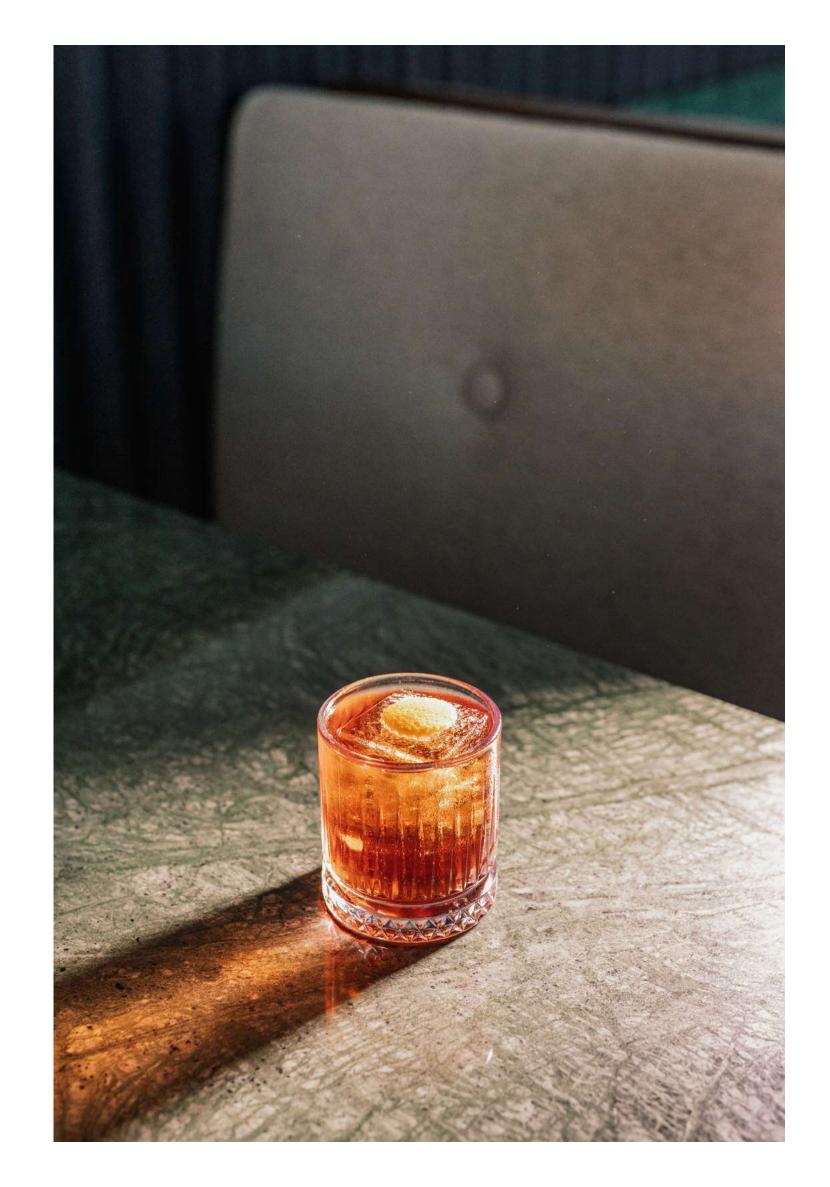


WELGONE DRINKS & GANAPES

WELCOME DRINK

€6 €20 WELCOME DRINK I **WELCOME DRINK IV** Mineral water Mineral water Iced tea Iced tea Natural orange juice Natural orange juice White, red and rosé wine Soft drinks €12 **WELCOME DRINK II** Beer Sparkling wine Mineral water Port tonic Iced tea Gin & Tonic Natural orange juice Aperol Spritz White, red and rosé wine Soft drinks Beer €16 **WELCOME DRINK III** Mineral wate Iced tea Natural orange juice €8 **CHOOSE YOUR COCKTAIL** White, red and rosé wine Soft drinks Negroni Beer Margarita Mojito Sparkling wine Port tonic Moscow mule



CANAPÉS

COLD DISHES

Smoked Portuguese sausage bruschetta Melon soup with ham

Fresh cheese with roasted tomato (V)

Smoked salmon and fennel mayonnaise

Tomato soup shot (V)

Mini tartar steak cones

Pickled duck tartlet

HOT DISHES

Smoked Portuguese sausage roll

Fried shrimp in panko, with sweet chilli sauce

Chicken pie with braised vegetables

Goats cheese crisp with pistachio (V)

Cod fritters and tomato chutney

Mushroom cappuccino (V)

Asparagus cream shot (V)

Mushrooms au gratin with smoked Portuguese sausage

Asparagus wrapped in bacon and puff pastry

SWEETS

Red berries cheesecake

Nutty chocolate brownie

Pastel de nata

Strawberry shot with Port Wine

Lemon meringue pie

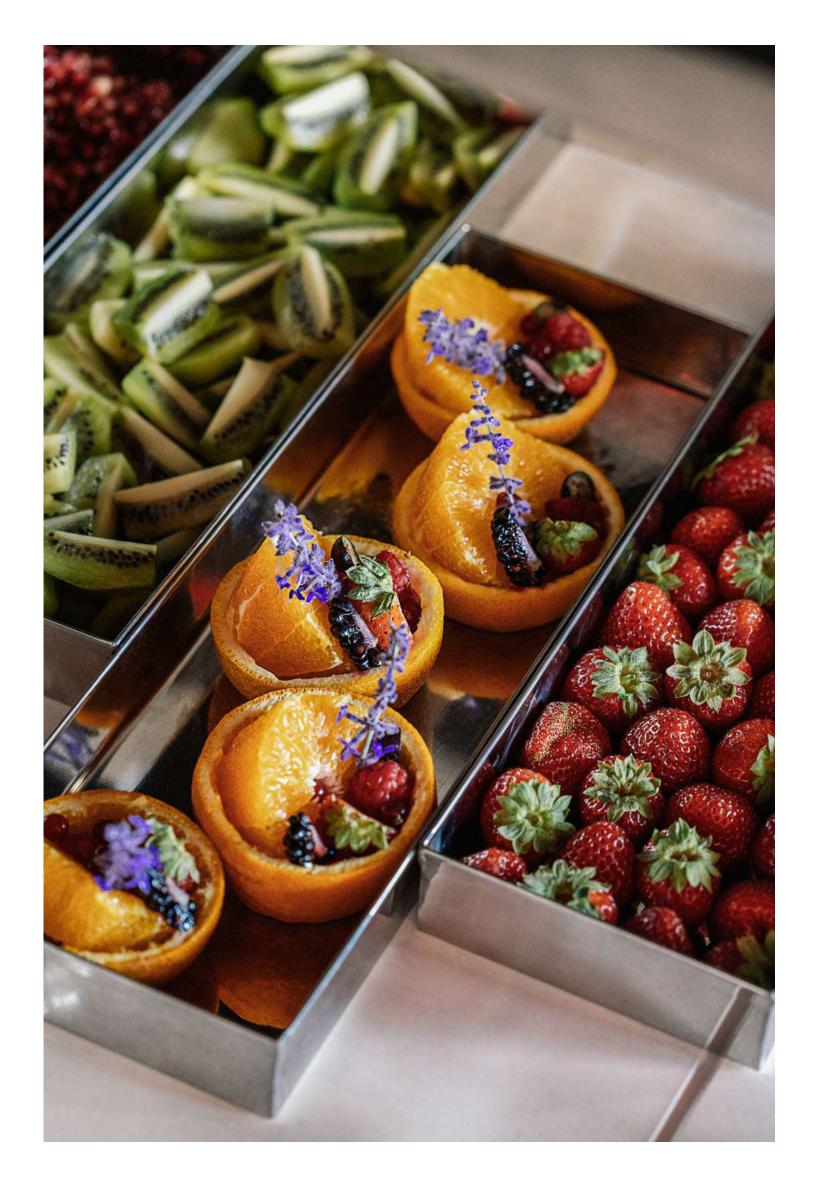
Chocolate truffle

Macaroons

Fruit skewers

OPTIONS:

4 CANAPÉS SELECTION	€14
6 CANAPÉS SELECTION	€16
9 CANAPÉS SELECTION	€18



^{*} V: Vegetarian

COFFEE BREAK



COFFEE STATION MENU 1

BEVERAGES

7G Americano Coffee
Tea selection
Milk and vegetable drinks
Sparkling and still water
Flavoured water

FOOD

(choose 4 options)

Mini croissants, plain, cheese and ham Muffins Pain au chocolat Pastel de nata Sliced fruit

Healthy dip (hummus, vegetable sticks)

COMPLETE YOUR COFFE STATION WITH

ORANGE JUICE	€4
7G AMERICANO COFFE CAPSULE	€1
NECTARS	€3
NATURAL JUICES	€4

Half day: €12/pax. Full day: €18/pax. VAT included.

COFFEE BREAK (MENU1)

BEVERAGES

7G Americano Coffee

Tea

Milk

Sparkling and still water

Flavoured water

PATISSERIE

(choose 4 options)

Mini croissants, plain, cheese and ham

Muffins

Pain au chocolat

Pastel de nata

Sliced fruit

Healthy dip (hummus, vegetable sticks)

COMPLETE YOUR COFFE BREAK WITH (MENU1/MENU2)

DRANGE JUICE	€4
G AMERICANO COFFE CAPSULE	€1
NECTARES	€3
NATURAL JUICES	€4
SOUP	€2
PANCAKES AND TOPPINGS STATION	€6
(IR/BELLINI/MIMOSA	€8

COFFEE BREAK (MENU 2)

BEVERAGES

7G Americano coffee

Tea

Milk

Sparkling and still water

Flavoured water

Orange juice

YOGHURT AND FRUIT

Yoghurt with fruit puree and granola

Fruit skewers

PATISSERIE

(choose 2 options)

Mini croissants, plain, cheese and ham

Muffins

Pain au chocolat

Pastel de nata

HOT DISHES

(choose 2 options)

Veal served with mustard and cucumber pickles
Smoked chicken with onion sauce
Smoked salmon with fennel sauce
Ham and watercress

Healthy wrap (yoghurt, granola, fruit)

COCKTAIL DINATOIRE



CANAPÉS

Smoked Portuguese sausage bruschetta
Melon soup with ham
Fresh cheese with roasted tomato
Smoked salmon with fennel mayonnaise
Tomato soup shot

(V)

Mini tartar steak cone
Pickled duck tartlet

Prawns breaded in panko, with sweet chilli sauce

Chicken pie with braised vegetables

Goat's cheese crisp with pistachio (V)

Cod fritters and tomate chutney

Cod fritters and tomato chutney

Mushroom cappuccino (V)
Asparagus cream shot (V)

Mushrooms au gratin with smoked Portuguese sausage

SOUPS

Pumpkin cream with sautéed pumpkin
Chicken soup
Pea and ham powder cream
Leek Cream

(V)

MAIN COURSES

Baked cod with cream

Fish and seafood pasta

Duck rice with smoked Portuguese sausage

Veal mashed potato pie

Vegetable curry with basmati rice (V)
Tofu au gratin (V)

DESSERTS

Red berries cheesecake
Nutty chocolate brownie
Pastel de nata
Strawberry shot with Port Wine
Lemon meringue pie
Chocolate truffle
Fruit skewers

(MENUS)

DINATOIRE I

- 4 Canapés
- 1 Soup
- 1 Main course
- 2 Desserts

DINATOIRE II

- 6 Canapés
- 1 Soup
- 1 Main course
- 3 Desserts

DINATOIRE III

- 4 Canapés
- 1 Soup
- 2 Main course
- 3 Desserts

OPTIONS

DINATOIRE I	€30
DINATOIRE II	€35
DINATOIRE III	€4(

Service length: 90 minutes. **Minimum number of participants:** 15 people. **Prices per person.** VAT included The chosen menu must be confirmed at least 8 days in advance.

FINGER FOOD

FINGER-FOOD OPTIONS



COLD CANAPÉS

Cucumber, fresh cheese and shrimp Pineapple, bacon and cherry tomato Blood sausage and green apple Tartar steak cones Guacamole and rice crackers

(V)

BRUSCHETTAS

Smoked Portuguese sausage and island cheese
Asparagus and quail egg
Tomato, fresh cheese and basil (V)

WRAPS

Chicken wrap with iceberg lettuce and sweet chilli sauce
Smoked salmon wrap with cream cheese and watercress
Grilled vegetable wrap (V)

HOT DISHES

Pumpkin shot with ham powder
Veal skewers with teriyaki sauce
Salmon skewers with green sauce
Sautéed rice with vegetables and nuts

& MINI PIES

MINITARTLETS

Tuna tartlet
Smoked salmon tartlet
Chicken pie
Prawn pie
Vegetarian quiche

(V)

DESSERTS

Fruit skewer
Red berries cheesecake
Mini pastel de nata
Chocolate mousse

OPTIONS

CHOOSE 12 ITEMS



(V)

BRUNCH OPTIONS (1/2)

SALADS

Caprese

(V)

Waldorf
Coleslaw
Grilled vegetables
Quinoa, feta cheese and sundried tomato
Quinoa, feta cheese and grilled asparagus
Couscous salad and tzatziki sauce

PANCAKES

Nutella
Red berries
Honey and granola
Scrambled eggs and bacon
Chocolate and strawberries

SMOOTHIES

Red berries with banana
Beetroot and red berries
Raspberry, mint and peach
Strawberry and yoghurt
Pineapple and condensed milk
Ginger and pear



BRUNCH (2/2)

CAKES

Spinach and beetroot detox cake
Oat and blueberry cake
Chocolate and banana cake
Almond tart
Lemon meringue pie

TOASTS & WRAPS

Grilled vegetable toast
Croque monsieur and tomato sauce
Croque madamme
Spinach, smoked salmon and almonds toast
Fresh cheese, pesto sauce and dried tomato toast
Avocado and smoked salmon toast
Benedict eggs
Grilled asparagus and boiled egg wrap
Smoked salmon and cream cheese wrap
Chicken wrap and roasted garlic mayonnaise

MILKSHAKES

Strawberry and banana
Chocolate
Vanilla
Red berries, orange and beetroot
Spinach, granny smith, ginger and celery

(MENUS)

MENUI

€27

- 2 Salads
- 2 Toasts/Wraps
- 1 Cake
- 2 Pancakes
- 2 Smoothie Bowls
- 2 Milkshakes

MENU I

€32

- 3 Salads
- 4 Toasts/Wraps
- 2 Cakes
- 2 Pancakes
- 2 Smoothie Bowls
- 2 Milkshakes

Service length: 60 minutes. **Minimum number of participants:** 15 people. Prices per person. VAT included. The chosen menu must be confirmed at least 8 days in advance..

SET MENUS

SET-MENU OPTIONS (MENU 1)



STARTERS

(choose 2 starters to share)

Smoked Portuguese sausage rolls Vegetable samosas (V) Stuffed mushrooms au gratin (V) Quinoa salad with grilled asparagus and feta cheese (V) Trilogy of savoury snacks with caramelised onion sauce

Cheese and smoked Portuguese sausage board

SOUPS

Pumpkin cream with sautéed pumpkin

Chicken soup

Pea and ham powder cream

"À Brás" - of green asparagus

(V) Leek cream

Bean, cabbage and bacon brunoise soup

(choose 1)

Red berries cheesecake

Red berries pannacotta

Orange tart

Apple and cinnamon

HOT DISHES

(choose 1)

Chickpea curry and basmati rice

(V)

Chipped cod with bread crust, potatoes and sprouts

Salmon fillet with creamy asparagus rice

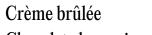
Confit duck leg with wild rice and sautéed vegetables Chicken breast stuffed with alheira, a mix of lettuce and chips

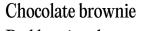
(choose 1)

(V)

(V)

DESSERTS





Chocolate mousse

Lavender crème brûlée



SET-MENU OPTIONS (MENU 2)

(V)

(V)

(V)

(V)

STARTERS

(choose 3 starters to share)

Smoked Portuguese sausage roll

Fried shrimp in panko

Stuffed mushrooms au gratin

Quinoa salad with grilled asparagus and feta cheese

Trilogy of savoury snacks with caramelised onion sauce

Tomato focaccia

"À Brás" - of green asparagus

HOT DISHES

Sea bass with prawn and lime risotto (V)

Codfish À Lagareiro with sautéed vegetables

4 peppers steak, potato gratin and aromatic salad

Pork loin stuffed with dried fruit and asparagus sherry

Chickpea curry and basmati rice

(V)

SOUPS

(choose 1)

Pumpkin cream with sautéed pumpkin

Chicken soup

Pea and ham powder cream

(V) Leek cream

Bean, cabbage and bacon brunoise soup

DESSERTS

(choose 1)

Crème brûlée

Chocolate brownie

Red berries cheesecake

Chocolate mousse

Red berries pannacotta

Orange tart

Lavender crème brûlée

Apple and cinnamon

Sliced fruit

(choose 2)

Sole fillets rolled with shrimp, mashed potato and seafood sauce

SOUPS

(choose 1)

SET-MENU OPTIONS (MENU 3)

(V)

(V)

(V)

(choose 3 starters to share)

Pumpkin cream with sautéed pumpkin

Chicken soup

STARTERS

Tomato focaccia

cocktail sauce)

Seafood crepes

Gazpacho and tuna

Smoked Portuguese sausage roll

Octopus salad with green sauce

"À Brás" - of green asparagus

Prawn cocktail (lettuce, prawns, egg and

Trilogy of savoury snacks with caramelised onion sauce

Pea and ham powder cream

(V) Leek cream

Bean, cabbage and bacon brunoise soup

Shrimp and port wine velouté

DESSERT

(choose 2)

Crème brûlée

Chocolate brownie

Red Berries cheesecake

Chocolate mousse

Red berries pannacotta

Orange tart

Lavender crème brûlée

Apple and cinnamon

Sliced fruit

HOT DISHES

(choose 2)

Cod fillets au gratin with mashed sweet potato and

baby vegetables

John Dory with acorda

Corvina fillet, potato crumbs and sautéed spinach

Suckling pig belly, orange chutney, tourne potatoes and

artichoke hearts in vinaigrette

Roast beef with maitre d'hotel butter, basmati rice and chips

Rack of lamb crusted with herbs and miso

Chickpea curry and basmati rice

(V)

Price: €55/pax. Service length: 90 minutes. VAT included.

BUFFET MENU (1/2)

SALADS

(V)

LIGHT

Quinoa with sundried tomatoes, olives and vegetables Roasted vegetables Greek salad with fusilli

SIMPLE

Assortment of lettuces, carrot, corn, cucumber, tomato and marinated olives

SAUCES AND VINAIGRETTES

Lemon mayonnaise, aioli sauce, cocktail sauce, yoghurt sauce with mint and vinaigrette

STARTERS

Breaded mushrooms (V)
Trilogy of savoury snacks
Cheese and smoked Portuguese sausage board
Cheese and pumpkin puffs
Mini quiche

SOUPS

(v) (choose 1)

Pumpkin cream with nutmeg
Cauliflower cream with almonds

BUFFET MENU (2/2)

VEGETARIAN

(choose 1)

Veggie mashed potato pie
Penne with roasted vegetables
Chickpea curry

FISH

(choose 1)

Cured salmon, olives, potatoes, sautéed vegetables with lemon and coriander sauce
Chipped cod with bread crust, potatoes and sprouts
Sea bass fillet with fish açorda
Corvina with pea and mint purée and hollandaise sauce

MEAT

(choose 1)

Duck rice with smoked Portuguese sausage

Veal cheeks in black beer with turnip and potato
purée and sautéed spinach

Stuffed chicken with spinach, walnuts and mashed potato
Pork knuckle, miso rice and fried chestnuts

DESSERTS

(choose 3)

Chocolate mousse
Red berries cheesecake
Créme brûlée
Strawberry mousse
Pastel de nata
Sliced fruit
Molotof

Price: €35/pax. Minimum number of participants: 20. Service length: 90 minutes. VAT included

SUPPLEMENT

DRINK SUPPLEMENT OPTIONS

SUPPLEMENT I

Water
Soft drinks
Coffee
Tea

OPTIONS

SUPPLEMENT I€6SUPPLEMENT II€12SUPPLEMENT III€18

SUPPLEMENT II

Water
Soft drinks
Coffee
Tea
Beer
White, red and rosé wine

EXTRAS

SPARKLING WINE €6
KIR/BELLINI/MIMOSA €8
CHAMPAGNE €20

SUPPLEMENT III

Water Coffee

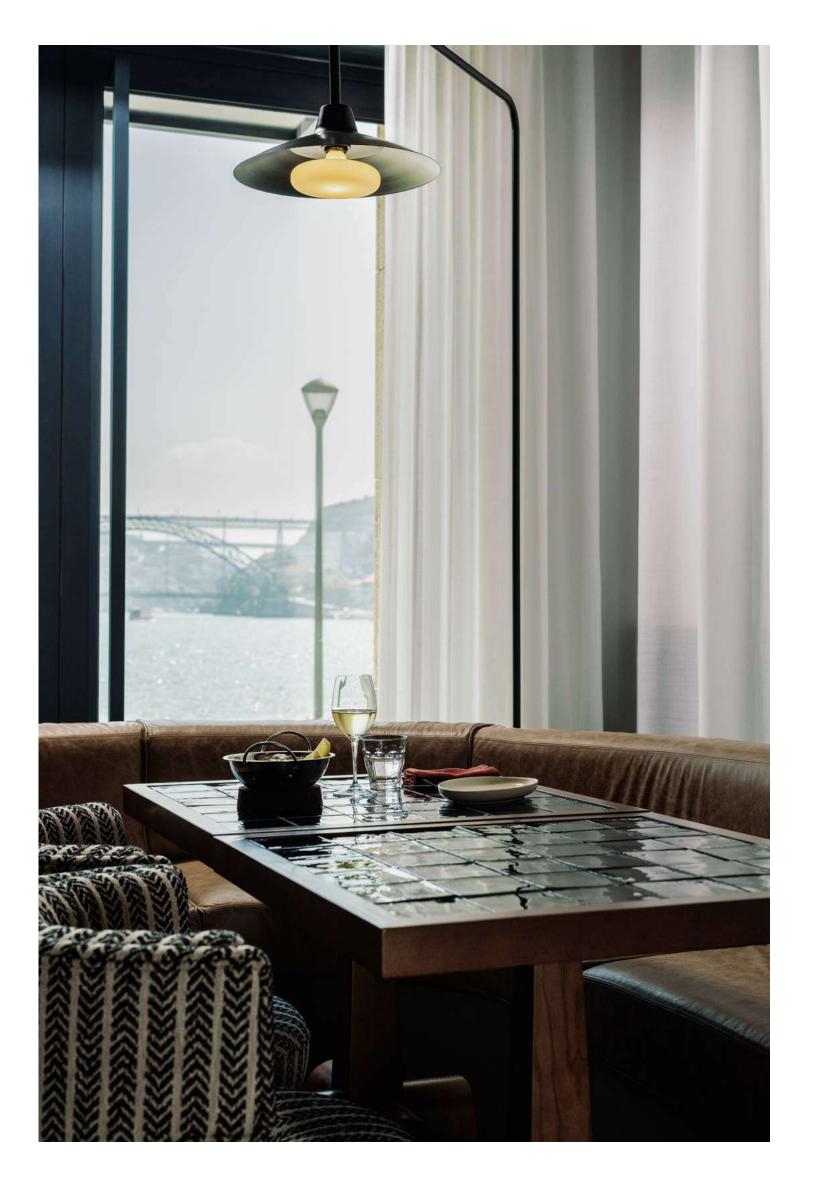
Tea

Soft drinks

Fruit juices

Beer

Superior white, red and rosé wine



DRINK SUPPLEMENT OPTIONS

OPEN BAR SUPPLEMENT

€32

Gin

Vodka

Rum

New Whisky

Old Whisky 12 Years

Old Brandy

Tawny Port

Liqueurs

EXTRAS

SPARKLING WINE €6
KIR/BELLINI/MIMOSA €8
CHAMPAGNE €20



LUNGH BOX

LUNCH BOX OPTIONS

SANDWICHES

(choose 1)

(choose 1)

Ham and watercress

Fresh cheese baguette with tomato and lettuce Seed bread with smoked salmon and yoghurt sauce Chicken wrap with lettuce and garlic mayonnaise Ham and cheese

PATISSERIE

(choose 1)

Chocolate neapolitan Sultana rolls Pastel de nata Homemade cake

FRUIT

Banana Apple

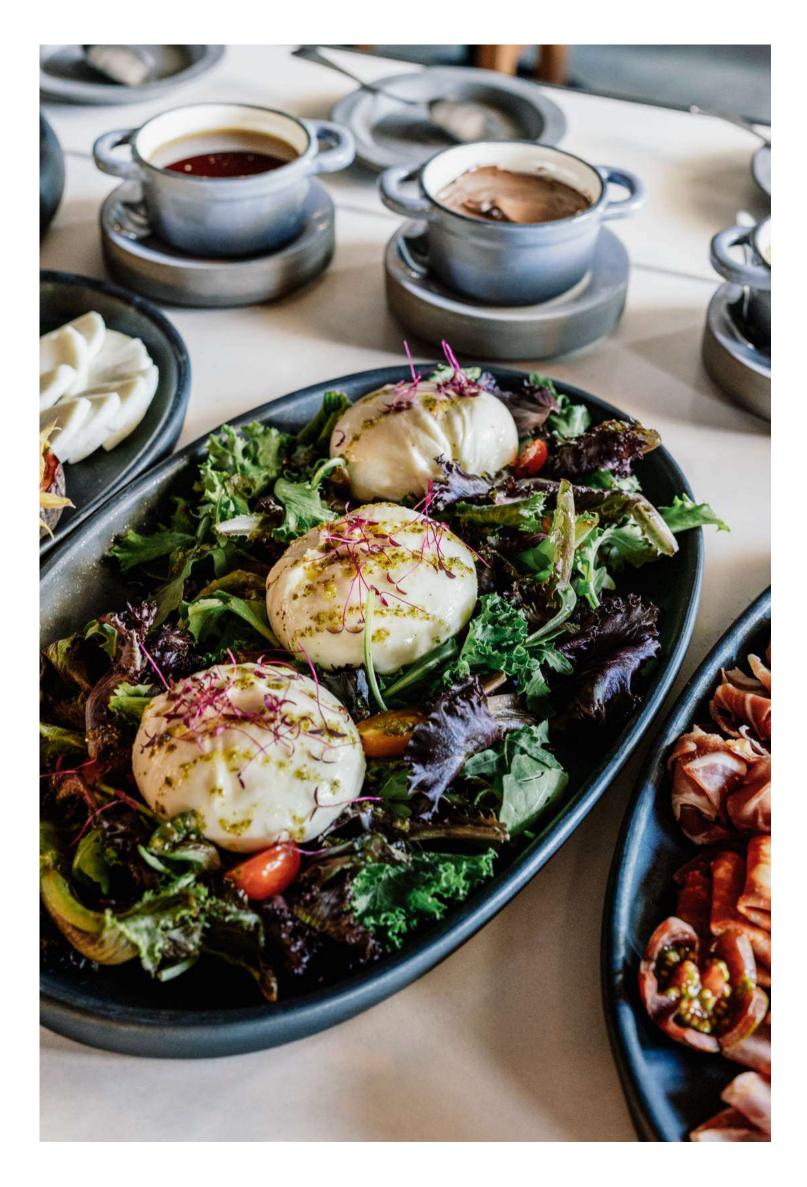
Orange

BEVERAGES

Mineral water Fruit nectar

COMPLETE YOUR LUNCH BOX WITH A SALAD

CHICKEN SALAD TUNA SALAD VEGETARIAN SALAD



Price: €18/pax. VAT included.

BREAKFAST BOX

BREAKFAST BOX

PATISSERIE

Croissant
Mini Muffin
Ham/cheese sandwich
Cereal bar

FRUIT

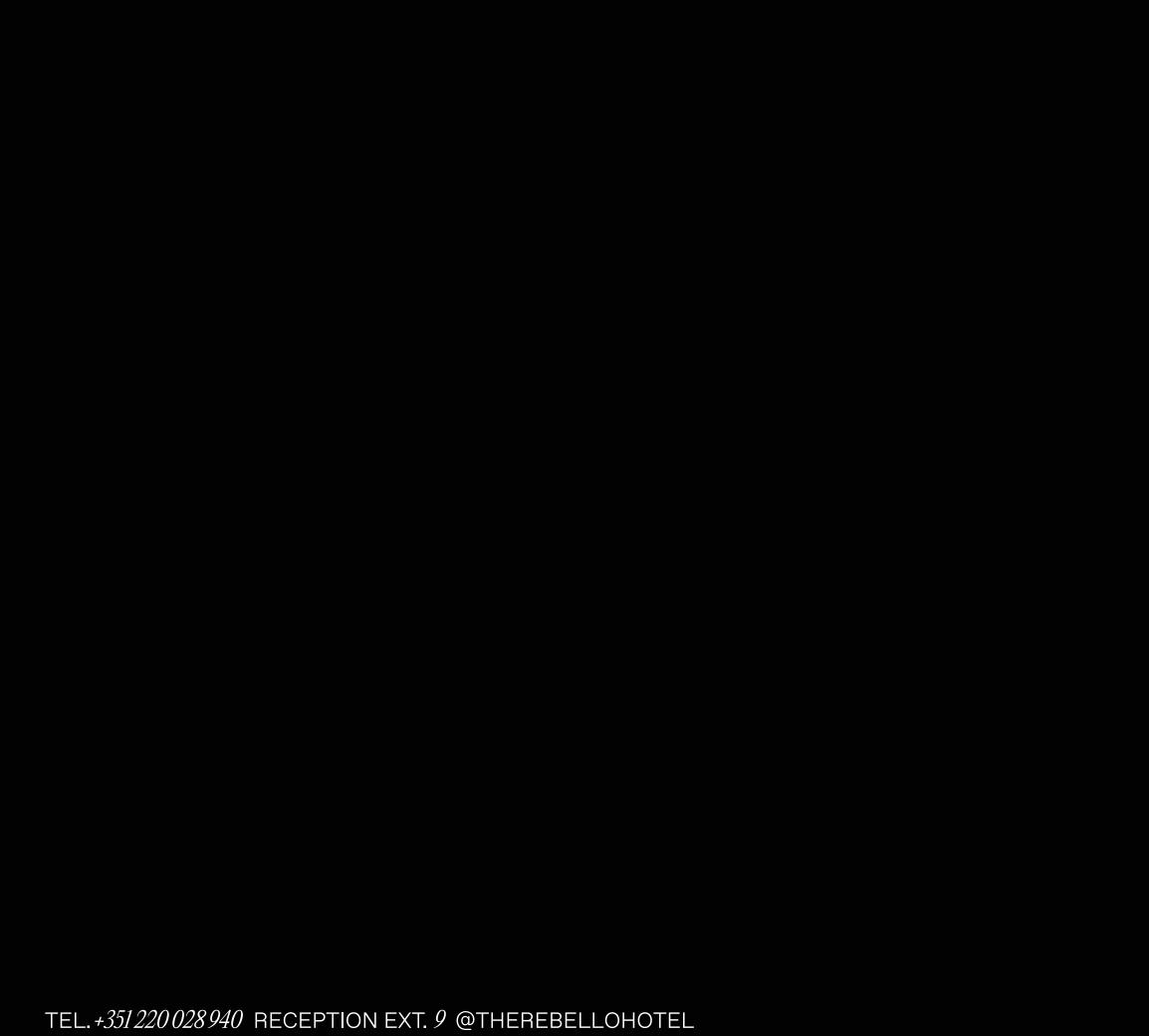
(choose 1)

Banana Apple Orange

BEVERAGES

Mineral water Fruit nectar





SERVICE BANQUET CONDITIONS

Cork fee: €18 per opened bottle.

PAYMENT POLICY

70% deposit upon confirmation of booking.30% seven days before the date of the event

Any additional consumption must be paid until the event check-out.

CANCELLATION POLICY

In case of cancellation, deposits are non-refundable.

You may cancel up to 30% of the event with no charge up to 7 days before the event date.

CONDITIONS FOR DRINK SUPPLEMENT

Available for lunches or dinners.
The drink service will only begin when all participants are at the table and the respective lunch or dinner service begins, ending after dessert.

ADDITIONAL INFORMATION

Please inform us at least 10 days in advance if there are any allergies and/or intolerances. Food prepared in our restaurant may contain allergenic ingredients. We are not responsible for contamination.

A surcharge may be applied if changes are made less than 48 hours in advance.

Please note that our menus may change due to the use of fresh and seasonal products.