



CORINTHIA

LISBON

WEDDING KIT





AN UNFORGETTABLE DAY *at Lisbon's most romantic hotel*

YOUR PERFECT DAY AT CORINTHIA LISBON

An excuse to don your finest attire. A chance to gather special people near and dear. And above all, the opportunity to celebrate true love.

There are many reasons that your wedding day is important for you and your guests. Let us be a part of the magic.

On hand from the moment you choose to say your "I do's" at Corinthia Lisbon, the finer details are what we do best.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS



EXCLUSIVE INTERIOR VENUES

Close to the historical Lisbon centre, Corinthia Lisbon offers a range of unique venues ideal for anything from an intimate celebration to a landmark occasion.

Championing elegance and sophistication, our Floriana rooms also offer a privileged view over the garden. And with their own private entrance, discretion is assured.

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EXTERIOR VENUES INSPIRED BY NATURE

THE DAY YOU HAVE BEEN DREAMING OF,
EXACTLY HOW YOU WANT IT

Be at one with the Portuguese sunshine and blissful surroundings in our wonderful garden. Ideal for a stunning ceremony or relaxed reception, our alfresco haven awaits.

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WELCOME COCKTAIL

COCKTAIL CORINTHIA

- Messias Red & White Wine - Douro Region
- Beer and Soft drinks
- Two varieties of natural juice
- Mineral water

Price per person | 30 min - 10.50€
Price per person | 60 min - 16.50€

CHAMPAGNE COCKTAIL

- Champagne Pommery Brut
- Kirk Royal
- Soft drinks
- Two varieties of juice
- Mineral water

Price per person | 30 min - 23.50€
Price per person | 60 min - 47.50€

COCKTAIL ALCOHOL FREE

- Seasonal Mocktails
- Soft drinks
- Four varieties of juice
- Mineral water

Price per person | 30 min - 23.50€
Price per person | 60 min - 47.50€

PORTUGUESE CORINTHIA

- Dry, Tonic and Tawny Porto Wine
- Moscatel de Setúbal
- Sercial Madeira Wine
- National Sparkling Wine
- Orange juice
- Mineral water

Price per person | 30 min - 14.00€
Price per person | 60 min - 22.50€

PORTUGUESE CORINTHIA

- Messias Red & White Wine - Douro Region
- National beer
- Caipirinha
- Margarita (strawberry, mango and passion fruit)
- Soft drinks
- Mocktail
- Two varieties of juice
- Mineral water

Price per person | 30 min - 22.50€
Price per person | 60 min - 38.50€

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MENUS

BUFFET

COMPLEMENT

VEGETARIAN

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CANAPÉS - WELCOME COCKTAIL

CANAPÉS - 3,5€ / PER UNIT

COLD DISHES

- Spicy cheese mousse 🍷 🥛
- Grissinis with Serrano ham 🌾
- Crab tartlet with chives 🦀 🌾
- Shrimp skewer with cherry tomato 🦐
- Duck profiterole with Porto Wine reduction 🌾 🍷 🥛
- Poached quail egg with asparagus 🥚
- Braised tuna with peppers over cereal crunch 🌾 🐟
- Chicken wrap with green apple
- White fish carpaccio with truffles 🐟
- Octopus skewers with cilantro sauce 🦑
- Shot of melon with cured ham crunch and crispy parmesan 🥛

HOT DISHES

- Shellfish tempura 🥚 🦀 🌾
- Bacon and parmesan cheese arancini 🥚 🌾 🥛
- Chicken puff-pastry with dried tomato 🥚 🌾
- Chicken skewers with coconut and peanut sauce 🥥
- Ox tail croquettes with red onion compote 🥚 🌾
- Game meatballs with thyme and juniper 🥚 🌾
- Mini bruschetta, duck with gorgonzola cheese 🥚 🌾 🥛
- Crab profiterole with salted caramel 🥚 🦀 🌾 🥛

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BUFFET

COMPLEMENT

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CAPACITIES

GENERAL CONDITIONS

COCKTAIL DINNATOIRE

COCKTAIL DINNATOIRE PRICE PER PERSON: 105€

FINGER FOOD

- Mushroom and ginger crisp
- Shellfish tempura 🍄 🦀 🌾
- Bacon and parmesan cheese arancini 🍄 🌾 🍷
- Vegetable arancini 🍄 🌾
- Mushroom crème brûlée with truffles 🍄 🍷
- Green apple wraps with mango sauce
- White fish carpaccio with truffles 🐟
- Mushroom carpaccio with truffles and beetroot
- Octopus skewers with cilantro sauce 🦑

STARTER CORNER

- Tomato skewers with mozzarella 🍷
- Caesar salad w/chicken 🍷 🍄 🌾 🍷 🍷 🍷
- Cold melon soup with yoghurt 🍷
- White fish ceviche with sweet potatoes 🐟
- Veal tartar 🍷 🍄 🍷 🍷 🍷
- Asparagus on mashed potatoes and quail egg 🍄

SOUP

- Cream of asparagus soup

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HOT STATIONS

- Shrimp and clam Xarém 🦐 🦀
- Chicken and mushroom dirty rice
- Creamy couscous with veal à Mirandesa 🌾
- Flaked codfish with green aparagus à Brás 🐟 🥬
- Pork cheek, cooked at low temperature, with hot potato foam 🍷 🍷

DESSERTS

- Fruit tartlets 🍓 🌾
- Pear crumble 🌾 🍌 🍷
- Strawberry gaspacho
- Apple trouxa
- Chocolate and cherry tartlet 🍓 🌾 🍷
- Tiramisu 🍓 🌾 🍷
- Red fruits with Port wine and mint 🍷
- Creme Brulée 🍓 🍷
- Mango bavarois 🍷
- Caramel panna cotta 🍷
- Creamy cinnamon and plum 🍓 🍷
- Milk chocolate mousse 🍓 🍷
- Sliced fruit

DRINKS INCLUDED

- Messias Red & White Wine – Douro Region
- Beer and Soft Drinks
- Mineral Water
- Coffee and Tea

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OUR VENUES

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MENUS

BUFFET

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CAPACITIES

GENERAL CONDITIONS

MENUS

DELUXE

PREMIUM

CHILDREN

STARTER, FISH OR MEAT, DESSERT PRICE PER PERSON: 85€ | STARTER, FISH, MEAT, DESSERT PRICE PER PERSON: 95€

STARTERS

- Purée of asparagus 🥚🌿🍷
- Braised salmon with mashed sweet potatoes and truffles 🐟
- Terrine of goat cheese with asparagus and Port wine sauce 🍷🍷
- Shrimp soup with cilantro and virgin olive oil 🦞
- Shrimp puff pastry with wild mushrooms 🥚🦞🌿
- Alentejo cured ham with Serra cheese in compote of smoked tomato and brioche toast 🌿🍷

MAIN DISHES

- Cod fish with maize bread crust on chickpea brandade 🌿🐟
- Pistachio-crusted sea bass fillet and potatoes with herbs 🐟🌿
- Salmon with oriental couscous salad and asparagus with sparkling wine sauce 🌿🐟🍷
- Medallions of monkfish on mashed potatoes with mushroom, oyster and crustacean sauce 🦞🐟🦞🍷
- Pork tenderloin with chestnuts over stewed broad beans and caramelised apple
- Veal medallions on mushroom and olive à Brás, sautéed potatoes and green beans
- Chicken supreme with potatoes au gratin, Serra cheese and spinach mousse 🥚🍷
- Duck confit over rosti of sausage with pear poached in red wine and roasted vegetables 🍷

PALATE CLEANSER

- Lemon sorbet with mint infusion
- "Cachaça" shaved ice with honey and lemon 🍷
- Citrus shaved ice with vodka and red fruits 🍷
- Apple sorbet with lavender and sparkling wine 🍷

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BUFFET

COMPLEMENT

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PEDICURE & MANICURE

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CAPACITIES

GENERAL CONDITIONS

MENUS

DELUXE

PREMIUM

CHILDREN

DESSERTS

- Chocolate ball, with green apple filling and toffee topping 🍫🍷
- Pineapple mille-feuilles with cream of coconut and pina colada 🍫🌿🍷
- Pistachio ice cream and mint sauce 🌿🍷
- Carob brownie with cinnamon and lime brûlée 🍫🍷
- Passion fruit charlotte 🍫🌿🍷
- Caramelised almond tart in Beirão liqueur and ginger mousse, red fruit sorbet 🍫🌿🍷🍷🍷
- Vanilla and poppy seed parfait with caramelised macadamia nut sauce 🍫🌿🍷

DRINKS INCLUDED

- Messias Red & White Wine – Douro Region
- Beer and Soft Drinks
- Mineral Water
- Coffee and Tea

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OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

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PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

MENUS

DELUXE

PREMIUM

CHILDREN

STARTER, FISH OR MEAT, DESSERT PRICE PER PERSON: 105€ | STARTER, FISH, MEAT, DESSERT PRICE PER PERSON: 115€
2 STARTERS, FISH, MEAT, DESSERT PRICE PER PERSON: 130€

STARTERS

- Purée of scallops with citrus and rhubarb crunch 🌿🥚🌿🍷
- Octopus carpaccio with wasabi sauce and seafood flavours 🌿🦀🍷
- Carabineiro shrimp tail bisque and garden sprouts 🦀🍷
- Lobster mille-feuilles with chanterelle mushrooms and sprout salad 🦀🌿

MAIN DISHES

- Herb-crusted grouper, shrimp with potato mousse and creamy cilantro olive oil 🦀🐟🍷
- Red mullet fillets in Algarve fish stew 🐟🍷
- Steamed rolls of sole with crab over shellfish penne and white butter sauce 🦀🌿🐟🍷🍷
- Pistachio-crusted veal loin over mashed red potatoes and sautéed vegetables 🌿🍷
- Stuffed guinea fowl supreme, mushroom and spinach dirty rice with truffles
- Rack of lamb with mustard and herbs, rosti of sausage and menthol sauce 🍷🌿🍷

PALATE CLEANSER

- Bulldog sorbet with grapefruit
- Rum shaved ice with lime and mint
- Passion fruit Absolut shaved ice
- Yuzu sorbet with crystallised citrus

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MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

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ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

MENUS

DELUXE

PREMIUM

CHILDREN

DESSERTS

- Pistachio crème brûlée with chocolate brownie and cream of raspberries 🥚🌾🍓🍷
- Chocolate Experiences 🥚🌾🍓🍷
- Wild berries with cream of mascarpone 🍷
- Cranberry panna cotta with tonka bean mousse and macaroons 🥚🌾🍓🍷

DRINKS INCLUDED

- "Monte das Talhas" Red and White Wine – Alentejo Region
- Beer and Soft Drinks
- Mineral Water
- Coffee and Tea

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OUR VENUES

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COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

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ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

KIDS MENU

DELUXE

PREMIUM

CHILDREN

STARTER, FISH OR MEAT, DESSERT PRICE PER PERSON: 45€ | STARTER, FISH, MEAT, DESSERT PRICE PER PERSON: 50€

STARTERS

- Cream of vegetable soup
- Chicken soup 🥚 🌾
- Mini burger 🥚 🌾

MAIN DISHES

- Whiting nuggets 🌾 🐟
- Salmon medallion with mashed potatoes and vegetables 🐟 🥛
- Chicken fingers with white rice and sauteéd vegetables 🌾
- Burger with homemade chips 🥚
- Spaghetti a bolognese 🌾

DESSERTS

- Chocolate mousse and M&Ms 🥚 🌾 🍌 🥛
- Macaroons with tropical fruit 🥚 🌾 🍌 🥛
- Choice of ice cream 🥛
- Fruit salad

DRINKS INCLUDED

- Soft drinks, Juices, Waters

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OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNER

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

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PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

BUFFET

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BBQ BY THE GARDEN

PRICE PER PERSON - 120€

SALADS

- Lettuces with herbs, tomato, cucumber, onion, roast peppers, carrots, 🍷
- Chickpeas with onion, rocket, red cabbage, soy sprouts
- Shrimp, quail egg, chicken, mozzarella cheese 🍳 🦀 🍷

SAUCES & CONDIMENTS

- Vinaigrette of honey
- Caesar dressing
- Lime mayonnaise
- Mustard sauce
- Herb-flavoured olive oil
- Pesto sauce
- Red fruit vinaigrette
- Marinated olives, spicy olives, beetroot, pickles, capers
- Croutons and homemade toast

SOUP

- Cream of fresh mushroom soup

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

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PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

BUFFET

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BBQ BY THE GARDEN

STARTERS

- Salmon cured in beetroot 🐟
- Flaked codfish in creamed peas 🐟
- Quinoa with prawns and red fruit sauce 🦞
- Grilled chicken with lime sauce
- Mackerel with avocado and pomegranate 🐟
- Sweet potato with sautéed mushrooms
- Asparagus and grilled vegetables

HOT DISHES

- Sea bass with crab and shrimp stuffing 🦞 🐟 🥂
- Tornado of black pig with cured ham and dates
- Low temperature Cooked Veal 🥂

LIVE COOKING

- Roasted leg of suckling pig, with rosemary and smoked pepper sauce 🥂
- Salmon strudel with champagne sauce 🌾 🐟 🥂
- Veal steaks

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BUFFET

COMPLEMENT

VEGETARIAN

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PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

BUFFET

BUFFET

BBQ BY THE GARDEN

SIDE DISHES

- Noisette potatoes with herbs 🥔
- Nut rice
- Potatoes au gratin with apple and celery 🥔🥕
- Sautéed vegetables

DESSERTS

- Sliced fruit
- Tropical fruit salad
- Mille-feuille with vanilla and raspberry mousseline 🥚🌾🥛
- Apple pie 🥚🌾🥛
- Fruit tartlets 🥚🌾🥛
- Sericaia 🥚🌾🥛
- Pear crumble 🌾🥔🥛
- Cherry clafouti 🥚🌾🥛
- Strawberry gaspacho
- Lemon meringue tartlet 🥚🌾🥛
- Meringue filled with vanilla cream 🥚🥛
- Sweet rice 🥚🥛
- Bay-flavoured milk custard 🥚🥛

DRINKS INCLUDED

- Messias Red & White Wine – Douro Region
- Beer and Soft Drinks
- Mineral Water
- Coffee and Tea

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OUR VENUES

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COCKTAIL DINNER

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

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ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS












BUFFET

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BBQ BY THE GARDEN

PRICE PER PERSON - 110€



SALADS

- Lettuces with herbs, tomato, cucumber, onion, roast peppers, carrots, 
- Chickpeas with onion, rocket, red cabbage, soy sprouts      
- Tomato, mozzarella and basil salad   
- Caesar salad 
- Waldorf salad
- Greek salad with feta cheese
- Asparagus and grilled vegetables

SAUCES & CONDIMENTS

- Vinaigrette with balsamic vinegar
- Caesar dressing
- Garlic mayonnaise
- Mustard sauce
- Herb-flavoured olive oil
- Marinated olives, spicy olives, beetroot and pickles

COLD STARTERS

- Smoked Salmon with traditional garnish 
- Fish roe with cilantro-flavoured olive oil 
- Choice of Portuguese sausages
- Roast piglet

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OUR VENUES

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MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

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ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

BUFFET

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BBQ BY THE GARDEN

FROM THE GRILL

- Skewer of Prawns 🦞
- Salmon fillet 🐟
- Skewer of Monkfish 🐟
- Chicken
- Spare ribs with barbecue sauce 🍷 🍷
- Lamb chops with rosemary
- Rump steak
- Veal on a skewer with Garlic and Bay leaf

SIDE DISHES

- Oven-baked potato
- Nut rice 🥜
- Ears of sweet corn grilled, with butter 🍷
- Chips
- Ratatouille

DESSERTS

- Apple pie 🍏 🌾 🍷
- Carob tart 🍫 🍷
- Sweet rice 🍚 🍷
- Custard
- Toucinho de Céu 🍫 🌾 🍷
- Condensed milk mousse 🍫 🍷
- Orange Cake 🍊 🌾 🍷
- Caramel pudding 🍫 🍷
- Strawberry Panna Cotta 🍓 🍷
- Sliced fruit

DRINKS INCLUDED

- "Messias" Red and White Wine - Douro
- Beer and Soft Drinks
- Mineral Water
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OUR VENUES

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MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

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CAPACITIES

GENERAL CONDITIONS

COMPLIMENT

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WEDDING CAKE

DINNER

CHEESE BUFFET

- Niza Cheese 🍷
- Serpa Cheese 🍷
- Brie Cheese 🍷
- Homemade compotes and honey
- Serra Cheese 🍷
- Goat Cheese 🍷
- Nuts and grapes 🥜
- Choice of breads and toasts 🍞

*Price per person - 15€

COLD MEAT BUFFET

- Roast piglet
- Cured ham and regional sausages
- Pickles and marinated olives 🍷
- Basket of breads and toasts 🍞
- Roastbeef
- Pork loin

*Price per person - 16€

SEAFOOD BUFFET

- Oysters 🦪
- Steamed shrimp 🦐
- Prawns 🦐
- Mussels in vinaigrette 🦪
- Stuffed crab 🦀
- Langoustines 🦐
- Lobster 🦞
- Whelks 🦪
- Choice of breads and toasts 🍞

*Price per person - 28€

SUSHI & SASHIMI BUFFET

- Sashimi de peixes variados 🐟
- Ceviche de peixe do mercado 🐟
- Nigiri 🍣 🐟 🍷 🌿
- Hossomaki 🦀 🍣 🐟 🍷 🌿
- Uramaki 🦀 🍣 🐟 🍷 🌿
- Temaki 🦀 🍣 🐟 🍷 🌿

*Price per person - 25€

LIFE COOKING

- Cataplana of Fish and Shellfish 🦀 🐟 🍷
- Algarve cataplana 🦀 🐟 🍷
- Shellfish Paella 🦀 🍷
- Paella à Valenciana 🦀 🐟 🍷
- Shellfish rice 🦀 🐟 🍷
- Monkfish rice 🦀 🐟 🍷

*Price varies according to choice

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DESSERT BUFFET

- Apple pie 🍏🌾🍷
- Mini custard pastry 🍩🌾🍷
- Sweet rice 🍚🍷
- Orange and honey pudding 🍊🍷
- Fig "queijinhos" 🍷🍌
- Pear crumble 🌾🍌
- Toucinho do Céu 🍩🍌
- Passion fruit bavarois 🍷
- Poached meringues 🍩🍷
- Custard 🍩🍷
- Chocolate mousse 🍩🍷
- Tiramisu 🍩🌾🍷
- Fruit tartlets 🍩🌾
- Fresh fruit salad
- Sliced fruit

*Price per person - 16€

CHOCOLATE BUFFET

- Bombons 🍫🍌🍷
- Truffles 🍫🍷
- Brigadeiros 🍫🍷
- Chocolate fountain
- Fresh fruits
- Marshmallows

*Price per person - 15€

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WEDDING CAKE

DINNER

OUR PASTRY CHEF, A MASTER CONFECTIONER OF WEDDING CAKES, CAN CREATE A CAKE FROM SCRATCH THAT WILL MEET YOUR EXPECTATIONS.

PERSONALISED CAKES

From 40€ / kg
(1kg for 8 people)



CHEESE WEDDING CAKE

- Ilha Cheese 🍷
- Gouda Pesto 🍷 🍷
- Iberian 🍷
- Spicy Portuguese 🍷
- Goat cheese 🍷

Up to 50 pax - 350€

Up to 100 pax - 500€

Up to 150 pax - 700€

Up to 200 pax - 850€

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PORTUGUESA

- Caldo verde (traditional soup)
- Mini-beefsteak on "bolo do caco" bread 🌾 🍷
- Mini hamburgers 🌾
- Mixed skewers with naan bread 🌾
- Bagels with chicken and jalapeño mayonnaise 🍳 🌾 🍷
- Mini brioche of salmon and cream cheese 🌾 🐟 🍷
- Parmesan cheese grissinis 🌾 🍷
- Mini viennoiseries 🍳 🌾 🍷

*Price per person - 17€

AMERICAN

- Onion Soup
- Sliders 🍳 🌾
- Mini hot dog 🌾
- Bagel and lox 🌾 🍷
- Chicken wings with hot sauce 🍷
- Mini viennoiseries 🍳 🌾 🍷

*Price per person - 17€

ITALIAN

- Minestrone
- Garlic and cheese bread 🌾 🍷
- Pizzas 🌾
- Focaccia with shaved cured ham 🌾
- Bruschetta with cherry tomato and basil 🌾 🍷
- Mini viennoiseries 🍳 🌾 🍷

*Price per person - 17€

PIZZAS CHEF'S SELECTION

Prices:

- Up to 50 pax €350.00
- Up to 100 pax €600.00
- Up to 150 pax €950.00
- Up to 200 pax €1200.00

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

VEGETARIAN

CANNAPÉS

MENU

CANNAPÉS - 3,5€ / PER UNIT

COLD

- Mushroom carpaccio with truffles and beetroot
- Tofu skewer with cherry tomato
- Mushroom profiterole with Port reduction 🌿 🍷
- Asparagus wraps with green apple 🌿
- Shot of melon 🌿

HOT

- Crunchy mushrooms and ginger
- Vegetable arancini 🌿
- Mushroom crème brûlée with truffles 🍄 🌿 🍄
- Crunchy vegetables with mango chutney 🍄 🥥
- Vegetable tempura 🌿 🍄
- Dried tomato puff-pastry 🌿 🍄
- Crunchy vegetables with mango chutney 🌿
- Tofu and seitan skewers with coconut and peanut sauce 🍄

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

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ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

VEGETARIAN

CANNAPÉS

MENU

STARTERS

- Vegetables au gratin 🍷
- Sautéed vegetables in crust, with curry sauce and mint 🌿
- Cream of peas with chopped tomatoes and herbs
- Cream of mushroom
- Tofu with maize bread crust on chickpea brandade 🌿
- Pistachio-crusted mushrooms and potatoes with herbs 🌿 🥜
- Oriental couscous salad and asparagus with sparkling wine sauce 🌿 🍷 🍷

HOT

- Penne with sautéed vegetables and pesto sauce 🌿 🥜 🍷
- Wild mushroom risotto with crispy parmesan 🍷 🍷
- Vegetable lasagna 🌿 🍷
- Braised tofu with oriental couscous salad and asparagus with sparkling wine sauce 🌿 🍷 🥜 🍷
- Vegetable curry with nut rice 🍷 🥜
- Sautéed asparagus with chestnuts over stewed broad beans and caramelised apple 🥜
- Seitan medallions on stirred mushrooms and olives, sautéed potatoes and green beans
- Portobello over rosti pear poached in red wine and roasted vegetables 🌿 🍷

Leite / Milk



Frutos secos / Nuts



Sésamo / Sesame seeds



Sulfitos / Sulfitos



Peixe / Fish



Glúten / Gluten



Soja / Soy



Crustáceo / Crustacean



Ovo / Egg



Mostarda / Mustard



Aipo / Celery



Molusco / Mollusk



Vegan



IN SUBSTITUTION OF ONE OF THE PREVIOUS MENUS
CREATE YOUR OWN MENU: A STARTER AND ONE OR TWO MAIN DISHES FROM THE PRECEDING MENU

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

OPEN BAR

OPEN BAR

CASH BAR & OPEN TAB

CORINTHIA

- Messias Selection Douro Red and White Wine
- Port wine, Moscatel de Setubal
- National Beer
- Soft drinks and Natural juices

Price per Person | 2 hours - 21€
Suplement per Person | per hour - 12€

CLASSIC

- Messias Selection Douro Red and White Wine
- National Sparkling Wine
- Port wine, Madeira wine
- Whisky, Gin, Vodka
- Portuguese Brandy, national liqueurs
- National Beer
- Soft drinks and Natural juices

Price per Person | 2 hours - 27€
Suplement per Person | per hour - 15€

PREMIUM

- "Padre Pedro" Red and White Wine- Tejo Region
- Port wine, Moscatel wine, Whisky, Gin, Vodka, Portuguese Brandy, national liqueurs
- National Beer
- Soft drinks and Natural juices

Cocktail bar:

- Aperol Spritz
- Mojito
- Caipirinha
- Cosmopolitan
- Daiquiri
- Frozen Strawberry Daiquiri
- Moscow Mule
- Gin Sour
- Tequila Sunrise
- Soft drinks and Natural juices

Price per Person | 2 hours - 37€
Suplement per Person | per hour - 20€

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

OPEN BAR

OPEN BAR

CASH BAR & OPEN TAB

CASH BAR

Direct payment upon consumption

OPEN TAB

Select the drinks and define the amount you want to apply for the bar consumptions

APERITIVOS

Martinis - 10€

Campari - 10€

Moscatel de Setúbal - 10€

GIN / VODKA / RUM / TEQUILA

Beefeter - 12€

Bombay Sapphire - 13€

Absolut - 12€

Moskovskaya - 12€

Bacardi - 15€

Havana Añejo Reserva - 13€

Tequila Sierra Silver - 12€

PORTO WINE

Port Dry - 10.50€

Port Tawny - 10.50€

Port Tawny 10 y.o. - 14€

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

OPEN BAR

OPEN BAR

CASH BAR & OPEN TAB

OPEN TAB

Select the drinks and define the amount you want to apply for the bar consumptions

SCOTCH WHISKY

Johnnie Walker Red - 12€

Famous Grouse - 12€

Johnnie Walker Black Label; Logan 12 anos - 12€

Famous Grouse 12 y.o. - 14€

MALT WHISKY

Glenfiddich 12 anos - 18.50€

Balvenie 12 anos - 20€

IRISH WHISKY

Old Bushmills - 17€

Jameson - 13€

Jameson 12 anos - 18€

CANADIAN WHISKY

Canadian Club - 13€

BRANDY

Ferreinha - 20€

Adega Velha - 20€

Remy Martin VSOP - 14€

LIQUEURS

Licor Beirão; Amarguinha; Ginja - 9.50€

Tia Maria; Grand Marnier; Baileys - 11€

Amaretto Di Saronno - 11€

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

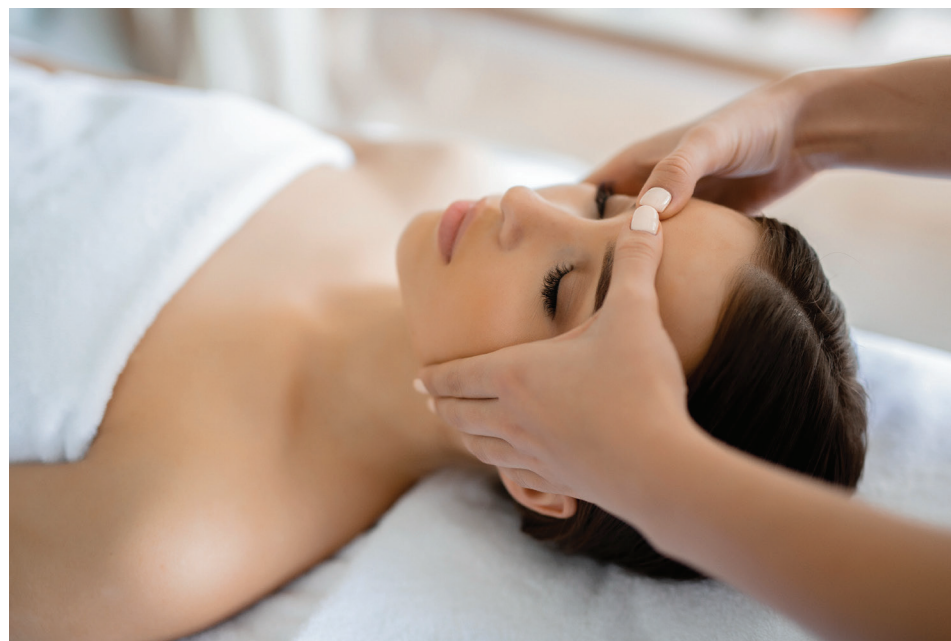
GENERAL CONDITIONS

BEAUTY AND WELLNESS RITUAL AT THE SPA

A SANCTUARY FOR THE SENSES

Why not banish any pre-wedding stresses with a blissful spa experience?

Trust in the hands of our expert therapists and indulge in a beauty or wellness experience. The tranquil feeling will stay with you long after your treatment.



WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

BEAUTY AND WELLNESS RITUAL AT THE SPA



A SIGNATURE STYLING EXPERIENCE

From a classical style to a modern look, Karla Alexandre and her dedicated team in the salon are on hand to get you ready for the most magical day of your life.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

PEDICURE & MANICURE IN THE SPA BY CORINTHIA LISBON

AN EXCLUSIVE TREATMENT

This delicate experience will treat your hands and feet to ensure you are pampered from top to toe to enjoy your special day.



WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNER

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

ROOMS & SUITES

AFTER A MEMORABLE DAY, DELIGHT IN BLISSFUL REPOSE

Let your wedding high continue after the day is over with a special sanctuary to rest your head.

Discover our elegant rooms and suites with natural light specially prepared to pamper you.



WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNER

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

CAPACITIES

WHATEVER YOUR SIZE AND STYLE

From majestic celebrations to more intimate ceremonies, discover the perfect venue for your special day. Find here the capacity of our rooms and venues, with space to accommodate until 1000 people.

VENUE	COCKTAIL	BANQUET	BUFFET	CEREMONY
Floriana I	250	160	150	230
Floriana II	450	230	200	361
Floriana III	160	120	90	150
Floriana I+II+III	1000	560	500	800
Jade I+II	200	104	80	140
Aguamarinha	90	50	50	80
Foyer	550	-	-	-
Afonso Henriques	-	20	-	-
Sete Colinas Restaurant	500	400	350	-
Terrace	200*	110*	-	-
Soul Garden	250*	140*	110*	250
Erva Restaurant	220	120*	100*	-

*with the existing set up in the restaurant

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

GENERAL CONDITIONS

WEDDING CEREMONY

Soul Garden four hours exclusivity (including set up time)	6.000,00€
Soul Garden eight hours exclusivity (including set up time).....	10.000,00€
Additional price per person starting from (chair and wedding celebration table).....	8.00€

Private room for the wedding celebration (four hours exclusivity including set up time)	
Up to 120 Guests.....	800.00€
Between 120 and 230 Guests.....	950.00€
Between 230 and 360 Guests.....	1.600.00€
Additional price per person starting from (chair and wedding celebration table).....	8.00€

Note:

Whenever the ceremony occurs between noon and 2 pm, the 8 hours rental will be applied.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

GENERAL CONDITIONS

OFFERS TO BRIDE & GROOM

- 20% discount in Spa treatments
- 10% discount in hairdresser treatments
- Complimentary access to the Acqua therapy circuit

Between 80 and 150 guests:

- Complimentary Junior Suite Park View for the wedding day, including in room breakfast
- Strawberries and sparkling wine in room

Between 151 and 300 guests:

- Complimentary Deluxe Junior Suite for the wedding day, including in room breakfast
- Strawberries and sparkling wine in room

Between 301 and 500 guests:

- Complimentary Monsanto Suite for the wedding day, including in room breakfast
- Strawberries and sparkling wine in room
- Couple aromatherapy massage (50 minutes)

Notes:

- The above mentioned offers are subject to availability, without any right of compensation or discount.
- Whenever the services reserved is only a cocktail the above mentioned offers are not applicable.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNER

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

RESERVATION CONDITIONS

PAYMENT PLAN

- 30% deposit with the booking confirmation
- 70% deposit up to 7 months prior to the event
- 100% deposit up to 1 month prior to the event

All additional services requested should be paid up to 15 days prior to the event.
Any last minute request during the event shall be paid until check-out time and guaranteed by credit card upon confirmation.

CANCELATION POLICY

Until 1 month (30 days) prior to the event 10 guests may be cancelled without penalties.
After that date any cancellation will be charged in full.

CHILDREN

Up to 3 years old - complimentary
Between 4 and 12 years old - 50% discount on meals.

SERVICES INCLUDED:

- Table standard centerpieces (one centerpiece per each ten paying guests);
- Standard printed menu - one per person;
- Standard seating plan at the room entrance;
- Menu tasting for the Bride and Groom (after the service is confirmed)
- Coordination of the event during the contracted hours (including services confirmed between the client and external suppliers)

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

GENERAL CONDITIONS

DURATION OF THE EVENT AND OTHER ADDITIONAL INFORMATION

- Service after 11 pm will be subject to an additional fee. Extra hours may be reserved upon prior notice (up to 5 days before the wedding date) at a supplement of 140€ per staff member, up to a maximum of 4 hours additional service.
- The welcome cocktail service lasts from 30 minutes to an hour (depending on the option selected) and may be extended upon payment of a supplement
- Beverages are only included during the banqueting service (set menu or buffet).
- Supper/ late buffet service contemplates 30 minutes service and does not include drinks.
- The event must end at 4 a.m. the latest.
- The regulation of sound level is subject to the dictated by the applicable legal norm during the whole duration of the event.
- The buffet service requires a minimum of 35 adults.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

GENERAL CONDITIONS

FOOD & BEVERAGE CONSUMPTIONS

Due to health and safety regulations, the Hotel does not authorize the entry or exit of any type of food/beverages that is not provided by the same. The only exception to the above is the birthday / wedding cake, being the transportation and consumption of this entirely the customer's responsibility. A responsibility term needs to be signed.

Note: In very special cases, the entry of an additional item may be approved by the hotel, aiming to respect the traditions and cultures of all our customers. In these cases, the following service fees will apply:

- Canapés or snacks for Cocktail: Supplement of 3.00€ per person and per item
- Main courses: Supplement of 8.00€ per person and per item
- Starters or Desserts: Supplement 5.00€ per person and per item

DAMAGES AND LIABILITIES

By confirming the event, the client represents and takes full responsibility for the actions of their guests and all third parties hired by him. The hotel reserves the right to be compensated for any damage or loss caused by any third party as well as other acts that may affect the property, in its regular operation, the comfort and safety of other guests, as well as the property's image. All costs related to the above issues will be charged to the client.

WEDDING KIT

OUR VENUES

WELCOME COCKTAIL

COCKTAIL DINNATOIRE

MENUS

BUFFET

COMPLEMENT

VEGETARIAN

OPEN BAR

THE SPA BY CORINTHIA LISBON

HAIRDRESSER KARLA ALEXANDRE

PEDICURE & MANICURE

ROOMS & SUITES

CAPACITIES

GENERAL CONDITIONS

GENERAL CONDITIONS

FOOD ALLERGIES AND INTOLERANCES

On preparation of all items mentioned in this menu, we kindly inform you that they may contain one or more of the following Ingredients: Cereals that contains gluten (wheat, rye, barley, oat and ingredients with these cereals), Crustaceans and ingredients with crustaceans, Eggs and ingredients with eggs, Fish and ingredients with fish, Peanuts and ingredients with peanuts, Soya and ingredients with soya, Milk and ingredients with milk (including lactose), Tree nuts (almonds, hazelnuts, cashew, pecan nuts, Brazilian chestnuts, pistachios, nuts) and ingredients with these tree nuts, Celery and ingredients with celery, Mustard and ingredients with mustard, Sesame seeds and ingredients with sesame seeds, Sulphur dioxide and sulphites (in concentrations 10 mg/kg or 10 mg/l), Lupine bean and ingredients with lupine bean and Mollusks and ingredients with mollusks.

If you have any questions regarding the content or preparation of any of our food, please ask a member of the restaurant team.

All prices are inclusive of VAT at the current rate



CORINTHIA

LISBON

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RESERVATIONS: EVENTS.LISBON@CORINTHIA.COM