Pascal Meynard, executive chef of Four Seasons Hotel Ritz Lisbon, is a bit of a thrill-seeker. Of dual French and Canadian citizenship, he grew up surfing and kayaking in the beautiful Basque region of France and returns there every summer to experiment with the latest water-based activities. Lopes traces his interest in the pastry arts to his childhood in Portugal. A “chubby kid” with a big appetite, he watched his mother and grandmother in the kitchen and began making simple dishes of his own. “I thought, ‘I like to eat so much, maybe I should cook.’”

Four Seasons Hotel Ritz Lisbon was the first place Lopes interned. “My first day here was my birthday!” He recalls being impressed with the size of the operation and the respect the company had for its talent. Lopes also recalls an influential internship at The Fat Duck, Heston Blumenthal’s Michelin-starred homage to culinary precision and invention in Bray, England. The most interesting thing there was not the recipes, but the process that went into developing them, he says. “The idea is always to give people and experience they’ve never had before. It was fascinating – I just soaked it up.”

“I’m into whitewater rafting and surf-kayaking at the moment. It’s a huge adrenalin rush.”
BREAKFAST

Start your day with exceptional Four Seasons Hotel Ritz cuisine. Savour a mix of classic and authentic local flavours, choosing from an extensive range of house-baked pastries, muffins and bread, seasonal fruits, yogurt and bircher muesli, cheese and charcuterie, eggs and omelettes cooked to order, and sides such as crispy bacon, mushrooms and slow-roasted tomatoes.

CONTINENTAL BREAKFAST

AMERICAN BREAKFAST
CONTINENTAL BREAKFAST

BREAD AND PASTRIES
- Whole wheat bread and selection of country bread
- Croissants and muffins

COLD CUTS AND CHEESE
- Ham, smoked ham and salame
- Fresh goat cheese, Emmental and Gouda

FRUIT PRESERVES AND BUTTER
- Fruit preserves – apricot, raspberry, orange and strawberry
- Butter
- Honey

FRESH FRUIT
- Seasonal sliced fresh fruits

BEVERAGES
- Fresh grapefruit, orange juice and daily fresh juice
- Coffee, selection of teas, milk and chocolate

€ 38 PER PERSON - BUFFET
€ 42 PER PERSON - PLATED SERVICE (MAX. 30 PEOPLE)
BREAKFAST COFFEE-BREAKS BUFFET A LA CARTE COCKTAILS THEME EVENTS BEVERAGE INFORMATION

TEAM

BREAD AND PASTRIES
• Whole wheat bread and selection of country bread, raisins and walnut bread, corn bread
• Selection of viennoiserie, muffins, banana bread and daily homemade cake

CEREALS
• All Bran, Corn Flakes and porridge
• Swiss Müesli and Rice Krispies
• Gluten free cereals

YOGHURTS
• Natural, low fat and fruit

FRUIT PRESERVES, HONEY AND BUTTER
• Fruit preserves – apricot, raspberry, orange and strawberry
• Honey and butter

COLD CUTS AND CHEESE
• Ham, smoked ham, turkey ham
• Smoked salmon
• Emmental, Gouda and Manchego Cheeses
• Tofu
• Fresh goat cheese, cottage cheese and Quark with herbs and garlic

FRESH FRUITS
• Seasonal sliced fresh fruits
• Tropical and seasonal fruit salad, prune in syrup

HOT
• Scrambled eggs
• Bacon and sausage, potatoes and vegetables of the day
• Pancakes with maple syrup

BEVERAGES
• Coffee, tea, milk and chocolate

FRESH FRUIT JUICES
• Orange, grapefruit and daily fresh juice

American Buffet Breakfast

To complement your American Buffet Breakfast we suggest an Omelette station with:

Omelette plain, parsley, cheese ham or mushrooms

SUPPLEMENT
€ 12 PER PERSON

€53 PER PERSON
COFFEE STATION

• Coffee, decaffeinated coffee, tea and milk  € 25.00 / LITRE
• Mineral water  € 8.00 / LITRE
• Fresh orange juice  € 30.00 / LITRE
• Soft drinks – 20 cl. bottle:
  Coca Cola,  € 8.00 / UNIT
  Seven up,  € 8.00 / UNIT
  Diet Coke,  € 8.00 / UNIT
  Lemon ice tea

• Mini Croissants and brownies  € 25.00 / 18 PIECES
• Financier, madeleines or biscotti  € 28.00 / 24 PIECES
COFFEE BREAK
30 MINUTES SERVICE TIME CONSIDERED

MORNING BREAK
€ 10.00 PER PERSON / SELECTION OF 3

• Mini croissants – plain
• Mini croissants – ham and cheese
• Mini croissants – chocolate
• Oat Muffins
• Brownies
• Banana bread
• Danish pastry
• Carrot tartlets
• Mini custard tartlets

AFTERNOON BREAK
€ 12.00 PER PERSON / SELECTION OF 3

• Selection of Macaroons
• Tiramisu verrine
• Pistachio and raspberries verrine
• Lemon Madeleines or vanilla with chocolate
• Pear, spices and nuts muffin
• Portuguese specialities - Deep-fried sweet Berlin or Pasteis de Nata (custard tartlet) or Queijada (fresh cheese and almond tartlet)
LIGHT BREAK
€ 8.00 PER PERSON
- Yoghurt, fruits purée and granola

FRESH SLICED FRUITS
€ 12.00 PER PERSON / 1 OPTION
- Seasonal slide fresh fruits
- Seasonal whole fruit basket

MINI SANDWICHES
€ 14.00 PER PERSON / SELECTION OF 2
- Cereal wrap with roasted vegetables and tzatziki sauce
- Brioche with cheese, zucchini and pesto
- Smoked salmon with blinis and chèvre
- Tramezzini wrapped with hummus, green asparagus and portobello
- Chicken and pesto wrap with grilled vegetables and spinach

Hot Beverages
€ 12.00 PER PERSON | + € 8.00 SUP. FOR ESPRESSO COFFEE
- Coffee and decaffeinated coffee
- Milk
- Tea selection - Ceylon, Darjeeling, Earl Grey, jasmine and Prince of Wales

JUICES
€ 8.00 PER PERSON
- Orange, grapefruit juice and juice of the day

SOFT DRINKS
€ 8.00 PER PERSON
- Coca-Cola (Light), Seven-Up or lemon ice tea
THEME BREAK

ICE CREAM BREAK
€ 18.00 PER PERSON / MIN 30 PEOPLE
- Vanilla, chocolate, mango and strawberry ice creams
- Fresh strawberries, roasted almonds, chocolate chip cookies
- Toppings: fresh cream, chocolate, strawberry and caramel

BERRIES
€ 18.00 PER PERSON / MIN 30 PEOPLE
- Red berries fruit juice
- Black Berry crumble, and raspberry tart
- Hibiscus verrine
- Red berries skewer

CHOCOLATE
€ 20.00 PER PERSON / MIN 30 PEOPLE
- Chocolate milk shake, hot chocolate
- Chocolate muffins, brownies
- Sacher torte, chocolate chip cookies
- Whipped Cream
BUFFET

ROLL IN BUFFET
SNACK BUFFET
HEALTHY BUFFET
PERSONALISED BUFFET
CHEESE & WINE
ROLL IN BUFFET

1H 30 MINUTES SERVICE TIME CONSIDERED

SOUP
- Seasonal soup

SALADS
SELECTION OF 3 SALADS
- Caesar salad with grilled chicken
- Caprese salad
- Roasted vegetables salad, pumpkin seeds and quinoa
- Asian salad with grilled chicken
- Greek vegetables salad with feta cheese
- Fregola with porcini mushrooms and parmesan

MAIN COURSES
SELECTION OF 2 DISHES
- Cod fish with olive oil “Lagareiro”
- Roasted chicken lemon and shiitake
- Grouper with calamansi, kumquat and fennel
  (SUP. +€8.00)
- Saltimbocca veal
  (SUP. +€8.00)

Note: Garnishing is included for the grouper and veal (rice, steamed vegetables and potatoes)

DESSERTS
- Selection of mini pastry
- Assortment of sliced fruits

€ 70.00  PER PERSON / MAX 30 PEOPLE

$ GLUTEN  L LACTOSE  E EGG  S SEAFOOD  M MOLLUSCS & CRUSTACEANS  F FISH  C CELERY  N NUTS  S SOY  V VEGETARIAN  S SESAME  S SULPHITES  M MUSTARD
SNACK BUFFET

3 HOURS SERVICE TIME CONSIDERED

€ 72.00 PER PERSON / MIN 30 PEOPLE

SOUP
- Seasonal soup

SALADS
- Lettuces Mesclum
- Caesar salad with grilled chicken or shrimps
- Caprese Salad
- Fregola with porcini and Parmesan

COLD SNACKS
- Shrimp and spinach Focaccia with chipotle mayonnaise
- Tandoori chicken roll with lemon and rocket
- Smoked salmon Blinis and sour cream with lemon infusion
- Cereal wrap with roasted vegetables and taziki sauce

HOT SNACKS
- Vegetarian quiche
- Vegetarian Bolo do Caco

HOT DISHES
- Seabass with seafood sauce and fennel
- Traditional Portuguese Iberic Pork stew with clams
- Rice and seasonal vegetables

SOBREMESAS
- Chia pudding with passion fruit
- Chocolate éclair
- Financier with chocolate and vanilla cream
- Raspberries tartlet
- Sponge cake
- Assortment sliced fruits
- Coffee
**HEALTHY BUFFET**

3 HOURS SERVICE TIME CONSIDERED

| Serves | $80.00 per person / min 30 people |

---

**SOUP**
- Seasonal soup

**STARTERS**
- Selection of smoked and marinated salmon
- Grilled shrimp
- Vegetables étagé, bok choy, asparagus and shiso sauce

**SALADS**
- Lettuce Mesclum
- Caprese salad
- Fregola sarda, confit tomatoes, red onion, coriander, lime and roasted peppers
- Lentils beluga, orange, avocado, asparagus with balsamic vinaigrette
- Roasted sweet potato, pumpkin seeds, hazelnut and coriander

**WRAPS**
- Smoked salmon with cucumber, dill, light cream cheese, dressed with lime
- Chicken with grilled paprika, rocket and pesto
- Cereal wrap with roasted vegetables and basil

**HOT DISHES**
- Golden bream fillets with antiboise sauce
- Free range chicken Tagine with seasonal vegetables
- Asian rice
- Steamed vegetables with basil

**DESSERTS**
- Dry fruits and dates tartlet
- Passion fruit Cheesecake
- Red berries and hibiscus verrine
- Oat energy bars
- Sponge cake
- Daily Sorbet
- Assortment of sliced fruits
- Coffee
PERSONALISED BUFFET
3 HOURS SERVICE TIME CONSIDERED

SOUP
- Tomato and basil
- Carrot, ginger, comins and coriander
- Mushroom and truffle
- Cauliflower with hazelnut and roasted almonds
- Asparagus with ginger and tarragon
- Thai soup with shimenji mushrooms, chicken and fresh spring onion
- Gazpacho from Alentejo with garlic croutons and lemon thyme

COLD STARTERS
- Shellfish selection (oysters, lobster and prawns)
  (SUP. +€15.00)
- Sushi Selection
  (SUP. +€10.00)
- Grilled shrimps with bok choy, asparagus and shiso sauce
- Selection of Iberian delicatessen
- Selection of National and International Cheeses
- Smoked salmon duo, in citrus marinated
- Sautéed green asparagus with Pecorino cheese and truffle vinaigrette
- Braised tuna with karashi sauce and vegetables crudités

SALADS
- Fine herbs mesclum with cereals toasts
- Caprese with pesto and pine nuts
- Caesar (shrimps, chicken or classic)
- Asian salad with grilled chicken and soba
- Roasted vegetables and pumpkin seeds
- Algarve salad with ratte potato, peppers, tomato and coriander
- Greek salad with Feta cheese
- Fregola sarda, confit, concassé tomatoes, red onion, coriander, lime and roasted peppers
- Lentils beluga, orange, avocado and asparagus with balsamic vinaigrette

HOT DISHES FISH
- Grilled stone bass snacké with shellfish sauce, ginger and fresh coriander
- Roasted sea bass with pistou
- Grilled grouper with calamansi, kumquat and fennel
- Braised golden bream with Martini and yuzu sauce
- Lagareiro cod

HOT DISHES MEAT
- Beef fillet with Port, tellicherry pepper
- Saltimbocca veal with shiitake mushrooms and lemon
- Free range roasted chicken, wild mushrooms with cogniac and pepper sauce
- Pork loin with clams casserole
- Asparagus ravioli, ricotta and parmesan
- Truffle ravioli, Pecorino and mushrooms

TEAM BREAKFAST COFFEE-BREAKS BUFFET A LA CARTE COCKTAILS THEME EVENTS BEVERAGE INFORMATION
GARNISHING
- Polenta with aubergine parmigiana
- Asian rice with bimi sauce, soya sprouts and coriander
- Confit potato with lime and thyme
- Seasonal steamed vegetables
- Panisse Provençale
- Vegan galette with hummus

DESSERTS
- Chia pudding and passionfruit
- Salted caramel with flor de sal tartelette
- Raspberry and pistachio verrine
- Carrot queijada
- Chocolate and salted caramel verrine
- Sachertorte
- Raspberries tartelette
- Custard tartelette
- Millefeuille
- Coffee éclairs
- Daily sorbet
- Home-made cake
- Seasonal sliced fruit
- Coffee
**CHEESE & WINE**

3 HOURS SERVICE TIME CONSIDERED

**CHEESE** / € 32.00 PER PERSON  
**WINE** / € 45.00 PER PERSON  
**CHEESE & WINE** / € 68.00 PER PERSON

OPTIONAL: SOMMELIER FOR THE EVENT / € 500.00

---

**INTERNATIONAL CHEESE**

- Comté
- Chèvre
- Taléjoin
- Manchego
- Morbier
- Stilton

**PORTUGUESE CHEESE**

- Castelo Branco
- Ilha
- Niza
- Cabreira
- Serpa
- Serra

**SELECTION OF BREAD**

- Regional bread, baguette, corn bread, crackers
- White and black grapes
- Tomato and figs Jam

**PORTUGUESE WINE**

- Esporão Reserva - Alentejo - White  
Rich, full-bodied wine, depth and complexity, hints of pineapple, Peach and vanilla, well balanced

- Esporão reserva tinto - Alentejo – Red  
Fruits and wood aromas, young, balanced, long persistency
A LA CARTE

GALA DINNER
À LA CARTE

COLD STARTERS
• Chef Foie Gras
• Marinated salmon with celery and shiso sauce (SUP. +€7.00)
• Beef carpaccio with cipollini, balsamic vinegar and Parmesan (SUP. +€9.00)
• Lobster and shrimps salad, asparagus, truffle and Sherry wine (SUP. +€9.00)
• Vegan salad: Quinoa, pineapple, endives, edamame, coriander and nuts

HOT STARTERS
• Marinated snacké lobster with yuzu, cardamom and shellfish broth (SUP. +€9.00)
• Wild shrimps risotto with basil and lemon (SUP. +€9.00)
• Mushroom ravioli, pecorino, and truffle (SUP. +€9.00)
• Marinated turbot, Alcácer rice, clams and tomato jus (SUP. +€9.00)
• Shellfish cataplana (SUP. +€9.00)
• Vegan Gallete

3 COURSES MENU: € 95.00 PER PERSON
4 COURSES MENU: € 120.00 PER PERSON
MAIN DISHES
- Sea bass snacké, purslane, celery, yuzu and asparagus (SUP. +€18.00)
- John Dory with citrus, cauliflower textures and wasabina (SUP. +€10.00)
- “Lagareiro” Cod
- Grouper snacké with and bivalve emulsion, marinated grapefruit and fennel
- Free range chicken with juniper, mushrooms and Tasmanian pepper sauce
- Roasted milk veal with Pecorino polenta and black truffle sauce (SUP. +€8.00)
- Iberian pork confit shallots, rosemary and cloves sauce
- Grilled beef fillet, pleurotes, Anna potato and pepper sauce
- Truffle and pecorino ravioli with roasted mushrooms

************

DESSERTS
- Crème brûlée with raspberries sorbet and sesame crispy
- Abade de Priscos pudding with marinated orange and pennyroyal with orange and cardamom sorbet
- Honey and dried fruits tart, pear Rocha sorbet ad spices
- Dark chocolate mousse, salted caramel and crispy feuilletine
- Jasmine and ivoire cream, tangerine curd and crispy citrus
- Raspberry tart with biscuit, cherry sorbet and yuzu
- Passion fruit and coconut dome, guava sorbet
GALA DINNER
3 HOURS SERVICE TIME CONSIDERED / MIN 30 PEOPLE

4 COURSES MENU: € 165.00 PER PERSON

GOLD CANAPES
- Rock crab, curry, huacatay
- Crispy chickpeas, hummus, lemon confit, truffle

HOT CANAPES
- Crispy prawns, bell pepper, mint
- Mushrooms pie with truffle condiment

COLD STARTERS
- Chef foie gras

MAIN COURSES
- Lobster with red pepper, bok choy and cress, scented with coriander and lemon grass

Mojito and lemon sorbet

DESSERTS
- Jasmine and ivoire cream, tangerine curd and crispy citrus

COFFEE AND IGNARDISES
COCKTAIL TIME

For an elegant reception, Four Seasons Hotel Ritz Lisbon presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet.
CANAPÉS

2 HOURS SERVICE TIME CONSIDERED  
MIN 30 PEOPLE

GLUTEN  LACTOSE  EGG  SEAFOOD  MOLLUSCS & CRUSTACEANS  FISH  CELERY  NUTS  SOY  VEGETARIAN  SESAME  SULPHITES  MUSTARD

4 PIECES / € 28.00 PER PERSON  
6 PIECES / € 36.00 PER PERSON  
10 PIECES / € 48.00 PER PERSON  
12 PIECES / € 55.00 PER PERSON

COLD CANAPÉS
• Foie gras, raspberry, timut, chocolat lolipop  
• Rock crab, curry, huacatay  
• Smoked salmon, seaweed fried, kumquat and coriander  
• Beef tartar with pickle, shiitake, lime and chipotle  
• Seafood with crispy rice and tomato gel  
• Tuna tartar with chilli garlic and lime gel

HOT CANAPÉS
• Crispy shrimp, bellpepper and mint  
• Pequim duck rolls with sweet and sour sauce  
• Mushrooms pie and truffle condiment  
• Scallops, watercress emulsion and lime

VEGETARIAN
• Roasted salsify, creamy cèpes, truffle and lime  
• Portobello mushrooms, asparagus, beetroots and black truffle  
• Crispy chickpeas, hummus, lemon confit and truffle  
• Smoked eggplant, hazelnut and fried quinoa

OYETERS BAR
(Ostras, yuzo foam or green shizo foam)
À LA CARTE COCKTAIL

2 HOURS SERVICE TIME CONSIDERED / MIN 30 PEOPLE

3 PIECES / € 14.00 PER PERSON
6 PIECES / € 25.00 PER PERSON

MINI PÂTISSERIE

- Assorted macaroons
- Verrine of red berries and hibiscus
- Black chocolate and sour cherry snobinette
- Chocolate and caramel tartelettes
- Custard tarts
- Lemon and yuzu tartelettes
- Financier with orange confit
- Tiramisù verrine
- Chocolate selection
- Chocolate and almond or chocolate and raspberries muffins
LIVE COOKING

Sushi and Sashimi selection  € 22.00 / 6 PIECES PER PERSON
Seafood rice  € 22.00 PER PERSON
Cod Strudel  € 18.00 PER PERSON
Chicken Chow-mein  € 18.00 PER PERSON
Smoked or marinated Salmon  € 18.00 PER PERSON
Oysters with yuzu foam or green shizo  € 16.00 / 3 UNITS PER PERSON

CARVING STATION

Picanha with black beans  € 22.00 PER PERSON / MIN 15 PEOPLE
Shank of veal parmentier with truffle and lemon  € 22.00 PER PERSON / MIN 15 PEOPLE
"Pata Negra" prosciutto  € 22.00 PER PERSON / MIN 25 PEOPLE
Have some fun with theme events

PORTUGUESE PARTY
PORTUGUESE PARTY

3 HOURS SERVICE TIME CONSIDERED / MIN 100 PEOPLE / MAX 220 PEOPLE

€ 185.00 PER PERSON

SOUP AND CASSEROLE
- Green cabbage soup
- Roasted cod with corn bread and olive oil, potato and sautéed turnip greens
- Black pork loin with clams, baked potato
- Coriander rice and sautéed vegetables in garlic butter
- Chicken casserole
- Portuguese cheese plate
- Grapes, dried fruit and regional bread

THE FRYING PAN
- Cod dumplings
- Cod quenelles
- Octopus tempura
- Shrimps rissoles

THE BUTCHERY
- Roasted veal with fine herbs
- Breaded black pudding from Beira with apple
- Portuguese delicatessen plate
- Pata Negra smoked ham
- Portuguese smoked ham
- Meat bread from Lamego
- Roasted suckling pig

THE SWEET CORNER & THE CHEESE HUTS
- Sweet rice
- Custard cream
- Ovar sponge cake
- Toucinho de Céu
- Orange roll
- Eggs pudding
- Eggs yolks with almonds and cinnamon
- Passion fruit with banana mousse
- Deep fried dumpling with sugar and cinnamon
- Fruits tart
- Sliced fruit

THE FISHERMAN’S COTTAGE
- Cod salad
- Shrimps, chayote and coconut salad
- Octopus in coriander vinaigrette
- Monkfish carpaccio with arugula and pine nuts
- Clams cataplana from Algarve
- Crab and piquillos verrine
- Marinated fish selection
- Squid salad, tomato and green beans

THE MARKET GARDEN
- Tomato salad, fresh cheese and coriander
- Portuguese lettuce salad
- Mushrooms puff pastry
- Roasted aubergine salad with pine nuts
- Sweet potato with tomato and green beans
- Cheese and sliced fruits
- Sauces: coriander vinaigrette, garlic mayonnaise, spicy olives and home-made pickles

THE BUDGET HUT
- Regional Bread, Corn bread,
- Avintes bread, Bread with chourizo

BREAD
- Regional Bread, Corn bread,
- Avintes bread, Bread with chourizo

THE BOTTOMS UP HUT
- Beer
- Soft drinks
- Mineral water

\[ \text{Gluten, Lactose, Egg, Seafood, Molluscs & Crustaceans, Fish, Celery, Nuts, Soy, Vegetarian, Sesame, Sulphites, Mustard} \]
BREAKFAST COFFEE-BREAKS BUFFET A LA CARTE COCKTAILS THEME EVENTS BEVERAGE INFORMATION

BEVERAGE

WINE LIST
BAR I
BAR II
BEVERAGE SELECTION
OPEN BAR
WINE LIST

CHAMPAGNE BOTTLES 75cl
• Delamotte Brut € 125.00
• Delamotte Blanc de Blancs € 140.00
• Ruinart Brut € 150.00
• Moët & Chandon Dom Pérignon € 550.00

WHITE PORTUGUESE WINE BOTTLES 75CL
• Curvos - Loureiro € 45.00
• Dona Berta Rabigato - Douro € 60.00
• Esporão Reserva - Alentejo € 48.00
• Soalheiro - Vinho Verde € 50.00

RED PORTUGUESE WINE BOTTLES 75CL
• Dialogo - Douro € 53.00
• Duas Quintas - Douro € 50.00
• Julian Reynolds - Alentejo € 63.00
• Quinta do Carmo - Alentejo € 72.00
• Quinta da Bacalhôa - Setúbal € 80.00
• Esporão Reserva - Alentejo € 80.00

ROSE PORTUGUESE WINE BOTTLES 75CL
• Redoma Rosé - Douro € 41.00

SPARKLING PORTUGUESE WINE BOTTLES 75CL
• Quinta do Valdœiro Baga/Chardonnay € 65.00
**BAR I**

**PRICES PER GLASS**

### APERITIFS
- Martini € 11.00
- Ricard, Dubonnet, Pernod € 11.00
- Campari € 13.00

### WHISKY
- Ballantines € 14.00
- Cutty Sark € 14.00
- Johnnie Walker Red Label € 14.00
- J.B. € 14.00

### WHISKY VELHO
- Chivas Regal 12 y.o. € 18.00
- Johnnie Walker Black Label € 18.00
- J.B. 15 y.o. € 28.00

### MALT WHISKY
- Glenfiddich 12 y.o. € 14.00
- Glenlivet founder's reserve 1824 12 y.o. € 14.00
- Balvenie 15 y.o. € 28.00

### IRISH, CANADIAN WHISKY AND BOURBON
- John Jameson € 14.00
- Canadian Club € 14.00
- Four Roses € 14.00
- Jack Daniel's € 16.00

### GIN, VODKA and RUM
- Beefeater Gin € 14.00
- Gordon's Gin € 14.00
- Bombay Sapphire Gin € 14.00
- Absolut Vodka € 14.00
- Smirnoff Vodka € 14.00
- Stolichnaya Vodka € 14.00
- Bacardi Rum € 14.00
- Havana Club Rum 3 y.o € 14.00

### COGNAC and ARMAGNAC
- Remy Martin V.S.O.P. € 21.00
- Hennessy X.O. € 40.00
- Martell X.O. € 46.50

### PORTUGUESE LIQUEURS
- Amarguinha € 11.00
- Licor Beirão € 11.00

### INTERNACIONAL LIQUEURS
- Amaretto € 13.00
- Bailey's € 13.00
- Drambuie € 13.00

### PORTUGUESE OLD BRANDY
- Fim de Século € 12.00
- C.R.F. Reserva € 16.00
- Adega Velha € 22.00
• PORT WINE, MOSCATEL, MADEIRA AND SHERRY
  - Taylor's Chip Dry € 8.00
  - Ferreira Duque de Bragança 20 y.o. € 19.00
  - Noval Tawny 10 y.o. € 12.00
  - Moscatel de Setúbal 20 y.o. € 18.00
  - Madeira Cossart Gordon Sercial 5 y.o. € 13.00
  - Madeira Cossart Gordon Boal 5 y.o. € 13.00

BEER
- Sagres - 33 cl € 9.00
- Super Bock - 33 cl € 9.00
- Heineken - 25cl € 9.00
- Corona - 33cl € 9.00
- Super Bock - 33cl - no alcohol € 9.00
- Draught Beer € 840.00 / 30 LITRES

SOFT DRINKS (20 CL.)
- Tónic water € 7.00
- Coca Cola, Seven Up € 8.00
- Diet Coke, Iced Tea € 8.00

JUICES (20 CL.)
- Orange juice € 9.50
- Tomato juice € 9.50

ÁGUA MINERAL
- Evian 33 cl € 6.00
- Evian 0,75 litre € 11.00
- Luso ¼ litre € 4.80
- Luso ½ litre € 6.00
- Luso 1 litre € 8.00
- S. Pellegrino – 20 cl. € 6.00
- S. Pellegrino ¼ litre € 6.00
**BEVERAGE SELECTION**

**SELECTION I**
- Mineral water and soft drinks
- Fresh orange juice

**SELECTION II**
- White wine – Vinha da Urze - Douro
  Ripe white fruits aroma with plums notes
  Fresh and smooth palate, good acidity
  and with pleasant finish

  - Red Wine - Vinha da Urze - Douro
    Notes of leather on the nose, fruity,
    smooth, good structure and medium final

  - Mineral water, beer and soft drinks

**SELECTION III**
- Duas Quintas - Douro - white wine
  Citrine colour, fruity, smooth with median
  persistence

  - Duas Quintas - Douro - red wine
    Good fruity aromas, light and smooth,
    medium final

  - Mineral water, beer and soft drinks

**SELECTION IV**
- Dona Berta Rabigato - Douro - white
  wine
  Rich in floral and fruity aromas, persistent
  with remarkable freshness on the palate

  - Julian Reynolds - Alentejo - red wine
    Estructured with rounds tannins, elegant
    with notes of olive, black fruit and good
    minerality

  - Mineral water, beer and soft drinks

**PREMIUM SELECTION**
- Vinho Branco Dona Berta - Vinha
  Centenária (Vinhos Velhas) – Douro
  A clean aroma of fresh fruits and some
  vegetable with mineral notes, elegant
  body, good acidity, structured finish

  - Vinho Tinto Dona Berta - Vinha
    Centenária (Vinhos Velhas) – Douro
    A clean aroma of fresh fruits and some
    vegetable with mineral notes, elegant
    body, good acidity, structured finish

**BEVERAGE SELECTION**

<table>
<thead>
<tr>
<th>SELECTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>I</td>
<td>€ 15.00 PER PERSON</td>
</tr>
<tr>
<td>II</td>
<td>€ 29.00 PER PERSON</td>
</tr>
<tr>
<td>III</td>
<td>€ 42.00 PER PERSON</td>
</tr>
<tr>
<td>IV</td>
<td>€ 55.00 PER PERSON</td>
</tr>
<tr>
<td>PREMIUM</td>
<td>€ 130.00 PER PERSON</td>
</tr>
</tbody>
</table>
OPEN BAR

COCKTAIL I
- Dry white Port
- Madeira Dry Sercial
- Fresh orange juice

COCKTAIL II
- Porto Tónico
- Amarguinha sour
- White wine – Vinha da Urze, Douro
- Red wine – Vinha da Urze, Douro
- Fresh orange juice

COCKTAIL III
- Champagne Perrier- Jouët Brut
- Kir royal
- Seasonal mocktail

COCKTAIL IV
- Mojito
- Caipirinha
- Daiquiri (Strawberry or Mango or Lychee or Passion fruit)
- Margarita (Strawberry or Mango or Lychee or Passion fruit)
- Seasonal mocktail

INTERNATIONAL OPEN BAR
- Martini, Campari, Dry white port
- Scotch whisky Cutty Sark, premium Scotch Chivas Regal
- Beefeater gin, Stolichnaya vodka, Bacardi rum
- Late Bottled Vintage Port Wine
- White wine – Vinha da Urze, Douro
- Red wine – Vinha da Urze, Douro
- Portuguese sparkling wine - Quinta do Valdaior Baga & Chardonnay
- Fresh orange juice, tomato juice
- Beer, Coca Cola, Seven Up, lemon ice tea
- Tonic water, soda, mineral water

SUPP. OPEN BAR PREMIUM
+ € 10.00 PER PERSON – 1 HOUR
- Grey goose
- Tanqueray 10
- Johnny Walker Black label
- Bullets
- Diplomatic rum
**ROOM CAPACITIES**

To calculate the maximum capacities, shown on the right in number of people, the following was taken into consideration:

- Basic audio-visual set up, i.e. overhead projector and screen, for meeting functions.
- Plated service, not including space for buffets, stage or dance floor for catering functions.
- Enough space for access, aisles and in between chairs or tables.
- Using round tables of 1.8 meters diameter with 6 persons per table, and front projection.

Indicates function rooms with natural light or outdoor space.

<table>
<thead>
<tr>
<th>FUNCTION ROOM</th>
<th>SIZE (sq.ft)</th>
<th>SIZE (m²)</th>
<th>☀</th>
<th>72</th>
<th>288</th>
<th>450</th>
<th>99</th>
<th>102</th>
<th>750</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEDRO LEITÃO BALLROOM</td>
<td>4908</td>
<td>456</td>
<td>☀</td>
<td>360</td>
<td>72</td>
<td>288</td>
<td>450</td>
<td>99</td>
<td>102</td>
</tr>
<tr>
<td>ALMADA NEGREIROS LOUNGE</td>
<td>3821</td>
<td>355</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>300</td>
</tr>
<tr>
<td>VARANDA RESTAURANT</td>
<td>3584</td>
<td>333</td>
<td>128</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>250</td>
</tr>
<tr>
<td>ALMADA NEGREIROS OUTSIDE TERRACE</td>
<td>2034</td>
<td>189</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>150</td>
</tr>
<tr>
<td>VARANDA RESTAURANT OUTSIDE TERRACE</td>
<td>893</td>
<td>83</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>128</td>
</tr>
<tr>
<td>BOARDROOM</td>
<td>549</td>
<td>51</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARQUÊS DE POMBAL</td>
<td>1981</td>
<td>184</td>
<td>80</td>
<td>60</td>
<td>72</td>
<td>90</td>
<td>58</td>
<td>62</td>
<td>120</td>
</tr>
<tr>
<td>CAMÕES</td>
<td>861</td>
<td>80</td>
<td>40</td>
<td>20</td>
<td>36</td>
<td>50</td>
<td>21</td>
<td>24</td>
<td>45</td>
</tr>
<tr>
<td>GIL EANES I</td>
<td>603</td>
<td>56</td>
<td>40</td>
<td>24</td>
<td>33</td>
<td>50</td>
<td>25</td>
<td>26</td>
<td>35</td>
</tr>
<tr>
<td>PEDRO ÁLVARES CABRAL</td>
<td>479</td>
<td>44.5</td>
<td>30</td>
<td>20</td>
<td>20</td>
<td>30</td>
<td>15</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td>AFONSO DE ALBUQUERQUE</td>
<td>420</td>
<td>39</td>
<td>20</td>
<td>18</td>
<td>18</td>
<td>30</td>
<td>19</td>
<td>14</td>
<td>25</td>
</tr>
<tr>
<td>GIL EANES II</td>
<td>377</td>
<td>35</td>
<td>20</td>
<td>12</td>
<td>12</td>
<td>20</td>
<td>13</td>
<td>14</td>
<td>15</td>
</tr>
<tr>
<td>GARDEN TERRACE</td>
<td>12667</td>
<td>1177</td>
<td>-</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1000</td>
</tr>
<tr>
<td>FERNANDO PEOSOA I</td>
<td>3122</td>
<td>290</td>
<td>220</td>
<td>90</td>
<td>144</td>
<td>200</td>
<td>81</td>
<td>102</td>
<td>260</td>
</tr>
<tr>
<td>FERNANDO PEOSOA II</td>
<td>1658</td>
<td>154</td>
<td>120</td>
<td>24</td>
<td>36</td>
<td>72</td>
<td>33</td>
<td>36</td>
<td>150</td>
</tr>
<tr>
<td>TEJO</td>
<td>1076</td>
<td>100</td>
<td>60</td>
<td>42</td>
<td>60</td>
<td>72</td>
<td>46</td>
<td>48</td>
<td>130</td>
</tr>
<tr>
<td>DOURO</td>
<td>689</td>
<td>64</td>
<td>50</td>
<td>20</td>
<td>36</td>
<td>56</td>
<td>23</td>
<td>26</td>
<td>65</td>
</tr>
<tr>
<td>MONDEGO</td>
<td>667</td>
<td>62</td>
<td>30</td>
<td>20</td>
<td>30</td>
<td>36</td>
<td>21</td>
<td>22</td>
<td>50</td>
</tr>
<tr>
<td>GUADIANA</td>
<td>667</td>
<td>62</td>
<td>30</td>
<td>20</td>
<td>30</td>
<td>36</td>
<td>21</td>
<td>22</td>
<td>50</td>
</tr>
</tbody>
</table>
# Function Room Rental

**Half Day** - From 07:00 to 3:30 PM or from 3:30 PM to 00:30

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Floor</th>
<th>Area m²</th>
<th>Half Day</th>
<th>Full Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom</td>
<td>Lobby</td>
<td>456</td>
<td>€ 8,900</td>
<td>€ 12,800</td>
</tr>
<tr>
<td>Fernando Pessoa I</td>
<td>-1</td>
<td>290</td>
<td>€ 7,700</td>
<td>€ 9,000</td>
</tr>
<tr>
<td>Fernando Pessoa II</td>
<td>-1</td>
<td>154</td>
<td>€ 2,500</td>
<td>€ 3,600</td>
</tr>
<tr>
<td>Fernando Pessoa I + II</td>
<td>-1</td>
<td>444</td>
<td>€ 8,300</td>
<td>€ 10,000</td>
</tr>
<tr>
<td>Boardroom*</td>
<td>Lobby</td>
<td>51</td>
<td>€ 2,200</td>
<td>€ 2,800</td>
</tr>
<tr>
<td>Marquês de Pombal</td>
<td>Mezzanine</td>
<td>184</td>
<td>€ 3,000</td>
<td>€ 3,700</td>
</tr>
<tr>
<td>Camões</td>
<td>Mezzanine</td>
<td>80</td>
<td>€ 1,600</td>
<td>€ 2,000</td>
</tr>
<tr>
<td>Afonso de Albuquerque</td>
<td>Mezzanine</td>
<td>39</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
<tr>
<td>Gil Eanes I*</td>
<td>Mezzanine</td>
<td>56</td>
<td>€ 1,000</td>
<td>€ 1,200</td>
</tr>
<tr>
<td>Gil Eanes II*</td>
<td>Mezzanine</td>
<td>35</td>
<td>€ 900</td>
<td>€ 1,000</td>
</tr>
<tr>
<td>Gil Eanes I + II*</td>
<td>Mezzanine</td>
<td>90</td>
<td>€ 1,200</td>
<td>€ 1,400</td>
</tr>
<tr>
<td>Tejo</td>
<td>-1</td>
<td>100</td>
<td>€ 2,200</td>
<td>€ 2,800</td>
</tr>
<tr>
<td>Douro*</td>
<td>-1</td>
<td>64</td>
<td>€ 1,500</td>
<td>€ 1,800</td>
</tr>
<tr>
<td>Mondego</td>
<td>-1</td>
<td>62</td>
<td>€ 1,500</td>
<td>€ 1,800</td>
</tr>
<tr>
<td>Guadiana</td>
<td>-1</td>
<td>62</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
<tr>
<td>Pedro Alvares Cabral</td>
<td>Mezzanine</td>
<td>44.5</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
</tbody>
</table>

For exhibition functions rental, rates will be added a 30% supplement.

Floor plans of all function rooms are available with full description of measurements, capacities, accesses and specifications on electrical power, telephone lines and lighting.

(*) no natural light
Let Four Seasons Hotel Ritz Lisbon make your wedding day dreams come true.

Click here for our exclusive Wedding Kit, to find out all we can do for your special day.
GENERAL INFORMATION

ADVERTISING AND PUBLICITY
Any advertising or publicity for functions at the Hotel require prior knowledge and consent of the management and must be of a standard reflecting the quality of the Hotel.

AUDIO-VISUAL
Full service is provided from our suppliers and can be arranged through our catering department.

BOXES, PACKAGES, FREIGHT STORAGE
The Hotel is pleased to receive and assist in the handling of boxes and packages. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following any event. All deliveries must be properly labeled. Include the name of the group, group contact, Hotel contact and date of function. Deliveries must be made to the receiving/loading dock of the Hotel. Should you require assistance with boxes, packages or freight, a service charge will be assessed at 26.00 € per staff member, per hour. The Hotel will not receive or sign for Cash on Delivery shipments. Arrangements should be made within the shipping company to have your shipment picked up from the Hotel on the last day of your meeting.

CATERING SERVICE
Presented menus include the time of service as per bellow:
- Coffee Break: 30 minutes
- Buffet: up to 3 hours
- A la carte: up to 2:30 hours
- Cocktail (Canapes): 30 minutes
- Cocktail (Live Station): 1 hour
In case of exceeding these times, the hotel might charge a supplement.

DAMAGE
The Hotel is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located in the hotel prior to, during or subsequent to any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

DECORATION
Our catering department will be pleased to assist you with any floral requirements you may have. The theme parties suggested include buffet decoration of the function room and tables.

ENTERTAINMENT
For a dinner dance, cocktail party or any other event, we will be pleased to help you arrange entertainment.

FOOD AND BEVERAGE
The client will ensure that no food or beverage is brought into the Hotel by themselves or any of their guests, unless previously agreed in writing, with the catering manager.

FUNCTION GUARANTEES
The Hotel requires an approximate guest count ten days prior to the event. It is the responsibility of the client to advise the final guarantee to the hotel two working days prior to the event. If no guarantee is received, the original contracted number will be charged, or the actual number of guests served, whichever is greater. The Hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number contracted. Some menus require a minimum of 30 people.

LABOR SERVICE
After 00h, a fee of 500€ per hour will be charged corresponding to the nightly hours.

PARKING
There are two indoor parking lots in the hotel premises as follows:
Rua Rodrigo da Fonseca – right-hand side to Hotel entrance – 100 places
Rua Castilho – opposite Hotel entrance – 25 places
Near the hotel there is one indoor parking lot as follows:
Edward VII park – 1000 places
Conditions and prices are available on request. Valet parking is available on request.

PRICES
All prices quoted have taxes and service charges included. Prices may be adjusted if taxes change.

SECURITY
The Hotel must approve all security arrangements.

SIGNAGE
All signage may only be displayed directly outside the designated meeting room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly and untidy.

SMOKING IN FUNCTION ROOMS
As per Portuguese law, it is forbidden to smoke in any closed areas.

TELEPHONES
Telephones are available in all meeting rooms. Long distance and local calls will be charged at current hotel rates.

WALLS AND CEILINGS
Nothing may be affixed to the walls, ceilings, floors or pillars by the use of nails, screws, drawing pins, tape or by any other means. All displays should be freestanding and away from the walls and light fittings.