



INTERCONTINENTAL®
PORTO - PALÁCIO DAS CARDOSAS

BANQUETS



INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

FOR MORE INFORMATIONS OR RESERVATIONS

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INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic and unpretentious menus.

Our local origins dishes, for instance, offer signature and provincial recipes that are inspired by the city, including dishes that showcase some of the finest seasonal ingredients of Porto, Portugal.

Our menus are inspired on local recipes, giving you the opportunity to experience the real flavours from the region. In all of our menus, we offer local ingredients with the emphasis on fresh and natural produce.

In all of our menus, we offer local fresh ingredients giving preference to natural producers. Take a look to our suggestions, by selecting from the bottom navigation bar, the menu that best suits your venue.

Alternatively our team would be delighted to work with you and create your very own menu ensuring a truly memorable experience.



LOCAL ORIGINS

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



WORLD KITCHEN

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



LIGHT



VEGETARIAN

COFFEE BREAKS

COFFEE BREAK I

- Freshly brewed coffee
- Selection of TWG teas
- Mineral water
- Full-fat/semi-skimmed milk/ skimmed milk
- Homemade biscuits and cookies

Coffee Break I 7€ per person

Continuous Coffee Break I 12€ per person

COFFEE BREAK II

- Freshly brewed coffee
- Selection of TWG teas
- Mineral water
- Full-fat/semi-skimmed milk/ skimmed milk
- Homemade biscuits and cookies
- Selection of freshly baked croissants and danish or selection of savoury sandwich
- Sliced seasonal fruits

Coffee Break II 10€ per person

Continuous Coffee Break II 14€ per person



All prices include VAT

INTRODUCTION · **COFFEE BREAKS** · MENUS · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

COFFEE BREAK I & II · ON GOING/CONTINUOUS COFFEE BREAKS · SUPPLEMENTS

COFFEE BREAKS

ON GOING/ CONTINUOUS COFFEE BREAKS

(mín. 10 people) ALL DAY SET UP

- Freshly brewed coffee
- Selection of TWG teas
- Mineral water
- Full-fat and skimmed milk
- Homemade biscuits and cookies
- Selection of freshly baked croissants and danish
- Sliced seasonal fruits

MID-MORNING COFFEE BREAK

- Selection of finger (2 kinds)
- Savory snacks (2 kinds)
- Dried fruits and nuts
- Chef 's selection of deserts
- Fruit smoothie

AFTERNOON COFFEE BREAK

- Finger sandwich selection (2 kinds)
- Savory snacks (2 kinds)
- Dried fruits and nuts
- Chef 's selection of deserts
- Vegetables revitalizing smoothie

SUPPLEMENTS

(Per person)

- Freshly squeeze orange juice 7€
- Nespresso Machine 3€

**On Going Coffee Break + Mid-Morning
Coffee Break: 18€**

**On Going Coffee Break + Afternoon
Coffee Break: 18€**

**On Going Coffee Break + Mid-Morning +
Afternoon: 24€**



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INTRODUCTION · **COFFEE BREAKS** · MENUS · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

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MENUS

MENU I

PICK A STARTER

- Pea and mint soup garnished with traditional smoked chorizo crumble 🍴
- Gin & Tonic homemade Gravalax with caper berries, crème fraîche and seasonal cress 🌐
- Homemade suckling pig terrine with Portuguese traditional flavors, piccalilli sauce and farm house bread 🍴

PICK A MAIN DISH

- Chargrilled salmon fillet with cauliflower purée and celeriac “remoulade” with ginger and sesame seeds
- Corn fed chicken breast, garlic and herbs crust, ginger and carrot purée, gratin potato cake and rosemary lemon sauce
- Gratin potato gnocchis with cheese sauce and dry fruits crumble

PICK A DESSERT

- 2 way chocolate parfait 🍴
- Traditional cookie & coffee cream cake with coffee ice cream 🍴
- Seasonal sliced fruit with raspberry and paprika sorbet 🍴

Selection of 3 dishes
30€ per person

Selection of 4 dishes
39€ per person

Note: All menus include coffee, tea and mignardises. The values presented for Menus and Buffets include the contracted service of 4 hours, each extra hour will correspond to an increase of:
1 to 30 pax – 165€/hour | 31 to 75 pax - 220€/hour
76 to 150 pax – 330€/hour | > 151 px – 440€/hour



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INTRODUCTION · COFFEE BREAKS · **MENUS** · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

MENU I · MENU II · MENU III

MENUS

MENU II

PICK A STARTER

- Traditional “alentejana” atlantic shark soup garnished with pennyroyal 🍴
- Portuguese breed beef carpaccio with aged pecorino shavings and rocket finished with black truffle emulsion 🌐
- Roasted heritage beetroot salad with blue cheese, caramelized walnuts and honey 🍴

PICK A MAIN DISH

- Pan seared sea bass with classic ratatouille and saffron velouté
- Slow roasted pork belly with sweet potato purée, traditional Portuguese black pudding crumble, tender stem broccoli and gravy sauce
- Pearl barley risotto with peas, extra virgin olive oil and mint garnished, goat’s cheese crumble 🍴

PICK A DESSERT

- Chocolate brownie with red berries coulis and Madagascar vanilla ice cream
- Portuguese classic “Pudim Abade Priscos” with Port wine ice cream 🍴
- Seasonal sliced fruit with raspberry and paprika sorbet 🍴



Selection of 3 dishes
39€ per person

Selection of 4 dishes
48€ per person

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INTRODUCTION · COFFEE BREAKS · **MENUS** · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

MENU I · **MENU II** · MENU III




MENUS

MENU III

PICK A STARTER

- Creamy Lobster bisque with aged cognac aroma, seasonal local herbs and smoked garlic crouton 
- Foie-gras mousse with Port reduction, macerated figs and crispy brioche
- Heritage tomato tartar, buffalo mozzarella, shallot pickle, aged balsamic vinegar and marinated olives tapenade  

PICK A MAIN DISH

- Roasted cured cod fillet with “galega” olive crust, chickpea pure with coriander and garlic, caramelized onions and traditional sweetcorn bread crumble 
- Grilled fillet`s beef with potato gratin with aged pecorino cheese, sauté wilted spinach and Port wine sauce 
- Asparagus and saffron risotto with our famous Algarve lemons zest 

PICK A DESSERT

- Sea salted caramel tart, 70% dark chocolate with red berries jam
- Chef`s signature “pavlova” with homemade red berries jam
- Seasonal sliced fruit with raspberry and paprika sorbet

Selection of 3 dishes
50€ per person

Selection of 4 dishes
61€ per person

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76 to 150 pax – 330€/hour | > 151 px – 440€/hour



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INTRODUCTION · COFFEE BREAKS · **MENUS** · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

MENU I · MENU II · **MENU III**

COCKTAIL DINATOÎRE

COCKTAIL DINATOÎRE I

HOT & COLD DISHES

- Watermelon Skewer, Feta Cheese and Balsamic Vinegar Cream
- Tofu Wrap, Roasted Pepper and Orange
- Sweet Potato Toast, Fresh Cheese and Oregano
- Wild Mushroom Blinis
- Cashew Humus Toast
- Melon and Basil Gazpacho
- Sautéed Vegetables and Seitan
- Truffled Wild Mushroom Paste and Chives

DESSERT

- Pear Cake
- Chocolate Salami and Dried Fruits
- Lime and Blueberries Pie
- Coconut and Raspberry mignardises

39€ per person



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INTRODUCTION · COFFEE BREAKS · MENUS · **COCKTAIL DINATOÎRE** · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

COCKTAIL DINATOÎRE I · COCKTAIL DINATOÎRE II · COCKTAIL DINATOÎRE III

COCKTAIL DINATOÎRE

COCKTAIL DINATOÎRE II

HOT & COLD DISHES

- A Variety of Savouries
- Lamb Koftas with Tandoori Sauce
- Pork Belly Bao Bun
- Tuna Tataki Toast with Wasabi Mayonnaise
- Grilled Vegetable Puff Pastry with Teriyaki Sauce
- Sautéed Prawn, Poppadom and Coriander
- Creamy Fish and Seafood Rice with Coriander and Brandy

DESSERT

- Selection of Cheeses, Compotes, Dried Fruit and Nuts
- Peanut Cheesecake
- Chocolate Tart
- Paris-Brest , Sesame, Orange and Coconut

44€ per person



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INTRODUCTION · COFFEE BREAKS · MENUS · **COCKTAIL DINATOÎRE** · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

COCKTAIL DINATOÎRE I · **COCKTAIL DINATOÎRE II** · COCKTAIL DINATOÎRE III

COCKTAIL DINATOÎRE

COCKTAIL DINATOÎRE III

HOT & COLD DISHES

- Variety of Savouries
- Pheasant Pastries
- Beef Tartare with Caper Flower
- Sushi Rolls
- Rosemary, Cured Ham and Rocket Focaccia
- Soft Shell Crab Tempura with Sweet and Sour Sauce
- Portuguese Oysters
- Seitan Nuggets
- Black Pork Cheek Confit with Vegetable Pearl
- Barley Risotto

DESSERT

- Selection of Cheeses, Compotes, Dried Fruit and Nuts
- ‘Rocha’ Pear and Tonka Beans
- Red Berry Charlotte
- Chocolate, Hazelnut and Coffee
- Pecan Nut Brownie

50€ per person



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INTRODUCTION · COFFEE BREAKS · MENUS · **COCKTAIL DINATOÎRE** · BUFFET · WELCOME DRINKS · COCKTAILS · DRINKS

COCKTAIL DINATOÎRE I · **COCKTAIL DINATOÎRE II** · COCKTAIL DINATOÎRE III

BUFFET

BUFFET I

(MIN. 30 PAX)

STARTERS

- Smoked turkey breast with horseradish saude and rocket salad
- Caprese salad with virgin olive oil and fresh basil
- Penne pesto with roasted pine nuts and shaved parmesan cheese
- Roasted beetroot salad with blue cheese and caramelized walnuts
- Grilled mediterranean vegetables with green herbs sauce

SALAD BAR

- Mixed leaf salad, shaved carrot, tomato and cucumber
- Seasonal vegetable crudité with guacamole, yogurt and vinaigrettes
- Selection of virgin Portuguese olive oils and vinegars
- Dry apricot, toasted walnuts and shaved almond and sundried pumpkin seeds

SOUP

- Carrot and ginger soup

MAINS

- Chard-grilled corn fed chicken, creamy wild mushroom and thyme sauce
- Salmon fillet with caper and fenned sauce
- Potato gnocchis with tomato sauce and shaved parmesan
- Roasted new potato
- Seasonal grilled vegetables

DESSERTS

- Traditional chocolate mousse
- Crème brûlée
- Red fruits bavaroise
- “Azeitão” traditional cake
- Seasonal sliced food

33€ per person

Note: All menus include coffee, tea & mignardises.

Menus and Buffets include service for 4 hours, for every extra hour will be charged € 110.

All prices include VAT

BUFFET

BUFFET II

(MIN. 30 PAX)

STARTERS

- Seared beef Carpaccio, rocket salad and ancient mustard
- Cherry tomato salad with bocconcini pearls, virgin olive oil and fresh basil
- Greek salad, feta cheese and black “galega” olives
- Roasted beetroot salad with blue cheese and caramelized walnuts
- Chicken Caesar salad with parmesan shaves and garlic bread croutons
- Smoked salmon with crème fraîche, caper berries and fennel

SALAD BAR

- Mixed leaf salad, shaved carrot, tomato and cucumber
- Seasonal vegetable crudité with guacamole, yogurt and vinaigrettes
- Selection of virgin Portuguese olive oils and vinegars
- Dry apricot, toasted walnuts and shaved almond and sundried pumpkin seeds

SOUP

- “Caldo verde” - Traditional portuguese cabbage and chorizo soup

MAINS

- Sea bass fillets with wine and lemon velouté
- Confit duck leg with grapefruit sauce
- Ricotta and spinach tortellini’s, gruyere cheese parsley
- Roasted potatoes with shallots and fresh parsley
- Sauté seasonal vegetables
- Pilaf rice with smoked sausages

DESSERTS

- Chocolate “marquise” with red fruits
- Vanilla panacotta with strawberry sauce
- Lemon cheesecake
- Traditional tiramisú
- Seasonal sliced fruit

41€ per person

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INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATOÎRE · **BUFFET** · WELCOME DRINKS · COCKTAILS · DRINKS

BUFFET I · **BUFFET II** · **BUFFET III**

BUFFET

BUFFET III

(MIN. 30 PAX)

STARTERS

- Seared veal Carpaccio, with tuna caper sauce, aged pecorino shaves and virgin olive oil
- Marinated Heritage tomato, italian burrata and basil dressing
- Penne with basil-rocket pesyo, sundried tomatoes and toasted peanuts
- Rasted beetroot salad with blue cheese and caramelized walnuts
- Chicken Caesar salad with parmesan shaves and garlic bread croutons
- Selection of grilled Mediterranean vegetables, herb olive oil, tapenade
- Cured Gin & Tonic salmon, dill and green pepper, crème fraîche, caper berries

SALAD BAR

- Mixed leaf salad, shaved carrot, tomato and cucumber
- Seasonal vegetable crudité with guacamole, yogurt and vinaigrettes
- Dry apricot, toasted walnuts and shaved almond and sundried pumpkin seeds
- Traditional hummus with crispy pita bread

SOUP

- Wild mushroom cream soup with chives and croutons

MAINS

- Roasted beef striploin with Port wine sauce
- Traditional roasted codfish with new potato and sprouts
- Pearl Barley risotto with mushrooms, parmesan and chives
- Potato gratin
- Sauté seasonal vegetables

DESSERTS

- Dark and white chocolate cheesecake
- Traditional “Pudim Abade de Priscos” with Port wine syrup
- Cheese board with jams, dry fruits and toasts
- Red velvet cake
- Strawberry panacotta with berries coulis
- Merengue lemon tart
- Traditional tiramisú
- Seasonal sliced fruit

50€ per person

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INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATOÎRE · **BUFFET** · WELCOME DRINKS · COCKTAILS · DRINKS

BUFFET I · **BUFFET II** · **BUFFET III**

WELCOME DRINKS

“DOURO VALLEY”

- InterContinental wine selection
- Natural orange juice
- Mineral water

30 min duration

7,50€ per person

“A TASTE OF PORTO”

- “Porto & Tonic”
- InterContinental wine selection
- Natural orange juice
- Mineral water

30 min duration

11€ per person



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INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATOÎRE · BUFFET · **WELCOME DRINKS** · COCKTAILS · DRINKS

DOURO VALLEY · A TASTE OF PORTO

COCKTAILS

“BUBBLING CARDOSAS”

- “Porto & Tonic”
- InterContinental wine selection
- InterContinental sparkling wine
- Natural orange juice
- Mineral water

30 min duration
15,5€ per person

“OPEN BAR”

- National liquor
- Vodka
- New whisky
- Gin
- Tawny Port Wine
- Soft drinks, sparkling and mineral water
- Draft Beer

60 min duration
17€ per person

Note: The price for the Open Bar is for a minimum of 30 people and service for 1 hour. You may extend the service with an extra charge of 12€ per hour.



All prices include VAT

COCKTAILS

“SPARKLING MOMENTS BY INTERCONTINENTAL”

- Chef's selection – 8 pieces of finger food
-
- Mineral water, sparkling wine, red & white wine

Approximately 45 mins
24€ per person



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INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATOÎRE · BUFFET · WELCOME DRINKS · **COCKTAILS** · DRINKS

BUBBLING CARDOSAS · **OPEN BAR** · SPARKLING MOMENTS BY INTERCONTINENTAL · ENRICH YOUR COCKTAIL

COCKTAILS

“ENRICH YOUR COCKTAIL”

· Whisky 12 years	82€
· Rum	90€
· Tequilla	90€
· Whisky	105€
· Gin	105€
· Vodka Premium	105€

Nota: The prices above are per bottle.
For orders by the glass please confirm the Cardosas Bar menu.



All prices include VAT

DRINKS

“BEVERAGES SUPPLEMENTS”

Corkage Fee · Per open Bottle - Wine: 20€ · Apéritifs: 25€ · Spirits: 35€

Supplement I 7€ per person

- Mineral and sparkling water, soft drinks and natural orange juice

Supplement II 8,50€ per person

- Mineral and sparkling water, soft drinks, natural orange juice and draft beer

Supplement III 10€ per person

- InterContinental red & white wine selection
- Mineral and sparkling water, soft drinks, natural orange juice and draft beer

Supplement IV 20€ per person

- White wine – Quinta do Cidrô Chardonnay - Douro
- Red wine – Diálogo - Douro
- Mineral and sparkling water, soft drinks, natural orange juice and draft beer

Supplement V 29€ per person

- White wine – Maria Mansa- Douro
- Red wine – Mafarrico - Douro
- Mineral and sparkling water, soft drinks, natural orange juice and draft beer

Note: The prices above are by the glass.



All prices include VAT

DRINKS

‘‘SUGGESTED ALTERNATIVE BEVERAGES’’

Corkage Fee · Per open Bottle - Wine: 20€ · Ap  ritifs: 25   · Spirits: 35  

	BY THE GLASS
· White Port wine	7�� per person
· Tawny Port wine	7�� per person
· ‘‘Vinho verde’’	7�� per person
· White wine	7�� per person
· Red wine	7�� per person
· Draft beer	6�� per person
· Sparkling wine	8�� per person
· Champagne	19�� per person



Note: The prices above are by the glass.

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INTRODUCTION · COFFEE BREAKS · MENUS · COCKTAIL DINATO  RE · BUFFET · WELCOME DRINKS · COCKTAILS · **DRINKS**

BEVERAGES SUPPLEMENTS · SUGGESTED ALTERNATIVE BEVERAGES



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