

CATERING NENU





CONTINENTAL BREAKFAST

€ 45.00 PER PERSON - BUFFET

€ 50.00 PER PERSON - PLATED SERVICE (MAX. 30 PEOPLE)

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





AMERICAN BREAKFAST

€58 PER PERSON

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





COFFEE STATION COFFEE BREAK

THEME BREAKS

COFFEE STATION

• Coffee, decaffeinated coffee, tea and milk € 28.00 / LITRE

 Mineral water € 9.00 / LITRE

• Fresh orange juice € 33.00 / LITRE

• Soft drinks – 20 cl. bottle: € 9.00 / UNIT

Coca-Cola,

Sprite,

Coca-Cola Zero,

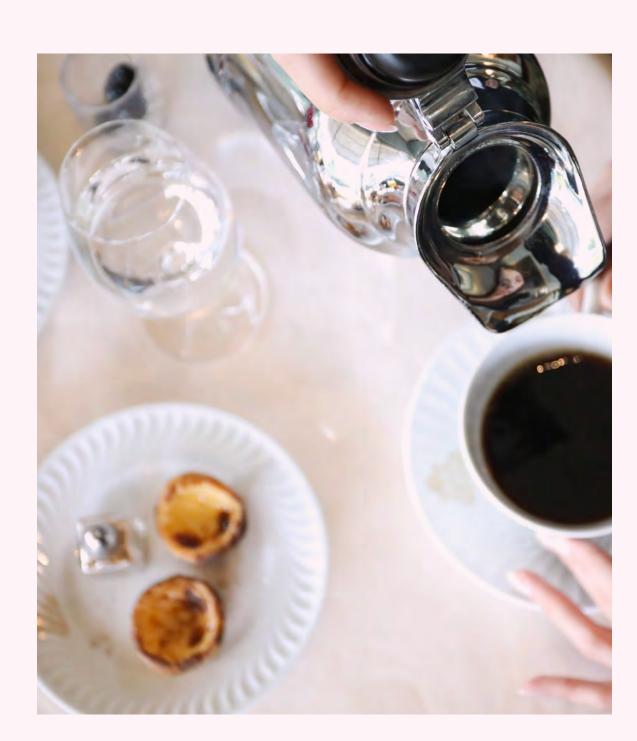
Lemon ice tea

• Mini Croissants and brownies

€ 30.00 / 18 PIECES

• Financier, madeleines or biscotti

€ 31.00 / 24 PIECES



COFFEE STATION COFFEE BREAK

THEME BREAKS

COFFEE BREAK

30 MINUTES SERVICE TIME CONSIDERED

\$GLUTEN LACTOSE GGG SEAFOOD MOLLUSCS & CRUSTACEANS ► FISH TCELERY \$ NUTS SOY V VEGETARIAN SESAME \$ SULPHITES A MUSTARD

MORNING BREAK

€ 12.00 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 \$1

AFTERNOON BREAK

€ 14.00 PER PERSON / SELECTION OF 3

- Selection of Macaroons
- Tiramisu verrine I
- Mango and Yogurt verrine
- Pistachio and raspberries verrine
- Lemon Madeleines or vanilla with chocolate
- Pear, spices and nuts muffin \$
- Portuguese specialities Deep-fried sweet Berlin or Pastéis de Nata (custard tartlet) or Queijada (fresh cheese and almond tartlet) 🖁 🛊 🗓
- Portuguese Trilogy
- Veggies Bao



COFFEE STATION COFFEE BREAK

THEME BREAKS

LIGHT BREAK

€ 9.00 PER PERSON

• Yoghurt, fruits purée and granola

FRESH SLICED FRUITS

€ 13.00 PER PERSON / 1 OPTION

- Seasonal slide fresh fruits
- Seasonal whole fruit basket

MINI SANDWICHES

€ 15.00 PER PERSON / SELECTION OF 2

- ullet Cereal wrap with roasted vegetables and *tzatziki sauce* ${f V}$
- ullet Brioche with cheese, zucchini and pesto $\sqrt[7]{}$
- Smoked salmon with blinis and chévre
- ullet Tramezzini wrapped with hummus, green asparagus and portobello $\sqrt[q]{}$
- Chicken and pesto wrap with grilled vegetables and spinach

Hot Beverages

€ 13.00 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

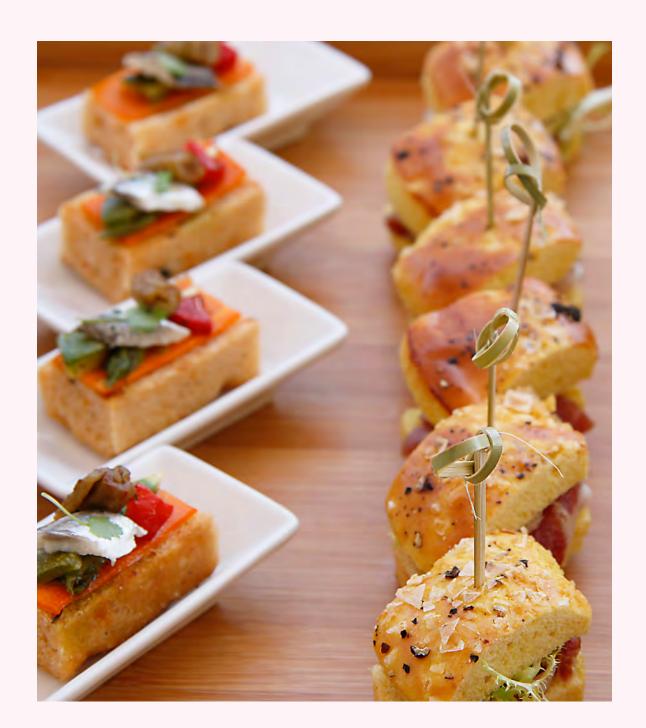
€ 9.00 PER PERSON

• Orange, grapefruit juice and juice of the day

SOFT DRINKS

€ 9.00 PER PERSON

• Coca-Cola, Coca-Cola Zero, Sprite and Lemon Iced Tea



COFFEE STATION COFFEE BREAK BREAKS TEMÁTICOS



ICE CREAM BREAK

€ 20.00 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

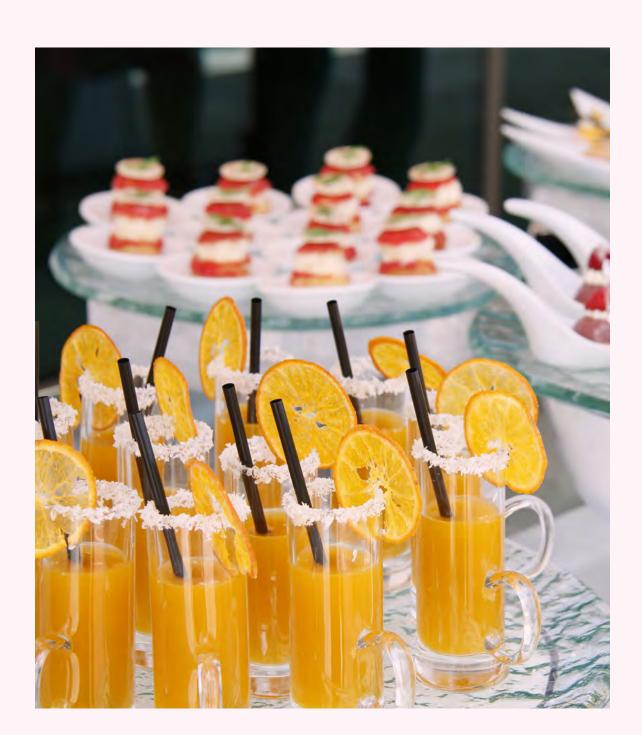
€ 20.00 PER PERSON / MIN 30 PEOPLE

- Red berries fruit juice
- Black Berry crumble, and raspberry tart
- Hibiscus verrine
- Red berries skewer

CHOCOLATE

€ 22.00 PER PERSON / MIN 30 PEOPLE

- Chocolate milk shake, hot chocolate
- Chocolate muffins, brownies,
- Sacher torte, chocolate chip cookies
- Whipped Cream





SNACK BUFFET

HEALTHY BUFFET PERSONALISED BUFFET

CHEESE & WINE

ROLL IN BUFFET

1H 30 MINUTES SERVICE TIME CONSIDERED

\$GLUTEN LACTOSE GGG SEAFOOD MOLLUSCS & CRUSTACEANS ► FISH TCELERY \$ NUTS SOY V VEGETARIAN SESAME \$ SULPHITES A MUSTARD

€ 82.00 PER PERSON / MAX 30 PEOPLE

SOUP

Seasonal soup

SALADS

SELECTION OF 3 SALADS

- Caesar salad with grilled chicken 🛊 🥎
- Caprese salad \$
- ullet Roasted vegetables salad, pumpkin seeds and quinoa $oldsymbol{\sqrt[r]{7}}$
- Asian salad with grilled chicken \$
- Greek vegetables salad with feta cheese V
- Fregola with porcini mushrooms and parmesan \$ 1

MAIN COURSES

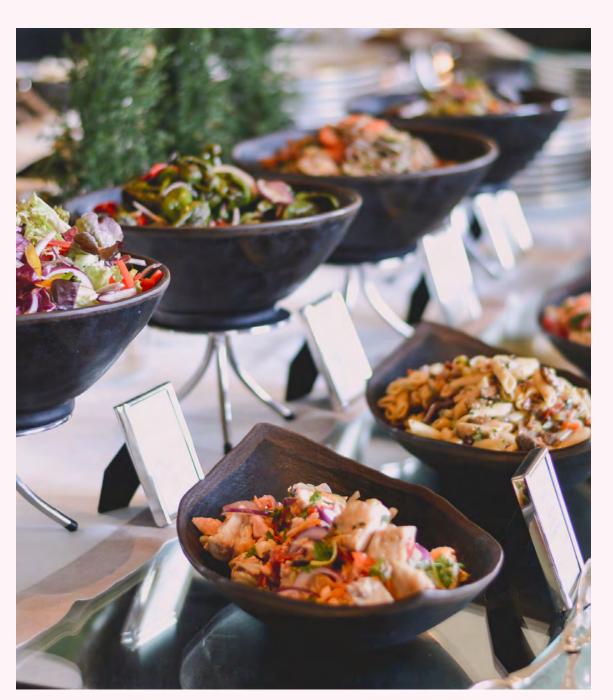
SELECTION OF 2 DISHES

- Cod fish with olive oil "Lagareiro" \$
- Roasted chicken lemon and shiitake 🖔 🛊
- Braised salmon with Pak choy and Asian sauce
- Asparagus ravioli, ricotta and lemon

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

DESSERTS

- Selection of mini pastry
- Assortment of sliced fruits



SNACK BUFFET HEALTHY BUFFET PERSONALISED BUFFET

CHEESE & WINE

SNACK BUFFET

\$GLUTEN LACTOSE GGG SEAFOOD MOLLUSCS & CRUSTACEANS ► FISH TCELERY \$ NUTS \$ SOY V VEGETARIAN \$ SESAME \$ SULPHITES \$ MUSTARD

€ 87.00 PER PERSON / MIN 30 PEOPLE

SOUP

Seasonal soup

SALADS

- Lettuces Mesclum V
- Caesar salad with grilled chicken or shrimps \$ 3
- Caprese Salad \$
- ullet Fregola with porcini and Parmesan ${\cal V}$ $lack {
 m I}$

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 \$ 1
- Cereal wrap with roasted vegetables and taziki sauce

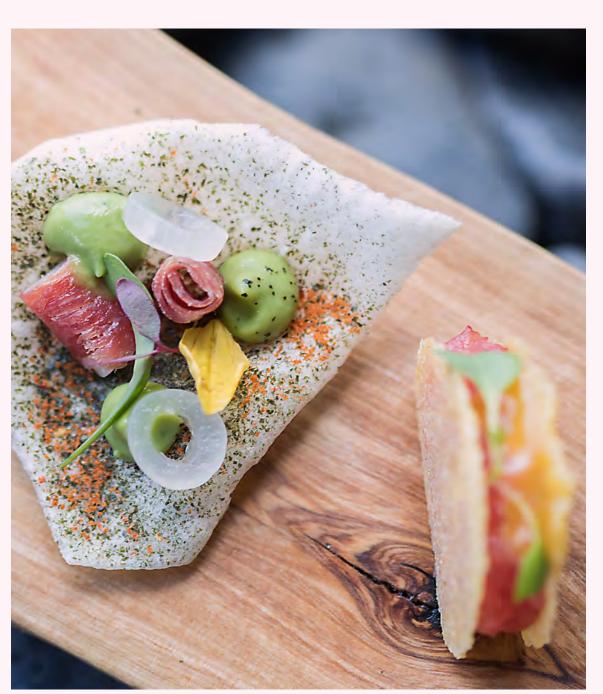
HOT SNACKS

HOT DISHES

- Seabass with seafood sauce and fennel
- Traditional Portuguese Iberic Porc stew with clams
- ullet Rice and seasonal vegetables ${f V}$

SOBREMESAS

- ullet Chia pudding with passion fruit ${f V}$
- Chocolate e'clair * I %
- Financier with chocolate and vanila cream I &
- Raspberries tartlet 🛊 🛚 📽 🌢
- Sponge cake ¥ ●
- Assortment sliced fruits
- Coffee



SNACK BUFFET HEALTHY BUFFET PERSONALISED BUFFET

CHEESE & WINE

HEALTHY BUFFET

€ 96.00 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 V
- Caprese salad \$
- Fregola sarda, confit tomatoes, red onion, coriander, lime and roasted peppers \$
- Lentils beluga, orange, avocado, asparagus with balsamic vinaigretțe 🛭
- 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 1 &
- Red berries and hibiscus verrine
- Oat energy bars
- Sponge cake ∮ ¥ I
- ullet Daily Sorbet ${\mathcal V}$
- · Assortment of sliced fruits
- Coffee



SNACK BUFFET

HEALTHY BUFFET PERSONALISED BUFFET

CHEESE & WINE

PERSONALISED BUFFET

\$GLUTEN LACTOSE 6EGG 3SEAFOOD MOLLUSCS & CRUSTACEANS ➤ FISH TCELERY SNUTS SOY VEGETARIAN SESAME SSUI PHITES AMUSTARD

PERSONALISED BUFFET / € 112.00 per person (min 30 pax)

1 SOUP / 4 STARTERS / 5 SALADS / 2 HOT DISHES / 3 GARNISHING / 7 DESSERTS

PERSONALISED BUFFET + / € 128.00 per person (min 30pax)

1 SOUP / 6 STARTERS / 6 SALADS / 3 HOT DISHES / 3 GARNISHING / 8 DESSERTS

SOUP

- Tomato and basil V
- ullet Carrot, ginger, comins and coriander ${\cal V}$
- Mushroom and truffle V
- ullet Cauliflower with hazelnut and roasted almonds ${\bullet}$ ${\bullet}$
- ullet Asparagus with ginger and tarragon ${\cal V}$
- Thai soup with shimenji mushrooms, chicken and fresh spring onion 🦫 🛥 🖤 🕽 💖
- ullet Gazpacho from Alentejo with garlic croutons and lemon thyme $\mbox{5.4}\ \mbox{1.5}\ \mbox{1.5}$

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 > Grilled shrimps with bok choy, asparagus and shiso sauce > Grilled shrimps with bok choy, asparagus and shiso sauce
- Selection of Ibérian cold cuts 📽 🕏
- Selection of National and International Cheeses I
- · Smoked salmon duo, in citrus marinated
- Sautéed green asparagus with Pecorino cheese and truffle vinaiarette V i ₺
- Braised tuna with karashi sauce and vegetables crudités >
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HOT STARTERS

- Vegetables guiche V I ¥
- Leitão da Bairrada pies with orange 🛚 🕯 📽 🕉
- Portuguese trilogy \$ i → * ♥ ∅

SALADS

- ullet Fine herbs $\mathit{mesclum}$ with cereals toasts ${}^{\hspace{-1pt} \bullet}\hspace{-1pt} {}^{\hspace{-1pt} \vee}\hspace{-1pt} {}^{\hspace{-1pt}$
- Caprese with pesto and pine nuts $\sqrt[q]{\$}$
- Caesar (shrimps, chicken or classic) > ♦ 1 ●
- Asian salad with grilled chicken and soba 4 🕽 📽 🕉 🛠
- ullet Roasted vegetables and pumpkin seeds ${\cal V}$
- ullet Algarve salad with ratte potato, peppers, tomato and coriander ${}^{\mbox{\rlap{e}}}{}^{\mbox{\rlap{e}}}{}^{\mbox{\rlap{e}}}{}^{\mbox{\rlap{e}}}{}^{\mbox{\rlap{e}}}$
- Fregola sarda, confit, concassé tomatoes, red onion, coriander, lime and roasted peppers 🖏 🕯 🗪 🖤 📽 💪
- Lentils beluga, orange, avocado and asparagus with balsamic vinaigrette ♦ V • I 📽 🌣

HOT DISHES FISH

- Grilled stone bass snacké with shellfish sauce, ginger and fresh
- Roasted sea bass with pistou
- Grilled grouper with calamansi, kumquat and fennel 🤊 i 🖏 🖤
- 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 cognac and pepper sauce ॐ
- Pork loin with clams casserole
- Asparagus ravioli, ricotta and parmesan V I №
- Truffle ravioli. Pecorino and mushrooms V i s





SNACK BUFFET

HEALTHY BUFFET PERSONALISED BUFFET

CHEESE & WINE

GARNISHING

- Panisse Provençale * i * s * s
 Vegan galette with hummus v s * s

DESSERTS

- Chia pudding and passionfruit
- Salted caramel with flor de sal tartelette ! * I *
- Raspberry and pistachio verrine 🖁 🛊 🗎 📽
- Carrot queijada I
- Chocolate and salted caramel verrine **I** •
- Sachertorte * 1
- Raspberries tartelette **§ I 0**
- Custard tartelette •
- Coffee éclairs **§ 1 0**
- Daily sorbet
- Home-made cake 🛊 🛭 🔏 🖠
- Seasonal sliced fruit
- Coffee



SNACK BUFFET

HEALTHY BUFFET BUFFET PERSONALIZADO

CHEESE & WINE

CHEESE & WINE

3 HOURS SERVICE TIME CONSIDERED

CHEESE / € 37.00 PER PERSON WINE / € 54.00 PER PERSON CHEESE & WINE / € 80.00 PER PERSON

OPTIONAL: SOMMELIER FOR THE EVENT / € 650.00

INTERNATIONAL CHEESE I

- Comté
- Chèvre
- Talégio
- Manchego
- Morbier
- Stilton

PORTUGUESE CHEESE I

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

finish

SELECTION OF BREAD 1 \$

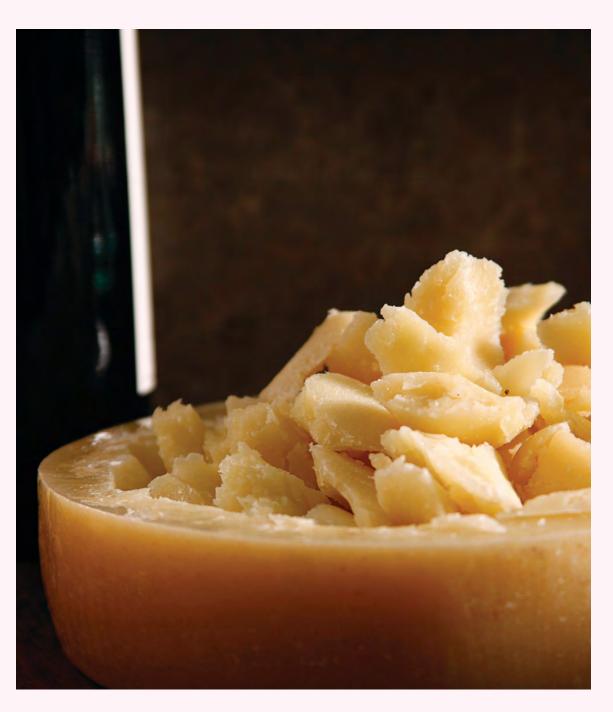
- Regional bread, baguette, corn bread, crackers
- White and black grapes
- Tomato and figs Jam

PORTUGUESE WINE

- Dona Berta Rabigato Douro White Clean aroma of fresh fruit and some mineral notes, elegant body, good acidity, medium
- Julian Reynolds Alentejo Red Structured, elegant with notes of olives and fruit and good minerality

OTHER BEVERAGES

Mineral water, beer and soft drinks





A LA CARTE

ARTE GALA DINNER



\$\ \text{gluten} \ \bigliam \text{lactose} \ \text{0 egg} \ \text{3 seafood} \ \text{\pi} \ \text{molluscs & crustaceans} \ \text{\pi} \ \text{fish} \ \text{\text{T} celery} \ \\ \\ \text{Nuts} \ \text{\pi} \ \text{Soy} \ \text{\text{V}} \ \text{vegetarian} \ \text{\pi} \ \text{seame} \ \text{\pi} \ \text{Sulphites} \ \text{\pi} \ \text{mustard} \ \text{\pi} \ \text{mustard} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{V} \ \text{vegetarian} \ \text{\pi} \ \text{seame} \ \text{\pi} \ \text{Sulphites} \ \text{\pi} \ \text{mustard} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{vegetarian} \ \text{\pi} \ \text{seame} \ \text{\pi} \ \text{Sulphites} \ \text{\pi} \ \text{mustard} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{V} \ \text{vegetarian} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{V} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{\pi} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{Vegetarian} \ \text{Vegetarian} \ \text{\pi} \ \text{Soy} \ \text{Vegetarian} \ \text{Vegetari

3 COURSES MENU: € 115.00 PER PERSON 4 COURSES MENU: € 142.00 PER PERSON

COLD STARTERS

- Chef Foie Gras
- Marinated salmon with celery and shiso sauce \$ T
- Beef carpaccio with cipollini, balsamic vinegar and Parmesan 🛊 🗓
- Lobster and shrimps salad, asparagus, truffle and Sherry wine
 ³ (SUP. +€7.00)
- Marinated Rabilho Tuna, green Tabasco, pommegranade, seaweed
- ullet Vegan salad: Quinoa, pineapple, endives, edamame, coriander and nuts \mathcal{V}_s

HOT STARTERS

- Marinated snacké lobster with yuzu, cardamom and shellfish broth (SUP. +€9.00)
- Wild shrimps risotto with basil and lemon 🔌
- Mushroom ravioli, pecorino, and truffle
- Shellfish cataplana

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(SUP. +€9.00)

ullet Vegan Gallete $ar{\mathcal{V}}$





A LA CARTE

GALA DINNER

MAIN DISHES

- Marinated Golden Bream, Alcácer rice, clam juice
- John Dory with citrus, cauliflower textures and wasabinas (SUP, +€10.00)
- "Lagareiro" Cod \$
- Grouper snacké with and yuzu 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
 ii (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 √ * I

DESSERTS

- Crème brûlée with raspberries sorbet and sesame crispy * * 1
- 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 \$ 0 1
- Jasmine and ivoire cream, tangerine curd and crispy citrus # 0 1 %
- Raspberry tart with biscuit, cherry sorbet and yuzu 🕯 🌢 🖡
- Passion fruit and coconut dome, guava sorbet * • *



A LA CARTE

GALA DINNER

GALA DINNER 3 HOURS SERVICE TIME CONSIDERED /

 \sharp gluten \blacksquare lactose \blacksquare egg \lnot seafood \blacksquare molluscs & crustaceans \blacktriangleright fish \lnot celery \$ nuts \lnot soy \checkmark vegetarian \leftrightarrows sesame \circlearrowleft sulphites \checkmark mustard

4 COURSES MENU; € 181.00 PER PERSON

COLD CANAPES

- Rock crab, curry, huacatay 🦠
- ullet Crispy chickpeas, hummus, lemon confit, truffle $oldsymbol{\sqrt[4]{4}}$

HOT CANAPES

- Crispy prawns, bellpepper, mint >>
- Mushrooms pie with truffle condiment

COLD STARTERS

• Chef foie gras

MAIN COURSES

• Blue lobster with red curry, cucumber and buckwheat >>

Mojito and lemon sorbet

• Roasted milk veal, polenta with Pecorino and black truffle sauce

DESSERTS

COFFEE AND MIGNARDISES





À LA CARTE COCKTAIL

COCKTAIL DINNATOIR

LIVE COOKING

CANAPES

2 HOURS SERVICE TIME CONSIDERED /

4 PIECES / € 32.00 PER PERSON 6 PIECES / € 42.00 PER PERSON 10 PIECES / € 55.00 PER PERSON 12 PIECES / € 62.00 PER PERSON

COLD CANAPES

- 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 tomato gel 3
- 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 \$
- Veal, shiso and Juniper

vegetarian $\sqrt[q]{}$

- 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 \$



COCKTAIL À LA CARTE COCKTAIL DINNATOIR

LIVE COOKING



2 HOURS SERVICE TIME CONSIDERED / MIN 30 PEOPLE

\$GLUTEN LACTOSE GGG SEAFOOD MOLLUSCS & CRUSTACEANS ™ FISH ${\mathbb T}$ celery ${\mathbb S}$ nuts ${\mathbb T}$ soy ${\mathbb V}$ vegetarian ${\mathbb S}$ sesame ${\mathbb S}$ sulphites ${\mathbb C}$ mustard

> 3 PIECES / € 17.00 PER PERSON 6 PIECES / € 29.00 PER PERSON

MINI PÂTISSERIE

- Assorted macaroons
- ullet Verrine of red berries and hibiscus V ullet
- Black chocolate and sour cherry snobinette
- Chocolate and caramel tartelettes * * *
- Custard tarts **§ 1 0**
- Lemon and yuzu tartelettes **§ 1** •
- Financier with orange confit * I % .
- Tiramisú verrine **I** •
- Chocolate selection
- Chocolate and almond or chocolate and raspberries muffins \$ \$ •



À LA CARTE COCKTAIL

COCKTAIL DINNATOIR

LIVE COOKING

COCKTAIL DINNATOIR

OPTION 1 | € 95.00 PER PERSON

COLD CANAPES

- Shrimps from our Coast, endives, fennel, shiso
- Smoked salmon, tramezzini, cucumber, sour cream, lemon
- Mini mozzarella, cherry tomato, basil, Pata Negra prosciutto
- Bulgur, cucumber, grilled peach, red onion pickle

HOT CANAPÉS

- Fiocchi cheese, mascarpone, shiitake
- Roasted golden bream, traditional Transmontano corn, coriander
- Beef, potato, truffle

DESSERTS

- Mango and pistachio verrine
- Yuzu and vanilla tartelette
- Red berries skewers

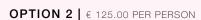




À LA CARTE COCKTAIL

COCKTAIL DINNATOIR

LIVE COOKING



COLD CANAPES

- Smoked golden bream, chili, ginger, cress mayonnaise
- Avocado, crab, daikon pickle, coriander, endives
- Pata Negra prosciutto, melon, wild mint, balsamic reduction
- Falafel, avocado hummus, coriander, lemon
- Grilled pineapple, cucumber, cherry tomato, lime
- Roasted vegetables bao, arugula, red onion pickle
- Shrimps mini quiche, chives, confit cherry tomato

HOT CANAPÉS

- Veal, ratte potato, chimichurri
- Mushrooms risotto, smoked Portobello, cress
- Asparagus ravioli, shrimps, coriander

DESSERTS

- Raspberries mini crumble
- Lemon and passion fruit cheesecake
- Chocolate fondant
- Red berries skewers
- Chocolate and caramel tartelette



COCKTAIL À LA CARTE

LIVE COOKING

LIVE COOKING

1 HOUR SERVICE TIME CONSIDERED / MIN 30 PEOPLE

LIVE COOKING

• Sushi and Sashimi selection

• Seafood rice

Cod Strudel

• Chicken Chow-mein

• Oysters with yuzu foam or green shizo

File of the second of the seco

• Fish and seafood cataplana

€ 30.00 / 6 PIECES PER PERSON

€ 26.00 PER PERSON

€ 24.00 PER PERSON

€ 24.00 PER PERSON

€ 18.00 / 3 UNITS PER PERSON

€ 26.00 PER PERSON

CARVING STATION

• Picanha with black beans

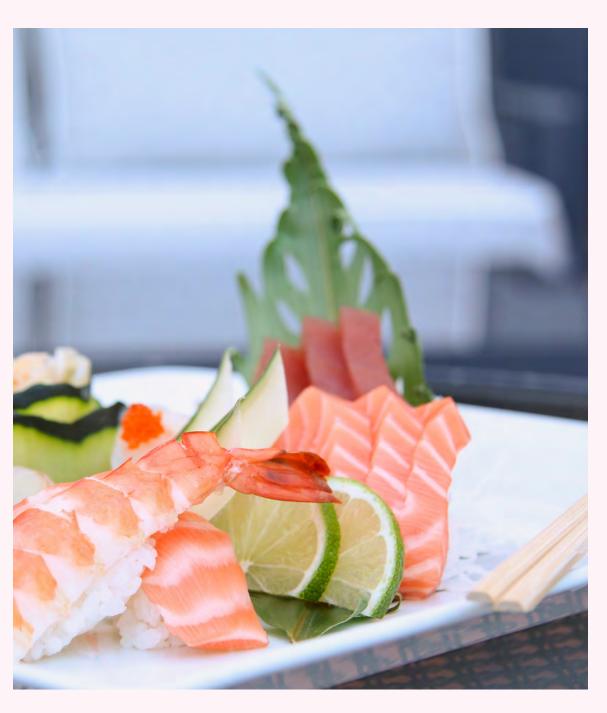
Veal rack

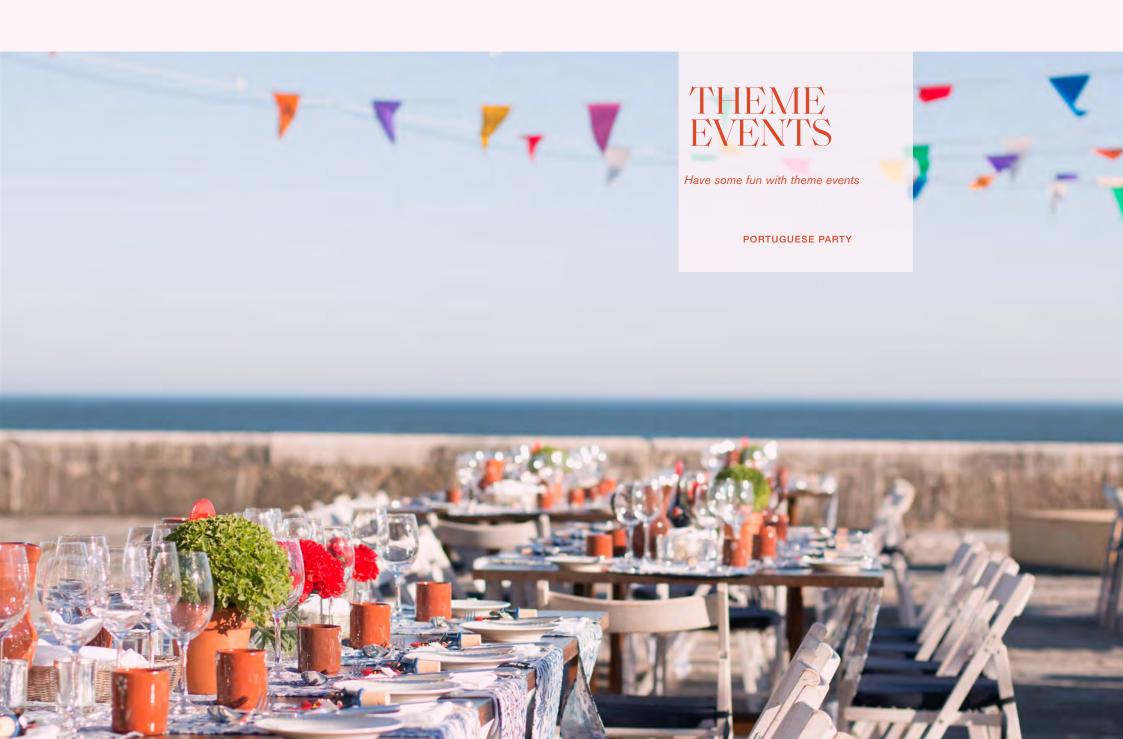
• "Pata Negra" prosciutto

€ 26.00 PER PERSON / MIN 15 PEOPLE

€ 26.00 PER PERSON / MIN 15 PEOPLE

€ 26.00 PER PERSON / MIN 25 PEOPLE





PORTUGUESE PARTY

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

€ 204.00 PER PERSON

SQLUTEN LACTOSE GEGG SEAFOOD MOLLUSCS & CRUSTACEANS SISH

TO CFI FRY SINUTS SOY V VEGETARIAN SESSAME SO SUI PHITES AMUSTARD

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
- Portugese 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 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 SWEET CORNER & THE CHEESE HUTS

- Sweet rice
- Custard cream I a
- Ovar sponge cake \$
- Toucinho de Céu \$
- Orange roll •
- Eggs pudding i
- Eggs yolks with almonds and cinnamon \$
- Passion fruit with banana mousse I
- Fruits tart 🕍 📽
- Sliced fruit

THE BOTTOMS UP HUT

- Beer
- Soft drinks
- Mineral water

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

BREAD

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







WINE LIST

BAR I BAR II BEVERAGE SELECTION

OPEN BAR

WINE LIST

SPARKLING WINES & CHAMPAGNE BOTTLES 75cl

Luiz Costa	€ 95.00
Soalheiro Brut Rosé	€ 82.00
Delamotte Brut	€ 140.00
• Louis Roederer Rosé	€ 155.00

WHITE PORTUGUESE WINE BOTTLES 75 CL

 Dona Berta Rabigato - Douro 	€ 60.00
 CARM, Maria de Lourdes - Douro 	€ 75.00
Soalheiro - Vinho Verde	€ 50.00

RED PORTUGUESE WINE BOTTLES 75 CL

CARM, Maria de Lourdes - Douro	€ 120.00
 Julian Reynolds - Alentejo 	€ 65.00
 Monte D'Oiro Reserva - Lisboa 	€ 140.00

ROSÉ PORTUGUESE WINE BOTTLES 75 CL

 Pretexto - Dão 	€ 50.00
 Quinta do Poço do Lobo - Bairrada 	€ 65.00



A LA CARTE BUFFET COCKTAILS BREAKFAST COFFEE-BREAKS THEME EVENTS BEVERAGE INFORMATION

WINE LIST

BAR I BAR II BEVERAGE SELECTION OPEN BAR



WHISKY

€ 19.00
€ 19.00
€ 22.00
€ 25.00

GIN

Tanqueray	€ 14.00
 Bombay Sapphire Gin 	€ 14.00
Hendrick's	€ 20.00
Monkey 47	€ 20.00

VODKA

 Absolut 	€ 14.00
Grey Goose	€ 20.00
Ketel One	€ 20.00
• Tito's	€ 20.00

OUTRAS ESPIRITUOSAS

 Havana 3 y.o. rum 	€ 14.00
Olmeca Silver	€ 14.00
Cachaça Leblon	€ 14.00
• Pisco 1615	€ 16.00









BUFFET BREAKFAST COFFEE-BREAKS A LA CARTE COCKTAILS THEME EVENTS BEVERAGE INFORMATION

WINE LIST

BAR I BAR II BEVERAGE SELECTION OPEN BAR



PORT WINE, MOSCATEL & MADEIRA

· · · · · · · · · · · · · · · · · · ·	
Niepoort Dry White	€ 15.00
Niepoort L.B.V.	€ 15.00
Niepoort Tawny	€ 15.00
 Quinta do Piloto Superior Moscatel de Setúbal 	€ 10.00
 Alambre 20 anos Moscatel de Setúbal 	€ 18.00
Cossart Gordon Sercial 5 y.o	€ 13.00
Cossart Gordon Sercial 10 y.o	€ 17.00

BEER & SOFT DRINKS	
Sagres - 33 cl	€ 10.00
Heineken - 25cl	€ 10.00
 Draught Beer 	€ 925.00 / 30 LITRES
Tonic water	€ 9.00
 Coca Cola, Sprite, Fanta 	€ 9.00
 Coca Cola Zero, Iced Tea 	€ 9.00

JUICES (20 CL.)

Orange juice	€ 10.50
Tomato juice	€ 10.50

MINERAL WATER





WINE LIST

BAR I BAR II BEVERAGE SELECTION OPEN BAR

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

- 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 tanins, elegant with notes of olive, black fruit and good minerality
- Mineral water, beer and soft drinks
- ADD sparkling wine: Luiz Costa Brut Nature € 15.00 PER PERSON

€ 17.00 PER PERSON

€ 35.00 PER PERSON

€ 60.00 PER PERSON



OPEN BAR

COCKTAIL I

€ 35.00 PER PERSON / 30 MINUTES OPEN BAR PREMIUM

- Luiz Costa Brut Nature
- White wine Vinha da Urze, Douro
- Red wine Vinha da Urze, Douro
- Fresh orange juice

COCKTAIL II

€ 55.00 PER PERSON / 30 MINUTES

- Champagne Delamotte Brut
- Dona Berta Rabigato white
- Julian Reynolds red
- Mocktail

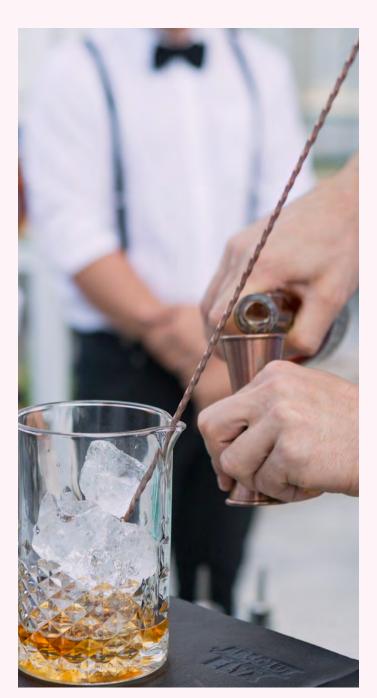
OPEN BAR

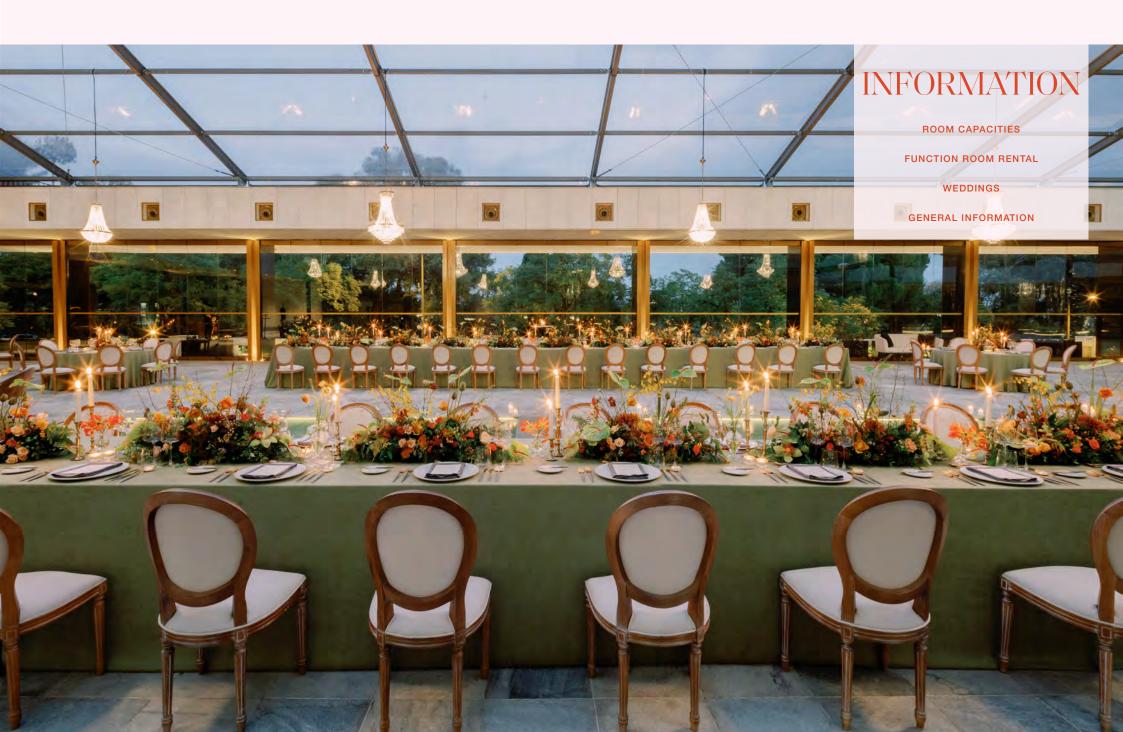
€ 49.00 PER PERSON - 1 HOUR € 35.00 PER PERSON - EACH ADDITIONAL HOUR

- Scotch whisky Johnnie Walker Black Label
- Tanqueray gin, Absolut vodka, Havana rum
- Olmeca Silver Tequilla
- White wine Vinha da Urze, Douro
- Red wine Vinha da Urze, Douro
- Portuguese sparkling wine Quinta do Valdoeiro Baga & Chardonnay
- Beer, Coca Cola, Seven Up, Iced tea
- Tonic water, soda, mineral water

€ 79.00 PER PERSON - 1 HOUR € 40.00 PER PERSON - EACH ADDITIONAL HOUR

- Scotch whisky Glenfiddich 12 y.o.
- Bombay Sapphire gin, Martin Miller's gin, Ketel One vodka, Tito's Vodka, Havana 7 rum
- Don Julio Blanco Tequilla
- White wine Dona Berta Rabigato, Douro
- Red wine Julian Reynolds, Douro
- Champagne Delamotte Brut
- Beer, Coca Cola, Seven Up, Iced tea
- Tonic water, soda, mineral water





ROOM CAPACITIES

TO CALCULATE THE MAXIMUM CAPACITIES, SHOWN ON THE RIGHT IN NUMBER OF PEOPLE, THE FOLLOWING WAS TAKEN INTO CONSIDERATION:

- \bullet 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.

FUNCTION ROOM	SIZE (sq.ft)	SIZE (m²)	. ∳.	•	•••••		:ب:	:::::::::::::::::::::::::::::::::::::::	
	4908 sq.ft	456 m²	360	72	288	450	99	102	750
	3821 sq.ft	355 m²	-						300
	3584 sq.ft	333 m²	128						250
	2034 sq.ft	189 m²	-						150
₩VARANDA RESTAURANT OUTSIDE TERRACE	893 sq.ft	83 m²	-						128
BOARDROOM	549 sq.ft	51 m²	-	-	-	-	-	-	-
₩MARQUÊS DE POMBAL	1981 sq.ft	184 m²	80	60	72	90	58	62	120
⊭ CAMÕES	861 sq.ft	80 m²	40	20	36	50	21	24	45
GIL EANES I	603 sq.ft	56 m²	40	24	33	50	25	26	35
	479 sq.ft	44.5 m²	30	20	20	30	15	20	30
₩AFONSO DE ALBUQUERQUE	420 sq.ft	39 m²	20	18	18	30	19	14	25
GIL EANES II	377 sq.ft	35 m²	20	12	12	20	13	14	15
Ģ GARDEN TERRACE	12667 sq.ft	1177 m²	544	-	-	-	-	-	1000
₩FERNANDO PESSOA I	3122 sq.ft	290 m²	220	90	144	200	81	102	260
FERNANDO PESSOA II	1658 sq.ft	154 m²	120	24	36	72	33	36	150
₩TEJO	1076 sq.ft	100 m²	60	42	60	72	46	48	130
DOURO	689 sq.ft	64 m²	50	20	36	56	23	26	65
₩MONDEGO	667 sq.ft	62 m²	30	20	30	36	21	22	50
ÿ GUADIANA	667 sq.ft	62 m²	30	20	30	36	21	22	50

FUNCTION ROOM RENTAL

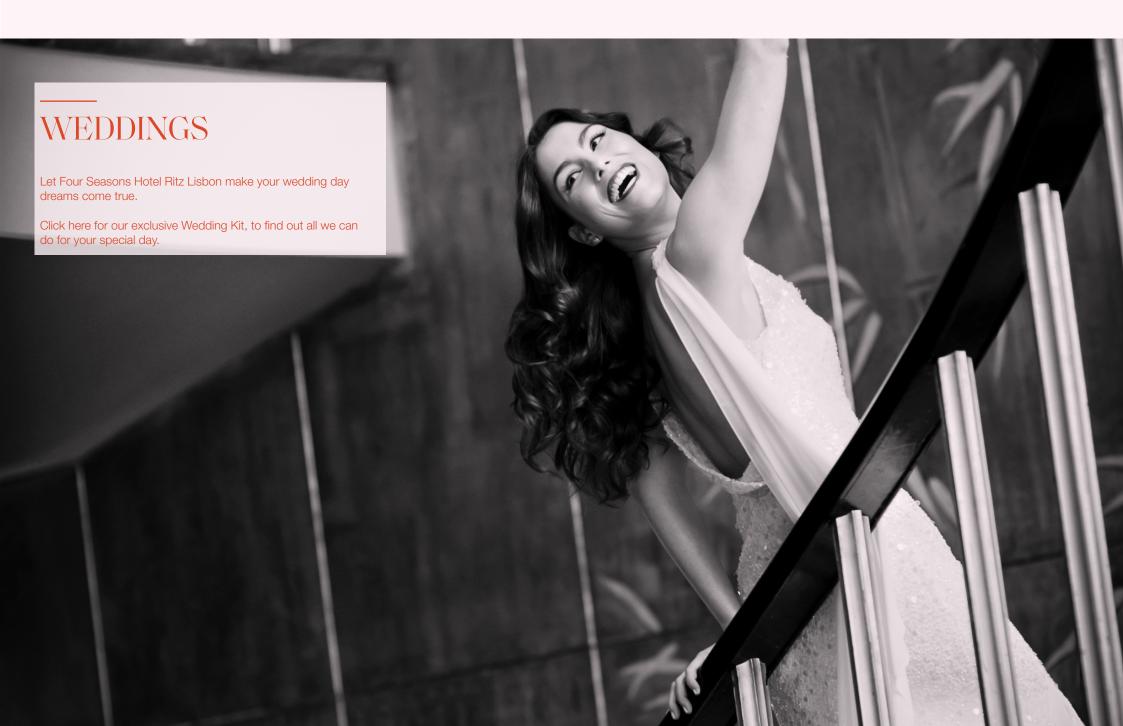
HALF DAY - FROM 07:00 TO 3:30 PM OR FROM 3:30 PM TO 00:30

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

DOR ÁREA BBY 456		Y FULL DAY
3BY 456	£ 0 800	
	₹ 9.000	€ 14.000
1 290	€ 8.470	€ 9.000
1 154	€ 2.750	€ 3.600
1 444	€ 9.130	€ 10.000
BBY 51	€ 2.400	€ 2.800
NNINE 184	€ 3.300	€ 3.700
NNINE 80	€ 1.760	€ 2.000
NNINE 39	€ 1.430	€ 1.500
NNINE 56	€ 1.100	€ 1.200
NNINE 35	€ 990	€ 1.000
NNINE 90	€ 1.320	€ 1.400
1 100	€ 2.420	€ 2.800
1 64	€ 1.650	€ 1.800
1 62	€ 1.650	€ 1.800
1 62	€ 1.430	€ 1.500
NNINF 44.5	5 € 1.430	€ 1.500
	21.400	
1	NNINE 35 NNINE 90 1 100 1 64 1 62 1 62	NNINE 35 € 990 NNINE 90 € 1.320 1 100 € 2.420 1 64 € 1.650 1 62 € 1.650



COFFEE-BREAKS

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

COAT CHECK

The Hotel will arrange checkroom services with a cost of € 250.00 for your event.

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, uring 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 differfrom 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 guoted have taxes and service charges included. Prices may be ajusted if taxes change.

SECURITY

The Hotel must approve all security arrangements.

SIGNAGE

All signage may only be displayed directly outside the designated meeting

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.