

INSPIRED BY PORTUGAL



GRANDE REAL  
**VILLA ITÁLIA**  
HOTEL & SPA  
★ ★ ★ ★ ★  
CASCAIS

BANQUETING KIT  
WEDDINGS



# WEDDING SERVICE

- Cocktail
- 3 course menu
- Drinks during meal
- Wedding cake
- Supper buffet
- After dinner bar



## COCKTAIL [ 1 HOUR ]

Juices | Soft drinks

Sparkling | White wine | Red wine

Beer

Gin | Rum | Vodka | Whiskey | Vermouth | Bitters | Dry Porto

## CANAPÉS [ CHOOSE 4 ]

### COLD

Iberian smoked ham with grissinis

Ilha cheese tarte tatin with rosemary honey

Buffalo mozzarella with roasted cherry tomatoes

Smoked salmon and citrus cream in blini

Braised tuna with avocado and sesame seeds

Roquefort cheese with apple and pecan nut

Baked eggplant with cottage cheese and chives

Baked pineapple with dates and pancetta

Bruchetta filled with crab

Shrimp with chili and lime

Crostini with tomato, pesto and parmesan

### HOT

Rice black pudding with apple and coriander

Panko shrimp with seeds and soy sauce

Veal pie with braised vegetables

Crispy goat cheese with rosemary honey

Chicken piri-piri kebab, peanuts and lime

Cod fritters and parsley

Mushroom and zucchini tempura

Farinheira (regional bread sausage) ball with pumpkin jam

Braised vegetables quiche

Spiced chicken samosa and mango chutney

Spring roll with herbs and sesame oil



## MENU

MENU 1 STARTER | 1 MAIN COURSE (FISH OR MEAT) | 1 DESSERT

### **STARTER** (Choose 1)

Lobster cream, lobster medallion and sea lettuce

Foie gras with hazelnut and Madeira wine textures

Braised scallop with creamy cauliflower, asparagus and bacon crumble

Chipped codfish, almond and crispy cornbread

Mushroom and ginger consommé with sauteed shrimp

### **MAIN COURSE** (Choose 1)

Stir-fried turbot, green asparagus and razor clam risotto

Braised sea bass, mashed peas, grilled onion and saffron emulsion

Fresh codfish loin with cornbread puré and clam velvety

Roasted grouper with grilled asparagus, stew compote,

citronella sauce and crispy potato

Veal steak with parmesan polenta, foie gras and crispy salsifi

Veal fillet, shallots in Port wine, mashed potatoes and roasted vegetables

Herb crusted lamb loin, asparagus sauté, sweet potato and spring onions

Black pig steak with smoked paprika, clam sherry and braised roots

### **DESSERT** (Choose 1)

Conventual tasting | Sericaia, Toucinho-do-Céu and Abade de Priscos pudding

Chocolate pecan brownie, raspberry jam and hazelnut ice cream

Lavender, vanilla cream and pear financier in port Graham's 10 years

Cherry parfait with cocoa crumble and carob cream

## PETIT FOUR

French Patisserie

## DRINKS DURING MEAL

White wine | Red wine | Mineral water | Juices | Soft drinks | Beer

Espresso coffee | Teas and Infusions



## WEDDING CAKE

### **DOUGH**

Vanilla | Chocolate | Yogurt | Red velvet | Lemon | Carrot | Orange

### **FILLINGS**

Eggs sweet filling | Chocolate | Salted caramel | Cream cheese  
Lemon cream | Chocolate milk cream | Milk cream

### **DECORATION AND FORMAT**

To be defined with the bride and groom and pastries within the standards included  
Custom cake decoration upon request

### **SERVICE**

A unique cake for the couple and guests, accompanied by sparkling wine



## SUPPER BUFFET

### SOUP

Traditional green cabbage soup

### CHEESE

Cottage cheese with pumpkin jam

Niza | Azeitão | Ilha | Feta | Roquefort | Chevre

### COLD MEAT

Iberian smoked pork delicatessen

## DESSERT BUFFET

Chocolate sacher cake

Lemon meringue pie

Orange pie

Creamy Sweet Rice Pudding

Coconut and passion fruit pudding

Conventual almond cake

Red berry cheesecake

## FRUIT BUFFET

Fresh seasonal fruits

## AFTER DINNER BAR [ 1 HOUR ]

Juices | Soft drinks

Sparkling | White wine | Red wine

Beer

Gin | Rum | Vodka | Whiskey | Brandys | Liquors



## SUPPLEMENTS

### COCKTAIL

CANAPÉS

CAIPIRINHAS | MOJITOS | MARGARITAS

SUSHI BAR

SMOKED HAM LEG  
(UPON REQUEST)

### DINNER

4 COURSE MENU  
(additional main course supplement)

### SUPPER

ROAST SUCKLING PIG

TRADITIONAL VEAL SANDWICH

SHRIMP | CRAB | MUSSELS  
OYSTER | CLAMS

### AFTER DINNER BAR

OPEN BAR



## OFFERS AND SERVICES INCLUDED

Event organization and monitoring

Sea view reserved area for civil registration ceremony

Mineral and flavored water service on arrival

Menu tasting after event confirmation (for 2 people from Monday to Friday at lunchtime)

Floral decoration of standard tables

Room for the bride's preparations on the wedding day  
(subject to availability)

Romantic VIP Wedding night

Dinner for two on the first wedding anniversary

## NOTES

Outside catering services are not allowed in this hotel, and drinks under our sole responsibility.

There is the possibility of making menus for children or other special diets.

We provide contacts for various services related to the wedding such as music, animation, babysitting, graphic design (for menus, name tags, seating plans...), decoration, among others.

Any type of entertainment to be contracted by the client must be informed to the hotel, as well as the means and logistics involved, so that it can be analyzed and authorized by the hotel management.

Minimum number of guests defined by wedding packages.

Maximum 6 hours of service

(Beginning of the cocktail until the end of the party)

Special rates:

- . 10% discount on the best available rate on accommodation for wedding guests
- . 10% discount on ceremonies held on Sunday

WEDDINGS

**GRANDE REAL VILLA ITÁLIA HOTEL & SPA**

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GPS coordinates: Latitude\_ 38°41'27.65''N Longitude\_ 9°25'24.42''W

**REALHOTELSGROUP.COM**

