

# BANQUET

## KIT

## 2025

HOLIDAY INN PORTO GAIA







**BREAKFAST AND  
TAKE-AWAY BOX**





# Private Room Breakfast

Service duration: 1h

Bread Selection	Selection of mini pastries (brioche and puff pastry)	3.00€
Assorted cheeses	Mini pancakes, nutella, jam and honey	4.00€
Pork and turkey ham	Donuts, muffins and waffles	5.00€
Home made cake, cookies and biscuits	Selection of savory patties	5.00€
Mini custard tarts	National cheese and charcuterie board	5.00€
Yoghurts and cereals	Scrambled eggs and mushrooms	3.00€
Granola, jams and honey	Bacon and roasted tomatoes with cheese	3.00€
Sliced fruit	Tuscan or cocktail sausage and country potatoes	3.00€
Orange juice	Espresso coffee	2.00€
Sparkling and still water	Hot chocolate	2.50€
American coffee, milk and selection of teas	Selection of lemonades	2.00€
19,00€ per person	Assorted smoothies	3.00€

Minimum number: 20 people



# Take-away Box

Still water  
Orange juice

Option: Sandwich or Baguette  
Cereal Bar

Option: Home made cake  
Or, Fruit

**14,00€ per person**

Service available upon prior request - Until  
8 pm from previous day.

Service not available for consumption  
within Holiday Inn Porto Gaia facilities

All items may contain traces of allergens.

## **Sandwich Options Breakfast**

Cheese / Ham / Cheese & Ham  
Cured Ham and Cheese  
Simple omelette

## **Baguette Options Lunch & Dinner**

American (Cheese, ham, lettuce,  
tomato and mayonnaise)  
Breaded Chicken with Mayonnaise

## **Home made cake**

Yogurt Cake  
Chocolate Cake





**COFFEE**  
STATION

**&**

**COFFEE**  
BREAKS



#



# Coffee Station In-Room

Service Duration: 30 minutes

## Fruit

Home made cake

Orange juice

Sparkling or still water

American coffee

Milk and selection of teas

**8,00€ per person**

4 hours without refill

**14,00€ per person**

8 hours with refill

## Food Supplement

Cereal bars 3,00€

Assorted sandwiches 4,00€

Selection of savory patties 6,00€

Mini custard tarts 4,00€

Selection of mini traditional pastries 4,00€

Cheese and ham croissants 5,00€

Donuts, muffins e waffles 6,00€

## Beverage Supplement

Espresso coffee (1 unit per person) 3,00€

Selection of lemonades 3,00€

Assorted smothies 4,00€

Minimum number: 6 people







# Coffee Breaks

## Arrábida

7.50€ per person

- Home made cake
- Cookies and biscuits
- Seasonal fruit

## Dona Maria Pia

9.00€ per person

- Mixed puff pastry croissants
- Selection of mini pastries
- Seasonal fruit

## All Coffee Breaks include the following drinks:

American coffee, selection of teas, milk, fruit juice and water

## D. Infante

8.50€ per person

- Finger sandwiches
- Mini custard tart
- Seasonal fruit

## Freixo

9.50€ per person

- Selection of patties
- Finger sandwiches
- Seasonal fruit

## Food Supplement

- |  |       |
|--|-------|
| Home made cake                         | 2,00€ |
| Cookies and biscuits                   | 2,50€ |
| Selection of traditional mini pastries | 3,00€ |
| Mini pancakes, scones, jams and honey  | 3,00€ |
| Yoghurt, granola, jam and honey        | 3,00€ |

- |                             |       |
|-----------------------------|-------|
| Selection of savory patties | 4,00€ |
| Donuts, muffins e waffles   | 5,00€ |

- |                                  |       |
|----------------------------------|-------|
| Selection of finger sandwich     | 3,00€ |
| Cheese, ham and mixed croissants | 3,00€ |

## Beverage Supplement

- |                        |       |
|------------------------|-------|
| Espresso coffee        | 2,00€ |
| Hot chocolate          | 2,50€ |
| Selection of lemonades | 2,00€ |
| Varied smothies        | 3,00€ |

Minimum number: 10 people





**WELCOME  
DRINKS**

**&**

**STAND UP FOOD &  
BEVERAGE SERVICES**



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# Welcome Drinks

## Douro cocktail 6,00€ per person

Sparkling wine | White wine  
Orange juice  
Still and sparkling water

## Gaia cocktail 9,00€ per person

White Porto Wine | Porto Tonic cocktail  
Sparkling wine | White wine  
Orange juice  
Still and sparkling water

## Oporto Cocktail 12,00€ per person

Gin & tonic | Aperol Spritz  
White Porto Wine | Porto Tonic Cocktail  
Sparkling wine | White wine  
Orange juice  
Still and sparkling water

All services: 30 minutes

# Welcome Cocktail

## Cold Canapés

Shot of gazpacho or Pumpkin cream soup  
Hummus, chèvre and pink pepper tartlet  
Cured ham, tomato tartare and olives bruschetta  
Prawn vol-au-vent with avocado cream  
Smoked salmon and cheese cream blini

## Hot Canapés

Green beans tempura with curry mayonnaise  
Cheese, pumpkin and walnut puff pastry  
Salmon and spinach quiche  
Prawn patties and meat croquettes  
Chicken gyosas with teriyaki sauce  
“Alheira” pork sausage and sesame crisp

Selection of 3 canapés 8,00€ per person

Selection of 4 canapés 9,50€ per person

Selection of 5 canapés 11,00€ per person





# Stand Up Food & Beverage Services

Selection of 3 / 4 / 5 canapés:  
8,00€ / 9,50€ / 11,00€ per person

+

Selection of 2 Sandwiches - 13,00€ per person; or,  
Selection of 3 Sandwiches - 17,00€ per person

and/or

Vegetable cream; and,  
Selection of 1 hot dish - 16,00€ per person; or,  
Selection of 2 hot dishes - 22,00€ per person

+

Selection of 2 sweet canapés - 6,00€ per person; or,  
Selection of 3 sweet canapés - 8,00€ per person

## Beverage Supplement

Water, soft drinks and coffee  
5,00€ Per person

Water, soft drinks, beer, wine and coffee  
8,00€ Per person

## Cold Canapés

Gazpacho shot soup | or | Pumpkin cream soup  
Hummus, chèvre and pink pepper tartlet  
Prawn vol-au-vent with avocado cream  
Smoked salmon blini with cream cheese

## Hot Canapés

Green bean tempura with saffron mayonnaise  
Cheese, honey and walnut puff pastry  
Prawn patties and veal croquette  
“Alheira” sausage and sesame seed crisp

## Cold Sandwiches

Vegetable and avocado wrap  
Caprese tramezzino with basil pesto  
Grilled chicken, parmesan and tomato sandwich

## Hot Sandwiches

Chickpea burger  
Sirloin steak with garlic and herb butter  
Roast beef finger sandwich, rocket and mustard

## Hot Dishes

Creamy codfish & potatoes with sautéed vegetables; or,  
Roasted pork loin, oven rice and roast vegetables; or,  
Slow cooked veal, wild rice and roast potatoes  
Vegetable and chickpea curry with basmati rice

## Sweet Canapés

Lemon meringue tartlet  
Wild berries semifreddo  
Chocolate brownie  
Fruit tartlet







# Stand Up Food & Beverage Services

Light Lunch / Dinner

**24,50€ por pessoa**

## **Composed salads**

Coleslaw with apple and yoghurt  
Caeser salad: chicken, parmesan and tomato

## **Chef's snack**

Green beans tempura with saffron mayonnaise  
Bacon, mushroom and leek quiche  
Selection of patties and puff pastries

Cheese, charcuterie and cured sausages  
Selection of bakery products

## **Vegetable cream**

Steak sandwich with herb butter  
Assorted mini burgers: Veal, chicken and chickpeas

## **Homemade cakes**

Carrot cake with chocolate  
Lemon meringue tartlet

## **Spoon semifreddo sweets**

Chocolate mousse  
Assorted semifreddo

Seasonal fruit

## **Beverage Supplement**

Water, soft drinks and coffee  
**5,00€ per person**

Water, soft drinks  
Beer, wine and coffee  
**8,00€ per person**





# Stand Up Food & Beverage Services

Out of hours: 4 pm until 7 pm

**22,00€ per person**

## Starters

Coleslaw with apple and yoghurt sauce  
Caesar salad: chicken, parmesan and tomato  
Selection of patties and puff pastries

## Vegetables cream

## Finger sandwich

Vegetables and avocado wrap  
Chicken tramezzino, mozzarella and pesto  
Roast beef, rocket and mustard sandwich

## Desserts

Lemon meringue tartlet  
Chocolate mousse  
Seasonal fruit

## Food Supplement

### Chef's snack - 5,00€ per person

Green bean tempura with saffron mayonnaise  
Bacon, mushroom and leek quiche  
Crostini: Cheese, honey and walnuts | Prosciutto and olives  
Cheese, charcuterie and cured sausages  
Selection of bakery products

### Homemade cakes & spoon semifreddo sweets - 5,00€ per person

Assorted semifreddo  
Carrot cake with chocolate  
Wild berries cheesecake  
Chocolate brownie  
Fruit tartlet

## Beverage Supplement

Water, soft drinks and coffee  
**5,00€ per person**

Wine, beer, soft drinks, water and coffee  
**8,00€ per person**







**Services available for groups:**

(From 10 people)

Estimated duration:

3 hours from agreed time

Period extension and/or increase number  
of participants, are extra charged

Private event room are not included

All items may contain traces of allergens

All choice must be closed up to 8 days prior the event

Total number of participants should be closed:

Up to 5 days prior to the event

Booking confirmation:

Upon advance 50% payment

Remaining 50% up to 5 days before the event

Children's policy:

From 0 to 3 years free

From 4 to 11 years 50% discount

VAT included at the legal rate

Drinks not included







# MENUS





**Régua Menu**  
**27,00€ (per person)**  
**Drinks not included**

**Starter**

Leek and carrot cream; or  
Caprese salad with basil pesto; or  
Vegetables crunchy nest with cherry tomatoes and rocket salad

**Main course**

Sea bream fillet, roasted potatoes and julienne vegetable; or  
Roasted chicken breast with thyme and rosemary,  
rustic potatoes and sautéed vegetables; or  
Roasted pork loin with orange sauce, oven-baked rice  
and roasted vegetables

**Dessert**

Apple crumble with vanilla cream; or  
Chocolate cake with wild berries; or  
Seasonal fruit

*Addition of 2<sup>nd</sup> Main Course– 32,00€ (per person)*

**Tua Menu**  
**32,00€ (per person)**  
**Drinks not included**

**Starter**

Pumpkin cream soup with toasted almonds and olive oil; or  
Cured ham, “Açores” cheese, cottage cheese and apple mousse; or  
Mushroom tartlet, leek puree and and assorted lettuces

**Main Course**

Sea bass fillet with seafood sauce, roast potatoes and sautéed vegetables; or  
Codfish with cabbage stew, cornbread crunch and fried potatoes; or  
Pork cheek, Emmental rosti potato and sautéed mushrooms

**Dessert**

Wild berries cheesecake; or  
Chocolate mousse, salted caramel and biscuit crumble; or  
Seasonal fruit

*Addition of 2<sup>nd</sup> Main Course – 36,00€ (per person)*





**Pocinho Menu**  
**38,00€ (per person)**  
**Drinks not included**

**Starter**

Asparagus cream soup with toasted almonds; or  
Prawn cocktail salad with tropical fruits; or  
“Chèvre” and brie cheese in filo pastry,  
caramelized apple, Porto wine sauce and walnuts

**Main Course**

Salmon fillet with citrus flavours, sultana rice and vegetables; or  
Codfish loin crusted with cornbread and olives,  
baked potatoes and sautéed greens; or  
Pork medallions with bacon and mustard sauce,  
sweet potato purée and asparagus; or  
Slow cooked veal in port wine sauce,  
potato gratin and sautéed vegetables

**Dessert**

Lemon meringue pie; or  
Chocolate trilogy with fruit coulis; or  
Seasonal fruit

*Addition of 2<sup>nd</sup> Main Course– 44,00€ (per person)*

**Pinhão Menu**  
**44,00€ (per person)**  
**Drinks not included**

**Starter**

Fish and seafood creme soup with croutons and herbs; or  
Crispy prawns in kadaif pastry, avocado and lime mousse; or  
Smoked salmon salad with orange, shallot cream cheese, capers and rocket

**Main Course**

Grouper with “bulhão pato” clams sauce, sweet potatoes and vegetables; or  
  
Croaker fish with herb butter, cockle & coriander “açorda”, cherry tomato confit; or  
  
Duck leg confit, sweet potato purée and glazed vegetables; or  
  
Veal steak in a 3-pepper sauce, sautéed potatoes and vegetables

**Dessert**

Walnut cake, egg yolk crème and almond praline; or  
White chocolate crème brûlée, strawberry sauce and crumble; or  
Seasonal fruit

*Addition of 2<sup>nd</sup> Main Course– 50,00€ (per person)*





# Menu Supplement

## Soft Welcome Drink

9,50€ (per person)

30 minutes  
Sparkling wine, white wine and orange juice  
Chef's selection of savory snacks

## Beverage Supplement

Water, soft drinks and coffee  
5,00€ (per person)  
  
Water, soft drinks, beer, wine and coffee  
8,00€ (per person)

## Table Starters Supplement

5,00€ (per person)  
Selection of savory snacks (Patties and puff pastry)

## Buffet Supplement

7,50€ (per person)

### Starter Buffet

Selection of salads  
Assorted savoury patties or  
Chef's assorted starters

### Desserts Buffet

Assorted home made cakes  
Spoon semifreddo sweets  
Seasonal fruit

## Digestives

8,00€ (per unit and per person)

Tawny porto wine  
Non-aged Whisky  
Portuguese brandy  
Beirão liqueur  
Baileys

## Final Celebration

5,00€ (per person)  
Celebration cake (whole cake)

4,00€ (per person)  
Sparkling wine toast (1 flute per person)





# Vegetarian options (Contains egg & dairy)

Mushroom risotto with soya marinated tofu

Vegetable mille-feuille with curry sauce and coconut milk

Broccoli, cauliflower and sweet potato gratin

Vegetable, chickpea and coriander curry with coconut milk

Seitan 'à brás', shoestring fries, hole egg, olives and parsley

Seitan with cornbread, Sautreed green with garlic and roasted potatoes

## Services available for groups:

(From 10 people)

Estimated duration:

3 hours from agreed time

Period extension and/or increase number of participants, are extra charged

Private event room are not included

Starter + Main course + Dessert

Must be chosen unanimous for the whole group

All items may contain traces of allergens

All choice must be closed up to 8 days prior the event

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Drinks not included





# BUFFETS



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**Buffet Barqueiros**  
**27,50€ (per person)**  
**Drinks not included**

**Starter**

Simple salads  
Assorted protein chefs salads  
Chef’s starters: Crostinis & Wraps  
Selection of bakery products

**Main Course**

Vegetable cream soup  
  
Traditional duck rice with cured meats, au gratin; and,  
Vegetable lasagne with béchamel sauce and emmental cheese

**Dessert**

2 Assorted home made cake  
2 Spoon semifreddo sweets  
Seasonal fruit

**1 Main Course Upgrade- 30,00€ (per person)**  
*Pork loin, baked rice and sautéed vegetables; or  
Creamy codfish fillet with sautéed vegetables*

**Buffet Covelinhas**  
**32,00€ (per person)**  
**Drinks not included**

**Starter**

Simple salads  
Assorted protein chefs salads  
Chef’s starters: Crostinis & Wraps  
Selection of patties and puff pastry  
Selection of bakery products

**Main Course**

Pumpkin cream soup with toasted almonds  
  
Sea bream fillet, julienne vegetables and roast potatoes; or  
Creamy codfish & potatoes with sautéed vegetables; and  
Turkey rotti, white rice with raisins and seasonal vegetables; or  
Pork tenderloin with bacon and mustard jus, oven-baked rice  
and sautéed mushrooms

**Dessert**

3 Assorted home made cake  
3 Spoon semifreddo sweets  
Seasonal fruit

**Main Course Upgrade – 38,00€ (per person)**  
*Sea bass fillet with seafood sauce, roast potatoes and sautéed vegetables; or  
Grilled salmon with lime flavours, roasted potatoes and vegetables*





**Buffet Vargelas**  
**40,00€ (per person)**  
**Drinks not included**

**Starters**

Simple salads  
Assorted protein chefs salads  
Chef’s starters: Crostinis & Wraps  
Selection of patties and puff pastry  
Cheese, charcuterie and sausage board  
Selection of bakery products

**Main Course**

Rich fish soup with herb and croutons  
Grouper and salmon in mounier sauce, roast potatoes and sautéed vegetables; or  
Cod loin with crunchy breadcrumbs and fine herbs, potatoes and cabbage stew; and  
Slow cooked pork cheek, roast potatoes with chestnuts and julienne vegetable; or  
Slow cooked veal with mushrooms and shallots in Porto wine, wild rice and vegetables

**Dessert**

4 Assorted home made cake  
4 Spoon semifreddo sweets  
Seasonal fruit

**Main Course Upgrade – 46,00€ (per person)**  
*Wreckfish and prawns “moqueca” with coriander and lime, basmati rice and roast vegetables; or  
Octopus “à lagareiro” with fried potatoes and roast tomatoes (Supplement: 14,00€ per person); and  
Roast lamb leg with baked potatoes, oven rice and sautéed greens; or  
Braised veal medallions with 3 peppers sauce, sautéed potatoes and julienne vegetable*

**Supplements**

**Soft Welcome**  
**10,00€ (per person)**  
Welcome toast - 30 minutes  
Sparkling wine and snacks

**Final Celebration**  
**5,00€ per person**  
Celebration cake (whole cake)

**4,00€ per person**  
Sparkling wine toast (1 flute per person)

**Beverage Supplement**

**5,00€ (per person)**  
Water, soft drinks and coffee

**8,00€ (per person)**  
Water, soft drinks, beer, wine and coffee







**Services available for groups:**

(From 20 people)

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VAT included at the legal rate

Drinks not included





# BUFFET AND KIDS MENU



#



**Buffet Kids c/ Bebidas**  
**22,00€ (per person)**

**Starters**

Simple salads  
Vegetable crudités & dips  
Selection and patties and puff pastry

**Main Course**

Vegetable cream soup  
French croissant  
Ham and/or cheese sandwich  
Chicken and mayonnaise wrap

**Dessert**

Carrot and chocolate cake  
Chocolate mousse  
Assorted semifreddo  
Colourfull jelly  
Sweet popcorn  
Seasonal fruit

**Main Course Upgrade– 26,00€ (per person)**  
*Fish fingers| or | Chicken nuggets*  
*Chicken patties | or | Veal burger*  
*Potato chips | White rice | Boiled vegetables*

**Menu Kids c/ Bebidas**  
**20,00€ (per person)**

**Starters**

Vegetable cream soup; or  
Chicken nuggets

**Main Course**

Battered hake fillets with white rice and tomato salad; or  
Veal hamburger with fries and sautéed vegetables; or  
Beef steak with white rice and chips

**Dessert**

Chocolate mousse  
2 scoops of ice cream  
Fruit salad

**Supplement Buffet food**

3,00€ Pancakes with nutella, jam and honey  
3,00€ Selection of yoghurt, cereals, granola, jam and honey  
4,00€ Scrambled eggs, bacon, cocktail sausage and chips







# BEVERAGE SUPPLEMENT & OPEN BAR



# Beverage Supplement

### No wines

**3,00€ (per person)**

Water and coffee

**4,50€ (per person)**

Water, soft drinks and coffee

### Corkage and service charge

15.00€ – Wines

40.00€ – Porto Wine

20.00€ – Sparkling wines

50.00€ – Spirits drink

### With wines

**8,00€ (per person)**

Tavedo Burmester, Douro region - White and red wine

Superbock beer and soft drinks

Water and coffee

## Open Bar

### Option 1

**1 hour 16,00€ | 2 hours 28,00€ | 3 hours 36,00€**

Gin and Vodka

Rum and Non-aged Whisky

White and red wine

Beer, soft drinks and water

### Option 2

**1 hour 20,00€ | 2 hours 32,00€ | 3 hours 40,00€**

Superior Gin, Vodka and Rum brands

Superior non-aged whisky brand

Portuguese liqueurs

Martini bianco and rosso

White and red wine

Beer, soft drinks and water

### Pack 3

**1 hour 24,00€ | 2 hours 36,00€ | 3 hours 44,00€**

Premium gin, vodka and rum brands

Non-aged & aged whisky brand

Portuguese and imported liqueurs

Dry white and tawny Porto

Martini bianco and rosso

White and red wine

Beer, soft drinks and water





# BANQUETS KIT

## 2025

*Holiday Inn*<sup>®</sup>

AN IHG HOTEL

PORTO GAIA

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