

Banquet Kit



Meeting Room	Floor	M²	Measures	CAPACITY							
				Audience	School	CABARET	U	Single table	COCKTAIL BANQUET	Natural light	
LISBOA	1º	90	10.0 x 9.0	90	63	35	30	36	100	60	no
DESCOBRIMENTOS	2º	220	16.0 x 14.0	200	100	60	36	42	200	160	yes
VASCO DA GAMA 1	2º	55	12.45 x 4.50	50	30	20	24	30	50	30	yes
VASCO DA GAMA 2	2º	55	12.45 x 4.50	50	30	20	24	30	50	30	yes
VASCO DA GAMA 3	2º	55	12.45 x 4.50	50	30	20	24	30	50	30	yes
VASCO DA GAMA X 2 rooms	2º	110	24.9 x 4.50	80	46	40	30	36	100	60	yes
VASCO DA GAMA X 3 rooms	2º	165	37.50 x 4.50	110	66	60	30	36	150	90	yes
CONTINENTAL	2º	52	8.0 x 6.5	40	21	15	15	22	50	30	yes

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Meeting Packages

EXECUTIVE- Full day

(MINIMUM of 20 people) – 50,00€/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) - €45.00/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)

Breakfast

Breakfast

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

Price per person – 16,00€

With Warm

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

Price per person – 20,00€
Minimum – 15 People



BRUNCH

Cold station

- Mixed and composed salads
- Cheese board
- Cold cuts
- Yogurts
- Cubed fruits
- Smoked salmon
- Homemade cake
- Croissants
- Selection of fine pastries
- Assorted mini quiches
- Cereals
- Selection of breads

Warms

- Vegetable cream soup
- Bacon
- Baked beans
- Fresh sausage
- Rosti potato
- Crepes and pancakes with nutella
- Roasted provencal tomatoes
- Scrambled eggs
- Codfish with eggs and potato
- Roasted chicken breast with mixed mushroom sauce

Deserts

- Cakes/ Pies/ Tarts
- Sliced fruit

Beverages

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

Price per person - 30,00€



Afertoon Snack

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

18,00€ per person

Minimum 12 people

Service lasting 2 Hours



COFFEE BREAKS



HOLIDAY INN LISBON CONTINENTAL

Coffee, milk, assorted teas, hot chocolate
Still mineral water
Sparkling mineral water
Orange juice
Assorted miniature pastries from Holiday Inn Continental

Price per person

5,50€

Service lasting 30 min.



HOLIDAY INN LISBON CONTINENTAL LIGHT

Coffee, milk, assorted teas, hot chocolate
Yogurt cake
Mini sandwiches on whole grain bread with turkey ham
and low-fat dutch cheese
Low-fat yogurt
Granola
Fruit skewer
Detox juice

Price per person

10,00€

Service lasting 30 min.

COMPLEMENT YOUR COFFEE BREAK

Mixed mini Sandwich with 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
Fruit skewer	€2.50/person
Yogurt	€1.50/person
Fresh juice/Detox juice	€2.00/person

COFFEE STATION (FULL DAY)

Price per Liter

Milk	€10.00
Tea	€10.00
Coffee	€10.00
Orange juice	€15.00
Fruit juice	€15.00

Price per Bottle

Still and sparkling mineral water €3.00

Price per Plate for 10 people

Sliced fruit	€20.00
Fruit skewer	€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

Colds

- Skewers of prosciutto with pineapple
- Bruschetta with cream cheese mousse and walnuts
- Smoked salmon roll with philadelphia cheese and chives
- Salmon tartare with ginger and cilantro
- Eggplant cannelloni with cream cheese
- Skewers of cherry tomatoes and mozzarella
- Gazpacho shot
- Mini chou with poultry pâté

Warms

- Mini veal croquettes
- Sausage balls
- Mini codfish pastries
- Goat cheese and pumpkin jam pouch
- Cauliflower shot with beet coulis
- Green beans tempura
- Vegetable quiche
- Mini steak sandwiches
- Mini vegetarian rolls
- Chicken skewers with soy sauce
- Shrimp wrapped with potato strings
- Mini vegetable tartlets
- Mini cheeseburger with Cheddar

Sweets

- Orange peel strips with chocolate
- Egg chestnuts
- Macarons
- Mini brigadeiros (brazilian chocolate truffles)
- Meringues
- Chocolate brownie
- Fruit skewers
- Chocolate mousse shot
- Tropical fruit salad shot



4 Finger Food with choice

8,00€/Pax/30 minutes

12,00€/Pax/hour

2nd hour 10,00€

Next 8,00€

Minimum of people – 20

8 Finger Food with choice

13,00€/Pax/30 minutes

18,00€/Pax/hour

2nd hour 14,00€

Next 13,00€

Minimum of people – 20

Choose the same for entire group

SET-MENUS

Appetizer

- Goat cheese puff pastry in Kadaif dough with garden salad
- Tuna tataki with avocado purée
- Beef carpaccio with parmesan cheese, arugula, and passion fruit sauce
- Chicken salad with tropical fruits, sliced almonds, and yogurt sauce
- Smoked ham with melon



SOUPS

- Spinach and walnut soup
- Cream of pea soup with crispy ham
- Country-style vegetable soup
- Pumpkin cream soup with alentejo bread croutons
- Leek soup with chicken

SALADS

- Continental chicken salad
- Feta cheese salad with mixed greens
- Country-style tuna salad
- Avocado salad with thousand island dressing
- Chicken salad with tropical fruits



VEGETARIAN

- Soy and lemon burger
- Grilled tofu with ratatouille
- Sautéed green tagliatelle with mushrooms and cherry tomatoes
- Vegetable lasagna
- Beet risotto with grilled asparagus and seitan



SET-MENUS

FISH

- Roasted cod on a bed of turnip greens with crunchy bread croutons, herbs, and farinheira (portuguese smoked sausage)
- Grilled octopus with baby potatoes and pak choi
- Seared salmon with wedge potatoes and lime sauce
- Sea bass fillet with black linguine and caramelized onion
- Golden bream fillets with rice, broccoli, and curry sauce



MEAT

- Beef medallions with forest mushrooms
- Duck leg confit with honey and orange
- Pork tenderloin with shrimp, clams and cilantro
- Gratinated chicken breast with ham and cheddar cheese
- Sirloin steak with sliced potatoes and port wine sauce



DESSERTS

- Vanilla flan with salted caramel
- Coconut panna cotta with passion fruit sauce
- Tiramisu semifreddo with coffee sauce
- Chocolate brownie with vanilla cream
- White chocolate mousse in dark chocolate cups
- Sliced fruit



Select 1 starter or soup, 1 main course and 1 dessert.

Supplement of €10 for the 2nd main course.

Minimum 12 people.

Same choice for the whole group, except for vegetarians.

€24.00 per person.

BUFFET

STARTERS

- Board of Portuguese cheeses
- Board of charcuterie
- Smoked salmon with capers
- Roasted sausages
- Mini chicken samosas
- Mini vegetable samosas (vegetarian)
- Vegetarian rolls
- Mini chicken drumsticks
- Mini meat croquettes
- Mini chicken pies
- Vegetarian mini rolls
- Mini codfish pastries
- Mini shrimp rissoles
- Mini meat rissoles
- Sausage balls
- Shrimp in phyllo dough
- Green eggs (spinach and egg)
- Chicken wings with barbecue sauce
- Mini quiches

SOUPS

- Spinach soup with walnuts
- Cream of pea soup with crispy ham
- Country-style vegetable soup
- Pumpkin cream soup with alentejo bread croutons
- Leek soup with chicken



BUFFET

SALADS

- Simple and composed salads
- Caprese salad
- Roasted vegetable salad
- Tricolor pasta salad with chicken
- Feta cheese salad with mixed greens
- Pear avocado salad with thousand island dressing
- Chicken salad with tropical fruits
- Sautéed red cabbage salad
- Couscous salad with vegetables
- Pineapple, bacon, chicken, and lime mayonnaise salad
- Caesar salad
- Coleslaw salad
- Rice salad with nuts
- Tuna Niçoise salad
- Pasta salad with corn, cherry tomatoes, and ham
- Mussel salad with peppers and cilantro
- Roasted pepper and cod salad
- Octopus salad
- Tomato and fresh cheese salad

VEGETARIAN OPTIONS

- Corn, millet, and bulgur burger
- Vegetable ratatouille with almonds and balsamic Vinegar
- Grilled vegetable lasagna with pineapple and caramelized onion
- Mixed mushroom stroganoff with carrots, zucchini, and asparagus
- Stewed lentils with carrots, zucchini, pumpkin, and mushrooms



BUFFET

FISH

- Roasted cod with herb bread crumbs and farinheira (portuguese smoked sausage)
- "Bacalhau espiritual" (portuguese codfish gratin)
- Seared salmon with lime sauce and pak choi
- Sea bream fillet on a bed of spinach with pesto sauce
- Perch fillets portuguese style
- Roasted octopus with smashed potatoes and cilantro
- Sea bass fillets with butter and lemon
- Golden fried haddock fillets with tartar sauce



MEAT

- Beef medallions with crispy ham
- Portuguese-style beef steak
- Black pork secreto with green asparagus
- Pork loin stuffed with farinheira (portuguese smoked sausage)
- Chicken escalopes with honey and almonds
- Chicken skewer with tuscan sausage
- Duck leg confit
- Roast lamb Alentejo style



BUFFET

PASTAS

- Penne pasta with tomato and basil sauce
- Linguine nero with vegetables, seafood, and mussels
- Spaghetti carbonara
- Fusilli with cream sauce, mushrooms, chicken, carrots, and asparagus
- Spinach and ricotta stuffed tortellini
- Tagliatelle with sautéed mushrooms



SIDE DISHES

- Boiled potatoes
- Roasted potatoes
- "À padeiro" potatoes (potatoes baked with onions and olive oil)
- Gratin potatoes with apple and celery
- 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 croutons
- Tomato croutons
- Garlic and chive flavored mashed potatoes

BUFFET

DESSERTS

- 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 - Minimum 20 people

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**
€22.50

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**
€27.00

Same choice for the whole group



Standing BUFFET

Vegetable soup
Simple salads
Caesar salad
Niçoise salad
Caprese salad
Vegetable wrap
Smoked salmon wrap
Savoury snacks
Fish fingers with white rice
Chicken skewers with potato chips
Mini steak sandwiches
Mini custard tarts
3 varieties of desserts
Daily fresh fruit

€22.00 per person
Minimum 12 people



GALA MENU

Skewer of ham with pineapple
Bruschetta with cream cheese mousse and walnuts
Smoked salmon roll with philadelphia cheese and chives
Sausage balls
Mini codfish pastry
Shrimp wrapped in potato strings
Goat cheese puff pastry in kadaif dough with colorful salad
Ocean soup
Monkfish medallions, mashed potato, purple potato with flavors of fish stew
Lemon and basil sorbet
Beef tournedos with Serra cheese, potato gratin, and baby vegetables
Paris-Brest

Price: €45.00 per person
Minimum 20 people

Beverage Supplements



Holiday Inn Gala Cocktail

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

Duration: 30 minutes

Beverages

- Sparkling water
- Still water
- White wine - douro - fresh, ripe fruit, mineral
- Red wine - douro - lush, red fruits, elegant
- Soft drinks
- Beer
- Coffee
- Digestifs: new whiskey, old brandy, liqueur

Duration: 30 minutes

Price: €25.00 per person

Minimum people: 20

Holiday Inn Non-Alcoholic Package

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

Price: €4.50 per person

Minimum people: 12

Holiday Inn Package

- Sparkling water
- Still water
- White wine - Douro region - young, fresh, fruity
- Red wine - douro region - Young, smooth, balanced
- Soft drinks
- Fruit juices
- Beer
- Coffee

Price: €6.00 per person

Minimum people: 12

Holiday Inn Continental

- Sparkling water
- Still water
- White wine - Alentejo - fruity, mineral, persistent
- Red wine - alentejo - ripe, red fruits, long finish
- Soft drinks
- Fruit juices
- Beer
- Coffee

Price: €7.00 per person

Minimum people: 12

COCKTAILS

Kids Cocktail

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

Price:

€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

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

26,00€/Pax/hour

2ªhour 20,00€

Next 15,00€

20,00€/Pax/30 minutes

Minumum of people – 15



COCKTAILS

Open Bar Holiday Inn

- Sweet and dry port
- Sweet and dry vermouth
- White wine - douro region - young, fresh, fruity
- Red wine - douro region - young, smooth, balanced
- 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

- Sweet and Dry Madeira Wine
- Sweet and Dry Vermouth
- White Wine - Douro Region - Young, Fresh, Fruity
- Red Wine - Douro Region - Young, Smooth, Balanced
- 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

Will be charged per Bottle:

Wines - €10.00

Sparkling wine and champagne - €15.00

Spirits - €20.00

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 = €2.00
 From 8:00 am to 8:00 pm = €8,00€
 24 hours = €16.00

Internet

Upon request