

## Your Christmas as if it were ours



Crispy cod crepe, dried olives and roasted pepper Beef carpaccio, smoked olive oil and Saint Jorge cheese Lettuce salad, mini vegetables and marinated fetta cheese

### MAIN DISH (1 OPTION FOR THE WHOLE GROUP)

Roasted sea bream and gnocchi in Provencal sauce
Salmon curry with black rice and edamame
Angus beef sirloin, potato mille-feuille and mini seasonal vegetables
Confit duck leg, creamy polenta
Cod loin with chickpea textures

### **VEGETARIAN OPTIONS**

Ricotta and spinach ravioli
Risotto with wild truffled mushrooms

### **DESSERT** (1 OPTION FOR THE WHOLE GROUP)

Crème brûlée

Caramelised pineapple with coconut ice cream and pistachio crumble Chocolate fondant with red fruit ice cream





Includes couvert + 1 starter + 1 main dish + 1 dessert + non alcoholic drinks

### WINE SUPPLEMENT

Coroa D'Ouro, White wine

Coroa D'Ouro, Red wine



### PREMIUM WINE SUPPLEMENT

Manoella. White wine

Passagem, Red wine

Quinta de Santa Teresa, Rosé wine



### WELCOME COCKTAIL

1 Welcome Cocktail



Includes couvert + 1 starter + 1 fish dish + 1 meat dish + 1 dessert + non alcoholic drinks



vinccihoteles

Prices with VAT included. From 8 people.

Menus from 01.11.2025 to 15.01.26.

# Our venues

## TERRAÇO DO JARDIM

Non private room – 5th floor City views

Maximum capacity: 40 people



### SALA BOLHÃO

Private room – 1st floor

Maximum capacity in one single table: 23 people Maximum capacity in tables of 2/4/5 people: 35 p.





### **CONDITIONS**

### **PARKING**

The hotel offers 1 parking space to use during the event. Previous reservation is required. We don't have any more parking spaces; In this regard, we suggest Silo Auto 24-hour car park or Trindade 24-hour car park.

### TOTAL NUMBER OF PEOPLE AND MENU SELECTION

- The final number of participants must be confirmed one week before the event and this will be minimum number for invoice purposes;
- Alternatives for allergies and/or dietary restrictions will be provided if notified in advance up to 7 days before the event.

#### **EVENT DURATION**

- The menu has a maximum duration of 3 hours (from the scheduled time) and must be defined one week before the event;
- Changes to the schedule on the day of the event may incur in additional costs;
- Additional hours: subject to availability and additional costs.

### **CAKE AND SPARKLING WINE**

- It is not possible to bring sparkling wine and/or champagne from outside;
- It is possible to bring cake from outside. There is a charge of €2.50 per person for the cake cutting service.

### **EXCLUSIVE USE OF THE SPACE**

• Exclusive use of the space is not included at Terraço do Jardim Restaurant.

### **PAYMENT CONDITIONS**

- 25% pre-payment of the total amount at the time of reservation (non-refundable);
- The remaining amount must be paid 7 days before the event (non-refundable).



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