smoked Salmon and
Accompaniments

SIMPLE SALADS

Mixed Fresh Leaves | Tomato
Lettuce | Cucumber | Carrot | Corn

COMPOSED SALADS

Grilled Chicken Salad with Egg
and Parmesan Shavings
Caprese Salad
Octopus Salad
Waldorf Salad

SOUP (Select one of the options below)

Pea and Mint Cream Soup
Velvety Vegetable Soup
Watermelon and Strawberry Gazpacho

FISH (Select one of the options below)

Hake Fillet with Mashed Potatoes, Sautéed
Vegetables, and Lemon Caper Sauce
Monkfish Medallion with Potato Mousseline,
Green Asparagus, and Seafood Sauce
Gilthead Sea Bream Fillet with “Arroz
Malandro” of Bivalves and Cilantro

MEAT (Select one of the options below)

Veal Medallions with Rösti Potatoes, Green Beans
with Smoked Pork Belly, and Port Wine Sauce
Chicken Supreme, Gratinated Potatoes,
Sautéed Vegetables, and Pepper Sauce
Confit Iberian Pork Cheeks with Truffled
Mashed Potatoes and Mushroom Sauce

DESSERTS

Chocolate and Hazelnut Mousse
Red Berry Panna Cotta with Nuts
Mini Strawberry and Vanilla
Cream Tarts
Opera Cake with Coffee Cream
and Raspberry
Dark Chocolate and Macadamia
Nut Brownie
Sliced Fruit

MENU MEDITERRANEAN BUFFET

OPTION 1 65€

Starters | Simple Salads | Composed Salads |
Soup | One Main Dish | Desserts

OPTION 2 70€

Couvert | Starters | Simple Salads |
Composed Salads | Soup | Two Main Dish |
Desserts

Minimum of 30 Guests
Service Duration: 2h30

Prices are per person

VEGAN BUFFET

STARTERS

Avocado Toast with Red Onion

Corn and Mushroom Skewers with Fresh Herbs

White Bean Croquettes with Tomato Escabeche

Húmus and Sautéed Broccoli Bruschetta

SIMPLE SALADS

Tomato, Cucumber, Salad, Carrot, Roasted Peppers and Corn

COMPOSED SALADS

Quinoa Salad with Caramelized vegetables and nuts

Mushroom Salad With Sugar Snap Peas and Almonds

Rice Salad with Olives and Seasonal Sautéed vegetables

Salada de Quinoa Branca e Beterraba com Laranja

SOUP (Choose one option)

Pea and Mint Soup

Roasted Pumpkin Cream Soup with Almonds

Watermelon and Strawberry Gaspacho

MAIN DISHES (Choose one option)

Marinated Seitan with Asparagus Risotto

Mushroom Bean Stew with Wild Rice

Seitan and Mushrooms Strogonoff with creamy millet and spinach

DESSERTS

Chocolate and Hazelnut Mouse

Red Fruits and Nuts Panacotta

Cupcake de Red Velvet Cupcake

Laminated Fruit

VEGAN BUFFET

OPTION 1 55€

Entrances | Simple Salads | Composed Salads | Soup | 1 Main Dish | Desserts

OPTION 2 60€

Entrances | Simple Salads | Composed Salads | Soup | 2 Main Dishes | Desserts

Mínimum of 30 guests.

Service Duration: 2h30

Prices are per person





COCKTAIL DINATOIRE

COUVERT

Selection of Bread and Toasts

COLD STARTERS - FINGER FOOD

Grilled Chicken Salad with shavings of Island cheese

Shrimp Salad with Roasted Lime Vinaigrette

Caprese Skewers, Tomato, mozzarella, and pesto sauce

Melon and Cured Ham Skewers

SOUPS (Select one of the options below)

Pea Cream Soup with cured ham and coriander

Roasted Pumpkin Cream Soup

Mushroom Cream Soup

Velvety Vegetable Soup

Andalusian Gazpacho with Strawberry and Watermelon

HOT STARTERS - FINGER FOOD

Vegetable / Pork / Shrimp Gyoza with Teriyaki Sauce

Codfish or Octopus Fritters

Alheira de Mirandela Croquettes with Curry Mayonnaise

Shrimp Breaded in Panko Breadcrumbs

FISH (Select one of the options below)

Spiritual Codfish - Classic Portuguese Recepte

Local Coastal Fish Stew

Monkfish Rice Dish with Fresh Coriander

MEAT (Select one of the options below)

Traditional Duck Rice

Sliced Beef Steak with Mashed Potatoes and Seasonal Vegetables

Portuguese-Style Pork

DESSERTS

Mini Custard Tart

Mini Key Lime Meringue Tartlet

Chocolate Mousse

Almond Tart

Traditional Portuguese Dessert - *Toucinho do Ceu*

Sliced Fruit

COCKTAIL DINATOIRE

OPTION 1 55€

Couvert | Starters | Simple Salads | Composed Salads | Soup | One Main Dish | Desserts

OPTION 2 65€

Couvert | Starters | Simple Salads | Composed Salads | Soup | Two Main Dish | Desserts

Minimum of 30 guests.

Service Duration: 2h30.

Prices are per person



BARBECQUE

SIMPLE SALADS

Tomato | Cucumber | Lettuce | Carrot |
Roasted Peppers | Corn

GRILLED FISH

Sardine from our Coast
Sea Bass
Codfish

GRILLED MEAT

Fresh Sausage
Pork Belly Slices
Pork Ribs
Iberian Black Pig
Roasted Chicken

SAUCES

Sweet chili
Vinaigrette
Cocktail
Tzatziki
Mayonese
Chimichurri

COMPOSED SALADS

(Select four of the
options below)

Octopus Salad
Vegetables & Greek Salad
Caprese Salad
Mussel with Vinaigrette
Chickpea Salad with Codfish
Assorted Savory Snacks
Grilled Chicken Salad with
Egg and Parmesan Shavings

SOUP

Andalusian Gazpacho with Watermelon and
Strawberries

SIDES

Potato and Sweet Potato Chips | Boiled
Potato | Boiled Vegetables | Basmati Rice

STARTERS (Select three of the options below)

Meatball
Smoked Salmon
Cold Cuts Platter
Laminated Ham
Board of National and International Cheeses

BARBECUE MENU 60€

Minimum of 30 guests

Service Duration: 2h30

Prices are per person

BUFFET SUPPLEMENTS

Sushi & Sashimi	12€
Bairrada-style Suckling Pig, Carved	9€
Sautéed Prawns with Garlic and Cognac	10€
Ham Sliced Fresh to Order	9€
Shellfish and Seafood Table	12€
Desserts Buffet	12€

PASTAS

Ricotta and Spinach Ravioli with Tomato and Olive Sauce	8€
Penne with Basil Pesto Walnuts and crunchy vegetables	8€

Minimum of 30 guests.
Service duration: 2h30

Prices are per person

ALL NIGHT LONG

Traditional Portuguese kale and potato soup with chouriço slices
or
Chicken Soup

Mini Beef Sliders
or
Mini Hamburgers
or
Pork Bifanas in Bread Rolls

Selection of National and International Cheeses
(Sheep, Aged Goat, Island Cheeses, Mixed, Buttery)

15€
Minimum of 30 guests.
Service duration: 60 min



ESTD  XVI
CASA
CALÇADA
★★★★★