SACCHARUM



love /lʌv/

1. Feeling which induces proximity to, protection of the person object of affection or attraction; great affection or strong affinity for another person.

2. Being who is loved.

"love", in SACCHARUM Dictionary, 2020–2021



PACKAGE 1

WELCOME COCKTAIL

BUFFET

MENUS

PRICE



WELCOME COCKTAIL

1h service

SELECTED WINES

SPARKLING WINE, BEER, ORANGE JUICE AND WATER

SELECTION OF COLD CANAPÉS

- Cottage cheese *bruschetta* with pumpkin jam and sugar cane molasses
- *Queijo da Serra* (Portuguese sheep milk cheese) with blackberry jam

SELECTION OF HOT CANAPÉS

- Lamb samosas with ginger and curry
- Mini puff pastry of *linguiça* (spicy pork sausage) with bell pepper

APPETISERS

- Peanuts, chips, raisins





BUFFET

SOUP
- Tomato *cappuccino* with poached egg

MIXED SALADS
- Chicken curry salad with nuts and raisins
- Iberian ham salad with roasted apples
- Fried yam salad with marinated sardines
- Avocado salad with papaya and shrimp
- Celery, cucumber, quinoa and soya yoghurt salad
- New potato salad with bacon and cumin
- Cured cheese salad with roasted vegetables
- Wheat salad with cherry tomato, rocket and mustard dressing
- Glazed and smoked fish platter
- *Pâté* and sausage platter

SIMPLE SALADS
- Combination of lettuces, carrot, beetroot, tomato, cucumber, onions
- Dressings: mayonnaise, cocktail, vinaigrette, tartar, pickles

HOT DISHES
- Salmon stuffed with spinach, mashed sweet potato, *rosé* sparkling wine sauce
- Grilled golden bream fillet with mashed chickpea in coriander cream
- Braised beef medallions in green pepper, honey essence and brandy sauce
- Supreme of guinea fowl in vanilla *confit* sauce
- Roasted vegetables lasagne

SIDE DISHES
- Potato stuffed with cream cheese and herbs
- Potato croquettes
- Pilau rice
- Artichokes stuffed with mashed spinach
- Selection of sautéed vegetables with thyme

CHEF'S STAND
- Roasted veal leg with mushrooms and Madeira wine sauce, to carve

DESSERTS
- Black forest
- Carrot and pineapple cake
- Yellow pumpkin pie with cinnamon crumble
- *Bavaroise* of macerated figs in calvados sauce with almond *praline*
- Forest fruits cheesecake
- Duet of sugar cane molasses mousse and Madeira wine
- Yoghurt and coconut pudding
- Assortment of national and regional cheeses and biscuits
- Selection of fresh seasonal fruit





MENUS



3-COURSE MENU (A)

Chef's *amuse-bouche*

Silky cream of green asparagus seasoned with truffle oil

Swordfish and salmon *paupiette*, crustacean sauce and steamed vegetables

Coconut *quindim* with fig truffle and vanilla ice cream



3-COURSE MENU (B)

Chef's *amuse-bouche*

Salad with tepid scallops wrapped in rose petals
Passion fruit vinaigrette

Braised veal medallion in roasted pear and Madeira wine
Pumpkin and mushroom *risotto*

Chocolate brownie with strawberry ice cream

PRICE//72€*
per person

INCLUDES

White and red wine – Saccharum selection, beer, soft drinks, water and 1 after drink per person with the coffee

Wedding night with breakfast included, sparkling wine and chocolates on arrival

Complementary spa access

Late check-out until 18:00 – upon availability

2 parking spots

Special discount on accommodation for guests



* From 11.04.2021 to 02.05.2021 and from June to September, the price is 83€ per person.

PACKAGE 2

WELCOME COCKTAIL

BUFFET

MENUS

PRICE



WELCOME COCKTAIL

1h service

SELECTED WINES

SPARKLING WINE, KIR ROYALE, MARTINI, BEER, ORANGE JUICE AND WATER

SELECTION OF COLD CANAPÉS

- Cottage cheese *bruschetta* with pumpkin jam and sugar cane molasses
- *Queijo da Serra* (Portuguese sheep milk cheese) with blackberry jam

SELECTION OF HOT CANAPÉS

- Lamb samosas with ginger and curry
- Mini puff pastry of *linguiça* (spicy pork sausage) with bell pepper
- Spring roll with soy sauce

APPETISERS

- Peanuts, chips, walnuts and raisins





BUFFET

SOUP
- *Bulhão Pato* (white wine, garlic and coriander) consommé, with garlic and coriander *focaccia*

MIXED SALADS
- Asparagus-wrapped roast beef salad with mustard dressing
- Chicken salad with seasonal fruits
- Smoked salmon salad with cream cheese and fennel
- Caesar salad with smoked duck breast
- Caesar salad
- White bean salad with tomato, bacon and basil
- Mushroom salad marinated in olive oil and lemon with parmesan slivers
- Melon salad with Iberian ham and fennel crisp
- Glazed and smoked fish platter
- *Pâté*, roasted meat and sausage platter

SIMPLE SALADS
- Combination of lettuces, carrot, beetroot, tomato, cucumber, onions
- Dressing: mayonnaise, cocktail, vinaigrette, tartar, pickles

HOT DISHES
- Codfish fillet stuffed with Iberian ham and peppers
- Supreme of grilled wreck fish with lemon cream
- Roasted duck wrapped in pumpkin with orange sauce
- Pork fillet stuffed with plum seasoned with mushrooms and oregano
- Carrot and spinach *cannelloni* with tomato sauce

SIDE DISHES
- Noisette potatoes
- Roasted sweet potato with sugar cane molasses and orange
- Dried fruit rice
- Green beans wrapped in bacon
- Sautéed vegetable *panaché* with basil oil

CHEF'S STAND
- Salted fish with Dutch sauce, to carve

DESSERTS
- Mango charlotte with hazelnut biscuit
- Pistachio cake
- Forest fruits pie
- *Mascarpone* cream with coffee mousse
- Passion fruit *semifreddo*
- Pyramid of *sonhos* (sweet fritters) filled with chestnuts and honey
- Duet of pudding and chocolate cake
- Assortment of national and regional cheeses and biscuits
- Selection of fresh seasonal fruit





MENUS

4-COURSE MENU (A)

Chef's *amuse-bouche*

Salmon *rosetta*, shrimp fried in brandy butter
Green asparagus in caviar oil and lime

Codfish *risotto* nero with basil foam

Roasted black pork medallion with potato *au gratin*
Grilled mushrooms with *foie gras* sauce

Dark and white chocolate *cappuccino* with raspberry cream
Amaretto biscuit, orange rum shot



4-COURSE MENU (B)

Chef's *amuse-bouche*

Lobster *bisque* seasoned with *Cognac*

Toasted *focaccia*

Sea bass fillet on pistachio crust
Tepid potato salad with radish and rocket

Glazed lamb tenderloin in rosemary honey
Mashed potatoes and roasted vegetables, mint sauce

Banana *parfait* trilogy with honey and brandy *semifreddo*



PRICE//91€*
per person

INCLUDES

White and red wine – Saccharum selection, beer, soft drinks, water and 1 after drink per person with the coffee

Wedding night with breakfast included, sparkling wine and chocolates on arrival

Complementary spa access

Late check-out until 18:00 – upon availability

4 parking spots

Special discount on accommodation for guests



* From 11.04.2021 to 02.05.2021 and from June to September, the price is 107€ per person.

PACKAGE 3

WELCOME COCKTAIL

BUFFET

MENUS

PRICE



WELCOME COCKTAIL

1h service

SELECTION OF PREMIUM WINES

SPARKLING WINE, KIR IMPERIAL, MARTINI, WHISKY, GIN AND TONIC, BEER, ORANGE JUICE AND WATER

SELECTION OF PREMIUM COLD CANAPÉS

- Horse mackerel fillet with *vilão* (olive oil, vinegar, onion, pepper) sauce
- Smoked salmon with beetroot, Philadelphia cheese and fine herbs
- Iberian ham with pineapple roasted in Madeira wine

SELECTION OF PREMIUM HOT CANAPÉS

- Mini duck pie with ginger and cherry
- Shrimp skewer in sesame tempura
- Mini strudel with feta cheese and forest fruit jam

APPETISERS

- Peanuts, potato chips, vegetable chips, peeled almonds





BUFFET

SOUP
- Silky lobster cream with fried wafers

MIXED SALADS
- Lamb salad with curry
- Waldorf salad with *bresaola* and almond *grissini*
- Shrimp salad with basmati rice and coriander
- Lobster salad with asparagus and caviar
- Roasted vegetables salad with tofu
- Fried sweet potato salad with cottage cheese
- Couscous salad with roasted peppers, rocket and radicchio
- Chinese salad with breadsticks
- Glazed and smoked fish platter
- *Pâté*, *terrine*, roasted meat and sausage platter

SIMPLE SALADS
- Combination of lettuces, carrot, beetroot, tomato, cucumber, onions
- Dressing: mayonnaise, cocktail, vinaigrette, tartar, pickles

HOT DISHES
- Grilled sea bass with mashed carrots and sautéed spinach
- Poached sole fillet, crustacean sauce
- Beef Wellington with red wine sauce
- Roasted wild boar tenderloin with red onion jam and raisins
- Pumpkin and asparagus *risotto*

SIDE DISHES
- Potato *tarte tatin* with apple
- Basmati rice with saffron and raisins
- Wild mushroom ragout
- *Rigatoni* with broccoli au gratin
- Selection of roasted vegetables

SHOW COOKING
- Shellfish *paella*

DESSERTS
- Fig cake
- Chestnut cake
- Fig and honey pie
- Forest fruit *panna cotta*
- *Abade de Priscos* pudding in balsamic caramel and dark chocolate
- Pyramid of chocolate filled profiteroles and caramel threads
- *Amaretto* tart
- Assortment of national and regional cheeses and biscuits
- Selection of fresh seasonal fruit





MENUS

5-COURSE MENU (A)

Chef's *amuse-bouche*

Foie gras terrine on brioche toast with acidic fig
Rocket and asparagus salad with raspberry vinaigrette

Smoked salmon *consommé*
Profiterole filled with cream cheese and herbs

Roasted snapper on potato crust
Asparagus and mushrooms *ragout*, pumpkin cream

Glazed duck *magret* in heather honey
Mashed sweet potatoes and roasted chestnuts with *Grand Marnier* sauce

Brandy and honey *bavaroise* with macerated figs in balsamic cherry liqueur



5-COURSE MENU (B)

Chef's *amuse-bouche*

Roasted chestnut *cappuccino*
Coconut milk and honey foam

Sesame-crusted tuna *tataki*
Green tomato chutney with mango jam

Poached wrasse fish in its juices
Sweet potato with vegetable petals

Supreme of braised guinea fowl, apple *tatin*
Vegetable terrine, vanilla sauce

Chocolate *petit gâteau*, forest fruits, cream and cinnamon ice cream



PRICE//122€*
per person

INCLUDES

White and red wine – Saccharum premium selection, beer, soft drinks, water and 1 after drink per person with the coffee

Wedding night with breakfast included, sparkling wine and chocolates on arrival

Complementary spa access and 1 spa treatment for the bride and groom

Late check-out until 18:00 – upon availability

Tasting session of the fixed menu chosen (after event confirmation)

6 parking spots

Special discount on accommodation for guests



* From 11.04.2021 to 02.05.2021 and from June to September, the price is 142€ per person.

GENERAL CONDITIONS

ALL PACKAGES INCLUDE:

Room reservation (max. capacity 200 people)

Price valid for a minimum of 70 people

Lounge music broadcast through in-built sound system

White covered chairs

White linens

Menus and layout of tables (names of guests per table)*

Menus for children and vegetarians (fixed menus)

Tables for 8 to 10 people

Children up to 2 years old – free of charge

Children from 3 to 12 years old – 50% discount

25% discount (on the best available price), with breakfast included, on the first wedding anniversary - upon availability

Conditions and prices valid for confirmations by 31.12.2021

*EXTRA
Personalised menus (one per person) and layout of tables, upon request, from 100€



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