



BANQUET KIT

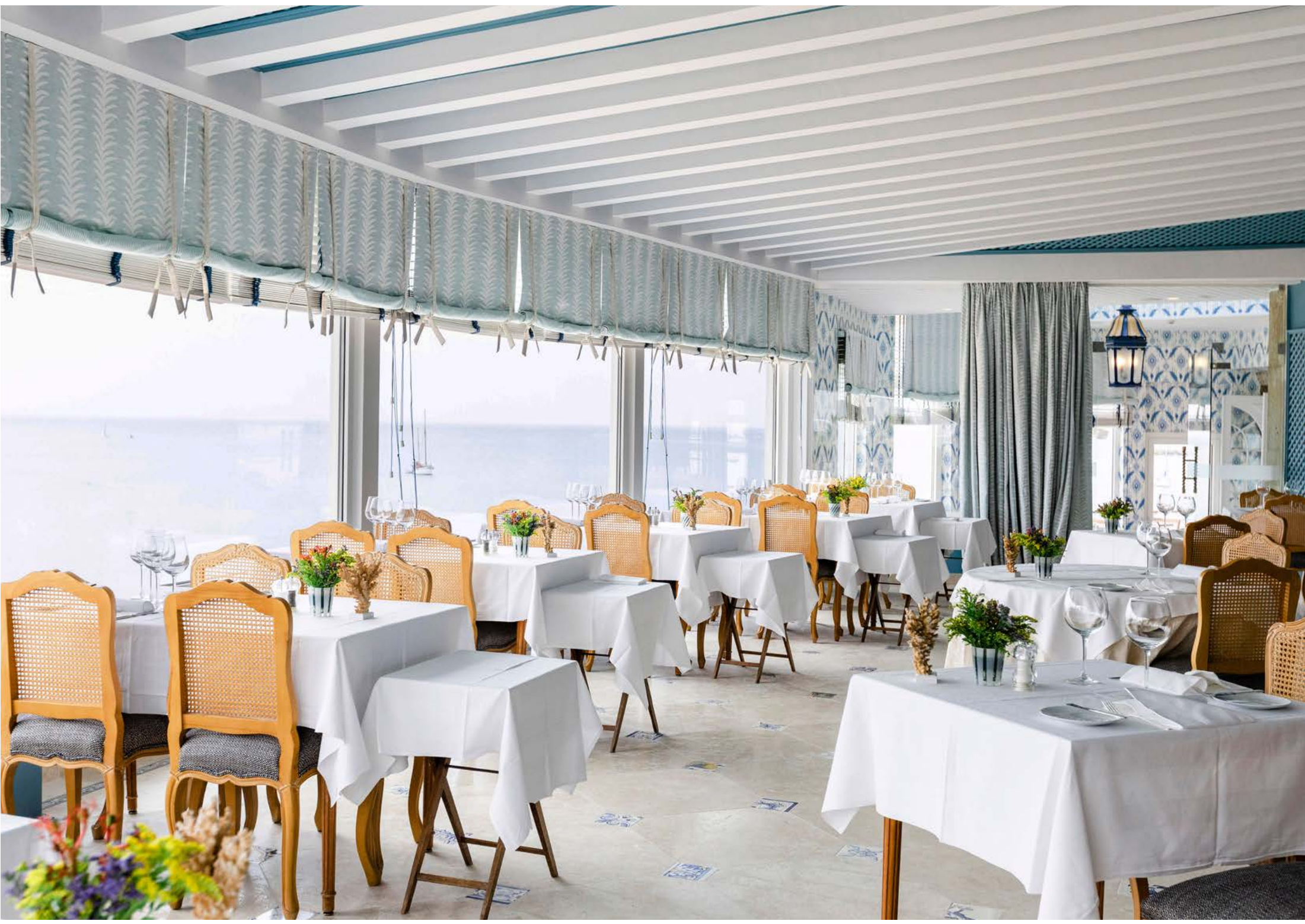
THE ALBATROZ HOTEL





EXECUTIVE CHEF

Frederic Breitenbucher was born in Strasbourg, an Alsatian gastronomic city. When he was just 16 years old he started collaborating in his father's charcuterie business, so at the age of 22, he was already responsible for developing all the gastronomic aspects of the company. After graduating from the professional school in Strasbourg, where he obtained his master's degree in cooking, he accepted the invitation of chef Antoine Westermann to head to Portugal as executive deputy chief of the Hotel Fortaleza Do Guincho Restaurant. In 2001, he obtained a Michelin star in this project. In 2012 he started a new phase in his career being in charge of Myriad by SANA Hotels and the Restaurant River Lounge' kitchens where he carried out the pre-opening and opening planning of the hotel, defining the gastronomic line and vision of it.





COFFEE
BREAKS

COFFEE BREAKS



BEVERAGES SELECTION

Fresh Orange juice
Coffee and decaffeinated
Damman Tea / Selection of teas and herbal teas
Valrhona hot chocolate

SIDE DISHES

SALTED SNACKS

Chicken mini brioche
Mini turkey Pita with pesto
Roastbeef Mauricette
Salami and cornichons Mauricette
Smoked ham and Olives Mauricette
Cheese and bacon mini quiche
Leek Mini quiche
Vegetables mini quiche
Crispy Smoked Salmon
Crispy Aubergine caviar and vegetables
Chicken Pie
Ham and Cheese Croissant
Chicken Puff Pastry
Finger sandwich in german bread

Grilled Vegetables Finger sandwich
Corn and Vegetables cake
Tomato and mozzarella finger sandwich

SWEETS

Custard cakes
Chocolate and fruit tartellete
Carrot cake
Orange cake
Praliné 'Queenele'
Lemon merengue pie
Mini chocolate braid
Macaron gluten free
Mini 'Paris-Breast'
Wild Fruits Muffins
Passionfruit Cheesecake
Honey 'financier'
Lemon and fruit tart
Strawberry with chocolate
Chocolate éclairs
Mini Pavlova

VEGAN AND GLUTEN FREE

Muffins
Fruit kebab
Chocolate and fruit 'coques'
Blueberry parfait
Chocolate brownies
Madaleines



Selection of beverages and 5 varieties
€15,00 per person

2 additional varieties
€ 5,00 per person

4 additional varieties
€ 9,00 per person

COFFEE BREAKS - SUPPLEMENTS



SIDE DISHES

BEVERAGES

Fruit Juices: Orange, Apple, Pineapple and Grapefruit

€ 4,00 per person

Soft drinks: coke, Sprite, Ice tea

€ 3,50 per person

Espresso coffee station

€ 3,50 per person

Ice tea - 2 varieties

€ 2,50 per person

Pineapple and Mint juice

€ 2,50 per person

Milkshakes (Vanilla, Strawberry and Chocolate)

€ 8,50 per person

PRICES ABOVE VALID FOR 30-MINUTE SERVICE

COFFEE STATION



BEVERAGES SELECTION

Fresh Orange juice
Coffee and decaffeinated
Damman Tea / Selection of teas and herbal teas
Valrhona hot chocolate

SIDE DISHES

SALTED SNACKS

Chicken mini brioche
Mini turkey Pita with pesto
Roastbeef Mauricette
Salami and cornichons Mauricette
Smoked ham and Olives Mauricette
Cheese and bacon mini quiche
Leek Mini quiche
Vegetables mini quiche
Crunchy Smoked Salmon
Crunchy Aubergine caviar and vegetables
Chicken Pie
Ham and Cheese Croissant
Chicken Puff Pastry
Finger sandwich in german bread

Grilled Vegetables Finger sandwich
Corn and Vegetables cake
Tomato and mozzarella finger sandwich

SWEETS

Custard cakes
Chocolate and fruit tartellete
Carrot cake
Orange cake
Praliné 'Quelele'
Lemon merengue pie
Chocolate mini ???
Macaron (gluten free)
Mini 'Paris-Breast'
Wild Fruits Muffins
Passionfruit Cheesecake
Honey 'financier'
Lemon and fruit tart
Strawberry with chocolate
Chocolate éclairs
Mini Pavlova

VEGAN AND GLUTEN FREE

Muffins
Fruit kebab
Chocolate and fruit 'coques'
Blueberry parfait
Chocolate brownies
Madelaine



Beverages only Coffee Station:

Half-day	€15,00 per person
Full-day	€28,00 per person

Beverages and food Coffee station:

(5 varieties selection of Salted Snacks
and/or Sweets)

Half-day	€20,00 per person
Full-day	€35,00 per person



MENUS

LUNCH MENU



STARTERS

Marinated Salmon with Marjoran, seaweed, rocket salad and avocado

Petals of Codfish with peppers, clam chowder with coriander

Poultry Paté, marinated plums with Port wine

SOUPS

Pea cream soup, mushrooms and smoked ham toast with parmesan

Carrot and ginger soup, toast with fresh curd cheese

FROM THE SEA

Sautéed Golden Bream, Celery purée, vegetables with Rosemary, white wine and lemon sauce

Sautéed Cod, potatoes and spinach Puff pastry, Corn bread with herbs

FROM THE EARTH

Roasted chicken breast with lemon, Vegetables with almonds and dates 'tajine'

Pork loin roasted with 'Cozido'

Confit duck pie with mushrooms and fennel, vegetables from the market

DESSERTS

Chocolate filled with coffee and Caramel ice cream

Mango cheesecake

Valrhona chocolate brownie, gooseberries 'bavaroise' and vanilla ice cream

Wild fruits pavlova

Orange Pie and 'toucinho do céu', pennyroyal sorbet



3 Course Menu: (1 soup or 1 starter, 1 main course, 1 dessert, mignardises and coffee)
€42,00 per person

4 Course Menu: (1 soup, 1 starter, 1 main course, 1 dessert, mignardises and coffee)
€49,00 per person

4 Course Menu: (1 soup or 1 starter, 2 main courses, 1 dessert, mignardises and coffee)
€58,00 per person

LUNCH MENU - Supplements



STARTERS

Sauteed skate `grenobloise`, vegetables
Greek style, mashed potatoes with saffron
(suppl:+ € 7,00)

Veal loin tataki with sesame, vegetable and
pack choi wok, sweet and sour sauce
(suppl: + € 8,00)

MAIN COURSE

Golden bream and red mullet, broccoli purée,
vegetables with rosemary, emulsified sauce
with basil
(suppl:+ € 7,00)

Duck breast cooked at a low temperature in a
spice broth, 'polenta' red onion, spinach and
pink grapefruit
(suppl: + € 8,00)

DINNER MENU



Marinated beef carpaccio, rocket salad and
artichoke salad, parmesan shavings, truffled
pine nut vinaigrette

and/or

Fish soup with homemade pasta

MAIN COURSE

Sautéed grouper Cabo da Roca style

and/or

Goat cooked at low temperature, potato with
olives Puff pastry, dried tomato, seasonal
vegetables with rosemary

DESSERT

Chocolate trilogy with raspberries sorbet



3 Course Menu: (1 soup or 1 starter,
1 main course, 1 dessert, mignardises
and coffee)

€57,00 per person

4 Course Menu: (1 soup, 1 starter,
1 main course, 1 dessert, mignardises
and coffee)

€65,00 per person

4 Course Menu: (1 soup or 1 starter,
2 main courses, 1 dessert, mignardises
and coffee)

€82,00 per person

DINNER MENU - Supplements



STARTERS

Marinated scallop, mango and apple with ginger jelly, Crispy vegetables
(suppl:+ € 6,00)

Sautéed mullet fillet, aubergine and grilled vegetables caviar, parmesan tile
(suppl:+ € 7,00)

Roasted Lobster, areias de Cascais" with parmesan and Pepper, grapefruit and spinach 'espelette'
(suppl:+ € 19,00)

Duck foie gras, Green apple and ginger, spices bread
(suppl:+ € 5,00)

Crab Albatroz Style, Mango and pepper Espelette
(suppl:+ € 5,00)

MAIN COURSE

Sautéed Skate with canelonne stuffed with its truffled flippers, season roots and champagne sauce
(suppl:+ € 20,00)

Roasted Sea bass, vegetables maki flavoured with Fava tonka, virgin olive oil with tomato
(suppl:+ € 7,00)

White veal loin roasted with rosemary and puff pastry with potato with herbs, asparagus and mushrooms
(suppl:+ € 7,00)

Beef Wellington, truffled potatoes
(suppl:+ € 15,00)

DESSERTS

'Fraisier' with strawberry ice cream
(suppl:+ € 1,50)

Chocolate 70% mousse macaron, raspberries, wild fruits sorbet
(suppl:+ € 2,50)

Basil creme brûlée, red fruits ganache, meringue tile, coconut sorbet
(suppl:+ € 2,00)

'Sericaia' in a Puff pastry with Cinnamon cream, 'Elvas plums Ice cream
(suppl:+ € 1,50)

VEGETARIAN MENU



STARTERS

Quinoa, grilled vegetables and sesame seeds tile (vegan)

Or

Cauliflower fondant and sautéed vegetables with lemon confit and fava tonka, cereals tile (vegan, gluten free)

Or

Vegetables, courgette, and aubergine caviar cannelloni (vegan)

MAIN COURSE

Risotto with sautéed pleurotes, green asparagus and parmesan

Or

Seasonal vegetable 'tajine', date and roasted almonds (vegan)

Or

Truffled Potatoes Puff Pastry, fondant of carrot with ginger and vegetables from the season (vegan, sem gluten)

DESSERTS:

Caramelized Apple 'Bravo Esmolfe' pie

Or

Wild Fruits 'Jubileu'



3 courses Menu €46,00 per person

4 courses Menu €61,00 per person

GALA MENUS



GALA DINNER I

STARTERS

Marinated scallops, crispy vegetables
fine dentele', green apple gel

MAIN COURSE

Sautéed sea bass, celery and vegetables
from the farm purée, champagne sauce

Lamb rack, stewed fennel and
aubergine, herbs crumble

DESSERT

Strawberry 'soup' and Basil sorbet,
cocoa gruë tile

Coffee or tea and Mignardises



Full Menu €95,00 per person
(Beverages not included)

GALA DINNER II

STARTERS

Sautéed prawn, avocado, mango and
yuso

MAIN COURSE

Roasted Monkfish and Skate, artichokes,
green asparagus, basil sauce

Black pork loin with green asparagus
and gnocchi, Mushrooms, roast jus

DESSERT

Raspberry Saint honore'

Coffee or tea and Mignardises



Full Menu €127,00 per person
(Beverages not included)

GALA DINNER III

STARTERS

Roasted lobster, 'Areias de Cascais' with
parmesan and red onion jam, grapefruit
and spinach, Clam chowder

MAIN COURSE

Sautéed turbot, cannelloni from their
beards and vegetables, ocietre cavia,
champagne sauce

Braised entrecôte, small vegetable
garden, truffled sauce

DESSERT

The Chocolate

Coconut sorvet and exotic fruits

Coffee or tea and Mignardises



Full Menu €175,00 per person
(Beverages not included)



BUFFET

SNACK BUFFET



OUR BUFFET INCLUDES:

Our selection of simple salads, 3 compound salads, 2 starters, 3 sandwiches, 1 soup, 4 desserts, 4 fresh fruits

SIMPLE SALADS

Tomato, rocket, carrot, red onion, olives, cherry tomatoes and cucumber

COMPOUND SALADS

Caesar Salad with Chicken, bacon and parmesan

Octopus with peppers and lemon vinaigrette

Quinoa with vegetables and sesame

STARTERS

Fresh cheese, tomato with pesto and basil

Marinated beef loin, rocket

Vegetarian quiche

SANDWICHES

Smoked ham and olives

Smoked salmon and whipped cream with chives

Mauricette Roastbeef with rocket and horseradish

SOUP

Carrot and ginger soup

DESSERTS

Mango mousse

Cottage cheese cake with pumpkin jam

Chocolate financier

Raspberry parfait

Season fresh fruit



Price:

€36,00 per person

(Menu available for a minimum of 25 people)

CHEF'S SUGGESTION BUFFET



OUR BUFFET INCLUDES:

Our selection of simple salads, 3 Compound salads, 2 starters, 1 sandwich, 1 soup, 1 fish or meat hot, 1 vegetarian hot, 4 desserts, 4 fresh fruits

SIMPLE SALADS

Tomato, rocket, carrot, red onion, olives, cherry tomatoes and cucumber

COMPOUND SALADS

Caesar Salad with Chicken, bacon and parmesan

Octopus with peppers and lemon vinaigrette

Vermicelli with vegetables and sesame

STARTERS

Fresh cheese, tomato with basil pesto

Smoked ham and olives 'tartine'

Beef carpaccio rocket and croutons

SOUP

Pumpkin soup with coriander pesto

FISH

Sauteed cod with vegetables and potato with spinach puff pastry

Chicken breast with stewed vegetables and rice

VEGETARIAN

Couscous with vegetables with rosemary

Fusilli with ratatouille and sesame seeds

Penne with mushrooms and dried tomatoes

DESSERTS

Mango mousse

Cheesecake with pumpkin jam

Financier de chocolate

Chocolate financier

Raspberries parfait

Season fresh fruit



Price:

€49,00 per person

(Menu available for a minimum of 25 people)

ALBATROZ BUFFET



SIMPLE SALAD

Tomato, rocket, carrot, olives, lettuce, cucumber

COMPOUND SALADS

Caesar Salad with Chicken and parmesan

Smoked Duck with couscous

Oriental Turkey with vegetables

Fusilli with Smoked Salmon, capers and lemon

Octopus, red onion and coriander

Marinados grilled vegetables couscous

Vermicelli with vegetables and sesame seeds

Goat's cheese with spinach

Greek Salad with feta cheese and coriander

STARTERS

Tomato, fresh cheese and basil

Sauteed Mushrooms a la plancha

Beef carpaccio with truffle vinaigrette

Padron Pepper ad cherry tomatoes

Couscous with vegetables stew

Grilled vegetables with parmesan

Marinated salmon with marjoram

Selection of cold meats

Cheese selection

SOUPS

Green Cabbage

Coriander

Pumpkin

Vegetables

HOT DISHES (FISH)

Golden bream sauteed with thyme, potato gnocci, vegetables stew and basil

Roasted cod, potato and spinach Puff pastry, onion and corn bread

Selection of roasted fish with sautéed seasonal vegetables

Sautéed sea bass, smoked aubergine caviar and piperade

HOT DISHES (MEAT)

Confit duck thighs, with stewed rice and black pork sausages

Roasted kid with sautéed greens and sweet pepper potatoes
(supl:+ € 5,00)

Lamb shoulder with ratatouille and couscous

Roasted pork loin with rosemary, potatoes and vegetables

Portuguese style Sirloin Steak
(supl:+ € 10,00)

HOT DISHES VEGETARIAN

Rosemary vegetables with couscous

Mushrooms and dried tomatos penne

Fusilli with ratatouille and sesame seeds

ALBATROZ BUFFET



DESSERTS

Passion fruit mousse

Red fruit mousse

Mini custard cakes

Rice pudding

Financier with Heather honey

Raspberry parfait with spice cookie

Frasier

Carrot cake with almonds

Coast chocolate cake



4 Compound salads, 2 starters, 1 soup, 1 hot dish meat or fish, 1 vegetarian dish and 4 desserts

€60,00 per person

5 Compound salads, 3 starters, 1 soup, 1 meat hot dish 1 fish hot dish, 1 vegetarian dish and 5 desserts

€74,00 per person

(Menu for a minimum of 30 people)

PORTUGUESE BUFFET



SIMPLE SALADS

Tomato, carrot, arugula, cucumber, lettuce, olives

COMPOUND SALADS

Tomato, potato and onion with oregano

Carrot with orange ginger

Orange, garlic and watercress

Braised Tuna and green beans

Octopus with sweet potatoes and fine herbs

Cod and bivalve broth

Crab Verrines with mango

STARTERS

Fresh cheese with tomato and oregano

Fish soft roes, onion, pepper and coriander

Selection of marinades with lime and green apple gel

Selection of sausages | Smoked ham, rolled ham, charcuterie

Selection of national cheese

SOUPS

Gazpacho

Fish and shellfish with herbs from riverside

TRADITIONAL FRIED DELICATESSEN

Cod cakes

Shrimp rissols

Chicken pies

HOT FISH DISHES

Salted cod with baked potatoes

Baked cod, puff pastry with potato with spinach, onion and corn bread

Selection of roasted fish with sautéed seasonal vegetables

Lamb Shoulder Roasted in Bell Pepper, Baked Potato

Poached kid low temperature 24h and roasted with rosemary, olives and dried tomatoes with herbs

(supl:+ € 5,00)

Roasted veal

(supl:+ € 7,00)

DESSERTS

'Toucinho do céu' with Algarve almonds

Orange tart

Poached meringue

Chocolate mousse with dried fruit crumble

Rice pudding with crispy cinnamon

Caramelized cream milk with red fruits

Custard Cake

Fruit from the season



5 Compound salads, 3 starters, 1 soup, 1 Meat hot dish, 1 Fish hot dish and 5 desserts

€74,00 per person

(Menu for a minimum of 40 people)

MEDITERRANEAN BUFFET



SIMPLE SALADS

Lettuce, tomato, cucumber and rocket

Variety of lettuce with garlic croutons

COMPOUND SALADS

Vegetables salad greek style with coriander

Caprese salad

Roasted vegetables and herbs salad

Octopus salad, onion, coriander and lemon
thyme olive oil

Grilled marinated vegetables with
rosemary

Chicken picatta and roman lettuce with
golden croutons

STARTERS

Bresaola with rocket and parmesan

Sauteed mushrooms 'a la plancha'

Anchovies with lemon and garlic olive oil

Marinated fish with lime and ginger, fine
herbs and crispy vegetables

Selection of Iberian delicatessen

SOUPS

Gazpacho

Cauliflower cream soup with tonka bean

Tomato

HOT DISHES

Penne with garlic, olive oil and basil

Selection of fish, aubergine caviar

Valencian paella

Veal saltimboca and Parma smoked
ham with sage and sautéed polenta

DESSERTS

Rice pudding with mango and coconut

Tiramisu

Soft layered sacher with apricot filling

Chocolate mousse

Tatin tart with yogurt cream

Toucinho-do-céu with almond and
cherry

Catalan cream

Sliced Fruit of the season

Cheese | Feta, Brie, Serra, Manchego



Mediterranean Buffet

€94,00 per person

(Menu for a minimum of 40 people)

ASIAN BUFFET



SALADS

Bean salad with tofu and sweet & sour dressing

Melon thai salad

Bok choy and rice vermicelle salad

Chinese hot salad with soy sprouts, peppers and sesame oil

STARTERS

Spring rolls

Chicken satay skewer with lime and sesame seed

Crispy duck with aromatic herbs

Sauteed shrimp with citronella, ginger and mushrooms

Chicken and vegetables guiosas

Shrimp with panko

Pork tenderloin with char siu

Soft shell crab tempura

SOUP

Miso with vegetables

HOT DISHES

Chicken with sesame and dried fruits

Fish fillet stewed with chilli bean

Veal steaks with cashew

GARNISH

Fried rice with vegetables

Noodles

Vegetables chow mein

Sushi and Sashimi

DESSERTS

Green tea cake with pistaccio

Lychee mousse with crunch and spices

Caramelized citronella milk cream

Jocond biscuit with cardamom, creamy chocolate and cinnamon meringue

Chocolate cake with wasabi

Pineapple and mango baked with ginger

Sliced Fruit of the season



Asian Buffet

€110,00 per person

(Menu for a minimum of 40 people)

SPICE ROUTE BUFFET



SIMPLE SALADS

Lettuce, rocket, cucumber with mint

COMPOUND SALADS

Beetroot with lemon thyme

Sauteed vegetables with marjoram and
confit kumkat

Tomato with oregano

Carrots with carvi and coriander

Zalouca with sumac and watercress

Tabbouleh with grilled cumin, sultanas
and mint

Aubergine and mint massala

Vinaigrette of olive and lime, ginger and
green apple

D'argan oil, vinaigrette with lemon confit

STARTERS

Olives with razel-hanout and oranges

Hummus with tahina and marjoram
grissini

Marinated Golden bream, Grouper and Tuna

Lamb Kefta

SOUPS

Cauliflower with tonka bean

Shellfish soup with saffron

HOT DISHES

Vegetables tajine with dates and roasted
almonds

Shrimp curry and basmati rice

Poached duck with spicy broth, sautéed
vegetable chermoula

DESSERTS

Lemongrass cream

Catalan cream with kefir lime

Chocolate and ginger mousse

Abade Priscos pudding with cardamom

Pie stuffed with cinnamon cream and
star anise

Orange pie with tamarind jam and nutmeg

Apple tart with saffron cream

Shot of fruit in clove and cinnamon syrup



Spice Route Buffet
€105,00 per person

(Menu for a minimum of 40 people)

SEA BUFFET



SIMPLE SALADS

Tomato, carrot, rocket, cucumber, lettuce, olives

COMPOUND SALADS

Octopus with peppers and coriander

Grilled marinated vegetables with rosemary

Squid and roman lettuce with golden croutons

STARTERS

Scarlet Prawn

Tiger prawn

Lobster

Crab Verrine

Marinated fish with lime and ginger, fine herbs and crispy vegetables

Selection of Iberian delicatessen

HOT DISHES

Selection of fish with aubergine caviar

Roasted Sea bass with vegetables and white wine sauce

DESSERTS

Rice Pudding with mango and coconut

Tiramisu

Soft layers Sacher and apricot filling

Chocolate mousse

Tart tatin with yogurt cream

'Toucinho-do-céu' with almond and cherry

Catalan Cream

Sliced Fruit of the season

Cheese | National and international



Sea buffet
Ask for budget

(Menu for a minimum of 40 people)

CHEESE BUFFET



PORTUGUESE CHEESE

Ilha

Nisa

Azeitão

Serpa

Serra

INTERNATIONAL CHEESE

Brie

Cheddar

Camembert

Chèvre

Gruyère

Manchego

Roquefort

BREAD SELECTION

Regional bread, baguete, Corn bread

Crackers, Tiles and grissini

White and black grapes, apple

Fresh or dry figs, dates and nuts



Cheese Buffet

€22,00 per person

(Menu for a minimum of 40 people)



COCKTAILS & CANAPÉS

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COLD CANAPÉS

Foie gras with Port reduction

Beef Tartar with Brioche Bread

Smoked Duck breast with spices bread

Poultry Paté and Plums with Port

Smoked Ham and Olives

Burrata and truffle seasoning

Olive bread with Azeitão cheese and purple endive

Crispy tapioca with avocado and vegetables

´ Moelleux ´ with Vegetable with olives

Crab with Lime and Mango

Shrimp cone with Guacamole

Smoked Salmon with cream cheese and chive

Gravadlax and blinis with lime and sour cream

Marinated fish ceviche with lime and seaweed Spring roll

HOT CANAPÉS

Eggplant tempura with sherry caramel

Mini Leek quiche

Mini Ham and Cheese quiche

Mini flambée pie with bacon and chives

Panko Shrimp and Soy sauce

Chicken Pie

Codfish cakes

Shrimp Rissols

Duck spring rolls

SHOTS

Gazpacho with pennyroyal and vegetables

Watermelon and mint with anise

Mango, Apple and ginger

Pineapple, Lime and ginger

Vichyssoise and fresh cheese with chive



Choice of 4 varieties

1 hour service € 16,00 / 2 hours € 24,00

Each additional piece

1 hour service € 4,00 / 2 hours € 6,50

COCKTAILS & CANAPÉS



MIGNARDISES AND PETIT FOURS

Raspberries Macaron

Chocolate Macaron

White chocolate Truffle stuffed with
Passionfruit

Dark chocolate truffle stuffed with coconut
ganache

Mini raspberry tart

Mini custard cakes

Mini Nougat

Mini Lemon Pie

Mini Chocolate pie



3 pieces

1 hour € 12,00 / 2 hours € 18,00

8 pieces

1 hour € 22,00 / 2 hours € 33,00

8 pieces

1 hour € 30,00 / 2 hours € 45,00

COCKTAILS & CANAPÉS - Dinnatoire



COLD CANAPÉS

Salmon gravadlax with orange

Smoked duck with spice bread

Crab with Mango and Lime

Shrimp cone with guacamole

HOT CANAPÉS

Chicken Pie and mushrooms

Codfish cake

Shrimp rissoles

CHEESE AND CHARCUTERIE STATION

FRIED MINI DISHES

Poultry Paté and Plums Crust with Port

Fish Ceviche with crispy vegetables and
Green apple gelatine

Marinated veal with pinenuts and truffle
vinaigrette

Fresh cheese and tomatoes, basil pesto

Grilled vegetables with parmesan

Grilled Octopus with sweet potato

HOT MINI DISHES

Oxtail parmentier, truffle sauce

Mushroom and Parmesan Risotto

Sea bass with celery and vegetables,
white wine sauce

DESSERTS

Macaron

Fruit kebabs

Lemon Pie with fruits

Mini eclaires

Craquelin



Price:

€ 75,00 per person (beverages not included)

SHOW-COOKING



OYSTERS TABLE

Shallots and red wine vinaigrette, lime vinaigrette and ginger, lemon slices

3 units per person € 11,00

TO CARVE

'Pata negra' Smoked ham, regional bread and grissinis

€ 18,00 per person

(Minimum service for 80 people)

Fowl Stuffed with dried fruits

€ 15,00 per person

(Minimum service for 30 people)

Lamb rack, vegetables and potatoes

€ 32,00 per person

(Minimum service for 30 people)

Entrecôte, with potatoe Milfeuille and vegetables

€ 32,00 per person

(Minimum service for 30 people)

Wellington Beef

€ 27,00 per person

(Minimum service for 30 people)

Cod and turnip tops Puff pastry

€ 16,00 per person

(Minimum service for 30 people)

Goat cheese and spinach puff pastry

€ 14,00 per person

(Minimum service for 30 people)

PASTA

Garnish

Green asparagus, mushrooms, tomato, shrimp, chicken and parmesan

Sauces - Pesto, Tomato

€ 20,00 per person

(Minimum service for 30 people)

RISOTTOS

Garnish

Green asparagus, mushrooms, tomato, shrimp, chicken and parmesan

€ 20,00 per person

(Minimum service for 30 people)

SUPPER SUGGESTIONS

SOUPS

Green cabbage soup

€ 4,00 per person

Pumpkin Cream Soup

€ 4,00 per person

Vegetables Cream soup

€ 4,00 per person

Cauliflower cream

€ 4,00 per person

SIRLOIN SANDWICH - € 7,00 PER PERSON

Mini chicken pita with spices

€ 5,00 per person

Mini smoked salmon pita

€ 5,00 per person

Chicken wrap with ham

€ 5,00 per person

Chorizo bread

€ 5,00 per person

SHOW-COOKING



CHEESE TABLE

Azores cheese, Dutche cheese, 'Serra' cheese, Azeitão cheese, a selection of mixed cheeses, brie, roquefort, camembert, fresh cheese

Selection of breads and toasts, crackers, dried fruits, grapes

€ 20,00 per person

(Minimum service for 30 people)

DESSERTS TABLE

Tiramissu

Apple tatin tart

Black and white chocolate mousse

Cottage cheese mousse with pumpkin jam

Wild fruit soup with lime zest

Apricot cream pannacota

2 Pieces per person € 8,00

4 Pieces per person € 12,00



The
Albatroz
Hotel

★ ★ ★ ★ ★

AFTERNOON
BREAK

AFTERNOON BREAK



AFTERNOON BREAK I

Selection of Mini Sandwiches
(Cheese, ham, smoked salmon and
smoked ham with olives)

Scones and homemade jam selection

Mini sweet snacks selection

28,00 € Price per person
(beverages not included)

AFTERNOON BREAK II

Typical fritters
(Shrimp rissole, meat croquettes and cod
cakes)

Selection of Mini Sandwiches (Cheese,
ham, smoked salmon and smoked ham
with olives)

Ham & Chesse and vegetable mini
quiches

Scones and homemade jam selection

Mini sweet snacks selection

Cake of the day

33,00 € Price per person
(beverages not included)

AFTERNOON BREAK III

Fritos típicos Typical fritters
(Shrimp rissole, meat croquettes and cod
cakes)

Selection of Mini Sandwiches (Smoked
duck, smoked salmon with cream cheese,
smoked ham with olives, roast beef with
horseradish and cornichon)

Ham & Cheese and vegetable mini quiches

Scones and homemade jam selection

Mini sweet snacks selection

Cake of the day

Mini custard cakes

Mini Doughnuts filled with cream

38,00 € Price per person
(beverages not included)



The
Albatroz
Hotel

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CHILDREN MENU

CHILDREN MENU – Options for Children until 12 Years Old



MENU I

Vegetables cream soup

Spaghetti Bolognese

or

Sauteed Chicken breast , mashed
potato and vegetables

or

Breaded Cod, mashed potatoes and
vegetables

Chocolate mousse with smarties

or

Ice cream (2 flavors)

Water and Soft Drinks included

25,00 € Price per person

MENU II

Vegetables Cream Soup

Sirloin steak, sautéed potatoes and
vegetables

or

Sautéed golden bream fillet,
vegetables and potatoes

Chocolate trilogy, vanilla ice cream

or

Ice cream (2 flavors)

Water and Soft Drinks included

32,00 € Price per person



BEVERAGE SUPPLEMENT



BEVERAGE SUPPLEMENT



BEVERAGE SUPPLEMENT I

(NO ALCOHOL)

Mineral Water

Orange Juice and Soft Drinks

Tea and Coffee

9,00 € Price per person

BEVERAGE SUPPLEMENT II

Red and White Wine - Casa Santos
Lima (Lisbon) or Lavradores de Feitoria
(Douro)

Mineral Water

Orange Juice and Soft Drinks

Tea and Coffee

12,00 € Price per person

BEVERAGE SUPPLEMENT III

Red and White Wine - Casa Santos
Lima (Lisbon) or Lavradores de Feitoria
(Douro)

Mineral Water

Orange Juice and Soft Drinks

Tea and Coffee

After-dinner Drinks - Port Wine or
Whisky

16,00 € Price per person

BEVERAGE SUPPLEMENT



BEVERAGE SUPPLEMENT IV

Red and White Wine - Papa Figos

Mineral Water

Orange Juice and Soft Drinks

Tea and Coffee

18,00 € Price per person

BEVERAGE SUPPLEMENT V

Red and White Wine - Papa Figos

Mineral Water

Orange Juice and Soft Drinks

Tea and Coffee

After-dinner Drinks - Port Wine or
Whisky

21,00 € Price per person

Note

The service of drinks starts at the beginning of the service and ends with coffee. Drinks served after this will be charged based on consumption, except if there is a prior agreement.

BEVERAGE LIST



MINERAL WATER

Per bottle	
Luso 25cl Still or Sparkling	2.00€
Luso 50cl Still	2.50€
Luso 100cl Still or Sparkling	3.00€

TONIC WATER

Schweppes Original Indian 25cl	2.75€
Fever Tree Indian 20cl	4.00€

SOFT DRINKS

Per bottle	3.00€
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FRUIT JUICES

Per bottle	3.50€
Red Bull 25cl	4.00€

BEERS

Draught Beer 25cl	4,00€
Sagres 33cl	
Alcoholic or Non-Alcoholic	5.00€
Heineken 33cl	6,00€
Guinness 40cl	7,00€

WHISKIES

Scotch	
Per glass	9.00€
Per bottle	85.00€

Old

Per glass	11.00€
Per bottle	105.00€

Malt

Per glass	14.00€
Per bottle	130.00€

Irish

Per glass	10.95€
Per bottle	95.00€

Bourbon

Per glass	9.00€
Per bottle	85.00€

SPIRITS

Gin / Vodka / Rum / Tequilla	
Per glass	9.50€
Per bottle	89.00€

APERITIFS

Imported	
Per glass	7.00€
Per bottle	65.00€

BRANDIES

Per glass	7.00€
Per bottle	65.00€

MACIERA

Per glass	7.00€
Per bottle	65.00€

ANTIQUA

Per glass	9.00€
Per bottle	85.00€

CRF RESERVA

Per glass	9.00€
Per bottle	85.00€

CALVADOS

Per glass	10.00€
Per bottle	95.00€

PALÁCIO DA BREJOEIRA BAGACEIRA

Per glass	12.00€
Per bottle	112.00€

COURVOISIER | REMY MARTIN VSOP

Per glass	14.00€
Per bottle	130.00€

ARMAGNAC JANNEAU VSOP

Per glass	14.00€
Per bottle	130.00

BEVERAGE LIST



PALÁCIO da BREJOEIRA VELHA

Per glass	16.00€
Per bottle	112.00€

HENNESSEY XO

Per glass	22.00€
Per bottle	185.00€

LIQUEUR WINES

PORTUGUESE

Per glass	8.00€
Per bottle	75.00€

IMPORTED

Per glass	9.00€
Per bottle	85.00€

PORT WINES

NOVAL TAWNY

Per glass	5.00€
Per bottle	35.00€

NOVAL RUBY

Per glass	6.00€
Per bottle	40.00€

BLACKETT DRY

Per glass	6.00€
Per bottle	40.00€

BLACKETT SPECIAL RESERVE

Per glass	6.00€
Per bottle	40.00€

BLACKETT 10Y

Per glass	7.00€
Per bottle	45.00€

BLACKETT 20Y

Per glass	12.00€
Per bottle	100.00€

BLACKETT 30Y

Per glass	19.00€
Per bottle	125.00€

BLACKETT VINTAGE

Per glass	12.00€
Per bottle	100.00€

TAYLORS LBV

Per glass	8.00€
Per bottle	50.00€

MADEIRA WINES

BLANDY DUKE OF CLARENCE

Per glass	6.00€
Per bottle	40.00€

BLANDY BOAL

Per glass	7.00€
Per bottle	45.00€

BLANDY MALVASIA

Per glass	7.00€
Per bottle	45.00€

BLANDY VERDELHO

Per glass	7.00€
Per bottle	45.00€

BRANDY SERCIAL

Per glass	7.00€
Per bottle	45.00€

CARCAVELOS WINE

CARCAVELOS VILA OEIRAS

Per glass	8.00€
Per bottle	50.00€

BEVERAGE LIST



MOSCATEL WINES

BACALHOA	
Per glass	8.00€
Per bottle	50.00€

ROXO SUPERIOR 10Y	
Per glass	10.00€
Per bottle	80.00€

ALAMBRE 20Y	
Per glass	11.00€
Per bottle	90.00€

SHERRIES

JEREZ SOLERA 1847 SWEET	
Per glass	8.00€
Per bottle	50.00€

JEREZ TIO PEPE DRY	
Per glass	8.00€
Per bottle	50.00€

CHAMPAGNES

Champagne Taittinger Brut Reserva	
Per bottle	77.00€

Dom Perignon França	
Per bottle	256,00€

ESPUMANTES	
Murganheira Reserva Bruto Tavora-Varosa	
Per bottle	32.00€

GREEN WINES

Soalheiro	
Per bottle	26.00€

WHITE WINES

Casa Santos Lima - Chardonnay Lisboa	
Per bottle	17.00€

Lavradores da Feitoria - Douro	
Per bottle	17.00€

Casa Santos Lima - Sauvignon Lisboa	
Per bottle	18.00€

Papa Figos - Douro	
Per bottle	18.00€

Planalto Reserva - Douro	
Per bottle	22.00€

RED WINES

Casa Santos Lima - Palha Canas Lisboa	
Per bottle	18.00€

Lavradores da Feitoria - Douro	
Per bottle	18.00€

Marquês de Borba - Alentejo	
Per bottle	18.00€

Papa Figos - Douro	
Per bottle	21.00€

ROSE WINE

Casa Santos Lima - Azulejo Lisboa	
Per bottle	17,00€

BEVERAGE SUPPLEMENT



OPEN BAR I

Beer

White Wine

Fresh Oranje Juice

Mineral Water

€ 10,00

Price per person per Hour

OPEN BAR II

Port Wine

Portuguese Sparkling Wine

Juices and Soft Drinks

Mineral Water

€ 14.50

1st Hour Price per person

€ 10.00

Following Hours Price per person

OPEN BAR III

Port Wine

White and Sweet Vermouths

Red and White Wine

Portuguese Sparkling Wine

Beer

Gin & Tonic

Vodka

Rum

Scotch Whisky

Juices and Soft Drinks

Mineral Water

€ 22.50

1st Hour Price per person

€ 15.00

Following Hours Price per person



The
Albatroz
Hotel

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GENERAL
CONDITIONS

GENERAL CONDITIONS



ADDITIONAL SERVICES

The Albatroz Hotel offers the following Services:

Menu Tasting: Will be offered to 2 people after the first payment. To additional guests a special fee will be charged - This is valid for events from 50 people or more. These tastings happen only at Lunch Time and they will be held according to day and hour set by the Albatroz Hotel;

Printed Menus - 1 per seat

Printing of Seating Plan at the entrance of the Room

FOOD AND BEVERAGES

The food is served plated or served "English Style" (depending on the number of persons and the chosen Menu), having a margin of 10% for repetition.

The confirmation of the Menu must be done maximum by 15 days before the realisation of the event. By this time the Hotel must be informed of any food restrictions or diets.

Appetizer: 1 Hour

Drinks Supplement (Wines): Since the Appetizers until coffee Service

POLICY FOR CHILDREN

0 -3 Years Old has a fixed price

4-11 Years Old is charged 50% Value for the Adult's Menu

12 Years Old is charged the same Value for the Adult's Menu

PAYMENT CONDITIONS

45% with contract and event confirmation (not refundable);

45% of the estimated value 30 Days before the event;

Remaining payment after the event.

CANCELATION POLICY

If there is a cancellation after the event is confirmed, the equivalent of 45% of the contracted services will be charged, meaning, the hotel will not return

the reservation deposit. If there is a cancellation within 60 days of the event, the equivalent of 90% of the contracted services will be charged. If there is a cancellation within 30 days of the event, 100% of the contracted services will be charged.

NUMBER OF GUARANTEED GUESTS

The final number of participants should be communicated by 48 hours before the event and this will be the final number that will be considered for billing effects. If on the day of the event, the number of people is superior (maximum variation of 10%) to the stipulated, the billing will be done accordingly. The Hotel reserves the right to change room (s) if the number of people guaranteed is higher or lower than originally planned. The minimum number of participants for any event is 10 people. If the number of participants in a private room is less than 10, a service charge of 250.00€ will be applied.

GENERAL CONDITIONS



EXTRA CONDITIONS

Service supplement per hour and per waiter from 06.00 p.m. (for lunch) and 00.00 a.m. (for dinner).

Valid Rule for some of the rooms (Number of employees to be decided by the hotel).

Price per waiter per hour 25.00€.

LOSSES

The hotel will not be responsible for the loss of equipment or goods left by clients or event organizers in its premises, before, during or after the events.

AUDIVISUAL MEDIA

The hotel may provide media equipment and assistance for the event.

Prices are on request.

USE OF RESERVED SPACES

No marks or displays are allowed to be placed on floors, walls, ceilings or pillars with nails, screws, pins, tape, glue or other means of hanging objects from ceiling and

walls. The expenses that result from any damage caused to the structure of the hotel's building or its equipment will be of the clients' entire responsibility and the hotel will charge these on the billing or additionally.

USE OF THE HOTEL'S CORPORATE IMAGE, ADVERTISING AND OTHERS

Advertising of events taking place in the hotel's premises, as for the usage of the corporate image, should have the consent and approval of the hotel management. All external services of the hotel must have the consent and approval of the hotel's management.



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