



KIT BANQUETES

BANQUET KIT

2024/2025

A detailed photograph of a breakfast meal. In the foreground, a red mug filled with tea sits on a white saucer. To its left, a small white bowl contains round, golden-brown pastries. Further back, a wooden cutting board holds two halved cherry tomatoes and a fried egg. To the right, another fried egg is garnished with green herbs. In the background, a white teapot with a blue floral pattern and a glass of orange juice are visible. The entire scene is set on a blue textured tablecloth. A purple hexagonal overlay with a white border is centered in the image, containing the text 'PEQUENO-ALMOÇO BREAKFAST' in white.

PEQUENO-
ALMOÇO
BREAKFAST

PEQUENO-ALMOÇO | *BREAKFAST*

CONTINENTAL BUFFET 35€/pax (min. 20 pax)

Duração | Duration 1h

Pão e Pastelaria | *Bread and Pastry*

Pão integral de sementes e pão regional | *Selection of whole meal and local bread*
Croissants, muffins e bolos caseiros | *Croissants, muffins and homemade cakes*

Compotas, mel e manteiga | *Jams, honey and butter*

Compotas de frutas da época | *Seasonal Fruits Jams*
Manteigas e mel | *Butter and honey*

Carnes frias, fumadas e queijos | *Charcuterie and cheese*

Presunto, fiambre de porco, fiambre de aves | *Cured ham, pork ham, poultry ham*
Queijo Emmental, flamengo, brie | *Emmental cheese, flamengo cheese, brie cheese*

Frutas fresca | *Freshly sliced fruit*

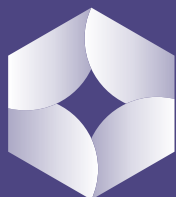
Seleção de fruta fresca laminada | *Selection of freshly sliced fruit*

Bebidas quentes | *Hot Beverages*

Café , chá, leite e chocolate | *Coffee, tea, milk and hot chocolate*

Sumos naturais | *Natural juices*

Sumo de laranja fresca e sumo de frutas do dia
Fresh orange juice, seasonal fruit juice



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

AMERICANO / AMERICAN BUFFET 45€/pax (min. 20 pax)

Duração | Duration 1h Hora extra | Extra hour +25€

Pão e Pastelaria | Bread and Pastry

Pão integral de sementes e pão regional | *Selection of whole meal and local bread*

Seleção de viennoiserie, muffins, donuts e bolos caseiros | *Selection of pastries, muffins, donuts and homemade cakes*

Cereais | Cereals and Oats

All Bran, corn flakes e papas de aveia | *All Bran, corn flakes and oats*

Muesli, rice crispies – cereais com e sem glúten | *Muesli, rice crispies - cereals and gluten free cereals*

Iogurte | Yogurts

Natural, magro e frutado | *Natural, low fat and fruit yogurt*

Compotas, mel e manteiga | Jams, honey and butter

Compotas de Frutas da época | *Seasonal fruit jams*

Manteigas e mel | *Butter and honey*

Carnes frias, fumadas e queijo | Charcuterie and cheese

Presunto, fiambre de porco, fiambre de aves | *Cured ham, pork ham, poultry ham*

Salmão fumado | *Smoked salmon*

Queijo Emmental, flamengo, brie | *Emmental cheese, flamengo cheese, brie cheese*

Queijo fresco e queijo creme | *Fresh cheese and cream cheese*

Fruta fresca | Freshly sliced fruit

Seleção de fruta fresca laminada | *Selection of freshly sliced fruit*

Quentes | Hot dishes

Ovos mexidos simples | *Scrambled eggs*

Bacon, salsichas, batata rosti e vegetais | *Bacon, sausages, hashbrown and vegetables*

Panquecas com seleção de toppings | *Pancakes with a selection of toppings*

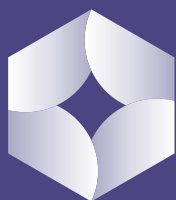
Bebidas quentes | Hot beverages

Café , chá, leite e chocolate | *Coffee, tea, milk and hot chocolate*

Sumos naturais | Natural juices

Sumo de laranja fresco, sumos de frutas do dia | *Fresh orange juice, seasonal fruits juice*

Sumo detox by ZEST | *Detox juice by ZEST*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

COFFEE
BREAKS

COFFEE BREAKS

COFFEE STATION

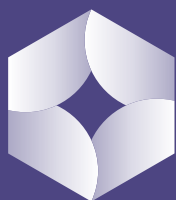
12€ por pessoa/meio dia | 12€ per person/half day
20€ por pessoa/todo o dia | 20€ per person/all day

Café, descafeinado, chá e leite | *Coffee, decaffeinated coffee, tea, milk*
Água mineral com e sem gás | *Still and sparkling mineral water*
Areias ou bolinhos de chá | *Tea butter cookies*
Sumo de fruta | *Fruit juice*
Refrigerantes 4€ uni. | *Soft drinks 4€ uni.*

WELCOME BREAK

16€ por pessoa | 16€ per person
Cada unidade extra 4€ por pessoa | Each extra unit. 4€ per person

Café, descafeinado, chá e leite | *Coffee, decaffeinated coffee, tea, milk*
Água mineral com e sem gás | *Still and sparkling mineral water*
Sumo de fruta | *Fruit juice*
Areias ou bolinhos de chá | *Tea butter cookies*
Fruta Laminada | *Sliced Fruit*
Pastel de nata | *Traditional pastry “pastel de nata”*
Mini croissant seleção de 3 opções à escolha (queijo, fiambre e simples) |
Mini croissant selection of 3 options (with cheese, ham and simple)



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

COFFEE BREAKS

MEETING BREAK

22€ por pessoa | 22€ per person

6 opções à escolha | Choose 6 options

Cada unidade extra 4€ por pessoa | Each extra unit. 4€ per person

Seleção de bebidas incluídas | *Included beverages selection*

Sumo de laranja | *Orange juice*

Água mineral com e sem gás | *Still and sparkling mineral water*

Café, descafeinado, chá e leite | *Coffee, decaffeinated coffee, tea and milk*

Areias ou bolinhos de chá | *Tea butter cookies*

Fruta laminada | *Sliced fruit*

Opções sem Glúten | *Glúten free 3uni - 8€ por pessoa | per person*

(Muffins, Parfait de mirtilo, Brownie de Chocolate e Madalenas | *Muffins, Blueberry parfait,*

Chocolate Brownie)

CHEF'S CHOICE

Salgados | *Salty*

Croissant com queijo ou fiambre ou misto | *Ham & Cheese Croissant*

Sanduíches de queijo ou fiambre ou mista | *Sandwich with cheese or ham*

Pão de deus com queijo ou fiambre ou misto | *Portuguese pastry " Pão de Deus" with cheese or ham*

Baguete queijo creme, mortadela e rúcula | *Baguette with cream cheese, mortadella and arugula*

Wrap de salmão com nata azeda | *Salmon & sour cream wrap*

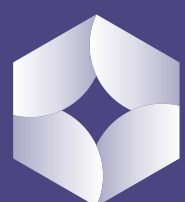
Wrap de legumes asiáticos (veg) | *Asian vegetable wrap (veg)*

Wrap de pato confitado e maionese japonesa | *Duck confit and Japanese mayonnaise wrap*

Tosta de abacate com cogumelos (veg) | *Avocado toast with mushrooms (veg)*

Folhado de salsicha | *Sausage roll*

Empanada de frango ou vegetais | *Chicken or vegetable pie*



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Coffee Breaks

Cocktail

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Drinks

COFFEE BREAKS

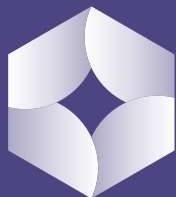
CHEF'S CHOICE

Doces | Sweets

Seleção de viennoiserie (napolitanas, chasson, tranças de noz, caracóis)
| *Pastry selection (napolitans, chasson, walnut braids, snails)*
Tarteletes de requeijão | *Curd cheese tartlets*
Bolo de banana | *Banana cake*
Panquecas com iogurte e fruta | *Pancakes with yogurt and fruit*
Madalenas | *Muffins*
Salada de fruta | *Fruit salad*
Torta de laranja | *Orange pie*
Mini cheesecake | *Mini cheesecake*
Mini arroz doce | *Mini rice pudding*
Mousse de queijo creme e manga | *Cream cheese and mango mousse*

Saudável | Healthy

Húmus e crudités | *Hummus and crudités*
Aveia fria com baunilha e frutas | *Cold oatmeal with vanilla and fruit*
iogurte grego com granola e fruta | *Greek yogurt with granola and fruit*
Tortilha de tomate seco (veg.) | *Sun-dried tomato omollete (veg.)*
Brucheta de húmus beterraba e feta | *Beetroot and feta hummus brucheta*
Quiche de legumes | *Vegetables quiche*
Espetada de frutas | *Fruit kebab*
Pudim de chia | *Chia pudding*
Mini rolos primavera de legumes (veg.) | *Mini vegetable spring rolls (veg.)*
Smoothie do dia | *Smoothie of the day*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

The background image shows a social gathering on a wooden table. In the foreground, there's a glass of chia pudding topped with raspberries and a spoonful of the same. To the right, a charcuterie board features orange slices, white cheese, blueberries, and a small bowl of red jam. In the background, a hand holds a fork, and there are glasses of white and red wine. A purple hexagonal graphic with a white border is centered over the image, containing the word "COCKTAIL" in white capital letters.

COCKTAIL

COCKTAIL

CANAPÉS “À LA CARTE” (min. 25 pax | serviço 1h | service for 1h)

24€ por pessoa | 24€ per person

*Unidade extra 6€ por pessoa | Extra piece 6€ per person

*Cada hora extra 20€ por pessoa | Each extra hour 20€ per person

Seleção de 6 variedades | *Selection of 6 varieties*

Frios | *Cold dishes*

Mil folhas de batata, coentros (veg.) | *Potato mille feuille, coriander (veg.)*

Espetada de presunto com melão e hortelã | *Ham kebab with melon and mint*

Ceviche com leite de tigre e puré de batata-doce | *Ceviche with “tiger milk” and sweet mashed potato*

Tataki de atum com wakame | *Tuna tataki with wakame*

Tartelete de camarão com guacamole | *Shrimp tartlet with guacamole*

Blinis de salmão fumado com limão e creme de citrinos | *Smoked salmon blinis with lemon and citrus cream*

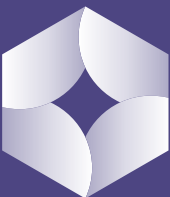
Tártaro de vitela com mostardas | *Veal tartare with mustards*

Mini folhado de queijo de cabra e nozes | *Mini goat cheese and walnut puffs*

Rosbife com espargos e mostarda | *Roast beef with asparagus and mustard*

Mini tartelete de ricota, tomate seco e pó de azeitona | *Mini tartlet with ricotta, sun-dried tomato and olive powder*

Tempura de camarão com wasabi mayo | *Shrimp tempura with wasabi mayo*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

COCKTAIL

Quentes | *Hot dishes*

Pastéis de bacalhau com emulsão de coentros

Traditional “Pastéis de Bacalhau” - Cod pastries with coriander emulsion

Croquete de carne | *Meat Croquettes*

Quiche de legumes mini (veg.) | *Vegetable quiche (veg.)*

Gyozas de camarão ou de vegetais ao vapor | *Steamed shrimp gyozas or vegetables gyozas*

Rolinhos primavera de legumes (veg.) | *Vegetable spring rolls (veg.)*

Chamuças vegetarianas com molho chili | *Vegetarian samosas with chili sauce*

Espetadinhos de peixe e camarão com molho de iogurte | *Fish and shrimp skewers with yogurt sauce*

Tataki de carne com molho português | *Beef tataki with Portuguese sauce*

Arroz Asiático frito com tofu (veg.) | *Asian fried rice with tofu (veg.)*

Bola de alheira com coulis de frutos vermelhos | *“Alheira” ball with red fruit coulis*

Folhadinhos de queijo de cabra com doce de tomate | *Goat cheese puffs with tomato jam*

Mini hambúrgueres | *Mini burgers*

Camarões em panko com soja | *Panko shrimp with soy sauce*

Mini prego em bolo do caco | *Traditional mini Sandwich (portuguese bread “bolo do caco”)*

Doces | *Sweets*

Brownie de chocolate | *Chocolate Brownie*

Tartelete de limão merengada | *Lemon Merengue tartlet*

Salada de frutas | *Fruit Salad*

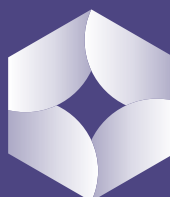
Mousse de chocolate | *Chocolate Mousse*

Bolo de maçã | *Apple Cake*

Tarte de amêndoa | *Almond Pie*

Torta de laranja | *Orange Pie*

Sericaia | *Traditional Alentejo Sweet with cinammon and egg*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

COCKTAIL

CANAPÉS LUX (1 hora de serviço | service for 1h)

40€ por pessoa | 40€ per person

*Unidade extra 6€ por pessoa | Extra piece 6€ per person

*1 hora extra 20€ por pessoa

Seleção de comidas | *Food selection*

Cone de espinafres com creme de cenoura e milho frito | *Spinach cone with carrot cream and fried corn*

Vou-lo-vent com creme de trufa e mix de cogumelos | *Vou-lo-vent with truffle cream and mushroom mix*

Cone de sésamo com salmão e creme de citrinos | *Sesame cone with salmon and citrus cream*

Tartelete de bacalhau curado com pimento assado | *Cured cod tartlet with roasted pepper*

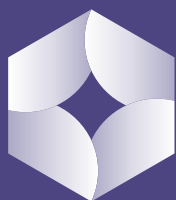
Cone com chutney de cebola e magret de pato fumado | *Cone with onion chutney and smoked duck magret*

Tartelete com camarão tigre e emulsão de kimchi | *Tartlet with tiger prawns and kimchi emulsion*

Brownie de chocolate branco caramelizado | *Caramelized white chocolate brownie*

Tartelete de laranja torrada | *Roasted orange tartlet*

Mini pavlova de maracujá | *Passion fruit mini pavlova*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

COCKTAIL

COCKTAIL DINATOÏRE (tempo estimado de serviço 2h | estimated service time 2h)

65€ por pessoa | 65€ per person

*Unidade extra 6€ por pessoa | Extra piece 6€ per person

*Cada hora extra 30€ por pessoa | Each extra hour 30€ per person

Frios | *Cold dishes*

Tartelete de camarão com maionese de kimshi | *Shrimp tartlet with kimchi mayonnaise*

Ceviche com leite de tigre | *Ceviche with tiger milk*

Vol-au-vent de cogumelos | *Mushroom vol-au-vent*

Foie gras com vinho moscatel e chocolate | *Foie gras with moscatel wine and chocolate*

Rosbife com espargos e mostarda | *Roast beef with asparagus and mustard*

Canapé frio do chef | *Chef's special canapé*

Quentes | *Hot dishes*

Empadas de carne | *Meat pie*

Tataki de vitela com molho português | *Veal tataki with Portuguese sauce*

Rolinhos primavera de legumes (veg.) | *Vegetable spring rolls (veg.)*

Espetadas de peixe e camarão com coentros | *Fish and shrimp kebabs with coriander*

Tortilha de tomate seco (veg.) | *Sun-dried tomato omollete (veg.)*

Camarões em panko com molho de soja | *Panko shrimp with soy sauce*

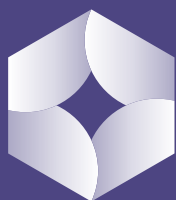
Doces | *Sweets*

Brownie de chocolate | *Chocolate Brownie*

Tartelete de limão merengada | *Lemon Meringue tartlet*

Salada de frutas | *Fruit Salad*

Canapé doce do Chef | *Chef's sweet choice*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

A photograph of a buffet line with several stainless steel serving trays. The trays contain various dishes, including a red sauce-based dish with green herbs and a dark meat dish with green onions. Two silver serving forks are visible in the foreground. A purple hexagonal overlay with a white border is centered on the image, containing the word "BUFFET" in white capital letters. A diagonal white line with a purple border runs from the top right towards the bottom left, passing through the hexagon.

BUFFET

BUFFET

BUFFET PORTUGUÊS (min.30 pax)

56€ por pessoa | 56€ per person

*Cada hora extra 30€ por pessoa | Each extra hour 30€ per person

Seleção pão integral de sementes e pão regional
Selection of whole grain seeds and regional bread

Saladas | *Salads*

Salada de polvo, pimentos e lentilhas | *Octopus, pepper and lentil salad*

Salada de gambas manga e rúcula | *Mango and arugula prawn salad*

Feijão frade, atum, feijão verde | *Black-eyed peas, tuna, green beans*

Quinoa com maçã verde e endro | *Quinoa with green apple and dill*

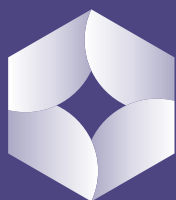
Salada de frango tipo César | *Caesar chicken salad*

Saladas simples (alface, tomate, pepino, cebola, cenoura) | *Simple salads (lettuce, tomato, cucumber, onion, carrot)*

3 Molhos | *3 Sauces*

Molho cocktail, molho de iogurte, vinagrete cítrico

Cocktail sauce, yogurt sauce, citrus vinaigrette



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

BUFFET

Frio | *Cold dishes*

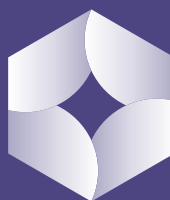
- Azeitonas marinadas | *Marinated olives*
- Trilogia de salgados | *Traditional Portuguese Snacks*
- Tábua de queijos e enchidos | *Charcuterie and cheese board*
- Seleção de 3 compotas | *Selection of jams*
- Sopa caldo verde ou creme de legumes | *Portuguese Soup "Caldo Verde" or vegetable soup*

Quentes | *Hot dishes*

- Carne de porco à Alentejana | *Pork neck with clams and pickles*
- Arroz de cenoura | *Carrot rice*
- Bacalhau confitado em azeite aromatizado | *Cod confit in flavored olive oil*
- Batata assada e grelos salteados | *Roasted potatoes and sautéed greens*
- Legumes da estação grelhados ou ao vapor | *Grilled or steamed seasonal vegetables*
- Tofu com legumes e natas gratinado | *Tofu with vegetables and cream gratin*

Sobremesas | *Desserts*

- Sericaia | *Traditional Alentejo sweet with cinammon/egg*
- Mousse de Chocolate | *Chocolate Mousse*
- Arroz doce | *Rice Pudding*
- Abade de priscos | *Traditional Portuguese cake "Abade de priscos"*
- Salada de frutas | *Fruit Salad*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

BUFFET

BUFFET HYATT (serviço 1h | service for 1h) min 30 pax

49€ por pessoa | 49€ per person

*Cada hora extra 25€ por pessoa | Each extra hour 25€ per person

Seleção pão integral de sementes e pão regional
Selection of whole grain seeds and regional bread

Saladas | Salads

Clássica | *Classic*

Composta com proteína animal | *Green salad with daily protein*

Composta vegetariana | *Vegetarian salad*

3 molhos variados | *3 assorted sauces*

Simples

Frio | Cold dishes

Trio de salgados | *Trio of salty snacks*

Azeitonas marinadas | *Marinated olives*

Tábua de queijos e charcutaria | *Charcuterie and cheese board*

Seleção de compotas e frutos secos | *Selection of jams and dry fruits*

Pratos quentes | Hot dishes

Vegetariano | *Vegetarian*

Carne | *Meat*

Peixe | *Fish*

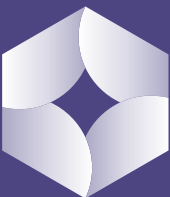
Sopa de legumes da estação | *Seasonal vegetable soup*

Sobremesas | Desserts

Fruta | *Fresh fruit*

Sobremesa internacinal | *International desserts*

Tradicional portuguesa | *Traditional desserts*



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Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

BUFFET

EXPRESS BUFFET (serviço 1h | service for 1h) **min.25 pax**

40€ por pessoa | 40€ per person

Seleção pão integral, de sementes e pão regional | *Selection of wholemeal, seed and regional bread*

Azeitonas marinadas | *Marinated olives*

Salada composta do dia | *Salad of the day*

Sopa da estação | *Seasonal soup*

Quentes | *Hot dishes*

Um prato vegetariano | *A vegetarian dish*

E | *AND*

Um prato de carne ou peixe | *A meat or fish dish*

Sobremesa do dia | *Dessert of the day*

e fruta laminada | *and sliced fruit*

CHEF'S CHOICE

Frango ao vinho tinto | *Chicken in red wine*

Caril de gambas e peixe com arroz | *Prawn and fish curry with rice*

Pato confiado, risoto de cogume | *Trusted duck, mushroom risotto*

Peixe do dia com legumes | *Fish of the day with vegetables*

Caril de legumes e arroz de lima | *Vegetable curry and lime rice*

Nodles com legumes e cogumel | *Nodles with vegetables and mushrooms*

Ravioli de espinafres e ricota | *Spinach and ricotta ravioli*

Arroz frito com kimchi e tofu | *Fried rice with kimchi and tofu*

Bacalhau espiritual | *Cod with potatoes*

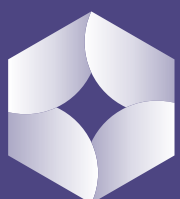
Linguini Gamberini

Arroz de pato | *Duck rice*

Lasanha de legumes e espinafres | *Vegetable and spinach lasagna*

Lombinho de porco com castanhas | *Pork loin with chestnuts*

Falafel com arroz | *Falafel with rice*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

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À La Carte

Welcome
Drinks

BUFFET

FINGER BUFFET (serviço 1h | service for 1h) min 16 pax

35€ por pessoa | 35€ per person

*Unidade extra 6€ por pessoa | Extra piece 6€ per person

*Cada hora extra 20€ por pessoa | Each extra hour 20€ per person

Seleção de 6 variedades | *Selection of 6 varieties*

Frios | *Cold dishes*

Salada de quinoa e legumes grelhados (veg.) | *Quinoa and grilled vegetable salad (veg.)*

Salada de alface romana, pepino, tofu, ovo de codorniz cozido (veg) | *Romaine lettuce salad, cucumber, tofu, boiled quail egg (veg)*

Salada de bulgur feta e abobora (veg) | *Bulgur feta and pumpkin salad (veg)*

Salada grega (pimentos, cebola roxa, tomate, pepino e azeitonas) | *Greek salad (peppers, red onion, tomato, cucumber and olives)*

Wrap de salmão, frango ou legumes | *Salmon, chicken or vegetable wrap*

Brucheta de abacate com cogumelos e cebola roxa | *Avocado bruscheta with mushrooms and red onion*

Brucheta com mozzarella, tomate e pesto | *Bruscheta with mozzarella, tomato and pesto*

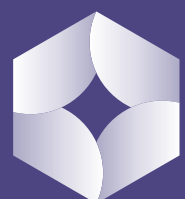
Ceviche de peixe do dia | *Daily fish ceviche*

Mini poke bowl, salmão ou tofu | *Mini poke bowl, salmon or tofu*

Rosbife com espargos e mostarda | *Roast beef with asparagus and mustard*

Salmão fumado com queijo creme e rúcula | *Smoked salmon with cream cheese and arugula*

Tempura de camarão com maionese de wasabi | *Shrimp tempura with wasabi mayo*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

BUFFET

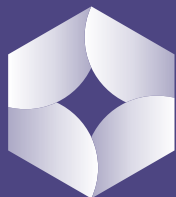
Quentes | *Hot dishes*

Trilogia de fritos portugueses | *Trilogy of portuguese fried foods*
Quiche de legumes mini (veg.) | *Mini vegetable quiche (veg.)*
Gyozas de camarão ou vegetais ao vapor | *Shrimp gyozas or steamed vegetable gyozas*
Rolinhos primavera de legumes (veg.) | *Vegetable spring rolls (veg.)*
Nuggets de frango com chili | *Chicken nuggets with sweet chili*
Espetadinhas peixe e camarão com molho de iogurte | *Fish and shrimp skewers with yogurt sauce*
Arroz Asiático frito com tofu (veg.) | *Asian fried rice with tofu (veg.)*
"Palitos de peixe" com batata frita e molho tártaro | *Fish fingers with fries and tartar sauce*
Folhadinhos de queijo de cabra com doce de tomate | *Goat cheese puffs with tomato jam*

Mini hambúrgueres | *Mini Burgers*
Camarões em panko com molho de soja | *Panko shrimp with soy sauce*
Mini prego em bolo do caco | *Traditional mini Sandwich (portuguese bread "bolo do caco")*

Doces | *Sweets*

Brownie de chocolate | *Chocolate Brownie*
Tartelete de limão merengada | *Lemon Merengue tartlet*
Salada de frutas | *Fruit Salad*
Mousse de chocolate | *Chocolate Mousse*
Bolo de maçã | *Apple Cake*
Tarte de amêndoa | *Almond Pie*
Torta de laranja | *Orange Pie*
Sericaia | *Traditional Alentejo sweet with cinammon and egg*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks



À LA
CARTE

À LA CARTE

ODYSSEY EXPERIENCE (Min. 30 pax)

90€ por pessoa | 90€ per person

Momento um | *First moment*

Tartelete de algas e salada de sapateira e pimentos | *Seaweed tartlet and crab and pepper salad*

Tártaro de borrego com gema de ovo fumada | *Lamb tartare with smoked egg yolk*

Vau-lo-vent de cogumelos e trufa (veg) | *Mushroom and truffle Vau-lo-vent (veg)*

Momento dois | *Second moment*

Lírio fumado com pepino e algas | *Smoked hake with cucumber and seaweed*

Momento três | *Third moment*

Carabineiro com manga e molho de gengibre | *Tiger prawns with mango and ginger sauce*

Momento quatro | *Fourth moment*

Robalo com molho de citrinos, espargos e pepinos | *Sea bass with citrus sauce, asparagus and cucumbers*

OU | *OR*

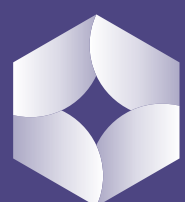
Lombo de vitela com puré de aipo, cogumelos e molho trufado | *Veal loin with celery puree, mushrooms and truffle sauce*

Momento cinco | *Fifth moment*

Gratin de pêra com especiarias, ganache de chocolate negro com shezuan, avelã e gelado de baunilha | *Spiced pear gratin, dark chocolate ganache with shezuan, hazelnut and vanilla ice cream*

Momento seis | *Sixth moment*

Bombom de chocolate, macarrons e trufa de fruta
Chocolate bonbon, macarons and fruit truffle



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

À LA CARTE

HYATT MENU (Min. 16 pax)

Composto por 5 pratos 65€ por pessoa | 5 dishes 65€ per person

Prato extra 25€ por pessoa | Extra course 25€ per person

Couvert (Chef Choice)

Amouse Bouche (Chef Choice)

Entrada frias | *Cold starters* (escolher 1 opção | choose 1 option))

Ceviche de robalo com leite de tigre e capuchinhas | *Sea bass ceviche with tiger milk and nasturtiums*

Tártaro de novilho com gema de ovo fumada | *Beef tartare with smoked egg yolk*

Burrata com legumes grelhados, frutos secos e aneto (veg) | *Burrata with grilled vegetables, nuts and dill (veg)*

Salada de legumes grelhados e queijo de cabra (veg) | *Salad with grilled vegetables and goat cheese (veg)*

Entrada quentes | *Hot starters*

Cenoura assada, miso, avelã e molho de cenoura e malte (Vegan) | *Roasted carrot, miso, hazelnut and carrot malt sauce (Vegan)*

Risoto de açafrão com legumes grelhados (vegan) | *Saffron risotto with grilled vegetables (vegan)*

Strudle de cogumelos e trufa (veg) | *Mushroom and truffle strudle (veg)*

Sopa de marisco e peixe da costa | *Seafood and fish soup*

Pratos quentes de peixe | *Hot fish dishes*

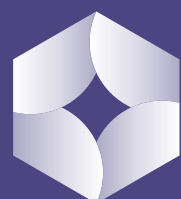
(escolher 1 opção | choose 1 option)

Robalo com puré de couve-flor, brássicas e molho de coentros | *Sea bass with cauliflower puree, brassicas and coriander sauce*

Bacalhau com puré de grão, cebolada e gema de ovo | *Cod with chickpea puree, onion and egg yolk*

Corvina com molho de citrinos e espargos e pepinos | *Corvina with citrus sauce, asparagus and cucumbers*

Salmão Snaké com legumes asiáticos salteados e molho de miso | *Snaké of salmon with sautéed asian vegetables and miso sauce*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

À LA CARTE

Pratos quentes de carne | *Hot meat dishes*

Lombo de novilho com batata, cogumelos e molho de trufa | *Veal fillet with potatoes, mushrooms and truffle sauce*

Lombinho de porco ibérico com migas de espargos e molho e ameijoas | *Iberian pork loin with asparagus crumbs and sauce and clams*

Vitela de leite com puré de aipo, chalota assada e parmesão | *Beef with celery puree, roasted shallot and parmesan*

Magret de pato com puré de cenoura e mostardas | *Duck magret with carrot puree and mustard*

Pratos quentes vegetarianos | *Hot vegetarian dishes*

Abóbora com cogumelos, caju e molho de wazabi (Vegan) | *Pumpkin with mushrooms, cashews and wazabi sauce (Vegan)*

Cebola branca assada com nozes e mel, jus vegetal e trufa (Vegan) | *Roasted onion w/ walnuts, honey, vegetable jus and truffle (Vegan)*

Ravioli de espinafres e ricota com consomé de cogumelos (veg) | *Spinach and ricotta ravioli with mushroom consomé (veg)*

Couve-flor grelhada com puré de pistachio e beurre blan de cebolinho | *Grilled cauliflower with pistachio purée and chive beurre blanc*

Sobremesas | *Desserts* (escolher 1 opção | choose 1 option)

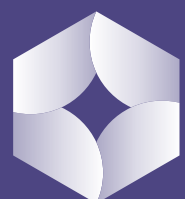
Cheesecake de requeijão com banana caramelizada | *Curd cheesecake with caramelized banana*

Parfait de chocolate com morangos e gelado de frutos vermelhos | *Chocolate parfait with strawberries and red fruit ice cream*

Brownie de chocolate e nozes, tangerina com gelado de baunilha | *Chocolate and walnut brownie, tangerine with vanilla ice cream*

Red velvet com frutos vermelhos e gelado de limão | *Red velvet with red fruits and lemon ice cream*

Petit four (Chef's Choice)



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

À LA CARTE

EXPRESS DINNER (Max. 50 pax)

3 pratos 40€ por pessoa | 3 dishes 40€ per person

Inclui: Entrada - salada ou sopa do dia + prato principal e sobremesa à escolha menu

Includes: Starter - Salad or soup of the day + main course and dessert from menu

4 pratos 50€ por pessoa | 4 dishes 50€ per person

Inclui: salada ou sopa do dia + prato principal e sobremesa à escolha menu

Includes: Salad or soup of the day + main course and dessert from menu

(cada prato extra 10€ por pessoa | extra dishes 10€ per person)

Peixe ou Carne | *Fish or Meat*

Bacalhau com puré de grão | *Cod with chickpea puree*

Lombinho de porco com puré de cenoura e espargos | *Pork tenderloin with carrot purée and asparagus*

Linguini al gamberini | *Linguini al gamberini*

Frango ao vinho tinto | *Chicken in red wine*

Caril de gambas com arroz basmati | *Prawn curry with basmati rice*

Pato Confitado com risoto de cogumelos | *Confited duck with mushroom risotto*

Peixe do dia grelhado com legumes | *Grilled fish of the day with vegetables*

Vegetariano | *Vegetarian*

Caril de legumes e arroz de lima | *Vegetable curry and lime rice*

Strudle de cogumelos e queijo feta | *Mushroom and feta cheese strudle*

Risotto de açafrão com legumes grelhados | *Saffron risotto with grilled vegetables*

Noodles com legumes e cogumelos | *Noodles with vegetables and mushrooms*

Ravioli de espinafres e ricota | *Spinach and ricotta ravioli*

Falafel bowl

Arroz frito com kimchi e tofu (veg.) | *Fried rice with kimchi and tofu (veg.)*

Sobremesa | *Dessert*

Profiteroles | *Profiterols*

Arroz-doce | *Rice pudding*

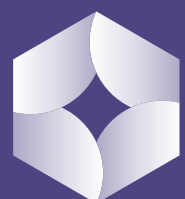
Leite Creme | *Creme bruleé*

Cheesecake

Mousse chocolate | *Chocolate mousse*

Red velvet

Bolo de chocolate | *Chocolate cake*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

A top-down view of a group of people at a dinner table. Several hands are visible, each holding a glass of red wine, clinking them together in a toast. The table is set with plates, cutlery, and a lit candle. A semi-transparent purple hexagon with a white border is centered over the glasses, containing the text "WELCOME DRINKS".

WELCOME
DRINKS

WELCOME DRINKS

WELCOME DRINK

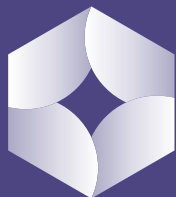
Espumante | *Sparkling Wine*
Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja Draft | *Draft Beer*
Sumo de Laranja | *Orange Juice*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

30m de serviço | 30m service 22€
1h extra 18€

WELCOME DRINK II

Champanhe | *Champagne*
Vinho Branco Selecção | *Selection White Wine*
Vinho Tinto Selecção | *Selection Red Wine*
Cerveja Draft | *Draft beer*
Sumo de Laranja | *Orange Juice*
Refrigerantes | *Soft Drinks*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

1h de serviço | 1h service 38€
1h extra 24€



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

WELCOME DRINKS WINE & BAR

WELCOME BAR SELECTION

Campari
Vermute | *Vermouth*
Vodka
Gin
Porto Branco Seco | *Dry White Port Wine*
Espumante | *Sparkling Wine*
Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja Draft | *Draft beer*
Refrigerantes | *Soft drinks*
Sumo de Laranja | *Orange Juice*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

1h de serviço | 1h service 28€
1h extra 20€

WELCOME BAR PREMIUM (With premium brands)

Vodka
Rum
Tequila
Gin
Porto Branco Seco | *Dry White Port Wine*
Espumante | *Sparkling Wine*
Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja draft | *Draft beer*
Refrigerantes | *Soft drinks*
Sumo de Laranja | *Orange Juice*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

1h de serviço | 1h service 32€
1h extra 26€

WINE TASTING

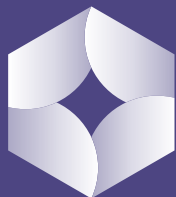
3 Vinhos Brancos | *White Wines*
3 Vinhos Tintos | *Red Wines*
3 Vinhos Licorosos | *Fortified Wines*

1h de serviço | 1h service 22€
30min extra 18€

COCKTAIL BAR

Cristal Mojito
Margarita Ananás | *Pineapple*
Margarita
Pinacolada

1h de serviço | 1h service 18€
1h extra 9€



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

SUPLEMENTO BEBIDAS | *DRINK SUPPLEMENTS*

Exclusivo durante refeições | Exclusive for meals

Sem Álcool | *Non-Alcoholic* 14€ pax

Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*
Café | *Coffee*
Chá & Infusões | *Tea & Infusions*
Sumo de Frutas | *Fruit Juice*

Sem Álcool | *Non-Alcoholic* 17€ pax

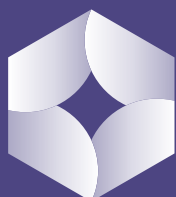
Refrigerantes | *Soft drinks*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*
Café | *Coffee*
Chá & Infusões | *Tea & Infusions*
Sumo de Frutas | *Fruit Juice*

Selection 22€ pax

Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja Draft | *Draft beer*
Refrigerantes | *Soft drinks*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*
Café | *Coffee*
Chá & Infusões | *Tea & Infusions*
Sumo de Frutas | *Fruit Juice*

Premium 32€ pax

Vinho Branco Premium | *Premium White Wine*
Vinho Tinto Premium | *Premium Red Wine*
Cerveja Draft | *Draft beer*
Refrigerantes | *Soft drinks*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*
Café | *Coffee*
Chá & Infusões | *Tea & Infusions*
Sumo de Frutas | *Fruit Juice*



Breakfast
Pequeno-Almoço

Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks

OPEN BAR

BAR SELECTION

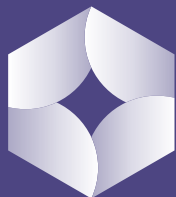
Whisky
Rum
Gin
Tequila
Baileys
Vermute | *Vermouth*
Licor Beirão
Ginja
Porto Tawny | *Tawny Port Wine*
Porto Branco Seco | *White Dry Port Wine*
Espumante | *Sparkling Wine*
Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja Draft | *Draft beer*
Refrigerantes | *Soft drinks*
Sumo de Laranja | *Orange Juice*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

1h de serviço | 1h service 35€
1h extra 24€

BAR PREMIUM (With premium brands)

Whisky
Rum
Gin
Tequila
Baileys
Vermute | *Vermouth*
Licor Beirão
Ginja
Porto Tawny | *Tawny Port Wine*
Porto Branco Seco | *White Dry Port Wine*
Espumante | *Sparkling Wine*
Vinho Branco Seleção | *Selection White Wine*
Vinho Tinto Seleção | *Selection Red Wine*
Cerveja Draft | *Draft beer*
Refrigerantes | *Soft drinks*
Sumo de Laranja | *Orange Juice*
Água Mineral | *Mineral Water*
Água com Gás | *Sparkling Water*

1h de serviço | 1h service 39€
1h extra 28€



Breakfast
Pequeno-Almoço

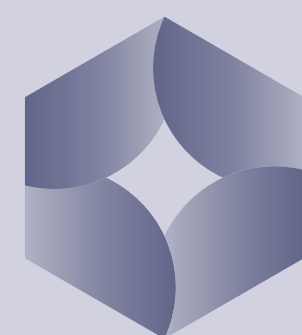
Coffee Breaks

Cocktail

Buffet

À La Carte

Welcome
Drinks



HYATT
REGENCY™

LISBOA