



PESTANA
COLLECTION HOTELS

WEDDING KIT

THE TIME OF YOUR LIFE



PESTANA

PALÁCIO do FREIXO

POUSADA & NATIONAL MONUMENT

COLLECTION HOTELS

DOURO • PORTO • PORTUGAL



EST. 1928

THE LEADING HOTELS
OF THE WORLD®



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SIGNATURE SERVICES

“Styling Proposals”

Due to this being such an important day, we adapt our facilities to your special moments.

A wide range of alternatives are available to make your party even more special.



DECOR

The creation of unique, elegant and sophisticated environments for special, unforgettable celebrations.

FLOWERS

You can choose from several unique types of ceremony arrangements, from classic to contemporary lifestyle.

PHOTOGRAPHY AND VIDEO

We will help you choose a photographer to ensure your day is remembered in the future.

ENTERTAINMENT

Wedding Master will help you find the perfect entertainment for every moment of your wedding. A harpist, DJ or a band are some of the options available.



WEDDING DRESSES

Your wedding dress is the most beautiful and special garment you will ever wear. We will give you the best guidance in such an important choice.

MAKE-UP

All eyes will be upon you, so you will need the invaluable assistance of genuine experts in the field.

HAIRDRESSERS

We count on the best stylists in the field, ensuring you look the way you've always dreamed.

BEAUTY AND WELL-BEING

We suggest a beauty ritual at our Magic Spa by Pestana.



CEREMONY

Our luxurious palace halls will be the dream-like setting
for your ceremony.

You can also opt for an outdoor ceremony
in the peace and quiet of our gardens on the banks of the
majestic river Douro.



FACILITIES

Italian Garden

Civil Ceremony, capacity for 120 guests.

Cocktail Reception, capacity for 250 guests.

Azurara

Civil Ceremony, capacity for 30 guests.

West Green Garden

Civil Ceremony, capacity for 350 guests.

Visconde Rooms

Cocktail Event, capacity for 120 guests.

Lunches and Dinners, capacity for 36 guests in each room.

Parties, capacity for 120 guests.

Prices upon request



FACILITIES

D. Jerónimo Room

Civil Ceremony, capacity for 100 guests.

Cocktail Event, capacity for 160 guests.

Douro Room

Lunches and Dinners, capacity for 220 guests.

West Patio Room

Lunches and Dinners, capacity for 300 guests.

Including a Party, capacity for 220 guests.



OUR CHEF

Savour the food prepared by our Chef Marlene Neto and discover the genuine pleasure provided by the excellence of Portuguese cuisine and the refinement of contemporary cuisine.

A perfect combination, an irresistible suggestion.



MENUS

Our Chefs masterfully interpret the qualities of products from each region, respecting their origins.

In a palatial and absolutely incomparable atmosphere, decorated with frescoes and paintings dating back to the time of its construction, you will experience an exclusive and sophisticated cuisine.



PERFECT
COMBINATIONS
SILVER

Weddings that go down in
history.

Charming features.

€ 179,00 per guest

Cocktail + Menu + Drinks

8 hours of service



Cocktail

Served for 1 hour and 30 minutes

Drinks

Dry Port Wine
Sparkling Wine
Martini
Gin
Orange Juice
Soft Drinks
Mineral Water

Hot Canapés

Cockle Rissoles
Cheese Bruschetta
Potato and Banana
Crisps
Garlic Sausage Balls

Cold Canapés

Red Berry and Ginger
Cold Soup
Cream Cheese
Salmon and Roe
Toastie
Island Cheese and
Grape
Smoked Ham and
Pineapple

Mediterranean Service

Sausages and Cold Cut
Meats
Patés with Pickles
Olives
Melon
Toasts and Bakery
Selection



Menu

Starter

(choice 1 option)

Seafood cream soup
with toasted herbs,
seaweed and pink
pepper

Burrata and tapenade
puff pastry with fresh
tomato and pesto salad

Main Dish

(choice 1 option)

Cod fish with cornbread
crumble, sausages with
spinach and chickpea
purée

Salmon with cauliflower
purée and glazed
vegetables in fennel

Pork tenderloin with
pumpkin and pickled red
cabbage

White veal with
potatoes au gratin and
mushroom ragout

Dessert

(choice 1 option)

Apple Tatin with caramel
ice cream and vanilla
sauce

Vanilla panna cotta, red
berries, basil and
chocolate

Dessert Buffet

(fruit and choice of 6 sweets)

Sliced Fruit

Chocolate Mousse

Natas do Céu (Whipped
Cream and Biscuit Crumble)

Toucinho do Céu (Egg Yolk
and Sugar Tart)

Egg Pudding

Almond Tart

Cheesecake

Tiramisu

Apple Carré

Fresh Fruit Pie

Moist Chocolate Cake

Pastel de Nata (Custard Tart)

Carrot Cake with Chocolate

Crème Brûlée

Lemon and Coconut Tart



Drinks

Drinks Menu

White, Red and Rosé
Trevo Wine (Setubal
Península)
Soft Drinks
Beer
Coffee and Tea with
Mignardises
Sparkling Wine for the
Cutting of the Wedding
Cake

Open Bar

(served for 2 hours)

Gin
Vodka
Whisky
12-Year-Old Whisky
Brandy
Tawny Port Wine
Liqueur



PERFECT COMBINATIONS GOLD

Weddings that go down in
history.

Unique details.

€ 200,00 per guest

Cocktail + Menu + Late Dinner + Open Bar
9 hours of service



Cocktail

Served for 1 hour and 30 minutes

Drinks

Dry Port Wine
Sparkling Wine
Young Whisky
Martini
Gin
Orange Juice
Soft Drinks
Mineral Water

Cold Canapés

Salmon and Spinach
Quiche
Vuna-Stuffed Tartlets
Cherry Tomato and
Mozzarella with Basil
Pesto
Beef Tartare and Egg
Yolk Cone
Rock Melon Shot with
Mint
Portuguese-Style
Octopus

Hot Canapés

Chicken Pie
Margarita Crostini
Vegetable Gyozas
with Soybeans
Shrimp rissoles
Dates with Bacon
Cream of Seafood
Soup with Sour
Cream and Coriander

Mediterranean Service

Sausages and Cold Cut
Meats
Patés with Pickles
Olives
Melon
Toast and Bakery
Selection



Menu

Starter

(choice 1 option)

Pan-Seared Quail with
Pumpkin, Cinnamon
and Thyme
Shrimp, Lettuce,
Pineapple, Roe,
Yoghurt and Lime

Main Dish

(choice 1 option)

Stewed Grouper, Corn
with Coriander, Fish
Roe and Green
Asparagus
Octopus with Pumpkin
Purée, Onion Confit and
Sautéed Portuguese
Cabbage
Veal Loin, Dijon Sauce
with New Potato Purée
and Sautéed Chard
Veal Loin with Chestnut
Purée, Shredded
Vegetables and Crispy
Onions

Dessert

(choice 1 option)

Pavlova with Cream
Cheese, Red Berries
and Chocolate
Shavings
Passion Fruit, White
Chocolate and
Pistachio Ice Cream

Dessert Buffet

(fruit and choice of 9 sweets)

Sliced Fruit
Chocolate Mousse
Natas do Céu (whipped cream
and biscuit crumble)
Toucinho do Céu (egg yolk and
sugar tart)
Egg Pudding
Almond Tart
Cheesecake
Tiramisu
Apple Carré
Fresh Fruit Pie
Moist Chocolate Cake
Pastel de Nata (custard tart)
Carrot Cake with Chocolate
Crème Brûlée
Lemon and Coconut Tart

Assorted Cheeses

Portuguese and
International Cheeses
Cured Cheeses
Buttery Cheeses
Assorted Jams
Nuts
Tosts and Bakery
Selection

Prices include VAT at the legal rate in force



Drinks & Late Dinner

Drinks Menu

Palace Selection Green
Wine

Palace Selection Red and
White Wine

Soft Drinks

Beer

Coffee and Tea with
Mignardises

Sparkling Wine for the
cutting of the Wedding
Cake

Open Bar

(served for 3 hours)

Gin

Vodka

Whisky

12-Year-Old Whisky

Brandy

Tawny Port Wine

Liqueur

Late Dinner

(on a tray and self-service)

Caldo Verde (kale/vegetable
soup)

or

Carrot Cream Soup with
Ginger

Hamburguer Service

or

Mini-Prego (beef sandwich)
Service



PERFECT
COMBINATIONS
PLATINUM

Weddings that go down in
history.

Memorable moments.

€ 260,00 per guest

Cocktail + Menu + Late Dinner + Open Bar
10 hours of service



Cocktail

Served 1 hour and 30 minutes

Cocktails Bar

Caipirinha
Mojito
Fruit Daiquiri

Drinks

Dry Port Wine
White Wine
Sangria
Whisky
Gin & Tonic
Orange Juice
Soft Drinks
Mineral Water

Mediterranean Service

Sausages and Cold Cut
Meats
Patés with Pickles,
Olives and Melon
Toast and Bakery
Selection

Cold Canapés

Vegetable Crudités with
Arain Hummus
Smoke-Flavoured Cod
with Cornbread
Choux Pastry Stuffed
with Tuna and Herbs
Highland Cheese, Honey
and Walnut Tartlet
Salmon Tartare and
Avocado Cone
Foie Gras Macaron
Pineapple and Mint
Cream

Hot Canapés

Sautéed Shrimp with
Asian Sauce
Sautéed Octopus with
Paprika
Suckling Pig and Pepper
Puff Pastry
Crisp Camembert Puff
Pastry with Sweet and
Sour
Vegetable Samosas
Cream of Carrot Soup
and Toasted Almond
Sardine, Pepper and
Olive Rissole



Menu

Starter

(choice 1 option)

Foie Gras Parfait with
Fruit Kernel and German
Bread Crumble
Sweet Potato Cream
Soup, Tomato and
Coriander Brunoise with
Bulhão Pato Clams

Fish Main Dish

(choice 1 option)

Sea Bass with Vegetable
Linguine, Crustacean Cream
Sauce, Braised Onions and
Roe
Bass Grouper with
Cauliflower Purée, Green
Asparagus, Red Onion and
Fennel

Meat Main Dish

(choice 1 option)

Veal Tournedos with
Truffles, Celery, Mushroom
Duxelles in Lemon Thyme
and Fresh Spinach
Rack of Lamb with Mustard
and Pistachio Crust, Garden
Vegetables, Apple Purée,
Reinette Apples Stewed in
Port Wine

Dessert

(choice 1 option)

Chocolate and Gold
Rocher with
Ethiopian White
Coffee Ice Cream
Lemon and Salted
Caramel Tart

Drinks Menu

Palace Selection
Green Wine
Palace Selection
Red and White Wine
Soft Drinks
Beer
Coffee and Tea with
Mignardises
Sparkling Wine for
the Cutting of the
Wedding Cake



Buffet Late Dinner & Open Bar

Dessert Buffet (fruit and choice of 9 sweets)

Sliced Fruit
Chocolate Mousse
Natas do Céu (whipped cream and biscuit crumble)
Toucinho do Céu (egg yolk and sugar tart)
Egg Pudding
Almond Tart
Cheesecake
Tiramisu
Apple Carré
Fresh Fruit Pie
Moist Chocolate Cake
Pastel de Nata (Custard Tart)
Carrot Cake with Chocolate
Crème Brûlée
Lemon and Coconut Tart

Assorted Cheeses

Portuguese and
International Cheeses
Cured Cheeses
Buttery Cheeses
Assorted Jams
Dried Fruit
Toast and Bakery Selection

Cold Dinner (buffet service)

Boiled Shrimp with Fleur
de Sel
Platter of Cold Meats
Tuna Quiche with
Peppers
Chicken Tortilla with
Spinach
Assorted Salads

Late Dinner (on a tray and self-service)

Caldo Verde (kale/vegetable soup) or
Carrot Cream Soup with Ginger
Hamburguer Service or
Mini-Prego (beef sandwich) Service

Open Bar (served for 4 hours)

Gin & Vodka
Young Whisky
12-Year-Old-Whisky
Aged Sugar Cane
Brandy
Tawny Port Wine
Liqueurs



CHILDREN'S MENU

Children can enjoy the party as much as their parents, with tailor-made options.

Check out what is on offer.

Free of charge up to 4 years old.

From 5 to 12 years old – 50% off the price of the selected Menu.



Children's Menu

Starter

(choice 1 option)

Mixed Lettuce with
Fresh Cheese and
Oregano
Vegetable Cream Soup

Main Course

(choice 1 option)

Margarita Pizza
Bolognese with
Spaghetti and Grated
Cheese
Braised Salmon with
Vegetables
Grilled Steak with Egg,
Smile Potatoes and
Mixed Lettuce
Chicken Scallops with
Smile Potatoes and
Vegetables

Desserts

(choice 1 option)

Fruit Salad
Ice Cream
Chocolate Mousse and
Mini Macaron-style
Sweets



AMAZING ADDITIONAL SERVICES

A wide range of alternatives are available to ensure your party is even more special.

Gin Bar

Margarita Bar

Port Cocktails Bar

Bar de Cocktails & Flair Bar

Seafood Service

Eggs Show-Cooking experience

Corner Salad

Mediterranean Service

Hamburger Service

Ice Cream Trolley

Pasta Service

Sushi Service

Marshmallow Bar

Taco Service

Oyster Bar

Cheese Service

Prices upon request



IMAGES GALLERY

With around 10,000 m2 of gardens and green spaces, and a breathtaking view of the Douro River, the Pestana Palácio do Freixo has a privileged location to celebrate your big wedding day.

The rooms and halls, rich in architectural and decorative details, have large stone windows facing the river and are the ideal space to organize an absolutely unforgettable event.













GENERAL CONDITIONS

Prices

The menu prices are per person and include VAT at the legal rate in force.

All the prices displayed may be changed at no prior notice and are subject to confirmation.

The menu is courtesy of the Hotel for children aged up to 4 years old. Children between 5 and 12 years old, limited to groups of no more than 20, are entitled to 50% off all food and beverage services.

Length of the Service

The length of the service depends on the contracted menu. For each additional hour, an extension fee of 550€/hour is charged.

Any plans to prolong the service in the Douro and/or D. Jerónimo rooms beyond midnight may require rooms to be set aside beforehand. Prices upon request.

Assembly on the day before is not included. This may require prior reservation and room rental payment.

Open Bar

If you wish to stay in the Open Bar beyond the agreed-upon period, a surcharge of €10 per person in attendance will apply for each additional hour.

Menu

The dishes must be chosen from the available options and must be applied to all guests with the exception of any food restrictions or different diet.

Decor

The decoration of the tables and spaces is entirely the responsibility of the client.

Entertainment and Animation and Hostess/Protocol Services

Entertainment, in addition to the cost thereof and related royalties, as well as the hostess and protocol service, will be the sole responsibility of the client.

Staff (musicians, photographers, among others) meals and consumption are not included in the offer. We await your queries in this regard.

GENERAL CONDITIONS

Accommodation

The Pestana Palácio do Freixo offers one night's accommodation for the Bride and Groom with VIP room treatment. This condition is valid for events with a minimum of 100 guests.

Wedding guests will be entitled to the best rate available on our website.

Booking and Payment Conditions

- A down payment of 25% of the total estimated price of the event at the time of confirmation;
- A second deposit of 50% of the estimated price of the event up to 90 days prior to the date of the event;
- A final deposit of 25% of the total estimated price of the event up to three days prior to the date of the event;

Any additional consumption arising from the event will be settled at the end of the event.

Credit card details must be provided as a guarantee.

Confirmation of the Final Number of Guests

The number of guests must be submitted 30 days prior to the date of the event.

The definitive number of participants must be confirmed in writing up to 7 days prior to the date of the event. This will be the minimum number to be taken into account in the final invoice.

Removal of Food

Taking food off the premises is not allowed under any circumstances whatsoever.

Damages

The Pestana Palácio do Freixo reserves the right to demand compensation for any damages caused during the event.

The cost of repairing or replacing any of the Hotel's property resulting from damage, breakage or loss will be charged to the client.



PESTANA

COLLECTION HOTELS

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