

BANQUET MENU SUGGESTIONS

DISCOVERY HOTEL MANAGEMENT

BUFFETS

Minimum of 20 participants.
The menu chosen must be the same for all participants.
Prices mentioned include VAT and service charge and
are subject to change without prior notice.



BUFFETS I

€31 PER PERSON

The menu consists of a choice of one soup and two main courses, dessert table, salads (tomato, carrot, cucumber, sweet corn, and beetroot), water and coffee. The selection of a third main course option increases by \mathfrak{t} 5 per person

SOUPS

Red bean soup with sausages Baroness soup with vegetables

MAIN COURSES

Spiritual codfish
Cuttlefish bean stew, Poveira style
Grilled sea bass fillets
Pork neck's span roasted in a wood oven
Chicken supreme piperade style

DESSERTS

Cream pie Chocolate cake Passion fruit mousse Red fruits cheesecake Assorted sliced fruits Choice of 3 desserts

Villa C wines and soft drinks supplement: 9€ per person

BUFFETS II

€37 PER PERSON

The menu consists of a choice of one soup and two main courses, dessert table, salads (tomato, carrot, cucumber, sweet corn, and beetroot), water and coffee.

The selection of a third main course option increases by €5,50 per person

SOUPS

Shredded green cabbage (traditional Portuguese soup from Minho region) Fish cream soup

MAIN COURSES

Salt Cod Fish loin "Braga style"
Octopus and Prawns Rice
Fish noodles from our coast
Sirloin steak with sautéed mushrooms
Duck s leg confit

DESSERTS

Portuguese orange roll
Pineapple mousse
Apple custard
Drunken pears pears cooked in red wine
Assorted sliced fruits
Choice of 3 desserts

Villa C wines and soft drinks supplement: €9 per person

WELLNESS OPTIONS

Each of the above menus can have a choice:
Roasted vegetable salad, pesto vegie
Vegetable paella
Seitan curry

FINGER BUFFET

€37 PER PERSON (Minimum 20 people) Includes water and coffee

Board of cheeses and homemade jams
Board of smoked ham and regional sausages
Marinated salmon gravlax
Grilled vegetables verrine with pesto
Vegetables and feta cheese salad
Cherry tomato and mozzarella pearl kebab
Variety of snacks (rissoles, croquettes, codfish cakes and samosas)
"Pica-pau à Portuguesa" (sautéed veal strips with pickles)
Mini hamburger
Variety of bread and butters
Desserts table

Villa C wines and soft drinks supplement: €9 per person

SUPPLEMENTS

MIXED SALADS

(Chickpeas salad with salt codfish, "octopus" salad, fritters, melon with smoked ham) €6,50 per person

TABLE OF NATIONAL AND INTERNATIONAL CHEESES

("Sierra" cottage cheese, goat, Niza, brie, Emmenthal, Roquefort) + jams €8 per person

COLD MEATS AND SAUSAGES TABLE

(Sliced smoked ham, payola, mortadella, "paio and chourição" - traditional Portuguese sausages) €9 per person

TABLE OF SUCKLING PIG

€205 per unit

SEAFOOD TABLE

(crab, boiled prawns, clams, whelks and oysters) €27 per person

MENUS

Minimum of 20 participants.
The menu chosen must be the same for all participants.
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are subject to change without prior notice.



MENU I

€31 PER PERSON

The menu consists of a choice of a soup or starter and a main course, dessert buffet, water and coffee.

The selection of a second main course option increases by \in 5 per person. The selection of a second option of soup or starter increases \in 3 per person.

SOUPS

Red beans soup with sausages Baroness soup with vegetables

STARTERS

Grilled aubergine with goat cheese Squid salad with wasabi vinaigrette

MAIN COURSES

Spiritual salt codfish
Beans and baby cuttlefish stew
Grilled sea bass fillets
Pork neck's span roasted in a wood oven
Chicken supreme piperade style

DESSERTS

Cream pie Chocolate cake Passion fruit mousse Red fruits cheesecake Choice of 3 desserts

Villa C wines and soft drinks supplement: €9 per person

MENU II

€37 PER PERSON

The menu consists of a choice of a soup or starter and a main course, dessert table, water and coffee.

The selection of a second main course option increases by 5€ per person. The selection of a second option of soup or starter increases 3€ per person.

SOUPS

Shredded green cabbage (traditional Portuguese soup from Minho region) Fish cream soup

STARTERS

Woodcock pie with balsamic reduction and salad Romaine lettuce, roasted tomato, and hake in panko pastry

MAIN COURSES

Salt Codfish fillet "Braga style"
Octopus and prawn rice
Fish noodles from our coast
Sirloin steak with sautéed mushrooms
Pork shoulder to be eaten with a spoon

DESSERTS

Portuguese orange roll
Pineapple mousse
Apple custard
Drunken pears - pears boiled in red wine
Choice of 3 desserts

Villa C wines and soft drinks supplement: €9 per person

GENERAL INFORMATION



NUMBER OF PARTICIPANTS AND CHOICE OF MENUS

The hotel must be informed in writing of the number of participants attending the Event at least 7 days in advance. The number informed will be considered as the minimum for billing purposes. The hotel is not responsible for providing service to a number of people higher than 5% of the stipulated number (when the increase occurs less than 24 hours after the service) or 10% (when the increase occurs less than 48 hours after the service). The choice of menus should be communicated with the same 7 days in advance under penalty of not being possible the confection of the respective delicacies. Children up to 3 years old are free of charge, from 4 to 7 years old pay €25 and have a menu suitable for these ages.

DURATION OF THE EVENT

The events do not have a maximum time limit.

However, there will be an hourly surcharge with the following values:

Lunch/Dinner extra €60 (VAT included) after 4H00 of service;

Commemorative event (Birthday, Communion, Christening) an

extra charge of €85 (VAT included) after 6 am service;

Wedding - increase of €110 (VAT included) after 8 am service;

SERVICE PROVIDERS

Animation, protocol, photographers, photographers, DJ, musicians, pay 50% of the agreed value - same menu;

STATIONARY PRINTING

Menus (with graphics sent by the client), €35 (VAT included)
Placard distribution of tables (with graphics sent
by the client), €45 (VAT included);
Individual place cards (with graphics sent by the
client), €35 euros (VAT included).

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