

# **APPETIZER**

30 persons minimum

Dom Pedro wine selection
Porto Wine sweet and dry
Fresh orange juice
Sausage ball with tomato and thyme
Mini vegetables quiche
Stuffed mushrooms with tuna, shallots and parmesan

**30 MINUTS** - € 8,00 per person

**60 MINUTS** - € 10,00 per person

VAT included



Selection of lettuces with rustic bread croutons
Tomato with red onion and oregano
Grated carrots, sweet corn
Greek Salad with Feta Cheese and Cherry Tomatoes
Couscous with roasted vegetables
Endives with apple and roquefort cheese, selection of lettuce and nuts
Penne with dehydrated ham, olives and basil
Cherry tomato with mozarelline and pesto
Avocado with braised tuna belly, roasted peppers and coriander
Grilled Chicken Breast with Apple and Yogurt Sauce
German Potato with Cornichons, Bacon and Dijon Mustard

#### COLDS Choice of 3

Pineapple or melon with ham
Roast beef with honey mustard sauce
Chef's Terrines with Cumberland Sauce
Roasted Pork Tenderloin with Plum Sauce
Smoked board with pickles and homemade toast
Shrimp ceviche with lime and chili Pepper

## **SOPA** Choice of 1

Green cabbage with chorizo and virgin olive oil
Leek Cream with crunchy cheese wafer
Cauliflower Cream with Toasted Almonds
Vegetable cream with olive oil of fine herbs
Mushroom cream with truffle oil
Fish soup with ribeira mint
Chestnut cream with dehydrated sausages



Cod pie stuffed with olives and confit onions
Fish cataplana with savory and coriander
Sliced cod with chickpea puree, turnip greens and onion confit with bread crumble
Cod with coriander au gratin with island cheese
Cod wrapped in cabbage with migas and ham
Spiritual cod with shrimp and island cheese
Monkfish loin wrapped in coriander sauce with basmati rice, mediterranean vegetables and olives
Hake fillet tempura with shrimp butter sauce, cherry tomatoes and chives

### MEAT Choice of 1

Roasted pork tenderloin with apricot sauce, potato gratin and glazed chestnuts

Pork cheek stewed in red wine with mashed trufed potatoes and rosemary

Dark rosted duck rice with smoked sausages

Chicken thighs with bacon rice and fried bread toast

Sliced chicken breast with herbs sauce, sautéed vegetables and

Beef steaks with ham and its jus, sautéed potato with paprika and parsley

Roasted lamb leg with mustard sauce, honey and rosemary, oven-baked rice

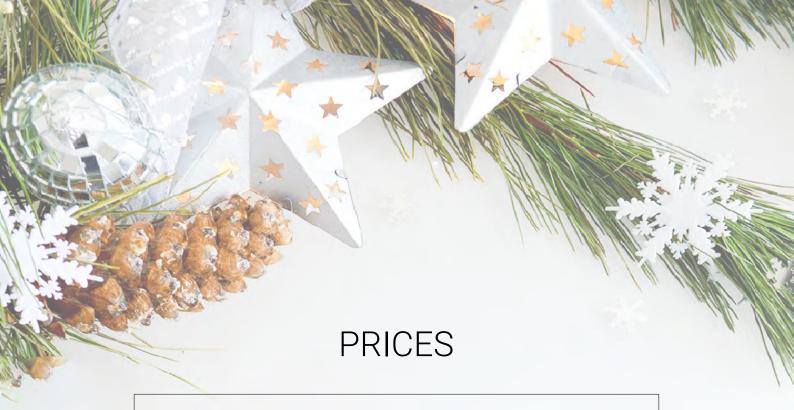
Low temperature stewed veal with trufed mashed potatoes and baby vegetables

Turkey breast stuffed with liver, dried fruit and olives, chestnut sauce

Turkey breast stuffed with vegetables and spices, dark rice

#### **DESSERTS**

Christmas desserts
Selection of conventual and international sweets
Orange roll, Chocolat mousse
Almond roll, Sweet rice
Jellys
Cheese Boards
Homemade Jams and Toasts



**BUFFET SERVICE** - 40 persons minimum

Salads buffet, colds, soup, fish, meat and desserts € 38.00 per person

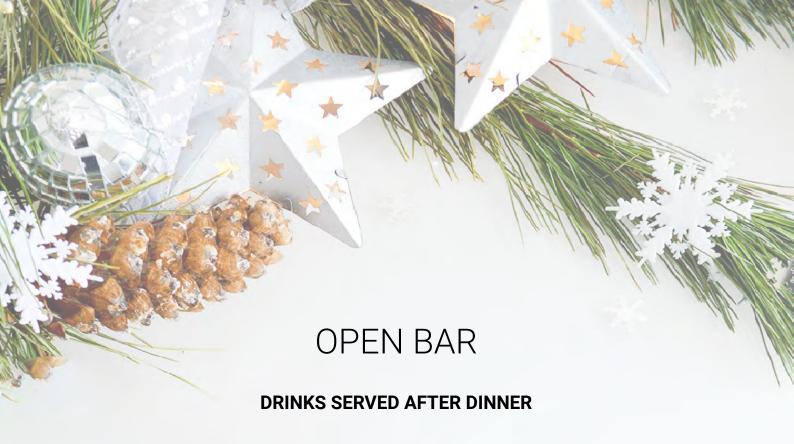
# À LA CARTE MENU - 30 persons minimum

# **DRINKS INCLUDED**

Dom Pedro wines selection Portuguese beer, soft drinks, water, coffe and tea

Served in a private space/room. In case of a reduction the number of people, it will be considered for the purposes of debit, the minimum number of people established.

VAT included



Dom Pedro selection

White and Tawny Port wine
Gin, Rum e vodka
House Whisky
Whisky liqueur
Licor Beirão
Amêndoa amarga
Draugh beer
Soft drinks
Mineral water

1 HOUR - € 19,00 per person

2 HOURS - € 35,00 per person

Served in a private space/room.

In case of a reduction the number of people, it will be considered for the purposes of debit, the minimum number of people established.

VAT included

# **OFFERS**

Offer valid until the end of May 2024 (reservation upon availability)

With a guaranteed minimum number of **50 people at your Christmas Party**, Dom Pedro Hotels offers (choose one of the options below):

**Option 1** - Dinner for two at Oliva Restaurant (includes Chef's menu and selection of Dom Pedro Wines)

**Option 2** - A 30min massage or Face Ritual, for two people at SPA Aquae

With a guaranteed minimum number of **100 people at your Christmas Party**, Dom Pedro Hotels offers a voucher:

Weekend (2 nights) for two people, in a double room with breakfast included, in one of the Dom Pedro Hotels, of your choice in the Algarve or Madeira

# **OBSERVATIONS**

Prices and suggestions valid until January 6, 2024 (this offer is not available on December 30 and 31, 2023 and January 1, 2024)

Reservations in private room, with a maximum of 4 hours of service. After 24h will be charged the amount of  $\le$  25.00 / hour, per employee, who is to support the rooms of the event. Table decoration included in all offers

#### **FOOD & BEVERAGE**

No food or beverages brought by the organizers or your guests, without prior written permission from the Hotel Management. Service charges related to these items may apply.

#### **PARKING**

Subject to availability

#### **ENTERTAINMENT**

We suggest several entertainment programs (music and entertainment) - Prices on request

#### **GUARANTEED NUMBER OF PEOPLE**

The approximate number of people who will participate in the events must be delivered to the Hotel up to 8 days before its start. The final number of guaranteed participants must be communicated up to 72 hours on working days before the start of the event. This will be the minimum number for billing purposes. If the number of participants is higher than the guaranteed, the billing will be made accordingly, reserving to the hotel the right to change the room(s) previously contracted if the number and people guaranteed is higher or lower than initially planned.

#### **AUDIOVISUAL EQUIPMENT**

Any type of audiovisual equipment can be provided by the Hotel, upon budget. The characteristics and specifications of the same must be communicated in advance. If the Customer opts for an external supplier, the Hotel will not be held responsible for the technical assistance and any other situations inherent to its use and assembly.

#### SIGNAGE

The signage and / or information placards must fit into the decoration and be limited to the areas reserved by the client, not being allowed any indication in the public and circulation areas of the Hotel.

No affixing to floors, walls, ceilings and columns with nails, screws, drawing pins, adhesive tape or other means for suspension on the ceiling or wall is permitted, nor is it allowed to remove objects from the existing decoration.

All expenses inherent to the repair of any damage caused to the facilities or equipment of the hotel, by person present at the event, will be the sole and exclusive responsibility of the client, and the hotel is authorized to charge such amounts on the invoice or subsequently.

#### ADVERTISING AND IMAGE OF THE HOTEL

All advertising and / or promotion of events inside or outside the hotel, as well as the use of the name and logo of the Hotel, must be communicated and duly authorized by the Hotel Management.

#### LOSSES

The hotel cannot be held responsible for the loss of goods left by the organizers or their guests on its premises, either before, during or after the event.

#### **SECURITY**

The presence of security before or during the events must be communicated and approved by the Hotel Management.

### ORDERS, PACKAGING AND PRINTED MATERIAL

The hotel may receive, on behalf of those responsible for the event, various material to be used in the event.

All material received must be labeled and properly identified, including the name of the event, the contact of the organizer, the name of the hotel manager and the date of the event. No orders delivered to collection will be received. The collection of surplus material should be organized on the last day of the event.

#### **CHILDREN**

Services are free for children up to 3 years old. Children between the ages of 4 and 12 enjoy a 50% discount.