

# A TREASURE IN THE CITY CENTRE





A photograph of a modern glass entrance, likely a revolving door or a large glass door, with a man in a dark suit standing inside. The glass reflects the surrounding environment, including buildings and trees. The text is overlaid on the image in a clean, white, sans-serif font.

# WELCOME TO EPIC SANA LISBOA

EPIC SANA Lisboa offers an experience of luxury and comfort that you will feel even in the smallest details.

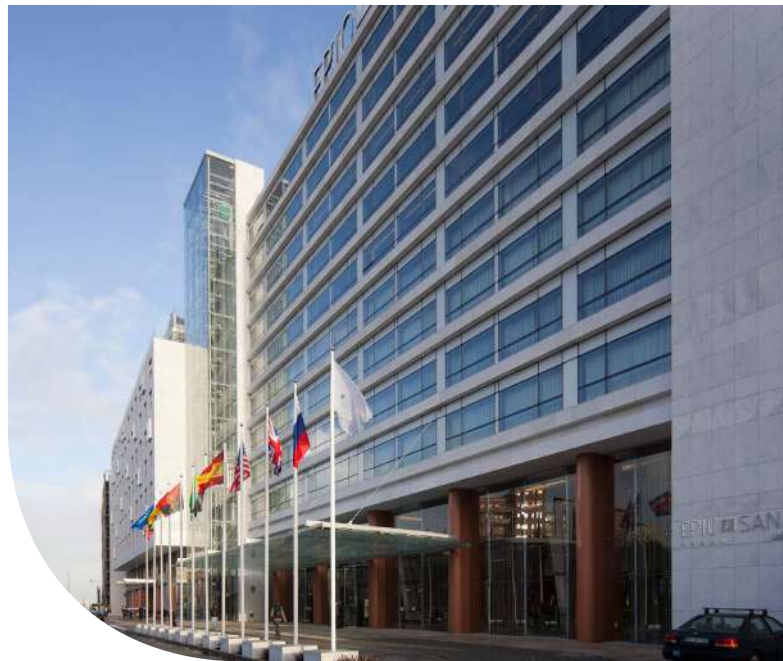
# LUXURY AND EXCLUSIVITY

*EVERYTHING TO ENSURE YOU  
AN EPIC TIME*

The perfect starting point to explore the best kept secrets within the seven hills and to fall in love with Lisbon.

With a central and privileged location in Lisbon, surrounded by elegant neighbourhoods and avenues and close to the most important cultural and historical points of the city. EPIC SANA Lisboa is the ideal hotel for every visit to the capital, whether on leisure or business.

\_FACADE ENTRANCE



## Services & Hotel Facilities\_

- Room service 24h
- Multilingual Staff
- Free Wi-Fi Internet
- Laundry / Dry Cleaning
- Valet parking
- Currency Exchange Service
- Car Rental (on request)
- Babysitting (on request)
- 24-hour Medical Assistance (on request)
- Infinity pool outside (rooftop)
- Fitness Centre; Indoor swimming pool
- SAYANNA Wellness & SPA
- Sauna
- Steam Bath
- SPA Suite for two guests



\_ LOBBY



\_ RECEPTION



\_ PROMOTIONAL VIDEO



# PRIVILEGED LOCATION

*SURROUNDED BY ELEGANT NEIGHBOURHOODS  
AND THE CITY'S MOST BEAUTIFUL PARKS*

Its privileged location, the comfort of its rooms and its personalized service to the smallest detail, makes it the ideal hotel for every visit to the city, whether for leisure or business purposes.

## \_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  
Avenida da Liberdade  
Campo de Ourique neighbourhood  
Campo de Ourique Market  
Eduardo VII Park  
Estufa Fria [Cold Greenhouse]  
Botanical Garden  
Calouste Gulbenkian Foundation and Gardens  
Amoreiras Shopping Centre  
El Corte Inglés Shopping Centre  
Tivoli BBVA Theatre  
Villaret Theatre  
Rossio

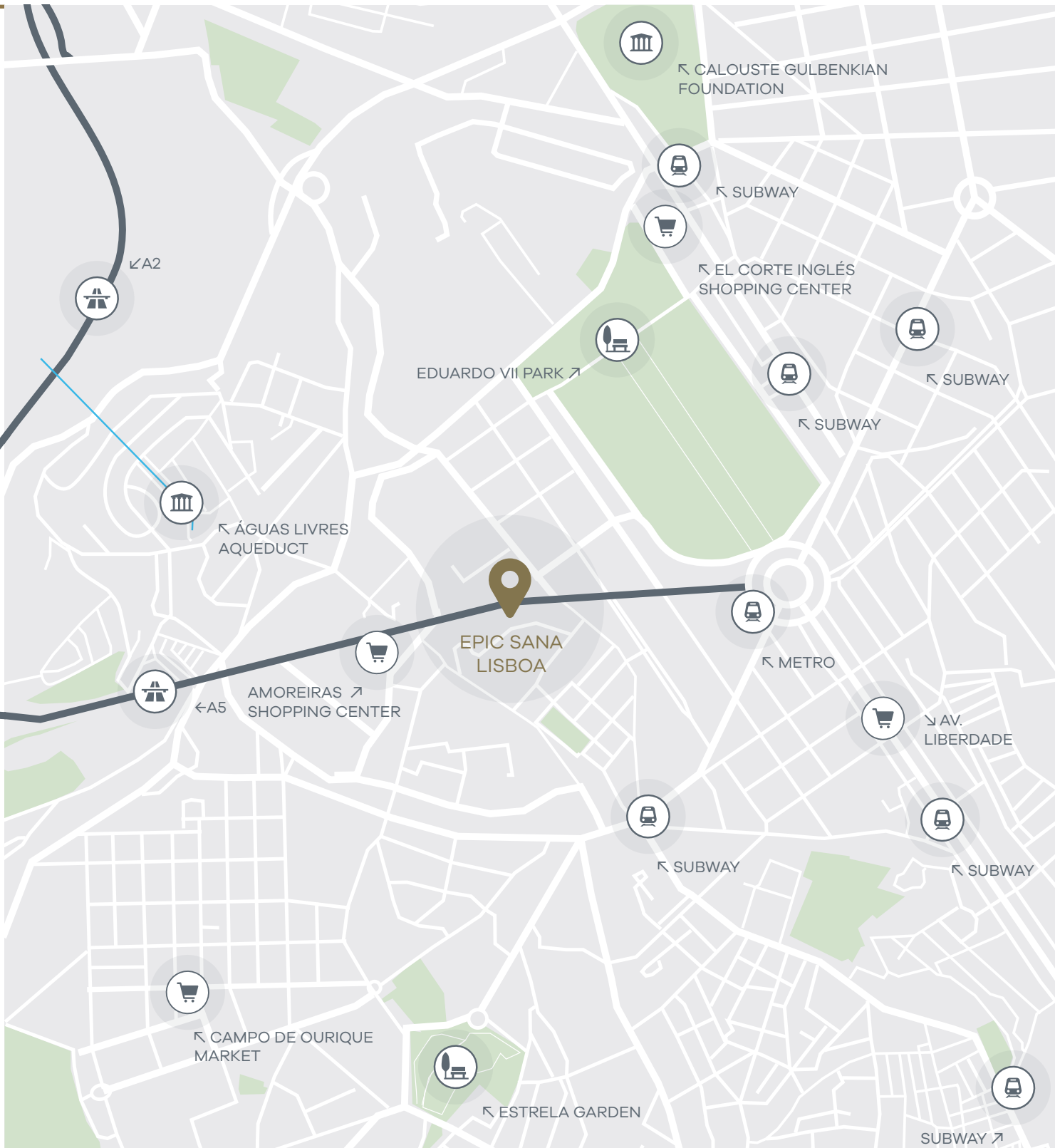
## ACCESS

Underground Marquês de Pombal station - yellow and blue lines  
Lisbon International Airport

## Surrounding areas \_

# EPIC SANA LISBON ON THE MAP

QUICK ACCESS TO THE MOST IMPORTANT TRANSPORT ROUTES



# ACCOMMODATION

*A VERY SPECIAL COMFORT*

EPIC SANA Lisboa provides a total of 311 magnificent rooms and suites, all of which have been designed to exceed the expectations of its guests.

244 / DELUXE (37- 40 sqm)

47 / PREMIUM (37- 40 sqm)

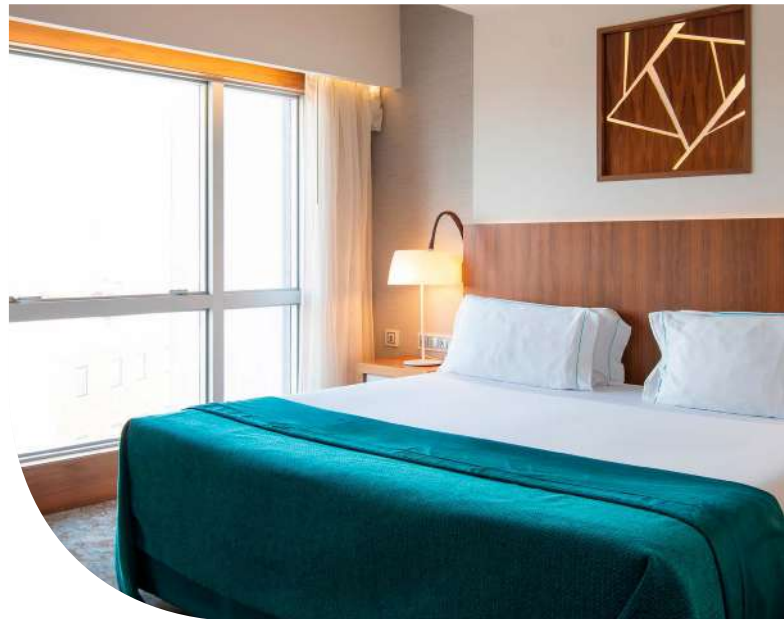
19 / SUITES (45 - 90 sqm)

1 / PRESIDENTIAL SUITE (180 sqm)



## Services & Facilities\_

\_ DELUXE SUITE



Connecting rooms

Room for people with reduced mobility

King-size beds

Bathroom with walk-in shower and bath

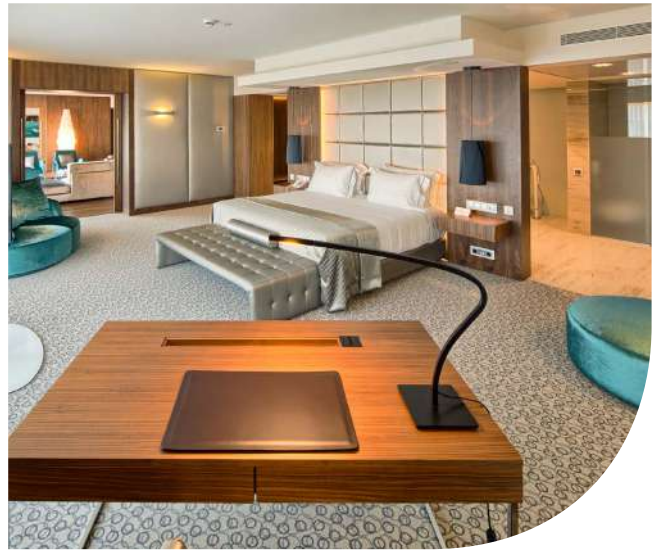
Free wireless internet

Butler service (on request)

\_ DELUXE DOUBLE ROOM



\_ PRESIDENTIAL SUITE



\_ DELUXE SUITE



# FOOD AND BEVERAGE

*THE MOST EXQUISITE NATIONAL  
AND INTERNATIONAL CUISINE*

## Flor-de-Lis Restaurant

Serves the main meals of the day. With an exclusive gastronomy, specially created by the Chef with the freshest ingredients, adjusted to the seasonal products, as well as a carefully chosen wine cellar.

The restaurant has some reserved spaces that guarantee privacy and discretion.



\_ FLOR-DE-LIS RESTAURANT



\_ FLOR-DE-LIS RESTAURANT



# SCALE BAR /UPSCALE BAR

*UNIQUE MOMENTS OF RELAXATION  
AND A BREATHTAKING VIEW OF LISBON*

## The stylish SCALE BAR

Situated in the lobby area, it features a wide space and the perfect atmosphere to enjoy your favourite drink. You can also delight in the terrace and taste our snacks.

## The exclusive UPSCALE BAR

A paradise on the roof with a breathtaking view over the city and the Tagus River. Enjoy the warm days in the infinity pool with the best cocktails.

\_ SCALE BAR



\_ UPSCALE BAR



# SAYANNA WELLNESS & SPA

*PERFECT FOR RELAXING  
AND TAKING CARE OF YOUR BODY*

At EPIC SANA Lisboa, SAYANNA is the perfect place to relax and take care of body and mind, with a SPA that gives expression to the concept "Health through Water".

A place where you can enjoy a massage, relax, revitalize and rejuvenate your body and also enjoy a dynamic vitality pool, underwater hydromassage beds and chairs, a double thermal shower, panoramic sauna and Turkish bath.

\_ SAYANNA RECEPTION



Indoor Vitality Swimming Pool

Gymnasium

Sauna

Turkish Bath

Bithermal Shower

Relaxing Massages

Aromatherapy Massages

Personalized Massages

Reflexology

Exfoliation, Lymphatic Drainage

Signature Treatments

Couple Relaxing Massage

**Aesthetic Treatments:**

Facial Cleansing, Manicure, Pedicure

Available  
Services\_

SPA Daily  
GYM 24/7

# MEETING ROOMS

*MEETINGS, CONFERENCES AND EVENTS  
GET A NEW LIFE*

EPIC SANA Lisboa has several rooms for events and meetings in a total area of 2229 sqm, in Floor -1 (1760 sqm) and Floor 1 (469sqm).

Rooms are characterized by their flexibility regarding size and layout, allowing to host different kinds of events.

The plenary room, the high ceiling, without any pillars, and the natural light make EPIC SANA Lisboa a unique unit in the city in this segment, not only for the space but also technological level.

\_ MEETING ROOM FLOOR 1



\_ MORUS ROOM FLOOR -1



## Features\_

- Integrated Audiovisual Equipment
- Sound / Light Control
- Access for people with reduced mobility
- Natural Light
- Air-Conditioning of Rooms
- Coffee Station and Break, Cocktail, Menus and Buffets
- Wi-Fi Access
- Electronic blackouts

A photograph of a modern, multi-level atrium. The space is characterized by its clean, geometric design, featuring white walls with dark wood accents and glass railings. A large, spherical chandelier hangs from the ceiling. In the background, a large auditorium with rows of brown seats is visible, with a banner that reads "SANA" on the stage. The overall atmosphere is bright and professional.

# MICE

2229 sqm fully flexible, well-equipped and dedicated teams, for the most varied events, with solutions that adapt to your needs.

# BUSINESS CENTER

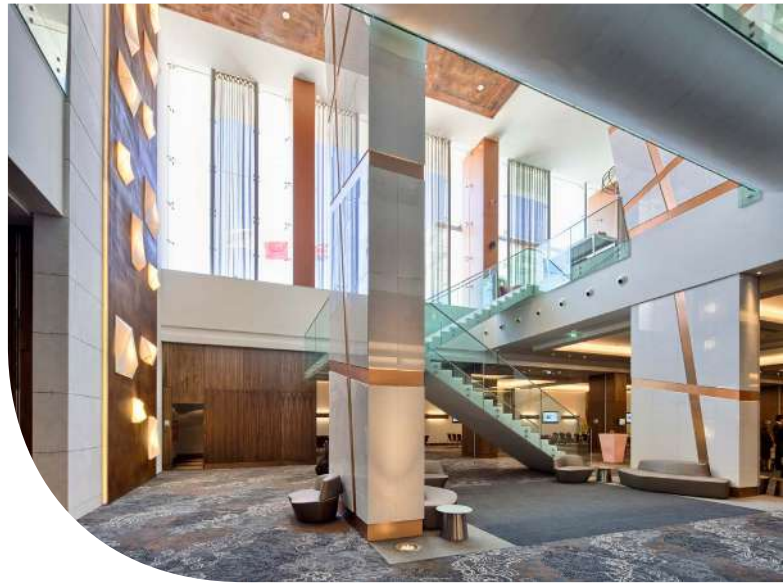
## SOLUTIONS FOR ANY NEED

With a committed team for your event, EPIC SANA Lisboa Hotel guarantees to turn your event into an unforgettable moment.









EPIC SANA Lisboa has a range of rooms for events and meetings, covering a total area of 2229 sqm.

The rooms are characterized by their flexibility and quality of equipment, enabling various types of events to be hosted such as congresses, cocktails, exhibitions... Your imagination is the only limit.

\_ FOYER

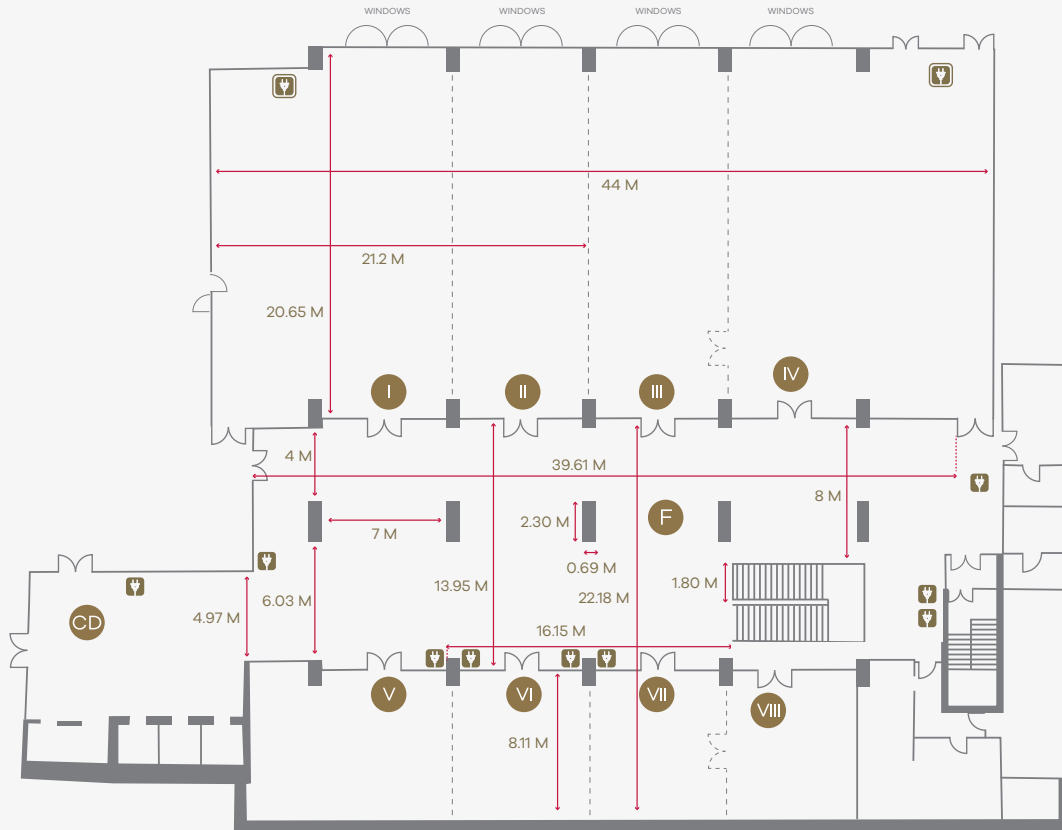


### Features & Services\_

- 
**Audiovisual material**  
 (Projectors of several lumens)  
 Projection screens, Speakers,  
 UPS protected sockets,  
 Several voice and data connections,  
 single and three-phase connections
- 
 Access for people with reduced mobility
- 
 Natural light
- 
 Air-Conditioning rooms
- 
 Coffee Station, Coffee Break, Cocktail,  
 Set menus and Buffets
- 
 Access to free Wi-Fi
- 
 Electronic Blackouts
- 
 Sound and lighting control

# FLOOR -1

## GENERAL FEATURES



Indoor Total Area  
1760 sqm

- |     |                       |      |                  |
|-----|-----------------------|------|------------------|
| I   | Morus I 270 sqm       | V    | Vitis I 78 sqm   |
| II  | Morus II 152 sqm      | VI   | Vitis II 61 sqm  |
| III | Morus III 152 sqm     | VII  | Vitis III 61 sqm |
| IV  | Morus IV 300 sqm      | VIII | Vitis IV 58 sqm  |
| CD  | Loading and Unloading | F    | Foyer 628 sqm    |








Electricity supply points



Three-phase sockets  
63A / 32A

# FLOOR -1









## MEETING ROOMS FEATURES (MORUS)

|                      | Area                     | Dimensions*  |  Cocktail |  Buffet |  Banquet |  Theatre |  Classroom |  Cabaret |  O Shape |  U Shape |
|----------------------|--------------------------|--------------|--|--|---|---|---|---|---|---|
| Morus                | 874 sqm<br>9407.66 sq.ft | 20 x 43.70 m |  |  |   |   | 2 - 3 pax   | 5 - 6 pax   | 2 - 3 pax   | 2 - 3 pax   |
| <b>I</b> Morus I     | 270 sqm<br>2906.26 sq.ft | 20 x 13.5 m  |  |  |   |   |   |   |   |   |
| <b>II</b> Morus II   | 152 sqm<br>1636.11 sq.ft | 20 x 7.6 m   |  |  |   |   |   |   |   |   |
| <b>III</b> Morus III | 152 sqm<br>1636.11 sq.ft | 20 x 7.6 m   |  |  |   |   |   |   |   |   |
| <b>IV</b> Morus IV   | 300 sqm<br>3229.17 sq.ft | 20 x 15 m    |  |  |   |   |   |   |   |   |
| Morus I + II         | 422 sqm<br>4542.37 sq.ft | 20 x 21.10 m |  |  |   |   |   |   |   |   |
| Morus I + II + III   | 574 sqm<br>6178.48 sq.ft | 20 x 20.87 m |  |  |   |   |   |   |   |   |
| Morus II + III       | 304 sqm<br>3272.23 sq.ft | 20 x 15.20 m |  |  |   |   |   |   |   |   |
| Morus II + III + IV  | 604 sqm<br>6501.4 sq.ft  | 20 x 30.20 m |  |  |   |   |   |   |   |   |
| Morus III + IV       | 452 sqm<br>4865.29 sq.ft | 20 x 22.60 m |  |  |   |   |   |   |   |   |

\* Height 4.5 m

# FLOOR -1

## MEETING ROOMS FEATURES (VITIS + FOYER)

|                       | Area                     | Dimensions* |  Cocktail |  Buffet |  Banquet |  Theatre |  Classroom |  Cabaret |  O Shape |  U Shape |
|-----------------------|--------------------------|-------------|--|--|---|--|---|---|---|---|
|                       |                          |             |  |  |   |  | 2 - 3 pax   | 5 - 6 pax   | 2 - 3 pax   | 2 - 3 pax   |
| Vitis                 | 258 sqm<br>2777.09 sq.ft | 8 x 32.22 m |  |  |   |  |   |   |   |   |
| <b>V</b> Vitis I      | 78 sqm<br>839.58 sq.ft   | 8 x 9.75 m  |  |  |   |  |   |   |   |   |
| <b>VI</b> Vitis II    | 61 sqm<br>656 sq.ft      | 8 x 7.6 m   |  |  |   |  |   |   |   |   |
| <b>VII</b> Vitis III  | 61 sqm<br>656 sq.ft      | 8 x 7.6 m   |  |  |   |  |   |   |   |   |
| <b>VIII</b> Vitis IV  | 58 sqm<br>624.31 sq.ft   | 8 x 7.27 m  |  |  |   |  |   |   |   |   |
| Vitis I + II          | 139 sqm<br>1496.18 sq.ft | 8 x 17.35 m |  |  |   |  |   |   |   |   |
| Vitis I + II + III    | 200 sqm<br>2152.78 sq.ft | 8 x 24.95 m |  |  |   |  |   |   |   |   |
| Vitis II + III        | 122 sqm<br>1313 sq.ft    | 8 x 15.20 m |  |  |   |  |   |   |   |   |
| Vitis III + IV        | 119 sqm<br>1280 sq.ft    | 8 x 14.87 m |  |  |   |  |   |   |   |   |
| Vitis II + III + IV   | 180 sqm<br>1937 sq.ft    | 8 x 22.47 m |  |  |   |  |   |   |   |   |
| <b>F</b> Foyer        | 628 sqm<br>6759 sq.ft    | -           |  |  |   |  |   |   |   |   |
| Morus + Vitis + Foyer | 1760 sqm<br>18944 sq.ft  | -           |  |  |   |  |   |   |   |   |

\* Height 4.5 m

# FLOOR -1

## MORUS ROOM GENERAL TECHNICAL DETAILS



### AIR CONDITIONING AND LIGHTING

Climate: Automatic  
 Natural light: Yes  
 Blackout: Yes  
 Sound control: Yes  
 Lighting control: Yes

### VOICE & DATA

Wi-Fi: Yes  
 Voice / Phone connection  
 Data / Internet connection

#### I MORUS I

### PROJECTION / VIDEO / SOUND

1x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 400 x 300 cm  
 b) Built-in sound

### CONNECTIONS

Conventional power socket  
 Three-phase 32A + 63A (front wall)

#### II MORUS II

### PROJECTION / VIDEO / SOUND

1x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 400 x 300 cm  
 b) Built-in sound

### CONNECTIONS

Conventional power socket

#### III MORUS III

### PROJECTION / VIDEO / SOUND

1x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 400 x 300 cm  
 b) Built-in sound

### CONNECTIONS

Conventional power socket

#### IV MORUS IV

### PROJECTION / VIDEO / SOUND

4x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 400 x 300 cm  
 b) Built-in sound individually

### CONNECTIONS

Conventional power socket  
 Three-phase 32A + 63A (front wall)

# FLOOR -1

## VITIS ROOM GENERAL TECHNICAL DETAILS



### AIR CONDITIONING AND LIGHTING

Climate: Automatic  
 Blackout: Yes  
 Sound control: Yes  
 Lighting control: Yes

### VOICE & DATA

Wi-Fi: Yes  
 Voice / Phone connection  
 Data / Internet connection

#### V VITIS I

### PROJECTION / VIDEO / SOUND

1x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 290 x 215 cm  
 b) Built-in sound  
 1x 65" Plasma TV  
 a) HDMI or VGA connection

### CONNECTIONS

Conventional power socket

#### VI VITIS II

### PROJECTION / VIDEO / SOUND

1x 65" Plasma TV  
 a) HDMI or VGA connection

### CONNECTIONS

Conventional power socket

#### VII VITIS III

### PROJECTION / VIDEO / SOUND

1x TV Plasma 65" Polegadas  
 a) Ligação HDMI ou VGA

### CONNECTIONS

Conventional power socket

#### VIII VITIS IV

### PROJECTION / VIDEO / SOUND

1x Projector 1920 x 1080 pixels / 6000 Lumens  
 a) 1x Screen - 290 x 215 cm  
 b) Built-in sound  
 1x 65" Plasma TV  
 a) HDMI or VGA connection

### CONNECTIONS

Conventional power socket

\_ MORUS ROOM | CLASSROOM SETUP



\_ FOYER



\_ MORUS ROOM | CABARET SETUP



\_ MORUS ROOM | THEATRE SETUP



\_ VITIS II ROOM | THEATRE SETUP



\_ MORUS ROOM | U SHAPE SETUP

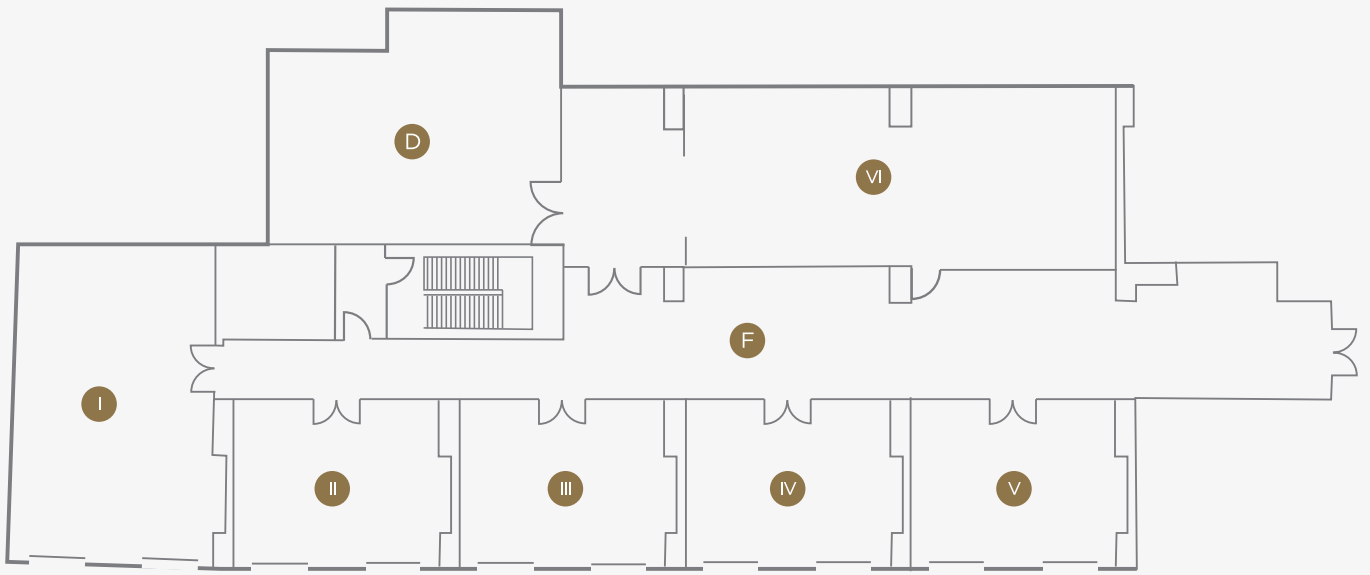


SETUP BROCHURE



# FLOOR 1

## GENERAL FEATURES




Indoor Total Area  
469 sqm

|     |                 |    |                |
|-----|-----------------|----|----------------|
| I   | Laurus 64 sqm   | V  | Nux 37 sqm     |
| II  | Quercus 37 sqm  | VI | Suber 83 sqm   |
| III | Oliva 37 sqm    | D  | Terrace 69 sqm |
| IV  | Castanea 37 sqm | F  | Foyer 105 sqm  |

# FLOOR 1

## MEETING ROOMS FEATURES

|                        | Area                     | Dimensions*  |  Cocktail |  Buffet |  Banquet |  Theatre |  Classroom |  Cabaret |  O Shape |  U Shape |
|------------------------|--------------------------|--------------|--|--|---|--|---|---|---|---|
| <b>I</b> Laurus        | 64 sqm<br>688.89 sq.ft   | 10 x 6.35 m  |  |  |   |  | 2 - 3 pax   | 5 - 6 pax   | 2 - 3 pax   | 2 - 3 pax   |
| <b>II</b> Quercus      | 37 sqm<br>398.26 sq.ft   | 7 x 5.3 m    |  |  |   |  |   |   |   |   |
| <b>III</b> Oliva       | 37 sqm<br>398.26 sq.ft   | 7 x 5.3 m    |  |  |   |  |   |   |   |   |
| <b>IV</b> Castanea     | 37 sqm<br>398.26 sq.ft   | 7 x 5.3 m    |  |  |   |  |   |   |   |   |
| <b>V</b> Nux           | 37 sqm<br>398.26 sq.ft   | 7 x 5.3 m    |  |  |   |  |   |   |   |   |
| <b>VI</b> Suber        | 83 sqm<br>893 sq.ft      | 14.7 x 5.8 m |  |  |   |  |   |   |   |   |
| <b>D</b> Foyer         | 105 sqm<br>1139.21 sq.ft | -            |  |  |   |  |   |   |   |   |
| <b>F</b> Deck exterior | 69 sqm<br>742.71 sq.ft   | -            |  |  |   |  |   |   |   |   |

\* Height 3 m

# FLOOR 1

## GENERAL TECHNICAL DETAILS



### AIR CONDITIONING AND LIGHTING

Climate: Automatic  
 Natural light: Yes  
 Blackout: Yes  
 Sound control: Yes  
 Lighting control: Yes

### VOICE & DATA

Wi-Fi: Yes  
 Voice / Phone connection  
 Data / Internet connection

#### I LAURUS

### PROJECTION / VIDEO / SOUND

1x Projector 1024 x 768 pixels / 4200 Lumens  
 a) 1x Screen - 290 x 215 cm  
 b) Built-in sound  
 1x 65" Plasma TV  
 a) HDMI connection

### CONNECTIONS

Conventional power socket

#### II QUERCUS

### PROJECTION / VIDEO / SOUND

1x 65" Plasma TV  
 a) HDMI or VGA connection

#### III OLIVA

### CONNECTIONS

Conventional power socket

#### IV CASTANEA

#### V NUX

#### VI SUBER

### PROJECTION / VIDEO / SOUND

1x 40" Plasma TV  
 a) HDMI connection

### CONNECTIONS

Conventional power socket

\_ NUX ROOM | THEATRE SETUP



\_ CASTANEA ROOM | BUSINESS TRAY



\_ CASTANEA ROOM | BOARD TABLE



\_ OLIVIA ROOM | CLASSROOM SETUP



\_ FLOOR 1 TERRACE



\_ SUBER ROOM



# FLOOR 5

## ROOM TYPES AND DISTRIBUTION



Shower



Suite



Double Room



Double Deluxe Room



Twin Room



Junior Suite

# FLOOR 6

## ROOM TYPES AND DISTRIBUTION



Bathtub



Suite



Double Room



Twin Room



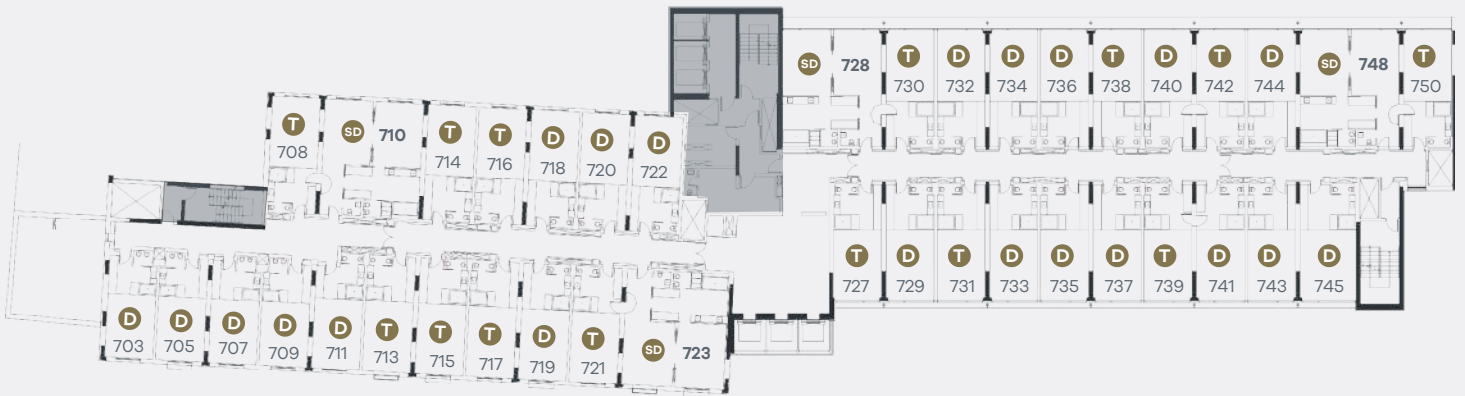
Deluxe Suite



Junior Suite

# FLOOR 7

## ROOM TYPES AND DISTRIBUTION



Shower



Suite



Double Room



Twin Room



Deluxe Suite

# FLOOR 8

## ROOM TYPES AND DISTRIBUTION



Shower



Suite



Double Room



Twin Room



Deluxe Suite



Diplomatic Suite

# FLOOR 9

## ROOM TYPES AND DISTRIBUTION



Bathtub



Suite



Double Room



Twin Room



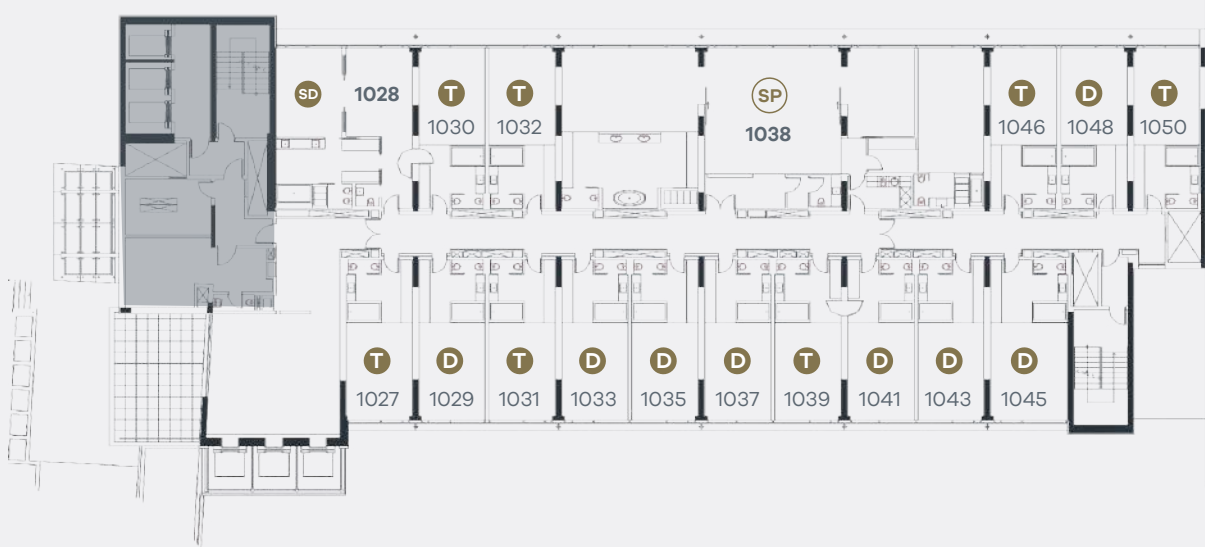
Deluxe Suite



Diplomatic Suite

# FLOOR 10

## ROOM TYPES AND DISTRIBUTION



Bathtub



Suite



Double Room



Deluxe Suite



Twin Room



Presidential Suite

# PARKING

## AREAS AND CAPACITIES



FLOOR -3

209  
(Parking spaces)

2 Parking floors

 Electricity supply points

 Water spots

# PARKING

## AREAS AND CAPACITIES



FLOOR -4



Electricity supply points



Water spots



# CORPORATE

Welcome to EPIC SANA Lisboa  
and to this exclusive group  
of major corporate Clients.

# EPIC SANA LISBOA CORPORATE

*WHERE THE SURROUNDING SPACE  
INSPIRES TO WORK*

Every day we strive to evolve our product so that we can better assist you, on a daily basis.

We know that time is important to you, but we also know that a corporate stay does not have to be disassociated from a sensorial experience.

We want you to enjoy your stay with us to the fullest, and for us to meet your needs and expectations.

At EPIC SANA Lisboa you will find a dedicated customer service, composed by a team of excellent professionals always available to assist you.

Challenge us with your requests, we are here to make your dreams come true.

\_ LOBBY



## 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 Internet

# 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)

\_ MORUS ROOM



## MEETING ROOMS

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

Indoor Total Area

2229 sqm

14 Rooms + 2 Foyer + Hall + Deck

# SANA HUB

*CHECK-IN  
IN YOUR NEW OFFICE*

At EPIC SANA Lisboa you can enjoy our hotel spaces for co-working, working in privacy in our rooms or even renting spaces for private meetings.

- \_ Private Meetings Rooms
- \_ Day Use
- \_ Co-Working

\_ PRIVATE MEETINGS ROOM



# SANA HUB

## PRIVATE MEETINGS ROOM

---

Breakfast at the Flor-de-Lis Restaurant

---

Private room with coffee station including coffee, water, orange juice, gourmand selection of individual salty and sweet miniatures (on arrival and mid-afternoon)

---

Wi-Fi or cable Internet access

---

HDMI projection to 62" LCD with sound system included

---

Policom (subject to availability)

---

Lunch at Flor-de-Lis Restaurant or Bar Scale, which includes a starter, main course, dessert and drink

---

Access to Gym and Indoor Swimming Pool

---

20% discount in SPA treatments

---

Parking included

---

Printing service available

---

\_ PRIVATE MEETINGS ROOM



---

**FULL DAY (FROM 8AM TO 8PM)**

Individual or with guest (Maximum 5 pax)

# SANA HUB

## ROOM OFFICE DAY USE

Office in Junior Suite with work desk and a comfortable sofa

Coffee machine, selection of teas and water

Wi-Fi or cable Internet access

Lunch at Flor-de-Lis Restaurant or Bar Scale, which includes a starter, main course, dessert and drink

Policom (subject to availability)

Access to Digital Newspapers

Access to Gym and Indoor Swimming Pool

20% discount in SPA treatments

Parking included

Printing service available

\_ DAY USE



FULL DAY (FROM 7AM TO 8PM)

# SANA HUB

## CO-WORKING

Semi-private area in the Scale Bar with the possibility of using the terrace on sunny days, from 9am to 6pm

Includes EPIC coffee on arrival

Selection of mid-afternoon canapés

Lunch at Flor-de-Lis Restaurant or Bar Scale, which includes a starter, main course, dessert and drink

Internet Wi-Fi access

Parking included

Printing service available

\_ CO-WORKING



FROM 9AM TO 8PM

\_ FLOR-DE-LIS RESTAURANT



\_ SCALE BAR



## GASTRONOMIC OFFER

With a modern and sophisticated environment, the Flor-de-Lis restaurant will amaze you with the most exquisite national and international gastronomy, signed by our talented chefs.

The elegant Scale Bar invites you for a drink and a light meal in an elegant and relaxed atmosphere.

# EPIC BREAKFAST MEETINGS

*IMPORTANT MEETINGS  
AT BREAKFAST*

Your day will be even more productive.

Book your next meetings in the morning at EPIC SANA Lisboa.

\_ BREAKFAST MEETINGS



\_ SUBBER ROOM / BREAKFAST MEETING



## Facilities\_

- Meeting room (3h)
- Continental breakfast
- Stationary: pens, pads and mint drops
- Water
- Flipchart and screen
- Free Wi-Fi access

# SANA SPORTS

HAVE YOU EVER THOUGHT OF WATCHING  
YOUR FAVOURITE MATCHES IN A BOX?

## SPORTS PACKS

### SPORTS BAR

SCALE BAR TERRACE FOR THE GENERAL PUBLIC

TV or Led Wall

Sofas and bistrots

### EXCLUSIVE SPORTS BAR ARENA

SCALE BAR TERRACE FOR THE GENERAL PUBLIC – MAX 30 PAX

TV or Led Wall

Sofas and bistrots

F&B related to the countries or venues of the games

Customer pack development  
À la carte service  
Pack Wine & Cheese  
Pack Beer & Snacks  
Pack Premium

### EXCLUSIVE CLUB BOX (PRIVADO)

SUBER & PRESIDENTIAL – MAX 15 PAX

TV screen

Set ups and decor

F&B related to the countries or game venues

Customer pack development  
À la carte service  
Pack Wine & Cheese  
Pack Beer & Snacks  
Pack Premium

## F&B SERVICES

### PACK BEER & SNACKS (FULL MATCH)

Beer selection

Selection of snacks

Savoury snacks  
Chef's canapés  
Chef's snacks

### PACK WINE & CHEESE (FULL MATCH)

Wine selection

Cheese and smoked sausage board

Nuts and jams

Bakery selection

### PACK BUFFET (FULL MATCH)

Selection of spirits, wines and beers

Buffet

Selection of cheeses and smoked sausages  
Snacks  
Seafood dishes  
Meat dishes

### PACK PREMIUM DINNATOIRE (FULL MATCH)

Beers, wine and spirits selection

Taste of the chef's dishes

Selection of cheeses and smoked sausages  
Snacks  
Seafood dishes  
Meat dishes  
Dessert dishes

## \_ WELLNESS TREATMENTS



## SAYANNA WELLNESS &amp; SPA

**For company's staff members**

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 Corporate**

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 gift vouchers, 10% discount
- 26+ gift vouchers, 15% discount

**Day passes to the SPA\*\*\*\*:**

- 1-15 day passes, 10% discount
- 16-50 day passes, 15% discount
- 50+ day passes, 20% discount

## \_ SPA &amp; INDDOR SWIMMING POOL



## Conditions:

\* Excludes beauty treatments. Discounts applicable to all SAYANNA Wellness & SPA in Portugal. \*\* Only for memberships signed up for monthly payment through direct debit in a contract valid for 1 year. \*\*\* The gift vouchers can be in value or for 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 EPIC SANA Lisboa you will find the perfect space for gathering family and friends in a true symbiosis between the idyllic setting, quality of service and the most delicious flavours. Unique moments that will make your day unforgettable!

# SOCIAL EVENTS & WEDDINGS

## DREAM SCENARIOS

Create unforgettable celebrations and events.

EPIC SANA Lisboa has a variety of unique and flexible spaces, either wider or more intimate, depending on the type of event you want to hold. We can create a dream scenario, and customize and decorate any space according to the type of event you want to hold.

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

The possibilities are endless...

### \_ BIRTHDAY CELEBRATIONS



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

## Social Events\_

# SOCIAL EVENTS & WEDDINGS

## SANA CELEBRATIONS

### BABY SHOWER

SUBER & DIPLOMATIC SUITE – UP TO 15 PAX. + 15 PAX. AVAILABLE ROOMS

#### Entertainment

- Children's entertainment (mascots)
- Adult entertainment: finding out the baby's gender

#### F&B

- Selection of finger sandwiches
- Selection of pastries
- Selection of juices
- Baby shower cake

#### Themes & decor

- Azul, rosa, branco, dourado

#### Gift's

### EXTRAVAGANZA ANNIVERSARY (POOL PARTY)

UPSCALE FROM 7PM TO 10PM EXCLUSIVELY FOR MAX. 100 PAX

#### DJ

#### Photographer

#### Space decoration

#### Open Bar with champagne, cocktails, spirits and wines

#### Barbacue Dînatoire

- Live grill
- Buffet
- Dinnatoire Food service

#### Birthday cake

### BACHELOR PARTY

#### Pack 1

#### SCALE BAR TERRACE WITH DINNER DÎNATOIRE

- Existing SPA packages for small groups
- Brunch

#### Pack 2

#### SUNSET AT SCALE BAR TERRACE

- Open Bar
- Chef's Canapés

#### SUBER / FLOR-DE-LIS

- MIX sharing dinner and private tasting with drinks included
- Private transfer to SUD with reserved table by the pool

### BIRTHDAYS & CHRISTENINGS

SCALE BAR TERRACE AND PRIVATE IN THE ROOMS

#### Decor for Brunch

#### Entertainment

- Live music
- Children's entertainment

#### F&B

- Traditional EPIC Brunch
- Drinks
- Cake included

#### Gifts for birthdays

# SOCIAL EVENTS & WEDDINGS

## SANA LUXURY WEDDINGS

### EPIC SANA LISBOA | PACKAGE SUD

EPIC SANA LISBOA / SUD LISBOA

#### Wedding eve

7.30pm – 10.00pm

Sunset or Cocktail at Scale Bar terrace

DJ

Free parking

Entertainment moments: Magic | Fire | Dance

Open Bar

Canapés

#### Wedding – SUD (prices on request)

#### Brunch on the day after the event

One night at the EPIC SANA Lisboa hotel

Special conditions for guest accommodation

Relaxation SPA for bride and groom

Family lunch at Flor-de-Lis (Brunch)

### EPIC SANA LISBOA

SCALE BAR – UP TO 100 PAX

#### Wedding eve

7.30pm – 10.00pm

Sunset or Cocktail at Scale Bar terrace

DJ

Free parking

Open Bar

Canapés

#### Optional accommodation for guests

#### Scale Wedding

Exclusive Full Day Space

Ceremony with Celebrant

Decoration

Lunch/Dinner (optional: on way or combo)

Party - time limit until 10pm

DJ entertainment and instrumental moment during the Ceremony

### EPIC SANA LISBOA

#### Wedding kit offer:

Cocktail and canapés

Menus, buffet, supper and drinks

Open Bar

Wedding cake

Options of entertainment

Decoration options

Accommodation night

#### Wedding eve

7.30pm – 10.00pm

Sunset or Cocktail at Scale Bar terrace

DJ

Entertainment moments: Magic | Fire | Dance

Open Bar

Canapés

#### Wedding

Rooms to the bride and groom's preparation

In-Out Transport from Church or Registry

Cocktail

Dinner

Party

Accommodation for the bride and groom

#### Day after the event

Relaxation SPA for bride and groom

Family lunch at Flor-de-Lis (Brunch)

\_ RELIGIOUS CELEBRATIONS / ANNIVERSARIES



\_ BUFFET SAVOURIES



\_ BUFFET SALADS AND STARTERS



\_ BUFFET





SOCIAL  
EVENTS  
MENUS

# SOCIAL EVENTS

## BABY SHOWER (MENU I)

### WELCOME DRINK

Sparkling wine

---

Orange juice

---

Red berries iced tea

---

### HOT CANAPÉS

Smoked salmon and dill brioche

---

Spinach and goat cheese quiche

---

Roasted vegetables and cream cheese sandwich

---

Chicken mini-pies

---

Cupcakes

---

Chocolate and vanilla cookies

---

Raspberry mille-feuille

---

Chocolate and orange macaron

---

Mini "pastel de nata"

---

Fruit skewers

---

Scones and homemade jam

---

### DRINKS

Water, soft drinks and cafeteria

---

Sparkling wine, orange juice, red berries juice

---

### "BABY SHOWER" CAKE

Two tier "Baby Shower" cake with filling of your choice

---

### ENTERTAINMENT

For the children\*

---

\*All throughout the event, up to 20 children

### ADD TO YOUR BABY SHOWER

#### DECORATION

Contact our Events Manager to create your tailor-made event to fulfill all your party ideas

#### PHOTOGRAPHER

Contact our Events Manager to book a photographer for a photo session throughout the event

#### ENTERTAINMENT FOR CHILDREN

€75,00 / during the whole event up to 20 children  
Includes

Entertainer in fantasy dress, children's entertainment with face painting, colouring pictures and various puzzles

#### MUSIC ENTERTAINMENT FOR EVERYONE

€200,00 / throughout the event / Musical duet with live lounge music

#### FOR THE "BABY SHOWER" CAKE

Choose your preferences

Sponge Cake

Plain, almond, red velvet or chocolate

Whipping cream

Egg custard, pastry cream, vanilla mousseline, orange cream, chocolate cream, red fruit cream, mascarpone cream

Filling

Plain, strawberries, almonds, red berries

Decoration and shape

To be determined before the event in close collaboration with our pastry chef

# SOCIAL EVENTS

## BABY SHOWER (MENU II)

### WELCOME DRINK

Sparkling wine

Non-alcoholic piña colada

Lemonade | Orange juice

Red berries iced tea

### MENU

Spiced and foie gras macaron

Roasted vegetables and cream cheese sandwich

Smoked salmon blinis with lemon cream and Avruga caviar

Pata Negra prosciutto gressini and shallot chutney

"Ilha" cheese, pumpkin jam and pine nut"

Cupcakes

Chocolate ivoire sacher cake

Mini fraisier

Pistachio mille-feuille

Raspberry macaron

"Pastel de nata"

Fresh sliced

Scones and homemade jams

### DRINKS

Water, soft drinks and cafeteria

Sparkling wine, orange juice, red berries juice

### "BABY SHOWER" CAKE

Two tier "Baby Shower" cake with filling of your choice

### ADD TO YOUR BABY SHOWER

#### DECORATION

Contact our Events Manager to create your tailormade event to fulfill all your party ideas

#### PHOTOGRAPHER

Contact our Events Manager to book a photographer for a photo session throughout the event

#### ENTERTAINMENT FOR CHILDREN

€75,00 / during the whole event up to 20 children  
Includes

Entertainer in fantasy dress, children's entertainment with face painting, colouring pictures and various puzzles

#### MUSIC ENTERTAINMENT FOR EVERYONE

€200,00 / throughout the event / Musical duet with live lounge music

#### FOR THE "BABY SHOWER" CAKE

Choose your preferences

Sponge Cake

Plain, almond, red velvet or chocolate

Whipping cream

Egg custard, pastry cream, vanilla mousseline, orange cream, chocolate cream, red fruit cream, mascarpone cream

Filling

Plain, strawberries, almonds, red berries

Decoration and shape

To be determined before the event in close collaboration with our pastry chef

# SOCIAL EVENTS

## BIRTHDAYS AND CHRISTENINGS (BRUNCH IN PRIVATE ROOM)

### BREAKFAST

Selection of cereals

---

Sliced ham and cheese

---

Light and cream cheese

---

Scrambled eggs and omelettes

---

Pork and poultry sausages

---

Selection of homemade yoghurt

---

### STARTERS

Portuguese lettuce salad

---

Galician style octopus salad

---

Caprese salad and arugula pesto

---

Mini vegetable muffin and lemon cream

---

Foie gras and chestnuts with Madeira wine parfait

---

Salmon and marinated cucumber rilette

---

Asian chicken and teriyaki sauce salad

---

Tuna tataki, white miso and raw vegetables

---

Piedmont salad

---

Vegetables and sea bream "escabeche"

---

Codfish puffs, vegetable samosas and and prawn rissoles

---

Chicken pies

---

National and international cheese board

---

Crab pâté with crispy tortilla

---

Prawn and citrus cocktail

---

Oysters au naturel

---

### MAIN COURSES

#### SOUP

(choose one option)

---

Tomato purée and garlic croutons

Green pea and prosciutto veloute

#### FISH

(choose one option)

---

Roasted corvina and prawns with fisherman's sauce

Sea bass fillet with shellfish sauce

#### MEAT

(choose one option)

---

Roasted veal and thyme jus

Country chicken stew "grand mère"

#### VEGETARIAN

(choose one option)

---

Ricotta and spinach ravioli with Neapolitan sauce

Falafel and aubergine caponata

#### GARNISHING

Provence tomato, rosé of vegetables, potato confit and

coriander rice

---

### SHOW-COOKING

(choose one option)

Salmon and spinach in puff pastry

---

Crispy pork belly

---

# SOCIAL EVENTS

## BIRTHDAYS AND CHRISTENINGS (BRUNCH IN PRIVATE ROOM)

### DESSERT

Chocolate tart and mango jam

Coconut and passion fruit macaron

Chocolate and hazelnut cube cake

Tiramisù verrine

Red berries, apricot and blueberries panacotta

Sliced fruit

### DRINKS INCLUDED

DIVA! harvest white and red wine

Beers, sparkling and still water

Soft drinks and fruit juices

### CHILDREN MENU

#### SOUP

Vegetable soup

#### MAIN COURSE

Spaghetti bolognese

#### SNACK

Hot dog  
Mini burger

#### DESSERTS

Rice pudding  
Crème brûlée  
Chocolate mousse  
Jellies

#### DRINKS

Water, soft drinks, fruit juices, hot chocolate

### ENTERTAINMENT FOR CHILDREN

Face painting and educational games

### CAKE

(your choice)

#### Dough

Plain sponge cake, almond, red velvet or chocolate

#### Whipping cream

Egg custard, pastry cream, vanilla mousseline, orange cream, chocolate cream, red berries cream, mascarpone cream

#### Filling

Plain, strawberries, almonds, red berries

#### Decoration and shape

To be defined with the birthday boy or girl and the pastry chef

### ADD TO YOUR EVENT

#### DECORATION

Contact our Events Manager to create your tailor-made event to fulfill all your party ideas

#### PHOTOGRAPHER

Photo session throughout the event

#### MUSIC ENTERTAINMENT

€200,00 / throughout the event / Musical duet with live lounge music

# SOCIAL EVENTS

## EXTRAVAGANZA ANNIVERSARY

### WELCOME ARRIVAL

Served on tray

Champagne & Gin's

Spice, foi gras and pineapple confit macaron

Toasted tuna tataki and guacamole

Fried prawns and sweet chili sauce

Tartare, pico de gallo and Pata Negra prosciutto

Crab, avocado and pike verrine

Goat's cheese and figs with port Tartelette

### MENU

Buffet starters

Lettuce and parmesan shavings salad

Roast veal tartar and remoulade of celery and walnuts

Exotic prawn salad

Sea bream marinade "escabeche"

Couscous and marinated apricot verrine

Green mango and fresh cheese salad

Beetroot, walnut and goat cheese salad

Octopus and pimentón de la Vera salad

Portuguese style mussels

Cheese board

Smoked sausages board

### GRILL SHOW COOKING

Entrecôte

Black pork steaks

Grouper and prawn kebab

Octopus tentacles

Grilled prawns

### GARNISHING

Grilled vegetables

Roast potatoes

Tagliolini with lemon and truffle

### SEAFOOD SHOW COOKING

Oyster from Tavira

Shrimp cooked in natural way

Stuffed crab

### DESSERTS

3 chocolates Bavaoise

Exotic fruit sablé

Red berries cheesecake

Citrus tart

Sliced fruit

Salted caramel macaroons

Ice cream

# SOCIAL EVENTS

## EXTRAVAGANZA ANNIVERSARY

### OPEN BAR

Champagne

---

DIVAI Reserva White & Red Wine

---

Premium selection of Vodka, Rum, Tequila, Gin, Cognac

---

Portuguese Brandy, Baileys, Martini, Licor Beirão

---

Beer

---

Caipirinha, Mojitos, Cosmopolitan

---

Fruit juices, soft drinks, mineral water and coffee

---

### INCLUDED IN YOUR EXTRAVAGANZA

DJ throughout the event

---

Photographer throughout the event

---

Hawaiian necklaces

---

Use of pool

---

Evening gift for the birthday boy or girl

---

### BIRTHDAY CAKE

Our pastry chef will display the various options

---



# SOCIAL EVENTS

## *BACHELOR PARTY*

### *PACK 1 – ON A SUNDAY OF YOUR CHOICE...*

#### **SPA**

Access to the indoor swimming pool in our SPA

20% discount on a 60-minute relaxing massage

#### **BRUNCH**

Sweets, savouries - hot and cold

EPIC SANA Lisboa selection wines included

Soft drinks and fruit juices

Up to 14 people in a private space in our restaurant.  
More than 14 people in our restaurant.

#### **DAY USE UPSCALE**

Welcome drink on arrival

Access to the panoramic swimming pool at 9am

Cocktails



# SOCIAL EVENTS

## BACHELOR PARTY

### PACK 2 – ON A SUNDAY OF YOUR CHOICE...

#### SPA

Access to the indoor swimming pool in our SPA

20% discount on a 60-minute relaxing massage

#### BRUNCH

Sweets, savouries - hot and cold

EPIC SANA Lisboa selection wines included

Soft drinks and fruit juices

Up to 14 people in a private space in our restaurant.  
More than 14 people in our restaurant.

#### DÎNATOIRE

Served on tray

Marinated salmon on toast and dill cream

Veal tonnato tartare on toast

Chicken pie

Tomato and mozzarella arancini

Fried prawns and sweet chili sauce

Quinoa, lentils, orange and smoked turkey salad

Couscous and mint and lamb kpfta salad

Crab and avocado verrine

Puff pastry quiche with dried tomato and feta

Seafood rice

Pica-Pau of veal and mushrooms

Ravioli of ricotta and spinach, Neapolitan sauce

Pistachio cream, crumble and raspberry

Tiramisù

Citrus tart

Strawberry cheesecake

Exotic fruit tartlet

EPIC SANA Lisboa selection wines included

Soft drinks and fruit juices

# SOCIAL EVENTS

## BACHELOR PARTY PACK 3

### OPEN BAR & CHEF'S CANAPÉS

Whiskey, Rum, Gin, Tequila

Portuguesa brandy

Baileys, Martini, Licores Nacionais

Port wine

Sparkling wine

White & Red wine

Beer

Soft-drinks, fruit juices and mineral water

A selection of five chef's canapés

Sunset at the hotel rooftop bar  
1h30 period

### PRIVATE DINNER WITH WINE PAIRING

Selection of Chef's starters to share at the table

#### FISH

(select one option)

Sea bass, crushed ratte and yuzu potato, tomato, cherry tomato chutney

Sautéed sea bass, cauliflower cream and caramelized endive

#### CLEANSER

Limoncello and champagne sorbet

#### MEAT

(select one option)

Loin charolais, roasted portobello and asparagus

Lamb tenderloin, celery and apple gratin and truffle jus

#### DESSERT

(select one option)

Puffed apple pie and vanilla ice cream

Chocolate temptation

### DIGESTIVES TROLLEY

Whiskey, Rum, Gin, Tequila, Cognac, Liqueurs

### PRIVATE TRANSFER TO SUD WITH RESERVED TABLE BY THE POOL

On request

# SOCIAL EVENTS

SANA LUXURY WEDDINGS

EPIC SANA LISBOA / PACKAGE SUD

## PACK A

### Wedding eve (EPIC)

Selection of 4 hot or cold canapés

Sparkling wine, beer, white and red DIVAI vintage wine

Beers, sparkling and still water

Soft drinks and fruit juices

Sunset at Scale Terrace Bar  
Event to be held privately over 2h30 meal

### Wedding (SUD)\*

### Buffet Brunch (EPIC)

Sweets, savouries - hot and cold

EPIC SANA Lisboa white and red wine selection

Beer

Soft drinks, fruit juices and mineral water

Max. 30 PAX

\*menus and prices on request

## Options to choose from

### COLD CANAPÉS

Crispy basket of mango sambal and smoked duck

Goat cheese, figs and Port wine tartlet

Curry and prawn macaron

Galician style octopus

Veal tartare on toast

Mini puff pastry with olives and Pata Negra prosciutto

Tomato and mozzarella skewer

"Ilha" chesse stics, pumpkin jam and pine nuts

### HOT CANAPÉS

Mini chicken pie

Vegetables and apple chutney spring roll

Tomato and mozzarella arancini

Vegetables samosa and mango chutney

Vegetable bundles and teriyaki sauce

Lamb kebab and tzatziki sauce

## ADD TO YOUR EVENT

### DECORATION

Contact our Events Manager to create your tailor-made event to fulfil all your ideas for the party

### PHOTOGRAPHER

Contact our Events Manager to book a photographer for a photo shoot throughout the event

### ENTERTAINMENT

Contact our Events Manager to find out about the different entertainment offers for your event

### MUSIC DUET OR DJ

Contact our Events Manager to find out about the different musical entertainment offers for your event

# SOCIAL EVENTS

SANA LUXURY WEDDINGS

EPIC SANA LISBOA / PACKAGE SUD

## PACK B

### Wedding eve (EPIC)

Selection of 6 hot or cold canapés

Campari, Martini, Vodka and Gin

Dry White Port, Sparkling, White & Red Wine

Beer, fruit juices, soft drinks and mineral water

Sunset  
Event to be held privately over 2h30 meal

### Wedding (SUD)\*

#### Buffet Brunch (EPIC)

Sweets, savouries - hot and cold

EPIC SANA Lisboa white and red wine selection

Beer

Soft drinks, fruit juices and mineral water

Max. 30 PAX

\*menus and prices on request

## Options to choose from

### COLD CANAPÉS

Crispy basket of mango sambal and smoked duck

Goat cheese, figs and Port wine tartlet

Curry and prawn macaron

Galician style octopus

Veal tartare on toast

Mini puff pastry with olives and Pata Negra prosciutto

Tomato and mozzarella skewer

"Ilha" chesse stics, pumpkin jam and pine nuts

### HOT CANAPÉS

Mini chicken pie

Vegetables and apple chutney spring roll

Tomato and mozzarella arancini

Vegetables samosa and mango chutney

Vegetable bundles and teriyaki sauce

Lamb kebab and tzatziki sauce

## ADD TO YOUR EVENT

### DECORATION

Contact our Events Manager to create your tailormade event to fulfil all your ideas for the party

### PHOTOGRAPHER

Contact our Events Manager to book a photographer for a photo shoot throughout the event

### ENTERTAINMENT

Contact our Events Manager to find out about the different entertainment offers for your event

### MUSIC DUET OR DJ

Contact our Events Manager to find out about the different musical entertainment offers for your event

# SOCIAL EVENTS

SANA LUXURY WEDDINGS

EPIC SANA LISBOA – EVENT EVE

## PACK 1

Selection of 4 hot or cold canapés

Sparkling wine, beer, DIVAL harvest white and red wine

Beers, sparkling and still water

Soft drinks and fruit juices

Sunset  
Event to be held privately over a 2h30 meal

€80,00 / person

## PACK 2

Selection of 6 hot or cold canapés

Campari, Martini's, Vodka and Gin

Dry White Port, Sparkling Wine, White & Red Wine

Beer, fruit juices, soft drinks and mineral water

Sunset  
Event to be held privately over a 2h30 meal

€110,00 / person

## Options to choose from

### COLD CANAPÉS

Crispy basket of mango sambal and smoked duck

Goat cheese, figs and Port wine tartlet

Curry and prawn macaron

Galician style octopus

Veal tartare on toast

Mini puff pastry with olives and Pata Negra prosciutto

Tomato and mozzarella skewer

"Ilha" chesse stics, pumpkin jam and pine nuts

### HOT CANAPÉS

Mini chicken pie

Vegetables and apple chutney spring roll

Tomato and mozzarella arancini

Vegetables samosa and mango chutney

Vegetable bundles and teriyaki sauce

Lamb kebab and tzatziki sauce

## ADD TO YOUR EVENT

### DECORATION

Contact our Events Manager to create your tailormade event to fulfil all your ideas for the party

### PHOTOGRAPHER

Contact our Events Manager to book a photographer for a photo shoot throughout the event

### ENTERTAINMENT

Contact our Events Manager to find out about the different entertainment offers for your event

### MUSIC DUET OR DJ

Contact our Events Manager to find out about the different musical entertainment offers for your event

# SOCIAL EVENTS

## SANA LUXURY WEDDINGS EPIC SANA LISBOA – DINNER

### MENU I

#### Cocktail

4 Hot or cold canapés

Sparkling wine, beer, fruit juices, soft drinks,  
mineral water

1h00 cocktail

#### Menu

Starter, fish or meat main course and dessert

Coffee, tea and petit fours

#### Drinks

EPIC SANA Lisboa selection

White and red wine, beer, soft drinks, fruit juices and  
mineral waters

#### Wedding Cake

Wedding cake with sparkling wine

#### Open bar

Beer, new whisky, gin, rum, vodka, Port wine, national  
and international liqueurs, soft drinks, fruit juices, min-  
eral water

1h00 open bar

#### Supper

Selection of soup, snacks, cheese and cold meats  
and dessert

### Options to choose from

#### COLD CANAPÉS

Marinated salmon and lime blinis

Mango and smoked duck sambal

Goat cheese and pumpkin sphere

#### HOT CANAPÉS

Prawn kadaif

Chicken pie

Alheira and spinach dumpling

#### STARTER

Salmon tartar and coconut and citrus vichyssoise

Beetroot carpaccio, lettuce mix, goat cheese  
and smoked duck, orange vinaigrette

#### FISH

Golden bream in salamander, glazed vegetables and  
prawn ravioli with "jus pistou" sauce

Roast corvina fillet on prawn ravioli and vegetables,  
shellfish jus

#### MEAT

Stewed rump heart and vichy carrot

Pork tenderloin and mustard sauce

#### DESSERTS

Apple puff pastry tart, vanilla ice cream

Crème brûlée of vanilla, red berries ice cream

# SOCIAL EVENTS

SANA LUXURY WEDDINGS  
EPIC SANA LISBOA – DINNER

## MENU II

### Cocktail

6 Canapés

Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral water

1h00 cocktail

### Menu

Starter, fish or meat main course and dessert

Coffee, tea and petit fours

### Drinks

EPIC SANA Lisboa selection

White and red wine, beer, soft drinks, fruit juices and mineral waters

### Wedding Cake

Wedding cake with sparkling wine

### Open bar

Beer, new whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks, fruit juices, mineral water

2h00 Open bar

### Supper

Selection of soup, snacks, cheese and cold meats and dessert

### Options to choose from

#### COLD CANAPÉS

Tartelette, rooster pico and Pata Negra prosciutto

Marinated salmon and lime blinis

Goat cheese and pumpkin sphere

Tuna and guacamole tataki toast

Crab puff pastry

## HOT CANAPÉS

Mini chicken pie

Prawn kadaif

Alheira and spinach dumpling

Vegetables and teriaky sauce bundles

Purple sweet potato and squid vol-au-vent

## STARTER

Veal carpaccio, truffle vinaigrette, arugula and parmesan

Lobster and green asparagus vertical with shellfish reduction

Salmon tartar and coconut and citrus vichyssoise

## FISH

Grouper fillet and stew jus

Roasted corvina on shrimp ravioli and vegetables shellfish jus

## MEAT

Veal steak in herb crust, glazed vegetables with truffle jus and cardamom infusion

Country chicken supreme, purple sweet potato cream and mushroom jus and Madeira wine

## DESSERTS

Mango and coconut panacotta

Strawberry cheesecake with orange crumble

# SOCIAL EVENTS

*SANA LUXURY WEDDINGS*  
*EPIC SANA LISBOA – DINNER*

## MENU III

### Cocktail

6 Canapés

Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral water

1h00 cocktail

### Menu

Starter, fish or meat main course and dessert

Coffee, tea and petit fours

### Drinks

EPIC SANA Lisboa selection

White and red wine, beer, soft drinks, fruit juices and mineral waters

### Wedding Cake

Wedding cake with sparkling wine

### Supper

Selection of soup, snacks, cheese and cold meats and dessert

### Digestifs

Beer, whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks fruit juices, mineral water

2h00 Premium open bar



# SOCIAL EVENTS

SANA LUXURY WEDDINGS  
EPIC SANA LISBOA – DINNER

## MENU III

### Options to choose from

#### COLD CANAPÉS

Spices, foi gras and pineapple confit macaron

Marinated salmon and lime blinis

Mango and smoked duck sambal

Goat cheese and pumpkin sphere

Tuna and guacamole tataki toast

Crab puff pastry

#### HOT CANAPÉS

Baked scallop with smoked ham and basilico

Prawn kadaif

Chicken pie

Mini-vol-au-vent of whelk and garlic butter

Mini chicken pie

Vegetables and apple chutney spring roll

## STARTER

Poached lobster on seasonal vegetables truffle flavoured

Caramelised foie gras, figs, pain d'épice and Port reduction

## FISH

Roasted white grouper, creamy cauliflower and caramelised endive

Roasted sea bass, smashed ratte and yuzu potatoes, tomato, cherry tomato chutney

## MEAT

Tenderloin tournedo, potato gratin, carrot cream and red onion chutney, thyme jus

Charolais loin, roasted portobello and asparagus

## DESSERT

Chocolate temptation

Mousse of cassis and vanilla

Mango and coconut panacotta

# SOCIAL EVENTS

SANA LUXURY WEDDINGS  
EPIC SANA LISBOA – DINNER

## BUFFET MENU

### Cocktail

6 Canapés

Sparkling wine, beer, aperitif wines, gin, rum, vodka, soft drinks, fruit juices, mineral water

1h00 cocktail

### Buffet

Selection of salads and starters, soup, pasta, fish, meat and selection of desserts

Coffee, tea and petit fours

### Drinks

EPIC SANA Lisboa selection

White and red wine, beer, soft drinks fruit juices and mineral waters

### Wedding Cake

Wedding cake with sparkling wine

### Digestifs

Beer, whisky, gin, rum, vodka, Port wine, national and international liqueurs, soft drinks fruit juices, mineral water

2h00 Open bar

### Supper

Selection of soup, snacks, cheese and cold meats and dessert



# SOCIAL EVENTS

SANA LUXURY WEDDINGS  
EPIC SANA LISBOA – DINNER

## MENU BUFFET

### Options to choose from

#### COLD CANAPÉS

Tartelette, Pico de Gallo and Pata Negra prosciutto

Marinated salmon and lime blinis

Goat cheese and pumpkin sphere

Tuna and guacamole tataki toast

Crab puff pastry

#### HOT CANAPÉS

Mini chicken pie

Prawn kadaif

Alheira (traditional portuguese meat sausage) and spinach dumpling

Vegetables and teriaky sauce bundles

Purple sweet potato and squid vol-au-vent

#### STARTER

Mixed lettuce Portuguese style salad

Tricolor pasta shells and chicken salad

Exotic prawns salad

Chickpea with codfish and egg salad

Green mango and fresh cheese salad

Marinated salmon verrine on fennel and orange salad

Crab, avocado and pike verrine

Goat's cheese panacotta, serrano tartar and fig crumble

Bacon and mushroom puff pastry quiche, chive cream

Roast veal tartar and celery and walnut remoulade

White bean cream verrine, duck salad and white beans

Cheese and charcuterie station

Selection of breads, toasts and homemade jams

#### SOUP (select 1 option)

Fish and coriander soup

Tomato cream soup and garlic croutons

Mushrooms cream soup

#### PASTA (select 1 option)

Spinach, ricotta and pine nut cannelloni

Neapolitan vegetable lasagne

#### FISH (select 1 option)

Grouper fillet and stew jus

Roasted corvina on shrimp ravioli and vegetables shellfish jus

#### MEAT (select 1 option)

Veal steak in herb crust, glazed vegetables with truffle jus and cardamom infusion

Country chicken supreme, purple sweet potato cream and mushroom jus and Madeira wine

#### DESSERT

Cassis and vanilla mousse

Mango variation

3 chocolates bavaroise

Exotic fruit tart

Crème brûlée

Sliced fruit

# SOCIAL EVENTS

SANA LUXURY WEDDINGS  
TO COMPLEMENT YOUR COCKTAIL OR SUPPER

## Supplements / Complements

### From the sea

---

Boiled prawns

---

Stuffed crab

---

Boiled lobster

---

### Sushi station

---

### Cold meat and charcuterie station

---

Roast suckling pig

---

Smoked ham and regional charcuterie

---

Roast beef

---

Regional bread variety and pickles

---

### Supper

---

Chicken broth

---

Mini-croc monsieur

---

Mini-burger

---

Selection of national and international cheeses

---

Nuts and grapes

---

Variety of bread, butter and jams

---

Opera cake

---

Exotic fruit tart

---

Selection of sliced fruit

---

## Menu supplements

### Extra dish

---

### Cocktail bar

---

Caipirinha, Daiquiri, Mojito, Margarita

---

### Gin bar

---

Hendrick's, Bulldog, Nordés, Sharish

---

# SOCIAL EVENTS

## SANA LUXURY WEDDINGS

### Included in your menu

#### Wedding cake

---

Choose your favourite

Sponge Cake

Plain, almond, red velvet or chocolate

#### Whipping

Custard, pastry cream, vanilla mousseline, orange cream, chocolate cream, red fruit cream, mascarpone cream

#### Filling

Plain, strawberries, almonds, red berries

#### Decoration and shape

To be determined before the event together with the pastry chef

**SERVICE** - A single wedding cake, for the symbolic moment of the cutting and photographs. For the guests we serve the same cake but in individual portions, so that we can shorten the time of cutting and serving.

#### Supper

---

Mini-croc monsieur

Mini-burguer

Selection of national and international cheeses

Nuts and grapes

Variety of bread, butter and jams

Opera cake

Exotic fruit tart

Selection of sliced fruit

#### Services

---

Wide space with plenty of natural light and the possibility of having your wedding tailor-made

Organisation and assistance of the event

Menu tasting (for 2 persons, after confirmation of the event, from Monday to Friday at lunch)

Standard floral decoration of tables

Room for bridal preparations on the wedding day (subject to availability)

Wedding night with romantic VIP

Dinner for two on the first anniversary

#### Decoration

---

Contact our Events Manager to create your tailor-made event to fulfil all your party ideas

#### Photographer

---

Talk to our Events Manager to book a photographer for a photo shoot throughout the event

#### Entertainment

---

Contact our Events Manager to find out about the different entertainment offers for your event

#### Music duet or DJ

---

Contact our Events Manager to find out about the different musical entertainment offers for your event

# SOCIAL EVENTS

SANA LUXURY WEDDINGS

EPIC SANA LISBOA – AFTER WEDDING

## BRUNCH IN PRIVATE ROOM

### Breakfast

Selection of cereals

Sliced ham and cheese

Light and cream cheese

Scrambled eggs and omelettes

Pork and poultry sausages

Selection of homemade yoghurt

### Starters

Portuguese Salad

Octopus salad Galician style

Caprese salad and arugula pesto

Mini vegetable muffin and lemon cream

Foie gras and chestnuts with Madeira wine parfait

Salmon and marinated cucumber rilette

Asian chicken salad and teriyaki sauce

Tuna tataki, white miso and raw vegetables

Piedmont salad

Vegetables and sea bream in marinade "escabeche"

Codfish cakes, vegetable samosas and shrimp rissoles

and prawn rissoles

Chicken pies

National and international cheese board

Crab pâté with crispy tortilla

Shrimp and citrus cocktail

### Main courses

SOUP (choose 1 option)

Tomato cream and garlic croutons

Green pea and ham veloute

FISH (choose 1 option)

Roast corvina and prawns with fisherman's sauce

Sea bass fillet with shellfish sauce

MEAT (choose 1 option)

Roast veal and thyme jus

Country chicken stew "grand mère"

VEGETARIAN (choose 1 option)

Ricotta and spinach ravioli, Neapolitan sauce

Falafel and aubergine caponata

### GARNISH

Provence tomato, rosé of vegetables, potato confit and coriander rice

SHOW-COOKING (choose 1 option)

Salmon and spinach in puff pastry

Crispy pork belly

# SOCIAL EVENTS

SANA LUXURY WEDDINGS

EPIC SANA LISBOA – AFTER WEDDING

## Desserts

Chocolate tart and mango jam

Coconut and passion fruit macaron

Chocolate and hazelnut cube cake

Tiramisù verrine

Red berries, apricot and blueberries panacotta

Trilogy of exotic fruits

Sliced fruit

## Drinks included

DIVAI harvest white and red wine

Beers, sparkling and still water

Soft drinks and fruit juices

## Children's menu

### SOUP

vegetable soup

### MAIN COURSE

Spaghetti bolognese

### SNACK

Hot dog

Mini burger

### DESSERTS

Rice pudding

Crème brûlée

Chocolate mousse

Jellies

Mineral water, soft drinks, fruit juices, hot chocolate

## CAKE

Choose your favourite

Sponge Cake

Plain, almond, red velvet or chocolate

Whipping

custard, pastry cream, vanilla mousseline, orange cream, chocolate cream, red berries cream, mascarpone cream

Filling

Plain, strawberries, almonds, red berries

Decoration and shape

To be agreed with the bride and groom together with our pastry chef

## CHILDREN'S ENTERTAINMENT

Face painting and educational games

# SOCIAL EVENTS

*SANA LUXURY WEDDINGS*

*EPIC SANA LISBOA – AFTER WEDDING*

## BRUNCH FLOR-DE-LIS

Sweets, savouries - hot and cold

EPIC SANA Lisboa selection red and white wines

Beers

Soft drinks, fruit juices and mineral waters



# SOCIAL EVENTS

## SANA LUXURY WEDDINGS MIX PACK

---

### PACK EPIC 1

---

#### WEDDING EVE

7.30pm - 10pm  
Sunset or Cocktail from Scale Bar terrace  
Open Bar  
Canapés

---

#### WEDDING MENU I

Cocktail  
Dinner  
Party

---

#### FLOR-DE-LIS SUNDAY BRUNCH

---

#### PRIVATE BRUNCH

---

---

### PACK EPIC 2

---

#### VÉSPERA DO CASAMENTO

7.30pm - 10pm  
Sunset or Cocktail from Scale Bar terrace  
Open Bar  
Canapés

---

#### WEDDING MENU I OR BUFFET

Cocktail  
Dinner  
Party

---

#### FLOR-DE-LIS SUNDAY BRUNCH

---

#### PRIVATE BRUNCH

---

A buffet table in a restaurant setting, featuring a variety of appetizers and drinks. The table is set with several trays of food, including small appetizers, bowls of fruit, and a bowl of citrus slices. The background shows a blurred view of the restaurant interior, with tables and chairs visible. The overall atmosphere is elegant and sophisticated.

# FOOD AND BEVERAGE

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

# FLOR-DE-LIS RESTAURANT

*THE MOST EXQUISITE NATIONAL  
AND INTERNATIONAL CUISINE*

Since its opening in 2013, Flor-de-Lis restaurant provides the main three meals of the day at EPIC SANA Lisboa. Currently, with the signature of Executive, it presents to your table the most exquisite national and international gastronomy.

Decorated in beige and rust tones, Flor-de-Lis is a space designed to give a comfortable and sophisticated atmosphere at all times of the day.

The featured cuisine is exclusive and specially designed by the Chef using the freshest ingredients, adapted to the seasonal offer. The "à la Carte" service is available at lunch and dinner, with dishes for every taste. At lunchtime it is also possible to choose from an executive menu.

For more private moments, the restaurant has some exclusive spaces that guarantee privacy and discretion.

## WINE SELECTION

The wine cellar houses a careful choice of Portuguese and foreign vinho verde and maduro wines - with a particular focus on red wines - as well as a selection of Portuguese sparkling wines and distinctive champagnes.





# EVENTS

PACKS

# EXECUTIVE MEETINGS

HALF DAY

## MEETING ROOM

FOR HALF DAY MEETING

Throughout the meeting

---

Screen and Wi-Fi

---

Notebook and pens

---

Coffee station, mineral water and sweets

## ONE EPIC COFFEE BREAK

Consisting of a selection of drinks and food

## EPIC MENU

---

Plated

---

Buffet

---

Selection of non-alcoholic drinks

---

Min. 35pax

OR

## BUSINESS TRAY

---

Chef's choice menu

---

Served inside the room

---

Selection of non-alcoholic drinks

---

Max. 15pax



# EXECUTIVE MEETINGS

*FULL DAY*

## MEETING ROOM

FOR FULL DAY MEETING

### Throughout the meeting

---

Screen and Wi-Fi

---

Notebook and pens

---

Coffee station, mineral waters and sweets

---

## TWO EPIC COFFEE BREAKS

Consisting of a selection of drinks and food

---

## MENU EPIC

---

Plated

---

Buffet

---

Selection of non-alcoholic drinks

---

Min. 35pax

OR

## BUSINESS TRAY

---

Chef's choice menu

---

Served inside the room

---

Selection of non-alcoholic drinks

---

Max. 15pax





# CATERING

## MENUS

# ALLERGIES AND INTOLERANCES



This menu features icons that indicate the presence of allergens in each dish, helping you make safe and informed choices. In addition, the icons also highlight the use of local products, organic ingredients, and other special characteristics of our recipes.

# CONTINENTAL BREAKFAST

## EVENTS

### BREAKFAST

2 HOURS OF SERVICE

#### Included in breakfast

American coffee, milk, hot chocolate, a variety of teas, mineral water, sparkling water, orange juice.

Selection of breads

Croissants

Honey, jams, butter

Viennoiserie

Selection of cereals

Yogurts and granola

Edam cheese and fresh cheese

Pork ham and Turkey ham

#### Items to complete your breakfast

Scrambled eggs

Omelet (ham and cheese)

Omelet station

Bacon and sausage

Cheese selection

Charcuterie selection

Nespresso

Sliced fruit



# COFFEE STATION

## EVENTS

### COFFEE STATION

4 HOURS OF SERVICE

**All coffee stations include**

---

American coffee, milk, tea selection, mineral and sparkling water

---

**Items to complete your coffee station**

---

Fresh orange juice

---

Apple juice

---

Nespresso

---

Fruit basket

---

Sliced fruit

---

8 HOURS OF SERVICE

**All coffee stations include**

---

American coffee, milk, tea selection, mineral and sparkling water

---

**Items to complete your coffee station**

---

Fresh orange juice

---

Apple juice

---

Nespresso

---

Fruit basket

---

Sliced fruit

---



# COFFEE BREAK

## EVENTS

### All coffee stations include










American coffee, milk, tea selection, mineral and sparkling water

Choose 5 items for coffee break

### PASTELARIA

|                                      |   |
|--------------------------------------|---|
| Gold chocolate Blondie               |      |
| Chouquette with vanilla cream        |      |
| São Tomé and rum chocolate cake      |      |
| Caramelized hazelnut cake            |     |
| Marble cake with Ivoire chocolate    |      |
| Mini croissants (ham and cheese)     |      |
| Exotic fruit tart                    |      |
| Chocolate and hazelnut tart          |     |
| Lemon and meringue sablé             |      |
| Peanut and mascarpone sablé          |     |
| Red fruit tartlet                    |      |
| Apple, cinnamon and vanilla cupcake  |      |
| Bean pastry                          |     |
| Custard-filled pastry                |      |
| Custard Tart – Pastel nata           |      |
| Chocolate Macaroon                   |      |
| Paris-brest with dried fruit praline |     |
















### PASTRY VEGAN AND GLÚTEN FREE

|                                     |   |
|-------------------------------------|---|
| Pineapple, rum and mint             |     |
| Chia, coconut and mango pudding     |     |
| Banana cake and apricot gel         |     |
| Cocoa brownie, peanut and raspberry |    |


















### VEGETARIAN | SANDWICH

|                                       |   |
|---------------------------------------|---|
| Marinated tofu and eggplant*          |     |
| Grilled vegetable and tomato pesto*   |     |
| Tofu, beetroot and orange*            |      |
| Avocado and cherry tomato*            |     |
| Vegetable and feta cheese mini quiche |      |

### FISH & SEAFOOD | SANDWICH

|                                       |   |
|---------------------------------------|---|
| Guacamole and shrimp*                 |       |
| Salmon rillettes, capers, and chives* |       |
| Smoked salmon and lemon cream*        |      |
| Avocado and Crab*                     |       |
| Tuna and dried tomato                 |      |

### MEAT | SANDWICH

|   |   |
|---|---|
| Serrano ham, Gouda cheese and olive tapenade* |     |
| Smoked chicken and shiitake mushroom*         |     |
| Mint and chicken*                             |      |
| Veal with truffle and parmesan mayonnaise*    |      |
| Mini chicken pie                              |      |
| Ham and mozzarella quiche*                    |     |

### OTHER OPTIONS

|                            |
|----------------------------|
| Fruit and chocolate fondue |
| Detox juice station        |

\*Can be made without gluten

# CANAPES

## EVENTS

### CANAPES

#### COLD

|  |   |
|--|---|
| Goat cheese and dried fruit pannacotta     |      |
| Salmão curado com pepino e wasabi          |      |
| Beetroot and orange tartar                 |    |
| Tart, pico de galo and smoked ham          |    |
| Marinated lily nigiri                      |     |
| Rice roll with vegetables and soy          |     |
| Rice toast with avocado and scrambled tofu |     |
| Eryngui with soy lactonese and wakame      |     |
| Corn tortilla and guacamole                |    |
| Sambal with mango and smoked duck          |    |
| Textured melon with ham                    |    |
| Salmon and citrus cream pie                |      |
| Roasted pineapple and Azores island cheese |     |

### CANAPES

#### HOT

|  |   |
|--|---|
| Vegetable and teriyaki baskets             |      |
| Chicken samosas                            |    |
| Alheira and spinach balls with pine nuts   |      |
| Fried shrimp with Asian sauce              |     |
| Chicken skewer with yakitori sauce         |      |
| Vegetable Gyosas                           |    |
| Vegetable falafel and coriander mayonnaise |    |
| Seitan in bolo do caco                     |    |
| Mini lamb and mint burger                  |     |

### MINI PASTRY













|                               |   |
|-------------------------------|---|
| Custard tart – Pastel de Nata |      |
| Toucinho do céu and orange    |      |
| Raspberry and vanilla tart    |      |
| Lemon and blueberry tart      |      |
| Peanut                        |      |
| Paris-Brest                   |     |
| Passion fruit macaron         |      |
| Chouquette with vanilla cream |     |
| Coconut and mango panna cotta |    |
| Vanilla flan                  |     |

# COCKTAIL DÎNATOIRE

## EVENTS















### COLD CANAPES

CHOOSE 3 OPTIONS

|  |   |
|--|---|
| Goat cheese and dried fruit pannacotta |      |
| Cured salmon with cucumber and wasaby  |      |
| Beetroot and orange hummus             |    |
| Tart, pico de gallo and pata negra     |    |
| Marinated lily nigiri                  |     |

### HOT CANAPES

CHOOSE 3 OPTIONS

|  |   |
|--|---|
| Vegetable and teriyaki baskets           |      |
| Chicken samosas                          |    |
| Alheira and spinach balls with pine nuts |      |
| Fried shrimp with Asian sauce            |     |
| Chicken skewer with yakitori sauce       |      |

### VERRINES

CHOOSE 6 OPTIONS

|  |   |
|--|---|
| Mango and shrimp sambal                    |     |
| Celery and marinated salmon salad          |     |
| Vegetable and lamb couscous                |    |
| Fregola, vegetables and sun-dried tomatoes |    |
| Quinoa, mushrooms and asparagus            |     |
| Vegetables and chicken satay               |     |
| Fusili, roasted vegetables and mozzarella  |     |
| Octopus and pickled salad                  |     |

### HOT COURSES

CHOOSE 4 OPTIONS

|   |  |
|---|--|
| Asparagus risotto and duck confit                 |    |
| Brisket confit with wheat tortilla                |       |
| Vegetable and chicken gyosas                      |   |
| Grouper and pumpkin curry with basmati rice       |    |
| Codfish Lagareiro with potatoes and greens        |    |
| Spinach and ricotta ravioli with Neapolitan sauce |    |
| Pumpkin and dried fruit cannelloni                |    |

### DESSERTS

CHOOSE 6 OPTIONS

|   |   |
|---|---|
| Mini Pastel de Nata                         |      |
| 70% dark chocolate and peanuts              |     |
| Raspberry and vanilla tart                  |      |
| Pistachio and black currant                 |      |
| Strawberry and mint from the riverside      |     |
| Fruit skewer                                |    |
| Montée ganache, hazelnut and milk chocolate |     |
| Apricot, lavender and vanill                |     |
| Pear and caramel                            |     |



# BUFFETS

## MENUS

# ALLERGIES AND INTOLERANCES



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# SET MENU

## 3 COURSE MENU

### STARTER

Tomato cream and garlic croutons



### MAIN COURSE

Chicken breast with mushrooms, mashed potatoes and bimi broccoli



### DESSERT

Banana, caramel and vanilla ice cream pannacotta



Mignardises



# SET MENU

## 3 COURSE MENU

### STARTER

Burrata, roasted tomatoes and basil emulsion  

### MAIN COURSE

Cod with Lousã migas and pico de gallo  

### DESSERT

Mille-feuille, caramelized golden apple and cream ice cream    

Mignardises



# SET MENU

## OPTIONS TO COMPOSE YOUR MENU

### STARTERS

Crispy goat cheese, apricot and muscat  

Veal carpaccio, sun-dried tomatoes with pine nuts and mixed herbs  

Vegetable and curry couscous with shrimp and mango emulsion  

Fish and seafood soup with coriander and shrimp   

### DESSERTS

Tahitian vanilla custard, caramel crunch and raspberry sorbet    

Creamy cheese, crunchy white chocolate and strawberries    

Hazelnut, yuzu and apricot Sachertorte    

### MAIN COURSES

#### PEIXE




Sea bass stained with seafood sherry and bergamot sauce   

Grilled sea bream fillet with tomato relish and ratte mashed potatoes  

Octopus confit with Aljezur puree and glazed vegetables   

### MAIN COURSES

#### MEAT

Beef medallion with roasted celery puree, micro vegetables and roast sauce   







Pork tenderloin with gratin potatoes and sautéed spinach  

Free-range chicken supreme with tomato risotto  









# VEGAN & GLUTEN FREE MENU

## 3 COURSE MENU






### STARTERS

- Hokkaido pumpkin soup  
- Quinoa, mushroom and pumpkin salad  
- Creamy rice with peas and roasted vegetables  
- Chickpea salad with green beans, roasted peppers and curry sauce 

### MAIN COURSE

- Courgette stuffed with vegetables and tomato emulsion  
- Creamy mushroom and spinach soup with basmati rice  
- Creamy pumpkin quinoa and shimeji mushrooms  
- Tofu steak with coriander porridge  

### DESSERTS

- Passion fruit, coconut and pineapple tapioca  
- Almond milk panna cotta and mango ice cream   
- Woodland fruit, basil and lime jelly 
- Chocolate and peanut brownie, caramel and raspberry sorbet   



# SPECIAL REQUESTS

## KOSHER

Kosher menus require a guarantee seal validated by Jewish Law.

The hotel has a contact list Kosher food suppliers to which we can request availability and a quotation on the behalf of the client.

Subject to availability and upon prior request of at least 5 working days.

This service is considered extra to the menu already chosen and contacted.

## HALAL

The hotel offers menus prepared with Halal meat approved according to Islamic Law.

These menus have an additional cost of 10% per person.

## PRIVATE ROOM MEALS

On request



WORKING  
LUNCH  
BUFFET

# ALLERGIES AND INTOLERANCES












This menu features icons that indicate the presence of allergens in each dish, helping you make safe and informed choices. In addition, the icons also highlight the use of local products, organic ingredients, and other special characteristics of our recipes.

# WORKING LUNCH

## WORKING LUNCH I

### STARTERS

- Lettuce and cheese salad  
- Tomato and mozzarella, pesto and pine nut salad   
- Farfalle salad and roasted vegetables 
- Tuna, egg and green bean salad   






### SANDWICHES

- Club chicken tortilla  
- Tomato, Roasted Zucchini and Pesto Sandwiches  
- Tuna and olive focaccia   

### SOUP

- Spinach soup  















### MAIN COURSE

- Pork cheek 
- Sweet potato  
- Sautéed vegetables  

### VEGETARIAN

- Ravioli with ricotta and spinach, Neapolitan sauce   




### DESSERTS

- Pear, muscatel and raisin crumble    
- Tiramisu    
- Creamy pistachio, mango and vanilla     
- Sliced fruit 







# WORKING LUNCH

## WORKING LUNCH II

### STARTERS

- Salada fusilli with chicken and coriander mayonnaise  
- 
- Marinated vegetable and cheese salad  
- 
- Chickpea salad with cod and egg   
- 
- Quinoa, mushroom and turkey salad 







### SANDWICHES

- Roasted vegetable and brie cheese baguete  
- 
- Avocado and shrimp tortilla  
- 
- Pork loin sandwiches with pickles  

### SOUP

- Pumpkin, coconut and cardamom velvety  
















### PRATO PRINCIPAL

- Codfish  
- 
- Turnip greens  
- 
- Salty potatoes  

### VEGETARIAN

- Neapolitan-style vegetable parmigiana   








### SOBREMESA

- Creme brûlée    
- 
- Natas do céu     
- 
- Red fruit tart    
- 
- Sliced fruit  









# WORKING LUNCH

## WORKING LUNCH III

### STARTERS

- Fresh cheese salad  
- Couscous salad with nuts  
- Fusilli salad with sweet and sour chicken 
- Shrimp and mango salad  







### SANDWICHES

- Ham and Gouda cheese sandwich  
- Smoked salmon bagel with citrus cream   
- Focaccia, fresh cheese and oregano  
- Roast beef baguette with mayonnaise and roasted tomatoes  

### SOUP

- Coriander cream  
















### MAIN COURSE

- Veal cheek 
- Seasonal vegetables  
- Mashed potatoes   

### VEGETARIAN

- Gnocchi with cheese and apple sauce   








### DESSERTS

- Cheesecake with strawberries     
- Toffee with fleur de sel and 70% dark chocolate    
- Toucinho-do-céu    
- Sliced fruit  







# WORKING LUNCH

## WORKING LUNCH IV

### STARTERS

- Quina salad with vegetables  
- Barley salad with codfish  
- Celery and smoked salmon salad
- Chicken Caesar salad   





### SANDWICHES

- Crispy chicken tortilla  
- Tuna, tomato, and egg sandwich   
- Prosciutto, brie, and basil sandwich  

### SOUP

- Vegetable soup  














### MAIN COURSE

- Roasted turkey with pearl onions and bacon 
- Mashed potatoes   

### VEGETARIAN

- Vegetable polenta with Napolitana sauce  









### DESSERTS

- Rice pudding with cinnamon   
- Chocolate brownie with hazelnut praline     
- Fruit salad   
- Sliced fruit  








# WORKING LUNCH

## WORKING LUNCH V

### STARTERS

- Bulgur and sweet-and-sour chicken salad 
- 
- Buckwheat salad with mushrooms and sun-dried tomatoes  
- 
- Red cabbage and crispy tofu salad   
- 
- Fresh cheese and cherry tomato salad  

### SANDWICHES

- Vegetable and mozzarella sandwich   
- 
- Chicken, cheddar, and bacon sandwich  
- 
- Baguette with cured pork loin, tomato, and Edam cheese  

### SOUP

- Tomato soup with croutons  














### MAIN COURSE

- Chicken curry 
- 
- Basmati rice  

### VEGETARIAN

- Mushroom ravioli with cheese sauce    

### DESSERTS


















- White chocolate mousse with berries   
- 
- Apple crumble    
- 
- "Abade de Priscos" pudding    
- 
- Sliced fruit  



# BUFFETS

## MENUS

# ALLERGIES AND INTOLERANCES

- |   |  |  |
|---|--|--|
|  Gluten      |  Eggs         |  Molluscs           |
|  Gluten free |  Fish         |  Dry fruits / Nuts  |
|  Lactose   |  Seafood    |  Peanuts          |
|  Seeds     |  Mustard    |  Biologic Produce |
|  Soy       |  Vegetarian |  Local Produce    |
|  Celery    |  Vegan      |  |

# BUFFETS

## BUFFET I

### STARTERS

|  |   |
|--|---|
| Barley and beetroot salad with chicken               |    |
| Crispy red cabbage and tofu salad                    |     |
| Vegetable and sautéed tuna salad                     |             |
| Fusili salad and roasted vegetables                  |     |
| Tomato and mozzarella salad with pesto and pine nuts |     |
| Shrimp and mango salad                               |     |
| Quinoa, cucumber, tomato and roast lamb              |    |
| Avocado and pico de gallo verrine                    |     |
| Hummus verrine with vegetable and turkey salad       |     |
| Tomato, cod and coriander                            |      |

### SOUP

|                             |   |
|-----------------------------|---|
| Seasonal vegetable julienne |   |
|-----------------------------|---|

### FISH

|   |   |
|---|---|
| Roast salmon supreme with citrus emulsion |   |
|---|---|






### VEGETARIAN

|   |   |
|---|---|
| Spinach and Azores island cheese cannelloni |   |
|---|---|

















### MEAT

|                                   |   |
|-----------------------------------|---|
| Roast veal cheek with thyme sauce |   |
|-----------------------------------|---|

### SIDE DISHES

|                            |   |
|----------------------------|---|
| Rice with dried fruits     |     |
| Truffled mashed potatoes   |   |
| Vegetables from the garden |    |

### DESSERTS

|  |   |
|--|---|
| Soya, mango and cardamom pannacotta    |     |
| Fraisier                               |      |
| Rice pudding with cinnamon             |       |
| Chocolate brownie and hazelnut praline |       |
| Sliced fruit                           |    |

# BUFFETS

## BUFFET II

### STARTERS

Cogolho lettuce salad, parmesan shavings and croutons  

Farfalle salad with pesto, tomato and mozzarella   

Couscous salad with dried fruits  

Vegetable salad and balsamic vinaigrette  



Bulgur salad with vegetables and chicken with sweet and sour dressing 

Beetroot hummus with marinated cheese    

Salmon cured with seaweed  

Crab and avocado verrine   

Salmon tartar, coconut cream and pass on fruit gel  

Buckwheat with mushrooms, tomatoes and roasted onion  

### SOUP

Tomato cream and garlic croutons 

### FISH

Grouper loin and Aveiro stew sauce   

### MEAT

Beef medallion with mushroom sauce  

### VEGETARIAN

Ricotta and spinach ravioli, Neapolitan sauce  

### SIDE DISHES

Vegetable and dried fruit rice  

Roasted Potatoes with Thyme  

Roasted vegetables  


### DESSERTS

Passion fruit, mango and pineapple jelly  

White chocolate mousse and forest fruits    

Madagascar vanilla creme brulee    



Banana, rum and peanut blondie     

Sliced fruit  

# BUFFETS

## BUFFET III

### STARTERS

|   |   |
|---|---|
| Lettuce salad and garlic croutons                         |    |
| Shrimp and vegetable salad with peanut sauce              |          |
| Fregola salad with tomatoes, roasted carrots and tofu     |     |
| Quinoa and cured beef loin salad                          |   |
| Chickpea salad with cod and egg                           |     |
| Roasted mozzarella, tomato and asparagus                  |     |
| Smoked salmon, cucumber and yogurt verrine                |    |
| Goat cheese and apple compote puff                        |     |
| Veal tartare, creamed spinach and quail egg               |     |
| Smoked duck breast with red fruits and orange vinaigrette |    |

### SOUP

|                    |   |
|--------------------|---|
| Green cabbage soup |  |
|--------------------|---|

### FISH

|   |   |
|---|---|
| Cod supremes, turnip greens and cornbread |   |
|---|---|






### MEAT

|   |   |
|---|---|
| Roast pork medallions with mustard and herb sauce |   |
|---|---|

















### VEGETARIAN

|  |   |
|--|---|
| Tortellini de cogumelos com molho de queijo e abobora assada |   |
|--|---|

### GUARNIÇÃO

|                    |   |
|--------------------|---|
| Basmati rice       |       |
| Patatas Bravas     |   |
| Grilled vegetables |   |

### DESSERTS

|  |   |
|--|---|
| Toffee, banana mousse and gold chocolate           |      |
| Apple Crumble                                      |       |
| Toucinho-do-Céu and orange                         |      |
| Strawberry and mint jam, raspberry and blueberries |     |
| Sliced fruit                                       |     |



# BUFFETS

## BUFFET IV

### STARTERS

|   |   |
|---|---|
| Sweet potato and chorizo salad                              |    |
| Quinoa, Orange and turkey salad                             |    |
| Roasted mushroom salad with island cheese shavings          |     |
| Chicken salad, cogolho lettuce, bacon and honey vinaigrette |     |
| Penne salad with seafood and cilantro                       |     |
| Vegetable salad, marinade and mussels                       |     |
| Pot of beetroot, cottage cheese and caramelized walnuts     |    |
| Cod brandade and cornbread farofa                           |     |
| Breaded shrimp with mango tartare and chives                |     |
| Carrot and orange cream with toasted almonds and chives     |     |

### SOUP

|                    |   |
|--------------------|---|
| Leek and ham cream |  |
|--------------------|---|

### FISH

|                                   |   |
|-----------------------------------|---|
| Sea bass with Algarve minced meat |   |
|-----------------------------------|---|






### MEAT

|   |   |
|---|---|
| Turkey breast with chives, bacon, mushrooms and thyme sauce |  |
|---|---|












### VEGETARIAN

|  |   |
|--|---|
| Vegetable lasagna and Neapolitan sauce |   |
|--|---|

### GUARNIÇÃO

|                         |   |
|-------------------------|---|
| Saffron and raisin rice |       |
| Potato, olive tapenade  |     |
| Seasonal vegetables     |   |






















### DESSERTS

|  |   |
|--|---|
| Apricot and red fruit pannacotta           |     |
| Coconut, white chocolate and exotic fruits |      |
| Rhubarb and strawberry crumble             |     |
| Abbot of Priscos pudding                   |     |
| Sliced fruit                               |     |

# BUFFETS

## BUFFET V

### STARTERS

|  |   |
|--|---|
| Octopus and potato salad                         |      |
| Feijoca salad with fried cod                     |             |
| Roasted asparagus with ham and egg               |     |
| Pea salad with pork terrine                      |    |
| Vegetable and quinoa marinade                    |     |
| Fusilli salad with vegetables and fresh cheese   |      |
| Gazpacho with croutons                           |    |
| Spinach and shrimp pastry                        |     |
| Roasted pumpkin with watercress and dried fruits |      |
| Crispy sausage with apple compote                |    |

### SOUP

|                                       |   |
|---------------------------------------|---|
| Cauliflower cream and almond emulsion |   |
|---------------------------------------|---|

### FISH

|                                     |   |
|-------------------------------------|---|
| Sea Bream Fillet with Pico de Gallo |   |
|-------------------------------------|---|

### MEAT

|  |   |
|--|---|
| Chicken Breast with Pickled Onion and Beer Sauce |   |
|--|---|





















### VEGETARIAN

|   |   |
|---|---|
| Vegetable Polenta with Mozzarella and Tomato Crushing |    |
|---|---|

### SIDE DISHES

|                            |   |
|----------------------------|---|
| Migas from Lousã           |       |
| Roast Potato with Rosemary |   |
| Assorted Vegetables        |   |

### DESSERTS

|   |   |
|---|---|
| Creamy Blackcurrant and Pistachio Cream |      |
| Natas do Céu                            |      |
| Milk Chocolate Flan                     |       |
| Vanilla and Fruit Tart                  |       |
| Sliced Fruit                            |     |

# SPECIAL REQUESTS

## KOSHER

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## HALAL

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## PRIVATE ROOM MEALS

On request



# LIVE STATIONS



# LIVE STATIONS

*MIN 90 PEOPLE*

Ham cut

---

Gambas à guillo

---

Seafood paella

---

Fish and seafood cataplana

---

Sushi & Sashimi

---



# BUSINESS TRAY

## MENUS

# ALLERGIES AND INTOLERANCES




This menu features icons that indicate the presence of allergens in each dish, helping you make safe and informed choices. In addition, the icons also highlight the use of local products, organic ingredients, and other special characteristics of our recipes.









# BUSINESS TRAY

INCLUDES 1 STARTER, 1 SNACK, 1 HOT OR COLD MAIN COURSE, 1 DESSERT AND SLICED FRUIT










## STARTERS

|                                     |   |
|-------------------------------------|---|
| Mixed salad with mozzarella pearls  |    |
| Mixed salad with parmesan shavings  |    |
| Mixed salad with crunchy vegetables |     |








## SNACKS

|  |   |
|--|---|
| Roasted Vegetable and Tomato Pesto<br>Mini Bagel |    |
| Tuna dog with sriracha mayonnaise                |    |
| Crispy chicken tortilla                          |     |


















## COLD MAIN COURSE

|   |   |
|---|---|
| Asian tuna poke bowl                                  |     |
| Quinoa, sun-dried tomato, asparagus<br>and tofu salad |     |
| Asian chicken salad                                   |      |

## HOT MAIN COURSE

|   |   |
|---|---|
| Duck rice                               |    |
| Cod brandade                            |    |
| Spinach, pumpkin and ricotta cannelloni |    |

## DESSERTS

|                            |   |
|----------------------------|---|
| Fruit tartlet              |      |
| Chocolate and peanut       |     |
| Toucinho-do-céu and orange |     |
| Vanilla macaron            |     |
| Sliced fruit               |     |



# GALA MENUS

# ALLERGIES AND INTOLERANCES



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# GALA MENU

## GALA MENU

Floral centerpieces and candelabras are included, creating an elegant and sophisticated atmosphere

### STARTER

Mango, avocado and shrimp salad



### FISH

Baked cod with pack choi and Aljezur mashed potatoes



### MEAT

Pork tenderloin with clams, and sautéed potatoes and turnip greens



### DESSERT

Cream cheese, pistachio and raspberry sorbet



# GALA MENU

## GALA MENU I

### STARTER

Salmon carpaccio with yogurt sauce,  
dill and crispy capers



### FISH

Sea bass fillet with spinach ravioli,  
glazed vegetables and lime emulsion



### INTERMEZZO

Green apple sorbet and mint foam



### MEAT

Veal steak with creamy barley,  
ceps and spinach



### DESSERT

Citrus, streusel and meringue



# GALA MENU

## GALA MENU II

### STARTER

Prawn salad, tomato jam and coriander emulsion



### FISH

Grouper fillet with creamy potato and mushrooms, parsley sauce



### INTERMEZZO

Lemon sorbet and pennyroyal foam

### MEAT

Duck breast with carrot and celery puree, eryngui mushroom slices



### DESSERT

70% dark chocolate sphere, hazelnut praline and vanilla ice cream



# GALA MENU

## GALA MENU III

### STARTER

Octopus tentacle with asparagus,  
tomato and avocado salad



### FISH

Sea bass with confit pumpkin  
and curry sauce



### INTERMEZZO

Passion fruit sorbet and champagne foam

### MEAT

Charolais loin with oyster mushroom  
and potato fricassee



### DESSERT

Passion fruit, coconut and pineapple tapioca



# GALA MENU

## MENU OPTIONS

### STARTERS

#### MENU I

Beetroot and orange tartar with coconut puree and "coriander air" \*



#### MENU II

Eryngui mushroom carpaccio with parmesan cheese mousse and toasted almonds\*\*



#### MENU III

Veal cheek carpaccio confit with drunk pear\*\*\*



### FISH

#### MENU I

Grouper with olive tapenade, potato rosti and fennel and sparkling wine sauce\*



#### MENU II

Salmon parcel with creamy citrus pearl barley\*\*



#### MENU III

Octopus confit with asparagus and crispy potatoes\*\*\*



### MEAT

#### MENU I

Braised pork cheek with cauliflower puree and bimis\*



#### MENU II

Chicken breast with creamy parmesan polenta and parsley sauce\*\*



#### MENU III

Lamb loin with savoy cabbage puree, sautéed vegetables and rosemary sauce\*\*\*



### VEGETARIAN/ CELIAC

Asparagus quinoa, almonds and tomato emulsion



Vegetable terrine, creamy sweet potato and caramelized bimis



Marinated tofu, vegetable linguine with lime and coriander emulsion



Creamy spinach, sautéed chard and roasted boletus mushrooms



### DESSERTS

Thaiti vanilla cream, caramel crunch and raspberry sorbet



Passion fruit, coconut and pineapple tapioca



Millefeuille, caramelized golden apple and cream ice cream, eggs, dried fruits



40% milk chocolate bavaroise, hazelnut praline montane ganache and vanilla ice cream



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On request



# THEMATIC MENUS

# ALLERGIES AND INTOLERANCES









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# PORTO A LISBOA

## THEMATIC MENUS

Floral centerpieces and candelabras are included, creating an elegant and sophisticated atmosphere

### SALADS

- Portuguese salad 
- 
- Asparagus salad with black pudding sausage and apple  
- 
- Confit codfish salad with chickpeas   

### VERRINES

- Broad bean salad with chorizo 
- 
- "Bola de Lamego" Pão tradicional português recheado com enchidos   
- 
- Octopus salad from our coast with roasted peppers  
- 
- "Torricado" with Serra da Estrela cheese and Chaves smoked ham  
- 
- Alheira de Mirandela croquettes with red onion chutney  
- 
- Black-eyed bean salad with red onion and tuna tataki from Azores   
- 
- Selection of Portuguese fried: Codfish cakes, shrimp croquettes, and meat croquettes     
- 
- Board of regional cheeses and charcuterie 

### SOUP

- "Á Minhota" Cabbage cream soup 

### FISH

- Roasted codfish with cornbread, sprouts and potatoes  

### MEAT

- Pork Loin with "Farinheira" sausage crust and rosemary sautéed vegetables 




















### VEGETARIAN

- Cabbage and broad bean crumbs with wild mushrooms 

### RICE

- Coriander rice 

### DESSERTS

- "Natas do céu"     
- 
- Rice pudding with cinnamon    
- 
- "Toucinho do céu"     
- 
- Chocolate mousse with "Rio Maior" Sea Salt   
- 
- Sliced fruit  

# BARBECUE

## THEMATIC MENUS

### STARTERS

|  |   |
|--|---|
| Coleslaw Salad                                     |    |
| Waldorf salad                                      |    |
| Caprese Salad                                      |    |
| Roasted mushroom salad with island cheese shavings |    |
| Algarve-style salad                                |  |
| Chipped cod salad                                  |  |
| Roasted corn with herb butter                      |  |
| Fregola with sun-dried tomatoes and asparagus      |  |
| Padron peppers                                     |  |
| Vegetable couscous                                 |  |
| Guacamole and shrimp with pico de gallo            |  |
| Gazpacho with croutons                             |  |



### SOUP

|                    |   |
|--------------------|---|
| Green cabbage soup |  |
|--------------------|---|

### FISH

|                                      |   |
|--------------------------------------|---|
| Grilled octopus                      |  |
| Grilled salmon with chilly and onion |  |





### MEAT

|                              |   |
|------------------------------|---|
| Roast chicken with pineapple |  |
| Veal entrecôte               |  |







### VEGETARIAN

|                   |   |
|-------------------|---|
| Lebanese Eggplant |  |
|-------------------|---|

### SIDE DISHES

|                    |   |
|--------------------|---|
| Spring rice        |  |
| Baked potato       |  |
| Onion Rings        |  |
| Grilled vegetables |  |

### DESSERTS

|  |   |
|--|---|
| Milk chocolate, peanuts and salted caramel |  |
| Berlin ball with egg cream                 |  |
| Red fruit and vanilla cream                |  |
| Passion fruit, mango and pineapple jelly   |  |
| Pastel de nata                             |  |
| Fruit kebabs                               |  |

# INDIAN

## THEMATIC MENUS

### PERSONALISED BUFFET

2 starters / 2 vegetarian starters

---

2 main dishes / 2 vegetarian main dishes

---

1 Daal

---

Salad, Papad, Pickles, Yoghurt, Assorted Indian Bread, Rice

---

2 Indian Desserts

---

### PERSONALISED BUFFET II

2 starters / 2 vegetarian starters

---

3 main dishes / 3 vegetarian main dishes

---

1 Daal

---

Salad, Papad, Pickles, Yoghurt, Assorted Indian Bread, Rice

---

2 Indian Desserts

---



# INDIAN

## OPTIONS FOR YOUR MENU

### STARTERS

Chicken pakoda

Chicken tikka

Chicken samosa

Chicken seekh kebab

Fried chicken balls

Crispy prawn fry

### VEGETARIAN STARTERS

Papdi Chaat

Rajma Chaat

Mix Pakoda

Aloo Tikki

Kebab

Manchurian

### MAIN

Paneer tikka masala

Paneer kadai

Paneer Jalfrezy

Palak paneer

Handi

Kolhapuri

Korma

Bombay aloo

Jeera aloo

Baigan ka bhartha

Camarão Jalfrezi

Curry de Ovo

Frango Korma

Camarão Korma

Frango Rogan

Borrego Rogan

Butter Chicken

### VEGETARIAN MAIN

Paneer tikka masala

Paneer kadai

Paneer Jalfrezy

Palak paneer

Handi

Kolhapuri

Korma

Bombay aloo

Jeera aloo

Baigan ka bhartha

### DAAL

Daal tadka

Daal makhani

Daal fry

Punjabi kadhi

Toor daal

Moong daal

### DESSERT

Mango kulfi

Gulab jamun

Gajar halwa

Aam ras

Suji halwa

Ice cream

Fruit salad

# CREW MENU

## *CHEF'S CHOICE*

### LONG WAY TO GO

1 mixed salad

---

1 soup

---

1 hot meat dish or 1 hot fish dish

---

1 vegetarian

---

1 dessert

---

1 sliced fruit

---

### SNACK TIME

1 simple salad

---

3 varieties of sandwiches

---

1 soup

---

1 quiche

---

Fruit by piece

---





# DRINKS

## PACKAGE

# BEERS & JUICES

## DRINKS PACKAGE

### BEER

Super Bock 33cl

---

Sagres 33cl

---

Sagres Stout 33 cl

---

Sagres 0% 33 cl

---

Heineken 25 cl

---

Corona 33 cl

---

### SOFT DRINKS – 20 CL

Tonic water

---

Coca-Cola

---

Coca-Cola Zero

---

7up

---

Fanta Orange

---

Iced tea

---



# WINE LIST

## DRINKS PACKAGE

### SPARKLING – 75CL

Pinta Negra, Brut Blanc de Noir

---

DIVAI Bruto

---

DIVAI Special Cuvée Rosé

---

Vértice Millésime Bruto

---

### CHAMPAGNE – 75CL

Collet Brut

---

Pommery Rosé Apanage

---

Billecart-Salmon Brut Réserve

---

Moët & Chandon Dom Pérignon

---



# WINE LIST

## DRINKS PACKAGE

### WHITE WINE – 75CL

Muros Antigos, Loureiro – Vinho Verde

---

Sem Par Branco – Alentejo

---

Vallado 3 Melros – Douro

---

Adega Mãe, Chardonnay – Lisboa

---

Terras do Grifo, Reserva Branco – Douro

---

### RED WINE – 75CL

Niepoort Diálogo - Douro

---

Sem Par Tinto – Alentejo

---

Vallado 3 Melros – Douro

---

Adega Mãe, Cabernet Sauvignon – Lisboa

---

Terras do Grifo, Reserva Tinto – Douro

---

### ROSÉ WINE – 75CL

DIVAI Rosé - Alentejo

---

Sem Par Rosé - Alentejo

---

Redoma Rosé – Douro

---



# SPIRITS

## DRINKS PACKAGE

### VODKA & TEQUILA – 70CL

Morosha | Ukraine

---

Grey Goose | France

---

Beluga Noble | Russia

---

Olmecca | Mexico

---

Patron Reposado | Mexico

---

### WHISKY – 70CL

The Famous Grouse | Scotch

---

Bushmills | Irish

---

Chivas Regal 12 years | Scotch

---

Nikka From the Barrel | Japan

---

Macallan Double Cask 12 years | Scotch

---

### GIN – 70CL

Tanqueray | England

---

Fox Tale Dry | Portugal

---

Martin Miller's | England

---

Hendrick's | Scotland

---

Monkey 47 | Germany

---



# WELCOME DRINKS

## *DRINKS PACKAGE*

### PORT OF HONOR

Tawny port, tonic port

---

Fresh orange juice and mineral water

---

### WELCOME I

Sparkling wine, white and red wine, beer

Fresh orange juice, soft drinks and mineral water

---

### WELCOME II

Sparkling wine, Martini, Licor Beirão

---

Beer, white port, Ginja tonic, white and red wine

---

Fresh orange juice, soft drinks and mineral water

---



# WELCOME DRINKS

## *DRINKS PACKAGE*

### WELCOME III

Champanhe

---

White and red wine, Port tonic

---

National beer, vodka, gin, whiskey

---

Fresh orange juice, soft drinks and mineral water

---

### ADD TO YOUR WELCOME COCKTAIL

#### CHOOSE AN OPTION

---

Mojito | Caipirinha | Daiquiri | Margarita | Moscow Mule  
Aperol Spritz | Negroni | Piña Colada

---



# BEVERAGE SUPPLEMENTS

## *DRINKS PACKAGE*

### OPTION I

Fresh orange juice, soft drinks, mineral water, American coffee, tea

---

### OPTION II

DIVAI Selection White | Alentejo  
Aroma with notes of tropical fruits. Balanced, fresh and elegant, with good acidity and minerality

---

DIVAI Selection Red | Alentejo  
Aroma of red fruits with notes of peppers, balanced and direct, red fruit predominates, intense finish

---

National beer, fresh orange juice, soft drinks, mineral water, American coffee, tea

---



# BEVERAGE SUPPLEMENTS

## DRINKS PACKAGE

### OPTION III

Terras do Grifo Whitel Douro  
Young wine with good intensity and aromatic complexity.  
Dry, with balanced and refreshing acidity

---

Terras do Grifo Red | Douro  
Good intensity and aromatic complexity.  
Greedy, moderately full-bodied and with soft tannins

---

National beer, fresh orange juice, soft drinks, mineral water, American coffee, tea

---

### OPTION IV

Adega Mãe, Chardonnay | Lisboa  
Rich aromas with fruity apple, peach, light tropical.  
Creamy and balanced by good acidity

---

Adega Mãe, Cabernet Sauvignon | Lisboa  
Complex, notes of ripe black fruit and spices  
predominate with a persistent finish

---

National beer, fresh orange juice, soft drinks, mineral water, American coffee, tea

---



# FULL SUPPLEMENT

## DRINKS PACKAGE

### CLASSIC WELCOME DRINK

Sparkling wine, white and red wine, national beer

---

Fresh orange juice, soft drinks and mineral water

---

30 min. service

### DINNER SUPPLEMENT DIVAI

DIVAI White | Alentejo | aroma of tropical fruits; balanced, fresh, with good acidity and minerality

---

DIVAI Red | Alentejo | aroma of red fruits with hints of peppers, balanced and direct, red fruit predominates, intense finish

---

National beer, natural orange juice, soft drinks, mineral water, American coffee, tea

---

Full meal

### CLASSIC OPEN BAR

Sparkling wine, white port, tawny port, white and red wine, national beer

---

Moscatel de Setúbal, Ginja, Baileys, Martini, Licor Beirão

---

Fresh orange juice, soft drinks and mineral water

---

60 min. service



# OPEN BAR

## DRINKS PACKAGE

### CLASSIC OPEN BAR

Sparkling wine, White port, Tawny port, white and red wine

---

National Beer, Moscatel de Setúbal, Ginja, Baileys, Martini, Licor Beirão

---

Fresh orange juice, soft drinks and mineral water

---

### PREMIUM OPEN BAR

Champagne, White Port, LBV Port, White and Red Wine

---

National beer, Moscatel de Setúbal, Baileys, Martini, Ginja, Licor Beirão, Jägermeister

---

Cognac Courvousier VS, Aguardente Portuguesa, Jameson, Famosa Grouse, Chivas 12y, Jim Bean, Tanqueray Gin, Fox Tale Dry, Morosha Vodka, Don Diego Tequila, Abuelo Rum

---

Fresh orange juice, soft drinks and mineral water

---



# NON-ALCHOOLIC

## DRINKS PACKAGE

### WELCOME DRINK

Sparkling Kolonne Null Cuvée Blanc

---

Kolonne null white and red wine

---

Beer 0.0%, Vibrante Martini, Tanqueray gin 0.0%

---

Fresh orange juice, soft drinks and mineral water

---

### DINNER DRINK

KOLONE NULL White | Germany

A fresh Riesling with aromas of apples and yellow fruits, noble notes of citrus fruits and varietal-type acidity.

---

KOLONE NULL Red Cuvée | Germany

Underlined by notes of pepper, dark fruits and red fruit flavors. Full-bodied, powerful and young at the same time

---

0.0% beer, fresh orange juice, soft drinks, mineral water, American coffee, tea

---





GROUP  
ACTIVITIES  
POST-MEETING

# VIP AMENITIES

## GROUP ACTIVITIES

### VIP LISBOA



Pastéis de nata

Porto wine Bottle

### VIP DELUXE



Selection of cheeses and charcuterie

Selection of crackers and grissinis

Red wine DIVAI

### VIP PREMIUM



EPIC Chocolate Delight

Selection of sliced exotic fruit

Tramezzini of smoked salmon, lime and trout roe

Acqua Panna

San Pellegrino

### VIP ELITE GUEST



Selection of fine pastries

Selection of sliced exotic fruit

Selection of canapés

Fruit juice

Acqua Panna

San Pellegrino

Sparkling wine DIVAI



# WINE FLIGHT EXPERIENCE

## GROUP ACTIVITIES

Elevate your event with our exclusive wine flight experience

Indulge in a journey of exquisite flavors and aromas with our wine tasting carefully selected by our Sommelier, a perfect complement to your event.

Tasting of six Portuguese wines from the North to the South of the country, paired with national cheeses and charcuterie.



# COCKTAIL MASTERCLASS

## GROUP ACTIVITIES

### Craft your signature drinks

Unleash your inner bartender with our 'Classic Cocktails Workshop'. Discover the secrets behind timeless cocktails, from the Perfect Martini to the iconic Old Fashioned. Our bartenders will guide you through each step, teaching you the techniques to create these beloved classics.

Create 3 cocktails, accompanied by good music and lots of laughs.



# COOKING CLASSES

## *GROUP ACTIVITIES*

Release your inner chef

Elevate your event with our cooking classes where your guests' become chefs.

Preparation of Pastel de Nata with good Portuguese music.

Class guided by our Pastry Chef.



# SPECIAL REQUESTS

## KOSHER

Kosher menus require a guarantee seal validated by Jewish Law.

The hotel has a contact list Kosher food suppliers to which we can request availability and a quotation on the behalf of the client.

Subject to availability and upon prior request of at least 5 working days.

This service is considered extra to the menu already chosen and contacted.

## HALAL

The hotel offers menus prepared with Halal meat approved according to Islamic Law.

These menus have an additional cost of 10% per person.

## PRIVATE ROOM MEALS

On request

# INCLUDED SERVICES

EPIC SANA Lisboa towels and pads

EPIC SANA Lisboa standard table decoration

Customised menus

Digital table plan

Digital signage

Cloakroom service

5 free parking spaces

Professional service dedicated to the event

Dance floor: upon availability

Stage: upon availability

Integrated Space Sound System

Handheld microphone: upon availability

Projection: space-integrated system

Staff for all service sectors

# ADDITIONAL SERVICES

*CONDITIONS TO BE REPORTED*

Accommodation

Valet parking

Transfers

Music entertainment

Entertainment

Decoration - flowers

Interior decoration

Additional furniture

Make up

Hairdresser

Fireworks

DJ / VJ

Dance floor

Decoration - balloons

Babysitting

Children's animation

Photographer

Videographer

Hostesses

Crêpes and ice-cream station

Cotton candy cart

Shwarma station

Shisha corner

Cigars corner

LED letters

Invites

Table decor

Additional technical equipment

# SAYANNA

WELLNESS & SPA

With the “East meets West” philosophy, SAYANNA stands for harmony between authentic luxury wellbeing sanctuaries and the local culture, products and traditions.

At these retreats, you will encounter tailor-made services that combine the holistic healing vision of the Orient with the traditional and modern treatment techniques from the Occident, to care for both your body and soul.

# SAYANNA WELLNESS & SPA

*HOLISTIC HEALING VISION  
OF THE ORIENT*

Nestled in 1700 sqm in Lisbon's business centre, SAYANNA at the EPIC SANA Lisboa is the true and best kept secret of Wellness in the city centre.

An internationally awarded Spa, where you will find the most fantastic influenced signature treatments matched with the finest and most tailor-made standards of service. Whether you opt for a massage or facial treatment, we guarantee relaxation and rejuvenation. Enjoy magnificent facilities with a 12-metre wellness pool with waterfalls and a relaxation area with sauna, Turkish bath, ice fountain and showers, and a gym equipped with state-of-the-art Technogym equipment.



Immerse yourself  
in a unique wellness  
experience, where  
time is irrelevant.



\_ TREATMENT ROOM



\_ GYM



\_ INDOOR SWIMMING POOL



# SAYANNA WELLNESS & SPA

## THE ESSENCE OF LISBON

### LISBON HILLSIDES

---

Feel the shaping of Lisbon on your body, with upward and downward movements inspired by Balinese massage which, when combined with hot stones, stimulate the circulation of vital energy and provide a unique sense of relaxation.

### THE OLIVE GROVE OF THE SENSES

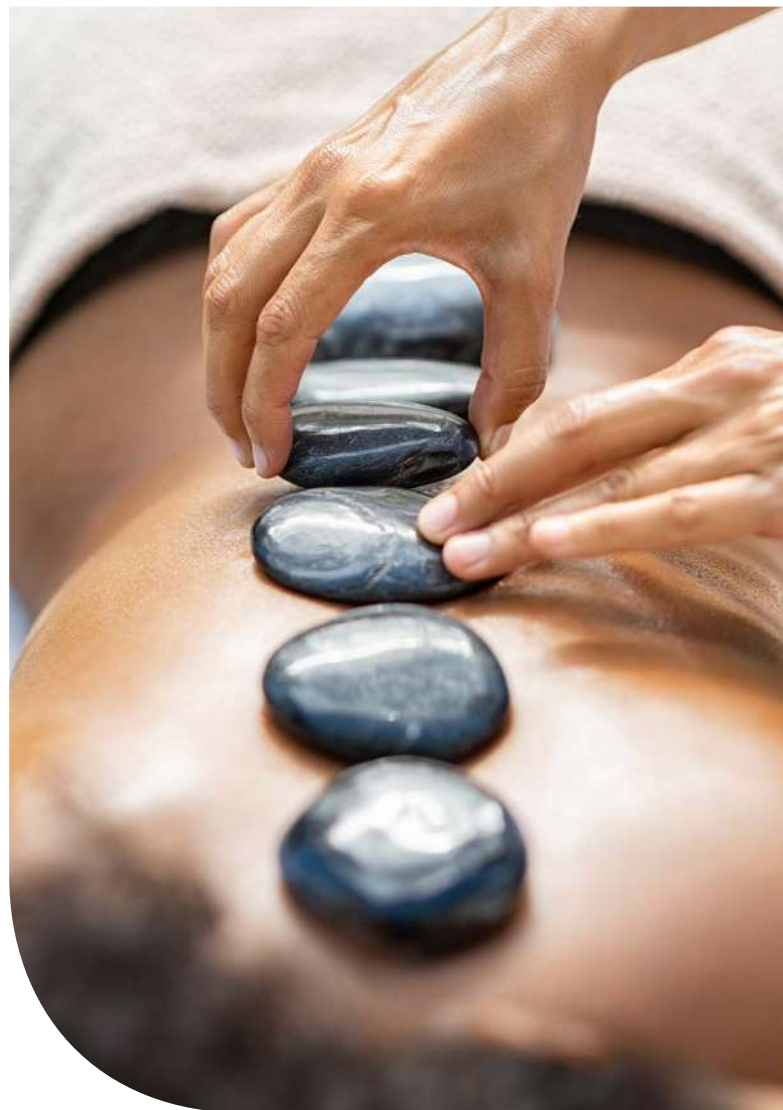
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Enjoy the best qualities of our Portuguese olive trees and awaken your senses in a full treatment of exfoliation, hydration and massage.

### LISBON ESSENCE FOR TWO

---

A fantastic body and facial massage for two, that will take you to Lisbon's city gardens through the essences of Eucalyptus, Roses and Lavender. This treatment will help you recover from the physical exhaustion of your day and refresh your skin.



# SAYANNA WELLNESS & SPA

## *SIGNATURE SAYANNA TREATMENTS*

### **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

---

A complete massage with influences from the oriental therapy Abhyanga, ideal to balance the nervous system and induce sleep.

### 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 draining and relaxing body massage performed with oils specially selected for use during pregnancy, which ends with a fantastic face and head 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

### BODY SCRUB

---

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

### BODY SCRUB AND WRAP

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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.

### MODELING MASSAGE

---

Through exfoliation with a sisal brush and a vigorous and fast massage, this treatment improves tissue oxygenation, reduces toxins, tones and redefines your body's contours.

### 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 EXPERIENCE FOR TWO**

---

Immerse yourself in the most fantastic massage for two with our SAYANNA signature massage in our SPA Suite and finish with a ritual bath for two with two flutes of sparkling wine.

### **COUPLE MASSAGE**

---

With an immersive atmosphere, we have created the perfect setting to enjoy a super hydrating massage for two that will leave you more relaxed than ever. Choose from a candle or chocolate massage.



# SAYANNA WELLNESS & SPA

## FACE | HOLISTIC TREATMENTS

### AROMATHERAPY FACIAL

---

This facial treatment created to meet the needs of your skin, through an prior evaluation by our team. Suitable for all skin types, dry, combination or oily.

### HOLISTIC FACIAL LIFTING EFFECT

---

This treatment provides nourished, hydrated and smooth skin with an instant lift effect. Tones facial muscles, awakening the skin's complexion, eliminating signs of fatigue and minimising the depth of wrinkles.

### HOLISTIC FACIAL FOR ANTI-AGEING

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This facial treatment combines the most advanced technology with natural ingredients to give your skin a youthful, radiant look.

### LIMPEZA FACIAL

---

This treatment provides nourished, moisturised and smooth skin. It can be paired with other treatments.

### EXTRACTION

---



# 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 resist 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

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1-25 vouchers - 10% discount

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26+ - 15% discount

#### Acquisition of daily passes to the SPA\*\*\*

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1-15 entrances - 10% discount

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16-50 entrances - 15% discount

---

+50 entrances - 20% discount

---

\_ PISCINA INTERIOR



#### 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. Only applicable to the Units that have the membership service available.

\*\*\* 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

---

10, 15 OR 30 MIN SESSIONS

#### OUT OF MEETING ROOMS

---

Running club

---

Stretch

---

Yoga

---

Pilates

---

Circuit training

---

60 MIN. SESSIONS

### BODY & MIND

#### MEETING ROOM

---

Stretch assistance

---

5 min. chair massage

---

#### OUT OF MEETING ROOM

---

Relaxing Massage, Deep Tissue Massage or Holistic Facial Treatment

---

20, 30, 45 AND 60 MIN SESSIONS

### 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 FSC<sup>1</sup> 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!

<sup>1</sup> 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.



A hand is shown reaching out from the right side of the frame towards a digital globe on the left. The globe is composed of a network of glowing blue lines and nodes, representing a global network or data flow. The background is a dark blue gradient with faint, glowing network patterns and some blurred text elements, suggesting a futuristic or technological theme.

SAN.IA

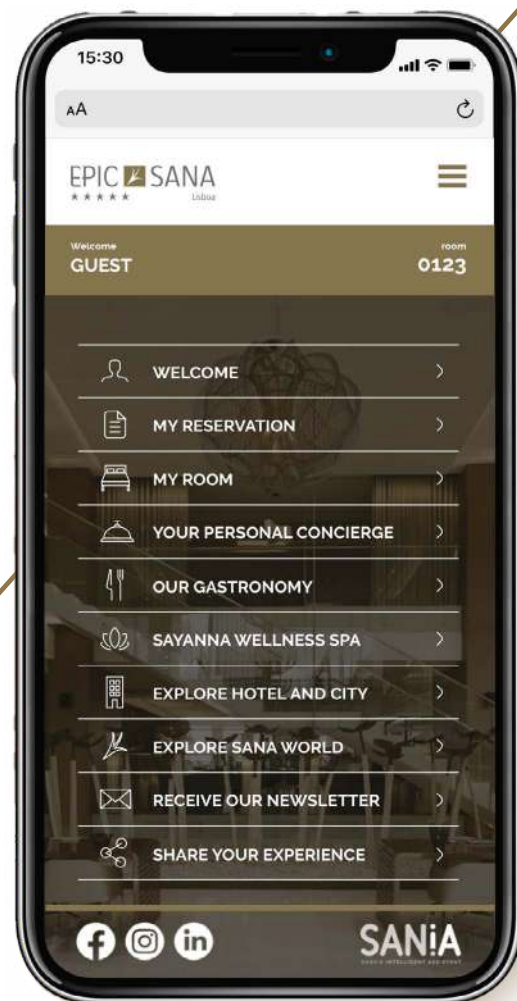
WELCOME  
TO THE FUTURE

**SANiA**  
SANA'S INTELLIGENT ASSISTANT

# YOUR HOTEL IN THE PALM OF YOUR HAND

Hello!  
I am SAN.IA, your Intelligent Assistant at SANA Hotels.  
All of the Hotel services available at the palm of your hand.  
Welcome to EPIC SANA Lisboa.

Discover how fast and easy 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 have access to information. All to maximize your time to enjoy every moment of your stay even more.



Everything SAN.IA  
can do for you\_

- Manage your Reservation
- Room Service
- Restaurant Menus and reservations
- Services related to your stay
- Check availability and scheduling at SAYANNA Wellness & SPA
- Extra services
- Information about SANA World

The background of the image is a composite of two celestial scenes. The upper left portion shows a view of Earth from space, with a thin blue atmosphere and swirling white clouds over a dark blue ocean. The lower right portion shows a dark, starry night sky with a prominent, bright, golden-yellow nebula or star cluster that has a complex, filamentary structure. The text is overlaid on the left side of the image.

# SANA WORLD

A WORLD  
OF UNIQUE  
SENSATIONS

# SANA HOTELS

THE PERFECT WORLD TO EXPERIENCE  
UNIQUE SENSATIONS

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

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

Explore all the other properties that are part of the SANA world\_

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



# SANA IN THE WORLD

*EVER-EXPANDING*



\* Coming soon

SANA world is continually expanding, signing unique hotels, each one with its own personality, but all always focused on providing excellent service. Discover all our properties and upcoming projects, at [sanahotels.com](http://sanahotels.com).

# TALK TO US

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## EPIC SANA Lisboa

Av. Engenheiro Duarte Pacheco 15  
1070-100 Lisboa

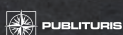
T +351 211 107 600

F +351 211 107 601

E [info.lisboa@epic.sanahotels.com](mailto:info.lisboa@epic.sanahotels.com)

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## Awards



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

