

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

1st Hour - € 30.00 per person

2nd Hour - € 21.00 per person

3rd 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