

**THERE HAS
NEVER BEEN A BETTER REASON TO BE
AT
REID'S PALACE**



A member of
The Leading Hotels of the World[®]

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- Our Executive Chef would be pleased to tailor-make menus which will better meet the specific needs for your event.
- The prices shown are subject to confirmation and may be changed without prior notice.
- Service and VAT tax are included.
- Table decoration with flower centre pieces is included on the dinner and buffet menu prices.

WELCOME AMENITIES

Deluxe fruit platter	€ 25,00
Chocolate box - truffles and bonbons	€ 35,00
Mini Pastry selection	€ 15,00
Declination of Crème Brulé	€ 10,00
Honey cake in hand brooded Reids bag & ½ bottle of Madeira Wine Malvasia	€ 35,00
Bottle of Madeira Wine 5 years old	€ 40,00



Champagne Veuve Clicquot Brut
Smoked salmon and halibut,
blinis and horseradish cream

€ 125,00



Reid's Tea blend and pastry selection	€ 20,00
Reid's Tea blend (250 g tin)	€ 16,00
Reid's Tea blend (250 g porcelain box)	€ 38,00



BREAKFAST

CONTINENTAL BREAKFAST

BREAD AND PASTRIES

Assorted bread rolls
Croissants and Viennoiserie

Mini muffins
(chocolate, carrot and lemon muffins)

COLD CUTS AND CHEESES

Ham, smoked ham and salami
Sliced Edam and Emmenthal cheese

Fruit preserves
(apricot, raspberry, orange and strawberry)
Honey, butter and margarine

Sliced fruits
- Pineapple, kiwi, mango and papaya -

Fresh orange juice and grapefruit juice

Coffee or decaffeinated coffee
Selection of leaf tea and infusions
Milk and chocolate

Buffet - minimum 30 persons

AMERICAN BREAKFAST BUFFET

BREAD AND PASTRIES

Whole wheat bread, country bread and cereals bread
Assorted bread rolls, croissants and Viennoiserie
Mini muffins
(Chocolate, carrot and lemon muffins)

COLD CUTS AND CHEESES

Ham, smoked ham and salami
Smoked salmon with traditional garniture
Sliced Edam and Emmenthal cheese
Fresh local cottage cheese

Fruit preserves

(Apricot, raspberry, orange and strawberry)
Honey, butter and margarine

CEREALS

All Bran, Corn Flakes and Swiss Müesli
Preserved plums and apricots in syrup

YOGHURTS

Natural, low fat and fruit

FRESH FRUITS

Sliced fresh fruits
- kiwi, orange, pineapple, papaya and seasonal fruit -
Basket of local seasonal fruits

FRESH FRUIT JUICES

Orange, apple and grapefruit

HOT

Scrambled eggs, bacon and sausages, sautéed mushrooms with herbs
Rösti potatoes, baked beans and grilled tomatoes
Waffles with maple syrup
“Douradas” (French toast) with sugarcane honey

Coffee or decaffeinated coffee
Selection of leaf tea and infusions
milk and chocolate

Buffet - minimum of 50 persons

COFFEE BREAK

Coffee
Selection of leaf teas and infusions
Milk, mineral water and orange juice

Minimum of 10 persons

MORNING BREAK

Brownies
Mini Muffins
(Cheese, chocolate, carrot, lemon and wild berries)
Mini croissants
(Plain, cheese, and ham and cheese)
Mini pasteis de nata – small custard tartlets
Queijadas da Madeira – small cottage cheese tartlets
Small Danish pastries

Your selection of 3 varieties with 3 pieces per person
Minimum of 10 persons

AFTERNOON BREAK

Macaroons - Lemon, chocolate and pistachio
Mini chocolate and ginger fondant
Mini pastries
Opera cake, fruit tartlets and Quindin (Coconut Brazilian speciality)
Madeleine's (lemon and orange)
Individual crème brûlée – pistachio, passion fruit, vanilla and raspberry
Chocolate cups with passion fruit mousse and Mascarpone cream
Verrines - Tiramisu, chocolate duo, tropical fruit mousses

Your selection of 3 varieties with 3 pieces per person
Minimum of 10 persons

FINGER SANDWICHES

Smoked salmon, shrimp cocktail, cucumber, Cheddar cheese and avocado

Your selection of 3 varieties with 3 pieces per person
Minimum of 10 persons

THEME BREAKS

CHOCOLATE PARADISE

Chocolate muffins with mango coulis
Mini chocolate and ginger fondants
Chocolate cups with white chocolate mousse
Brownies
Chocolate chip cookies
Mini Sachertorte
Vanilla sauce and peppery chocolate sauce
Chantilly

Hot chocolate
Chocolate milk shake
Coffee and decaffeinated coffee
Tea and milk

Minimum of 15 persons

TROPICAL BREAK

Coconut muffin
Tropical fruit tartlets
Mini Quindin (Coconut Brazilian speciality)
Coconut crème brûlée
Verrines of mango mousse with passion fruit coulis
Banana and coconut dumpling

FRESH FRUIT JUICES

Pineapple, mango, passion fruit and papaya

Coffee and decaffeinated coffee
Tea and milk

Minimum of 15 persons

APPLE FLAVOURS

Apple muffin
Apple and cinnamon beignets
Mini apple tart tatin
Thin apple puff pastry tart with honey
Mini strudel
Apple crisps
Apple crumble
Vanilla sauce

Apple juice and apple nectar

Coffee and decaffeinated coffee
Tea and milk

Minimum of 15 persons

ICE-CREAM BREAK

Iced cappuccino
Ice-cream flavours
Vanilla, chocolate, strawberry, carrot and ginger and asparagus ice-cream

Fresh strawberries, wild berries, tropical fruits
Roasted almonds, pailleté (wafer flakes), chocolate chips

Chocolate sauce
Chantilly
Mango coulis
Raspberry coulis

Coffee and decaffeinated coffee
Tea and milk

Minimum of 15 persons

COFFEE STATION ITEMS

*The bellow items are only for coffee stations inside the meeting room
They will be charged on consumption basis for bottled drinks,
and every time they are replenished for fresh juices and food items.*

- Coffee, decaffeinated coffee, tea and milk € 6,00 / 1 litre Thermos
- Mineral water € 6,00 / 0,75 litre
- Fresh orange juice € 10,50 / 1 litre Jug
- Soft drinks
Coca Cola, Seven up - 20 cl bottle
Coca Cola diet, lemon ice tea - 20 cl bottle € 4,00 / unit
- Petits fours or amaretti € 10,00 each 8 pieces
- Finger sandwiches – 4 pieces per person
*Smoked salmon, shrimp cocktail, cucumber, cheese,
Avocado and tomato* € 8,00 / per person
- Assortment of tea pastries € 4,00 / 2 pieces

AFTERNOON TEA

Selection of finger sandwiches

Smoked salmon, shrimp cocktail, cucumber, cheese, avocado and tomato

* * *

Fresh baked scones

Jam, butter and cream

* * *

Selection of home-made pastries

SELECTION OF LEAF TEAS

Earl Grey, Darjeeling, Ceylon, English breakfast, Reid's Blend,
Lap Sang Souchong, Green Tea, China Green Sencha, Jasmim
Bancha and Assam

INFUSIONS

Rooibush

Orange-blossom, verbena, jasmine, peppermint, camomile

WORKING LUNCH MENUS

MENU I

Salmon *rillettes* with citrus fruit vinaigrette

* * *

Stuffed breast of chicken with mushrooms,
potato gratin and vegetable stew

* * *

Passion fruit *crème brûlée* and chocolate ice-cream

* * *

Coffee and petits fours

MENU II

Traditional onion soup with emmenthal cheese croûton

* * *

Pan-fried fillet of salmon on a bed of grilled vegetables,
mashed potatoes with saffron

* * *

Opera tart with creamy coffee sauce

* * *

Coffee and petits fours

MENU III

Fillets of sardine marinated in *escabeche*
with a green leaf salad

* * *

Roasted loin of pork with sauce *Soubise*
Carrot confit, red onion spring roll and oven baked potatoes with herbs

* * *

Delicacy of caramel with a pear,
cinnamon sauce

* * *

Coffee and petits fours

MENU IV

Beef consommé with a garniture of ham, mushrooms and parsley

* * *

Pan-fried fillet of *Espada* (*scabbard fish*), fried banana and passion fruit sauce,
sautéed spinach and steamed potatoes

* * *

Fresh cheese cake with lemon sauce

* * *

Coffee and petits fours

MENU V

Salad of grilled marinated chicken with orange sauce

* * *

Sautéed fillet of red scorpion fish, bell peppers ragout and *polenta*

* * *

Thin apple tart with rosemary honey,
vanilla ice-cream

* * *

Coffee and petits fours

MENU VI

Cod *brandade* on toast with garden greens salad,
herb sauce with dark olives

* * *

Grilled entrecote of beef with green pepper,
stuffed tomato Provencal style, zucchini with corn and potatoes *Pont-neuf*

* * *

Mascarpone and pistachio parfait with cherry sauce

* * *

Coffee and petits fours

MENU VII

Shrimp and avocado salad with *Calypso* sauce

* * *

Roasted sirloin of beef with herbs, young spinach leaves sautéed with butter
potato pudding with truffle oil

* * *

Hazelnut *Dacquoise* with Mascarpone and pistachio cream

* * *

Coffee and petits fours

MENU VIII

Trilogy of smoked salmon, sautéed scallops and fried jumbo shrimp
small salad bouquet on a pastry case and passion fruit vinaigrette

* * *

Grilled tournedos of beef with a herb crust and Madeira sauce,
stuffed potatoes with cream and leeks and vegetables *confit*

* * *

White chocolate delicacy with wild berries compote

* * *

Coffee and petits fours

MENU IX

Foie gras terrine with mango chutney,
raisin brioche and Port wine reduction

* * *

Sautéed fillet of gilt head bream with *ratatouille*,
potato gratin and sauce of red bell pepper *confit* with basil pesto

* * *

Crêpe soufflé with wild berries,
carrot and ginger ice-cream, chocolate sauce

* * *

Coffee and petits fours

DINNER MENUS

MENU I

Creamy green pea soup with a carrot flan

* * *

Grilled fillet of *espada* (*scabbard fish*) with shrimps,
sautéed spinach and white *polenta* gratin

* * *

Warm apple tart with rosemary honey and cinnamon ice-cream

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Enxurros (white)

Madeira

Herdade do Perdigão Reserva (white)

Alentejo

MENU II

Creamy pumpkin soup with glazed chestnuts

* * *

Breast and leg of chicken stuffed with turkey and raisins,
braised red cabbage, carrot pudding and mashed potato filled pastry roll

* * *

Chocolate brownie with carrot and ginger ice-cream and a mild sabayon

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta dos Aciprestes (red)
Monte da Peceguina (red)

Douro
Alentejo

MENU III

Veal pâté with an orange celery salad, *Cumberland* sauce

* * *

Grilled fillet of salmon on a bed of vegetable couscous
with curry and squid ink sauce

* * *

Coconut parfait with pineapple compote

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Catarina (white)

Terras do Sado

Quinta de Cidrô Chardonnay (white) Douro

MENU IV

Fresh cheese with aromatic herbs and Parma ham,
crispy poppy seed *tuile*

* * *

Beef tournedo with shallot *confit* and stuffed potatoes

* * *

White chocolate delicacy with wild berries compote

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta do Moledo (red)

Madeira

Quinta dos Aciprestes Reserva (red)

Douro

MENU V

Grilled marinated prawns in citrus fruit juice
served with a tomato-basil compote

* * *

Roast saddle of lamb with aromatic herbs,
ratatouille and Parmesan potato gratin

* * *

Mascarpone and pistachio *parfait* with cherry sauce

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta de Cidrô Sauvignon (white)

Douro

Altas Quintas (red)

Alentejo

MENU VI

Terrine of duck foie gras and duck *confit* with carrot chutney

* * *

Grilled fillet of gilt head bream with tomato and bean stew,
zucchini *tagliatelle*

* * *

Fruit macédoine with green pepper ice-cream and almond *tuile*

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta de Cidrô Chardonnay (white)

Douro

Tapada de Coelheiros (white)

Alentejo

GALA DINNER MENUS

MENU I

Beef *carpaccio* with mashed potatoes,
small bouquet of salad, Parmesan slivers and olive oil

* * *

Cauliflower creamy soup with croûtons and smoked salmon

* * *

Sautéed fillets of turbot with potato gnocchi,
lemon emulsion with capers and pine-nuts

* * *

Dark chocolate cake with raspberry sauce

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Herdade do Perdigão, Reserva (white)

Alentejo

Monte da Peceguina (red)

Alentejo

MENU II

Red mullet *bouillabaisse* terrine, fennel salad with tomato-basil vinaigrette

* * *

Mushroom creamy soup with asparagus

* * *

Roasted loin of pork with cabbage and plums *confit*,
Fried *polenta battons* and *tapenade*

* * *

Chocolate and pistachio delicacy with hazelnut sauce and vanilla ice-cream

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta de Cidrô Sauvignon (white)

Douro

Monte da Peceguina (red)

Alentejo

MENU III

Quail terrine, small salad bouquet on puff pastry
Cumberland sauce with wild berries

* * *

Chicken veloute with Calvados, apple and chestnuts garniture
and crispy poppy seed tuile

* * *

Sea bream fillet on a bed of barley risotto with squid ink,
vegetables brunoise, beetroot salad and carrot and ginger sauce

* * *

Hazelnut sable and pistachio ice-cream with cinnamon sauce

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta de Cidrô Chardonnay (white)

Douro

Tapada de Coelheiros (white)

Alentejo

MENU IV

Shrimp *carpaccio* marinated with fresh herbs and lemon juice,

red bell pepper mousse and a small bouquet of salad

* * *

Green asparagus creamy soup with carrot flan and truffle oil

* * *

Magret of duck with orange, potato pudding and cucumber *spaghetti*

* * *

Lemon parfait with a cherry compote and a cinnamon *tuile*

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta Simaens (white)

Região Vinho Verde

Quinta dos Aciprestes (red)

Douro

MENU V

Salad of scallops with garden greens, ginger scented vinaigrette

* * *

Fillet of *alfonsin* on a bed of vegetables with couscous,
green peas emulsion

* * *

Beef tournedo *Rossini*,
stewed vegetables and a crispy spring roll of red onion ragoût

* * *

Nut biscuit with coffee and vanilla *crème brûlée*

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Quinta de Cidrô Chardonnay (white)

Douro

Quinta dos Aciprestes Reserva (red)

Douro

MENU VI

Terrine of foie gras scented with four spices, sautéed wild berries

* * *

Crustacean bisque with crab pudding
and cream scented with saffron

* * *

Roasted fillet of veal with a potato crepe,
vegetable curry and sautéed asparagus

* * *

Mousse of dark chocolate with caramel cream
and apple compote with lemon grass

* * *

Coffee and petits fours

Our Sommelier's wine suggestion

Grandjó - Late Harvest
Prova Régia
Herdade do Perdigão

Douro
Bucelas
Alentejo

BUFFETS

SNACK BUFFET

*- Suitable for a working lunch in a meeting room -
Minimum of 10 persons*

SALADS

Tomato, Mozzarella and basil
Caesar salad

Grilled vegetables scented with balsamic vinegar and oregano

BAGUETTE SANDWICHES

Brie cheese and tomato
Ham, salad, pickles and mayonnaise

SANDWICHES ON COUNTRY STYLE BREAD

Grilled free range chicken breast with herbs, tomato and salad
"Serra" cheese and Parma ham

TORTILLA SANDWICHES

Shrimp salad and aioli sauce

HOT

Tandoori chicken skewers
Mini quiches of mushrooms and spinach
Basmati rice

DESSERTS

Fruit tartlets

Macaroons

Mini chocolate cakes

Fresh sliced fruit

- kiwi, orange, mango, papaya and pineapple -

Coffee

WORKING LUNCH BUFFET

Minimum of 30 persons

SALADS

Mixed salad with fine herbs

Tomato, Mozzarella and basil

Caesar salad

Rocket salad with Parmesan slivers and cherry tomato

Grilled vegetables scented with balsamic vinegar and oregano

SAUCES

Light vinaigrette with balsamic vinegar,

Caesar and lemon vinaigrette

APPETIZERS

Veal or pork paté en croûte with aspic and Cumberland sauce

Endive salad with orange and Gorgonzola cheese
Cucumber and shrimp salad with dill

HOT DISHES

Tomato cream soup with basil and garlic croûtons
Grilled fillets of salmon with lemon and caper sauce
Grilled breast of chicken with ginger sauce

Basmati rice with saffron
Steamed vegetables with sweet basil

DESSERTS

Fruit tartlets
Mango mousse
Cottage cheese pudding
Wild berries mille-feuille

Fresh sliced fruits
- kiwi, orange, mango, papaya and pineapple -

Coffee

EXECUTIVE LUNCH BUFFET

Minimum of 40 persons

SALADS

Mixed salad with fine herbs
Portuguese salad
- tomatoes, onions and cucumber with olive oil and vinegar -
Tomato, Mozzarella and basil
Grilled codfish salad with bell peppers
German potato salad
Green asparagus salad with grilled artichokes

SAUCES

Light vinaigrette with balsamic vinegar
Caesar and lemon vinaigrette

APPETIZERS

Selection of regional charcuterie
Mussels in coriander vinaigrette
Mini quiches of smoked salmon

SOUP

Cream of cauliflower with smoked salmon

HOT DISHES

Grilled and rolled fillet of *Espada* (scabbard fish) with banana, sautéed spinach and boiled potatoes, passion fruit sauce

Veal *saltimbocca* with smoked ham and sage

Sauté potatoes

Grilled vegetables

Basmati rice with raisins and pine-nuts

DESSERTS

Wild berries mille-feuille

Crème brûlée

Fruit tartlets

Chocolate cake

Cheese cake

Fresh sliced fruits

- kiwi, orange, mango, papaya and pineapple -

Coffee

CASUAL RECEPTION – LUNCH OR DINNER

Standing buffet service - Minimum of 40 persons

SALADS

Endives, rocket and watercress

Tomato, Mozzarella and basil

Grilled bell pepper

Niçoise salad

COLD APPETIZERS

Pork or veal paté en croûte with aspic and Cumberland sauce

Endive salad with orange and Gorgonzola cheese

Beef carpaccio with tarragon sauce and Parmesan slivers

Smoked salmon with partridge eggs and chives

SOUP

Green peas creamy soup

HOT DISHES

Fish and seafood ragoût
Oven baked duck rice

Or

Monkfish supremes with mussels and bell pepper sauce
Lamb curry "Tikka masala"

Ratatouille
Basmati rice

PÂTISSERIE

Meringue with strawberries and pistachios
Caramel profiteroles
Small custard tartlets
Wild berries tartlets

Fresh fruit salad

Coffee

BUFFET I

APPETIZERS AND SALADS

Chicken galantine with mango
Zucchini tagliatelle salad with smoked salmon
Beetroot salad with onions, Feta cheese and herbs
Boiled tuna in *escabeche*
Fish terrine with Piquillo peppers
Hard boiled eggs filled with red bell pepper mousse
Smoked salmon with lemon and capers
Fresh cheese and tomato with basil
Marinated mushroom salad
Aubergines *tian* with tomato and Parmesan
Sweet-and-sour apple salad
Potato salad German style
Grilled vegetables with balsamic vinegar
Celery salad with apple, walnuts and raisins
Selection of lettuces with aromatic herbs

SAUCES AND GARNITURES

Balsamic vinaigrette, Caesar sauce, French dressing,
marinated olives, croûtons, crispy bacon and Parmesan slivers

SOUP

Velouté of green peas with croûtons

HOT DISHES

Fish kebab with bell peppers
Roasted pork loin "Vinha de Alhos" (marinated in wine, garlic and vinegar)
Gratin of salted codfish
Roasted loin of beef with aromatic herbs
Rice with vegetables, sautéed potatoes with herbs
Sautéed zucchini with thyme, buttered carrot confit

DESSERTS

Fruit tartlets, chocolate mousse, caramel pudding, raspberry bavaroise
Fraisier, apricot and caramel cake, pistachio dacquoise, praline mille-feuille
Fruit salad

Coffee

Minimum of 40 persons

BUFFET II

APPETIZERS AND SALADS

Pork or veal *paté en croûte* with *aspic* and Cumberland sauce
Endive salad with orange and Gorgonzola cheese
Hard boiled eggs filled with green pea mousse
Veal terrine with raisins and dried apricots
Fresh cheese with herbs and quince jam
Cod fish salad
Sardine fillets in *escabeche*
Assorted roasted meat "*Bellevue style*"
Marinated salmon "*Gravad Lax*"
Aubergines *tian* with tomato and Parmesan
Potato salad with herbs
Grilled vegetables with thyme and olive oil
Celery salad with apple, walnuts and raisins
Selection of lettuces with aromatic herbs

SAUCES AND GARNITURES

Balsamic vinaigrette, Caesar sauce, French dressing,
marinated olives, croûtons, crispy bacon and Parmesan slivers

SOUP

Country style vegetable soup

HOT DISHES

Marinated grilled chicken Madeira style
Roasted loin of veal with a herb crust
Rolled fried *Espada* fillet (scabbard fish) with banana, passion fruit sauce
Grilled fish kebab with vegetable *julienne*
Boiled potatoes with olive oil and parsley
Rice with bell peppers
Spinach flan
Steamed vegetables

DESSERTS

Fruit tartlets, chocolate mousse, lemon-meringue tart,
pudim Abade de Priscos (egg pudding), white chocolate bavaroise,
Tiramisu, pistachio crème brûlée, hazelnut and caramel cake
Fruit salad

Coffee

Minimum of 40 persons

BUFFET III

APPETIZERS AND SALADS

Courgette filled with cream of Philadelphia cheese
Grilled vegetables with thyme and olive oil
Mini quiches of smoked halibut and spinach
Shrimp and pineapple salad
Fish pudding with shrimps
Cod fish *brandade* on toast
Octopus salad in *escabeche*
Cucumber *barquettes* filled with salmon *rillettes*
Carrot salad with orange and herbs
Tomatoes stuffed with seafood
Cucumber filled with a tuna mousse
Potato salad with herbs
Salmon Peking Style
Selection of lettuces with aromatic herbs

SAUCES AND GARNITURES

Balsamic vinaigrette, Caesar sauce, French dressing,
marinated olives, croûtons, crispy bacon and Parmesan slivers

HOT DISHES

Cauliflower creamy soup with smoked salmon

HOT DISHES

“Espetada”

- Traditional grilled beef on a skewer with garlic and bay leaf with garlic butter -

Pork and mushroom stew

Grilled fillets of salmon with lemon and caper sauce

Fish and seafood stew

“Milho frito” – regional dish deep fried white polenta

Oven baked potatoes with herbs

Aubergine and tomato ragoût

Green pea stew with lettuce and small onions

DESSERTS

Fruit tartlets, chocolate mousse, chocolate cream with an apricot compote,
almond tartlets, chocolate mille-feuille, panacotta,
cheese cake with wild berries, Opera tart, lemon grass crème brûlée, fruit salad

Coffee

Minimum of 40 persons

MADEIRA NIGHT

Madeira Wine as Aperitif

MENU I

Tomato and onion soup with thyme

* * *

Grilled beef and chicken on a skewer with laurel Madeira style

“Milho frito” – regional speciality of fried polenta

“Bolo do caco” – regional bread with garlic butter

Chayote gratin

Mixed salad

* * *

DESSERT BUFFET

Fruit tartlets, passion fruit mousse, fresh cheese cake, chocolate mousse,
“Bolo de mel”(regional honey cake), yoghurt pudding,

“Queijadas” (fresh cheese tartlets), guava bavaroise,
fruit salad

* * *

Coffee or tea

BEVERAGE

House wine selection – EVEL white and red – Douro region
Beer, soft drinks and mineral water

* * *

We will place one bottle of Madeira Wine (5 years old) in each guest room

Minimum of 50 persons

OUTSIDE CATERING - MADEIRA WINE COMPANY

A memorable event in unique surroundings in the oldest working wine lodge in Funchal, which is located in a building dated from the seventeenth century that was part of a Franciscan Monastery

Performance of typical Madeiran Folklore (20 minutes): 400,00 €

Rental and Catering fee: 1.500,00 €

MADEIRA NIGHT

Madeira Wine as Aperitif

MENU II

Espada (scabbard fish) terrine with fennel and beetroot, tomato sauce

* * *

Vegetable soup pheasant style with wheat

* * *

Grilled beef and chicken on a skewer with laurel Madeira style

“Bolo do caco” – regional bread with garlic butter

Baked sweet potatoes with sugarcane syrup

Gratin of cauliflower

Mixed salad

* * *

DESSERT BUFFET

Banana tartlets, pitanga mousse, fresh cheese cake, chocolate mousse,
"Bolo de mel" (regional honey cake), papaya pudding,
"Queijadas" (fresh cheese tartlets), mango bavaroise,
fruit salad

* * *

Coffee or tea

BEVERAGE

House wine selection – Evel white and red – Douro region
Beer, soft drinks and mineral water

* * *

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MADEIRA NIGHT BY THE POOL



Set amidst 10 acres of sub-tropical gardens and with a breathtaking location on a private cliff top overlooking the Atlantic Ocean, Reid's Palace is the perfect setting for events.

Reid's Palace offers various theme nights for groups, being one of the favourites Madeira Night around the Pools. In an exclusive ambience, it gives the guest the opportunity to experience a typical Madeiran night.



The tables are decorated with colourful tablecloths.
The buffet consists of typical local dishes: "Espetada" - meat skewer served with garlic butter and "Espada with Banana" - "Espada" is the local fish, whose habitat is at 800 metres depth and is caught by the local fishermen.

ENTERTAINMENT	from € 400,00
"Bailinho da Madeira"	- 20 minutes
Background Music	during dinner

DECORATION (included in the final price)
**Flower arrangements on the tables, buffets,
floating flower arrangements in the pool and candles around the pool**

BUFFET "MADEIRA STYLE"

APPETIZERS AND SALADS

Pork terrine with chestnuts

Octopus salad in *escabeche*

Sweet potato with honey and almonds

Marinated sardines

"Espada" (scabbard fish) roll with salmon and shrimps

Papaya, tomato, avocado and shrimp salad

Fresh cheese salad with tomato and thyme

Regional tuna salad

Cod fish salad with bell peppers

Grilled squid salad with olives

Potato salad with onions, olive oil and aromatic herbs

Grilled vegetables with oregano

Toasted "bolo do caco" with garlic butter

"Espada" (scabbard fish) in "vinha de alhos"

SOUP

Chicken soup Madeira style

HOT DISHES

Rolled espada with banana, creamy Madeira wine sauce
Grilled beef, lamb and chicken on a skewer Madeira style
"Bacalhau gratin " with sliced potatoes and onions
Marinated grilled chicken Madeira style
Milho frito and gratinated chayotte

Grilled vegetables

DESSERTS

Bolo de mel (honey cake)
Passion fruit mousse
Queijadas
Banana mousse
Almond tart
Requeijão tart
Chilla cake
Yoghurt pudding
Banana mille-feuille

Minimum of 50 persons

ITALIAN BUFFET I

APPETIZERS AND SALADS

Selection of Italian cold cuts and charcuterie
Melon with smoked ham
Artichoke bottoms with olive oil, lemon and peppermint
Veal tonnato
Mozarella and tomato salad
Marinated fish in "Carpione"
Beef carpaccio with Parmesan slivers
Grilled vegetables with balsamic vinegar
Mushroom salad
Bruschetta
Celery salad with lemon and olive oil
Hard boiled eggs filled with tuna mousse
Capriciosa salad - celery, carrot, mayonnaise and ham

Selection of lettuces with aromatic herbs

SOUP

Minestrone soup

HOT DISHES

Veal *saltimbocca* with smoked ham and sage
Grilled tuna with capers and tomato sauce
Sautéed fillet of gilt head bream with olives, rosemary and lemon
Aubergine and courgette caponata
Cauliflower gratin with Parmesan
Sautéed potatoes with onions and herbs
Fried polenta

DESERTS

Panacotta, apple tart, tiramisu, zucotto, panforte,
Zuppa Inglesa, Marsala sabayon with wild berries
Amaretto bavaroise,

Coffee

Minimum of 50 persons

ITALIAN BUFFET II

APPETIZERS AND SALADS

Grilled vegetables with olive oil and basil
Mozarella and tomato salad
Beef carpaccio with celery salad
Aubergine rolls filled with goat cheese and herbs
Melon with "*Pio Tosini*" ham
Cod salad with potatoes and tomato
Courgette flan with cheese sauce
Marinated salmon with dill and fennel salad
Selection of smoked fishes with lemon and capers
Tomato stuffed with sweet-and-sour vegetables and olives
Mushroom salad with herbs
Crostini of sautéed chicken livers and vegetable brunoise
Asparagus with Parmesan cheese and balsamic vinegar
Crepes stuffed with Ricotta and spinach
Shrimp salad with white beans and yoghurt

Mini mushrooms and spinach quiches scented with basil
Selection of lettuces with aromatic herbs

SOUP

Fish "*Guazzeto*" with garlic croûtons

HOT DISHES

Grilled salmon fillet with semolina and rosemary
Saddle of lamb with a *prezzemolata* crust
Sautéed beef medallion with rosemary and balsamic sauce
Raviollis of Porcini mushrooms with a tomato sauce and *Grana Padano* cheese
Sautéed spinach with garlic and oregano
Potato galette with green peas, vegetable caponata
Potato gratin with Gorgonzola and Parmesan

CHEESE

Selection of Italian cheeses

DESERTS

Panacotta with mango, apple tart, tiramisu, *zucotto*, *panforte*,
Zuppa Inglese, Marsala sabayon with wild berries

Coffee

Minimum of 50 persons

COCKTAIL RECEPTIONS

COLD CANAPÉS

Octopus carpaccio in *escabeche*
Smoked salmon with sour cream in blinis
Foie gras on brioche with mango chutney
Roastbeef with mustard on a small muffin
Fried marinated scallops with herbs
Melon pearls with Parma ham
Salmon tartar with yogurt and dill
Sushi roll - avocado, shrimp, smoked salmon, cucumber and salmon caviar
Cod fish brandade on toast
Tuna tataki with sesame seeds coating
Salmon rilettes
Fried jumbo shrimp and green asparagus on focaccia bread
Smoked magret of duck on a herb muffin and mango chutney
Cucumber *barquettes* with tuna and olives
Rabbit terrine with girolles mushrooms on cereal bread

Celery mille-feuille with marinated asparagus
Small spinach tartlet with quail eggs
Velouté of green pea served in a shot-glass with crispy bacon
Cornets of salmon tartar with sweet red onion crème fraîche

HOT CANAPÉS

Shrimp tempura
Chicken satay
Baked plums rolled in a slice of bacon
Mini quiche Loraine
Small meat dumplings in ginger-tomato sauce
Chicken croustis with vegetables
Deep fried cod fish cakes
Chicken and mushrooms mini tartlet
Seafood rissole
Mini pizza of tomato and Mozzarella
Baked banana in a slice of bacon
Samosas
Squid and shrimp spring roll
Pineapple and grilled cured pork loin with cinnamon
Meat croquettes
Smoked salmon mini quiche
Buffalo-wings marinated in barbecue sauce and aromatic herbs

Minimum of 10 persons

CHEESE CANAPÉS

COLD

Spinach and Ricotta crêpe cannelloni style
Walnuts bead with Gorgonzola and banana
Cereals bread with Philadelphia mousse
Fresh cheese with quince jam on focaccia
Gruyère cheese mini croquet monsieur
Bruscheta with Mozzarella and tomato

HOT

Vol-au-vents filled with cheese ragoût
Fresh cheese spring roll and honey
Feta and leeks mini quiches
Cheese croquette with herbs and truffle oil
Camembert croquette with truffle oil
Baked puff pastry sticks with Parmesan and paprika

Goat cheese muffin with rosemary

Minimum of 10 persons

MINI PATISSERIE

Macaroons - lemon, chocolate and pistachio

Mini chocolate and ginger fondant

Mini pastries

Opera cake, fruit tartlets and Quindin (Coconut Brazilian speciality)

Madeleine's (lemon and orange)

Individual crème brûlée - pistachio, passion fruit, vanilla and raspberry

Chocolate cups with passion fruit mousse and Mascarpone cream

Verrines - Tiramisu, chocolate duo, tropical fruit mousses

Minimum of 10 persons

COCKTAIL RECEPTIONS

*Suggestions to complement and enhance your choice of
canapés, patisserie and bonbons*

LIVE COOKING STATIONS

Portuguese and International specialties

Seafood risotto
Mushroom risotto
Fusilli with seafood sauce
Trofiette with Genovese pesto
Chicken chow-min

Minimum of 30 persons

CARVING STATIONS

Minimum of 30 persons

Marinated salmon "Gravad Lax" with dill mustard sauce

Parma ham

Codfish strudel with a sauce of red bell pepper confit

Salmon coulibiac with a creamy dill sauce

Roasted fillet of beef in mushroom and thyme brioche,
Béarnaise sauce

*All the above Carving Station dishes are accompanied by assorted breads
and fresh vegetables ratatouille*

OYSTERS, MUSSELS AND PRAWNS STATIONS

Minimum of 30 persons

Recommended minimum number of pieces per person is four

Fresh Portuguese oysters with shallot vinaigrette and lemon

Poached prawns in an ice carving
Cocktail and thousand island sauces

Prawns tempura with sesame seed coating
Aioli and lemon grass ginger sauce

Mussels à la Marinière

CREPES "SUZETTE" STATION

*Traditional French crêpes prepared in front of you
Minimum of 20 persons*

APERITIF COCKTAIL

COCKTAIL I

Dry Madeira Sercial
Dry white Port wine
Fresh orange juice
Salted nuts, almonds and chips

COCKTAIL II

Dry white Port wine
Dry Madeira Sercial

White and red wine – Reid’s Palace selection
Fresh orange juice
Salted nuts, almonds and chips

COCKTAIL III

Champagne Lanson
Kir Royal – Crème Cassis and Champagne
Mimosa – fresh orange juice and Champagne
Bellini – fresh peach and Champagne
Rossini – fresh raspberry juice and Champagne
Fresh orange juice
Salted nuts, almonds and chips

OPEN BAR

OPEN BAR I

Portuguese sparkling wine, dry Madeira wine Sercial,
Orange juices, soft drinks, mineral water,
Salted nuts, almonds and chips

*For this cocktail reception
house Champagne can be added at a fixed supplement per person*

OPEN BAR II

Portuguese sparkling wine, Madeira wine, orange and tomato juices,
soft drinks, Sherry, Martini, Campari, Pernod,
Salted nuts, almonds and chips

*For this cocktail reception
house Champagne can be added at a fixed supplement per person*

OPEN BAR III

Portuguese sparkling wine, Madeira wine, Sherry, Campari,
Martini Rosso and Dry, Pernod, Scotch Whisky 5 years old,
Gin, Vodka, Rum, soft drinks, orange and tomato juices,
Salted nuts, almonds and chips

*For this cocktail reception
house Champagne can be added at a fixed supplement per person*

BEVERAGE SELECTIONS

LUNCH AND DINNER SERVICES

BEVERAGE SUPPLEMENT A

Mineral water, beer and soft drinks
Fresh orange juice

BEVERAGE SUPPLEMENT B

White wine Evel - Douro
Red wine Evel - Douro
Beer and soft drinks, fresh orange juice
Mineral water

BEVERAGE SUPPLEMENT C

White wine Planalto, Reserva - Douro
Red wine Foral Grande Escolha - Douro
Beer and soft drinks, fresh orange juice
Mineral water

BEVERAGE SUPPLEMENT D

White wine Quinta de Cidrô Chardonnay - Douro
Red wine Quinta do Aciprestes Reserva - Douro
Beer and soft drinks, fresh orange juice
Mineral water

WINE LIST

WHITE WINES

	REGION	€
Enxurros	Madeira	32,50
Duas Quintas	Douro	37,50
Evel	Douro	23,50
Quinta de Cidrô Chardonnay	Douro	37,50
Quinta de Cidrô Sauvignon, 2005	Douro	37,50
Grandjó - Late Harvest , 2005	Douro	45,00
Galeria Branco	Bairrada	27,50
Prova Régia	Bucelas	27,50
B.S.E.	Terras do Sado	24,50
João Pires	Terras do Sado	28,00

Catarina	Terras do Sado	28,50
Esporão Reserva	Alentejo	42,00
Terras d'Ervideira	Alentejo	23,50
Tapada de Coelheiros	Alentejo	38,50
Herdade do Perdigão, Reserva	Alentejo	46,00
Quinta Simaens	Região Vinho Verde	25,00
Solar de Serrade	Região Vinho Verde	34,00

WINE LIST

RED WINE

	REGION	€
Enxurros	Madeira	32,50
Quinta do Moledo	Madeira	48,00
Quinta dos Aciprestes Reserva	Douro	48,00
Duas Quintas	Douro	45,00
Foral Grande Escolha	Douro	37,50
Quinta dos Aciprestes	Douro	37,50
Quinta da Bacalhoa	Terras do Sado	58,00
Auster (Ventos do Sul)	Douro	39,00
Borges Reserva	Dão	45,00
Encosta do Sobral	Ribatejo	35,00

Luis Pato Vinhas Velhas	Beiras	55,00
Monte da Peceguina	Alentejo	30,00
Altas Quintas	Alentejo	52,50
Tapada de Coelhoiros	Alentejo	75,00
Quinta da Terrugem	Alentejo	55,00
Herdade do Perdigão	Alentejo	65,00
Terras d'Ervideira	Alentejo	23,50

WINE LIST

ROSÉ WINE

	REGION	€
Angelus, 2004	Bairrada	25,00
Mateus, 2003	Vila Nova Gaia	23,50

SPARKLING WINE

	REGION	€
Aliança Bairrada "Brut"	Bairrada	35,00

CHAMPAGNE

		€
Krug	France	270,00
Louis Roederer Cristal	France	270,00
Moët & Chandon, Dom Perignon	France	226,00
Moët & Chandon "Brut"	France	118,00
Moët & Chandon Rosé	France	115,00
Veuve Clicquot Ponsardin "Brut"	France	108,00
Mumm Cordon Rouge "Brut"	France	112,50
Lanson "Brut"	France	102,50

MENU PRICES

BREAKFAST

Continental Breakfast	€ 21, 00 per person
American Breakfast Buffet	€ 28, 00 per person

COFFEE BREAK

Morning Break	€ 12, 00 per person
Afternoon Break	€ 12, 00 per person
Finger sandwiches	€ 12, 00 per person

THEME BREAKS

Chocolate Paradise	€ 14, 00 per person
Tropical Break	€ 14, 00 per person
Apple flavours	€ 16,00 per person
Ice cream break	€ 16,00 per person

AFTERNOON TEA

€ 27,00 per person

WORKING LUNCH MENUS

Menu I	€ 31,50 per person
Menu II	€ 29,50 per person
Menu III	€ 29,50 per person
Menu IV	€ 29,50 per person
Menu V	€ 41,50 per person
Menu VI	€ 43,50 per person

Menu VII	€ 36,50 per person
Menu VIII	€ 46,00 per person
Menu IX	€ 53,00 per person

DINNER MENUS

Menu I	€ 36,00 per person
Menu II	€ 33,50 per person
Menu III	€ 41,00 per person
Menu IV	€ 53,00 per person
Menu V	€ 59,00 per person
Menu VI	€ 60,00 per person

GALA DINNER MENUS

Menu I	€ 72,00 per person
Menu II	€ 60,00 per person
Menu III	€ 72,00 per person
Menu IV	€ 58,00 per person
Menu V	€ 86,00 per person
Menu VI	€ 65,00 per person

BUFFETS

Snack Buffet	€ 32,50 per person
Working lunch Buffet	€ 36,00 per person
Executive Lunch Buffet	€ 38,00 per person
Casual Reception – Lunch or Dinner	€ 42,00 per person
Buffet I	€ 46,50 per person
Buffet II	€ 46,50 per person
Buffet III	€ 46,50 per person
Italian Buffet I	€ 57,00 per person
Italian Buffet II	€ 65,00 per person

MADEIRA NIGHT

Menu I	€ 90,00 per person
Menu II	€ 90,00 per person

MADEIRA NIGHT BY THE POOL

BUFFET “MADEIRA STYLE”	€ 72,00 per person
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COCKTAIL RECEPTIONS

Cold & hot canapés	3 pieces per person - € 9,00
	5 pieces per person - € 14,00

Cheese Canapés	3 pieces per person - € 9,00
	5 pieces per person - € 14,00

Mini Pâtisserie	3 pieces per person - € 9,00
	5 pieces per person - € 14,00

COCKTAIL RECEPTIONS

Live Cooking Stations Each specialty	€ 8,00 per person
Crêpes "Suzette" Station	€ 6,00 per person

CARVING STATIONS

Marinated salmon "Gravad Lax" with dill mustard sauce	€ 9,00 per person
Parma ham	€ 10,00 per person
Codfish strudel with sauce of red bell pepper confit	€ 10,00 per person
Salmon Coulbiac with a creamy dill sauce	€ 9,50 per person
Roasted fillet of beef in mushroom and thyme brioche	€ 11,00 per person

OYSTERS, MUSSELS AND PRAWNS STATIONS

Per oyster or mussel:	€ 3,50
Per prawn:	€ 4,50
Recommended minimum number of pieces per person is four	

APERITIF COCKTAIL

COCKTAIL I

€ 10,50 per person per hour
€ 5,50 per person additional per half an hour

COCKTAIL II

€ 12,50 per person per hour
€ 6,50 per person per additional half an hour

COCKTAIL III

€ 26,00 per person for 30 minutes
€ 18,00 per person per additional half an hour

OPEN BAR

OPEN BAR I

€ 18,00 per person - 30 minutes	
€ 8,00 per person per additional half hour	
Extra supplement for Champagne	
½ hour	€ 10,00
1 hour	€ 14,00

OPEN BAR II

€ 19,50 per person - 30 minutes
€ 9,00 per person per additional half hour
Extra supplement for Champagne

½ hour	€ 10,00
1 hour	€ 14,00

OPEN BAR III

€ 32,00 per person per hour	
€ 15,00 per person per additional half hour	
Extra supplement for Champagne	
½ hour	€ 10,00
1 hour	€ 14,00

BEVERAGE SELECTIONS

- LUNCH AND DINNER SERVICES -

Beverage Supplement A	€ 12,00 per person
Beverage Supplement B	€ 18,00 per person
Beverage Supplement C	€ 25,50 per person
Beverage Supplement D	€ 34,00 per person

GENERAL INFORMATION

GUARANTEED NUMBER OF PARTICIPANTS

The Hotel must receive the estimated number of persons participating in the events within 5 days of its start. The final number of guaranteed participants should be supplied to the hotel two working days before the beginning of the event. The guaranteed number of participants will be the number considered for the invoice, even if the number of participants attending the event would be less.

If the number of participants actually attending the event exceeds the guaranteed number, we shall invoice accordingly.

DEPOSIT, PAYMENT & CANCELLATION POLICY

Option date: written confirmation from the client required for definite room space block.

Catering Only Events /Deposit & Payment Policy:

On group confirmation	80% of the total revenue.
Event date	Balance due.

F&B Events /Cancellation Policy:

30 days before event date	No fees will be charged.
Between 30 - 5 days of event date	It will be charged 10% of estimated F&B revenue.
Less than 5 days of event date	It will be charged 80% of estimated F&B revenue.

DECORATION

None of the proposals here presented include table decoration.

The Hotel can however, present suggestions and budgets for decoration, which might better fit the type of event to be held.

SIGNAGE

All references to the Hotel should include full name: Reid's Palace Hotel.

It is not permitted to place any kind of signs or decoration in front of fire extinguishers, emergency exits or next to energy supply sources.

No materials should be fixed to the floor, walls, ceiling or columns with nails, pins, screws, adhesive tape or any other means.

All expenses relating from the repair of damages caused on Hotel installations or equipment, by any participant in the event, shall be the client's exclusive responsibility. The client will be invoiced for any such expenses, either at the time of the function or shortly after.

TELEPHONES

Telephones are available in every function room on request. Access to an outside line can be activated through our telephone operator. Calls are charged directly to the guest master account.

EQUIPMENT FOR EVENTS/MEETINGS

Hotel must be previously advised of the delivery of equipment for the events, in order to facilitate its storage or setup. However, the Hotel declines all responsibility for the conditions and/or any incident that might occur with referred equipment when not contracted by the hotel.

ENTERTAINMENT

The Hotel can present suggestions and budgets for entertainment, which might better fit the type of event to organize. If the client wishes the Hotel to organize entertainment, written confirmation is required at least 3 weeks prior to the event.

FOOD AND BEVERAGE

The client will ensure that no food or beverage is brought into the Hotel by themselves or any of their guests, unless previously agreed in writing, with the hotel management.

If the client wishes to bring their own bottled alcoholic beverages, the Hotel will charge € 23,00 per bottle open or consumed during the event.

Any remaining not consumed un-opened bottled alcoholic beverages will be returned to the client, the hotel will keep these un-opened bottled alcoholic beverages for up to five working days.

The collection and transportation of these bottled alcoholic beverages is to the client responsibility.