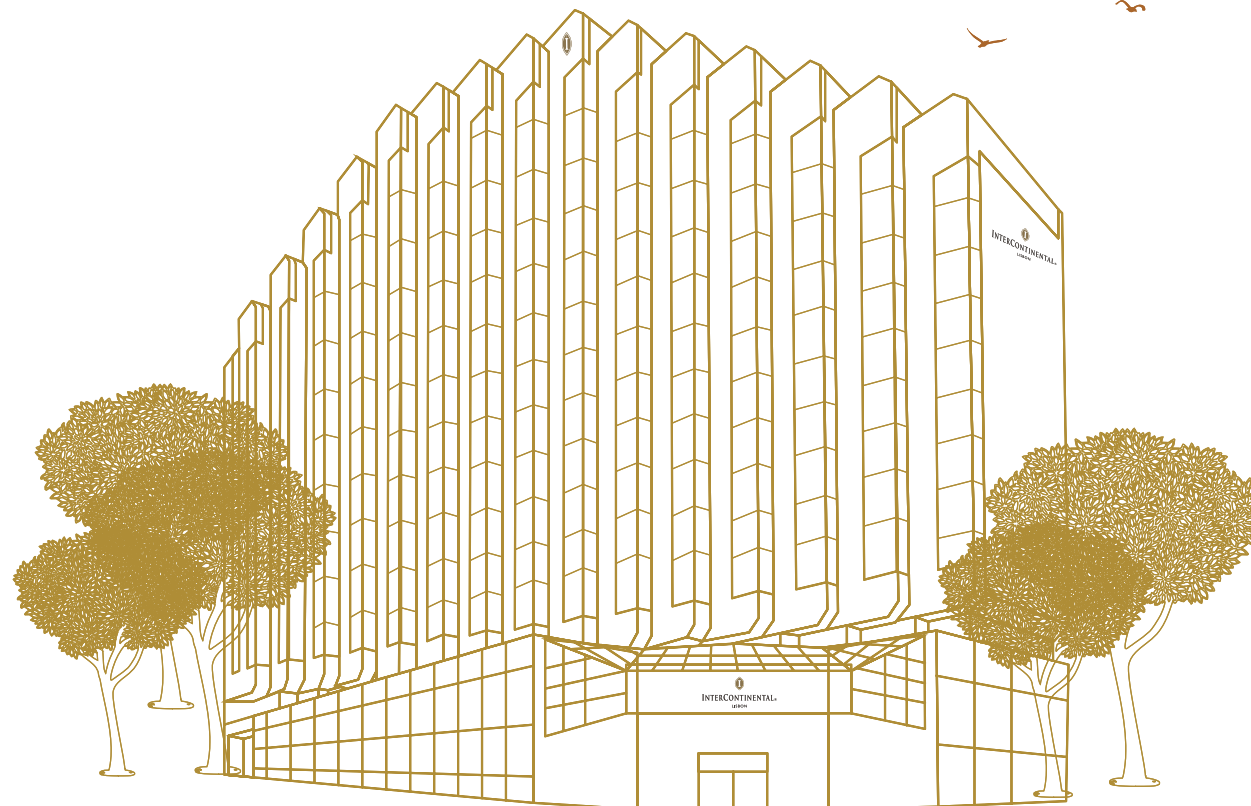




INTERCONTINENTAL®
LISBON

BANQUETS



COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

FOR MORE INFO AND RESERVATIONS

Rua Castilho, 149 - 1099-034, Lisboa | Tel: + 351 213 818 700 | lisha.sales@ihg.com | www.iclisbonhotel.com

INTRODUCTION



The InterContinental Lisbon provides unique and different options for each type of event. No matter the scale or theme, we use our know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our dishes are prepared with local and seasonal products, giving all guests the option to try signature and local recipes that are inspired by the destination.

In addition to this, we also have different types of international cuisine with recipes that leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with an emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available. Alternatively our team of Chefs would be pleased to work with you to create your very own insider menu to ensure a truly memorable experience.

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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COFFEE BREAKS



LISBON INSIDER AM

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Traditional Portuguese Custard Pastries
- Mini Donuts
- Traditional Sintra Pastries

€18,00 per person

LISBON INSIDER PM

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Ham and Cheese Pastries
- Mini Meat Croquettes
- Mini Game Sausage Rolls

€18,00 per person

Coffee Break duration: 30 minutes

**COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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**LISBON INSIDER AM · LISBON INSIDER PM · COFFEE BREAK A · COFFEE BREAK B · COFFEE BREAK C · WELCOME COFFEE
COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · COFFEE BREAK STATIONS · SUPPLEMENTS**

COFFEE BREAKS



COFFEE BREAK A

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Ham and Cheese Brioche
- Mini Chocolate Bread
- Mini Orange Madeleines

€17,00 per person

COFFEE BREAK B

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Algarve Orange Madeleines
- Mini Ham and Cheese Croissants
- Mini Traditional Portuguese Custard Pastries
- Mini Chocolate Muffins

€18,00 per person

Coffee Break duration: 30 minutes

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COFFEE BREAKS



COFFEE BREAK C

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Viennoiserie
- Mini Quiche
- Mini Club Sandwich
- Mini Traditional Portuguese Custard Pastries
- Mini Fruit Skewers

€23,00 per person

Coffee Break duration: 30 minutes

**COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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LISBON INSIDER AM · LISBON INSIDER PM · COFFEE BREAK A · COFFEE BREAK B · **COFFEE BREAK C** · WELCOME COFFEE
COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · COFFEE BREAK STATIONS · SUPPLEMENTS



WELCOME COFFEE

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Decaf
- Milk
- Selection of TWG Teas

€10,00 per person

Coffee Break duration: 30 minutes

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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LISBON INSIDER AM · LISBON INSIDER PM · COFFEE BREAK A · COFFEE BREAK B · COFFEE BREAK C · **WELCOME COFFEE**
COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · COFFEE BREAK STATIONS · SUPPLEMENTS



COFFEE BREAK CHOCOLATE

- Premium Arabic Coffee
- Selection of TWG Teas
- Hot Chocolate
- Chocolate Milkshake
- Chocolate Brownie
- Chocolate Financier
- Chocolate Fountain with Mini Fruit Skewers

€24,00 per person

Maximum 50 pax

Coffee Break duration: 30 minutes

**COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · COFFEE BREAK STATIONS · SUPPLEMENTS**



COFFEE BREAK HEALTHY

- Freshly Squeezed Carrot and Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Smoothies (Banana and Cinnamon, Red Fruits)
- Yoghurt with Granola and Red Fruits
- Oat and Banana Muffins
- Salmon Bruschetta with Avocado
- Selection of Dried Fruits and Seeds
- Fresh Fruit

€27,00 per person

Coffee Break duration: 30 minutes

**COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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COFFEE BREAK STATIONS

To complete your Coffee Break

· Crepe Station

Toppings: Red berry Jam, Nutella, Honey, Maple Syrup, Chocolate Sauce

Vanilla and Strawberry Ice Cream, Strawberries and Dried Fruits

€17,00 per person

· Ice Cream Station

Vanilla, Chocolate, Strawberry and Coffee Ice Cream

Toppings: Red berry Jam, Chocolate Cookies, Roasted Almonds, Oreos, M&M's, Chocolate Chips,

Chantilly and Strawberries

€19,00 per person

For this service, the presence of a chef is required. The number of chefs will depend on the number of confirmed guests for the event. **Prices starting at €120,00**

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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LISBON INSIDER AM · LISBON INSIDER PM · COFFEE BREAK A · COFFEE BREAK B · COFFEE BREAK C · WELCOME COFFEE
COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · **COFFEE BREAK STATIONS** · SUPPLEMENTS



SUPPLEMENTS

- Soft Drinks - €5,00 per person
- Nespresso Coffee - €4,50 per capsule
- Yoghurts and Fruit Purées - €8,50 per person
 - Yoghurts (Plain, Greek)*
 - Fruit (Banana, Red berries, Mango and Peach)*
 - Toppings (Dried Fruits and Granola)*
- Fruit Milkshakes - €9,00 per person
- Sliced Fresh Fruit - €8,00 per person
- Fruit Basket - €42,00 (7 pax)
- Freshly Squeezed Fruit Juices (minimum 15 people) - €11,00 per person
 - Juices (Orange, Carrot, Pineapple)*
- Sandwiches - €15,00 per person (choice of 3 options)
 - Smoked Turkey, Sautéed Mushrooms, Radicchio and Bell Pepper Mayonnaise*
 - Brioche Bread, Ham and Gherkins*
 - Club Sandwich*
 - Smoked Salmon and Cream Cheese*
 - Roasted Pumpkin with Tapenade and Rocket*

Coffee Break duration: 30 minutes

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

LISBON INSIDER AM · LISBON INSIDER PM · COFFEE BREAK A · COFFEE BREAK B · COFFEE BREAK C · WELCOME COFFEE
COFFEE BREAK CHOCOLATE · COFFEE BREAK HEALTHY · COFFEE BREAK STATIONS · SUPPLEMENTS



CONTINENTAL

Buffet Service: €27,00 per person

- Cereals
Corn Flakes, Muesli, Granola
- Selection of Yoghurts
- Bread, Pastries, Jams and Butters
Whole-Wheat Bread, Regional Bread and Cereal Bread
Viennoiserie and Muffins
Selection of Jams
Honey
Butter and Margarine
- Fresh Fruit
Fresh Fruit Salad
- Freshly Squeezed Juices
Orange Juice and Juice of the Day
- Cold Cuts and Cheeses
Ham, Turkey ham, Smoked Ham and Smoked Pork
Sausage, Selection of Regional Cheeses, Cottage Cheese
and Sliced Cheese
- Hot Drinks
Premium Arabic Coffee
Selection of TWG Teas
Milk, Soya Milk, Decaf, Hot Chocolate

Served Breakfast: €31,00 per person

- Bread, Pastries, Jams and Butters
Whole Wheat Bread, Regional Bread
and Cereal Bread
Viennoiserie and Muffins
Selection of Jams
Honey
Butter and Margarine
- Cold Cuts and Cheeses
Ham, Turkey Ham and Smoked Ham
Flemish Cheese and Cottage Cheese
Individual Fruit Salad
- Hot Drinks
Premium Arabic Coffee
Selection of TWG Teas
Milk, Soya Milk, Decaf, Hot Chocolate
- Cold Drinks
Freshly Squeezed Juices
Orange Juice and Juice of the day

COFFEE BREAKS · **BREAKFAST** · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

CONTINENTAL · AMERICAN · WELLNESS · STATIONS



AMERICAN

· Cereals

Corn Flakes, Muesli, Granola

· Selection of Yoghurts

· Bread, Pastries, Jams and Butters

Whole-Wheat Bread, Regional Bread and Cereals Bread

Viennoiserie and Muffins

Selection of Jams

Honey

Butter and Margarine

· Fresh Fruit

Fresh Fruit Salad

· Cold Cuts and Cheeses

Ham, Turkey ham, Smoked Ham and Smoked Pork

*Sausage, Selection of Regional Cheeses, Cottage Cheese
and Sliced Cheese*

· Hot Dishes

Scrambled Eggs

Bacon and Sausages

Sautéed Mushrooms with Fine Herbs

Rösti Potatoes

Stewed Beans

Pancakes with Maple Syrup

· Hot Drinks

Premium Arabic Coffee

Selection of TWG Teas

Milk, Soya Milk, Decaf, Hot Chocolate

· Cold Drinks

Freshly Squeezed Juices

Orange Juice and Juice of the Day

Buffet Service: €35,00 per person

— For a minimum of 20 people

COFFEE BREAKS · **BREAKFAST** · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

CONTINENTAL · **AMERICAN** · WELLNESS · STATIONS



WELLNESS

· Gluten Free Corn Flakes, Muesli, Granola and Oats

· Low-Fat Yoghurts

· Bread, Pastries, Jams and Butters

Whole-Wheat Bread, Rye Bread, Multi Cereal Bread

Spiced Carrot Muffins, Banana and Oat Muffin

Gluten Free Homemade Cake

Selection of Light Jams

Peanut Butter

Butter, Low-Fat Margarine

· Selection of dried fruits

· Fresh Fruits

Pineapple, Kiwi, Orange, Grapefruit and Selection of Apples

· Cold Cuts and Cheeses

Smoked Turkey Ham and Smoked Chicken Breast Ham

Low-Fat Cheese, Low-Fat Ricotta

Cottage Cheese and Grilled Tofu

Smoked Salmon, Avocado

· Hot Dishes

Grilled Tomatoes

Fried Egg Whites

Sautéed Mushrooms

Oat Pancakes with Maple Syrup

· Hot Drinks

Premium Arabic Coffee

Selection of TWG Teas

Soy Milk, Skim Milk, Rice Milk, Low Fat Milk, Decaf

· Cold Drinks

Natural Orange and Carrot Juice

Natural Pineapple, Mint and Ginger Juice

Vegetable Juice of the Day

Cucumber-Lemon flavoured water

€34,00 per person

COFFEE BREAKS · **BREAKFAST** · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

CONTINENTAL · AMERICAN · **WELLNESS** · STATIONS



STATIONS

· To add to your breakfast:

Omelettes (Cheese, Ham, Mushroom, Tomato) - **€10,00 per person**

Fried Eggs (Supplement) - **€7,00 per person**

· Crepe Station

Toppings: Red Berry Jam, Nutella, Honey, Chocolate Sauce, Maple Syrup

Strawberry and Vanilla Ice Cream, Fresh Strawberries and Dried Fruits

€17,00 per person

For this service, the presence of a chef is required. The number of chefs will depend on the number of confirmed guests for the event. **Prices starting at €120,00**

COFFEE BREAKS · **BREAKFAST** · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

CONTINENTAL · AMERICAN · WELLNESS · **STATIONS**



BRUNCH

- Bread, Pastries, Jams and Butters
 - Selection of Breads*
 - Pancakes and Waffles*
 - Muffins and Home Made Gluten free cake*
 - Selection of Viennoiserie*
 - Selection of Jams, Honey and Butter*
- Cereals and Yoghurts
 - Selection of Yoghurts*
 - Yoghurt with Red Fruits and Granola*
 - Selection of Cereals and Granola*
- Desserts
 - Vanilla Rice Pudding*
 - Vegan Red Fruits Panacotta*
 - Apple Crumble with Cinnamon*
 - Tiramisú*
 - Fruit Salad*
- Salads
 - Greek Salad*
 - Niçoise Salad*
 - Waldorf Salad*

- Colds Cuts and Cheeses
 - Prosciutto, Ham, Turkey ham,*
 - Smoked Salmon*
 - Cheese Selection*
- Hot Dishes
 - Creamy Vegetable Soup*
 - Chicken Stroganoff*
 - Coriander Rice*
 - Scrambled Eggs*
 - Sautéed mushrooms, Bacon and Grilled Tomato*
 - Sausages*
- Hot Drinks
 - Premium Arabic Cofee*
 - Selection of TWG teas*
 - Milk, Soya Milk, Decaf, Hot Chocolate*
- Cold Drinks
 - Orange Juice*
 - Pineapple Juice with Mint*
 - Vegetable Juice - Chef's Selection*
 - Soft Drinks*

€46,50 per person — *minimum 25 people*

COFFEE BREAKS · BREAKFAST · **BRUNCH** · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

WELCOME DRINK



WELCOME COCKTAIL

· Port Lemon Mint Splash (Dry Port, Tonic Water, Lemon Zest and Mint), White Wine, Freshly Squeezed Orange Juice, Water and Dry Snacks

€18,00 per person - duration 30 minutes

€22,00 per person - duration 1 hour

PORTUGUESE COCKTAIL

· Dry White Port, Moscatel, Vinho Verde (Green Wine), Sparkling Wine, White and Red Wine, Madeira Wine, Freshly Squeezed Orange Juice, Water and Dry Snacks

€25,00 per person - duration 30 minutes

€31,00 per person - duration 1 hour

CLASSIC COCKTAIL

· Sparkling Wine, White Wine, Red Wine, Beer, Freshly Squeezed Orange Juice, Water and Dry Snacks

€21,00 per person - duration 30 minutes

€27,00 per person - duration 1 hour

COFFEE BREAKS · BREAKFAST · BRUNCH · **WELCOME DRINK** · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

WELCOME COCKTAIL · CLASSIC COCKTAIL · PORTUGUESE COCKTAIL

CANAPÉS & COCKTAILS



COLD CANAPÉS

- Marinated Salmon with Honey, Mustard and Dill Vinaigrette
- Waldorf Salad with Grapes
- Puff Pastry of Lamb Cooked in Low Temperature with Tzatziki Sauce
- Melon and Mint Soup
- Prosciutto di Parma, Mascarpone Cheese and Green Asparagus
- Marinated Scallops with Tobiko and Wasabi
- Tomato Crostini, Cottage Cheese and Oregano
- Beetroot Hummus, Goat Cheese and Sesame Seeds
- Duck Magret, Caramelized Grapes and Pomegranate Gel
- Mazzarelini, Cherry Tomatoes and Fresh Basil
- Roastbeef, Asparagus and Dijon Mayonnaise
- Mushroom Crostini, Spinach and Parmesan Cheese
- Crudites and Dips
- Veal Carpaccio with Orange and Mustard Sauce
- Codfish Carpaccio with Coriander Pesto

- Cucumber, Crab and Avocado Wrap
- Crab and Cucumber Cream
- Iberian Prosciutto, Fig Marinated in Port Wine
- Marinated Seabass with Lemongrass and Gin
- Smoked Mackerel with Radish and Cucumber
- Codfish, Peppers and Coriander
- Beetroot Puff Pastry, Goat Cheese and Honey

Selection of 4 varieties (1 piece per variety)
€18,00 per person

Selection of 6 varieties (1 piece per variety)
€23,00 per person

Selection of 8 varieties (1 piece per variety)
€31,00 per person

Selection of 12 varieties (1 piece per variety)
€37,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · **CANAPÉS & COCKTAILS** · MENUS · BUFFET
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COLD CANAPÉS · HOT CANAPÉS · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL

CANAPES & COCKTAILS



HOT CANAPES

- Duck Magret Cooked in Low Temperature, Caramelized Cream Pear and Wild Mushrooms
- Mini Hamburger, Truffle Mayonnaise and Gruyère Cheese
- Octopus Cooked in Low Temperature, Caramelized Onions and Smoked Paprika
- Codfish Confit, Olive Oil, Lemon, Artichoke Hummus and Olives
- Saffron and Lime Risotto with Shrimp Marinated in Wasabi
- Soba Noodles with Vegetables and Peanut Sauce
- Beef *Pica-Pau* with Pickles
- Shrimp *Pica-Pau*
- Green Bean Tempura
- Fried Brie Cheese with Almonds and Honey
- Shrimp Tempura with Sweet Chilli Sauce
- Plums with Bacon

- Codfish Cakes with Lemon Mayonnaise
- Lamb, Polenta, Parmesan and Azores Cheese
- Codfish Cakes
- Deep Fried Cuttlefish with Tartar Sauce
- Mushroom Tempura, Soya and Ginger
- Puff Pastry with Vegetables and Goat Cheese
- Mini Chicken Pies
- Mini Vegetarian Pies

Selection of 4 varieties (1 piece per variety)

€18,00 per person

Selection of 6 varieties (1 piece per variety)

€23,00 per person

Selection of 8 varieties (1 piece per variety)

€31,00 per person

Selection of 12 varieties (1 piece per variety)

€37,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · **CANAPÉS & COCKTAILS** · MENUS · BUFFET
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COLD CANAPES · **HOT CANAPES** · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL

CANAPÉS & COCKTAILS



MINI DESSERTS

To finalize your cocktail, our Executive Chef and our Pastry Chef have prepared a special selection of desserts – below you can find the available sweet canapés:

- Financier: Orange or Pistacchio
- Strawberry and Chantilly Pavlova
- Chocolate Brownies with Hazelnut Brittle
- Mini Tartlets

Lemon Meringue or Passion Fruit Meringue or Fresh Fruit or Chocolate or Raspberry

- Fruit Cocktail with Grand Marnier
- Creme Brulée
Ginger or Vanilla or Coconut or Pear
- Cottage Cheese Pie with Caramelized Pumpkin
- Strawberry Soup with Basil
- Strawberries with Port Wine (Seasonal)
- Clementine and White Chocolate Pannacotta

- Passion Fruit Crumble and Caramelized Banana
- Selection of Truffles
- Tiramisu
- Spiced Cherry Shot
- Mango and Passion Fruit Parfait
- White Chocolate Mousse with Coconut and Raspberries

Selection of 4 varieties (1 piece per variety)

€18,00 per person

Selection of 6 varieties (1 piece per variety)

€23,00 per person

Selection of 8 varieties (1 piece per variety)

€31,00 per person

Selection of 12 varieties (1 piece per variety)

€37,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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COLD CANAPÉS · HOT CANAPÉS · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL

CANAPES & COCKTAILS



FINGER FOOD

Suggestions to complete the choice of Cold and Hot Canapes and Mini Patisserie

- Station of Cold Cuts and Cheeses

€13,00 per person

- Roasted Calf with Red Wine Sauce

€19,00 per person

For this service, the presence of a chef is required. The number of chefs will depend on the number of confirmed guests for the event. **Prices starting at €120,00**

- Sushi Station

€31,00 per person

LIVE STATION | SELECTION OF HOT DISHES FOR COCKTAIL DÎNATOIRE

- Seared Salmon with Miso Sauce
- Codfish Cream
- Veal Emince
- Duck Rice

€22,00 per person (1 option)

For this service, the presence of a chef is required. The number of chefs will depend on the number of confirmed guests for the event. **Prices starting at €120,00**

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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COLD CANAPES · HOT CANAPES · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL

CANAPES & COCKTAILS



CHEESE AND WINE COCKTAIL

· Portuguese Cheeses

Castelo Branco, Nisa, Rabaçal, Serpa, Serra, Azeitão

· International Cheeses

Gruyère, Camembert, Chèvre, Gouda, Roquefort, Manchego, Gorgonzola

· Bread and Crackers

Selection of Regional Breads, Cream Crackers, Breadsticks, Green and Black Grapes, Selection of Jams, Fresh or Dried Figs, Sultanas and Walnuts

· Portuguese Wines

Barranco Longo Reserve — Algarve, White

Floral and fruity aromas, notes of oak, pineapple, peach and vanilla. Complex and full-bodied.

Post Scriptum — Douro, Red

Floral and very mature fruity aromas with a hint of wood, balanced in the mouth and full-bodied.

Quinta da Alorna Reserva — Vale do Tejo, Red

Woody and fruit aromas, young middle bodied with some persistence.

€63,50 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · **CANAPÉS & COCKTAILS** · MENUS · BUFFET
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COLD CANAPES · HOT CANAPES · MINI DESSERTS · FINGER FOOD · **CHEESE AND WINE COCKTAIL**



M E N U A

Starters

- Salmon Tartar with Avocado and Lime
- Tomato Cream Soup with Oregano
- Cauliflower Cream Soup, Parmesan Cheese and Chives
- Roasted Carrot Cream Soup and Coconut Reduction
- Mix of BIO Lettuce, Arugula, Portobello Mushrooms and Dijon Vinaigrette
- Codfish Velvet Soup, Low Temperature Egg, Coriander and Olive Olive

Main Course

- Pan Seared Salmon with Roasted Vegetables and Miso Sauce
- Pork Loin with Roasted Potatoes and Vegetables with Thyme Sauce
- Seabass with Smashed Sweet Potatoes and Caramelized Fennel
- Free Range Chicken, Parmesan Polenta, *Pico de Gallo* and Basil Olive Oil

Vegetarian Options

- Roasted Pumpkin Risotto, Sunflower Seeds and Parmesan Cheese
- Ricotta Cannellonis, Spinach, Celery Velouté and Parmesan Cheese

Desserts

- Chocolate Sacher Cake, Marcarpone Mousse with Griottes, Cherry Sorbet
- Poached Pears with Cinnamon Ice Cream and Almond Brittle
- Cottage Cheese Pie, Pumpkin Jam, *Moscato*, Orange Reduction and Cinnamon Ice Cream
- Citrus Pana Cotta, Red Fruit Jam and Peanut Ice Cream

Choose one starter, one main course and one dessert from the suggestions above (same menu for the entire group)

€53,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
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MENU A · MENU B · GALA DINNER I · GALA DINNER II



M E N U B

Starters

- Bio Beetroot Cream Soup, Celery, Coconut and Goat Cheese
- Lilly Ceviche with Lime Gel, English Cucumber, Tobiko Eggs and Wasabi
- Smoked Salmon Carpaccio, Arugula, Roasted Cauliflower, Sesame Seeds, Endives and Maple Syrup Vinaigrette
- Fresh Codfish Tartar with Salad

Main Course

- Pink Swordfish from Sesimbra, *Bulhão Pato* Style (Lemon and Garlic Sauce) with Coriander and Olive Oil
- Calf, Potato and Truffle Mousseline, Caramelized Chives, Asparagus and Port Wine Sauce
- Roasted Codfish, Green Turnip Cream, Roasted Potatoes, Low Temperature Egg and Olive Oil
- Duck Magret, Celery and Apple Gratin, Sautéed Salsify with Red Fruit Sauce

- Sea Bass, Tupinambur and Lemon Cream, Grilled Broccoli and Sauce of Anchovies, Parsley and Tobiko
- Asparagus Risotto with Prawns and Salicornia

Vegetarian Option

- Mushroom and Ricotta Raviolis, Kenia Beans, Parmesan and Pistache Sauce
- Hokkaido Pumpkin Ravioli, Walnuts, Mushrooms and Tomato Sauce with Basil

Desserts

- Chocolate and Hazelnut Mousse Cake, Coffee Ice Cream
- Vanilla Crème Brûlée, Cinnamon Ice Cream and Orange Brittle
- Mango Cheesecake with Passion Fruit Coulis and Raspberry Sorbet
- Caramelized Pineapple, Coconut Sorbet

Choose one starter, one main course and one dessert from the suggestions above (same menu for the entire group) €64,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · **MENUS** · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MENU A · **MENU B** · GALA DINNER I · GALA DINNER II



GALA DINNER I

- Prawn Carpaccio, Smoked Fennel Gel, Sea Jelly and Orange Tobiko Eggs
- John Dory Fish, Topinambour and Lemon Cream, Green Asparagus, Tomato Confit and Timut Pepper
- Rose Champagne Sorbet
- Lamb Canon with Stewed Lentils, Sautéed Spinach, Mini Carrots and English Mustard Sauce
- Toasted Spice Bread, Apple Pearls Caramelized in Honey, Foie Gras and Raspberry Ice Cream
- Grand Marnier Truffles
- Brownie with Chocolate Ganache, Coffee Cream and Hazelnut Brittle

€93,00 per person

GALA DINNER II

- Marinated Scallops with Lemongrass, Pineapple, Champagne Vinaigrette and Golden Leaf
- Red Mullet, Caramelized Fennel, Caviar Olive Oil, Sweet Potatoes and Salicornia
- Pomegranate Sorbet
- Calf Loin, White Asparagus, Foie Gras and Port Wine Sauce
- Caramel Choux with Coconut Sorbet and Chocolate Brittle
- Chocolate Biscuit with Passion Fruit Cream, Chocolate Mousse and Hazelnut Ice Cream

€99,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · **MENUS** · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MENU A · MENU B · **GALA DINNER I** · **GALA DINNER II**



MINI BUFFET I

Finger Sandwiches

- Smoked Turkey and Cheese with Baby Spinach and Tomato
- Salmon and Cucumber with Mustard and Dill Mayonnaise
- Tuna, Egg and Lettuce
- Grilled Vegetables with Olives Tapenade and Basil

Salads

- Niçoise Salad
- Grilled Vegetables with Tofu
- Fusilli with Grilled Chicken, Apple, Onion and Oregano

Soup

- Vegetable cream

Shots

- Melon with Peppermint
- Papaya, Orange and Basil

Desserts

- Mini Traditional Portuguese Custard Pastries
- Fruit Salad

€38,00 per person

The mini buffets were especially designed to be served in meeting rooms or at the Foyer for up to a maximum of 30 people.

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



MINI BUFFET II

Finger Sandwiches

- Mozzarella di Bufala, Tomato and Basil
- Smoked Turkey with Mango and Peanut Cream
- Smoked Salmon, Cream Cheese, Arugula and Avocado
- Courgette, Pumpkin, Ricotta and Pine Nuts

Salads

- Shrimp, Avocado and Orange
- Chicken Fillet, Cashew, Radishes, Onion, Grilled Mango, Sesame Seeds
- Couscous with Grilled Vegetables and Toasted Pine Nuts

Soup

- Vegetable Cream Soup

Hot Snack

- Mini Pork Kebabs with Sweet and Sour Sauce OR Chicken Teriyaki Kebabs

Shots

- Pumpkin and Chestnut Vichyssoise
- Spinach and Hazelnut

Desserts

- Mini Traditional Portuguese Custard Pastries, Mini Crème Brûlées, Fruit Salad

€43,00 per person

The mini buffets were especially designed to be served in meeting rooms or at the Foyer for up to a maximum of 30 people.

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · **MINI BUFFET II** · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



MINI BUFFET III

Salads

- Niçoise
- Chicken Salad, Mushrooms, Olives and Peppers
- White Beans with Marinated Salmon and Mustard
- Waldorf Salad
- Codfish Tartar with Coriander and Peppers

Sandwiches in Rustic Bread

- Grilled Chicken Breast with Herb Butter, Tomato and BIO Salad
- Ricotta, Grilled Pumpkin, Olives and Avocado
- Shrimp and Spicy Mayonnaise Wrap

Hot dishes

- Vegetable Soup Cream
- Bolognese Lasagne

Desserts

- Chocolate and Caramel Mousse
- Ginger Crème Brulée
- Passion Fruit and Caramelized Banana Crumble
- Sliced Fruit

€46,00 per person

The mini buffets were especially designed to be served in meeting rooms or at the Foyer for up to a maximum of 30 people.

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · **MINI BUFFET III**
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



CHEF'S BUFFET

Salads

- Savoy Cabage with Bacon, Parsley and Raisins
- Black-Eyed Pea Salad with Tuna
- Potato, Bacon, Pickled Cucumber and Dijon Vinaigrette
- Chicken with Grilled Onions, Apple and Peanut
- Grilled Vegetables and Basil
- Greek Salad with Feta Cheese and Oreganos

Cold Dishes

- Vegetarian Quiche
- Chicken Breast Filled with Apricots
- Salmon Ceviche with Lime
- Eggplant with Grilled Tofu and Soya Vinaigrette
- Cottage Cheese with Tomato and Olives
- Marinated Salmon
- Squids with Coriander Vinaigrette

€58,00 per person — *minimum 30 people.*

Hot Dishes

- Green Pea Cream Soup with Coconut OR Tomato and Oregano Cream Soup
- Braised Perch Fillet with Lemon Sauce OR Fresh Alaska Salmon with Miso and Seaweed Sauce
- Grilled Free-Range Chicken Supremes with Thyme Sauce OR Roasted Pork Neck with Caramelized Apple and Lemon

Side Dishes

- Sautéed Carrot with Honey and Sesame
- Pilaf Rice
- Penne Rigate with Seasonal Vegetables
- Roasted Potatoes with Rosemary

Desserts

- Cheesecake with Red Fruit Coulis
- Chocolate and Caramel Mousse
- Vanilla Crème Brûlée
- Tiramisú
- Citrus Panna Cotta
- Sliced Fruit ou Fruit Salad

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



EXECUTIVE BUFFET

Salads

- Chickpeas with Codfish
- Lentils with Goat Cheese, Peas and Chives
- Beetroot with Pineapple and Granny Smith Apple
- Bulgur, Shrimp and Peppermint
- Red Cabbage with Apricots and Almonds
- Spinach, Beans, Mushrooms and Crispy Pancetta

Cold Dishes

- Meat Carpaccio, Arugula and Parmesan Vinaigrette
- Roastbeef
- Pickled Rabbit
- Marinated Fish with Gin and Pomegranate
- Prosciutto with Melon
- Grilled Courgette with Ricotta and Dried Tomato
- Bufalo Mozzarella with Tomato and Balsamic Vinaigrette Reduction
- Selection of Cheeses

€66,00 per person — *minimum 30 people.*

Hot Dishes

- Chickpea Cream Soup with Codfish Flakes and Coriander Olive Oil OR Green Asparagus Cream with Truffle Oil
- Red Snapper Loins with Green Wine Sauce OR Grouper Fillets with Sautéed Broccolis and Lemon Confit
- Roasted Calf Loin with Wood Mushrooms OR Slow Cooked Lamb Leg with Roasted Carrots
- Tagliatelle with Tomato, Artichokes, Olives and Basil

Side Dishes

- Pilaf Rice with Cardamom and Nuts
- Roasted Vegetables with Thyme
- Potatoes Au Gratin

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · **EXECUTIVE BUFFET** · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



EXECUTIVE BUFFET

Desserts

- Almond Roll
- *Abade de Priscos* Pudding
- Citrus Panna Cotta
- Chocolate Brownie with Hazelnut Cream
- Carrot Spice Cake with Mascarpone Mousse
- Coconut Mousse with Strawberries
- Sliced Fruit

€66,00 per person — *minimum 30 people.*

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · **EXECUTIVE BUFFET** · PORTUGUESE BUFFET · ITALIAN BUFFET · ASIAN BUFFET



PORTUGUESE BUFFET

Starters

- Game Sausage
- Roasted Suckling Pig
- Mackerel Fillets with Garlic
- Smoked Ham with Melon
- Chorizo
- Portuguese Smoked Sausage *Farinheira*
- Codfish Pastries
- Meat Croquets
- Chicken Pies
- Cottage Cheese with Oregano
- Spicy Roasted Chicken

Salads

- Broad Bean Salad with Country Smoked Sausages
- Black-Eyed Pea Salad with Tuna
- Chickpea Salad with Salted Cod
- Potato, Olives, Red Peppers, Tomato and Coriander
- Hake Roe Salad
- White Beans with Smoked Mackerel
- Grilled Green Beans with Olives
- Octopus, Spring Onions, Coriander and Pepper
- Lettuce and Tomato
- Baked Pepper Salad

€81,00 per person — *minimum 30 people.*

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · **PORTUGUESE BUFFET** · ITALIAN BUFFET · ASIAN BUFFET



PORTUGUESE BUFFET

Portuguese Cheeses

- Nisa Cheese
- Goat's Cheese
- Castelo Branco Cheese
- Azores Cheese
- Serra da Estrela Cheese

Hot Dishes

- Traditional Kale Broth *Caldo Verde*
- Fish Soup
- *Gaspacho*
(choose 1 option from the suggestions above)
- Traditional Roasted Codfish with Potatoes
- Roasted Octopus with Garlic and Olive Oil
- Traditional Fish Stew
(choose 1 option from the suggestions above)

- Pork Chunks with Clams Alentejo Style
- Roasted Lamb
- Traditional Portuguese Boiled Meat and Vegetables
(choose 1 option from the suggestions above)

Desserts

- Crème Brûlée
- Sweet Rice Pudding
- Orange Roll
- Portuguese Custard Tarts
- *Dom Rodrigo* Traditional Algarve Dessert
- *Abade de Priscos* Pudding
- Egg Sponge Cake
- Fruit Salad

Garnishes

- Olives, Chives, Pickles, Chopped Onion, Chopped Parsley, Chopped Garlic

€81,00 per person — minimum 30 people.

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · **PORTUGUESE BUFFET** · ITALIAN BUFFET · ASIAN BUFFET



ITALIAN BUFFET

Starters

- Marinated Anchovies
- Tomato, Mozzarella and Pesto
- Stufed Mushrooms with Bolognese
- Parma Smoked Ham
- Milano Salami
- Veal Carpaccio with Parmesan and Rocket

Salads

- Macaroni Salad, Yoghurt, Salami, Parsley and Parmesan
- Ratatouille with Basil
- Chicken, Mushrooms, Olives and Red Peppers
- Tuna, Tomato, Corn, Egg and Olives
- Prawns with Vegetables, Mayonnaise and Lemon
- Chicken, Green Beans, Olives, Tomato, Mayonnaise and Lemon Confit
- Fusilli with Tuna, Onion, Peppers and Oregano
- Mushrooms with Spinaches, Bacon, Parmesan and Garlic Croutons
- Lettuce and Tomato Salad

€81,00 per person — *minimum 30 people.*

Hot Dishes

- Mushroom Cream with Truffled Olive Oil
- Tomato and Basil Soup
- Minestrone

(choose 1 option from the suggestions above)

- Veal *Saltimbocca*
- Chicken *Cacciatore*
- Chicken *Saltimbocca a La Romana*
- Roasted Pork Loin with Peppers

(choose 1 option from the suggestions above)

- Roasted Golden Sea Bream with *Peperonata* and Artichoke
- Mix of Fried Fish

(choose 1 option from the suggestions above)

- Tagliatelle *al Nero di Seppia* with Sea Food
- Meat Lasagne
- Grilled Vegetable Lasagne
- Fettuccine *Puttanesca*
- Spaghetti *all'Arrabiata*
- Ricotta Tortellini with Basil

(choose 1 option from the suggestions above)

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · **ITALIAN BUFFET** · ASIAN BUFFET



ITALIAN BUFFET

Dressings, condiments, pizza

- Romano Vinaigrette and Balsamic Vinaigrette
- Olive Oil, Pickles, Capers, Olives
- Parmesan Cheese
- Marguerita Pizza
- Tomato and Basil Bruschetta

Desserts

- Goat Cheese Panna Cotta
- Coffee Crème Brûlée
- Mascarpone with Strawberries
- Tiramisu with Amaretto
- Caramel and Coffee Parfait
- Ricotta and Cherry Tart
- Sliced Fruits

€81,00 per person — *minimum 30 people.*

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · **ITALIAN BUFFET** · ASIAN BUFFET



ASIAN BUFFET

Starters

- Selection of Sushi and Sashimi
- Ebi Tempura (Prawn)

Salads

- Tofu with Pineapple and Ginger
- Thai Noodle Salad with Sweet and Sour Sauce
- Chicken Satay with Rice Noodles
- Tuna Salad with Almonds, Lemongrass and Sesame Seeds
- Spinach Rice, Mushrooms, Shiitake, Bacon and Soya Vinaigrette
- Grilled Squid Salad with Ginger, Oyster Sauce and Lime
- Potatoes and Black Bean Salad, Purple Onion, Chloral, Cumins and Orange Juice
- Potatoes with Scallions, Pumpkin, Eggplant and Sesame
- Cucumber Vermicelli with Sesame and Kazoo Seaweed
- Marinated Eggplant, Mango, Grilled Tofu and Sesame Seeds
- Crab Salad
- Mushroom Salad with Soya and Pink Ginger
- Squid Salad, Lime and Kefir

€81,00 per person — *minimum 30 people.*

Hot Dishes

- Miso Soup with Mushrooms and Seaweed
- Mushroom and Chicken Soup (Kaeng Kai Kap Het)

(choose 1 option from the suggestions above)

- Chicken with Soy and Almonds
- Veal Chop Suey
- Pork and Pineapple Chop Suey with Prune Sauce

(choose 1 option from the suggestions above)

- Prawn Chow Mein
- Egg Noodles with Spicy Prawns

(choose 1 option from the suggestions above)

Side Dishes

- Fried Chinese Rice
- Sautéed Oriental Vegetables
- Pak Choi with Garlic

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · **ASIAN BUFFET**



ASIAN BUFFET

Desserts

- Chocolate Mousse with Wasabi
- Mango and Ginger Mousse
- Sweet Potato and Coconut Pastries
- Green Tea Crème Brûlée
- Tartlet Fruits
- Caramelized Banana with Coconut Milk
- Sliced Fruit

€81,00 per person — *minimum 30 people.*

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · **BUFFET**
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

MINI BUFFET I · MINI BUFFET II · MINI BUFFET III
CHEF'S BUFFET · EXECUTIVE BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET · **ASIAN BUFFET**

DRINK SUPPLEMENTS



DRINK SUPPLEMENTS

Supplement I

Soft Drinks, Orange Juice, Water, Coffee or Tea

€16,00 per person

Supplement II

White and Red Wine Solar das Mouras, Alentejo

Beer, Soft Drinks, Orange Juice, Water, Coffee or Tea

€21,00 per person

Supplement III

White Wine - Planalto, Douro

Red Wine - Dona Maria, Alentejo

Soft Drinks, Orange Juice, Beer, Water, Coffee or Tea

€27,00 per person

AFTER-DINNER DRINKS

Selection of Drinks

Whisky New, Brandy, Portuguese Liquers

€12,00 per person

Selection of Premium Drinks

Whisky Old, Brandy, International Liquers

€18,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET

DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

DRINK SUPPLEMENTS · AFTER-DINNER DRINKS



EXECUTIVE OPEN BAR

Martini, Campari, Dry Port Wine, Moscatel, Whisky, Gin, Vodka, Rum Bacardi, White and Red Wine, Sparkling Wine, Beer, Freshly Squeezed Orange Juice, Soft Drinks, Water, Dry Snacks

€31,00 per person - 1 hour

€43,00 per person - 2 hour

€18,00 per person - supplement for 3rd hour and following hours

INTERNATIONAL OPEN BAR

Martini, Campari, Brandy, Port Wine 10 years, Rum, Vodka, Gin, Whisky (Old), White Wine Planalto, Red Wine, Dona Maria, Sparkling Wine, Beer, Freshly Squeezed Orange Juice, Soft Drinks, Water, Dry Snacks

€38,00 per person - 1 hour

€55,00 per person - 2 hour

€20,00 per person - supplement for 3rd hour and following hours

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · **OPEN BAR** · WEDDINGS

EXECUTIVE OPEN BAR · INTERNATIONAL OPEN BAR



M E N U I

Starter

· Butternut Squash Ravioli with Pumpkin Roasted Seeds, Ricotta Cheese and Pesto

Main Dishes

· Gravelax Salmon Roll with Dill Crust, Kombawa Lime Cream and Tobiko
· Basil Sorbet
· Veal Medallion, Royal Peas, Carrots and Fresh Pasta with Rustic Tomato Compote

Desserts

· Paris-Brest Choux with Almond Praline and Tahiti Vanilla Ice-cream

€93,00 per person

M E N U II

Starter

· Fresh Fish Soup with Lagar do Clavijo Saffron and Rouille Sauce

Main Dishes

· Scallop Ceviche with Granny Smith Apples, Fennel, Confit Tomato and Ponzu
· Pomegranate Sorbet
· Veal loin, Truffled Anna Potatoes, Grilled Asparagus and Wild Mushroom Sauce

Desserts

· Macarron Biscuit with Raspberries, Vanilla Cream and Lychees

€97,00 per person

COFFEE BREAKS · BREAKFAST · BRUNCH · WELCOME DRINK · CANAPÉS & COCKTAILS · MENUS · BUFFET
DRINK SUPPLEMENTS · OPEN BAR · **WEDDINGS**

MENU I · MENU II



INTERCONTINENTAL®
LISBON

FOR MORE INFO OR RESERVATIONS

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