

## MEETING & EVENT MENUS





# 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

## 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 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

## SAMPA

- 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

## 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

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

Assorted cured artisan cheese and cold cuts

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

**BRL116** *Per Person*

Mini French bread, rye bread

Butter, honey and fruit preserves

Coffee, milk, tea, hot chocolate

Mineral water

**BRL116** *Per Person*

### 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

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

**BRL 71** Per Person

MENU II (TUESDAYS AND FRIDAYS)

- Mini coconut cake with coconut topping
- Chocolate croissant (v)
- Ham and cheese Danish
- Homemade ciabbata 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

**BRL 71** 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

**BRL 71** 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

**BRL 71** 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

**BRL 71** 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)  
.....
- Mini seasonal fruit pie  
.....

### 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*



**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 CakeGuava CakeCarrot CakeCoconut  
CakeDulce de Leche CakeChocolat CroissantBrazilian donut with  
vanilla custard creamMini chocolate pie (v)

**BRL7** *Per item*

### PASTRY - 2° OPTION

Vanilla Muffin with chocolat and hazelnut toppingChocolate  
Muffin Dulce de Leche toppingWalnut Browine (n)Dulce de leche  
éclairRed fruits puff pastryChocolate Macarron (v) (g)Mini  
Tiramisú (v)Mini chia cream with coconut and strawberry coulis  
(vg)

**BRL9** *Per item*

### SAVORY - 1° OPTION

Ham and cheese with cream cheeseHam and cheese DanishOlive  
puff pastry (v)Cheese puff pastry (v)Pão de Beijo (vg) (Brazilian  
vegan bread)Leek and cheese quicheCorn bread with turkey  
breast and cream cheeseAustralian bread with ricotta cheese,  
onion compote and tunaWhole grain baguette with dry tomato,  
buffalo mozzarella and arugulaBaguette 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 pastryPotato bread with cream with cheddar  
cheeseBrazilian white cheese with olive oilVegan cheese bread  
with Warm cashew paste (vg)Quiche stuffed with emmental  
cheese and baconTruffle parmesan cheese puff pastryBagel  
stuffed with salmom sour cream and red onionFoccacia, ham,  
rocket salad and dry tomato pestoCroissant stuffed with brazilian  
white cheese (v)Basil ciabatta with vegan cheese and grilled  
vegetables (vg)Whole grain baguette with buffalo mozzarella,  
pastrami and mixedgreens

**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

MINI PIE – LEMON AND PASSION FRUIT

Brazilian brigadeiro - Small (30 pieces) | BRL103

---

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

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

---

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

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

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

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

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

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

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)

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

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

Energy – pineapple and ginger

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  
.....

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*

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*

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 serviceFrom additional hours onwards: 50% additional charge per person, per hourPer 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
<b><i>BRL187</i></b> <i>Per person</i>

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 serviceFrom 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 vinagrette

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

## PASTA OR RISOTTO (1)

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

Roasted chicken with spices on black-eyed peas and vinagrette

Grilled salmon fillet with lemon butter and sautéed fennel

## SIDE DISHES (2)

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)

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
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 rillette 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)

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)

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*

- 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
- 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

CONDIMENTS & DRESSINGS

Marinated olives | Sun-dried tomatoes | Quail eggs | Croûtons |  
Crispy Bacon Lemon vinagrette | Herb dressing | Tomato and  
onion relish Extra virgin olive oil | Balsamic vinegar | Red and  
white wine vinegar

Seasonal mixed green leaves

BRAZILIAN FEIJOADA

- Sun-dried beef
- 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

### DESSERTS

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

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

SALADS & CONDIMENTS

Seasonal green leaves

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*

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

COLD CUTS & CHEESE

Salami

Dried fruits

.....

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

.....

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

.....

Funghi secchi risotto with truffle olive oil

.....

Roasted seasonal vegetables with herbs (v)

.....

Minestrone, toasted bread and olive oil

.....

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

.....

Cured cappicola

.....

Parma ham

.....

Grana Padano

.....

Gorgonzola cheese

.....

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

.....

***BRL257*** *Per person*

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

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 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)

Prices are subject to 13% taxable service charge

COLD CUTS & CHEESE

- Canastra cheese
- Cured cup cheese
- Goat cheese
- Salami
- Chorizo Cantimplano
- Sugarcane molasses
- Figs jam with mustard

DESSERTS

- Seasonal sliced tropical fruits
- Dulce de leche churros
- Alfajores with dulce de leche
- Sweet pumpkin compote with fresh coconut
- Brigadeiro – traditional Brazilian chocolate fudge
- Chocolate Cake
- Cocadinha – Brazilian coconut dessert

**BRL257** *Per person*

MENU

These menus include updated presentations including asymmetrical lines, striking colors and flavors, just like the city of São Paulo. Price per person, per dishIncludes 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

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,

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

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)



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  
.....  
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, thime 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

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  
nougatine with creme anglaise  
.....  
Citron entremet with Brulé merengue and crème anglaise  
.....  
Red fruit Tiramisu with red wine  
.....  
Opera cake with crème anglaise  
.....  
Coffee Bavaoise, biscuit joconde, almond nougatine and crème  
anglaise  
.....  
Gianduia 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  
.....

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

.....

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

.....

**BRL60** *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

.....

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*

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 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)

## FRUITS

Whole fruits (banana, apple or pear)

## DESSERTS

Mini passion fruit pie

Dulce de leche mousse

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

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

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

Selection of two types of bread

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

and coriander (v)  
.....  
White fish ceviche, coconut milk and passion fruit  
.....

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*

Mozzarella Tortelli with tomato sauce and olives tapenade (v)  
.....  
Fusili with portuguese sausage ragu and fennel seeds (v)  
.....  
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*

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, 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

Whisky Red Label

Tequila Jose Cuervo Silver

Rum Bacardi Prata

Gin Atlantis London

Cachaça Saliníssima

Mineral water

Fruit juices

Soda

Sparkling Wine Dativas Brut Blanc de Blancs

Standard Red Wine

Standard White Wine

***BRL137*** *Per person*

### OPEN BAR II

Sparkling wine Chandon

### OPEN BAR III

Cachaça Espirito de Minas

Whisky Jack Daniels
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*

Champagne Moët Chandon
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)
Carrots hummus on toasted flatbread and black olive tapenade (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)
Wild mushroom Cappuccino with truffle foam (lf)

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)

### 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

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

#### 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*

Tuna tataki, apple, black olives and shiso leave  
.....  
**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 hourFrom the second hour onwards:  
50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum 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 FLAWORS TO CHOOSE

Truffled wild mushrooms

## PASTAS - FINISHED WITH PARMESAN

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

Saffron with asparagus
Smoked pumpkin with coalho cheese and cashew nuts
Burrata cheese, cherry tomato and basil
Brie cheese with snow peas and nuts
<b>BRL69</b> <i>With canapés</i>
<b>BRL84</b> <i>Without canapés</i>

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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum advance order: Three business days

ICE BAR
Fresh oyster from Santa Catarina
Cooked Shrimps
Squid
Mussels

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 hourFrom the second hour onwards: 50% additional charge per person, per hourMinimum advance order: Three business days

CHOUX CREAM	BRIGADEIRO
-------------	------------

Alfredo
Mushroom
Minas cheese with Sicilian lemon
Cheese fondue with asparagus
<b>BRL54</b> <i>With canapés</i>
<b>BRL65</b> <i>Without canapés</i>

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
<b>BRL289</b> <i>With canapés</i>
<b>BRL341</b> <i>Without canapés</i>

Crispy cream puffs stuffed with white mousse chocolate and chocolate sauce

**BRL53** *With canapés*

**BRL63** *Without canapés*

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*

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 people1 HOUR OF SERVICEFrom 2nd hour onwards: 50% additional charge per person, per hour Prices are subject to 13% taxable service charge

Two kinds of creamy spoon brigadeiros

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

Colored sprinkles

Coconut

Pistachio

Cashew nut

**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*

OPEN BAR STANDARD

Mineral water

2 types of juice

Soda

**BRL48** *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

OPEN BAR I

Budweiser beer

Whisky Red Label

Tequila Jose Cuervo Silver

Rum Bacardi Prata

Cachaça Saliníssima

Gin Gordons

2 types of freshly juice

Mineral water

Soda

Sparkling Wine Dativas Brut Blanc de Blancs

Standard White Wine

Standard Red Wine

**BRL137** *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

**BRL168** *Per person*

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





DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   VVegetarian