

THE REBELLO

BANQUET KIT



**WELCOME DRINKS
& CANAPÉS**

WELCOME DRINK

WELCOME DRINK I

€6

- Mineral water
- Iced tea
- Natural orange juice

WELCOME DRINK II

€12

- Mineral water
- Iced tea
- Natural orange juice
- White, red and rosé wine
- Soft drinks
- Beer

WELCOME DRINK III

€16

- Mineral wate
- Iced tea
- Natural orange juice
- White, red and rosé wine
- Soft drinks
- Beer
- Sparkling wine
- Port tonic

WELCOME DRINK IV

€20

- Mineral water
- Iced tea
- Natural orange juice
- White, red and rosé wine
- Soft drinks
- Beer
- Sparkling wine
- Port tonic
- Gin & Tonic
- Aperol Spritz

CHOOSE YOUR COCKTAIL

€8

- Negroni
- Margarita
- Mojito
- 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
Service length: 60 minutes. Minimum number of participants: 15 people. VAT included

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 (MENU 1)

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 (MENU 1 / MENU 2)

ORANGE JUICE	€4
7G AMERICANO COFFE CAPSULE	€1
NECTARES	€3
NATURAL JUICES	€4
SOUP	€2
PANCAKES AND TOPPINGS STATION	€6
KIR/BELLINI/MIMOSA	€8

Get in touch for a tailored proposal.
Price: €12.5/pax. Service length: 30 minutes. VAT included

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)

Get in touch for a tailored proposal.
Price: €17.5/pax. Service length: 30 minutes. VATincluded

COCKTAIL DINATOIRE

Cocktail Dinatoire

CHOOSING OPTIONS

CANAPÉS

Smoked Portuguese sausage bruschetta	
Melon soup with ham	
Fresh cheese with roasted tomato	(V)
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 tomato chutney	
Mushroom cappuccino	(V)
Asparagus cream shot	(V)
Mushrooms au gratin with smoked Portuguese sausage	

SOUPS

Pumpkin cream with sautéed pumpkin	(V)
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	€40

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.

* V: Vegetarian

FINGER FOOD

FINGER-FOOD OPTIONS

FINGER-FOOD
BUFFET SUGGESTIONS

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
- (v)

MINI TARTLETS & MINI PIES

- 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



BRUNCH OPTIONS (1/2)

SALADS (v)

- Caprese
- 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 (v)
- Croque monsieur and tomato sauce
- Croque madamme
- Spinach, smoked salmon and almonds toast
- Fresh cheese, pesto sauce and dried tomato toast (v)
- Avocado and smoked salmon toast
- Benedict eggs
- Grilled asparagus and boiled egg wrap (v)
- 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)

MENU I €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 (v)
- 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
- "À Brás" - of green asparagus (v)
- Cheese and smoked Portuguese sausage board

SOUPS (choose 1)

- Pumpkin cream with sautéed pumpkin (v)
- Chicken soup
- Pea and ham powder cream
- Leek cream (v)
- 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

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



SET-MENU OPTIONS (MENU 2)

STARTERS (choose 3 starters to share)

- Smoked Portuguese sausage roll
- Fried shrimp in panko
- Stuffed mushrooms au gratin (v)
- Quinoa salad with grilled asparagus and feta cheese (v)
- Trilogy of savoury snacks with caramelised onion sauce
- Tomato focaccia (v)
- "À Brás" - of green asparagus (v)

SOUPS (choose 1)

- Pumpkin cream with sautéed pumpkin (v)
- Chicken soup
- Pea and ham powder cream
- Leek cream (v)
- 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

Price: €45/pax. Service length: 90 minutes. VAT included.

SET-MENU OPTIONS (MENU 3)

STARTERS (choose 3 starters to share)

- Smoked Portuguese sausage roll
- Trilogy of savoury snacks with caramelised onion sauce
- Tomato focaccia (v)
- Gazpacho and tuna
- Prawn cocktail (lettuce, prawns, egg and cocktail sauce)
- Seafood crepes
- Octopus salad with green sauce
- "À Brás" - of green asparagus (v)

SOUPS (choose 1)

- Pumpkin cream with sautéed pumpkin (v)
- Chicken soup
- Pea and ham powder cream
- Leek cream (v)
- 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

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

BUFFET

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
Crème brûlée
Strawberry mousse
Pastel de nata
Sliced fruit
Molotof

**DRINK
SUPPLEMENT**

DRINK SUPPLEMENT OPTIONS

SUPPLEMENT I

- Water
- Soft drinks
- Coffee
- Tea

OPTIONS

SUPPLEMENT I	€6
SUPPLEMENT II	€12
SUPPLEMENT 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

Service length: 120 minutes. Prices per person. Additional hour supplement +€16.50/pax. VAT included.



LUNCH BOX

LUNCH BOX OPTIONS

SANDWICHES (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 (choose 1)

- Banana
- Apple
- Orange

BEVERAGES

- Mineral water
- Fruit nectar

COMPLETE YOUR LUNCH BOX WITH A SALAD €3

- CHICKEN SALAD
- TUNA SALAD
- VEGETARIAN SALAD



BREAKFAST BOX

BREAKFAST BOX

PÂTISSERIE

- Croissant
- Mini Muffin
- Ham/cheese sandwich
- Cereal bar

FRUIT (choose 1)

- Banana
- Apple
- Orange

BEVERAGES

- Mineral water
- Fruit nectar

Price: €15/pax. VAT included.



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.