

BANQUETING KIT

 **Holiday Inn**
AN IHG HOTEL
LISBON-CONTINENTAL





MEETING PACKAGES.....	4
MEETING ROOM BREAKFAST	5
BRUNCH	6
AFTERNOON SNACKS STANDING BUFFET.....	7
COFFEE BREAKS.....	8
FINGER FOOD.....	10
SET-MENUS	11
BUFFET.....	13
GALA MENU.....	18
BEVERAGE SUPPLEMENTS	19
COCKTAILS.....	20
BOOKING CONDITIONS	22

CAPACITY											PRICE LIST	
Meeting Room	Floor	m²	Measures	Audience	School	Cabaret	U	Single table	Cocktail	Banquet	Half Day	Full Day
LISBOA	1º	90	10.0 x9.0	90	63	35	30	36	100	60	325,00 €	450,00 €
DESCOBRIMENTOS	2º	220	16.0 x14.0	200	100	60	36	42	200	160	400,00 €	550,00 €
MADEIRA	2º	15,42	3,50 X 5,05	6	3	6	0	8	0	0	100,00 €	150,00 €
VASCO DA GAMA 1	2º	55	12.45 x4.50	50	30	20	24	30	50	30	200,00 €	275,00 €
VASCO DA GAMA 2	2º	55	12.45 x4.50	50	30	20	24	30	50	30	200,00 €	275,00 €
VASCO DA GAMA 3	2º	55	12.45 x4.50	50	30	20	24	30	50	30	200,00 €	275,00 €
VASCO DA GAMA X 2 Rooms	2º	110	24.9 x4.50	80	46	40	30	36	100	60	350,00 €	450,00 €
VASCO DA GAMA X 3 Rooms	2º	165	37.50 x4.50	110	66	60	30	36	150	90	400,00 €	550,00 €
CONTINENTAL	2º	52	8.0 x6.5	40	21	15	15	22	50	30	200,00 €	250,00 €



MEETING PACKAGES



EXECUTIVE - FULL DAY

(MINIMUM of 20 people) – 55,00€/person

Includes:

- ▶ Meeting room
- ▶ 2 Coffee-breaks (coffee, milk, variety of teas, hot chocolate, still and sparkling water, orange juice, assorted mini pastries HIC)
- ▶ Lunch: buffet of the day or set menu (drinks included)
- ▶ Pens, notepads, candies, waters, screen and flipchart
- ▶ 2 Parking spaces (subject to availability)

EXECUTIVE – HALF DAY

(MINIMUM of 20 people) – 50,00€/person

Includes:

- ▶ Meeting Room
- ▶ 1 Coffee break (coffee, milk, variety of teas, hot chocolate, still and sparkling water, orange juice, assorted mini pastries Holiday Inn Continental)
- ▶ Lunch: buffet of the day or set menu (drinks included)
- ▶ Pens, notepads, candies, waters, screen and flipchart
- ▶ 2 Parking spaces (subject to availability)

MEETING ROOM BREAKFAST



Breakfast

Includes:

- ▶ Coffee
- ▶ Hot milk
- ▶ Hot water
- ▶ Selection of teas
- ▶ Hot chocolate
- ▶ Yogurts
- ▶ Bread
- ▶ Croissant
- ▶ Jam
- ▶ Honey
- ▶ Salted butter
- ▶ Nutella
- ▶ Slice fruit plate
- ▶ Flemish cheese
- ▶ Fresh cheese
- ▶ Pork ham
- ▶ Turkey ham
- ▶ Selection of fine pastries
- ▶ Homemade cake
- ▶ Sparkling and still water
- ▶ Orange juice
- ▶ Fruit juice

(Minimum – 15 People) – 18,00€/Person

With Warms

Includes:

- ▶ Scrambled eggs
- ▶ Bacon
- ▶ Sautéed vegetables
- ▶ Rosti potato
- ▶ Cocktail sausage
- ▶ Boiled eggs

(Minimum – 15 People) – 25,00€/Person

BRUNCH



Cold Station

Includes:

- ▶ HIC salad selection
- ▶ Cheese board
- ▶ Selection of cold meats
- ▶ Yogurts
- ▶ Laminated fruit
- ▶ Smoked salmon
- ▶ Homemade cake
- ▶ Croissants / Brioche
- ▶ Mini pizzas
- ▶ Assorted mini quiches
- ▶ Cereals
- ▶ Selection of breads

Warms

Includes:

- ▶ Vegetable cream soup
- ▶ Bacon
- ▶ Baked beans
- ▶ Fresh sausage
- ▶ Rosti potato
- ▶ Pancakes with nutella
- ▶ Roasted Provençal tomatoes
- ▶ Scrambled eggs
- ▶ Codfish au gratin with spinach
- ▶ Grilled chicken breast, mushrooms, roasted vegetables

Dessert Buffet

Includes:

- ▶ Selection of fine pastries
- ▶ Apple pie, chocolate pie
- ▶ Orange pie, almond pie
- ▶ Sliced fruit

Beverages

Includes:

- ▶ Coffee; Milk
- ▶ Tea
- ▶ Sparkling and still water
- ▶ Fruit juices

30,00€/Person

AFTERNOON SNACKS STANDING BUFFET

- ▶ Selection of cold meats
- ▶ Selection of cheeses
- ▶ Assorted breads and crackers
- ▶ Mini steak sandwiches in Caco bread
- ▶ Mini quiches
- ▶ Mixed mini puff pastry
- ▶ Mini wraps
- ▶ Mini pastries
- ▶ Assorted desserts
- ▶ Fruit salad
- ▶ Fruit juice
- ▶ Orange juice
- ▶ Water
- ▶ Coffee, tea, milk

(Minimum 12 people) – 22,00€/Person
Service lasting 2 Hours





COFFEE BREAKS

HOLIDAY INN LISBON CONTINENTAL

Includes:

- ▶ Coffee, milk, assorted teas, hot chocolate
- ▶ Still mineral water
- ▶ Sparkling mineral water
- ▶ Orange juice
- ▶ Assorted miniature pastries from HIC

6,50€/Person
Service lasting 30 min.

HOLIDAY INN LISBON CONTINENTAL LIGHT

Includes:

- ▶ Coffee, milk, assorted teas, hot chocolate
- ▶ Apple and walnut cake
- ▶ Mini sandwiches on whole grain bread with turkey ham and low-fat dutch cheese
- ▶ Mini brioche with smoked salmon and cream cheese
- ▶ Low-fat yogurt
- ▶ Granola
- ▶ Skiced fruit
- ▶ Detox Smoothie

12,00€/Person
Service lasting 30 min.

COMPLEMENT YOUR COFFEE BREAK

▶ Mini cheese or ham sandwich, lettuce and tomato	€2.00/person
▶ Mixed cheese and ham mini croissant.....	€2.00/person
▶ Savoury snacks	€1.50/person
▶ Custard tarts.....	€1.50/person
▶ Sliced fruit.....	€2.50/person
▶ Skiced fruit	€2.50/person
▶ Yogurt	€1.50/person
▶ Fresh juice/Detox juice	€2.50/person

COFFEE STATION (FULL DAY)

	Price per Liter
▶ Milk	€12.50
▶ Tea	€12.50
▶ Coffee.....	€12.50
▶ Orange juice.....	€15.00
▶ Fruit juice.....	€15.00
	Price per Bottle
▶ Still and sparkling mineral water.....	3,50€
	Price per Plate for 10 people
▶ Sliced fruit	20,00€
▶ Skiced fruit	20,00€
	Price for 20 units
▶ Assorted cookies and biscuits.....	€20.00
▶ Mixed croissants.....	€25.00
▶ Mini savoury snacks	€25.00
▶ Mixed mini sandwiches	€25.00
▶ Mini pastries.....	€22.50
▶ Custard tarts.....	€22.50

FINGER FOOD



COLD

Includes:

- ▶ Ham kebab with pineapple
- ▶ Bruschetta with ricotta cheese, walnuts and honey
- ▶ Vol-au-vent, smoked salmon, Philadelphia cheese and dill
- ▶ Salmon tartare with ginger and coriander
- ▶ Cherry tomato and mozzarella kebabs
- ▶ Shot of gazpacho
- ▶ Mini profiteroles, chicken mousse and chives

WARM

Includes:

- ▶ Vegetable Sausage with Green Noodles
- ▶ Suckling Pig Rissol
- ▶ Sardine, Pepper and Olive Rissoles
- ▶ Mini pepperoni pizzas
- ▶ Seabass Fingers, Tartar Sauce
- ▶ Mini steak sandwiches in Caco bread
- ▶ Mini vegetarian rolls
- ▶ Chicken kebabs, yoghurt sauce
- ▶ Breaded prawns, tartar sauce
- ▶ Mini burger with Cheddar cheese

SWEET

Includes:

- ▶ Red fruit tartlets
- ▶ Mini custard tarts
- ▶ Macaroons
- ▶ Mini brigadeiros
- ▶ Mini mille-feuilles
- ▶ Chocolate brownie
- ▶ Chocolate mousse verrine
- ▶ Laminated fruit
- ▶ Tropical fruit salad shot

4 Finger Food with choice

- ▶ 8,00€/Pax/30 minutes
- ▶ 12,00€/Pax/hour
- ▶ 2^a hour 10,00€
- ▶ Next 8,00€
- ▶ Minimum of people – 20

8 Finger Food with choice

- ▶ 13,00€/Pax/30 minutes
- ▶ 18,00€/Pax/hour
- ▶ 2^a hour 14,00€
- ▶ Next 12,00€
- ▶ Minimum of people – 20

Choose the same for entire group

SET-MENUS

Appetizer

- ▶ Blinis, smoked salmon, Philadelphia cheese, arugula and lemon
- ▶ Veal carpaccio with parmesan cheese, arugula and passion fruit sauce
- ▶ Chicken focaccia, mango, toasted almonds, yogurt sauce
- ▶ Breaded shrimp, guacamole, green leaves, orange vinaigrette

Soups

- ▶ Chickpea, spinach and walnut soup
- ▶ Asparagus cream, ham, pumpkin, mint
- ▶ Carrot, watercress and leek cream
- ▶ Shrimp cream with croutons

Salads

- ▶ Caesar salad with chicken
- ▶ Salad with feta cheese, tomatoes, cucumber, olives
- ▶ Niçoise salad with tuna and boiled egg
- ▶ Smoked salmon, avocado and orange salad

Vegetarians

- ▶ Grilled tofu, vegetable ratatouille, tomato sauce
- ▶ Tagliattelle with spinach, zucchini, cherry tomatoes, basil pesto
- ▶ Vegetable and mushroom lasagna
- ▶ Asparagus and mushroom risotto, poached egg



SET-MENUS

Fish

- ▶ Roasted cod, sautéed greens, with crunchy cornbread and herbs, roasted potatoes
- ▶ Seared salmon, sautéed potatoes, broccoli and lime sauce
- ▶ Grilled sea bass fillets, green beans, sautéed potatoes
- ▶ Colored sea bream fillets, wild rice, broccoli and curry sauce

Meat

- ▶ Grilled beef loin, wild mushroom sauce, spinach, mashed potatoes
- ▶ Baked duck leg, rosemary and orange jus, broccoli, wild rice
- ▶ Pork tenderloin with clams, grilled asparagus, coriander rice
- ▶ Grilled chicken breast, cheddar cheese, asparagus, mashed potatoes

Dessert

- ▶ Vanilla and salted caramel flan, sliced orange
- ▶ Coconut panacotta with red fruit coulis
- ▶ Semi-cold tiramisu with coffee sauce
- ▶ Chocolate brownie with vanilla cream
- ▶ Selection of sliced fruit

Select

- ▶ 1 starter or soup
- ▶ 1 main course
- ▶ 1 dessert
- ▶ Supplement of €8 for the 2nd main course.
- ▶ Minimum 12 people.
- ▶ Same choice for the whole group, except for vegetarians.

24,00€ Per Person



BUFFET



Starters

- ▶ National cheese board
- ▶ National charcuterie selection
- ▶ Smoked salmon, arugula and lemon
- ▶ Traditional roasted sausages
- ▶ Mini chicken samosas
- ▶ Mini vegetable samosas
- ▶ Vegetable samosa with green pasta
- ▶ Mini meat croquettes
- ▶ Piglet Rissol
- ▶ Sardine, Pepper and Olive Rissol
- ▶ Mini shrimp Rissol

- ▶ Breaded prawns, tartar sauce
- ▶ Eggs in cocktail sauce
- ▶ Chicken wings, barbecue sauce
- ▶ Mini cheese and ham pizzas
- ▶ Mussels, pepper vinaigrette and parsley
- ▶ Green asparagus, parmesan shavings, watercress, orange
- ▶ Ham, melon and arugula slices
- ▶ Vegetable crudités, hummus, Greek yogurt sauce

Soups

- ▶ Chickpea and spinach soup with walnuts
- ▶ Asparagus, pumpkin, ham and mint cream
- ▶ Carrot, watercress and leek cream
- ▶ Shrimp cream with croutons

BUFFET



Salads

- ▶ Simple salads (lettuce, tomato, cucumber, carrot)
- ▶ Caprese salad
- ▶ Roasted vegetable salad
- ▶ Feta cheese salad with mixed greens
- ▶ Smoked salmon, avocado and orange salad
- ▶ Chicken salad with pineapple, yogurt sauce
- ▶ Red cabbage, carrot, apple and orange salad
- ▶ Couscous and vegetable ratatouille salad

- ▶ Caesar salad with chicken
- ▶ Tuna Niçoise salad
- ▶ Roasted pepper and cod salad
- ▶ Octopus salad
- ▶ Fresh cheese, tomato, cucumber and arugula salad
- ▶ Green asparagus salad, mushrooms, cherry tomatoes

Vegetarian options

- ▶ Vegetable ratatouille, chickpeas, almonds and tomato pesto
- ▶ Eggplant parmigiana, courgette, sweet potato and mozzarella cheese
- ▶ Lentil, pumpkin, courgette and mushroom curry
- ▶ Quinoa, green asparagus, mushrooms, sun-dried tomatoes and cashews

BUFFET



Fish

- ▶ Roasted cod, crispy cornbread, aromatic herbs and extra virgin olive oil
- ▶ Seared salmon fillets, lime sauce and cherry tomatoes
- ▶ Oven snapper medallions, Portuguese style
- ▶ Roasted octopus, garlic oil, onion, peppers and coriander
- ▶ Grilled sea bass fillets, oil with parsley, tomatoes and olives

Meat

- ▶ Portuguese style beef loin medallions
- ▶ Grilled pork tenderloins, clam sauce and green asparagus
- ▶ Grilled chicken breast escalopes, mushrooms and tomato au gratin
- ▶ Baked duck leg, Port wine jus, rosemary and orange
- ▶ Veal roasted in the oven

BUFFET



Pasta

- ▶ Sautéed penne, roasted eggplant, tomato sauce, basil pesto
- ▶ Fusilli with green asparagus, sun-dried tomatoes and carbonara sauce
- ▶ Tortellini with spinach and ricotta, zucchini and mushrooms
- ▶ Tagliatelle, wild mushrooms, spinach, tomato pesto

Side dishes

- ▶ Boiled potatoes
- ▶ “À padeiro” potatoes (potatoes baked with onions and olive oil)
- ▶ Sautéed potatoes with olive oil, garlic, and parsley
- ▶ Mashed potatoes
- ▶ Wild rice
- ▶ Long grain rice
- ▶ Sautéed turnip greens
- ▶ Sautéed vegetables
- ▶ Sautéed broccoli
- ▶ Grilled vegetables
- ▶ Coriander and asparagus crumbs
- ▶ Garlic and chive flavored mashed potatoes

BUFFET



Dessert

- ▶ Almond tart
- ▶ “Bom bocado” tart (Portuguese custard tart)
- ▶ Cream tart
- ▶ Coconut tart
- ▶ Chocolate cake
- ▶ Brigadeiro cake
- ▶ Orange roll cake
- ▶ Puddings
- ▶ Chocolate mousse
- ▶ Creamy custard
- ▶ Rice pudding
- ▶ Seasonal fruit
- ▶ Fruit salad

Price per person

- ▶ Package 1: 3 starters, 1 Soup, 4 mixed salads, 2 hot dishes, 1 pasta or vegetarian option, 3 side dishes, and 4 desserts of choice
26,00€
- ▶ Package 2: 5 starters, 1 soup, 7 mixed salads, 3 hot dishes, 1 pasta, 1 vegetarian option, 4 side dishes, and 6 desserts of choice
35,00€
- ▶ Same choice for the whole group

Minimum 20 people

GALA MENU



Ham, pineapple and cherry tomato skewered
Cottage cheese, toasted almond and honey drizzle crostini
Smoked salmon crostini, Philadelphia cheese, dill
Breaded shrimp, tartar sauce

Shrimp cream with croutons

Grilled Atlantic sea bass fillet, spinach,
violet sweet potato puree

Lemon and basil ice cream

Grilled beef tourniquet, Vintage Port sauce, mushrooms and
green asparagus

Apple puff pie with vanilla ice cream

60,00€ Per Person
Minimum 20 people

BEVERAGE SUPPLEMENTS

Holiday Inn Non-Alcoholic

- ▶ Sparkling water
- ▶ Still water
- ▶ Non-alcoholic beer
- ▶ Soft drinks
- ▶ Fruit juices
- ▶ Coffee

5,00€/Per person
Minimum people – 12

Holiday Inn

- ▶ Sparkling water
- ▶ Still water
- ▶ Holiday Inn Continental White and Red Wine Selection
- ▶ Soft drinks
- ▶ Fruit juices
- ▶ Beer
- ▶ Coffee

6,50€/Per person
Minimum people – 12

Holiday Inn Continental

- ▶ Sparkling water
- ▶ Still water
- ▶ Holiday Inn Top White and Red Wine Selection
- ▶ Soft drinks
- ▶ Fruit juices
- ▶ Beer
- ▶ Coffee

8,00€/Per person
Minimum people – 12

Holiday Inn Gala Cocktail

- ▶ Dry white port
- ▶ Sweet and dry vermouth
- ▶ Fiero spritz
- ▶ Fruit juices

Duration: 30 minutes
Beverages

- ▶ Sparkling water
- ▶ Still water
- ▶ Holiday Inn Top White and Red Wine Selection
- ▶ Soft drinks
- ▶ Beer
- ▶ Until coffee

Digestives

- ▶ New whisky
- ▶ Old spirits
- ▶ Liqueur
- ▶ Coffee

30 minutes

25,00€/Per person
Minimum people – 20



COCKTAILS

Kids Cocktail

Includes:

- ▶ Sparkling and still water
- ▶ Soft drinks
- ▶ Fruit juices
- ▶ Holiday Inn fruit cocktail

€8.00 per person per hour
€6.50 for the 2nd hour
€4.00 for next hours
€6.50 per person per 30 minutes

Minimum people: 15

Summer

Includes:

- ▶ Tonic Gin
- ▶ Mojitos
- ▶ Caipirinha
- ▶ Pina colada
- ▶ Summer cocktail
- ▶ Beer
- ▶ Smoothies without alcoholic
- ▶ Detox juice
- ▶ Soft drinks
- ▶ Snacks

€20,00 per person per hour
€16,00 for the 2nd hour
€13,00 for next hours
€16,00 per person per 30 minutes

Minumum people: 15

COCKTAILS

Open Bar Holiday Inn

Includes:

- ▶ Sweet and dry port
- ▶ Sweet and dry vermouth
- ▶ Holiday Inn Continental White and Red Wine Selection
- ▶ Beer
- ▶ Sparkling and still water
- ▶ Fruit juices
- ▶ Soft drinks
- ▶ Snacks

€12.50 per person per hour
€10.00 for the 2nd hour
€7.50 for next hours
€10.00 per person per 30 minutes

Minimum people: 15

Open Bar Holiday Inn Continental

Includes:

- ▶ Sweet and Dry Madeira Wine
- ▶ Sweet and Dry Vermouth
- ▶ Holiday Inn Continental White and Red Wine Selection
- ▶ Beer
- ▶ Gin
- ▶ New Whiskey
- ▶ Rum
- ▶ Vodka
- ▶ Sparkling and Still Water
- ▶ Fruit Juices
- ▶ Soft Drinks
- ▶ Snacks

€17.50 per person per hour
€15.00 for the 2nd hour
€12.50 for next hours
€15.00 per person per 30 minutes

Minimum people: 15

Bottled Drinks

Wines, sparkling wine, and champagne
– see wine List

Spirits
– see price with banquets

Corkage Fee

We reserve the right to analyze each case

Special and sports menus
A menu tailored to the customer's needs will be presented

Booking conditions

(subject to modifications)

General

VAT, current taxes, and other services are included in all prices.

Food and Beverage

The entry of food and/or beverages into the Hotel premises without prior written authorization from the management and signing of a liability waiver is not permitted.

Meal Numbers

With 72 hours’ notice prior to the event date, the client must inform the Hotel in writing of the guaranteed and defined number of people attending the event.

If this number is not reached, the client will always be charged for the guaranteed number indicated.

If this number is exceeded, the Hotel will charge the client for the actual number of participants in the function.

Confirmation of the chosen menu must be made up to 7 days before the event date for groups of up to 70 people. For groups of more than 70 people, this confirmation must be made up to 10 days before the event date.

Cancellation Policy

Cancellation and/or amendment of room reservations without F&B services - 48 hours before Cancellation and/or amendment of room reservations with F&B services - 72 hours before Cancellation of F&B services - 72 hours before

No-show - Full charge

Payment

The client agrees to pay not only the agreed price for the execution of the contract but also for all supplementary services requested from the Hotel, even if not included in the special conditions, as agreed upon.

The client must make a deposit of no less than 50% of the total expected cost, no later than 30 days before the scheduled event date. Failure to do so may result in the cancellation of the event, and the balance will be settled according to the adopted debit policy.

After midnight, costs for personnel will be charged per additional hour and per person based on current rates.

Signage

Signage and/or informative placards must fit into the Hotel's decoration and be limited to the areas reserved by the client. Any indication in public and circulation areas of the Hotel is not permitted.

Use of Reserved Areas

No posting on floors, walls, ceilings, or columns is allowed, nor the removal of existing decorative objects.

All expenses related to any damages caused to the Hotel's facilities and/or equipment during the use of reserved areas will be the sole responsibility of the client. The Hotel is authorized to charge the client for the necessary repairs subsequently.

Advertising and Hotel Image

All advertising and/or promotion of in-house events, as well as the use of the Hotel's name and logo, must be communicated and duly authorized by the Hotel management.

Liability

The Hotel does not assume liability for jewelry, luggage, briefcases, packages, clothing, equipment, or any other type of materials to be used by the client. In any case, the Hotel's liability is that of a mere depository.

The Hotel also does not assume liability and will not be obliged to pay any compensation in case it cannot make the reserved rooms available for the event or provide the agreed-upon items for any reason of force majeure such as strikes, labor disputes, power outages, or any other event beyond its control.

Security

Any event that, due to its characteristics, requires the presence of security contracted by the client must be communicated and duly authorized by the Hotel management.

Children's Pricing Policy

Up to 4 years old - Free

From 5 to 12 years old - 50% off the adult price

From 13 years old - adult price.

Orders, Packaging, and Miscellaneous Materials

The Hotel may receive, on behalf of the event organizers, various materials to be used.

All received material must be properly identified with reference to the event in question, the organizer's name, the event date, and the Hotel staff member's name.

Cash on delivery deliveries will not be accepted. Collection of leftover materials after the event must be arranged.

Decoration, Equipment Rental

The Hotel's services are fully available to assist in the selection of floral decorations and/or others for all types of events.

Parking

1 hour = €1,60

From 8:00 am to 8:00 pm = €9,60

24 hours = €9,60

Internet

Upon request



*To access the hotel's general information
please scan the QR code, thank you.*

H ***Holiday Inn***[®]
AN IHG HOTEL

LISBON-CONTINENTAL

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