

Event Services and Menus



Axis Porto

Axis Porto Business****

Comfortable Accommodations

145 rooms with balcony

- 53 Double Rooms
- 66 Twin Rooms
- 16 Junior Suites
- 5 Triple Rooms
- 4 Suites
- 1 Presidential Suite

CUISINE

- Restaurant
- Bar with Outdoor Terrace

EVENTS AND MEETINGS

- 4 meeting rooms

PARKING FACILITES

- Indoor parking
- 2 Electric Vehicle Charging Stations
- Easy parking nearby and free of charge

SPA

- 1 Thermodynamic Indoor Pool
- 1 Sauna
- 1 Turkish Bath
- 3 Massage Rooms

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COFFEE BREAKS



COFFEE BREAKS

MINIMUM 20 PESSOAS

COFFEE STATION

Half-day: Price per person: 3.00€

Full day: Price per person: 5.00€

- Coffee
- Selection of Teas
- Water



COFFEE BREAKS

MINIMUM 20 PESSOAS

COFFEE BREAK 1

Price per person: €4.50

- Coffee
- Selection of Teas
- Water
- Milk
- Juices
- Biscuits

COFFEE BREAK 2

Price per person: €6.50

- Coffee
- Selection of Teas
- Water
- Milk
- Juices
- Biscuits
- Mini ham and cheese sandwiches
- Mini pastries (2 varieties)
- Fruit Salad

COFFEE BREAK 3

Price per person: €9.50

- Coffee
- Selection of Teas
- Water
- Milk
- Juices
- Lemonade
- Biscuits
- Mini ham and cheese sandwiches
- Mini pastries (2 varieties)
- Chef's Menu
- Fruit Salad
- Yogurt with granola

SUPPLEMENTS

PER PERSON

- | | |
|---|-------|
| Cereal Bars | 2.00€ |
| Smoked salmon and cream cheese sandwich | 2.00€ |
| Rustic bread with mozzarella and tomato | 2.00€ |
| Mini brioche with ricotta and pumpkin jam | 2.00€ |
| Pumpkin and ricotta muffin | 2.00€ |
| Oatmeal and Banana muffin | 2.00€ |
| Chicken and fruit wrap | 2.00€ |
| Sliced fresh fruit | 2.00€ |
| Natural and flavored yogurt with seeds | 2.00€ |
| Viennoiserie (3 varieties) | 2.00€ |
| Mini chicken sandwiches | 2.00€ |
| Mini tuna sandwiches | 2.00€ |
| Mini vegetarian sandwiches | 2.00€ |

he listed prices are valid for a 30-minute service.

The coffee break inside the room has an additional cost of €2.00 per person, per day.

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MENUS

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TRADITIONAL MENU

For up to 20 people

STARTERS

- Gnocchis with pomodoro and olives
- Crunchy shrimp with guacamole
- Chicken soup with mint
- Julienne soup
- Traditional “Minho” Green Cabbage Soup
- Garden vegetable cream

VEGETARIAN

- Soy Bolognese
- Sautéed seitan with olives and mushrooms

3 COURSE MENU: €25.00

(1 Starter, 1 Main Course, 1 Dessert)

4 COURSE MENU: €31.00

(1 Starter, 2 Main Courses, 1 Dessert)

Drinks not included.

Buffet of desserts has an additional cost of €5.00 per person.

FISH

- Corvina fillets with seafood sauce
- Codfish cream
- Clam and grouper risotto
- Seared gilt-head bream fillet on a bed of vegetables
- Grilled bass fillet with tomato Bread Stew

MEAT

- Turkey roulade à la Cordon Bleu
- Chicken breast stuffed with alheira and seed crust
- Pork tenderloin with sweet potato purée
- Veal steaks with three peppers

DESSERTS

- Passion fruit panna cotta
- Orange sponge cake with tangerine sorbet
- Nougat parfait
- Fruit brunoise

Roots-Inspired Menu

For up to 20 people

STARTERS

- Salmon gravlax with tomato chutney
- Mushrooms stuffed with Poultry Filled Sausage
- Cauliflower cream
- Camellia cream
- Garden vegetable cream

VEGETARIAN

- Grilled tofu with spices and chimichurri sauce
- Tagliatelle with fresh vegetables and tofu

3 COURSE MENU: €27.00

(1 Starter, 1 Main Course, 1 Dessert)

4 COURSE MENU: €33.00

(1 Starter, 2 Main Courses, 1 Dessert)

Drinks not included.

Dessert buffet has an additional cost of €5.00 per person.

FISH

- Fish duet with shrimp risotto
- Oven-baked cod with olive oil, garlic, and smashed potatoes
- Oven-baked cod with olive oil and cornbread
- Salmon fillets with shellfish polenta
- Monkfish crisp with spinach risotto

MEAT

- Milk-fed veal braised with goat cheese
- Turkey tenderloin with old mustard
- Duck leg confit with sweet potato purée
- Mushroom risotto with pork fillets
- Veal steak wrapped in bacon

DESSERTS

- Traditional “Ovar” sponge cake
- Black Forest cake
- Passion fruit panna cotta
- Sliced fresh fruit



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BUFFETS

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HOTÉIS

THE CHEF RECCOMENDS...

CHEF'S BUFFET

MORE THAN 20 PEOPLE

The restaurant at Hotel Porto Business offers the Chef's Buffet, a daily lunch buffet featuring a carefully curated and rotating selection of dishes showcasing the best of Portuguese cuisine.

CHEF'S BUFFET: €22.00

(Starter Table, 1 Soup, 2 Main Courses, Dessert Table)

Drinks not included.

CHEF'S MENU

LESS THAN 20 PEOPLE

If you prefer a complete and more straightforward option, the Chef's Menu is ideal: a well-balanced and thoughtfully curated sequence of a starter, main course, and dessert, combining unique flavors and fresh ingredients.

CHEF'S MENU: €20.00

(1 Couvert, 1 Starter, 1 Soup, 1 Fish Dish, 1 Meat Dish, 1 Dessert)

Drinks not included.



TRADITION BUFFET

20 PEOPLE MINIMUM

STARTERS AND SALADS TABLE

- Shrimp Rissoles, Veal Croquettes, Chicken Samosas
- Charcuterie Board
- Traditional Pork Bites
- Codfish Fritters
- Vegetable Quiche
- Stuffed Mushrooms with Spinach and Pepperoni
- Poultry Filled Sausage Puff Pastry, Apple, and Turnip Greens
- Selection of Bread and Cornbread
- Simple Salads (Tomato, Lettuce, Carrot, Corn, and Cucumber)
- Chickpea Salad with Codfish
- Black-eyed Pea Salad with Tuna
- Pig Ear Salad with Coriander
- Fresh Cheese Salad with Marinated Tomato

SOUPS

- Vegetable Cream Soup
- Carrot Cream Soup
- Traditional Green Cabbage Soup
- Red Bean Soup

VEGETARIAN

- Portuguese Mushroom and Bean Stew
- Penne à la Pesto

TRADITIONAL BUFFET: 28.00€

(Starter Table, 1 Soup, 2 Main Courses, Dessert Table)

Drinks not included.

FISH

- Golden Perch with Cataplana Sauce
- Gratinated Hake Medallions with Aioli
- Creamy Codfish
- Trio of Fish with Grilled Potatoes
- Gilt-head Bream Fillets with Tartar Sauce

MEAT

- Traditional Portuguese Duck Rice
- Veal Strips with Three-Pepper Sauce
- Chicken Breast with Pineapple
- Stuffed Turkey Roll with Vegetables
- Pork Neck Stuffed with Alheira Sausage

DESSERT TABLE

- Custard Cream
- Caramel Pudding
- Custard Tart
- Sweet Rice Pudding
- Moist Sponge Cake (Pão-de-Ló)
- Fruit Jellies
- Brigadeiro Cake
- Orange Roll Cake
- Sliced Fresh Fruit
- Cheese Selection (3 National Varieties)





ROOTS – INSPIRED BUFFET

20 PEOPLE MINIMUM

STARTERS AND SALADS TABLE

- Sliced Cured Ham
- Stuffed Crab
- Bruschetta with Mozzarella and Pepperoni
- Selection of Savory Snacks
- Regional Cured Meats Board
- Cheese Board
- Codfish Fritters
- Quiche
- Traditional Meat Pie
- Poultry Filled Sausage Puff Pastry, Apple, and Turnip Greens
- Selection of Regional Bread
- Simple Salads (Tomato, Lettuce, Carrot, Corn, and Cucumber)
- Chickpea Salad with Codfish
- Black-eyed Pea Salad with Tuna
- Pig Ear Salad with Coriander
- Fresh Cheese Salad with Marinated Tomato

SOUPS

- Fiorentina Soup
- Fish Soup
- Chickpea Cream Soup with Codfish Shavings
- Green Pea Cream Soup with Crispy Bacon
- Vegetable Cream Soup

ROOTS – INSPIRED BUFFET: 35.00€

(Starter Table, 1 Soup, 2 Main Courses, Dessert Table)

Drinks not included.

VEGETARIAN

- Couscous with Mushrooms and Spinach
- Penne with Mushrooms

PASTAS

- Garlic Penne
- Sautéed Fusilli with Bacon

FISH

- Gratinated Codfish with Tartar Sauce
- Mixed Grilled Fish Platter
- Salmon Medallions with Cornbread Crust
- Seabass Fillet with Chickpea Purée

MEAT

- Veal Steak with Sautéed Baby Potatoes
- Duck Stuffed with Alheira Sausage and Dried Fruits
- Beef Tournedos with Port Wine Sauce
- Pork Medallions with Mustard and Honey
- Turkey Wellington with Muscat Wine Sauce

DESSERT TABLE

- Custard Cream
- Caramel Pudding
- Custard Tart
- Sweet Rice Pudding
- Moist Sponge Cake (Pão-de-Ló)
- Fruit Jellies
- Brigadeiro Cake
- Orange Roll Cake
- Sliced Fresh Fruit
- Cheese Selection (3 National Varieties)



BUFFET SNACK

20 PEOPLE MINIMUM

SALADS & APPETIZERS

- Caprese Salad
- Chicken Salad with Pineapple
- Mushrooms with Padrón Peppers
- Octopus Salad
- Black-eyed Pea Salad with Tuna

STARTERS

- Sausage Puff Pastries
- Garlic Shrimp Skewers
- Chicken Gizzards & Roast Pork
- Cheese Balls

SOUP

- Vegetables Cream Soup

SANDWICHES ON RUSTIC BREAD

- Finger Club Sandwich
- Steak Sandwich
- Finger Sandwich with Cottage Cheese, Pumpkin Jam, Cucumber, and Chives

PORTUGUESE SNACKS

- Trilogy of Savory Bites
- Minced Meat

DESSERTS

- Chocolate Mousse
- Chocolate Brownie
- Passion Fruit Panna Cotta
- Fruit Salad

Price per person: €20.00

Drinks not included.

BUFFETS SUPPEMENTS

20 PEOPLE - MINIMUM

SALADS SELECTION

Price per person: 7.50€

- Mediterranean Salad
- Caprese Salad
- Chicken Salad with Yogurt, Lettuce & Nuts
- Tropical Fruit Salad with Seafood
- Black-Eyed Pea & Tuna Salad
- Codfish Salad with Chickpeas & Coriander

SEAFOOD SELECTION

Price per peson: 15.00€

- Boiled Shrimp
- Stuffed Crab
- Selection of Toasts
- Chef's Style Clams
- Mussels with Vinaigrette
- Shrimp Skewers with Cherry Tomatoes & Ginger

REGIONAL SELECTION

Prlce per peson: 10.00€

- Mini Roast Pork
- Poultry Filled Sausage
- Cheese Selection (2 National Varieties)
- Octopus Fritters
- Stewed Chicken Gizzards
- Sausage Board
- Codfish Salad

DESSERT SELECTION

Price per person: 8.00€

- Chocolate Mousse
- Fruit Jellies
- Orange Roll Cake
- Molotof Pudding
- Passion Fruit Panna Cotta
- Chocolate Cake
- Custard Tart
- Egg Pudding
- Sliced Fresh Fruit Selection
- Cheese Selection (2 Varieties)



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DRINKS



DRINKS SUPPEMENT

DRINKS SUPPEMENT I

Price per person: 4,00€

- Still water
- Sparkling water
- Orange juice
- Soft drinks
- Coffee & Tea

DRINKS SUPPEMENT II

Price per person: 7.00€

- Still water
- Sparkling water
- Orange juice
- Soft drinks
- Draft beer
- White, Red & Rosé wine
- Coffee & Tea

The beverage service begins at the start of table service and ends with coffee/digestifs.
Any beverages served after coffee/digestifs will be charged based on consumption, unless a pre-established agreement is in place

DRINKS SUPPEMENT III

Price per person: 11.00€

- Still water
- Sparkling water
- Orange juice
- Soft drinks
- White, Red & Rosé wine
- Soft drinks
- Coffee & Tea
- Digestifs (Brandy, Whisky, Whisky Liqueur, National Liqueur)



DRINKS SUPPEMENT

20 PEOPLE MINIMUM

DIGESTIFS

30-MINUTES SERVICE

Price per person: 4.00€

- New Whisky
- Baileys
- Licor Beirão
- Portuguese Brandy

OPEN BAR

1 HOUR SRVICE

Price per person: 14.00€

- White, Red & Rosé Wine
- Brut Sparkling Wine
- Gin & Tonic
- Vodka
- New Whisky
- Tawny Port
- Grape Brandy
- Licor Beirão
- Beer
- Soft Drinks

SPARKLING WINE

BOTTLE

- Murganheira Reserva 25.00€
- Murganheira Super Reserva 30.00€

CHAMPAGNE

BOTTLE

- Moët & Chandon Brut Impérial 70.00€
- Veuve Clicquot Yellow Label 80.00€

Additional Hour: 5.00€ pe person



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COCKTAIL

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COCKTAIL DRINKS

20 PEOPLE MINIMUM

COCKTAIL DRINKS I

Price per person: 5.00€

- Mineral Water
- Orange Juice
- Beer
- White Wine
- Port Wine

COCKTAIL DRINKS II

Price per person: 7.50€

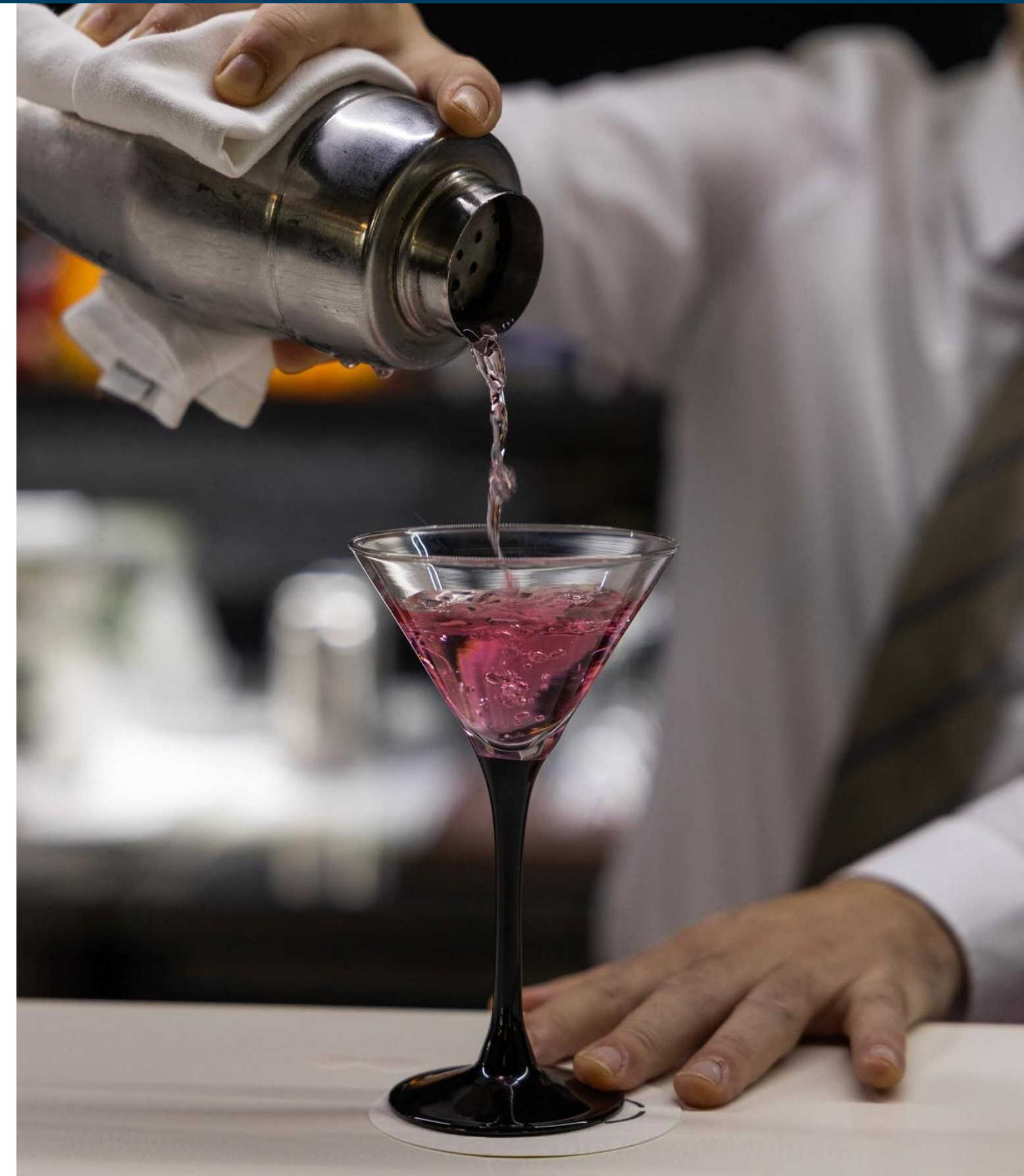
- Mineral Water
- Orange Juice
- Soft Drinks
- Beer
- White Port Wine
- Vermouths
- White Wine
- Red Wine

COCKTAIL DRINKS III

Price per person: 9.00€

- Mineral Water
- Orange Juice
- Soft Drinks
- Beer
- White Port Wine
- Vermouths
- White Wine
- Red Wine
- Brut Sparkling Wine
- Porto Tónico
- Gin & Tonic
- New Whisky

The listed prices are valid for a 30-minute service.





COCKTAIL FOOD

20 PEOPLE MINIMUM

HOT SELECTION

- Trilogy of Portuguese Tapas
- Grilled Chorizo
- Chicken Gizzards
- Roast Pork
- Poultry Filled Sausage Puff Pastry
- Mini Steak Sandwiches
- Shrimp Skewer
- Traditional Lemon and garlic Steamed Clams
- Cheese Balls
- Codfish Fritters
- Mini Grilled Vegetable Sandwiches with Pesto Sauce

COLD SELECTION

- Melon & Mint Shot
- Mussels in Vinaigrette
- Bacon-Wrapped Dates
- Pizza Triangles
- Sliced Cured Ham
- Mini Savory Pastries (2 Varieties)
- Mozzarella Pearls with Cherry Tomatoes
- Seafood Cream Shot
- Melon with Cured Ham
- Traditional Meat Pie
- Fresh Shrimp

SWEET SELECTION

- Mango & Chocolate Parfait
- Chocolate Brownie with Walnuts
- Chocolate Mousse
- Portuguese Custard Tart
- Raspberry Macaron
- Fruit Skewers
- Mini Éclairs
- Fried Donuts with Custard Filling
- Red Berry Crumble Tart
- Caramelized Custard Cream
- Fruit Jellies
- Orange Roll Cake

Selection of 8 items: €10.00 per person

Selection of 12 items: €14.00 per person

Selection of 16 items: €17.00 per person

The listed prices are valid for a 30-minute service.

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MEETING ROOMS

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MEETING ROOMS CAPACITY

MEETING ROOMS WITH NATURAL LIGHT

MEETING ROOMS	FLOOR	HEIGHT	AREA M²	AUDIENCE	SCHOOL	“U”	COCKTAIL	BUFFET	SET MENU
Auditorium "Vinho do Porto + Axis"	1	2.87	190	110	60	45	100	60	60
“Casas do Porto"	1	2.87	26	18	10	10	-	-	-
“Arquiteturas"	1	2.87	27	18	10	10	-	-	-
“Pontes"	1	2.87	24	18	10	10	-	-	-
“Casas do Porto + Arquiteturas + Pontes"	1	2.87	77	54	30	30	50	30	30
“Arquiteturas + Pontes"	1	2.87	51	36	20	20	30	20	20
“Casas do Porto + Arquiteturas"	1	2.87	53	36	20	20	30	20	20

MEETING ROOMS RATES

MEETING ROOMS	FLOOR	AREA M²	HALF-DAY	FULL-DAY
Auditorium – “Vinho do Porto + Axis” (*)	1	109	395.00€	450.00€
“Casas do Porto”	1	26	120.00€	150.00€
“Arquiteturas”	1	27	120.00€	150.00€
“Pontes”	1	24	120.00€	150.00€
“Casas do Porto + Arquiteturas + Pontes”	1	77	350.00€	395.00€
“Arquiteturas + Pontes”	1	51	200.00€	250.00€
“Casas do Porto + Arquiteturas”	1	53	200.00€	250.00€

AMENITIES

- Free parking for up to 1 vehicle (subject to availability)
- Price per vehicle: €5.00
- Rooms with natural light
- Flipchart
- Wi-Fi
- Air conditioning
- Notepad and pens
- Screen
- Water
- Rooms with movable partition walls

AUDIOVISUAL

- | | |
|----------------|---------|
| ▪ Projector | 75.00€ |
| ▪ Sound system | 165.00€ |

Auditório - Vinho do Porto + Axis

Projector and sound system included

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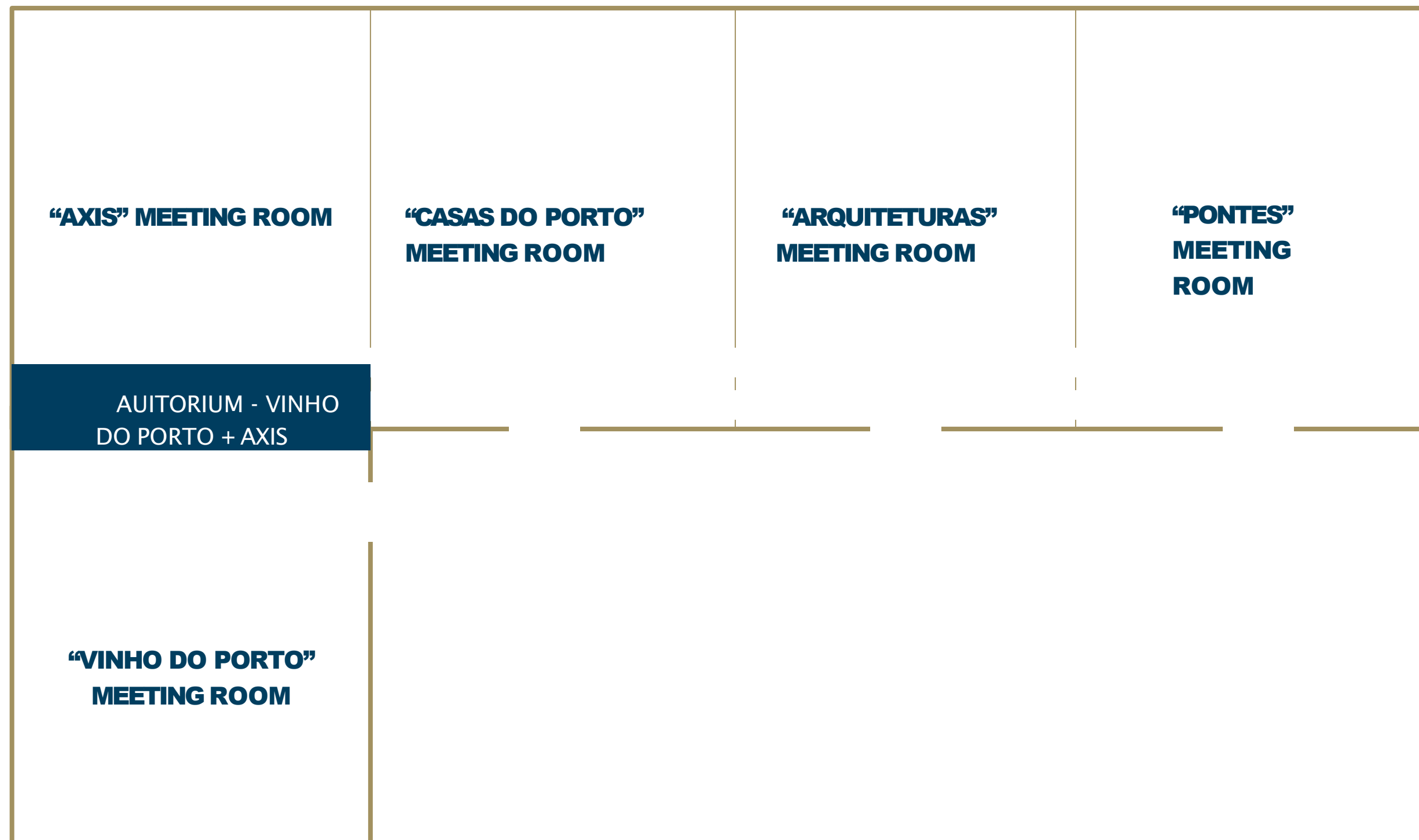
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INFORMATIONS

CHILD POLICY

- 0 to 4 years old – Free.
- 5 to 12 years old – 50% discount on the menu price.

CONFIRMATION

- Confirmation must be made via email, with a payment of 30% of the event's total cost required. This amount is non-refundable in case of cancellation.
- The final number of participants must be communicated at least 7 days before the event date

MEALS IN PRIVATE ROOM

- For meals in private rooms, an additional room rental fee applies

SCHEDULE

- If the event exceeds the allocated time, the Hotel reserves the right to charge an additional fee of €5.00 per person per hour

USE OF SPACE

- Nothing should be affixed to floors, walls, ceilings, or columns using nails, screws, push pins, adhesive tape, or any other suspension methods without prior authorization

LOST ITEMS

- The hotel is not responsible for the loss of any items left by organizers or their guests on the hotel premises

ENTERTAINMENT

- The entertainment related to the event should comply with the pre-stipulated conditions informed by the hotel

PAYMENT CONDITIONS

- We are not allowed to receive cash payments equal to or greater than €3,000 (three thousand euros) or its equivalent in foreign currency
- In cases where the payment is made by non-resident citizens in Portugal, provided they are not acting as business owners or traders, the limit is €10,000 (ten thousand euros)
- We do not accept checks

DECOR

- The hotel provides small decorative accents on the table
- Other decorations available upon request

AUDIOVISUAL

- We provide all types of audiovisual equipment and technical support needed for your event
- Price available upon request

BYOB

- For sparkling wine and/or champagne brought from outside, a fee of €15.00 per opened bottle will be charged.
- Bringing other beverages from outside is not allowed

FOOD AND DRINKS

- The hotel reserves the right to refuse any food or beverages brought from outside without prior authorization and the corresponding signed liability waiver



Axis Porto

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