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.’”

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.
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

€ 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 € 8.00 / LITRE
• Fresh orange juice € 25.00 / LITRE
• Soft drinks – 20 cl. bottle:
  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

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
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 “Lagaréiro”
• 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

SALADS
• Fine herbs mesclum with cereals toast
• 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
• Lentilis with cherry tomato, green asparagus and balsamic vinaigrette

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 Iberian 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

HOT DISHES FISH
• Grilled stone bass snacké with shellfish sauce, ginger and fresh coriander
• Roasted sea bass with antiobose sauce
• Grilled grouper with salmorejo sauce
• Braised golden bream with Martini and yuzu sauce
• Lagareiro cod

HOT DISHES MEAT
• Beef fillet 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 queijada
- 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
- Talégo
- 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

***********

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
• Kadaif 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

  ***

  Mojito and lemon sorbet

  ***

• 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
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 CANAPES
• Kadaiif 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

3 UNITS / € 18.00 PER PERSON
MIN 30 PEOPLE
MAX 100 PEOPLE

OYTERS BAR
(Ostras, yuzu 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

- 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
- Baba with exotic fruit and Limoncello
- Tiramisù verrine
- Chocolate truffles selection
- Chocolate and almond or chocolate and raspberries muffins

gluten free  lactose free  contains nuts  vegetarian
LIVE COOKING

1 HOUR SERVICE TIME CONSIDERED / MIN 30 PEOPLE

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
- Portugese cheese plate
- Grapes, dried fruit and regional bread

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 piquillo verrine
- Marinated fish selection
- Squid salad, tomato and green beans

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

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

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

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 Lampo
- Roasted suckling pig

THE BOTTOMS UP HUT
- Beer
- Soft drinks
- Mineral water
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

ROSE PORTUGUESE WINE BOTTLES 75 CL
- Redoma Rosé - Douro  € 41.00

SPARKLING PORTUGUESE WINE BOTTLES 75 CL
- Quinta do Valdaior 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. | € 18.00
- Glenlivet founder's reserve 1824 12 y.o. | € 18.00
- Balvenie 15 y.o. | € 28.00

### 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
### 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

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

• 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

• 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

• 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

• 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

• Mineral water, beer and soft drinks
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
### 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.

<table>
<thead>
<tr>
<th>Function Room</th>
<th>Size (sq. ft)</th>
<th>Size (m²)</th>
<th><strong>1</strong></th>
<th><strong>2</strong></th>
<th><strong>3</strong></th>
<th><strong>4</strong></th>
<th><strong>5</strong></th>
<th><strong>6</strong></th>
<th><strong>7</strong></th>
<th><strong>8</strong></th>
<th><strong>9</strong></th>
<th><strong>10</strong></th>
<th><strong>11</strong></th>
<th><strong>12</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pedro Leitão Ballroom</td>
<td>4908 sq. ft.</td>
<td>456 m²</td>
<td>360</td>
<td>72</td>
<td>256</td>
<td>450</td>
<td>97</td>
<td>102</td>
<td>750</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Almada Negreiros Lounge</td>
<td>3821 sq. ft.</td>
<td>355 m²</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>300</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Varanda Restaurant</td>
<td>3664 sq. ft.</td>
<td>333 m²</td>
<td>126</td>
<td>50</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>260</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Almada Negreiros Outside Terrace</td>
<td>2064 sq. ft.</td>
<td>189 m²</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>150</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Varanda Restaurant Outside Terrace</td>
<td>893 sq. ft.</td>
<td>83 m²</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>128</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boardroom</td>
<td>549 sq. ft.</td>
<td>51 m²</td>
<td>-</td>
<td>14</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marques de Pombal</td>
<td>1981 sq. ft.</td>
<td>184 m²</td>
<td>60</td>
<td>60</td>
<td>72</td>
<td>60</td>
<td>64</td>
<td>62</td>
<td>120</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Camões</td>
<td>851 sq. ft.</td>
<td>80 m²</td>
<td>40</td>
<td>30</td>
<td>30</td>
<td>50</td>
<td>21</td>
<td>24</td>
<td>45</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gil Eanes I</td>
<td>603 sq. ft.</td>
<td>56 m²</td>
<td>40</td>
<td>24</td>
<td>30</td>
<td>60</td>
<td>25</td>
<td>26</td>
<td>38</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pedro Álvares Cabral</td>
<td>479 sq. ft.</td>
<td>44.5 m²</td>
<td>30</td>
<td>20</td>
<td>20</td>
<td>30</td>
<td>15</td>
<td>20</td>
<td>30</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Atónio de Albuquerque</td>
<td>420 sq. ft.</td>
<td>39 m²</td>
<td>20</td>
<td>18</td>
<td>18</td>
<td>30</td>
<td>18</td>
<td>14</td>
<td>26</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gil Eanes II</td>
<td>377 sq. ft.</td>
<td>35 m²</td>
<td>20</td>
<td>12</td>
<td>12</td>
<td>20</td>
<td>13</td>
<td>14</td>
<td>15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Outdoor Garden</td>
<td>1286 sq. ft.</td>
<td>117 m²</td>
<td>644</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fernando Pizzas I</td>
<td>3122 sq. ft.</td>
<td>290 m²</td>
<td>220</td>
<td>90</td>
<td>144</td>
<td>200</td>
<td>81</td>
<td>102</td>
<td>280</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fernando Pizzas II</td>
<td>1639 sq. ft.</td>
<td>154 m²</td>
<td>120</td>
<td>24</td>
<td>24</td>
<td>72</td>
<td>33</td>
<td>36</td>
<td>160</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tejo</td>
<td>1076 sq. ft.</td>
<td>100 m²</td>
<td>60</td>
<td>42</td>
<td>50</td>
<td>72</td>
<td>48</td>
<td>45</td>
<td>130</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Douro</td>
<td>632 sq. ft.</td>
<td>60 m²</td>
<td>60</td>
<td>20</td>
<td>36</td>
<td>56</td>
<td>23</td>
<td>26</td>
<td>68</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mondego</td>
<td>667 sq. ft.</td>
<td>62 m²</td>
<td>30</td>
<td>20</td>
<td>30</td>
<td>36</td>
<td>21</td>
<td>22</td>
<td>60</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Guadiano</td>
<td>667 sq. ft.</td>
<td>62 m²</td>
<td>30</td>
<td>20</td>
<td>30</td>
<td>36</td>
<td>21</td>
<td>22</td>
<td>60</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

※ 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

<table>
<thead>
<tr>
<th>MEETING ROOM</th>
<th>FLOOR</th>
<th>AREA M²</th>
<th>HALF DAY</th>
<th>FULL DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom</td>
<td>LOBBY</td>
<td>456</td>
<td>€ 8,900</td>
<td>€ 12,800</td>
</tr>
<tr>
<td>Fernando Pessoa I</td>
<td>-1</td>
<td>290</td>
<td>€ 7,700</td>
<td>€ 9,000</td>
</tr>
<tr>
<td>Fernando Pessoa II</td>
<td>-1</td>
<td>154</td>
<td>€ 2,500</td>
<td>€ 3,600</td>
</tr>
<tr>
<td>Fernando Pessoa I + II</td>
<td>-1</td>
<td>444</td>
<td>€ 8,300</td>
<td>€ 10,000</td>
</tr>
<tr>
<td>Boardroom*</td>
<td>LOBBY</td>
<td>51</td>
<td>€ 2,200</td>
<td>€ 2,800</td>
</tr>
<tr>
<td>Marquês de Pombal</td>
<td>MEZANNINE</td>
<td>184</td>
<td>€ 3,000</td>
<td>€ 3,700</td>
</tr>
<tr>
<td>Camões</td>
<td>MEZANNINE</td>
<td>80</td>
<td>€ 1,600</td>
<td>€ 2,000</td>
</tr>
<tr>
<td>Afonso de Albuquerque</td>
<td>MEZANNINE</td>
<td>39</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
<tr>
<td>Gil Eanes I*</td>
<td>MEZANNINE</td>
<td>56</td>
<td>€ 1,000</td>
<td>€ 1,200</td>
</tr>
<tr>
<td>Gil Eanes II*</td>
<td>MEZANNINE</td>
<td>35</td>
<td>€ 900</td>
<td>€ 1,000</td>
</tr>
<tr>
<td>Gil Eanes I + II*</td>
<td>MEZANNINE</td>
<td>90</td>
<td>€ 1,200</td>
<td>€ 1,400</td>
</tr>
<tr>
<td>Tejo</td>
<td>-1</td>
<td>100</td>
<td>€ 2,200</td>
<td>€ 2,800</td>
</tr>
<tr>
<td>Douro*</td>
<td>-1</td>
<td>64</td>
<td>€ 1,500</td>
<td>€ 1,800</td>
</tr>
<tr>
<td>Mondego</td>
<td>-1</td>
<td>62</td>
<td>€ 1,500</td>
<td>€ 1,800</td>
</tr>
<tr>
<td>Guadiana</td>
<td>-1</td>
<td>62</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
<tr>
<td>Pedro Alvares Cabral</td>
<td>MEZANNINE</td>
<td>44.5</td>
<td>€ 1,300</td>
<td>€ 1,500</td>
</tr>
</tbody>
</table>

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 below:
- 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.

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, uring 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.

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

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.