



COFFEE BREAKS

MENU I

Croissant com Queijo
Croissant com Fiambre
Travesseiros de Sintra
Queijadas de Sintra
Águas e Sumos
Café e Chá

MENU II

Bolachas
Bolo de Laranja
Bolo de Mármore
Travesseiros de Sintra
Queijadas de Sintra
Águas e Sumos
Café e Chá

MENU III

Bolachas
Bolo de Laranja
Bolo Mármore
Croissant com Queijo
Croissant com Fiambre
Travesseiros de Sintra
Queijadas de Sintra
Águas e Sumos
Café e Chá

MENU I

Croissant with Cheese
Croissant with Ham
Travesseiros de Sintra (Sintra puff pastry)
Queijadas de Sintra (Sintra cheese pastry)
Water & Juice
Coffee & Tea

MENU II

Biscuits
Orange Cake
Marble Cake
Travesseiros de Sintra (Sintra puff pastry)
Queijadas of Sintra (Sintra cheese pastry)
Water & Juice
Coffee & Tea

MENU III

Biscuits
Orange Cake
Marble Cake
Croissant with Cheese
Croissant with Ham
Travesseiros of Sintra (Sintra puff pastry)
Queijadas of Sintra (Sintra cheese pastry)
Water & Juice
Coffee & Tea



Cheese Buffet

TIA JOAQUINA

S. JORGE ISLAND CHEESE

SERRA DA ESTRELA

FRESH SHEEP MILK CHEESE

CREAM CHEESE

EMENTHAL

CHEVRE

MANCHEGO

ROQUEFORT

BRIE

ALENTEJO BREAD • HOMEMADE RYE BREAD • HOMEMADE TOASTS
CRACKERS • CRUNCHY BREAD STICKS

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NISA CHEESE

SERRA CHEESE

SÃO MIGUEL ISLAND CHEESE

ROQUEFORT

HOMEMADE TOASTS • HOMEMADE BREAD



Open Bar

BEER

WHITE WINE

RED WINE

CLASSIC GIN AND TONIC

NEW WHISKEY

PORTUGUESE LIQUEURS

SOFT DRINKS

WATER

ANY ADDITIONAL BEVERAGE TO THOSE MENTIONED ABOVE WILL BE CHARGED IN ACCORDANCE TO OUR CURRENT BAR MENU. IT IS ALSO POSSIBLE TO CREATE A CUSTOM OPEN BAR MENU.



INCLUDES TABLE ASSEMBLY, MATERIAL, AND STAFF



CORKAGE FEE

2 € / BOTTLE: FOR JUICES, WATERS, SOFT DRINKS, AND BEERS

5 € / BOTTLE: FOR TABLE WINES

10 € / BOTTLE: FOR SPARKLING WINES, CHAMPAGNES, AND
DISTILLED SPIRITS



Welcome Drink

WELCOME DRINK SINTRA

Moscatel Wine
Tawny Port, Dry Port Wine
Mineral Water
Orange Juice
Potato Chips, Bar Snacks



HONOR PORT

Tawny Port, Port 10 Years
White Dry Port
Orange Juice
Mineral Water
Cubes of cheese with grapes
Veal Pearls
Potato Chips, Bar Snacks



LAWRENCE'S COCKTAIL I

Sparkling Wine Cocktail
Kir Royal, Buck's Fizz
Soft Drinks
Orange Juice, Mineral Water
Canapés
Bar Snacks



LAWRENCE'S COCKTAIL II

Gin Gordon's
Vodka Fourie
Orange Vodka
Dry Martini
Mineral Water
Canapés
Bar Snacks



MENU DE GRUPO - 2022

GROUP MENU - 2022

VEGETARIANO | VEGETARIAN

ENTRADAS

(ESCOLHER 1 OPÇÃO)

Lasanha de legumes com mozzarella
de búfala e salada verde
Creme de Espargos
Salada de Tofu e cogumelos*
Creme de cenoura com tomilho
Cannelloni verde com queijo de
cabra e vinagrete
Salada Caprese
Gaspacho*

PRATOS PRINCIPAIS

(ESCOLHER 1 OPÇÃO)

Tortellini de ricota e espinafres com
molho de tomate
Risotto de cogumelos com juliana de
courgette e azeite de trufas
Moqueca de banana com arroz
basmati*
Bife de feijão em crosta de alecrim,
molho de queijo e compota de cebola
roxa

SOBREMESAS

(ESCOLHER 1 OPÇÃO)

Fondant de chocolate com sorbet de
pêra com pedaços de fruta*
Cheesecake de frutos vermelhos
Salada de fruta*

STARTERS

(CHOOSE ONE)

Vegetable lasagna with buffalo
mozzarella and a green salad
Cream of asparagus soup
Tofu salad and mushrooms*
Cream of carrot soup with thyme*
Green cannelloni with goat cheese
and vinaigrette
Caprese salad
Gaspacho*

MAIN COURSES

(CHOOSE ONE)

Spinach and ricotta tortellini with
tomato sauce
Mushroom risotto with julienned
zucchini and truffle olive oil
Banana "moqueca" with basmati
rice*
Rosemary-crusted bean steak with a
cheese sauce and red onion jam

DESSERTS

(CHOOSE ONE)

Chocolate fondant with chunky pear
sorbet*
Red berry cheesecake
Fruit salad*

*Vegano / Vegan

Inclui vinho da casa e água mineral | House wine and mineral water included. Menu sujeito a alterações | All menu items are subject to change. O menu escolhido deve ser informado ao hotel 5 (cinco) dias antes do evento | Menu selection must be confirmed no later than 5 (five) days prior to the day of the event



MENUS DE GRUPO - 2022

GROUP MENUS - 2022

ALLIS UBBO

Seleção de pães e manteiga
Sopa de peixe
Lombinhos de porco alentejano com
batatinhas e puré de maçã reineta
Mousse de chocolate
Café e petit fours

PATRIMÓNIO

Seleção de pães e manteiga
Tosta de queijo de cabra gratinado
com salada verde e vinagrete de mel
Lombinhos de salmão corado
com arroz Basmati,
molho de caril e manga
Salada de frutas
Café e petit fours

CYNTHIA

Seleção de pães e manteiga
Tortellini de ricotta e espinafres
com molho de tomate
Coxa de pato confitada em cama de
choucroute de couve roxa e frutos
secos com molho Moscatel
Tarte de maçã com gelado
de baunilha
Café e petit fours

ALLIS UBBO

*Selection of breads and butter
Fish soup
Pork fillet with small potatoes
and apple purée
Chocolate mousse
Coffee and petit fours*

PATRIMÓNIO

*Selection of breads and butter
Goat cheese au gratin with green salad
and honey vinaigrette
Braised salmon with Basmati rice
and mango curry sauce
Fruit salad
Coffee and petit fours*

CYNTHIA

*Selection of breads and butter
Ricotta and spinach tortellini
with tomato sauce
Duck confit over a red cabbage
and dried fruit sauerkraut
with Moscatel sauce
Apple pie with vanilla ice cream
Coffee and petit fours*



MENUS DE GRUPO - 2022

GROUP MENUS - 2022

OLISSAPONA

Seleção de pães e manteiga
Mil folhas de melão e presunto
com chicória e vinagrete de mel
Lombo de bacalhau em folha de
couve no forno com crocante de
cebola e azeite virgem
Mousse de chocolate branco
com coulis de frutos vermelhos
Café e petit fours

Inclui vinho da casa ou cerveja ou
refrigerante e água mineral.
O menu deve ser escolhido com
antecedência mínima de 10 dias do evento.
Alguns dos produtos expostos contêm
substâncias alergénias/intolerantes. Caso
pretenda obter informação sobre
os géneros alimentícios que contêm
substâncias alergénias/intolerantes,
consulte-nos.

OLISSAPONA

*Selection of breads and butter
Melon and prosciutto millefeuille with
chicory and honey vinaigrette
Codfish fillet rolled in cabbage leaf,
crunchy onion and virgin olive oil
White chocolate mousse
with red berry coulis
Coffee and petit fours*

*Includes house wine or beer or
soft drinks and mineral water.
The menu must be chosen
at least 10 days before the event.
If you require information
concerning any product that might contain
allergens or if you suffer from food intolerance
please consult with our staff.*



MENUS DE GRUPO - 2022

GROUP MENUS - 2022

MENU A

Crème de espinafres com nata
Tranche de salmão braceado com
molho de açafrão e cebolinha fresco
Pudim flan com vinho do Porto

MENU B

Crème de espargos brancos
Lombinhos de perca gratinados com
queijo Emmental e balsâmico
Mousse de chocolate

MENU C

Crème de cenoura com tomilho fresco
Supremo de frango com ratatouille
mostarda à antiga
Leite creme com canela

MENU D

Salada de tomate e queijo fresco
Coxa de pato confitada e batatinhas
douradas com molho de citrinos
Salada de frutas

MENU A

*Cream of spinach soup
Braised salmon with saffron sauce and
fresh chives
Flan pudding with Port wine*

MENU B

*White asparagus cream soup
Perch au gratin with Emmental cheese
and balsamic vinegar
Chocolate mousse*

MENU C

*Cream of carrot soup with fresh thyme
Chicken supreme with ratatouille and
mustard
Portuguese custard with cinnamon*

MENU D

*Tomato and fresh cheese salad
Duck confit with roasted potatoes and a
citrus sauce
Fruit salad*

Inclui vinho da casa ou cerveja ou refrigerante e água mineral. Inclui seleção de pães e manteiga. O menu deve ser escolhido com antecedência mínima de 10 dias do evento. Alguns dos produtos expostos contêm substâncias alergénias/intolerantes. Caso pretenda obter informação sobre os géneros alimentícios que contêm substâncias alergénias/intolerante, consulte-nos. | Includes house wine or beer or soft drinks and mineral water. Includes a selection of breads and butte. The menu must be chosen at least 10 days before the event. VAT included. If you require information concerning any product that might contain allergens or if you suffer from food intolerance please consult with our staff.

WEDDING MENUS

LORD BYRON MENU

Aperitifs

Dry White Port Wine, White Wine, Orange Juice,
Still and Sparkling Waters

Starters

Sea Pâté, Serra Cheese Canapés, Alheira Fritters,
Sausage and Dates Puff Pastry Rolls

SOUP (*Choose only one option to serve all guests*):
Split Pea Soup with Cream Quenelle

or

Cream of Tomato Soup with Egg Yolk and Basil

Main Courses

FISH (*Choose only one option to serve all guests*):
Sea Bass en Papillote a la Cabo Da Roca
with Sweet Potatoes and Sautéed Spinach

or

Fish Fingers fried in Beer Batter
with Golden Brown Potatoes and a Red Fruits Vinaigrette Salad

MEAT (*Choose only one option to serve all guests*):
Prune-Glazed Pork Tenderloin
with Golden Brown Potatoes and a Mushroom Sauce

or

Roasted Duck Pie with Spinach, Garlic Rice, and Cherry Tomatoes

Desserts

Apple Crumble with Vanilla Ice Cream, Coffee

DESSERT BUFFET: Chocolate Cake, Red Fruits Cheesecake,
Caramel Mousse with Slivered Walnuts,
an Assortment of Sliced Fresh Fruits

Beverages

BEVERAGES INCLUDED: Still and Sparkling Waters,
Red Wine, White Wine, Soft Drinks, Coffee

WEDDING MENUS

SINTRA MENU



Aperitifs

Dry Port Wine, White Wine, Orange Juice, Still and Sparkling Waters

Starters

Assortment of Breads, Sautéed Mushrooms

SOUP (Choose one option):

Cream of Carrot Soup

or

Cream of Mushroom Soup

Main Courses

FISH (Choose one option):

Creamy Codfish

or

Sea Bream & Pasta

or

Sautéed Sea Bass Fillet with a Shrimp Sauce

MEAT (Choose one option):

Pork Tenderloin Stuffed with Farinheira

or

Lamb Stew

or

Grilled Filet Mignon with Golden Brown Potatoes

Desserts

DESSERT BUFFET: Bento Maia Caramel Custard, Chocolate Mousse, Caramel Mousse with Slivered Walnuts, Egg Custard, an Assortment of Sliced Fresh Fruits, Coffee

Beverages

BEVERAGES INCLUDED: Still and Sparkling Waters, Beer, Red Wine, White Wine, Soft Drinks, Coffee

WEDDING MENUS

LAWRENCE MENU

Aperitifs

Dry Port Wine, White Wine, Orange Juice, Still and Sparkling Waters

Starters

Assortment of Breads, Fresh Cheese with Pumpkin Compote

SOUP (Choose one option):

English Fowl Soup **or** Velvety Cream of Split Pea Soup **or**
Cream of Carrot Soup

Main Courses

FISH (Choose one option):

Codfish with Cornbread Dressing **or** Codfish a la Alencar **or**
Monkfish & Pasta **or** Seafood Risotto

AMUSE BOUCHE:

Lemon Sorbet with Sparkling Wine

MEAT (Choose one option):

Alentejo-Style Pork with Clams, Parmentier Potatoes, and Pickles **or**
Veal Cutlets with Fresh Cream, Mushrooms and Rice **or** Oven-Roasted Lamb
with Golden Brown Potatoes **or** Traditional Portuguese Duck Risotto **or**
Duck Confit Glazed in a Beer Reduction

Desserts

DESSERT BUFFET: Bento Maia Caramel Custard, Chocolate Mousse,
Rice Pudding, Queen D^a. Amélia Pie, Caramel Mousse with Slivered
Walnuts, Egg Custard, Mango Mousse, Mocha Almond Icebox Cake,
Assortment of Sliced Fresh Fruits, Coffee

After Dinner Ceia (Choose one option):

Portuguese Green Soup with Chorizo **or** Portuguese Bread and Garlic Soup

Beverages

BEVERAGES INCLUDED: Still and Sparkling Waters,
Red Wine, White Wine, Soft Drinks, Coffee



MENUS DE BATIZADO

BAPTISM MENUS

MENU REGALEIRA

APERITIVOS

Porto Seco, Vinho Branco, Cerveja,
Sumo de Laranja, Água com e sem gás,
Mousse de Atum, Canapés de Queijo,
Pastéis de Bacalhau, Chamuças

PRATOS PRINCIPAIS

Creme de Abóbora com Natas

Lascas de Bacalhau com Broa
Lawrence's

Lombo de Porco Assado com Puré de
Pêra Confitada e Molho Cepes

BUFFET SOBREMESAS

Pudim Flan, Cheesecake,
Bolo de Chocolate, Tarte de Maçã,
Bavaroise de Frutos Silvestres,
Mini Queijadas, Mini Travesseiros,
Bolo de Batizado

Café

BEBIDAS INCLUÍDAS

Vinho Branco e Tinto, Cerveja,
Água com e sem gás, Sumos

REGALEIRA MENU

APÉRITIFS AND APETIZERS

Dry Port, White Wine, Beer, Orange
Juice, Sparkling and Still Water,
Tuna Mousse, Cheese Canapés,
Codfish Fritters, Samosas

MAIN COURSES

Creamy Pumpkin Soup

Lawrence's Codfish Flakes with
Cornbread

Roasted Pork with Confit Pear Purée
and Cepes Sauce

DESSERT BUFFET

Flan Pudding, Cheesecake,
Chocolate Cake, Apple Pie, Wild
Berries Bavaroise, Mini Regional
Pastries, Baptism Cake

Coffee

BEVERAGES

White and Red Wine, Beer,
Sparkling and Still Water, Juice



MENUS DE BATIZADO

BAPTISM MENUS

MENU EÇA DE QUEIROZ

APERITIVOS

Espumante, Porto Seco,
Vinho Branco e Tinto, Gin Tónico, Cerveja,
Sumo de Laranja, Água com e sem gás,
Folhadinhos de Farinheira, Pastéis de
Bacalhau, Chamuças, Mousse de Atum

PRATOS PRINCIPAIS

Vol-Au-Vent de Frutos do Mar com
Salada Verde

Pato Assado no Forno com Molho de Laranja

SOBREMESAS

Tarte de Maçã com Coulis Caramelo
e Gelado Baunilha
Café e Petit Fours
Bolo de Batizado

BEBIDAS INCLUÍDAS

Vinho Branco e Tinto, Cerveja,
Água com e sem gás, Sumos

EÇA DE QUEIROZ MENU

APÉRITIFS AND APETIZERS

Sparkling Wine, Dry Port,
White and Red Wine, Gin Tonic, Beer,
Orange Juice, Sparkling and Still Water,
“Farinheira” Puffed Pastries, Codfish
Fritters, Samosas, Tuna Mousse.

MAIN COURSES

Seafood Vol-Au-Vent with
Green Salad

Roasted Duck with Orange Sauce

DESSERT

Apple Pie with Caramel Coulis and
Vanilla Ice Cream
Coffee and Petit Fours
Baptism Cake

BEVERAGES

White and Red Wine, Beer,
Sparkling and Still Water, Juice