



1 Main Course Option | 72,00€ p/ person *

Welcome Drink

Finger food Service (choose 4 varieties)

- | | |
|--|--|
| Fresh cheese toastie with smoked ham | Mini poultry samosa and yogurt dip |
|  Turkey roll with coriander and cherry tomatoes |  Mini vegetable bonbons |
| Smoked salmon canapé with lemon cream |  Mozzarella sticks and garlic mayonnaise dip |
|   Chevre cheese truffles with almonds | Assorted spring rolls, chicken, shrimp and crab |
| Mini tuna and coriander wrap |  Albardado Shrimp |
|  Cucumber shrimp and cream cheese canapé | Breaded balls of cream cheese and pepper |
| Mini cherry tomato with fresh cheese and pesto | Shrimp tempura |

Drinks Service

Val Moreira (Douro) red and white wine, National beer, Mineral spring water and Orange juice

Menu

(Starter, Main course, Dessert)

-   Leek cream with almonds
-  Salmon in mushroom risotto
or
-  Pork neck roasted in the oven with vegetables and roast potatoes
- Apple tatin with vanilla ice cream and caramel sauce

Drinks:

Soft drinks, Mineral water, Espresso/Tea, National beer, Val Moreira (Douro) red and white wine

Wedding night offer in a standard double room **

** Minimum of 40 people to guarantee the offer

* Price includes VAT at the current rate



1 Main Course Option | 94,00€ p/ person *

Welcome Drink

Finger food Service

(choose 4 varieties)

Fresh cheese toastie with smoked ham



Turkey roll with coriander and cherry tomatoes

Smoked salmon canapé with lemon cream



Chevre cheese truffles with almonds

Mini tuna and coriander wrap



Cucumber shrimp and cream cheese canapé

Mini cherry tomato with fresh cheese and pesto

Mini poultry samosa and yogurt dip



Mini vegetable bonbons



Mozzarella sticks and garlic mayonnaise dip

Assorted spring rolls, chicken, shrimp and crab



Albardado Shrimp

Breaded balls of cream cheese and pepper

Shrimp tempura

Drinks Service

Val Moreira (Douro) red and white wine, National beer, Mineral spring water and Orange juice

Menu

(Starter, Main course, Dessert)



Green asparagus, bacon and yogurt soup



Sea bass in green asparagus and mushroom fricassee

or



Oven-roasted lamb with potatoes and sautéed greens

Strawberry bavaroise

Drinks:

Soft drinks, Mineral water, Espresso/Tea, National beer, Val Moreira (Douro) red and white wine

Wedding night offer in Suite **

** Minimum of 40 people to guarantee the offer

* Price includes VAT at the current rate



2 Main Courses Option | 179,00€ p/ person *

Welcome Drink

Finger food Service

(choose 8 varieties)

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|--|--|
| Fresh cheese toastie with smoked ham | Mini poultry samosa and yogurt dip |
|  Turkey roll with coriander and cherry tomatoes |  Mini vegetable bonbons |
| Smoked salmon canapé with lemon cream |  Mozzarella sticks and garlic mayonnaise dip |
|   Chevre cheese truffles with almonds | Assorted spring rolls, chicken, shrimp and crab |
| Mini tuna and coriander wrap |  Albardado Shrimp |
|  Cucumber shrimp and cream cheese canapé | Breaded balls of cream cheese and pepper |
| Mini cherry tomato with fresh cheese and pesto | Shrimp tempura |

Drinks Service

Val Moreira (Douro) red and white wine, National beer, Val Moreira Tonic Porto, Mineral spring water and Orange juice

Menu

(Starter, 2 Main courses, Dessert)

 Shrimp and Mango in Balsamic Vinegar Reduction

Codfish crusted with cornbread, turnip greens, and baked potato

Strawberry sorbet with sparkling wine Santa Vitória

Tenderloin steak with potato gratin, green beans and Val Moreira red wine sauce

Lemon meringue pie

Drinks:

Soft drinks, Mineral water, Espresso/Tea, National beer, Val Moreira (Douro) red and white wine



Dessert and Fruit Buffet

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy biscuit cake

Surprise chocolate cake

Almond Roll

Tiramisu cake

Chocolat Mousse

French pudding

Milk Mousse Condensate

Seafood Buffet

Natural cooked shrimp

Naturally Cooked Lobster

Half shell mussel

shoe rack filling

Cheese Table

Island cheese (Azores)

Cured Sheep Cheese

Mix cheese

Brie cheese

Chevre cheese

Supper

Mini steak sandwiches

cabbage broth (Typical Portuguese broth)

Mini codfish pies

Mini meat croquettes

Open Bar ***

Red, white and rosé wines “Versátil”

Val Moreira Tonic Porto

White and red Vermute

Gin, Vodka e Rhum

Whisky

National beer

Mineral water and soft drinks

*** 3 hours of service. + 7,5€ p/ person p/ extra hour

**Wedding night in Suite and complimentary chocolate sliced fruit on arrival **
10% discount on guest accommodation ****

** Minimum of 40 people to guarantee the offer

* Price includes VAT at the current rate



Adds

Prices per person and include VAT at the legal rate

Dessert and Fruit Buffet – 10.00€

Pineapple, Papaya, Orange, Kiwi, Black Grapes

Crispy biscuit cake

Surprise chocolate cake

Almond Roll

Tiramisu cake

Chocolat Mousse

French pudding

Milk Mousse Condensate

Cheese Table – 10.00€

Island cheese (Azores)

Cured Sheep Cheese

Mix cheese

Brie cheese

Chevre cheese

Seafood Buffet – 35.00€

Natural cooked shrimp

Naturally Cooked Lobster

Half shell mussel

shoe rack filling

Supper – 9.50€

Mini steak sandwiches

cabbage broth (Typical Portuguese broth)

Mini codfish pies

Mini meat croquettes

Open Bar – 37.00€ *

Red, white and rosé wines “Versátil”

Val Moreira Tonic Porto

White and red Vermute

Gin, Vodka e Rhum

Whisky

National beer

Mineral water and soft drinks

* 3 hours of service. + 7,5€ p/ person p/ extra hour



Observations | Reservation conditions

The prices shown include:

- Tables *
- Chairs *
- White or beige napkins
- Cutlery
- Table cups
- Waiters
- Cleaning

Extra services:

- Floral arrangements on the table: from €25.00 per arrangement
- Custom menu printing: Quote upon request
- Impressão de convites: Quote upon request
- Decorations: Quote on request
- Audiovisual Materials: Quote upon request
- Animation: Quote on request
- Photographer: Quote on request

* Existing furniture cannot be removed from the space.

- Meals for musicians, photographers or entertainers can be guaranteed upon proposal from the Chef with a 3-course menu (starter + main course + dessert). Value 16.00€ per person. Water and soft drinks included.

Reservation Conditions:

1. Definitive confirmation of the date of the service implies the payment of €750.00 for the exclusive use of the Val Moreira Restaurant. This amount is non-refundable in case of cancellation or postponement.

An advance invoice will be issued after checking the account statement.

2. Confirmation of the number of people present at the event must be communicated within 15 days of the event date. Any cancellation after 15 days reserves the right to charge.

3. If there is any change to the number of people less than 8 days before the event date, we reserve the right not to be able to guarantee the service.

All menu options have a maximum duration of **10 hours**. Normally we do not charge stay fees, for this reason, we appeal to your sensitivity so that the Party does not extend beyond the scheduled end time. If this situation arises, we will have to charge a fee of €100.00 per hour without any prior notice.



Payments/Cancellations:

Payment for exclusive use of the Val Moreira Restaurant to be made at the time of booking **(€850.00)** - Non-refundable amount

Payment of 50% of the total cost of services 90 days prior to the event.

Payment of the remaining 50% up to 45 days before the event.

Cancellations made 90 days or more before the event: 50% non-refundable.

Cancellations made 45 days or more before the event: the remaining 50% is non-refundable.

Cancellations made up to 90 days before the date: no penalty.