

Coffee Breaks 2025

OPTION A

Orange juice
Sparkling water – Still water
Coffee and herbal teas
Milk and plant-based drinks

5,50€ per person
Duration: 30 minutes

9.00€ per person
Permanent. Max. 4 h

OPTION B

Orange juice
Sparkling water – Still water
Coffee and herbal teas
Milk and plant-based drinks
Assorted mini pastries (4 types)
Fartons

8,50€ per person
Duration: 30 minutes

11.50€ per person
Permanent. Max. 4 h

OPTION C

Orange juice
Sparkling water – Still water
Coffee and herbal teas
Milk and plant-based drinks
Hazelnut Pops Dots
Caramel Pops Dots
Pumpkin sponge cake
Mini cupcake

11,00€ per person
Duration: 30 minutes

15.00€ per person
Permanent. Max. 4 h

Coffee Breaks 2025

OPCIÓN D

Orange juice
Sparkling water – Still water
Coffee and herbal teas
Milk and plant-based drinks
DTox juice
Fruit skewers
Vegetable wrap
Turkey & fresh cheese sandwich

12,00€ per person
Duration: 30 minutes

16,00€ per person
Permanent. Max. 4 h

OPCIÓN E

Orange juice
Sparkling water – Still water
Coffee and herbal teas
Milk and plant-based drinks
Crystal bread toast with Iberian ham
Seed croissant with cured pork shoulder
and Brie cheese
Salmon brioche with cream cheese and
arugula

15,00€ per person
Duration: 30 minutes

19,00€ por persona
Permanent. Max. 4 h

Coffee Breaks 2025

SUPPLEMENTS

Soft drinks	2,00€ per person
Palmiers (puff pastry cookies)	1,00€ per person
Beer	2,50€ per person

PERMANENT COFFEE SUPPLEMENTS

Soft drinks	2,00€ per person
Palmiers (puff pastry cookies)	1,00€ per person
Beer	2,50€ per person

CONTACT

palomaudt@porthotels.es



PORT FERIA

SHAPED BY YOU

2025

CELEBRATIONS



PORT FERIA

SHAPED BY YOU

MENU A

STARTERS TO SHARE

Toasted bread with Ibérico ham and extra virgin olive oil
Anchovies, roasted vegetables (escalivada), and goat's cheese mousse
Octopus bite with mashed potato and paprika
Chicken skewer with teriyaki sauce and almonds

CHOICE OF ONE MAIN COURSE

Arroz a Banda
Valencian Paella

DESSERT

Chocolate brownie with "merengada milk" ice cream and toffee

BEVERAGES

Alerys White Wine (D.O. Utiel-Requena)
Alerys Red Wine (D.O. Utiel-Requena)
Roger de Flor Cava (D.O. Cava)
Water, Beer, Soft Drinks
Coffee

37€



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MENU B

STARTERS TO SHARE

Toasted bread with Ibérico ham and extra virgin olive oil
Russian-style potato salad with tuna belly
Braised pork cheek croquettes
Goat's cheese and spinach filo pastry with raisins and mango chutney

CHOICE OF ONE MAIN COURSE

Hake loin with sautéed vegetables, rice noodles, and teriyaki sauce
Grilled marinated Iberian pork shoulder with creamy celery purée and vegetable crisps

DESSERT

Cheesecake with blueberries and mango sorbet

BEVERAGES

Alerys White Wine (D.O. Utiel-Requena)
Alerys Red Wine (D.O. Utiel-Requena)
Roger de Flor Cava (D.O. Cava)
Water, Beer, Soft Drinks
Coffee

41€



PORT FERIA

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MENU C

STARTERS TO SHARE

Toasted bread with Ibérico ham and extra virgin olive oil
Russian-style potato salad with tuna belly
Braised pork cheek croquettes
Confit artichoke stuffed with goat's cheese and Romesco sauce

CHOICE OF ONE MAIN COURSE

Arroz a Banda with red prawn, squid, and mussels
Baked meagre in seafood sauce with saffron prawn
Angus beef loin with sweet potato purée and vegetable crisps

DESSERT

Chocolate brownie with "merengada milk" ice cream and toffee
Blueberry cheesecake with mango sorbet

BEVERAGES

Alerys White Wine (D.O. Utiel-Requena)
Alerys Red Wine (D.O. Utiel-Requena)
Roger de Flor Cava (D.O. Cava)
Water, Beer, Soft Drinks
Coffee

45€



PORT FERIA

SHAPED BY YOU

DEPARTAMENTO DE EVENTOS
palomaudt@porthotels.es

Carrer de Cullera, 67, 46035 València, Valencia
+34 963 64 00 52 | palomaudt@porthotels.es



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MENU A

STARTER OF YOUR CHOICE

Mixed greens salad with grilled chicken cherry tomatoes, corn, feta cheese, and dill-lemon vinaigrette

Russian-style potato salad with tuna belly

Vegetable medley with poached egg and paprika

Neapolitan-style rigatoni with grilled chicken, arugula, and parmesan cheese

Zucchini and basil cream soup with goat cheese and croutons

MAIN COURSE OF YOUR CHOICE

Paella Valenciana

"A Banda" Rice

Cod fillet with dill blinis, red prawn, and smoked paprika emulsion

Roast chicken supreme in white wine with oven-baked potatoes

Braised pork cheek in red wine with mashed potatoes, padrón peppers and crispy onions

DESSERT OF YOUR CHOICE

Fruit salad in mint syrup

Chocolate and caramel pudding

DRINKS

White Wine Alerys (D.O. Utiel-Requena)

Red Wine Alerys (D.O. Utiel-Requena)

Water, Beer, Soft drinks

Coffee

29€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



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MENU B

STARTERS TO THE CENTRE

Toasted bread with Iberian ham and extra virgin olive oil
Russian-style potato salad with tuna belly
Chicken skewer with teriyaki sauce and almonds
Braised pork cheek croquettes

MAIN COURSE OF YOUR CHOICE

Paella Valenciana
"A Banda" Rice
Cod fillet with dill blinis, red prawn, and smoked paprika emulsion
Braised pork cheek in red wine with mashed potatoes, padrón peppers, and crispy onions

DESSERT

Chocolate brownie with "merengada milk" ice cream and toffee

DRINKS

White Wine Alerys (D.O. Utiel-Requena)
Red Wine Alerys (D.O. Utiel-Requena)
Water, Beer, Soft drinks
Coffee

33€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



PORT FERIA

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MENU C

STARTERS TO THE CENTRE

Anchovies, roasted vegetables (escalivada), and goat cheese mousse
Confit artichoke stuffed with goat cheese and Romesco sauce
Octopus bite with mashed potato and paprika
Crispy prawns with curry mayo

MAIN COURSE OF YOUR CHOICE

"A Banda" Rice
Paella with Iberian pork shoulder and rosemary mushrooms
Hake loin with sautéed vegetables, rice noodles, and teriyaki sauce
Grilled marinated Iberian pork shoulder with celery cream and vegetable chips

DESSERT

Chocolate and caramel pudding

DRINKS

White Wine Alerys (D.O. Utiel-Requena)
Red Wine Alerys (D.O. Utiel-Requena)
Water, Beer, Soft drinks
Coffee

37€

VAT included

***In the dishes of your choice there is a maximum of two choices for all diners.**



PORT AZAFATA

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EVENTS DEPARTMENT

eventos.valencia@porthotels.es

Carrer de Cullera, 67, 46035 València, Valencia
+34 961 54 61 00 | palomaudt@porthotels.es