



KIT BANQUETS



GASTRONOMIC PROPOSAL

At the Áurea Museum 5 *, we know that all events need the best accessories. Therefore we are pleased to offer a selection of our cuisine in a proposal exclusively for events organized in the hotel.

From the kitchen of the Áurea Museum 5 *, our catering team puts at your disposal a gastronomic offer prepared by our Chef. In addition, the spirit of our catalog is open and interactive, so we are open to your suggestions and requests. All our staff will make every effort to make your event unforgettable. Do not hesitate to consult our staff to adapt your needs, or modify the menus in case there are guests with food restrictions, or any other question.

In the same way, we offer accommodation services for your guests, and any other additional services you may need to make your event a success.

We hope that our suggestions are of your liking, enjoy our different proposals, and we will take care of everything else.

Regards,

The Áurea Museum team

COFFEE BREAKS

(30 minutes of service)

MENU 1

Coffee,
Selection of teas,
Milk, Orange juice
Still water
Sparkling water

Price: 11.00€

MENU 2

Coffee, Selection of teas, Milk,
Orange juice,
Still and Sparkling water

Mini Croissant
Mini raisins pastry
Mini ham/cheese sandwich

Price: 14.00€

MENÚ 3

Coffee, Selection of teas, Milk,
Orange juice,
Still and Sparkling water

Mini Chocolate croissant
Mini “pastéis de nata”
Mini Iberian ham sandwich

Price: 14.00€

MENÚ 4

Coffee, Selection of teas, Milk,
Orange juice,
Still and Sparkling water

Mini cookies,
Mini fresh pastry,
Mini sandwiches
(ham/cheese/Iberian ham)

Price: 16.00€

MENU 5 (gluten free)

Coffee, Selection of teas, Milk,
Orange juice,
Still and Sparkling water

“Pastéis de nata”
Mini sandwiches (smoked salmon,
ham, tuna)
Mini fruit jams

Price: 18.00€

MENU 6

Coffee, Selection of teas, Milk,
Orange juice,
Still and Sparkling water

Mini Chocolate pastry
Mini sandwiches (smoked salmon, ham, tuna)
Mini fruit jams

Price: 18.00€

DRINKS MENU

(30 minutes service)

WELCOME DRINK 1

Orange Juice
Portuguese Wines
Still and Sparkling
water
Dry Snacks

Price: 12.00€

WELCOME DRINK 2

Sparkling wine Sangria
Portuguese Wines
Beer
Orange Juice, soft drinks
Still and Sparkling water
Dry Snacks

Price: 16.00€

WELCOME DRINK 3

Sparkling wine, Tonic
Porto, Moscatel,
Portuguese wine
Beer
Orange Juice, soft drinks
Still and Sparkling water
Dry Snacks

Price: 18.00€

OPEN BAR

Scotch Whisky, Vodka, Gin,
Porto Tawny, White and red wine,
Sparkling wine, Beer, Soft drinks,
Still and Sparkling water

**Price: 18,00€ - 30 minutes
service,
28,00€ - 1 hour service**
Supplement 16,00 per person per hour

Supplement of 1 hour, adds 50% of the value corresponding to the Welcome Drink

MENU BUFFET

(1 a 50 pax)

MENU 1

Couvert

Selection of bread and butters

Starters:

Mushroom soup
Pickles and tuna Salad
“Pasteis de bacalhau”

Main Dishes:

Iberian pork cheek stewed in port wine
with crushed sweet potato and rustic
vegetables of the season

Confited Codfish fillet, with pumpkin
and shrimp “carolinoto”

Deserts:

Chocolate Brownie
Cream burle with red berry fruits
Natural iogurt
Mix of fruit

Price: 38€
(per person. Drinks included*)

MENU 2

Couvert

Selection of bread and butters

Starters:

Mushroom soup
Pickles and tuna Salad
“Pasteis de bacalhau”

Main Dishes:

Iberian Pork loin, stuffed with “queijo
da ilha”, Ragout mushrooms and red
peppers.

Grilled Salmon, sautéed vegetables
and roasted potatoes.

Deserts:

Chocolate Brownie
Cream burle with red berry fruits
Natural iogurt
Mix of fruit

Price: 46€
(per person. Drinks included*)

* Drinks included: Waters, Soft Drinks, portuguese Beer, selection of house wines, Coffee or Tea

EXECUTIVES MENUS

(1 a 50 pax)

MENU 1

Couvert

Selection of bread and butters

Starters to share (3 options)

Mushroom soup
Pickles and tuna Salad
“Pasteis de bacalhau”
Fish soup with “queijo da ilha”

Main Dishes (1 option):

Veal chops with pumpkin cream and
confited shallots.

Tuna Tataki with avocado cream, soya
beans and lime mayonese.

Deserts:

Chocolate Brownie with ice cream
Cream burle with red berry fruits
Natural iogurt
Mix of fruit

Price: 36€
(per person. Drinks included*)

MENU 2

Couvert

Selection of bread and butters

Starters to share (3 options)

Mushroom soup
Pickles and tuna Salad
“Pasteis de bacalhau”
Sopa de Peixe com
Queijo da ilha crocante

Main Dishes (1 option):

Veal loin with truffle parmentier, and
sautéed vegetables.

Fish stew with crunchy tapioca and
shrimp.

Deserts

Chocolate Brownie with ice cream
Cream burle with red berry fruits
Natural iogurt
Mix of fruit

Price: 42€
(per person. Drinks included*)

* Drinks included: Waters, Soft Drinks, Portuguese Beer, selection of house wines, Coffee or Tea

TERMS AND CONDITIONS

Reservations

The AUREA Museum Hotel should be aware of the approximate number of participants and menus up to 10 working days before the event. The final number must be communicated up to 5 days before the event. If this number is not communicated, the value corresponding to the contracted initial number of participants or the real number, whichever is higher, will be charged. If there is a reduction in the number of participants, it will be analyzed according to the planned scale of reductions. However, it can only guarantee increases of 10% over the agreed number of participants. The AUREA Museum Hotel reserves the right to allocate an alternative room more suited to the needs of the group if the number of participants is different from the contracted number. The minimum number of participants for any event is 10 people, for events with a lower number of guests, a specific menu offer must be made.

Food & Beverage

The hotel will not accept any food brought by the organizers and / or their guests without the prior written permission of the Hotel Management. Free for children up to 6 years, from 7 to 12 years old: 50% discount

Nutritional information

All items mentioned may contain traces of cereals (gluten), dried fruits or traces of nuts, sesame seeds, crustaceans, eggs, mustard or celery seeds, fish, soybeans, hops, molluscs, sulfur dioxide, and sulfites. If any of the participants have food restrictions, allergies or intolerances, please mention them to your Group Coordinator.

Payment conditions

The confirmation of the event will be made only after the payment being settled in full. Please take in consideration that a Pre-payment of 50% will be required at the moment of booking, and the other 50% should be settled for the final confirmation of the event. Moreover, and up to 5 working days before the event, a credit card information should be provided to guarantee any extras. We accept payments through bank transfer or credit card. Kindly note, that if the bank transfer will be your desired payment method, we will need the transaction proof, and it should be reflected at our bank statement before the event date.

Cancellation

Cancellation is accepted free of charge up to 5 working days before the event, after which 50% of the contracted service will be charged. Unconfirmed reservation at 5 working days of the event will be considered cancelled without the right to refund the reservation amount.

All values include VAT at the legal rate.



CONTACTS

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