inspira

Liberdade
Boutique
Hotel

inspira Immersive Boutique Hotels

Banquets

2026

Coffee-Breaks

WELCOME COFFEE

- Cookies
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Expresso

30m

COFFEE STATION

- Cookies
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Expresso

30m

CHIADO

Option 1

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Muffins
- Croissants
- Fruit skewers

Option 2

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Vegetables pie
- Fingers
- Portuguese Pastéis de Nata
- Seasonal fruit

Option 3

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Orange cake
- Apple chausson
- Fruit verrine

Option 4

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Carrot cake
- Cheese and ham croissant
- Granny Smith apple

30m

BAIXA

Option 1
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Tuna sandwich
- Pineapple shot and seeds
- Chocolate and orange cake
- Seasonal fruit

Option 2
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Portuguese sweet
- Papos de Anjo and mint
- Yogurt cake
- Seasonal fruit

Option 3
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Cheese and ham tramezzini
- Sweet eggs shot and crunchy cinnamon
- Cheese bread and sausage
- Seasonal fruit

Option 4
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Cheese and ham sandwich
- Chocolate tart
- Orange cake
- Seasonal Fruit

30m

SANTOS

Option 1
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Salmon bagels, cream cheese and chives
- Apple crumble
- Cupcakes
- Seasonal fruit

Option 2
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Granny Smith apple
- Fruit verrine and vanilla
- Roast beef sandwich and Dijon mustard
- American cookies

Option 3
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Meat croquettes and aioli sauce
- Cheese and ham sandwich
- Red fruits pie
- Seasonal fruit

Option 4
- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Chocolate financier and S. Tomé mousse
- Tentúgal cake
- Lime cake
- Seasonal fruit

30m

SANTA MARTA

Option 1

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Tandoori chicken sandwich
- Yogurt shot and jam
- Granola cake
- Portuguese Pastel de Nata
- Seasonal fruit

Option 2

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Typical fried food
- Fruit skewers, chocolate sauce and crumble
- Citrus crème brûlée
- Cheese and ham croissant
- Seasonal fruit

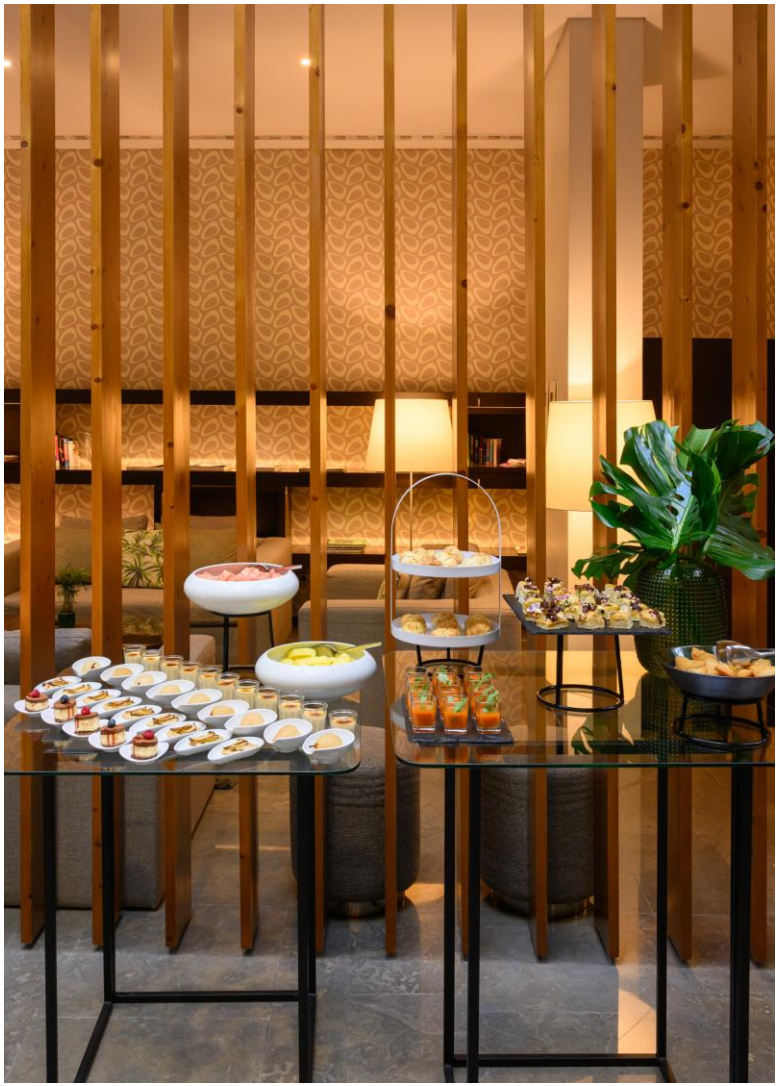
Option 3

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Vegetarian bagel and seeds
- Apple strudel and crème anglaise
- Sausage cake
- Portuguese cakes
- Areias de Cascais
- Seasonal fruit

Option 4

- Inspira Water
- Coffee, milk, tea selection
- Fresh orange juice
- Espresso
- Berliner
- Cheese and ham sandwich
- Croissant and jam
- St. Tomé mousse and cocoa crumble
- Seasonal fruit

30m



Menus

URBAN MENU

OPTION 1

- Beef carpaccio, lettuce, Port wine reduction, crunchy balsamic
- Seared sea bass, celery purée sautéed vegetables, thyme and lemon
- Lemon pie, meringue, lime crumble and strawberry sorbet

OPTION 2

- Shiitake mushrooms cream soup
- Chicken breast, roti potatoes, sausage and roasted vegetables
- Crème brûlée

OPTION 3

- Vegetables tempura and Pomodoro sauce
- Glazed beef loin, fennel, seasonal vegetables and potatoes
- Reversed floating island and crème anglaise

OPTION 4

- Grilled vegetables salad
- Green asparagus risotto, parsley and lime foam, crunchy leek
- Carrot cake, black chocolate and cream cheese mousse

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

URBAN MENU
VEGAN

OPTION 1

- Ratatouille, pomodoro sauce and basil
- Quinoa, roasted vegetables
- Coconut milk panna cotta

OPTION 2

- Carrot cream soup, crunchy leek
- Stuffed zucchini with vegetables
- Chocolate mousse and aquafaba

OPTION 3

- Moroccan couscous, mint and sautéed vegetables
- Veggie kebabs
- Banana and oatmeal chocolate ball, strawberry sorbet

OPTION 4

- Roasted pumpkin with walnuts and honey, mixed green leaves
- Turmeric curry, basmati rice
- Almond milk crème brulle

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

INSPIRA MENU

OPTION 1

- Peas cream soup, crunchy parmesan, cream cheese and smoked ham
- Confited cod with turnip greens, corn bread crumble stuffed cannelloni
- Chocolate trilogy and cocoa sorbet

OPTION 2

- Peas cream soup, crunchy parmesan, cream cheese and smoked ham
- Confited cod with turnip greens, corn bread crumble stuffed cannelloni
- Chocolate trilogy and cocoa sorbet

OPTION 3

- Mediterranean salad, couscous, grilled vegetables, basil oil
- Pan seared sea bream, lime, celery purée with dill, steamed vegetables
- Meringue stuffed, mousseline cream, red berries and raspberry ice cream

OPTION 4

- Pumpkin cream soup and coriander
- Ratatouille, basil and Pomodoro sauce
- Chocolate, orange cakes and strawberry ice cream

EXECUTIVE MENU

OPTION 1

- Brie cheese with filo pastry, pumpkin jam, walnuts, lettuce
- Duck magret, carrot purée and orange sauce
- Passion fruit pudding, mint sorbet

OPTION 2

- Poultry terrine, Port Wine jam
- Pan seared salmon and sweet potatoes purée
- St. Tomé mousse, crunchy gruêe, chocolate ice cream

OPTION 3

- Seafood cream soup with shrimp
- Iberian pork cheek, mashed potatoes, braised vegetables
- Apple tart, vanilla ice cream and cinnamon crumble

OPTION 4

- Roasted vegetables cannelloni
- Shiitake mushrooms risotto and crunchy leek and basil oil
- Apple crumble, nuts and ice cream

Pratos sem glúten
Gluten free dishes

Pratos sem lactose
Lactose free dishes

Pratos vegetarianos
Vegetarian dishes

Gala Menu

LIBERDADE MENU

Minimum 10 people

OPTION 1

- Confited cod, chickpeas purée, sautéed turnip greens, bread crumble
- Iberian pork loin, vitelotte purée, sautéed vegetables
- Chocolate financier with raspberry jam, cream cheese mousse and mint sorbet

OPTION 2

- Grilled prawn, avocado, coriander toast and herbs olive oil
- Confited duck leg, creamy rice, sausage and cheese
- Portuguese traditional pastry degustation (Portuguese pudding Abade Priscos, orange cake, toucinho-do-céu, almonds from Algarve and lemon sorbet)

OPTION 3

- Game meat pie and Mediterranean salad
- Steamed skate fish, cuttlefish ink sauce, sautéed vegetables
- Citronella crème brûlée, pineapple carpaccio, lemon sorbet

LISBON MENU

Minimum 10 people

OPTION 1

- Slow cooked grilled octopus, confited cherry tomato, pan seared sweet potato
- John dory glazed, herbs butter, creamy baby carrots
- Beef loin, confited shallots, potatoes, parsley and lemon
- Cinnamon tart and vanilla ice cream

OPTION 2

- Pumpkin cream soup, spices crumble, cream cheese foam and chives
- Pan seared sole, slow cooked vegetables, coriander foam
- Lamb loin, potato gratin, roasted vegetables
- Strawberry soup, pistachio financier, cocoa and mint sorbet

Pratos sem glúten
Gluten free dishes

Pratos sem lactose
Lactose free dishes

Pratos vegetarianos
Vegetarian dishes

Buffets

CHEF BUFFET

Minimum 20 people

Garnished and simple salads

Soup

Fish or meat

Desserts

Fresh fruit

ALFAMA BUFFET

Minimum 20 people

Vegetables cream soup

Pan seared seabream, sautéed vegetables and thyme olive oil

Turkey breast stuffed, nuts and spinach

Colds

- Cheese and charcuterie board
- Sausage cake
- Beetroot and cream cheese verrine
- Typical Portuguese savories
- Greek salad
- Grilled vegetables
- Penne, pesto, parmesan and dried tomato
- Red cabbage and bacon

Pastry

- Crème brûlée
- Chocolate mousse
- Sweet pear
- Apple tart
- Fresh fruit

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

INSPIRA BUFFET

Minimum 20 people

Carrot soup with crunchy leek and basil oil

Sea bass stuffed with shrimp, vegetables julienne and white sauce

Confited duck leg with wild rice

Colds

- Cheese and charcuterie board
- Flour sausage cake
- Gazpacho, cod shavings and coriander
- Vegetables terrine
- Typical Portuguese savories
- Cod fried cakes, parsley sauce
- Caesar salad
- Lentils, Portuguese sausages
- Seafood salad
- Potatoes, aioli sauce and crunchy bacon

Pastry

- Orange tart
- Rice pudding
- Chocolate cake
- Raspberry mousse
- Fresh fruit

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

MARQUÊS DE POMBAL
BUFFET

Minimum 20 people

Green cabbage soup and chorizo

Cod, turnip greens, sweet potatoes purée and crunchy corn bread

Pork loin, sautéed vegetables and spices

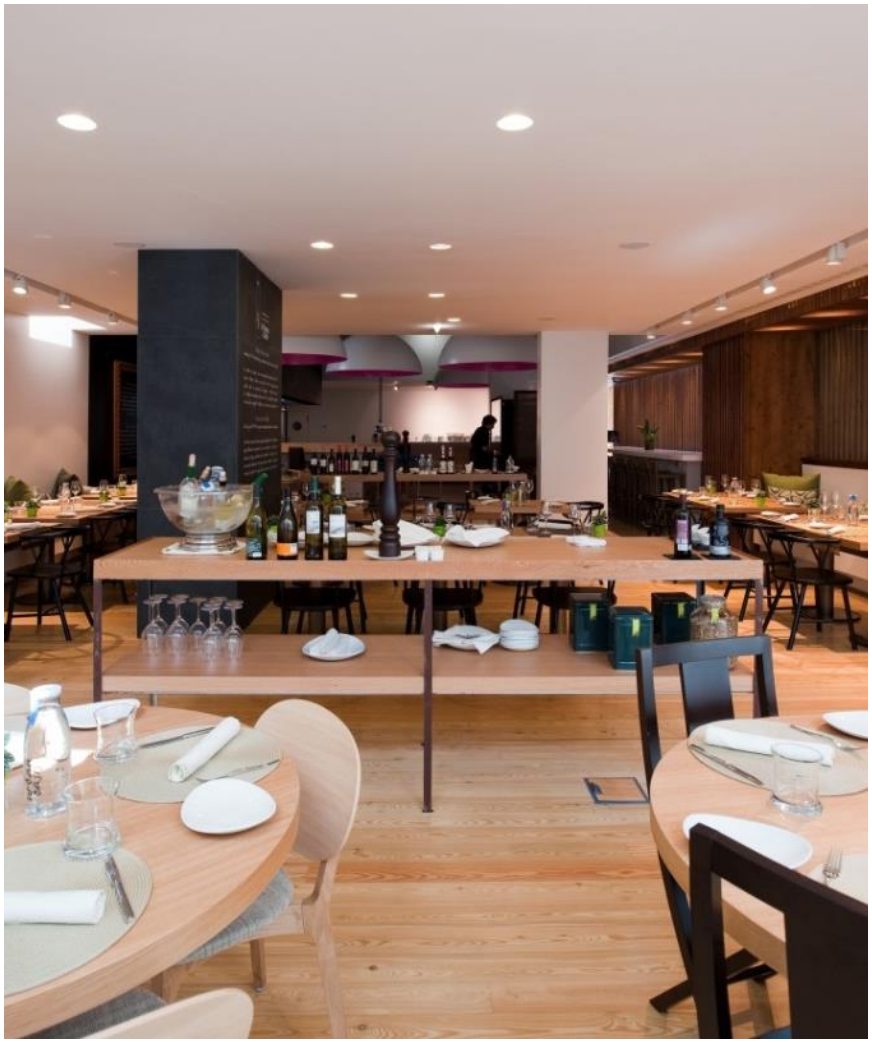
Ratatouille and Pomodoro sauce

Colds

- Cheese and charcuterie board
- Typical Portuguese savories
- Panko shrimp and soy reduction
- Poultry terrine
- Sausage cake
- Octopus salad
- Cold meats board
- Vegetables tempura
- Pan breaded brie and red berries jam
- Fusilli and shrimp
- Couscous and grilled vegetables
- Rice, mushrooms and chicken

Pastry

- Apple crumble
- Floating islands and crème anglaise
- Fruit tart
- Chocolate trilogy
- Citronella crème brûlée



Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

LIBERDADE BUFFET

Minimum 20 people

Spinach cream soup

Traditional Portuguese fish stew

Beef loin with braised vegetables

Tagliatelle with asparagus and seasonal vegetables

Colds

- Charcuterie board
- Portuguese and international cheese selection
- Duck terrine
- Sausage cake
- Cod shot, confited peppers and crunchy corn bread
- Octopus terrine
- Braised vegetables and pesto
- Vegetables quiche
- Tandoori chicken and hot aioli sauce
- Vegetables tempura
- Mozzarella cheese and cherry tomato skewer
- Focaccia, dried tomato and basil
- Prawns salad
- Couscous and spices
- Steamed vegetables
- Quinoa, chicken and vegetables

Pastry

- Flan pudding
- Chocolate crème brûlée
- Fruit verrine
- Mango mousse and crumble
- Portuguese egg pudding
- "Sericaia"
- Chocolate tart
- Sweet pear, spices and crème anglaise
- Carrot cake and mousseline cream
- Fresh fruit

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactosefreedishes

Pratos vegetarianos
Vegetariandishes

SANTA MARTA BUFFET

Minimum 20 people

Mushrooms cream soup with crunchy confited duck

Roasted octopus with olive oil and baked potatoes

Pork loin with Portuguese "Migas" and sautéed turnip greens, garlic and olive oil

Penne with pesto and green asparagus

Colds

- Charcuterie board
- Portuguese and international cheese selection
- Sliced roasted beef
- Salmon gravlax and dill
- Tandoori chicken and vegetables pie
- Lemon shot and mint
- Typical Portuguese savories
- Cod fried cake
- Flour sausage crunchy cake
- Octopus salad
- Mushrooms quiche
- Russian salad
- Caesar salad and tandoori chicken
- Pan breaded brie and red berries jam
- Poultry pie and Port Wine reduction
- Chickpeas salad and cod
- Grilled vegetables
- Red cabbage, citrus and walnuts
- Black eyed beans and tuna
- Simple salads

Desserts

- Chocolate and walnut brownie
- Apple crumble
- Mango mousse
- Carrot cake and cream cheese
- Fruit verrine
- Frangipane tart, fruit and mousseline cream
- Fresh fruit

Pratos sem glúten
Gluten free dishes

Pratos semlactose
Lactose free dishes

Pratos vegetarianos
Vegetariandishes

Beverage supplement

WORKING TIME

- Inspira Water
- Sodas
- Coffee and tea selection

DELUXE

- Inspirawater
- Sodas
- Beer
- Casa do Valle Colheita, White| BASTO
  Arinto, Loureiro e Azal
- Silica de Raul Riba D'ave, Red| DOURO
  Tinta Roriz, Touriga Nacional, Touriga Franca
- Coffee and tea

Beverage packages are not applicable to cocktail. 1h30 service, for each extra hour, 50% additional charge.

STYLE

- Inspira Water
- Sodas
- Beer

- Sidónio Sousa Brut, Sparkling Wine | BAIRRADA
  Bical, Maria Gomes, Arinto
- Monte Capela Verdelho, Casa Clara, White | ALENTEJO
  Verdelho
- Monte Capela Reserva, Casa Clara, Tinto | ALENTEJO
  Alfrocheiro, Aragonez, Syrah
- Coffee and Tea Selection

EXCELLENCE

- Inspira Water
- Sodas
- Beer

- Billecart Salmon Brut, Sparkling Wine | CHAMPAGNE
  Pinnot Noir, Chardonnay, Pinot Meunier
- Capela, Casa Clara, White | ALENTEJO
  Antão Vaz, Arinto, Verdelho
- Monte Capela Reserva, Casa Clara, Tinto | ALENTEJO
  Alfrocheiro, Aragonez, Syrah
- Porto Tawny, Tinto Licoroso | DOURO
- Coffee and Tea Selection

Cocktail Dinnatoire

Mínimo 20 pessoas | Duração 1h

- Smoked salmon in filo pastry basket, chévre cheese
- Mini toast, caramelised onion, goat's cheese
- Stuffed mushroom with gratinated vegetables
- Roast beef, green asparagus in mustard sauce
- Mini leek crepe, walnuts and rosemary honey
- Ricotta and walnut ball, aioli sauce
- Melon shot with mint
- Cherry tomato kebab, fresh cheese and pesto
- Mini vegetable quiche
- Parmesan and spice stick
- Panko breaded risotto ball with mini mozzarella cheese
- Azorean pineapple shot with mint
- Mini aubergine parmigiana
- Cone stuffed with beetroot hummus
- Green eggs in pomodoro sauce
- Cesar salad
- Vegetable tempura
- Chicken kebab, barbecue sauce
- Vegetarian kebabs
- Roasted courgette with nuts and spices
- Mini game pie, Port wine reduction
- Duck crepe, caramelised onion

Desserts

- Lemon meringue tartlet
- Brownie and raspberry kebab
- Lime crême brûlée
- Fruit verrine
- Chocolate and orange cake, São Tomé and Príncipe mousse

OPTION ROSSIO
choose 5 canapés and 2 desserts

OPTION CHIADO
choose 9 canapés and 3 desserts

CASTELO

Minimum 20 people 1H service

- Mushrooms risotto with duck magret and crunchy leek
- Octopus salad
- Caesar salad
- Potatoes salad with crunchy bacon and mustard sauce
- Quinoa with grilled vegetables
- Cheese bread with chorizo
- Mini bagel with salmon, cream cheese and chives
- Roasted beef sandwich with capers sauce
- Orange flan pudding
- Chocolate mousse with cocoa crumble
- Frangipane tart with mousseline cream and fruit
- Fruit verrine

LIBERDADE

Minimum 20 people 1H service

- Asparagus risotto with crunchy leek and basil oil
- Grilled vegetables
- Watercress, arugula, feta cheese and dried tomato
- Waldorf salad
- Vegetables bruschetta
- Beetroot shot with cream cheese
- Zucchini stuffed with vegetables and goat cheese gratin
- Marinated carrot with spices and thyme
- Vegetables terrine
- Carrot cake with mousseline cream
- Rice pudding
- Mini cake with cheese mousse and red berries
- Apple crumble
- Fruit verrine

Breakfast

PEQUENO-ALMOÇO

Minimum 20 people Service in private room

- Tea, coffee, chocolate, milk and espresso
- Fresh orange juice, pineapple juice,
- Inspira water
- Bread selection
- Pastry
- Croissants
- Cheese, ham, turkey ham, chorizo and sausage
- Butter with and without salt
- Homemade jams
- Scrambled eggs, bacon and roasted tomato
- Fresh fruit salad

Brunch

BRUNCH

Minimum 20 people | Service in private room

- Scrambled eggs
- Bacon Sausages
- Charcuterie plate
- Cheese selection
- Cold meats
- Bagels, smoked salmon and cream cheese
- Panko shrimp with aioli sauce and chives
- Caesar salad
- Octopus salad
- Couscous with grilled vegetables
- Penne with basil and dried tomato
- Poultry terrine
- Beetroot shot with cream cheese
- Sausage cake
- Typical Portuguese savories
- Vegetables terrine
- Meat cake
- Macarons
- Pancakes
- Homemade jams
- Raspberry puff pastry
- Chocolate brownie with walnuts
- Citronella crème brûlée
- Frangipane tart with red berries

Kids corner

- Jelly
- American cookies
- Lollipops

Welcome Drink

CLASSIC

- Inspira Water
- Fresh orange juice
- Ice tea

- Capela, White | ALENTEJO
  Antão Vaz, Arinto, Loureiro
- Capela, Red | DOURO
  Trincadeira, Alicante Bouschet, Touriga Nacional

DELUXE

- Inspira Water
- Fresh orange juice
- Ice tea
- Portuguese beer

- Monte Capela, White | ALENTEJO
  Verdelho
- Monte Capela RSV, Red | ALENTEJO
  Alfrocheiro, Aragonez, Syrah

PREMIUM

- Inspira Water
- Fresh orange juice
- Ice tea
- Portuguese beer
- Port wine

- Rubrica, "com madeira", White | ALENTEJO
  Antão Vaz, Verdelho, Viogner
- MOB Lote 3, Red | DÃO
  Touriga Nacional, Alfrocheiro, Perto, Jean

PRESTIGE

- Inspira Water
- Fresh orange juice
- Ice tea
- Titan of Douro, White | DOURO
  Rabigata, Gouveio, Verdelho
- Sauvignon blanc
- Adega Mãe, Red | LISBON
- Pinot Noir
- Sparkling wine – Silican Blanc de Noir Super Reserva Bruto | BAIRRADA
- Portuguese beer
- Mojitos – With and without alcohol

CHOOSE YOUR ICE TEA

- Ice tea with mint, ginger and lemon
- Ice tea with red berries
- Ice tea with basil and cinnamon
- Ice tea with rooibos and ginger

All Welcome Drinks are served with dry fruits.

Welcome Drinks are not applicable to meal services (lunch and dinner)

45 minutes service, for each extra hour, 50% additional charge.

Wine Tasting

DRINKS

WHITE WINE

Muxagat, Os Xistos Altos | DOURO

Rabigato

RED WINE

Eskuadro & Kompasso | BAIRRADA

Baga, T.N, Merlot, Tinto Cão

ROSE WINE

Atlantis | MADEIRA

Tinta Negra

CANAPES

4 varieties of canapes chosen by our Chef

1h30 service, for each extra hour, 50% additional charge

Meeting Rooms

	Area	Width	Length	Height	Audience	School	U-shape	Board table	Cabaret	Cocktail	Banquet Menu	Banquet Buffet
Alfama Lobby	70m2	7,17 mts	9,93 mts	3,5 mts	60	30	20	24	24	60	40	32
Bica Lobby	62m2	5,82mts	10,77 mts	3,5 mts	30	22	16	20	18	50	24	16
Alfama + Bica Lobby	132m2	7,17mts	20,7 mts	3,5 mts	100	50	40	44	60	120	96	80
Auditório Castelo Lobby	98m2	7,50 mts	13,01 mts	3,5 mts	48	-	-	-	-	-	-	-
Liberdade (Floor 1)	25m2	3,44 mts	7,16 mts	2,40 mts	25	12	14	16	10	-	16	-
Rossio (Floor 1)	15,4m2	3,50 mts	4,40 mts	2,40 mts	-	-	-	10	-	-	-	-
Marquês de Pombal (Floor 1)	7,4m2	2,50 mts	2,95 mts	2,40 mts	-	-	-	4	-	-	-	-
Sala de Jogos (Floor Lobby)	46m2	-	6,89 mts	3,5 mts	20	10	14	12	14	40	-	-
Suite Inspira	18m2	-	-	-	10	-	8	10	-	10	-	-

Breath
in the elegant
essence
of Lisbon.

inspira Liberdade Boutique Hotel

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