

# GROUPS PROPOSAL



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[www.restaurantelagarica.com](http://www.restaurantelagarica.com)

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Rua Batalhão Sapadores de Caminho de Ferro 19, 2775-303 Cascais

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# ABOUT US



## **A PROVA REAL: the new lounge where history toasts the present.**

In the heart of Cascais' historic center, a soulful space is reborn. With a storied past, it now gains new life as a multifaceted lounge designed to celebrate everything worth celebrating.

Located in a building filled with memories from the time when kings and queens strolled these streets, **A PROVA REAL** brings together the timelessness of tradition and the energy of modern days.

It is the perfect place to enjoy a drink, host a wine tasting, gather friends, plan a special party, organize private events, or hold out-of-the-box meetings.

With catering services, full event support, and an atmosphere that blends history with a contemporary twist, **A PROVA REAL** is ready to welcome those who know how to live well.

# SPACE & CONCEPT



At **A PROVA REAL**, we offer a 100 m<sup>2</sup> room — perfect for groups of up to 70 people seated, or 150 standing.

A versatile and welcoming space for lunches, dinners, private parties, meetings, or friendly events.

During meals, soft background music sets the tone for relaxed conversation and enjoyment.

Afterwards, the mood can remain laid-back — or pick up with our DJs, transforming the room into a space for dancing and celebration.

All of this, of course, paired with regional cuisine and a carefully curated selection of wines and drinks.

Our group menus are divided into three moments:

### **Tapas to share:**

A table set with a variety of tapas designed for sharing and conversation.

### **Two main dishes:**

Two specialties served on large platters so that each guest can try both.

### **Fruit or desserts:**

A seasonal fruit selection or traditional Portuguese desserts to end the meal.



# GROUP MENUS

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The base menus can be customized according to the group's preferences. Prices may be adjusted based on the selected customizations.



## MENU I:

Bread, butter, and olives;  
Cheese and charcuterie boards;  
Pumpkin soup;  
Oven-roasted pork ribs with "padeiro" potatoes and vegetables;  
Monkfish rice with prawns;  
Traditional almond egg pudding "Toucinho do Céu";  
White or red wine, beer, water;  
Coffee or tea.

**Price: €45 per person**



## MENU II:

Bread, butter, and olives;  
Cheese and charcuterie boards, codfish fritters and rissoles;  
Mixed salad;  
Pork shank with mashed potatoes;  
Scrambled prawns "à Brás";  
Chocolate cake;  
White or red wine, beer, water;  
Coffee or tea.

**Price: €50 per person**



## VEGETARIAN MENU:

Mixed salad with asparagus or vegetable soup;  
Sautéed vegetable spaghetti (turnip greens, green beans, bell peppers, mushrooms), or vegetable curry;  
Fruit salad;  
White or red wine, beer, water;  
Coffee or tea.

**Price: €35 per person**

*Note: Estimated wine consumption is approximately ½ bottle per person.*

- *White wines: Cabriz (Dão), Quinta do Grous (Alentejo), Pacheca or Porrais (Douro)*
- *Red wines: Cabriz (Dão), Quinta do Grous (Alentejo), Pacheca or Porrais (Douro)*

*For non-wine drinkers, beer (Stella Artois draft) and assorted soft drinks are available.*

*Spirits not included.*



# BOARD MENUS

The base menus can be customized according to the group's preferences. Prices may be adjusted based on the selected customizations.

## KING'S TASTING:

Olives, bread, toast, salad;

Large cheese and charcuterie board with toast, cherry tomatoes and jams

(Cheeses: Azeitão, Ilha, Brie, and sheep/goat cheese).

Charcuterie: cured ham, black pork sausage, chouriço, blood sausage, farinheira);

6 glasses of wine (3 white reserve + 3 red reserve).

**Price: €50 (Board for 6 people)**

## PRINCE'S TASTING:

Olives, bread, toast, salad;

Large cheese and charcuterie board with toast, cherry tomatoes and jams

(Cheeses: Azeitão, Ilha, Brie, and sheep/goat cheese).

Charcuterie: cured ham, black pork sausage, chouriço, blood sausage, farinheira);

2 glasses of wine (1 white reserve + 1 red reserve).

**Price: €20 (Board for 2 people)**

## QUEEN'S TASTING:

Olives, bread, toast, salad;

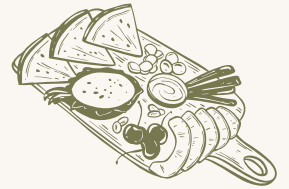
Medium cheese and charcuterie board with toast, cherry tomatoes and jams

(Cheeses: Azeitão, Ilha, Brie, and sheep/goat cheese).

Charcuterie: cured ham, black pork sausage, chouriço, blood sausage, farinheira);

4 glasses of wine (2 white reserve + 2 red reserve).

**Price: €40 (Board for 4 people)**



### Note:

*Note: Estimated wine consumption is approximately ½ bottle per person.*

- *White wines: Cabriz (Dão), Quinta do Grous (Alentejo), Pacheca or Porrais (Douro)*
- *Red wines: Cabriz (Dão), Quinta do Grous (Alentejo), Pacheca or Porrais (Douro)*

*For non-wine drinkers, beer (Stella Artois draft) and assorted soft drinks are available.*

*Spirits not included.*

## GENERAL CONDITIONS

- Maximum capacity: 150 people;
- Only available for group menus (not à la carte);
- Minimum spend: €500 (weekdays) / €1000 (weekends);
- No minimum number of guests, but total must exceed minimum spend;
- Booking requires deposit equivalent to 2 people;
- Free cancellation up to 7 days before the event; after that, deposit is non-refundable;
- Final guest count and menu selection required 5 days in advance;
- No-shows (without 24h notice) will be deducted from deposit;
- Deposit will be refunded after the dinner if all conditions are met;
- Cakes may be brought in;
- Sparkling wine/champagne must be purchased at A Prova Real;
- Room is available until 1:00 AM (weekdays) or 3:00 AM (Fridays and Saturdays);
- Sound system with Bluetooth connection available;
- DJ services optional; we can suggest trusted contacts.



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PROVA REAL  
LOUNGE

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