



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.”

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

€ 38 PER PERSON - BUFFET

€ 42 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 and salame
- 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

€53 PER PERSON

BREAD AND PASTRIES

- Whole wheat bread and selection of country bread, raisins and walnut bread, corn bread
- Selection of viennoiserie, muffins, banana bread and daily homemade cake

CEREALS

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

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, turkey ham
- Smoked salmon
- Emmental, Gouda and Manchego 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 in syrup

HOT

- Scrambled eggs
- Bacon and sausage, potatoes and vegetables 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
€ 12 PER PERSON

COFFEE- BREAKS

COFFEE STATION

COFFEE BREAK

THEME BREAKS



COFFEE STATION

- Coffee, decaffeinated coffee, tea and milk € 25.00 / LITRE
- Mineral water € 8.00 / LITRE
- Fresh orange juice € 30.00 / LITRE
- Soft drinks – 20 cl. bottle: € 8.00 / UNIT
 - Coca Cola,
 - Seven up,
 - Diet Coke,
 - Lemon ice tea
- Mini Croissants and brownies € 25.00 / 18 PIECES
- *Financier, madeleines or biscotti* € 28.00 / 24 PIECES



COFFEE BREAK

30 MINUTES SERVICE TIME CONSIDERED

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🍤 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🧀 SOY 🌱 VEGETARIAN 🌻 SESAME ⚠️ SULPHITES 🧴 MUSTARD

MORNING BREAK

€ 10.00 PER PERSON / SELECTION OF 3

- Mini croissants – plain 🌾
- Mini croissants – ham and cheese 🌾🥚
- Mini croissants – chocolate 🌾
- Oat Muffins
- Brownies 🌾🥚
- Banana bread
- Danish pastry 🌾
- Carrot tartlets 🌾🥚
- Mini custard tartlets 🌾🥚

AFTERNOON BREAK

€ 12.00 PER PERSON / SELECTION OF 3

- Selection of Macaroons
- *Tiramisu* verrine 🥚
- Mango and Yogurt verrine
- Pistachio and raspberries verrine 🥚
- Lemon Madeleines or vanilla with chocolate 🥚
- Pear, spices and nuts muffin 🌿
- Portuguese specialities - Deep-fried sweet Berlin or Pastéis de Nata (custard tartlet) or Queijada (fresh cheese and almond tartlet) 🌿🥚🥚



LIGHT BREAK

€ 8.00 PER PERSON

- Yoghurt, fruits purée and granola

FRESH SLICED FRUITS

€ 12.00 PER PERSON / 1 OPTION

- Seasonal slide fresh fruits
- Seasonal whole fruit basket

MINI SANDWICHES

€ 14.00 PER PERSON / SELECTION OF 2

- Cereal wrap with roasted vegetables and *tzatziki sauce* ✓
- Brioche with cheese, zucchini and pesto ✓
- Smoked salmon with blinis and chévre
- Tramezzini wrapped with hummus, green asparagus and portobello ✓
- Chicken and pesto wrap with grilled vegetables and spinach

Hot Beverages

€ 12.00 PER PERSON | + € 8.00 SUP. FOR ESPRESSO COFFEE

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

JUICES

€ 8.00 PER PERSON

- Orange, grapefruit juice and juice of the day

SOFT DRINKS

€ 8.00 PER PERSON

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



THEME BREAK

1 HOUR SERVICE TIME CONSIDERED

ICE CREAM BREAK

€ 18.00 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

BERRIES

€ 18.00 PER PERSON / MIN 30 PEOPLE

- Red berries fruit juice
- Black Berry crumble, and raspberry tart
- Hibiscus verrine
- Red berries skewer

CHOCOLATE

€ 20.00 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

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🦪 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🍫 SOY 🌱 VEGETARIAN 🌿 SESAME ⚠️ SULPHITES 🧄 MUSTARD

€ 70.00 PER PERSON / MAX 30 PEOPLE

SOUP

- Seasonal soup

SALADS

SELECTION OF 3 SALADS

- Caesar salad with grilled chicken 🌿 🐔
- Caprese salad 🍅 🌿
- Roasted vegetables salad, pumpkin seeds and quinoa 🌱
- Asian salad with grilled chicken 🌿
- Greek vegetables salad with *feta* cheese 🌱
- Fregola with porcini mushrooms and parmesan 🌿 🥛

MAIN COURSES

SELECTION OF 2 DISHES

- Cod fish with olive oil “Lagareiro” 🌿
- Roasted chicken lemon and shiitake 🌿 🍄
- Grouper with calamansi, kumquat and fennel 🌿
- (SUP. +€8.00)
- Saltimbocca veal
- (SUP. +€8.00)

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

DESSERTS

- Selection of mini pastry
- Assortment of sliced fruits



SNACK BUFFET

3 HOURS SERVICE TIME CONSIDERED

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🍤 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🥥 SOY 🌱 VEGETARIAN 🌻 SESAME 🌬️ SULPHITES 🧄 MUSTARD

€ 72.00 PER PERSON / MIN 30 PEOPLE

SOUP

- Seasonal soup

SALADS

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

COLD SNACKS

- Shrimp and spinach *Focaccia* with *chipotle* mayonnaise 🐠 🌱
- *Tandoori* chicken roll with lemon and rocket 🌱
- Smoked salmon Blinis and sour cream with lemon infusion 🌱 🐠
- Cereal wrap with roasted vegetables and *taziki* sauce 🌱

HOT SNACKS

- Vegetarian quiche 🌱 🥚 🧀
- Vegetarian Bolo do Caco 🌱 🌾 🥛

HOT DISHES

- Seabass with seafood sauce and fennel 🐠
- Traditional Portuguese Iberic Porc stew with clams 🍤
- Rice and seasonal vegetables 🌱

SOBREMESAS

- Chia pudding with passion fruit 🌱
- Chocolate eclair 🌱 🥚 🧀
- *Financier* with chocolate and vanilla cream 🌱 🧀
- Raspberries tartlet 🌱 🌾 🥚
- Sponge cake 🌱 🌾 🥚
- Assortment sliced fruits
- Coffee



HEALTHY BUFFET

3 HOURS SERVICE TIME CONSIDERED

🚫 GLUTEN 🚫 LACTOSE 🚫 EGG 🚫 SEAFOOD 🚫 MOLLUSCS & CRUSTACEANS 🚫 FISH
 🚫 CELERY 🚫 NUTS 🚫 SOY 🚫 VEGETARIAN 🚫 SESAME 🚫 SULPHITES 🚫 MUSTARD

€ 80.00 PER PERSON / MIN 30 PEOPLE

SOUP

- Seasonal soup

STARTERS

- Selection of smoked and marinated salmon
- Grilled shrimp 🚫
- Vegetables étagé, bok choy, asparagus and shiso sauce 🚫 🚫

SALADS

- Lettuce *Mesclum* 🚫
- Caprese salad 🚫
- *Fregola sarda*, confit tomatoes, red onion, coriander, lime and roasted peppers 🚫
- Lentils beluga, orange, avocado, asparagus with balsamic vinaigrette 🚫
- Roasted sweet potato, pumpkin seeds, hazelnut and coriander 🚫 🚫

WRAPS

- Smoked salmon with cucumber, dill, light cream cheese, dressed with lime 🚫
- Chicken with grilled paprika, rocket and pesto 🚫 🚫
- Cereal wrap with roasted vegetables and basil 🚫

HOT DISHES

- Golden bream fillets with antiboise sauce
- Free range chicken *Tagine* with seasonal vegetables 🚫 🚫
- Asian rice 🚫 🚫
- Steamed vegetables with basil 🚫

DESSERTS

- Dry fruits and dates tartlet 🚫 🚫 🚫
- Passion fruit *Cheesecake* 🚫 🚫
- Red berries and hibiscus verrine 🚫 🚫 🚫
- Oat energy bars
- Sponge cake 🚫 🚫 🚫
- Daily Sorbet 🚫
- Assortment of sliced fruits
- Coffee



PERSONALISED BUFFET

3 HOURS SERVICE TIME CONSIDERED

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🐌 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🥛 SOY 🌱 VEGETARIAN 🌿 SESAME 🥬 SULPHITES 🧄 MUSTARD

PERSONALISED BUFFET / € 95.00 per person

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

PERSONALISED BUFFET + / € 110.00 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 with *bok choy*, asparagus and shiso sauce
- 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

- 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 sarda*, confit, concassé tomatoes, red onion, coriander, lime and roasted peppers
- Lentils beluga, orange, avocado and asparagus with balsamic vinaigrette 🌱 🌿

HOT DISHES FISH

- Grilled stone bass snacké with shellfish sauce, ginger and fresh coriander 🐠
- Roasted sea bass with pistou
- Grilled grouper with *calamansi*, *kumquat* and fennel
- Braised golden bream with Martini and *yuzu* sauce
- *Lagareiro* cod 🌱

HOT DISHES MEAT

- Beef fiilet with Port, tellicherry pepper
- Saltimbocca veal with shiitake mushrooms and lemon 🌱
- Free range roasted chicken, wild mushrooms with cognac and pepper sauce
- Pork loin with clams casserole 🐌
- Asparagus ravioli, ricotta and parmesan 🌱 🌿
- Truffle ravioli, Pecorino and mushrooms 🌱 🌿



GARNISHING

- Polenta with aubergine parmigiana V ♻️
- Asian rice with bimi sauce, soya sprouts and coriander V ♻️ 🌿
- Confit potato with lime and thyme V
- Seasonal steamed vegetables V
- Panisse Provençale
- Vegan galette with hummus V ♻️

DESSERTS

- Chia pudding and passionfruit
- Salted caramel with flor de sal tartelette 🌿 ♻️ 🌿 🌿
- Raspberry and pistachio verrine 🌿 🌿 🌿 🌿
- Carrot *quejada* 🌿 🌿
- Chocolate and salted caramel verrine 🌿 🌿
- Sachertorte 🌿 🌿 🌿
- Raspberries tartelette 🌿 🌿 🌿
- Custard tartelette 🌿 🌿 🌿
- Millefeuille 🌿 🌿 🌿
- Coffee éclairs 🌿 🌿 🌿
- Daily sorbet
- Home-made cake 🌿 🌿 🌿 🌿
- Seasonal sliced fruit
- Coffee



CHEESE & WINE

3 HOURS SERVICE TIME CONSIDERED

CHEESE / € 32.00 PER PERSON

WINE / € 45.00 PER PERSON

CHEESE & WINE / € 68.00 PER PERSON

OPTIONAL: SOMMELIER FOR THE EVENT / € 500.00

INTERNATIONAL CHEESE 🍷

- Comté
- Chèvre
- Talégio
- Manchego
- Morbier
- Stilton

PORTUGUESE CHEESE 🍷

- Castelo Branco
- Ilha
- Niza
- Cabreira
- Serpa
- Serra

SELECTION OF BREAD 🍷🍷

- Regional bread, baguette, corn bread, crackers
- White and black grapes
- Tomato and figs 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

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🍤 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🥛 SOY 🌱 VEGETARIAN 🌱 SESAME 🌱 SULPHITES 🌱 MUSTARD

3 COURSES MENU: € 95.00 PER PERSON

4 COURSES MENU: € 120.00 PER PERSON

COLD STARTERS

- Chef *Foie Gras*
- Marinated salmon with celery and shiso sauce 🌿 🌿
- Beef carpaccio with cipollini, balsamic vinegar and Parmesan 🌿 🌿
- Lobster and shrimps salad, asparagus, truffle and Sherry wine 🌿 🐠
- (SUP. +€7.00)
- Vegan salad: Quinoa, pineapple, endives, edamame, coriander and nuts 🌱 🌿

HOT STARTERS

- Marinated *snacké* lobster with yuzu, cardamom and shellfish broth 🐠
- (SUP. +€9.00)
- Wild shrimps risotto with basil and lemon 🌿 🌿
- Mushroom ravioli, pecorino, and truffle 🌿 🌿 🌿
- Marinated turbot, Alcácer rice, clams and tomato jus 🐠 🍤
- Shellfish *cataplana* 🌿 🐠 🍤
- (SUP. +€9.00)
- Vegan *Gallette* 🌱



MAIN DISHES

- Sea bass snacké, purslane, celery, yuzu and asparagus 🍴
(SUP. +€18.00)
- John Dory with citrus, cauliflower textures and wasabinas
(SUP. +€10.00)
- “Lagareiro” Cod 🍴
- Grouper snacké with and bivalve emulsion, marinated grapefruit and fennel 🍴
- Free range chicken with juniper, mushrooms and Tasmanian pepper sauce
- Roasted milk veal with Pecorino polenta and black truffle sauce 🍴 🍴
(SUP. +€8.00)
- Iberian pork confit shallots, rosemary and cloves sauce
- Grilled beef fillet, *pleurotes*, Anna potato and pepper sauce 🍴
- Truffle and pecorino ravioli with roasted mushrooms 🍴 🍴 🍴

DESSERTS

- *Crème brûlée* with raspberries sorbet and sesame crispy 🍴 🍴 🍴
- *Abade de Priscos* pudding with marinated orange and pennyroyal with orange and cardamom sorbet
- Honey and dried fruits tart, pear Rocha sorbet ad spices 🍴 🍴 🍴
- Dark chocolate mousse, salted caramel and crispy feuilletine 🍴 🍴
- Jasmine and ivoire cream, tangerine curd and crispy citrus 🍴 🍴 🍴
- Raspberry tart with biscuit, cherry sorbet and yuzu 🍴 🍴
- Passion fruit and coconut dome, guava sorbet 🍴 🍴 🍴



GALA DINNER

3 HOURS SERVICE TIME CONSIDERED /
MIN 30 PEOPLE

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🐌 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🥛 SOY 🌱 VEGETARIAN 🌱 SESAME 🥒 SULPHITES 🌶️ MUSTARD

4 COURSES MENU: € 165.00 PER PERSON

COLD CANAPES

- Rock crab, curry, *huacatay* 🐞
- Crispy chickpeas, hummus, lemon confit, truffle 🌱

HOT CANAPES

- Crispy prawns, bellpepper, mint 🐞
- Mushrooms pie with truffle condiment

COLD STARTERS

- *Chef foie gras*

MAIN COURSES

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

Mojito and lemon sorbet

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

DESSERTS

- Jasmine and ivoire cream, tangerine curd and crispy citrus 🍊🍋🍰

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



CANAPES

2 HOURS SERVICE TIME CONSIDERED /
MIN 30 PEOPLE

🌿 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🦪 MOLLUSCS & CRUSTACEANS 🐟 FISH
🌿 CELERY 🥜 NUTS 🥛 SOY 🌱 VEGETARIAN 🌿 SESAME 🌿 SULPHITES 🌿 MUSTARD

4 PIECES / € 28.00 PER PERSON

6 PIECES / € 36.00 PER PERSON

10 PIECES / € 48.00 PER PERSON

12 PIECES / € 55.00 PER PERSON

COLD CANAPES

- Foie gras, raspberry, timut, chocolat lolipop
- Rock crab, curry, huacatay 🌿
- Smoked salmon, seaweed fried, kumquat and coriander
- Beef tartar with pickle, shiitake, lime and *chipotle*
- Seafood with crispy rice and tomato gel 🌿 🐠
- Tuna tartar with chilli garlic and lime gel

HOT CANAPÉS

- Crispy shrimp, bellpepper and mint 🐠
- Pequim duck rolls with sweet and sour sauce 🌿
- Mushrooms pie and truffle condiment
- Scallops, watercress emulsion and lime 🌿

VEGETARIAN 🌱

- Roasted salsify, creamy cèpes, truffle and lime
- Portobello mushrooms, asparagus, beetroots and black truffle
- Crispy chickpeas, hummus, lemon confit and truffle 🌿
- Smoked eggplant, hazelnut and fried quinoa 🌿

3 UNITS / € 22.00 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

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🐌 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🧀 SOY 🌱 VEGETARIAN 🌻 SESAME ⚠️ SULPHITES 🧴 MUSTARD

3 PIECES / € 14.00 PER PERSON
6 PIECES / € 25.00 PER PERSON

MINI PÂTISSERIE

- Assorted macaroons
- 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 🌾 🌿 🌿 🌿
- *Tiramisù* verrine 🥚 🥚
- Chocolate 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 € 22.00 / 6 PIECES PER PERSON
- Seafood rice € 22.00 PER PERSON
- Cod *Strudel* € 18.00 PER PERSON
- Chicken *Chow-mein* € 18.00 PER PERSON
- Smoked or marinated Salmon € 18.00 PER PERSON
- Oysters with *yuzu* foam or green *shizo* € 16.00 / 3 UNITS PER PERSON

CARVING STATION

- *Picanha* with black beans € 22.00 PER PERSON / MIN 15 PEOPLE
- Shank of veal parmentier with truffle and lemon € 22.00 PER PERSON / MIN 15 PEOPLE
- *"Pata Negra"* prosciutto € 22.00 PER PERSON / MIN 25 PEOPLE



THEME EVENTS

Have some fun with theme events

PORTUGUESE PARTY



PORTUGUESE PARTY

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

€ 185.00 PER PERSON

🌾 GLUTEN 🥛 LACTOSE 🥚 EGG 🐠 SEAFOOD 🐌 MOLLUSCS & CRUSTACEANS 🐟 FISH
 🌿 CELERY 🥜 NUTS 🧀 SOY 🌱 VEGETARIAN 🌻 SESAME 🌬️ SULPHITES 🧄 MUSTARD

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

- Delamotte Brut € 125.00
- Delamotte Blanc de Blancs € 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 Bacalhã - 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

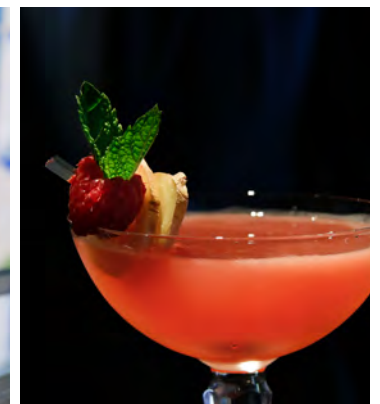
- Amarguinha € 11.00
- Licor Beirão € 11.00

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

€ 15.00 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

€ 29.00 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

€ 42.00 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

€ 55.00 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

€ 130.00 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

€ 25.00 PER PERSON / 30 MINUTES

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

COCKTAIL II

€ 28.00 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

€ 50.00 PER PERSON / 30 MINUTES

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

COCKTAIL IV

€ 34.00 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

€ 46.00 PER PERSON – 1 HOUR

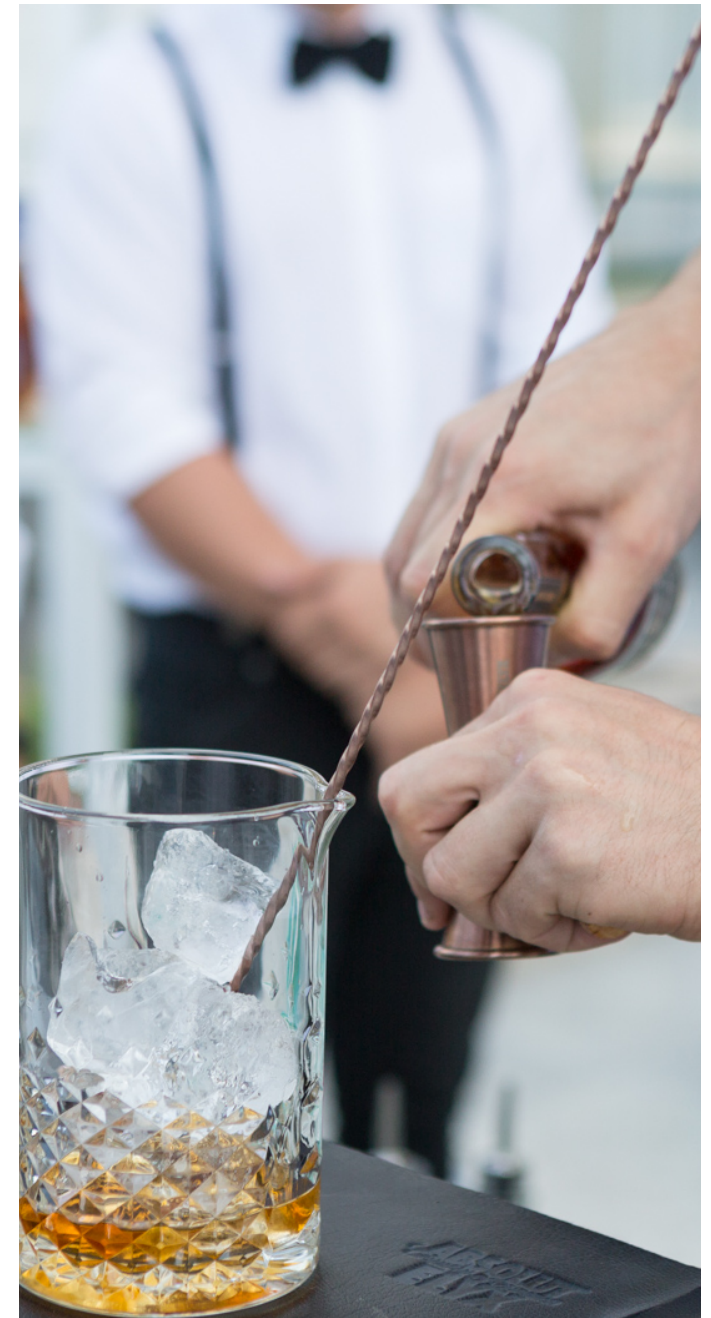
€ 34.00 PER PERSON – EACH ADDITIONAL HOUR

- 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

+ € 10.00 PER PERSON – 1 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.

☀ Indicates function rooms with natural light or outdoor space.

FUNCTION ROOM	SIZE (sq.ft)	SIZE (m ²)							
☀ PEDRO LEITÃO BALLROOM	4908 sq.ft	456 m ²	360	72	288	450	99	102	750
☀ ALMADA NEGREIROS LOUNGE	3821 sq.ft	355 m ²	-	-	-	-	-	-	300
☀ VARANDA RESTAURANT	3584 sq.ft	333 m ²	128	-	-	-	-	-	250
☀ ALMADA NEGREIROS OUTSIDE TERRACE	2034 sq.ft	189 m ²	-	-	-	-	-	-	150
☀ VARANDA RESTAURANT OUTSIDE TERRACE	893 sq.ft	83 m ²	-	-	-	-	-	-	128
BOARDROOM	549 sq.ft	51 m ²	-	-	-	-	-	-	-
☀ MARQUÊS DE POMBAL	1981 sq.ft	184 m ²	80	60	72	90	58	62	120
☀ CAMÕES	861 sq.ft	80 m ²	40	20	36	50	21	24	45
GIL EANES I	603 sq.ft	56 m ²	40	24	33	50	25	26	35
☀ PEDRO ÁLVARES CABRAL	479 sq.ft	44.5 m ²	30	20	20	30	15	20	30
☀ AFONSO DE ALBUQUERQUE	420 sq.ft	39 m ²	20	18	18	30	19	14	25
GIL EANES II	377 sq.ft	35 m ²	20	12	12	20	13	14	15
☀ GARDEN TERRACE	12667 sq.ft	1177 m ²	544	-	-	-	-	-	1000
☀ FERNANDO PESSOA I	3122 sq.ft	290 m ²	220	90	144	200	81	102	260
FERNANDO PESSOA II	1658 sq.ft	154 m ²	120	24	36	72	33	36	150
☀ TEJO	1076 sq.ft	100 m ²	60	42	60	72	46	48	130
DOURO	689 sq.ft	64 m ²	50	20	36	56	23	26	65
☀ MONDEGO	667 sq.ft	62 m ²	30	20	30	36	21	22	50
☀ GUADIANA	667 sq.ft	62 m ²	30	20	30	36	21	22	50

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 ²	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

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.



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: up to 3 hours

- A la carte: up to 2:30 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 – 100 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.
Prices may be adjusted if taxes change.

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.