



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 150 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.

Requires rental of tent and support zones.

Prices upon request



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.

€ 195,00 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

Cold Canapés

Red Berry and Ginger
Cold Soup ☉
Cream Cheese Salmon
and Roe Toastie
Island Cheese and
Grape Smoked Ham
and Pineapple ☉
Vegetable Crudités
with Hummus ☉
Toast with Tomato,
Crème Fraîche and
Basil ☉

Hot Canapés

Cockle Rissoles
Cheese Bruschetta
Potato and Banana
Crisps ☉
Alheira Ball
Stuffed Mushrooms
with Vegetable
Gratin ☉
Emmental Sticks
with Poppy Seeds

Mediterranean Service

Sausages and Cold Cut
Meats
Patés with Pickles
Olives & Melon
Grilled Vegetable Salad ☉
Seitan Chorizo with
Smoked Paprika ☉
Toasts and Bakery
Selection



Menu

8 hours of service

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

Vegetarian Dish

(Choose 1 option)

Seitan with cornbread crumble,
served on spinach purée and
chickpeas @

Seared tofu with potato mille-
feuille 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 Peninsula)

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.

€ 230,00 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

Hot Canapés

Chicken Pie
Margarita Crostini ②
Vegetable Gyozas with Soybeans ②
Shrimp Rissoles
Dates with Bacon
Cream of Seafood Soup with Sour Cream and Coriander
Vegetable Crepes with Sweet and Sour Sauce ②

Cold Canapés

Salmon and Spinach Quiche
Vuna-stuffed Tartlets ②
Cherry Tomato and Mozzarella With Basil Pesto ②
Beef Tartare and Egg Yolk Cone
Rock Melon Shot with Mint ②
Beetroot Cone, Soy Yogurt and Cilantro ②

Mediterranean Service

Sausages and Cold Cut Meats
Patés with Pickles
Olives & Melon
Seitan with Cornbread Crumble, Served on Spinach Purée and Chickpeas ②
Seared Tofu with Potato Mille-feuille and Mushroom Ragout ②
Toast and Bakery Selection



Menu

Starter

(choice 1 option)

Pan-Seared Quail with Pumpkin, Cinnamon and Thyme

Shrimp, Lettuce, Pineapple, Roe, Yoghurt and Lime

Vegetarian Starter

(choose 1 option)

Stuffed Eggplant with Vegetable Ratatouille, Basil 🌿

Pumpkin Cream Soup with Toasted Seeds 🌿

Main Dish

(choose 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

Vegetarian Dish

(choose 1 option)

Tofu Steak, Crushed Potatoes and Grilled Vegetables 🌿

Tofu Slices, Smashed Potatoes, Sautéed Turnip Greens and Cornbread Crust 🌿

Dessert

(choose 1 option)

Paulova with Cream Cheese, Red Berries and Chocolate Shavings 🌿

Passion Fruit, White Chocolate and Raspberry sorbet

Dessert Buffet

(fruit and choose of 9 sweets)

Sliced Fruit

Chocolate Mousse

Natas do Céu (whipped cream and biscuit crumble)

Toucinho do Céu (egg yolk and sugar tart)

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



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)

Late Night Vegetarian Dinner

(in case you have vegetarian guests)

Carrot and Ginger Cream Soup @

Vegan Mini Burger @

Prices include VAT at the legal rate in force
9 hours of service

@ Vegetarian Option



PERFECT COMBINATIONS PLATINUM

Weddings that go down in
history.

Memorable moments.

€ 285,00 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
Grilled Vegetable Salad🍷
Seitan Chorizo with Smoked Paprika🍷
Toast and Bakery Selection

Cold Canapés

Vegetable Crudités with Arain Hummus🍷
Smoke-Flavoured Cod with Cornbread
Choux Pastry Stuffed with Tuna and Herbs
Serra da Estrela Cheese, Honey and Walnut Tartlet🍷
Salmon Tartare and Avocado Cone
Foie Gras Macaron
Pineapple and Mint Cream🍷
Mini Vol-au-Vent with Vuna🍷

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🍷
Vegetable Gyozas with Soy🍷
Mushrooms Stuffed with Gratinated Vegetables



Menu

Starter

(choose 1 option)

Foie Gras Parfait with Fruit Kernel and German Bread Crumble

Sweet Potato Cream Soup, Tomato and Coriander
Brunoise with Bulhão Pato Clams

Vegetarian Starter

(choose 1 option)

Stuffed Eggplant with Vegetable Ratatouille, Basil🌱
Sweet Potato Cream, Diced Tomato and Cilantro with Tofu🌱

Meat Main Dish

(choose 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

Palate Cleanser

(choose 1 option)

Green Apple, Ginger and Lime
Cucumber Foam with Mint
Sparkling Wine Granita with Red Berries

Fish Main Dish

(choose 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

Vegetarian Main Dish

(choose 2 options)

Seitan with Cornbread Crumble, on Spinach Purée and Chickpeas🌱
Vegetable Lasagna with Tomato Sauce and Herbs🌱
Chickpea Curry, Diced Vegetables, and Thai Rice🌱
Portobello Mushroom and Truffle Risotto🌱

Dessert

(choose 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-Night Meal & Open Bar

Open Bar

(served for 4 hours)

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

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)

Late Night Vegetarian Dinner

(in case you have vegetarian guests)

- Carrot and Ginger Cream Soup🌱
- Vegan Mini Burger🌱



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.

Limit of 20 children per event; beyond this number, adult pricing will apply



Children's Menu

Starter

(choice 1 option)

Vegetable Cream Soup

Pumpkin Cream Soup

Leek Cream Soup

Main Course

(choice 1 option)

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

Chocolate Cake with
Vanilla Ice Cream

Same Option as the
Main Menu



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

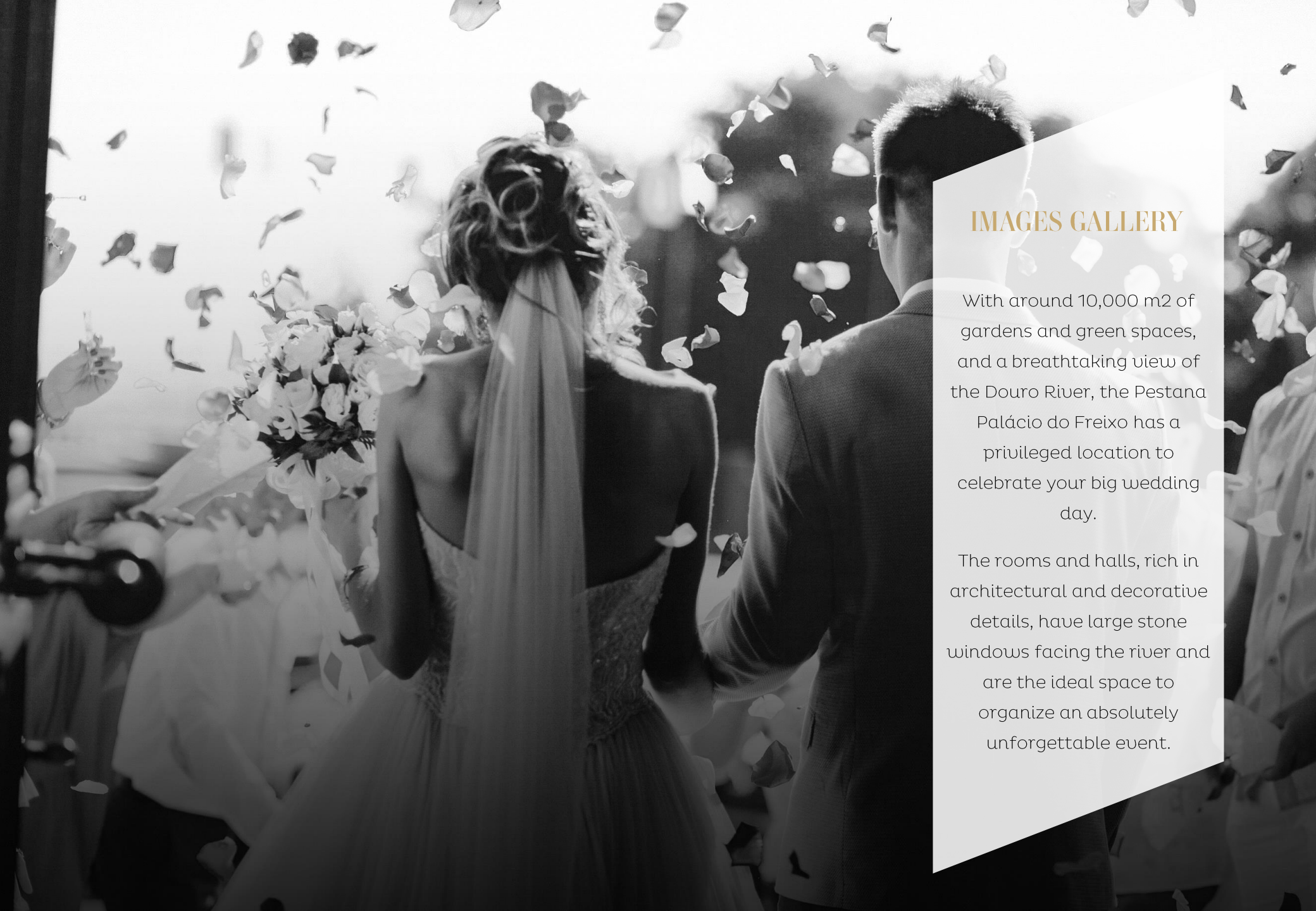
Marshmallow Bar

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.

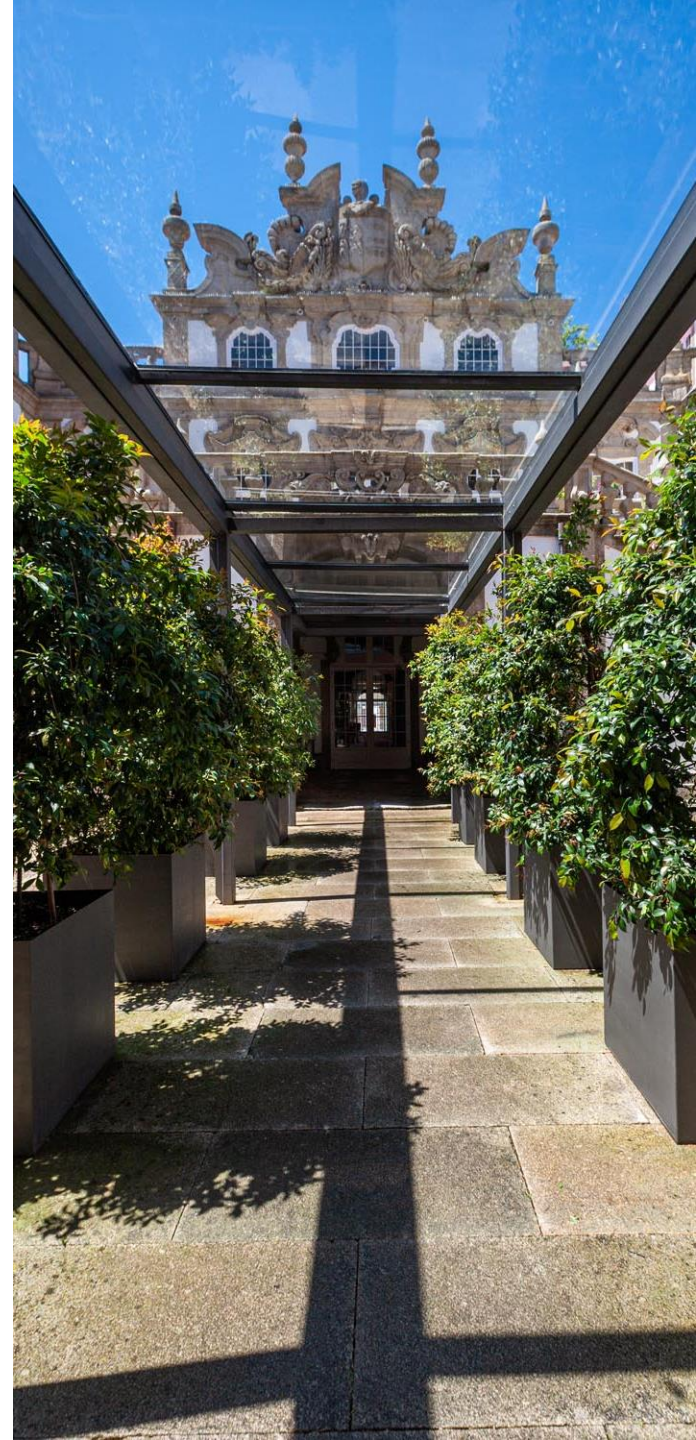












GENERAL CONDITIONS

Prices

The prices shown for the menus are per person and include VAT at the current legal rate. Menus are valid for weddings with a minimum of 50 guests, for fewer guests, a separate quote is required.

All prices are subject to change without prior notice and are subject to confirmation.

For children up to 4 years old, the menu is complimentary from the hotel. For children between 5 and 12 years old, and for a maximum of 20 children, a 50% discount will be applied on the contracted food and beverage services.

Length of the Service

The duration of service depends on the contracted menu. An extension fee of €700 per hour is charged for each extra hour.

Silver 8 hours | Gold 9 hours | Platinum 10 hours

Any intention to extend the service in the Douro and/or D. Jerónimo Rooms beyond midnight requires room blocks. Cost to be quoted.

Setups on the day before and teardowns on the following day are not included. This requires prior reservation and respective payment for the space.

Open Bar

If you wish to extend the duration of the Open Bar beyond the contracted time, an additional fee of €15 per hour per person present applies, with a minimum of 50 paying persons per hour.

Silver 2 hours | Gold 3 hours | Platinum 4 hours

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.

Caso o serviço de jantar ocorra em espaço exterior será cobrada uma taxa de serviço adicional.

Decor

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

In the event that the Pestana Palácio do Freixo tablecloths are used and become damaged or stained with candle wax, an additional charge of €60.00 per tablecloth will be applied for their restoration.

If the service takes place outdoors after or during sunset, an additional lighting service fee of €280.00 will be charged.

GENERAL CONDITIONS

Entertainment and Hostess/Protocol Services

The entertainment, as well as its cost and copyright fees, along with the hostess and protocol services, will be the sole responsibility of the client.

Meals and consumptions for staff (musicians, photographers, among others) are not included in the presented proposal. We await your consultation regarding this matter.

Accommodation

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

For wedding guests, a discount will be granted on the best available rate on our website.

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 10 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.

Guest Reduction Policy

From contract signing up to 91 days prior to arrival:

Reduction: Accommodation: 25% of reserved rooms per night may be canceled without penalty. Cancellations above this percentage will be charged 75% of the room rate per night. Food & Beverage (F&B) and contracted spaces: 25% of contracted services may be canceled without penalty. Cancellations above this percentage will be charged 75% of the total amount.

Total cancellation: 50% of the expected accommodation and contracted space rental invoice will be charged as a penalty.

GENERAL CONDITIONS

Guest Reduction Policy

From 90 to 61 days prior to arrival:

Reduction: Accommodation: 15% of reserved rooms per night may be canceled without penalty. Cancellations above this percentage will be charged 85% of the room rate per night. F&B and contracted spaces: 15% of contracted services may be canceled without penalty. Cancellations above this percentage will be charged 85% of the total amount.

Total cancellation: 75% of the expected accommodation and contracted space rental invoice will be charged as a penalty.

From 60 to 31 days prior to arrival:

Reduction: Accommodation: 10% of reserved rooms per night may be canceled without penalty. Cancellations above this percentage will be charged 90% of the room rate per night.

F&B and contracted spaces: 10% of contracted services may be canceled without penalty. Cancellations above this percentage will be charged 90% of the total amount.

Total cancellation: 85% of the expected accommodation and contracted space rental invoice will be charged as a penalty.

From 30 to 72 hours prior to arrival:

Reduction: Accommodation, F&B, and contracted spaces: 5% of reserved rooms per night and contracted services may be canceled without penalty. Cancellations above this percentage will be charged in full.

Total cancellation: 100% of the expected accommodation, F&B services, and contracted space rental invoice will be charged as a penalty.

Less than 72 hours prior to arrival:

All group cancellations, no-shows, and/or early departures, F&B services and/or contracted spaces will be charged in full (100%).

The reduction scale is not cumulative and can only be used once. After the first use, all cancellations and/or reductions will be charged in full (100%).

The invoice for total cancellation penalty charges must be paid within thirty days from the invoice date.

SUPPLIERS AND SETUPS

To ensure the integrity of the premises and the smooth running of events held at Palácio do Freixo, a classified National Monument, we hereby inform and reinforce the mandatory rules to be followed by all companies and service providers on site:

1. Responsibility for Goods and Materials

Palácio do Freixo is not responsible for any goods, materials, equipment, or decorations left on the premises before or after the event dates, nor for their safekeeping or supervision on the day of the event.

All materials must be delivered and collected on the event day within the schedule previously authorized by the coordination team. Failure to comply may result in denied access or future penalties. If storage before the event is required, prior consultation with a description of the items is necessary for budget preparation.

In the event that the Pestana Palácio do Freixo tablecloths are used and become damaged or stained with candle wax, an additional charge of €100.00 per tablecloth will be applied for their restoration.

2. Preservation of Historical Heritage

Considering that Palácio do Freixo is a building classified as a National Monument, any damage caused to its structure, facades, interiors, historic furniture, ceilings, floors, decorative elements, or gardens will be the sole responsibility of the causing supplier or service provider, with costs for repair, restoration, or replacement charged accordingly.

3. Assembly and Handling

During the setup, teardown, and event execution phases, it is mandatory to:

- use appropriate protective equipment to avoid damage to floors, walls, doors, windows, and furniture
- avoid moving heavy objects without protection or suitable wheels
- not fix, glue, hang, or support any decorative elements on historic structures, including columns, walls, doors, or ceilings
- respect authorized access areas and not use spaces not included in the contract without prior authorization
- fully comply with the stipulated setup and teardown schedules, avoiding disturbances to other events or activities on the premises.

4. Conduct and Safety

All professionals must present themselves appropriately, respecting the conduct and safety rules required for work in a historical heritage setting

- smoking, drinking alcoholic beverages, or consuming food outside designated areas is prohibited
- access to technical and restricted areas is exclusively limited to authorized personnel

5. Sanctions and Penalties

Non-compliance with these rules may result in:

- immediate interruption or suspension of activities
- denial of access to future events
- charges for damages or delays caused.



PESTANA
COLLECTION HOTELS

CONTACTS

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