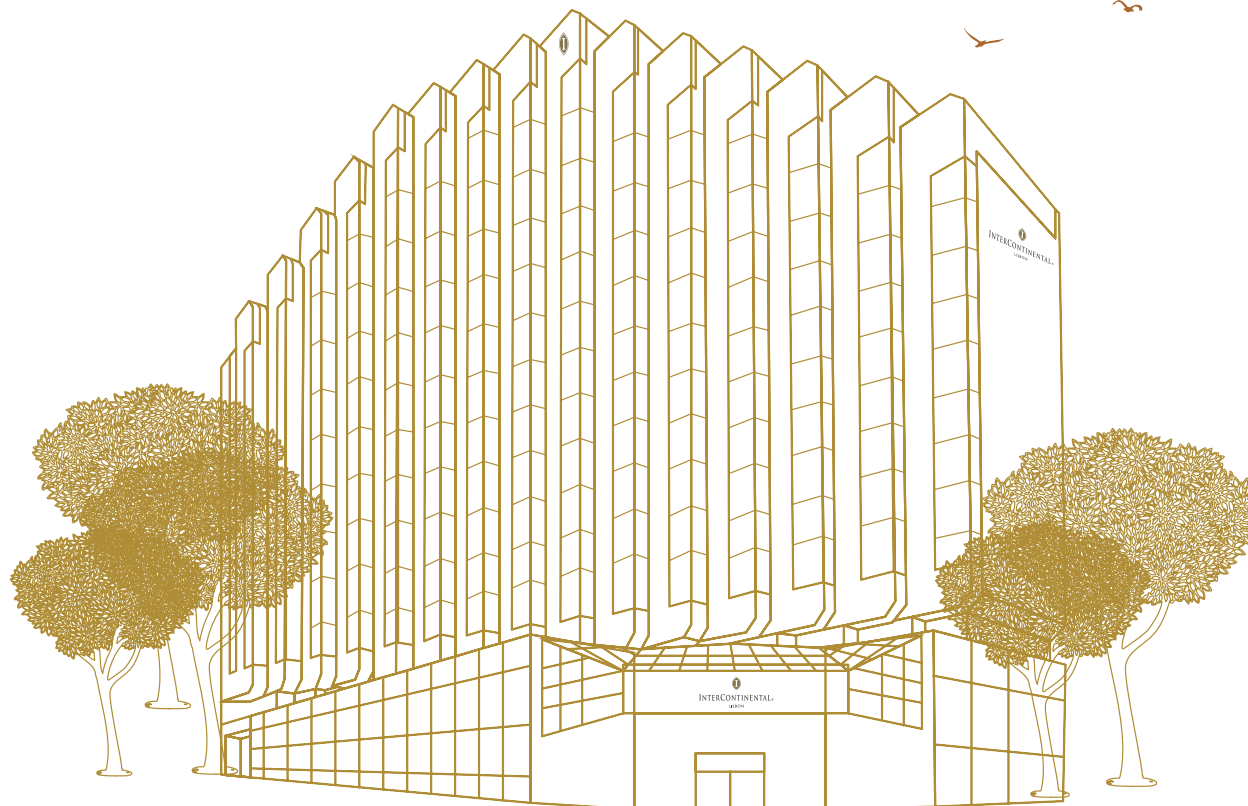




INTERCONTINENTAL®

LISBON

# BANQUETS



COFFEE BREAKS · BREAKFAST · WELCOME DRINK · CANAPES & 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](mailto:lisha.sales@ihg.com) | [www.iclisbonhotel.com](http://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 the 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 · WELCOME DRINK · CANAPES & COCKTAILS · MENUS · BUFFET  
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## LISBON INSIDER AM

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

**€17,00 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

**€17,00 per person**

**Coffee Break duration: 30 minutes**

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

# COFFEE BREAKS



## COFFEE BREAK A

- Orange Juice
- Mineral Water
- Premium Arabic Coffee
- Selection of TWG Teas
- Mini Plain Croissants
- Mini Chocolate Bread
- Mini Orange Madeleines

€15,00 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 Carrot Muffins

€16,00 per person

Coffee Break duration: 30 minutes

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## 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
- Fruit Skewers

**€21,00 per person**

## WELCOME COFFEE

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

**€9,50 per person**

**Coffee Break duration: 30 minutes**

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## SUPPLEMENTS

- Soft Drinks - €4,00 per person
- Nespresso Coffee - €4,00 per capsule
- Yoghurts and Fruit Purées - €6,50 per person
  - Yoghurts (Plain, Greek, Protein milkshake)*
  - Fruit (Banana, Red berries, Mango and Peach)*
  - Toppings (Dried fruits and granola)*
- Fruit Milkshakes - €7,50 per person
- Sliced Fresh Fruit - €6,00 per person
- Fruit Basket - €40,00 (7 pax)
- Freshly Squeezed Fruit Juices (minimum 15 people) - €10,00 per person
  - Juices (Orange, Carrot, Pineapple)*
- Sandwiches - €10,00 per person (4 units)
  - Smoked turkey, sautéed mushrooms, radicchio and bell pepper Mayonnaisennaise*
  - 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 · WELCOME DRINK · CANAPES & COCKTAILS · MENUS · BUFFET  
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## 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*

**€15,00 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*

**€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 - **€61,00**

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SUPPLEMENTS · **STATIONS** · HEALTHY · CHOCOLATE



## 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
- Carrot Muffins with Spices
- Salmon Bruschetta with Avocado
- Selection of Dried Fruits and Seeds
- Fresh Fruit

**€25,00 per person**

**Coffee Break duration: 30 minutes**

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## CHOCOLATE

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

**€22,00 per person**

**Coffee Break duration: 30 minutes**

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SUPPLEMENTS · STATIONS · HEALTHY · CHOCOLATE**



## CONTINENTAL

· 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*

*Freshly Squeezed Juices*

*Orange Juice and Juice of the Day*

· Cold Cuts and Cheeses

*Ham, Smoked Ham and Smoked Pork Sausage*

*Selection of Regional Cheeses*

*Cottage Cheese and Ricotta Cheese*

· Hot Drinks

*Premium Arabic Coffee*

*Selection of TWG Teas*

*Milk, Soya Milk, Decaf, Hot Chocolate*

**Buffet Service: €25,50 per person**

**Served Breakfast: €29,50 per person**



## 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*

*Freshly Squeezed Juices*

*Orange Juice and Juice of the Day*

· Cold Cuts and Cheeses

*Ham, Smoked Ham and Smoked Pork Sausage*

*Selection of Regional Cheeses*

*Cottage Cheese and Ricotta 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*

**Buffet Service: €33,00 per person**

**Served Breakfast: €37,00 per person**



## WELLNESS

· Gluten Free Corn Flakes, Fitness/Special K Cereals,  
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*

*Lemon Cake Low Calories*

*Selection of Light Jams*

*Peanut Butter*

*Butter, Low-Fat Margarine*

· Fresh Fruits

*Pineapple, Kiwi, Orange, Grapefruit and Selection of Apples*

· Freshly Squeezed Juices

*Carrot, Orange, Grapefruit and Beetroot*

· Cold Cuts and Cheeses

*Smoked Turkey and Smoked Chicken Breast*

*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*

*Soya Milk, Rice Milk, Low Fat Milk, Decaf*

**€32,00 per person**

## STATIONS

· To add to your breakfast:

In-room cooking - French Toast (Supplement) - **€5,50 per person**

Omelettes and Fried Eggs (Supplement) - **€6,50 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**

· Ice Cream Station:

*Vanilla, Chocolate, Strawberry, Coffee Ice Cream; Toppings: Red Berry Jam, Chocolate Cookies, Roasted Almonds, Oreos, M&Ms, Chocolate Chips, Strawberries and Chantily*

**€18,00 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 - **€109,00**



# 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

€16,00 per person - duration 30 minutes

€20,00 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

€23,00 per person - duration 30 minutes

€29,00 per person - duration 1 hour

## CLASSIC COCKTAIL

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

€18,00 per person - duration 30 minutes

€23,00 per person - duration 1 hour

COFFEE BREAKS · BREAKFAST · **WELCOME DRINK** · CANAPES & COCKTAILS · MENUS · BUFFET  
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**WELCOME COCKTAIL · CLASSIC COCKTAIL · PORTUGUESE COCKTAIL**

# CANAPES & COCKTAILS



## COLD CANAPES

- 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
- Duck Magret, Caramelized Grapes and Pomegranate Gel
- Mazzarelini, Cherry Tomato and Fresh Basil
- Roastbeef, Asparagus and Dijon Mayonnaise
- Mushrooms Crostini, Spinach and Parmesan Cheese
- Crudites and Dips
- Veal Carpaccio with Orange and Mustarde 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)  
€16,00 per person**

**Selection of 6 varieties (1 piece per variety)  
€21,00 per person**

**Selection of 8 varieties (1 piece per variety)  
€28,50 per person**

**Selection of 12 varieties (1 piece per variety)  
€33,00 per person**

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

COLD CANAPES · HOT CANAPES · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL · WINE TASTING

# CANAPES & COCKTAILS



## HOT CANAPES

- Duck Magret Cooked in Low Temperature, Caramelized Cream Pear and Wild Mushrooms
- Mini Hamburger, Truffles 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 Catfish Marinated in Wasabi
- Soba Noodles with Vegetables and Peanut Sauce
- Beef Picapau with Pickles
- Shrimp Pica-Pau
- Green Beans Tempura
- Fried Brie Cheese with Almonds and Honey
- Shrimp Tempura with Sweet Chilli Sauce
- Plums with Bacon

- Codfish Cakes with Lemon Mayonnaisennaise
- 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

**Selection of 4 varieties (1 piece per variety)**  
**€16,00 per person**

**Selection of 6 varieties (1 piece per variety)**  
**€21,00 per person**

**Selection of 8 varieties (1 piece per variety)**  
**€28,50 per person**

**Selection of 12 varieties (1 piece per variety)**  
**€33,00 per person**

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



# CANAPES & 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
- Strawberries and Chantilly Pavlova
- Chocolate Brownies with Hazelnut Brittle
- Mini Tartlets  
*Lemon Meringue or Passion Fruit Meringue or Fresh Fruit or Chocolate or Raspberry*
- Fruits Cocktail with Grand Marnier
- Creme Brulée  
*Ginger or Vanilla ou Coconut or Pear*
- Cottage Cheese Pie with Caramelized Pumpkin
- Soup of Strawberries 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)**

**€16,00 per person**

**Selection of 6 varieties (1 piece per variety)**

**€21,00 per person**

**Selection of 8 varieties (1 piece per variety)**

**€28,50 per person**

**Selection of 12 varieties (1 piece per variety)**

**€33,00 per person**

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COLD CANAPES · HOT CANAPES · **MINI DESSERTS** · FINGER FOOD · CHEESE AND WINE COCKTAIL · WINE TASTING

# CANAPES & COCKTAILS



## FINGER FOOD

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

· Station of Cold Cuts and Cheeses

**€10,00 per person**

· Smoked Salmon

**€15,00 per person**

· Roasted Veal with Red Wine Sauce

**€17,00 per person**

· Barrancos Prosciutto

**€22,00 per person**

· Sushi Station

**€29,00 per person**

## SELECTION OF HOT DISHES FOR COCKTAIL DÎNATOIRE

· Seared Salmon with Miso Sauce

· Codfish Cream

· Veal Emince

· Duck Rice

**€18,00 per person (1 option)**

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# CANAPES & COCKTAILS



## CHEESE AND WINE COCKTAIL

· Portuguese Cheeses

*Castelo Branco, Niza, 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.*

**€61,00 per person**

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COLD CANAPES · HOT CANAPES · MINI DESSERTS · FINGER FOOD · **CHEESE AND WINE COCKTAIL** · WINE TASTING

# CANAPES & COCKTAILS



## WINE TASTING

### · Portuguese Wine Tasting

*Welcome reception with a portuguese sparkling wine flute.  
Our sommelier will give an introduction to Portuguese wines,  
wine regions and grape varieties. Next, he will explain the 5  
different wines of the tasting, namely:*

1 Green Wine, 2 White Wines, 2 Red Wines  
e 1 Port LBV

This tasting can be performed during a cocktail.

**€22,00 per person - duration 1 hour**

### · Port Wine Tasting

*Our sommelier will give an introduction to the magnificent world  
of Port Wine. After a brief explanation of the history,  
the production and the different types of Port, you can taste  
5 different wines, from the most famous cellars, namely:*

1 Dry White Port as an aperitif, 1 Tawny Port,  
1 Tawny Port 10 years, 1 Port LBV, 1 Port 20 years.

**€28,00 per person - duration 1 hour**

### · Supplements

As a suggestion to complement your Wine Tasting we  
recommend a Buffet of Traditional Cheeses.

**€9,00 per person**

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COLD CANAPES · HOT CANAPES · MINI DESSERTS · FINGER FOOD · CHEESE AND WINE COCKTAIL · **WINE TASTING**



## GALA DINNER I

- Prawns Carpaccio, Fennel Smoked 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
- Loin of Calf, White Asparagus, Foie Gras and Port Wine Sauce
- Caramel Chaux with Coconut Sorbet and Chocolate Brittle
- Chocolate Biscuit with Passion Fruit Cream, Chocolate Mousse and Hazelnut Ice Cream

**€99,00 per person**



## 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 Galo and Basil Olive Oil

### *Vegetarian Options*

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

### *Desserts*

- Mascarpone Mousse, Chocolate Sacher, Griottes and Ginger Sorbet
- Poached Pears with Cinnamon Ice Cream and Almond Brittle
- Cottage Cheese Pie, Pumpkin Jam, Moscatel, 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)*

**€48,00 per person**



## 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*

- Rose Swordfish from Sesimbra, Bulhão Pato Style (Lemon and Garlic Sauce) with Coriander Olive Oil
- Calf, Potato and Truffle Mousseline, Caramelized Chives, Asparagus and Port Wine Sauce
- Roasted Codfish, Turnip Green 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*

- Mushrooms and Ricotta Raviolis, Kenia Beans, Parmesan and Pistache Sauce

### *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)*

**€60,00 per person**



## MINI BUFFET I

### *Finger Sandwiches*

- Smoked Ham and Philadelphia Cheese with Arugula and Dried Tomato
  - Ham and Cheese with Baby Spinach and Tomato
  - Salmon and Cucumber with Mustard and Dill
- Mayonnaisennaise
- Tuna, Egg and Lettuce

### *Salads*

- Tuna and Lime Ceviche
- Ratatouille and Basil
- Mushrooms, Spinach, Parmesan and Olives

### *Shots*

- Melon with Peppermint
- Papaya, Orange and Basil

### *Desserts*

- Mini Traditional Portuguese Custard Pastries
- Fruit Salad

**€35,00 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 · WELCOME DRINK · CANAPES & COCKTAILS · MENUS · **BUFFET**  
DRINK SUPPLEMENTS · OPEN BAR · WEDDINGS

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

### *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

**€41,00 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.*

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CHEF'S BUFFET · EXECUTIVE BUFFET · ASIAN BUFFET · PORTUGUESE BUFFET · ITALIAN BUFFET



## MINI BUFFET III

### *Salads*

- Niçoise
- Wild Rice, Smoked Ham and Corn
- Grilled Chicken and Peanuts
- White Beans with Marinated Salmon and Mustard
- Waldorf Salad
- Codfish Tartar with Coriander and Peppers

### *Sandwiches in Rustic Bread*

- Grilled Chicken Breast with Herbs 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

**€44,50 per person**

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## CHEF'S BUFFET

### *Salads*

- Savoy Cabage with Bacon, Parsley and Raisins
- Black-Eyed Pea Salad with Tuna
- Rice, Ham, Pineapple and Peas
- 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

€52,00 per person — *minimum 30 people.*

### *Hot Dishes*

- Green Peas Cream Soup with Coconut or Tomato and Oreganos 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 Brulée
- Tiramisú
- Citrus Panna Cotta
- Sliced Fruit ou Fruit Salad

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## 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, Mushroom 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

€60,00 per person — *minimum 30 people.*

### *Hot Dishes*

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

### *Side Dishes*

- Cardamom and Nut Rice
- Roasted Vegetables with Thyme
- Au Gratin Potatoes

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## 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

€60,00 per person — *minimum 30 people.*

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## 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 Squids Salad with Ginger, Oyster Sauce and Lime
- Potatoes and Black Bean Salad, Purple Onion, Chloral, Cumins and Orange Juice
- Potatoe 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

€79,50 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 Soya 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

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## 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

€79,50 per person — *minimum 30 people.*

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## PORTUGUESE BUFFET

### *Starters*

- Boiled Prawns
- Roast 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
- Pig's Ear and Coriander Salad
- Hake Roe Salad
- White Beans with Smoked Mackerel
- Grilled Green Beans with Olives
- Octopus, Spring Onions, Coriander and Pepper
- Lettuce and Tomato
- Baked Peppers Salad

€79,50 per person — *minimum 30 people.*

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## 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
- Gaspazo  
*(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

€79,50 per person — minimum 30 people.

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## ITALIAN BUFFET

### Starters

- Marinated Anchovies
- Tomato, Mozzarella
- 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, Mayonnaisennaise and Lemon
- Chicken, Green Beans, Olives, Tomato, Mayonnaisennaise and Lemon

### Confit

- Fusilli with Tuna, Onion, Peppers and Oregano
- Mushroom with Spinaches, Bacon, Parmesan and Garlic Croutons
- Lettuce and Tomato Salad

€77,50 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
- Oven Baked John Dory Fish 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)*

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## ITALIAN BUFFET

### *Desserts*

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

€77,50 per person — *minimum 30 people.*

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## DRINK SUPPLEMENTS

### *Supplement I*

Soft Drinks, Orange Juice, Water, Coffee or Tea

**€14,00 per person**

### *Supplement II*

Messias White and Red Wine, Beer, Soft Drinks,  
Orange Juice, Water, Coffee or Tea

**€19,00 per person**

### *Supplement III*

White Wine - Planalto, Douro - *Fresh, Fruity and Long*  
Red Wine - Dona Maria, Alentejo - *Complex, Velvety and*  
*Woody Flavour*

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

**€25,50 per person**

## AFTER-DINNER DRINKS

### *Selection of Drinks*

Whisky New, Brandy, Portuguese Liquers

**€11,00 per person**

### *Selection of Premium Drinks*

Whisky Old, Brandy, International Liquers

**€17,00 per person**

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## 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

**€29,50 per person - 1 hour**

**€41,00 per person - 2 hour**

**€17,00 per person - supplement for 3<sup>rd</sup> 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

**€37,00 per person - 1 hour**

**€54,00 per person - 2 hour**

**€19,00 per person - supplement for 3<sup>rd</sup> hour and following hours**



## MENU 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
- Paris-Brest Choux with almond praline and Tahiti vanilla ice-cream

### *Desserts*

- Choux Paris Brest com creme de praliné de amêndoa e gelado de baunilha Tahiti

**€92,00 per person**

## MENU 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

**€95,00 per person**

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MENU I · MENU II



INTERCONTINENTAL®

LISBON

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**FOR MORE INFO OR RESERVATIONS**

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