



INTERCONTINENTAL®

PORTO - PALÁCIO DAS CARDOSAS

BANQUETS MENU

CORPORATE EVENTS



INTRODUCTION • COFFEE BREAKS • MENUS • BUFFETS • COCKTAIL DÎNATOIRE • WELCOME DRINKS • COCKTAILS • BEVERAGES

MORE INFORMATION OR RESERVATIONS: +351 220 035 600 | ICPORTO.GROUPS@IHG.COM | WWW.INTERCONTINENTAL.COM/PORTO

Whatever the size or theme of your meeting, our culinary expertise allows us to create authentic and elegant menus that celebrate local flavors.

Our locally inspired dishes feature signature recipes and regional specialties inspired by Porto, highlighting some of the best seasonal ingredients from the region.

All our menus are inspired by traditional Portuguese gastronomy, offering you the opportunity to experience the true flavors of Northern Portugal. We prioritize fresh, locally sourced ingredients, working closely with local producers to ensure quality and authenticity in every dish.

Explore our suggestions by selecting the menu that best suits your event from the navigation bar below. Alternatively, our team will be delighted to collaborate with you in creating a fully customized menu, ensuring a truly memorable experience.

All prices include VAT at the legal rate.
Note: All menus and buffets include coffee, tea, and mignardises.
Menu and buffet prices include a service period of 3 hours.
Each additional hour will incur a supplement of €100.



LOCAL
Original recipes using seasonal regional ingredients.



INTERNATIONAL CUISINE
Classic and contemporary dishes prepared with our international know-how.



LIGHT OPTION



VEGETARIAN OPTION



COFFEE BREAKS

PERMANENT COFFEE STATION

American Coffee

Selection of TWG Teas

Mineral Water

Whole, Semi-Skimmed &
Skimmed Milk

Morning: €10.00 per person
Afternoon: €10.00 per person

COFFEE BREAK I

American Coffee

Selection of TWG Teas

Mineral Water

Whole, Semi-Skimmed &
Skimmed Milk

Selection of Biscuits

Mini Croissants

€8.00 per person
Maximum duration: 30 minutes

COFFEE BREAK II

American Coffee

Selection of TWG Teas

Mineral Water

Whole, Semi-Skimmed &
Skimmed Milk

Selection of Biscuits

Mini Croissants

Selection of Pastries

Selection of Mini Sandwiches
(Roast Beef / Smoked Salmon)

Selection of Seasonal Fruits

€14.00 per person
Maximum duration: 30 minutes



COFFEE BREAKS PREMIUM

PERMANENT PREMIUM COFFEE BREAK

- American Coffee
- Selection of TWG Teas
- Mineral Water
- Whole, Semi-Skimmed & Skimmed Milk
- Selection of Biscuits
- Selection of Pastries
- Selection of Seasonal Fruits

€18.00 per person

MORNING COFFEE BREAK

- Fresh Fruit Smoothies
- Selection of Homemade Cakes
- Selection of Yogurts with Granola
- Roasted Nuts

Permanent Station + Coffee Break
€21.00 per person
Maximum duration: 30 minutes

AFTERNOON COFFEE BREAK

- Selection of Savory Snacks (Shrimp Rissol / Croquette)
- Selection of Mini Sandwiches (Roast Beef / Smoked Salmon)
- Roasted Nuts
- Chef’s Dessert Selection (Caramel Mousse / Berlin Balls with Nutella)
- Vegetable Smoothie

Permanent Station + Coffee Break
€21.00 per person
Maximum duration: 30 minutes

Permanent + Morning Coffee Break + Afternoon Coffee Break: €24.00 per person



M E N U S

MENU I

Select one option for each service.The option must be common to the entire group.

STARTERS

- Vegetable Cream Soup
- Smoked Salmon Salad with Grilled Pineapple & Teriyaki
- Beef Carpaccio with Parmesan, Rocket & Orange Mustard Dressing

MAIN COURSES

- Roasted Salmon with Spinach & Ricotta Risotto
- Chicken Breast with Mushroom Sauce, Mashed Potatoes & Ratatouille
- Gnocchi al Pesto with Nut Crumble & Sun-Dried Tomato

DESSERTS

- Lemon Tiramisu
- Chocolate Mousse with Hazelnuts & Sea Salt
- Fresh Fruit with Lime Dressing

€40.00 per person | 1 Main Course
€51.00 per person | 2 Main Course
Maximum duration of 3 hours.



M E N U S

MENU II

Select one option for each service.The option must be common to the entire group.

STARTERS

Wild Mushroom Soup
with Truffle Oil

Prawn & Crab Salad
with Exotic Fruits

Smoked Duck Breast
with Chestnut Cream
& Port Reduction

MAIN COURSES

Sea Bass in Herb Crust
with Lemon Sauce

Pork Cheek in Port Wine
with Chestnut Mash

Green Asparagus Risotto
with Goat Cheese

DESSERTS

Salted Caramel Tart with
Banana Ice Cream

Citrus Mousse with Sorbet

Fresh Fruit

€45.00 per person | 1 Main Course
€65.00 per person | 2 Main Course
Maximum duration of 3 hours.



M E N U S

MENU III

Select one option for each service.The option must be common to the entire group.

STARTERS

- Seafood Soup
- Foie Gras & Truffle Ballotine with Cauliflower Flan
- Beetroot Tartare with Lemon Chantilly

MAIN COURSES

- Cod Loin Gratin with Garlic Mayo & Olive Purée
- Beef Loin with Madeira Jus, Rösti & Asparagus
- Ricotta & Spinach Tortellini

DESSERTS

- 3 Chocolate Parfait
- Lemon Meringue Tart
- Fresh Fruit

€59.00 per person | 1 Main Course
€75.00 per person | 2 Main Course
Maximum duration of 3 hours.



BUFFETS

BUFFET I

COLD STARTERS

Selection of Bread, Butter
& Flavoured Olive Oil

Selection of Nuts

Selection of Crudités

Dips: Hummus, Guacamole,
Natural Yogurt

Caesar Salad

Caprese Salad

Pear Salad with Caramelized
Walnuts & Blue Cheese

Pasta Salad with Grilled
Vegetables & Pesto

Simple Salads: Lettuce,
Tomato, Rocket, Carrot

HOT STARTERS

Chicken Empanadas

Mini Savouries (Beef
Rissol, Shrimp Rissol,
Vegetable Samosa)

SOUP

Garden Vegetable Cream Soup

MAIN COURSES

Chicken Breast with
Cream & Truffle Sauce

Salmon Supreme with
Lemon & Chive Sauce

Gnocchi al Pesto with
Sun-Dried Tomato Crumble

New Potatoes with
Garlic & Herbs

Sautéed Garden Vegetables
with Oregano

Saffron Rice with Raisins

DESSERTS

Chocolate Mousse with
Hazelnut & Sea Salt

Brownie with Red Fruit Sauce

Salted Caramel &
Chocolate Tart

Fruit Brunoise with
Orange Sauce

€50.00 per person
Maximum duration of 3 hours.
Minimum of 20 people.



BUFFETS

BUFFET II

COLD STARTERS

Bread, Butter &
Flavoured Olive Oil

Nuts & Crudités

Hummus, Guacamole, Yogurt

Caesar, Caprese &
Niçoise Salad

Roast Beef with
Horseradish Sauce

Smoked Salmon Board with
Cream Cheese & Capers

Pear Salad with Caramelized
Walnuts & Blue Cheese

Pasta Salad with Grilled
Vegetables & Pesto

Simple Salads: Lettuce,
Tomato, Rocket, Carrot

HOT STARTERS

Chicken Empanadas

Mini Savouries (Beef
Rissol, Shrimp Rissol,
Vegetable Samosa)

Mini “Pastéis de Chaves”

SOUP

Vegetable Cream Soup

MAIN COURSES

Black Pork Neck with Port
Wine & Chestnuts

Sea Bass with Seafood
& Shellfish Sauce

Ricotta & Spinach
Tortellini with Pecorino

New Potatoes with Herbs

Sautéed Vegetables

Saffron Rice with Raisins

Gratin Potatoes



BUFFETS

BUFFET II

DESSERTS

Chocolate Mousse with Hazelnut & Sea Salt

Brownie with Red Fruit Sauce

Salted Caramel & Chocolate Tart

Sliced Fruit

Sicilian Lemon Tiramisu

€75.00 per person
Maximum duration of 3 hours.
Minimum of 20 people.



BUFFETS

BUFFET III

COLD STARTERS

Bread, Butter &
Flavoured Olive Oil

Nuts & Crudités

Hummus, Guacamole, Yogurt

Caesar, Caprese &
Niçoise Salad

Roast Beef with
Horseradish Sauce

Smoked Salmon Board with
Cream Cheese & Capers

Selection of Portuguese
Cured Meats

Pear Salad with Caramelized
Walnuts & Blue Cheese

Pasta Salad with Grilled
Vegetables & Pesto

Simple Salads: Lettuce,
Tomato, Rocket, Carrot

HOT STARTERS

Chicken Empanadas

Mini Savouries (Beef
Rissol, Shrimp Rissol,
Vegetable Samosa)

Mini “Pastéis de Chaves”

Mushroom Quiche

SOUP

Lobster Cream Soup

MAIN COURSES

Veal Medallions “à Maronesa”

Cod Confit “Portuguese Style”

Wild Mushroom Lasagna Sides

New Potatoes with
Garlic & Herbs

Sautéed Vegetables

Saffron Rice with Raisins

Gratin Potatoes



BUFFETS

BUFFET III

DESSERTS

Chocolate Mousse

Brownie with Red Fruits

Salted Caramel Tart

Sliced Fruit

New York Cheesecake

Algarve Orange Roll

Portuguese Cheese Selection

Sicilian Lemon Tiramisu

€135.00 per person
Maximum duration of 3 hours.
Minimum of 20 people.

INTRODUCTION • COFFEE BREAKS • MENUS • **BUFFETS** • COCKTAIL DÎNATOIRE • WELCOME DRINKS • COCKTAILS • BEVERAGES

BUFFET I • BUFFET II • **BUFFET III** • BUFFET SUPPLEMENTS



BUFFETS

BUFFET STATIONS (SUPPLEMENTS)

OYSTER BAR

Freshly Shucked Oysters

Classic Sauces (Spicy, Lemon, Shallot Vinaigrette)

€15.00 per person

SEAFOOD STATION

Garlic Shrimp, Clams
“Bulhão Pato”, Steamed Mussels, Shrimp Tower with Cocktail Sauce

€15.00 per person

Premium Seafood Tower: Lobster, Carabineiro, Langoustine, King Crab, Crab

€99.00 per person

CARVING STATION

Roast Beef with Mustard Sauce

Beef Wellington

Sea Bass in Salt Crust with Garlic Olive Oil

Salmon in Salt Crust with Orange & Mint

€59.00 per person

ITALIAN STATION

Cacio e Pepe

Risotto Milanese

Wild Mushroom Risotto

€15.00 per person

PORTUGUESE STATION

Seafood Rice

“Malandrinho” Rice with Sausage & Greens

Tomato Rice with Vegetables

€14.00 per person

RAW BAR

Beef Tartare

Sea Bass Ceviche

Tuna Tartare

Salmon & Seafood Ceviche

€22.00 per person



BUFFETS

BUFFET STATIONS (SUPPLEMENTS)

LIVE DESSERTS

Crêpe Suzette

Banana Foster

Pear Belle Hélène

Strawberries Romanoff

18.00 per person



COCKTAIL DÎNATOIRE

COCKTAIL DÎNATOIRE I

SAVOURY SELECTION

Mini Watermelon, Fresh Cheese and Mint Salad

Smoked Salmon Wrap with
Pesto and Rocket Leaves

Mini Caesar Salad

Mini Club Sandwich

Caprese Skewers

Stir-Fried Vegetables with Mushrooms
and Teriyaki Sauce

Carrot and Ginger Cream Soup

SWEET SELECTION

Chocolate Mousse with
Hazelnut and Fleur de Sel

Brownie with Red Berry Sauce

Salted Caramel and Chocolate Tart

Fruit Brunoise with Orange Sauce

€24.00 per person
Maximum duration of 1 hour.



COCKTAIL DÎNATOIRE

COCKTAIL DÎNATOIRE II

SAVOURY SELECTION

Mini Watermelon, Fresh Cheese and Mint Salad

Smoked Salmon Wrap with
Pesto and Rocket Leaves

Mini Caesar Salad

Mini Club Sandwich

Caprese Skewers

Stir-Fried Vegetables with Mushrooms
and Teriyaki Sauce

Carrot and Ginger Cream Soup

Truffled Mushroom Risotto

Portuguese Sausage Creamy Rice

Suckling Pig Terrine Skewers

SWEETS SELECTION

Chocolate Mousse with Hazelnut
and Fleur de Sel

Brownie with Red Berry Sauce

Salted Caramel and Chocolate Tart

Fruit Brunoise with Orange Sauce

Abade de Priscos Pudding with
Sautéed Pineapple

Selection of Cheeses and
Preserves with Dried Fruits

€49.00 per person
Maximum duration of 1 hour.

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COCKTAIL DÎNATOIRE I • **COCKTAIL DÎNATOIRE II** • COCKTAIL DÎNATOIRE III



COCKTAIL DÎNATOIRE

COCKTAIL DÎNATOIRE III

SAVOURY SELECTION

Mini Watermelon, Fresh Cheese and Mint Salad

Smoked Salmon Wrap with Pesto and Rocket Leaves

Mini Caesar Salad

Mini Club Sandwich

Caprese Skewers

Stir-Fried Vegetables with Mushrooms
and Teriyaki Sauce

Carrot and Ginger Cream Soup

Truffled Mushroom Risotto

Creamy Fish and Seafood Rice from Our Coast

Suckling Pig Terrine Skewers

Roast Beef with Truffled Mashed
Potatoes and Port Wine Sauce

SWEET SELECTION

Chocolate Mousse with Hazelnut
and Fleur de Sel

Brownie with Red Berry Sauce

Salted Caramel and Chocolate Tart

Red Berry Bavaoise

Sicilian Lemon Mousse

Fruit Brunoise with Orange Sauce

Abade de Priscos Pudding with
Sautéed Pineapple

Selection of Cheeses and
Preserves with Dried Fruits

€68.00 per person
Maximum duration of 1 hour.



WELCOME DRINKS

DOURO VALLEY

InterContinental Wine Selection

Fresh Orange Juice

Mineral Water

€14.00 per person
Maximum duration of 30 minutes.

A TASTE OF PORTO

Port & Tonic

InterContinental Wine Selection

Orange Juice

Mineral Water

€19.00 per person
Maximum duration of 30 minutes.



COCKTAILS

BUBBLING CARDOSAS

Port & Tonic

InterContinental Wine Selection

Sparkling Wine

Orange Juice

Mineral Water

€24.00 per person
Maximum duration of 30 minutes.

OPEN BAR

National Liqueurs

Vodka, Whisky, Rum, Gin

Tawny Port

Soft Drinks & Water

Draft Beer

€38.00 per person
Maximum duration of 1 hour.



BEVERAGES

Corkage Fee Per Bottle — Wines: €25 / Appetizers: €30 / Spirits: €45

OPTION I

Mineral & Sparkling Water

Soft Drinks

Fresh Orange Juice

€10.00 per person

OPTION II

Mineral & Sparkling Water

Soft Drinks

Fresh Orange Juice

Draft Beer

€12.00 per person

OPTION III

InterContinental Wine Selection

Mineral & Sparkling Water

Soft Drinks

Fresh Orange Juice

Draft Beer

€14.00 per person



BEVERAGES

Corkage Fee Per Bottle — Wines: €25 / Appetizers: €30 / Spirits: €45

OPTION IV

Premium Douro Wines

Mineral & Sparkling Water

Soft Drinks

Fresh Orange Juice

Draft Beer

€19.00 per person

OPTION V

Superior Douro Wines

Mineral & Sparkling Water

Soft Drinks

Fresh Orange Juice

Draft Beer

€27.00 per person



FOOD & BEVERAGE POLICY

Please note that within the hotel premises, the consumption of food and beverages is exclusively provided by InterContinental Porto – Palácio das Cardosas.

The introduction and consumption of external products must be communicated in advance to the operational team and will be subject to approval. If authorized, an additional fee may apply.

We appreciate your understanding and cooperation in adhering to this policy, ensuring the quality and consistency of the service provided.



INTERCONTINENTAL®

PORTO - PALÁCIO DAS CARDOSAS

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