

MENU 1 Main Course | 55,00 € p/ pax

Welcome Drink

Red, White Val Moreira wine (Douro), National beer, Mineral water and Orange juice

Finger Food Choose 4 options

<u>Cold</u> <u>Hot</u>

Fresh cheese toast with smoked ham
Turkey roll with coriander and cherry tomato
Smoked salmon canapé with lemon cream
Chevre cheese Truffles with almond
Mini tuna and coriander wrap
Shrimp canapé with cucumber and cream cheese
Mini cherry tomatoes, fresh cheese and pesto kebabs

Mini chicken samosa with yogurt dipp
Mini vegetables bonbons

Mozzarella sticks with garlic mayonnaise dipp
Assorted chicken shrimp and crab spring rolls
Saddled shrimps
Breaded cream cheese and jalapeno balls
Shrimp tempura

Menu

Starter, Main Course and Dessert

Starter

Leek cream soup with almonds

Main Course

Brazed salmon on mushroom risotto

or
Oven roasted pork collar with vegetables and roasted potatoes

<u>Dessert</u>
Apple Pie with Ice Cream and Caramel Sauce

<u>Drinks</u>
Soft drinks, Mineral water, Expresso, National Beer, Red and White Val Moreira (Douro)

This menu includes the wedding night (in a standard doble room)**

*All prices include VAT at the legal tax rate

^{**} Minimum of 40 pax to guarantee the offers



MENU 1 Main Course | 75,00 € p/ pax

Welcome Drink

Red, White Val Moreira wine (Douro), National beer, Mineral water and Orange juice

Finger Food Choose 4 options

Cold Hot

Fresh cheese toast with smoked ham

Turkey roll with coriander and cherry tomato
Smoked salmon canapé with lemon cream

Chevre cheese Truffles with almond
Mini tuna and coriander wrap

Shrimp canapé with cucumber and cream cheese
Mini cherry tomatoes, fresh cheese and pesto kebabs

Mini chicken samosa with yogurt dipp
Mini vegetables bonbons

Mozzarella sticks with garlic mayonnaise dipp
Assorted chicken shrimp and crab spring rolls
Saddled shrimps

Breaded cream cheese and jalapeno balls
Shrimp tempura

Menu

Starter, Main Course and Dessert

Green asparagus soup with bacon and yogurt

Sea bass fillets on green asparagus and mushrooms fricassee

Roasted baby goat with potatoes and sautéed cabbage sprouts

Strawberries bavaroise

Drinks

Soft drinks, Mineral water, Expresso, National Beer, Red and White Versátil Wine (Alentejo)

This menu includes the wedding night (in a Suite) **

^{*}All prices include VAT at the legal tax rate

^{**} Minimum of 40 pax to guarantee the offers



MENU 2 Main Courses | 156,00 € p/ pax

Welcome Drink

Red, White Val Moreira wine (Douro), National beer, Porto Val Moreira Gin Tonic, Mineral water and Orange juice

Finger Food Choose 8 options

Cold

Fresh cheese toast with smoked ham
Turkey roll with coriander and cherry tomato
Smoked salmon canapé with lemon cream
Chevre cheese Truffles with almond
Mini tuna and coriander wrap
Shrimp canapé with cucumber and cream cheese
Mini cherry tomatoes, fresh cheese and pesto kebabs

Hot

Mini chicken samosa with yogurt dipp
Mini vegetables bonbons

Mozzarella sticks with garlic mayonnaise dipp
Assorted chicken shrimp and crab spring rolls
Saddled shrimps

Breaded cream cheese and jalapeno balls
Shrimp tempura

Menu

Starter, 2 main courses and Dessert

Shrimp and Mango Salad in a Balsamic Vinegar Reduction

Roasted corn bread crust codfish with sautéed cabbage sprouts and potatoes

Strawberry with Santa Vitória Champagne

Tenderloin with potato gratin, green beans and red wine sauce

Lemon meringue pie

Drinks

Soft drinks, Mineral water, Expresso, National Beer, Red and White Versátil Wine (Alentejo)



Desserts and Fruits Buffet

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling



Supper

Choose 5 options

Mini Beef Sandwich

Mini Codfish Patties

Mini Meat Croquettes

"Caldo Verde" (Traditional Cabbage Soup)

Open Bar (3h)

Porto Tonic Val Moreira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Soft drinks and Mineral water

National Beer

This menu includes the wedding night (in a suite room), VIP treatment in the room – sparkling wine and laminated fruit with chocolate, Desserts and Fruits Buffet and a 25% discount in guest accommodation**

^{*}All prices include VAT at the legal tax rate

^{**} Minimum of 40 pax to guarantee the offers

^{*** 3} hours service + 7,5€ p/ person p/ extra hour



COMPLEMENTS

Desserts and Fruits Buffet

7€/pax

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy wafer cake

Surprise chocolate cake

Almond Roll

Tiramisu Cake

Chocolate Mouse

French Pudding

Condensed Milk Mousse

Cheese Buffet

7€/pax

Ilha Cheese

Cured sheep cheese

Blended cheese

Brie Cheese

Chevre Cheese

Seafood Buffet

20€/pax

Boiled shrimp

Boiled lobster

Mussels

Edible Crab Filling

^{*}All prices include VAT at the legal tax rate

^{*** 3} hours service + 7,5€ p/ person p/ extra hour



Supper

6,50€ p/pax

Mini Beef Sandwich
"Caldo Verde" (Traditional Cabbage Soup)
Mini Codfish Patties
Mini Meat Croquettes

Open Bar

30€ p/pax*

Porto Tonic Val Moreira

Vermouth Red and White

Gin, Vodka, and Rum

Blended Scotch Whiskies

Versátil Wine: White, red and rosé

Soft drinks and Mineral water

National Beer
*3 hour Service + 7,5€ p/pax p/extra hour

^{*}All prices include VAT at the legal tax rate



Observations | Reservation Policy

The values shown include:

- Tables *
- Chairs *
- White and/or beige napkins
- Baixela
- Table glass service
- Waiters
- Cleaning service

Extra services:

Table centerpieces: from €25.00 per centerpiece

Personalized menu printing: Budget on request

Invitations printing: Quote upon request

Decorations: Budget on request

Audiovisual materials: Budget upon request

Animation: Budget upon request

Photographer: Budget upon request

^{*} The existing furniture cannot be removed from the space.



Observations

Reservation Policy:

1. The definitive confirmation of the service date implies the payment of 600.00€ referring to the exclusive of the Restaurant Val Moreira. This amount is non-refundable in case of cancellation cancellation or postponement.

An advance invoice will be issued after verification on the statement of account.

2. The confirmation of the number of people attending the event must be communicated up to 15 days before the date of the

event. Any cancellation after 15 days reserves the right to a charge.

3. In case of any change in the number of people less than 8 days before the date of the event, we reserve the right to

of the event, we reserve the right to not guarantee service.

All menu options have a maximum duration of 10 hours. We do not normally charge for this reason, we appeal to your sensibility so that the party does not extend after the scheduled the expected time of the end.

Should this situation arise, we will have to charge a fee of €100.00 per hour without any prior notice. prior notice