



## BANQUETING KIT



**THERE HAS NEVER BEEN A BETTER REASON TO BE  
AT REID'S PALACE**

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Few islands can rival Madeira for temperate climate and breathtaking views. Few hotels can rival Reid's Palace. Set on the cliff tops overlooking the Atlantic Ocean and the Bay of Funchal, Reid's Palace has, for over 100 years, been a standard-bearer for excellence on Madeira and beyond. With its enviable event locations, breathtaking sea views, celebrated spa, and highly-committed staff, Reid's is quite simply a must for customers desiring the very best.

Reid's Palace is the perfect venue for your event, located on oceanfront acres of lush, semi-tropical grounds, Reid's provides the most enviable indoor and outdoor event locations on Madeira. With celebrated gardens and well-appointed rooms, we must say that Reid's shines indoors and out. Each of our venues offers uncompromising experiences.



Reid's Palace is proud to offer its fantastic menus to cater for a wide variety of events, celebrations and functions. From cocktail parties and coffee breaks to fine dining and picnics, we provide our guests with the highest quality service in splendid locations throughout the day and into the evening. Whatever our guests may desire from their stay in Madeira, our menus will perfectly compliment our guests' superb experiences.

- Should you not find what you are looking for, our Executive Chef would be pleased to tailor-make menus which will better meet the specific needs for your event.
- The prices shown are subject to confirmation and may be changed without prior notice.
- Service and VAT tax are included.
- The rates below are valid from the 1<sup>st</sup> November 2011 to 31<sup>st</sup> October 2012



## BREAKFAST AT REID'S PALACE



**The Garden Room** restaurant, with stunning views of the pool and the sea, is the ideal place to start your day in Madeira. Open daily for a delicious buffet breakfast, with fresh juices and champagne served by attentive and friendly staff.

Opening times: Daily from 7:00 am to 10:30 am.

We can organize private breakfast for larger groups of 60 people or more in our Les Faunes Restaurant or Pool Restaurant at no extra cost.

Should you wish to have a private breakfast for your group, these can also be organized

Breakfast Menus	
<p style="text-align: center;"><b><u>CONTINENTAL BREAKFAST</u></b></p> <p style="text-align: center;"><b>BREAD AND PASTRIES</b> Assorted bread rolls Croissants and Viennoiserie ***</p> <p style="text-align: center;"><b>COLD CUTS AND CHEESES</b> Ham and smoked ham Sliced cheese ***</p> <p style="text-align: center;">Fruit preserves Honey, butter and margarine Fresh orange juice and grapefruit juice ***</p> <p style="text-align: center;">Coffee or decaffeinated coffee Selection of leaf tea and infusions Milk and chocolate ***</p> <p style="text-align: center;"><b>€ 22,00 per person</b></p>	<p style="text-align: center;"><b>AMERICAN BREAKFAST BUFFET</b></p> <p style="text-align: center;"><b>BREAD AND PASTRIES</b> Assorted bread rolls Croissants and Viennoiserie Mini muffins ***</p> <p style="text-align: center;"><b>COLD CUTS AND CHEESES</b> Ham, "Pata Negra" smoked ham, smoked pork sausage and salami Smoked salmon Sliced Portuguese cheese Fresh local cheese and cottage cheese Fruit preserves Honey, butter and margarine ***</p> <p style="text-align: center;"><b>CEREALS</b> All Bran, Corn Flakes, Granola, Chocapic, Weetabix, Golden Grahams Preserved plums and apricots in syrup ***</p> <p style="text-align: center;"><b>YOGHURTS</b> Natural, low fat, with fruit and liquids</p> <p style="text-align: center;"><b>FRESH FRUITS</b> Sliced fresh fruits</p>



	<p><b>FRESH FRUIT JUICES</b> Orange, apple and grapefruit</p> <p><b>HOT</b> Scrambled eggs, bacon and back bacon, sausages Sautéed mushrooms with herbs and cream Rösti potatoes, bean ragout and grilled tomatoes Waffles with maple syrup or sugar honey cane "Douradas" (French toast) with sugar and cinnamon Coffee or decaffeinated coffee Selection of leaf tea and infusions Milk and chocolate</p> <p>Buffet - minimum of 20 persons <b>€ 29,00 per person</b></p>
<p><b>PRIVATE BREAKFAST</b></p> <p>Up to 50 people - € 320,00 50 people or more - € 520,00</p>	

## LUNCH SUGGESTIONS



The perfect setting for a light lunch or daytime refreshment, the Pool Terrace restaurant offers delightful cuisine beside the stunning hotel pool, complimented by attentive and friendly service.

At the Pool Restaurant you can enjoy an extensive hot and cold buffet lunch with delicious daily specials served between 12:30 and 15:00.

### Lunch by the Pool

#### COLD BUFFET

Full choice from our varied buffet, displaying many varieties of green salad leaves, carrot, beetroot, cucumber, tomato, endives, rocket, mushrooms, green beans, grilled vegetables, various cold fish such as salmon, tuna, mackerel, sardines, smoked trout, grilled prawns, scallops, assorted cold meats such as grilled chicken, pork, lamb, roast beef, quiche, accompanied by various sauces, capers, olives, pickles etc.

It also includes the Portuguese cheese selection or the dessert buffet.

**€ 31,00 per person**

#### COLD BUFFET WITH HOT DISH

Cold buffet

\*\*\*\*

Grilled head bream with oregano, sautéed courgettes, olive oil and pumpkin sauce

**OR**

Pan fried fillet of Espada (scabbard fish), fried banana and passion fruit sauce, and sautéed spinach.

**OR**

Chicken supreme with grilled thyme, carrot pudding and a chalote sauce

**OR**

Saddle of lamb with cooked vegetable and gratinated potatoe

\*\*\*\*

Sobremesas do Buffet

Desserts from the buffet table

**€ 41,00 per person**

Group lunches can also be taken in any of our restaurants at Reid's Palace and privately for the group, please find below other menu suggestions for your event

### Set Lunch Menus

#### JADE VINE

Salmon *rillettes* with citrus fruit vinaigrette

\*\*\*

Stuffed breast of chicken with mushrooms, potato gratin and vegetable stew

\*\*\*

Passion fruit *crème brûlée* and chocolate ice-cream

\*\*\*

Coffee and petits fours

**€ 36,00 per person**

#### CARNATIONS

Traditional onion soup with Emmenthal cheese crouton

\*\*\*

Pan-fried fillet of salmon on a bed of grilled vegetables, mashed potatoes with saffron

\*\*\*

Opera tart with creamy coffee sauce

\*\*\*

Coffee and petits fours

**€ 36,00 per person**



### **ANTHURIUMS**

Trilogy of smoked salmon, sautéed scallops  
and fried jumbo shrimp  
small salad bouquet on a pastry case and  
passion fruit vinaigrette

\* \* \*

Grilled tournedos of beef with a herb crust  
and Madeira sauce,  
stuffed potatoes with cream and leeks and  
vegetables *confit*

\* \* \*

White chocolate delicacy with wild berries  
compote

\* \* \*

Coffee and petits fours

**€ 51,00 per person**

### **PROTEA**

Creamy green pea soup with a carrot flan

\* \* \*

Grilled fillet of *espada* (*scabbard fish*) with  
shrimps,  
sautéed spinach and white *polenta* gratin

\* \* \*

Warm apple tart with rosemary honey and  
cinnamon ice-cream

\* \* \*

Coffee and petits fours

**€ 41,00 per person**

**Set up Fee € 380,00 for lunches taken in other Restaurants**



## Buffet Lunch Menus

### SNACK BUFFET

Minimum 30 people

#### SALADS

Tomato salad, fresh cottage cheese and basil  
Grilled vegetables scented with olive oil and  
Oregano *Green salad*  
\*\*\*

#### SANDWICHES IN "BOLO DO CACO"

Fresh cheese from Santo da Serra, lettuce and  
Tomato Braised ham, lettuce, pickles and mayonnaise  
\*\*\*

#### SANDWICHES IN SWEET POTATO BREAD

Grilled free range chicken breast with herbs,  
tomato and salad Terra Nostra cheese, lettuce  
and Pata Negra ham  
\*\*\*

#### HOT

Grilled beef on a laurel skewer with garlic  
Butter *Gratinated chayote "Milho frito", pan  
fried maize*  
\*\*\*

#### DESSERTS

Fresh sliced seasonal fruit  
Caramel pudding  
Chocolate mousse  
Fruit tart  
\*\*\*

Coffee

**€ 41,00 per person**

### WORKING LUNCH BUFFET

Minimum of 30 persons

#### SALADS

Mixed salad with fine herbs  
Tomato, Mozzarella and basil  
Caesar salad  
Rocket salad with Parmesan slivers and cherry  
tomato  
Grilled vegetables scented with balsamic  
vinegar and oregano  
\*\*\*

#### SAUCES

Light vinaigrette with balsamic vinegar,  
Caesar and lemon vinaigrette  
\*\*\*

#### APPETIZERS

*Veal or pork paté en croûte* with aspic and Cumberland sauce  
Endive salad with orange and Gorgonzola cheese  
Cucumber and shrimp salad with dill  
\*\*\*

#### HOT DISHES

Tomato cream soup with basil and garlic  
croûtons  
Grilled fillets of salmon with lemon and caper  
sauce  
Grilled breast of chicken with ginger  
sauce  
Basmati rice with saffron  
Steamed vegetables with sweet  
basil  
\*\*\*

#### DESSERTS

Fruit tartlets  
Mango mousse  
Cottage cheese pudding  
Wild berries mille-feuille  
Fresh sliced seasonal fruits  
\*\*\*

Coffee

**€ 44,00 per person**



## Buffet Lunch Menu

### EXECUTIVE LUNCH BUFFET

Minimum of 30 persons

#### SALADS

Mixed salad with fine herbs  
Portuguese salad  
- tomatoes, onions and cucumber with olive oil and vinegar -  
Tomato, Mozzarella and basil  
Grilled codfish salad with bell peppers  
German potato salad  
Green asparagus salad with grilled artichokes

\*\*\*

#### SAUCES

Light vinaigrette with balsamic vinegar  
Caesar and lemon vinaigrette

\*\*\*

#### APPETIZERS

Selection of regional charcuterie  
Mussels in coriander vinaigrette  
Mini quiches of smoked salmon

\*\*\*

#### SOUP

Cream of cauliflower with smoked salmon

\*\*\*

#### HOT DISHES

Grilled and rolled fillet of *Espada* (scabbard fish) with banana, sautéed spinach and boiled potatoes, passion fruit sauce  
Veal *saltimbocca* with smoked ham and sage  
Sauté potatoes  
Grilled vegetables  
Basmati rice with raisins and pine-nuts

\*\*\*

#### DESSERTS

Wild berries mille-feuille  
Crème brûlée  
Fruit tartlets  
Chocolate cake  
Cheese cake  
Fresh sliced seasonal fruits  
- kiwi, orange, mango, papaya and pineapple -

\*\*\*

Coffee

**€ 47,00 per person**

## COCKTAIL RECEPTIONS



Start your evening by welcoming your guests with a cocktail, in one of our fabulous venues, choose from our Palm Garden with fantastic views over the Atlantic and Funchal, our Tea Terrace where Winston Churchill once sipped his Madeira Wine or by our Pool during the Summer Months

### Cold Canapés

Octopus carpaccio in escabeche  
 Melon pearls with Parma ham  
 Roastbeef on herb muffin and apricot compote  
 Fresh cottage cheese on raisin and walnut bread  
 Paio and cinnamon pineapple mini skewers

**€ 3,50 per piece**

Smoked salmon on foccacia  
 Duck foie gras with pitanga chutney  
 Pan-fried scallops on the spoon with green asparagus  
 Smoked duck on sweet potato bread and mango chutney  
 Grilled gamba with sesame seeds

**€ 4,00 per piece**

### Hot Canapés

Pan-fried banana with bacon  
 Leek and bacon mini quiches  
 Small meat dumplings with ginger  
 Deep fried cod fish cakes  
 Chicken with mushrooms quiches

**€ 3,50 per piece**

Smoked salmon mini quiches  
 Gamba tempura  
 Seafood rissole  
 Squid and shrimps spring roll  
 Spring vegetable crepe with sheep cheese and honey

**€ 4,00 per piece**

### Aperitif Cocktail

#### COCKTAIL I

Dry Madeira Sercial  
 Fresh orange juice  
 Salted nuts, almonds and chips  
**€ 15,00 per person, per hour**

#### COCKTAIL II

Dry Madeira Sercial  
 White and red wine – Reid's Palace selection  
 Fresh orange juice  
 Salted nuts, almonds and chips  
**€ 17,00 per person, per hour**

#### COCKTAIL III

Champagne Heideseck Monople  
 Kir Royal – Crème Cassis and Champagne  
 Mimosa – fresh orange juice and Champagne  
 Bellini – fresh peach and Champagne  
 Rossini – fresh raspberry juice and Champagne  
 Fresh orange juice  
 Salted nuts, almonds and chips  
**€ 31,00 per person, per hour**



<b>Open Bar</b>	
<p style="text-align: center;"><b>OPEN BAR I</b></p> <p>Portuguese sparkling wine, dry Madeira wine Sercial, Orange juices, soft drinks, mineral water, Salted nuts, almonds and chips <b>€ 20,00 per person – 1 hour</b> <b>€ 8.50 per person per additional half an hour</b></p>	<p style="text-align: center;"><b>OPEN BAR II</b></p> <p>Portuguese sparkling wine, Madeira wine, orange and tomato juices, soft drinks, Martini, Campari, Pernod, Salted nuts, almonds and chips <b>€ 22,00 per person – 1 hour</b> <b>€ 12.50 per person per additional half an hour</b></p>
<p style="text-align: center;"><b>OPEN BAR III</b></p> <p>Portuguese sparkling wine, Madeira wine, Campari, Martini Rosso and Dry, Pernod, Scotch Whisky 5 years old, Gin, Vodka, Rum, soft drinks, orange and tomato juices, Salted nuts, almonds and chips <b>€ 35,00 per person – 1 hour</b> <b>€ 18.50 per person per additional half an hour</b></p>	

## DINNER AND GALA DINNER SUGGESTIONS



Dinner is always a special occasion at Reid's Palace, whether you choose to dine in our Edwardian Restaurant The Dining Room, in our Les Faunes Restaurant with fantastic views over Funchal or in our informal Ristorante Villa Cipriani, all your senses will come alive with the great atmosphere and food.

### Dinners and Gala Dinners

#### STRELITZIA

Foie gras terrine with mango chutney, raisin brioche and Port wine reduction

\* \* \*

Sautéed fillet of gilt head bream with *ratatouille*, potato gratin and sauce of red bell pepper *confit* with basil pesto

\*\*\*

Crêpe soufflé with wild berries, carrot and ginger ice-cream, chocolate sauce

\* \* \*

Coffee and petits fours

**€ 59,00 per person**

#### LADY SLIPPER

Grilled marinated prawns in citrus fruit juice served with a tomato-basil compote

\* \* \*

Roast saddle of lamb with aromatic herbs, *ratatouille* and Parmesan potato gratin

\* \* \*

Mascarpone and pistachio *parfait* with cherry sauce

\* \* \*

Coffee and petits fours

**€ 67,00 per person**

#### ORCHID

Terrine of foie gras scented with four spices, sautéed wild berries

\* \* \*

Crustacean bisque with crab pudding and cream scented with saffron

\* \* \*

Roasted fillet of veal with a potato crepe, vegetable curry and sautéed asparagus

\* \* \*

Mousse of dark chocolate with caramel cream and apple compote with lemon grass

\* \* \*

Coffee and petits fours

**€ 72,00 per person**

#### MENU HORTENSIA

Prawns on a avocado tartar and tomato consommé perfumed with fresh coriander

\*\*\*

Roasted rack of lamb with, potatoes and vegetable timbale

\*\*\*

Delicacy of chocolate with praline, Pistachio sauce

\*\*\*

Coffee and petits fours

**€ 66,00 per person**



### Dinners and Gala Dinners

#### MENU NOVELEIRO

Prawns spring roll with garden leaves salad  
and sauce "vièrge"

\*\*\*

Roasted fillet of beef with laurel and  
organic vegetables

\*\*\*

Spice cake with vanilla sauce and cinnamon  
ice-cream

\*\*\*

Coffee and petits fours

**€ 68,00 per person**

#### MENU COROAS DE HENRIQUE

Duck foie gras with banana compote  
and passion fruit reduction with sugarcane  
honey

\*\*\*

Sea bass fillet with aromatic herbs, vegetable  
couscous and spinach with olive oil

\*\*\*

White chocolate mousse with wild berries and  
crunchy almond

\*\*\*

Coffee and petits fours

**€ 70,00per person**

#### MENU MALMEQUER

Scottish smoked salmon on potato cake and  
horseradish sauce

\*\*\*

Roasted beef fillet with laurel, stuffed potato  
with leek and seasonal vegetables

\*\*\*

Poached apple with Madeira Sercial and honey  
cake ice-cream

\*\*\*

Coffee and petits fours

**€ 68,00 Per person**

**Please note that for Private Dinners  
taken in Villa Cipriani there will be  
surcharge.**

**Value is upon request and will depend on  
the day of the week and time of year**



## Buffet Dinner Menus

### BUFFET I

Minimum 40 people

#### APPETIZERS AND SALADS

Chicken galantine with mango  
Zucchini tagliatelle salad with smoked salmon  
Beetroot salad with onions, Feta cheese and herbs  
Boiled tuna in *escabeche*  
Fish terrine with Piquillo peppers  
Hard boiled eggs filled with red bell pepper mousse  
Smoked salmon with lemon and capers  
Fresh cheese and tomato with basil  
Marinated mushroom salad  
Aubergines *tian* with tomato and Parmesan  
Sweet-and-sour apple salad  
Potato salad German style  
Grilled vegetables with balsamic vinegar  
Celery salad with apple, walnuts and raisins  
Selection of lettuces with aromatic herbs

#### SAUCES AND GARNITURES

Balsamic vinaigrette, Caesar sauce, French dressing, marinated olives, croûtons, crispy bacon and Parmesan slivers

#### SOUP

Velouté of green peas with croûtons

#### HOT DISHES

Fish kebab with bell peppers  
Roasted pork loin "Vinha de Alhos" (marinated in wine, garlic and vinegar)  
Gratin of salted codfish  
Roasted loin of beef with aromatic herbs  
Rice with vegetables, sautéed potatoes with herbs  
Sautéed zucchini with thyme, buttered carrot confit

#### DESSERTS

Fruit tartlets, chocolate mousse, caramel pudding, raspberry bavaroise  
Fraisier, apricot and caramel cake, pistachio dacquoise, praline mille-feuille

### BUFFET II

Minimum 40 people

#### APPETIZERS AND SALADS

Pork or veal *paté en croûte* with aspic and Cumberland sauce  
Endive salad with orange and Gorgonzola cheese  
Hard boiled eggs filled with green pea mousse  
Veal terrine with raisins and dried apricots  
Fresh cheese with herbs and quince jam  
Cod fish salad  
Sardine fillets in *escabeche*  
Assorted roasted meat "Bellevue style"  
Marinated salmon "Gravad Lax"  
Aubergines *tian* with tomato and Parmesan  
Potato salad with herbs  
Grilled vegetables with thyme and olive oil  
Celery salad with apple, walnuts and raisins  
Selection of lettuces with aromatic herbs

#### SAUCES AND GARNITURES

Balsamic vinaigrette, Caesar sauce, French dressing, marinated olives, croûtons, crispy bacon and Parmesan slivers

#### SOUP

Country style vegetable soup

#### HOT DISHES

Marinated grilled chicken Madeira style  
Roasted loin of veal with a herb crust  
Rolled fried *Espada* fillet (scabbard fish) with banana, passion fruit sauce  
Grilled fish kebab with vegetable *julienne*  
Boiled potatoes with olive oil and parsley  
Rice with bell peppers  
Spinach flan  
Steamed vegetables

#### DESSERTS

Fruit tartlets, chocolate mousse, lemon meringue tart, pudim Abade de Priscos (egg pudding), white chocolate bavaroise,



Fruit sliced seasonal fruit, fruit salad  
Coffee  
**€ 53,00 per person**

Tiramisu, pistachio crème brûlée,  
hazelnut and  
caramel cake  
Fruit salad, fresh sliced seasonal  
fruit  
Coffee  
**€ 55,00 per person**

### Buffet Dinner Menus

#### **BUFFET III**

*Minimum 40 people*

#### **APPETIZERS AND SALADS**

Courgette filled with cream of Philadelphia  
cheese  
Grilled vegetables with thyme and olive oil  
Mini quiches of smoked halibut and spinach  
Shrimp and pineapple salad  
Fish pudding with shrimps  
Cod fish *brandade* on toast  
Octopus salad in *escabeche*  
Cucumber *barquettes* filled with salmon  
*rillettes*  
Carrot salad with orange and herbs  
Tomatoes stuffed with seafood  
Cucumber filled with a tuna mousse  
Potato salad with herbs  
Salmon Peking Style  
Selection of lettuces with aromatic  
herbs

#### **SAUCES AND GARNITURES**

Balsamic vinaigrette, Caesar sauce,  
French  
dressing,  
marinated olives, croûtons, crispy  
bacon and  
Parmesan slivers

#### **HOT DISHES**

Cauliflower creamy soup with  
smoked salmon

#### **HOT DISHES**

"Espetada"

Traditional grilled beef on a skewer  
with  
garlic and bay leaf with garlic butter  
Pork and mushroom stew  
Grilled fillets of salmon with lemon  
and caper  
sauce

#### **BUFFET IV**

*Minimum 40 people*

#### **COLD BUFFET**

Veal pâté and braised ham with duck foie gras  
Lamb tenderloin terrine with parsley  
Iberian Pata Negra cured ham on Prokorn  
Duck foie gras on brioche with mango chutney  
Roasted loin of pork with prunes  
Roasted lamb carré with savoury  
Scottish smoked salmon with capers and red onion  
Roasted cod salad with garlic and virgin olive oil  
Boiled prawns with lemon and basil  
Espada with salmon mousse and Nori seaweed  
Grilled sea bass with oregano  
Grilled marinated scallops with soya and coriander  
Grilled green asparagus with Périgord truffle oil  
Grilled vegetables with thyme  
Stewed endive with honey and parsley  
Tomato and Madeira curd cheese with basil  
Grilled mushrooms with virgin olive oil and parsley  
Boiled red beet with salt and garlic  
Boiled leek rolls with thyme  
Tomato and fresh cheese quiche  
Crudities

#### **SOUPS**

Chicken-broth with rice Madeira style  
Cauliflower cream with crab and lemon grass  
infusion

#### **HOT BUFFET**

Grilled black pork "secretos"  
Beef skewer in laurel stick with garlic butter  
Grilled espada fillet on crab  
Roasted bass with thyme and lemon  
Fried corn with broad beans and cabbage  
Boiled potatoes with garlic, bay leaf and  
parsley  
Gratinated chayote with oregano  
Endive meuniere

#### **CHEESES**

Local and imported cheeses, celery and cumin  
apple salad

#### **DESSERTS**



Fish and seafood stew  
 "Milho frito" – regional dish deep  
 fried white  
 polenta

Oven baked potatoes with herbs  
 Aubergine and tomato ragoût  
 Green pea stew with lettuce and  
 small onions

**DESSERTS**

Fruit tartlets, chocolate mousse,  
 chocolate  
 cream with an apricot compote,  
 almond tartlets, chocolate mille-  
 feuille,  
 panacotta,  
 cheese cake with wild berries, Opera  
 tart,  
 lemon grass crème brûlée, fruit  
 salad, freshly  
 sliced seasonal fruit  
 Coffee

**€ 57,00 per person**

Buffet of fresh desserts from our pastry:  
 Fruit tart, Quindim, Chocolate mousse  
 Banana mille-feuilles, Carrot roll, Sacher,  
 Apple cake, Biscuit cake, Tiramisù  
 Passion fruit pudding, "Abade de Priscos"  
 Pudding, Raspberry bavaroise  
 Fruit salad, Sliced seasonal fresh fruit

**€ 71,00 per person**

**Buffet Dinner Menus**

**BUFFET V**

*Minimum 40 people*

**COLD BUFFET**

Veal pâté and braised ham with duck foie gras  
 Iberian Pata Negra cured ham on sweet potato  
 bread

Duck foie gras on brioche and carrot chutney  
 Chicken galantine with mango

Roasted beef loin with laurel and garlic  
 Roasted lamb saddle with savory

Scottish smoked salmon with capers and red onion  
 Crab meat with apple and lemon

Marinated mussels with coriander

Stewed red mullet fillets with savory

Red mullet terrine with fennel and saffron

Roasted cod salad with garlic and virgin olive oil

Grilled green asparagus with Périgord truffle oil

Grilled vegetables with oregano

Fresh cheese from Santo da Serra with thyme and  
 virgin olive oil

Stewed cauliflower with coriander

Small rolls of eggplant and stewed carrot with  
 sesame

Boiled celery with coriander and olive oil

Grilled mushrooms with oregano

Asparagus and rosemary quiche

Saladas

Crudities

**SOUPS**

Beef consommé with diced vegetables and parsley

Vegetable soup with wheat Madeira style

**BUFFET VI**

*Minimum 40 people*

**COLD BUFFET**

Veal pâté and braised ham with duck foie gras  
 Iberian Pata Negra cured ham on "bolo do caco"  
 Rump of beef with ravigote sauce

Roasted veal loin with rosemary  
 Roasted duck breast with orange

Duck foie gras on brioche with wild berries chutney  
 Roasted cod salad with garlic and virgin olive oil

Scottish smoked salmon with capers and red onion  
 Tuna with onion, olive oil and parsley

Grilled scallops previously marinated with  
 cinnamon and lemon grass

Sautéed prawns with basil

Fried squids with black olives and pesto

Stewed fennel greek style

Stuffed pancakes with stewed vegetables

Grilled green asparagus with Périgord truffle oil

Grilled vegetables with thyme

Fresh curd cheese with parsley and quince jam

Grilled mushrooms with rosemary

Boiled carrot with parsley and virgin olive oil

Leek and basil quiche

Saladas

Crudities

**SOUPS**

Leek cream soup with ceps

Tomato and onion soup with thyme

**HOT BUFFET**

Grilled fillet of sole with lemon and capers

**HOT BUFFET**

Grilled fillet of espada and scallops with cinnamon and basil

Stewed octopus in tomato and onions

Roasted chicken with Madeira Boal wine 10 years old and duck foie gras

Roasted veal loin with rosemary

Boiled potatoes with virgin olive oil and parsley

Basmati rice with peas

Seasonal vegetables with basil

Carrot confit with savory and honey

**CHEESES**

Local and imported cheeses, celery and cumin apple salad

**DESSERTS**

Buffet of fresh desserts from our pastry:

Fruit tart, Chocolate mousse, Wild berry mille-feuilles, Rolled orange cake, Yoghurt pudding, Apple tart, Mango bavaroise, Moka cake, Bread and, raisin pudding, Family cake, Cream tart

Papaya mousse, Fruit salad

Sliced seasonal fresh fruit

**€ 73,00 per person**

Fillet of espada with prawns and sweet-and-sour passion fruit sauce

Roasted lamb saddle with savory

Roasted fillet of pork with apple compote and prune

Gratinated couscous cakes with curd cheese

Boiled potatoes with oregano and bay leaf

Stewed red cabbage with red wine

Vegetable ratatouille

**CHEESES**

Local and imported cheeses, celery and cumin apple salad

**DESSERTS**

Buffet of fresh desserts from our pastry:

Coconut and condensed milk pudding, Black forest,

Fruit tart, Chocolate mousse

Raspberry mille-feuilles, "Rubro" cake, Orange tart,

Carrot cake, Fraisier, Jesuits

Pineapple dumplings, Mango bavaroise

Fruit salad, Sliced seasonal fresh fruit

**€ 75,00 per person**



Ristorante Villa Cipriani is our informal Italian restaurant where you can enjoy the best of delicious Italian cuisine in a relaxing atmosphere with wonderful sea views from the cliff top.

**Villa Cipriani Dinner Menus**

**Menu 1**

Crab Venetian style with avocado, lime and horseradish sauce

\*\*\*

Fresh green noodles gratinated with ham

\*\*\*

Cheese cake with cherry compote

**€ 48,00 per person**

**Menu 2**

Carpaccio of beef tenderloin Cipriani style or served with rocket leaves and Parmesan slivers

\*\*\*

Carnaroli risotto with mixed mushroom

\*\*\*

Classic Tiramisu in a chocolate shell with coffee sauce

**€ 50,00 per person**

**Menu 3**

Sauteed linguini with scampi sauce and aromatic herbs

\*\*\*

Saltimbocca of veal fillet with ham and sage, potato pure with celeriac

**Menu 4**

Parma ham with melon slices and small salad scented with citrus fruits

\*\*\*

Trofiette with scallops and Madeira Zucchini, cream of broad beans and tomato

### Villa Cipriani Dinner Menus

<p>***</p> <p>Apple tarte tartin with warm almond biscuit and walnut cream</p> <p><b>€ 55,00 per person</b></p>	<p>***</p> <p>Black scabbard rish fillet Pizziaola style, gratinated chayote with parmesan cheese and pilaf rice</p> <p>***</p> <p>Classic tiramisù in a chocolate sheel with coffee sauce</p> <p><b>€ 72,00 per person</b></p>
<p><b>Menu 5</b></p> <p>Crab Venetian style with avocado, lime and horseradish sauce</p> <p>***</p> <p>Saltimbocca of veal fillet with ham and sage, potato pure with celeriac</p> <p>***</p> <p>Classic tiramisù in a chocolate shell with coffee sauce</p> <p><b>€ 60,00 per person</b></p>	

## SPECIAL THEMED DINNERS

### MADEIRA NIGHT DINNER AT THE POOL RESTAURANT



What better way to welcome your guests to the Beautiful Pearl of Atlantic, Madeira Island than to welcome them in the best Madeiran Style.

We present to you our **Madeira Night**

Welcome your guests with a Welcome Cocktail at our Poolside and give them a taste of what Madeira has to offer.

The tables are decorated with colourful Madeiran fabric tablecloths and on the tables typical Madeiran Flowers bring your dinner alive

The buffet consists of typical local dishes: "Espetada" - meat skewer served with garlic butter and "Espada with Banana" - "Espada" is the local fish, whose habitat is at 800 metres depth and is caught by the local fishermen.

For that special added touch we suggest the most typical Folclore available on the island to wow your guests the "**Bailinho da Madeira**" stun your guests by showing them dances, songs, costumes and customs of the Island as well as using instruments that are only available on Madeira, such as the **brinquinho**.



## Buffet "Madeira Style"

### Appetizers and Salads

- Veal terrine with mixed herbs
- Octopus salad in escabeche
- Sweet potato with sugar honey cane and almonds
- Marinated sardines with vegetables
- Espada roll with salmon and shrimps
- Papaya, tomato, avocado and shrimp salad
- Fresh cottage cheese salad with tomato. Thyme and olive oil
- Tuna salad with onions, herbs and bell peppers
- Cod fish salad
- Grilled squid salad with olives
- Potato salad with onions, herbs and tomato
- Grilled vegetables with olive oil and savoury
- Bread-crumbed espada strips with tartar sauce
- Toasted "bolo do caco" with garlic butter

### Soup

- Chicken-broth Madeira Style

### Hot Dishes

- Rolled espada fillets with banana, passion fruit sauce
- Grilled beef skewer with garlic
- Sliced cod and sautéed with bell peppers, onion and garlic
- Marinated grilled chicken Madeira Style
- Milho Frito, pan fried maize and gratinated chayote
- Vegetables with oregano and olive oil

### Desserts

- Bolo de Mel, honey cake
- Passion fruit mousse
- Queijadas
- Banana Mousse
- Almond Tart
- Fresh Cottage cheese
- Chila Cake
- Yoghurt Pudding
- Banana mille-feuille
- Fruit Salad
- Freshly sliced season fruit
- Coffee

**€ 83,00 per person**

## Entertainment

### Madeira Folclore - € 530,00

Group with around 20 elements will sing and dance for you during 20 minutes and show you the original Madeira Dance



## 20's NIGHT

### Fashion in the 20's



Welcome to the 20's! The women loved to wear hats and gloves. The men wore hats and suits. It was the norm to dress up in nice clothing and "Puttin' on the Ritz" (or what we should call "Puttin' on the Reid's!").

Although clothing was often black and white, colorful and ornate accessories accompanied both outfits - whether it be a gentleman's pocket watch or a woman's hair pin.

**Men** - Men's fashions hadn't changed much over the ages. Slacks and cotton dress shirts were the norm even for laborers in the cities. Suits and fedoras and possibly spats accompanied the average middle class male. A flaming youth would typically dress with a straw hat and resemble a member of a barbershop quartette.

**Women** - Hemlines were at the knees or lower and the straight silhouette was popular. Some even dared to wear slacks for occasions that were to be active and casual. Hair was worn up or in a short bob and accompanied by a headdress or hat or scarf. Materials were luxurious and colorful.

**Flappers** - It was here that the flapper came to be. Young women rebelled against the old matriarchs and cut their hair short and hiked up their hem lines and painted their faces in the spirit of their new found freedom sparked by economic wealth and new political rights. The Flappers male counterpart was known as the Flaming Youth. Both decadent partygoers demanded the access to the liquors that were accessible to the very well connected and thus a demand that had never really vanished increased.

### COCKTAIL

Start your evening with a cocktail on our famous Tea Terrace and Lounge, the location speaks out for itself and even today the 1920's live in and around it, from the grandeur of the terrace to the spectacular chandelier's, your evening will start out in a truly 1920's style, Charlie Chaplin will surely help you set the mood for the fantastic evening to come.

A pianist will playing throughout the cocktail.

### ENTERTAINMENT

Following dessert, the lights in the room will be dimmed and everyone's attention will be brought to the tap dancers (10 minute show)

There will then be a show evoking the Cotton Club (20 minutes).

The Adler band orchestra will then get everyone up and dancing to Swing music, Jazz, Ragtime, Charleston...(Famous performers from the 20's - Al Jolson/Duke



Ellington/Irving Berlin/Fanny Brice)

**DECORATION**

Flower arrangements on every table  
Large flower arrangements at entrance and throughout room.

Pianist for Cocktail	300,00 €
Entertainment including Charlie Chaplin	600,00 €
Swing Feel Band	1.200,00 €
Decorations including flowers and boas and hats	1.000,00 €

Rates updated in May 2011, please note that they may change and are subject to confirmation

## FLOWER BALL



Celebrate the glory of our floating garden in the Atlantic Ocean with our beautiful Flower Ball. Greet your guests upon arrival with a spectacular flower carpet, that can be made in your company colours or even with your own company logo. Costs are upon request as it depends on the type of flowers used

Start the evening with a cocktail in our Tea Terrace, creating the opportunity to get together. Entertainment can be organized with a Violin player or pianist. Ladies will be welcomed with a lovely flower to enhance the Flower Ball feeling.



Following your cocktail, guests will be guided to their Dinner Venue, where the room is decorated in full blooming glory, with beautiful flower arrangements that will stun your guests.

The Night will flow with a performance from the Flower Festival Parade Dancers, with their exuberant dresses and magnificent coreography.

Entertainment throughtout the night with our "Rose Flower Band".

### Flower Ball Menu

Trilogy of smoked salmon, marinated and rillettes, sour sauce with tomato and herbs  
\*\*\*

Celery cream soup perfumed with Périgord truffle  
\*\*\*

Roasted veal fillet with rosemary, purse of stewed vegetables, potato quenelles with green apple and Madeira Sauce  
\*\*\*

White chocolate with wild berry mousse and crispy almond  
\*\*\*

Coffee and Petit Fours

**€ 82,00 per person**



## SUMMER BUFFET BARBECUE



During the summer months why not use our pool area for a Summer Buffet Barbecue, with a rich and varied buffet that will get your taste buds tingling.

Add to this our Swing Feel Band and just dance the night away in a relaxed atmosphere with wonderful views over the ocean.

Perfect for a welcome dinner

During the month of June, Funchal welcomes the Atlantic Firework Festival, Reid's Palace is the ideal place to enjoy this spectacular array of colour with privileged views over the bay of Funchal it is with doubt one of the best places to watch this fantastic event.



### Summer Buffet Barbecue Menu

#### Cold buffet

Veal pâté with thyme  
 Pork tenderloin terrine with parsley  
 Iberian Pata Negra cured ham  
 Duck foie gras  
 Chicken galantine with mushrooms  
 Roasted lamb loin Bellevue  
 Scottish smoked salmon with lemon and capers  
 Roasted cod salad with garlic and virgin olive oil  
 Boiled prawns with lemon grass  
 Espada with salmon mousse and marjoram  
 Tuna with oregano and virgin olive oil  
 Grilled marinated scallops with sugarcane honey and coriander  
 Green asparagus mimosa  
 Grilled vegetables with thyme  
 Sweet-and-sour cucumber with coriander  
 Tomato and Madeira curd cheese with basil  
 Grilled mushrooms with virgin olive oil and parsley  
 Boiled red beet with onion and parsley  
 Boiled leek rolls with oregano

#### Cold buffet

Veal pâté with thyme  
 Iberian Pata Negra cured ham  
 Duck foie gras  
 Chicken galantine  
 Roastbeef loin with bay leaf and garlic  
 Lamb saddle Bellevue  
 Scottish smoked salmon with sour cream and horseradish  
 Crab meat with apple and lemon  
 Marinated mussels with coriander  
 Stewed red mullet fillets with savoury  
 Poached prawns with green tea  
 Roasted cod salad with garlic and virgin olive oil  
 Boiled green asparagus  
 Grilled vegetables with oregano  
 Fresh cheese from Gaula with thyme and virgin olive oil  
 Stewed cauliflower with coriander  
 Eggplant and stewed carrot rolls  
 Boiled celery with coriander and olive oil  
 Grilled mushrooms with oregano  
 Asparagus quiche



Leek quiche  
Salads in season

**Soups**

Chicken-broth with rice Madeira style  
Cauliflower cream soup with lemon verbena  
infusion

**Hot buffet**

Grilled black pork "secretos" with rosemary  
Beef skewer in laurel stick with garlic butter  
Madeira style

Grilled lamb cutlets with mint  
Black scabbard fish fillet with banana and  
passion fruit sauce

Squid and prawn skewer with dill  
Mixed fish with bell peppers and thyme  
Fried corn with broad beans and cabbage  
Potatoes with garlic, bay leaf and parsley  
Savoury rice

Gratinated chayote with oregano  
Ratatouille

Green squash from Madeira with basil

**Cheese**

Portuguese and imported cheeses

**Desserts**

Dessert buffet from our pastry

**€ 72,00 per person**

Salads in season

**Soups**

Consommé spring style  
Vegetable soup with wheat Madeira style

**Hot buffet**

Grilled scallops with basil  
Fillet of black scabbard fish with virgin olive oil  
Monkfish skewer with bell peppers  
Marinated chicken with Boal wine Madeira  
style

Veal fillet with shallots and bay leaf  
Beef skewer in laurel stick  
Roasted jacket potatoes  
Regional fried cod

Tomato rice  
Seasonal vegetables with basil  
Carrot confit with caraway  
Zucchini with olive oil and thyme

**Cheese**

Portuguese and imported cheeses

**Desserts**

Dessert buffet from our pastry

**€ 72,00 per person**



## MOONLIGHT DINNER



Reid's Palace is delighted to present a truly memorable private dining experience under the stars with a twist

Guests will be asked in advance to choose from five different locations in the beautiful grounds where they can dine in seclusion. They will then be asked to choose 3 courses from a menu of sumptuous dishes such as Lobster salad with a 20 year Madeira sauce, Roasted fillet of Turbot with scampi or Roasted rack of lamb with duck foie gras.

Dessert on every occasion will be a spectacular flambé created at their table.

On the eve of the dinner their private butler will come to their room with glasses of champagne which will be served on the terrace together with delicious canapés. The butler will then escort them down to their table for the evening which will be laid with candles setting the mood along with their own guitarist who will play discreetly in the background.

Thinking the evening has come to an end the guests will be taken back up to their room where a bottle of Madeira wine will have been decanted and chocolates laid out for them to enjoy the rest of the evening.

Perfect for any Special Celebration, Proposals, Anniversaries, Birthdays  
or just a very romantic dinner for two.

Please consult our website [www.reidspalace.com](http://www.reidspalace.com) for further information and menus

## BEVERAGE PACKAGES

The following packages can be used for Lunch or Dinner

<p style="text-align: center;"><b>BEVERAGE SUPPLEMENT A</b></p> <p style="text-align: center;">Mineral water, beer and soft drinks Fresh orange juice <b>€ 15,00 per person</b></p>	<p style="text-align: center;"><b>BEVERAGE SUPPLEMENT B</b></p> <p style="text-align: center;">Reid's Palace Classic Collection by Paulo Laureano Red and White Wine Beer and soft drinks, fresh orange juice Mineral water <b>€ 20,00 per person</b></p>
<p style="text-align: center;"><b>BEVERAGE SUPPLEMENT C</b></p> <p style="text-align: center;">Reid's Palace Premium Collection by Paulo Laureano Red and White Wine Beer and soft drinks, fresh orange juice Mineral water <b>€ 27,00 per person</b></p>	<p style="text-align: center;"><b>BEVERAGE SUPPLEMENT D</b></p> <p style="text-align: center;">Reid's Palace Reserve Collection by Paulo Laureano Red and White Wine Beer and soft drinks, fresh orange juice Mineral water <b>€ 31,00 per person</b></p>

## COFFEE BREAK SUGGESTIONS



The coffee break allegedly originated in the late 19th century in Stoughton, Wisconsin, with the wives of Norwegian immigrants. The city celebrates this every year with the Stoughton Coffee Break Festival. The term subsequently became popular through a Pan-American Coffee Bureau ad campaign of 1952 which urged consumers, "Give yourself a Coffee-Break — and Get What Coffee Gives to You". At Reid's Palace the coffee break is just as special as a Gala Dinner, with every care taken to ensure that every experience is a great one.

### Coffee Break Menus

<p style="text-align: center;"><b>DRINKS</b></p> <p style="text-align: center;">Coffee Selection of leaf teas and infusions Milk, mineral water and orange juice</p>	<p style="text-align: center;"><b>MORNING BREAK</b></p> <p style="text-align: center;">Brownies Mini Muffins Mini croissants Mini "pasteis de nata" – small custard tartlets "Queijadas da Madeira" – small cottage cheese tartlets Mini Viennoiserie</p>
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<b>AFTERNOON BREAK</b> Macaroons – Lemon or chocolate Mini chocolate and ginger fondant Mini pastries Opera cake Fruit tartlets Quindins Mini apple Tatin tart	<b>FINGER SANDWICHES</b> Smoked salmon Shrimp cocktail Cucumber and egg Gouda cheese Avocado and tomato
Your choice of 3 varieties <b>€ 15,00 per person</b> Minimum of 10 people	

<b>Coffee Station Menus</b> <b>The below items are only for Coffee Stations inside the Meeting Rooms</b> <b>Items will be charged on consumption</b>	
Coffee, decaffeinated coffee, tea and milk	€ 6,25 / 1 litre thermos
Mineral water	€ 6,50 / 0,75 litre
Fresh orange juice	€ 12,50 / 1 litre Jug
Soft Drinks	€ 4,50 / Unit
Petit fours or Amaretti	€ 10,00 every 8 pieces
Finger Sandwiches, Smoked salmon, shrimp cocktail, cucumber and gouda cheese, avocado and tomato	€ 8,00 per person
Assortment of tea pastries	€ 4,00 every 2 pieces

## AFTERNOON TEA



The custom of civilised tea drinking belongs to the great traditions of mankind. Tea and porcelain teacups were being produced in China as early as 3,500 BC...

In Europe, afternoon tea became a fashionable social event in the 1840s, 200 years after the first tea was brought from China. And it became a truly British institution and tradition which Reid's Palace Hotel has pleasure in continuing in the Lounge and on the Terrace...

### Afternoon Tea Menu

Selection of finger sandwiches

*Smoked salmon, shrimp cocktail, cucumber, cheese, avocado and tomato*

\* \* \*

Fresh baked scones

Jam, butter and cream

\* \* \*

Selection of home-made pastries

#### SELECTION OF LEAF TEAS

Earl Grey, Darjeeling, Ceylon, English breakfast, Reid's Blend, Lap Sang Souchong, Green Tea, China Green Sencha, Jasmim Bancha and Assam

#### INFUSIONS

Rooibush

Orange-blossom, verbena, jasmine, peppermint, camomile

**€ 29.00 per person**



## ENTERTAINMENT AND FLORAL DECORATIONS



If a menu is the prose of a party, then décor and entertainment are the poetry...At Reid's, we believe that no detail should go unlooked. Our in-house flower shop and on-site event coordinators are prepared to help you find the perfect linens, the most-engaging entertainment and just the right floral for your theme.

### Floral Arrangements

Our basic floral arrangements start from the price of € 50,00 per arrangement. This will depend on how big you would like it and also on the type of flowers you choose.

### Entertainment

Pianist During Dinner (4 hours)	300,00 €
Pianist During Afternoon Tea	185,00 €
Swing Feel Band 4 elements (4 hours)	1.300,00 €
Singing Waiters with pianist	700,00 €
Adler Duo, pianist and singer (4 hours)	650,00 €
Violin player, 1 hour	300,00 € every additional hour 50,00 €
Jazz Band, 4 musicians (4 hours)	1.300,00 €
DJ (4 hours)	500,00 €

**For very special events, please consult our Special Event Kit, with extra special menus for those extra special celebrations**