

INSPIRED BY PORTUGAL



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

BANQUET KIT
WEDDINGS



MENU – A

(minimum 50 people)

Cocktail

1 hour of cocktails
3 Canapés
Sparkling wine, beer, fruit juices, soft drinks,
mineral waters

Menu

Starter, main course of fish or meat and dessert
Coffee, tea and petit fours

Drinks

Selection of Grande Real Villa Itália Hotel & Spa
White and red wine, beer, soft drinks, fruit juices
and mineral waters

Wedding Cake

Wedding cake accompanied by sparkling wine

Digestives

1 hour of open bar
Beer, new whisky, gin, rum, vodka, Port wine,
national and international liqueurs, soft drinks,
fruit juices, mineral waters

Cold canapés

Shot of papaya, lime and prawns
Shot of cantaloupe melon and mint
Crostini with tomato salad and shaved parmesan
Roast mozzarella cheese and cherry tomato kebab

Hot canapés

Crispy prawn patties
Breaded mushrooms
Farinheira ball (wheat flour and pork fat smoked sausage)
Crispy goat cheese
Mini smoked meat bread loaf

Starter

Creamed cauliflower with toasted almonds
Traditional green cabbage soup with chouriço (smoked
pork sausage) and corn bread
Creamed roast vegetables with curd cheese
Tomato upside-down tart with mozzarella and basil pesto
Flaked salted cod, crushed almonds and crunchy
cornbread

Fish

Braised salmon with mustard and mashed green
vegetables
Steamed perch on flavours of Portuguese fish broth
Semi-cured salted cod on spicy potato cubes, crunchy red
onion and salted cod foam
Seared sea bass with potatoes cooked in fumet, sautéed
with seaweed and seasonal vegetables

Meat

Turkey roll with dried fruit and farinheira (wheat flour and
pork fat smoked sausage)
Pork loin stuffed with plums, braised vegetables and
seasoned roast potato wedges
Veal breast with potato and apple gratin
Seasonal vegetables
Low-temperature pork neck with caramelised baby onions
and mashed sweet potatoes

Dessert

Strawberry and yogurt cake in mango "soup"
Sweet traditional Portuguese dessert (based on egg yolks
and sugar) with rice pudding ice cream
Lemon meringue tart with strawberry ice cream
Chocolate and coffee cake with vanilla ice cream

MENU – B

(minimum 40 people)

Cocktail

1 hour of cocktails
6 Canapés
Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices and mineral waters

Menu

Starter, main course of fish or meat and dessert
Coffee, tea and petit fours

Drinks

Selection of Grande Real Villa Itália Hotel & Spa
White and red wine, beer, soft drinks, fruit juices and mineral waters

Wedding Cake

Wedding cake accompanied by sparkling wine

Late Supper Buffet

Cheeses (8 varieties), desserts (6 varieties) and fresh fruit (4 varieties)

Digestives

2 hours of open bar
Beer, new whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks, fruit juices, mineral waters

Cold canapés

Shot of Alentejo style gazpacho
Shot of creamed wild asparagus
Shot of cantaloupe melon and mint
Roast mozzarella cheese and cherry tomato kebab
Mini smoked meat bread loaf

Hot canapés

Breaded brie
Crispy prawn patties
Breaded mushrooms
Farinheira ball (wheat flour and pork fat smoked sausage)
Crispy goat cheese

Starter

Salmon ceviche with crispy vegetable salad
Salted cod poached in rosemary olive oil coated in crushed almonds, combread and white Port wine ice cream
Granja goat cheese strudel with mushrooms and pumpkin jam
Salted cod carpaccio with cubes of solid gazpacho, diced peppers and seasonal salad
Watercress vichyssoise with seared scallop and bacon crumble

Fish

Braised golden bream, crushed potato cooked in fumet and fish broth juice
Roast octopus and potatoes in olive oil and garlic and sautéed turnip sprouts
Seared croaker fish with tapenade crust of olives, on cockle and corn sauce
Salted cod poached in rosemary olive oil, sautéed vegetables and roast baby potatoes

Meat

Veal torrados with mushroom ragout, potato gratin and seasonal vegetables
Roast flank of suckling pig with potato gratin and mashed carrots aromatised with orange
Wood mushroom risotto with shredded duck leg
Seared veal flank steak, potato galette, roast vegetables

Dessert

Chocolate and salted caramel cake with strawberry ice cream
Baked custard pie with plum ice cream
Apple crumble tartelette with vanilla ice cream
Cheesecake with raspberries and pistachio ice cream

MENU – C

(minimum 30 people)

Cocktail

1 hour of cocktails
6 Canapés
Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral waters

Menu

Starter, fish or meat dish and dessert
Coffee, tea and petit fours

Drinks

Premium Selection of Grande Real Villa Itália Hotel & Spa
White and red wine, beer, soft drinks, fruit juices and mineral waters

Wedding Cake

Wedding cake accompanied by sparkling wine

Late Supper Buffet

Cheeses (8 varieties), desserts (6 varieties) and fresh fruit (4 varieties)
Mini beef steak in Madeira buns

Digestives

2 hours of open bar
Beer, new whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks, fruit juices, mineral waters

Cold canapés

Shot of papaya, lime and prawns
Crostini with tomato salad and shaved parmesan
Smoked salmon with blinis
Salmon tataki on guacamole
Roast mozzarella cheese and cherry tomato kebab

Hot canapés

Warm shot of mushrooms with truffle olive oil
Crispy goat cheese
Creamed salted cod
Oxtail pie
Beira black pudding flaky pastry with apple

Starter

Veal carpaccio with pesto, shaved parmesan and capers
Salmon ceviche with citrus fruit and crispy vegetable salad
Creamed peas, seared scallop and bacon crumble
Tuna fish carpaccio with old fashioned mustard vinaigrette, lamb's lettuce salad and orange vinaigrette
Flaked salted cod, crushed almonds and crunchy combread
Upside-down tart of goat cheese with red berries, crispy walnuts and herb bouquet

Fish

Roast octopus and potatoes in olive oil and garlic and sautéed turnip sprouts
Seared salmon with olive and herb crumble, fennel preserve, baby potatoes cooked in fish fumet
Roast salted cod steak on moist coriander seasoned bread porridge and roast pepper sauce
Poached sea bass in razor clam broth, pistachio crust and bok choy cabbage
Baked croaker fish, grilled asparagus with fish broth preserve and lemon grass sauce, crispy potatoes

Meat

Low-temperature pork cheeks with mashed sweet potatoes and seasonal vegetables
Seared veal flank steak, potato galette, roast vegetables
Braised duck breast over mushroom risotto
Honey glazed saddle of lamb, toasted polenta with mint and sautéed vegetables
Veal medallions with mushroom risotto and braised vegetables

Desserts

Tiramisu with basil ice cream
Salted caramel mille feuille with strawberry ice cream
Triple chocolate delight with citronella ice cream
Passion fruit and cheese mousse in a mango "soup"

MENU – D

(minimum 30 people)

Cocktail

1 hour of cocktails

8 Canapés

Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral waters

Tasting Menu

Starter, fish dish, palate cleanser, meat dish, per-dessert and dessert
Coffee, tea and petit fours

Drinks

Cellar Selection of Grande Real Villa Itália Hotel & Spa

White and red wine, beer, soft drinks, fruit juices and mineral waters

Wedding Cake

Wedding cake accompanied by sparkling wine

Late Supper Buffet

Cheeses (8 varieties), desserts (6 varieties) and fresh fruit (4 varieties)

Mini beef steak in Madeira buns

Digestives

2 hours of open bar

Beer, new whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks, fruit juices, mineral waters

Cold canapés

Shot of Alentejo style gazpacho

Salmon tataki with guacamole

Shot of cantaloupe melon and mint

Roast mozzarella cheese and cherry tomato kebab

Bruschetta with ox crab filling

Hot canapés

Panko prawns

Crispy prawn patties

Breaded mushrooms

Farinheira ball (wheat flour and pork fat smoked sausage)

Crispy goat cheese

Starter

Creamed homarus lobster with sautéed prawns and olive toast with aioli

Goat cheese flaky pastry with tomato confit, drunken pear and rocket salad with dried fruit

Foie gras escalope with dried fruit brioche, quince jelly and figs in Port wine

Panko breaded fried soft-shell crab, solid cold beetroot soup and guacamole

Fish

Baked stone bass with vegetable gratin, coulis of peppers and crispy purple potato

Grilled tuna steak with vegetable teriyaki and lime risotto

Sautéed turbot, green asparagus and

razor clam risotto

Seared sea bass with mashed potato and parsley, baked Portobello and crispy leek

Palate cleanser

Sorbet of passion fruit with pennyroyal

Sorbet of lime with basil

Meat

Supreme guinea fowl, vegetables in parchment and ruby Port wine risotto with thyme

Veal with old fashioned mustard, flan of sweet corn and caramelised fennel

Veal tenderloins with wild mushrooms and hazelnut risotto

Venison with seared foie gras, roast pumpkin and potato rosti

Dessert

Tiramisu with basil ice cream

Salted caramel mille feuille with strawberry ice cream

Cheesecake with raspberries and pistachio ice cream

Chocolate and coffee cake with vanilla ice cream

BUFFET

(minimum 50 people)

Cocktail

1 hour of cocktails

6 Canapés

Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral waters

Buffet Menu

Selection of salads and starters, a soup, a pasta, fish or meat dish, selection of fruit and desserts
Coffee, tea and petit fours

Drinks

Premium Selection of Grande Real Villa Itália Hotel & Spa

White and red wine, beer, soft drinks, fruit juices and mineral waters

Wedding Cake

Wedding cake accompanied by sparkling wine

Late Supper Buffet

Cheeses (8 varieties), desserts (6 varieties) and fresh fruit (4 varieties)

Mini beef steak in Madeira buns

Digestives

2 hours of open bar

Beer, new whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks, fruit juices, mineral waters

Cold canapés

Shot of papaya, lime and prawns

Crostini with tomato salad and shaved parmesan

Smoked salmon with blinis

Salmon tataki on guacamole

Focaccio with olive paste and veal tartar

Hot canapés

Warm shot of mushrooms with truffle olive oil

Goat cheese gratin on Madeira bun and lavender honey

Creamed salted cod

Oxtail pie

Beira black pudding flaky pastry with apple

Plain and composed salads

Variety of lettuces, carrot, sweet corn, cucumber, tomato, marinated olives

Roast pineapple with Port wine and sliced smoked ham

Veal carpaccio with rocket salad Farfalle with cherry tomatoes, Paris mushrooms, basil and bacon

Caesar salad

Salted cod and chickpea salad

Octopus salad

Sauces and Vinaigrettes

Citrus mayonnaise, aioli sauce, vinaigrette

cocktail sauce, yoghurt and mint sauce, marinated olives

Cold dishes (select one option)

Farinheira ball (wheat flour and pork fat smoked sausage)

Salted cod flaky pastries

Vegetable quiche

Selection of regional cheeses and preserved meats

Shot of mango

Soup (select one option)

Creamy mushroom soup

Creamy roast vegetable soup

Pasta | Vegetarian (select one option)

Noodles with vegetables and soya sauce

Asparagus risotto

Fish (select one option)

Sea bass roll with coriander emulsion

Seared salmon with tapenade crust and

Citrus sauce

Meat (select one option)

Turkey with chipolata

Veal medallions with Portuguese sauce

Side Dishes

Spicy rice

Seasoned roast potato wedges

Braised vegetables

Desserts

Grande Real Villa Italia selection of sweet pastries and desserts

WEDDING CAKE

Suggestions of our Chef

Moist sponge cake

Plain | Almond | Muscovado sugar | Chocolate

Cream filling

Sweet egg cream
Mild custard cream
Lemon grass cream
Almond cream

Extra filling

Strawberries, seasonal fruit,
chocolate chips, almond

Decoration and format

To be defined with the bride and groom and the
pastry department

Service

A single cake is made for the bride and groom,
for the symbolic cutting ceremony and
photographs.

For the guests, we serve the same cake in
individual cups, thus reducing the cutting and
service time.

LATE SUPPER

Cheese buffet

National

Niza
Azeitão
São Jorge
Castelo Branco

International

Cheddar
Gouda
Roquefort
Chèvre

Dessert buffet (choose 6)

Tiramisu
Sachertorte
Portuguese orange roll
Creamy rice pudding
Lemon meringue tart
Traditional almond cake
Sweet traditional Portuguese dessert (based on
egg yolks and sugar)
Poached meringue in citronella custard

COCKTAIL SUPPLEMENTS

Cocktail Bar

(Caipirinha, Daiquiri, Mojito, Margarita)

Gin Bar

(Hendrick's, Bulldog, Nordés, Friend's)

Leg of Smoked Ham

Sushi Bar

MENU SUPPLEMENTS

Extra Dish (optional in menus A and B)

Selection of Premium drinks

Cellar Selection of drinks

LATE SUPPER SUPPLEMENTS

Mini beef steak in Madeira buns

(optional in menus A and B)

Buffet of Cheeses and Smoked Sausages

Roast Suckling Pig

Shellfish

(Prawns | Ox Crab | Mussels | Whelks | Oysters)

SERVICE SUPPLEMENT

Extra hour of service

OFFERS AND SERVICES INCLUDED

Space with sea view for the civil registration ceremony, with service of mineral and aromatised waters

Organisation and accompaniment of the event

Tasting of menu (after confirmation of the event for 2 people from Monday to Friday at lunchtime)

Standard floral decoration of tables

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

Wedding night with romantic VIP

Dinner for two on the first wedding anniversary

NOTES

Exterior catering services are not permitted in this hotel, hence all the food and drink is our full responsibility.

Possibility of preparing menus for children or other special dietary requirements. We have a room for games and fun at the hotel (Realito), for our younger guests, which can be made available for the event, where the children must always be under adult supervision.

We can provide contacts for a variety of services related to the wedding such as music, entertainment, baby-sitting, graphics (for menus, sitting plans...), among others.

Any type of entertainment arranged by the customer must be informed to the hotel, as well as the logistics involved, for its analysis and authorisation by the hotel management.

Minimum number of guests defined by the wedding package.

Maximum of 6 hours of service.
(from the beginning of the cocktail to the end of the party)

Special prices:

10% discount on the best price available for accommodation for wedding guests

10% discount on ceremonies held on Sunday

GRANDE REAL VILLA ITÁLIA HOTEL & SPA

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