



OCTANT

Weddings · *Douro*

ADDRESS

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OCTANT DOURO

Yes, it seems like a DREAM, but it is not.
It can become very Real.

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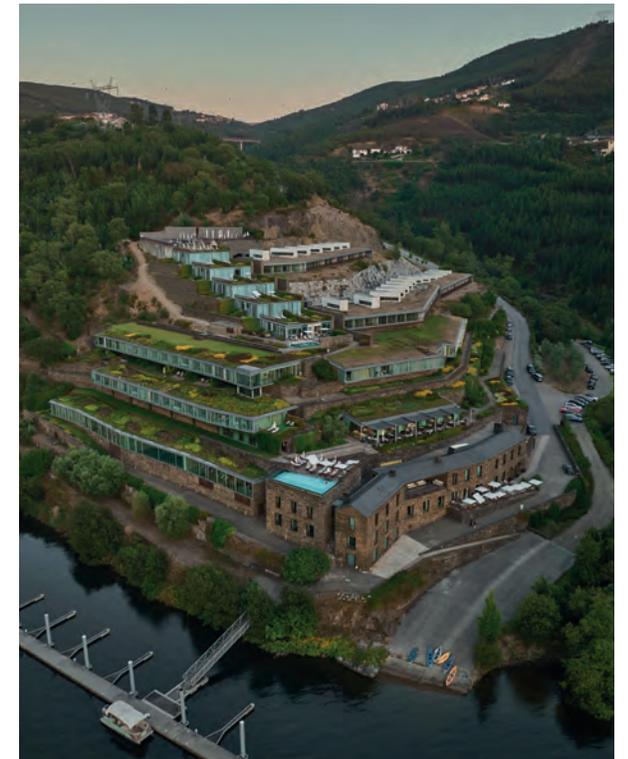


Who WE Are

WE ARE A PLACE FOR A WEDDING
UNIQUE AND UNFORGETTABLE.

In the heart of the Douro, where the river tells us its stories through its silence, there is a place that transports us beyond reality. It's as if, reaching kilometer **41** from its mouth, we encounter a parallel world, where the beauty of the landscape and the unique architecture of **Octant** Douro come together in total harmony.

Between the schist rocks and the transparency of the glass, we find the terraces that extend to the riverbanks. Here, every detail was carefully conceived to create a perfect union, where nature, architecture, people, and landscape decided to marry.



Good to Know

DISTANCES

- 10 km from Castelo de Paiva
- 40 km from Porto
- 55 km from Porto Airport
- 160 km from the border with Spain

61 ROOMS & SUITES

SPACES & SERVICES

- Fluvina with 26 moorings
- Gardens and 2 panoramic outdoor pools
- SPA with hydrotherapy circuit, relaxation pool, sauna, turkish bath
- Life Fitness Gym
- RAIVA Panoramic Restaurant
- Game Room
- Library
- Kids Corner
- À TERRA Restaurant
- Lobby Market with local products
- Parking
- Wi-Fi
- Access for people with reduced mobility
- Babysitting

EXPERIENCES

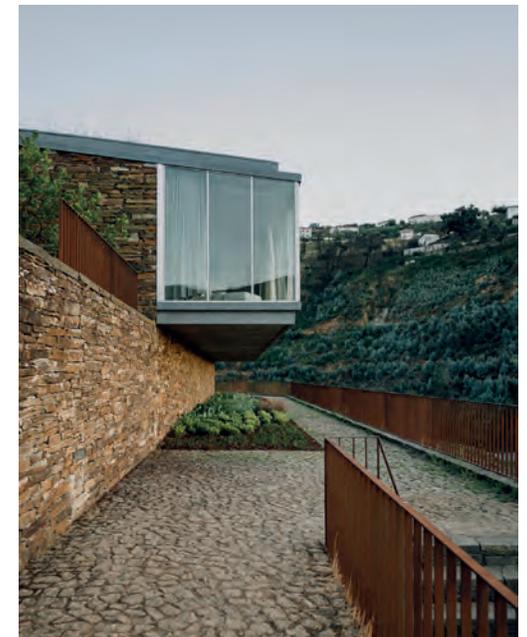
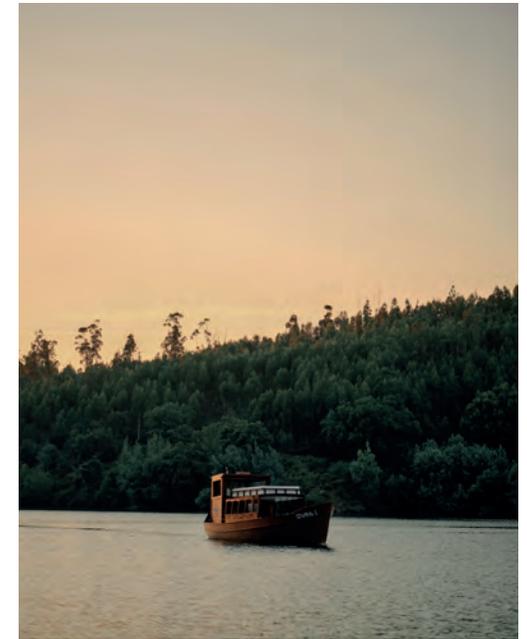
- We have a dedicated Experience Manager to create unique moments
- Surprise picnic
- Local gastronomic experiences
- Water Sports in Douro
- Douro wine tasting and tour
- Schist villages of Midões and Gondarém
- "Ilha dos Amores" and waling route
- Paiva Walkways
- Hiking
- Stand-up Paddle

Fully aware, our decisions are guided by a deep respect for the surrounding environment. The terrace was designed in total harmony with the landscape, reflecting a commitment to the preservation of natural beauty.

We cultivate a garden of herbs, where we harvest the most natural herbs daily. They are a tribute to the purity of flavors that we add to the banquet of guests. The pure honey, produced by the bees from our region, is a delicacy present in our breakfast and that takes us on a journey through the senses.

But the greatest treasure of **Octant Douro** is the connections forged here. A connection between human creation and natural beauty that seem to have been born together. And of course, when couples arrive to celebrate love and union, a new connection is born.

It is in this unique place, where nature shares the lime-light with the bride and groom, that every detail is a tribute to love. It is here, at **Octant Douro**, that stories become history.





Douro is DIVERSITY

IN THE LANDSCAPE, IN GASTRONOMY,
IN PEOPLE, AND EVEN IN COUNTRIES.

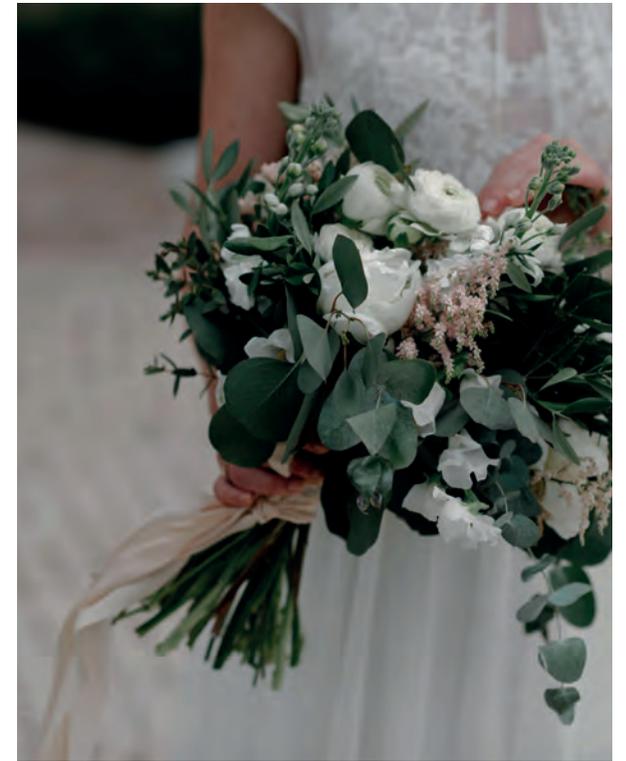


Our Douro is called Duero at its source, in the peaks of the Serra de Urbión, at **2160** meters altitude. From there to the mouth, at the foot of the city of Porto, there are almost **900** km (some of which are considered UNESCO World Heritage). It draws a unique path, embracing diverse landscapes, charming people, and unparalleled gastronomy.

The Douro River is like a gastronomic treasure, where the richness of the four axes of Iberian cuisine – olive oil, cheeses, sausages, and wines – are protagonists in each region it visits.

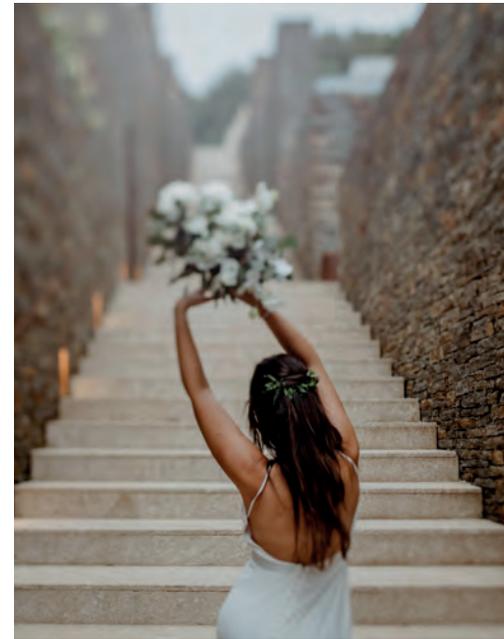
Our mission is to witness this culinary and cultural journey, from source to mouth. Discover distinct wines from each place, taste the differences in cheeses and cold cuts along the way, and appreciate all the special olive oils.

And this special journey can be experienced on a unique day like a wedding. The gastronomic richness, the stunning landscape, and the surrounding culture enrich this much-desired moment. An eternal romance, where the Douro unites people and palates in an unforgettable dance.



MARRY at Octant Douro

A DOURO DAY.



Living such a special day by the charming Douro River, surrounded by a space that is both modern and welcoming. A perfect combination of breathtaking landscape and unique architecture. There are countless possibilities that our hotel offers to make this moment the realized dream.

Each space has its own atmosphere and personality, allowing the ceremony to take place by the panoramic pool overlooking the river or in one of the other surrounding spaces both outdoors and indoors.

We want to accompany you on this journey and have a team available to think of everything in great detail, from selecting the places that best reflect the couple's vision, to floral compositions and decoration, or even planning the perfect stay for your guests, all to make this day memorable.



Our Spaces

AT OCTANT DOURO, EACH SPACE HAS ITS OWN ATMOSPHERE AND PERSONALITY.

At **Octant** Douro, each space has a unique and special atmosphere. For an exclusive ceremony, among our panoramic pool, indoor spaces, and the outdoors, the choice can cause a delightful headache. One so delightful it will become history.

DISCOVER OUR GARDENS

One of the most striking features of our hotel is being surrounded by gardens and green corners, with views of the Douro that delight our visitors.

OUR OUTDOOR POOLS

There are two. One of a blue that competes with the sky and the other of a deep blue. Both have a panoramic view of the Douro.

RAIVA RESTAURANT

It's our favourite dining space, where Chef Dárcio and his team work every day to serve memorable gastronomic experiences. Always in harmony with the location. With indoor space and an outdoor terrace with a view.

TAKE A STOP AT THE LIBRARY

If you seek tranquility, this is one of the ideal places for you. With views of the river, full shelves, and during winter, the fireplace on.



Include UNIQUE Experiences

BECAUSE THIS SPECIAL PERIOD DESERVES THE BEST EXPERIENCES.

From exploring gastronomy and regional products, to picnics in secret locations, and events more related to the river, tours in the region, or visits to wineries.

Octant Douro has an Experience Manager entirely dedicated to creating these moments.

PRICES UPON REQUEST.

Here are some ideas on how to make the best use of it:

- Surprise picnic
- Local gastronomic experiences
- Organic farm
- Boat tours
- Water sports on the Douro
- Douro wine tasting and tour
- Schist villages of Midões and Gondarém
- “Island of Love” and walking route
- Paiva Walkways
- Hiking and Stand-up Paddle

Before the ceremony, a boat ride followed by a picnic on the Island of Love is a good choice to celebrate an imminent union amidst serene nature.

And why not gather the best men and bridesmaids for a tasting of regional wines, cheeses, and cold cuts, unveiling the authentic flavors of the region?

Enjoy our SPA

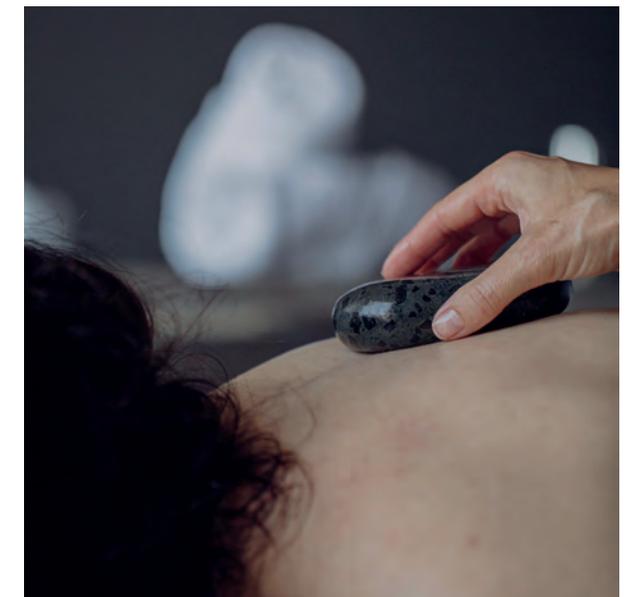
OCTANT WEDDINGS TO RELAX BEFORE OR AFTER THE BIG DAY.

Our Spa is a minimalist space where it is impossible to detach from the proximity to the Douro River and the surrounding landscape.

Therefore, we highlight locally produced ingredients, treatments that take us back to our origins, medicinal herbs, and other botanicals that were traditionally used.

- Heated indoor pool (24H), with a panoramic view of the Douro.
- Sensory shower.
- Sauna and Turkish bath overlooking the river.
- Wellness menu.
- Five treatment rooms.

To awaken absolute well-being, we propose choosing between a couple’s massage or offering special treatments for the parents of the couple. After all, they need to relax too. Count on **Octant** Douro for unique and personalized experiences.



THE MENUS

Yes, it seems like a DREAM, but it is not.
It can become very Real.

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TYPES

There are 61 rooms and suites,
organized according
to the following types:

- 11 Deluxe Mountain view
- 24 Deluxe River view
- 2 Superior River view
- 10 River view com balcony
- 4 River view with terrace
 - 4 Full View
 - 1 Paiva Suite
 - 1 Douro Suite
 - 1 Ribeira Suite
 - 1 Arda Suite
 - 1 Panoramic Suite
 - 1 Pool Suite

VOUCHER

(EXCLUSIVE REGIME)

The voucher includes:

- 1 night accommodation
- 1 bottle of sparkling wine
upon arrival
- 1 couples massage



Accommodation

**61 ROOMS AND SUITES, WITH DIFFERENT
TYPES AND THE SAME COMFORT.**

All types of accommodation at **Octant Douro** have breathtaking characteristics. We know that on such a special day, you will want to stay in a place that symbolizes the moment being lived. That's why we always suggest to the newlyweds we receive to stay in the Pool Suite, a spacious suite with a dining area and an outdoor dining area and a private infinity pool overlooking the river, where you can see the entire landscape surrounding the hotel: the curves of the river, the fluvina, one of our outdoor pools, and, framing all this, the mountains.

For weddings in an exclusive regime, we want to offer something special: a stay voucher so that you can come celebrate the first anniversary with us.

The CHEF and his Creations

CHEF DÁRCIO HENRIQUES

I've always remembered being on my parents' farm, digging in the soil, playing with fruits and vegetables. That's where my passion for this world was born, especially my passion for the product!

I started in Portugal in a timider way, but it was in **2013** when 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! After a year, I returned to Europe, to London, to work with Chef Eric Frechon at Celeste, at The Lanesborough hotel – where I took over the team in **2019** and earned **1** Michelin Star in **2020/2021**.

I arrive at **Octant** Douro with the ambition to rewrite Douro cuisine, honoring the river from its source to its mouth, paying homage to the typical products on both sides of the river border, with my touch of modern European creativity. Enjoy the journey.

Welcome Cocktail

HORS D'OEUVRE

Mini toast with tomato
and Iberian ham
Hummus tartlets
and fried chickpeas
Homemade blinis
with smoked salmon
Tuna tartare, guacamole,
and sweet potato
Cucumber soup with coconut milk
Mini Alheira croquettes and fig
Beetroot and goat cheese ball
Mini mushroom toasts
and quail egg
Chicken and rocket roll

DRINKS

Sparkling wine
White and red wine
Port wine
Orange juice
Fresh tea
Water
Soft drinks
Beer

The Menus

STARTERS

Chicken liver pâté with brioche and cherry jelly
Pedorido-style pork trotters terrine
Green lentil and quail salad
Gilthead bream ceviche with sweet potato puree
Spice-cured salmon with fennel salad
Octopus carpaccio with roasted pepper sauce
Crab claw meat salad with quinoa and guacamole
Hokkaido pumpkin soup with hazelnut
Tomato gazpacho
Buckwheat and grilled vegetable salad
Beetroot salad with Swiss chard pesto
Cauliflower soup with radish pickles

STARTERS PREMIUM

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

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FISH

Poached sea bass from the market,
with cauliflower puree
Douro River salmon trout with sautéed spinach and
Sparkling wine sauce
Squids with tomato compote and basmati rice
Market-fresh gilthead bream fillets, olives, tomatoes,
and watercress puree
Confit cod with roasted bell peppers
in a wood-fired oven
Octopus à lagareiro Minhota-style with migas

PREMIUM FISH

John Dory fillets with vegetable rice
Sole with clam sauce and roasted cauliflower puree
Turbot with sautéed mushrooms and fish sauce
Monkfish roll with mashed potatoes and lemon
with shrimp bisque sauce

MEAT

Stewed pork cheek with potato puree and baby carrots
Lamb leg terrine, green olives, tomato,
and celery puree
Duck breast confit with cornmeal, vegetables
and poultry sauce
Arouquesa beef sirloin with mushrooms
and sautéed potatoes
Low-temperature Bísaro pork belly with potato gratin
Pork tenderloin with mashed potatoes
and traditional Alheira sausage
Iberian pork tenderloin with carrot and ginger puree
and seasonal vegetables
Minhota-style veal ribs terrine with potato puree
and seasonal vegetables

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PREMIUM MEAT

Confit milk-fed suckling pig with suckling pig sauce and salad

Beef tenderloin with onion compote, potato puree, and vegetables

Iberian pork tenderloin with mashed potatoes and Alheira sausage, with seasonal vegetables

Game meat Petivier with Port wine sauce

VEGETARIAN

Zucchini risotto

Cauliflower with curry olive oil

Gnocchi with spinach puree, sautéed tomatoes, and goat cheese

Carrot in textures with date puree

DESSERTS

Lemon meringue pie with mint ice cream

Chocolate fondant with Tua orange cream

Almond and coffee Profiteles

White chocolate farófia with strawberries

Red berries with raspberry sorbet

Carrot cake with basil ice cream

White chocolate and green tea panacotta with cherry syrup

Pudim Abade de Priscos (Portuguese pudding)

OCTANT MENUS

Menu 1

Welcome cocktail
1 Starter
1 Main Course
1 Dessert
Late-night snack

115€ PER PERSON

Menu 2

Welcome cocktail
1 Starter
1 Fish Course
1 Meat Course
1 Dessert
Late-night snack

145€ PER PERSON

Menu 3

INCLUDES PREMIUM SELECTION

Welcome cocktail
1 Starter
1 Main Course
1 Dessert
Late-night snack

140€ PER PERSON

Menu 4

INCLUDES PREMIUM SELECTION

Welcome cocktail
1 Starter
1 Fish Course
1 Meat Course
1 Dessert
Late-night snack

180€ PER PERSON

Drinks not included

DRINKS

– WINES, WELCOME COCKTAIL & MEAL

Douro Selection 42€

Sommellier's Choice 52€

Premium Selection 67€

Price per person

Supplements

SPECIAL OPTIONS

Appetizer Buffet	20€
Dessert Buffet	20€
Seafood Table	40€
Suckling Pig Table	20€
DOP Cheese Table	20€
Cold cuts Table	20€
Mixed Cheese and Sausage Table	24€
Ham carver per leg	7€ <small>+PRICE OF THE HAM LEG</small>

Price per person

OPEN BAR

Mandatory minimum consumption in the first **2** hours.

2 hours	38
Extra hour	16€ PER HOUR
Cocktail supplement	+8€

Price per person

Before the Day

Because marriage isn't just about the big day. It's about the after. And also before. That's why we give you the chance to create your own wedding eve. That way, there are no extra nerves.

WELCOME COCKTAIL

Selection À TERRA **20€**

<i>Drinks</i>	White wine, red wine and sparkling wine Beer Alcohol-free cocktail Flavored waters Orange Juice
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Food **3** Seasonal hors d'oeuvres

Price per person

Selection DOURO **45€**

<i>Drinks</i>	White wine, red wine and sparkling wine Beer Alcohol-free cocktail Cocktail with alcohol Flavored waters Gin Vodka Whisky Fruit juices
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Food **5** Seasonal hors d'oeuvres

Price per person

BARBECUE

FOOD

Couvert

Selection of bread and olives – at the buffet

STARTERS Buffet

Cheese and sausage boards, Tomato salad, Potato salad, Octopus salad, Quinoa salad, Carrot and ginger soup, Peach bruschetta, Basil and mozzarella, Roasted leek with mimosa egg and romesco sauce

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Codfish, Shrimp, Sirloin steak, Iberian pork presa steak and Salmon

Sides

Basmati rice with nuts, grilled vegetable kebabs, grilled potatoes, potato chips and beet

Desserts

Chocolate Mousse, Custard, Sponge Cake, Tuas' bitter orange pie, sliced fruit

This menu is subject to weather conditions.
Menu available for a minimum of **30** people.

Price FOOD
Price DRINKS

90€ PER PERSON
34€ PER PERSON

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LIGHT LUNCH IN THE BRIDAL SUITE OR GROOM'S SUITE

FOOD

Cheese and
cured cold cuts
Assorted finger
sandwiches
Assorted sliced fruits

DRINKS

Sparkling wine
Juices and soft drinks
Beer

Price per ADULT
Price per CHILD

45€
N/A

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The next Day

Again, because marriage isn't just about the big day. It's about the before. And also the after wedding. That's why we give you the best solutions for your wedding recovery.

Because the day after is a day to remember. And it's better to do it with the best conditions.

FOOD

Quiche, Mini cakes, Juices, Homemade cakes, Cold cuts, Cheese selection, Fruit, Yogurts, Bread selection, Scrambled eggs, Bacon, Sausages, Beans, Savory and plain crepes made to your choice, Tomato salad, Vegetable salad, Octopus salad, Portuguese quinoa and vegetable salad, Roasted codfish, Roasted vegetables, Roast beef, Rice, Chips, Pancakes

DRINKS

Sparkling wine
Juices and soft drinks
Beer

Price per ADULT 65€
Price per CHILD 45€

Elopements

An exclusive dinner with **8** courses in one of the hotel's spaces, where a menu tailored to the tastes and preferences of the couple is created.

Depending on the season and weather conditions, the experience takes place in one of the gardens or in the library.

MENU (2 PEOPLE)

Be My Guest
Experience

FOOD

Tasting Menu
with **8** courses

DRINKS

Douro Selection	50€
Sommelier's Choice	80€
Premium Selection	130€
Selection of Premium Port Wines	150€

Price per person

Price per ADULT (food)

190€

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TERMS & CONDITIONS

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OCTANT WEDDINGS

Terms & Conditions

ACCOMMODATION

Minimum mandatory reservation:

FOR EVENTS UP TO **35** GUESTS
2 Suites (minimum stay of **2** nights)

FOR EVENTS BETWEEN **35** AND **60** GUESTS
4 suites and **16** rooms (minimum stay of **2** nights)

FOR EVENTS WITH MORE THAN **60** GUESTS
Mandatory reservation of the hotel exclusively
(minimum stay of **2** nights)

We offer special accommodation rates for weddings according to the season.

Prices are per night, per room for two people, with breakfast included.

In July and August, **Octant Douro** does not host weddings.

NUMBER OF PARTICIPANTS AND MENU SELECTION

Prices are valid for groups larger than **20** people, with the same menu.

Menus may be altered (as they use seasonal products) and are subject to confirmation.

Prices include VAT at the legal rate.

The hotel must be informed in writing of the final number of participants attending the event with a minimum of **15** days in advance.

The final number provided will be considered the minimum at the time of billing.

Menu choices must be communicated **30** days in advance, under penalty of not being able to prepare the respective dishes.

The hotel is not responsible for providing service to a number of people exceeding **5%** of the stipulated amount (whenever the increase occurs less than **24** hours before the ceremony) or **10%** (whenever the increase occurs less than **48** hours before).

The hotel must be notified at least **15** days in advance whenever there are customers with dietary restrictions.

Fish dishes may undergo changes depending on market availability.

Changes will be communicated up to **48** hours before the ceremony.

Due to seasonality, some products may not be available at certain times of the year. They will be indicated and replaced by an equivalent product.

Wine services will be informed to the client **7** days in advance.

Same menu for all group members.

The price per person does not include the Wedding Cake.

Price for children from **4** to **12** years old has a **50%** reduction in the per person value.

Service duration: **3** hours with a tolerance of **30** minutes.

After dessert, beverage service will end.

60-minute delay: a **15%** per person/meal surcharge will apply.

90-minute delay: a **30%** per person/meal surcharge will apply.

CORKAGE FEE

Should customers bring their own wines, a corkage fee of **€25** will be charged per bottle, and **€40** for spirits or bottles that require decanting.

FOOD & BEVERAGES

No food brought in or taken out by the organizers or their guests should enter the Hotel without prior signing of the responsibility document prepared by the Hotel management.

LOSS OF GOODS AND SECURITY OF THE CONTRACTED SPACES

The hotel declines any loss of goods, objects or other valuables present during the event.

Additional security must be obtained and paid for by the client with prior notice and authorization from the hotel.

The hotel does not assume responsibility for goods left in the banqueting and meeting area after the event.

AUDIOVISUAL EQUIPMENT

The supply of audiovisual equipment can be contracted by the hotel, and for this purpose, it should be requested well in advance.

The client should specify with utmost accuracy the type of equipment needed.

If the client chooses to directly contract the rental and installation of the equipment, the hotel cannot be held responsible for its quality and technical assistance.

Any costs related to copyright will be charged to the client.

DECORATIONS, ADVERTISING, INFLAMMABLE, TOXIC PRODUCTS, AND SIGNS

The placement of posters or any other type of decoration or advertising must be arranged by the client, subject, however, to prior authorization from the hotel, which may deny it.

Inflammable materials such as fireworks, gas, coal, toxic products, or any others causing irritation are strictly prohibited.

No decoration should be placed in front of fire extinguishers, emergency exits, or close to sources generating energy.

Nothing should be affixed to floors, walls, ceilings, or columns with nails, screws, pioneses, adhesive tape, or other means of suspension that could cause damage.

Expenses arising from the repair of any damage caused to the hotel's facilities or equipment will be the sole responsibility of the client, and the hotel is authorized to charge such amounts.

ENTERTAINMENT

The hotel must always be informed in advance of the entertainment, approving it under the agreed terms and schedules.

Payment for licenses and other authorizations is the responsibility of the client.

PRICES DO NOT INCLUDE

Decoration, entertainment, ceremony, wedding cake, and accommodation. The privatization of spaces incurs an additional cost.

SERVICE RENDERING

The hotel is relieved of providing rooms and other hotel spaces that may be subject to reservation if there is an inability due to force majeure, government acts or other authorities, wars, hostilities, civil disturbances, strikes, lockouts, riots, epidemics, quarantines, or as a result of other situations resulting from any causes beyond the hotel's control.

The hotel will not be responsible for providing the reserved spaces if the inability is due to any of the aforementioned causes.

PAYMENT AND BILLING INFORMATION

The payment conditions established between the hotel and the client should be met, and the data for issuing the invoice should be provided upon event confirmation (name, address, taxpayer number).

After issuing the invoice, the hotel is not responsible for the absence of any data not provided in a timely manner (e.g., order number, purchase order, among others).

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THE MENU

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The Chef and his Creations

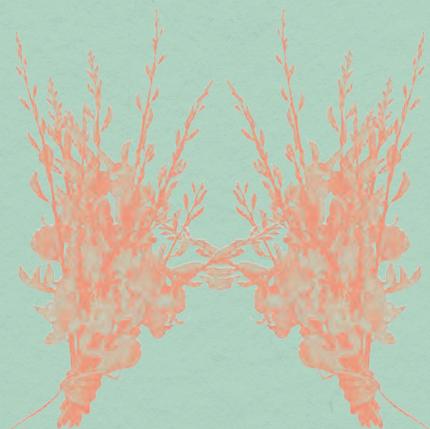
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The Menu

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Terms & Conditions



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events-douro@octanthotels.com