

MEETING PACKAGES



MEETING PACKAGES

VITALITY

PRICE PER PERSON

HALF-DAY 69.00€ | FULL DAY 79.00€

MEETING ROOM: Mineral water, energy and sports drinks | Notepads and pens | Screen and multimedia projector

VITALITY I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Tramezzini with salmon, lettuce and mayonnaise
Tramezzini with cottage cheese and watercress
Chicken pies | Hummus with crudités, rye and wheat toast
Date, sesame and coconut energy balls
Yogurt with granola | Jellies
Whole fruit | Fruit salad
Sunflower seeds

MORNING COFFEE BREAK

VITALITY II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Smoked ham and arugula sandwiches
Bolo do caco (Madeiran bread) with eggplant and yogurt dressing
Whole fruit and fruit skewers
Chicken turnovers
Miniature cream and raspberry tartlets
Homemade cereal bars and pumpkin seeds
Yogurt with granola and berries

VITALITY III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Tramezzini with bean paste, cream cheese and cumin
Toasted bread with tuna, buttery cheese and caponata
Alheira balls
Chicken pies | Hummus with crudités, rye and wheat toast
Yogurt with granola, mango chunks and walnuts
Whole fruit | Fruit skewers
Dried fruit energy balls

CHEF'S CHOICE LUNCH BUFFET

Served in Citrus Grill restaurant | Soft drinks, mineral water, tea and coffee

Assorted fresh salads | Dressings and sauces, aromatized olive oils, vinegars and condiments | Vegetable soup of the day | Appetizers and nibbles

Chef's choice of seasonal fish and meat options | Side dishes and vegetarian options | Portuguese and international cheeses and cold cuts | Homemade desserts | Fresh seasonal fruit

VITALITY I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Strawberry & apple shake | Cucumber and lettuce smoothie
Roasted turkey wraps with herb mayonnaise
Marinated vegetable wraps
Plain cakes | Jellies
Whole fruit | Fruit cups
Dried fruit and nuts

AFTERNOON COFFEE BREAK

VITALITY II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Beetroot & honey smoothie | Pineapple & grenadine shake
Niçoise wraps and roasted vegetable wraps
Miniature sausage and vegetarian quiches
Yogurt panna cotta
Red velvet cookies
Whole fruit | Fruit cups
Nuts, almonds, sunflower seeds and dried strawberries

VITALITY III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Kiwi & green tea smoothie | Papaya and lime shake
Mustard, dry-cured ham and watercress wraps
Spinach *bolo do caco* (Madeiran bread) with vegetarian burgers
Miniature quiche Lorraine and vegetarian quiches
Miniature oat cookies | Jellies
Whole fruit | Fruit cups
Nuts, pumpkin seeds and dried apple



MEETING PACKAGES

EXPERIENCE

PRICE PER PERSON

HALF-DAY 74.00€ | FULL DAY 84.00€

MEETING ROOM: Mineral water, energy and sports drinks | Notepads and pens | Screen and multimedia projector

EXPERIENCE I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Vegetable smoothie | Watermelon shake
Seeded bread rolls with salmon pâté
Miniature round rolls with brie cheese and honey
Alheira balls with sweet mustard
Miniature cheese and spinach puff pastries
Miniature Portuguese custard tarts
Yogurt with granola | Fruit skewers

MORNING COFFEE BREAK

EXPERIENCE II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Galia melon & plum smoothie | Pear shake
Miniature brioche rolls with duck liver pâté
Bolo do caco (Madeiran bread) with chicken
Salt-cod fritters
Miniature ham, cheese, tuna, onion and tomato puff pastries
Sweet cheese tarts from Sintra
Yogurt with chocolate granola | Strawberry & blackberry skewers

EXPERIENCE III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Spinach smoothie | Peach shake
Miniature bread rolls with shrimp pâté
Melba toasts with Serra da Estrela cheese and dry-cured ham
Miniature chorizo puff pastries | Miniature shrimp rissoles
Yogurt with fruit compote
Travesseiro pastries from Sintra
Pineapple and peach skewers

CHEF'S CHOICE LUNCH BUFFET

Served in Citrus Grill restaurant | Soft drinks, mineral water, tea and coffee

Assorted fresh salads | Dressings and sauces, aromatized olive oils, vinegars and condiments | Vegetable soup of the day | Appetizers and nibbles

Chef's choice of seasonal fish and meat options | Side dishes and vegetarian options | Portuguese and international cheeses and cold cuts | Homemade desserts | Fresh seasonal fruit

EXPERIENCE I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Apple, cucumber & lettuce smoothie | Mango shake
Miniature bread roll with Italian salami
Niçoise wraps and roasted vegetable wraps
Vegetarian samosas with raita sauce
Miniature vegetarian and salmon quiches
Assorted plain cakes
Yogurt with granola & chocolate | Fruit cups

AFTERNOON COFFEE BREAK

EXPERIENCE II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Beetroot smoothie | Apricot shake
Roasted turkey wraps with herb mayonnaise
Marinated vegetable wraps
Spring rolls with sweet and sour sauce
Miniature sausage and vegetarian quiches
Chocolate cookies | Butter biscuits
Yogurt with granola & blueberries | Fruit cups

EXPERIENCE III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Mango and melon smoothie | Prune shake
Grissini with dry-cured ham
Garlic mousse, shredded lamb, mint and cress wraps
Spinach *bolo do caco* (Madeiran bread) with vegetarian burgers
Miniature quiche Lorraine and vegetarian quiches
Rosemary cookies | Crumbly carob biscuits
Yogurt with granola and berries | Fruit cups

Enhance your morning or afternoon breaks by choosing from our [list of suggested extras](#). Supplements apply. All prices shown in euros, until 31 December 2021 and include VAT at the applicable legal rate. Minimum of 10 people.

MEETING PACKAGES

MUST

PRICE PER PERSON

HALF-DAY 84.00€ | FULL DAY 94.00€

MEETING ROOM: Mineral water, energy and sports drinks | Notepads and pens | Screen and multimedia projector

MORNING COFFEE BREAK

MUST I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Miniature seeded bread rolls with tuna pâté and capers
Brown bread with salmon and cream cheese
Miniature ball with brie cheese, honey and walnuts
Miniature Portuguese custard tarts
Waffles with cream and fruit
Pastéis de Portugal: chestnut and Carcavelos wine pastries
Yogurt with granola | Assortment of berries | Fruit skewers

MUST II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Miniature seeded bread rolls with shrimp pâté and parsley
Crostini with tapenade and dried tomato
Miniature ball stuffed with beetroot hummus
Yogurt with granola and berries
Pancakes with lemon cream and fruit
Pastéis de Portugal: brandy from *Lourinhã* pastries | *Pampilhos*
Dried fruit and nuts | Assortment of berries

MUST III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Miniature seeded bread rolls with shrimp pâté and parsley
Miniature chorizo-stuffed bread roll
Miniature ball with buttery cheese
Miniature *Azeitão* swiss rolls | Coconut truffles
Pastéis de Portugal: *ginja* cherry liqueur pastries
Fruit skewers with chocolate | Dried fruit and nuts
Yogurt with nut crumble | Assortment of berries

CHEF'S CHOICE LUNCH BUFFET

Served in Citrus Grill restaurant | Soft drinks, mineral water, tea and coffee

Assorted fresh salads | Dressings and sauces, aromatized olive oils, vinegars and condiments | Vegetable soup of the day | Appetizers and nibbles

Chef's choice of seasonal fish and meat options | Side dishes and vegetarian options | Portuguese and international cheeses and cold cuts | Homemade desserts | Fresh seasonal fruit

AFTERNOON COFFEE BREAK

MUST I

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Spinach smoothie | Soy milk shake with berries
Bolo do caco (Madeiran bread) with *serrano* ham
Roasted veggie balls | Cheese and chorizo pâté
Cottage cheese and pumpkin jam | Cheese tarts from Sintra
Yogurt with berries | Jellies | Macarons | Plain cakes
Strawberries with chocolate | Fruit cups
Pastéis de Portugal: carob and arbutus brandy pastries

MUST II

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Strawberry & lavender smoothie | Soy milk shake with plums
Bolo do caco (Madeiran bread) with *paiola*
Salt cod with roasted bell peppers fritters
Miniature dry-cured sausage | Italian salami mousse
Yogurt with granola, mango and hazelnut | Jellies
Pastéis de Portugal: acorn and Carmim fortified wine
Pecan plait | Apple cake | Plain cakes | Berries and fruit salad

MUST III

Tea, coffee, lemonade, iced tea, semi-skimmed and soy milk
Pineapple, kiwi & apple smoothie | Soy milk shake with berries
Bolo do caco (Madeiran bread) with lemon roasted chicken
Falafel and sweet and sour sauce | Vegetable risotto balls
Duck mousse tartlets | Chocolate truffles
Strawberries with chocolate | Cheesecake tarts
Pastéis de Portugal: bean pastries | Plain cakes
Yogurt with banana granola | Jellies | Fruit salad



MEETING PACKAGES

ENHANCE YOUR BREAKS

CHOOSE YOUR FAVORITE ITEMS TO ENHANCE YOUR BREAKS

Hot chocolate	2.00€
Sweet and savory dried fruits	3.00€
Assorted cupcakes (three flavors)	3.00€
From the bakery: cakes, Danish pastries and croissants with jellies	3.50€
Miniature granola parfait and Greek yogurt cups with blueberries and homemade granola	3.50€
Toasted brioche, traditional fruit Queen Cake, panettone and maple syrup	3.50€
Bagels with cream cheese, smoked salmon, butter and preserves	4.00€
Individual servings of crudités with vegan sauces	4.00€
Sorbet station with three flavors, cones, cookies and assorted toppings	4.50€
Portuguese chicken pies, shrimp rissoles and salt-cod fritters	4.50€
Pretzels with dark and white chocolate	4.50€
Assorted macarons and selection of Ronnefeldt teas	5.00€
Chocolate-covered strawberries	5.00€
Seasonal red and wild berries with whipped cream, chocolate and small meringues	5.00€
Fruit skewers with fruit sauces and condiments	5.00€
Pancake and waffle station with wild berries, maple syrup and whipped cream	5.50€
Smoothies 1: pineapple and spinach, orange and banana	5.50€
Smoothies 2: pineapple and kale, strawberry and banana	5.50€
Hot pretzels, Nuremberg sausage and honey mustard	5.50€
Chocolate fountain with fruit skewers, berries, sauces and chocolate	7.50€
Chocolate truffles (12)	12.00€
Assorted miniature cheesecakes (12)	12.00€