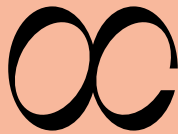


# OCTANT

*Douro*

*Your wedding  
in the DOURO*





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## ABOUT US

We are at kilometer 41 on the Douro River, starting from its mouth.

Our location and the architectural features of our building amplify the connection to the surrounding landscape and the escape from reality: the Octant Douro, built of schist and glass in an escarpment system extending nearly all the way to the river, was founded on a series of environmental concerns and a desire to blend with its surroundings – with our future sustainability in mind, we planted a garden where we gather fresh herbs each day, and we decided to keep our own beehives, which give us the honey that delights our visitors at breakfast.

Here, human construction – from the building itself to the two outdoor swimming pools and the river dock – is in no way shocking. Instead, it is a feature, which merges with the river and the surrounding mountains.

The natural environment is a constant theme at the Octant Douro. Whether inside or out, we are continuously being immersed in nature.

This is one of the differentiating factors of the Octant Douro: a hotel that is a work of art in a never-ending dialogue with the river and the valley.



# FACTS & FIGURES

## DISTANCES

- 10 km from Castelo de Paiva
- 40 km from Porto
- 55 km from Porto Airport
- 160 km from the Spanish border (Tui)

## 61 ROOMS AND SUITES

### SPACES AND SERVICES

- River dock with 26 berths
- Gardens and 2 panoramic outdoor swimming pools
- Spa with hydrotherapy circuit, relaxation pool, sauna and Turkish bath
- Life Fitness gym
- Panoramic restaurant
- Bar with fireplace
- Pool table
- Library
- Indoor movie corner
- Laundry room
- Free parking
- Kayaks
- Free Wi-Fi
- Access for people with limited mobility
- Babysitting
- Event organization

## EXPERIENCES

We have an Experience Manager dedicated to creating one-of-a-kind moments.

- Surprise picnic
- Local gastronomy experiences
- Boat tours
- Water sports on the Douro
- Douro wine tasting and tour
- Midões and Gondarém schist villages
- Ilha dos Amores (lovers' island) and pedestrian trail
- Paiva Walkways
- Hikes
- Paddle surf





# THE DOURO THAT IS ALSO DUERO

The Douro is part of our identity; where it rises – in the Urbion Peaks, at a height of 2,160 metres – it is called the Duero. From there to the mouth, alongside the city of Porto, it flows for some 900 km (some sections of which are considered UNESCO World Heritage).

The river's hundreds of kilometers take it through incredibly diverse areas, and this is true not only of the scenery but also of the people and the gastronomy. And this is why we would be so bold as to say that the Douro River's gastronomy is richer than anywhere else in the world; here, we are constantly in touch with all of the variants of the four axes of Iberian cuisine – olive oil, cheese, cured sausages and wine.

Our mission is, increasingly, to journey through the gastronomy and culture of the entire River Douro, from source to mouth. Discover which wines are produced in each of its regions, as well as the differences in the cheeses and wines produced all along its course, and taste all of the olive oils.

And we want you to accompany us on this journey!



# YOUR WEDDING AT THE OCTANT DOURO

This is your chance to celebrate your very special day on the undulating banks of the Douro River, in a space that is both contemporary and inviting. The perfect combination of breathtaking scenery and signature architecture.

Talk to our team and discover all of the different venue options at the hotel, to ensure this occasion is everything you dreamed it would be. We can also help you find the best partners for this very special day.

## **Included in the wedding package:**

Chairs (up to 100)

Bridal table with table cloth and flower arrangement with flowers from our gardens.

Wedding planner service, decorations and additional accessories available on request.

## **Venue hire:**

Up to 70 guests: €550

Hotel reserved exclusively for the wedding party: no additional charge











## OUR VENUES

At the Octant Douro, you will find venues offering unique atmospheres, each with its own personality.

You can hold your ceremony beside our panoramic pool or at one of our other indoor or outdoor venues, as agreed with the hotel in advance.

If you reserve the hotel for the sole use of your wedding party, you can choose your preferred location.

### **Explore our gardens**

One of the most striking characteristics of our hotel is the fact that it is set amid gardens and green spaces, with views over the Douro that all of our guests adore.

### **Our outdoor swimming pools**

We have two of them. The blue of one rivals that of the sky, while the other is a deep blue. Both afford a panoramic view over the Douro.

### **The Raiva Restaurant**

This is our choice dining venue, and is where the extraordinary dishes created by Chef Dárcio are normally served. Here, you will find an indoor space and an outdoor terrace with a view.

### **Pop into the library**

If peace and quiet is what you're looking for then this is one of the perfect places for you. A view of the river, shelves lined with books and, in winter, a roaring fire.

### **Pay a visit to the movie corner**

We want to be that hotel where your every need and desire is met. Get your guests together and watch one of the two movies we screen daily. We even provide the popcorn!





## INCLUDE UNIQUE EXPERIENCES

For this very special occasion, we want to provide (you and your guests) with experiences that are both unique and enriching: from gastronomic experiences that make use of regional products, to picnics in secret hideaways, experiences with a strong connection to the river, outings to explore the region and visits to wineries. At the Octant Douro we have a dedicated Experience Manager whose job is precisely to create such special moments for you.

Prices on request.

- Surprise picnic
- Local gastronomy experiences
- Organic farm • Boat tours
- Water sports on the Douro
- Douro wine tasting and tour
- Midões and Gondarém schist villages
- Ilha dos Amores (lovers' island) and pedestrian trail
- Paiva Walkways
- Hikes
- Paddle surf

Before the ceremony, take a boat trip to Ilha dos Amores and enjoy a picnic just for the two of you, to celebrate your forthcoming union.

Get together with your closest friends to sample some regional wines, cheeses and sausages. Discover the local gastronomy together.



## ENJOY USING OUR SPA

Our spa is a minimalist space where you simply cannot be oblivious to your proximity to the Douro River and the surrounding landscape.

This is why we strive to promote locally produced ingredients, back-to-your-roots treatments, medicinal herbs and other plants that were used by our ancestors in bygone times.

- Heated indoor pool, with panoramic view over the Douro
- Sensations shower
- Sauna and Turkish bath overlooking the river
- Wellness menu
- Five treatment rooms

**Would you like a couples massage or a special treat for your feet?**

**Talk to us and we will work with you to find the perfect solution.**



## YOUR ACCOMMODATION

All of the room types at the Octant Douro are breathtaking.

We offer a total of 61 rooms and suites, comprising:

- 11 Deluxe Rooms
- 24 Deluxe River View Rooms
- 2 Superior River View Rooms
- 14 River View Rooms with Balcony
- 4 Panoramic Rooms with Terrace
- 3 Douro Suites
- 1 Arda Suite
- 1 Suite Pool
- 1 Panoramic Suite

We know that, for such a special occasion, you will want to stay in a place that symbolizes the moment you are experiencing. This is why we always suggest that our wedding couples choose to stay in the Pool Suite. From this spacious suite with dining room, outdoor area and a private infinity pool, you will be able to see all of the scenery around the hotel: the bends in the river, the river dock and one of our outdoor pools, all with the mountains as backdrop.

**For wedding parties booking the entire hotel for their sole use, we have a special gift: a voucher for a stay that you can use to celebrate your first anniversary with us.**

**The voucher includes:**

- 1 night's accommodation
- a bottle of champagne on arrival
- a couple's massage











## OUR CHEF AND HIS CREATIONS



### **Chef Dárcio Henriques**

I remember being on my parents' farm, working with the soil, fruits and vegetables since a young age. That's where my passion for this world was born and, above all, my passion for the product!

I started my career in Portugal, in a more timid way, but in 2013 I took a leap of faith and started my journey abroad. I went to Paris where I worked with Joel Robuchon for 2 years. In 2015 I headed to Shanghai to open the first Portuguese restaurant – a very enriching experience! A year later I returned to Europe to work with Chef Eric Frechon at Celeste, at The Lanesborough hotel in London, where I took over as team leader in 2019 and won 1 Michelin Star in 2020/2021.

I join Octant Douro with the ambition to rewrite Douro cuisine, honoring the river from its source to its mouth, paying homage to typical products from both sides of the river's border, with my touch of modern European creativity.

Enjoy the journey.

## WELCOME COCKTAIL

### Canapés

Miniature Melba toast with tomato and Iberian dry-cured ham  
Hummus and fried chickpea tartlets  
Home-made blinis with smoked salmon  
Tuna tartare, guacamole and sweet potato  
Cucumber soup with coconut milk  
Miniature alheira sausage and fig croquettes  
Small beetroot cake with goat's cheese  
Miniature Melba toast with mushrooms and quail egg  
Chicken and arugula roll

### Drinks

Sparkling wine  
Red and white wine  
Port wine  
Orange juice  
Iced tea  
Water  
Sodas  
Beer

## THE MENUS

### Appetizers

Liver pâté with brioche and cherry jelly  
Terrine of pigs' trotters Pedorido style  
Green lentil and quail salad  
Gilt-head bream ceviche with sweet potato purée  
Spice-cured salmon and fennel salad  
Octopus carpaccio with roasted bell pepper sauce  
Crab meat, quinoa and guacamole salad  
Hokkaido pumpkin and hazelnut soup  
Tomato gazpacho  
Buckwheat and grilled vegetable salad  
Beetroot salad with collard green pesto sauce  
Cauliflower soup with pickled radish

### Premium appetizers

Beef loin carpaccio with truffle mayonnaise  
Shrimp ravioli with foie gras and truffle sauce  
Scallops with celery purée and fish sauce  
Foie gras escalopes with brioche and Port wine sauce  
Tuna ceviche with tiger's milk

### Fish

Poached auction-fresh branzino (European sea bass) with cauliflower purée  
Cutthroat trout from the Douro River, served with sautéed spinach and Dalva sparkling wine sauce  
Squid with tomato compote and basmati rice  
Auction-fresh gilt-head bream fillets with olives, tomatoes and watercress purée  
Salt cod confit with bell peppers roasted in a wood-fired oven  
Lagareiro style octopus with bread migas in the style of the Minho region

### Premium wild fish

John Dory fillets with vegetable rice  
Sole with clam sauce and toasted cauliflower purée  
Turbot/brill with sautéed mushrooms and fish sauce  
Monkfish roll with lemon mashed potatoes and shrimp bisque sauce

### Meat

Stewed pork cheek with potato purée and baby carrots  
Leg of lamb terrine, green olives, tomato and celery purée  
Duck breast confit with maize polenta, vegetables and poultry gravy

Arouquesa breed beef sirloin with mushrooms and sautéed potatoes  
Bísaro breed pork belly cooked at a low temperature and served with potato gratin  
Pork tenderloin with mashed potatoes and traditional alheira sausage  
Iberian pork fillet with carrot and ginger purée and seasonal vegetables  
Beef short rib terrine with potato purée and seasonal vegetables

### **Premium meat**

Suckling pig confit with suckling pig gravy and salad  
Beef loin with onion compote, potato purée and vegetables  
Iberian pork tenderloin with mashed potatoes and alheira sausage, served with seasonal vegetables  
Game pithivier with port wine sauce

### **Vegetarian dishes**

Zucchini risotto  
Cauliflower with curry-infused olive oil  
Gnocchi with spinach purée, sautéed tomatoes and goat's cheese  
Textured carrots with date purée

### **Desserts**

Lemon meringue pie with mint ice cream  
Chocolate fondant with Tua orange cream  
Almond and coffee profiteroles  
Floating islands with white chocolate and strawberries  
Red fruits with raspberry sorbet  
Carrot Swiss roll with basil ice cream  
White chocolate and green tea panna cotta with cherry syrup  
Abade de Priscos egg pudding

### **DESSERT BUFFET**

Minimum of 15 guests  
Chocolate mousse  
Sliced fresh seasonal fruit  
Fresh fruit tart  
Orange Swiss roll  
Cream tart  
“Cream from heaven”  
Brisas do Liz (egg-yolk, sugar and almond sweet)  
Miniature eclairs  
Caramel and chocolate tarts  
Custard  
Light egg sponge cake

<b>MENU I</b>	<b>MENU II</b>	<b>MENU III</b> (Includes premium choices)	<b>MENU IV</b> (Includes premium choices)
Welcome drink 1 appetizer 1 entrée 1 dessert Supper	Welcome drink 1 appetizer 1 fish dish 1 meat dish 1 dessert Supper	Welcome drink 1 appetizer 1 entrée 1 dessert Supper	Welcome drink 1 appetizer 1 fish dish 1 meat dish 1 dessert Supper
€90 per person	€115 per person	€110 per person	€160 per person

\*drinks not included

## DRINKS

Wines welcome drink and meal

Douro41 selection	€35 per person
Sommelier's selection	€45 per person
Premium selection	€60 per person

## SPECIAL OPTIONS

Appetizer buffet	€18 per person
Dessert buffet	€18 per person
Seafood table (oysters, shrimp, crab, mussels and clams)	€38 per person
Suckling pig table	€18 per person
PDO cheese table	€18 per person
Traditional sausage table	€18 per person
Table of assorted cheeses and sausages	€22 per person
Live dry-cured ham cutter per ham	(Price of the ham + €5 per person)

## OPEN BAR

First two hours, mandatory minimum consumption: €37 per person

Each extra hour, per person: €16

For premium drinks from our selection, please add an extra €7.50 per person



# TERMS AND CONDITIONS

## FOOD & BEVERAGE PRICES

OCTOBER TO MAY | F&B

Minimum F&B consumption per person at the event (drinks not included):

May and October €135

November to April €115

The Douro41 does not organize weddings during the months of July, August and September.

## ACCOMMODATION

Mandatory minimum number of bookings:

- For events with up to 35 guests  
2 suites (minimum stay – 1 night)
- For events with between 35 and 60 guests  
4 suites and 16 rooms (minimum stay – 2 nights)
- For events with more than 60 guests  
The entire hotel must be reserved for the wedding party (minimum stay – 2 nights)

We offer special accommodation rates for weddings according to the time of year. Prices are per night per room for two people and include breakfast.

## NUMBER OF PARTICIPANTS AND CHOICE OF MENUS

The prices are valid for groups of more than 20 people, with the same menu.

The menus may be changed (since seasonal products are used) and are subject to confirmation.

The prices include VAT at the applicable rate.

Written confirmation of the final number of participants attending the event must be sent to the hotel no later than 15 days beforehand.

The final number informed will be considered as the minimum number of participants for invoicing purposes.

The hotel declines any obligation to provide service to a number of people exceeding that stipulated by more than 5% (whenever said increase occurs less than 24 hours before the ceremony) or 10% (whenever said increase occurs less than 48 hours before the ceremony).

The hotel must be informed of the menu choice no later than 30 days beforehand, failing which it may not be possible to ensure the provision of the respective menu items.

The hotel must be given a minimum of 15 days' notice in the event that any of the participants have dietary constraints.

Fish dishes may be changed in accordance with market availability. The client will be informed of any changes no later than 48 hours before the ceremony.

Because the products used are seasonal, some may not be available at certain times of year. Unavailable products will be replaced with an equivalent.

The client will be informed of the wine services seven days before the ceremony.

The menu chosen applies to all members of the group.

The per person price does not include the wedding cake.

A 50% reduction on the per person price applies to children aged 4 to 12 years.

Duration of the service: 3 hours with a 30-minute grace period.

The drinks service will end after dessert.

60-minute lateness surcharge: 15% of the per person meal price.

90-minute lateness surcharge: 30% of the per person meal price.

### **FOOD AND DRINKS**

No food may be brought into or taken out of the hotel by the organizers or their guests unless the waiver provided by the hotel management has been signed beforehand.

### **CORKAGE**

In the event that guests bring their own wine and/or spirits, corkage applies at the rate of €10 for each bottle of wine opened, and €25 for each bottle of spirits.

### **LOSS OF BELONGINGS AND SECURITY OF THE RENTED SPACES**

The hotel declines liability for the loss of personal belongings and other objects or valuables during the event.

Additional security may be obtained and paid for by the client by pre-arrangement and with the authorization of the hotel.

The hotel declines liability for any belongings left in the banqueting and meeting rooms after the event.

### **AUDIOVISUAL EQUIPMENT**

If required, audiovisual equipment can be provided by the hotel and should be requested well in advance.

The client must provide specific details of the materials required.

If the client chooses to make separate arrangements for the hire and installation of such equipment, the hotel declines liability for the quality of same and the provision of technical assistance.

Any costs relating to copyright shall be charged to the client.



## **DECORATIONS, ADVERTISING, INFLAMMABLE AND TOXIC PRODUCTS, AND SIGNAGE**

Clients wishing to put up posters or any other type of decoration or advertising must provide these themselves but must seek prior authorization from the hotel, which may withhold such authorization.

All inflammable materials are strictly forbidden, including but not limited to: fireworks, gas, charcoal, toxic products and any other products liable to cause irritation.

No decorations may be put up in front of fire extinguishers or emergency exits, or in proximity to energy-generating sources.

Nothing may be affixed to floors, walls, ceilings or pillars with nails, screws, drawing pins, adhesive tape or any other similar means liable to cause damage.

The client shall be solely responsible for the cost of repairing any damage caused to the hotel's facilities and equipment and the hotel shall be entitled to charge the relevant sums.

## **ENTERTAINMENT**

Details of the entertainment must be sent to the hotel in advance for approval regarding the terms and timetables.

The client shall be responsible for paying the cost of any licenses or other necessary authorizations.

## **PRICES DO NOT INCLUDE**

Decoration, entertainment, the ceremony, the wedding cake, or accommodation.

## **DISCLAIMER**

The hotel shall not be obliged to provide the rooms and other spaces of the hotel that may be subject to advance booking in the event that it is impossible to do so due to a case of force majeure, government or other acts, wars, hostilities, civil disturbances, strikes, lock-out, riots, epidemics, quarantines, any other situations resulting from any causes beyond the hotel's control.

The hotel shall not be liable for the provision of the booked spaces if it is prevented from doing so due to any of the aforementioned causes.

## **PAYMENT AND DETAILS FOR INVOICING**

The payment terms agreed in advance by the hotel and the clients must be met and the details for invoicing (name, address, and tax number) must be supplied at the time the event is confirmed.

After the invoice is issued, the hotel declines liability for any missing details that were not provided in a timely fashion (e.g. order number, purchase order, etc.).



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