

THE
OITAVOS

CATERING MENU



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COFFEE BREAKS

COFFEE STATION
COFFEE BREAKS



COFFEE STATION

VARIETIES – Price for 10 pieces

- Sandwich assortment 30,00 €
- Savory tartlets assortment 30,00 €
- Sweet tartlets assortment 30,00 €
- Macarons assortment V 25,00 €
- Cookie assortment V 18,00 €
- Seasonal fruit basket GF / V 15,00 €

DRINKS

- Coffee (1 L) 16,00 €
- Tea (1 L) 8,00 €
- Hot Chocolate (1 L) 16,00 €
- Milk (1 L) 14,00 €
- Fresh Orange Juice (1 L) 19,00 €
- Fruit Juice (1 L) 19,00 €
- Mineral Water (1 L) 4,00 €
- Sparkling Water (0,75 L) 5,00 €
- Soft Drinks (33 cl) 5,00 €
- Espresso “Nespresso” 4,00 €



Notes:

V - Vegan GF – Gluten Free

COFFEE BREAKS

30 minutes. Price/Person

3 Pieces/Person (includes CAFETERIA) 15,00 €

CAFETERIA 9,00 €

- Cofee
- Milk
- Tea varieties
- Mineral water

CAFETERIA SUPPLEMENT

- Orange juice 3,00 €
- 2 varieties of natural juices 9,00 €
- Espresso coffee / decaffeinated coffee 4,00 €
/ cappuccino / macchiato coffee

VARIETIES - Price/Piece 5,00 €

SAVORY

- Mini chorizo bread
- Chicken Pie
- Shrimp "rissole"
- Vegetable sticks, raita sauce GF
- Guacamole, garlic bread crackers
- Quiche lorraine (bacon and emmental)
- Goat cheese quiche, tomato confit
- Hummus and grilled vegetables sandwich V
- Smoked salmon, arugula, and cream cheese sandwich
- Cheese and ham sandwich
- Chorizo and bell peppers cake
- Grilled vegetables and olives cake V
- Rosemary and cherry tomato focaccia V

VARIETIES - Price/Piece 5,00 €

SWEETS

- Portuguese custard tart
- Almond croissant
- Cookie assortment
- Mini muffins
- Viennoiserie
- Honey madeleines
- Macarons
- Mini tartlets
- Abricotine
- Chouquettes
- Fruit salad
- Medjoul dates

Notes:

1. Minimum 10 pieces per variety, maximum of 6 varieties 2. V - Vegan GF - Gluten Free

SET MENUS

SPRING-SUMMER

FALL-WINTER



SPRING - SUMMER | April - September

À la Carte - Minimum 35 people. Choice of equal options for the entire group.

1 starter, 1 main dish and 1 dessert (standard couvert included) 60,00 €

1 starter, 1 fish dish, 1 meat dish and 1 dessert (standard couvert included) 77,00 €

Couvert Premium:

Small white bread, small carob bread, foccacia, Distintus olive oil, salt flower from Aveiro 3,50 €

STARTERS

- Pea panna cotta, cured ham and egg, leaves and parmesan cheese
- Oriental tabouli, avocado and sea bream ceviche with grapefruit
- “Fregula sarda”, pesto and tomato, carabineiro shrimp
- “Fregula sarda”, tomato, olives and capers, octopus
- “Estoril” style fish soup
- Oat galette, mushroom and arugula – V

MAIN DISHES

- Monkfish, stuffed tomato with vegetable rice, shellfish sauce
- Grilled turbot, stuffed zucchini, shellfish, and saffron emulsion
- Grilled seabass, cottage cheese and spinach ravioli with tomato and mint sauce
- Tournedos, sweet onion purée, potato with tapenade, carrot confit
- Lamb loin with raz el hanout, eggplant, parmesan cheese and mozzarella with tomato, mini vegetables
- Veal tenderloin, vegetable bouquet, fried rice, and pesto
- “Caponata” vegetables, pine nuts and raisins – V

DESSERTS

- Pistachio financier with mascarpone mousse
- Fruit pavlova
- Fraisier
- Lime and lemon cheesecake
- Chocolate and passion fruit biscuit
- Piña Colada



Notes:

V - Vegan

FALL - WINTER | October - March

À la Carte - Minimum 35 people. Choice of equal options for the entire group.

1 starter, 1 main dish and 1 dessert (standard couvert included) 60,00 €

1 starter, 1 fish dish, 1 meat dish and 1 dessert (standard couvert included) 77,00 €

Couvert Premium:

Small white bread, small carob bread, foccacia, Distintus olive oil, salt flower from Aveiro 3,50 €

STARTERS

- Guacamole, tuna tartare and onion crumble with espelette Pepper
- Wild shrimps, crispy seasonal vegetable salad, lemon vinaigrette and honey
- Gravlax salmon, watercress coulis, cassava crostini, and micro-leaf salad
- Mini leek and bacon quiche, braised scallops, and leaves
- Pumpkin and parrot cream, boletus, and scallops
- Wheat, pumpkin, and turmeric stew – GF/V

MAIN DISHES

- Steamed grouper, shellfish and coriander emulsion, fondant potato
- Grilled codfish, pil-pil sauce, and vegetables
- Grilled seabass, truffled celery purée, vegetable bouquet and meat sauce
- Rossini veal tournedos, fried polenta with pecorino cheese and truffle
- Iberian pork with cognac and pepper butter, potato gratin, oyster mushrooms and bimis
- Barley stew, with turmeric and pumpkin – V

DESSERTS

- Chestnut and cream Montblanc
- Coffee and mascarpone tiramisu mousse
- Chocolate and orange roulade
- Cinnamon and sweet rice entremet
- Black forest
- Hazelnut, ganache, and chocolate mousse biscuit



Notes:

V - Vegan GF – Glúten Free

BUFFETS

LIGHT LUNCH
WORKING LUNCH
BUFFETS



LIGHT LUNCH

Minimum 25 people. Price/Person

40,00 €

Selection of 1 equal Main Dish for the entire group.

STARTERS

- Suckling pig sandwich
- Shrimp patties
- Chicken pies
- Vegetable puff pastry - GF
- Vegetable samosa - GF
- Lebanese Tabouleh - GF

SOUP

- Pumpkin cream - V

MAIN DISHES

- Creamy codfish
or
- Veal emincé, vegetable rice and tomato sauce

DESSERTS

- Choux à la crème
- Brownie with chocolate mousse
- Seasonal tart
- Pistachio financier with mascarpone mousse
- Sliced fruit



Notes:

V - Vegan GF – Gluten Free

WORKING LUNCH

Minimum 25 people. Price/Person

58,00 €

Selection of 2 equal Main Dishes for the entire group.

SIMPLE SALADS

- Seasonal vegetable or salad GF
- Arugula GF
- Grated carrot with apple GF

COMPOSED SALADS

- Sushi rice, fish ceviche, ponzu sauce
- Grilled vegetables, pesto, and pine nuts GF
- Mushrooms and leek quiche V

SOUP

- Vegetable soup with cabbage V

MAIN DISHES

- “Minhota” style codfish
- Gratin potato gnocchi with tomato sauce, olives and guanciale
- Chickpea curry with vegetables GF /V
- Portuguese style roasted Iberian pork, bean rice and sprouts

DESSERTS

- Exotic pavlova
- Chocolate and orange roulade
- Paris Brest praliné
- Mini crème caramel
- Sliced fruit



Notes:

V - Vegan GF – Gluten Free

BUFFET 1

Minimum 35 people. Price/Person 74,00 €

COMPOSED SALADS

- Lebanese tabouleh GF
- Traditional coleslaw V
- Endives, raisins, and goat cheese V
- Remoulade celery V
- Salmon and spinach quiche
- Iceberg salad, smoked salmon, bacon, and croutons
- Arugula salad, onion and cherry tomato, shrimp
- Potato salad, chicken, grated carrot, parsley, and mayonnaise

SOUP

- Vegetable soup GF

MAIN DISHES

- Roasted grouper, potato cassalette with mushrooms and peppers, mascarpone sauce
- Stuffed chicken thighs, red wine sauce, vegetable clafoutis

DESSERTS

- Fruit salad
- “Baba” with cream
- Paris brest with praline cream
- Fruit tartlet
- Vanilla flan
- Chocolate roulade
- Coconut and passion fruit dacquoise

BUFFET 2

Minimum 35 people. Price/Person 74,00 €

COMPOSED SALADS

- Codfish and chickpeas salad
- Octopus salad
- Arugula, cured ham and cherry tomato
- Rice, bell peppers, tomato, corn, and tuna
- Fusilli pasta, olives, tomato, chicken, and parmesan cheese
- Bulgur, cottage cheese, fresh mint and parsley, cucumber, and artichokes
- Shrimp Caesar salad
- Pumpkin couscous, almond and feta cheese - V

SOUP

- Seafood cream

MAIN DISHES

- Duck breast, potato gratin and mushrooms forestière
- Steamed seabass, vegetable fried rice, thai pineapple sauce

DESSERTS

- Choux a la crème
- Chocolate praline tartlet
- Cheesecake on the oven
- Montblanc
- Pistachio and raspberry financier
- Panna cotta

BUFFET 3

Minimum 35 people. Price/Person 74,00 €

COMPOSED SALADS

- Sushi rice, fish ceviche, ponzu sauce
- Grilled vegetables, Genovese pesto and pine nuts GF
- Mushrooms and leek quiche V
- Roasted pumpkin, cottage cheese, honey, and walnuts V
- Cherry tomato, mozzarella, and cucumber V
- Grilled pork streaks, pickles, and olives
- Lettuce and crunchy vegetables GF
- Red cabbage, carrot, and crème fraiche vinaigrette V

SOUP

- Portuguese cabbage soup

MAIN DISHES

- “Gomes de Sá” style codfish
- Portuguese style roasted iberian pork, bean rice and sprouts

DESSERTS

- Mini cheesecake
- Apple tart
- Tiramisu
- Sweet rice with cinnamon mousse
- “Brisa do Liz”
- Chocolate mousse

COCKTAILS

CANAPES
CORNERS
COCKTAIL DINATOIRE



CANAPES

CANAPES À LA CARTE

- 3 Pieces/Person - 30 Minutes 12,00 €
- 5 Pieces/Person - 45 Minutes 20,00 €
- 8 Pieces/Person - 1 Hour 32,00 €

VARIETIES - Price/Piece

4,00 €

- Sable tartlet, crab, and guacamole
- Salmon Rillettes crostini, marinated roe
- Mini shrimp "rissole", lemon jelly
- Blood sausage and trout roe
- Scotch quail egg and "alheira"
- Crispy shrimp, sweet chili sauce
- Salmon gravlax, cucumber, and yoghurt sauce
- Cured ham, goat cheese and tomato
- Fois-gras and quince
- Chicken drumsticks, barbecue sauce
- Tuna putanesca, mozzarella
- Codfish tart
- Steak tartare cone
- Dry Snacks
- Sweet tartlets assortment
- Macarons assortment



Notes:

Minimum of 10 pieces per variety, maximum of 8 varieties.

CORNERS

<p>CURED HAM WITH PROFESSIONAL CUTTER - 90 people. Price/Person</p> <ul style="list-style-type: none"> • “Pata Negra” cured ham, tomato salsa, olive oil, homemade crackers, Manchego cheese slices 	15,00 €	<p>SUSHI - minimum 100 pieces</p> <ul style="list-style-type: none"> • Mix Uramaki, Nigiri, Hosamaki, Sashimi 	On request
<p>CURED HAM WITHOUT PROFESSIONAL CUTTER - 1 kg +/- 100 People</p> <ul style="list-style-type: none"> • “Pata negra” cured ham 	350,00 €	<p>FISH CEVICHE, YUZU AND PONZU SAUCE</p> <p>Until 1 hour service. Minimum 50 people. Price/Person</p> <ul style="list-style-type: none"> • Mix of fishes seasoned with homemade ponzu sauce and served with hashi (chopsticks) 	21,00 €
<p>TARTARE STEAK – 1 hour service. Minimum 50 people. Price/Person</p> <ul style="list-style-type: none"> • Steak tartare prepared and seasoned at the moment, served in nori seaweed 	14,00 €	<p>LIVE COOKING - Minimum 50 people.</p> <ul style="list-style-type: none"> • Personalize your experience 	On request
<p>“BIFANAS” LISBON style - 1 hour service. Minimum 50 people. 2pc/Person</p> <ul style="list-style-type: none"> • Traditional pork steak in special sauce and homemade bread 	8,00 €	<p>NATIONAL CHEESES SELECTION - Price/Person</p> <ul style="list-style-type: none"> • 5 varieties, crackers, bread, jams 	14,00 €
<p>“SADO” OYSTERS - 10 kg +/- 100 pieces</p>	400,00 €	<p>INTERNATIONAL CHEESES SELECTION - Price/Person</p> <ul style="list-style-type: none"> • 5 varieties, crackers, bread, jams 	19,00 €
<p>SEAFOOD TABLE - Price/Person</p> <ul style="list-style-type: none"> • Oysters, blue lobster, boiled shrimps, crab paste 	35,00 €	<p>DESSERTS AND FRUITS BUFFET - Price/Person</p> <ul style="list-style-type: none"> • 8 varieties of desserts and sliced fresh fruits 	24,00 €

COCKTAIL DINATOIRE

Time period: 2 hours. Minimum 50 people. Price/Person 105,00 €

DRINKS

- Vértice Sparkling Wine
- Paço Teixeira White Wine
- Quinta do Côtto Red Wine
- Beer
- Water
- Coffee

HORS D'OEUVRES

- Codfish cake, sweet chili sauce
- Octopus salad
- Crab paste, homemade crackers
- Meet croquette, mustard sauce
- Portuguese sausage and trout roe
- Codfish tart
- Steak tartare and oyster mayonnaise
- Hummus and toasted hazelnuts - GF
- Oriental couscous salad - GF

MAIN DISHES

- “Brás” style codfish
- Grilled octopus, garlic butter and sweet potato
- Diced sirloin steak, “pica pau style,” pickles and potato fries
- Lamb chops, creamy corn purée and mushrooms

DESSERTS

- Macarons
- Tartlet assortment
- Mini chocolate and coffee eclairs
- Chocolate mousse
- Mini cheesecake



Notes:

GF – Gluten Free

DRINKS

COCKTAIL DRINKS

WELCOME CHAMPAGNE

DRINKS FOR MEALS

OPEN BAR



COCKTAIL DRINKS

SELECTION A

Until ½ hour service/Person	13,00 €
Until 45 minutes service/Person	16,00 €
Until 1 hour service/Person	18,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Still water
- Sparkling water
- Orange juice
- Beer

SELECTION B

Until ½ hour service/Person	20,00 €
Until 45 minutes service/Person	24,00 €
Until 1 hour service/Person	28,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Vértice Sparkling Wine
- Beefeater Gin
- Stol Vodka
- Moscatel
- Still water
- Sparkling water
- Orange juice
- Beer

SUPLEMENTS

During Cocktail service

	1/2 hora	1 hora
• Vértice Sparkling Wine	6.00 €	11.00 €
• Gin Tonic	8.50 €	15.00 €
• Vodka Tonic	8.50 €	15.00 €
• Moscatel	3.50 €	6.00 €
• Mojito	9.00 €	15.00 €
• Caipirinha	9.00 €	15.00 €
• Porto Wine Tawny, Ruby, White	3.50 €	6.00 €
• Orange juice	3.00 €	5.00 €
• Beer	4.50 €	9.00 €



WELCOME CHAMPAGNE

Until ½ hour service/Person 25,00 €

Until 45 minutes service/Person 30,00 €

Until 1 hour service/Person 35,00 €

- Champagne Brut
- Kir Royal
- Sparkling wine “sangria” with red berries
- Orange juice
- Still water
- Sparkling water
- Orangette with chocolate



DRINKS FOR MEALS

Until 2 hours service

CLASSIC

Price/Person	17,50 €
Each additional ½ hour	5,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Beer
- Soft drinks
- Still water
- Sparkling water
- Orange juice
- Coffee

THE OITAVOS

Price/Person	26,00 €
Each additional ½ hora adicional	7,00 €

- Vértice Sparkling Wine
- Paço de Teixeira White Wine
- Vallado Rosé Wine
- Santos Lima White Wine
- Vinha do Dote Red Whine
- Vinha Paz Red Wine
- Vallado Red Wine
- Beer
- Soft Drinks
- Still water
- Sparkling water
- Orange Juice
- Coffee

(Choose 1 White and 1 Red Wine)

THE OITAVOS PREMIUM

Price/Person	35,00 €
Each additional ½ hour	9,00 €

- Vértice Sparkling Wine
- Teixeira Grande Escolha White Wine
- Soalheiro Alvarinho White Wine
- Santos Lima Chardonnay White Wine
- Vallado Red Wine
- Quinta do Côtto Grande Escolha Red Wine
- Casa Zagalos Red Wine
- Quinta dos Roques Red Wine
- Beer
- Soft Drinks
- Still water
- Sparkling water
- Orange juice
- Coffee

(Chose 1 White and 1 Red Wine)

NATURAL

Price/Person	12,50 €
Each additional ½ hour	4,50 €

- Soft Drinks
- Still water
- Sparkling water
- Orange juice
- Coffee

OPEN BAR

CLASSIC

1st hour service/Person	20,00 €
2nd hour service/Person	15,00 €
Following Hours/Person	10,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Vermouth Martini
- Porto Wine Dry
- Whisky New Red Label
- Rum Bacardi
- Gin Beefeater
- Vodka Stol
- Beer
- Soft Drinks
- Still water
- Sparkling water
- Orange juice

PREMIUM

1st hour service/Person	30,00 €
2nd hour service/Person	20,00 €
Following hours/Person	15,00 €

- SL Chardonnay or Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Old Brandy 12 Years
- Vodka Premium
- Gin Premium
- Rum Bacardi 8 Years
- National Liqueurs
- Drinks with Tonic add on
- Sparkling Wine
- Beer
- Soft Drinks
- Still water
- Sparkling water
- Orange juice

EXTRA-PREMIUM

1st hour service/Person	55,00 €
Following Hours/Person	45,00 €

- Champagne Landragin Blanc de Blancs
- Nikka Taketsuru Pure Malt – Japanese Whisky
- Whisky Malt Ardbeg 10 years
- Old Brandy Ferreirinha
- Vodka Ultimat
- Vodka Wyborowa Exquisite
- Gin Nordés
- Gin Martin Miller's
- Rum Santa Teresa 1796
- Hennessy Fine de Cognac
- Beer
- Soft Drinks
- Still water
- Sparkling water
- Orange juice

OTHER OPTIONS

BARBECUE
BRUNCH
SUPPERS
WINE EXPERIENCE
PICNIC BOXES



BARBECUE

Live Grill – Minimum 50 people. Price/Person

88,00 €

STARTERS AND SALADS

- Lebanese Tabouleh - GF
- Traditional Coleslaw - V
- Cherry tomato, mozzarella and cucumber - V
- Grilled pork streaks, pickles, and olives
- Lettuce and crunchy vegetables - GF
- Red cabbage, carrot, and crème fraîche vinaigrette V
- “Negrais” sucking pig with tartare sauce
- Octopus salad
- Roasted bell pepper salad - GF

SIDE DISHES

- Grilled vegetables
- Roasted potatoes
- Potato fries
- Homemade sauces: piri-piri, barbecue

DESSERTS

- Apple crumble
- Vanilla flan
- Mini “baba” with rum
- Chocolate mousse and glacé biscuit
- Panna cotta
- Cream, cookies, and condensed milk
- Fruit salad

SOUP

- “Caldo Verde” (potato cream with sliced cabbage)

GRILL

- Sardines (seasonal)
- “Guia” style rotisserie chicken
- Iberian pork fillets
- Iberian pork streaks
- “Picanha”



BRUNCH

Served from 12 pm to 4 pm. Minimum 35 people. Price/Person 85,00 €

COLD DISHES

- Charcuterie selection
- Ham
- Homemade smoked salmon
- “Sado” oysters
- Country terrine
- Cold roast beef
- Cheese selection
- Octopus salad
- Russian salad with tuna
- Crab paste
- Boiled eggs with curry and herbs mayonnaise
- Salmon ceviche, sushi rice
- Shrimp and avocado with cocktail sauce

HOT DISHES

- Vegetable soup
- Salmon coulibiac, fish reduction
- “Guia” style rotisserie chicken with potato fries
- Eggs en cocotte, tomato, and cured ham

DESSERTS

- Viennoiseries : croissants, cream and raisins pastries, brioche au sucre
- Bread and butter
- Fruit salad
- Chocolate Mousse
- Madeleines
- Portuguese custard tart
- Tartlets and macarons assortment
- Éclairs

DRINKS

- White Wine Paço do Teixeiró
- Red Wine Quinta do Côtto
- Vértice Sparkling Wine
- Beer
- Soft Drinks
- Still Water
- Sparkling Water
- Orange Juice
- Coffee



Notas:

V - Vegan, GF – Gluten Free

SUPPERS

VARIETIES - Price/Person

- “Caldo verde” soup, black pork chorizo 2,50 €
- Onion soup, Emmental cheese 3,00 €
- Chorizo filled bread 3,00 €
- “Bifana” (pork steak sandwich) 4,00 €
- “Prego” (steak sandwich) 5,00 €
- Mini portuguese custard tart (2 units) 5,00 €
- Mini “Berlin Balls” with cream 1,85 €



WINE TASTING

Minimum 4 and maximum 15 people. Price/Person

CLASSIC

24,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Porto Wine Tawny
- Still water

PREMIUM

48,00 €

- Vértice Sparkling Wine
- Soalheiro Allo White Wine
- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Vinha da Paz Red Wine
- Porto Wine Tawny
- Still water

WINE PAIRING

Minimum 4 and maximum 15 people. Price/Person

Each wine is paired with a different canape, prepared by our Chef for the moment

CLASSIC

30,00 €

- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Porto Wine Tawny
- Still water
- 1 canape per glass

PREMIUM

70,00 €

- Vértice Sparkling Wine
- Soalheiro Allo White Wine
- Paço de Teixeira White Wine
- Quinta do Côtto Red Wine
- Vinha da Paz Red Wine
- Porto Wine Tawny
- Still water
- 1 canape per glass



PICNIC BOXES

CLASSIC

Paper bag 17,00 €

Thermal bag 20,00 €

- 1 piece of fruit
- 1 Portuguese custard tart
- 1 Ham and Cheese
- 1 fresh orange juice (250 ml)
- 1 Mineral water (330 ml)
- 1 Energy bar

SUPERIOR

Paper bag 26,00 €

Thermal bag 29,00 €

- 1 piece of fruit
- 1 Baguette, cured ham and “Serpa” cheese
- 1 bag of chips
- 1 Gâteau de voyage
- 1 Mineral Water (330ml)
- 1 fresh orange juice (250 ml)
- 1 Energy bar

PREMIUM

Thermal bag 31,00 €

- 1 piece of fruit
- 1 Club Sandwich Oitavos Dunes (lettuce, tomato, chicken, bacon, ham, egg, cheese, mayonnaise)
- 1 bag of chips
- 1 vegetable “russian” salad with tuna
- 1 Gâteau de voyage
- 1 Mineral water (330 ml)
- 1 fresh orange juice (250 ml)
- 1 Liquid yoghurt
- 1 Energy bar

BREAKFAST BOX

Thermal bag 31,00 €

- 1 piece of fruit
- 1 ham and cheese sandwich
- 2 varieties of viennoiserie
- 1 greek yoghurt
- 1 homemade granola
- 1 Mineral water (330 ml)
- 1 fresh orange juice (250 ml)
- 1 Americano or tea

GENERAL CONDITIONS

GENERAL CONDITIONS

PRICES

- The prices presented include VAT at the legal rate.

OPERATING GUARANTEES

- The final number of guests must be communicated up to 15 working days before the start of the event and this will be the final number for billing purposes. It is the customer's responsibility to communicate the final number of guests, if this communication is not made, the original contracted number will be charged, or the actual number of guests served, whichever is greater.
- The Hotel reserves the right to provide an alternative function room that is more suitable for the group, in case the number of guests present at the event is different from the original contracted number.

CATERING SERVICE

The displayed menus include service time and other conditions as below:

- Coffee Station placed in the meeting room, with the possibility of replacement on request.
- Coffee Break placed in its own space with a 30-minute service.
- Corners 1 hour.
- 2 hour buffet.
- A la carte 2 hours.
- Barbecue 2 hours subject to good weather conditions.
- In case the indicated times are exceeded, the hotel reserves the right to charge a supplement.
- Standard beverage service – water is served upon arrival and open bottles of wine placed on the table.
- Sommelier service - wine and water served by a waiter, who will manage the drinks service during the meal, plus €3/person.

NUMBER OF PEOPLE REQUIRED

- Coffee Stations & Coffee Breaks require a minimum of 5 people
- Cocktails require a minimum of 10 people
- Some menus require a minimum of 35 people
- Lower numbers of people than established - prices on request

FOOD AND DRINKS

- The Client will ensure that no food or drink is brought into the Hotel by him or by any of his guests / staff, unless prior written agreement with the hotel management.
- In the event that the Client wants to bring drinks to the event, written authorization from the hotel management is required, as well as the application of a corkage fee.
- In extreme situations, the supply of raw materials to the Portuguese market may be conditioned. In these situations, the hotel guarantees the replacement of raw materials previously chosen by the customer with others of equal or superior quality.
- More / other vegetarian options, requirements regarding food allergies or intolerances will be made and budgeted at the Client's request through the list and names of the guests.

DECORATION AND ENTERTAINMENT

- The Events Department will be happy to help you with any floral or extra decoration requirements you may have, as well as animation for your event. However, these services are not included in the prices presented.

AUDIOVISUAL

- The provision of audiovisual equipment can be contracted by the hotel. Specifications regarding the necessary equipment must be communicated in advance. If the Client chooses to contract the installation and rental of equipment directly, the hotel is not responsible for the quality or technical assistance.

GENERAL CONDITIONS

COAT CHECK

- The Hotel will provide luggage storage services at a cost of €150.00 for your event.

USE OF RESERVED SPACES

- Nothing should be affixed by any means (screws, pins, adhesive tape, etc.) to floors, walls, ceilings, columns or any other hotel equipment.
- Expenses arising from the repair of any damage caused to the facilities or equipment will be the sole and exclusive responsibility of the customer, with the hotel being authorized to charge such amounts in the final invoice or later.

ADVERTISING AND USE OF THE IMAGE “THE OITAVOS”

- Any advertising of events taking place at the hotel, as well as the use of The Oitavos brand image or the building and surrounding areas requires prior knowledge and consent of the Administration.

SIGNAGE

- All signage must be restricted to the areas contracted by the Client, signage not being authorized in the social and circulation areas of the Hotel.
- The Hotel also reserves the right to remove any signage that, due to its size, appearance or location, is not adequate.

NON SMOKING AREAS

- According to Portuguese law, smoking is prohibited in any closed areas.

SECURITY

- The Hotel must approve all security measures and may require the Client to hire extra security for the Event.

DAMAGES

- The Hotel is not responsible for any damage or loss of any goods, articles or values belonging to the Client or his guests located in the Hotel before, during or after the Event.
- The organizer is responsible for any damage incurred at the Hotel, including those involving the use of third parties contracted by him.

ORDERS AND PACKAGING

- The Hotel may receive, on behalf of the organizers, material to be used in the Event.
- All deliveries must be correctly identified with the name of the Event, contact of the organizer, name of the person in charge of the Hotel and the date of the Event;
- Deliveries must be made at the Hotel's reception/suppliers pier.
- If assistance is required with handling boxes, packages or freight, the Hotel reserves the right to charge a fee of €25.00 per employee/per hour.
- The Hotel will not receive or sign for cash remittances or parcels delivered on charge.
- The organizer is responsible for collecting the used material left over immediately after the Event.
- The Hotel is not responsible for damage or loss of any items left on its facilities.

LOSS

- The Hotel is not responsible for the loss of goods left on its premises by the organizers or their guests, whether before, during or after an Event.

PARKING

- Covered parking with 180 spaces is available (prices and availability on request).