



## 4-STAR VILA GALÉ HOTELS

### **MENU 1 DISH | € 46.00 per person**

#### **Welcome Drink**

Port or Madeira wine, Red, White and Rosé Versátil wine (from the Alentejo region), National Beer, Mineral Water and Fresh Orange Juice

#### **Canapés**

##### **Select 4 Varieties**

##### Cold meals

*Paiola* (cured sausage) mini toasts with garlic and thyme cream cheese; Melon and smoked ham mini skewers; Smoked salmon canapé with lemon cream; Goat cheese balls with sesame; Tuna mini wrap with coriander; Shrimp in mango vinaigrette mini skewers; Endive leaves with Cottage cheese, Honey and Walnuts

##### Hot meals

Poultry meat Mini Samosas; Mini Shrimp Patties; Emmental Cheese Sticks with Sesame; Chicken and Crab Spring Rolls; Deep-fried Shrimp; Chicken and Mushroom Mini Vol-au-vent; Shrimp Tempura, Cheese Mini Hot-dogs; Red Mullet and Potato Cake Pops.

#### **Menu**

##### **Starter, Main Course and Dessert**

##### Starter

Leek soup with almonds

##### Main Course

Pork Tenderloin with mushrooms (vegetable gratin)

or

Hake loin cuts with wild mushroom *tagliatelle*

##### Dessert

Lemon meringue pie

Soft drinks, Mineral Water, Espresso Coffee, National Beer, Red and White Versátil wine (Alentejo)

**Offer of the wedding night in a standard double room and 3 parking spaces at the hotel.\*\***

\*All prices include VAT at the rate in force

\*\*Minimum of 40 people required to enjoy the offers

4-star Vila Galé Hotels - Group Department

Address: Campo Grande 28 – 3ª Andar - 1700-093 Lisboa – Portugal Tel: +351 217 907 600 | [grupos@vilagale.com](mailto:grupos@vilagale.com)

[www.vilagale.com](http://www.vilagale.com)



## **MENU 2 DISHES | € 59.50 per person**

### **Welcome Drink**

Port or Madeira wine, Red, White and Rosé Versátil wine (from the Alentejo region), National Beer, Mineral Water and Fresh Orange Juice

### **Canapés**

#### **Select 4 Varieties**

#### **Cold meals**

*Paiola* (cured sausage) mini toasts with garlic and thyme cream cheese; Melon and smoked ham mini skewers; Smoked salmon canapé with lemon cream; Goat cheese balls with sesame; Tuna mini wrap with coriander; Shrimp in mango vinaigrette mini skewers; Endive leaves with Cottage cheese, Honey and Walnuts

#### **Hot meals**

Poultry meat Mini Samosas; Mini Shrimp Patties; Emmental Cheese Sticks with Sesame; Chicken and Crab Spring Rolls; Deep-fried Shrimp; Chicken and Mushroom Mini Vol-au-vent; Shrimp Tempura, Cheese Mini Hot-dogs; Red Mullet and Potato Cake Pops.

### **Menu**

#### **Starter, Fish Dish, Meat Dish and Dessert**

##### **Starter**

Sweet potato, carrot and lentil soup

##### **Fish Dish**

Tuna taco with sweet potatoes (sautéed spinach)

Lemon and Vodka ice cream

##### **Meat Dish**

Duck breast with roasted pumpkin, thyme and foie gras

##### **Dessert**

Apple tarte tatin with vanilla ice cream and caramel sauce

Soft drinks, Mineral Water, Espresso Coffee, National Beer, Red and White Versátil wine (Alentejo)

**Offer of the wedding night in a superior double room and 6 parking spaces at the hotel.\*\***

\*All prices include VAT at the rate in force

\*\*Minimum of 40 people required to enjoy the offers

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## **PREMIUM MENU | € 146.00 per person**

### **Welcome Drink**

Port or Madeira wine, Red, White and Rosé Versátil wine (from the Alentejo region), National Beer, Gin and Tonic, Sparkling wine and Red Fruits Sangria, Mineral Water and Fresh Orange Juice

### **Canapés**

#### **Select 8 Varieties**

#### Cold meals

*Paiola* (cured sausage) mini toasts with garlic and thyme cream cheese; Melon and smoked ham mini skewers; Smoked salmon canapé with lemon cream; Goat cheese balls with sesame; Tuna mini wrap with coriander; Shrimp in mango vinaigrette mini skewers; Endive leaves with Cottage cheese, Honey and Walnuts

#### Hot meals

Poultry meat Mini Samosas; Mini Shrimp Patties; Emmental Cheese Sticks with Sesame; Chicken and Crab Spring Rolls; Deep-fried Shrimp; Chicken and Mushroom Mini Vol-au-vent; Shrimp Tempura, Cheese Mini Hot-dogs; Red Mullet and Potato Cake Pops.

### **Menu**

#### **Starter, Fish Dish, Meat Dish and Dessert**

#### Starter

Shrimp and mango in a balsamic vinegar reduction

#### Fish Dish

Provence-style roasted cod loin

Strawberry Ice cream with

Champagne

#### Meat Dish

Veal loin with roasted sweet potatoes

#### Dessert

Strawberry and pistachio dome

Soft drinks, Mineral Water, Espresso Coffee, National Beer, Red and White Versátil wine (Alentejo)



### **Fruit and Dessert Buffet**

Pineapple, Papaya, Orange, Kiwi, Black

grapes Coconut cake

*Brigadeiro*

(chocolate truffle

cake) Chocolate

Roll Cake

Berry Pie Chocolate Mousse

Mango Mousse French

Pudding

Condensed milk mousse

### **Cheese Buffet**

Brie Cheese,

Cheddar

Cheese,

Azores

Cheese, Blue

Cheese Goat

Cheese

### **Seafood Buffet**

Shrimp

Lobster

Mussels

Brown

Crab



## **Supper**

### **Select 5 Varieties**

Mini *bifanas*

(pork fillet

sandwiches)

Mini *pregos*

(beef fillet

sandwiches)

Mini hot dogs

Mini scrambled egg

baguettes *Caldo verde* (green

broth)

Cordon Bleu

Mini codfish fritters Mini

meat croquettes Mini

poultry samosas

### **Open Bar (3h)**

Port or Madeira wine

White and Red

Vermouth Gin, Vodka

and Rum Young Whiskies

Versátil Wine: Branco (white), Tinto (red) and Rosé

Fresh orange juice, Soft drinks and Mineral Water

National Beer

**Offer of wedding night in a suite and of complimentary courtesies on arrival - Sparkling wine and chocolate-coated sliced fruit, Fruit and Dessert Buffet, 10 parking spaces at the hotel and a 25% discount on guest accommodation.\*\***

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**SUPPLEMENTS**  
**Dessert and Fruit Buffet**

**€7 per person**

Pineapple, Papaya, Orange, Kiwi, Black

grapes Coconut cake

*Brigadeiro*

(chocolate truffle

cake) Chocolate

Roll Cake

Berry Pie Chocolate

Mousse Mango Mousse

French Pudding

Condensed milk mousse

**Cheese Buffet**

**€7 per person**

Brie Cheese

Cheddar

Cheese

Azores Cheese

Blue Cheese

Goat Cheese

**Seafood Buffet**

**€20 per**

**person**

Shrimp

Lobster

Mussels

Brown Crab

\*All prices include VAT at the rate in force



### Supper

**Select 3 Varieties | € 6.50 per person**

**Select 5 Varieties | € 8.00 per person**

Mini *bifana* (pork fillet sandwich)

Mini *pregos*

(beef fillet  
sandwiches)

Mini hot dogs

Mini scrambled egg

baguettes *Caldo verde* (green  
broth)

Cordon Bleu

Mini codfish fritters Mini

meat croquettes Mini

poultry samosas

### Open Bar

€30 per person\*

Port or Madeira wine

White and Red

Vermouth Gin, Vodka

and Rum Young Whiskies

Versátil Wine: Branco (white), Tinto (red) and Rosé

Fresh orange juice, Soft drinks and Mineral Water

National Beer

\*3 hours of service + €7.5 per person per extra hour

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### **Kids' Menu**

**€10 per person | 1 Starter, 1 Main course and 1**

#### **Dessert Starter**

Vegetable Soup

#### **Main Course**

Pasta with tomato sauce and Parmesan Golden

haddock fillets with steamed vegetables Turkey

escalope with steamed vegetables

Breaded chicken escalope with spaghetti

Hamburger and French fries

#### **Dessert**

Fruit salad or fruit serving

Fruit jelly

Ice cream at one's choice

Chocolate mousse

Special price for children between the ages of 4 and 12.

No charge applies to children aged up to 3 years old.

\*All prices include VAT at the rate in force





## **REMARKS**

### Values shown include the following:

- Round tables for 8/12 people
- Chairs
- White and/or black table linen and napkins
- Tableware
- Glassware
- Waiters and bartenders

### Extra services:

Table centerpieces: starting at €25.00 per centerpiece Custom

Menu printing: Quote provided on request Wedding invitation

printing: Quote provided on request

Decorations: Quote provided on request

Audiovisual Equipment: Quote provided on request

Entertainment: Quote provided on request

Photographer: Quote provided on request



## 4-STAR VILA GALÉ HOTELS

### Make your Menu - Prices per person:

#### Starters

Pumpkin soup with fresh cheese	- €
Leek soup with almonds	- €
Chickpea soup with spinach*	- €
Creamy tomato soup with "lacy" eggs*	- €
Sweet potato, carrot and lentil soup	- €
Smoked salmon carpaccio with capers	- €
Cold mango and orange gazpacho	- €
<i>Linguiça</i> (cured sausage) <i>açorda</i> (bread stew)**	- €
Pumpkin soup and fresh cheese*	€ +0.50
Fresh cheese, peach, smoked ham and almond salad	€ +0.50
Tomato with fresh cheese and pennyroyal*	€ +1.00
Goat cheese crispies with marmalade, walnuts and cinnamon in reduced Port Wine	€ +1.50
Scrambled eggs with green asparagus in roasted Portobello mushrooms**	€ +1.50
Black pudding crispy with cumin, sautéed broccoli rabe and red wine reduction	€ +1.50
Alentejo-style tomato soups with codfish**	€ +2.00
Shrimp and mango in a balsamic vinegar reduction	€ +3.00

#### Fish Dishes

Sea Bass with green asparagus and mushrooms	- €
Lagareiro-style roasted octopus with roasted baby potatoes	- €
Dogfish soup (with bread and coriander)*	€ +2.00
Roasted cod with chickpea purée (broccoli and olives)*	€ +3.00
Salmon on an olives crust, roasted tomatoes, spinach and mango sauce	€ +3.00
Octopus confit in olive oil (sautéed baby potatoes and spinach)*	€ +4.00
Provence-style roasted cod loin	€ +6.50



### Meat Dishes

Pork cheeks in white wine (baby potatoes, cherry tomatoes and sautéed greens)*	- €
Chicken breast with egg tagliatelle, bacon and honey and mustard sauce	- €
Braised duck breast, sautéed potatoes, watercress and red fruit sauce	- €
Pork tenderloin, roasted pumpkin, spinach and black plum sauce	€ +2.00
Pork cheeks with orange, spinach, hazelnut and sautéed potatoes**	€ +2.50
Sirloin escalopes with potato gratin with green beans and red wine sauce	€ +2.50
Wild boar loin cuts in wild berries dressing (stuffed potatoes)*	€ +4.50
Lamb stew with mint, boiled potatoes and fried bread	€ +5.00
Alentejo-style lamb stew*	€ +5.00

### Vegetarian Dishes

Green asparagus risotto	- €
Ricotta ravioli gratin with Parmesan cheese	€ +0.50
Vegetable stuffed cannelloni with tomato sauce	€ +0.50

### Palate cleanser

Lemon and Vodka	- €
Strawberry with Champagne or Mango with Calvados	€ +0.50

### Desserts

Egg <i>encharcada</i> (convent egg-based sweet)*	- €
Rice pudding with cinnamon*	- €
Apple tarte tatin with vanilla ice cream and caramel sauce	- €
Sliced fresh fruit	- €
Lemon meringue pie	€ +2.00
Strawberry and pistachio dome	€ +2.50
Three chocolate delight in vanilla sauce	€ +3.00

\*exclusive dishes at Vila Galé Clube de Campo

\*\*exclusive dishes at Vila Galé Évora VAT

Included at the rate in force



## REMARKS

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