

CORPORATE 2025





Mini chicken pies
Mini burgers with caramelized red onion and herb sauce
Mini puff pastries with cheese and ham
Mini bread rolls with chorizo
Mini cod fritters
Mini meat croquettes



Mini custard tarts (Portuguese pastéis de nata)
Mini fruit skewers (3 varieties)
King Cake (Portuguese Bolo Rei)
Sweet turnovers (Azevias)
Portuguese doughnuts (Sonhos)
Sweet rice pudding (Arroz doce)



Coffee
Tea
Orange juice
Still and sparkling water

UP TO 3 YEARS OLD - FREE FROM 4 TO 12 YEARS OLD - 50% DISCOUNT BUFFETS AVAILABLE FOR GROUPS WITH A MINIMUM OF 10 PEOPLE







PRICES PER PERSON VAT INCLUDED

BUFFET I - 30,00 €

BUFFET II - 35,00 €

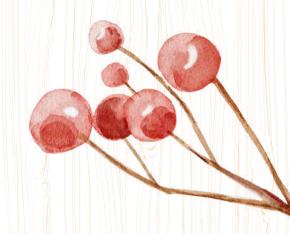
UP TO 3 YEARS - <u>FREE</u>
4 TO 12 YEARS - <u>50% DISCOUNT</u>
BUFFETS VALID FOR GROUPS WITH A
<u>MINIMUM OF 25 PEOPLE</u>





Simple Salads

Sweet corn kernels
Fresh cucumber half-moons
Mixed fresh lettuces
Wedges of ripe tomato



Composed Safads

Classic Caprese with basil pesto
Crispy Granny Smith apple salad with a citrus touch
Greek salad with feta cheese and olives
Couscous tabbouleh with mint and lemon

Appetizers & Accompaniments

Assorted mini savory pastries

Charcuterie board with artisanal cured meats and accompaniments

Rustic basket of assorted breads and toasts

Hot Dishes

Cauliflower cream soup with toasted almonds and a hint of truffle Florentine-style codfish with shrimp
Oven-roasted capon with wild mushrooms and chestnuts
Vegetarian Dish:

Vegetable lasagna with creamy sauce

Crispy rösti potatoes

Side Dishes

Sautéed seasonal vegetables

Arab-style rice with dried fruits

Sweets & Prinks

Traditional Christmas desserts

Sliced seasonal fruit Coffee

Mineral water

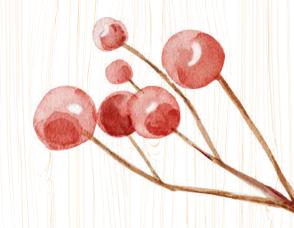
White and red wine - Selection by Hotel Roma



Buffet 99

Simple Salads

Grated raw beetroot Mixed fresh lettuces Sweet corn kernels Wedges of ripe tomato



Composed Safads

Niçoise salad with seared fresh tuna
Vegetable gazpacho with a Mediterranean touch
Cod roe salad with herb vinaigrette
Russian salad with shrimp and garlic mayonnaise

Appetizers & Accompaniments

Selection of traditional mini savory pastries Board of artisanal cheeses and cured meats Rustic basket of assorted breads and crispy toasts

Hot Dishes

Velvety grouper cream with aromatic herbs
Octopus fritters on sweet-and-sour sautéed onions with a hint of coriander
Turkey breast stuffed with regional cured meats and Madeira sauce
Vegetarian Dish:

Fusilli with creamy carbonara-style sauce

Side Dishes

Smashed potatoes with sea salt and extra virgin olive oil Pea rice with hints of mint Sautéed seasonal vegetables

Sweets & Drinks

Traditional Christmas desserts
Sliced seasonal fruit
Coffee
Mineral water
White and red wine – Selection by Hotel Roma









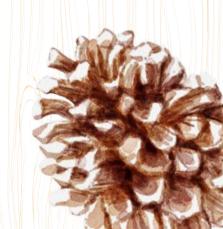
PRICE PER PERSON VAT INCLUDED

MENU I - 34,00 €

MENU II - 39,00 €

MENU III - 44,00 €

UP TO 3 YEARS OLD - FREE AGES 4 TO 12 - 50% DISCOUNT





Menu J Appetizer

Fried cuttlefish from Setúbal with Nero mayonnaise

Layered ricotta pastry with honey, nuts, and mango chutney

Main Course

Sea bass with red onion jam, sweet potato purée, and lime

Duck breast with smashed potatoes, shimeji mushrooms, and orange-scented beurre blanc

Desert

Christmas cloud with egg cream and toasted almonds

Coffee

Mineral water

Soft drinks

White and red wine - Selection by Hotel Roma







Atlantic bouillabaisse with shrimp from our coast

Quail ravioli with nuts, spinach, and aromatic consommé

Main Course

Grilled John Dory on creamy fine herb risotto

Beef medallion with pea purée, potato chips, and salt-roasted shrimp

Desert

Rice pudding candy with cinnamon ice cream

Coffee

Mineral water

Soft drinks

White and red wine - Selection by Hotel Roma





Menn 999 Appetizer

Velvety chucha tomato cream with crispy basil

Crispy shrimp on spiced avocado guacamole



Cod confit in butter with fondant potato, garlic purée, and steamed pak choi

"Au Rosé" sirloin slices with creamy root vegetable risotto, arugula, and Parmesan

Deserts

Abade de Priscos pudding with lemon ice cream

Coffee

Drinks

Mineral water

Soft drinks

White and red wine – Selection by Hotel Roma





For Reservations, Special Requests, or Inquiries:

Point of Contact: Joana Santos

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Address: Av. de Roma 33, 1749-074 Lisboa - Portugal

Additional Information

Meals will be served in one of our rooms.

Final number of guests must be communicated up to 5 days before the event.

Seating plan – responsibility of the client.

To guarantee the reservation of the date, a non-refundable deposit of 25% of the total amount must be made.

15 days before the event, full payment of the remaining balance must be completed.

In case of cancellation after full payment of the reservation:

- Cancellations made up to 10 days before the event date will be refunded 50% of the total reservation amount.
- Cancellations made 5 days or less before the event date will be charged 100% of the total reservation amount.

All bank transfers require submission of proof of payment for proper identification of the service.

If payments are not made according to the terms mentioned above, the Hotel reserves the right to cancel the event reservation.