



Dear Sir / Madam

We are pleased to present our best suggestions and prices for possible events requested in the year 2022.

For better flexibility in the choice of our delicacies, we present our menus in groups, in which you may choose one unit only in each groups.

The final price will correspond to the sum of every unit in the total preferences.

Couvert	Prices per person
* Basket of bread, olives, olive oil and tuna fish tartar (Obligatory item for lunches and dinners)	7.00 €
Soups	
* Vegetable Soup (Cabbage, carrot, onion, potato, garlic and olive oil)	9.00 €
* Seafood Soup (Filet of bass, clams, mussel and prawns)	18.00 €
Fish	
* Codfish “pataniscas” with tomato rice	25.00 €
* Monkfish rice with prawns and coriander bouquet	30.00 €
Meat	
* Duck roll with spinach	25.00 €
* Piece of Veal “Mirandesa” served over skin-baked potatoes and cabbage	30.00 €
Desserts	
* “Rabanadas Majestic Style” with Port wine Majestic 10 years	13.00 €
* Coffee “Delta Diamante”, decaf, tea, white coffee or cappuccino	5.00 €
Drinks	
* Mineral water, soft drinks, beer, Vinho Verde Portal do Fidalgo (white wine Alvarinho), or red wine from Douro Quinta Nova	25.00 €

**For information regarding the presence of food allergen on the menu,
ask our staff.**

Regulation (EU) n°: 1169/2011



Coffee Break (A)

Choice of one drink per person.

12.00 €

* Coffee, decaf, tea, white coffee, cappuccino, hot chocolate, draught beer, soft drinks or fresh orange juice

* One "nata"

Coffee Break (B)

Choice of one drink per person.

15.00 €

* Coffee, decaf, tea, white coffee, cappuccino, hot chocolate, draught beer, soft drinks or fresh orange juice

* Includes one tart per person of your choice or "rabanada Majestic style (1 unit.)"

T.S.C. – V.A.T. Included

*The prices can change without previous warning, being subject to confirmation

House Capacity

* Minimum of people with option for menu service → 12 Pax

* Sitting tables of 4, 6 and 8 people → 20 Pax
(American service, served on a plate)

* Coffee Break → 20 Pax

(For groups over 20 people, there must be a 30 minutes break between reservations)

Closing Days

* Sundays, December 25th and January 1st

* We do not accept any kind of reservations on Mondays and Saturdays

Reservation schedule

* From 9h00 to 23h00



Exclusivity

Majestic Café does not accept reservations for over 20 people. As a property of public interest and cultural heritage of the city, it must be open during the regular time, so we are extremely sorry but we cannot provide full-booking of the café as this obliges it to close to other customers.

Music

- * Piano
- * Piano and Violin
- * Others

Price arrangement depending on the time and performance.

Obs. the client can also and directly contract musicians, but will need to inform us previously in order to obtain clearance.

Payment and Service of Extras

- * All requested extras will be provided with clearance to the tour leader so that they can be charged aside to the tour leader or to the person who requested them.

Ways of Payment

- * Maximum limit to pay is 08 days before our service
- * After payment, or 48h00 until the service, we do not refund people that did not appear or that were in other circumstances that may have happened.
- * If the payment is not made within our conditions we have the right not to provide the service.

OBS- In case of any unconformity of payment of our services we will choose the forum Oporto City Courtyard.

Service Reservations

- * We only accept reservations and cancellations with valid written documentations

Note We do not accept reservations for services by telephone, mobile phone or interpersonal without any kind of plausible identification.

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In the expectation that our suggestions will be to the fullest of your wishes.
We await your next contact.



Payment information

Bank: Millennium / BCP
IBAN: PT50 0033 0000 0001 0772 6057 1
SWIFT : BCOMPTPL

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www.cafemajestic.com



/cafemajestic



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Best Regards

Head Waiters

Paulo Marques

Joel Moreira

Management
Fernando Barrias