# MEETING & EVENT MENUS



## Breakfast

Enjoy breakfast in a delicious experience with different options: a variety of Brazilian fruits, as well as a selection of wonderful breads, cheeses, jams and sweets. Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

STANDARD – BUFFET OR FULL COURSE	CONTINENTAL – BUFFET OR FULL COURSE
Fresh juice (orange + 01 chef's suggestion)	Fresh juice (orange + 01 chef's suggestion)
Seasonal fruits (03 options - chef's suggestion)	Seasonal fruits (03 options - chef's suggestion)
2 types of cheese	Croissants, puff pastry, muffins, Brazilian cake
Ham and turkey breast	Breads selection
Bread (03 types - chef's suggestion)	Cheese and cold cuts selection
Butter, honey and fruit jam	Cheese bread <b>V</b>
Coffee, milk, tea and hot chocolate	Butter, cream cheese, honey and fruit jam
BRL90 Per Guest	Coffee, milk, tea and chocolate
	Cereals
	BRL110 Per Guest
AMERICAN – BUFFET OR FULL COURSE	
Fresh juice (orange + 02 chef's suggestions)	
Seasonal fruits (3 types - chef's suggestion)	
Croissants, puff pastry, muffins, Brazilian cake	
Breads selection	
Cheese and cold cuts selection	
Butter, cream cheese, honey and fruit jam	
Scrambled eggs, cheese bread and crunchy bacon	
Yogurts	
Cereals	
Coffee, milk, tea and chocolate	

BRL125 Per Guest

### **Breakfast Curations**

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

LIVE STATION	ADDITIONAL ITEMS
Omelet   BRL35 Per Guest	Sliced fruits- 3 types   BRL9 Per Guest
Tapioca <b>GF</b>   BRL35 Per Guest	Baked tomatoes <b>VGN</b>   BRL9 Per Guest
Waffles   BRL35 Per Guest	Cheese bread <b>V</b>   BRL12 Per Guest
Pancakes   BRL35 Per Guest	Smoked salmon   BRL22 Per Guest
	Pancakes and honey   BRL10 Per Guest
	Waffles   BRL10 Per Guest
	Bacon   BRL14 Per Guest
	Sausages   BRL13 Per Guest
	Scrambled eggs <b>V</b>   BRL12 Per Guest

#### **BUFFET BRUNCH**

Enjoy a complete Brunch with dishes selected by the Chef, spanning breakfast and lunch, with options to suit every taste. \*All items of the banquet menu are subject to additional 10% service tax Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax R\$225,00 per guest Prices for two hours of service | Minimum of 30 people for buffet

BREAKFAST	COLD
Fresh juice (orange + 02 chef's suggestion)	Selection of cheeses and cold cuts
Coffee, milk, tea and chocolate	Antipasti, patés e compotes
Butter, cream cheese, honey and fruit jam	Mix of fresh leaves
Selection of yogurts	Caprese salad with olives and arugula

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

Cereals	Red lentil with artichokes, shimeji and almonds
Seasonal fruits (3 types - chef suggestion)	
Viennoiserie (pain au chocolat, croissant, danish and puff pastry)	
Selection of breads, sourdough and puff pastry	
Selection of cakes and muffins	
НОТ	DESSERTS
Scrambled eggs	3 desserts (chef's suggestion)
Crunchy bacon	
Sausages with fondant onions	
Potatoes rostie with sour cream and garlic confit	
Grilled tomatoes with parsley and balsamic gremolata	
Salmon mi cuit in seaweed béarnaise	
Chicken stuffed with spinach and ricotta and mediterranean sauce	
Roastbeef with ancienne mustard sauce and red onion pickle	
*All items of the banquet menu are subject to additional 10% service tax	

## **Brunch Curations**

Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

LIVE STATION	ADDITIONAL ITEMS
Omelet   BRL35 Per Guest	Sliced fruits- 3 types   BRL9 Per Guest
Tapioca   BRL35 Per Guest	Cheese bread   BRL12 Per Guest
Waffles   BRL35 Per Guest	Smoked salmon   BRL22 Per Guest
Pancakes   BRL35 Per Guest	Pancakes and honey   BRL10 Per Guest
	Waffles   BRL10 Per Guest

## Coffee break

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Prices for 30 minutes of service | Minimum of 10 people \*All items of the banquet menu are subject to additional 10% service tax

WELCOME COFFEE I	WELCOME COFFEE II
Fresh juice (chef's suggestion)	Fresh juice (chef's suggestion)
Coffee, milk, tea and chocolate	Coffee, milk, tea and chocolate
Mineral water	Mineral water
BRL40 Per Guest	Sorted cookies or cheese bread
	BRL48 Per Guest
CHEF'S COFFEE BREAK	COFFEE BREAK IN BOX
2 types of fresh juice (chef's suggestion)	1 juice (chef's suggestion)
Coffee, milk, tea, chocolate and water	1 option of sandwich
2 sweet items	1 pain au chocolat
2 savory items	1 cookie or brigadeiro
Selection of fruits (2 types – chef's suggestion)	1 fruits salad
BRL60 Per Guest	BRL64 Per Guest
GRAND COFFEE BREAK	
2 types of fresh juices	
Coffee, milk, tea, chocolate, mineral water and flavored water	
3 sweet items	
2 savory items	
Cheese bread	
Selection of fruits (2 types – chef's suggestion)	

### BRL68 Per Guest

\*All items of the banquet menu are subject to additional 10% service tax

## Prepare your menu

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Prices for 30 minutes of service | Minimum of 10 people \*All items of the banquet menu are subject to additional 10% service tax

SAVORY ITEMS	SWEET ITEMS
Ciabatta with royal ham, gouda cheese and Dijon mustard	Cakes (chef's suggestion)
Ciabatta with Italian salami, gorgonzola and cress	Muffin of the day
Grain bread with babaganoush, mushrooms and green leaves	Brigadeiro
Baguette with pastrami, marinated tomatoes and parsley gribiche with capers	Traditional brownie
Cold Cuban sandwich with smoked pork loin, gouda cheese and	Cookies
pineapple chutney	Financier
Grilled vegetables wrap with pumpkin homus	Mini croissant
Focaccia with pesto rosso, pork loin copa speciale and arugula	Mini pain au chocolat
Muffuletta (cold cuts sandwich, cheese and caponata)	Variety of danish
Corn quesadilla with caramelized onion	Lemon pie with meringue
Whole wheat bread with tuna, basil and green leaves	Chocolate pie
Whole wheat bread with fresh cheese cream and spinach, carrot and e dried fruits	Madeleine
	Cocada
Smoked salmon wrap, lemon cream cheese	Fruit stroissel
Croissant stuffed with minas cheese	Chocolate alfajor
Brie cheese miniquiche	
Cheese bread	
Minicroque monsieur	
Chicken minicoxinha	

Mini falafel with tahini and lemon vinaigrette
Gluten free bread with pea paté and grilled tofu
Gluten free bruschetta with Brazil nuts ricotta, celery, carrot and honey

#### **ADDITIONAL ITEMS**

BRL10 Per Guest

### PERSONALIZED COFFEE BREAK

Variety of goods available during morning and afternoon breaks. Prices for 30 minutes of service | Minimum of 10 people \*All items of the banquet menu are subject to additional 10% service tax

AÇAÍ STATION	CARIOCA STATION
Açaí with banana	Mate
Toppings (3 types – chef's suggestion)	Natural sandwich
Granola	Biscoito Globo
BRL21 Per Guest	BRL14 Per Person
VEGAN STATION	BEVERAGES
Babaganoush wrap with tofu, sesame and green leaves	Flavored water: citric, mint, ginger and lemon   BRL7 Per Guest
Chia pudding with red berries	Coconut water   BRL14 Per Guest
Vegan brigadeiro with nuts	Açaí with passionfruit juice   BRL16 Per Guest
BRL14 Per Guest	Fresh juice (suggestion of the day)   BRL10 Per Guest

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

## ITEMS TO CONSUMPTION

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

A variety of non-alcoholic libations are available throughout the day. Prices for 30 minutes of service | Minimum of 10 people \*All items of the banquet menu are subject to additional 10% service tax

BEVERAGES	SAVOURY ITEMS (40 UN)
Coffee jar (1L)   BRL45	Ciabatta with royal ham, gouda cheese and Dijon mustard
Milk jar (1L)   BRL45	BRL120
Chocolate jar (1L)   BRL45	Ciabatta with Italian salami, gorgonzola and cress   BRL120
Tea jar (1L)   BRL45	Grain bread with babaganoush, mushrooms and green leaves   BRL120
Fresh juice jar (Chef's suggestion - 1L)   BRL45	Baguette with pastrami, marinated tomatoes and parsley
Sodas (350ml)   BRL12	gribiche with capers   BRL120
Still and Sparkling water (300ml)   BRL12	Cold Cuban sandwich with smoked pork loin, gouda cheese and pineapple chutney   BRL120
	Grilled vegetables wrap with pumpkin homus   BRL120
	Focaccia with pesto rosso, pork loin copa speciale and arugula   BRL120
	Muffuletta (cold cuts sandwich, cheese and caponata)   BRL130
	Corn quesadilla with caramelized onion   BRL130
	Whole wheat bread with tuna, basil and green leaves   BRL100
	Whole wheat bread with fresh cheese cream and spinach, carrot and e dried fruits   BRL100
	Smoked salmon wrap, lemon cream cheese   BRL135
	Croissant stuffed with minas cheese   BRL110
	Brie cheese miniquiche   BRL110
	Cheese bread   BRL100
	Mini croque monsieur   BRL120
	Chicken minicoxinha   BRL100
	Mini falafel with tahini and lemon vinaigrette   BRL130
	Gluten free bread with pea paté and grilled tofu   BRL130
	Gluten free bruschetta with Brazil nuts ricotta, celery, carrot and honey   BRL130

SWEET ITEMS (40 UN)
Cakes (chef's suggestion)   BRL65
Muffin of the day   BRL100
Brigadeiro   BRL120
Traditional brownie   BRL125
Financier   BRL90
Cookies   BRL98
Mini croissant (30 UN)   BRL120
Mini pain au chocolate   BRL120
Variety of Danish   BRL110
Lemon pie   BRL110
Chocolate pie   BRL110
Madeleine   BRL98
Cocada   BRL120
Fruit stroissel   BRL100
Chocolate alfajor   BRL100
Fruits (3 types)   BRL70

## LUNCH BOX

Maximum of 200 people | R\$115 per person \*All items of the banquet menu are subject to additional 10% service tax 1 soda or juice, 1 salad, 1 sandwich, 1 dessert, 1 snack and 1 fruit Choose your menu with the options below:

CHOOSE A SALAD	CHOOSE A SANDWICH
Bean sprout, carrots, green mango and sesame oil VGN	Ciabatta sandwich the royal ham, gouda cheese and Dijon mustard
Moroccan couscous curry, vegetable caponata and brazil nuts  VGN	Ciabatta sandwich with Italian salami, blue cheese and arugula

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

Quinoa, mango, cashew nuts and coriander VGN CN	Focaccia with marinated vegetables, humus and caramelized onions <b>VGN</b>
Caprese salad (cherry tomatoes, mozzarella and basil V	Encaccia with parma, arugula and dried tomatoes
Potato salad, Dijon mayonnaise and red onions <b>V</b>	Focaccia with parma, arugula and dried tomatoes
Soy salad grain with goat cheese and cherry tomatoes <b>V</b>	Whole wheat bread with tuna, lettuce and tapenade
	Whole wheat bread with ricotta, carrots and flaxseed <b>V</b>
CHOOSE & DESSEDT	
CHOOSE A DESSERT	
Cookies with chocolate	
Brownie	
White Brigadeiro	
*All items of the banquet menu are subject to additional 10% service tax	
BUFFET	
Prices for two hours of service   Minimum of 30 people *All items of the bar	nquet menu are subject to additional 10% service tax
BUFFET CHEF'S SUGGESTION	
Selection of breads from our bakery	
Antipasti with sauces and condiments	
5 options of salads and starters	
3 options of proteins	
4 options of side dishes	
1 option of pasta	
5 options of desserts and fruits of the day	

BRL186 Per Guest

\*All items of the banquet menu are subject to additional 10% service tax

R\$210 per person <b>Prices for two hours of service   Minimum of 30 people</b>	
CHOOSE FIVE TYPES OF SALADS	
Additional item   R\$ 5 per person Includes antipasti, cheeses, cold cuts and bread (whole and white)	
Asparagus, pea-pie with herbs, mix of fresh mushrooms and toasted almonds <b>VGN GF CN</b>	
Bean sprout, julienne carrot, green mango and sesame oil <b>VGN GF</b>	
Carpaccio de palm heart of pupunha with reduction of passion fruit and paçoca <b>VGN GF</b>	
Classic white fish ceviche with corn tortilla <b>GF</b>	
Mixed ceviche (seafood and fish), avocado cubes, coconut milk and coriander <b>GF</b>	
Artichoke heart with fennel vinaigrette VGN GF	
Moroccan couscous curry, vegetable caponata and brazil nuts VGN GF CN	
Cod, roasted palm heart of pupunha with molasses and marinated olives <b>GF</b>	
Pastrami tonnato with cherry tomatoes and capers <b>GF</b>	
Quinoa, mango, cashew nuts, coriander VGN GF CN	
Lettuce, tofu, cucumber and pepper jelly <b>VGN</b>	
Caprese salad (cherry tomatoes, mozzarella and basil) <b>V GF CN</b>	
Potato salad, Dijon mayonnaise and red onion <b>V</b>	
Shrimp salad, celery, apple-green and walnuts CN	
Marinated fig salad, blue cheese and arugula <b>V</b>	
Soy salad grain with chevrotain cheese and cherry tomatoes <b>V GF</b>	
Nicoise salad (tuna, bean egg and pod) <b>GF</b>	

Panzanella Salad V

Octopus salad with campaign sauce and tangerine GF

#### CHOOSE A PASTA OR RISOTTO

#### Additional item | R\$ 12 per person

Pumpkin risotto with goat cheese <b>V GF</b>
Truffles mushroom risotto <b>V GF</b>
Dried tomato risotto with arugula <b>V GF</b>
Lemon risotto <b>V GF</b>
Pear risotto and brie cheese <b>V GF</b>
Goat cheese ravioli with caramelized onion with sage butter <b>V</b>
Ricotta ravioli with pomodoro sauce <b>V</b>
Penne a la putanesca <b>V</b>
Rigatoni with sausage ragu
Farfalle with basil pesto and mozzarella <b>V CN</b>

### CHOOSE THREE MAIN COURSES CHOOSE FOUR SIDE DISHES Additional item | R\$ 25 per person Additional item | R\$ 8 per person Portuguese cod Rice with almonds VGN White fish "Badejo" with Mediterranean sauce Rice with peas and mint VGN White fish "Dourado" with Cajá dressing Potato au gratin V Moqueca Baiana fish stew Pepperoni roasted potatoes with rosemary and garlic confit VGN Grilled white fish "Namorado" in seafood sauce GF Rustic sweet potato with molasses and fleur de sel VGN Salmon with citrus sauce GF Biju cassava crumb with banana and eggs V Pork ribs with molasses, orange and rosemary Carioca beans VGN Grilled "fraldinha" beef with chimichurri Tropeiro beans Grilled "maminha" beef with its own sauce Steamed vegetables with fresh herbs VGN Mignon beef with mushroom sauce Creamy polenta with mushrooms V Roasted lamb palette with rosemary and white wine Roasted heart or palm pupunha with gremolata and Sicilian lemon VGN Beef "picadinho" stew made in black beer Pumpkin puree with ginger VGN Grilled "picanha" beef with slivers of fried garlic and thyme Mashed potatoes with leek V Boneless chicken thigh and thigh in herb crust Plantain puree VGN Grilled chicken fillet with grain mustard sauce Ratatouille VGN Oriental chicken Roasted "galeto" chicken with campaign sauce Supreme chicken stuffed with ricotta and walnuts CN CHOOSE FIVE DESSERTS Additional item R\$ 8 per person Includes two options of sliced seasonal fruit, coffee and tea Alfajor Cheesecake with guava syrup Black and white chocolate mousse with vanilla crumble Raspberry mousse

Vanilla panacotta with berries		
Dulce Cream Profiterole		
Coconut pudding		
Quindim		
Tiramisu		
Chocolate and meringue pie		
Lemon pie		
Mango pie		
Sacher pie		
Cocada <b>VGN</b>		
Passionfruit pie		
Chocolate brownie		
*All items of the banquet menu are subject to additional 10% service tax  FEIJOADA BUFFET  R\$185 per person Prices for two hours of service   Minimum of 30 people for the buffet *All items of the banquet menu are subject to additional 10%		
service tax		
SALADS Includes antipasti, condiments and breads (whole and white)	FEIJOADA  Bean soup	
Black-eyed beans with rennet cheese and coriander <b>V</b>	Black beans	
Grilled pineapple carpaccio with honey and cinnamon VGN Paio saussage  Baked pumpkin with goat cheese and sunflower seeds V Calabresa saussage		
		Caesar salad
	Ribs	
	Bacon	
	Dried meat	

SIDE DISHES	DESSERTS
White rice <b>VGN</b>	Cocada <b>VGN</b>
Fried banana <b>V</b>	Brigadeiro
Cabbage A Mineira <b>VGN</b>	Pudding
Fried Yuca <b>VGN</b>	Romeo & Juliet (white cheese and guava)
Banana crumble with bacon	Sliced fruits <b>VGN</b>
Grilled chicken	
Onion sausage	···
Pork	<del></del>
*All items of the banquet menu are subject to additional 10% service tax	
BRAZILIAN BUFFET	
R\$195 per person <b>Prices for two hours of service   Minimum of 30 peop</b> service tax	ble for the buffet *All items of the banquet menu are subject to additional 10%
SALADS	MAIN COURSES
Includes antipasti, mix of green leaves and sauces	Seafood stew
A selection of Brazilian cheeses & cold cuts	Grilled "picanha" steak with campaign sauce
Okra with grilled rennet cheese and peanuts <b>V CN</b>	Pork ribs with onions
Baroa potatoes salad with red onion and chili pepper <b>V</b>	Chicken with okra
Eggs boiled with herb oil	
Palm heart pupunha with bottled butter and herbs sauce <b>V</b>	
SIDE DISHES	DESSERTS
Tropeiro beans	Cocada <b>VGN</b>
Cabbage <b>VGN</b>	Quindim
Polenta <b>VGN</b>	Brigadeiro

White rice <b>VGN</b>	Seasonal fruits <b>VGN</b>
Farofa	Pudding
*All items of the banquet menu are subject to additional 10% service tax	
ITALIAN BUFFET	
R\$195 per person <b>Prices for two hours of service   Minimum of 30 peop</b> service tax	ole for the buffet *All items of the banquet menu are subject to additional 10%
SALADS	MAIN COURSES
Includes antipasti table, mix of green leaves and sauces	Saltimbocca de filet with butter sauce with salvia
Selection of cheeses and cold cuts	Chicken fillet parmigiana
Panzanella	Grilled with fish "Dourado" in Mediterranean sauce
Filet carpaccio with capers, parmesan and mustard sauce	
Eggplant caponatta	
Artichoke salad with truffled mushrooms	
Arugula salad with walnuts, pear, blue cheese and honey	···
Tomato roasted in goat cheese crust	···
PASTAS AND RISOTTOS	SIDE DISHES
Pastas: Penne, rigatoni and gnocchi	Grilled vegetables
Sauces: Bechamel, pomodoro and bolonhesa	Creamy truffle polenta
Risottos: Mushrooms and dried tomato with arugula	
DESSERTS	
Apple strudel	
Tiramissu	
Red berries panacotta	
Vanilla crème	

Pistachio semifredo	
*All items of the banquet menu are subject to additional 10% service tax	
BARBECUE BUFFET	
R\$250 per person Prices for two hours of service   Minimum of 30 people for service tax	For the buffet *All items of the banquet menu are subject to additional 10%
SALADS	MEATS
Includes antipasti table, mix of green leaves and sauces	Toscana sausage
Black-eyed beans with rennet cheese and coriander <b>V</b>	Grilled rump steak
Potato salad <b>V</b>	Grilled flank steak
Pumpkin baked with goat cheese and sunflower seeds <b>V</b>	Grilled beef rib
Caesar salad <b>V</b>	Pork ribs
	Chicken wings
SIDE DISHES	DESSERTS
White rice <b>VGN</b>	Cocada <b>VGN</b>
Tropeiro beans	Brigadeiro
Garlic bread	Pudding
Rennet cheese	Romeo & Juliet (white cheese and guava)
Banana farofa	Sliced fruits <b>VGN</b>
Campaign sauce <b>VGN</b>	

## BOTECO BUFFET

R\$205 per person Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

SALADS	MAIN COURSES
Includes antipasti table, mix of green leaves and sauces	Grilled "picanha" with onions
Provolone and salami with green olives	Fried pork ribs
Sauced quail eggs	Spicy sausage
Potato salad with German sausage	Chicken wings
Palm heart pupunha salad with peanuts and capers VGN CN	Breaded fish slices
Okra with rennet cheese and coriander <b>V</b>	Shrimp stew bobó
SIDE DISHES	DESSERTS
Baião de dois	Pudding
Crunchy farofa with onions <b>V</b>	Quindim
Selection of snacks (coxinha, kibe, cheese ball and cod fish)	Cocada <b>VGN</b>
Selection of snacks (fried yuca, pork rind and fried polenta)	Brigadeiro and Beijinho
Selection of pastel pastry (meat and cheese)	Seasonal fruits
*All items of the banquet menu are subject to additional 10% service tax	
MASTERCHEF	
Buffet style salads and desserts, with main dishes prepared by guests with disposal Chef Minimum of 10 people   Maximum of 25 people *All items of	
STARTER	MAIN COURSE
Salads buffet with cheese, cold cuts, antipasti, salads, breads and sauces	Chef makes a demonstration and participants will prepare their own risottos or pizzas with the various toppings that are at their disposal.
DESSERT	
Dessert buffet with 4 types of desserts and fruits of the day.	

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

### WORKING LUNCH

R\$158 per person Prices for two hours of service | Minimum of 30 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

VORKING LUNCH
ntepastis with sauces and condiments
options of salads and starters
types of sandwich
types of proteins (chicken, fish or pork)
options of side dishes
option of pasta
options of desserts and fruits of the day
All items of the banquet menu are subject to additional 10% service tax

### FULL COURSE MEAL

Prices for two hours of service | Minimum of 20 people 3 STEPS | R\$ 205 per person | starter – main course - dessert 4 STEPS | R\$ 260 per person | starter – soup or pasta – main course - dessert Prepare your own menu with the options below \*All items of the banquet menu are subject to additional 10% service tax

service tax	
CHOOSE A STARTER	SOUP
Caprese salad with burrata cheese, cherry tomato confit, basil pesto and foccacia croutons <b>V</b> Carpaccio of palm heart pupunha with quinoa, mango, shrimps and passion fruit coulis	Cassava cream with crispy dried meat to coriander pesto <b>GF</b>
	Pumpkin cream with creamy cheese and mint <b>V GF</b>
	Mushroom cappuccino <b>V GF</b>
Raw ham, pear to red wine, blue cheese, arugula and parmesan truile	
Salmon tartar, avocado and mango vinaigrette, corn tortilla and sprout mix	
Filet mignon carpaccio, arugula, grana padano cheese and capers with mustard sauce	
Classic ceviche, sweet potato crispy and mixed sprouts	

Tuna tataki over spicy avocado cream and tomato vinaigrette (	GF 
RISOTTO OR PASTA	CHOOSE A MAIN COURSE
Seafood black rice risotto	Filet mignon with mushrooms crust with baroa potato with rosemary and parmesan in red wine sauce
Pumpkin risotto with goat cheese and herb oil <b>V</b>	Crilled picapha with ructic potato with recompany crispy farefa of
Mozzarella risotto with ham parma to arugula pesto CN	Grilled picanha with rustic potato with rosemary, crispy farofa of brazil nuts and campaign sauce
Blue cheese ravioli with pear in mascarpone sauce V	"Maminha" beef confit with rustic mashed potatoes with
Seafood lasagna	parmesan and truffle oil in shimeji sauce
	Lamb with roasted vegetables, mint crispy and parmesan to port wine sauce
	Grilled salmon with lemon risotto and asparagus in beurre blanc sauce
	White fish "Dourado" in chestnut crust with Cará purée and moqueca stew sauce <b>CN</b>
	White fish "Dourado" with banana da terra purée, crunchy nuts farofa and Cajá sauce <b>CN</b>
	Cod with black olives and mashed potatoes a velouteé of red bell pepper
	Chicken stuffed with mushrooms in curry sauce and almonds risotto <b>CN</b>
	Grilled chicken "galeto" with lemon sauce with baroa mashed potatoes and sautéed spinach
DESSERTS Includes coffee and tea	
Chocolate creamy with crunchy meringue	
Red fruit cheesecake	
Crème brûlée	

Chocolate opera

Coconut mousse and creamy passion fruit

### Cocktail

Prices for one hour of service | Second hour: 50% of the price, per person Minimum of 15 people 4 ITEMS | R\$ 60 per guest (variety) 5 ITEMS | R\$ 75 per guest (variety) 6 ITEMS | R\$ 90 per guest (variety) Prepare your own menu with the options below \*All items of the banquet menu are subject to additional 10% service tax

COLD OPTIONS	HOT OPTIONS
Asparagus wrapped in raw ham <b>GF</b>	Cod fish dumplings with cream
Goat cheese with almond praliné <b>V GF CN</b>	Breaded shrimp with coconut
Salmon tartar with mango and avocado <b>GF</b>	Dried beef croquette with crispy garlic sauce
Mini caprese <b>V GF CN</b>	Lamb croquette with mustard sauce
Ceviche "Namorado" fish with spicy tangerine reduction <b>GF</b>	Tapioca dices with sweet molasses <b>V</b>
Fig with blue cheese mousse and red wine Porto reduction <b>V GF</b>	Picanha meat skewer to chimichurri
Mignon tartar with plantain chips <b>GF</b>	Chicken minicoxinha
Palm of heart Pupunha roll with mango, shrimp and coriander <b>GF</b>	"Pastel" Shrimp stew
Cucumber roll with sour cream and smoked salmon	"Pastel" of cheese and palm of heart pupunha ${f V}$
Beef carpaccio with olive tapenade and parmesan on brioche	Brie and Apricot mini quiche <b>V</b>
toast	Fried rennet cheese with guava and paçoca reduction ${f V}$
BRL65 Per Guest	Baroa cream with coriander pesto
	Tapioca filled with dried meat and cream cheese
	BRL72 Per Guest

### COCKTAIL PACKAGE

Prices for two hours of service | Minimum of 20 people for the buffet \*All items of the banquet menu are subject to additional 10% service tax

COCKTAIL I
3 hours of service

COCKTAIL II

4 hours of service

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax

2 hours of 3 cold items and 3 hot items	2 hours of 3 cold items and 3 hot items	
1 hour of pasta station or 2 items of portions	2 hour of pasta station or 2 items of portions	
1 hour of 3 desserts items	1 hour of 3 desserts items	
BRL220 Per Guest	BRL290 Per Guest	
COCKTAIL III 4 hours of service		
2 hours of 3 cold items and 4 hot items		
1 hour cold cuts and antipasti		
2 hours of pasta station or 3 items of portions		
1 hour of 3 desserts items		
BRL330 Per Guest		
*All items of the banquet menu are subject to additional 10% service tax		

## BOTECO COCKTAIL

R\$220 per guest Prices for two hours of service | Minimum of 20 people \*All items of the banquet menu are subject to additional 10% service tax

APPETIZERS	COCKTAIL
Provolone and salaminho with olives	"Picanha" beef to campaign sauce with farofa
Seasoned quail eggs	Sausage and rennet cheese
German sausage with mustard grains	Chicken wings
Olives	Coxinha
Mix Nuts	Cheese ball
	Cod fish dumpling
	Selection of "pastel": Cheese and meat

PORTIONS

DESSERTS

Shrimps bobó stew	Quindim
Baião de dois	Cocada <b>VGN</b>
Breaded fish with biquinho pepper vinaigrette	Brigadeiro
*All items of the banquet menu are subject to additional 10% service tax	
Portions	
	6 of the price, per person   Minimum of 15 people 2 ITEMS   R\$ 65 per guest 3 the options below: *All items of the banquet menu are subject to additional i
PORTIONS	
Picadinho mignon stew cooked in black beer and banana farofa	
Creamy polenta with sausage ragu	
Creamy polenta with truffle mushrooms <b>V</b>	
Fish of the day with mashed plantains and nuts crust <b>CN</b>	
Lamb ragu with Moroccan couscous	
Shrimp bobó stew	
Seafood moqueca stew with rice	
Quinoa risotto with spinach and cashew nuts <b>VGN</b>	
*All items of the banquet menu are subject to additional 10% service tax	

### Stations

Side dish to the cocktail | Prices for one hour of service | Minimum of 15 people \*All items of the banquet menu are subject to additional 10% service tax

### CHEESE AND COLD CUTS SELECTION

RISOTTO STATION

Includes antipastos and condiments / selection of breads (whole and white)

Passed service or Simple station Choose 2 types of risotto

Italian salami, raw ham, pastrami, Italian mortadela, brie cheese, provolone cheese, blue cheese and Serra da Canastra cheese  BRL125 per guest	Cabotiá with goat cheese <b>V</b>
	Smoked heart of palm pupunha with caramelized onion <b>V</b>
	Blue cheese, walnuts and truffle honey <b>V</b>
	Funghi mushrooms with herbs <b>V</b>
	Shrimp with zucchini and lemon
	Dried meat and leeks
	Brie cheese and walnuts <b>V</b>
	BRL65 Per guest
RISOTTO LIVE STATION	TEMATIC STATION
Live Station Choose 2 types of risotto	Tex-Mex station
Cabotiá with goat cheese V	Poke station
Smoked heart of palm pupunha with caramelized onion <b>V</b>	BRL96 per guest
Blue cheese, walnuts and truffle honey V	
Funghi mushrooms with herbs <b>V</b>	
Shrimp with zucchini and lemon	
Dried meat and leeks	
Brie cheese and walnuts <b>V</b>	
BRL85 Per guest	
DESSERT STATION	PASTA STATION
Choose 3 options	Passed Service or Simple station Choose 2 types of pasta
Quindim <b>GF</b>	Penne, Rigatoni, Fetuccine, Spaghetti, Sorrentini of spinach mousse, ravioli caprese, panzotti ratatouille, goat cheese ravioli
Brigadeiro	with caramelized onions and blue cheese ravioli with pears
Beijinho	Pomodoro, four cheese, canastra cheese, scarparo, mascarpone
Pudding	with dill, tomato crème, truffle mushrooms and butter sage
Cocada <b>VGN</b>	BRL65 Per guest

Tapioca pudding
BRL65 per guest
PASTA LIVE STATION
Live Station Choose 3 types of pasta, 3 sauces and 10 toppings
Penne, Rigatoni, Fetuccine, Spaghetti, Sorrentini of spinach mousse, ravioli caprese, panzotti ratatouille, goat cheese ravioli with caramelized onions and blue cheese ravioli with pears
Pomodoro, four cheese, canastra cheese, scarparo, mascarpone with dill, tomato crème, truffle mushrooms and butter sage
BRL85 Per guest
*All items of the banquet menu are subject to additional 10% service tax
Staff Menu
A special menu curated by our Chef for your team members. Prices for two hour of service Minimum of 15 people   More than 30 people *All items of the banquet menu are subject to additional 10% service tax
BUFFET
2 options of salads
1 type of protein
1 type of pasta
2 side dishes
1 dessert
Fruits
BRL90 per guest

\*All items of the banquet menu are subject to additional 10% service tax

# Packages

Prices per hour of service | Second hour: 50% of the price per person Minimum of 10 people \*All items of the banquet menu are subject to additional 10% service tax

STANDARD	BARRA I
Still and Sparkling water	Still and Sparkling water
Fresh juices (two types)	Sodas
Sodas	Fresh juices (two types)
BRL42 per guest	Beer
	BRL57 per guest
BARRA II	BARRA III
Still and Sparkling water	Still and Sparkling water
Sodas	Sodas
Fresh juices (two types)	Fresh juices (two types)
Beer	Beer
White wine standard	White wine premium
Red wine standard	Red wine premium
BRL85 per guest	BRL98 per guest
BARRA IV	BARRA V
Still and Sparkling water	Still and Sparkling water
Sodas	Soda
Fresh juices (two types)	Fresh juices (two types)
Beer	Beer
White wine standard	White wine Premium
Red wine standard	Red wine Premium
Whisky Johnnie Walker Red Label	Whisky Johnnie Walker Black Label

Fazenda Soledade | BRL96

## BRL140 per guest

BEVERAGES TO COMSUPTION  Juice jar (1L)   BRL45	OPTIONS AVAILABLE WHEN SELECTED ONE OF BEVERAGES PACKAGE (I TO V):
Beer (330ml)   BRL20	SPARKLING WINE   BRL36 per guest
Red Bull (250ml)   BRL24	CAIPIRINHAS AND CAIPIVODKAS STATION   BRL42 per guest  3 types of fruits
Red Bull Sugar Free (250ml)   BRL24	SPECIAL DRINKS   BRL46 per guest  • Gin Tonic refresh  • Aperol Spritz
*All items of the banquet menu are subject to additional 10% service tax	
Spirit Beverages	
Prices per hour of service   Second hour: 50% of the price per person Minim 10% service tax	mum of 10 people *All items of the banquet menu are subject to additional
RUM	BOURBON
Bacardi White   BRL180	Jim Beam 700 ml   BRL360
Bacardi Lemon   BRL180	
VODKA	TEQUILA
Smirnoff   BRL160	José Cuervo   BRL370
Absolut   BRL330	
WHISKY	GIN
Johnnie Walker Red Label   BRL390	Tanqueray   BRL480
Johnnie Walker Black Label   BRL530	
CACHAÇAS	

Leblon   BRL185	
*All items of the banquet menu are subject to additional 10% service tax	
Wine Options  Minimum of 10 people *All items of the banquet menu are subject to additional additional actions and the subject to additional actions are subject to additional actions.	ional 10% service tax
STANDARDS WINES	PREMIUMS WINES

STANDARDS WINES

White wine | BRL180 Per bottle
South America

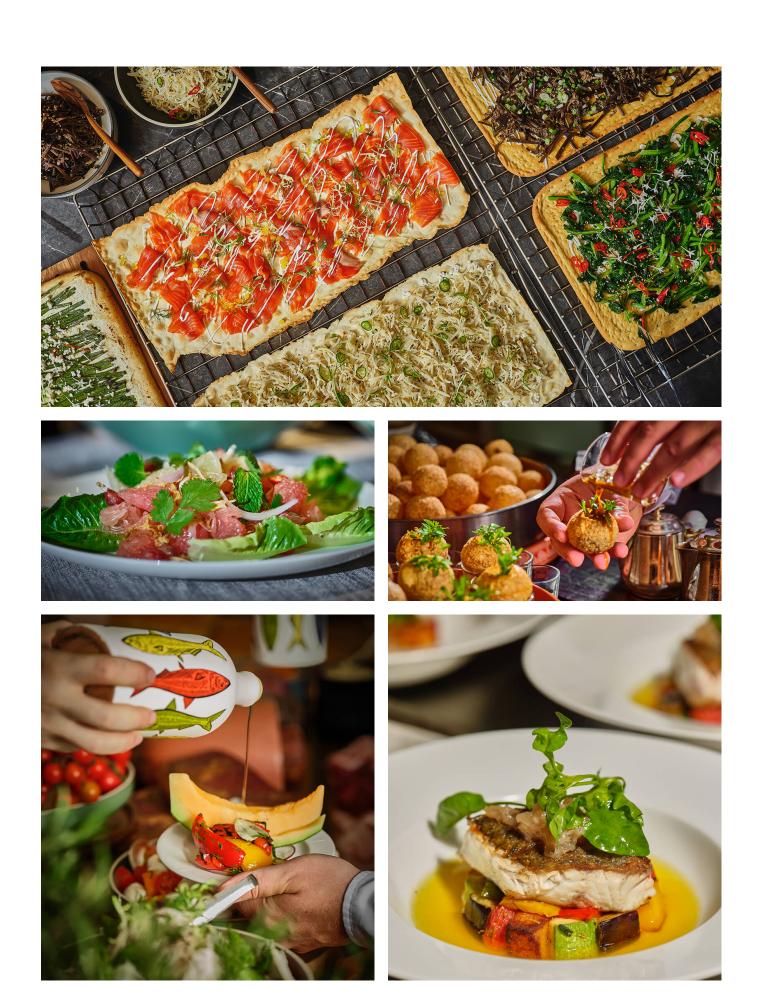
Red wine | BRL225 Per bottle
South America

Red wine | BRL225 Per bottle
South America

Europe

Europe

<sup>\*</sup>All items of the banquet menu are subject to additional 10% service tax



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