

# CATERING MENU



# MEET THE TEAM



**PASCAL MEYNARD**  
executive chef

Pascal Meynard, executive chef of Four Seasons Hotel Ritz Lisbon, is a bit of a thrill-seeker. Of dual French and Canadian citizenship, he grew up surfing and kayaking in the beautiful Basque region of France and returns there every summer to experiment with the latest water-based activities.

*“I’m into whitewater rafting and surf-kayaking at the moment. It’s a huge adrenalin rush.”*

**PASCAL MEYNARD**  
executive chef



**DIOGO LOPES**  
pastry chef

Lopes traces his interest in the pastry arts to his childhood in Portugal. A “chubby kid” with a big appetite, he watched his mother and grandmother in the kitchen and began making simple dishes of his own. “I thought, ‘I like to eat so much, maybe I should cook.’”

Four Seasons Hotel Ritz Lisbon was the first place Lopes interned. “My first day here was my birthday!” He recalls being impressed with the size of the operation and the respect the company had for its talent.

Lopes also recalls an influential internship at The Fat Duck, Heston Blumenthal’s Michelin-starred homage to culinary precision and invention in Bray, England. The most interesting thing there was not the recipes, but the process that went into developing them, he says. “The idea is always to give people and experience they’ve never had before. It was fascinating – I just soaked it up.”



**GABRIELA MARQUES**  
sommelier

A Lisbon native, Gabriela’s future was sealed the moment she came across a magazine article about a female Portuguese sommelier. Reading about the gastronomic studies involved, the art and science of wine tasting, and the intricacies of pairing wine with food ignited a fire within her that has continued to burn to ever-increasing heights. Gabriela’s career has taken her to leading dining venues such as Restaurant Feitoria and Lab by Sergi Arola – experiences that have enabled her to absorb vast experience from some of the Lisbon’s leading wine gurus. At Varanda, Gabriela aims to continue the legacy of Licínio Carnaz to honour the restaurant’s longstanding reputation, both in terms of gastronomy and its wine cellar.

# BREAKFAST

Start your day with exceptional Four Seasons Hotel Ritz cuisine. Savour a mix of classic and authentic local flavours, choosing from an extensive range of house-baked pastries, muffins and bread, seasonal fruits, yogurt and bircher muesli, cheese and charcuterie, eggs and omelettes cooked to order, and sides such as crispy bacon, mushrooms and slow-roasted tomatoes.

**CONTINENTAL BREAKFAST**

**AMERICAN BREAKFAST**



# CONTINENTAL BREAKFAST

€ 33.50 PER PERSON - BUFFET

€ 36.50 PER PERSON - PLATED SERVICE (MAX. 30 PEOPLE)

## BREAD AND PASTRIES

- Whole wheat bread and selection of country bread
- Croissants and muffins

## COLD CUTS AND CHEESE

- Ham, smoked ham
- Fresh goat cheese, Emmental and Gouda

## FRUIT PRESERVES AND BUTTER

- Fruit preserves – apricot, raspberry, orange and strawberry
- Butter
- Honey

## FRESH FRUIT

- Seasonal sliced fresh fruits

## BEVERAGES

- Fresh grapefruit, orange juice and daily fresh juice
- Coffee, selection of teas, milk and chocolate



# AMERICAN BREAKFAST

€47 PER PERSON

## BREAD AND PASTRIES

- Whole wheat bread and selection of country bread, raisins and walnut bread, corn bread
- Croissants, muffins, banana bread and orange pound cake

## CEREALS

- All Bran, Corn Flakes and porridge
- Swiss Müesli and Rice Krispies

## YOGHURTS

- Natural, low fat and fruit

## FRUIT PRESERVES, HONEY AND BUTTER

- Fruit preserves – apricot, raspberry, orange and strawberry
- Honey and butter

## COLD CUTS AND CHEESE

- Ham, smoked ham
- Smoked salmon
- Emmental and Gouda Cheeses
- Tofu
- Fresh goat cheese, cottage cheese and Quark with herbs and garlic

## FRESH FRUITS

- Seasonal sliced fresh fruits
- Tropical and seasonal fruit salad, prune compote

## HOT

- Scrambled eggs
- Bacon and sausage, potatoes of the day
- Pancakes with maple syrup

## BEVERAGES

- Coffee, tea, milk and chocolate

## FRESH FRUIT JUICES

- Orange, grapefruit and daily fresh juice



To complement your  
American Buffet Breakfast  
we suggest an Omelette station with:

Omelette plain, parsley, cheese ham  
or mushrooms

SUPPLEMENT  
€ 8.50 PER PERSON

# COFFEE- BREAKS

COFFEE STATION

COFFEE BREAK

THEME BREAKS



# COFFEE STATION

- Coffee, decaffeinated coffee, tea and milk € 25.00 / LITRE
- Mineral water
- Fresh orange juice € 8.00 / LITRE
- Soft drinks – 20 cl. bottle: € 25.00 / LITRE
  - Coca Cola, € 8.00 / UNIT
  - Seven up,
  - Diet Coke,
  - Lemon ice tea
- Mini Croissants and brownies € 22.00 / 18 PIECES
- *Financier, madeleines or biscotti* € 22.00 / 24 PIECES



# COFFEE BREAK

30 MINUTES SERVICE TIME CONSIDERED



gluten free



lactose free



contains  
nuts



vegetarian

## MORNING BREAK

€ 8.00 PER PERSON / SELECTION OF 3

- Mini croissants – chocolate, plain or ham and cheese
- Muffins, brownies
- Banana bread
- Danish pastry
- Carrot tartlets

## AFTERNOON BREAK

€ 9.00 PER PERSON / SELECTION OF 3

- Selection of Macaroons
- Verrines – *Tiramisu*, pineapple and anise, strawberries with tarragon
- Madeleines – Lemon and vanilla with chocolate
- Pear and nuts muffin
- Portuguese specialities - Deep-fried sweet Berlin, custard tartlets, fresh cheese and almond tartlet

## LIGHT BREAK

€ 6.00 PER PERSON

- Yoghurt, fruits purée and granola





### FRESH SLICED FRUITS

€ 8.00 PER PERSON / 1 OPTION

- Seasonal slide fresh fruits

### MINI SANDWICHES

€ 10.00 PER PERSON / SELECTION OF 2

- Swedish bread with roasted vegetables and *tzatziki sauce*
- Brioche with ham and cornichons
- Smoked salmon with blinis and chèvre
- Tramezzini wrapped with smoked ham and green asparagus

### Hot Beverages

€ 12.00 PER PERSON

- Coffee and decaffeinated coffee
- Milk
- Tea selection - Ceylon, Darjeeling, Earl Grey, jasmine and Prince of Wales

### JUICES

€ 5.00 PER PERSON

- Orange, grapefruit juice and juice of the day

### SOFT DRINKS

€ 5.00 PER PERSON

- Coca-Cola (Light), Seven-Up and lemon ice tea

### EXPRESSO BAR

€ 6.00 PER PERSON / MIN. 50 - MÁX. 100 PEOPLE

- Speciality coffees
- Espresso, Cappuccino, Macchiato, Caffé Latte

### MILKSHAKES

€ 9.00 PER PERSON

- Homemade chocolate and strawberries



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# THEME BREAK

1 HOUR SERVICE TIME CONSIDERED

## ICE CREAM BREAK

€ 16.00 PER PERSON / MIN 30 PEOPLE

- Vanilla, chocolate, mango and strawberry ice creams
- Fresh strawberries, roasted almonds, chocolate chip cookies
- Toppings: fresh cream, chocolate, strawberry and caramel

## APPLE

€ 16.00 PER PERSON / MIN 30 PEOPLE

- Fresh apple juices
- Apple crumble, apple *Tatin* and thin apple pie
- Granny Smith and Starking apples
- Vanilla sauce

## CHOCOLATE

€ 18.00 PER PERSON / MIN 30 PEOPLE

- Chocolate milk shake, hot chocolate
- Chocolate muffins, brownies,
- *Sacher torte*, chocolate chip cookies
- Whipped Cream



# BUFFET

ROLL IN BUFFET

SNACK BUFFET

HEALTHY BUFFET

PERSONALISED BUFFET

CHEESE & WINE



# ROLL IN BUFFET

1H 30 MINUTES SERVICE TIME CONSIDERED

€ 62.00 PER PERSON / MAX 30 PEOPLE

## SOUP

- Seasonal soup

## SALADS

SELECTION OF 3 SALADS

- Caesar salad with grilled chicken
- Caprese salad 🌿 🍷
- Roasted vegetables salad and pumpkin seeds 🌿 🍷 🌱
- Asian salad with grilled chicken and soba noodles
- Greek vegetables salad with *feta* cheese 🌿 🌱
- Fregola with shrimps, cherry tomato and *basil* 🍷

## MAIN COURSES

SELECTION OF 2 DISHES

- Cod fish with olive oil “Lagareiro” 🍷
- Chicken casserole 🍷
- Grouper with virgin sauce and steamed vegetables 🌿 🍷 🌱
- (SUP. +€6.00)
- Roasted veal, mushrooms chutney and jus reduction 🌿
- (SUP. +€6.00)

*Note: Garnishing is included for the grouper and roasted veal (rice, steamed vegetables and potatoes)*

## DESSERTS

- Selection of mini pastry
- Assortment of sliced fruits



# SNACK BUFFET







3 HOURS SERVICE TIME CONSIDERED

€ 65.00 PER PERSON / MIN 30 PEOPLE



## SOUP

- Seasonal soup


## SALADAS

- Lettuces *Mesclum*   
- Caesar salad with grilled chicken or shrimps
- *Caprese* Salad  
- *Fregola* with porcini and Parmesan 

## COLD SNACKS

- Shrimp and spinach *Ciabatta* with *chipotle* mayonnaise
- *Tandoori* chicken *tortilla* 
- Smoked salmon Blinis and sour cream with lemon infusion
- Swedish bread with roasted vegetables and *taziki* sauce 

## HOT SNACKS

- Vegetarian quiche 
- Cuban Sandwich

## HOT DISHES

- Seabass with seafood sauce and fennel 
- Iberic Porc with clams 
- Seasonal vegetables  

## SOBREMESAS

- Pineapple and tapioca verrine
- Salted caramel tartlet with *flôr-de-sal*
- *Financier* with chocolate and vanilla cream
- Raspberries tartlet
- Sponge cake
- Assortment sliced fruits
- Coffee



# HEALTHY BUFFET





3 HOURS SERVICE TIME CONSIDERED

€ 70.00 PER PERSON / MIN 30 PEOPLE











## SOUP

- Seasonal soup



## STARTERS

- Marinated salmon with citrus  
- Grilled shrimp with ginger, citronella and *bok choy*  

## SALADS

- Lettuce *Mesclum*   
- Caprese salad 
- Shrimp *Fregola*, tomatoes, red onion, coriander and lime
- Lentils salad, cherry tomatoes e asparagus with balsamic vinaigrette
- Quinoa salad with dried fruits, parsley with Argan oil   
- Steamed vegetables with basil   

## WRAPS

- Smoked salmon with cucumber, dill, light cream cheese, dressed with lime
- Chicken with grilled paprika, rocket and pesto  

## HOT DISHES

- Golden bream fillets with antiboise sauce  
- Chicken *Tagine* with seasonal vegetables  
- Asian rice   
- Steamed vegetables with basil   

## DESSERTS

- Chocolate and *praliné* tartlet
- Passion fruit *Cheesecake*
- Red berries and hibiscus verrine
- Carrot *Queijada*
- Sponge cake
- Daily Sorbet
- Assortment of sliced fruits
- Coffee



# PERSONALISED BUFFET

3 HOURS SERVICE TIME CONSIDERED

## PERSONALISED BUFFET / € 82.00 per person

1 SOUP / 4 STARTERS / 5 SALADS / 2 HOT DISHES / 3 GARNISHING / 7 DESSERTS

## PERSONALISED BUFFET + / € 97.00 per person

1 SOUP / 6 STARTERS / 6 SALADS / 3 HOT DISHES / 3 GARNISHING / 8 DESSERTS

### SOUP

- Tomato and basil ✓ 🌱 🍷 🍷
- Carrot, ginger, comins and coriander ✓ 🌱 🍷 🍷
- Mushroom and truffle ✓ 🌱 🍷
- Cauliflower with hazelnut and roasted almonds 🌱 🍷 🍷
- Asparagus with ginger and tarragon ✓ 🌱 🍷
- Thai soup with *shimenji mushrooms*, chicken and fresh spring onion 🍷 🍷
- Gazpacho from Alentejo with garlic croutons and lemon thyme ✓ 🍷

### COLD STARTERS

- Shellfish selection (oysters, lobster and prawns) 🌱 🍷 🍷  
(SUP. +€15.00)
- Sushi Selection  
(SUP. +€10.00)
- Grilled shrimps and scented *bok choy* with ginger and lemon grass 🌱 🍷 🍷
- Selection of Ibérian delicatessen 🍷
- Selection of National and International Cheeses
- Smoked salmon duo, in citrus marinated 🍷
- Sautéed green asparagus with Pecorino cheese and truffle vinaigrette ✓ 🍷
- Braised tuna with karashi sauce and vegetables crudités 🍷

### HOT STARTERS

- Quiche *Lorraine* or Vegetables quiche
- Truffle and mushrooms pies ✓
- *Leitão da Bairrada* pies with orange
- Portuguese trilogy 🍷

### SALADS

- Fine herbs *mesclum* with cereals toasts 🍷 🍷 ✓
- *Caprese* with pesto and pine nuts ✓
- *Caesar* (shrimps, chicken or classic)
- Asian salad with grilled chicken and soba 🍷 🍷
- Roasted vegetables and pumpkin seeds ✓ 🌱 🍷 🍷
- Algarve salad with ratte potato, peppers, tomato and coriander
- Greek salad with *Feta* cheese ✓ 🌱 🍷
- *Fregola* with shrimps, tomato concassé, purple onion, coriander and lime 🍷
- Quinoa with dry fruits, parsley and argan oil 🍷 🍷 ✓
- Lentils with cherry tomato, green asparagus and balsamic vinaigrette 🍷 ✓

### HOT DISHES FISH

- Grilled stone bass snacké with shellfish sauce, ginger and fresh coriander 🌱
- Roasted sea bass with *antiboise* sauce 🌱 🍷 🍷
- Grilled grouper with *salmorejo* sauce 🌱 🍷 🍷
- Braised golden bream with Martini and *yuzu* sauce 🌱
- *Lagareiro* cod 🍷

### HOT DISHES MEAT

- Beef fiilet with mustard sauce 🌱
- White veal tenderloin with shallots crumble and lemon thyme jus 🍷 🍷 🍷
- Free range chicken, wild mushrooms with pepper and *Cognac* sauce 🌱
- Pork loin with clams casserole 🌱 🍷
- Lamb loin, corn crumble, rosemary and lemon confit sauce



**GARNISHING**

- Polenta with aubergine parmigiana ✓
- Asian rice with bimi sauce, soya sprouts and coriander 🌱 🌱 ✓
- Oriental rice with dry fruits 🌱 🌱 ✓
- Confit potato with lime and thyme ✓
- Roasted *ratte* potato ✓
- Seasonal steamed vegetables 🌱 ✓

**DESSERTS**

- Tapioca and pineapple verrine
- Salted caramel with flor de sal tartelette
- Red berries and hibiscus verrine
- Carrot *quejada*
- Pineapple and passion fruit crumble
- Paris-Brest
- Sachertorte
- Raspberries tartelette
- Custard tartelette
- Millefeuille
- Chocolate and tonka beans éclairs
- Daily sorbet
- Home-made cake
- Seasonal sliced fruit
- Coffee





# CHEESE & WINE

3 HOURS SERVICE TIME CONSIDERED

CHEESE / € 24.00 PER PERSON

WINE / € 36.00 PER PERSON

CHEESE & WINE / € 55.00 PER PERSON

OPTIONAL: SOMMELIER FOR THE EVENT / € 400.00

## INTERNATIONAL CHEESE

- Camembert
- Chèvre
- Talégio
- Manchego
- Stilton

## PORTUGUESE CHEESE

- Castelo Branco
- Ilha
- Niza
- Rabaçal
- Serpa
- Serra

## SELECTION OF BREAD

- Regional bread, baguette, corn bread
- Cream crackers, cheese puff pastry
- White and black grapes, sliced apple
- Tomato and figs, with Port wine Jam

## PORTUGUESE WINE

- Esporão Reserva - Alentejo - White

Rich, full-bodied wine, depth and complexity, hints of pineapple, Peach and vanilla, well balanced

- Esporão reserva tinto - Alentejo – Red

Fruits and wood aromas, young, balanced, long persistency



# A LA CARTE

A LA CARTE  
GALA DINNER



# À LA CARTE

2 HOURS SERVICE TIME CONSIDERED /  
MIN 30 PEOPLE

3 COURSES MENU: € 82.00 PER PERSON  
4 COURSES MENU: € 105.00 PER PERSON



## COLD STARTERS

- Chef *Foie Gras*
- Marinated salmon with celery and shiso sauce
- Beef carpaccio with caramelized shallots in balsamic vinegar and mature Pecorino
- Lobster and shrimps chartreuse  
(SUP. +€5.00)
- Seasonal vegetables salad with citrus vinaigrette

## HOT STARTERS

- Marinated *poché* lobster with *yuzu*, cardamom and shellfish broth   
(SUP. +€7.00)
- Braised red mullet with vermouth and ginger sauce
- Wild shrimps risotto scented with basil and lemon
- Pumpkin ravioli, beef *confit* and *shimenji* scented with black truffle
- Shellfish *cataplana*  
(SUP. +€7.00)
- Vegan *Galette*

## MAIN DISHES

- Sea bass snacké, rose shrimp from Algarve and *salicornia* with bergamot and lobster emulsion   
(SUP. +€10.00)
- John Dory, celery and yuzu purée with veal sauce and *voatsiperifery* pepper   
(SUP. +€5.00)



- Cod *confit*, bimi, chickpea purée and corn crumble
  - Grouper snacké, green asparagus, coriander and bivalve emulsion 🌿
  - Marinated guinea fowl with juniper, mushrooms and *Tasmanian* pepper sauce 🌿
  - Roasted milk veal with Pecorino polenta and black truffle sauce
- (SUP. +€7.00)
- Iberian pork loin, fondant potato, shallots crumble, rosemary and cloves sauce 🌿
  - Grilled beef fillet, *pleurotes*, Anna potato and pepper sauce
  - Celery, *topinambour* and ricotta ravioli, lemon and ginger consommé ✓

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## DESSERTS

- Duo of black and milk chocolate with praliné, pecan and coffee ice cream 🌿
- *Crème brûlée* with raspberries sorbet and sesame crispy
- Passion fruit mousse, mango and citronella with coconut sorbet 🌿
- Tatin tart with coffee ice cream and flor de sal
- Dark chocolate mousse and *cappuccino* with mascarpone ice cream
- Red berries tart with raspberries sorbet and sesame crispy
- *Abade de Priscos* pudding with marinated orange and pennyroyal with orange and cardamom sorbet 🌿 🌿
- *Sericaia* with Elvas plums, crispy cinnamon and lemon sorbet
- *Araguani* black chocolate mousse with sour cherry sorbet



# GALA DINNER

3 HOURS SERVICE TIME CONSIDERED /  
MIN 30 PEOPLE

4 COURSES MENU: € 150.00 PER PERSON

## COLD CANAPES

- Crab with *daikon* pickles, *wasabi* and *yuzu*
- Seafood with crispy rice and tomato gel

## HOT CANAPES

- *Kadaiff* prawns
- Mushrooms and truffle pies

## COLD STARTERS

- *Chef foie gras*

## MAIN COURSES

- Lobster with red pepper, bok choy and cress, scented with coriander and lemon grass

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*Mojito* and lemon sorbet

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- Roasted milk veal, polenta with Pecorino and black truffle sauce

## DESSERTS

- *Araguani* black chocolate mousse with sour cherry sorbet

## COFFEE AND MIGNARDISES



# COCKTAIL TIME

*For an elegant reception, Four Seasons Hotel Ritz Lisbon presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet.*

CANAPES

À LA CARTE COCKTAIL

LIVE COOKING



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# CANAPES

2 HOURS SERVICE TIME CONSIDERED /  
MIN 30 PEOPLE

4 PIECES / € 24.00 PER PERSON

6 PIECES / € 32.00 PER PERSON

10 PIECES / € 44.00 PER PERSON

12 PIECES / € 50.00 PER PERSON

## COLD CANAPES

- Foie gras Rocher
- Crab with *daikon* pickles, *wasabi* and *yuzu*
- Smoked golden bream with avocado, lime and coriander
- Beef tartar with lime mayonnaise and *chipotle* sauce
- Seafood with crispy rice and tomato gel
- Tuna tartar with guacamole

## HOT CANAPÉS

- *Kadaiff* prawns
- Pequim duck rolls with sweet and sour sauce
- Mushrooms and truffle pies
- Grilled scallops, *aioli* sauce and corn-lemon crumble

## VEGETARIAN

- Gazpacho sphere with basil
- Cèpes and black truffle

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3 UNITS / € 18.00 PER PERSON

MIN 30 PEOPLE

MÁX 100 PEOPLE

## OYTERS BAR

(Ostras, *yuzo* foam or green *shizo* foam)



# À LA CARTE COCKTAIL

2 HOURS SERVICE TIME CONSIDERED /  
MIN 30 PEOPLE

3 PIECES / € 12.00 PER PERSON  
6 PIECES / € 22.00 PER PERSON



gluten free



lactose free



contains  
nuts



vegetarian

## MINI PÂTISSERIE

- Assorted *macarons*
- Verrine of red berries and hibiscus
- Black chocolate and sour cherry snobinette
- Chocolate and caramel tartelettes
- Custard tarts
- Lemon and yuzu tartelettes
- *Financier* with orange *confit*
- Baba with exotic fruit and *Limoncello*
- *Tiramisú* verrine
- Chocolate truffles selection
- Chocolate and almond or chocolate and raspberries muffins





# LIVE COOKING

1 HOUR SERVICE TIME CONSIDERED /  
MIN 30 PEOPLE

## LIVE COOKING

- Sushi and Sashimi selection € 18.00 / 6 PIECES PER PERSON
- Seafood rice € 18.00 PER PERSON
- Cod *Strudel* € 13.00 PER PERSON
- Chicken *Chow-mein* € 15.00 PER PERSON
- Smoked or marinated Salmon € 13.00 PER PERSON
- Oysters with *yuzu* foam or green *shizo* € 18.00 / 3 UNITS PER PERSON

## CARVING STATION

- *Picanha* with black beans € 18.00 PER PERSON
- Roast rack of veal and thyme brioche € 18.00 PER PERSON / MIN 50 PEOPLE
- "*Pata Negra*" prosciutto € 18.00 PER PERSON



# THEME EVENTS

*Have some fun with theme events*

PORTUGUESE PARTY



# PORTUGUESE PARTY

3 HOURS SERVICE TIME CONSIDERED /  
MIN 100 PEOPLE / MAX 220 PEOPLE

€ 160.00 PER PERSON

## SOUP AND CASSEROLE

- Green cabbage soup
- Roasted cod with corn bread and olive oil, potato and sautéed turnip greens
- Black pork loin with clams, baked potato
- Coriander rice and sautéed vegetables in garlic butter
- Chicken casserole
- Portuguese cheese plate
- Grapes, dried fruit and regional bread

## THE FRYING PAN

- Cod dumplings
- Cod quenelles
- Octopus tempura
- Shrimps rissoles

## THE BUTCHERY

- Roasted veal with fine herbs
- Breaded black pudding from Beira with apple
- Portuguese delicatessen plate
- Pata Negra smoked ham
- Portuguese smoked ham
- Meat bread from Lamego
- Roasted suckling pig

## THE FISHERMAN'S COTTAGE

- Cod salad
- Shrimps, chayote and coconut salad
- Octopus in coriander vinaigrette
- Monkfish carpaccio with arugula and pine nuts
- Clams cataplana from Algarve
- Crab and *piquillos* verrine
- Marinated fish selection
- Squid salad, tomato and green beans

## THE SWEET CORNER & THE CHEESE HUTS

- Sweet rice
- Custard cream
- Ovar sponge cake
- Toucinho de Céu
- Orange roll
- Eggs pudding
- Eggs yolks with almonds and cinnamon
- Passion fruit with banana mousse
- Deep fried dumpling with sugar and cinnamon
- Fruits tart
- Sliced fruit

## THE BOTTOMS UP HUT

- Beer
- Soft drinks
- Mineral water

## THE MARKET GARDEN

- Tomato salad, fresh cheese and coriander
- Portuguese lettuce salad
- Mushrooms puff pastry
- Roasted aubergine salad with pine nuts
- Sweet potato with tomato and green beans
- Cheese and sliced fruits
- Sauces: coriander vinaigrette, garlic mayonnaise, spicy olives and home-made pickles

## BREAD

- Regional Bread, Corn bread,
- *Avintes* bread, Bread with *chourizo*





# BEVERAGE

WINE LIST

BAR I

BAR II

BEVERAGE SELECTION

OPEN BAR

# WINE LIST

## CHAMPAGNE BOTTLES 75cl

- Diebolt-Vallois Blanc de blancs € 125.00
- Perrier Jouet Grand Brut € 140.00
- Ruinart Brut € 150.00
- Moët & Chandon Dom Pérignon € 550.00

## WHITE PORTUGUESE WINE BOTTLES 75 CL

- Curvos - Loureiro € 45.00
- Dona Berta Rabigato - Douro € 60.00
- Esporão Reserva - Alentejo € 48.00
- Soalheiro - Vinho Verde € 50.00

## RED PORTUGUESE WINE BOTTLES 75 CL

- Dialogo - Douro € 53.00
- Duas Quintas - Douro € 50.00
- Julian Reynolds - Alentejo € 63.00
- Quinta do Carmo - Alentejo € 72.00
- Quinta da Bacalhôa - Setúbal € 80.00
- Esporão Reserva - Alentejo € 80.00

## ROSÉ PORTUGUESE WINE BOTTLES 75 CL

- Redoma Rosé - Douro € 41.00

## SPARKLING PORTUGUESE WINE BOTTLES 75 CL

- Quinta do Valdoeiro Baga/Chardonnay € 65.00



# BAR I

PRICES PER GLASS

## APERITIFS

- Martini € 11.00
- Ricard, Dubonnet, Pernod € 11.00
- Campari € 13.00

## WHISKY

- Ballantines € 14.00
- Cutty Sark € 14.00
- Johnnie Walker Red Label € 14.00
- J.B. € 14.00

## WHISKY VELHO

- Chivas Regal 12 y.o. € 18.00
- Johnnie Walker Black Label € 18.00
- J.B. 15 y.o. € 28.00

## MALT WHISKY

- Glenfiddich 12 y.o.
- Glenlivet founder's reserve 1824 12 y.o.
- Balvenie 15 y.o.

## IRISH, CANADIAN WHISKY AND BOURBON

- John Jameson € 14.00
- Canadian Club € 14.00
- Four Roses € 14.00
- Jack Daniel's € 16.00

## GIN, VODKA and RUM

- Beefeater Gin € 14.00
- Gordon's Gin € 14.00
- Bombay Sapphire Gin € 14.00
- Absolut Vodka € 14.00
- Smirnoff Vodka € 14.00
- Stolichnaya Vodka € 14.00
- Bacardi Rum € 14.00
- Havana Club Rum 3 y.o. € 14.00

## COGNAC and ARMAGNAC

- Rémy Martin V.S.O.P. € 21.00
- Hennessy X.O. € 40.00
- Martell X.O. € 46.50

## PORTUGUESE LIQUEURS

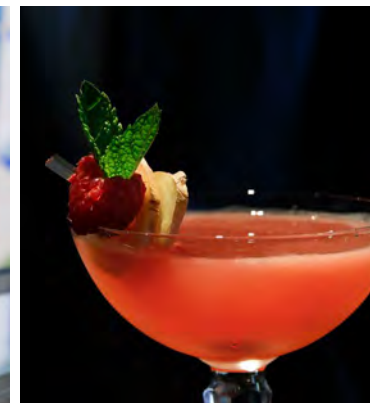
- Amarguinha € 11.00
- Licor Beirão € 11.00

## INTERNACIONAL LIQUEURS

- Amaretto € 13.00
- Bailey's € 13.00
- Drambuie € 13.00

## PORTUGUESE OLD BRANDY

- Fim de Século € 12.00
- C.R.F. Reserva € 16.00
- Adega Velha € 22.00



# BAR II

PRICES PER GLASS

## • PORT WINE, MOSCATEL, MADEIRA AND SHERRY

- Taylor's Chip Dry € 8.00
- Ferreira Duque de Bragança 20 y.o. € 19.00
- Noval Tawny 10 y.o. € 12.00
- Moscatel de Setúbal 20 y.o. € 18.00
- Madeira Cossart Gordon Sercial 5 y.o. € 13.00
- Madeira Cossart Gordon Boal 5 y.o. € 13.00

## BEER

- Sagres - 33 cl € 9.00
- Super Bock - 33 cl € 9.00
- Heineken - 25cl € 9.00
- Corona - 33cl € 9.00
- Super Bock - 33cl - no alcohol € 9.00
- Draught Beer € 840.00 / 30 LITRES

## SOFT DRINKS (20 CL.)

- Tónico water € 7.00
- Coca Cola, Seven Up € 8.00
- Diet Coke, Iced Tea € 8.00

## JUICES (20 CL.)

- Orange juice € 9.50
- Tomato juice € 9.50

## ÁGUA MINERAL

- Evian 33 cl € 6.00
- Evian 0,75 litre € 11.00
- Luso ¼ litre € 4.80
- Luso ½ litre € 6.00
- Luso 1 litre € 8.00
- S. Pellegrino – 20 cl. € 6.00
- S. Pellegrino ¼ litre € 6.00



# BEVERAGE SELECTION

## SELECTION I

- Mineral water and soft drinks
- Fresh orange juice

€ 12.00 PER PERSON

## SELECTION II

- White wine – Vinha da Urze - Douro  
Ripe white fruits aroma with plums notes  
Fresh and smooth palate, good acidity  
and with pleasant finish

€ 25.00 PER PERSON

- Red Wine - Vinha da Urze - Douro  
Notes of leather on the nose, fruity,  
smooth, good structure and medium final

- Mineral water, beer and soft drinks

## SELECTION III

- Duas Quintas - Douro - white wine  
Citrine colour, fruity, smooth with median  
persistence

€ 36.00 PER PERSON

- Duas Quintas - Douro - red wine  
Good fruity aromas, light and smooth,  
medium final

- Mineral water, beer and soft drinks

## SELECTION IV

- Dona Berta Rabigato - Douro - white  
wine

Rich in floral and fruity aromas, persistent  
with remarkable freshness on the palate

€ 50.00 PER PERSON

- Julian Reynolds - Alentejo - red wine  
Estructured with rounds tanins, elegant  
with notes of olive, black fruit and good  
minerality

- Mineral water, beer and soft drinks

## PREMIUM SELECTION

- Vinho Branco Dona Berta - Vinha  
Centenária (Vinhas Velhas) – Douro  
A clean aroma of fresh fruits and some  
vegetable with mineral notes, elegant  
body, good acidity, structured finish

€ 120.00 PER PERSON

- Vinho Tinto Dona Berta - Vinha  
Centenária (Vinhas Velhas) – Douro  
A clean aroma of fresh fruits and some  
vegetable with mineral notes, elegant  
body, good acidity, structured finish





# OPEN BAR

## COCKTAIL I

€ 22.00 PER PERSON / 30 MINUTES

- Dry white Port
- Madeira Dry Sercial
- Fresh orange juice

## COCKTAIL II

€ 25.00 PER PERSON / 30 MINUTES

- Porto Tónico
- Amarguinha sour
- White wine – Vinha da Urze, Douro
- Red wine – Vinha da Urze, Douro
- Fresh orange juice

## COCKTAIL III

€ 45.00 PER PERSON / 30 MINUTES

- Champagne Perrier- Jouët Brut
- Kir royal
- Seasonal mocktail

## COCKTAIL IV

€ 30.00 PER PERSON / 30 MINUTES

- Mojito
- Caipirinha
- Daiquiri (Strawberry or Mango or Lychee or Passion fruit)
- Margarita (Strawberry or Mango or Lychee or Passion fruit)
- Seasonal mocktail

## INTERNATIONAL OPEN BAR

€ 40.00 PER PERSON – 1 HOUR

€ 30.00 PER PERSON – EACH ADDITIONAL HOUR

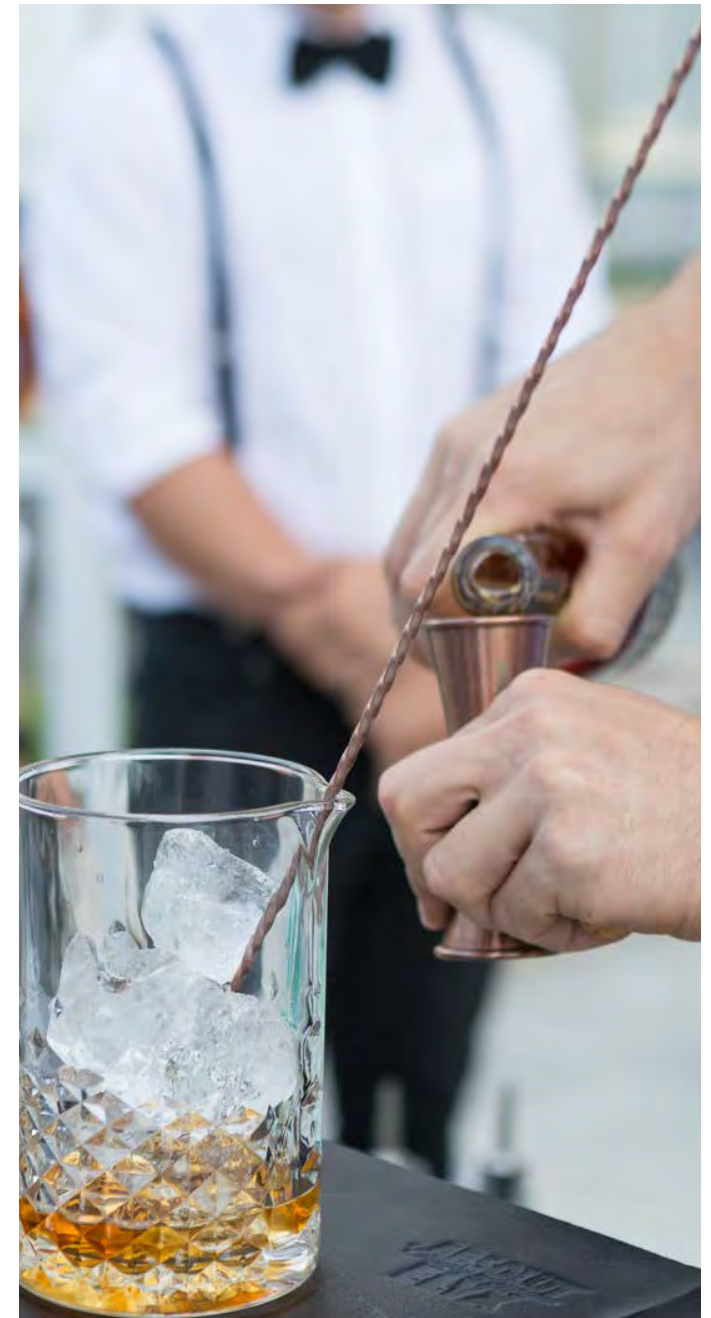
- Martini, Campari, Dry white port
- Scotch whisky Cutty Sark, premium Scotch Chivas Regal
- Beefeater gin, Stolichnaya vodka, Bacardi rum
- Late Bottled Vintage Port Wine
- White wine – Vinha da Urze, Douro
- Red wine – Vinha da Urze, Douro
- Portuguese sparkling wine - Quinta do Valdoeiro Baga & Chardonnay
- Fresh orange juice, tomato juice
- Beer, Coca Cola, Seven Up, lemon ice tea
- Tonic water, soda, mineral water

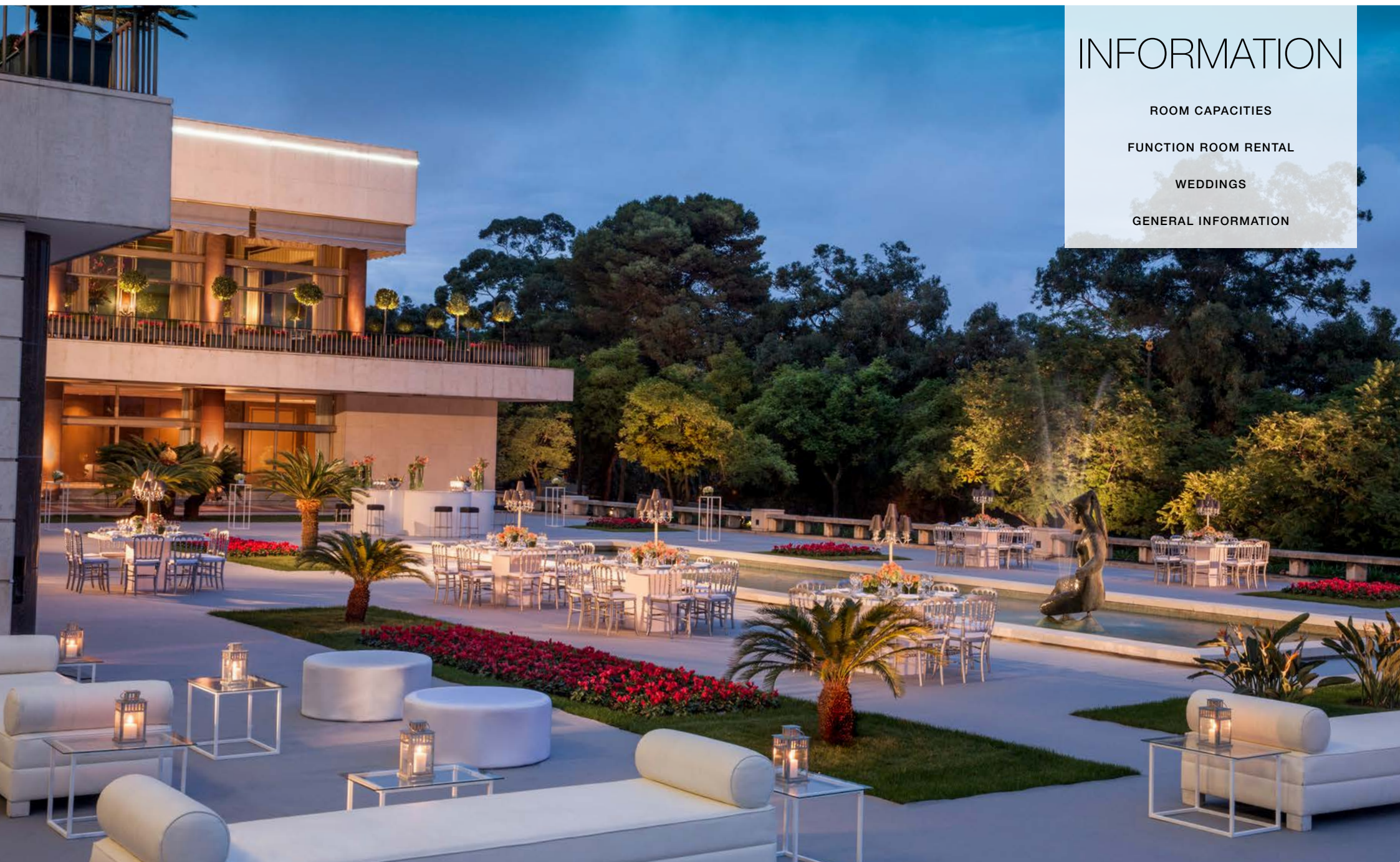
## SUPP. OPEN BAR PREMIUM

€ 50.00 PER PERSON – 1 HOUR

€ 40.00 PER PERSON – EACH ADDITIONAL HOUR

- Grey goose
- Tanqueray 10
- Johnny Walker Black label
- Bullets
- Diplomatic rum





# INFORMATION

ROOM CAPACITIES

FUNCTION ROOM RENTAL


WEDDINGS


GENERAL INFORMATION

# ROOM CAPACITIES

TO CALCULATE THE MAXIMUM CAPACITIES, SHOWN ON THE RIGHT IN NUMBER OF PEOPLE, THE FOLLOWING WAS TAKEN INTO CONSIDERATION:

- Basic audio-visual set up, i.e. overhead projector and screen, for meeting functions.
- Plated service, not including space for buffets, stage or dance floor for catering functions.
- Enough space for access, aisles and in between chairs or tables.
- Using round tables of 1,8 meters diameter with 6 persons per table, and front projection.

Function Room	Size (sq. ft.)	Size (m <sup>2</sup> )							
 Pedro Leitão Ballroom	4908 sq. ft.	456 m <sup>2</sup>	360	72	288	450	99	102	750
 Almada Negreiros Lounge	3821 sq. ft.	355 m <sup>2</sup>	-	-	-	-	-	-	300
 Varanda Restaurant	3584 sq. ft.	333 m <sup>2</sup>	128	50	-	-	-	-	250
 Almada Negreiros Outside Terrace	2034 sq. ft.	189 m <sup>2</sup>	-	-	-	-	-	-	150
 Varanda Restaurant Outside Terrace	893 sq. ft.	83 m <sup>2</sup>	-	-	-	-	-	-	128
Boardroom	549 sq. ft.	51 m <sup>2</sup>	-	14	-	-	-	-	-
 Marques de Pombal	1981 sq. ft.	184 m <sup>2</sup>	80	60	72	90	58	62	120
 Camões	861 sq. ft.	80 m <sup>2</sup>	40	20	36	50	21	24	45
Gil Eanes I	603 sq. ft.	56 m <sup>2</sup>	40	24	33	50	25	26	35
 Pedro Álvares Cabral	479 sq. ft.	44.5 m <sup>2</sup>	30	20	20	30	15	20	30
 Afonso de Albuquerque	420 sq. ft.	39 m <sup>2</sup>	20	18	18	30	19	14	25
Gil Eanes II	377 sq. ft.	35 m <sup>2</sup>	20	12	12	20	13	14	15
 The Outdoor Garden	12667 sq. ft.	1177 m <sup>2</sup>	544	-	-	-	-	-	1,000
 Fernando Pessoa I	3122 sq. ft.	290 m <sup>2</sup>	220	90	144	200	81	102	260
Fernando Pessoa II	1658 sq. ft.	154 m <sup>2</sup>	120	24	36	72	33	36	150
 Tejo	1076 sq. ft.	100 m <sup>2</sup>	60	42	60	72	46	48	130
Douro	689 sq. ft.	64 m <sup>2</sup>	50	20	36	56	23	26	65
 Mondego	667 sq. ft.	62 m <sup>2</sup>	30	20	30	36	21	22	50
 Guadiana	667 sq. ft.	62 m <sup>2</sup>	30	20	30	36	21	22	50

 Indicates function rooms with natural light or outdoor space.

# FUNCTION ROOM RENTAL

HALF DAY - FROM 07:00 TO 3:30 PM OR FROM 3:30 PM TO 00:30

MEETING ROOM	FLOOR	ÁREA M <sup>2</sup>	HALF DAY	FULL DAY
Ballroom	LOBBY	456	€ 8.900	€ 12.800
Fernando Pessoa I	-1	290	€ 7.700	€ 9.000
Fernando Pessoa II	-1	154	€ 2.500	€ 3.600
Fernando Pessoa I + II	-1	444	€ 8.300	€ 10.000
Boardroom*	LOBBY	51	€ 2.200	€ 2.800
Marquês de Pombal	MEZANNINE	184	€ 3.000	€ 3.700
Camões	MEZANNINE	80	€ 1.600	€ 2.000
Afonso de Albuquerque	MEZANNINE	39	€ 1.300	€ 1.500
Gil Eanes I*	MEZANNINE	56	€ 1.000	€ 1.200
Gil Eanes II*	MEZANNINE	35	€ 900	€ 1.000
Gil Eanes I + II*	MEZANNINE	90	€ 1.200	€ 1.400
Tejo	-1	100	€ 2.200	€ 2.800
Douro*	-1	64	€ 1.500	€ 1.800
Mondego	-1	62	€ 1.500	€ 1.800
Guadiana	-1	62	€ 1.300	€ 1.500
Pedro Alvares Cabral	MEZANNINE	44.5	€ 1.300	€ 1.500

For exhibition functions rental, rates will be added a 30% supplement.

Floor plans of all function rooms are available with full description of measurements, capacities, accesses and specifications on electrical power, telephone lines and lighting.

(\*) no natural light

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# WEDDINGS

Let Four Seasons Hotel Ritz Lisbon make your wedding day dreams come true.

[Click here](#) for our exclusive Wedding Kit, to find out all we can do for your special day.



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# GENERAL INFORMATION

## ADVERTISING AND PUBLICITY

Any advertising or publicity for functions at the Hotel require prior knowledge and consent of the management and must be of a standard reflecting the quality of the Hotel.

## AUDIO-VISUAL

Full service is provided from our suppliers and can be arranged through our catering department.

## BOXES, PACKAGES, FREIGHT STORAGE

The Hotel is pleased to receive and assist in the handling of boxes and packages.

Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following any event. All deliveries must be properly labeled.

Include the name of the group, group contact, Hotel contact and date of function.

Deliveries must be made to the receiving/loading dock of the Hotel.

Should you require assistance with boxes, packages or freight, a service charge will be assessed at 26.00 € per staff member, per hour.

The Hotel will not receive or sign for Cash on Delivery shipments.

Arrangements should be made within the shipping company to have your shipment picked up from the Hotel on the last day of your meeting.

## CATERING SERVICE

Presented menus include the time of service as per bellow:

- Coffee Break: 30 minutes

- Buffet: 3 hours

- A la carte: 2 hours

- Cocktail (Canapes): 30 minutes

- Cocktail (Live Station): 1 hour

In case of exceeding these times, the hotel might charge a supplement

## COAT CHECK

The Hotel will arrange checkroom services with a cost of € 150.00 for your event.

## DAMAGE

The Hotel is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located in the hotel prior to, during or subsequent to any function.

The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative

## DECORATION

Our catering department will be pleased to assist you with any floral requirements you may have. The theme parties suggested include buffet decoration of the function room and tables.

## ENTERTAINMENT

For a dinner dance, cocktail party or any other event, we will be pleased to help you arrange entertainment.

## FOOD AND BEVERAGE

The client will ensure that no food or beverage is brought into the Hotel by themselves or any of their guests, unless previously agreed in writing, with the catering manager.

## FUNCTION GUARANTEES

The Hotel requires an approximate guest count ten days prior to the event.

It is the responsibility of the client to advise the final guarantee to the hotel two working days prior to the event. If no guarantee is received, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number contracted.

Some menus require a minimum of 30 people.

## LABOR SERVICE

After 00h, a fee of 500€ per hour will be charged corresponding to the nightly hours.

## PARKING

There are two indoor parking lots in the hotel premises as follows:

Rua Rodrigo da Fonseca – right-hand side to Hotel entrance – 25 places

Rua Castilho – opposite Hotel entrance – 25 places

Near the hotel there is one indoor parking lot as follows:

Edward VII park – 1000 places

Conditions and prices are available on request

Valet parking is available on request.

## PRICES

All prices quoted have taxes and service charges included.

## SECURITY

The Hotel must approve all security arrangements.

## SIGNAGE

All signage may only be displayed directly outside the designated meeting room.

The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly and untidy.

## SMOKING IN FUNCTION ROOMS

As per Portuguese law, it is forbidden to smoke in any closed areas.

## TELEPHONES

Telephones are available in all meeting rooms. Long distance and local calls will be charged at current hotel rates.

## WALLS AND CEILINGS

Nothing may be affixed to the walls, ceilings, floors or pillars by the use of nails, screws, drawing pins, tape or by any other means.

All displays should be freestanding and away from the walls and light fittings.