



INTERCONTINENTAL®
PORTO - PALÁCIO DAS CARDOSAS

LOOKING FOR A UNIQUE PLACE FOR YOUR WEDDING?

FOR MORE INFORMATION OR BOOKINGS:

+351 22035 635 | margarida.silva@ihg.com | Or visit intercontinental.com/porto

MENU I | MENU II | DESERT BUFFET I & II | CHEESE BOARDS & LIVE STATION | BUFFET SUPPER I & II | OPEN BAR
FLOWER ARRANGEMENTS | OFFERS



MENU I

WELCOME COCKTAIL

- Gin & tonic, White Port, White and red wine Intercontinental selection, Draft Beer, freshly squeezed orange juice, soft drinks, still and sparkling water

COLD CANAPES

- Bocconcini mozzarella, basil and cherry tomato skewers
- Blini with smoked salmon, averuga caviar, cream cheese
- Roquefort cheese tartlet, dried figs and walnuts compote
- Goat's cheese and pistachio, chives, toasted sesame seeds

HOT CANAPES

- Wild Mushroom Arancini, pesto sauce
- Homemade Duck Croquete, hummus, saffron cream sauce
- Prawn tempura, sweet chili sauce

STARTERS - *please choose one option*

- Pea soup, slow cooked egg, mint olive oil, crispy parma ham
- Serrano Ham, marinated melon, red chilli, coriander, olive oil
- Beetroot carpaccio, goat cheese mousse, raspberry and hazelnut dressing, chives

MAIN COURSES - *please choose one option*

- “Bacalhau” Cured Cod loin, corn bread crumble, mash potatoes, wilted turnip tops with garlic
- Seared Sea Bass fillet, classic ratatouille, shellfish velouté
- Beef fillet 180grs, potato gratin, wilted spinach, red wine sauce
- Veal fillet, asparagus risotto, bio sauteed vegetables, garlic emulsion

DESERTS - *please choose one option*

- Caramel Tart, bitter chocolate ganache
- “Pudim abade priscos” pudding, red wine ice cream
- Seasonal sliced fruit, raspberry and sweet paprika sorbet

INCLUDED IN MENU I

White & Red Wine Intercontinental Selection
Draft Beer | Soft Drinks | Still and Sparkling Water

75,00€ /per person

MENU II

WELCOME COCKTAIL

- River & Sea Tonic – our signature cocktail, White Port Wine, Sparkling Wine, White and Red Wine Intercontinental Selection, Gin, Draft Beer, freshly squeezed orange juice, soft drinks, still and sparkling water

COLD CANAPES

- Bocconcini mozzarella, basil and cherry tomato skewers
- Blini with smoked salmon, averuga caviar, cream cheese
- Roquefort cheese tartlet, dried figs and walnuts compote
- Goat's cheese and pistachio, chives, toasted sesame seeds
- Crab meat stuffed Profiteroles, coriander sauce
- Beets Ceviche, crème fraîche, rice & saffron cracker
- Beef tartar, red pepper and parmesan aioli
- Tuna tartar, guacamole with chives

HOT CANAPES

- Wild Mushroom Arancini, pesto sauce
- Homemade Duck Croquete, hummus, saffron cream sauce
- Prawn tempura, sweet chilli sauce

STARTERS - *please choose one option*

- “Vitello tonnato”, quail egg, capers, balsâmico reduction
- Fresh & Smoked Salmon tartar, dill emulsion, rustic bread
- Lobster velouté, crostini, olives tapenade, fresh dill

MAIN COURSES - *please choose one option*

- “Bacalhau” Cured Cod loin, corn bread crumble, mash potatoes, wilted turnip tops with garlic
- Seared Sea Bass fillet, classic ratatouille, shellfish velouté
- Beef fillet 220grs, potato gratin, wilted spinach, red wine sauce
- Veal fillet 200grs, potato gratin, “queijo da serra” cheese, bio vegetables, red wine sauce

DESERTS - *please choose one option*

- Caramel Tart, bitter chocolate ganache
- “Pudim abade priscos” pudding, red wine ice cream
- Seasonal sliced fruit, raspberry and sweet paprika sorbet

INCLUDED IN MENU II

White & Red Wine Intercontinental Selection
Draft Beer | Soft Drinks | Still and Sparkling Water
99,00€ /per person

**DESSERT
BUFFET**

DESSERT BUFFET I

- Seasonal fruit platter
- Fruit tartlets, vanilla cream
- Classic tiramisú
- Raspberry bitter cake
- White chocolate mousse with raspberries
- Vanilla panna cotta
- Classic crème brûlée
- “Black forest”
- Pavlova of fruits
- “Pão de Ló de Ovar”, traditional egg sponge cake

21,50€ /per person

DESSERT BUFFET II

- Seasonal fruit platter
- Fruit tartlets, vanilla cream
- Classic tiramisú
- White chocolate mousse with raspberries
- Praline chocolate cake
- Cassis coffee mousse cake
- Apple tart
- Blueberries cheesecake
- Classic crème brûlée
- Lemon meringue tart
- “Pão de Ló de Ovar”, traditional egg sponge cake
- Pavlova of fruits
- “Black forest”

27,50€ /per person

**CHEESE
BOARDS
& LIVE
STATIONS**

CHEESE BOARDS I

- Ilha
- Serra
- Camembert
- Roquefort
- Crackers
- Dried Fruits
- Nuts
- Grapes
- Quince jam
- Jams

15,00€ /per person

LIVE STATIONS

- Aged Roast beef, red wine sauce, mustard
- Beef "Wellington", mustard sauce
- Salmon "Wellington", cream pommery mustard sauce
- Fresh pastas & Risottos

19,50€ /per person (duration of 2 hours)

CHEESE BOARDS II

- Ilha - Local
- Niza - Local
- Serra - Local
- Azeitão - Local
- "Rabaçal" - Local
- Serpa - Local
- Camembert
- Chèvre
- Gouda
- Crackers
- Dried Fruits
- Nuts
- Grapes
- Quince jam
- Jams

26,00€ /per person

BUFFET
SUPPER I & II

BUFFET SUPPER I

SALAD BAR

- Smoked salmon, creme fraiche, dill and Caper berries
- Marinated Roast beef, homemade pickles, aged mustard sauce
- Waldorf salad, celery, nuts, apple, raisins
- Couscous salad, pesto sauce, Mediterranean vegetables, black olives
- Seasonal vegetables crudites, dips
- Dried apricots, toasted nuts, almonds, pumpkin seeds
- Extra virgin olive oil, vinagres

BREAD STATION

- Selection of fresh bread, ciabatta, french baguete, rustic bread
- Traditional bread with xorizo
- Corn bread

SOUP

- Traditional Chicken broth, pasta, mint

24,50€ /per person (duration of 2 hours)

BUFFET SUPPER II

SALADA BAR & APPETIZERS

- Shrimp dumplings, cod fish cakes, meat croquetes,
- “Bacalhau” lisbonense style, roast peppers, coriander
- Tomato “heritage”, burrata, basil emulsion
- Prawn caesar salad, rosemary croutons, shaved parmesan
- Grilled mediterranean vegetables, basil oil
- Marinated Roast beef, aged mustard sauce, rocket pesto
- Seasonal vegetables crudites, dips
- Hummus, guacamole, yogurt sauce and mint
- Dried apricots, toasted nuts, almonds, pumpkin seeds
- Extra virgin olive oil, vinagres

BREAD STATION

- Selection of fresh bread, ciabatta, french baguete, rustic bread
- Traditional bread with xorizo
- Corn bread
- “Avintes” Style bread

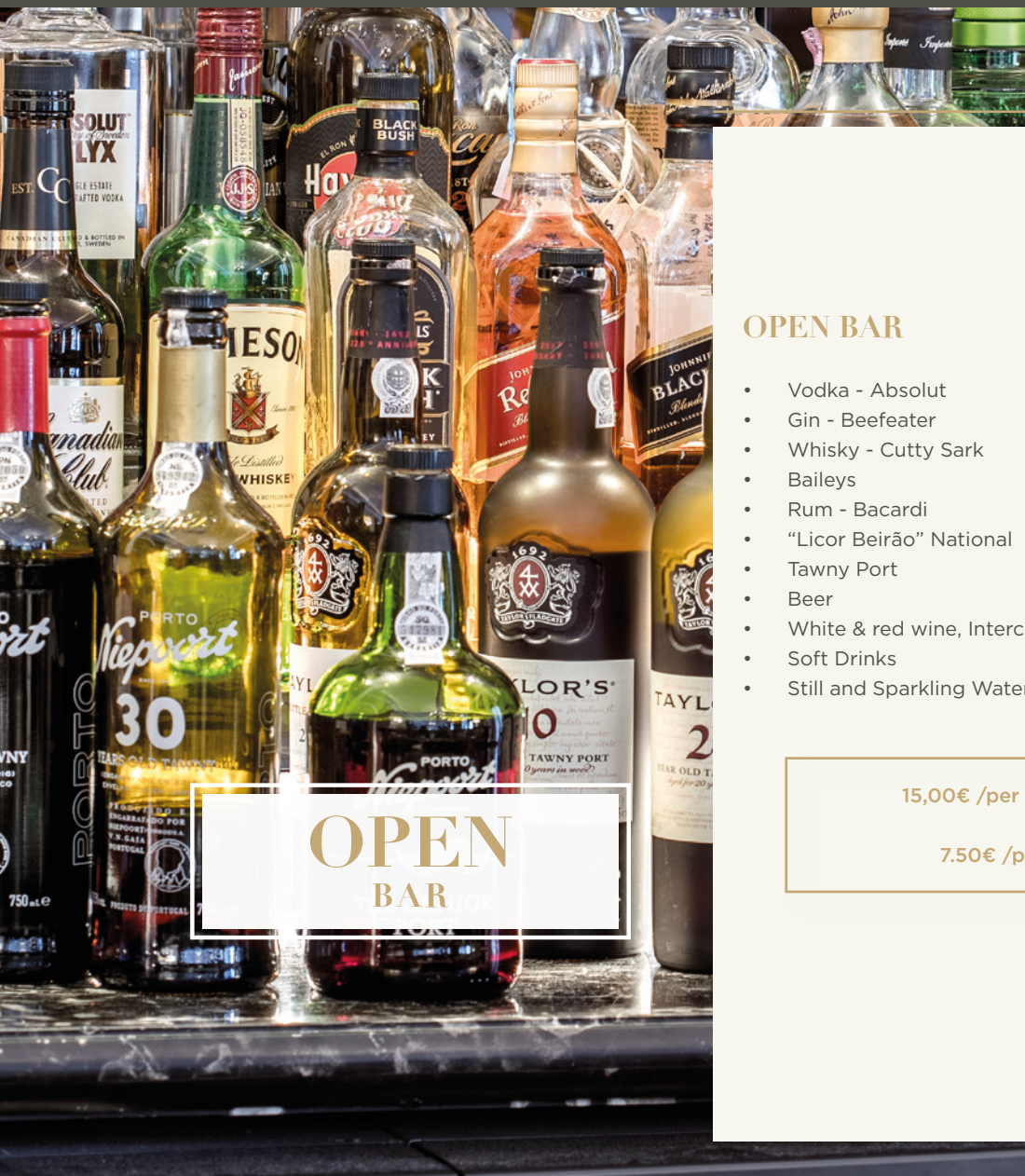
SOUP

- Traditional potato and cabbage soup, xorizo, olive oil
- Cauliflower soup, chives and truffle oil

SEAFOOD STATION

- Boiled Prawns, oysters, stuffed crab, cocktail sauce, lemon, coriander aioli, shalot with red wine vinagre

30,00€ /per person
41.50€ /per person with Seafood Station
(duration of 2 hours)



OPEN BAR

- Vodka - Absolut
- Gin - Beefeater
- Whisky - Cutty Sark
- Baileys
- Rum - Bacardi
- "Licor Beirão" National
- Tawny Port
- Beer
- White & red wine, Intercontinental Selection
- Soft Drinks
- Still and Sparkling Water

15,00€ /per person (1ª hour)

7.50€ /per hour extra

FOR THE TOAST:

ESPUMANTES

75 cl 15 cl

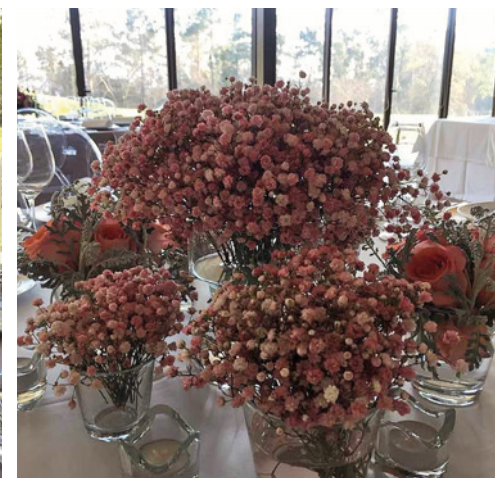
- 3B Rosé, Bairrada
- Vértice Cuvée Reserva, Douro
- Soalheiro Brut, Melgaço

32.00€	
40.00€	11.00€
37.00€	10.00€

CHAMPAGNE

- Cattier "Antique Premier Cru"
- Cattier "Rosé Premier Cru"
- Cattier "Blanc de Blancs"
- Ruinart Rosé
- Dom Ruinart Brut
- Louis Roederer Cristal

80.00€	15.00€
90.00€	17.00€
100.00€	19.00€
155.00€	
320.00€	
495.00€	



SUGGESTIONS OF FLOWER ARRANGEMENTS
from 25,00€



ADDITIONALLY EACH WEDDING PACKAGE INCLUDES

- Offer of the Wedding in a Suite with breakfast and VIP treatment included.
- A bottle of sparkling wine and fruit basket upon arrival in the suite.
- Wedding cake.
- Standard flower decorations on tables.
- Two complimentary parking spaces.
- 3-course dinner in hotel restaurant with aperitif and house wine at the first wedding anniversary.
- 10% discount on other family events for the newlyweds, christenings and communions.
- Preferential bedroom rates for wedding guests.





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