



INTERCONTINENTAL®

CASCAIS – ESTORIL

WEDDING KIT

WELCOME COCKTAIL

Cold Canapés

Strawberry Gazpacho
Smoked Salmon Mille-Fueille with Egg
Smoked Duck over Spices Cookie
Guava and Cheese Kebab
Tuna Tataki over Sea-Weed
Cod-Fish Brandade
Waldorf Tartelet
Fish Tartar with Kimuchi
Sautéed Shrimp Avocado Cream
Duck “Escabeche”

4 Canapés per person – 10,00€

For every additional canapé – 2,00€

Warm Canapés

Crispy Goat Cheese with Honey
Vegetable Spring Roll with Soy Sauce
Tempura of Squid with Black Beer
Panko Shrimp with Garlic Sauce
Poultry Croquette with Mango chutney
Chicken Tandori with Mayonese
Blood Sausage with Puff Pastry
King Crab with Chives
Sausages Bread
Veal Kefta with Cummins
Roasted Pumpkin Purée with Pistaccios

COCKTAIL DRINKS

White and Red Wine
Gin Beefeater; Vodka Moskovskaya; Whiskey Ballantines
Tradicional and Fruit Caipirinha
Dry Port
Beer
Roibos Tea with Citrus

Price per person – 18,00€

To top up ...

Champagne Pommery or GH Mumm	14,00€ per person
Sparkling Wine Sidóneo de Sousa or Herdade do Esporão	6,00€ per person
Upgrade of Spirits Whisky Red Label, Vodka Absolut, Gin Tanqueray	4,00€ per person

MENUS

Menu 1

Soup

Boletus Cream with Truffle Oil

Fish

Cod-Fish Supreme with Parsley Crust, Cabbage Stew and Potato Confit

Meat

Low Temperature Pork Medallion, Potato Purée and Chalots with Wine

Desert

Strawberry and Pennyroyal Soup with Champagne and Coconut Ice Cream

Wedding Cake

Chocolate or Egg Base with Glacée

Price per person - 65,00€

Option of 6 Dessert Buffet – 5,00€ per person

Menu 2

Starter

Salmon Tartar with Mango, Kimuchi, Roots Pickles

Fish

Roasted Meagre Loin with Oyster Risotto, Codium and Beurre Blanc Sauce

Meat

Matured Loin over Grilled Pleurottes, Pumpkin Purée and Potato Chips

Dessert

Coconut Parfait with Caramelized Pineapple and Passion-Fruit Sorbet

Wedding Cake

Chocolate or Egg Base with Glacée

Price per person - 75,00€

Option of 6 Dessert Buffet – 5,00€ per person

Menu 3

Starter

Asparagus Chartreuse with King Crab Salad, Avocado Carpaccio and Beer Foam

Fish

Grilled Grouper Loin with Vegetable Stew

Meat

Duck Magret Confit over Carrot Purée with Orange Reduction

Desert

Pudim Abade Priscos with Raspberry Foam and Pear in Wine Sorbet

Price per person - 85,00€

Option of 6 Dessert Buffet – 5,00€ per person

Menu 4

Starter

Salmon 46°C with Bulgur, Sealed Scallop over Cauliflower Cream and Smoked Bacon Emulsion

Fish

Tuna Tataki in Sesame Crust, Peas and Wasabi Purée and Teriyaki Sauce

Meat

Suckling Pig Belly 24h Confit over Roasted Sweet Potato, Kadaif Shrimp and Kumquat Chutney

Desert

Chocolate Textures with Sour Cherry Sorbet

Price per person - 100,00€

Option of 6 Dessert Buffet – 5,00€ per person

ADITIONAL BUFFETS

Sea-Food Buffet

Shrimp buffet - 6,00€ per person

Shrimp and King Crab - 11,00€ per person

Shrimp, King Crab and Portuguese Style Mussels -15,00€ per person

Cheese Buffet

Portuguese Cheese Buffet - 5,00€ per person

Niza, Rabaçal, Saloio, Ilha, Ovelha Amanteigado, Cabra, Tostas Caseiras, Fleat Bread, Gressinos e Compotas Caseiras

International Cheese Buffet - 6,50€ per person

Chevre, Camembert, Emmental, Roquefort, Feta, Brie, Home-made Toasts ,Fleat Bread, Gressinis and homemade Jams

Dessert Buffet

Vanilla Panacotta

White Chocolate and Lime Mousse

Mini Cream Custard

Sweet Rice Pudding

Egg Pudding

Apple Crumble

Almond Pie

Coconut Pie

Tiramisú

Cheesecake

Orange Pudding

Chocolate Cake

Tropical Fruit Bavaoise

Mongo Bavaoise

Rosemary Creme Brullé

Selection of 6 Varieties

Price per person – 6,50

SUPPER

Supper 1

Mini Bread with Portuguese Sausage

Mini Cream Custards

Price Per Person - 3,50€

Supper 2

Hot Chocolate

Mini Cream Custards

Price Per Person – 4,00€

Supper 3

Mini Donuts

Mini Portuguese Sausage Pastry

Price Per Person – 4,00€

Supper 4

Mini Veal Sandwich

Mini Bread with Portuguese Sausage

Portuguese Cabbage Soup

Mini Cream Custard

Price Per Person - 5,50€

Supper 5

Various Macarrons

Strawberries with Chocolate

Mini Hamburguers

Mini Berliners

Price Per Person – 6,00€

OPEN BAR

OPEN BAR 1

White and Red Wine
Dry and Tawny Port
Whisky Famous Grouse
Gin Beefeater
Vodka Moskovskaya
Beer
Sodas
Orange Juice and Mineral Water
Price Per Person – 22,00€

OPEN BAR 3

White and Red Wine
Dry and Tawny Port 10YO
Madeira Barbeito 5YO Boal
Champagne Pommery Brut
Whisky Ballantines, Whisky Black Label,
Whisky Bourbon Jack Daniels
Gin Tanqueray, Vodka Grey Goose, Rum Bacardi 8
Portuguese Brandy - CRF
Liquors | Beirão, Amarguinha, Bailey's, Campari,
Pimm's, Malibu
Beer
Sodas
Orange Juice and Mineral Water
Price Per Person – 35,00€

OPEN BAR 2

White and Red Wine
Dry and Tawny Port
Whisky Red Label, Gin Bombay Sapphire
Vodka Absolut
Portuguese Brandy - CRF
Portuguese Liquors| Beirão, Amarguinha
Beer
Sodas
Orange Juice and Mineral Water
Price Per Person – 28,00€