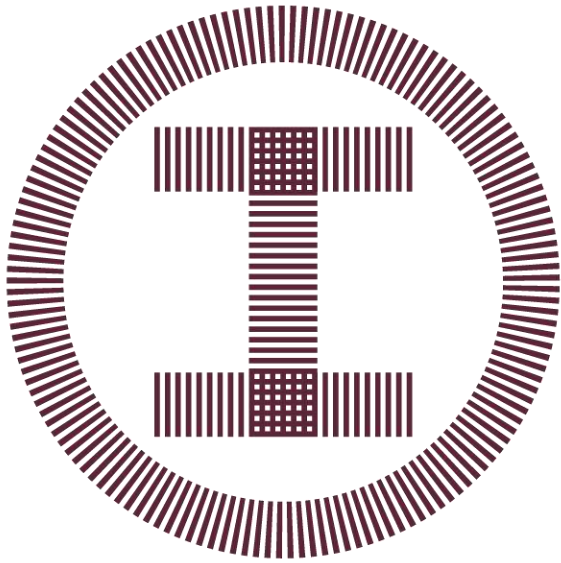


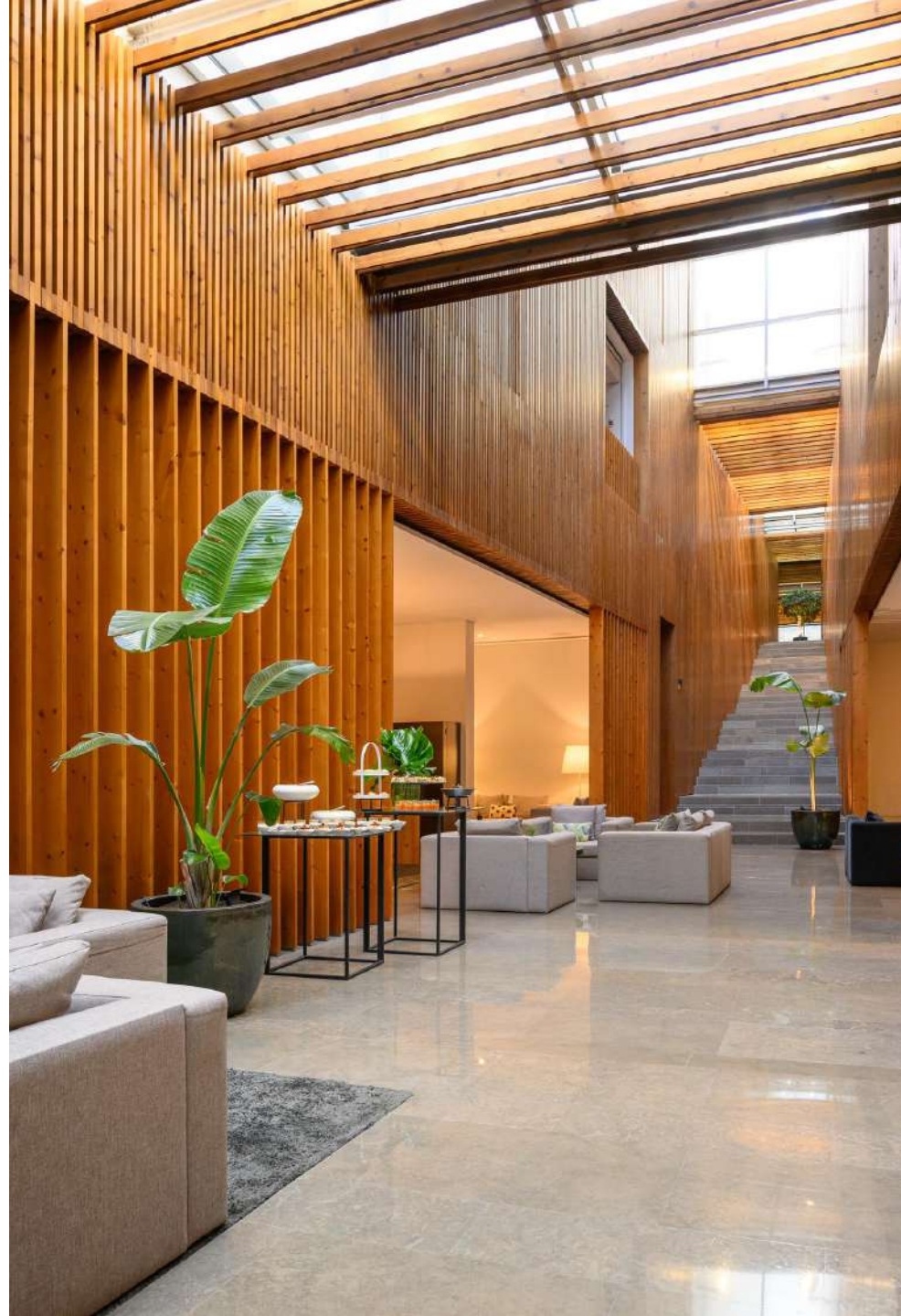
Banquets

2025





Coffee-Breaks



WELCOME COFFEE

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

€10 per person | 30m

COFFEE STATION

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

13€ per person



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

€13 per person | 30m



For each additional fraction (30m), 50% of the value of the first fraction will be charged

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 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 2

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

Option 4

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

€15 per person | 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 mustard
- 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

€16 per person | 30m

For each additional fraction (30m), 50% of the value of the first fraction will be charged

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

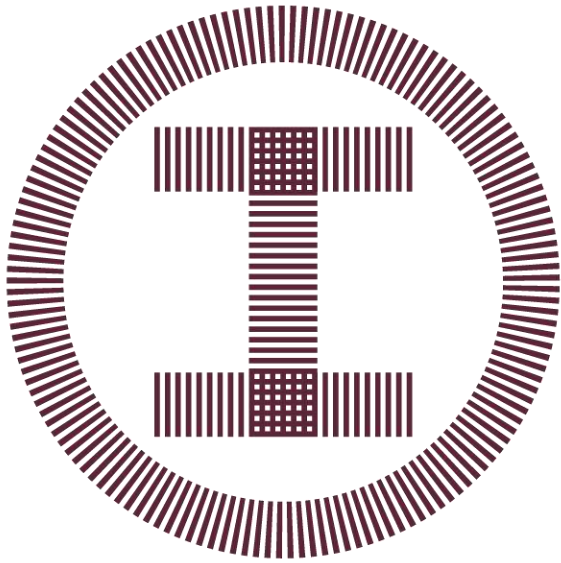
Option 4

- 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

€18 per person | 30m



For each additional fraction (30m), 50% of the value of the first fraction will be charged



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

€32 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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 

€32 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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

€34 per person

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

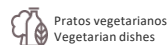
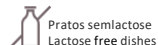
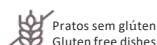
OPTION 3

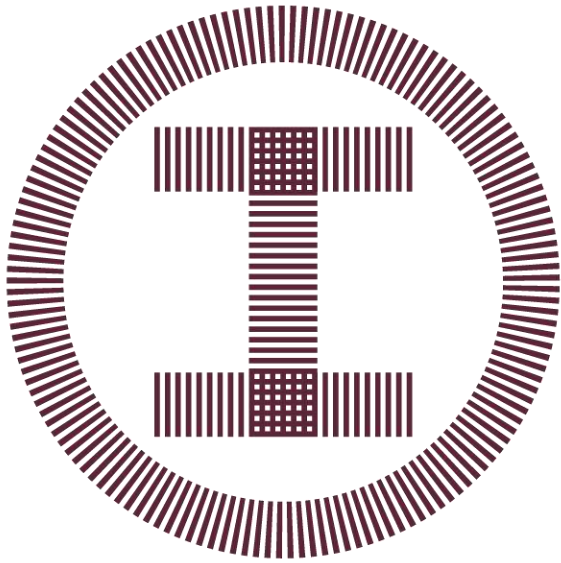
- Seafood cream soup with shrimp
- Iberian pork cheek, mashed potatoes, braised vegetables
- Apple tart, vanilla ice cream and cinnamon crumble

OPTION 4

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

€39 per person





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

€60 per person

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

€78 per person



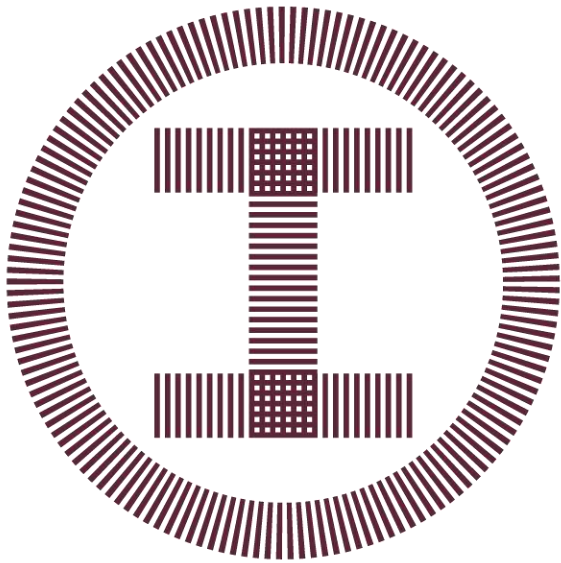
Pratos sem glúten
Gluten free dishes



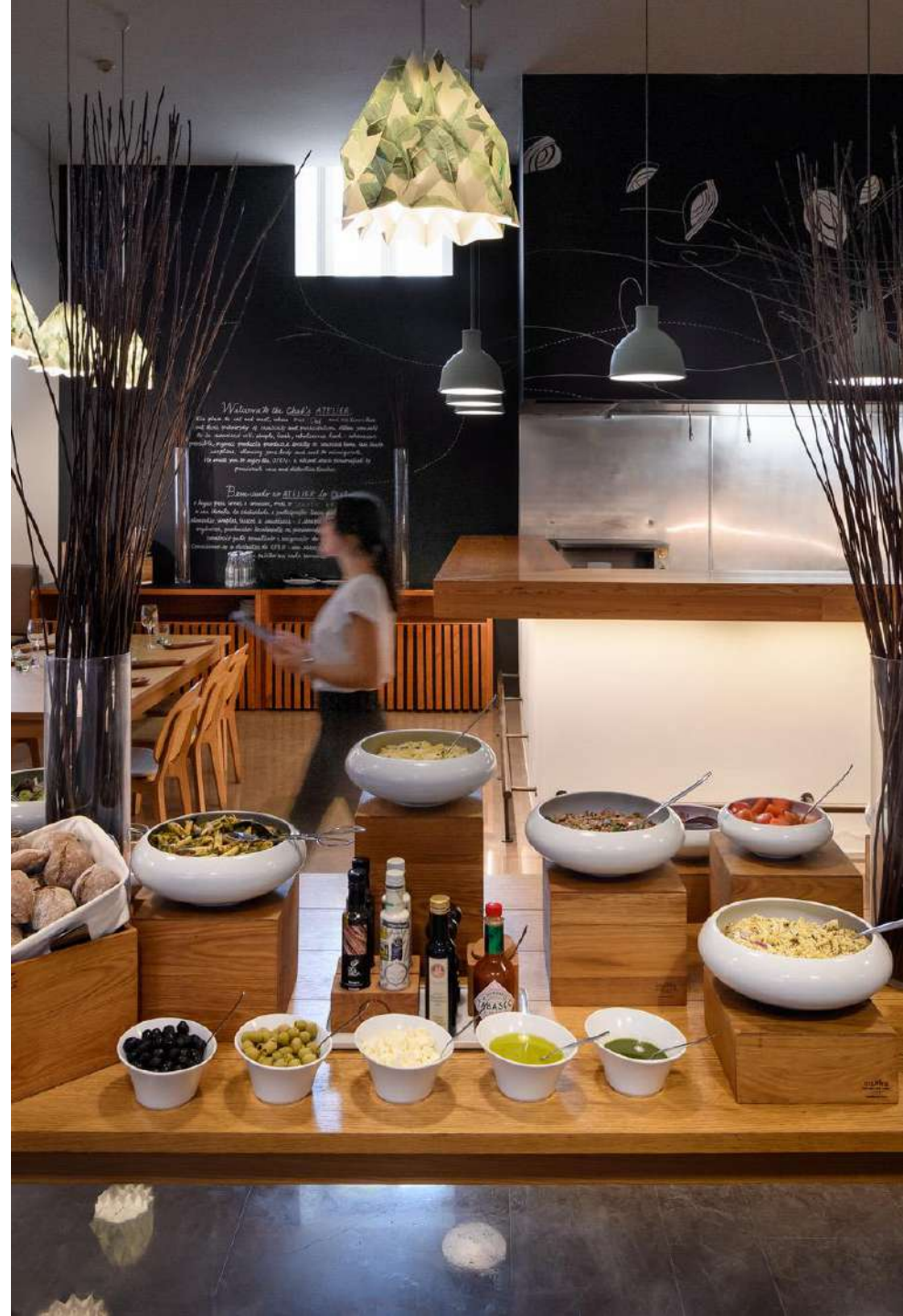
Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes



Buffets



CHEF BUFFET

Minimum 20 people

Garnished and simple salads

Soup

Fish or meat

Desserts

Fresh fruit

€32 per person

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

€34 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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

€36 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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 savorys
- 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

€40 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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

€47 per person



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

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

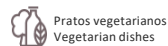
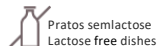
- Charcuterie board
- Portuguese and international cheese selection
- Sliced roasted beef
- Salmon gravlax and dill
- Tandoori chicken and vegetables pie
- Lemon shot and mint
- Typical Portuguese savories
- Cod fried cake
- Flour sausage crunchy cake
- Octopus salad

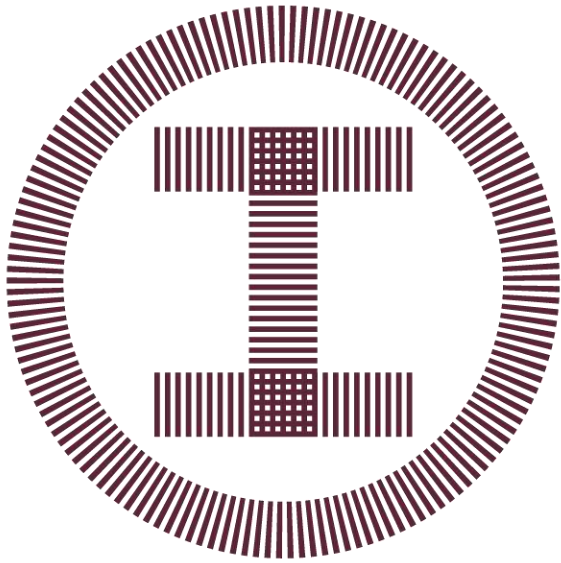
- Mushrooms quiche
- Russian salad
- Caesar salad and tandoori chicken
- Pan breaded brie and red berries jam
- Poultry pie and Port Wine reduction
- Chickpeas salad and cod
- Grilled vegetables
- Red cabbage, citrus and walnuts
- Black eyed beans and tuna
- Simple salads

Desserts

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

€52 per person





**Beverage
supplement**



WORKING TIME

- Inspira Water
- Sodas
- Coffee and tea selection

€ 10 per person

DELUXE

- Inspira water
- 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

€ 14 per person



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



STYLE

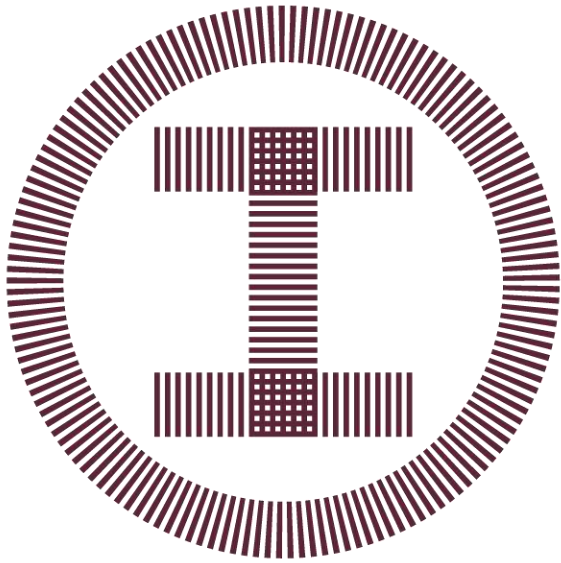
- Inspira Water
- Sodas
- Beer
- Sidónio Sousa Brut, Sparkling Wine | BAIRRADA
Bical, Maria Gomes, Arinto
- Monte Capela Verdelho, Casa Clara, White | ALENTEJO
Verdelho
- Monte Capela Reserva, Casa Clara, Tinto | ALENTEJO
Alfrocheiro, Aragonez, Syrah
- Coffee and Tea Selection

€19 per person

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

€24 per person



Cocktail Dinnatoire



Mínimo 20 pessoas | Duração 1h

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

Desserts

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

OPTION ROSSIO

choose 5 canapés and 2
desserts

€19 per person

OPTION CHIADO

choose 9 canapés and 3
desserts

€21 per person

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

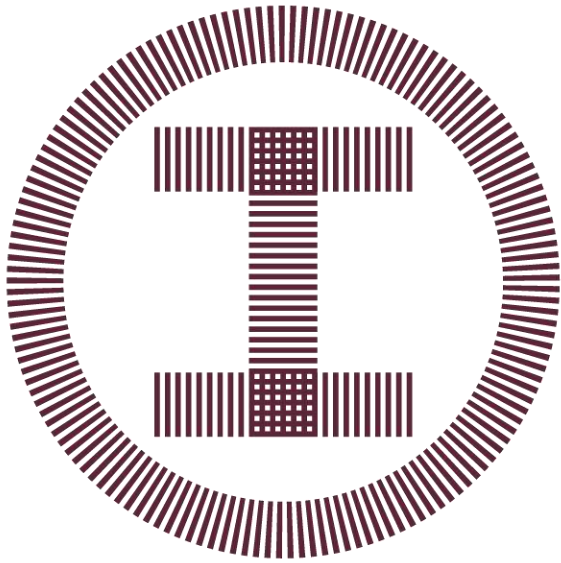
€25 per person

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

€27 per person



Breakfast



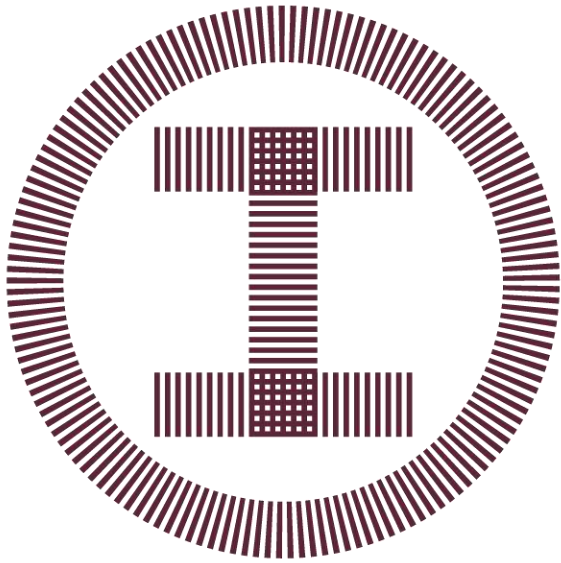
PEQUENO-ALMOÇO

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

€18 per person`





Brunch



BRUNCH

Minimum 20 people | Service in private room

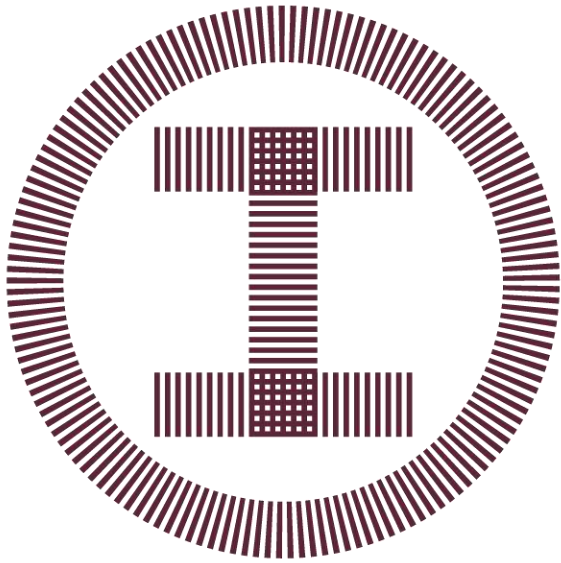
- Scrambled eggs
- Bacon Sausages
- Charcuterie plate
- Cheese selection
- Cold meats
- Bagels, smoked salmon and cream cheese
- Panko shrimp with aioli sauce and chives
- Caesar salad
- Octopus salad
- Couscous with grilled vegetables
- Penne with basil and dried tomato
- Poultry terrine
- Beetroot 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

€38 per person





**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

€14 per person

DELUXE

- Inspira Water
- Fresh orange juice
- Ice tea
- Portuguese beer
- Monte Capela, White | ALENTEJO
Verdelho
- Monte Capela RSV, Red | ALENTEJO
Alfrocheiro, Aragonez, Syrah

€16 per person

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

€19 per person

For each additional fraction (30m), 50% of the value of the first fraction will be charged



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

€27 per person

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

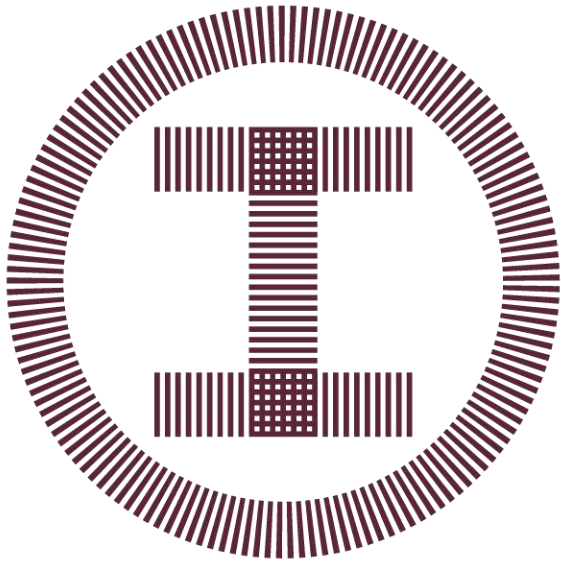
All Welcome Drinks are served with dry fruits.

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

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

For each additional fraction (30m), 50% of the value of the first fraction will be charged





Wine Tasting



DRINKS

WHITE WINE

Muxagat, Os Xistos Altos | DOURO

Rabigato

RED WINE

Eskvadro & Kompasso | BAIRRADA

Baga, T.N, Merlot, Tinto Cão

ROSE WINE

Atlantis | MADEIRA

Tinta Negra



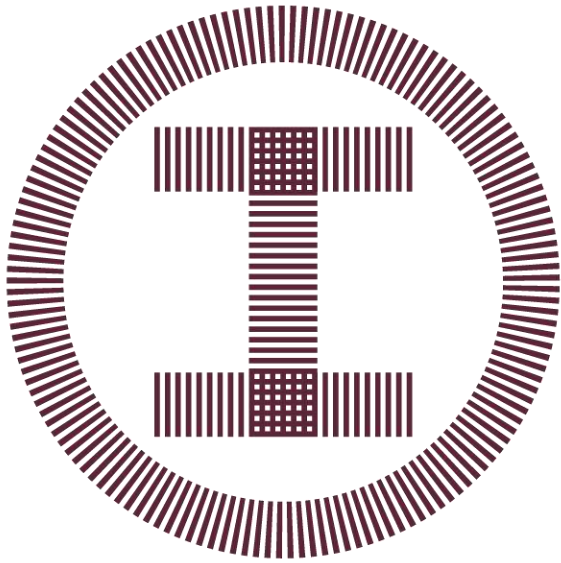
CANAPES

4 varieties of canapes chosen by our Chef

€45 per person

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	-	-
Suíte Inspira	18m2	-	-	-	10	-	8	10	-	10	-	-

Breath in the elegant essence of Lisbon.

inspira[®] **Liberdade**
Boutique Hotel

Rua de Santa Marta 48, 1150-297 Lisboa, Portugal | +351 210 440 900
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I inspira Immersive
Boutique Hotels

