

Banqueting Brochure  
2021



InterContinental Luanda Miramar  
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Luanda, Angola

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\* Pricing is available on request

## BANQUETING BREAKFAST BUFFET

### BREAKFAST BUFFET

#### Cold Section

Varied Salads

Fruit Compote or Preserves and Butter

Varied whole and sliced Fruits

Milk

Cold Cuts & Cheese

Yoghurt

#### Chaffing Dish

Potato

Pork, Beef or Chicken Sausage

Crispy Pork Bacon

Tomatoes | Mushrooms | Baked beans

Bananas & Manioc (v)

#### Bakery station

Muffins

Croissants and Danish

Breads

#### Juice Station (glass jugs)

Orange | Watermelon | Guava

#### Cereal Station

Corn flakes | Coco pops | Oats

## MORNING COFFEE BREAKS

### MORNING COFFEE BREAK 1

#### Beverage

Soft drinks, mineral water  
Selection of freshly squeezed juices  
Freshly brewed regular and decaffeinated coffee  
Selection of teas

#### Viennoiserie

Signature French mini Danish  
Biscotties  
Berry Friands

#### Savoury

Assorted soft roll sandwich  
Cheese / tuna / cold cuts  
Smoked salmon mini croissant

#### Fruit

Seasonal fresh fruit skewer

### MORNING COFFEE BREAK 2

#### Beverage

Soft drinks, mineral water  
Selection of freshly squeezed juices  
Freshly brewed regular and decaffeinated coffee  
Selection of teas

#### Viennoiserie

Selection of mini buns  
Signature French mini croissant

#### Savoury

Smoked bacon egg & cheese wrap  
Turkey ham & Flamengo mini rye soft roll  
Feta cheese, bell pepper pesto, arugula salad Crostini

#### Fruit

Seasonal fruit salad  
Selection of sliced fruit

## AFTERNOON COFFEE BREAKS

### AFTERNOON COFFEE BREAK 1

#### Beverage

Soft drinks, mineral water  
Selection of freshly squeezed juices  
Freshly brewed regular and decaffeinated coffee  
Selection of teas

#### Confectionery

Pastel de nata  
Matcha Cookies  
Lemon madeleine

#### Savoury

Latino burger, guacamole, tomato bun  
Coconut crust shrimp & lemon dill aioli  
Chicken, raita, onion pickles wrap sandwich

#### Fruit

Seasonal fruit salad  
Selection of sliced fruit

### AFTERNOON COFFEE BREAK 2

#### Beverage

Soft drinks, mineral water  
Selection of freshly squeezed juices  
Freshly brewed regular and decaffeinated coffee  
Selection of teas

#### Confectionery

Mini Lemon Meringue tartlet  
Praline Rocher  
Mini Opera  
Assorted of signature French mini eclair

#### Savoury

Pastel de bacalhau  
Shrimp basil and red bell pepper pesto  
Grouper Ceviche

#### Fruit

Exotic Fruit Minestrone  
Assorted Seasonal Sliced Fruit

## BANQUETING BUFFET MENUS

### BANQUETING LUNCH BUFFET 1

#### Selection of Crudités

Cucumber | carrot | tomatoes | spring onion | mix sweet pepper | mix of leaves | watercress | iceberg

#### Selection of Condiments & Crouton

Marinated green and black olives | vegetables pickles | roasted onion | marinated zucchini |  
marinated eggplant | sun dried tomato

#### Selection of Dressing

Yoghurt dressing | cocktail sauce | grain mustard sauce | lemon herb sauce | balsamic vinaigrette | olive oil

#### Salads & Appetizer

Niçoise salad  
Angolan salad  
Mexican salad  
Cob potato salad

#### Soup

Clear chicken vegetable soup

#### Main Course

White rice  
Duck rice  
Steam vegetables  
*Bacalhau á Portuguesa*  
Chargrilled chicken Roulade with spinach  
Roasted lamb with punch potato

#### Dessert

Seasonal fruit tart  
Toffee Popcorn Panacotta  
Selection of French pastries  
Selection of sliced fruit  
Selection of sliced fruit

## BANQUETING LUNCH BUFFET 2

### Selection of Crudités

Cucumber | carrot | tomatoes | spring onion | mix sweet pepper | mix of leaves | watercress | iceberg

### Selection of Condiments & Crouton

Marinated green and black olives | vegetables pickles | roasted onion | marinated zucchini |  
marinated eggplant | sun dried tomato

### Selection of Dressing

Yoghurt dressing | cocktail sauce | grain mustard sauce | lemon herb sauce | balsamic vinaigrette | olive oil

### Salads & Appetizer

Angolan salad  
Amazon salad  
Mexican salad  
Cob potato salad  
Thai seafood salad

### Soup

Potato Crème  
Crispy bacon and kale

### Main Course

White rice  
Rice with pesto & Cajun nuts  
Grilled vegetables Kebab  
Chicken Piri-piri  
Grilled grouper passion fruit sauce  
Beef tenderloin, mushrooms forest sauce  
Grilled rump steak with fried garlic and vinaigrette

### Dessert

Seasonal fruit tart  
Salted Caramel Tart  
Orange & Chocolate Cake  
Selection of French pastries  
Selection of sliced fruit

## BANQUETING SET MENUS

### BANQUETING LUNCH SET MENU 1

#### Starter

##### GREEK SALAD

Mix of leaves, oregano, tomatoes, cucumbers, onions,  
green peppers, black olives, goat cheese and extra virgin oil

#### Main Course

##### CHARGRILLED CHICKEN BRAZILIAN STYLE

Marinated chicken with fresh coriander, garlic, capsicum, chili, lime  
Served with vegetables and grilled pineapple

#### Dessert

Tarte Tatin with Vanilla Ice-cream, Pineapple Compote

### BANQUETING LUNCH SET MENU 2

#### Starter

##### TROPICAL SALAD

Sweet potatoes, lettuce frisee, cherry tomatoes, carrots, avocado,  
cashew nuts, coalho cheese and mango chimichurri

#### Main Course

##### ANGOLAN GRILLED PRAWNS

Served with coconut rice and smoked banana pure

#### Dessert

Raspberry & Lemon Crêmeux, Matcha Biscuit, Vanilla Ice-cream



## BANQUETING LUNCH SET MENU 3

### Starter

#### NIÇOISE SALAD

Tuna, tomatoes, green beans, boiled eggs, black olives, basil and French vinaigrette dressing

### Fish Course

#### Grilled Octopus

Roasted sweet potatoes, kale and olives

### Main Course

#### US BLACK ANGUS

Pan-Seared Filet Mignon, mash potato and truffled mushroom sauce

### Dessert

Chocolate & Praliné Parfait

## BANQUETING DINNER BUFFET

### BANQUETING DINNER BUFFET 1

#### Selection of Crudités

Cucumber | carrot | tomatoes | spring onion | mix sweet pepper | mix of leaves | watercress | iceberg

#### Selection of Condiments & Crouton

Marinated green and black olives | vegetables pickles | roasted onion | marinated zucchini |  
marinated eggplant | sun dried tomato

#### Selection of Dressings

Yoghurt dressing | cocktail sauce | grain mustard sauce | lemon herb sauce | balsamic vinaigrette | olive oil

#### Salads & Appetizer

Tropical salad  
Panzanella salad  
Shrimp cocktail salad  
Assorted Seafood Plater

#### Soup

Classic Minestrone

#### Main Course

White rice  
Duck Rice  
Steam vegetables  
Potato gratin  
Grenoblesa Sea bass  
Pork loin with quitetas

#### Dessert

Seasonal fruit tart  
Selection of minicakes  
Toffee Popcorn Panacotta  
Mille-FeuilleVanilla  
Selection of sliced fruit

## BANQUETING DINNER BUFFET 2

### Selection of Crudités

Cucumber | carrot | tomatoes | spring onion | mix sweet pepper | mix of leaves | watercress | iceberg

### Selection of Condiments & Crouton

Marinated green and black olives | vegetables pickles | roasted onion | marinated zucchini |  
marinated eggplant | sun dried tomato

### Selection of Dressing

Yoghurt dressing | cocktail sauce | grain mustard sauce | lemon herb sauce | balsamic vinaigrette | olive oil

### Salads & Appetizer

Fatouch  
Thai beef salad  
Cob potato salad  
Coconut seafood salad  
Mediterranean Couscous Salad

### Assorted Cheese and Charcuterie Platter

Selection of local & imported cheese  
Selection of local & imported cold cuts  
Served with homemade jam & pickles

### Soup

Caldo verde  
Bacon bites & crispy kale

### Main Course

White rice  
Octopus Rice  
Thyme roasted seasonal vegetables  
Cabidela de cabrito  
Corn Funge and Bombom  
Bachalhau a Portuguesa  
Roasted chicken with chorizo & pineapple  
Grilled tenderloin with mushroom sauce

### Dessert

Seasonal fruit tart  
Salted Caramel Tart  
Lemon Cream & Passion Fruit Jelly  
Nemeses Chocolate cake  
Raspberry Mille-Feuille

## BANQUETING DINNER SET MENUS

### BANQUETING DINNER SET MENU 1

#### Starter

##### CAPRESE SALAD

Tomatoes, buffalo mozzarella, mix of leaves, basil and balsamic reduction

#### Main Course

##### GROUPER A LA CARIOCA

Green vegetable bed, cashew nuts farofa and passion fruit sauce

#### Dessert

##### APPLE & HAZELNUT TATIN

Served with vanilla ice cream

### BANQUETING DINNER SET MENU 2

#### Starter

##### COD TEMPURA

Vegetable bouquet, cod aioli and basil pesto

#### Main Course

##### GRILLED RACK OF LAMB

Mushroom risotto and Oriental red wine sauce

#### Dessert

##### Chocolate & Almond Crêmeux

Chocolate Sablé, Milk Chocolate Ganache, Caramelised Almond, Vanilla Ice-cream

## BANQUETING DINNER SET MENU 3

### Starter

#### SEAFOOD COCONUT SALAD

Shrimp, calamari, mussels, mix peppers, mint and coconut

### Main Course

#### Grilled Grouper

Green Vegetables, Lemon Butter and Banana Faroka

### Main Course

#### DUCK LEG CONFIT

Caramelized roasted carrot puree, mini veggies, sweet and sour honey orange sauce

### Dessert

#### Coconut & Cacao Mousse

Meringue Drops, Chocolate Ice-Cream

## COCKTAIL RECEPTION

### STANDING COCKTAIL RECEPTION

(CHOICE OF 5 OR 7 CANAPES)

#### Cold

Pineapple and ham roll  
Seafood coconut ceviche  
Cod tempura & saffron aioli  
Salmon rillettes & cucumber jelly crostini  
Steak tartare, green apple, red radish and banana chips  
Blinis with smoked salmon, sour cream and soy pearls

#### Hot

Pastel de bacalhau  
Beef croquette with garlic aioli  
Caldo de feijão, bacon e crispy de couve  
Picanha kebab & chimichurri sauce  
Coconut crust shrimp & lemon dill aioli  
Duck filo basket, pistachio and orange sauce  
Grilled shrimp with guacamole and coriander pesto

#### Dessert

Mini churro's  
Mango panna cotta  
Passion fruit mousse  
Almond macaroon  
Selection of mini éclair  
Brazilian crème caramel  
Lemon Curd, Vanilla Sable with Berry gel and mint  
Peanut Praline & coffee Cake  
Blackberry Mousse  
Milk Chocolate & Praline Cremeux  
Crème brulee & citrus gel  
Almond drizzle cake

## BEVERAGE PACKAGES

### WELCOME DRINK

Gin Tonic  
Port Wine Tonic  
National Beer  
Traditional "Mucua" Juice  
Natural Orange juice and Pineapple  
Soft Drinks (Coca-Cola, Sprite, Fanta, Coca-Cola Zero)  
Mineral water and sparkling  
Savoury Appetizers

### EXECUTIVO

Quinta da Terrincha, White and Red Wine  
National Beer  
Tropical Juice  
Soft Drinks (Coca-Cola, Sprite, Fanta, Coca-Cola Zero)  
Mineral water and sparkling  
Savoury Appetizers

### NO ALCOHOL

Natural Orange juice and Pineapple  
Soft Drinks (Coca-Cola, Sprite, Fanta, Coca-Cola Zero)  
Mineral water and sparkling  
Salty Appetizers

### OPEN BAR OPTIONS

#### OPEN BAR 1

Vermouth  
Gin Tonic  
Whisky JW Red Label  
Quinta da Terrincha, White and Red Wine  
National Beer and Sagres  
Pineapple Juice  
Soft Drinks (Coca-Cola, Sprite, Fanta, Coca-Cola Zero)  
Mineral water and Sparkling  
Savoury Appetizers

#### OPEN BAR 2

Mojito  
Vermouth  
Gin Tonic  
Whisky JW Black Label  
Quinta da Terrincha, White and Red Wine  
National Beer and Sagres  
Natural Orange juice and Pineapple  
Soft Drinks (Coca-Cola, Sprite, Fanta, Coca-Cola Zero)  
Mineral water and sparkling  
Savoury Appetizers

## BANQUET WINE LIST

### GOLD

Vinho Verde Quinta do Azevedo  
Vinho Branco Vinha do Monte  
Vinho Tinto Vinha do Monte

### PLATINUM

Vinho Verde Quinta da Aveleda  
Vinho Branco Trinca Bolotas  
Vinho Tinto Trinca Bolotas

### TITANIUM

Vinho Verde Palacio da Brejoeira  
Vinho Branco Vinha Grande ou Terrincha Branco

## WINE FREE FLOW PACKAGES

### GOLD

Vinho Verde Quinta do Azevedo  
Vinho Branco Vinha do Monte  
Vinho Tinto Vinha do Monte  
Beer  
Water (sparkling and still)  
Soft Drinks  
Coffee or Tea  
Juice (Nutri)

### PLATINUM

Vinho Verde Quinta da Aveleda  
Vinho Branco Trinca Bolotas  
Vinho Tinto Trinca Bolotas  
Beer  
Water (sparkling and still)  
Soft Drinks  
Coffee or Tea  
Juice (Nutri)

### DIAMOND

Vinho Verde Palacio da Brejoeira  
Vinho Branco Vinha Grande ou Terrincha Branco  
Water (sparkling and still)  
Soft Drinks  
Coffee or Tea  
Juice (Nutri)