



**KIT GRUPOS**

**ALVA VALLEY HOTEL**





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# Menú A

## ENTRADAS

### STARTERS

Creme de ervilhas e hortelã “com queijo creme” \*/\*\*/ \*\*\*

Pea and mint cream with “cream cheese” \*/\*\*/\*\*

## PRINCIPAL

### MAIN COURSE

Filetes de truta panados com arroz malandrinho de tomate

Breaded trout fillets with tomato rice

OU

Peito frango a milaneza com cremoso de batata

Breaded Chicken Breast with Creamy Mashed Potatoes

## NOSSAS SOBREMESAS

### OUR DESSERTS

Mousse de chocolate com maçã biológica \*/\*\*\*

Chocolate mousse with organic apple \*/\*\*\*

OU

Fruta de época laminada \*/\*\*/\*\*

Sliced seasonal fruit \*/\*\*/\*\*

OU

Tigelada

“Tigelada” an egg-based sweet

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

**27,00€**

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian

# Menú B

## ENTRADAS

### STARTERS

Croquetes ibéricos de presunto de porco preto \*D.O Salamanca com mostarda  
Iberian black pork ham Croquettes D.O Salamanca with Dijon mustard

## PRINCIPAL

### MAIN COURSE

Risotto de espargos verdes biológicos, cogumelos e queijo parmesão \*\*\*  
Risotto with biologic green asparagus, mushrooms and parmesan cheese \*\*\*

OU

Bacalhau á bras “Alva Valley”  
Codfish à Brás “Alva Valley”

## NOSSAS SOBREMESAS

### OUR DESSERTS

Mousse de chocolate com maça biológica \*/\*\*\*  
Chocolate mousse with organic apple \*/\*\*\*

OU

Fruta de época laminada \*/\*\*/\*\*\*  
Sliced seasonal fruit \*/\*\*/\*\*\*

OU

Tigelada  
“Tigelada” an egg-based sweet

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

**33.00€**

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian



# Menú C

## ENTRADAS

### STARTERS

Creme de ervilhas e hortelã “com queijo creme” \*/\*\*/ \*\*\*

Pea and mint cream with “cream cheese” \*/\*\*/\*\*\*

## PRINCIPAL

### MAIN COURSE

Bife de vazia à portuguesa

Portuguese sirloin steak

OU

Lombo de salmão grelhado com batatinha no forno com ervas

Grilled Salmon Loin with Roasted Potatoes and Herbs.

## NOSSAS SOBREMESAS

### OUR DESSERTS

Mousse de chocolate com maçã biológica \*/\*\*\*

Chocolate mousse with organic apple \*/\*\*\*

OU

Fruta de época laminada \*/\*\*/\*\*\*

Sliced seasonal fruit \*/\*\*/\*\*\*

OU

Tigelada

“Tigelada” an egg-based sweet

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

**39,00€**

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian

# Buffet A

## ENTRADAS

### STARTERS

Cesta de pães regionais variados

Basket of assorted regional bread

Salada mista \*/\*\*/\*\*

Mixed salad \*/\*\*/\*\*

Salada de Cous Cous e legumes grelhados \*\*/\*\*

Cous Cous and grilled vegetables salad \*\*/\*\*

Caldo Verde com chouriço \*/\*\*

Green broth with chorizo \*/\*\*

## PRINCIPAL

### MAIN COURSE

Pescada assada no forno á portuguesa

Portuguese-Style Baked Hake.

Arroz de pato à antiga com laranja \*/\*\*

Traditional duck rice with orange \*/\*\*

Caril de grão com espinafres (opção limitada a vegetarianos) \*/\*\*/\*\*

Chickpea curry with spinach (for vegetarian people only) \*/\*\*/\*\*

## NOSSAS SOBREMESAS

### OUR DESSERTS

Arroz Doce Tradicional \*

Traditional sweet rice \*

Fruta de época laminada \*/\*\*/\*\*

Sliced seasonal fruit \*/\*\*/\*\*

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

24,00€

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian

# Buffet B

## ENTRADAS

### STARTERS

Cesta de pães regionais variados

Basket of assorted regional breads

Salada mixta \*/\*\*/\*\*

Mixed salad \*/\*\*/\*\*

Salada de legumes frescos salteados \*/\*\*/\*\*

Mixed salad with fresh sautéed vegetables \*/\*\*/\*\*

Velouté de ervilhas, hortelã e creme fraiche \*/\*\*/\*\*

Velouté of peas, mint and fraiche cream \*/\*\*/\*\*

## PRINCIPAL

### MAIN COURSE

Bacalhau com natas \*

Codfish with in cream souce \*

Cachaço de porco preto no forno e batatinha com alho e alecrim \*

Black pork neck in the oven & potatoes with garlic and rosemary \*

Linguini com molho de tomate, azeitonas e queijo parmesão (opção limitada a vegetarianos)

\*\*/\*\*

Linguini with tomato sauce, olives and parmesan cheese (for vegetarian people only) \*\*/\*\*

## NOSSAS SOBREMESAS

### OUR DESSERTS

Mousse de chocolate tradicional \*

Tradicional Chocolate Mousse \*

Fruta de época laminada \*/\*\*/\*\*

Sliced seasonal fruit \*/\*\*/\*\*

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

# 29.00€

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian

# Buffet C

## ENTRADAS

### STARTERS

Cesta de pães regionais variados

Basket of assorted regional breads

Tábua de queijos regionais

Regional cheese board

Tábua de enchidos ibéricos D.O Guijuelo (Salamanca)

Sausage iberian D.O Guijuelo (Salamanca) board

Salada Grega \*/\*\*\*

Greek salad \*/\*\*\*

Sopa de tomate e croutons de alho \*\*\*

Tomato soup with garlic croutons \*\*\*

## PRINCIPAL

### MAIN COURSE

Filetes de truta panada, molho tártaro e migas de couve

Breaded trout fillets, tartar sauce and cabbage crumbs

Escalopes de novilho, molho de 3 pimentas e batata sauté \*

Beef scallops with three-pepper sauce and sautéed potatoes \*

Arroz selvagem salteado com legumes e leite de coco (opção limitada a vegetarianos) \*/\*\*/\*\*

Wild rice sautéed with vegetables and coconut milk (for vegetarian people only) \*/\*\*/\*\*

## NOSSAS SOBREMESAS

### OUR DESSERTS

Tigelada da Beira com compota caseira

Tigelada with homemade jam

Fruta de época laminada \*/\*\*/\*\*

Sliced seasonal fruit \*/\*\*/\*\*

Vinho Adega do Cartaxo tinto/branco, cerveja, refrigerantes,  
águas, chá e café

Adega do Cartaxo red/white wines, beer, sodas, water, tea and coffee

# 38,00€

\*Sem Glúten \*\*Sem Lactose \*\*\* Vegetariano | \*Gluten Free \*\*Lactose Free \*\*\*Vegetarian



# Welcome Drink

## DELICIOUS 1

Aguas minerais | Sumo de laranja natural | Refrigerentes e cerveja |  
Moscatel de Setubal | Espumante Bruto  
Still water | Natural orange juice | Sodas and beer | Portuguese liqueur "moscatel" |  
Portuguese sparkling wine

**15,00€ /PAX**

1 HORA/HOUR

**8,00€ /PAX**

EXTRA 30 MIN

## DELICIOUS 2

Aguas minerais | Sumo de laranja natural | Refrigerentes e cerveja | Vinho do Porto  
Moscatel de Setubal | Espumante Bruto  
Still water | Natural orange juice | Sodas and beer | Portuguese liqueur "moscatel" | Porto wine  
Portuguese sparkling wine

**18,00€ /PAX**

1 HORA/HOUR

**9,50€ /PAX**

EXTRA 30 MIN

## DELICIOUS 3

Aguas minerais | Sumo de frutas tropicais | Martinis | Refrigerentes e cerveja |  
Vinho de Porto | Vinho branco e tinto Adega Cartaxo | Espumante Bruto  
Still water | Tropical fruits juice | Martinis | Sodas and beer | Porto wine | Cartaxo white and red wines |  
Portuguese sparkling wine

**21,00€ /PAX**

1 HORA/HOUR

**11,00€ /PAX**

EXTRA 30 MIN

## DELICIOUS 4

Aguas minerais | Sumo de laranja natural | Refrigerentes e cerveja |  
Vinho de Porto | Beefeater Gin | Cutty-sark whisky | Espumante bruto |  
Still water | Natural orange juice | Sodas and beer | Porto wine | Beefeater gin | Cutty-sark whisky |  
Portuguese sparkling wine

**25,00€ /PAX**

1 HORA/HOUR

**15,00€ /PAX**

EXTRA 30 MIN

# Open Bar

## MENU 1

Aguas minerais | Sumo de laranja natural | Refrigerentes e cerveja |  
Vinho adega cartaxo branco e tinto | Martini rosso & white | Snack  
Still water | Natural orange juice | Sodas and beer | Cartaxo white and red wine |  
Martini rosso & white | Snacks

<b>30 MIN</b>	<b>1 HOUR</b>	<b>1H 30MIN</b>	<b>2 HOURS</b>
<b>16,00€</b>	<b>21,00€</b>	<b>26,00€</b>	<b>31,00€</b>

## MENU 2

Aguas minerais | Sumo de laranja natural | Refrigerentes e cerveja |  
Vinho adega cartaxo branco e tinto | Martini rosso & white | Gin | Rum | Whisky |  
Vodka | Snack  
Still water | Natural orange juice | Sodas and beer | Cartaxo white and red wine |  
Martini rosso & white | Gin | Rhum | Whisky | Vodka | Snacks

<b>30 MIN</b>	<b>1 HOUR</b>	<b>1H 30MIN</b>	<b>2 HOURS</b>
<b>22,00€</b>	<b>27,00€</b>	<b>32,00€</b>	<b>37,00€</b>



# Coffee Breaks

## COFFEE BREAK 1 / 11€

Chá / Café / Leite / Água mineral e com gás / Sumo de laranja Natural/ Selecção de pastelaria variada

Tea / Coffee / Milk / Still and sparkling water / Natural orange juice / Mini pastry selection

## COFFEE BREAK 2 / 14€

Chá / Café / Leite / Água mineral e com gás / Sumo de laranja natural / Selecção de mini pastelaria / Espelho de frutas

Tea / Coffee / Milk / Still and sparkling water/ Natural orange Juice / Mini pastry selection/ Fruit platter

## COFFEE BREAK 3 / 16€

Chá / Café / Leite / Água mineral e com gás / Sumos / Selecção de mini pastelaria / Selecção de mini sandes

Tea / Coffee / Milk / Still and sparkling water/ juices / Mini pastry selection / Mini sandwich selection

## COFFEE BREAK 4 / 18€

Chá / Café / Leite / Água mineral e com gás / Sumos / Selecção de mini pastelaria / Selecção de mini sandes / Iogurte , granola e frutos secos / selecção de fruta laminada

Tea / Coffee / Milk / Still and sparkling water/ juices / Mini pastry selection / Mini sandwich selection / Iogurt, granola and dried fruit / Sliced fruit Selection