

inspira[®] Liberdade
Boutique Hotel



Christmas 2026

MAY YOUR FESTIVE SEASON HAVE AN INSPIRING TOUCH



Whether to bring together your team, friends, or for corporate celebrations,

at Inspira Liberdade you will find the ideal setting to share moments,
strengthen relationships, and celebrate achievements.

As the festive season approaches, we are pleased to present our
Festive Menus, created by Executive Chef Anderson Miotto,

thoughtfully crafted to surprise and elevate every dining experience.

With versatile spaces and dedicated service, every moment is carefully designed
to meet the expectations of those who value quality, comfort, and authenticity.

THIS CHRISTMAS, CELEBRATE WITH US!

THE TEAM AT INSPIRA LIBERDADE BOUTIQUE HOTEL

WISHES YOU A MERRY CHRISTMAS AND AN INSPIRING 2027.

Luis Madera

Luís Madera

GENERAL MANAGER





Winter Buffet

€34 | Price per person | Minimum 20 people | Drinks not included

HOT DISHES

Butternut squash cream soup with toasted almonds   

Stuffed turkey breast with spinach and dry fruits   

Baked sea bream, seasonal winter vegetables with olive oil and lemon sauce  

Mushroom, spinach and chestnut strudel with thyme sauce  

Wild rice  

STARTERS & COLD DISHES

Portuguese cheese and charcuterie board

Codfish fritters 

Octopus salad with roasted peppers and parsley  

Grilled vegetable salad  

Baby potatoes with cream cheese, pickled cucumber and dill 

Selection of simple salads and dressings  

DESSERTS

Traditional bolo-rei and bolo-rainha 

"Sonhos" Portuguese fried dough pastries

Creamy rice pudding 

São Tomé chocolate mousse  

Orange sponge roll  

Fresh sliced fruit  





Traditional Buffet

€42 | Price per person | Minimum 20 people | Drinks not included

HOT DISHES

Chestnut and leek cream soup with thyme-infused olive oil   

Roasted codfish, savoy cabbage, potatoes, and cornbread crumble 

Slow-roasted beef, herb jus, and potato gratin 

Roasted cauliflower, chickpeas, tahini, almonds and herbs 

Seasonal winter vegetables  

STARTERS & COLD DISHES

Terrine de campagne, fig and plum jam with Port wine  

Smoked salmon, capers, and lemon  

Game meat pie  

Octopus salad, roasted pepper, and parsley  

Board of roasted meats, mustards, and pickles  

Portuguese cheeses and charcuterie

Roasted vegetables, goat cheese, and herbs 

Selection of simple salads and dressings  

DESSERTS

Traditional bolo-rei and bolo-rainha 

"Rabanadas" Portuguese French toast

"Sonhos" Portuguese fried dough pastries

Creamy rice pudding 

Almond tart 

São Tomé chocolate mousse 

Lemon merengue tart

Fresh sliced fruit  





Celebration Buffet

€52 | Price per person | Minimum 20 people | Drinks not included

HOT DISHES

Mushroom cream soup with thyme-infused olive oil  

Roasted sea bass, seasonal winter vegetables, lemon sauce, and toasted pistachios  

Roast beef loin, thyme jus, and potato mille-feuille 

Mushroom Wellington with spinach and chestnuts 

Seasonal winter vegetables  

CARVING STATION

Boneless rolled turkey leg, slow roasted with orange and herbs,
carved to order, with cranberry sauce  

STARTERS & COLD DISHES

Terrine de campagne, fig and plum jam with Port wine  

Roast beef, mustards and pickles  

Smoked salmon, capers, and lemon  

Octopus salad, roasted pepper, and parsley  

Game meat pie  

Selection of Portuguese cheeses 

Charcuterie selection 

Roasted vegetables, goat cheese, and herbs 

Selection of simple salads and dressings  

DESSERTS

Traditional bolo-rei and bolo-rainha 

"Rabanadas" Portuguese French toast

"Sonhos" Portuguese fried dough pastries

Creamy rice pudding 

Alfeizerão sponge cake 

Almond tart 

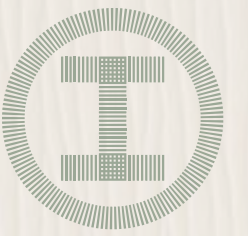
São Tomé chocolate mousse 

Lemon merengue tart

Orange sponge roll  

Fresh sliced fruit  





Clove menu

€38 | Price per person | Minimum 10 people | Drinks not included

STARTER

Butternut squash soup

Toasted almonds   

MAIN COURSE

Stuffed turkey breast with spinach and dry fruits

Wild rice and seasonal winter vegetables   

DESSERT

Rice pudding parfait

Cinnamon crumble and fresh mango 



Pine menu

€46 | Price per person | Minimum 10 people | Drinks not included

STARTER

Octopus carpaccio

Fennel, orange and herb vinaigrette  

MAIN COURSE

Codfish confit

Savoy cabbage, potatoes, cornbread and parsley sauce

DESSERT

São Tomé chocolate mousse

Portuguese olive oil and sea salt 



Holly menu

€59 | Price per person | Minimum 10 people | Drinks not included

STARTER

Terrine de campagne

Fig and plum jam with Port wine, spiced bread  

MAIN COURSE

Beef Wellington

Mushroom and chestnut duxelles, fondant potatoes, seasonal winter vegetables and Port wine jus 

DESSERT

Reineta apple tart

Vanilla cream and cinnamon ice cream





Vegan menu

€34 | Price per person | Minimum 10 people | Drinks not included

STARTER

Butternut squash soup

Toasted almonds   

MAIN COURSE

Roasted cauliflower

Chickpeas, tahini, almonds and herbs   

DESSERT

Coconut plant-based panna cotta

Red berries and lime  





Vegetarian menu

€34 | Price per person | Minimum 10 people | Drinks not included

STARTER

Roasted beetroot

Orange, walnuts and herb vinaigrette   

MAIN COURSE

Mushroom and chestnut risotto

Aged Portuguese vegan cheese 

DESSERT

Coconut plant-based panna cotta

Red berries and lime  





Aperitif

€12 | Price per person | Minimum 10 people | Valid for 30 minutes

Portuguese sparkling wine or alcohol-free tea spritz

Beef croquettes with mustard 

Fried green beans and lemon aioli 





Drinks

ESSENTIAL

€13 | Price per person | During meal service | Up to 2.5 hours

€5 | Per person | Extra hour

Inspira water

Soft drinks

Tea and coffee

SELECTION

€18 | Price per person | During meal service | Up to 2.5 hours

€8 | Per person | Extra hour

Inspira water

Soft drinks

Portuguese white and red wine

National beer

Tea and coffee

PREMIUM

€24 | Price per person | During meal service | Up to 2.5 hours

€10 | Per person | Extra hour

Welcome sparkling wine

Inspira water

Soft drinks

Premium wine selection

National beer

Tea and coffee



Open Bar

DELUXE

€20 | Price per person | Minimum 10 people | Valid for 2 hours

€10 | Per person | Extra hour

Eristoff

Bacardi Blanco

Bombay Sapphire

Dewar’s

National beer

Soft drinks

Mixers

PREMIUM

€28 | Price per person | Minimum 10 people | Valid for 2 hours

€14 | Per person | Extra hour

Eristoff

Bacardi Blanco

Bombay Sapphire

Dewar’s

National beer

Soft drinks

Mixers

Patrón

Licor Beirão

Rémy Martin VSOP

Sparkling wine

2 Signature cocktails





Entertainment

Prices on request

DJ

Saxophonist

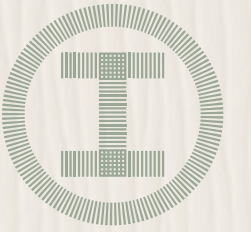
Jazz duo / Bossa nova duo

Music trio / Music quartet

Sound system

Private room / Personalized decoration

Audiovisual equipment



Terms & Conditions

This programme is valid from 15 November to 30 December 2026, except 24 and 25 December. Not applicable on 31 December.

Buffets are available for groups of 20 or more, and served menus for groups of 10 or more.

Exclusive use of a room is subject to a minimum spend or a rental fee, depending on the space and number of participants.

Allergies, intolerances and dietary requirements must be communicated at least 7 working days before the event.

The final number of participants must be confirmed at least 7 working days before the event. Invoicing will be based on the final confirmed number or the minimum contracted number, whichever is higher.

A 50% deposit of the estimated event value is required to confirm the booking. The remaining balance must be paid up to 5 working days before the event.

Cancellation up to 15 days before the event: no penalty.

Between 14 and 8 days: 50% cancellation fee of the contracted value.

7 days or less, or no-show: 100% cancellation fee.

All prices are per person and include VAT, unless otherwise stated.

Allergens



Vegan



Lactose Free



Vegetarian



Nuts



Gluten Free



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