



Dom Pedro
Lisboa

BUSINESS & LEISURE HOTEL

CHRISTMAS KIT 2022

www.dompedro.com



SET MENU I

WELCOME COCKTAIL

Tonic Port, Port mimosa, kir Dom Pedro
Port tawny, Port dry white, sparkling wine
Natural orange juice, still and sparkling water
2 canapés per person by the Chef

SOUPS

Traditional chicken broth with pasta and mint
Cauliflower cream soup with carrot
Traditional "Caldo verde", cabbage and potato soup with chorizo

STARTERS

Cottage cheese from Seia, pumpkin jam and nuts
Grilled vegetables warm salad
Smoked ham with fruits, mango coulis and mint

FISH

Shredded codfish loin with potato "à Gomes de Sá"
Sea bream filet, traditional bread purée with clams and coriander cream
Croaker darne "au sauté", mussels and seafood cream sauce

MEAT

Turkey breast stuffed with chestnuts and fortified wine "Jeropiga"
Duck rice portuguese style with iberic sausages
Baked pork sirloin with pleurotus

VEGETARIAN

Spring risotto
Sautéed caceretti with grilled vegetables and "Ilha" cheese

CHRISTMAS DESSERTS BUFFET

DRINKS

Dom Pedro wine selection (white and red)
Beer, orange juice, soft-drinks
Still and sparkling water, coffee or tea

3 COURSES MENU

47,00€ per person

Please select:

1 soup **or** starter
1 fish **or** meat **or** vegetarian
Desserts buffet

4 COURSES MENU

55,00€ per person

Please select:

1 soup **or** starter
1 fish **or** vegetarian
1 meat **or** vegetarian
Desserts buffet

Minimum 15 people.
Served in private space/ private room.
Taxes included at the current rate

In case of reduction of the number of people the minimum number demanded will be considered for invoice purposes.
If the number of people is less than 20, the desserts buffet will be replaced by a trilogy of Christmas desserts.



SET MENU II

WELCOME COCKTAIL

Tonic Port, Porto mimosa, kir Dom Pedro
Port tawny, Port dry white, sparkling wine
Natural orange juice, still and sparkling water
4 canapés per person by the Chef

SOUPS

Portuguese fish soup
Chestnuts cream soup with mushrooms
Asparagus cream soup with parmesan and truffled oil

STARTERS

Goat cheese mille-feuilles with honey and nuts
Bresaola with rocket, cornsalad and parmesan flakes
Veal roastbeef and potato salad with mustard "à l'ancienne"

FISH

Half dried cod with bread crumbs and coriander
Monkfish soup rice
Stuffed sea bass filet with concassé of tomato and prawns

MEAT

Partridge vol-au-vent
Veal steak with somked ham Portuguese style
Suckling pig "confit"

VEGETARIAN

Grilled tofu steak with soya and sautéed vegetables
Seitan fritelles with seasonal vegetables and whole brown rice

CHRISTMAS DESSERTS BUFFET

DRINKS

Dom Pedro wine selection (white and red)
Beer, orange juice, soft-drinks
Still or sparkling water, coffee or tea

3 COURSES MENU

53,00€ per person

Please select:

1 soup **or** starter
1 fish **or** meat **or** vegetarian
Desserts buffet

4 COURSES MENU

62,00€ per person

Please select:

1 soup **or** starter
1 fish **or** vegetarian
1 meat **or** vegetarian
Desserts buffet

Minimum 15 people.
Served in private space/ private room.
Taxes included at the current rate

In case of reduction of the number of people the minimum number demanded will be considered for invoice purposes.
If the number of people is less than 20, the desserts buffet will be replaced by a trilogy of Christmas desserts.



BUFFET

WELCOME COCKTAIL

Tonic Port, Port mimosa, kir Dom Pedro
Port tawny, Port dry white, sparkling wine
Natural orange juice, still and sparkling water
2 canapés per person by the Chef

SALADS SIMPLE AND COMPOSED

Chef's simple salads
Couscous salad with vegetables
Tuna with tomato and cucumber
Potato salad with mustard and chorizo
Chicken salad with fresh fruits

STARTERS

Traditional fries
Selection of charcuterie
Selection of cheeses

SOUPS

Traditional chicken broth with pasta and mint
Cauliflower cream soup with carrot
Traditional "Caldo verde", cabbage and potato soup with chorizo
Pumpkin cream soup with watercress

FISH

Cod "au gratin" with prawns and spinachs
Sea bass filet stuffed with smoked ham and sage
Swordfish steak, concassé of tomato and prawn velvety sauce
Steamed cod with "Serra" cheese cream sauce and nuts

MEAT

Turkey leg stuffed with chestnuts
Iberian pork cheeks "au confit" with red wine and rosemary
Roasted suckling pig "à Bairrada"
Sautéed veal filets and mushrooms with Madeira wine

VEGETARIAN

Seasonal vegetables ragoût and basmatic rice
Penne with dry tomato and basil

CHRISTMAS DESSERTS BUFFET

DRINKS

Dom Pedro wine selection (white and red)
Beer, orange juice, soft-drinks
Still and sparkling water, coffee or tea

49,00€ per person

Please select:

1 soup **or** starter
1 fish **or** vegetarian
1 meat **or** vegetarian

53,00€ per person


Please select:

1 soup
1 fish
1 meat
1 vegetarian

Minimum 15 people.
Served in private space/ private room.
Taxes included at the current rate

In case of reduction of the number of people the minimum number demanded will be considered for invoice purposes.

Hotel Dom Pedro Lisboa - 21 389 66 00 - lisboa.booking@dompoko.com - www.dompoko.com



Ristorante "Il Gattopardo"

NATALICI MENU I

Flûte of sparkling wine or kir Dom Pedro with salted aperitifs at arrival

Bread, extravirgin olive oil, flavoured butter and Chef's amuse bouche

Eggplant "à Parmigiana"

Spinachs and ricotta ravioli, butter sauce and chives

Cotechino with green lentils purée

Christmas desserts buffet: panetone, pandoro, baba al rum, tronchetto di natale, mini cannoli, tiramisú, certosino or panspeziale, cartellate, panacotta and fichi chini di Calabria

Selection of sliced fruits

Amaretti and coffee or tea

White, rosé and red wine Dizeres, Adega Mayor, beer, natural orange juice, soft drinks and still or sparkling water

60,00€ per person

NATALICI MENU II

Flûte of sparkling wine or kir Dom Pedro with salted aperitifs at arrival

Bread, extravirgin olive oil, flavoured butter and Chef's amuse bouche

Loin carpaccio with arugula and parmesan ice cream

Ox-tail ravioli and parmesan fonduta

Saffron risotto with black tiger prawn tartar and pistachio mousse

Half dried cod with olive crumble, sweet potato purée and fines herbes

Christmas desserts buffet: panetone, pandoro, baba al rum, tronchetto di natale, mini cannoli, tiramisú, certosino or panspeziale, cartellate, panacotta and fichi chini di Calabria

Selection of sliced fruits

Amaretti and coffee or tea

White, rosé and red wine Dizeres, Adega Mayor, beer, natural orange juice, soft drinks and still or sparkling water

75,00€ per person

Mínimum 15 people. Taxes included at the current rate.

In case of reduction of the number of people the minimum number demanded will be considered for invoice purposes.



SPECIAL OFFERS

With a minimum number guaranteed of 50 people at your Christmas party, the Dom Pedro Lisboa offers you (please choose one of the choices below):

OPTION 1 - Diner for 2 people at the Ristorante Il Gattopardo (includes Chef's menu and selection of wines Dom Pedro)

OPTION 2 – A 30 minute localized massage or a body exfoliation treatment, for 2 people at the SPA Aqueae I Elemis London.

With a minimum number guaranteed of 100 people at your Christmas party, the Dom Pedro Lisboa offers you the following voucher:

A 2 night stay for 2 people in double room with breakfast included in one of the hotels Dom Pedro at your choice!

The offers above mentioned require reservation and are subject to availability.
Offers are valid until the 15th of November, 2023.

OTHERS

Prices and suggestions valid until the 15th of January 2023

Bookings in private room, a maximum of 4 hours of service is considered.

After 00h00, the amount of € 25.00/hour, per staff will be charged.

If the number of participants is lower than 20 people, the dessert buffet will be replaced by a triplogy of Christmas desserts.

DECORATION

A basic decoration is available. Should you wish the hotel to present other suggestions we will be happy to do so, subject to budget. Any decoration to be delivered by the client, will have to be communicated to the hotel.

FOOD AND DRINKS

No food or drinks are authorised to enter the hotel either by organizers or guests, without previous written authorization of the hotel management. Any costs related to these items may apply.

PARKING

Groups between 20 and 50 people - 5 parking places

Groups between 51 to 100 people - 10 parking places

Groups above 100 people - 15 parking places



OTHERS

AUDIO-VISUAL EQUIPMENT

The hotel can supply audio visual equipments, according to a budget. All specifications must be communicated in time. Should the guest choose for a particular and external supplier, the hotel will not be responsible for any technical assistance and any other situation regarding its usage.

ENTERTAINMENT

The hotel may arrange a specific entertainment the guest may wish for, or even help by giving suppliers contacts in order for the client to contact directly. Any acting will be previously communicated to the hotel in order to be authorized, as well as any technical needs..

CLOACKROOM

The hotel has a cloakroom on the 1st floor, available for the guests using event rooms. This service must be previously arranged with the hotel

GARANTEED NUMBER OF PEOPLE

The overall number of people to participate in the event, must be communicated 8 days before the event. The final number of participants must be communicated until 3 days before the event. This will be the minimum number for invoicing purposes. If the number of participants is over the number guaranteed, then the invoice will be made accordingly. The hotel reserves the right to change the room accorded for the venue, if the number of people is higher or lower than the accorded initially.

SIGNAGE

Any signage or information will have to respect the esthetic of the hotel, and will have to respect the places authorised by the management for this purpose. No signage is authorized in public areas and hotel circulation areas.

ADVERTISING AND HOTELS' IMAGE

Any advertising and /or promotion of the event inside the hotel, as well as the use of its name /brand and hotels' logo, must be communicated and previously authorized by the hotels' management.

MISPLACEMENTS

The hotel will not be responsible for the misplacement of any articles left by the organizers in its premises, before or after the event.

SECURITY

The presence of a security member before or during the event, must be communicated and authorized by the hotel

PARCELS, PACKAGES AND PRINTED MATERIAL

The hotel may receive any material, in the name of the organizers. Any of this material has to be labelled in order to be easily identified – name of the event, contact of the organizer, name of the person in charge, and date of the event. No orders delivered to collection, will be received by the hotel. In the last day of the event, all material is to be collected by the organizers, from the hotel.

CHILDREN

Services are free of charge for children up to 3 years of age. Children from 4 to 12 years old, are granted a discount of 50% (except on birthday parties).