



Douro⁴¹
HOTEL & SPA

**BANQUETING
KIT**

DISCOVERY HOTEL
MANAGEMENT

GROUP MENUS

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BANQUETING KIT

SPRING AND SUMMER MENU

April 1st to October 22nd

APPETIZERS

Heirloom tomato, basil and mozzarella salad
Pig's trotter terrine Pedorido style
Octopus carpaccio with roasted bell pepper sauce
Sirloin carpaccio with black truffle mayonnaise and Parmesan cheese
Organic green asparagus salad, crème fraîche and eggs mimosa
Beetroot salmon gravlax, and fennel frond and orange salad
Buckwheat salad with seasonal vegetables and guacamole
Crab pâté, quinoa salad and cucumber pickles

ENTREES

Salt cod loin confit, smashed potatoes with lemon and shrimpbisque
Poached sea bass, cauliflower puree and beurre blanc
Fillet of gilthead bream, with olives, tomato confit and spinach puree
Monkfish roll, saffron puree and mussel sauce
Sirloin with mashed potatoes and broccoli and port wine sauce
Iberian pork cheek with carrot and ginger puree
Pork belly cooked at low temperature, sautéed potatoes and spinach
Lamb terrine with parsnip puree and lamb jus
Free-range chicken breast confit with maize textures

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VEGETARIAN

Organic green zucchini risotto
Miniature cauliflower with curry olive oil
Potato gnocchi, spinach puree with sautéed tomatoes and ricotta

PRE-DESSERT

Xuxuzinho(tiramisu with Douro almonds)
Green apple sorbet
Orange and rosemary sorbet

DESSERTS

Tua bitter orange roll with basil ice cream
Chocolate brownie and almond ice cream
Lemon meringue pie
Cold mint soufflé with seasonal fruit and lime
A Noz (Teixeira cake, walnut ice cream and caramelized walnuts)
Cheesecake made with serra mountain cheese and pumpkin jam
Raspberry lime mint (with pine nut and raspberry granola)

FALL AND WINTER MENU

October 23rd to March 31st

APPETIZERS

Hokkaido pumpkin soup, chestnut puree
Pig's trotter terrine Pedorido style
Octopus carpaccio with roasted bell pepper sauce
Sirloin carpaccio with black truffle mayonnaise
Beetroot salad, pesto sauce and goat's cheese
Cured salmon with spices, fennel frond and orange salad
Buckwheat salad with seasonal vegetables and guacamole
Quinoa salad and crab pâté

ENTREES

Salt cod loin confit, smashed potatoes with lemon and shrimpbisque
Poached sea bass, cauliflower puree and beurre blanc
Fillets of gilthead bream, with olives and parsnip puree
Monkfish roll, saffron puree, seasonal vegetables and mussels
Sirloin with mashed potatoes and broccoli, port wine sauce
Iberian pork cheek with carrot and ginger puree
Pork belly cooked at low temperature, sautéed potatoes and spinach
Lamb terrine with olive and tomato salad, roasted cauliflower puree
Free-range chicken breast confit with maize puree and sautéed maize

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VEGETARIAN

Pumpkin and goat's cheese risotto
Cauliflower with curry olive oil
Potato gnocchi, with mushrooms and ricotta

PRE-DESSERT

Xuxuzinho(tiramisu with Douro almonds)
Green apple sorbet
Orange and rosemary sorbet

DESSERTS

Tua bitter orange roll with basil ice cream
Chocolate brownie and almond ice cream
Lemon meringue pie
Cold mint soufflé with seasonal fruit and lime
A Noz (Teixeira cake, walnut ice cream and caramelized walnuts)
Cheesecake made with serra mountain cheese and pumpkin jam
Raspberry lime mint (with pine nut and raspberry granola)

MENU 1

37.50€ per person

(*does not include the Arouquesa sirloin)

Bread, butter, 1 appetizer, 1 entree, 1 dessert

MENU 2

42€ per person

**Bread, butter and olives, 1 appetizer,
1 entree, 1 pre-dessert, 1 dessert**

MENU 3

50€ per person

**Bread, butter, 1 appetizer
1 fish entree, 1 meat entree, 1 dessert**

MENU 4

65€ per person

**Bread, butter and olives, 1 appetizer, 1 fish entree
1 meat entree, 1 pre-dessert, 1 dessert**

TASTING MENU

95€ per person

(Selection of wines included)

**Bread, butter and olives, 1 appetizer, 1 fish entree,
1 meat entree, 1 pre-dessert, 1 dessert**



BANQUETING KIT

BEVERAGE SELECTION

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KIT DE BANQUETES

WELCOME DRINK

À TERRA

20€ per person per hour

White, red and sparkling wine

Beer

Non-alcoholic cocktail

Flavored water

Orange juice

DOURO41

35€ per person per hour

White, red and sparkling wine

Beer

Alcoholic cocktail

Non-alcoholic cocktail

Fruit juices

Flavored water

Gin, Vodka, Whisky

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BANQUETING KIT

BEVERAGE PACKAGE

STANDARD

15€ per person

Sparkling and still water
Soft drinks
Beer
Coffee, Tea
Selection of red and white wine

RESERVE

30€ per person

Sparkling and still water
Soft drinks
Draft beer
Coffee, Tea
Red and white wine Reserve

PREMIUM

45€ per person

Sparkling and still water
Soft drinks
Draft beer
Coffee, Tea
Red and white wine Reserve

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COFFEE BREAKS

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STANDARD

4.50€ per person

Coffee, milk, selection of teas

Flavored water

Douro41 cookies

CUSTOMIZED

3 CHOICES:

7€ per person per break

6 CHOICES:

10€ per person per break

COFFEE STATION

30€ per person per day

Coffee, milk, teas

Flavored water

To keep you going throughout the day:

Homemade peanut butter cookie + 3 menu choices

LUNCH BOX

9€ per person per box

1 Mineral water

1 Fruit juice

1 Plain or fruit yogurt

1 Piece of seasonal fruit

1 Sandwich (choose from vegetable, salmon or chicken filling)

Potato chips

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CHOICES

SWEETS

Walnut braid
Miniature pains au chocolat
Pain aux raisins
Miniature croissants
Miniature custard tarts
Assorted miniature muffins

SAVORIES

Quiche Lorraine
Miniature cheese, mustard and onion jam finger sandwich
Miniature tuna and tomato finger sandwich
Miniature ham finger sandwich
Miniature salmon tartare tartlets
Miniature tartlets with hummus
Miniature chili tartlets

CAKES

Sliced homemade chocolate cake
Sliced homemade apple and cinnamon cake
Almond tart

FRUIT

Supplement of €0.50 per person per break
Fruit skewers

TERMS AND CONDITIONS

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TERMS AND CONDITIONS

NUMBER OF PARTICIPANTS AND CHOICE OF MENUS

1. The prices are valid for groups of more than 10 people, with the same menu.
2. They can be changed due to seasonal products and are subject to confirmation.
3. Prices include VAT at legal rate.
4. The hotel must be informed in writing of the final number of participants attending the Event at least 15 days in advance.
5. The final number entered will be considered the minimum at the time of billing.
6. The hotel is not responsible for providing a service to a number of persons more than 5% of the stipulated (when the increase occurs less than 24 hours for service) or 10% (when the increase occurs less than 48 hours for service).
7. The choice of menus must be communicated 30 days in advance, otherwise the confection of the delicacies may not be possible.
8. The hotel should be advised of all guests with food restrictions at least 15 days in advance.
9. Fish dishes may change due to availability in the market. Changes will be communicated up to 48 hours before.
10. Due to the seasonality some products may not be available at certain times of the year, they will be indicated and replaced by an equivalent product.
11. The wine services will be informed to the client 7 days in advance.
12. Equal menu for all elements of the group.
13. Price per person does not include drinks.
14. Price for children from 4 to 12 years, have a reduction of 50% of the value per person.
15. Length of service: 3 hours with a tolerance of 30 minutes.
16. After dessert, the beverage service will end - when added as a banquet menu supplement.

LATE ARRIVAL FOR MEALS

60-minute delay: Application of a 15% surcharge to the value per person/meal.

90-minute delay: Application of a 30% surcharge to the value per person/meal.



BANQUETING KIT

FOOD AND DRINKS

No food brought and/or taken by the organizers or their guests should enter and/or leave without previous signing of terms of responsibility drafted by the Hotel administration.

CORKAGE

If clients bring wine, a corkage fee of €10 will be charged per bottle of wine opened, and €15 for spirits per bottle.

LOSS/THEFT OF GOODS AND SAFETY OF HIRED LOCATIONS

The Hotel is not responsible for loss/theft of goods, objects or other valuable items present during the event. Additional safety should be hired and paid by the client with prior notice and the hotel's authorization. The Hotel does not assume responsibility for any items left in the banquet and meeting areas after the event.

AUDIO-VISUAL EQUIPMENT

The Hotel may hire and supply audio-visual equipment, if this is requested with due prior notice. The client must specify as precisely as possible the type of material needed. If the client chooses to rent and install the equipment directly, the Hotel will not be responsible for it or any technical assistance.

DECORATIONS, ADVERTISING, FLAMMABLE, TOXIC AND SYNEATIC PRODUCTS

The placing of posters or any other type of decoration or publicity must be supplied by the client, subject, however, to prior authorization by the Hotel, who may refuse it.

Flammable materials, such as: fireworks, gas, coal, toxic products or any other products that cause irritations, are not permitted under any circumstances.

No decorations may be placed in front of fire extinguishers, emergency exits or close to energy sources.

Nothing should be affixed to floors, walls, ceilings or columns with nails, screws, pins, tape or any other mean of suspension that may cause damage.

The costs arising for the repair of any damage caused to the Hotel's installations or equipment will be the sole responsibility of the client, and the Hotel is authorized to charge for any such amounts.

ENTERTAINMENT

The Hotel should always be notified beforehand of any entertainment and approve it under the terms and schedule agreed upon.

The payment of licenses and other authorizations are the responsibility of the client.

NOT INCLUDED

Decoration, entertainment and accommodation.

PROVISION OF SERVICE

The Hotel is released from its obligation to provide rooms or other spaces in the Hotel that may be subject to reservation if the Hotel is unable to do so due to cases of force majeure, acts of government or other authorities, wars, hostilities, civil disturbances, strikes, lock-outs, riots, epidemics, quarantines, or due to any other situation outside the control of the Hotel.

The Hotel is not responsible for supplying the reserved spaces if rendered unable to do so because of any of the causes.

PAYMENT AND INVOICING DETAILS

The conditions of payment previously established between the Hotel and the client must be obeyed, and the details for issuing the invoice must be supplied upon the confirmation of the event (name, address, taxpayer number).

After issuing the invoice, the Hotel is not responsible for the absence of any information that was not provided beforehand (for example: order number, purchase order, etc.).



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