

# PRIVATE EVENT ROOMS – Fact Sheet

*Hotel Lisboa Plaza*

The Hotel Lisboa Plaza is equipped with 7 Private Event Rooms which have been designed specifically for Corporate or Private Events and meetings.

A dedicated Events Department is at your service to help and assist you with your individual requirements.

## ROOM SPECIFICATIONS

Private Event Rooms	Sq. M	Length	Width	Height	Theatre	School	U	Cabaret	Banquet	Buffet	Cocktail
Eça (A)	115	12,5	9,5	2,85	130	63/77	27/33	63	80	60	130
Pessoa (B)	50	6	5,5	2,40	-	-	-	-	-	-	50
Garrett (C)	60	9	6,5	2,75	50	30	22	28	40	32	60
Herc. I (D)	55	7,5	7,2	2,52	30	18	16	21	-	-	30
Herc. II (F)	70	11	7,3	2,52	60	44	21	35	-	-	70
Herc. I+II (G)	125	18,5	7,3	2,52	120	80	33	56	-	-	120
Parque (H)	150	-	-	3,22	50	-	24	35	-	80	150

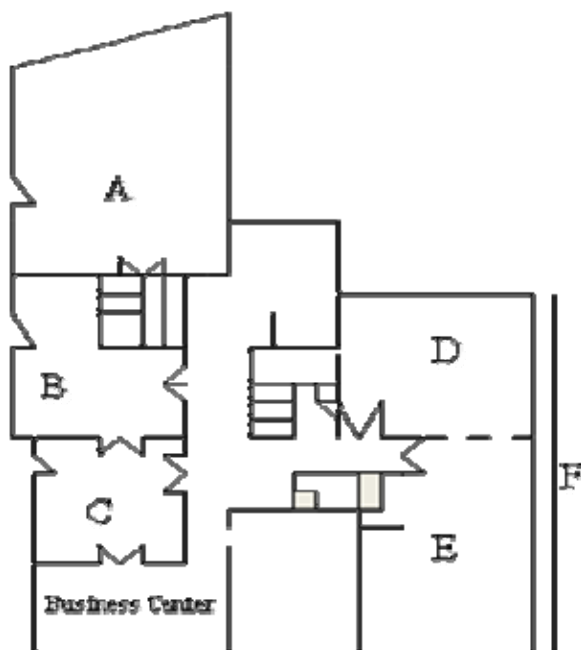


Events department  
T: +351 213 218 229 - [salas@heritage.pt](mailto:salas@heritage.pt) – [www.heritage.pt](http://www.heritage.pt)

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## AVAILABLE EQUIPMENT

Each of the private event rooms is equipped with free wireless Access. Audio visual equipment is available including:

- TV LCD
- VIDEO
- DVD
- VIDEO PROJECTOR
- SLIDE PROJECTOR
- SCREEN
- OVERHEAD PROJECTOR
- FLIP CHART
- PÚLPITO
- BIOMBOS
- COPIES
- PHONE
- FAX
- INTERNET
- WIRELESS
- MICROPHONES
- AMPLIFICADORES E COLUNAS
- SECRETARIAT

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## BUFFET BREAKFAST

Coffee  
Selection Tea  
Milk  
Juices  
Chocolate  
White and Red win  
Sparkling Wine  
Selection Bread  
Croissants  
Cookies  
Butter  
Selection Jams  
Selection of Fruits  
Yogurts  
Cereals  
Eggs  
Sausages  
Ham  
Cheese  
Bacon

## COFFEE BREAK

### **A**

Coffee, Tea, Milk, Orange Juice, Mineral Water and Petit Fours

### **B**

Coffee, Tea, Milk, Orange Juice, Lemon Juice, Mineral Water and Petit Fours

### **C**

Coffee, Tea, Milk, Orange Juice, Lemon Juice, Mineral Water and Bread Rolls and Croissants with Ham and Cheese

### **D**

Coffee, Nescafé, Tea, Milk, Hot Chocolate, Orange Juice, Lemon and Tomato Juice, Mineral Water, Petit Fours, Bread Rolls and Croissants with Ham and Cheese

### **E**

Coffee, Tea, Milk, Orange Juice, Mineral Water and Several Fruit laminated

### **F**

Coffee, Nescafé, Tea, Milk, Hot Chocolate, Orange Juice, Lemon and Tomato Juice, Mineral Water, Petit Fours, Bread Rolls and Croissants with Ham and Cheese, Savory Snacks and a selection of canapés



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## PERMANENT COFFEE BREAK

### COLD DISHES

Smoked Salmon  
Chicken Salad  
Fresh cheese with tomato  
Shrimp little pastries  
Ham little pastries  
Egg little pastries

### HOT DISHES

Shrimps covered with bread crumbs  
Turkey on the spit  
Banana with Bacon on the spit  
Meat rolls  
Chicken Pie  
Shrimp patty

### DESSERTS

Cream Puff  
Profit roles with chocolate  
Fruit Salad  
Fruit basket  
Fruit (laminated)  
Petit Fours  
Yoghurts  
Bread and Diet cookies  
Cheese table with 4 varieties  
Croissants with cheese and ham  
Sweet bread with cheese or ham

### DRINKS

Coffee/Tea/Milk Thermos  
Orange/Pineapple/Lemon Juice  
Soft drinks  
Mineral water  
White or Red Wine "Aba da Serra" (bottle)  
White or Red Wine "Quinta d'Aveleda" (bottle)

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## BREAKFAST BOX

- 1 Sandwich
- 1 Juice
- 1 Piece of Fruit
- 1 Cake

## FINGER LUNCH

- Soup
- Various Sandwiches
- Meat rolls, Shrimp patty, Codfish cakes
- Mix Salad
- Orange Juice
- Fruit Salad
- Cream Cakes
- Coffee Therm

## BRUNCH

- Coffee
- Juice Selection
- White Wine
- Sparkling Wine
- Bread Selection
- Croissants
- Bread Rolls
- Cookies
- Butter
- Fruit Selection
- Yogurts
- Cereals
- Eggs
- Mix Salads
- Cold Meats
- Soup
- 2 Hot Dishes
- Cheese Table
- Desserts Buffet



## EXECUTIVE LUNCHEAS AND DINNERS

Buffet lunch/dinner made up of twenty different dishes including smoked salmon, cold cuts, asparagus, salads and soup, three hot dishes, cheese tray, sweets and fruit, coffee, red and white wine

### A

Chave's smoked ham with fruit  
Codfish with cream  
Caramel Pudding  
Coffee

### B

Tomato soup with cream  
Sole Orly with Tartar Sauce  
Fruit Tart  
Coffee

### C

Consommé with Madeira wine  
Salmon with Red Pepper  
Chocolate mousse with Pine Seeds  
Coffee

### D

Shellfish Soup  
Lamb's roasted leg  
Orange Pudding  
Coffee

### E

Salad Niçoise  
Pork's roasted leg with spinach  
Pineapple *Bavaroise*  
Coffee

### F

Cream of Asparagus Soup  
Monkfish's Emincé de baudroie à Provençal  
Paris Brest  
Coffee

### G

Game Soup  
Fillet Wellington  
Fruit Salad with Whipped Cream  
Coffee

### H

Seafood Shell au Gratin  
English Roast Beef  
Plaza Meringue with Ice Cream  
Coffee

### I

Asparagus with Mayonnaise  
Médailles de Veau avec Champignons  
Cream Puff  
Coffee

### J

Smoked Swordfish and Salmon with  
Capers  
Chateaubriand Steak  
Profiteroles with Hot Chocolate Sauce  
Coffee

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## **BUFFET'S HOT DISHES**

**I** Juliana Soup (Portuguese traditional soup served with shredded vegetables)

Tender loin Monkfish served with Mushrooms

Entre cote seasoned with red wine

Pork Medallions served with Shrimps

**II** Gloria Soup (feijão-verde)

Spiritual" Codfish (shredded slices of dried codfish stewed with chopped onions, garlic and carrots, covered with fresh cream and bread crumbs)

Veal Noisettes with 3 Peppers

Ostrich Juliana served with Mushrooms (Ostrich meat served with shredded vegetables and mushrooms)

**III** Cream Parisian

Aromatic Salmon with Pepper

Rumpstek Minute

Turkey Paupiettes cooked in "Sameiro" style

**IV** "Home-Made" Soup

Frog-fish with Coriander Sauce

Wellington Fillet

**V** Lobster Bisque served with Shrimps

Veal Strogonoff

Grilled Cuttlefish served with Coriander's and Mussels

**VI** Crème de Melon (melon cream soup) cooked in "Palha Blanco" style

Grilled Chicken served with Chestnuts

Black Grouper Emincé served with Fresh Cream

Tornedó with Bearnês Sauce (round cut of prime beef served with a specific sauce)

**VII** Mondego Creamy Soup

Crocker Delights cooked in "Sesimbra" style

Beef Loin Flambé

Duck Chest with Apple Sauce

**VIII** São Germano Creamy Soup

Moonfish Vinhê Goujons

Traditional Duck Rice

Lamb Casserole with Pennyroyal

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### **IX** “Governanta” Soup

Shrimp Ragout cooked in “Peniche” style  
Chicken Supremes with Tarragon  
Pork Carré served with Crusts of Bread and Sesame

### **X** Crème de Citrouille (pumpkin creamy soup) with Corianders

Grouper served with Noodles and Seafood  
Lamb Leg cooked in English style  
Flemish Carbonara

### **XI** Fish Soup with Seafood

Frogfish “Marmita à Pescador” (frog-fish traditional cooked in a saucepan)  
Codfish “Lagarada” served with Roasted Potatoes (grilled slice of dried codfish seasoned with garlic and olive oil served with un peeled roasted potatoes)  
Veal Stracotto

### **XII** “Moscavidense” Creamy Soup

“Desfeita de Bacalhau” (shredded slices of raw dried codfish seasoned with great portions of garlic and olive oil)  
Fines Herbs Veal Escalope  
Crocker Delights in “Moleira Provençal” style

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## TEA

Coffee  
Tea Selection  
Milk  
Juice Selection (Orange, Pineapple e Apple)  
Croissants with Ham and Cheese  
Bread Rolls with Ham and Cheese  
Scones  
Cookies  
Jam Selection  
Laminated Fruit Selection  
Yoghurts

## SNACKS

Coffee  
Tea Selection  
Milk  
Juice Selection  
Hot Chocolate  
Beer  
Buffet wine white and red  
Croissants with Ham and Cheese  
Bread Rolls with Ham and Cheese  
Scones  
Sandwiches with Ham and Cheese  
Codfish Cakes  
Meat rolls  
Shrimps patties  
Chicken Pies  
Chip Potato  
Chocolate Mousse  
Sweet Rice  
Cream Puff  
Gelatin Selection  
Pudding Orange  
Bavaroise  
Cottage cheese Pie



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## CANAPES

### A

Smoked Ham  
Cheese  
Ham  
Shrimps  
Eggs  
Codfish Rolls  
Meat Rolls  
Sausage Rolls  
Potato chips  
Salty Almonds  
Peanuts  
Passas

### B

Smoked Ham  
Cheese  
Shrimp  
Tuna Mousse  
Smoked Salmon  
Anchovy  
Shrimp Patty  
Pizza Slices  
Quiche Lorraine  
Calamars  
Sausage Rolls  
Tamaras with Bacon  
Peanuts  
Passas

### C

Smoked Ham  
Smoked Swordfish  
Crab  
Egg with Caviar  
Shrimps  
Paté  
Meat Patties  
Quail Eggs  
Shrimp Patties  
Codfish Rolls  
Dates with Bacon  
Veal and Mushroom  
Custard Pies with Cinnamon  
Potato Crisps  
Almonds  
Peanuts  
Raisins  
Walnuts  
Pine Kernels

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## OPEN BAR

### A

Sweet and Dry Port  
Wine from Private vineyard  
Sweet and Dry Vermouth  
Sparkling wine  
Beer  
Soft Drinks  
Fruit Juice  
Mineral Water

### B

Sweet and Dry Port  
Wine from Private vineyard  
Madeira  
Sweet and Dry Vermouth  
Campari  
Vodka  
Imported Gin  
Rhum  
Blended Scotch Whisky  
Malt Whisky  
Sparkling Wine  
Beer  
Soft Drinks  
Fruit Juices  
Mineral Water

### C

Sweet and Dry Port  
Wine from Private vineyard  
Madeira  
Sweet and Dry Vermouth  
Campari  
Vodka  
Importad Gin

Rhum  
Blended Scotch Whisky  
Malt Whisky  
Portuguese Liqueurs  
Bailey's  
Drambuie  
Portuguese Brandy  
Sparkling Wine  
Beer  
Soft drinks  
Fruit Juice  
Mineral Water

### D

Sweet and Dry Port  
Wine from Private vineyard  
Madeira  
Sweet and Dry Vermouth  
Campari  
Vodka  
Importad Gin  
Rhum  
Blended Scotch Whisky  
Malt Whisky  
Bourbon  
Portuguese Liqueurs  
Bailey's  
Drambuie  
Cointreau  
Tia Maria  
Brandy  
Portuguese Brandy  
Cognac  
Sparkling Wine  
Beer  
Soft Drinks  
Fruit Juices  
Mineral Water

Events department

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## WINE AND CHEESE

1 Hour with 5 kinds of Portuguese Cheese  
Red and White Wine from Private vineyards  
Porto Wine  
Bread Selection  
Cheese Crackers, Ryvittas e Melba Tosts

## SANGRIA TIME

1 Hour with a Selection of Canapés

## WELCOME PORTO

Dry Porto  
Sweet Porto  
Mineral Water  
Orange Juice  
Almonds  
Raisins

## APERITIF

New and Blended Scotch Whisky  
Porto Win  
Vodka  
Gin  
Vermouth  
Orange and Tomato Juice

## DIGESTIVE

New and Blended Scotch Whisky  
Portuguese Liqueurs  
Portuguese Brandy



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## FORMAL DINNER

### A

Consommé with Madeira  
Rich Seafood Shell au gratin  
Fillet Wellington  
Fruit Pie with Whipped Cream

### B

Paté Maison  
Crêpes de Fruits de La Mer  
Cordon Bleu Escalopes  
Plaza Meringue

### C

Cream of Shellfish Soup with Ricard  
Salmon with Aromatic Herbs  
Chateaubriand Steak  
Crème Caramel

### D

Prawn Cocktail  
Baudroie à la Cardinal  
Steak au Poivre Vert  
Pineapple Bavaroise

### E

Hot or Cold Vichyssoise  
Paupiettes de Sole  
Tournedo à la Portugais  
Profiteroles with Hot Chocolate Sauce

**All menus include (Vermouth or Dry Port  
Wines from private vineyards)**

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## WEDDING MENU

### A

Buffet made up of twenty different dishes including:

Smoked Salmon  
Cold Cuts  
Asparagus  
Salads  
Soup  
Three Hot Dishes  
Cheese tray  
Sweets and Fruits Selection  
Bride Cake  
Coffee  
Red and White Wine  
Sparkling Wine with the Bride Cake

### B

Crepe of Asparagus Soup  
Codfish baked in Cream  
English Roast Beef  
Paris Brest  
Salads Buffet  
Smoked Salmon  
Cold Cuts  
Cheese tray  
Sweets and Fruits Selection  
Bride Cake  
Coffee  
Red and White Wine  
Sparkling Wine with the Bride Cake

### C

Game Soup  
Emincé de boudoir à Provençal  
Médailles de Veau avec Champignons  
Pineapple Bavaroise  
Salads Buffet  
Smoked Salmon  
Cold Cuts  
Cheese tray

Sweets and Fruits Selection  
Bride Cake  
Coffee  
Red and White Wine  
Sparkling Wine with the Bride Cake

### D

Smoked Salmon with Capers  
Crêpes Fruits de la Mer  
Chateaubriand Steak  
Chef Cake  
Salads Buffet  
Smoked Salmon  
Cold Cuts  
Cheese tray  
Sweets and Fruits Selection  
Bride Cake  
Coffee  
Red and White Wine  
Sparkling Wine with the Bride Cake

### E

“Black Paw” Smoked Ham with natural Pineapple  
“Terminador” Lobster  
Beef Wellington  
Plaza Meringue  
Salads Buffet  
Smoked Salmon  
Cold Cuts  
Cheese tray  
Sweets and Fruits Selection  
Bride Cake  
Coffee  
Red and White Wine  
Sparkling Wine with the Bride Cake

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