



BREAKFAST BUFFET

The classic breakfast buffet with fresh, sustainable products with colorful and light presentations, giving the customer a hotel breakfast experience. Full buffet Minimum 20 people, 2 hours of service

CONTINENTAL BREAKFAST BUFFET

Orange and watermelon fresh juice

Whole fruits (3 types)

Seasonal sliced fruits (3 types) or seasonal fruit salad

Croissants, Danish pastries, muffins

Brazilian custard cream donuts

Corn bread sandwich with turkey breast and cream cheese

Assorted of cheeses and cold cuts

Mini French bread, rye bread

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

BRL116 Per Person

SAMPA

GRAND

Orange and watermelon fresh juice

Whole fruits (3 types)

Seasonal sliced fruits (2 types) or seasonal fruit salad

Croissants, Danish pastries, muffins

Brazilian coconut pastry “Honeymoon” stuffed with dulce de leche

Homemade natural yogurt

Açaí cream with banana and granola

Mini brioche with scrambled eggs and smoked salmon

Mini French bread, rye bread

Assorted cheese and cold cuts

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

BRL121 Per Person

FIT

Orange and watermelon fresh juice

Whole fruits (3 types)

Seasonal sliced fruits (2 types) or seasonal fruit salad

French bread

Banana cake, cornmeal cake, chocolate cake, carrot cake

Croissant sandwich with fresh minas cheese

Corn bread

Scrambled eggs

Sautéed traditional sausages, roasted sweet potato and tomatoes

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

BRL131 Per Person

Orange juice and green juice with ginger

Whole fruits (3 types)

Seasonal sliced fruits (3 types)

Seasonal fruit salad with mint

Açaí cream with banana

Avocado cream with strawberry and granola

Homemade natural yogurt

1 type of cereal to choose (corn flakes, snow flakes, chocolate ball or granola)

Almond or soy milk

Rye bread with chia

Liz`s bread and cake (gluten free)

Turkey breast, fresh minas cheese, ricotta

Egg white and vegetable cupcakes

Butter, fat-free Brazilian cream cheese, organic honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

BRL131 Per Person

Prices are subject to 13% taxable service charge

PLATED BREAKFAST

The classic breakfast menu plated with fresh, sustainable products with colorful and light presentations, giving the customer a hotel breakfast experience. Minimum 10 people, 2 hours of service

CONTINENTAL

Orange and watermelon fresh juice

Seasonal sliced fruits (3 types) or seasonal fruit salad

Croissants, Danish pastries, muffins

Soft milk bread, mini-French bread, rye bread

GO GRAND

Orange and watermelon fresh juice

Seasonal sliced fruits (3 types) or seasonal fruit salad

Croissants, Danish pastries, muffins

Soft milk bread, mini-French bread, rye bread

Assorted cured artisan cheese and cold cuts

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

BRL116 Per Person

Assorted cured artisan cheese and cold cuts

Homemade natural yogurt, granola, fruit compote

1 type of cereal to choose (corn flakes, snowflakes, chocolate ball or granola)

Scrambled eggs, roasted potato and tomato, bacon

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Whole, skimmed or low-fat milk

Mineral water

BRL121 Per Person

Prices are subject to 13% taxable service charge

Special Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Price per person

PANCAKE, WAFFLE OR FRENCH TOAST

Dulce de leche

Organic honey

Red berry coulis

Chocolate cream

Sugar

Whipped cream

BRL26 Per Person

LIVE STATION OMELETTE AND TAPIOCA

Ham

Cheese

Mushrooms

Tomato

Bell pepper

Onion

Spring onion

Fruits

Chocolate

Dulce de leche

BRL42 Per Person

ADD TO YOUR BREAKFAST

HOT DISHES

- Benedicts eggs with smoked salmon
 - Croque monsieur with emmental cheese
 - Ham and cheese sandwich with Emmental
-

SANDWICHES

- Wrap gluten-free with carrots hummus, grilled vegetables and vegan cheese (v)
 - Whole grain toast with avocado and roasted wild mushrooms (v)
 - Bagel with smoked salmon, cream cheese and marinated tomato
-

BRL37 *Per item*

Prices are subject to 13% taxable service charge



Chef´s Coffee

Our Chef´s Coffee is designed to make planning your event easy – and it’s the sustainable choice, too! Chef has curated menus day to provide variety to all breaks. 30 minutes of service Seasonal fruit salad will only be served for the first coffee break of the day. For other coffee breaks, 3 types of sliced seasonal fruits will be served.

CHEF’S COFFEE

1 Cake of the day

1 sandwich of the day

Brazilian cheese bread (for morning coffee break only)

Potato bread stuffed with catupiry (for afternoon coffee break only)

Whole fruits (3 types)

Seasonal fruit salad OR Seasonal sliced fruits (3 types)

Fruit juices (2 types)

Coffee, tea and milk

Mineral water

BRL63 *Per person*

Prices are subject to 13% taxable service charge

Morning Break

The “coffee breaks” have bright colors, vibrant flavors, refreshing and light on the palate. We have selected options for each day of the week, optimizing production and avoiding dispersion. 30 minutes of service

MENU I (MONDAYS, THURSDAYS AND SUNDAYS)

Mini carrot cake with chocolate topping

Fruit Danish (v)

Dulce de leche éclair

Homemade baguette with dry curd, salami and tomato

Brazilian cheese bread (v)

Whole fruits (3 types)

Seasonal fruit salad

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 *Per Person*

MENU II (TUESDAYS AND FRIDAYS)

Mini coconut cake with coconut topping

Chocolate croissant (v)

Ham and cheese Danish

Homemade ciabatta with basil, ham, tomato, lettuce and emmental cheese

Brazilian cheese bread (v)

Whole fruits (3 types)

Seasonal fruit salad

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 *Per Person*

MENU III (WEDNESDAYS AND SATURDAYS)

Mini vanilla cake with chocolate topping

Guava Danish (v)

Cocoa baguette with smoked chicken breast, mixed green leaves, roasted tomato and carrot hummus

Mini brioche with smoked salmon and caper mayonnaise

Brazilian cheese bread (v)

Whole fruits (3 types)

Seasonal fruit salad

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 Per Person

Prices are subject to 13% taxable service charge

Afternoon Break

The “coffee breaks” have bright colors, vibrant flavors, refreshing and light on the palate. We have selected options for each day of the week, optimizing production and avoiding dispersion. 30 minutes of service

MENU I (MONDAYS, THURSDAYS AND SUNDAYS)

Chocolate cookies

Brazilian custard cream donuts with dulce de leche

Cheese puff pastry (v)

Carrot baguette with pastrami, onion, sun-dried tomato taste, bacon and blue cheese relish

Mini potato bread with cream cheese

Whole fruits (3 types)

Seasonal sliced fruits (3 types)

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 Per Person

MENU II (TUESDAYS AND FRIDAYS)

Oatmeal cookies (v)

Mini dark chocolate ganache pie

Brazilian bread “Rocambole” with pepperoni and herbs

Whole grain baguette with pork loin, parmesan cheese cream and mix of leaves

Mini potato bread with cream cheese

Whole fruits (3 types)

Seasonal sliced fruits (3 types)

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 Per Person

MENU III (WEDNESDAYS AND SATURDAYS)

White chocolate cookies (v)

Walnut brownie (v) (n)

Chicken puff pastry

Baguette with gouda cheese, ham and hummus (v)

Mini potato bread with cream cheese

Whole fruits (3 types)

Seasonal sliced fruits (3 types)

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL71 Per Person

Prices are subject to 13% taxable service charge

Personalized Coffee Break

This coffee is made to meet selected options according to the preferences of each client and event. Price per person, minimum 20 people

ADD TO YOUR COFFEE BREAK PASTRY

Cereal bars (vg)

Banana cake with cinnamon (vg)

Guava cake (v)

Carrot cake (v)

Coconut cake (v)

Sweet potato cake with chia

Dulce de leche cake (v)

Chocolate croissant (v)

Financier of red fruits (v)

Walnut brownie (n)

Dulce de leche éclair

Apple Danish (v)

Passion fruit Macaron (v) (g)

Mini tiramisù (v)

Brazilian donut with vanilla custard cream

Mini chocolate pie (v)

PERSONALIZED COFFEE

1 Cookie or Cereal bar

2 Pastry

1 Savory

2 Sandwiches

Whole fruits (3 types)

Seasonal sliced fruits (3 types)

Fruit juices (2 types)

Coffee, tea, milk

Mineral water

BRL92 Per Person

Mini seasonal fruit pie

BRL15 *Per item*

Prices are subject to 13% taxable service charge

Coffee Break Enhancements

Additional specialty items are available to elevate existing coffee break menus. Price per person, minimum 20 people

PASTRY - 1° OPTION

Banana and Cinnamon Cake
Guava Cake
Carrot Cake
Coconut Cake
Dulce de Leche Cake
Chocolat Croissant
Brazilian donut with vanilla custard cream
Mini chocolate pie (v)

BRL7 *Per item*

PASTRY - 2° OPTION

Vanilla Muffin with chocolat and hazelnut topping
Chocolate Muffin
Dulce de Leche topping
Walnut Brownie (n)
Dulce de leche éclair
Red fruits puff pastry
Chocolate Macarron (v) (g)
Mini Tiramisú (v)
Mini chia cream with coconut and strawberry coulis (vg)

BRL9 *Per item*

Prices are subject to 13% taxable service charge

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. Price per person, minimum 20 people

BRAZILIAN BRIGADEIRO

Brazilian brigadeiro - Small (30 pieces) | BRL103

SAVORY - 1° OPTION

Ham and cheese with cream cheese
Ham and cheese Danish
Olive puff pastry (v)
Cheese puff pastry (v)
Pão de Beijo (vg) (Brazilian vegan bread)
Leek and cheese quiche
Corn bread with turkey breast and cream cheese
Australian bread with ricotta cheese, onion compote and tuna
Whole grain baguette with dry tomato, buffalo mozzarella and arugula
Baguette with carrot hummus, roasted tomato and arugula (vg)
Ciabatta with beetroot hummus, olive tapenade and vegan cheese (vg)

BRL7 *Per item*

SAVORY - 2° OPTION

Chicken puff pastry
Potato bread with cream with cheddar cheese
Brazilian white cheese with olive oil
Vegan cheese bread with Warm cashew paste (vg)
Quiche stuffed with emmental cheese and bacon
Truffle parmesan cheese puff pastry
Bagel stuffed with salmom sour cream and red onion
Focaccia, ham, rocket salad and dry tomato pesto
Croissant stuffed with brazilian white cheese (v)
Basil ciabatta with vegan cheese and grilled vegetables (vg)
Whole grain baguette with buffalo mozzarella, pastrami and mixed greens

BRL9 *Per item*

MINI PIE – LEMON AND PASSION FRUIT

Mini pie – Lemon and Passion fruit - Small (30 pieces) | BRL176

Brazilian brigadeiro - Medium (50 pieces) | BRL205

Brazilian brigadeiro - Large (90 pieces) | BRL308

FINANCIER – CHOCOLATE AND RED FRUITS

Financier – Chocolate and red fruits - Small (30 pieces) | BRL132

Financier – Chocolate and red fruits - Medium (50 pieces) |
BRL222

Financier – Chocolate and red fruits - Large (90 pieces) | BRL396

BLACK OLIVE PUFF PASTRY

Black olive puff pastry - Small (30 pieces) | BRL60

Black olive puff pastry - Medium (50 pieces) | BRL99

Black olive puff pastry - Large (90 pieces) | BRL161

TRAY CAKES, BRAZILIAN COOKIES OR MINI MUFFINS

Tray cakes, brazilian cookies or mini muffins - Small (20 pieces) |
BRL86

Tray cakes, Brazilian cookies or mini muffins - Medium (40 pieces)
| BRL150

Tray cakes, brazilian cookies or mini muffins - Large (60 pieces) |
BRL223

MINI CROISSANTS

Mini croissants - Small (20 pieces) | BRL66

Mini croissants - Medium (40 pieces) | BRL111

Mini croissants - Large (60 pieces) | BRL163

SEASONAL SLICED FRUIT TRAY

Seasonal sliced fruit tray -Small (1kg approx.) | BRL79

Seasonal sliced fruit tray - Medium (2kg approx.) | BRL118

Seasonal sliced fruit tray - Large (3kg approx.) | BRL163

Mini pie – Lemon and Passion fruit - Medium (50 pieces) | BRL294

Mini pie – Lemon and Passion fruit - Large (90 pieces) | BRL498

CAROLINE - VANILLA WITH MILK CHOCOLATE

Caroline - Vanilla with milk chocolate - Small (30 pieces) | BRL132

Caroline - Vanilla with milk chocolate - Medium (50 pieces) |
BRL222

Caroline - Vanilla with milk chocolate - Large (90 pieces) | BRL396

PARMESAN PUFF PASTRY

Parmesan puff pastry - Small (30 pieces) | BRL60

Parmesan puff pastry - Medium (50 pieces) | BRL99

Parmesan puff pastry - Large (90 pieces) | BRL161

BROWNIES

Brownies - Small (20 pieces) | BRL140

Brownies - Medium (40 pieces) | BRL279

Brownies - Large (60 pieces) | BRL398

FRUIT DANISHES

Fruit Danishes- Small (20 pieces) | BRL90

Fruit Danishes - Medium (40 pieces) | BRL169

Fruit Danishes - Large (60 pieces) | BRL236

SANDWICH TRAY

Sandwich tray - Small (20 pieces) | BRL111

Ham, dry curd, Emmental cheese, tomato and mix of lettuce
Smoked chicken breast with cream cheese Ham and cheese
Croissant (choice of 1)

Sandwich tray - Medium (40 pieces) | BRL213

Ham, dry curd, Emmental cheese, tomato and mix of lettuce
Smoked chicken breast with cream cheese Ham and cheese
Croissant (choice of 1)

Sandwich tray - Large (60 pieces) | BRL293

Ham, dry curd, Emmental cheese, tomato and mix of lettuce
Smoked chicken breast with cream cheese Ham and cheese
Croissant (choice of 1)

SANDWICH TRAY SMOKED SALMON WITH CREAM CHEESE

Sandwich tray smoked salmon with cream cheese - Small (20 pieces) | BRL224

Sandwich tray smoked salmon with cream cheese - Medium (40 pieces) | BRL413

Sandwich tray smoked salmon with cream cheese - Large (60 pieces) | BRL599

BRAZILIAN CHEESE BREAD OR COXINHA CHICKEN CROQUETTE

Brazilian cheese bread or coxinha chicken croquette - Small (20 pieces) | BRL96

Brazilian cheese bread or coxinha chicken croquette - Medium (40 pieces) | BRL176

Brazilian cheese bread or coxinha chicken croquette - Large (60 pieces) | BRL256

MINI POTATO BREAD OR MINI QUICHE

Mini potato bread or mini quiche - Small (20 pieces) | BRL176

Mini potato bread or mini quiche - Medium (40 pieces) | BRL182

Mini potato bread or mini quiche - Large (60 pieces) | BRL256

Prices are subject to 13% taxable service charge

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. Per 1L-pitcher

NON-ALCOHOLIC DRINKS

Mineral water 300 ml | BRL14 Per Bottle

Term of coffe or milk | BRL44 Per 1L-pitcher

Term of tea | BRL46 Per 1L-pitcher

Nespresso capsule | BRL15 Per Capsule

Flavored water | BRL40 Per 1L-pitcher

Fresh fruit juices | BRL48 Per 1L-pitcher

SPECIAL JUICES (CHOICE OF 3 | 30 MIN OF SERVICE)

Energy – pineapple and ginger

Relaxing – passion fruit, betroot and collard greens

Blue Velvet – orange, collard greens and carrot

Triple – pineapple, celery and ginger

Power – pineapple, strawberry, orange and honey

Tropical – coconut water and green grapes

Red Velvet – watermelon and basil

BRL50 Per Person

SUPER FIT (CHOICE OF 3 | 30 MIN OF SERVICE)

Immune system – orange, pineapple, red apple and ginger

Anti-Stress (n) – strawberries, pear, banana and ground almonds

Balance(n) – banana, orange juice, baby spinach, cocoa powder, soy milk and ground almonds

Vegan (n) – banana, orange juice, strawberries, mint leaves, soy milk and ground almonds

BRL55 Per Person

BRAZILIAN FRUITS CREAM (CHOICE OF 3 | 30 MIN OF SERVICE)

Passion fruit, condensed milk and exotic fruits

Papaya, coconut milk, honey, dried fruits and granola

Açaí fruit, banana, Greek yogurt, heavy cream and granola

Cupuaçu, condensed milk, heavy cream and cocoa nibs

Avocado, condensed milk, lemon and mint

Kiwi, banana, almond cream and basil

BRL24 Per Person

Prices are subject to 13% taxable service charge



DAILY BUFFET

Chef's choice for a minimum of 20 people for two-hour service From additional hours onwards: 50% additional charge per person, per hour Per person. Includes freshly brewed coffee and tea station.

DAILY BUFFET

Two Types of Bread

Three Types of Salads

Condiments & Dressings

Two Proteins (chicken or beef and 1 fish)

Two Side Dishes

One Pasta

Two Desserts

With Three Types Of Sliced Seasonable Exotic Fruits

BRL187 *Per person*

Prices are subject to 13% taxable service charge.

CHEF'S BUFFET

The buffet offers a salad station where one of the options is always individual, quick or scattered. The menu includes some live stations where chefs finish some of the dishes at the time of service, providing interaction between the Chefs and the customers. The number next to the dish type expresses the amount that can be selected. Chef's choice for a minimum of 20 people for two-hour service From additional hours onwards: 50% additional charge per person, per hour Per person Includes freshly brewed coffee and tea station

BREADS

Focaccia

Grain bread

SALADS (3)

Wild rice salad with heart of palm, apricot, celery, olive oil, pink pepper and almonds (v)

Seafood salad with crispy radish, fennel and snow pea (lf)

Artichoke salad, cucumber, goat cheese and black olives marinated with fresh herbs (v)

Chickpeas salad with cured fish, red onion, bell peppers and fresh pea (lf)

Quinoa salad with Brazilian nuts, carrots, cucumber, red cabbage and broccoli (v)

Pasta troffie salad with provolone cheese, olives, red bell pepper, basil and roasted prawns (g)

Espinach salad with smoked chicken, linseed, cauliflower marinated with greek yogurt

Grilled vegetables salad with fresh tomato pesto and toasted walnuts

Brazilian ratatouille salad with shredded dried meat (roasted okra, sweet manioc, jiló and maxixe)

Palm of heart salad with cherry tomato, ricotta cheese, herbs and olive oil lemon dressin

Panzanella salad tomato, cucumber, basil, focaccia croûtons and red wine vinegar dressing (v)
.....

Niçoise salad – potatoes, green beans, tomatoes, bell pepper and tuna (g)
.....

Cod fish salad, tomato, red onion, roasted bell peppers, black olives and caper (g)
.....

Barley salad with fresh minas cheese, tomato, avocado, hazelnuts, mint and radish (v)
.....

Mix of lettuce salad with avocado, orange, asparagus and almonds (v)
.....

CONDIMENTS & DRESSINGS

Marinated olives | 5 Condiments | Parmesan | Bacon | Croûtons | French dressing | Mostard dressing | Dressing of the day | Extra virgin olive oil | Balsamic vinegar | Red and white wine vinegar | Tabasco
.....

MAIN COURSE (2)

Pirarucu fish loin with bell pepper chermoula and coriander
.....

Saint Peter fillet with mussels and prawns on creamy sauce
.....

Atlantic grey snapper with spices and banana da terra vinaigrette
.....

Chicken thigh fillet in parmesan crust and herbs on bechamel sauce with leeks
.....

Roasted chester with citrus and corn flakes and dried fruits
.....

Stuffed chicken breast with ricotta, bacon, old mustard sauce
.....

Slow-roasted beef rib with poivre sauce and confit tomatoes
.....

Slow-braised beef in red wine sauce with caramelized onion
.....

Grilled flank steak on fresh echalot sauce
.....

Brazilian beef bourguignon, bacon, carrots and sweet manioc
.....

Low temperature roasted sirloin on balsamic vinaigrette
.....

Smoked pork rump steak with red onion and biquinho pepper vinaigrette
.....

Moqueca: fish stew from Bahia with urucum farofa
.....

Slow-cook smoked chuck steak on Dry Rub
.....

Roasted chicken with spices on black-eyed peas and vinaigrette
.....

Grilled salmon fillet with lemon butter and sautéed fennel
.....

PASTA OR RISOTTO (1)

SIDE DISHES (2)

Penne with tomato sauce and olive tapenade
.....
Smoked pumpkin risotto with provolone cheese (v)
.....
Sun dried tomato and mozzarella ravioli with tomato sauce (v)
.....
Saffron risotto with fresh pea (v)
.....
Gluten free and lactose free pasta with soy meat Bolognese sauce (vg)
.....
Funghi secchi risotto with truffle olive oil
.....
Potato gnocchi in cheese sauce and leeks (v)
.....
Spinach gnocchi with bechamel sauce and toasted Brazilian nuts
.....
Ratatouille ravioli, tomato sauce and basil
.....
Mozzarella Tortelli with tomato sauce and olives tapenade (v)
.....
Fusilli with Portuguese sausage ragu and fennel seeds (v)
.....
Farfalle with creamy sicilian lemon sauce and cured salmon
.....

APPETIZERS (2)

Palm heart and mushroom in Chardonnay, coriander seeds (v) (g)
.....
Caprese – tomato and mozzarella salad, basil pesto (v)
.....
Brie cheese pie with truffled honey
.....
Vegetable quiche with fresh minas cheese (v)
.....
Brie cheese pie with apricot jelly
.....
Quiche Lorraine with leek, bacon and Emmental cheese
.....
Chicken pie with heart of palm and pea
.....
Paulista style couscous with sardine and tomato relish
.....
Prawns ceviche, coconut milk, carambola fruit, tomatoes and coriander
.....
Pastrami, Coppa ham with dried fruits and figs compote
.....

Sautéed vegetables (v) (g)
.....
Stir-fried broccoli with sweet black garlic (v) (g)
.....
Eggplant ragu, zucchini and tomato with chickpea puree (v)
.....
Cauliflower and broccoli gratin with cheese fondue (v)
.....
Seasonal vegetables on steam with olive oil (v)
.....
Roasted seasonal Brazilian roots with citrus honey (v) (g)
.....
Gratin dauphinois potato with bechamel and parmesan cheese (v) (g)
.....
Roasted sweet potato with rosemary and garlic (v) (g)
.....
Mini potatoes sautéed with mushrooms and spices (v) (g)
.....
Buttered sweet manioc mash (v) (g)
.....
Potato mash with leeks (v) (g)
.....
Creamy polenta with gorgonzola cheese (v) (g)
.....
Duck rice “carreteiro” with chorizo
.....
Wild rice with Brazilian nut, snow pea and carrot (n) (g)
.....
Vegetable couscous with mint and dried apricot (v)
.....

SOUPS AND CREAMS (1)

Baked pumpkin soup, basil pesto (v)
.....
Baked tomato soup, black olives tapenade croutons (v)
.....
Brazilian chicken broth (g)
.....
Potato cream with leeks and fresh peas (v)
.....
Carrot cream with brazilian coalho cheese and ginger (v) (g)
.....
Italian minestrone with basil (v)
.....
Palm of heart cream with urucum olive oil (v) (g)
.....
White beans soup, bacon with vegetables and fresh tomato (v)
.....

White fish ceviche, coconut milk, red onions, sweet potato, bell peppers, crispy corn and

Presunto de Parma, melão, figos e frutas secas

Rump skirt roast beef with red bell pepper paste (Muhammara) and capers

Slices of marinated heart of palm with melon, figs and dried fruits (v) (g)

Salmon rilette with jalapeño pickles, chives and sour cream

Beef carpaccio, parmesan cheese with caramelized onion and mustard dressing

DESSERTS (4)

Lemon pie with Italian merengue

Crusted apple toast

Passion fruit pie with Italian merengue

Strawberry cheesecake

Baked coconut sweet with dulce de leche

Red fruit mousse with vanilla cream

Chia cream with coconut and red fruits (vg)

Chocolate ganache pie with orange

Lemongrass panna cotta with red fruits compote

Chocolate mousse pie (v)

Red velvet cake

Chocolate brownie with walnuts

Fudge cake with dark chocolate

Mango mousse with red fruits

Crisp chocolate cake

Milk pudding

Éclair with hazelnuts cream

Vanilla Crème brûlée

MAIN COURSE OPTIONS WITH A SUPPLEMENT OF

Traditional Portuguese cod fish stew on alive oil, bell pepper, potato and onion

Sea bass on sesame crust with mussels and soy sauce vinagrette

Salmão fillet with Parma ham on Sicilian lemon and asparagus

Grilled beef tenderloin cut à la minute with sautéed wild mushrooms on Demi glace

Whole roasted Brazilian beef rump steak with garlic butter, sauce and banana farofa

Braised lamb pallet on provencal sauce, olives, tomato and brazilian nut

BRL49 *Per item*

Pistachio Crème brûlée

White chocolate mousse with mango and lemon

CHEF'S BUFFET

BRL226 Per person

Prices are subject to 13% taxable service charge



FEIJOADA MENU

Our themed buffets create gastronomic synergy with clients and offers cultural diversity with different types of menus. Minimum advance order: five working days. To include Live station of a whole piglet crispy "a pururuca" | BRL 50 per person. Minimum of 50 people for two-hour service, includes coffee and tea service.

BREAD

Homemade bread, butter

STARTERS

Pumpkin salad with jiló, prawns, coriander and spring onions

Marinated bell peppers salad and red onion (v)

Roasted palm of hearts with vinaigrette, fennel slices and toasted cashew nuts (n)

Potato salad with green mayonnaise and bacon crispy

Chicken and corn salad, mushrooms, carrot and fresh pea

Seasonal mixed green leaves

CONDIMENTS & DRESSINGS

Marinated olives | Sun-dried tomatoes | Quail eggs | Croûtons |
Crispy Bacon Lemon vinaigrette | Herb dressing | Tomato and

BRAZILIAN FEIJOADA

Sun-dried beef

onion relish Extra virgin olive oil | Balsamic vinegar | Red and white wine vinegar

Beef tongue

Pork ribs

Pork loin

Sausage

Smoked calabrese sausage

Paio sausage

Fried pork rinds

Beefsteak brisket

Roasted chicken fillet

Black beans

Fried bananas

Manioc fries

Fried polenta (v)

Steamed rice (v)

Bacon farofa

Satuéed collard greens (v)

DESSERTS

Seasonal sliced tropical fruits

Oven-baked cocada – Brazilian coconut dessert

Romeu & Julieta pie – fresh Minas cheese with guava paste

Quindim – Brazilian egg and coconut custard

Milk pudding

Brazilian “brigadeiro” pudding

Fruits in syrup

BRL257 *Per person*

Prices are subject to 13% taxable service charge

BRAZILIAN MENU

Our themed buffets create gastronomic synergy with clients and offers cultural diversity with different types of menus. Minimum advance order: five working days. Minimum of 50 people for two-hour service, includes coffee and tea service To include Live station of a whole piglet crispy “a pururuca” | BRL 50 per person

BREAD

French bread, sausage bread

STARTERS

Black-eyed pea salad with shrimp and coriander vinaigrette (v)

Potato salad, sweet manioc, carrot and green mayonnaise (v)

Tomato salad, heart of palm, red onion, string beans and Brazilian nuts (v)

Paulista style saffron cuscuz with prawns, sardines and eggs (lf)

Roasted palm of hearts with cashew nuts, crispy radish, galego lemon and spices (v) (n)

Seasonal green leaves

SALADS & CONDIMENTS

Tomato | Cucumber | Quail eggs | Green olives marinated Extra virgin olive oil | Balsamic vinegar | Red and white wine vinegar

CHEESE & COLD CUTS

Three types of Minas Gerais cheese

Cold cuts

Sugar cane molasses

Guava fruit paste

Dulce de leche

MAIN COURSES

Roasted pork ribs with canjiquinha mineira and crispy kale

Roasted beef in garlic and pink pepper with bacon and egg farofa

Pirarucu fish loin, tomato, pepper relish and banana farofa

Shrimp bobó in mini pumpkin (lf)

Brazilian chicken stew - Galinhada Caipira a mineira

Roasted roots - yam, purple sweet potato and sweet manioc with olive oil (v) (g)

Manioc root roasted in clarified butter (v) (g)

Green broth with toasts

DESSERTS

Seasonal sliced tropical fruits

Brigadeiro – traditional Brazilian chocolate fudge

Beijinho – Brazilian coconut dessert

Cocadinha – Brazilian coconut dessert

Milk pudding

Ambrosia with cinnamon

Quindim – Brazilian egg and coconut custard

Cheese verrine with guava paste

BRL257 *Per person*

Prices are subject to 13% taxable service charge

ITALIAN MENU

Our themed buffets creates gastronomic synergy with clients and offers cultural diversity with different types of menus. Minimum advance order: five working days Minimum of 50 people for two-hour service, includes coffee and tea service To include Live station option of a traditional Lamb short leg | BRL 50 per person

BREAD

Ciabatta, focaccia and grissini

STARTERS

Panzanella tomato and cucumber salad, red wine vinegar dressing, croutons (v)

Troffie pasta salad with cured ricota cheese, green beans, sicilian lemon and olive oil dressing (v)

Artichoke salad with fennel on balsamic vinegar and sautéed squids

Caprese tomato salad with mozzarella cheese (v)

Beef carpaccio, parmesan cheese, rocket salad and grain mustard dressing

Parma ham with figs and gorgonzola cheese

SALADS & CONDIMENTS

Seasonal green leaves

Dried fruits

Eggplant caponata | Grilled vegetables | Marinated green olives Italian dressing | Extra virgin olive oil | Balsamic vinegar | Lemon juice Red and white wine vinegar

COLD CUTS & CHEESE

Salami

Cured cappicola

Parma ham

Grana Padano

Gorgonzola cheese

MAIN COURSES

Catch of the day papillote with fennel, tomato and black olive

Pork saltimbocca with sage butter

Cacciatore chicken with carrots, bacon and fresh mushroom

Traditional Italian Bolognese lasagna

Pasta penne with Tuscan sausage sauce and fennel seeds

Homemade Italian meatballs with tomato sauce and basil pesto

DESSERTS

Italian tiramisu

Almond crusted with Crème anglaise

Red fruits panna cotta

Pears in red wine

Vanilla zapolle with cherries

Sicilian lemon cannoli with pistachio

Funghi secchi risotto with truffle olive oil

Roasted seasonal vegetables with herbs (v)

Minestrone, toasted bread and olive oil

BRL257 *Per person*

Prices are subject to 13% taxable service charge

LATIN AMERICA MENU

Our themed buffets create gastronomic synergy with clients and offers cultural diversity with different types of menus. Minimum advance order: five working days Minimum of 50 people for two-hour service, includes coffee and tea service Live station option of a traditional Seafood Ceviche | BRL 50 per person

BREAD

Whole wheat and corn bread

STARTERS

Guacamole and nachos (v) (g)

Plantain ceviche with coconut milk (vg)

Sopa Paraguayan (corn pie with caramelized onion)

Argentine beef empanadas with bell peppers dressing

SALADS & CONDIMENTS

Quinoa salad with onion, radish and green dressing

Potato salads with prawns and sour cream

White and red cabbage salad with chicken, green mayonnaise and tomato

Shredded pork loin with corn, “dedo de moça” pepper, mango and coriander

Seasonal green leaves

Tomato | Cucumber | Corn | Quail eggs | marinated olives Extra virgin olive oil | Balsamic vinegar | Red and white wine vinegar

COLD CUTS & CHEESE

Canastra cheese

Cured cup cheese

Goat cheese

Salami

Chorizo Cantimplano

Sugarcane molasses

Figs jam with mustard

MAIN COURSES

Sirloin steak with chimichurri dressing

Roasted fish on a banana leave with seafood sauce

Smoked pork ribs on barbecue sauce

“Pastel de Choclo” (Meat with a corn creamy sauce, olives and

DESSERTS

Seasonal sliced tropical fruits

Dulce de leche churros

Alfajores with dulce de leche

eggs)

Baked potatoes with cheddar cheese and crispy bacon

Red beans Chile (tortillas on side)

Vegetables with spices (v)

Palm of heart with manioc on turmeric olive oil

Brazilian "Baião de dois" with banana farofa (rice with beans, sausage and cheese)

Sweet pumpkin compote with fresh coconut

Brigadeiro – traditional Brazilian chocolate fudge

Chocolate Cake

Cocadinha – Brazilian coconut dessert

BRL257 Per person

Prices are subject to 13% taxable service charge



MENU

These menus include updated presentations including asymmetrical lines, striking colors and flavors, just like the city of São Paulo. Price per person, per dish. Includes bread, butter and freshly brewed coffee and tea station

CHOICE OF ONE DISH PER SECTION

Salads or Starter, main course, dessert | BRL236 Per Person

Salads or Starter, pasta or risotto, main course, dessert | BRL273 Per Person

Salad or Starter, 2 options for main course, dessert | BRL284 Per Person

SALADS

Smoked duck salad with mix of green leaves, confit fresh plum, orange on yoghurt and dill dressing

Palm of heart salad with artichoke, tart apple, rocket salad, radish and cashew vinaigrette with Brazilian nuts (v) (n)

Grilled vegetables with tofu, cherry tomato, green leaves, sake reduction with soy sauce and Galego lemon (vg)

Niçoise salad: potatoes, green beans, tomatoes, tuna fish, bell pepper, quail eggs, black olives, vinaigrette and mix sprouts (g)

Marinated seafood salad, quinoa tabulé and mix of herbs with Sicilian lemon olive oil (lf)

Caesar salad, bacon, parmesan cheese and focaccia croutons

Asparagus salad, mix of green leaves sealed tuna fish, roasted tomatoes, fromage blanc dressing with mint and olive oil

Roasted palm of heart salad cherry tomato, orange, mix of green leaves, red onion, spicy prawns and sprouts

STARTERS

Half smoked salmon loin, mini romaine lettuce, red onion pickles with banana vinaigrette

Burrata cheese tomatoes textures, black olive farofa, rocket salad and focaccia touile (g)

Cured pirarucu fish loin with cumaru olive oil asparagus, carrot hummus and red fruits coulis

Goat cheese mousse on praline puff pastry mix of green leaves with sugarcane molasses vinaigrette and peanut praline (v)

Beef carpaccio on crispy harumaki, parmesan chips, rocket salad, capers with mustard L` Ancienne dressing and truffle oil (g)

Baked leeks and caramelized onion quiche Emmental cheese with green leaves and herbs pesto (g)

Baked brocolli and goat cheese quiche with green leaves and balsamic reduction (v) (n)

Palm of heart carpaccio mushroom tart, mix of green leaves, crispy black rice with orange and spices reduction (v)

Tuna tataki mushroom dressing, smoked leeks, confit cherry tomato on soy sauce with mix sprouts and ginger

MAIN COURSES

Baked chicken with vegetables, white wine sauce with spices

Mullet fillet, Provençal ratatouille, rocket salad with olive tapenade

Salmon fillet star anise and orange sauce, organic black rice risotto, tomato and green asparagus (g)

Pirarucu fish loin on crust, sweet manioc purée with tucupi manioc broth and fennel sauce

Roasted whole chicken with vegetables on white wine sauce with spices Five-hour braised beef in red wine jus, parmesan risotto, tomato confit and fresh rocket salad

PASTA AND RISOTTO

Smoked pumpkin risotto provolone cheese with Brazilian nuts farofa and green olive oil (v)

Black rice risotto with mini organic vegetables and saffron foam (v)

Wild mushroom risotto on truffle oil with ciabatta toast (vg)

Tortelli pasta filled with brie cheese and nuts on tomato consommé and balsamic reduction (g)

Agnelotti pasta filled with ricotta cheese and lemon zest with creamy sauce and basil (v)

Ravioli pasta filled with mozzarella cheese and basil with crispy black olives on tomato sauce (v)

DESSERTS

Profiterole with cinnamon crust, dulce de leche ice cream and crème anglaise

Apple with almonds pie, red fruits compote and vanilla ice cream

Coconut mousse, passion fruit and mango coulis with chocolate crumble

Cheesecake, wild berry compote with basil and strawberry sorbet

Sacher cake, 55% bitter chocolate mousse, pistachio ice cream and red fruits coulis

Caramel and fleur de salt entremets banana flambéed, almonds

Salmon fillet palm of heart and vegetables linguine with creamy herbs sauce and crispy nori

Braised stuffed chicken leg ballotine with chestnut and mushroom, sweet manioc purée, glazed spring onion (n)

Roasted Atlantic grey snappe plantain purée with creamy rangpur lime sauce and maxixe pickles

Smoked sirloin steak cooked at slow temperature cut à la minute, roasted potatoes with garlic, thyme and rosemary on demi sauce with mustard l'ancienne

Grilled beef tenderloin cut à la minute, crispy green bean wrapped in Parma ham, yam purée with demi sauce and cachaça

MAIN COURSE OPTIONS WITH A SUPPLEMENT

Seabass fillet with sweet manioc purée acidulated vermouth and sorrel sauce with bottarga zest

Duck leg confit port wine sauce with orange, buttered potato purée, caramelized organic carrots with sugarcane molasses

Roasted Denver Black Angus cut à la minute, gratin dauphinois potato, truffled farofa with demi-glace and herbs

Roasted lamb palette medallion slow cooked with herbs crust, couscous with vegetables, dried plums, chestnuts and mint

Braized veal shank, sweet potato purée and cheese fonduta with boardalaise sauce

BRL60 *Per item*

nougatine with creme anglaise

Citron entremet with Brulé merengue and crème anglaise

Red fruit Tiramisu with red wine

Opera cake with crème anglaise

Coffee Bavaroise, biscuit joconde, almond nougatine and crème anglaise

Giandua chocolate cake hazelnuts mousse, milk chocolate Chantilly and raspberry sorbet

Passion fruit Vacherin with red fruits

Yoghurt panna cotta with red fruits

Hazelnuts Paris Brest with crème anglaise

Seasonal sliced tropical fruit plate

SOUP

Carrots and ginger soup with corn bread croutons (lf) (g)

Potato and leeks cream with crispy bacon

Smoked pumpkin soup, green olive oil and focaccia toast (v) (g) (n)

Palm of heart cream, parmesan toast and annatto (v)

Sweet manioc cream with dried red chili olive oil, shimeji mushroom sautéed with bacon and spring onion

French onion soup, Emmenthal cheese and croutons

BRL24 *Per item*

Prices are subject to 13% taxable service charge



MENU

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their meeting room.

LUNCH BOX

Starter and main or main and fruit or dessert | BRL100 Per Person

Starter, main, fruit or dessert | BRL110 Per Person

Starter, main, fruit and dessert | BRL126 Per Person

STARTERS

Crispy wild rice salad with heart of palm, apricot, celery, olive oil and pink pepper (v)

Chickpeas salad with cured fish, red onion, bell peppers and fresh pea (lf)

Quinoa salad with Brazilian nuts, carrots, cucumber, red cabbage and broccoli (v)

Pasta troffie salad provolone cheese, olives, red bell pepper, basil and roasted prawns (lf) (g)

Mushroom salad, corn, turnip and harusame on sesame (v)

Niçoise salad – potatoes, green beans, tomatoes, tuna, bell pepper and quail eggs (g)

Grilled sweet potato and Japanese pumpkin salad marinated cheese with olive oil, tomato, onion and lemon dressing (v)

Tomato and mozzarella salad, basil pesto (v) (n)

Ratatouille salad with black olives and herbs (v) (g)

Seven-grain salad, organic vegetables, lemon olive oil dressing (v)

MAIN COURSE

Ciabatta with royale ham, tomato, lettuce, boiled egg and Emmenthal cheese

Sirloin sandwich in baguette, mustard seed dressing, red onion

DESSERTS

Mini passion fruit pie

Dulce de leche mousse

jam and sautéed mushrooms

Beef brisket sandwich with onions, sundried tomato, bacon and blue cheese relish

Ciabatta with smoked salmon, red onion, capers and sour cream

Chicken wrap with curry mayonnaise, baked apple, avocado, tomato and mini rocket salad

Whole-wheat pasta salad with tuna, avocado, tomato, rocket salad, basil and grapes

Quiche Lorraine, leeks, bacon and Emmenthal cheese

Baguette with ricotta cheese, sautéed mushrooms, rocket salad and sundried tomato (v)

Cherry tomato quiche, spinach, fresh goat cheese and oregano (v)

Milk pudding

Chia cream with coconut milk and mango

Dark chocolate mousse

Chocolate brownie

Apple pie crumble

Baked creamy coconut dessert with dulce de leche

FRUITS

Whole fruits (banana, apple or pear)

Prices are subject to 13% taxable service charge



MENU

Ideal for a stand up lunch / dinner where food are served in small plates or bowls. Menu includes salads, entrée, sandwich, pasta and desserts Minimum of 20 people for two-hour service This is a stand-up lunch service Includes freshly brewed coffee and tea station It's possible to change the two options of sandwiches per one main course without extra charges.

WORKING LUNCH

Two salads, one starter, one sandwich, one pasta or risotto, two

BREAD

Selection of two types of bread

desserts | BRL152 Per person

Two salads, one starter, two sandwiches, one pasta or risotto,
two desserts | BRL168 Per person

SALADS

Ratatouille, basil and oregano (v) (g)

Chicken Thai salad with mint, harussame, mango, kani, red
onion, tomato and soy sauce vinaigrette

Panzanella, tomato, cucumber, basil, red onions, focaccia
croutons and red wine vinegar dressing (v)

Quinoa salad with vegetables, avocado and cherry tomato

Roasted eggplant, tomato, onion, parsley with lemon and olive
oil dressing (v) (g)

Classic coleslaw salad

Grilled vegetables salad with fresh tomato pesto and toasted
walnut

Barley, feta cheese, tomato, avocado, hazelnuts, mint and
cucumber (v)

STARTERS

Greek style cauliflower on Chardonnay wine with coriander seeds
(v)

Caprese – tomato and buffalo mozzarella salad, basil pesto (v)

Beef carpaccio with old mustard dressing

Salmon rillet with vegetables and sour cream (lf)

Vegetables quiche with goat cheese (v)

Leeks and bacon quiche with Emmenthal cheese

Heart of palm pie (v)

Vegetable frittata (v)

Cashew fruit ceviche, plantain, bell pepper, red onion, tomato
and coriander (v)

White fish ceviche, coconut milk and passion fruit

CONDIMENTS AND DRESSINGS

Extra virgin olive oil | red and white wine vinegar | balsamic
vinegar Marinated olives | sun dried tomatoes | grilled vegetables
| tomatoes | cucumber French dressing

PASTA AND RISOTTO

Penne with tomato sauce and olive tapenade

Smoked pumpkin risotto with provolone cheese (v)

Sun dried tomato and mozzarella ravioli with tomato sauce (v)

Saffron risotto with fresh pea (v)

Gluten free and lactose free pasta with soy meat Bolognese sauce
(vg)

Funghi secchi risotto with truffle olive oil

Potato gnocchi in cheese sauce and leeks (v)

Spinach gnocchi with bechamel sauce and toasted Brazilian nuts

Ratatouille ravioli, tomato sauce and basil

Mozzarella Tortelli with tomato sauce and olives tapenade (v)

Fusili with portuguese sausage ragu and fennel seeds (v)

SANDWICHES

Ciabatta with tomato, cucumber, Emmental cheese, mint and black olive tapenade (v)

Ricotta cheese wrap, chive, tomato, toasted Brazil nuts, rocket salad (v)

Baguette, ricotta cheese, sautéed mushroom, rocket salad, sun dried tomatoes (v)

Ciabatta with cured salmon, red onion and capers mayonnaise

Marinated chicken wrap, curry mayonnaise with apple, red onion, tomato, radish and green leaves

Sirloin sandwich, baguette, mustard seed dressing, red onion jam and sautéed mushrooms

Beef brisket sandwich with onions, sundried tomato, bacon and blue cheese relish

Ciabatta with sliced cooked ham, tomato, lettuce and Emmental cheese

Baguette, salami and cream cheese

MAIN COURSE OPTIONS WITH A SUPPLEMENT

Moqueca: fish stew from Bahia with steamed rice

Cured sun dried meat and sweet manioc pie

Beef stew with seasonal vegetables

Curried chicken fricassee with apple and steamed rice

BRL35 *Per item*

Farfalle with creamy Sicilian lemon sauce and cured salmon

DESSERTS

Lemon pie with Italian merengue

Red velvet cake

Baked creamy coconut dessert with dulce de leche

Crisp chocolate gianduia cake

Chia cream with coconut milk and mango

Chocolate brownie

Dark chocolate mousse

Italian Tiramisu

Mango mousse with coconut milk and red fruits

Chocolate Eclars

Includes 2 types of sliced seasonal tropical fruits

SOUP

Corn soup (v)

Roasted pumpkin soup (v)

Potato and leeks cream with heart of palm (v)

Roasted tomato soup with pesto (v)

Cauliflower cream with gruyere cheese (v)

Sweet manioc soup (v)

French onion soup, Emmenthal cheese and croutons

Brazilian chicken broth

BRL16 *Per item*



OPEN BAR

Based on the "Flavor in Experience" concept, our beverage packages offer a wide variety of options, from classic and signature cocktails to carefully selected wines, premium spirits and artisanal non-alcoholic drinks. We have complete package options with all beverages included or you can customize, according to the event needs. Minimum of 20 people, 2 HOURS OF SERVICE From 2nd hour onwards: 50% additional charge per person, per hour

OPEN BAR STANDARD

Mineral water

2 types of freshly juice

Sodas

BRL48 Per person

OPEN BAR I

Budweiser beer

Sparkling Wine Viapiana

Whisky Red Label

Tequila Jose Cuervo Silver

Rum Bacardi Prata

Gin Atlantis London

Cachaça Saliníssima

Standard Red Wine

Standard White Wine

Mineral water

Fruit juices

Soda

BRL137 Per person

OPEN BAR II

Sparkling wine Chandon

Whisky Jack Daniels

OPEN BAR III

Cachaça Espirito de Minas

Champagne Moët Chandon

Vodka Absolut
.....
Tequila Jose Cuervo Silver
.....
Bacardi Oro Rum
.....
Gin Atlantis
.....
Cachaça Hyatt
.....
Brazilian beer Eisenbahn
.....
Premium Red Wine
.....
Premium White Wine
.....
Mineral water
.....
2 types of juice
.....
Soda
.....

BRL168 Per person

Whisky Johnnie Walker Black Label
.....
Vodka Ketel One
.....
Rum Havana 3 years
.....
Tequila Jose Cuervo Oro
.....
Gin Tanqueray
.....
Beer Heineken
.....
Premium White Wine
.....
Premium Red Wine
.....
Mineral water
.....
2 types of juice
.....
Soda
.....

BRL210 Per person

Prices are subject to 13% taxable service charge

CUSTOMIZE YOUR PACKAGE BY ADDING THE OPTIONS

Based on the "Flavor in Experience" concept, our beverage packages offer a wide variety of options, from classic and signature cocktails to carefully selected wines, premium spirits and artisanal non-alcoholic drinks. We have complete package options with all beverages included or you can customize, according to the event needs. Minimum of 20 people, 2 HOURS OF SERVICE From 2nd hour onwards: 50% additional charge per person, per hour

CUSTOMIZE YOUR PACKAGE BY ADDING THE OPTIONS

Beer standard | BRL20 Per Person

Budweiser beer
.....

Beer premium I | BRL27 Per Person

Eisenbahn beer
.....

Beer premium II | BRL33 Per Person

Heineken beer
.....

Wine standard | BRL46 Per Person

Punti Ferrer Cabernet Sauvignon & Punti Ferrer Chardonnay
.....

Wine premium I | BRL59 Per Person

Argento Malbec & Tonicola Pinot Grigio
.....

Wine premium II | BRL99 Per Person

Rioja Crianza & Catena Chardonnay
.....

Whisky standard | BRL36 Per Person
Red Label

Whisky premium I | BRL63 Per Person
Jack Daniels

Whisky premium II | BRL74 Per Person
Black Label

Sparkling wine standard | BRL46 Per Person
Viapiana Brut

Sparkling wine premium I | BRL59 Per Person
Chandon Brut

Champagne | BRL204 Per Person
Moët Chandon Brut

Prices are subject to 13% taxable service charge



ITEMS

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. From 2nd hour onwards: 50% additional charge per person, per hour

COLD ITEMS

Marinated mushrooms on ponzu with crispy harussame (v)

Heart of palm with mustard l'ancienne, green olive oil and crispy radish (v)

Blue cheese mousse on spices bread and Porto reduction (v)

Chicken terrine with maxixe pickles and herbs aioli (v) (g)

Nachos with guacamole and smoked paprika olive oil (v)

HOT ITEMS

Sweet manioc cream with basil pesto and coalho cheese (v) (g)

Cheese, heart of palm and thyme mini quiche (v)

Mini arancini with herbs, truffle oil and mozzarella cheese (v)

Grilled coalho cheese, sugarcane molasses (v)

Breaded prawns with coconut served with spring onion mayonnaise (v)

Carrots hummus on toasted flatbread and black olive tapenade (v)

Burrata cheese with tomato cherry and basil pesto(v) (g)

Half smoked salmon loin, black olive farofa and wasabi mayonnaise

White fish ceviche with plantains and coconut milk (g)

Octopus ceviche with toasted crispy corn and sweet potato (g)

Crispy tapioca, marinated salmon, green apple chutney and coriander sprouts

Smoked tuna tataki with guacamole and pepper jam

Meat Denver tartare with truffled oil

Melon cold soup with mint and Parma ham crispy (g)

Plantain chips with octopus and coriander mayonnaise

Minas cheese mousse with cashew nuts (v) (n)

Wild mushroom Cappuccino with truffle foam (lf)

Fried shrimp spring roll with pork loin with tomato sauce and spicy orange

Confit pork belly with pea purée and barbecue sauce

Rump steak skewer with chimichurri (g)

Sauté chicken on Thai sauce with curry, coconut milk and green apple

Cod fish fritters

Sweet potato croquette with braised beef rib

Assorted Brazilian fried pasties (meat and cheese)

Coxinha – Brazilian chicken croquette with Catupiry cheese

Brazilian mini “escondidinho” of sun-dried beef and manioc

APPETIZERS

5 canapé options, between hot and cold items | BRL92 Per person
Minimum of 20 people

Additional canapé option | BRL19 Per person, per item

Prices are subject to 13% taxable service charge

ADITIONAL OPTIONS

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. From 2nd hour onwards: 50% additional charge per person, per hour

COLD ITEMS

Fresh cashew fruit ceviche with homemade duck breast prosciutt

White fish ceviche with Peruvian leche de tigre

Almond gazpacho, marinated trout filet with black olive dust

Tuna tartare, soy sauce, ginger and grated light goat cheese

Tuna tataki, apple, black olives and shiso leave

HOT ITEMS

Pulled pork braised in soy sauce, red cabbage pickles, mini pretzel bread

Mini burger with onion compote and cheese

BRL25 Per person, per unit, per hour

BRL25 Per person, per unit, per hour

HOT ITEMS SERVED IN BOWLS

Caramelized pumpkin risotto, cashew nuts and sprouts (v)

Cod fish in pil pil sauce

Cod fish and potato brandade, red bell pepper coulis, black garlic, croûtons

White fish, sweet potato purée, bottarga, creamy white wine sauce

Pirarucu with Jambu leaf crust, tucupi manioc broth

Organic black rice risotto, sautéed squid, Spanish aioli and herbs

Shrimp tempura with sweet manioc gnocchi on a creamy vermouth sauce

Seafood risotto

Chicken ballotine stuffed with mushroom and walnuts, carrot purée, glazed organic carrots

Slow cooked pork belly with corn, collard greens and Port wine sauce

Confit duck leg on orange with buttered potato purée, broccolis and baby onion

Grilled beef tenderloin with grain mustard sauce and roasted beetroot

Beef tenderloin with truffle sauce, Japanese pumpkin purée, organic carrots, croutons, beetroot sprouts

Braised lamb shoulder, white bean purée and refried artichokes

BRL35 Per person, per unit, per hour

Prices are subject to 13% taxable service charge



BRAZILIAN STATION

Discover our stations featuring some typical dishes from our country Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

BRAZILIAN STATION

Brazilian “Bobó” Seafood served on amber squash

Brazilian “Escondidinho” of sun-dried beef and Bahian cream cheese

Beef ribs with manioc, slow cooked and shredded

Sides: Pepper, bell pepper sauce, bacon farofa and coconut rice

BRL83 *With canapés*

BRL100 *Without canapés*

Prices are subject to 13% taxable service charge

CHEESE STATION

In this station, you can enjoy artisanal cheeses of the season along with wonderful accompaniments. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

CHEESE

5 types of artisanal cheese of the season, grapes, figs and celery

Nuts and dried fruits variety

Apricot and hazelnut chutney

Pear and vanilla compote

Apple and dried plums compote

Homemade breads

Red bell pepper mousse

Herb butter

BRL69 *With canapés*

BRL83 *Without canapés*

Prices are subject to 13% taxable service charge

PIZZA STATION

Savor our pizza station: fresh ingredients and flavors that enchant the palate. A celebration of authenticity in every slice. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

PIZZA - CHOOSE 2 FLAVORS

Toscany

Margherita

4 Cheese

Shredded chicken with cream cheese

Grilled vegetables: zucchini, tomato, broccoli and vegan cheese

BRL53 *With canapés*

BRL64 *Without canapés*

Prices are subject to 13% taxable service charge

JAPANESE STATION

Marvel at our Japanese station: fresh sashimi, impeccable nigiri, and a fusion of flavors that transport you to Japan. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

JAPANESE

Tuna | salmon | white fish of the day sashimi

Tuna | salmon | white fish of the day nigiri

Spicy tuna roll

Cucumber, Kani and mango roll (vg)

Salmon roll

BRL129 *With canapés*

BRL154 *Without canapés*

Prices are subject to 13% taxable service charge

BRUSCHETTA STATION

Your guests will be able to create their own bruschetta with wonderful accompaniments featuring authentic flavors Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days With gluten-free bread option to choose

BRUSCHETTA

Eggplant caponata | Grilled zucchini | Tomato with basil

Roasted bell pepper | Marinated mushrooms | Snow pea purée with ricotta

Grilled green asparagus | Smoked salmon paste with ricotta

Marinated olives | Cantaloupe melon | Figs | Quail eggs

Gorgonzola cream | Ricotta and chive cream | Mini mozzarella

Cold cuts

BRL49 *With canapés*

BRL59 *Without canapés*

Prices are subject to 13% taxable service charge

CEVICHE STATION

Discover the freshness of the sea in every serving at our ceviche station. Impeccable cuts, exotic seasonings, and an explosion of refreshing flavors.
Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order:
Three business days

CEVICHE

Line-caught fish ceviche – Salmon and white fish of the day

Brazilian fruits (passion fruit, plantain and fresh cashew fruit)

Coconut milk | Dedo-de-moça chilli | Corn

Chili sauce and Tabasco

Nachos and peruvian corn

BRL58 *With canapés*

BRL69 *Without canapés*

Prices are subject to 13% taxable service charge

POKE STATION

Explore the burst of freshness and creativity at our poke station. Unique combinations, fresh ingredients, and the taste of Hawaii in every bowl. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

POKE

Exotic salmon poke with pineapple, mango, cucumber, edamame, Japanese rice, soy sauce with ginger and garlic

Ahi poke: tuna poke with oyster sauce, avocado, nori and Japanese rice

Spicy salmon poke, soy sauce, sriracha, avocado, nori and tobiko

Tofu poke, avocado, cucumber, radish, mango and bell pepper, rice vinegar (v)

BRL57 *With canapés*

BRL68 *Without canapés*

Prices are subject to 13% taxable service charge

CUTTING STATION

Explore the excellence of station with unparalleled freshness and a unique gastronomic experience. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

FISH-CHOOSE ONE OPTION

Mullet in banana leaf, citrus sauce and Brazil nut farofa (n)

Salmon stuffed with vegetables in salt crust and hollandaise sauce

White fish papillote with confit tomato béarnaise sauce

Salmon fillet with shrimp mousse, spinach, coconut farofa

BRL70 *With canapés*

BRL84 *Without canapés*

MEAT-CHOOSE ONE OPTION

Smoked Brisket with chimichurri, mustards and roasted seasonal roots (g)

Low temperature roasted rump steak, Brazilian vinaigrette sauce (g)

Smoked and grilled beef tenderloin black pepper sauce with brandy and buttered potato purée

Lamb shank, pea purée, glazed apples on demi-glace with mint

BRL80 *With canapés*

BRL98 *Without canapés*

RISOTTO- TWO FLAVORS TO CHOOSE

Truffled wild mushrooms

Saffron with asparagus

Smoked pumpkin with coalho cheese and cashew nuts

Burrata cheese, cherry tomato and basil

Brie cheese with snow peas and nuts

BRL69 *With canapés*

PASTAS - FINISHED WITH PARMESAN

Choice of Pastas: Linguine and Penne with two sauces choice (v)

Alfredo

Mushroom

Minas cheese with Sicilian lemon

Cheese fondue with asparagus

BRL54 *With canapés*

BRL84 *Without canapés*

BRL65 *Without canapés*

Prices are subject to 13% taxable service charge

SEAFOOD STATION

Enjoy the freshness of the ocean at our seafood station. Exotic flavors, delicate textures, and an irresistible culinary journey. Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

ICE BAR

Fresh oyster from Santa Catarina

Cooked Shrimps

Squid

Mussels

GRILLED

Lobster or Cavaquinha

Shrimps

Squids

Octopus

Yoghurt dressing, dill vinaigrette, soy sauce with chili and French limes

Grilled vegetables and roasted mini baked potatoes with herbs

BRL289 *With canapés*

BRL341 *Without canapés*

Prices are subject to 13% taxable service charge

DESSERT

Explore the creativity and flavor of our wonderful dessert stations Minimum of 40 people - Price per person, per hour From the second hour onwards: 50% additional charge per person, per hour Minimum advance order: Three business days

CHOUX CREAM

Crispy cream puffs stuffed with white mousse chocolate and chocolate sauce

BRL53 *With canapés*

BRL63 *Without canapés*

BRIGADEIRO

Two kinds of creamy spoon brigadeiros

Two kinds of brigadeiro rolled in toppings White and dark chocolate pearls

Colored sprinkles

Coconut

Pistachio

Cashew nut

HAND-CUT COCADA

Flavored with pineapple, Passion fruit or Walnuts

BRL53 *With canapés*

BRL63 *Without canapés*

PLUM MELBA

Traditional with vanilla ice cream, toasted almonds, berry coulis and Chantilly

BRL47 *With canapés*

BRL58 *Without canapés*

BRL53 *With canapés*

BRL63 *Without canapés*

CHOCOLATE WATERFALL

Two chocolate waterfalls – Milk and White chocolate | variety fruits | vanilla ice cream | 3 toppings

BRL61 *With canapés*

BRL74 *Without canapés*

CHOCOLATE CURLS

Chocolate truffles

BRL69 *With canapés*

BRL83 *Without canapés*

Prices are subject to 13% taxable service charge



OPEN BAR

Based on the "Flavor in Experience" concept, our beverage packages offer a wide variety of options, from classic and signature cocktails to carefully selected wines, premium spirits and artisanal non-alcoholic drinks. We have complete package options with all beverages included or you can customize, according to the event needs. Minimum of 20 people 1 HOUR OF SERVICE From 2nd hour onwards: 50% additional charge per person, per hour Prices are subject to 13% taxable service charge

OPEN BAR STANDARD

Mineral water

OPEN BAR I

Budweiser beer

2 types of juice

Soda

BRL48 Per person

Sparkling Wine Viapiano

Whisky Red Label

Tequila Jose Cuervo Silver

Rum Bacardi Prata

Cachaça Saliníssima

Standard White Wine

Gin Gordons

Standard Red Wine

2 types of freshly juice

Mineral water

Soda

BRL137 Per person

OPEN BAR II

Sparkling wine Chandon

Vodka Absolut

Whisky Jack Daniels

Tequila Jose Cuervo Silver

Bacardi Oro Rum

Gin Atlantis

Cachaça Hyatt

Brazilian beer Eisenbahn

Premium White Wine

Premium Red Wine

Mineral water

2 types of juice

Soda

BRL168 Per person

OPEN BAR III

Champagne Moët Chandon

Whisky Johnnie Walker Black Label

Tequila Jose Cuervo Oro

Vodka Ketel One

Rum Havana 3 years

Cachaça Espirito de Minas

Beer Heineken

Gin Tanqueray

Premium Red Wine

Premium White Wine

Mineral water

2 types of juice

Soda

BRL210 per person

CUSTOMIZE YOUR PACKAGE BY ADDING THE OPTIONS

Based on the "Flavor in Experience" concept, our beverage packages offer a wide variety of options, from classic and signature cocktails to carefully selected wines, premium spirits and artisanal non-alcoholic drinks. We have complete package options with all beverages included or you can customize, according to the event needs. Minimum of 20 people1 HOUR OF SERVICEFrom 2nd hour onwards: 50% additional charge per person, per hour

ADDING THE OPTIONS

Beer standard | BRL20 Per Person, Per hour

Budweiser beer

Beer premium I | BRL27 Per Person, Per hour

Eisenbahn beer

Beer premium II | BRL33 Per Person, Per hour

Heineken beer

Wine standard | BRL46 Per Person, Per hour

Punti Ferrer Cabernet Sauvignon & Punti Ferrer Chardonnay

Wine premium I | BRL59 Per Person, Per hour

Argento Malbec & Tornicola Pinot Grigio

Wine premium II | BRL99 Per Person, Per hour

Rioja Crianza & Catena Chardonnay

Whisky standard | BRL36 Per Person, Per hour

Red Label

Whisky premium I | BRL63 Per Person, Per hour

Jack Daniels

Whisky premium II | BRL74 Per Person, Per hour

Black Label

Sparkling wine standard | BRL46 Per Person, Per hour

Viapiana Brut

Sparkling wine premium I | BRL59 Per Person, Per hour

Chandon Brut

Champagne | BRL204 Per Person, Per hour

Moët Chandon Brut

Prices are subject to 13% taxable service charge

DRINKS BAR

Based on the "Flavor in Experience" concept, our beverage packages offer a wide variety of options, from classic and signature cocktails to carefully selected wines, premium spirits and artisanal non-alcoholic drinks. We have complete package options with all beverages included or you can customize, according to the event needs. Choose up to three items Minimum of 20 people1 HOUR OF SERVICEFrom 2nd hour onwards: 50% additional

charge per person, per hour

DRINKS PACKAGE I

Caipirinha - Vodka and Sake (3 seasonal fruit options) | Vodka Smirnoff

Gin Tonic with spices | Gin Atlantis London

Mojito with flavors | Rum Bacardi Prata

Negroni | Gin Gordons

Aperol | Sparkling Viapiana

Kir Royal | Sparkling Viapiana

BRL72 Per person

DRINKS PACKAGE II

Caipirinha - Vodka and Sake (3 seasonal fruit options) | Vodka Absolut

Gin Tonic with spices | Gin Gordons

Mojito with flavors | Rum Bacardi Ouro

Negroni | Gin Atlantis

Aperol | Espumante Chandon

Kir Royal | Espumante Chandon

BRL97 Per person

DRINKS PACKAGE III

Caipirinha - Vodka and Sake (3 seasonal fruit options) | Vodka Ketel One

Gin Tonic with spices | Gin Tanqueray

Mojito with flavors | Rum Havana 3-year-old

Negroni | Gin Tanqueray

Aperol | Champagne Moët Chandon

Kir Royal | Champagne Moët Chandon

BRL125 Per person

Prices are subject to 13% taxable service charge