

AN EXPERIENCE IN THE CENTRE OF LISBON

L.V.X.

Preferred
HOTELS & RESORTS

BUSINESS PORTFOLIO



WELCOME TO EPIC SANA MARQUÊS

Expect nothing less
than memorable experiences!

LUXURY AND EXCLUSIVITY

*EVERYTHING TO PROVIDE
YOU AN EPIC STAY*

After or before a long day of business or sightseeing in Lisbon, experience our impressive cosmopolitan Hotel that proposes vibrant and versatile facilities in the heart of a dynamic urban capital, being the trendy place to meet, work, enjoy, relax and stay.

The hotel's excellent location, on Avenida Fontes Pereira de Melo in the city center, makes EPIC SANA Marquês the best choice for those who visit Lisbon.

_ HOTEL FACADE



Reception/Concierge and Room Service
 24h Staff Multilingual
 3 Restaurants, 3 Bars, and Roof Top
 Conference Centre and Events
 SAYANNA Wellness & SPA
 Laundry Service
 Valet Parking / Indoor Parking (204 parking spaces)
 Drop-on and drop-off at the main entrance for 2 buses
 Air conditioning
 Wi-Fi
 Fire detection and fire fighting system
 CCTV system
 DAE system
 Business center
 Press Reader
 Outdoor Swimming Pool

**Services
Hotel Facilities_**



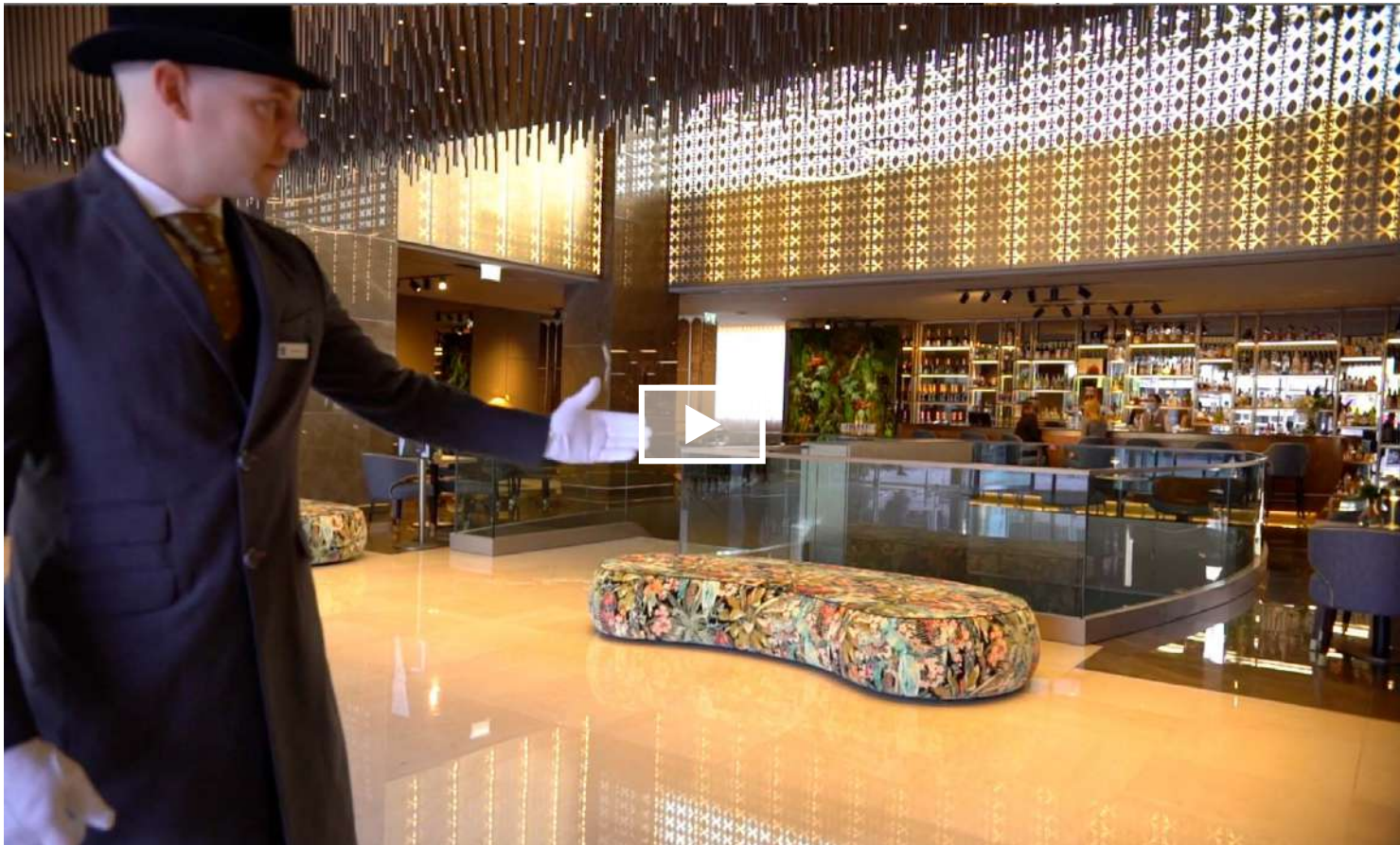
_ LOBBY



_ FRONT DESK



_ PROMOTIONAL VIDEO



PRIVILEGED LOCATION

IN LISBON'S CITY CENTER, ONE OF EUROPE'S MOST DAZZLING CAPITALS

In the heart of the city, next to Marquês de Pombal Square.

EPIC SANA Marquês has a privileged location by being in the middle of the city and offering access to all possible activities and the most emblematic monuments with excellent access points and easy transport facilities. Only 15 minutes from the airport.

_TEMPERATURE

 SPRING | 20°C ▲▼ 15°C

 SUMMER | 32°C ▲▼ 18°C

 AUTUMN | 17°C ▲▼ 12°C

 WINTER | 15°C ▲▼ 9°C

_MARQUÊS DE POMBAL SQUARE



Marquês de Pombal Square

Parque Eduardo VII

Estufa Fria

Avenida da Liberdade

Rossio

Baixa de Lisboa

Praça do Comércio

Cinemateca

Theaters: Teatro Tivoli BBVA, Politeama, Teatro Nacional D. Maria II

Cultural places: Coliseu dos Recreios, Museu e Jardins Calouste

Gulbenkian

Shopping centre: El Corte Inglés, Amoreiras Shopping Center,

Atrium Saldanha

ACCESSES

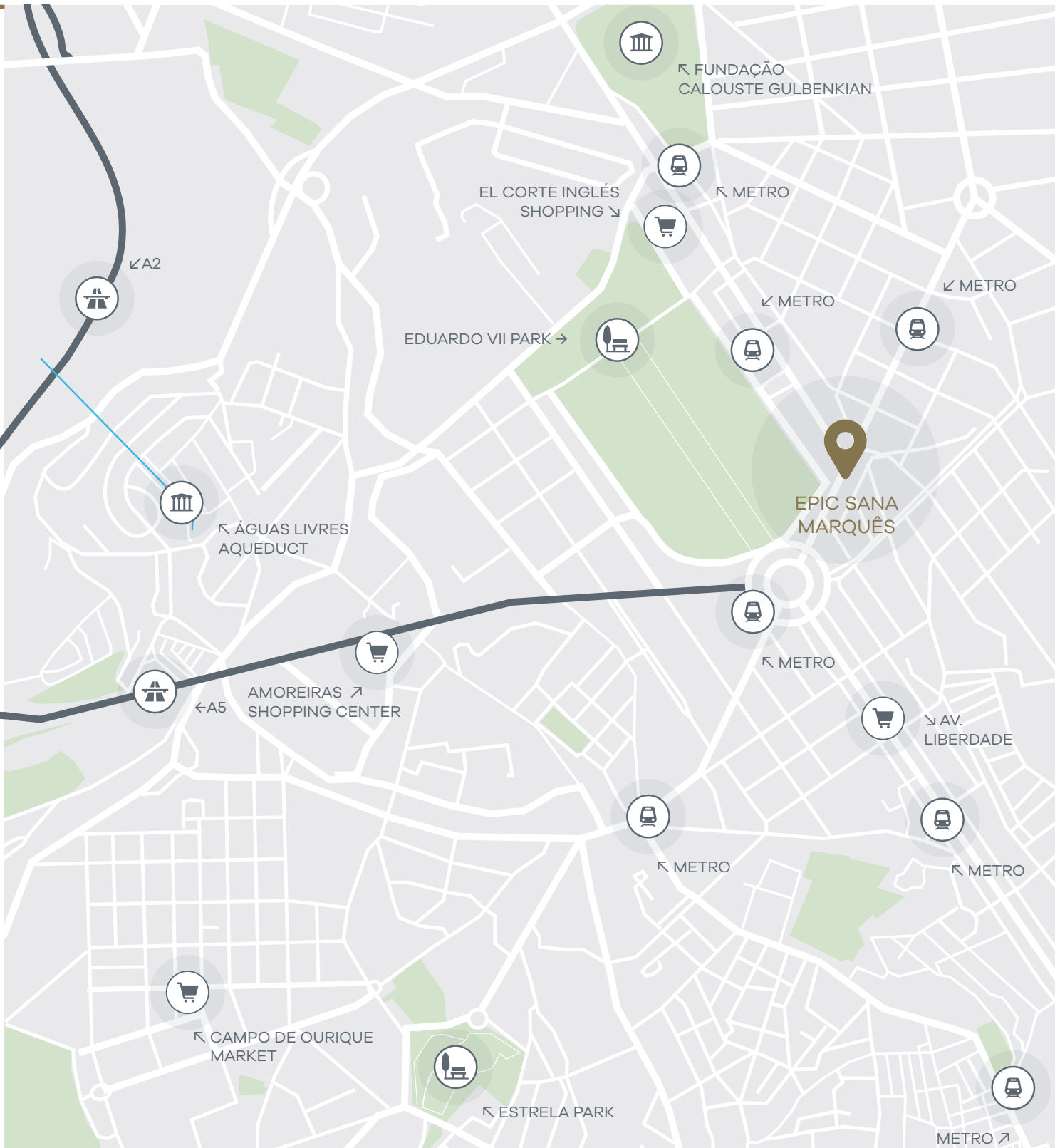
Metro: Marquês de Pombal e Picoas – yellow and blue lines

Airport

Surrounding Area_

EPIC SANA MARQUÊS LOCATION

QUICK ACCESS TO THE MOST IMPORTANT PLACES



ACCOMMODATION

MODERN LUXURY EXPERIENCE

The EPIC SANA Marquês offers the elegance of comfort in a contemporary stay. With 341 rooms and 38 suites, many with stunning views over Lisbon's most emblematic sights.

257 / DELUXE (25 - 27 sqm)

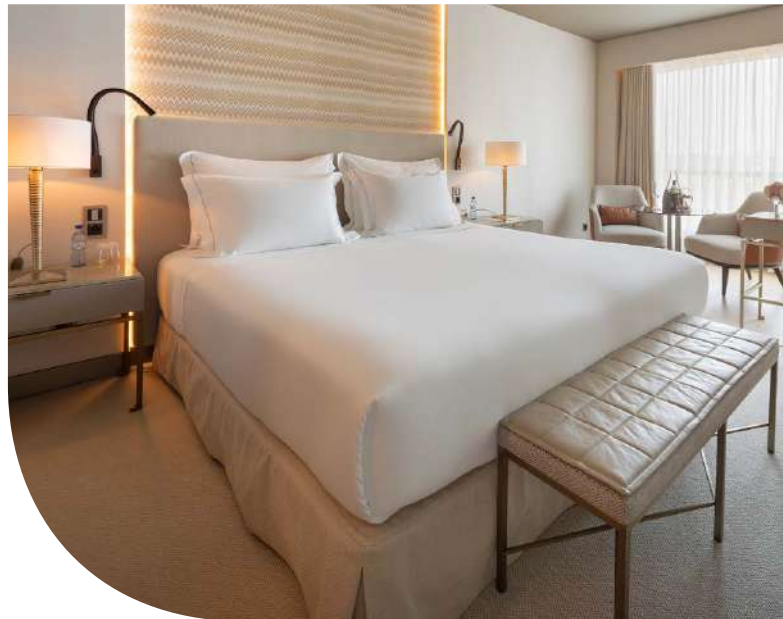
84 / PREMIUM (31 sqm)

37 / SUITES (47 - 56 sqm)

1 / SUITE PRESIDENCIAL (70 sqm)



_ PREMIUM DOUBLE ROOM



- Wi-Fi
- Telephone
- Smart TV (Cable and Netflix)
- Air conditioning
- Double Glazing
- Mini-Bar
- Digital Safe
- Iron and Ironing Board
- Walk-in Shower (Premium) | Bathtub (Deluxe)
- Hair dryer
- 2 rooms for guests with reduced mobility

Services & Facilities_

_ PREMIUM ROOM



_ PRESIDENTIAL SUITE



_ PREMIUM SUITE VIEW



ALLORA RESTAURANT

*A JOURNEY TO THE ESSENCE
OF ITALIAN GASTRONOMY*

With independent access from the EPIC SANA Marquês, ALLORA is an Italian cuisine restaurant full of elegance.

Inspired by the famous Italian Trattorias, Allora has an open kitchen, an antipasti bar, a cocktail bar, an ice cream and dessert area, and a covered terrace with an incredible view over the city, reminiscent of a real "Giardino All'Italiana".

_ ALLORA RESTAURANT



_ ALLORA RESTAURANT



KOJI RESTAURANT

*JAPANESE CULINARY HERITAGE IN AN
ATMOSPHERE OF ELEGANCE AND SOPHISTICATION*

Indulge yourself with the exotic flavours of authentic Japanese cuisine.

You will not be indifferent to the Zen-inspired ambience or the elegant lounge and terrace with a breathtaking view over the city of Lisbon.

Enjoy an immersive gastronomic experience at KOJI Bar and Restaurant, on the 12th floor of the EPIC SANA Marquês and accompany your your meal with one of the Japanese whiskies or sakes from our refined collection, or a wine selection from our wine cellar.

_ KOJI RESTAURANT



_ KOJI RESTAURANT



THE GARDEN RESTAURANT

*A DELICIOUS BREAKFAST IN
A TROPICAL SETTING*

THE GARDEN'S magnificent and sophisticated breakfast buffet is the ideal way to start the day.

The variety of carefully selected products makes the first meal of the day an invigorating moment.



_ BREAKFAST



_ THE GARDEN



SKY POOL LOUNGE

AN EXCLUSIVE EXPERIENCE ON THE TOP OF THE CHARMING LISBON CITY

The pool bar offers trendy service and a close-up bar concept, enhancing the experience of our guests with signature cocktails, special or classic, always accompanied with a menu of delicious and elegant snacks.

Sit back, sip your champagne, and be mesmerized by the view!



_ CITY VIEW



_ SKY POOL LOUNGE



BE EPIC BAR

*EXPLORE THE BAR LIST
AND CHOOSE YOUR FAVORITE DRINK*

With natural green vertical walls and intimate seating areas with a piano alongside, the BE EPIC Bar is designed both to work as well as to relax. On the extension of the bar, you can also find an urban garden.

You can sit in, enjoy the view, and read a newspaper with your preferred drink and company.



_ BE EPIC BAR - INDOOR



_ BE EPIC BAR – WINTER GARDEN



SAYANNA WELLNESS & SPA

*THE ULTIMATE JOURNEY TO
INDULGE YOUR BODY, MIND & SOUL*

With 700sqm SAYANNA Wellness & SPA at EPIC SANA Marquês is one of the most fantastic SPA's in central Lisbon.

With a soulful asian-urban concept this urban oasis of serenity has a vitality pool with a stunning and unique decoration, combining the elements of water and fire to warm the ambiance. It also has a gym with the most advanced Technogym equipment.

_ SAYANNA ENTRANCE



3 Private treatment rooms

1 Double SPA suite

Sensorial showers

Sauna and Steam Room

Vitality Pool

Beauty Treatments:

Facial cleansing, Manicure, Pedicure

SPA Daily

GYM 24/7

Services_

MEETING ROOMS

*AN INSPIRING CONFERENCE CENTER
FOR SUCCESSFUL MEETINGS AND EVENTS*

The Conference and Events Centre of the EPIC SANA Marquês includes a total of 2142 sqm, distributed over 2 floors with 18 extraordinarily versatile rooms with a capacity of up to 1500 participants.

The perfect place for all events including conferences, AGMs and exhibitions, launch events, fashion shows, gala dinners, wedding receptions, and other social and corporate events. There are also discreet spaces, perfect for smaller events and break-out rooms.

_ BUSINESS CENTER_FOYER



_ ALFAMA ROOM IN U-SHAPE



- Integrated AV Equipment
- Sound Control and Light System
- Access for people with reduced mobility
- Natural light
- Air conditioning
- Coffee Station and Coffee Break, Cocktail, Menus, and Buffets
- Wi-Fi
- Electronic Blackouts

Features_

PREFERRED HOTELS & RESORTS



Preferred Hotels & Resorts represents the finest and most diverse global portfolio of independent hotels and independent hotel experiences. Five distinctive collections allow one to craft their own inspirations as one travels the world in search of memories and new opportunities.

To help ensure the highest levels of customer satisfaction, Preferred Hotels & Resorts requires that each of its member hotels conform to the Preferred Standards of Excellence™, that are renowned quality standards.

The Preferred Collections

Preferred has several collections of exquisite, elegant, and inspiring hotels representing the highest levels of luxury, life, and style, being one of them L.V.X.

L.V.X.

Upscale luxury. Sophisticated style. Exclusive service. Experience an exceptional and elegant collection of unique properties in desirable destinations around the world. Expect choice accommodations. Exceptional dining and spas. Attentive service. Outstanding amenities. Enduring memories.





MICE

2142 sqm fully flexible and well-equipped and dedicated teams, for the most varied events, with solutions that suit your requirements.

MEETING ROOMS

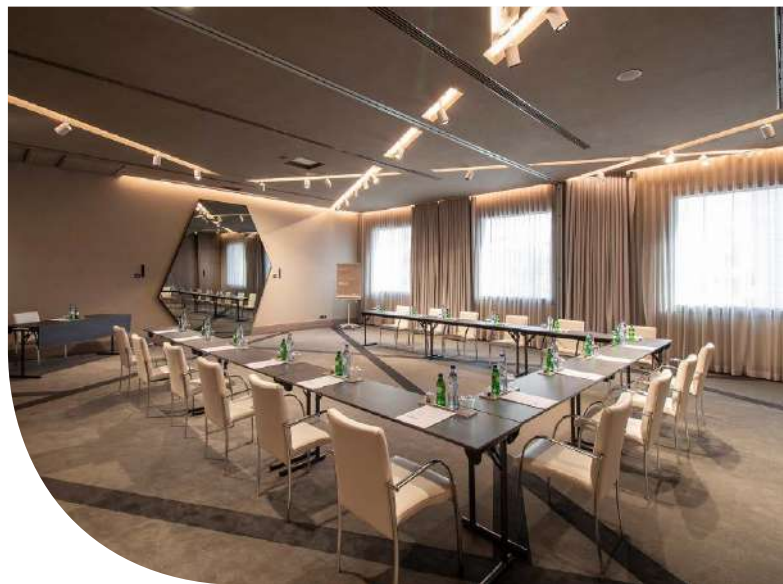
SOLUTIONS FOR ANY NEED

With a team dedicated to your event, the EPIC SANA Marquês promises to transform your event into an unforgettable moment.

The EPIC SANA Marquês has various spaces for events and meetings, with a total area of 2142sqm.

The rooms are distinguished by their flexibility and quality of equipment, allowing to host various types of events such as congresses, cocktails, exhibitions... your imagination is the limit.

_ LAPA ROOM IN U-SHAPE



Audiovisual material

(Projection with LEDWall, HD LCD or Projector, and screen. Sound System with central remote control, advanced lighting control system. Sockets protected by UPS and single and three-phase connections)



Access for people with reduced mobility



Natural light



Air conditioning



Coffee Station, Coffee Break, Cocktail, Menus and Buffets



Free Wi-Fi



Electronic Blackouts

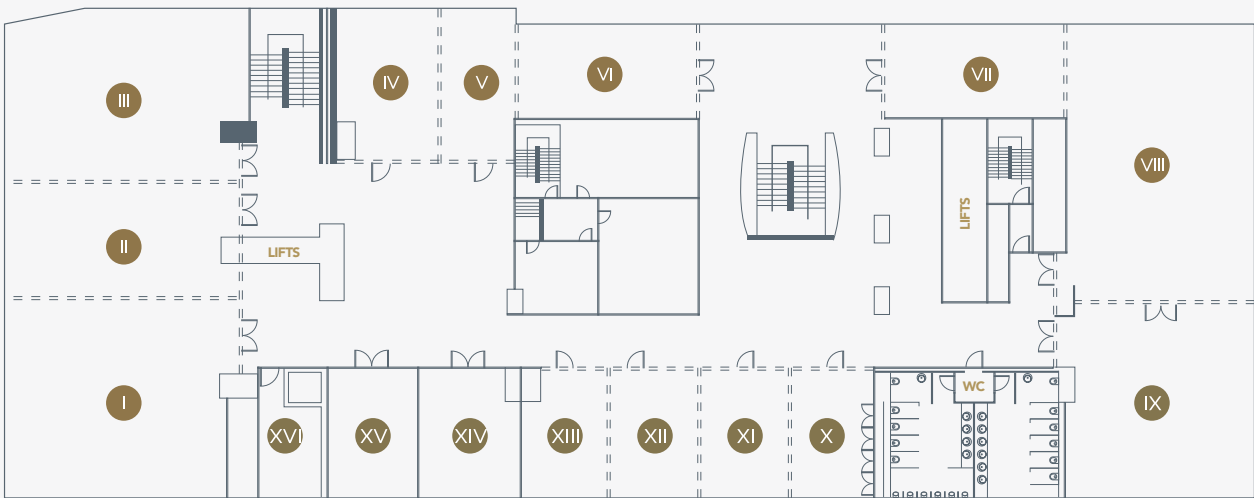


Light and Sound Control System

Features and
Services_

FLOOR -1

GENERAL FEATURES



Areas
1256 sqm

I	Chiado I 158 sqm	IX	Alfama II 132 sqm
II	Chiado II 99 sqm	X	Castelo I 48 sqm
III	Chiado III 148 sqm	XI	Castelo II 48 sqm
IV	Lapa I 56 sqm	XII	Castelo III 48 sqm
V	Lapa II 40 sqm	XIII	Castelo IV 48 sqm
VI	Estrela I 72 sqm	XIV	Carmo I 42 sqm
VII	Estrela II 72 sqm	XV	Carmo II 38 sqm
VIII	Alfama I 187 sqm	XVI	Graça I 20 sqm

FLOOR -1

MEETING ROOMS CAPACITIES AND SPECIFICATIONS

	Area	Dimensions*	 Theatre	 Classroom	 U shape	 Boardroom	 Banquet	 Cabaret	 Cocktail
I Chiado I	158 sqm	12.7 x 11.5 m		2 - 3 pax	2 - 3 pax	2 - 3 pax	set menu buffet	6 pax	w/ bistrots
II Chiado II	99 sqm	12.7 x 7 m							
III Chiado III	148 sqm	12.7 x 10 m							
IV Lapa I	56 sqm	6.2 x 9 m							
V Lapa II	40 sqm	4.4 x 9 m							
VI Estrela I	72 sqm	6 x 12 m							
VII Estrela II	72 sqm	6 x 12 m							
VIII Alfama I	187 sqm	11 x 17 m							
IX Alfama II	132 sqm	11 x 12 m							
X Castelo I	48 sqm	6 x 8 m							
XI Castelo II	48 sqm	6 x 8 m							
XII Castelo III	48 sqm	6 x 8 m							
XIII Castelo IV	48 sqm	6 x 8 m							
XIV Carmo I	42 sqm	5.2 x 8 m		-					
XV Carmo II	38 sqm	4.7 x 8 m							
XVI Graça	20 sqm	3.6 x 4.7 m		-					

* Height 3.5 m

FLOOR -1

MEETING ROOMS CAPACITIES AND SPECIFICATIONS

	Area	Dimensions*	 Theatre	 Classroom	 U shape	 Boardroom	 Banquet	 Cabaret	 Cocktail
				2 - 3 pax	2 - 3 pax	2 - 3 pax	set menu buffet	6 pax	w/ bistrots
Chiado I + II	257 sqm	12.7 x 18.5 m							
Chiado II + III	247 sqm	12.7 x 17.3 m							
Chiado I + II + III	405 sqm	12.7 x 28.7 m							
Lapa I + II	96 sqm	10.6 x 9 m							
Alfama I + II	319 sqm	11 x 29 m							
Castelo I + II / III + IV	96 sqm	12 x 8 m							
Castelo I + II + III / II + III + IV	144 sqm	18 x 8 m							
Castelo I + II + III + IV	192 sqm	24 x 8 m							
Hall -1	2142 sqm			COCKTAIL 1800 PAX					

* Height 3.5 m

FLOOR -1

GENERAL TECHNICAL FEATURES



AIR CONDITIONING AND LIGHTING

Climate Control: Automatic
 Natural Light: Yes
 Blackout: Yes
 Lighting Control: Yes

ACCESS

1 Central Stair
 7 Elevators

DOORS

Width: 90cm

DATA AND VOICE

Wi-Fi – 1Gbps bidireccional

OTHER INFORMATION

All rooms have an info board screen
 outside - 22' 1920px1080p FHD formato portrait

SCREENS

PACKED LCD's: Inceiling - 6 Chiado II and Chiado III, Estrela I and II, Lapa I (3,5 X 2m), Alfama II (4,5m X 2,5m) PORTABLE SCREENS: Lapa II (75")
 FIXED DISPLAYS: 6 - Carmo I and II; Castelo I to IV (75")

LEDWALL

2 – Chiado I and Alfama I (4,5 m x 2,5 m 1920px1080p FHD)

PROJECTION

Built-in Projectors: 6
 Chiado II and Chiado III, Estrela I and II,
 Alfama II, Lapa I (full HD, LCD laser 5000 lumens)

SOUND EQUIPMENT

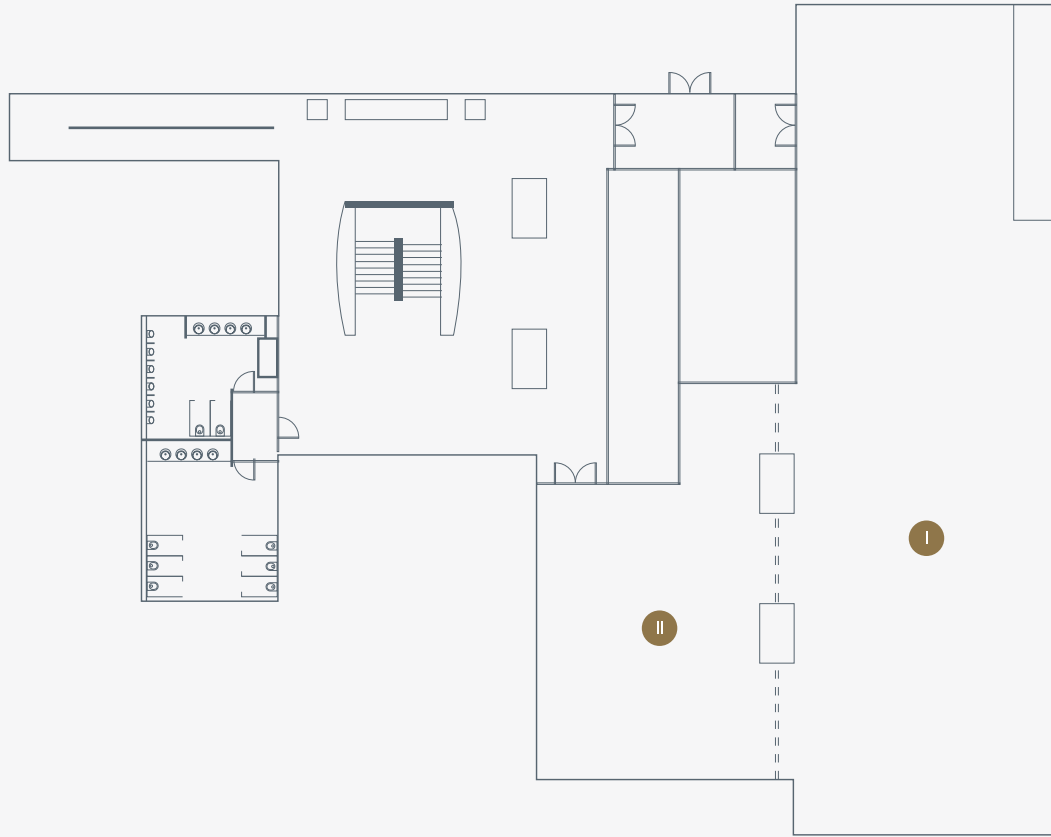
Integrated sound system for
 broadcasting audio content and voice: Yes
 Chiado I+II+III - 12 Speakers
 Passive 200W + 6 320W Subwoofers
 Alfama I+II - 10 Passive 200W Speakers
 + 5 x 320W Subwoofers Remaining Rooms (in each room)
 - 2 x 75W Speakers + 1 x 160W Subwoofer

OTHER INFORMATION

Three-phase 63rd power socket
 Chiado I, II, III + Alfama I, II

FLOOR -2

GENERAL FEATURES



Total Area
425 sqm










Gala Ballroom I 305 sqm



Gala Ballroom II 120 sqm

FLOOR -2

MEETING ROOMS CAPACITIES AND SPECIFICATIONS

	Area	Dimensions*	 Theatre	 Classroom	 U shape	 Boardroom	 Banquet	 Cabaret	 Cocktail
I Gala Ballroom I	305 sqm			2 - 3 pax	2 - 3 pax	2 - 3 pax	set menu buffet	6 pax	w/ bistrots
II Gala Ballroom II	120 sqm								
Gala Ballroom I + II	425 sqm								

* Height 3.2 m

FLOOR -2

GENERAL TECHNICAL FEATURES



AIR CONDITIONING AND LIGHTING

Climate Control: Automatic
Natural Light: Yes
Blackout: Yes
Lighting Control: Yes

ACCESS

1 Central Stair
1 Side Stair
7 Elevators
2 Exterior doors

DOORS

Width: 90cm

DATA AND VOICE

Wi-Fi – 1Gbps bidireccional

OTHER INFORMATION

All rooms have an info board screen outside
- 22" FHD portrait format

LEDWALL

2 - Gala Ballroom I (4.5 m X 2.5 m* FHD)
+ Gala Ballroom II (3 m X 1,75 m FHD)
*1920px1080p

SOUND EQUIPMENT

Integrated Sound System for
broadcasting audio content and voice: Yes
Gala Ballroom I+II - 16 passive 200W
speakers + 8 320W subwoofers de 200W
+ 8 Subwoofers de 320W

_ CHIADO ROOM IN THE THEATER



_ COFFEE STATION



_ ALFAMA ROOM IN CABARET



_ ESTRELA ROOM IN BOARDROOM



_ COFFEE BREAK



A modern lounge interior with a large, dark, reflective wall that shows the silhouettes of people. In the foreground, there are several cylindrical tables in various colors (black, orange, blue) and a white sofa. The floor is light-colored with dark lines.

CORPORATE

Welcome to EPIC SANA Marquês and to this exclusive group of top corporate Clients.

EPIC SANA MARQUÊS CORPORATE

*WHERE THE SURROUNDING SPACE
INSPIRES TO WORK*

Every day we strive to evolve our product so that we can better assist you.

We know that time is important to you, but we also know that a corporate stay does not have to be disassociated from a multisensory experience. We want you to enjoy your stay with us to the maximum, and meet your needs and expectations.

Here you will find dedicated customer service, with a team of excellent professionals always available to assist you.

Challenge us with your wishes, we are here to turn your dreams into reality.

_ GALA BALLROOM



Services_

- Valet Parking
- Guest Relations
- Digital Butler Service - 24h
- Room Service - 24h
- Business Center
- Fitness Center
- Indoor Swimming Pool
- SAYANNA Wellness & SPA
- Laundry / Dry Cleaning
- Meeting Rooms
- Free Wi-Fi

SANA CARD

*COLLECT EXCLUSIVE BENEFITS
AS A PREFERRED CUSTOMER*

The SANA Card is designed exclusively for companies and their employees, so they can benefit from a 15% discount off the Best Available Rate on business or leisure trips throughout the SANA chain (Portugal, Germany, and Angola).

The SANA Card offers a wide range of exclusive benefits, such as additional discounts in restaurants, VIP treatment upon arrival, and free parking.



Advantages and Benefits_

15% on the Best Available Rate on accommodation in all SANA Hotels

10% discount in all SANA Hotels' restaurants and bars (up to 9 people)

10% discount on SAYANNA Wellness & SPA

10% Laundry and ironing service in the Hotels (whenever you stay)

VIP treatment upon arrival

Access to Digital Newspapers & Magazines

Access to SANIA, the digital assistant

Parking included (whenever you stay, and subject to hotel availability)

Dedicated team for your reservations through SANA Contact Center by phone (+351 212 468 688) or e-mail (reservas@sanahotels.com)

_ LAPA ROOM – U SHAPE



MEETING ROOMS

A selection of versatile meeting rooms that can be adapted to suit your projects and an events team totally dedicated to you.

Total Area 2142 sqm

8 rooms + 2 Foyer / capacity until 1.500 participants

GALA BALLROOM

*PERFECT COMBINATION OF ELEGANCE
WITH MODERN TECHNOLOGY*

A magnificent gala ballroom located in of vibrant capital with excellent access points, offering amazing flexibility to host cocktail receptions, dinner and dance shows, award ceremonies, fashion shows, corporate and social events and all large life events to celebrate.

Our ballroom with its imponent entrance, high ceilings and natural light, outstanding and sophisticated decoration and state-of-the-art audio visual and smart lighting system, creates the perfect combination of elegance with modern technology, never failing to impress guests

_ GALA BALLROOM



CAPACITY & RESOURCES

- Standing / Cocktail 500 | Dinner 200
- 425 sqm
- Natural Light
- With LED wall
- Three-phase 63amp
- Kitchens
- Wedding License
- Access for people with reduced mobility
- Unloading dock
- Parking

_ KOJI



_ ALLORA



_ THE GARDEN



_ SKY POOL LOUNGE



_ BE EPIC BAR



GASTRONOMY

KOJI

Our signature restaurant, KOJI, brings the spirit of Japanese culinary heritage to a stylish contemporary vibe in the heart of Lisbon.

ALLORA

Discover one of our signature restaurants, indulge in the extravagance of our authentic Italian Restaurant and Terrace - Benvenuto a ALLORA!

THE GARDEN

Start your day with a buffet breakfast in an invigorating tropical atmosphere.

SKY POOL LOUNGE

Located at the top of the EPIC SANA Marquês building, among Lisbon's high-rise buildings, it offers an exclusive and privileged experience only for hotel guests.

BE EPIC BAR

Being the first sight as you enter the hotel, BE EPIC Bar is seductive and luminous. Its green vertical walls and intimate seating area, with a piano on the side, make it the perfect place both to work and relax.

_WELLNESS TREATMENTS



SAYANNA WELLNESS & SPA

For the company's employees

Follow the example of the best companies and give your employees access to the best conditions for their well-being, receiving in return increased productivity, motivation, and reduced absence:

- 10% discount on treatments*
- 10% discount on SPA products
- 10% discount on all membership options**

For the Company

Reward the best performing employees with well-being, and you will certainly have the best and most productive ones always on your side:

Gift vouchers*:**

- 1-25 vouchers, 10% discount
- 26+ vouchers, 15% discount

Daily entrances to the SPA**:**

- 1-15 entries, 10% discount
- 16-50 tickets, 15% discount
- 50+ tickets, 20% discount

_ SPA AND INDOOR POOL



Conditions:

* Excludes aesthetic treatments. Discounts valid for all SAYANNA Wellness & SPA in Portugal. ** Valid for subscriptions contracted with monthly payment method by direct debit in a contract valid for 1 year. *** The gift vouchers can be in value or specific treatments, subject to the conditions of the SAYANNA Wellness vouchers of each unit. **** Valid for Spa entries for 1 day during normal opening hours. Discount applied only to tickets purchased together. Tickets valid for use in the unit where they are purchased.

_ YOGA / PILATES

**TEAM BUILDING ACTIVITIES**

Get your team to peak performance and bring them together, as a whole or in small groups, for physical and wellness activities, with our experienced team:

Running Club, Yoga, Pilates, Bootcamp, Mindfulness, Circuit Training*****

- 1-12 participants
- 13-25 Participants
- 26-50 participants

_ RUNNING CLUB



Conditions:

***** Subject to the activities available at each unit and to availability upon reservation. Activities contracted on a weekly basis benefit from an additional 10% discount, when contracted on a monthly basis use in the unit where they are acquired.



SOCIAL EVENTS & WEDDINGS

Special moments deserve to be celebrated in unforgettable places. At the EPIC SANA Marquês you will find the perfect place to bring family and friends together in a true symbiosis between the idyllic setting, the quality of service and the most delicious flavours. Unique moments that will make your day unforgettable!

EVENTS & WEDDINGS

DREAM SCENARIOS

Create unforgettable celebrations and events.

The EPIC SANA Marquês offers a variety of unique and flexible spaces, or more intimate, depending on the type of event you wish to hold.

We can create a dream scenario, personalise and decorate any space depending on the type of event you want to host.

We are also very proud of our gastronomic creativity. You can choose from a wide range of sophisticated menus or present us your idea for a more personalised service.

The possibilities are endless...

_ BIRTHDAY CELEBRATIONS



Anniversaries
 Wedding Anniversaries
 Ceremonies
 Wedding Parties
 Engagement Parties
 Religious Celebrations
 Family and Friends Celebrations
 Special Occasions

Events_



WEDDING MENUS

PACOTES DE CASAMENTO

MENUS

SILVER

CEREMONY

Let us guide you through our ceremony hall, where your guests will gather to witness the celebration.

RECEPTION

A toast to your first moments together in our Gala Ballroom.

DINNER

We have created a selection of special menus with various options, because this is a truly special day. Treat your guests to luxurious cuisine that offers an authentic experience of unique flavours.

Note: The selected menu can be tasted in advance by two people.



PACOTES DE CASAMENTO

MENUS

GOLD

CEREMONY

Let us guide you through our ceremony hall, where your guests will gather to witness the celebration.

RECEPTION

A toast to your first moments together in our Gala Ballroom.

DINNER

Based on your wishes and preferences, we create a set menu designed to offer a luxurious and memorable gastronomic experience.

Note: The selected menu can be tasted in advance by two people.

PARTY

Celebrate and share this magical moment of your life with your guests at an unforgettable party. Every detail will be thoughtfully planned and executed so that, regardless of the size of your celebration, everything is perfect.

WEDDING NIGHT

Upon arrival, you will find a perfectly romantic atmosphere in your room. The following morning, enjoy a champagne breakfast served in the room and take advantage of the rest of the day in our spa and restaurants.



PACOTES DE CASAMENTO

MENUS

DIAMOND

Day 1

RECEPTION

Begin celebrating from the very first moment with a warm welcome reception for the couple and their guests at KOJI - Japanese Bar & Restaurant, overlooking the city of Lisbon.

NIGHT BEFORE THE WEDDING

"Absence makes the heart grow fonder... the next day." -- Shakespeare.
Enjoy the comfort of a queen-size bed all to yourself.

Day 2

CEREMONY

Let us guide you through our ceremony hall, where your guests will gather to witness your celebration.

RECEPTION

A toast to your first moments as a married couple in our Gala Ballroom.

DINNER

Based on your wishes and preferences, we create a set menu designed to offer a luxurious and memorable gastronomic experience.

Note: The selected menu can be tasted in advance by two people.

PARTY

Celebrate and share this magical moment of your life with your guests at a party designed to be truly unforgettable. Every detail will be carefully planned and executed so that, regardless of the size of your celebration, everything is perfect.

WEDDING NIGHT

Upon arrival, you will find a perfectly romantic atmosphere in your room. The following morning, enjoy a champagne breakfast served in the room and spend the rest of the day relaxing in our spa and restaurants.

Day 3

FAREWELL

Bring these magical days to a close with a farewell brunch for your guests at The Garden restaurant.

PACOTES DE CASAMENTO

MENUS

SILVER

- Red carpet arrival
- Ceremony Hall
- Welcome cocktail
- Wedding dinner
- (Ref. Menu I)

GOLD

- Red carpet arrival
- Ceremony Hall
- Welcome cocktail
- Wedding dinner
- Wedding party
- Open bar (2 hours) - Ref. Option I
- Club venue and DJ
- Suite for 2 people (1 night)

DIAMOND

- Welcome reception (2 hours)
- 2 single rooms (1 night)
- Red carpet arrival
- Ceremony Hall
- Welcome cocktail
- Wedding dinner
- Wedding party
- Open bar (2 hours)
- Club venue and DJ
- Suite for 2 people (1 night)
- Farewell brunch for the guests



- The packages are valid for a minimum of 50 guests. A supplement applies for fewer participants.
- The Welcome Cocktail at Koji Terrace or the Roof Top is available upon request, and its use during the day between May and September may be subject to restrictions.
- The packages and corresponding rates are valid until March 2022.
- All prices are per person and include VAT.

WEDDING MENUS

GALA BUFFET

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine Divai Colheita

Gin Tonic, Port Tonic

Beer

Lemonade, Orange Juice, Red Fruits Juice, Soft Drinks

Iced Tea, Water with and without Gas

DRINK MEALS

White Wine and Red Wine DIVAI

Orange Juice

National Beer

Soft Drinks,

Water with and without Gas

LICOURS

1 digestive per person after meal (New Whisky, Aguardente Velha or National Liqueurs)

CANAPÉS | COLD CUTS - CHOOSE 4 OPTIONS

Salmon Ceviche with Passion Fruit and Dill

Escabeche of Sardines, foie gras and dry olive oil

Tuna and Guacamole Taco

Oxtail Croquette with Malagueta Mayonnaise

Thousand leaves of Gingerbread and Foie gras

Lychee Liches Old Mustard and Cucumber

Açaçá and Avocado

Cannelloni of Edible Crab, Caesar and Capers

CANAPÉS | HOT CUTS - CHOOSE 4 OPTIONS

Teriaky Vegetable Gyosas

Mini Taco, porc Barbecue

Codfish Petals, Avocado Butter, Quinoa and Ricotta

Mini Shallot Tatin

Pink Prawns, Smoked Turnip Puree and Almonds

Salmonette, Pumpkin Puree and Hazelnuts

Tempura of Avocado with Wasabi Mayonnaise

Aubergine and Log Cannelloni

WEDDING MENUS

GALA BUFFET

COLD BUFFET | SOUPS, STARTERS & VERRINES

Lobster cream and Chive oil

Cured Mackerel, Pork Head and Katsuobushi

Blue Prawn Salad, Carrots and Argan Oil

Tartare of Beef and Crayfish, Caviar and Black Garlic

Ceviche of Salmon with Passion Fruit and Dill

Escabeche of Sardines, foie gras and dry olive oil

COLD BUFFET | SALADS

Simple Salads | Tomato, lettuce mix, carrot, cucumber

Shrimp Salad

Tropical Salad

Caesar Salad

BUFFET FRIO | QUEIJOS E CHARCUTARIA

Selection of National and International Cheeses

Assorted Charcuterie

Grissines and homemade jams

MAIN DISHES

FISH

Lobster, Celery and Laksa

Tranche of Pargo, roasted cherrys with ginger, chanterelles and jus of foie gras

MEAT

Truffled Duck Wellington

Mini Tournedo of Beef with Thousand Leaves of Potato with Olives

VEGGIE

Bulgur and Rucola Salad with Vegetables and Olive Tapenade

Courgette and Mango Pokê with Tonkatsu and Chillis Sauce (Gluten Free)

PASTAS

Conchiglie Rigate with Pesto Vegetables, Pagritata and Parmesan

Creamy Black Rice with Clams and Guilho style Squid (Live Cooking)

BUFFET DESSERT

Tartlet of strawberries marinated in sour cream

Pannacota piña colada

Mango and white chocolate entremet

St. Thomas' chocolate brownie with macadamia nuts

Caramel parfait with fleur de sel and hazelnut praline

WEDDING MENUS

BUFFET DE GALA

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING MENU I

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine Divai Colheita, Gin Tonic, Port Tonic

Beer, Lemonade, Orange Juice, Red Fruits Juice, Soft Drinks

Iced Tea, Water with and without Gas

4 Cold Canapés + 4 Hot Canapés (choose from the available suggestions)

MENU

Amouse Bouche

Cauliflower Cream with Foie Gras and Truffle Olive Oil

Cored Dentex, Leek Ravioli and Fish Jus

Granulated Passion Fruit Sorbet

Confit of Iberian Pork Tenderloin, Potato Gratinated, Glazed Vegetables with Port Wine Juice

Tangerine and Chocolate Creamy, Vanilla Coulis and Sesame Crunch

Coffee or Tea

Mignardises

DRINK MEALS

White Wine and Red Wine DIVAI, Orange Juice, National Beer

Soft Drinks, Water with and without Gas

LICOURS

1 digestive per person after meal (New Whisky, Aguardente Velha or National Liqueurs)

BUFFET DESSERT

Crème Brûlée

Strawberry and Mint Mousse

Chocolate Eclairs

Tiramisu

Mango and Passionfruit Mousse

Lemon meringue tartlet

Laminated Fruit

Fresh Fruit Salad

WEDDING MENUS

WEDDING MENU I

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING MENU II

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine
Divai Colheita, Gin Tonic, Port Tonic

Beer, Lemonade, Orange Juice, Red Fruits Juice,
Soft Drinks

Iced Tea, Water with and without Gas

4 Cold Canapés + 4 Hot Canapés (choose from the
available suggestions)

MENU

Amouse Bouche

Yuzu Marinated Salmon Tartar, Avocado and Kaiso
Seaweed Salad

Fillet of Crowned Grouper, Celery Ravioli
with Crustaceans Jus

Lemon and Basil Sorbet

Tournedo Rossini, Potato Fondant, Red Onion Confit
and Thyme Jus

White Chocolate Dome and Macadamia Ice Cream
with Wild Berries

Wild Berries Coulis

Coffee or Tea

Mignardises

DRINK MEALS

White Wine and Red Wine DIVAI, Orange Juice,
National Beer

Soft Drinks, Water with and without Gas

LICOURS

1 digestive per person after meal (New Whisky,
Aguardente Velha or National Liqueurs)

BUFFET DESSERT

Creme Brûlée

Strawberry and Mint Mousse

Chocolate Eclairs

Tiramisu

Mango and Passionfruit Mousse

Lemon meringue tartlet

Laminated Fruit

Fresh Fruit Salad

WEDDING MENUS

WEDDING MENU II

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING MENU III

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine Divai Colheita, Gin Tonic, Port Tonic

Beer, Lemonade, Orange Juice, Red Fruits Juice, Soft Drinks

Iced Tea, Water with and without Gas

4 Cold Canapés + 4 Hot Canapés (choose from the available suggestions)

MENU

Amouse Bouche

Marinated Scallop Carpaccio with Citrus on a Coconut Vichyssoise

Seared Grouper with Algarve-Style Squid and Bivalve Xarém

Lemon and Basil Sorbet

Seared Veal Loin with Onion Chutney, Potato and Celery Gratin, and Glazed Asparagus

Passion Fruit Bavarois with Mango Sorbet and Sesame Tuile

Coffee or Tea

Mignardises

DRINK MEALS

White Wine and Red Wine DIVAI, Orange Juice, National Beer

Soft Drinks, Water with and without Gas

LICOURS

1 digestive per person after meal (New Whisky, Aguardente Velha or National Liqueurs)

BUFFET DESSERT

Creme Brûlée

Strawberry and Mint Mousse

Chocolate Eclairs

Tiramisu

Mango and Passionfruit Mousse

Lemon meringue tartlet

Laminated Fruit

Fresh Fruit Salad

WEDDING MENUS

WEDDING MENU III

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING MENU IV

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine Divai Colheita, Gin Tonic, Port Tonic

Beer, Lemonade, Orange Juice, Red Fruits Juice, Soft Drinks

Iced Tea, Water with and without Gas

4 Cold Canapés + 4 Hot Canapés (choose from the available suggestions)

MENU

Amouse Bouche

Confit Duck Cannelloni with Foie Gras Foam

Duo of John Dory and Grilled Octopus, Sautéed Greens, and White Onion Jus

Green Apple Sorbet with Setúbal Muscat Wine

Confit Spring Goat with Truffle Parmentier and Glazed Vegetables

Nougat Glacé with Red Fruit Coulis and Honey Tuile

Coffee or Tea

Mignardises

DRINK MEALS

White Wine and Red Wine DIVAI, Orange Juice, National Beer

Soft Drinks, Water with and without Gas

LICOURS

1 digestive per person after meal (New Whisky, Aguardente Velha or National Liqueurs)

BUFFET DESSERT

Creme Brûlée

Strawberry and Mint Mousse

Chocolate Eclairs

Tiramisù

Mango and Passion Fruit Mousse

Lemon Meringue Tartlet

Lemon meringue tartlet

Fresh Fruit Salad

WEDDING MENUS

WEDDING MENU IV

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING MENU V

WELCOME COCKTAIL

Sparkling Wine, White Wine and Red Wine
Divai Colheita, Gin Tonic, Port Tonic

Beer, Lemonade, Orange Juice, Red Fruits Juice,
Soft Drinks

Iced Tea, Water with and without Gas

4 Cold Canapés + 4 Hot Canapés (choose from the
available suggestions)

MENU

Amouse Bouche

Prawn Timbale with Fennel Mousseline
and Imperial Caviar

Roasted Dentex with Steamed Vegetables, Cream of
Broccoli, Citrus Sauce and Artichoke Crunch

Tangerine and Champagne Sorbet

Low Temperature Veal with Black Garlic Purée and Red
Cabbage with Bacon

Two Chocolates Velvet with Red Fruits Sorbet and
Raspberry Coulis

Coffee or Tea

Mignardises

DRINK MEALS

Vinho Branco e Vinho Tinto DIVAI Colheita,
Sumo de Laranja, Cerveja Nacional,

Refrigerantes, Águas com e sem Gás

LICOURS

1 digestive per person after meal (New Whisky,
Aguardente Velha or National Liqueurs)

BUFFET DESSERT

Creme Brûlée

Strawberry and Mint Mousse

Chocolate Eclairs

Tiramisu

Mango and Passionfruit Mousse

Lemon meringue tartlet

Laminated Fruit

Fresh Fruit Salad

WEDDING MENUS

WEDDING MENU V

OPEN BAR (2 HOURS)

DIVAI White and Red Wine, Tawny

Port Wine, New Whisky, Vodka, New Rum, Gin Tonic,
Licor Beirão, Baileys

Orange Juice

Soft Drinks, Beer

WEDDING CAKE + SPARKLING FLUTE

(Symbolic Wedding Cake for cutting and Mini Cake
served to guests)

WEDDING MENUS

WEDDING CAKE

SUGGESTIONS TBI

Symbolic Cake for the Cutting + Service of the same cake in miniature for each person.

If you want another option, from 45 Kg (1kg for 8 pax). Minimum order of 10 Kg.



WEDDING MENUS

CHILDREN'S MENU

STARTERS

Vegetable Cream or

Chicken Soup

MAIN DISH

Fish Douradinhos, White Rice and Vegetables or

Veal Paillard, White Rice and Vegetables or

Chicken Nuggets, White Rice and Vegetables or

Spaghetti Bolognese

DESSERTS

Chocolate Mousse and Vanilla Ice Cream or

Coloured Fruit Salad or

Fantasy Trio (Fresh Fruit Burger and Macarons / White Chocolate Sticks White Chocolate Sticks / Strawberry Jelly)



WEDDING MENUS

CANAPÉS

COLD CANAPÉS

Thousand Leaves of Smoked Salmon with Caviar

Seafood and Avocado Ceviche in Crispy Tortilla

Beef and Furikake Tartar Cone

Foie Gras and Guava Cracker

VEGETARIAN

Beetroot Macarron with Goat Cheese and Tangerine Mousse

Gougère of Comté Cheese and Black Truffle

Crunchy Pea and Fresh Mint Tartlet

Nachos with Guacamole and Pico de Galo

Mini Taquito of Tomato, Guacamole and Feta Cheese

Marinated Shiitake in Asian Sauce on Rice Sheet

HOT CANAPÉS

Cod Tempura Cone with Tartar Sauce

Shrimp Torpedo, Mango and Coriander Sprouts

Satay Steak Kebab with Peanut Sauce

Teryaki and Sesame Chicken Kebab

Mussel Croquette with Green Mayonnaise

Codfish Sphere with Spicy Tomato Jam

Grilled Rump and Spring Onion Roll with Teriaky Sauce

VEGETARIAN

Vegetable Springroll and Asian Sauce

Vegetable Samosa and Mango Chutney

Goat Cheese, Pumpkin and Onion Marmalade Puff Pastry

WEDDING MENUS

SUGESTIONS TO COMPLEMENT YOUR MENU

CHEESE BUFFET

Niza cheese

Serpa cheese

Serra cheese

Ilha cheese

Goat cheese

Brie cheese

Homemade jams and honey

Dried fruit and grapes

Variety of bread: Saloio, Centeio

Campestre and Corn bread

BUFFET DO MAR

Oysters of Tavira

Tiger Prawns au naturel

Stuffed Crab and Toasts

Steamed Lobster

SUSHI

Sushi station

COLD MEATS AND DELICATESSEN BUFFET

Roast suckling pig

Smoked ham and regional cold meats

Roastbeef

Lettuce Salad

Tomato Salad

Bread and Toast Basket

WEDDING MENUS

SUPPER

SUPPER I

Chicken Soup

Mini Bifanas de Secretos de Porco Preto

Chicken Pies

Mini Fruit Salad

SUPPER II

Green Soup

Mini Pregos de Novilho

Mini Hamburger

Mini Fruit Salad

Mini Pastéis de Nata



WEDDING MENUS

BAR AND SUPPLEMENTS

OPEN BAR EPIC SANA MARQUÊS I

DIVAI white and red wine,

Moscatel, Scotch, Whisky, Old Scotch Whisky, Old Spirit, Vodka, Anejo Rum, Gin Tonic, Beirão Liqueur, Baileys, Beer

Sumo de Laranja, Refrigerantes e Águas com e sem Gás

COCKTAILS BAR SUPPLEMENTS

Caipirinhas, Stawberryokas, Mojitos and Daiquiris

PREMIUM GIN BAR SUPPLEMENTS

Jodhpur, Bulldog, Mombassa e Hendricks

OPEN BAR EPIC SANA MARQUÊS II

Sparkling wine, white wine and red wine DIVAI

Moscatel, Scotch Whisky, Old Scotch Whisky, Old Brandy, Vodka, Anejo Rum, Gin Tonic, Beirão Liqueur, Baileys, Beer

Orange Juice, Soft Drinks and sparkling and still waters

CHAMPAGNE SUPPLEMENT (1FLUTE)

PORT WINE SUPPLEMENT

Porto Dry, Rosé and Tawny

It is possible to hire the Supper for only 65% of the guests

WEDDING MENUS

ALTERNATIVE SUGGESTIONS – DIETARY RESTRICTIONS

STARTERS

VEGETARIAN

Vegetable Wok in Courgette Cannelloni

Lettuce Mesclun and Vegetable Springroll
with Teriaky Sauce

VEGETARIAN & GLUTEN FREE

Vegetable Tagliatelle with Asparagus and Wild
Mushrooms

Vertical of Grilled Vegetables and Peppers Coulis

Ceviche of Palm Heart and Avocado in Rice Tortilla

Thousand Leaves of Eggplant, Crispy Tomato
and Avocado

MAIN DISHES

GLUTEN FREE

Wild Mushrooms Risotto

Vegetables Parmentier, Herb Salad and Rabiata Sauce

Crispy Vegetables and Parmesan Lasagne

VEGETARIAN

Tempura of Vegetables, Humus and Sweet Curry Sauce

Grilled Vegetables Couscous, Sweet Potato
and Peppers Sauce

Marinated Vegetables and Tofu Chow Mein

Grilled Seitan with Vegetable Terrine and Pink
Pepper Sauce

VEGETARIAN & GLUTEN FREE

Creamy Polenta, Sautéed Vegetables with Grilled
Halloumi and Sprout Salad

Organic Quinoa, Mini Vegetables with Sweet Potato Crunch

Vegetables Moussaka and Peppers Coulis

DESSERTS

GLUTEN FREE

White Chocolate Mousse with Passionfruit
and Pistachio Jam

Chocolat Ganache and Raisins Marinated in Rum

Panacotta of Tonka Beans, Almonds
and Red Berries Ice Cream

VEGETARIANO & GLUTEN FREE

Fresh Laminated Fruit and Red Fruits Coulis

Baked Apple with Port Wine and Cinnamon

Pineapple Confit in Cloves and Vanilla
with Caramel Coulis

Fresh Fruit Soup in Mint Broth and Lime Sobert

PACOTES DE CASAMENTO

MENU À LA CARTE – COMPONHA O SEU MENU

ENTRADAS

Cauliflower Cream Soup with Foie Gras and Truffle Oil

Yuzu-Marinated Salmon Tartare with Avocado and Kaiso Seaweed Salad

Marinated Scallop Carpaccio with Citrus on Coconut Vichyssoise

Confit Duck Cannelloni with Foie Gras Foam

Crab Timbale with Fennel Mousseline and Imperial Caviar

Oxtail Ravioli on Potato and Vanilla Parmentier

Green Asparagus Chartreuse with Lobster and Prawns in a Shellfish and Truffle Vinaigrette

Fish and Seafood Ceviche with Avocado, Crispy Red Onion, and Purple Corn

PRATO DE PEIXE

Seared Red Snapper with Leek Ravioli and Fish Jus

Seared Grouper Fillet with Celery Ravioli and Shellfish Jus

Seared Grouper with Algarve-Style Squid and Bivalve Xarém

Duo of John Dory and Grilled Octopus, Sautéed Greens, and White Onion Jus

Roasted Red Snapper with Steamed Vegetables, Creamy Broccoli, Citrus Sauce, and Crispy Artichoke

Seared Gilthead Sea Bream Fillet with Shellfish Ravioli and Vegetables in a Bivalve Emulsion

Sea Bass on a Bed of Sautéed Spinach with Shellfish Jus and Capers Butter

Sea Bass with Prosciutto Crust, Celery Fondant, and Leek Cream

PACOTES DE CASAMENTO

MENU À LA CARTE – COMPONHA O SEU MENU

PRATO DE CARNE

Confit Iberian Pork Loin with Potato Gratin and Glazed Vegetables, Port Wine Jus

Rossini Tournedo, Potato Fondant, Confit Red Onion and Thyme Jus

Seared Veal Loin with Onion Chutney, Potato and Celery Gratin, and Glazed Asparagus

Confit Kid Goat with Truffle Parmentier and Glazed Vegetables

Slow-Cooked Veal with Black Garlic Purée and Braised Red Cabbage with Bacon

Confit Lamb Rump, Artichoke Purée, and Green Bean and Pea Fricassée with Rosemary Jus

Duo of Chicken Roulade with Spinach and Ricotta and Confit Pork Cheek with Creamy Polenta

Milk-Fed Veal Medallion with Truffle Crust, Potato Purée, and Port Wine Sauce

SOBREMESAS

Tangerine and Chocolate Cream, Vanilla Coulis, and Sesame Crunch

Passion Fruit Bavarois with Mango Sorbet and Sesame Tuile

Three Chocolate Mousse Cake with White Chocolate Ice Cream and Vanilla Cream

Nougat Glacé with Red Fruit Coulis and Honey Tuile

White Chocolate Dome with Macadamia Ice Cream and Wild Berry Coulis

Ferrero Half-Sphere with Chocolate Crunch and Hazelnut Meringue

Double Chocolate Velvet with Red Fruit Sorbet and Raspberry Coulis

Vanilla Panna Cotta with Mango Sorbet and Grilled Pineapple

TERMS AND CONDITIONS

PRICES

Menu prices are per person.

Each menu includes coffee or tea at the end of the meal.

Prices include VAT at the current legal rate.

For the celebration space (civil or religious ceremony), a room rental fee applies based on the number of guests, including:

- Chairs for guests and Table and chairs for the couple and registration/religious service
-

INCLUDED SERVICES

Table linens from the EPIC SANA Marqués collection

Printed menus (1 per guest)

Table plan at the entrance of the room
(Plan must be sent at least 48 hours before the event)

STAFF

Staff available for all areas of the event: kitchen, show cooking, bars, and table service as contracted.

Does not include hostess services.



SOCIAL
EVENTS
MENUS

EVENTOS SOCIAIS

COCKTAIL DÎNATOIRE

STARTERS AND SALADS

(Choose 5)

COLD

Smoked oysters with "muxama" from Algarve

Foie gras and blueberries

Salmon ceviche with passion fruit and dill

Sardines in "Escabeche" sauce with foie gras and dry olive oil

Smoked duck with kumquat purée, toasted almonds and mint

Marinated mackerel with eggplant caviar on a tomato foccacia

Beef tartare with truffle

Crudités with beetroot hummus

Shrimp Cannelloni with apple and yuzu

HOT

Portuguese meat patty

Alheira sausage croquettes with toasted almonds

Avocado tempura with wasabi mayonnaise

Vegetable gyosas with hoisin sauce

MIXED SALADS

(Choose 2)

Shredded codfish with roasted peppers and potato salad

Veal carpaccio salad

Tropical salad

Greek salad with feta cheese

Octopus and peppers salad

Sicilian shrimp salad

Caprese salad al pesto

POKE BOWL (CHEF'S SELECTION)

1 variety | Chef's selection

SOUP

(Choose 1)

Sweet peas cream soup with Pata Negra ham crumble

Roast pumpkin cream soup with shiitake mushrooms and basil

Fish soup

SANDWICHES

Roast beef sandwich with mustard mayonnaise and roman lettuce

Open smoked salmon sandwich with mozzarella and arugula

Mini hamburgers

SOCIAL EVENTS

COCKTAIL DÎNATOIRE (CONT.)

DESERT

(Choose 3)

Marinated strawberries tartelette with sour cream

Piña colada pannacota

Mango and white chocolate entremet

São Tomé Island chocolate brownie with macadamia nuts

Fleur de Sel caramel parfait with hazelnut praliné

ADD ON'S | HOT

Codfish confit with chickpea purée
and clams

Seabass with celery and bergamot

Chicken breast with asparagus
and celery purée

Beef tenderloin with polenta, dried
tomatoes and olives

SOCIAL EVENTS

GALA MENU

STARTERS

Lobster salad, carrots and argan oil

Veal and crayfish tartar, caviar and black garlic

Quinoa salad with vegetables and herb oil*

Lobster cream and chive oil

Scarlet prawn in dashi, artichokes, celery and basil

Grilled tofu , red cabbage stew with nuts and white asparagus*

FISH

Poached wild turbot, Pata Negra ham , vegetable roots and caviar

Red mullet, vinegary tapioca and mussels

Green vegetables risotto, dashi and chlorella*

MEAT

Lamb carré, truffled vegetables stew, quinoa and roasted shallots

White veal, vegetable roots and rosti

Fried quinoa cakes, creamy buckwheat and matcha *

DESERT

(Choose 1)

Chocolate truffle tart with white chocolate ice cream

Wild strawberries and tonka soup with yuzu sorbet

Lychee and raspberry duet with vanilla ice cream and cocoa sauce

* Veggie

SOCIAL EVENTS

MIX & MATCH MENU

STARTERS

(Choose 1)

Pea velvety with ham and mint

Bouillabaisse fish soup

Light smoked marinated salmon with tropical fruits and mint

Cured mackerel, pig head and katsuobushi

Truffled beef carpaccio with seasonal salad

Cod, chickpeas, spinach and muxama

Poached scallops in spicy broth

Sautéed foie gras, apple thousand layers and sesame

Tuna teriaki, roasted sweet potato, lime and avocado emulsion

Bulgur and arugula with vegetables and olive tapenade*

Grilled vegetables with truffle vinaigrette*

Vegetable moussaka with tzaziki sauce*

VEGETARIAN

(Choose 1)

Vegetable risotto from the garden, panko tofu and citrus chutney

Chickpea curry with basmati rice

Lentils dahl

FISH

(Choose 1)

Sea bass in a vincentian stew, crunchy Pata Negra and coriander xerém

Steaked cod loin, vegetable fricassé and artichokes

Grouper with oyster tartar, wok vegetables and smoked celery purée

Sea bream, roasted cherries with ginger, chanterelles and jus de foie gras

Sea bass, potato mille-feuilles and arab celery

MEAT

(Choose 1)

Chicken breast with wild mushrooms and potato gratin

Poultry stew with foie gras in brick pastry

Spicy black pork, vegetable stew with olives, confit

Potato and Alentejo chourizo

Tusk of Iberian pork in brine with Transmontano couscous and sun-dried tomato

Lamb carré and cell, truffled vegetable stew, quinoa and roasted shallots

Tornado, grilled mini roman and pressed tubers

SOCIAL EVENTS

MIX & MATCH MENU (CONT.)

DESERT

(Choose 1)

Tonka crème brûlée with cocoa ice cream

Chocolate duet with raspberry and vanilla sauce

Classic "babá au rhum" with sautéed pineapple from the Azores

"Abade de Priscos" pudding with lime sauce and caramelized dried fruit

ADD ON'S

STARTERS

Cream of roasted celery with truffle

Cantaloupe tartar, foie brûlée and caviar

Jumbo prawn on charcoal with carrot purée, pepper and mint ragoût

Carabiner, potato and garlic foam and chilli sauce

FISH

Black swordfish with walnuts and roasted carrots

Wild turbot, raviolis and shrimp

Redfish fillet with roasted pumpkin migas and green asparagus

MEAT

Matured flank with roasted vegetables and potato confit

DESERT

Passion fruit and champagne entremet, banana and cocoa with tropical fruit sauce

SOCIAL EVENTS

SUPPER

SUPPER I

Chicken broth

Black pork strips on charcoal

Calabrese sausage

Mini beefsteak sandwiches

Grilled vegetables salad

Sliced fruit

SUPPER II

Traditional Portuguese cabbage soup

Spinach quiche

Mini hamburgers

Duck pie with vegetables

Fruit salad

Mini custard pies

SOCIAL EVENTS

CHILDREN'S LUNCH

SNACKS

Puff pastry with ham and cheese

Milk bread with cheese and ham

Mini cheeseburger

Fried sweet potato

Tempura of vegetables

HEALTHY

Mini fruit salad

Crudités

Homemade yogurts

Natural juices

Sandwich with turkey ham and fresh cream cheese

Mini vegetable quiche

SWEETS

Mini-cupcakes

Walnut brownie

Gummy bears

Homemade gummies

Flavoured jellies

Glazed doughnuts

Chocolate Mousse

DRINKS

Soft drinks

Still and sparkling water

Homemade chocolate milk

FAIR FOODS

Popcorn machine

Cotton candy

Slushes

Icre-cream

SOCIAL EVENTS

CUSTOM CAKES

ROUND AND SQUARE SHAPES

Sponge cake base with Swiss butter cream

Sponge cake base with red fruits

Dacquoise or dried fruit style base

Semi-cold style cake (Entremet)

_ WEDDING CAKE



SOCIAL EVENTS

MEAL BEVERAGE SUPPLEMENT

NON ALCOHOLIC SUPPLEMENT

Fruit juices, soft drinks, still and sprkling water, coffee, tea, infusions and mignardises

DIVAI BY SANA

DIVAI White and Red

Beer

Fruit juices

Soft drinks

Still and sparkling water

Coffee

Tea and infusions

Mignardises

DIVAI RESERVA

DIVAI Reserva White and Red

Beer

Fruit juices

Soft drinks

Still and sparkling water

Coffee

Tea and infusions

Mignardises

DOURO | LISBOA OU ALENTEJO

Prior event wine tasting

Sommelier Red and Wine selection

Fruit juices

Soft drinks

Still and sparkling water

Coffee

Tea and infusions

Mignardises

EPIC SANA CELLAR SUPPLEMENT

Prior event wine tasting

Sommelier Red and Wine selection

Fruit juices

Soft drinks

Still and sparkling water

Coffee

Tea and infusions

Mignardises

SOCIAL EVENTS

COMPLETE SUPPLEMENT

CLASSIC WELCOME DRINK

Dry White Port

Sparkling wine

White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

30 mins. Service

DIVAI BY SANA DINNER

DIVAI White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

Coffee, tea and infusions

Full Meal

OPEN BAR CLASSIC

Whiskey, Rum, Gin, Tequila, "Aguardente", Baileys, Martini

Licor Beirão

Sparkling wine

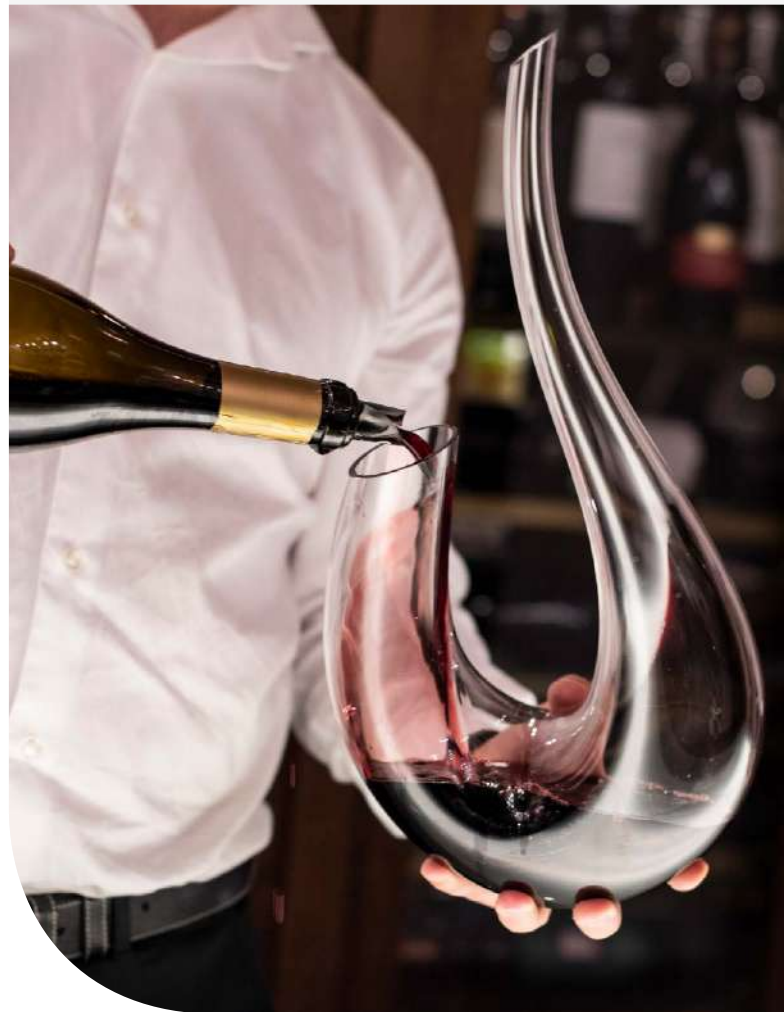
White and Red wine

"Ginja"

Beer

Fruit juices, soft drinks, still and sparkling water

60 mins. Service



SOCIAL EVENTS

WELCOME DRINKS

WELCOME TONIC

Tonic Port Wine

Fresh juice, still and sparkling water

CLASSIC

Dry White Port

Sparkling wine

White and Red wine

Vermutes

Beer

Fresh juice, soft drinks, still and sparkling water

LUXURY

Champagne

Dry White Port

White and Red wine

Fresh juice, soft drinks, still and sparkling water



SOCIAL EVENTS

WELCOME DRINKS (CONT.)

CLASSIC BAR

Campari, Vermutes, Vodka and Gin

Dry White Port

Sparkling wine

White and Red wine

Beer

Fresh juice, soft drinks, still and sparkling water

PREMIUM BAR

Premium selection: Vodka, Rum, Tequila, Gin

Dry White Port

Sparkling wine

White and Red wine

Beer

Fresh juice, soft drinks, still and sparkling water

WINE BAR

Selection from our Somellier

3 White wines

3 Red wines

3 Fortified wines

ADD TO YOUR COCKTAIL

(Choose 1 option)

Mojito

Caipirinha

Daiquiri

Margarita

Cosmopolitan

Dry Martini

Negroni

SOCIAL EVENTS

OPEN BAR

CLASSIC OPEN BAR

Whisky, Rum, Gin, Tequila, Aguardente, Baileys, Martini, Licor Beirão, Porto Tawny

Sparkling wine

White and Red wine

"Ginja"

Beer

Fresh juice, soft drinks, still and sparkling water

PREMIUM OPEN BAR

Premium selection: Vodka, Rum, Tequila, Gin Cognac, Aguardente, Baileys, Martini, Licor Beirão

Porto Tawny

Sparkling wine

White and Red wine

Beer

Fresh juice, soft drinks, still and sparkling water



_ GALA BALLROOM



_ GALA BALLROOM





FOOD AND BEVERAGE

Enjoy an elegant space where time stands still. Perfect for an invigorating breakfast, a business lunch, an informal dinner, a late afternoon cocktail with friends, or a comforting tea.

ALLORA RESTAURANT

*INDULGE IN THE EXTRAVAGANCE OF
OUR ITALIAN RESTAURANT AND TERRACE*

With 153 seats and independent access from the EPIC SANA Marquês Hotel, when entering ALLORA we pass into a rustic gastronomic world with class. All the decoration, elegance and refinement of ALLORA refer to the origin: the origin of the tradition and quality of Italian gastronomy.

Inspired by the famous Italian Trattorias, with products sourced from the most varied regions of Italy, the ALLORA has an open kitchen, an antipasti bar, a cocktail bar, an ice cream and dessert area and a fantastic covered terrace reminiscent of Italian gardens with a water fountain and an incredible view over the city, a true "Giardino All'Italiana".

You will be amazed by the amazing decor, from magnificent chandeliers, Arabescato Carrara marble counters, a tree as a symbol of Mediterranean living, and a hand-painted mural representing the culture and history of families in Italy.

From a Cocktail Bar featuring the most up-to-date and signature cocktails, to our spectacular Antipasti Deli-Bar, ALLORA is above all, a journey to Italy. From our open kitchen come the aromas of homemade pasta, from Josper the grilled meats and fish, and in our Ice-Cream & Dessert Bar, the best desserts and ice creams.

Allora is available for group reservations - the perfect setting to celebrate special moments with friends, family, or colleagues.



KOJI RESTAURANT

*THE JAPANESE CULINARY HERITAGE
IN A CONTEMPORARY LISBON ENVIRONMENT*

Evoking elegance and sophistication on the 12th floor with our Japanese Bar and Restaurant KOJI.

Authentic Japanese cuisine for the delicate palate of true lovers or adventurers of exotic flavours, accompanied by a fine collection of Japanese Whiskies and Sakes and a selection of wines from our cellar.

From the moment you arrive you will be overwhelmed with a deep emotion due to the elegant serenity of the place, with our cozy bar, an elegant lounge and a relaxing terrace with a Japanese decor and stunning views over Lisbon.

You cannot remain indifferent to Koji, an exquisite Japanese design with Zen inspiration in the use of raw, genuine materials combined with nobler elements and symbolic colours, such as gold and red.

いらっしゃいませ! "Irasshaimase!"
... Welcome to Koji!

KŌJI brings the spirit of Japanese heritage to the heart of Lisbon, join us at Koji Food Bar & Restaurant for an immersive dining experience.





BREAKFAST

MENUS

EVENTS

BREAKFAST

EXECUTIVE BREAKFAST

American coffee, decaffeinated coffee, tea, milk and chocolate and cookies

Still and sparkling water

Orange juice

Selection of breads and croissants

Honey, jams and butter

Ham and cheese

Cereals selection

Viennoiserie

Granola and yogurt

Add to your Breakfast

Espresso

Selection of sliced fruit

Bacon

Eggs made to order



EVENTS

BREAKFAST

CONTINENTAL BREAKFAST

Viennoiserie

French croissant

Pain au chocolat

Pecan braid

Homemade brioche with coconut

Bread

Rye rolls

Rustic rolls

Cereal and seed baguette

Whole wheat bread

Spread

Salted and unsalted butter

Homemade jam

Fruit

Sliced fruit of the season | 3 varieties

Cheeses and delicatessen

Flemish cheese

Gruyère cheese

Fresh cheese

Turkey ham

Pork ham

Iberian ham

Juices

Fresh orange juice

Juice of the day

Coffee

Nespresso

Hot and cold milk

Dammann Frères teas

EVENTS

BREAKFAST

EPIC BREAKFAST

Breakfast

Bacon

Turkey sausages

Calabrese sausage

Tomato provençal

Scrambled eggs

Cereals

Homemade cake

Super foods

Avocado bowl with banana and red fruits

Chia pudding

Home made granola with coconut oil

Viennoiserie

French croissant

Pain au chocolat

Pecan braid

Almond croissant

Homemade brioche

Homemade brioche with coconut

American style

Pancakes & waffles

Bread

Rye rolls

Rustic rolls

Cereal and seed baguette

Whole wheat bread

Poppy seed bread

Spread

Salted and unsalted butter

Homemade jam

Cheeses and delicatessen

Flemish cheese

Gruyère cheese

Fresh cheese

Turkey ham

Pork ham

Iberian ham

EVENTS

BREAKFAST

EPIC BREAKFAST (CONT.)

Fruit

Watermelon

Melon

Pineapple

Orange

Juices

Fresh orange juice

Juice of the day

Detox

Energetic juice

Coffee

Nespresso

Hot and cold milk

Dammann Frères teas





BRUNCH

MENUS

EVENTS

BRUNCH MENU

BRUNCH THE GARDEN

Breakfast

Bacon

Turkey sausages

Calabrese sausage

Tomato provençal

Eggs | Benedict, scrambled and fried

Cereals

Homemade cake

Super foods

Avocado bowl with banana and red fruits

Chia pudding

Homemade granola with coconut oil

American style

Pancakes, crepes and waffles

Salads

Sicilian salad

Caesar salad with chicken

Beetroot salad with orange

Grilled vegetables salad with pesto

Finger food

Gyosas

Portuguese meat patty



EVENTS

BRUNCH MENU

BRUNCH THE GARDEN (CONT.)

Vegetarian

Asian noodles with veggies

Platters

Cured ham

Cheese

Smoked salmon

Soup

Smoked celery cream soup with almonds and fava tonka

Fish (choose 1 option)

Snapper, mushroom stew and roasted tomatoes

Seabass, spring vegetables and smoked celery

Turbot, pea stew and Pata Negra ham

Meat (choose 1 option)

Beef medallions, cured ham, rustic potatoes and Azores chesse

Suckling pig jarrete, celery and apple

Duck Magret, shallots tatin and seasonal vegetables

Seafood and oysters island

Prawns from the coast

Barnacles

Crab

Oysters

Dessert

Raspberry and lychee fruit parfait

Caramel and hazelnut pannacotta

Lemon meringue pie

Dark chocolate and pecan brownie

Tropical fruits entremet

Sliced fruit



COFFEE BREAK
& COFFEE
STATIONS
MENUS

EVENTS

WELCOME COFFEE / COFFEE STATION

WELCOME COFFEE WITH ACCESS TO OUR COFFEE POINT

American coffee, espresso, tea, milk

Still and sparkling water and cookies

Add to your welcome coffee

Orange juice

Juice of the day

Soft drinks

COFFEE STATION WITH ACCESS TO OUR COFFEE POINT

American coffee, espresso, tea, milk

Still and sparkling water

À la carte

Still and sparkling water

Nespresso coffee

Tea or infusion

Soft drinks

American coffee

Milk

Natural orange juice

Juice of the day

Detox juice

Cookies

Viennoiserie

Mini ham and cheese croissant

Mini-finger sandwiches
or mini-wraps

Mini custard pie

Chef's mini-muffins

Espetadas de frutas

Cesto de Frutas Inteiras

EVENTS

COFFEE BREAK

COFFEE BREAK COOKIES WITH ACCESS TO OUR COFFEE POINT

American coffee, espresso, tea, infusions, milk

Still and sparkling water

Orange juice, juice of the day

MONDAY MORNING

Ham and cheese toasted Focaccine

Vegetable and ginger Wonton

Cheese Croissant

Chocolate Éclair

Red berries tartelette

Fruit Salad

MONDAY AFTERNOON

Salmon and cream cheese roulade

Rice rolls with vegetables and rocket

Mango and white chocolate entremet

Almond and Orange Financier

Sweet egg croissant

Fruit Salad

TUESDAY MORNING

Buckwheat Entremet with York ham and cottage cheese

Grilled vegetables and walnuts wrap

Carrot cake

Red Velvet cake

Ham Croissant

Fruit Salad

TUESDAY AFTERNOON

Brioche with Tuna Toro and avocado

Vegetable Bao with Leche de Tigre

Chocolate Brownie

Fruit Pavlova

Almonds croissant

Fruit Salad

EVENTS

COFFEE BREAK (CONT.)

WEDNESDAY MORNING

Smoked ham and Brie cheese entremet

Mini guacamole and almond cone

Ham and cheese croissant

Pistachio choux bun

Dulce de Leche Alfajor

Fruit salad

WEDNESDAY AFTERNOON

Crab and guacamole Navette

Chèvre cheese and honey bonbon on buckwheat toast

Cottage cheese tart

Chocolate croissant

Hazelnut and chocolate Parfait

Fruit Salad

THURSDAY MORNING

Ham and cheese toasted Focaccine

Vegetable and ginger Wonton

Cheese Croissant

Chocolate Éclair

Red berries tartelette

Fruit Salad

THURSDAY AFTERNOON

Salmon and cream cheese roulade

Rice rolls with vegetables and rocket

Mango and white chocolate entremet

Almond and Orange Financier

Sweet egg croissant

Fruit Salad

FRIDAY MORNING

Buckwheat Entremet with York ham and cottage cheese

Grilled vegetables and walnuts wrap

Carrot cake

Red Velvet cake

Ham Croissant

Fruit Salad

FRIDAY AFTERNOON

Brioche with Tuna Toro and avocado

Vegetable Bao with Leche de Tigre

Chocolate Brownie

Fruit Pavlova

Almonds croissant

Fruit Salad

SATURDAY MORNING

Ham and cheese toasted Focaccine Vegetable and ginger

Wonton Cheese Croissant

Chocolate Éclair

Red berries tartelette

Fruit Salad

SATURDAY AFTERNOON

Salmon and cream cheese roulade

Rice rolls with vegetables and rocket

Mango and white chocolate entremet

Almond and Orange Financier

Sweet egg croissant

Fruit Salad

EVENTS

COFFEE BREAK (CONT.)

SUNDAY MORNING

Smoked ham and Brie cheese entremet

Mini guacamole and almond cone

Ham and cheese croissant

Pistachio choux bun

Dulce de Leche Alfajor

Fruit salad

SUNDAY AFTERNOON

Crab and guacamole Navette

Chèvre cheese and honey bonbon on buckwheat toast

Cottage cheese tart

Chocolate croissant

Hazelnut and chocolate Parfait

Fruit Salad

ADD ON'S

Roasted vegetables roulade with tuna toro

Cucumber roulade, salmon belly and avocado butter

Brioche with foie butter and nuts

Mini granola and coconut healthy bars

Avocado tempura with rice flour and coriander

Plain yoghurt with granola and jam



BUFFETS

MENUS

BUFFETS

MENU

SALADS

(choose 5 options)

Half cured salmon, fennel purée, onion and wasabi

White fish ceviche with passion fruit and dill

Sardines in escabeche sauce, foie gras and dried olive oil

Beef carpaccio, mixed leaf salad and parmesan cheese

Tuna tartare with mango and chilli pepper

Cured duck and salmon, tangy tomato jam and basil scones

Broad beans guacamole with stir fried shrimp and purple basil

Xara carpaccio, salted apple crumble and leek

Smoked duck with kumquat, toasted almonds and mint

Marinated mackerel with aubergine caviar on a tomato focaccia

Caponata*

Cured beetroot carpaccio with parmesan cheese, lettuce and gremolata*

Vegetables poke with garlic and basil mayonnaise*

Aubergine and almond pastry with pomegranate syrup

Grilled tofu, marinated red cabbage with walnuts and white asparagus*

Blinis with mascarpone cheese and roast tomato***

Mushroom gratin with sheep cheese ***

Crudités with beetroot hummus**

SOUPS

(choose 1 option)

Smoked celery cream soup with toasted almonds and tonka bean

Sweet peas cream soup with Iberian smoked ham

Roast pumpkin cream soup with shitake mushrooms and basil

Portuguese fish soup

Slow cooked celery with vegetable broth and laminated truffle

Monkfish broth scented with coriander

Lobster cream soup with coconut and kaffir lime

* Gluten free

** Vegan

***Veggie

BUFFETS

MENU (CONT.)

MAIN COURSE | FISH

(choose 1 option)

Seabass in caldeirada Algarvia
(traditional Portuguese course)

Croaker with prawns and saffron sauce

Roast goliath grouper supreme, with gnocchi tempura
and fried parsley

Half cured cod with "bulhão pato" sauce and razor
clams

Cod loin confit, cuttlefish and vegetable fricassé

Fish and seafood parilla with oven baked potatoes

Gilt-head bream with gnocchi and shellfish

Roast grouper with tomato, herbs and olive oil "açorda"
(traditional Portuguese side dish)

MAIN COURSE | MEAT

(choose 1 option)

Chicken breast with parsnip and asparagus

Mini beef tournedo with potato and olives mille-feuille

Beef tenderloin, creamy polenta with mascarpone
cheese and sun-dried tomatoes

Iberian pork cheeks, monalisa potato purée
and red wine reduction

Iberian pork loin, asparagus, almonds and the
roasting jus

Smoked Iberian pork shoulder colar, root vegetables
and leek purée

Lamb shoulder confit, aubergine and smoked garlic

BUFFETS

MENU (CONT.)

VEGGIE & PASTA

(choose 1 option)

Vegetable tartine with crunchy salad

Black fregola with vegetables brunoise and basil olive oil**

Conchiglie rigate with vegetables al pesto, pangritata and parmesan cheese**

Seafood cappelletti with chorizo oil

Linguini nero with squid and basil

Fregola sarda with shrimp and saffron syrup

Asian noodles with poultry

Pappardelle with veal and truffle scented jus

FROM THE GARDEN

(choose 1 option)

Vegetables Cassoulet

Chestnut Tagine, sweet potato and date*

Ratatouille

Mixed vegetables confit

Vegetables mille-feuille

Stir fried vegetables

Wild mushrooms with pancetta

Tomato tart

SHOW COOKING STATIONS

STARTERS

Ceviches

Tártare

Poke bowls

Sushi & Sashimi

HOT

Beef entrecôte

Roasted veal with thyme sauce

Rump steak with black beans

Beef Wellington

Fish baked in a salt crust

DESERT

Red berries' cones with fresh cream

Chocolate fondue with fruits

Ice cream selection – 3 flavours with M&M and dried fruits toppings

Berliner balls with cream (vanilla | nutella | salted caramel)

* Gluten free

** Veggie

BUFFETS

MENU (CONT.)

PASTRY | VERRINES

(choose 1 option)

Tropical fruits mousse

Dark chocolate mousse

Vanilla and raspberry pannacota

Tiramisù

Pot cake

PASTRY | PORTUGUESE

(escolha 1 opção)

Abade de Priscos pudding

Orange and cinnamon cake roll

Rice pudding from Beira Litoral

Sericaia with sugar syrup preserved plum

"Pastel de feijão" (traditional)

FRUIT

(choose 1 option)

Sliced fruit

Fruit skewers

CAKE

(choose 1 option)

Red velvet cake with strawberries

Brownie cheesecake with raspberries

Mediterranean cake (raspberry, lemon and almonds)

Salted caramel cake with walnuts

Apple and cinnamon cake

PIE

(choose 1 option)

Meringue lemon pie

Spicy apple pie

Pistachio Baklava

Hazelnut and chocolate pie

Red berries pie

ENTREMETS

(choose 1 option)

Chocolate trilogy

Crème de cassis and sparkling wine entremet

Confit pear with Williamine mousse

Passion fruit, white chocolate and peach

Yuzu and strawberry cheesecake

BUFFETS

GALA BUFFET

COLD | SOUPS, STARTERS & VERRINES

Lobster cream and chive oil

Cured mackerel, pork head and katsuobushi

Blue prawn salad, carrots and argan oil

Veal and langoustine tartar, caviar and black garlic

Ceviche of salmon with passion fruit and dill

Sardines escabeche, foie gras and dry olive oil

COLD | SALADS

Simple salads: tomato, lettuce mix, carrot, cucumber

Shrimp salad

Tropical salad

Caesar salad

COLD | CHEESES AND DELICATESSEN

Selection of national and international cheeses

Assorted cold meats

Gressinos and homemade jams

MAIN COURSE | FISH

Lobster, celery and laksa

Trout of snapper, roasted cherry tomatoes with chanterelles and foie gras jus

MAIN COURSE | MEAT

Truffled duck Wellington

Mini-tournedo of veal with potato mille-feuille with olives

MAIN COURSE | VEGGIE

Bulgur and arugula salad with vegetables and olive tapenade

Courgette and mango poke with tonkatsu and chilli sauce*

MAIN COURSE | PASTAS

Conchialie Rigate with vegetables al pesto, pangritata and parmesan

Creamy black rice with clams and small squid à guilho (Live Cooking)

DESSERT

Strawberry tartlet marinated in sour cream

Pannacotta of piña colada

Mango and white chocolate entremet

Brownie of S. Tome Island chocolate and macadamia

Caramel parfait with fleur de sel and hazelnut praliné

* Gluten free

WORKING BUFFETS

WORKING LUNCH I

CANAPÉS

Cold soup shot

Breaded mushrooms skewer with garlic and herbs mayo

Veggie tempura*

Mini cornetto with guacamole, crab and wasabi

Sausage croquette with sweet chilli myo

SANDWICHES

Hawaii sandwich
Corn mayo, prawns, red chillis, avocado, chives, lime, garlic and coriander

American BBQ sandwich
BBQ sauce, shredded pork neck, roman lettuce, roasted tomato, cornichons, carrot and parsley

Grilled vegetables sandwich
Grilled vegetables and green curry

Caprese sandwich
Roasted tomato, pesto, mozzarella and olive oil

SOUP

Pea Velouté and Pata Negra

SALADS

Sicilian salad

Chicken salad

Beetroot and orange salad

Grilled vegetables and pesto

Red fruits salad, ginger and cucumber

VEGETARIAN

Asian noodles with vegetables*

DESSERT

Pudding "Abade de Priscos"

Dark chocolate mousse

Red fruits tart

Sliced fruit

* Veggie

WORKING BUFFETS

WORKING LUNCH II

CANAPÉS

Cold soup shot

Crudités with beetroot hummus

Veggie tempura*

Tuna tartar with mango and chilli

Veal croquettes with wasabi mayo

SANDWICHES

English sandwich
Roastbeef, Dijon mustard and honey mayo, parsley,
roasted vegetables

Smoked salmon sandwich
Smoked salmon, cream cheese, arugula and dill

Brie cheese and cured Iberian ham

Grilled vegetables sandwich
Grilled vegetables and green curry

SOUP

Smoked celery cream soup with almonds
and fava tonka bean

SALADAS

Siciliana

Camarão

Caprese

Legumes Grelhados e Pesto Pepino, logurte e Aneto

VEGETARIAN

Fregola with Diced Vegetables and Basil Olive Oil

DESSERT

Rice pudding from Beira Litoral
(traditional Portuguese dessert)

Vanilla and raspberry pannacotta

Meringue lemon pie

Sliced fruit

* Veggie

WORKING BUFFETS

WORKING LUNCH ADD ONS

MAIN COURSES

Half cured codfish loin, sauce with white wine, clams and garlic enhanced with coriander

Seabass in caldeirada Algarvia
(traditional Portuguese course)

Chicken breast with parsnip and asparagus

Fillet Mignon, creamy polenta with mascarpone and sundried tomato





CANAPES

MENUS

EVENTS

CANAPES

CANAPES

COLD

Salmon ceviche with passion fruit and dill

Sardines, foie gras and dried olive oil

Tuna taco with guacamole

Ox tail croquette with chilli mayo

Foie gras and spice bread mille-feuille

Amberjack fish, lychies, mustard and cucumber

Açaçá and avocado

Crab canelloni, Caesar and capers

CANAPES

HOT

Veggie gyosas with teriaky

Mini porc BBQ taco

Codfish, avocado butter, quinoa and ricotta

Shallots mini-tatin

Prawn, smoked turnip purée and almonds

Red mullet, pumpkin purée and hazelnuts

Avocado tempura with wasabi mayo

Eggplant and toro canneloni



COCKTAIL
DINATOIRE

EVENTS

COCKTAIL DINATOIRE

STARTERS

COLD

Guacamole, Hummus, Tapenade, Tzatziki and Salmon Gravlax

Chicken Thigh Pulao with Vegetables and Balsamic

Salmon and Asparagus Tartlet

HOT

Vegetable Gyozas with Hoisin Sauce

Alheira Croquettes with Chilli Mayonnaise

Chickpea and Vegetable Curry

Mini Cheeseburgers

SALADS

Shrimp Caesar Salad

Grilled Vegetable Salad

Burrata Salad with Roasted Cherry Tomatoes and Pesto

Charcuterie Board

BOARDS

(Includes bread, toasts, and jams)

Smoked Salmon

Portuguese and Imported Cheese Board

Charcuterie Board

SANDWICH

Veal with Macadamia and Lemon Mayonnaise

Egg and Truffle Entremet

Chicken Gwa Bao

LIVE COOKING

Shrimp Risotto (Included)

Pasta Pomodoro (Included)

Seafood Paella

Salt-Crusted Fish

Ceviche Station with Nachos and Guacamole

Brazilian-Style Picanha

Iberian Ham with Carving

DESERTS

Guava and Strawberry Cheesecake

São Tomé Chocolate Panna Cotta

Pistachio and Raspberry Entremet

Pasteis de Nata

Sliced Fruits



3 COURSE
SET MENU

EVENTS

MIX & MATCH MENU

STARTERS

(choose 1 option)

Peas velvety soup with ham and mint

Bouillabaisse fish soup

Lightly smoked marinated salmon with tropical fruits and mint

Cured mackerel, pig head and katsuobushi

Truffled beef carpaccio with seasonal salad

Cod, chickpeas, spinach and muxama

Poached scallops in spicy broth

Sautéed foie gras, apple mille-feuille and sesame

Tuna teriaki, roasted sweet potato, lime and avocado emulsion

Bulgur and arugula with vegetables and olive tapenade*

Grilled vegetables with truffle vinaigrette*

Vegetable Moussaka with Tzaziki sauce*

VEGETARIAN

(choose 1 option)

Vegetable risotto from the garden, panko tofu and citrus chutney

Grain curry with basmati rice

Lentils Dahl

FISH

(choose 1 option)

Sea bass in a vincentian stew, crunchy Pata Negra and coriander xerém

Steaked cod loin, vegetable fricassé and artichokes

Grouper with oyster tartar, vegetables on wok and smoked celery purée

Sea bream, roasted cherries with ginger, chanterelles and foie gras jus

Sea bass, a potato mille-feuille and Arabic celery

MEAT

(choose 1 option)

Chicken breast with wild mushrooms and potato gratin

Poultry stew with foie gras in brick pastry

Spicy black pork, vegetable stew with olives, confit potato and Alentejo chourizo

Tusk of Iberian pork in brine with Transmontano couscous and sun-dried tomato

Lamb carré and cell, truffled vegetable stew, quinoa and roasted shallots

Tornado, grilled mini roman and pressed tubers

* Veggie

EVENTS

MIX & MATCH MENU (CONT.)

DESSERT

(choose 1 option)

Tonka crème brûlée with cocoa ice cream

Chocolate duet with raspberry and vanilla sauce

Classic "Babá au Rhum" with sautéed pineapple from the Azores

"Abade de Priscos" pudding with lime sauce and caramelized dried fruit

ADD ON'S

STARTERS

Cream of roasted celery with truffle

Cantaloupe tartar, foie brûlée and caviar

Jumbo prawn on charcoal with carrot purée, pepper and mint Ragoût

Carabinero, potato, garlic foam and chilli sauce

FISH

Black swordfish with walnuts and roasted carrots

Wild turbot, raviolis and shrimp

Redfish fillet with roasted pumpkin "migas" and green asparagus

MEAT

Matured flank with roasted vegetables and potato confit

DESSERT

Passion fruit and champagne entremet, banana and cocoa with tropical fruit sauce



BOX MENUS

EVENTS

BOX MENU

BREAKFAST BOX

Mineral water 33 cl | PET

Orange soft drink | Compal

Seasonal piece of fruit (1 piece)

Raspberry and chocolate muffin

Ciabatta with ham, cheese and arugula

Cereal bar

VEGGIE MEAL BOX

Mineral water 33 cl | PET

Orange soft drink | Compal

Seasonal piece of fruit (1 piece)

Raspberry and chocolate muffin

Grilled vegetables sandwich with green curry

Vegetable and avocado poke

MEAL BOX

Mineral water 33 cl | PET

Orange soft drink | Compal

Seasonal piece of fruit (1 piece)

Raspberry and chocolate muffin

American BBQ sandwich

Vegetable and avocado poke



DRINKS
MENUS

EVENTS

BEVERAGE SUPPLEMENT

NON-ALCOHOLIC

Fruit juices, soft drinks, still and sparkling water, coffee, tea, infusions and mignardises

DIVAI BY SANA

DIVAI White and Red, beer

Fruit juices, soft drinks, still and sparkling water, coffee, tea, infusions and mignardises

DIVAI RESERVA

DIVAI Reserva White and Red , beer

Fruit juices, soft drinks, still and sparkling water, coffee, tea, infusions and mignardises

DOURO | LISBOA | ALENTEJO

Prior event wine tasting

Sommelier Red and White wine selection

Fruit juices, soft drinks, still and sparkling water, coffee, tea, infusions and mignardises

EPIC SANA CELLAR

Prior event wine tasting

Sommelier Red and White wine selection

Fruit juices, soft drinks, still and sparkling water, coffee, tea, infusions and mignardises



EVENTS

FULL SUPPLEMENT

CLASSIC WELCOME DRINK

Dry White Port

Sparkling wine

White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

30 min. service

DINNER SUPPLEMENT DIVAI BY SANA

DIVAI White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

Coffee, tea and infusions

Full meal

CLASSIC OPEN BAR

Whiskey, Rum, Gin, Tequila, "Aguardente", Baileys, Martini, Licor Beirão

Tawny Port wine

Sparkling wine

White and Red wine

"Ginja"

Beer

Fruit juices, soft drinks, still and sparkling water

60 min. service



EVENTS

WELCOME DRINKS

WELCOME TONIC

Tonic Port wine

Fresh juice, still and sparkling water

CLASSIC

Dry White Port

Sparkling wine

White and Red wine

Vermouth

Beer

Fruit juices, soft drinks, still and sparkling water

LUXURY

Sparkling wine

Dry White Port

White and Red Wine

Fruit juices, soft drinks, still and sparkling water



EVENTS

WELCOME DRINKS (CONT.)

CLASSIC BAR

Campari, Vermouths, Vodka and Gin

Dry White Port

Sparkling wine

White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

PREMIUM BAR

Premium selection: Vodka, Rum, Tequila, Gin

Dry White Port

Sparkling wine

White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water

WINE BAR

Selection from our Sommelier

3 White wines

3 Red wines

3 Fortified wines

ADICIONE TO YOUR COCKTAIL

(choose 1 option)

Mojito

Caipirinha

Daiquiri

Margarita

Cosmopolitan

Dry Martini

Negroni

EVENTS

OPEN BAR

OPEN BAR CLASSIC

Whiskey, Rum, Gin, Tequila, Aguardente, Baileys, Martini, Licor Beirão

Sparkling wine

White and Red wine

Ginja

Beer

Fruit juices, soft drinks, still and sparkling water

OPEN BAR PREMIUM

Premium selection: Vodka, Rum, Tequila, Gin Cognac, Aguardente, Baileys, Martini, Licor Beirão

Tawny Port Wine

Sparkling wine

White and Red wine

Beer

Fruit juices, soft drinks, still and sparkling water



SPECIAL REQUESTS

KOSHER

Kosher menus require a guarantee seal validated by Jewish Law.

The hotel provides these menus accordingly for a fee of €100.00 per person / per meal (lunch and/or dinner).

Subject to availability and by prior request of minimum 5 working days.

If included in the meeting package, there is an additional charge of €35,00 per person / per meal (lunch and/or dinner).

If included in any other menu, there is an additional cost of €30,00 per person / per meal (lunch and/or dinner).

HALAL

The hotel offers menus made with Halal meat approved under Islamic Law.

These menus have an extra charge of €25.00 per person.

ORDERS WITH LESS THAN 72 HOURS

Food and beverages service with less than a 72 hour request, will be prepared according to the suggestions of our chefs.

INCLUDED SERVICES

EPIC SANA Marquês towels and pallamenta

EPIC SANA Marquês standard table decoration

Personalized menus

Digital table plan

Digital Signage

Cloakroom service

5 parking spaces on offer

Professional service dedicated to the event

Dance floor: upon availability

Stage: upon availability

Sound system integrated

Handheld microphone: upon availability

Projection: system integrated

Staff for all service sectors

COMPLEMENTARY SERVICES

CONDITIONS TO BE SPECIFIED

Accommodation

Valet parking

Transfers

Music

Entertainment

Flowers Decor

Space Decor

Additional furniture

Make up

Hairdresser

Firework

DJ / VJ

Dance Floor

Balloon Decor

Babysitting

Children's animation

Photographer

Videographer

Hostess

Ice Cream and Crepe Stations

Cotton Candy Cart

Shoarma station

Shisha corner

Cigars corner

Illuminated lettering

Invites

Tables Decor

Additional technical equipment

SAYANNA

WELLNESS & SPA

Based on the philosophy of "East meets West", SAYANNA Spas represent authentic refuges of well-being, in total harmony with the culture, products and traditions of each region.

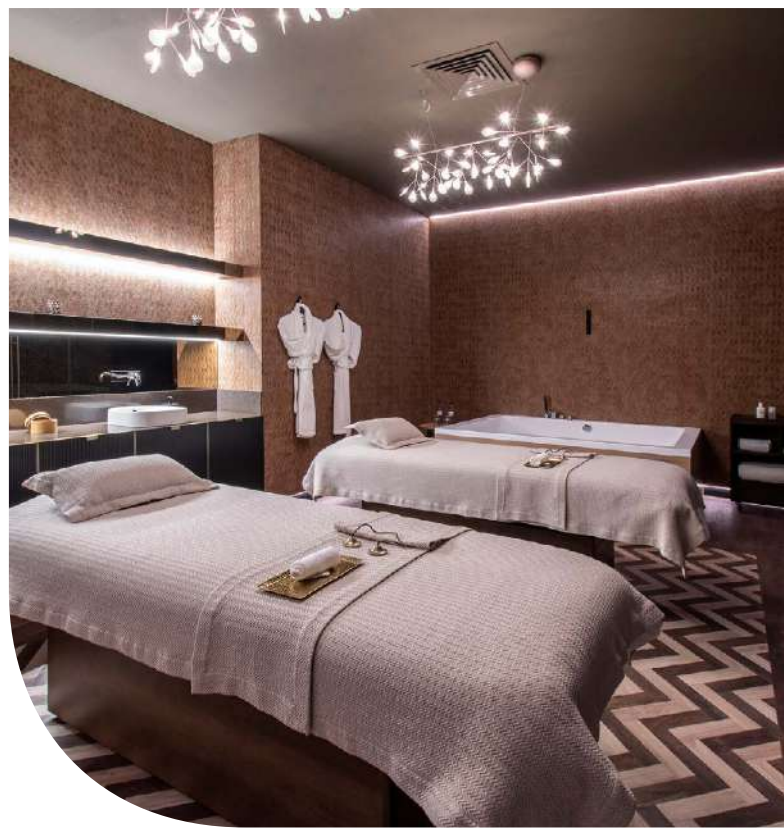
In these refuges, you can enjoy personalized services that combine the holistic vision of Eastern healing with the traditional and advanced treatment techniques of the West, to treat body and soul.

SAYANNA WELLNESS & SPA

WHERE THE EAST MEETS THE WEST

With 700sqm the SAYANNA Wellness & SPA, is one of the most fantastic in the center of Lisbon with independent access for its clients.

It presents an urban concept with an Asian soul, with a relaxing handcrafted decoration from raw to sophisticated materials, from marbles and dark stones, Asian style wallpapers and to soften the atmosphere, natural wood to bring authenticity. Using symbolic colours like gold, one of the most important features of this spa is its lighting carefully thought out to reflect the essence of the space.



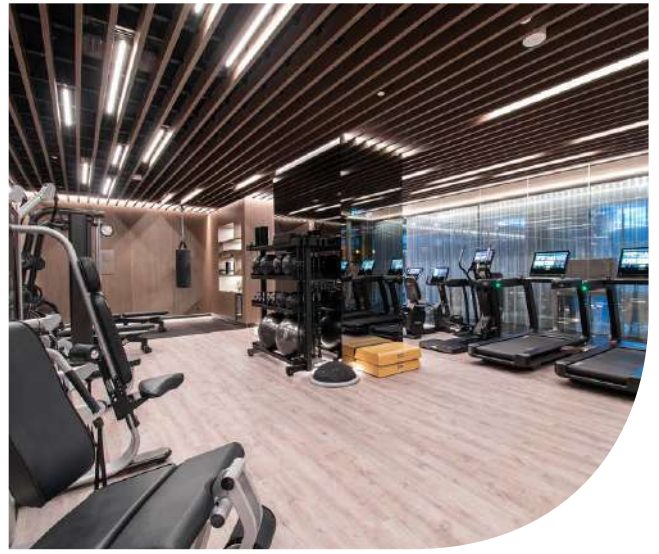
Indulge yourself in a unique wellness experience, where time is not relevant. is not relevant.



_ TREATMENTS ROOM



_ GYM



_ VITALITY POOL



SAYANNA WELLNESS & SPA

THE ESSENCE OF LISBON

MONSANTO

Fully immerse yourself in the serenity of nature, restore the energies drained by urban agitation and recover from stress and environmental pollution through a unique combination of essential oils, guided inhalation, warm muds and long, deep relaxing massage movements

BELÉM

In a tribute to the Portuguese discoveries and the sea that surrounds us, let yourself be transported to the Portuguese coast with a salt and coffee scrub, a sea mud wrap, and relaxing head or foot reflex point massage.

LISBON ESSENCE FOR TWO

Let yourself be carried away by the romantic atmosphere of Lisbon's narrow streets, its viewpoints, the popular spirit and with a relaxing full body and scalp massage with aromatic essential oils.



SAYANNA WELLNESS & SPA

SIGNATURE SAYANNA TRETAMENTS

SIGNATURE SAYANNA MASSAGE

The ultimate in mind and body relaxation, this signature massage combines different deep massage techniques and long acupressure acupressure movements, with the power of aromatherapy coupled with the penetrating heat of basalt stones.

SAYANNA TAILORMADE RITUAL

Get inspired by SAYANNA's holistic and relaxing philosophy and create your own tailor-made treatment. Define your goal through a selection of 4 treatments that can be combined together, select the time you wish to spend in the SPA, and start a transformative journey with a private consultation with one of our experienced therapists. We'll just make sure you feel exactly the way you want.



SAYANNA WELLNESS & SPA

MASSAGES

RELAX MASSAGE

The classic relaxing swedish massage, with light medium pressure, totally personalized in the areas to focus on, that will leave anyone floating in the clouds, even if in the center of Lisbon.

AROMATHERAPY MASSAGE

This aromatherapy massage is totally tailor made where you can select the essential oil to use, according to your own specific need for the day.

DEEP TISSUE MASSAGE

Deeper massage techniques are applied in this treatment towards the reduction of muscle tension and working on the deeper muscle knots.

HOT STONE MASSAGE

This massage uses warm basalt stones that are heated at different temperatures, with the application of warm stones in key points of the body to stimulate the blood and lymphatic flow.

ORIENTAL MASSAGE

Bamboo symbolizes life, energy and longevity in eastern countries and has been considered a powerful healing tool since ancient times. Bamboo massage promotes relaxation while restores vitality.

PERSONALIZED MASSAGE

A completely tailor made shorter massage treatment towards focusing in a specific area to treat according to your current needs.

FOOT REFLEXOLOGY

Feet are the mirror of the entire body system. Leave the daily stress behind and let us take you in a journey of a traditional feet pressure point massage.

MOTHER-TO-BE MASSAGE

A beautiful draining and relaxing body massage with especially selected oils for pregnancy, that ends with a fantastic head and face massage.

ADDITIONAL 15 MIN.

SAYANNA WELLNESS & SPA

THE PAUSE

POWER NAP

In a zero-gravity position, relax your body and mind and enter a state of absolute relaxation, with this power nap, combined with head, neck and shoulders massage, or feet reflexology. The perfect duration for total relaxation and to stimulate creativity, awareness and focus for the rest of the day.

DIGITAL TENSION RELIEF

Focused on your most affected areas from the digital era, either from the excessive use of mobile phones or laptops, this massage will bring you fast benefits in your physical condition, especially in the areas most affected by this activity: back, shoulders, arms, forearms, hands and fingers.

CALM MIND

Perfect for times of intense stress, this treatment helps to calm the mind, focus, and stimulate overall well-being.



SAYANNA WELLNESS & SPA

BODY

TAILORMADE BODY SCRUB

Feel fresh and hydrated with this amazing body treatment that assists in the elimination of toxins in your body. Check the available options.

BODY SCRUB AND WRAP

This super detoxifying treatment includes a body scrub and wrap and as a complement you will receive a feet reflexology massage to promote toxin eliminations, toning, draining and oxygenating of your skin. Check the available options.

LYMPHATIC MASSAGE

This massage is done with soft and precise movements, activates the lymphatic circulation and promotes the eliminations of toxins. Is recommended if you suffer from fluid retention, swelling, or as a complement of contouring and slimming treatments.



SAYANNA WELLNESS & SPA

SPA FOR TWO

SAYANNA DEEP ROMANCE

Immerse yourself in the most amazing SPA experience for two with our signature SAYANNA massage in our exclusive SPA Suite, and finish with a very special romantic moment for 2 at the private Jacuzzi and Steam Room, together with 2 flutes of sparkling wine and chocolate strawberries.

EPIC MOMENT FOR TWO

A perfect combination between an aromatherapy local massage with hot stones and a facial treatment for two, in the exclusive environment of our SPA Suite, followed by the private usage of the Jacuzzi and steam room, with 2 SAYANNA cocktails and snacks.



SAYANNA WELLNESS & SPA

ADVANCED SKINCARE

THE CURE

A true antidote against the ravaging effects of our modern lifestyle on our skin. This deeply cleansing facial includes an innovative enzymatic detox and a meticulous extraction process to purify the pores, for extraordinarily soft, radiant skin

THE CITRUS ESSENCE

A facial treatment that combines the most advanced technology with natural ingredients, to make your skin look young and bright.

3D COLLAGEN SHOCK

Sculpting and firming treatment with three types of collagen of different molecular weights (high, medium and low), that sculpts and defines facial contour, improves skin density and preserves moisture. This innovative facial provides an outstanding lifting and firming effect for an incredibly supple and plump skin.

DIAMOND LIFE INFUSION

Preserves skin's youthfulness and slows down the aging process. Visibly diminishes fine lines and wrinkles and restores a youthful glow to every level of the skin. Dramatically reverses premature aging while increasing firmness and elasticity



SAYANNA WELLNESS & SPA

SKINCARE | CLINICAL RESULTS

INHIBIT FACE & NECK LIFT

INHIBIT FACE LIFT

INHIBIT V-NECK LIFT

This professional lifting not only reduces expression lines and corrects signs of aging, it also completely rejuvenates the complexion on the neck and face, producing extraordinarily firm and hydrated skin. A complement and alternative to medical-aesthetic procedures.

JAW LINE PRECISION

Sculpting treatment to define angles and restore youthful contour in no time. A complement and alternative to more invasive medical-aesthetic procedures.

NECK INTENSIVE

Tightening and firming treatment to sculpt the neck. Global skin rejuvenation on this area: define, fill, tighten. A complement and alternative to more invasive medical-aesthetic procedures.

DECOLLETÉ RADIANCE

Brightening, anti-dark spot treatment for a fabulous décolleté. Global skin rejuvenation on this area: brighten, even out, fill. A complement and alternative to more invasive medical-aesthetic procedures.

NECK EXPRESS

Lifting for correction of expression lines on the face, neck and décolleté. Global rejuvenation for the skin in this area: refines, moisturizes, fills.

SAYANNA WELLNESS & SPA

SKINCARE | BOOSTERS CLINICAL RESULTS

EYE MASK

Revitalizing and firming effect on the eye contour, providing deep moisturizing.

V-NECK MASK

Lifting and firming effect. Softens wrinkles and expression lines by promoting collagen synthesis while moisturizing and smoothing



SAYANNA WELLNESS & SPA

BEAUTY

MANICURE/PEDICURE

Take care of hands or feet with an express manicure or pedicure. Cut, file, and polish application.

SPA MANICURE / SPA PEDICURE

Give your hands or feet an exclusive and luxurious treatment with our SPA Manicure or SPA Pedicure. Includes: Cut and file, cuticles, exfoliation and wrapping, massage and polish.

HAIR REMOVAL

On request.



SAYANNA WELLNESS & SPA KIDS

THE ENCHANTED KINGDOM OF MESSAGES

FOR PRINCES AND PRINCESSES

The little princes and princesses can now relax from their exhausting days of playing and having fun, with a fantastic full body relaxation massage, using gentle massage techniques.

FOR THE ROYAL FAMILY

These are the best moments in the world for adults and children! A relaxing massage that provides a truly shared family experience.



SAYANNA WELLNESS & SPA KIDS

*MAGIC MIRROR ON THE WALL,
WHO IS THE FAIREST OF THEM ALL?*

PRINCESS GLOW

A complete facial treatment for the Princesses to glow at the ball.

THE WARRIOR MASK

The best mask ever for a strong and radiant skin.
And a head massage that no one will want to miss.



SAYANNA WELLNESS & SPA KIDS

HAPPY FEET

COLOURED FINGERS

Colours, colours and more colours for your toenails and fingernails. What a beauty!

FOR THE NON-TICKLISH FEET

Only the strongest can bear a relaxing foot massage.



SAYANNA WELLNESS & SPA

EXERCISE AND WELLNESS

PERSONAL TRAINER

PERSONAL TRAINER

PACKS

HOLISTIC CLASSES

Yoga, Mindfulness, Pilates



SAYANNA WELLNESS & SPA

EXERCISE AND WELLNESS

MEMBERSHIPS

DAILY ACCESS

1/2 DAY - MORNING

1 DAY

MONTHLY PASSES

ENTRY FEE

SAYANNA MEMBER

EPIC GOLD MEMBER

EPIC PLATINUM

WEEKEND WELLNESS

COUPLE SAYANNA
MEMBER

COUPLE EPIC GOLD
MEMBER

COUPLE EPIC PLATINUM



ADDITIONAL INFORMATION

Check the SPA reception or follow [this link](#) for more information.

SAYANNA WELLNESS & SPA

CORPORATE

FOR COMPANY EMPLOYEES

Follow the path of the best companies and give your employees the best access conditions for their well-being, getting back in productivity, motivation, and reduced absenteeism.

- 10% SAYANNA Wellness Treatments*
- 10% Spa Products
- 10% In all membership tiers**

FOR THE COMPANY

Reward the best performances of your employees with well-being, and you will certainly have the best and most productive ones always on your side..

Acquisition of gift vouchers for employees and/or partners

1-25 vouchers - 10% discount

26+ - 15% discount

Acquisition of daily passes to the SPA***

1-15 entrances - 10% discount

16-50 entrances - 15% discount

+50 entrances - 20% discount

_ VITALITY POOL



NOTES:

* Excludes aesthetic treatments. Discounts valid for all SAYANNA Wellness SPA's in Portugal.

** Valid for memberships contracted with monthly payment method by direct debit in a contract valid for 1 year.

*** Valid for Spa entries for 1 day during normal opening hours. Discount applied only to tickets purchased together by the company. Tickets valid for use at the unit where they are purchased

SAYANNA WELLNESS & SPA

MEETINGS

MINDFULNESS & FITNESS

MEETING ROOM

Stretch

Mindfulness

BODY & MIND

MEETING ROOM

Stretch assistance

5 min. chair massage

OUT OF MEETING ROOMS

Running club

Stretch

Yoga

Pilates

Circuit training

OUT OF MEETING ROOM

Relaxing Massage, Deep Tissue Massage or Holistic Facial Treatment

SPA & FITNESS

SPA PRIVATIZATION

EXTRA OPENING TIME

TERMS & CONDITIONS:

Exclusive conditions for group reservations, starting from 10 people. / All group service reservations must be made at least 15 days in advance. / Terms and conditions for access to each SAYANNA, as well as the maximum capacity of each space, apply to all reservations. / Privatization does not include massage services or treatments. All treatments purchased during the exclusivity benefit from a 35% discount on the list price PVP. The time limit for privatization or extra opening hours is until 11 pm. / Treatments bookable at a 35% discount during privatization do not include aesthetic treatments. / The booking of fitness activities is subject to the availability of spaces within the hotel and their booking fee. / The maximum capacity of simultaneous individual treatments is 5.



**STAY
GREEN**
WITH SANA

SUSTAINABILITY INITIATIVES AT SANA HOTELS

Caring and being responsible is part of SANA's DNA. We promote sustainable policies in our hotels, in accordance with our values: Quality, Trust and Care.

We are dedicated on implementing environmental initiatives that will have a lasting impact over time and in the community, with a focus on achieving environmental sustainability as a key operational driver.

We present some of the initiatives we have developed in our hotels, in the various departments:



Front office

- Use and promotion of digital services with a view of reducing paper:
 - online check-in
 - tablet during (in-person) check-in
 - invoices are sent by e-mail
 - internal communication through displays
 - web app for consumption of internal services
 - digital press service (magazines and newspapers)
- Room keys in PET material and key holders in FSC¹ paper



Housekeeping

- Recycling/separation of waste
- Textile recycling
- Use of glass cups rather than plastic ones
- Changing linens in the room at the client's request



Restaurants and bars

- Recycling/separation of waste
- Use of e-menus to reduce the impact of printed menus
- Internal communication through display

Thank you for helping us
create a better future!

¹ FSC certification ensures that products come from a well-managed forest that provides environmental, social, and economic benefits



STAY
GREEN
WITH SANA

SUSTAINABILITY INITIATIVES AT SANA HOTELS



Kitchen

- Recycling/separation of waste
- Recycling of cooking oil
- Reduction in the use of plastic materials
- Preference for suppliers certified with environmental standards
- Preference for local producers and seasonal products



Maintenance

- Low-energy light bulbs
- Raising awareness of the teams for energy saving
- Team awareness for water saving
- Automatic watering system
- Taps with flow reducer



Sociocultural

- Partnerships with institutions, such as ReFood
- Collection of plastic bottle tops for various charitable purposes
- Donations to associations (food, towels...)
- Green Team Ambassadors

Thank you for helping us
create a better future!

These are some of our hotels' initiatives. We work daily to make our spaces more sustainable for a better future.





SAN.IA

WELCOME TO
THE FUTURE

SANiA
SANA'S INTELLIGENT ASSISTANT

THE HOTEL SERVICES IN YOUR HAND


Hello!
I am SAN.IA, your Intelligent Assistant at SANA Hotels. I am here to welcome you to EPIC SANA Marquês and put all the hotel services in your hands.

Discover how easy and fast it is to access all the hotel's services from your mobile device. Through our web app, you can make your wishes come true, make special requests and access information. All to maximize your time and make the most of every moment of your stay.



All that SAN.IA
can do for you_

Manage your reservation Room Service
Reservations and access to Restaurant menus
Services associated to your room
Consultation and scheduling at SAYANNA Wellness & SPA
Extra services
Information about the SANA World

The background is a composite image. On the left, a portion of the Earth is visible from space, showing a blue horizon and swirling white clouds. On the right, a dark field of space is filled with a dense cluster of bright, golden-yellow stars, resembling a galaxy or a star-forming region.

SANA
WORLD
A WORLD
OF UNIQUE
SENSATIONS

SANA HOTELS

THE PERFECT WORLD TO LIVE
UNIQUE SENSATIONS

SANA Hotels are perfect for those who like to experience unique sensations. More than a hotel chain, it is a set of exclusive concepts, a sensory project where each hotel unit has its own personality, nuances, flavors and distinct tones.

We provide unforgettable moments, always guaranteeing comfort and quality, exceeding your expectations.

MYTHIC  SANA
★★★★★

 MYRIAD
by SANA

EPIC  SANA
★★★★★

 AUBERGE DU JEU DE PAUME
Chantilly ★★★★★

SANA  EXCELLENCE
★★★★★

SANA  STYLE
★★★

 EVOLUTION
HOTELS

 SUD LISBOA

A PASTORINHA
A SERVIR DESDE 1974

SAYANNA
WELLNESS & SPA

FIFTY
SECONDS

 VASCO
DA GAMA
TOWER
BABYLON
360°

 BREAD &
FRIENDS

Get to know all the other
units that compose
the SANA_world



SANA IN THE WORLD

EXPANDING WORLD



The SANA world is in continuous expansion, signing unique hotels, each with its own personality, but all always focused on providing excellent service. Discover all our units and projects for the future, at sanahotels.com.

* Soon

TALK TO US

EPIC SANA Marquês

Av. Fontes Pereira de Melo 8
1069-310 Lisboa

T +351 210 064 300

F +351 211 107 601

E info.marques@epic.sanahotels.com

Awards



Best Luxury Conference
& Event Hotel in Portugal
Best Luxury Lifestyle Hotel
in Portugal



Top meeting hotels



LISBOA
À PROVA
2024/2025

ESPERANÇA DE VERMELHO E O LARANJEIRO
ALLORA

[SANAHOTELS.COM](https://www.sanahotels.com)

