



CROWNE PLAZA®

BANQUETS

2026

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At Crowne Plaza® Porto, for every event or meeting, our team is committed to delivering a personalised and flexible service, tailored to each client's preferences.

From coffee breaks to lunches, dinners and cocktails, we offer a variety of options that can be adjusted to suit any occasion, with the professionalism and quality that distinguish the Crowne Plaza brand.

Through IHG's Meeting for Good programme, we promote sustainable and responsible practices, such as reducing food waste and using recyclable materials. So, by choosing to organise your event with us, you contribute to a positive impact on the community and the environment.

Discover our menu offerings and let us help you plan an unforgettable event in the heart of Porto.

INTRODUCTION

BREAKFASTS | COFFEE BREAKS | COCKTAILS | CANAPES | MENUS
GALA MENU | BUFFETS | BOX TO GO | BEVERAGE SUPPLEMENTS | OPEN BAR

CROWNE PLAZA®

BREAKFASTS

CONTINENTAL

27,50€ per person (buffet service)

35,00€ per person (table service)

BREAD, PASTRIES, JAMS AND BUTTERS

- Basket with assorted breads
- Croissants
- Chocolate brioche
- Brioches
- Butter and vegetable spread
- Assorted jams
- Honey

COLD MEATS, SMOKED MEATS AND CHEESES

- Ham
- Turkey ham
- Edam cheese
- Flamengo cheese

FRESH FRUIT

- Individual fruit salads

HOT DRINKS

- Coffee
- Decaffeinated coffee
- Hot chocolate
- Selection of teas

COLD DRINKS

- Fresh orange juice
- Mineral water
- Milk
- Soy milk

Breakfast duration: 1 hour 30 minutes

Minimum: 20 people

Prices include VAT at the applicable rate.



CROWNE PLAZA®

BREAKFASTS

AMERICANO

32,00€ per person (buffet service)

BREAD, PASTRIES, JAMS AND BUTTERS

- Basket with assorted breads
- Croissants, chocolate brioche, brioches
- Cake of the day, crepes and pancakes
- Butters, jams and honey

HOT DISHES

- Scrambled eggs
- Grilled tomatoes
- Sautéed mushrooms
- Rösti potatoes
- Bacon and sausages
- White beans

COLD MEATS, SMOKED MEATS AND CHEESES

- Ham, turkey ham, prosciutto and paio sausage (Portuguese cured sausage)
- Regional cheeses, fresh cheese and sliced cheese

FRUIT AND CEREALS

- Fresh seasonal sliced fruit (5 varieties)
- Natural yoghurt and flavoured yoghurt
- Cereals (4 varieties)

HOT DRINKS

- Coffee
- Decaffeinated coffee
- Selection of teas
- Milk
- Hot chocolate

COLD DRINKS

- Fresh orange juice, fruit nectars
- Mineral water
- Milk
- Soy milk

Breakfast duration: 1 hour 30 minutes

Minimum: 20 people

Prices include VAT at the applicable rate.



CROWNE PLAZA®

COFFEE BREAKS

WELCOME COFFEE

9,00€ *per person*

- American coffee
- Espresso coffee
- Decaffeinated coffee
- Selection of teas
- Milk
- Mineral water
- Orange juice
- Biscuits and cookies

Coffee Break duration: 30 minutes
Minimum: 15 people

SMART BREAK

14,00€ *per person*

- American coffee
 - Espresso coffee
 - Decaffeinated coffee
 - Selection of teas
 - Milk
 - Mineral water
 - Orange juice
 - Mini pastries (2 per person)
- or
- Mini sandwiches (2 per person)
- or
- Mini savoury snacks (2 per person)
 - Fresh fruit basket

Coffee Break duration: 30 minutes
Minimum: 15 people

The above-mentioned Coffee Break menus can also be served as an in-room Coffee Station, subject to availability.

Prices include VAT at the applicable rate.



CROWNE PLAZA®

COFFEE BREAKS

DELUXE BREAK

18,00€ per person

- American coffee
- Espresso coffee
- Decaffeinated coffee
- Selection of teas
- Milk
- Mineral water
- Orange juice
- Mini pastries (2 units per person)
- Mini sandwiches or mini savoury snacks (2 units per person)
- Fresh seasonal sliced fruit
- Individual cups of yoghurt with granola or Fresh fruit

Coffee Break duration: 30 minutes

Minimum: 15 people

The above-mentioned Coffee Break menus can also be served as an in-room Coffee Station, subject to availability.

Prices include VAT at the applicable rate.

WELLNESS BREAK

22,50€ per person

- Flavoured water with lemon, mint and cucumber
- Fresh fruit juice
- Green tea
- American coffee
- Espresso coffee
- Decaffeinated coffee
- Soy milk
- Fresh fruit skewers
- Wholemeal mini wraps with grilled chicken, spinach and hummus, or fresh cheese, rocket and tomato
- Fresh vegetable sticks (carrot, celery, cucumber) with Greek yoghurt and herb dip
- Avocado toast with chia and flax seeds
- Carrot and orange muffins (no added sugar)
- Individual yoghurt cups with granola or fresh fruit

Coffee Break duration: 30 minutes

Minimum: 15 people





COFFEE BREAKS

MINI – PASTRIES

Select 2 units

- French croissants
- Chocolate braids
- Praline puff pastry
- Raisin snails
- Petits fours
- Walnut muffins
- Apple muffins
- Mini “Bispos” Cakes (Portuguese Pastry)
- Homemade cake
- “Pastéis de Feijão” (Portuguese Sweet Bean Pastry)
- Chocolate éclairs
- Mini Berliner Doughnuts
- Queijadas de laranja (Portuguese Orange Pastry)
- “Pastel de Nata” (Portuguese Custard Cream Tart)
- Coconut pastries
- “Pastéis de Tentúgal” (Portuguese Pastry)
- “Jesuítas” (Portuguese Pastry)
- “Trouxas de Ovos” (Portuguese sugary egg pastry)
- Fresh fruit tartlets

MINI – SANDWICHES

Select 2 units

- Sliced bread, sourdough bread, seeded bread, white bread
- “Flamengo” Cheese
- Cheese and ham
- Peanut butter and jam
- Vegetarian with tahini hummus
- Smoked chicken spread
- Cheese and pesto spread
- Tuna spread
- Egg salad with fine herbs
- Aubergine and spices spread
- Charcuterie
- Prosciutto and olive tapenade

MINI – SAVOURY SNACKS

Select 2 units

- Mini bread rolls with chorizo
- Vegetarian pies
- Meat pies
- Shrimp pies
- “Alheira” sausage croquettes with sesame seeds
- Cockle and cuttlefish ink patties
- Vegan tofu patties
- Vegan aubergine patties
- Springrolls

ADD-ONS FOR YOUR COFFEE BREAK

- Fresh sliced fruit
5,50€ per person
- Seasonal fruit basket
2,50€ per person
- Individual cups of yoghurt with granola or fresh fruit
3,50€ per person
- Choice of homemade ice creams
3,50€ per person
- Crepes or pancakes served with a selection of jams and honey
3,50€ per person

Prices include VAT at the applicable rate.

CROWNE PLAZA®

COFFEE STATION

DRINKS

Espresso coffee

2,25€ per cup

(minimum 10 cups)

American coffee

20,00€ per pot (2-litres)

Tea

1,75€ per cup

Milk thermos

20,00€ per pot (1-litre)

Orange juice

19,00€ (1-litre jug)

Fresh orange juice

38,00€ (1-litre jug)

Fruit nectars and soft drinks

2,50€ per person

Prices include VAT at the applicable rate.

FOOD

Fresh sliced fruit

42,50€ (1 tray)

Basket of seasonal fruit

25,00€ (basket with 15 pieces)

Individual cups of yoghurt

with granola or fresh fruit

3,50€ per person (minimum 5 people)

Choice of homemade ice creams

3,50€ per person (minimum 5 people)

Crepes or pancakes served with

a selection of jams and honey

3,50€ per person (minimum 20 people)

Sliced cake platter

22,50€

Mini Pastry Selection Platter

55,00€ (24 pieces)

30,00€ (12 pieces)

Mini Sandwich Platter

42,00€ (24 pieces)

27,00€ (12 pieces)

Mini Savoury Pastries Platter

55,00€ (24 pieces)

30,00€ (12 pieces)



CROWNE PLAZA®

COCKTAILS

WELCOME DRINK

9,50€ per person
duration of 30 minutes

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12,00€ per person
duration 1 hour

- Red, white and “Vinho Verde”
- Beer
- Soft drinks
- Orange juice
- Still and sparkling mineral water
- Dry snacks

COCKTAIL

15,00€ per person
duration of 30 minutes

—

19,00€ per person
duration 1 hour

- Red, white and “Vinho Verde”
- Dry Port wine
- Rosé Port wine
- Port tonic
- Sparkling wine
- Beer
- Orange juice
- Soft drinks
- Still and sparkling mineral water
- Dry snacks

PREMIUM COCKTAIL

19,00€ per person
duration of 30 minutes

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25,00€ per person
duration 1 hour

- Red, white and “Vinho Verde”
- Dry Port wine
- Rosé Port wine
- Port tonic
- Beer
- Gin
- Vermouth
- Sparkling wine
- Orange juice
- Still and sparkling mineral water
- Dry snacks

Prices include VAT at the applicable rate.



CROWNE PLAZA®

CANAPÉS

COLD CANAPÉS

- Ham and olive tapenade
- Vegetable and guacamole tramezzini (V)
- Octopus tartlet and olive tapenade
- Smoked salmon and caper vol-au-vent
- Marinated cod mousse tartlet with coriander

HOT CANAPÉS

- Crispy prawns with sweet chilli sauce
- Crispy Brie cheese with compote (V)
- Vegetable gyoza with sweet chilli sauce (V)
- Crispy “Alheira” sausage and wild mushroom purée
- Vegetable tempura with teriyaki sauce and spring onions (V)

(V) – Vegetarian option

Each selection includes one piece of each selected variety.

Prices include VAT at the applicable rate.

REGIONAL FRIED FOODS

- Mini shrimp patties
- Mini beef patties
- Mini steak croquettes
- Mini vegetables samosas
- “Pastéis de Bacalhau” (Portuguese codfish cakes)

DESSERTS

- Chocolate mousse
- “Pastel de Nata” (Portuguese custard cream tart)
- “Castanhas de Ovo” (Portuguese chestnut and egg pastry)
- Fruit skewers
- Chocolate truffles
- Mini “Pastéis de Tentúgal” (Portuguese pastry)
- Macarons

Minimum: 20 people
Selection of 4 pieces | *14,00€ per person*
Selection of 8 pieces | *22,00€ per person*
Selection of 12 pieces | *30,00€ per person*



PREMIUM CANAPÉS

SPECIAL COLD CANAPÉS

- Melon gazpacho (V)
- Foie gras mousse tartlet with Port wine reduction
- Marinated cod Pani Puri with tahini hummus
- Shrimp vol-au-vent with cocktail sauce, sesame seeds and tropical fruits
- Vegetable taco with guacamole and sesame
- Blinis with marinated salmon, tartar sauce and fennel leaves

(V) – Vegetarian option

SPECIAL HOT CANAPÉS

- Sun-dried tomato pesto stuffed mushroom (V)
- Curry chicken skewers
- Veal and pineapple skewer
- Vegetable & miso springrolls
- Shiitake tempura with ponzu
- Veal taco with mustard, creamy polenta & fine herbs

(V) – Vegetarian option

DESSERTS

- Chocolate brownie with pistachio cream
- Salted caramel tart with vanilla and raspberry
- Filo pastry with egg Custard and almonds
- Citrus and mint mille-feuille
- Assorted macarons
- Port wine truffles

OTHER SUGGESTIONS

- Mini steak in “Bolo do Caco” bread (1 unit)
8,50€ *per person*
- Crepes “Suzette” made to order (1 unit)
7,50€ *per person*
- Pumpkin cream soup with chives
or
- Chicken soup or “Caldo Verde” (Traditional Portuguese soup)
4,50€ *per person*
- Mini Angus burger with cheddar and persailotte sauce
8,00€ *per person*
- Mini vegetable burger with tahini hummus
8,00€ *per person*

Minimum: 20 people
Selection of 4 pieces | 18,00€ *per person*
Selection of 8 pieces | 29,00€ *per person*
Selection of 12 pieces | 37,00€ *per person*

Each selection includes one piece of each selected variety.

Prices include VAT at the applicable rate.



CROWNE PLAZA®

MENU 1

STARTERS

Options

- Mozzarella salad with tomatoes, virgin olive oil emulsion with basil
- Vegetable gyoza with sweet chilli sauce (V)
- Chicken pie with citrus salad and balsamic reduction
- Creamy pumpkin soup with chives (V)
- Quiche Lorraine, wild rocket with red fruit vinaigrette

(V) – Vegetarian option

MAIN COURSES

Options

- Sea bass fillets with nuts and dried fruit, creamy potatoes and chives, seasonal vegetables
- Flaked cod with a Portuguese cornbread crust, chickpea purée and poached egg
- Creamy seafood Rice
- Coq au vin, smashed potatoes
- Veal confit with Port wine, smashed potatoes and seasonal vegetables
- Duck leg with orange sauce, sun-dried tomato polenta and sautéed mushrooms
- Mushroom risotto
- Gnocchi with vegetables and tomato sauce
- Spinach tortellini with pesto

DESSERTS

Options

- Citrus cheesecake with red fruits sauce
- Dark chocolate Marquise and vanilla ice cream
- Tiramisu with cinnamon ice cream
- Sliced Fresh Fruit

Suggestion 1 | 40,00€ *per person*
1 starter, 1 main course, 1 dessert

Suggestion 2 | 58,00€ *per person*
1 starter, 2 main courses, 1 dessert

Minimum: 20 people

Prices include VAT at the applicable rate.

BREAKFASTS | COFFEE BREAKS | COCKTAILS | CANAPES | **MENUS**
GALA MENU | BUFFETS | BOX TO GO | BEVERAGE SUPPLEMENTS | OPEN BAR



CROWNE PLAZA®

MENU 2

STARTERS

Options

- Creamy seafood soup with julienned vegetables
- Veal roast beef with rocket, mustard sauce, parmesan shavings and bread croutons
- Crispy octopus skewer, guacamole and roasted garlic mayonnaise
- Creamy green asparagus soup with crispy ham
- Vegetable and black garlic springrolls with sweet chilli (V)

(V) – Vegetarian option

MAIN COURSES

Options

- Hake loin, beurre blanc, mashed potatoes and green asparagus
- Braised sea bass loin, creamy cauliflower and sautéed vegetables
- Confit cod loin, sweet potato & leek textures
- Veal roast beef with sun-dried tomato polenta and sautéed greens
- Black pork “Plumas” with mushroom risotto and lemon thyme sauce
- Duck magret with Port wine sauce, potato gratin and green asparagus
- Traditional couscous with asparagus & sun-dried tomato
- Creamy polenta with vegetable ragù
- Chickpea & vegetable curry with Naan

DESSERTS

Options

- Warm Pumpkin Cake with Yoghurt Cream & White Chocolate
- Traditional Honeycomb Portuguese Tart with cinnamon ice cream
- Chocolate brownie and vanilla ice cream
- “Pêra Bêbeda” (Portuguese pear in a Port Wine reduction)
- Sliced fresh fruit

Suggestion 1 | 47,00€ *per person*
1 starter, 1 main course, 1 dessert

Suggestion 2 | 65,00€ *per person*
1 starter, 2 main courses, 1 dessert

Minimum: 20 people

Prices include VAT at the applicable rate.

BREAKFASTS | COFFEE BREAKS | COCKTAILS | CANAPES | **MENUS**
GALA MENU | BUFFETS | BOX TO GO | BEVERAGE SUPPLEMENTS | OPEN BAR



GALA MENU 1

STARTERS

Options

- DOP veal carpaccio with mustard & honey dressing, Pecorino & wild rocket
- Creamy seafood soup with julienned vegetables
- Prawn salad with exotic fruits & cocktail sauce
- Cauliflower cream, slow-cooked egg & confit tomato
- Prawns & almonds with exotic brunoise and sweet chilli sauce

FISH MAIN COURSE

Options

- Meagre loin with chive mashed potatoes & broccoli with almonds
- Creamy seafood rice
- Cod taco with confit onion, bivalve grits & kale

MEAT MAIN COURSE

Options

- Black pork with pepper sauce, roasted potatoes & sautéed mushrooms
- Angus beef steak with Madeira sauce, roasted sweet potato & seasonal vegetables
- Veal steak with herb sauce, mashed potatoes & ratatouille

VEGETARIAN MAIN COURSE

Options

- Asparagus & sun-dried tomato risotto
- Selected seasonal vegetables with Moqueca-style sauce and Paratha
- Beans with shiitake & asparagus, tomato passata

DESSERTS

Options

- Port wine pudding
- Opera cake with strawberry sorbet
- Crème brûlée with violet sugar
- Vanilla panna cotta with coffee ice cream & pop rocks
- Traditional Honeycomb Portuguese Tart with cinnamon ice cream
- Sliced fresh fruit

Suggestion 1 | 54,00€ per person
1 starter, 1 main course, 1 dessert

Suggestion 2 | 72,00€ per person
1 starter, 2 main courses, 1 dessert

Minimum: 20 people

Prices include VAT at the applicable rate.



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GALA MENU 2

APPETIZERS *Options*

- Medjool dates stuffed with Roquefort cheese
- Salted almonds with sea salt flakes
- Shrimp crêpe with citrus and kimchi cream
- Wild mushroom arancini with black garlic
- Smoked salmon vol-au-vent with caper blossom
- Foie gras tartlet with Port wine
- Vegetarian samosa with sweet chilli sauce
- Tramezzini with Iberian ham, fresh ricotta and rocket
- Seasonal fresh fruit skewer

STARTERS *Options*

- Spinach cream soup with ricotta & walnuts
- Seafood soup
- Sea bass ceviche taco with guacamole
- Foie gras terrine with honey-spice cake, strawberry & Port wine gel

Prices include VAT at the applicable rate.

FISH MAIN COURSE *Options*

- Seared sea bass loin with bivalve grits & seasonal vegetables
- Seared cod loin with parsnip mousseline & sautéed turnip greens

INTERMEZZO *Options*

- Celery & lime sorbet
- Citrus sorbet

MEAT MAIN COURSE *Options*

- Veal tenderloin with fine herbs, mashed potatoes, sun-dried tomatoes & ratatouille
- Lamb rack with nut crust, potato gratin & green asparagus

VEGETARIAN MAIN COURSE *Options*

- “Transmontano” couscous with wild mushrooms
- Mushroom & spinach “Wellington”



GALA MENU 2

DESSERTS

Options

- 70% chocolate demi-cuit with raspberry coulis & vanilla ice cream
- Strawberry & ginger textures with chocolate ice cream & mint
- Portuguese Almond Tart with cinnamon cream & honey-citrus ice cream
- Port wine pudding with “Pêra Bêbeda” (Portuguese pear in a Port Wine reduction) sorbet & pennyroyal

Suggestion | 75,00€ *per person*

1 starter, first main course, intermezzo, second main course & 1 dessert

Minimum: 40 people

Prices include VAT at the applicable rate.



CROWNE PLAZA®

DAILY BUFFET

SALADS

- Assorted salads
- Waldorf
- Russian
- Beetroot
- Tuna
- Caprese
- Quinoa & mediterranean vegetables
- Couscous with vegetables

COLD STARTERS

- Traditional codfish
- Tomato & fresh cheese with basil emulsion
- “Alheira” & mushroom parcels
- Vegetarian arancini
- Vegetable springrolls with guacamole
- Prosciutto
- Veal roast beef with caesar dressing
- Vegetarian quiche

HOT STARTERS

- “Pastéis de Bacalhau” (Portugues Codfish Cakes)
- Seafood patties
- Steak Croquettes
- Vegetable Samosas

SOUP *Options*

- Vegetable soup
- Pumpkin soup
- Chicken soup

FISH MAIN COURSE *Options*

- Salmon fillet with sesame seeds, selection of sautéed vegetables
- Sea bass fillets with butter sauce and caper flowers
- Codfish with a Portuguese cornbread crust, smashed potatoes and sautéed turnip greens

MEAT MAIN COURSE *Options*

- Veal escalopes with wild mushroom sauce and potato gratin

- Black pork confit, Port wine sauce, sweet potato purée
- Roast duck with orange

VEGETARIAN MAIN COURSE *Options*

- Vegetable curry
- Vegetarian lasagne

DESSERTS

- Black forest gâteau
- Caramel pudding
- Crème brûlée
- Tiramisu
- Citrus cheesecake with red berries
- Chocolate mousse
- Opera cake
- Fruit salad
- Sliced fruit

42,00€ *per person*
Minimum: 30 people

Buffet includes a selection of simple salads, 4 composed salads, 8 appetizers, 1 soup, 1 fish main course, 1 meat main course, 1 vegetarian main course, and 6 desserts (including fresh fruit).

Prices include VAT at the applicable rate.



STANDING BUFFET

SALADS

- Assorted salads
- Oriental chicken
- Niçoise
- Beetroot
- Tuna
- Quinoa with feta cheese & vegetables

COLD STARTERS

- Crispy “Alheira” and wild mushrooms
- Brie with fig compote
- Prosciutto
- Vegetarian quiche
- Homemade meat pie

HOT STARTERS

- “Pastéis de Bacalhau” (Portuguese Codfish Cakes)
- Seafood patties
- Steak croquettes
- Vegetable samosas

Prices include VAT at the applicable rate.

SOUP *Options*

- Pumpkin soup with chives
- Vegetable soup
- Fish soup

FISH MAIN COURSE *Options*

- Shredded cod with carrots
- Fish goujons with Mediterranean vegetables and chive mayonnaise
- Golden hake fillets with sun-dried tomato polenta

MEAT MAIN COURSE *Options*

- Veal Emincée with fresh mushrooms
- Portuguese traditional duck rice
- Turkey stroganoff with prawns and Port wine sauce

VEGETARIAN MAIN COURSE *Options*

- Chickpea and vegetable curry
- Vegetarian lasagne
- Gnocchi with Mediterranean vegetables

DESSERTS

- Chocolate brownie
- Port Wine pudding
- Mini “Pastéis de Feijão” (Portuguese sweet bean pastry)
- Mini fruit tartlets
- Pavlova with red fruits
- Profiteroles
- Red fruits cheesecake
- Fruit salad

38,00€ per person

Minimum: 30 people

Buffet includes a selection of 4 salads, 6 appetizers, 1 soup, 1 fish main course, 1 meat main course, 1 vegetarian main course, and 5 desserts (including fresh fruit).



CROWNE PLAZA®

FINGER BUFFET

SALADS

- 2 assorted salads
- Beetroot & red fruits salad
- Caprese salad

HOT STARTERS

- “Pastéis de Bacalhau” (Portuguese codfish cakes)
- Seafood patties
- Steak croquettes
- Vegetable samosas
- Vegetable arancini
- Crispy prawns with sweet chilli
- Crispy “Alheira” sausage with mushroom mousse
- Vegetable cream soup

SANDWICHES & TOASTS

- Mini vegetable pies
- Mini tacos with confit veal & kimchi
- Prosciutto, rocket & tapenade sandwich
- Guacamole & grilled vegetable sandwich
- Mini steaks in “Bolo do Caco” bread
- Chorizo bread

DOCES

- “Pastel de Nata” (Portuguese custard cream tart)
- Cheesecake
- Chocolate mousse
- Almond frangipane tart
- Seasonal fruit basket
- Fruit salad

27,50€ *per person*
Minimum: 30 people

Finger Buffet includes a selection of 4 salads, 1 soup, 5 hot appetizers, 6 sandwiches/toasts, and 6 desserts (including 1 fresh fruit option).

Prices include VAT at the applicable rate.

BREAKFASTS | COFFEE BREAKS | COCKTAILS | CANAPES | MENUS
GALA MENU | **BUFFETS** | BOX TO GO | BEVERAGE SUPPLEMENTS | OPEN BAR



CROWNE PLAZA®

BOX TO GO

BREAKFAST BOX

19,00€ per person

- 1 piece of seasonal fruit
- 1 pastry
- 1 sandwich (chef's choice)
- 1 yoghurt
- 1 bottle of water
- 1 non-alcoholic drink (soft drink or juice)

LUNCH BOX II

22,00€ per person

- 1 piece of seasonal fruit
- 1 savoury snack
- 1 sweet treat
- 1 sandwich (chef's choice)
- 1 yoghurt
- 1 bottle of water
- 1 non-alcoholic drink (soft drink or juice)

Prices include VAT at the applicable rate.

LUNCH BOX

30€ per person

- Caprese salad
- Smoked chicken breast baguette, olive tapenade and rocket
- Sweet potato chips
- Chocolate brownie and salted peanuts
- 1 piece of fruit
- 1 fruit juice
- 1 bottle of water



BEVERAGE SUPPLEMENTS

SUPPLEMENT I (non-alcoholic)

9,00€ per person

- Still and sparkling mineral water
- Soft drinks
- Orange juice
- Coffee or tea

SUPPLEMENT II

15,00€ per person

- Selection of wines: red, white, “vinho verde”
- Beer
- Still and sparkling mineral water
- Orange juice
- Soft drinks
- Coffee or tea

Minimum: 20 people

SUPPLEMENT III

20,00€ per person

- Selection of premium wines: red, white, “vinho verde”
- Beer
- Still and sparkling mineral water
- Soft drinks
- Orange juice
- Coffee or tea

DIGESTIFS

Selection – 11,00€ per person

- Standard whisky
- Brandy
- National liqueur

Premium Selection – 18,00€ per person

- Aged whisky
- Aged brandy
- National liqueurs

Prices include VAT at the applicable rate.



CROWNE PLAZA®

OPEN BAR

OPTION 1

26,00€ per person | 1 hour of service
20,00€ per person | extra hour

- Mineral water
- Soft drinks
- Orange juice
- Beer
- White wine and red wine
- Dry Port wine
- Tawny Port wine
- Standard whisky
- National liqueur

OPTION 2

38,00€ per person | 1 hour of service
30,00€ per person | extra hour

- Mineral water
- Soft drinks
- Orange juice
- Beer
- White wine and red wine
- Dry Port wine
- Tawny Port wine
- Standard whisky
- 12-year-aged whisky
- Gin
- Vodka
- Rum
- National liqueur
- International liqueur
- Sparkling wine

Prices include VAT at the applicable rate.



CROWNE PLAZA[®]

— BY IHG —

Porto

Avenida da Boavista, 1466 Porto, 4100-114 Portugal
Tel: +351 226 072 500 | opocp.meetings@ihg.com | www.crowneplaza.com/porto