

*Lapa Palace*  
*Lisboa*



*Suggestions for*  
*Celebrations*  
*&*  
*Special Occasions*

# *Celebrations at Lapa Palace*

The Lapa Palace offers you a magnificent and stunning scenario where you can celebrate your special moments rimmed with style and elegance

Whether you're looking for a relaxed cocktail, or a sophisticated gala dinner, we provide a personalized service that will meet all your expectations and requirements.

It is our experienced events coordinators pleasure to help you create the perfect atmosphere for your event, which allows you an absolute tranquility, with the knowledge that every single detail will be thoroughly taken care of.

From the seating plan of the event, to the decoration and animation, menu design and flowers, the dedication and professionalism of your personal coordinator will assure that no detail is forgotten. All our special attention to detail which makes us stand out will work to make your moment the most important.

The magnificent view over Lisbon and the river, allied to our luxurious gardens make The Lapa Palace the perfect setting for your distinct venue

The Lapa Palace holds the right to modify any prices without further notice, should the confirmation or down payment for the venue be non-existent.

# *Cocktail & Aperitifs*

## *Liberi*

Taylor's Chip Dry white Port  
Blandy's Servial Madeira  
Fresh orange juice  
Softdrinks: Coca-cola, Seven-Up,  
Coca-cola zero  
Mineral water

**Minimum 15 people**

**€ 17.00 per person, per hour  
€ 8.00 per person,  
for every additional half hour**

## *Dionisos*

Taylor's Chip Dry white Port  
Blandy's Servial Madeira  
Portuguese white and red wines  
Fresh orange juice  
Softdrinks: Coca-cola, Seven-Up,  
Coca-cola zero  
Mineral water

**Minimum 15 people**

**€ 20.00 per person, per hour  
€ 9.00 per person,  
for every additional half hour**

## *Bacchus*

Taylor's Chip Dry white Port  
Blandy's Servial Madeira  
Portuguese white and red wines  
Murganheira, Velha Reserva, Bruto sparkling wine  
Mimosa, Murganheira sparkling wine with fresh orange juice  
Fresh orange juice  
Softdrinks: Coca-cola, Seven-Up, Coca-cola zero,  
Portuguese beer  
Mineral water

**Minimum 15 people**

**€ 25.00 per person, per hour  
€ 10.00 per person,  
for every additional half hour**

# *International Open Bar*

Martini bianco and rosso  
Campari  
Ricard  
Pimms n°1  
Tanqueray and Bombay Sapphire  
Havana Club, Cachaça 51  
Tequila Olmeca  
Absolut, Wyborova and Grey Goose  
Johnny Walker Red Label  
Chivas Regal 12 Years Old  
Glenlivet Pure Malt 12 Years Old  
Jack Daniels Tennessee Whiskey

Taylor's Chip Dry white Port  
Porto Taylor's Late Bottle Vintage  
Blandy's Servial Madeira  
Portuguese white and red wines

Fresh orange and tomato juices  
Softdrinks: Coca-cola, Seven-Up, Coca-cola zero,  
Ginger Ale, tonic water and mineral water

Portuguese and imported beer

## **Minimum 30 people**

**1<sup>st</sup> Hour - € 30.00 per person**

**2<sup>nd</sup> Hour - € 21.00 per person**

**3<sup>rd</sup> Hour - € 15.00 per person**

With Murganheira, Velha Reserva,  
Brut, sparkling wine  
**Addition of € 5.00 to the prices above**

With Louis Roederer Brut Champagne  
**Addition of € 10.00 to the prices above**

# *Champagne Aperitif*

Champagne Louis Roederer Brut  
Kir Royal, creme de cassis and champagne  
Champagne Cocktail, sugar, Angostura,  
Grand Marnier and champagne  
Bellini, fresh white peach pulp and champagne

## **Minimum 15 people**

**€ 35.00 per person, per hour**

**€ 15.00 per person,  
for every additional half hour**

## *Cold Canapés*

Melon spheres with smoked ham  
Crab filling Tartelete with cocktail sauce  
Grissini with Parma smoked ham  
Beef Carpaccio with rocket and parmesan shaves  
Cheese mousse with pink pepper on toast  
Grilled vegetables and mozzarella skewer  
Prawns with asparagus tips and mimosa sauce

## *Hot Canapés*

Shrimp pastry  
Codfish Cakes  
Selection of chicken or vegetable samosas  
Selection of mini pizzas  
Saint Jorge's island cheese "Ramequins"  
Herb crepes with smoked salmon  
Wild mushroom and pancetta focaccia  
Chicken mince pie

**5 pieces per person € 18.50**

**Each extra piece € 3.00**

## *Chef's Suggestion*

Scallop tartar with truffle olive oil and saké  
Beef Carpaccio with rocket and parmesan shaves  
Smoked salmon rose on toast with capers  
  
Codfish and coriander "Choux"  
Fried shrimp in white wine pastry shell  
Potatoes stuffed with octopus salad,  
vinegar and coriander

**5 pieces per person € 18.50**

**Each extra piece € 3.00**

## *Luxury Canapés*

Oysters with rosé champagne gelatin **€ 4.50**  
Homemade foie-gras tureen  
on brioche bread and spices **€ 5.00**  
Mini blinis with caviar d'Aquitaine **€ 9.00**  
Lobster medallions on blackberry gelatin **€ 6.50**  
Pheasant breast and lemongrass skewers **€ 5.00**  
Prawns and pineapple skewers **€ 4.00**  
Wild red berries and port reduction shot **€ 4.00**

# *Lunch & Dinner*

## *Appetizers*

“Belota” smoked ham “Mille-Feuille”  
with Granny Smith apple,  
cottage cheese, rosemary honey  
and Port wine reduction  
**€ 17.50 per person**

Port and dried nuts sautéed quail salad  
**€ 18.50 per person**

Smoked salmon rose  
with blinis, sour cream and chives  
**€ 18.50 per person**

Mushroom Tentugal pastry  
with mixed salad and Cherry vinaigrette  
**€ 19.50 per person**

Seafood puff pastry and celery purée  
with crustacean and tarragon butter  
**€ 21.00 per person**

Grilled shrimp skewer  
with tropical fruit and smooth curry sauce  
**€ 24.00 per person**

Foie-gras terrine with brioche bread,  
spices, tomato compote and salad bouquet  
**€ 24.00 per person**

Seared scallops with sesame seeds,  
quinoa and vegetables salad with citronete,  
lemongrass sauce  
**€ 24.00 per person**

## *Cold Soups*

Beetroot and low-calorie fresh cheese soup  
with chives  
**€ 12.00 per person**

Melon soup  
perfumed with mint leaves and white Port wine  
**€ 12.50 per person**

Lapa Gazpacho with shrimp  
**€ 13.00 per person**

## *Hot Soups*

Pumpkin cream soup with vermicelli  
**€ 13.00 per person**

Basil scented tomato cream soup  
with poached quail egg  
**€ 13.00 per person**

Sea scented fennel cream soup  
with clams and mussels, perfumed with anise  
**€ 18.00 per person**

Rich Atlantic fish and seafood soup,  
coriander perfumed olive oil  
**€ 20.50 per person**

Oysters and champagne soup  
**€ 21.00 per person**

## *Risottos*

Fresh codfish and black truffle Risotto  
**€ 14.00 per person as an appetizer**  
**€ 20.00 per person as a main course**

Shrimp and green asparagus Risotto  
**€ 15.50 per person as an appetizer**  
**€ 22.00 per person as a main course**

Coriander perfumed clam Risotto with extra virgin olive oil  
**€ 17.50 per person as an appetizer**  
**€ 25.00 per person as a main course**

Seasonal porcini mushrooms Risotto  
**€ 17.50 per person as an appetizer**  
**€ 25.00 per person as a main course**

Saffron Risotto with sautéed foie-gras and Port wine reduction  
**€ 18.50 per person as an appetizer**  
**€ 26.50 per person as a main course**

## *Fish & Crustaceans*

Grilled cod fillet,  
with chickpea purée, baby vegetables and rosemary scented extra virgin olive oil  
**€ 28.00 per person**

Turbot and spinach mille-feuille  
with confit tomato petals and champagne sauce  
**€ 30.00 per person**

Moleira style rosefish  
with fennel seed rice, green asparagus and grated almonds  
**€ 32.00 per person**

Roast seabass fillet  
with potato peel and pea coulis  
**€ 42.00 per person**

## *Meat & Poultry*

Guineafowl and pancetta saltimbocca,  
on a braised cabbage bed, duchesse potato and Madeira wine sauce  
**€ 25.00 per person**

Foie-gras and dried fruits stuffed pheasant supreme,  
vegetable ratatouille, pont neuf potato, sparkling wine and truffle sauce  
**€ 27.00 per person**

Porco preto loin of pork  
with Bolhão Pato style seafood, roast apple, glazed carrots and courgette  
**€ 27.00 per person**

Roast loin of lamb  
with castle potato and caramelized endive, rosemary and thyme scented jus  
**€ 32.00 per person**

Braised loin of beef  
with Périgourdine sauce, sautéed spinach and gratin potato  
**€ 38.00 per person**

## *Desserts*

Exotic fruit parfait with mango soup and coconut sorbet  
**€ 10.00 per person served individually**

Rocha pear crepes with caramel sauce and crème brûlée ice cream  
**€ 10.50 per person served individually**

White chocolate truffle with coffee and cardamom sauce and hazelnut crispy  
**€ 11.00 per person served individually**

Cold apple pie with mint mousse and cinnamon ice cream  
**€ 11.50 per person served individually**

## *Dessert Buffet*

Classic Tiramisú  
Chocolate and hazelnut brownie with cappuccino mouse  
Raspberry *Mille-Feuille*  
Sacher chocolate cake with apricot  
Coconut and passion fruit mouse  
Caramel Panna Cotta with fresh fruit  
Pineapple Carpaccio with spice caramel  
Lime cheesecake with red berries  
Traditional cookie cake  
Portuguese sweet rice  
Cream milk  
Papos d'Anjo, egg yolk with sugar  
Flan pudding  
“Pudim abade priscos” typical Portuguese pudding with lard, Port wine, caramel and cinnamon  
“Trouxas de ovos” traditional Portuguese egg yolk cakes  
Orange roll  
Egg-whites pie  
Almond roll with egg yolk  
Varied Charlottes (chocolate, raspberry, passion fruit)  
Chocolate mousse  
Gelatin  
Sliced fruit  
“Pinhoadá alentejana” typical cake from Alentejo with pine-nuts, honey and sugar  
“Sericaia” typical Portuguese pie with flour, egg-yolks and cinnamon  
“Toucinho-do-céu” egg yolk and sugar Portuguese flan  
Apple Strudel with cinnamon  
Dark forest cake  
Mini-pastries (custard tarts, cheese tarts, creamy Choux, Éclaires)

**€ 16.50 per person**

**Choice of 6 varieties for weddings under 100 people**

**Choice of 12 varieties for weddings over 100 people**

## *Ice Cream*

Vanilla, chocolate and coffee ice cream  
Strawberry, mango and raspberry sorbets  
Caramelized almonds and hazelnuts  
Chocolate chips or brownie  
Whipped cream, chocolate and caramel sauce  
Strawberry and raspberry sauce

**€ 6.50 per person with the Dessert Buffet**

## *Chocolate Fountain*

With strawberry, pineapple and melon kebabs  
Mini pastries, lemon cake, caramelized apple

**€ 10.00 per person**

## *Cheese Station*

Portuguese, french and italian cheeses,  
served with dry fruits, nuts, jams and a selection of breads, biscuits and grissini.

**€ 7.00 per person with the Dessert Buffet**

**Without the dessert buffet it is possible to serve an individual cheese platter instead**

**€ 10.00 per person**

## *Supper*

Shrimp cream soup

**Or**

Caldo verde, kale and potato soup with chorizo

**Or**

Pea cream soup with crispy smoked ham

Portuguese style beef medallions  
with potato chips and chapata bread

Penne pasta with shrimp and courgette sauce

**Or**

Tagliatelle with tomato sauce and asparagus tips

**€ 11.00 per person**

## *Wedding, Christening and Birthday cake options*

Our Pastry Chef Vitor Gorgulho and his team are at your disposal to create the wedding cake, christening cake or birthday cake of your dreams.

Being able to choose from the kind of cake dough, and the filling, up to the frosting and decoration, you can make your cake the most unique and personal as possible, having each detail exactly how you want it.

### *Cake Dough*

Sponge cake  
Chocolate sponge cake  
Almond  
Mille Feuille  
Brownie with or without nuts

### *Filling*

Egg yolk cream  
Custard with cream and strawberries  
Mousseline (custard with fresh butter crem)  
Whipped cream and fresh fruit  
Sour chocolate ganache  
Milk chocolate ganache and strawberries  
Flavoured ganache (citrus, ginger and green tea)

### *Frosting*

Fondant (soft consistant sugar)  
Decofondant sugar (harder consistency sugar)  
Glace (egg whites with sugar)  
Massapin (almond)  
Sour chocolate, milk chocolate or white chocolate ganache

### *Decoration*

Sugar flowers  
Massapin flowers  
Strawberries and wild berries  
Natural flowers

**Price based on final decoration, from € 11,00 per person**

**The Lapa Palace is pleased to offer the Wedding cake when menus comprised of cocktail, canapes, main course and desert, reach over the price of € 150,00 per person.**

## *Beverage Supplement*

### *Bronze*

Mineral waters, softdrinks and  
fresh homemade ice tea  
Domestic beer and ½ bottle of wine per person

White **or** red wine                    **€ 13.50**  
White **and** red wine                   **€ 16.50**

Quinta dos Grilos, Dão ~ white  
Selo, Alentejo ~ red

### *Silver*

Mineral waters, softdrinks and  
fresh homemade ice tea  
Domestic beer and wine

½ bottle wine per person            **€ 18.50**  
1 bottle of wine per person         **€ 23.50**

Quinta do Casal Branco, Tejo ~ white  
Castelo d'Alba Reserva, Douro ~ red

### *Gold*

Mineral waters, softdrinks and  
fresh homemade ice tea  
Domestic beer and wine

½ bottle wine per person            **€ 21.00**  
1 bottle of wine per person         **€ 36.00**

Coelheiros, Alentejo ~ white  
Adega Mayor, Alentejo ~ red

### *Platinum*

Mineral waters, softdrinks and  
fresh homemade ice tea  
Domestic beer and wine

½ bottle wine per person            **€ 28.50**  
1 bottle of wine per person         **€ 45.00**

Esporão, Alentejo ~ white  
Castelo d'Alba, Vinhas Velhas, Douro ~ red

## *Non-Alcoholic Beverage Supplement*

Fresh orange juice  
Peach, apple and pineapple juices  
Mineral water, softdrinks  
Ice teas

**€ 9.00 per person**

## *Milkshakes*

Chocolate, vanilla, strawberry and mango

**€ 5.50 per person with a beverage  
supplement**

**All beverage supplements include coffee, tea and infusions at the end of the meal**

## *Open Bar*

Whiskey, Vodka, Gin

Murganheira Velha Reserva, Brut, sparkling wine

Portuguese white and red wines

Domestic bottled beer

Non-alcoholic cocktails

Fresh orange juice

Softdrinks: Coca-Cola, Seven Up, Coca-Cola Zero, Lemon Ice Tea, Tonic Water

Still mineral water

SParkling mineral water

**€ 38,00 per person for 2 hours**

**€ 12,00 per person, per additional hour**