

# Inaugurated in March 2023,

the Douro Prestige Houses offers luxury catering and bar services, with genuine hospitality and personalized

## bar service Take advantage of our exclusive catering and bar service!



### After the four hours of service, 35 euros

The price per person is 125 euros.

per person will be charged per hour.

# Non-Alcoholic Drinks

#### Lemonade with mint and ginger Fresh pineapple juice

with mint

Fresh orange juice

Coca-Cola Tonic water Sparkling water Still water Coffee

**Alcoholic Drinks** Beer Douro white wine Douro red wine Porto wine Red fruit sangria

**COCKTAILS** 

Margarita (Fresh lime juice, triple sec, tequila, salt rim)

#### Daiquiri (Fresh lime juice, sugar, rum)

(Fresh lime juice, sugar, mint, rum, sparkling water)

Piña Colada

Mojito

(Pineapple, coconut, rum) Porto tonic

Gin tonic

**MOCKTAILS** 

(vinho do Porto branco, limão, hortelão, água tónica)

Red Breeze (Fresh grapefruit juice, tonic water,

cranberry juice)

Not Bramble (Vanilla, fresh lime juice, mixed berries sparkling water)

## TO EAT

**Buffet Menu** 

#### Selection of Portuguese cheeses, jams and cured meats

Puff pastry with "alheira" sausage and apple

Transmontano meatball

Stuffed Alentejo bread

Black-eyed pea salad

Beetroot paste with

cottage cheese

accompanied by fruits

and vegtables

"Toucinho do céu"

(Traditional Portugueses

Codfish fritters

Caprese skewers Fruit skewers

Lemon Cake Our

ingredients

High-quality ingredients are

transported to the location

and then prepared.

Careful selection according to

traditional methods provides the

opportunity to enjoy the authentic fresh flavor of our creations.

High rigor and discipline are observed in all personal hygiene procedures and at the workplace. Frequent food checks are

Hygiene and

conducted before, during, and after preparation. All our staff are qualified in food handling and possess the required certificates.

CONTACT

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experiences for special occasions. With sophistication in the kitchen and bar, it uses fresh local ingredients and artisanal cooking, providing a unique and elegant experience. Catering and