

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.

STANDARD – BUFFET OR FULL COURSE

- Fresh juice (orange + 01 chef's suggestion)
 - Seasonal fruits (03 options - chef's suggestion)
 - 2 types of cheese
 - Ham and turkey breast
 - Bread (03 types - chef's suggestion)
 - Butter, honey and fruit jam
 - Coffee, milk, tea and hot chocolate
- R\$90** *Per Guest*

CONTINENTAL – BUFFET OR FULL COURSE

- Fresh juice (orange + 01 chef's suggestion)
 - Seasonal fruits (03 options - chef's suggestion)
 - Croissants, puff pastry, muffins, Brazilian cake
 - Breads selection
 - Cheese and cold cuts selection
 - Cheese bread **V**
 - Butter, cream cheese, honey and fruit jam
 - Coffee, milk, tea and chocolate
 - Cereals
- R\$110** *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
- R\$125** *Per Guest*

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

Breakfast Enhancements

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.

LIVE STATION

- Omelet | R\$35 Per Guest
- Tapioca **GF** | R\$35 Per Guest
- Waffles | R\$35 Per Guest
- Pancakes | R\$35 Per Guest

ADDITIONAL ITEMS

- Sliced fruits- 3 types | R\$9 Per Guest
- Baked tomatoes **VGN** | R\$9 Per Guest
- Cheese bread **V** | R\$12 Per Guest
- Smoked salmon | R\$22 Per Guest
- Pancakes and honey | R\$10 Per Guest
- Waffles | R\$10 Per Guest
- Bacon | R\$14 Per Guest
- Sausages | R\$13 Per Guest
- Scrambled eggs **V** | R\$12 Per Guest

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BUFFET BRUNCH

Enjoy a complete Brunch with dishes selected by the Chef, spanning breakfast and lunch, with options to suit every taste. **BRL 225,00 per guest Prices for two hours of service | Minimum of 30 people for buffet**

BREAKFAST

- Fresh juice (orange + 02 chef's suggestion)
- Coffee, milk, tea and chocolate
- Butter, cream cheese, honey and fruit jam
- Selection of yogurts
- Cereals

COLD

- Selection of cheeses and cold cuts
- Antipasti, patés e compotes
- Mix of fresh leaves
- Caprese salad with olives and arugula
- 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
.....

HOT

Scrambled eggs
.....
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 Enhancements

LIVE STATION

Omelet | R\$35 Per Guest
.....
Tapioca | R\$35 Per Guest
.....
Waffles | R\$35 Per Guest
.....
Pancakes | R\$35 Per Guest
.....

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DESSERTS

3 desserts (chef's suggestion)
.....

ADDITIONAL ITEMS

Sliced fruits- 3 types | R\$9 Per Guest
.....
Cheese bread | R\$12 Per Guest
.....
Smoked salmon | R\$22 Per Guest
.....
Pancakes and honey | R\$10 Per Guest
.....
Waffles | R\$10 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. All prices noted are for the designated day only, if chosen on an alternate day, price will be R\$27 per guest. Break packages served for up to 1 hour.

WELCOME COFFEE I

- Fresh juice (chef’s suggestion)
- Coffee, milk, tea and chocolate
- Mineral water

R\$40 Per Guest

WELCOME COFFEE II

- Fresh juice (chef’s suggestion)
- Coffee, milk, tea and chocolate
- Mineral water
- Sorted cookies or cheese bread

R\$48 Per Guest

CHEF'S COFFEE BREAK

- 2 types of fresh juice (chef’s suggestion)
- Coffee, milk, tea, chocolate and water
- 2 sweet items
- 2 savoury items
- Selection of fruits (2 types – chef’s suggestion)

R\$60 Per Guest

COFFEE BREAK IN BOX

- 1 juice (chef’s suggestion)
- 1 option of sandwich
- 1 pain au chocolat
- 1 cookie or brigadeiro
- 1 fruits salad

R\$64 Per Guest

GRAND COFFEE BREAK

- 2 types of fresh juices
- Coffee, milk, tea, chocolate, mineral water and flavored water
- 3 sweet items
- 2 savoury items
- Cheese bread
- Selection of fruits (2 types – chef’s suggestion)

R\$68 Per Guest

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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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 1 hour.

SAVOURY ITEMS

Ciabatta with royal ham, gouda cheese and Dijon mustard

Ciabatta with Italian salami, gorgonzola and cress

Grain bread with babaganoush, mushrooms and green leaves

Baguette with pastrami, marinated tomatoes and parsley
gribiche with capers

Cold Cuban sandwich with smoked pork loin, gouda cheese and
pineapple chutney

Grilled vegetables wrap with pumpkin humus

Focaccia with pesto rosso, pork loin copa speciale and arugula

Muffuletta (cold cuts sandwich, cheese and caponata)

Corn quesadilla with caramelized onion

Whole wheat bread with tuna, basil and green leaves

Whole wheat bread with fresh cheese cream and spinach, carrot
and e dried fruits

Smoked salmon wrap, lemon cream cheese

Croissant stuffed with minas cheese

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

SWEET ITEMS

Cakes (chef's suggestion)

Muffin of the day

Brigadeiro

Traditional brownie

Cookies

Financier

Mini croissant

Mini pain au chocolat

Variety of danish

Lemon pie with meringue

Chocolate pie

Madeleine

Cocada

Fruit stroissel

Chocolate alfajor

Gluten free bruschetta with Brazil nuts ricotta, celery, carrot and honey

.....

ADDITIONAL ITEMS

R\$10 *Per Guest*

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COFFEE BREAK PERSONALIZED

Variety of goods available during morning and afternoon breaks.

AÇAÍ STATION

Açaí with banana

.....

Toppings (3 types – chef’s suggestion)

.....

Granola

.....

R\$21 *Per Guest*

CARIOCA STATION

Mate

.....

Natural sandwich

.....

Biscoito Globo

.....

R\$14 *Per Person*

VEGAN STATION

Babaganoush wrap with tofu, sesame and green leaves

.....

Chia pudding with red berries

.....

Vegan brigadeiro with nuts

.....

R\$14 *Per Guest*

BEVERAGES

Flavored water: citric, mint, ginger and lemon | R\$7 Per Guest

.....

Coconut water | R\$14 Per Guest

.....

Açaí with passionfruit juice | R\$16 Per Guest

.....

Fresh juice (suggestion of the day) | R\$10 Per Guest

.....

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ITEMS TO CONSUMPTION

A variety of non-alcoholic libations are available throughout the day.

BEVERAGES

Coffee jar (1L) | R\$45

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SAVOURY ITEMS (40 UN)

Ciabatta with royal ham, gouda cheese and Dijon mustard |

Milk jar (1L) R\$45
Chocolate jar (1L) R\$45
Tea jar (1L) R\$45
Fresh juice jar (Chef's suggestion - 1L) R\$45
Sodas (350ml) R\$12
Still and Sparkling water (300ml) R\$12

R\$120
Ciabatta with Italian salami, gorgonzola and cress R\$120
Grain bread with babaganoush, mushrooms and green leaves R\$120
Baguette with pastrami, marinated tomatoes and parsley gribiche with capers R\$120
Cold Cuban sandwich with smoked pork loin, gouda cheese and pineapple chutney R\$120
Grilled vegetables wrap with pumpkin homus R\$120
Focaccia with pesto rosso, pork loin copa speciale and arugula R\$120
Muffuletta (cold cuts sandwich, cheese and caponata) R\$130
Corn quesadilla with caramelized onion R\$130
Whole wheat bread with tuna, basil and green leaves R\$100
Whole wheat bread with fresh cheese cream and spinach, carrot and e dried fruits R\$100
Smoked salmon wrap, lemon cream cheese R\$135
Croissant stuffed with minas cheese R\$110
Brie cheese miniquiche R\$110
Cheese bread R\$100
Mini croque monsieur R\$120
Chicken minicoxinha R\$100
Mini falafel with tahini and lemon vinaigrette R\$130
Gluten free bread with pea pat� and grilled tofu R\$130
Gluten free bruschetta with Brazil nuts ricotta, celery, carrot and honey R\$130

SWEET ITEMS (40 UN)

Cakes (chef's suggestion) R\$65

Muffin of the day R\$100
Brigadeiro R\$120
Traditional brownie R\$125
Financier R\$90
Cookies R\$98
Mini croissant (30 UN) R\$120
Mini pain au chocolate R\$120
Variety of Danish R\$110
Lemon pie R\$110
Chocolate pie R\$110
Madeleine R\$98
Cocada R\$120
Fruit stroissel R\$100
Chocolate alfajor R\$100
Fruits (3 types) R\$70

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

LUNCH BOX

Maximum of 200 people | R\$ 115 per person *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

Bean sprout, carrots, green mango and sesame oil VGN
Moroccan couscous curry, vegetable caponata and brazil nuts VGN
Quinoa, mango, cashew nuts and coriander VGN CN
Caprese salad (cherry tomatoes, mozzarella and basil V

CHOOSE A SANDWICH

Ciabatta sandwich the royal ham, gouda cheese and Dijon mustard
Ciabatta sandwich with Italian salami, blue cheese and arugula
Focaccia with marinated vegetables, humus and caramelized onions VGN

Potato salad, Dijon mayonnaise and red onions **V**

Soy salad grain with goat cheese and cherry tomatoes **V**

Focaccia with parma, arugula and dried tomatoes

Whole wheat bread with tuna, lettuce and tapenade

Whole wheat bread with ricotta, carrots and flaxseed **V**

CHOOSE A DESSERT

Cookies with chocolate

Brownie

White Brigadeiro

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BUFFET

BUFFET OF THE DAY

Antipasti with sauces and condiments

3 options of salads and starters (only vegetarian)

2 options of proteins (chicken, fish or pork)

3 options of side dishes

1 option of pasta

3 options of desserts and fruits of the day

R\$158 *Per Guest*

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

R\$186 *Per Guest*

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PREPARE YOUR OWN BUFFET

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 **VGN GF CN**

Bean sprout, julienne carrot, green mango and sesame oil **VGN GF**

Carpaccio de palm heart of pupunha with reduction of passion fruit and paçoca **VGN GF**

Classic white fish ceviche with corn tortilla **GF**

Mixed ceviche (seafood and fish), avocado cubes, coconut milk and coriander **GF**

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 **GF**

Pastrami tonnato with cherry tomatoes and capers **GF**

Quinoa, mango, cashew nuts, coriander **VGN GF CN**

Lettuce, tofu, cucumber and pepper jelly **VGN**

Caprese salad (cherry tomatoes, mozzarella and basil) **V GF CN**

Potato salad, Dijon mayonnaise and red onion **V**

Shrimp salad, celery, apple-green and walnuts **CN**

Marinated fig salad, blue cheese and arugula **V**

Soy salad grain with chevrotain cheese and cherry tomatoes **V GF**

Nicoise salad (tuna, bean egg and pod) **GF**

Panzanella Salad **V**

Octopus salad with campaign sauce and tangerine **GF**

CHOOSE THREE MAIN COURSES

CHOOSE A PASTA OR RISOTTO

Additional item | R\$ 12 per person

Pumpkin risotto with goat cheese **V GF**

Truffles mushroom risotto **V GF**

Dried tomato risotto with arugula **V GF**

Lemon risotto **V GF**

Pear risotto and brie cheese **V GF**

Goat cheese ravioli with caramelized onion with sage butter **V**

Ricotta ravioli with pomodoro sauce **V**

Penne a la putanesca **V**

Rigatoni with sausage ragu

Farfalle with basil pesto and mozzarella **V CN**

CHOOSE FOUR SIDE DISHES

Additional item | R\$ 25 per person

- Portuguese cod
- White fish “Badejo” with Mediterranean sauce
- White fish “Dourado” with Cajá dressing
- Moqueca Baiana fish stew
- Grilled white fish “Namorado” in seafood sauce **GF**
- Salmon with citrus sauce **GF**
- Pork ribs with molasses, orange and rosemary
- Grilled “fraldinha” beef with chimichurri
- Grilled “maminha” beef with its own sauce
- Mignon beef with mushroom sauce
- Roasted lamb palette with rosemary and white wine
- Beef “picadinho” stew made in black beer
- Grilled “picanha” beef with slivers of fried garlic and thyme
- Boneless chicken thigh and thigh in herb crust
- Grilled chicken fillet with grain mustard sauce
- 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

Additional item | R\$ 8 per person

- Rice with almonds **VGN**
- Rice with peas and mint **VGN**
- Potato au gratin **V**
- Pepperoni roasted potatoes with rosemary and garlic confit **VGN**
- Rustic sweet potato with molasses and fleur de sel **VGN**
- Biju cassava crumb with banana and eggs **V**
- Carioca beans **VGN**
- Tropeiro beans
- Steamed vegetables with fresh herbs **VGN**
- Creamy polenta with mushrooms **V**
- Roasted heart or palm pupunha with gremolata and Sicilian lemon **VGN**
- Pumpkin puree with ginger **VGN**
- Mashed potatoes with leek **V**
- Plantain puree **VGN**
- Ratatouille **VGN**

Dulce Cream Profiterole
Coconut pudding
Quindim
Tiramisu
Chocolate and meringue pie
Lemon pie
Mango pie
Passionfruit pie
Sacher pie
Chocolate brownie
Cocada VGN

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FEIJOADA BUFFET

Prices for two hours of service | Minimum of 30 people R\$ 185 per person

SALADS

Includes antipasti, condiments and breads (whole and white)

Black-eyed beans with rennet cheese and coriander V
Grilled pineapple carpaccio with honey and cinnamon VGN
Baked pumpkin with goat cheese and sunflower seeds V
Caesar salad

FEIJOADA

Bean soup
Black beans
Paio sausage
Calabresa sausage
Loins
Ribs
Bacon
Dried meat

SIDE DISHES

DESSERTS

White rice VGN
Fried banana V
Cabbage A Mineira VGN
Fried Yuca VGN
Banana crumble with bacon
Grilled chicken
Onion sausage
Pork

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BRAZILIAN BUFFET

Prices for two hours of service | Minimum of 30 people R\$ 195 per person

SALADS

Includes antipasti, mix of green leaves and sauces

A selection of Brazilian cheeses & cold cuts
Okra with grilled rennet cheese and peanuts V CN
Baroa potatoes salad with red onion and chili pepper V
Eggs boiled with herb oil
Palm heart pupunha with bottled butter and herbs sauce V

SIDE DISHES

Tropeiro beans
Cabbage VGN
Polenta VGN
Sautéed vegetables V
White rice VGN

Cocada VGN
Brigadeiro
Pudding
Romeo & Juliet (white cheese and guava)
Sliced fruits VGN

MAIN COURSES

Seafood stew
Grilled “picanha” steak with campaign sauce
Pork ribs with onions
Chicken with okra

DESSERTS

Cocada VGN
Quindim
Brigadeiro
Beijinho
Seasonal fruits VGN

Farofa

Pudding

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

ITALIAN BUFFET

Prices for two hours of service | Minimum of 30 people R\$ 195 per person

SALADS

Includes antipasti table, mix of green leaves and sauces

Selection of cheeses and cold cuts

Panzanella

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

MAIN COURSES

Saltimbocca de filet with butter sauce with salvia

Chicken fillet parmigiana

Grilled with fish “Dourado” in Mediterranean sauce

PASTAS AND RISOTTOS

Pastas: Penne, rigatoni and gnocchi

Sauces: Bechamel, pomodoro and bolonhesa

Risottos: Mushrooms and dried tomato with arugula

SIDE DISHES

Grilled vegetables

Creamy truffle polenta

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

Prices for two hours of service | Minimum of 30 people R\$ 250 per person

SALADS

Includes antipasti table, mix of green leaves and sauces

- Black-eyed beans with rennet cheese and coriander **V**
- Potato salad **V**
- Pumpkin baked with goat cheese and sunflower seeds **V**
- Caesar salad **V**

SIDE DISHES

- White rice **VGN**
- Tropeiro beans
- Garlic bread
- Rennet cheese
- Banana farofa
- Campaign sauce **VGN**

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BOTECO BUFFET

Prices for two hours of service | Minimum of 30 people R\$ 205 per person

SALADS

Includes antipasti table, mix of green leaves and sauces

- Provolone and salami with green olives
- Sauced quail eggs

MEATS

- Toscana sausage
- Grilled rump steak
- Grilled flank steak
- Grilled beef rib
- Pork ribs
- Chicken wings

DESSERTS

- Cocada **VGN**
- Brigadeiro
- Pudding
- Romeo & Juliet (white cheese and guava)
- Sliced fruits **VGN**

MAIN COURSES

- Grilled “picanha” with onions
- Fried pork ribs

Potato salad with German sausage
.....
Palm heart pupunha salad with peanuts and capers **VGN CN**
.....
Okra with rennet cheese and coriander **V**
.....

SIDE DISHES

Baião de dois
.....
Crunchy farofa with onions **V**
.....
Selection of snacks (coxinha, kibe, cheese ball and cod fish)
.....
Selection of snacks (fried yuca, pork rind and fried polenta)
.....
Selection of pastel pastry (meat and cheese)
.....

Spicy sausage
.....
Chicken wings
.....
Breaded fish slices
.....
Shrimp stew bobó
.....

DESSERTS

Pudding
.....
Quindim
.....
Cocada **VGN**
.....
Brigadeiro and Beijinho
.....
Seasonal fruits
.....

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MASTER CHEF

Buffet style salads and desserts, with main dishes prepared by guests with a Chef de Cuisine on hand with instructions R\$ 205 per person R\$ 1500 disposal Chef

STARTER

Salads buffet with cheese, cold cuts, antipasti, salads, breads and sauces
.....

MAIN COURSE

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.
.....

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

WORKING LUNCH

Prices for two hours of service | Minimum of 30 people R\$ 158 per person

WORKING LUNCH

- Antepastis with sauces and condiments
- 2 options of salads and starters
- 2 types of sandwich
- 2 types of proteins (chicken, fish or pork)
- 2 options of side dishes
- 1 option of pasta
- 3 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 MEALS | R\$ 205 per person | starter – main course - dessert 4 MEALS | R\$ 260 per person | starter - soup or pasta – main course - dessert Prepare your own menu with the options below

CHOOSE A STARTER

- Caprese salad with burrata cheese, cherry tomato confit, basil pesto and foccacia croutons **V**
- Carpaccio of palm heart pupunha with quinoa, mango, shrimps and passion fruit coulis
- 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

SOUP

- Cassava cream with crispy dried meat to coriander pesto **GF**
- Pumpkin cream with creamy cheese and mint **V GF**
- Mushroom cappuccino **V GF**

CHOOSE A MAIN COURSE

Seafood black rice risotto
.....
Pumpkin risotto with goat cheese and herb oil **V**
.....
Mozzarella risotto with ham parma to arugula pesto **CN**
.....
Blue cheese ravioli with pear in mascarpone sauce **V**
.....
Seafood lasagna
.....

Filet mignon with mushrooms crust with baroa potato with
rosemary and parmesan in red wine sauce
.....
Grilled picanha with rustic potato with rosemary, crispy farofa of
brazil nuts and campaign sauce
.....
“Maminha” beef confit with rustic mashed potatoes with
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 **CN**
.....
White fish “Dourado” with banana da terra purée, crunchy nuts
farofa and Cajá sauce **CN**
.....
Cod with black olives and mashed potatoes a velouté of red bell
pepper
.....
Chicken stuffed with mushrooms in curry sauce and almonds
risotto **CN**
.....
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
.....

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Cocktail

Prices for one hour of service | Second hour: 50% of the price, per person Minimum of 15 people 4 ITEMS | R\$ 60 per person (variety) 5 ITEMS | R\$ 75 per person (variety) 6 ITEMS | R\$ 90 per person (variety) Prepare your own menu with the options below

COLD OPTIONS

- Asparagus wrapped in raw ham **GF**
- Goat cheese with almond praliné **V GF CN**
- Salmon tartar with mango and avocado **GF**
- Mini caprese **V GF CN**
- Ceviche “Namorado” fish with spicy tangerine reduction **GF**
- Fig with blue cheese mousse and red wine Porto reduction **V GF**
- Mignon tartar with plantain chips **GF**
- Palm of heart Pupunha roll with mango, shrimp and coriander **GF**
- Cucumber roll with sour cream and smoked salmon
- Beef carpaccio with olive tapenade and parmesan on brioche toast

R\$65 Per Guest

HOT OPTIONS

- Cod fish dumplings with cream
- Breaded shrimp with coconut
- Dried beef croquette with crispy garlic sauce
- Lamb croquette with mustard sauce
- Tapioca dices with sweet molasses **V**
- Picanha meat skewer to chimichurri
- Chicken minicoxinha
- “Pastel” Shrimp stew
- “Pastel” of cheese and palm of heart pupunha **V**
- Brie and Apricot mini quiche **V**
- Fried rennet cheese with guava and paçoca reduction **V**
- Baroa cream with coriander pesto
- Tapioca filled with dried meat and cream cheese

R\$72 Per Guest

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COCKTAIL PACKAGE

COCKTAIL I

- 3 hours of service
- 2 hours of 3 cold items and 3 hot items
- 1 hour of pasta station or 2 items of portions
- 1 hour of 3 desserts items

COCKTAIL II

- 4 hours of service**
- 2 hours of 3 cold items and 3 hot items
- 2 hour of pasta station or 2 items of portions
- 1 hour of 3 desserts items

R\$220 *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

R\$330 *Per Guest*

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BOTECO COCKTAIL

Prices for two hours of service | Minimum of 20 people R\$ 220 per person

APPETIZERS

- Provolone and salaminho with olives
- Seasoned quail eggs
- German sausage with mustard grains
- Olives
- Mix Nuts

PORTIONS

- Shrimps bobó stew
- Baião de dois
- Breaded fish with biquinho pepper vinaigrette

R\$290 *Per Guest*

COCKTAIL

- “Picanha” beef to campaign sauce with farofa
- Sausage and rennet cheese
- Chicken wings
- Coxinha
- Cheese ball
- Cod fish dumpling
- Selection of “pastel”: Cheese and meat

DESSERTS

- Quindim
- Cocada **VGN**
- Brigadeiro

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

Portions

Side dish to the cocktail | Prices for one hour of service Second hour: 50% of the price, per person | Minimum of 15 people 2 ITEMS | R\$ 65 per person 3 ITEMS | R\$ 80 per person 4 ITEMS | R\$ 95 per person Create your menu with the options below:

PORTIONS

- Picadinho mignon stew cooked in black beer and banana farofa.....
- Creamy polenta with sausage ragu.....
- Creamy polenta with truffle mushrooms **V**.....
- Fish of the day with mashed plantains and nuts crust **CN**.....
- Lamb ragu with Moroccan couscous.....
- Shrimp bobó stew.....
- Seafood moqueca stew with rice.....
- Quinoa risotto with spinach and cashew nuts **VGN**.....

**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

CHEESE AND COLD CUTS SELECTION

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

Italian salami, raw ham, pastrami, Italian mortadela, brie cheese, provolone cheese, blue cheese and Serra da Canastra cheese

R\$125

per guest

RISOTTO STATION/ LIVE STATION

Choose 2 types of risotto

Cabotiá with goat cheese **V**

Smoked heart of palm pupunha with caramelized onion **V**

Blue cheese, walnuts and truffle honey **V**

Funghi mushrooms with herbs **V**

Shrimp with zucchini and lemon

Dried meat and leeks

Brie cheese and walnuts **V**

R\$85 *Live Station - per guest*

R\$65 *Per guest*

THEMATIC STATION

Tex-Mex station

Poke station

R\$96 *per guest*

PASTA STATION/ LIVE STATION

Pasta Station *Choose 2 types of pasta* **Pasta Live Station**

Choose 3 types of pastas, 3 sauces and 10 toppings

Penne, Rigatoni, Fettuccine, 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, scarpato, mascarpone with dill, tomato crème, truffle mushrooms and butter sage

R\$85 *Live Station - per guest*

R\$65 *per guest*

DESSERT STATION

Choose 3 options

Quindim **GF**

Brigadeiro

Beijinho

Pudding

Cocada **VGN**

Tapioca pudding

R\$65 *per guest*

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Staff Menu

A special menu curated by our Chef for your team members. **Prices for two hour of service Minimum of 15 people FULL COURSE MEAL | More than 30 people**

BUFFET

- 2 options of salads
- 1 type of protein
- 1 type of pasta
- 2 side dishes
- 1 dessert
- Fruits

R\$90 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

STANDARD

- Still and Sparkling water
- Fresh juices (two types)
- Sodas

R\$42 per guest

BARRA I

- Still and Sparkling water
- Sodas
- Fresh juices (two types)
- Beer

R\$57 per guest

BARRA II

- Still and Sparkling water
- Sodas
- Fresh juices (two types)

BARRA III

- Still and Sparkling water
- Sodas
- Fresh juices (two types)

Beer
White wine standard
Red wine standard
R\$85 <i>per guest</i>

BARRA IV

Still and Sparkling water
Sodas
Fresh juices (two types)
Beer
White wine standard
Red wine standard
Whisky Johnnie Walker Red Label

R\$105*per guest*

BEVERAGES TO COMSUPTION

Juice jar (1L) R\$45
Beer (330ml) R\$20
Red Bull (250ml) R\$24
Red Bull Sugar Free (250ml) R\$24

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

Spirit Beverages

RUM

Beer
White wine premium
Red wine premium
R\$98 <i>per guest</i>

BARRA V

Still and Sparkling water
Soda
Fresh juices (two types)
Beer
White wine Premium
Red wine Premium
Whisky Johnnie Walker Black Label

R\$140*per guest*

OPTIONS AVAILABLE WHEN SELECTED ONE OF BEVERAGES PACKAGE (I TO V):

SPARKLING WINE R\$36 per guest
CAIPIRINHAS AND CAIPIVODKAS STATION R\$42 per guest <i>5 types of fruits</i>
SPECIAL DRINKS R\$46 per guest <ul style="list-style-type: none">Gin Tonic refreshAperol Spritz

BOURBON

Bacardi White | R\$180
.....
Bacardi Lemon | R\$180
.....

VODKA

Smirnoff | R\$160
.....
Absolut | R\$330
.....

WHISKY

Johnnie Walker Red Label | R\$390
.....
Johnnie Walker Black Label | R\$530
.....

CACHAÇAS

Fazenda Soledade | R\$96
.....
Leblon | R\$185
.....

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

Wine Options

STANDARDS WINES

White wine | R\$190
Sauvignon Blanc, Terranoble Sushi
.....
Red wine | R\$190
Malbec, La Linda, Luigi Bosca Wines
.....

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Jim Beam 700 ml | R\$360
.....

TEQUILA

José Cuervo | R\$370
.....

GIN

Tanqueray | R\$480
.....

PREMIUMS WINES

White wine | R\$220
Tornicola Bianco Terre Siciliane IGT
.....
Red wine | R\$220
Negroamaro, Tornicola Rosso Puglia
.....



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