

A VISION OF THE FUTURE



BUSINESS PORTFOLIO

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- MICE
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WELCOME TO MYRIAD BY SANA

Rising majestically above the Tagus River and more than 140 meters high, Myriad by SANA is an absolute vision of the future.

LIVE THE DREAM BY THE RIVER

*RAISED OVER THE TAGUS RIVER IN
THE EASTERN PART OF LISBON*

A building of remarkable architecture next to one of Lisbon's most emblematic landmarks of modernity: Vasco da Gama Tower, a legacy of the 1998 World Exposition.

The uniqueness of its location makes the Myriad by SANA a majestic hotel: towered over the Tagus River in eastern Lisbon, the building, more than 140m high, is a glimpse into the future.

Located in the center of an important business hub and close to the main access routes to Lisbon, the hotel is an oasis with a variety of leisure facilities, always enhanced by the view of the Tagus River.

_ FRONT ENTRANCE



- Room Service 24h
- Multilingual Staff
- Free Internet Wi-Fi
- Laundry / Dry Cleaning
- Valet Parking; Parking
- Currency exchange service
- Car Rental (upon request)
- Babysitting (upon request)
- 24-hour Medical Assistance (upon request)
- Fitness Centre; Climatized Vitality Pool
- SAYANNA Wellness & SPA
- Sauna
- Steam Room
- Flotarium
- Bi-thermic shower
- Couple SPA Suite

**Hotel
Services & Facilities_**



_ LOBBY



_ FRONT DESK



_ LOBBY OVERVIEW




PREMIUM LOCATION

IN THE NEWEST AND MOST VIBRANT AREA OF LISBON

Located in Parque das Nações, one of the most central and cosmopolitan areas of the capital, makes it a true oasis with an extraordinary variety of leisure activities.

_TEMPERATURES

 SPRING	20°C ▲▼ 15°C
 SUMMER	28°C ▲▼ 18°C
 FALL	17°C ▲▼ 12°C
 WINTER	15°C ▲▼ 9°C

_ PARQUE DAS NAÇÕES



- Lisbon Oceanarium
- Lisbon Casino
- Altice Arena
- Vasco da Gama Shopping Center
- Pavilion of Knowledge (interactive science museum)
- FIL - International Lisbon Fair
- Cable Car
- Restaurants and bars
- River front Walkway

EASY ACCESS

- Oriente Train station
- Lisbon International Airport
- Vasco da Gama Bridge

Surrounding Area_

IC17 CRIL | A1 North | A12 South | A8 West

MYRIAD ON THE MAP

EASY ACCESS TO THE MOST IMPORTANT
HIGHWAYS AND ROUTES



ACCOMMODATION

LUXURY OVERLOOKING
A DREAMY SCENERY

Myriad has 186 rooms where it is possible to daydream, with comfort and contemporary style decoration, vibrant bedrooms' interior design and be impressed by the Tagus River breathtaking views.

150 / DELUXE (25sqm - 31sqm)

26 / PREMIUM (30sqm - 37sqm)

9 / SUITES (55sqm - 59sqm)

1 / SUITE PRESIDENCIAL (111sqm)



_ PREMIUM ROOM



Interconnecting room

Deluxe Double and Twin Rooms with Whirlpool bathtub or Jets Shower

Premium Rooms and Suites with Whirlpool bathtub and Jets Shower

Bluetooth MP3 Connection

Complimentary Wi-Fi

Services Facilities_

_ WC PRESIDENTIAL SUITE



_ DELUXE SUITE



_ DELUXE ROOM



FOOD & BEVERAGES

*SAVOURING THE MOMENT, ALWAYS
WITH TAGUS SURROUNDINGS*

Discover the River Lounge Restaurant & Bar at the ground floor.

Lunch and dinner service with an extended schedule as well as a generous menu of drinks and snacks, this venue also has an outdoor deck directly placed over the Tagus River.



_ RIVER LOUNGE DECK



_ RIVER LOUNGE RESTAURANT



FIFTY SECONDS

A ONE-OF-A-KIND GASTRONOMIC EXPERIENCE AT 120M

FIFTY SECONDS is the most recent and ambitious new project of SANA Group.

A luxury restaurant that will offer you a unique gastronomic experience, at 120m high.

Fifty seconds full of sophistication and flavour, that will remain forever in your memory.

_ FIFTY SECONDS



_ FIFTY SECONDS

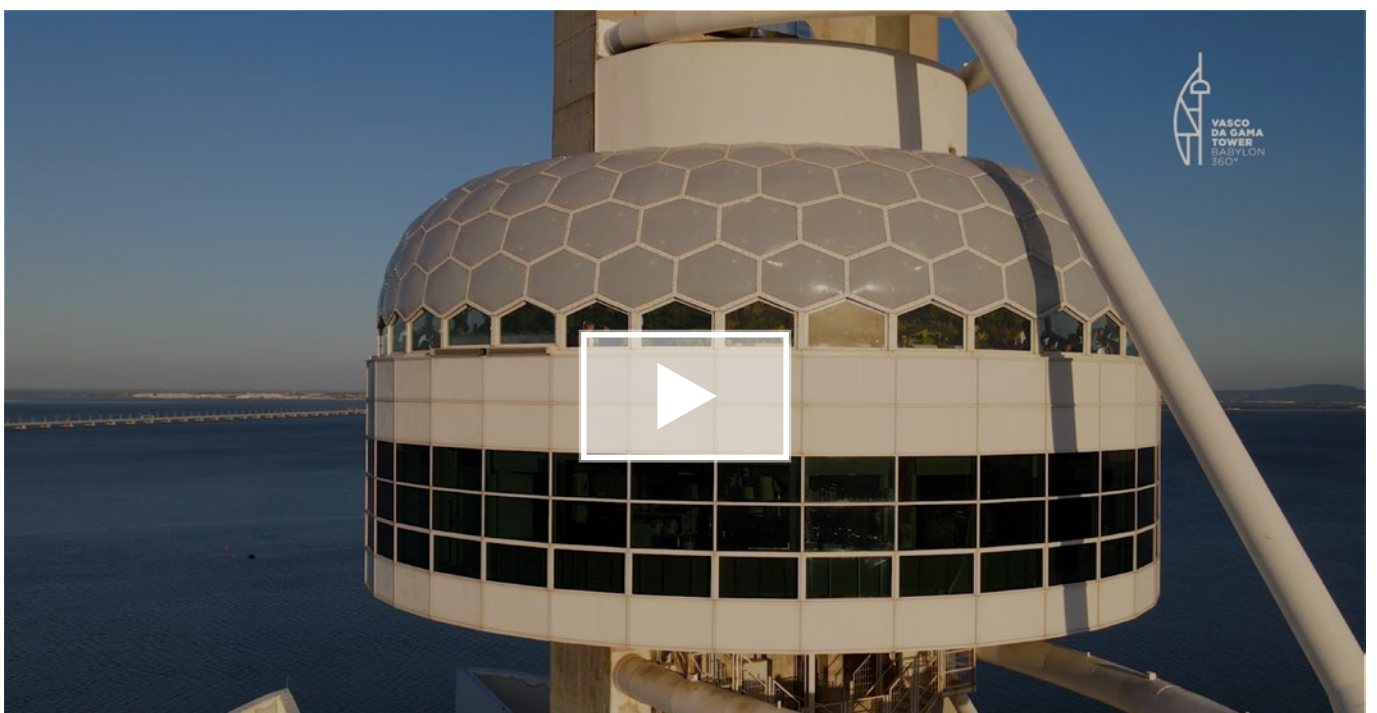
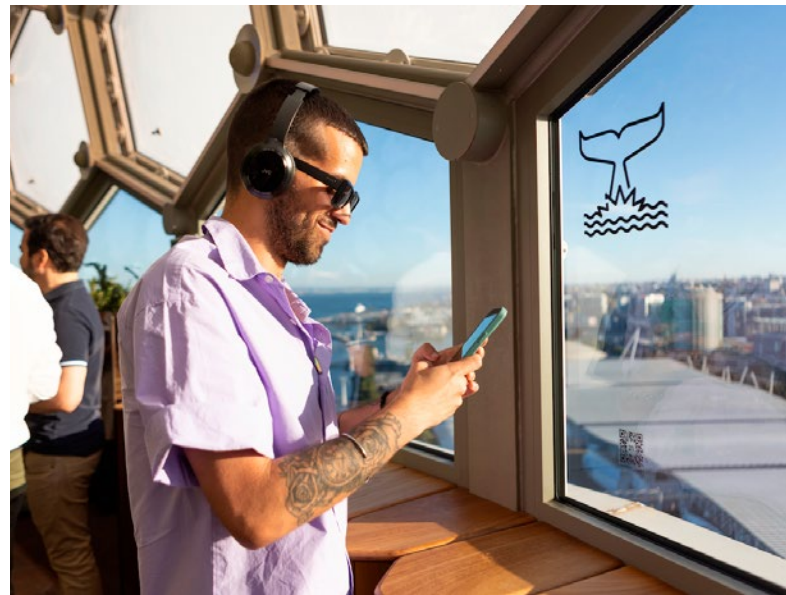


VASCO DA GAMA TOWER

AT THE TOP, THE GALLEY BASKET FROM WHERE THE SAILORS COULD SEE LAND

The viewpoint of the highest building in Portugal, in Parque das Nações, opened again to the public, after 25 years - the last time this space was accessible was during the Expo'98.

At 145 metres high, you will find a natural vertical garden, a bar that bets on spice-based cocktails and an unbeatable view over the Tagus and the city. This is the Vasco da Gama Tower Babylon 360°.



SAYANNA WELLNESS & SPA

*PERFECT FOR RELAXING
AND TAKING CARE OF YOUR BODY*

Located on the 23rd floor with a panoramic view of the Tagus River, SAYANNA is perfect to relax and take care of the body and mind, with a SPA that gives expression to the concept "SANUS PER AQUAM".

A facility where you can have a relaxing massage, revitalize and reinvigorate your body, and also experience a dynamic vitality pool, underwater hydromassage beds and chairs, a bi-thermal shower, a panoramic sauna and steam room.

_ TREATMENTS ROOM



- Climatized vitality pool
- Fitness room
- Sauna
- Steam Room
- Bi-thermal shower
- Relaxing Massages
- Aromatherapy Massages
- Customised Massages
- Reflexology
- Exfoliation, Lymphatic Drainage
- Signature Treatments
- Couple relaxation massage

Beauty treatments:

Facial Cleansing, Manicure, Pedicure

**Available
Services_**

SPA Daily
GYM 24/7

MEETING ROOMS

*MEETINGS, CONGRESSES
AND EVENTS WON A NEW LIFE*

Myriad by SANA has 3 event / meeting rooms with natural light, located at the Hotel mezzanine, with a total area of 350 sqm.

Connected to the Hotel by an aerial glass bridge, Myriad Crystal Center offers plenty of possibilities of rooms and spaces for meetings and events that require a larger capacity.

_ LEÓNIDAS ROOM



_ MYRIAD CRYSTAL CENTER MEETING ROOMS



Integrated Audiovisual Equipment

Sound / Light Control

Access for people with reduced mobility

Natural daylight

Air-Conditioned Rooms

Coffee Station and Break, Cocktail, Menus and Buffets

Free access to Wi-Fi

Electronic Blackouts

Outdoor Deck

Features_

PREFERRED HOTELS & RESORTS



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

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

The Preferred Collections

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

L.V.X.

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



A photograph of a modern glass building with a cobblestone courtyard and a blue sky background. The building features a series of vertical glass panels that create a sense of depth and transparency. The courtyard is paved with cobblestones and has a small planter box with greenery. The sky is a deep blue with some light clouds. The overall mood is sophisticated and modern.

MICE

Myriad offers the ideal facilities to hold your meetings, incentives, congresses and events: a perfect location in the trendiest area of the city, sophisticated, flexible for a wide variety of events, with solutions that can be adapted to your needs.

MYRIAD CRYSTAL CENTER

*INEXTRICABLY LINKED
TO THE MYRIAD HOTEL*

With perfect beauty portrayed through a crystal, this Business and Conference Center effortlessly shines with a special brightness through the eyes of those who behold its interior and exterior.

The exterior stands out with its symbiotic architecture and majestic surroundings, while the interior shines through its natural light and omnipresent windows in every meeting room and board room. Giving name to the tranquil Myriad Crystal Center.

It is the combination of all of these tangible and intangible details - one must live to experience, and experience to comprehend - which transforms the Myriad Crystal Center into an incomparable center of events in the city of Lisbon.

Features and Services_

_ ENTRANCE FACADE



Audiovisual Equipment!

(Projectors of different lumens)
Projection Screens, Loudspeakers,
Sockets protected by UPS, Voice and data
connections, mono and three-phase
connections



Access for people with reduced mobility



Natural daylight



Air-conditioning



Coffee Station, Coffee Break, Cocktail,
Set Menus & Buffets



Free Wi-Fi internet



Electronic Blackouts



Sound and lighting control

_ MYRIAD CRYSTAL CENTER / EXTERIOR DESIGN

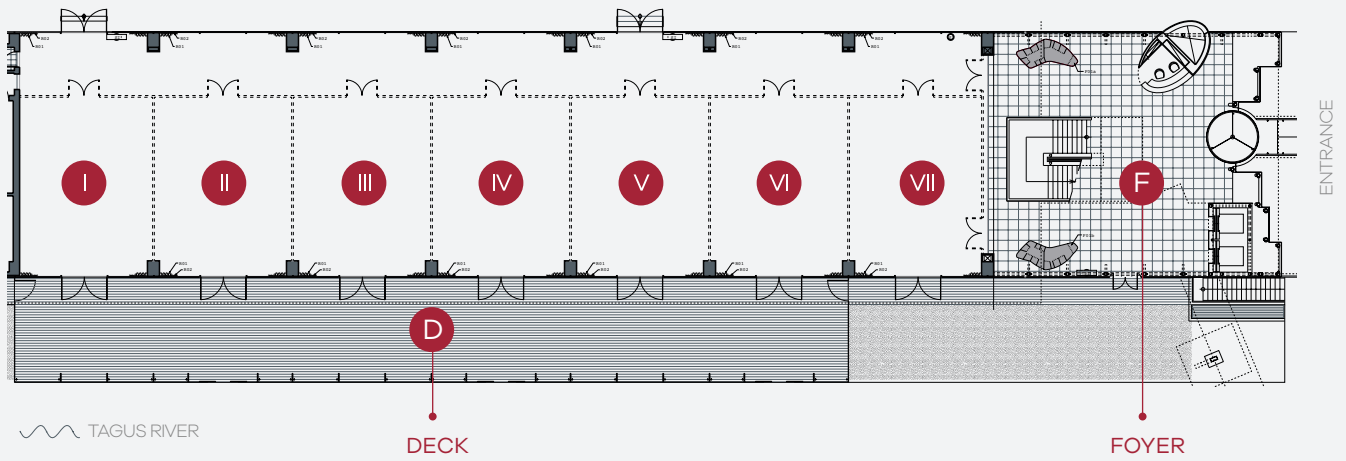


_ MYRIAD CRYSTAL CENTER / FRONT ENTRANCE



GROUND FLOOR / MYRIAD CRYSTAL CENTER

COMPLETELY FLEXIBLE SPACES WITH DIRECT ACCESS TO THE OUTSIDE DECK




Total Area
796 sqm

- | | | | |
|-----|----------------|-----|--------------------------|
| I | Astaire 81 sqm | VI | Rodin 83 sqm |
| II | Dali 83 sqm | VII | Wright 83 sqm |
| III | Ellington sqm | F | Foyer Seven Arts 130 sqm |
| IV | Fellini 83 sqm | D | Deck Seven Arts 295 sqm |
| V | Pessoa 83 sqm | | |

GROUND FLOOR / MYRIAD CRYSTAL CENTER

MEETING ROOMS CAPACITIES AND SPECIFICATIONS

	Area	Dimensions	 Cocktail	 Buffet	 Banquet	 Theatre	 Classroom	 Cabaret	 O-shape	 U-shape
I - Astaire	81 sqm	7.75 x 10.45 m	60	20	40	50	30	20	24	18
II - Dali	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
III - Ellington	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
IV - Fellini	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
V - Pessoa	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
VI - Rodin	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
VII - Wright	83 sqm	8 x 10.45 m	60	20	40	50	30	20	24	18
I + II*	164 - 204 sqm	15.68 x 10.45 m 13 m	140 - 180	70 - 90	90 - 110	120 - 160	60 - 84	50 - 55	36 - 40	24 - 28
I + II + III*	247 - 307 sqm	23.64 x 10.45 m 13 m	200 - 280	120 - 160	140 - 190	180 - 220	90 - 126	75 - 95	48 - 52	30 - 34
I + II + III + IV*	330 - 411 sqm	31.62 x 10.45 m 13 m	270 - 350	160 - 210	200 - 250	240 - 340	120 - 168	100 - 125	60 - 64	36 - 40
I + II + III + IV + V*	413 - 514 sqm	39.57 x 10.45 m 13 m	330 - 450	210 - 280	260 - 310	300 - 400	150 - 210	125 - 165	72 - 76	42 - 46
I + II + III + IV + V + VI*	496 - 585 sqm	44.97 x 10.45 m 13 m	400 - 550	280 - 320	350 - 400	360 - 480	180 - 252	150 - 200	84 - 88	48 - 52
I + II + III + IV + V + VI + VII*	579 - 721 sqm	55.48 x 10.45 m 13 m	500 - 650	320 - 400	400 - 470	360 - 480	180 - 252	175 - 230	96 - 100	54 - 60
Foyer Seven Arts	130 sqm	14.11 x 13.74 m	100	-	-	-	-	-	-	-
Deck Seven Arts	295 sqm	48.6 x 6.09m	300	180	-	-	-	-	-	-

* (w/ Corridor)

_ SEVEN ARTS



_ MYRIAD CRYSTAL CENTER RECEPTION

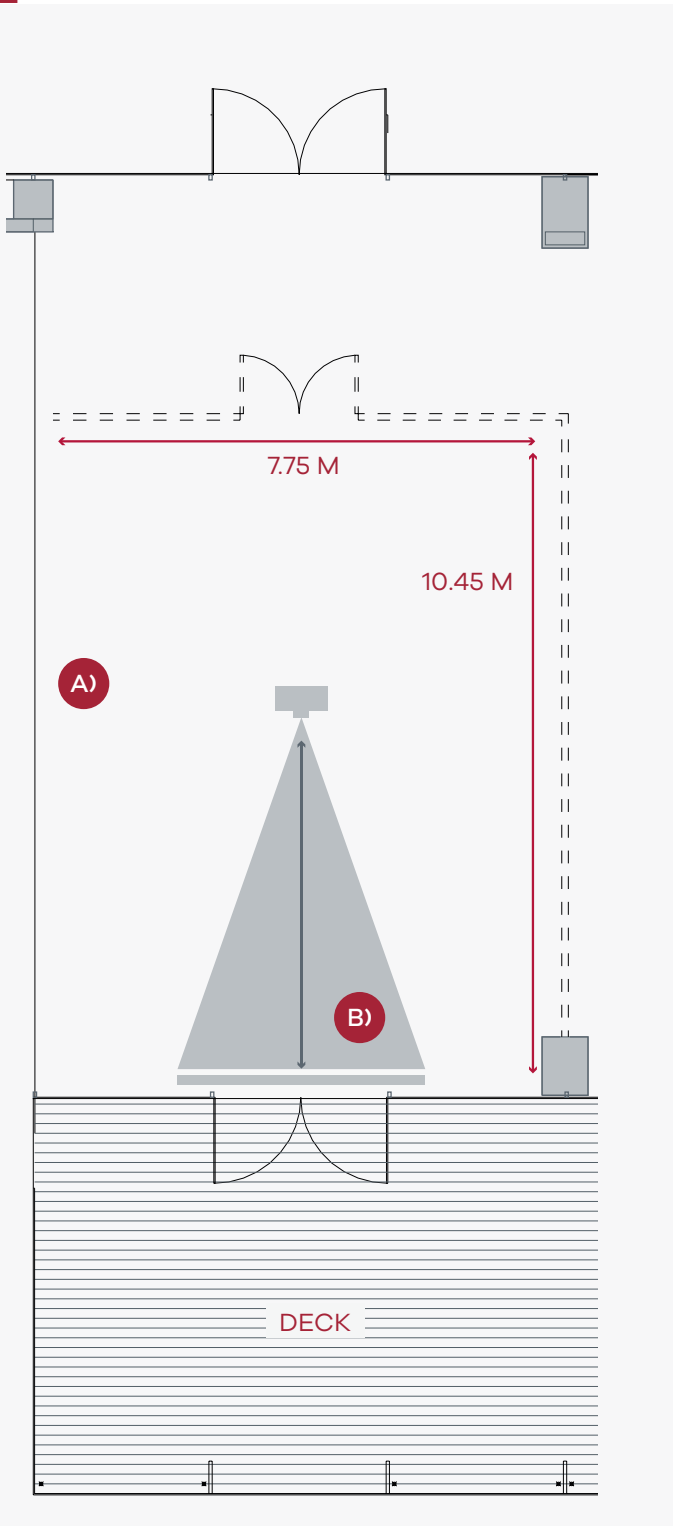


_ OUTSIDE DECK



GROUND FLOOR / MYRIAD CRYSTAL CENTER

FEATURES OVERVIEW MEETING ROOM I



DIMENSIONS

Area: 81 sqm
 Length: 10.45 m
 Width: 7.75 m
 Height: 4.20 m

ACCESS

Number of doors: 2

MAIN DOOR

Height: 2.40 m
 Width: 1.70 m

ACCESS (DECK + EXTERIOR)

Height: 2.40 m
 Width: 2.63 m

AIR CONDITIONING AND LIGHTING

A/C control: Automatic
 Daylight: Yes
 Blackout: Yes
 Sound System control: Yes
 Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
 Voice / Telephone Connection
 Data / Internet Connection

PROJECTION / VÍDEO / SOUND

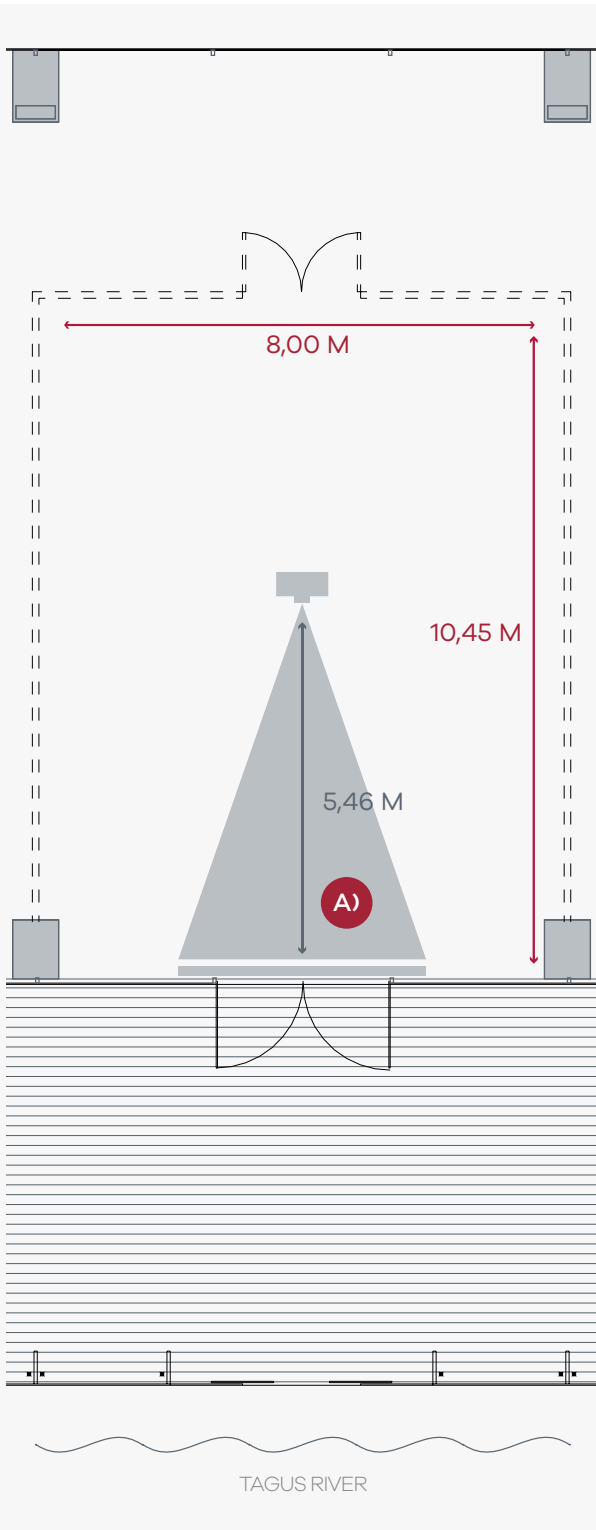
LED WALL Meeting Room I Astaire 5sqm X 3sqm
 2x Projector 1920 x 1080 pixels / 4800 Lumens
 a) 1x Screen - 400 x 300 cm
 b) 1x Screen - 350 x 300 cm
 c) 4x Speakers

CONNECTIONS

2x 230v Connection
 2x UPS Connection
 Three-phasic connection available on request

GROUND FLOOR / MYRIAD CRYSTAL CENTER

FEATURES OVERVIEW MEETING ROOM II-VII



DIMENSIONS

Area: 83.60 sqm
 Length: 10.45 m
 Width: 8 m
 Height: 4.20 m

ACCESS

Number of doors: 2

MAIN DOOR

Height: 2.40 m
 Width: 1.70 m

ACCESS (DECK + EXTERIOR)

Height: 2.40 m
 Width: 2.63 m

AIR CONDITIONING AND LIGHTING

A/C control: Automatic Daylight: Yes
 Blackout: Yes
 Sound System control: Yes
 Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
 Voice / Telephone Connection
 Data / Internet Connection

PROJECTION / VIDEO / SOUND

2x Projectors 1920 x 1080 pixels / 4800 Lumens
 a) 1x Screen - 350 x 300 cm
 b) 4x Speakers

CONNECTIONS

2x 230v Connection
 2x UPS Connection
 Three-phasic connection available on request

_ DINING ROOM SET UP



_ ROOM LAYOUT FOR CONGRESSES



_ ROOM LAYOUT FOR CONGRESSES

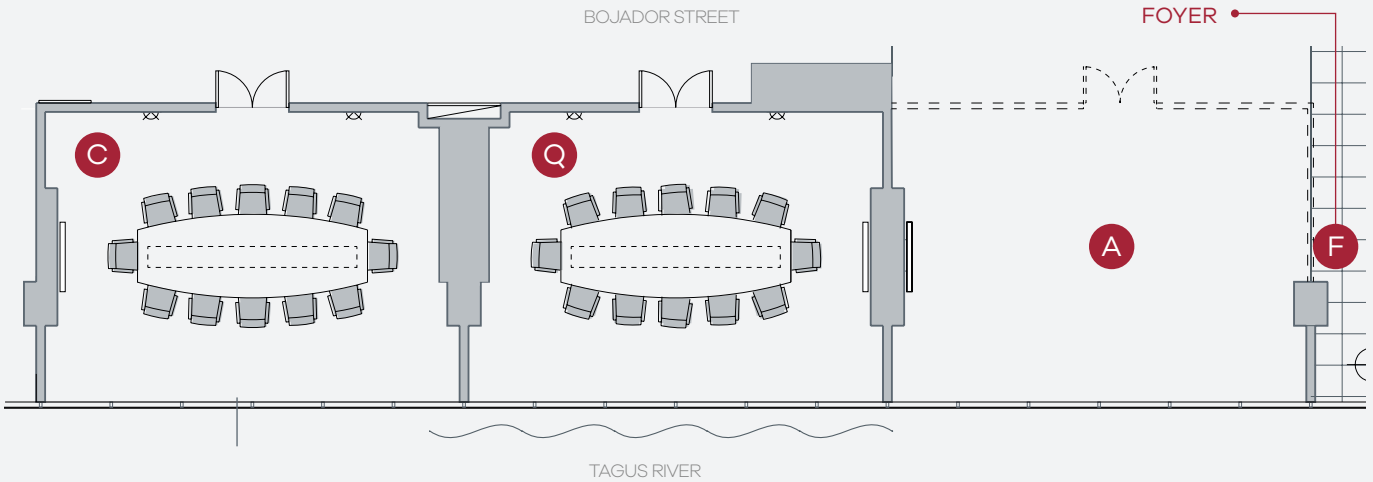


_ DINING ROOM SET UP



FLOOR 1 / MYRIAD CRYSTAL CENTER

MEETING ROOM CAPACITIES AND SPECIFICATIONS



Total Area
320 sqm

- C Crystal 43 sqm
- A Amethyste 43 sqm
- Q Quartz 43 sqm
- F Foyer 1st Floor 191 sqm

	Area	Dimensions	Cocktail	Buffet	Banquet	Theatre	Classroom	Cabaret	O-shape	U-shape
Crystal Room	43 sqm	7.93 x 5.40 m	-	16	16	-	-	-	16	15
Quartz Room	43 sqm	7.93 x 5.40 m	-	16	16	-	-	-	16	15
Amethyste Room	43 sqm	7.93 x 5.40 m	-	16	20	30	24	10	16	15
Foyer 1 st Floor	191 sqm	7.93 x 5.40 m	200	90	120	-	-	-	-	-

_ COFFEE BREAK



_ AMETHYSTE ROOM

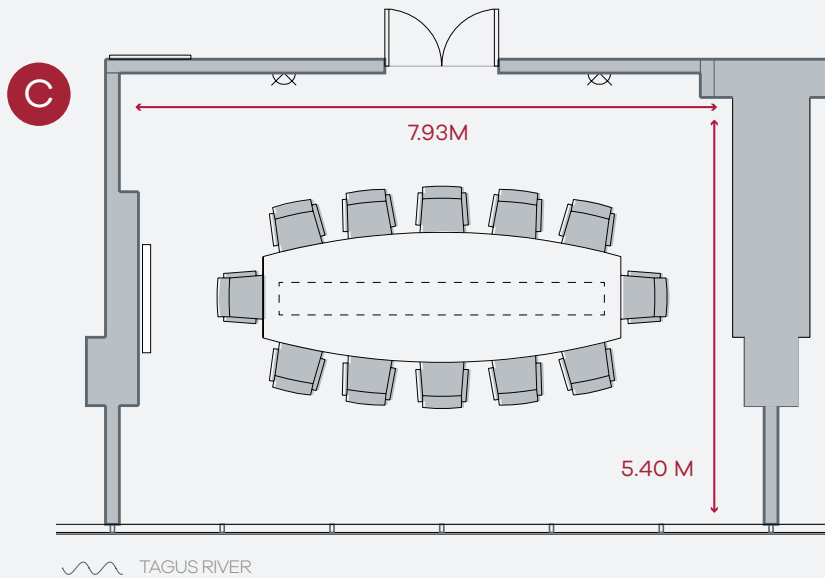


_ FOYER 1ST FLOOR



FLOOR 1 / MYRIAD CRYSTAL CENTER

FEATURES OVERVIEW CRYSTAL ROOM



DIMENSIONS

Area: 43 sqm
Length: 7.93 m
Width: 5.40 m
Height: 3.00 m

PROJECTION / VIDEO / SOUND

LCD 65'
HDMI Connection
4 x Speakers 40 W

ACCESS

Number of doors: 1
Height: 2.50 m
Width: 1.70 m

CONNECTIONS

2 x 230v Connections

AIR CONDITIONING AND LIGHTING

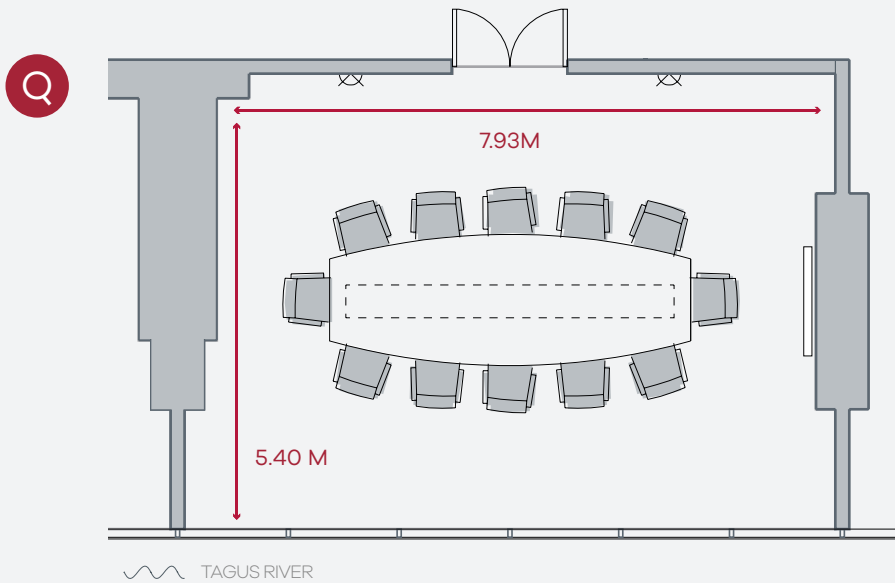
A/C Control: Manual
Daylight: Yes
Blackout: Yes
Sound System Control: Yes
Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
Voice / Telephone Connection
Data/ Internet Connection

FLOOR 1 / MYRIAD CRYSTAL CENTER

FEATURES OVERVIEW QUARTZ ROOM



DIMENSIONS

Area: 43 sqm
Length: 7.93 m
Width: 5.40 m
Height: 3.00 m

PROJECTION / VIDEO / SOUND

LCD 65'
HDMI Connection
4 x Speakers 40 W

ACCESS

Number of doors: 1
Height: 2.50 m
Width: 1.70 m

CONNECTIONS

2 x 230v Connections

AIR CONDITIONING AND LIGHTING

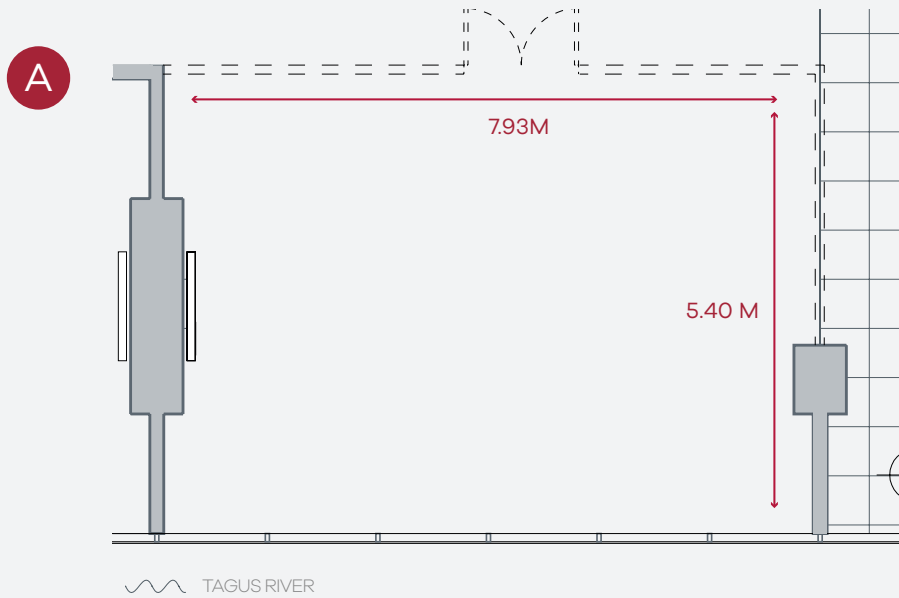
A/C Control: Manual
Daylight: Yes
Blackout: Yes
Sound System Control: Yes
Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
Voice / Telephone Connection
Data/ Internet Connection

FLOOR 1 / MYRIAD CRYSTAL CENTER

FEATURES OVERVIEW AMETHYSTE ROOM



DIMENSIONS

Area: 43 sqm
Length: 7.93 m
Width: 5.40 m
Height: 3.00 m

PROJECTION / VIDEO / SOUND

LCD 65'
HDMI Connection
4 x Speakers 40 W

ACCESS

Number of doors: 1
Height: 2.50 m
Width: 1.70 m

CONNECTIONS

2 x 230v Connections

AIR CONDITIONING AND LIGHTING

A/C Control: Manual
Daylight: Yes
Blackout: Yes
Sound System Control: Yes
Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
Voice / Telephone Connection
Data/ Internet Connection

_ FOYER FLOOR 1 / MYRIAD CRYSTAL CENTER



_ ENTRANCE / ACCESS



_ SUPPORTING EQUIPMENT



LEÓNIDAS ROOM

*TAILOR-MADE VENUES,
WITH MYRIAD'S DREAM VIEW*

At Myriad's main building, the 3 Leónidas meeting rooms offer a dream view over the Tagus River, with dimensions between 72 and 313 sqm, and a removable wall system.

All rooms get plenty of natural light and are equipped with blackouts that allow high quality projection.

_ LEÓNIDAS ROOM



Features and Services_



Audiovisual Equipment

(Projectors of different lumens)
Projection Screens, Loudspeakers, Sockets
protected by UPS, Voice and data connections



Access for people with reduced mobility



Natural daylight



Air-conditioning



Coffee Station, Coffee Break Cocktail,
Set Menus & Buffets



Wi-Fi Connection



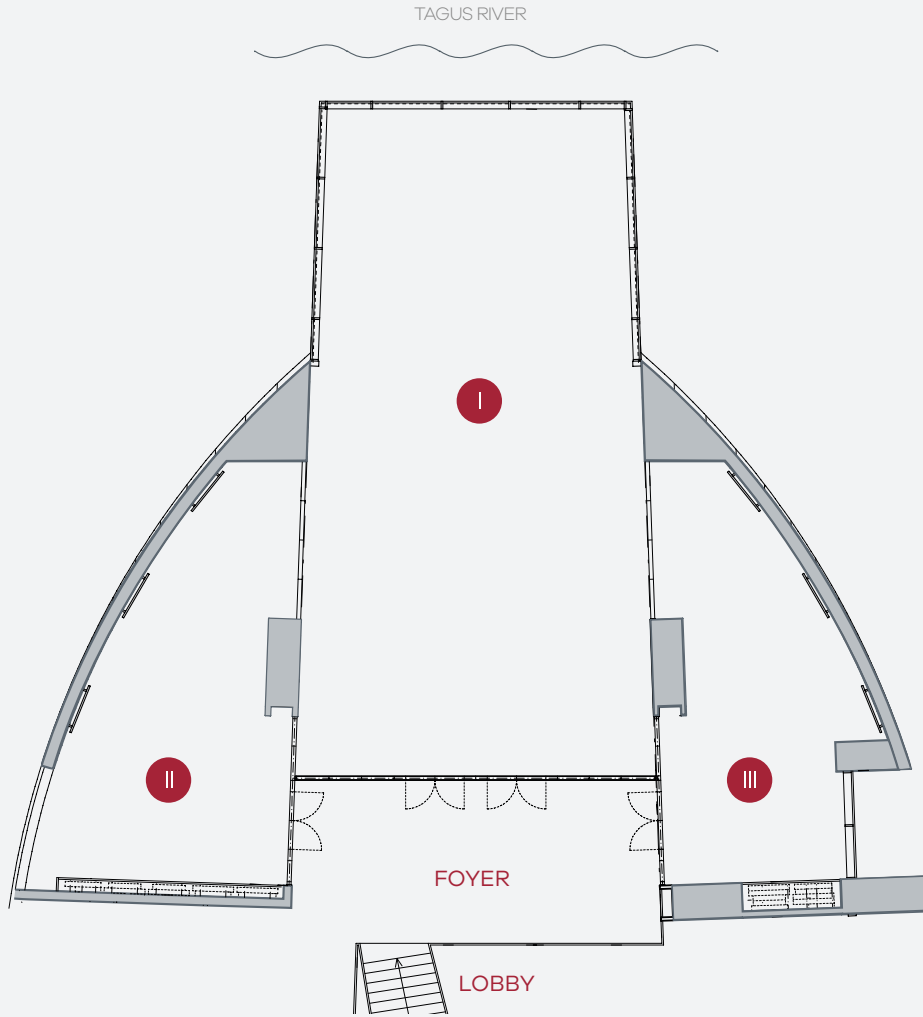
Electronic Blackouts



Sound and lighting control

LEÓNIDAS ROOMS

OVERALL ROOM SIZE
DETAILS



Total Area
387 sqm

- | | | | |
|----|--------------------|-----|-----------------------|
| I | Leónidas I 178 sqm | III | Leónidas III 65 sqm |
| II | Leónidas II 72 sqm | F | Foyer Leónidas 52 sqm |

LEÓNIDAS ROOMS

MEETING ROOM CAPACITIES AND SPECIFICATIONS

	Area	Dimensions	 Cocktail	 Buffet	 Banquet	 Theatre	 Classroom	 Cabaret	 O-shape	 U-shape
Leónidas I	198 sqm	19.97 x 9.93 m	170	120	140	130	72	84	36	30
Leónidas II	72 sqm	13.08 x 7.70 m	30	14	14	-	-	-	14	13
Leónidas III	65 sqm	14.17 x 6.71 m	50	30	40	42	28	24	18	16
Leónidas I + II + III	331 sqm	-	250	180	220	-	-	-	-	-
Foyer Leónidas	52 sqm	-	-	-	-	-	-	-	-	-

_ LEÓNIDAS ROOM



_ LEÓNIDAS I



_ LEÓNIDAS II

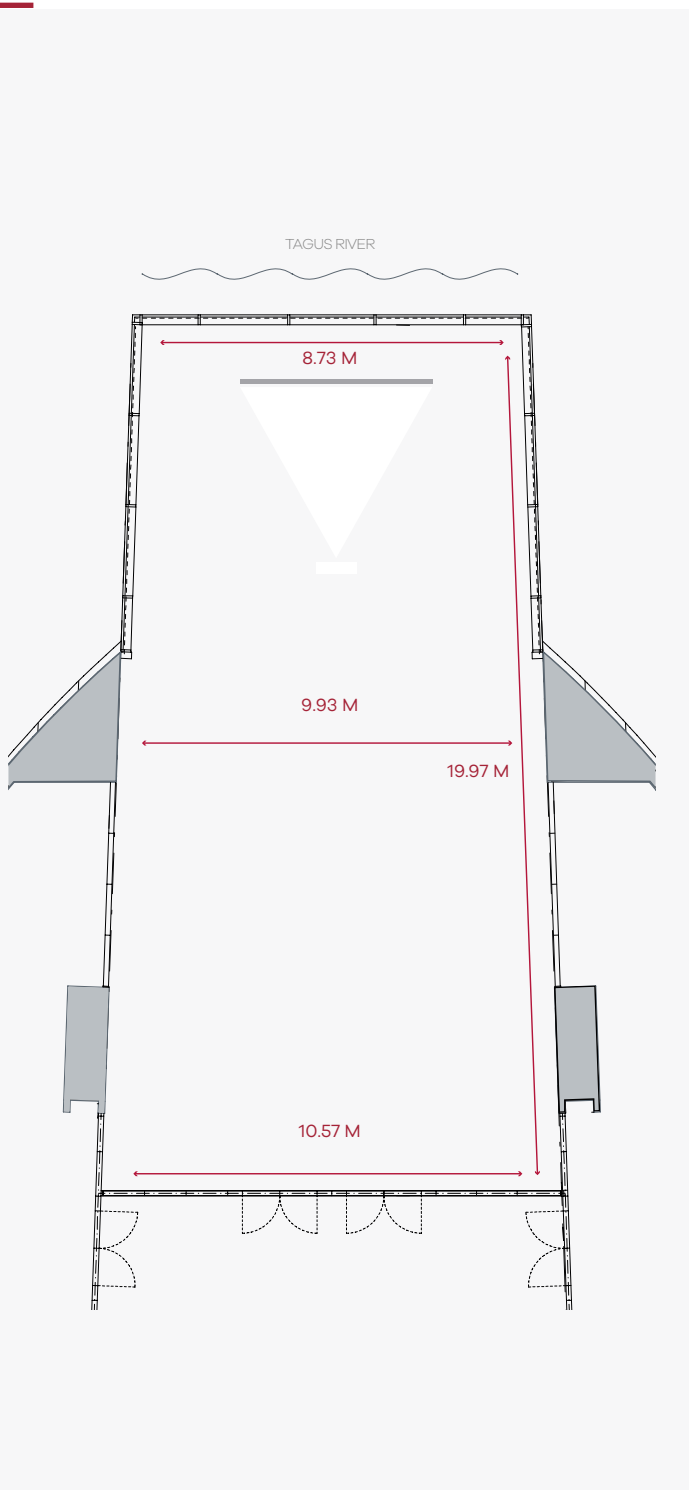


_ LEÓNIDAS III



LEÓNIDAS I ROOM

FEATURES OVERVIEW



DIMENSIONS

Area: 178.00 sqm
 Length: 19.97 m
 Width: 10.57 m / 8.73 m
 Height: 3.28 m / 2.85 m

ACCESS

Number of doors: 2
 Height: 2.40 m
 Width: 1.70 m

AIR CONDITIONING AND LIGHTING

A/C Control: Automatic
 Daylight: Yes
 Blackout: Yes
 Sound System control: Yes
 Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
 Voice / Telephone Connection
 Data / Internet Connection

PROJECTION / VIDEO / SOUND

Projector 1024 x 768 pixels / 4000 Lumens
 HDMI Connection
 Screen - 400 cm x 300 cm
 6 x 40W Speakers

CONNECTIONS

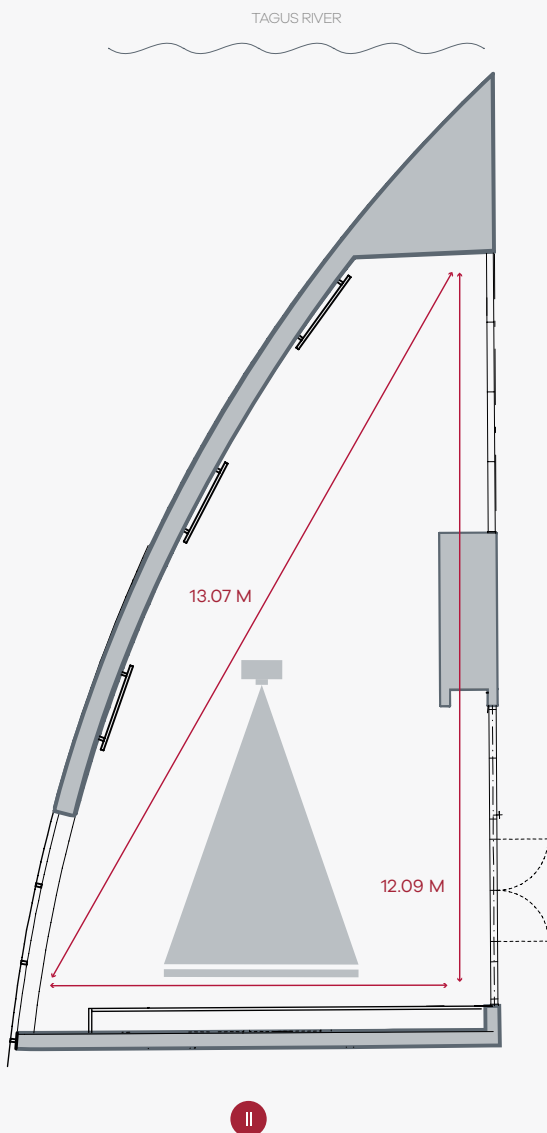
12 x 230v Connection

7 connection points including:

2 x 230v Connection
 4 x UPS Connection

LEÓNIDAS II ROOM

FEATURES OVERVIEW



DIMENSIONS

Area: 72.40 sqm
 Length: 13.08 m
 Width: 7.70 m / 5.00 m
 Height: 3.28 m

ACCESS

Number of doors: 1
 Height: 2.40 m
 Width: 1.70 m

AIR CONDITIONING AND LIGHTING

A/C control: Automatic
 Daylight: Yes
 Blackout: Yes
 Sound System control: Yes
 Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
 Voice / Telephone Connection
 Data / Internet Connection

PROJECTION / VIDEO / SOUND

Projector 1024 x 768 pixels / 4000 Lumens
 HDMI Connection
 Screen - 400 cm x 300 cm 6 x 40W
 Speakers

CONNECTIONS

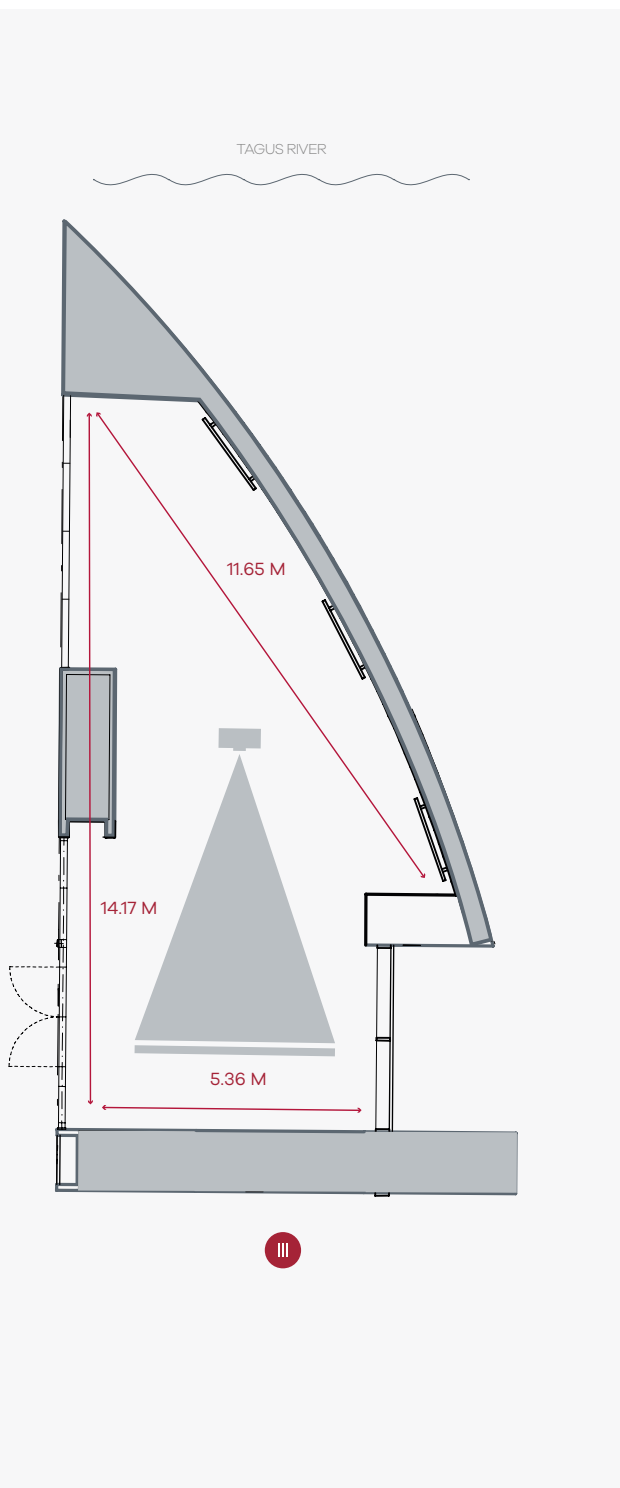
12 x 230v connection

7 connection points including:

2 x 230v Connection
 4 x UPS Connection

LEÓNIDAS III ROOM

FEATURES OVERVIEW



DIMENSIONS

Area: 65 sqm
 Length: 14.17 m
 Width: 6.71 m / 4.36 m
 Height: 3.28 m

ACCESS

Number of doors: 2
 Height: 2.40 m
 Width: 1.70 m

AIR CONDITIONING AND LIGHTING

A/C control: Automatic
 Daylight: Yes
 Blackout: Yes
 Sound System control: Yes
 Lighting Control: Yes

DATA AND VOICE

Wi-Fi: Yes
 Voice / Telephone Connection
 Data / Internet Connection

PROJECTION / VIDEO / SOUND

Projector 1024 x 768 pixels / 4000 Lumens HDMI
 Connection
 Screen - 400 cm x 300 cm 6 x 40WSpeakers

CONNECTIONS

12 x 230v connection

7 connection points including:

2 x 230v Connection
 4 x UPS Connection

_ LEÓNIDAS II ROOM



_ LEÓNIDAS II ROOM



_ LEÓNIDAS I ROOM

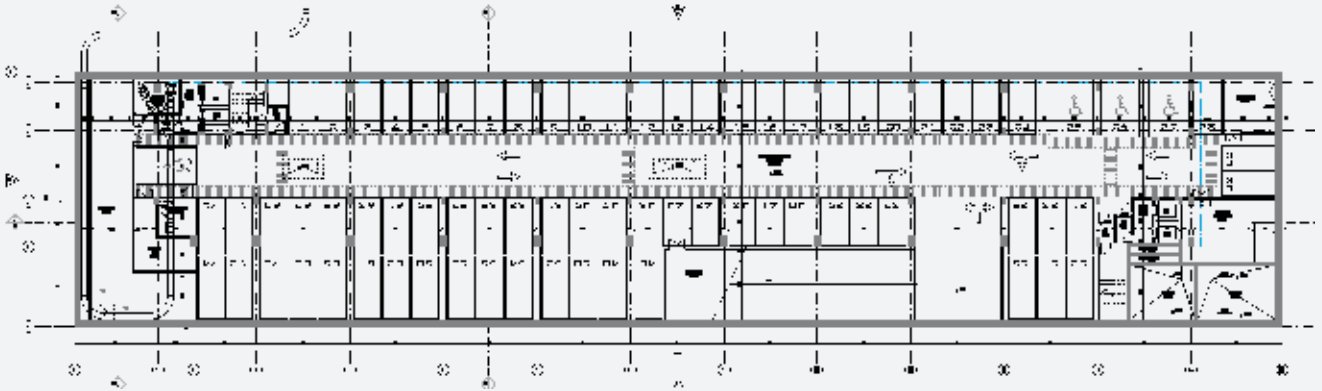


PARKING

SIZE AND CAPACITY



FLOOR -1



FLOOR -2

+ 100
(Parking spaces)

2 Parking Floors

40 Spots - 1 Floor

71 Spots - 2 Floor



CORPORATE

Welcome to Myriad by SANA and to this exclusive group of top corporate Clients.

MYRIAD CORPORATE

*WHERE THE SURROUNDINGS
INSPIRE TO WORK*

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

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

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

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

_ LOBBY ENTRANCE



Services_

- Valet Parking
- Guest Relations
- Digital Butler Service - 24h
- Room Service - 24h
- Business Center
- Fitness Center
- Heated vitality pool
- SAYANNA Wellness & SPA
- Laundry / Dry Cleaning
- Meeting Rooms
- Free Internet Wi-Fi

SANA CARD

*COLLECT EXCLUSIVE BENEFITS
AS A PREFERRED CUSTOMER*

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

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



Advantages and Benefits_

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

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

10% discount on SAYANNA Wellness & SPA

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

VIP treatment upon arrival

Access to Digital Newspapers & Magazines

Access to SANIA, the digital assistant

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

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

_ LEÓNIDAS I ROOM



MEETING SPACES

A combination of flexible meeting spaces to suit your requirements and an events team fully dedicated to your needs.

Total Area
1277 sqm

13 Meeting rooms + 3 Foyer + Hall + Deck

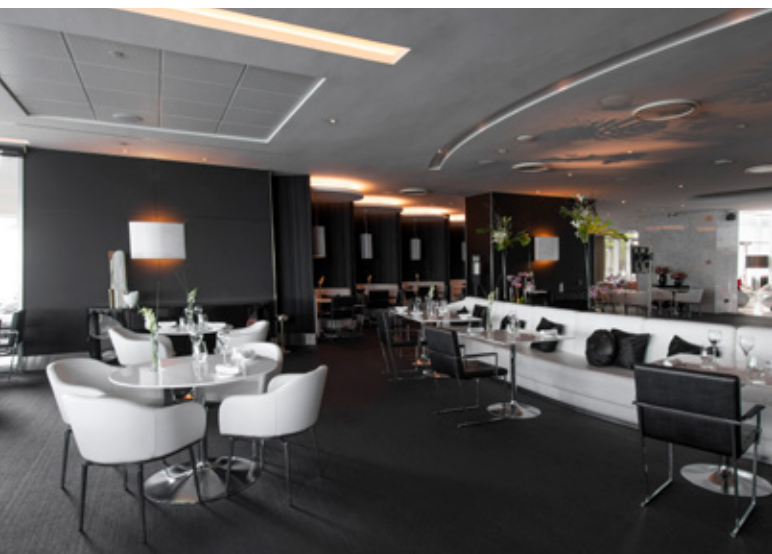
_ MYRIAD CRYSTAL CENTER



_ BAR RIVER LOUNGE



_ RIVER LOUNGE RESTAURANT



GASTRONOMIC OFFER

Indulge in a unique view over the Tagus River and delight yourself with the delicacies of Chef Carlos Cardoso at the River Lounge Restaurant.

_ SPA RECEPTION



SAYANNA WELLNESS & 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

_ TREATMENTS ROOM



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 & SPA 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 Myriad by SANA 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!

EVENTS & WEDDINGS

DREAM SCENARIOS

Create unforgettable celebrations and events.

The Myriad by SANA has a variety of unique and flexible spaces, 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



- Birthdays
- Wedding anniversaries
- Ceremonies
- Wedding parties
- Engagement parties
- Religious celebrations
- Celebrations
- Family and friends gatherings
- Special occasions

Events_

_ RELIGIOUS CELEBRATIONS / BIRTHDAY PARTIES



_ DINING ROOM VIEW



_ LEÓNIDAS ROOM / BUFFET



_ BUFFET



_ BUFFET



SOCIAL
EVENTS
MENUS

SOCIAL EVENTS

CANAPÉS MENU (COCKTAIL)

COLD CANAPÉS

Basil cone, tuna tartare and avocado

Crispy rice, pink shrimp, seafood jelly

Peruvian ceviche, guacamole, seaweed crunch

Sea bream, horseradish sauce and citrus

Beef tartare, gherkins mayonnaise

Smoked duck, spices bread

Foie gras and hazelnut sphere

Tomato, anchovies and parmesan tartlet

Goat cheese mousse, tomato cone and dehydrated olive

Shrimp cone with guacamole

Smoked salmon, sour cream and dill

Blinis, salmon gravlax, sour cream and tobiko

HOT CANAPÉS

Panko shrimp with chili, garlic and yuzu sauce

Chicken and mushroom pie

Codfish fritters

Shrimp fritters

Piglet fritters

Chicken samosas

Duck spring roll, mango chutney and peppercorns

SHOTS

Gazpacho with pennyroyal and vegetable brunoise (V&V)*

Watermelon, mint and Ricard (V&V)*

Pineapple, lime and ginger (V&V)*

Vichyssoise and fresh cheese with chives

Cauliflower and pancetta cream soup

VEGETARIANS

Filo pastry and Provençal vegetables

Onion, hummus and beetroot cone

Courgette roll with tapenade and chives

Cauliflower fondant, crunchy hazelnut and tonka bean

Vegetable samosas

Mozzarella, tomato and basil skewer

* Vegetarian and Vegan

SELECTION OF 4 VARIETIES

Service 30 min /

1h /

2h /

EACH ADDITIONAL PIECE

Service 30 min /

1h /

2h /

(Minimum 30 people)

SOCIAL EVENTS

SWEET CANAPÉS MENU (COCKTAIL)

MIGNARDISES AND PETIT FOURS

Raspberry macaron

Chocolate macaron

White chocolate truffle filled with passion fruit

Dark chocolate truffle filled with coconut ganache

Mini banana pie

Mini custard tart

Mini lemon pie

Mini chocolate pie

Mini tropical pavlova



SELECTION OF 3 VARIETIES

Service 30 min /

1 h /

2 h /

SELECTION OF 6 VARIETIES

Service 30 min /

1 h /

2 h /

SELECTION OF 8 VARIETIES

Service 30 min /

1 h /

2 h /

(Minimum 30 people)

SOCIAL EVENTS

SERVED MENU (COCKTAIL)

STARTERS

Amberjack and shrimp tartare with passion fruit, citrus, avocado, Panisse Crispy

Codfish petal, toasted cornbread, bivalves and coriander, tuna muxama

Beef carpaccio with truffle seasoning, arugula, artichokes and pecorino cheese.

Foie gras cream with pumpkin and orange, spices crumble, Setubal Moscatel wine jelly

MAIN DISHES

Half cured codfish, potato fondant, summer seasoning, roasted tomato and green asparagus

Sea bass marinated with Myriad fleur de sel, oyster and seaweed tartare, white wine sauce

Grouper fillet, mushroom and asparagus duxelle, roasted tomato and sour sauce

MEAT

Slow roasted goat, potato press with bacon and parmesan, seasonal vegetables with rosemary

Charolais beef, Lyonnaise potatoes, crispy ham and Portuguese sauce

Black Pork, stir-fried Lombard cabbage and Alentejo "Paia" sausage, glazed vegetables with mint broth

Marinated guinea fowl breast with juniper, pomegranate and dried fruits seasoning, celery and mushrooms with balsamic dressing

DESSERT

Tropical fruit pavlova, passion fruit cream and guava sorbet

Chocolate sphere, red fruit mousse, vanilla and lemon ice cream

Caramel namelaka and cocoa sorbet

Chocolate trilogy with raspberry sorbet

MENU 3 DISHES:

1 starter, 1 main course, 1 dessert, coffee and mignardises

MENU 4 DISHES:

1 starter, 1 fish main course, 1 meat main course, 1 dessert, coffee and mignardises

SOCIAL EVENTS

MENU GALA

(1)

STARTERS

Scallops and pink prawns marinated with citrus, vegetables with shizo and coriander, avocado mousse and panisse crisps

MAIN DISH FISH

Roasted monkfish, artichoke 'à la Barigoule' and green asparagus, clams and basil emulsion

INTERMEZZO

Lemon sorbet

MAIN DISH MEAT

Black pork tenderloin, green asparagus and macadamia relish, mushroom duxelles and truffle sauce

DESSERT

Strawberry and basil sorbet soup, cocoa grue tile

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

SOCIAL EVENTS

MENU GALA

(2)

STARTERS

Obsiblu shrimp, ginger vegetable lasagna, seafood and citronella emulsion

MAIN DISH FISH

Sauteed sea bass, champagne purslane, clams and marinated grapefruit, "bulhão pato" emulsion

INTERMEZZO

Passion fruit sorbet

MAIN DISH MEAT

Charolais veal, smoked salsify, mushroom and asparagus compote, black truffle sauce

DESSERT

Vanilla mille-feuille and praline, meringue and yuzu sorbet

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

SOCIAL EVENTS

MENU GALA

(3)

STARTERS

Algarve prawns, avocado and cucumber salad,
Casalba ham

MAIN DISH FISH

Wild turbot, leek cannelloni and Oscietre caviar,
champagne and verberna sauce

INTERMEZZO

Yuzu and praline

MAIN DISH MEAT

Galega Minhota aged beef, topinambur and truffle
mille-feuilles, foie gras and Périgord sauce

DESSERT

Chocolate sphere filled with gianduja mousse,
raspberry sorbet and cocoa crumble

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

SOCIAL EVENTS

DÎNATOIRE COCKTAIL (MYRIAD BASE)

COLD CANAPÉS

Beef tartare with gherkins sauce

Tuna and guacamole cone

HOT CANAPÉS

Chicken and mushroom pie

Panko shrimp, chili garlic and yuzu sauce

COLD MINI PLATES

Peruvian ceviche, guacamole, crispy panisse

Beef carpaccio, truffle and pine nut vinaigrette

Braised octopus, caçoila potato, algarvian mince

Gravlax salmon, crispy vegetables with passion fruit sauce

Leek vichysoise, whipped cheese with lemon confit

MINI HOT DISHES

Sea bass, oyster and seaweed tartare, white wine sauce

Green asparagus and pleurottes risotto

Veal cheek with truffle sauce

CHEESE AND CHARCUTTERS TABLE

National and international cheese assortment

Iberian charcuterie

DESSERTS

Assortment of Macarons

Tropical mini pavlova

Raspberry choux

Fruit skewers

Mini chocolate pie

DRINKS

DIVAI Sparkling Wine, Bairrada

DIVAI White, Alentejo

DIVAI Red, Alentejo

Sagres beer

Orange juice

Rooibos iced tea

Duration 3h (from 30 to 80 people)
Over than 80 people - PVP on request

ADD-ONS

BUFFET TABLES AND LIVE STATIONS (I)

LIVE STATIONS

Pastas

Garnishes: green asparagus, mushrooms, tomato, shrimp, chicken and parmesan / sauces: pesto, tomato

Risottos

Garnishes: green asparagus, mushrooms, tomato, shrimp, chicken and parmesan

Casalba ham

Pata Negra ham

Oyster table

Lime and ginger vinaigrette

Passion fruit and coriander sauce

Yuzu foam

CARVING STATION

Cod strudel

Fish and shellfish Cataplana

Lamb rack with rosemary, potato mille-feuille and Provençal vegetables

Entrecôte, T-bone or sirloin steak, with potato mille-feuille and Provençal vegetables

SUGGESTIONS FOR SUPPER

"Caldo Verde" or pumpkin cream soup

Mini pork loin in garlic butter

Traditional chorizo bread

Selection of Portuguese charcuterie and typical fritters

MINIMUM 30 PEOPLE

ADD-ONS

BUFFET TABLES AND LIVE STATIONS (II)

BUFFET TABLE

Cold cuts table

Iberian ham and fuet

Selection of Portuguese sausages and charcuterie

Typical fritters

Selection of breads and crackers, breadsticks, nuts and grapes

Cheese Table

Nisa, Castelo Branco, Azeitão, Serpa, spicy Beira Baixa, Brie, Talegio, Manchego

Selection of breads and crackers, crackers, homemade jams, nuts and grapes

Sushi and sashimi table

Seafood table

Wild shrimp, Canadian lobster

Cobbler, Sesimbra oysters

Selection of crackers, garlic and lemon sauce



_ MIGNARDISES



_ LIVE STATION



BUFFET MYRIAD

AVAILABLE MENU
MINIMUM 30 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olives

SALADS

Chicken Caesar, bacon and parmesan

Smoked duck with couscous, pomegranate and toasted almonds

Asian soba with turkey and vegetables

Smoked salmon fusilli, capers, cucumber and lemon confit

Octopus, peppers, red onion and lemon vinaigrette

Quinoa with shrimp, mango and lime

Grilled vegetables fregola with citrus and basil vinaigrette

Rice vermicelli, vegetable julienne and sesame seeds

Greek salad with feta cheese and coriander

STARTERS

Tomato, fresh cheese and basil

Sauteed mushrooms

Beef carpaccio, arugula, bread crumbs and parmesan

Padron peppers and cherry tomatoes

Grilled vegetables with Parmesan

Selection of cold meats

Selection of cheeses

SOUPS

"Caldo verde" – Traditional soup

Coriander cream

Pumpkin cream

Cauliflower and tonka bean cream

FISH MAIN DISHES

Sautéed sea bream with thyme, potato and vegetable gnocchi with basil, virgin sauce

Roasted cod, potato mille-feuille with spinach, pearl onion and cornbread crumble

Selection of braised fish, sautéed seasonal vegetables, white wine sauce

Sauteed sea bass, smoked eggplant caviar, pepper piperade and stew broth

MEAT MAIN DISHES

Iberian pork loin, sun-dried tomato polenta and green vegetables

Portuguese sirloin steak

Veal loin, crispy Parma ham, chipolata and sage sauce

Chicken breast with spices, wild mushrooms and roast sauce

Duck leg confit, stewed rice with black pork sausages
Marinated salmon with marjoram

BUFFET MYRIAD

AVAILABLE MENU
MINIMUM 30 PEOPLE (II)

VEGETARIAN MAIN DISH

Penne with roasted mushrooms, sun-dried tomatoes, olives and basil

Asian rice

Oriental vegetable couscous with nuts

Fusilli with ratatouille and sesame seeds

DESSERTS

Passion fruit mousse

Red fruit mousse

Mini custard tart

Crème brûlée

Pistachio and raspberry financier

Coconut parfait

Fraisier

Chocolate brownie

Assortment of tartlets



Includes: selection of vegetables, 4 salads, 4 starters, 1 soup, 1 fish main course, 1 meat main course, 4 desserts and seasonal fruit (4 varieties)

Includes: selection of vegetables, 5 salads, 5 starters, 1 soup, 1 fish main course, 1 meat main course, 1 vegetarian course, 5 desserts and seasonal fruit (4 varieties)

PORTUGUESE BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olive

SALADS

Tomatoes and fresh cheese with onions and oregano

Beetroot with orange, watercress and almond

Braised tuna with black-eyed peas and muxama

Octopus salad with sweet potato and herbs

Codfish, chickpeas, red onion and parsley

Portuguese crab cups

Fish roe, onion, pepper and coriander salad

STARTERS

Portuguese ham and charcuterie

Selection of national cheeses

Regional bread, corn bread, homemade jams, grapes and nuts

Typical fritters:

Codfish cakes, shrimp patties

Piglet patties, chicken pies

SOUPS

Gazpacho from Alentejo

Fish Soup

"Caldo verde"

MAIN DISHES

Traditional fish and seafood cataplana

Roasted cod, potato mille-feuille with spinach, pearl onion and cornbread crumble

Low temperature goat, baked potato and rosemary vegetables

Black pork tenderloin with clams

DESSERTS

"Toucinho do Céu" pudding with Algarvian almonds

Orange pie

"Farofias" – Traditional egg white pudding

Chocolate mousse with dried fruit crumble

Traditional sweet rice

Crème brûlée with red fruits

Seasonal fruit

Vegetables, salads, starters, 1 soup, main courses and desserts

MEDITERRANEAN BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Iceberg lettuce, tomato, cucumber and arugula

Assortment of garden leaves with garlic croutons

SALADS

Greek vegetable salad with coriander

Caprese salad

Roasted vegetable and Provençal herb salad

Octopus, onion, coriander salad and thyme and lemon oil

Chicken caesar with romaine lettuce and golden croutons

SOUPS

Gazpacho

Minestrone

STARTERS

Bresaola with arugula and parmesan

Anchovy bruschetta with lemon and oregano olive oil

Fish marinated with lime and ginger, fine herbs and crispy vegetables

Selection of Iberian charcuterie

MAIN DISHES

Penne with garlic, sun-dried tomatoes, olives, feta cheese and basil

Fish assortment with eggplant caviar and summer seasoning

Paella Valenciana

Veal loin, crispy Parma ham, polenta with sautéed pancetta and sage sauce

DESSERTS

Raspberry and basil pannacotta

Tiramisu

Opera

Chocolate mousse

Tatin pie

"Toucinho do Céu" pudding with Algarvian almonds

Catalan cream

Vegetables, salads, starters, choice of 1 soup, main dishes and desserts

ASIAN BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

SALADS

Bean salad with tofu and sweet and sour dressing

Melon Thai salad

Bok choy and rice vermicelli salad

Chinese hot salad with bean sprouts, peppers and sesame oil

SOUPS

Miso with vegetables

Noodles and chicken soup

STARTERS

Vegetables and shrimp spring rolls

Chicken satay skewers with lime and sesame seeds

Crispy duck with herbs

Sauteed shrimp with citronella, ginger and mushrooms

Chicken and vegetable gyozas

Panko shrimp

Soft shell crab tempura

MAIN DISHES

Chicken with sesame and nuts

Fish fillet and shrimp with red curry

Char grilled pork tenderloin

GARNISHES

Fried rice with vegetables

Noodles

Vegetable chow mein

STATION

Sushi and Sashimi

DESSERTS

Green tea cake with pistachio

Lychee mousse with crunchy spices

Caramelized citronella custard

Chocolate cake with wasabi

Roasted pineapple and mango with kaffir lime

Sliced seasonal fruit

Yuzu mousse

Salads, 1 soup, 5 starters, main dishes and garnishes, sushi and sashimi station, desserts

SPICES ROUTE BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Lettuce, arugula, tomato and cucumber with mint

SALADS

Beetroot with lemon thyme

Sauteed vegetables with marjoram and confit kumquat

Tomato with oregano

Carrots with garlic and coriander

Zalouca with sumac and watercress

Tabbouleh with grilled cumin, sultanas and mint

Olive oil and lime, ginger and green apple vinaigrette

Argan oil, lemon vinaigrette confit

SOUPS

Cauliflower cream with tonka bean

Bivalve soup with saffron

STARTERS

Olives with ras el hanout and orange

Hummus with tahini and marjoram grissini

Babaganoush

Marinated sea bream and tuna

Lamb kefta and yogurt sauce

MAIN DISHES

Vegetable tajine with dates and toasted almonds

Shrimp curry and cardamom basmati rice

Poached duck with spice broth, sautéed vegetable chermoula

DESSERTS

Crème brûlée with 5 spices

Chocolate and banana mousse with spices

Abade de Priscos pudding with cardamom

Baklava

Apple and vanilla crumble

Fruit shot with clove and cinnamon syrup

Cinnamon and juniper cream pie

Vegetables, Salads, 1 Soup, Starters, Main Dishes and Desserts

SEA BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olive

SALADS

Octopus with peppers and coriander

Grilled vegetables with quinoa with shrimp, mango and lime

Sauteed squid with garlic and lemon, romaine lettuce and golden croutons

STARTERS

Wild shrimp

Canadian lobster

Oysters from Sesimbra

Crab cup

Fish marinated with lime and ginger, fine herbs and crispy vegetables

MAIN DISHES

Traditional fish and seafood cataplana

Roasted sea bass with green vegetables, bunch tomatoes and white wine sauce

DESSERTS

Rice pudding with mango and coconut

Tiramisu

Opera

Chocolate mousse

Tart tatin with yogurt cream

"Toucinho do Céu" pudding with Algarvian almonds

Catalan cream

Sliced seasonal fruit

CHEESE AND CHARCUTERIE TABLE

National and international cheeses

Iberian charcuterie

Vegetables, Salads, Starters, Main Dishes, Desserts, Cheese and Charcuterie Table

CHEESE BUFFET

AVAILABLE MENU
MINIMUM 30 PEOPLE

NATIONAL CHEESES

Island

Nisa

Azeitão

Serpa

Serra

INTERNATIONAL CHEESES

Brie

Cheddar

Camembert

Chèvre

Gruyère

Manchego

TO FOLLOW

Regional bread, baguette, corn bread

Crackers, tiles, grissini

White and black grapes

Fresh or dried figs, raisins and walnuts

Dried fruit baguette

Homemade jam



BEVERAGES

COCKTAILS

COCKTAIL I (NO ALCOHOL)

Apple mojito

Pineapple mint

Rooibos iced tea with lemon

Lemonade

COCKTAIL II

DIVAI White, Alentejo

DIVAI Reserva Red, Alentejo

Sagres beer

Rooibos iced tea with lemon

Lemonade

COCKTAIL III

Quinta do Ameal, Vinhos Verde

Port & Tonic

DIVAI Rosé, Alentejo

Sagres beer

Orange juice

Lemonade

COCKTAIL IV

Soalheiro Brut Sparkling Wine, Vinho Verde

Dona Maria Branco, Alentejo

Crasto, Douro

Sagres beer

Gin Beefeater

Vodka Absolut

Port & Tonic

Lemonade

TO COMPLETE

Brut champagne

Veuve Clicquot

Cocktails

Caipirinha, Mojito, Margarita or Daiquiri

Spirits

Whisky Red Label, Whisky Famous Grouse

Vodka Absolut, Gin Beefeater, Rum Plantation

BEVERAGES

MEAL

EVOLUTION

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

STYLE

Diálogo Branco, Douro

Grape varieties: Rabigato, Códega de Larinho, Gouveio, Dona Branca, Viosinho and Bical

DIVAI Reserva Tinto, Alentejo

Grape varieties: Alicante Bouschet, Touriga Nacional and Aragonês

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

EXCELLENCE

Espumante DIVAI, Bairrada

Grape varieties: Arinto, Bical, Chardonnay and Baga

DIVAI Branco, Alentejo

Grape varieties: Antão Vaz, Gouveio and Arinto

Crasto Tinto, Douro

Grape varieties: Tinta Roriz, Tinta Barroca, Touriga Nacional and Touriga Franca

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

EPIC

Espumante Soalheiro Bruto, Vinhos Verdes

Grape varieties: Alvarinho

Morgado de St^a Catherina Branco, Bucelas

Grape varieties: Arinto

Meandro, Douro

Grape varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca and Alicante Bouschet

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

BEVERAGES

OPEN BAR

OPEN BAR I

Niepoort White and Tawny Port

Whiskey Famous Grouse

Gin Beefeater

Vodka Absolut

Rum Plantation

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

OPEN BAR II

Porto Vieira de Sousa Tawny

Vinho DIVAI Branco, Alentejo

Vinho DIVAI Reserva Tinto, Alentejo

Johnny Walker Red Label Whiskey,
Gin Bombay Sapphire

Vodka Finlandia

CRF Old brandy

Sagres beer

Licores

Beirão

Amarguinha

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

OPEN BAR III

Porto Taylor's Tawny 10 years

Passadouro Branco, Douro

Cortes de Cima Tinto, Alentejo

Champanhe Billecart Salmon Brut

Ballantines Whiskey

Johnny Walker Black Label Whiskey

Bourbon Jack Daniel's Whiskey

Gin Tanqueray

Vodka Grey Goose

Rum Plantation

Old brandy CRF, Remy Martin V.S.O.P.

Liqueurs

Beirão

Amarguinha

Bailey's

Campari

Beer

Sagres, Heineken

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

Each additional hour of service will have a 50% increase over the indicated values

BEVERAGES

WINE MENU

WHITE WINE

75 CL

Diálogo, Douro

Dona Maria, Alentejo

DIVAI, Alentejo

Soalheiro, Vinhos Verdes

Pó de Poeira, Douro

Herdade Grande, Alentejo

DIVAI Reserva, Alentejo

Morg. St^a Catherina, Bucelas

Três Bagos Sauv Blanc, Douro

ROSÉ WINE

75 CL

Manz, Lisbon

Quinta de Saes, Dão

DIVAI, Alentejo

CHAMPAGNE

75 CL

Ruinart Brut

Ruinart Rosé

Billecart Salmon Rosé

Cristal, Louis Roederer

RED WINE

75 CL

Crasto Superior, Douro

Lacrau, Douro

Diálogo, Douro

Pêra Grave, Alentejo

Ponte das Canas, Alentejo

DIVAI Reserva, Alentejo

Herdade Grande, Alentejo

João Clara, Algarve

GREEN WINE

75 CL

Quinta do Ameal, Vinhos Verdes

Soalheiro Alvarinho

Soalheiro First Vineyards

SPARKLING WINE

75 CL

DIVAI, Bairrada

3B Rosé, Beiras

Soalheiro Bruto, Vinhos Verdes

BEVERAGES

MENU BAR LIST

APPETIZERS

SERVE BOTTLE

Martini

Campari

Ricard

Dubonnet

WHISKEY

SERVE BOTTLE

J.B.

Cutty Sark

Johnnie Walker Red Label

WHISKEY MALTE

SERVE BOTTLE

Bowmore Legend

Glengoyne 10

Macallan 12

COGNAC & ARMAGNAC

SERVE BOTTLE

Samalens Napoleon

Remy Martin V.S.O.P.

Hennessy Fine

LIQUORS

SERVE BOTTLE

Licor Beirão

Baileys

Drambuie

GIN, VODKA, RUM

SERVE BOTTLE

Bombay Sapphire

Beefeater

Absolut

Plantation

Belvedere

Matusalem 7

OLD WHISKEY

SERVE BOTTLE

Johnnie Walker Black Label

Chivas 18

White & Mackay 21

IRISH, CANADIAN & BOURBON

SERVE BOTTLE

Jack Daniel's

Jameson

Canadian Club

OLD BRANDY

SERVE BOTTLE

C.R.F.

Antiquíssima

Adega Velha

Palácio da Brejoeira

BEVERAGES

MENU BAR LIST

PORT WINE, MOSCATEL, MADEIRA

SERVE BOTTLE

Vieira de Sousa Tawny

Niepoort Dry

Moscatel Roxo

Vieira de Sousa LBV

Barbeito 5 years

BEERS

BOTTLE

Sagres 33cl

Heineken 25cl

Sagres without alcohol 33cl

SOFT DRINKS

BOTTLE

Coke

Ginger Ale

Fanta

Tonic water

Iced Tea

WATER

BOTTLE

Água do Luso sparkling
or still 1L

Água das Pedras 0.75L

S. Pellegrino 0,75L



WEDDING
PACKAGES
MENUS

WEDDING PACK

MYRIAD BY SANA

FOOD (1)

CANAPÉS

COLD

Rice crisp with pink shrimp, mango jelly and Wacatay

Tuna, guacamole and lime tartare

Smoked sea bream, horseradish, lime sauce and trout roe

Beef tartare and pickle mayonnaise

Foie gras lollipop with hazelnut and cocoa bean

Creamy asparagus, macadamia jam and preserved lemon

SHOTS

Watermelon, mint and Ricard shot

Mango, lime and ginger shot

Vichyssoise, sour cream and truffle

HOT

Kadaiff shrimp, chili sauce and yuzu

Ham croquettes

Shellfish croustilles, garlic mayonnaise and coriander

Potato croustillant and bravas sauce

Selection of typical Portuguese fritters

MENU

STARTERS

Prawn and crab soup flavoured with citronella and yuzu

Marinated scallops, avocado and cucumber salad, fine dentelle and green apple jelly

Crayfish and vegetable lasagna with ginger, bisque emulsion, imperial caviar and iceplant

Seasonal

Summer - Foie gras bonbon, macerated cherry with elderberry vinegar, spice crumble and verbena

Winter - Foie gras bonbon and wine jelly, pear in spices syrup and balsamic reduction

FISH

Wild turbot, celery and leek cannelloni, oscietre caviar, champagne sauce

Sauteed sea bass, champagne purslane, clams and grapefruit, "bulhão pato" emulsion

Monkfish loin, artichoke barigoule and olives, shellfish and basil emulsion

MEAT

Veal tenderloin, green asparagus and macadamia condiment, mushrooms and truffle sauce

Galega Minhota beef, potato and topinambur mille feuille, green asparagus and Perigueux sauce

Alentejo black pork, beetroot fondant with Port wine and spices, wild mushrooms and sherry sauce

PALATE CLEANSER

The palate cleanser is suggested by our Chef after choosing for your tasting menu

WEDDING PACK MYRIAD BY SANA

FOOD (II)

DESSERTS

Vacherin with strawberry syrup

Red fruit pavlova

Chocolate trilogy, cocoa crumble and raspberry sorbet

BUFFETS

DESSERT BUFFET

Fraisier, mango and coconut pannacotta, Paris Brest

Chocolate mousse, Abade Priscos pudding, Farofias egg pudding with cream, Orange pie

Pyramid of macarons and chocolate truffles

Sliced seasonal fruit

NATIONAL AND INTERNATIONAL CHEESE BUFFET

Rabaçal, Nisa, Serra, Azeitão, Castelo Branco, Ceia cottage cheese

Chèvre, Brie, Manchego

Bread toasts, crackers, breadsticks,

Homemade jams, dried fruit, grapes and figs



SUGGESTIONS

6 canapés, 1 starter, 1 main, palate cleanser, 1 dessert, fruit and dessert buffet, cheese buffet

6 canapés, 1 starter, 1 main fish, 1 main meat, palate cleanser, 1 dessert, fruit and dessert buffet, cheese buffet

WEDDING PACK MYRIAD BY SANA

"BY THE RIVER" BEVERAGE PACK

COCKTAIL BEVERAGES

DIVAI Red, White and Rosé Selection Wines

DIVAI sparkling

Port & Tonic

National beer

Orange juice

Red fruit juice

Rooibos tea with lemon

Soft drinks

Still and sparkling water

DINNER DRINKS

DIVAI Red, White and Rosé Selection Wines

National beer

Orange juice

Soft drinks

Still and sparkling water

DIGESTIVE

1 Digestive per person after meal (non-aged whisky, brandy or national liqueurs)

OPEN BAR (2 HOURS)

DIVAI White and Red Wine

Niepoort Tawny Port

Whiskey Famous Grouse

Gin Beefeater

Absolut Vodka

Rum Plantation

Beirão Liqueur

Baileys

Sagres beer

Soft drinks

Orange juice

Still water

Supplement of €18.00 / person and for each additional hour of Open Bar

WEDDING PACK MYRIAD BY SANA

"MYRIAD" BEVERAGE PACK

COCKTAIL BEVERAGES

DIVAI Red, White and Rosé Selection Wines

DIVAI sparkling wine

Port & Tonic

Classic Mojito, Red Fruits and Passion Fruit

Setúbal Muscatel

National beer

Orange juice

Non-alcoholic cocktails: Pineapple mint; Orange and Basil Virgin Mojito

Soft drinks

Still and sparkling water

DINNER DRINKS

White Wine Dona Berta Reserva Rabigato, Douro

Red Wine Vinha da Paz, Dão

Orange juice

Soft drinks

Still and sparkling water

DIGESTIVE

1 Digestive per person after meal (Aged Whisky, Brandy, Cognac or National Liqueurs)

OPEN BAR (2 HOURS)

Reserve White and Red Wine DIVAI

DIVAI sparkling wine

Porto wine Vieira de Sousa Tawny

Johnny Walker Black Label Whiskey

Gin Bombay Sapphire

Gin Bulldog

Vodka Finland

CRF old brandy

Sagres beer

Beirão Liqueur

Amarguinha

Soft drinks

Orange juice

Still water

Supplement of €21.00 / person and for each additional hour of Open Bar

OTHER

FOOD

COLD MEAT TABLE

Ham board

Portuguese charcuterie

Roasted suckling pig

Selection of breads and toasts, breadsticks, grapes, marinated olives and homemade pickles

HAM STATION (WHOLE PIECE CARVED LIVE)

Iberian ham Sanchez Alcaraz

Serrano Grande Reserva ham
15 months cure - €20.00 kg

Iberian ham Sanchez Alcaraz 100% acorn - €65.00 kg

Iberian ham Sanchez Alcaraz 50% acorn - €45.00 kg

Casalba Ham - 70€ Kg

SEAFOOD TABLE

Wild shrimp

Canadian lobster

Crab

Oysters from Sesimbra

Selection of toasts, crackers, garlic and lemon sauce

SUSHI AND SASHIMI

6 units

SUPPERS

Supper 1

"Caldo verde"

Mini black pork steaks

Chicken pie

Fruit cups

Supper 2

Chicken soup

Mini veal steaks

Bread with chorizo

Traditional Portuguese fritters

Fruit cups

DESSERT SUPPLEMENTS

Crepe, ice cream and garnish station

Crepes

4 flavours of ice cream

Caramelized nuts

Smarties

Cookies

Red fruit coulis

Maple syrup

OTHER

DRINKS

COCKTAIL BAR SUPPLEMENT

Caipirinhas, Mojitos, Aperol Spritz and Daiquiris

PREMIUM GINS SUPPLEMENT

Mombassa, Citadelle, Bulldog and Hendricks

SANGRIA SUPPLEMENT

Red fruits, red wine and sparkling wine sangria

SEASONAL JUICES

Live bar station with fresh juices

SPARKLING WINE SUPPLEMENT

1 flute of DIVAI Sparkling Wine

Price per bottle DIVAI Sparkling Wine

CHAMPAGNE SUPPLEMENT

1 flute of Veuve Cliquot Champagne

Price per bottle Veuve Cliquot

CORKAGE FEE*

Wine and Sparkling Wines

Champanhe

Appetizers and Digestives

* PER OPEN BOTTLE

OTHER

"TAILOR MADE" CONCEPT

Every wedding is unique. At Myriad by SANA we apply the tailormade concept even to your ceremony cake.

Our Pastry Chef, specialist in baking wedding cakes, will be able to create a cake from scratch with your favourite ingredients. To make the highlight of the day even more special.



1 kg serves 8 people on average

SPECIAL
PACKAGES
MENUS

SPECIAL MOMENTS

MYRIAD I PACKAGE (MENU)

APPETIZER COCKTAIL

(1 hour of service)

CANAPÉS

Shrimp cone with avocado guacamole

Beef tartare with gherkins mayonnaise

Chicken and mushroom pie

Selection of traditional fritters

DRINKS

DIVAI White, Alentejo

DIVAI Red, Alentejo

Sagres beer

Rooibos iced tea with lemon

Orange juice

MENU

STARTERS

Option 1 _ Braised pepper cod petals, shellfish broth with coriander

Option 2 _ Beef carpaccio, artichokes and pine nuts, arugula with balsamic vinaigrette and truffle

MAIN COURSE

Option 1 _ Sauteed sea bass, celery puree, vegetables with thyme, vitellote potatoes and white wine sauce

Option 2 _ Guineafowl breast with lemon, ras el hanout braised vegetables

DESSERT

Option 1 _ Vanilla brûlée with strawberry ice cream

Option 2 _ Chocolate and walnut brownie, lemon curd, vanilla ice cream

MEAL BEVERAGES

DIVAI Reserve Red, Alentejo

DIVAI Reserve White, Alentejo

Sagres beer

Orange juice

Soft drinks | Coca-Cola, Sprite, Iced Tea

Still and sparkling water

Minimum 20 people. Includes celebration cake and sparkling wine.

SPECIAL MOMENTS

MYRIAD II PACKAGE (MENU)

APPETIZER COCKTAIL

(1 hour of service)

CANAPÉS

Panko shrimp, chily sauce and yuzu

Codfish brandada, garlic mayonnaise and coriander

Shrimp cone with guacamole

Mini chicken samosas, coriander chutney

DRINKS

DIVAI Sparkling Wine

DIVAI White, Alentejo

DIVAI Red, Alentejo

Port & Tonic

Sagres beer

Orange juice

MENU

APPETIZER

Option 1 _ Algarve prawn salad, quinoa citrus, pomegranate and hazelnut

Option 2 _ Duck, apple and pear foie gras, grapes, Port wine jelly and cocoa crunch

MAIN COURSE

Option 1 _ Monkfish loin, olive and tomato seasoning, artichoke barigoule and coriander floor

Option 2 _ Charolais veal loin, croustillant potato, asparagus and mushroom duxelle, Portuguese sauce

DESSERT

Option 1 _ Chocolate parfait, vanilla mousseline, tonka bean ice cream

Option 2 _ Passion fruit cream brûlée, red fruits sorbet

Coffee & Mignardises

MEAL BEVERAGES

DIVAI Sparkling Wine

DIVAI Reserve Red, Alentejo

DIVAI Reserve White

Sagres beer

Orange juice

Soft drinks | Coke, Sprite, Iced Tea

Still and sparkling water

Minimum 20 people. Includes celebration cake and sparkling wine.

SPECIAL MOMENTS

MYRIAD III PACKAGE (MENU)

APPETIZER COCKTAIL

(1 hour of service)

CANAPÉS

Crispy rice with pink shrimp, mango gel and wacatay

Tuna, guacamole and lime tartare

Smoked sea bream, horseradish and lime sauce, trout roe

Veal tartare and pickles mayonnaise

Foie gras lollipop with hazelnut and cocoa bean

Creamy asparagus, macadamia jam and preserved lemon

Watermelon, mint and Ricard shot

Mango, lime and ginger shot

Vichyssoise, sour cream and truffle

HOT CANAPÉS

Kadaiff shrimp, chili sauce and yuzu

Ham croquettes

Bivalves croustille, garlic and coriander mayonnaise

Potato croustillant and bravas sauce

Selection of traditional portuguese fritters

(Choice of 5 canapes)

DRINKS

Champagne Billecart Salmon

DIVAI Reserve White and Red Wine

Pineapple & mint Juice

Classic mojito

Water & Soft drinks

MENU

(choice of 1 starter, 1 palate cleanser, 1 fish dish, 1 meat dish and 1 dessert)

STARTERS

Prawn and spider crab soup flavoured with citronella and yuzu

Crayfish and vegetable lasagna with ginger, bisque emulsion, imperial caviar and iceplant

Foie gras bonbon and drunken jam, pear in spice syrup and balsamic reduction (winter)

MAIN DISHES - FISH

Wild turbot, celery and leek cannelloni, Oscietra caviar, champagne sauce

Sauteed sea bass, Champagne purslane, clams and grapefruit, "bulhão pato" emulsion

Monkfish loin, artichoke à la Barigoule, olives, shellfish and basil emulsion

MAIN DISHES - MEAT

Veal tenderloin, green asparagus and macadamia condiment, mushrooms and truffle sauce

Galega minhota beef, potato and topinambour mille-feuille, green asparagus and perigueux sauce

Alentejo black pork, beetroot fondant with Port wine and spices, wild mushrooms and sherry sauce

SPECIAL MOMENTS

MYRIAD III PACKAGE (MENU)

DESSERTS

Vacherin with red berry Pavlova Strawberry syrup

Chocolate trilogy, cocoa crumble and raspberry sorbet

Fraisier, Mango and coconut pannacotta, Paris Brest

Chocolate mousse, Abade Priscos pudding, Farófias with cream, Orange pie

Pyramid of macarons and chocolate truffles

Sliced seasonal fruit

DRINKS

Soalheiro Bruto Sparkling Wine, Vinhos Verdes

Dona Maria White, Alentejo

DIVAI Reserve Red, Alentejo

Orange juice

Soft drinks | Coke, Sprite, Iced tea

Still and sparkling water



Minimum 20 people. Includes celebration cake and Champagne.

SUNSET EXPERIENCES

MENUS

SUNSET EXPERIENCE MYRIAD I

6 Oysters (sauces included: Tabasco, lemon, vodka, ketchup, passion fruit sauce)

2 flutes of Champagne

SUNSET EXPERIENCE MYRIAD II

Tartares and Ceviches

Cocktails (Margaritas, Mojitos and Gin)

SUNSET EXPERIENCE MYRIAD III

Craft beers

Soft drinks

Argentinian mini empanadillas

Mini pastrami sandwiches

SUNSET EXPERIENCE MYRIAD IV

Cheese board

Typical fritters

DIVAI White, Red and Rosé Wine

CHILDREN
MENUS

SPECIALLY FOR THE CHILDREN

CHILDREN'S MENU UP TO AGE 12

SOUP

Vegetable cream

Chicken soup

MAIN

Veal tenderloin, basmati rice and sautéed vegetables with lemon thyme

Grilled sea bass, mashed potatoes and steamed broccoli

Ricotta cheese ravioli with tomato and parmesan sauce

Roasted sea bass with green vegetables, bunch tomatoes and white wine sauce

DESSERTS

Sliced seasonal fruit

Myriad chocolate mousse and vanilla ice cream

Raspberry mille-feuille, mousseline and red fruits ice cream



1 soup, 1 main course, 1 plate of sliced fruit and 1 dessert.

The children's menu, plated or buffet, is served between 5 and 12 years old. Free up to 4 years.

FOR THE CHILDREN

*CHILDREN'S BUFFET
MINIMUM 10 CHILDREN*

SOUP

Vegetable cream

Chicken soup

MAIN

Mini hamburgers

Mini pizza

Veal tenderloin

Fish fingers

Spaghetti Bolognese

ACCOMPANIMENTS

Chips

Basmati rice

Steamed vegetables

Mashed potatoes

DESSERTS

Chocolate mousse

Assortment of jellies

Mini salad and seasonal fruit skewers in cups



1 soup, 3 mains, 3 side dishes and desserts.

The children's menu, plated or buffet, is served between 5 and 12 years old. Free up to 4 years.

INCLUDED SERVICES

Myriad by SANA towels and pads

Myriad by SANA 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

LED 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



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. On sunny days, the outdoor terrace is the ideal place to have a drink with a breathtaking view of the Tagus River.

BREAKFAST

MENUS

BREAKFAST

(MENU)

CONTINENTAL BY THE RIVER

BREAD SELECTION

Whole wheat, regional and artisan bread

PASTRY

Croissants, muffins, sliced cake of the day, chocolate puff pastry, viennoiserie

CHARCUTERIE

Poultry ham, pork ham and ham

CHEESES

Island, flamenco and fresh

JAMS

Fruit, honey, butter

SLICED SEASONAL FRUITS

JUICES

Orange, apple and grapefruit

COFFEE

Coffee, tea, milk and chocolate



Minimum service of 20 people in a private room

BREAKFAST

(MENU)

MORNING @ MYRIAD

BREAD SELECTION

Whole wheat, regional and rye bread

PASTRY

Pancakes, waffles, red fruit coulis, maple syrup

Croissants, muffins, sliced cake of the day, chocolate puff pastry, viennoiserie

CEREALS

All Bran, corn flakes, oat flakes, muesli and granola

COLD AND SMOKED MEAT & FISH

Ham, sausage and smoked salmon

CHEESE

Emmental, Flamengo and Fresh

JAMS

Fruits, honey, butter

YOGURTS

Natural, skimmed and fruit

HOT

Nuremberg sausages, roasted bacon, Provençal tomato, potato rosti

Scrambled eggs, omelets, bacon, sausages, pancakes and quiches

SLICED SEASONAL FRUITS

JUICE

Fresh juice of the day, apple, grapefruit and orange juice

CAFETERIA

Coffee, tea, milk and chocolate

Minimum service of 30 people in a private room

LIVE STATION*

Egg and omelet station

Minimum service 30 people and maximum 80 people.

* Optional add-on service to the MORNING@MYRIAD option.

COFFEE
BREAK &
COFFEE
STATION
MENUS

COFFEE BREAK*

WELCOME COFFEE /
COFFEE STATION

BEVERAGE SELECTION

Orange juice

Coffee and decaffeinated coffee

Selection of teas and tisanes - Dammann Tea

Hot chocolate "Valrhona"

FOOD

SAVOURY

Smoked salmon finger sandwich, citrus cream and dill

Finger sandwich with grilled vegetables and olive tapenade

Ham and cheese croissant

Turkey ham and basil croissant

Roast beef Mauricette, horseradish cream

Salami Mauricette and cornichons

Ham and olive tapenade Mauricette

Mini chicken brioche

Mini turkey pita with pesto

Crispy toast with smoked salmon and sour cream

Chicken puff pastry

SWEET

Portuguese cream custard tarts

Chocolate tartlet

Mini profiteroles

White chocolate buns

Praline financier

Lemon meringue pie

Mini Paris Brest

Red fruit muffins

Passion fruit cheesecake cups

Pistachio and red fruit financier

Vanilla mousseline cones

Chocolate éclairs

Mini Pavlova

Macaron assortment

VEGETARIAN

Finger sandwich with grilled vegetables (gluten-free)

Corn cake with vegetables (gluten-free)

Tomato and mozzarella finger sandwich

Mini leek quiche

Mini vegetable quiche

Crispy toast with eggplant caviar and crudités

*Whole selection available for minimum 20 people.
Below 20 people a bespoke selection will be proposed by the Executive Chef

COFFEE BREAK*

WELCOME COFFEE /
COFFEE STATION

GLUTEN FREE VEGAN

Macaron assortment

Fruit skewers

Fruit and sago shots

Madeleines

Blueberry parfait

Chia pudding



COFFEE BREAK OR WELCOME COFFEE

(selection of drinks and 5 varieties of savoury and/or sweet)

30 min -
60 min -
extra variety

BEVERAGE ONLY COFFEE STATION

1/2 Day -
1 Day -

COFFEE STATION WITH DRINKS AND FOOD

(selection of drinks and 5 varieties of food options)

1/2 Day -
1 Day -
(Price includes top-up during the day)

*Whole selection available for minimum 20 people.
Below 20 people a bespoke selection will be proposed by the
Executive Chef

COFFEE BREAK*

THEMED BREAKS

ENERGY BOOST

Fresh carrot and orange juice, apple juice

Yogurts | Smoothies - blueberry, pomegranate, or mango

Banana muffins

Chocolate

Fruit energy bars

Almonds, walnuts and hazelnuts

PASSION FOR FRUIT

Fresh pineapple juice with mint

Apple crumble

Wildberry muffins

Lemon cake

Passion fruit mousse

Fruit shot

TROPICAL FLOW

Açaí, acerola and graviola fresh juices

Guava mousse

Coconut quindim

Cornmeal cake

Mango and pineapple shot



CHOCOMANIA

Chocolate milkshake

Hot chocolate

Muffins, brownies, chocolate cookies

Chocolate truffles

Crunchy chocolate mousse

*Whole selection available for minimum 20 people.
Below 20 people a bespoke selection will be proposed by the Executive Chef

MENU

BEVERAGE À-LA-CARTE

Coffee and decaffeinated coffee

Selection of teas and tisanes:

Dammann Tea

Valrhona hot chocolate

Milk

Fruit juices:

Orange, apple, pineapple or grapefruit

Soft drinks:

Coke, Sprite, Iced tea

Espresso - 3 varieties

Still and sparkling water

FOOD À-LA-CARTE

Mini Portuguese custard tarts | 12 uni.

Croissants, snails or muffins | 12 uni.

Cookies | 24 uni.

Petit fours and mignardises | 24 uni.

Finger sandwiches | 12 uni.

Scones with jam | 12 uni.

Fruit cups | 12 uni.

Whole Fruit Basket | 12 uni.

COFFEE BREAK ADD-ONS

My Smoothie Juices:

Blueberry, pomegranate or mango

Fruit juice:

Orange, apple, pineapple or grapefruit

Soft drinks:

Coke, Sprite, Iced tea

Espresso coffee station

Varieties of iced tea

PRICES LISTED ABOVE VALID FOR 30-MINUTE SERVICE

Whole selection available for minimum 20 people.

Below 20 people a bespoke selection will be proposed by the Executive Chef

COCKTAIL
MENUS

CANAPÉS

COCKTAIL MENU

COLD CANAPÉS

Basil cone, tuna tartare and avocado

Crispy rice, pink shrimp, seafood jelly

Peruvian ceviche, guacamole, seaweed crunch

Sea bream, horseradish sauce and citrus

Beef tartare, gherkins mayonnaise

Smoked duck, spices bread

Foie gras and hazelnut sphere

Tomato, anchovies and parmesan tartlet

Goat cheese mousse, tomato cone and dehydrated olive

Shrimp cone with guacamole

Smoked salmon, sour cream and dill

Blinis, salmon gravlax, sour cream and tobiko

HOT CANAPÉS

Panko shrimp with chili, garlic and yuzu sauce

Chicken and mushroom pie

Codfish fritters

Shrimp fritters

Piglet fritters

Chicken samosas

Duck spring roll, mango chutney and peppercorns

SHOTS

Gazpacho with pennyroyal and vegetable brunoise (V&V)*

Watermelon, mint and Ricard (V&V)*

Pineapple, lime and ginger (V&V)*

Vichyssoise and fresh cheese with chives

Cauliflower and pancetta cream soup

VEGETARIANS

Filo pastry and Provençal vegetables

Onion, hummus and beetroot cone

Courgette roll with tapenade and chives

Cauliflower fondant, crunchy hazelnut and tonka bean

Vegetable samosas

Mozzarella, tomato and basil skewer

* Vegetarian and Vegan

SELECTION OF 4 VARIETIES

Service 30 min /

1 h /

2 h /

EACH ADDITIONAL PIECE

Service 30 min /

1 h /

2 h /

(Minimum 30 people)

SWEET CANAPÉS

COCKTAIL MENU

MIGNARDISES AND PETIT FOURS

Raspberry macaron

Chocolate macaron

White chocolate truffle filled with passion fruit

Dark chocolate truffle filled with coconut ganache

Mini banana pie

Mini custard tart

Mini lemon pie

Mini chocolate pie

Mini tropical pavlova



SELECTION OF 3 VARIETIES

Service 30 min /

1 h /

2 h /

SELECTION OF 6 VARIETIES

Service 30 min /

1 h /

2 h /

SELECTION OF 8 VARIETIES

Service 30 min /

1 h /

2 h /

(Minimum 30 people)

MENUS

SET MENU

RIVER MENU

STARTERS

Buffalo PDO mozzarella, cherry tomato, arugula, balsamic and hazelnut

Marinated salmon, crunchy vegetables tabbouleh with passionfruit and lemon

Confit codfish petal, toasted corn bread with peppers, shellfish sauce

Veal carpaccio with truffle seasoning, arugula, balsamic, croutons and island cheese

SOUPS

Roasted tomato soup, ham and basil bruschetta

Roasted pumpkin, sour onion and pecan soup

Cauliflower cream, cucumber spice, smoked salmon, sweet almonds and chives

Cream of peas, shrimp, red onion and ham

FISH

Half-cured cod, lombard cabbage and paia sausage from Alentejo, potato fondant, pearl onion and cornbread crumble

Sea bream fillet, mushroom and green asparagus duxelle, roasted tomato and sour sauce

Roasted sea bass, vegetables glazed with lemon and basil, Provençal sauce

MEAT

Black pork loin in parmesan crust, tomato polenta and Provençal herbs, white asparagus and sherry sauce

Marinated guinea fowl breast with juniper, pomegranate and dried fruit seasoning, celery and mushrooms with balsamic dressing

White veal, Lyonnaise potato, crispy ham, Portuguese sauce

DESSERTS

Farófias with cream and caramel ice cream

Chocolate parfait, vanilla mousseline, tonka bean ice cream

Chocolate brownie with vanilla ice cream

Basil crème brûlée, red fruit ganache and coconut sorbet

Sphere of tropical fruits and pennyroyal syrup

1 soup or 1 starter, 1 main course, 1 dessert, coffee and mignardises

1 soup, 1 fish main course, 1 meat main course, 1 dessert, coffee and mignardises

1 starter, 1 fish main course, 1 meat main course, dessert, coffee and mignardises

MYRIAD MENU

STARTERS

Lilly and shrimp tartare with passion fruit and citrus, avocado, crispy panisse

Codfish petal, toasted cornbread, shellfish, coriander and tuna muxama

Veal carpaccio with truffle seasoning, arugula, artichokes and Pecorino cheese

Foie gras cream with pumpkin and orange, spiced crumble, Moscatel wine jelly

FISH

Half cured cod, potato fondant, summer seasoning, roasted tomato and green asparagus

Sea bass marinated with Myriad fleur de sel, oyster and seaweed tartare, white wine sauce

Grouper fillet, mushroom and asparagus duxelle, roasted tomato and sour sauce

MEAT

Low temperature goat, potato press with bacon and Parmesan, seasonal vegetables with rosemary

Charolais veal, lyonnaise potatoes, crispy ham, Portuguese sauce

Black Pork, braised lombard and paia sausage from Alentejo, glazed vegetables with mint broth

Marinated guinea fowl breast with juniper, pomegranate and dried fruit seasoning, celery and mushrooms with balsamic dressing

DESSERT

Tropical fruit pavlova, passion fruit cream and guava sorbet

Chocolate sphere, red fruit mousse, vanilla and lemon ice cream

Caramel namelaka and cocoa sorbet

Chocolate trilogy with raspberry sorbet

1 starter, 1 main course, 1 dessert, coffee and mignardises

1 starter, 1 fish main course, 1 meat main course, 1 dessert, coffee and mignardises

GALA MENUS

GALA MENU

(1)

STARTERS

Scallops and pink prawns marinated with citrus, vegetables with shiso and coriander, avocado mousse and panisse crisps

MAIN DISH FISH

Roasted monkfish, artichoke 'à la Barigoule' and green asparagus, clams and basil emulsion

INTERMEZZO

Lemon sorbet

MAIN DISH MEAT

Black pork tenderloin, green asparagus and macadamia relish, mushroom duxelles and truffle sauce

DESSERT

Strawberry and basil sorbet soup, cocoa grue tile

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

GALA MENUS

GALA MENU

(2)

STARTERS

Obsiblu shrimp, ginger vegetable lasagna, seafood and citronella emulsion

MAIN DISH FISH

Sauteed sea bass, champagne purslane, clams and marinated grapefruit, "bulhão pato" emulsion

INTERMEZZO

Passion fruit sorbet

MAIN DISH MEAT

Charolais veal, smoked salsify, mushrooms and asparagus compote, black truffle sauce

DESSERT

Vanilla mille-feuille and praline, meringue and yuzu sorbet

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

GALA MENUS

GALA MENU

(3)

STARTERS

Algarve prawns, avocado and cucumber salad,
Casalba ham

MAIN DISH FISH

Wild turbot, leek cannelloni and Oscietre caviar,
champagne and verberna sauce

INTERMEZZO

Yuzu and praline

MAIN DISH MEAT

Galega Minhota aged beef, topinambur and truffle
mille-feuilles, foie gras and Périgord sauce

DESSERT

Chocolate sphere filled with gianduja mousse,
raspberry sorbet and cocoa crumble

COFFEE OR TEA AND MIGNARDISES



COMPLETE MENU

BUFFETS

MENUS

SNACK BUFFET

AVAILABLE MENU
MINIMUM 30 PEOPLE

VEGETABLES

Tomato, carrot, red onion, cherry tomato and cucumber

Lettuce mesclum, arugula, olives

SALADS

Chicken Caesar, bacon and parmesan

Octopus salad with peppers and lemon vinaigrette

Vermicelli with vegetables and sesame

STARTERS

Mozzarella, tomato with basil pesto

Veal carpaccio, arugula and croutons

Vegetarian quiche

SANDWICHES

Roasted pleurottes and arugula tartine

Smoked salmon tartine and whipped cheese with lemon and fine herbs

Roast Beef Mauricette with horseradish and arugula

SOUP

OPTION 1 _ Pumpkin cream with coriander pesto

OPTION 2 _ Cauliflower cream with hazelnut and tonka bean

DESSERTS

Mango mousse

Fruit tartlet

Chocolate financier

Raspberry parfait

Seasonal fruit

BUFFET SNACK

Includes: our selection of vegetables, 3 salads, 2 starters, 3 sandwiches, 1 soup, 4 desserts, 4 fresh seasonal fruits

BUFFET CHEF'S SUGGESTION

AVAILABLE MENU
MINIMUM 30 PEOPLE

VEGETABLES

Tomato, carrot, red onion, cherry tomato, cucumber

Lettuce mesclum, arugula, olives

SALADS

Chicken, bacon and parmesan Caesar

Quinoa with shrimp, mango and lime

Greek salad with feta cheese and coriander

Vermicelli with vegetables and sesame seeds

STARTERS

Mozzarella, tomato with basil pesto

Veal carpaccio, arugula, croutons and parmesan

Smoked salmon tartine, citrus cream and dill salmon

Salmon carpaccio, passion fruit vegetable tabbouleh

Ham tartine with olive tapenade

SOUP

Pumpkin cream with coriander pesto

Cauliflower cream with hazelnut and tonka bean

FISH

Roasted cod, caramelized onion, potato mille-feuilles with spinach and vegetables

Sautéed sea bream with lemon thyme, gnocchi and seasonal vegetables with basil

MEAT

Chicken breast with spices, wild mushrooms and roast sauce

Iberian pork loin, sun-dried tomato polenta and green vegetables

VEGETARIAN

Couscous with seasonal vegetables with rosemary

Fusilli with ratatouille and sesame seeds

Penne pasta with roasted mushrooms, sun-dried tomatoes, olives and basil

Asian rice with vegetables

DESSERTS

Mango mousse

Chocolate financier

Raspberry parfait

Fruit tartlet

Fresh seasonal fruit

BUFFET SNACK

Includes: our selection of vegetables and salads, 3 starters, 1 soup, 1 fish or meat main course, 1 vegetarian dish and our selection of desserts

BUFFET MYRIAD

AVAILABLE MENU
MINIMUM 30 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olives

SALADS

Chicken Caesar, bacon and parmesan

Smoked duck with couscous, pomegranate and toasted almonds

Asian soba with turkey and vegetables

Smoked salmon fusilli, capers, cucumber and lemon confit

Octopus, peppers, red onion and lemon vinaigrette

Quinoa with shrimp, mango and lime

Grilled vegetables fregola with citrus and basil vinaigrette

Rice vermicelli, vegetable julienne and sesame seeds

Greek salad with feta cheese and coriander

STARTERS

Tomato, fresh cheese and basil

Sauteed mushrooms

Beef carpaccio, arugula, bread crumbs and parmesan

Padron peppers and cherry tomatoes

Grilled vegetables with Parmesan

Selection of cold meats

Selection of cheeses

SOUPS

"Caldo verde" – Traditional soup

Coriander cream

Pumpkin cream

Cauliflower and tonka bean cream

FISH MAIN DISHES

Sautéed sea bream with thyme, potato and vegetable gnocchi with basil, virgin sauce

Roasted cod, potato mille-feuille with spinach, pearl onion and cornbread crumble

Selection of braised fish, sautéed seasonal vegetables, white wine sauce

Sauteed sea bass, smoked eggplant caviar, pepper piperade and stew broth

MEAT MAIN DISHES

Iberian pork loin, sun-dried tomato polenta and green vegetables

Portuguese sirloin steak

Veal loin, crispy Parma ham, chipolata and sage sauce

Chicken breast with spices, wild mushrooms and roast sauce

Duck leg confit, stewed rice with black pork sausages
Marinated salmon with marjoram

BUFFET MYRIAD

AVAILABLE MENU
MINIMUM 30 PEOPLE (II)

VEGETARIAN MAIN DISH

Penne with roasted mushrooms, sun-dried tomatoes, olives and basil

Asian rice

Oriental vegetable couscous with nuts

Fusilli with ratatouille and sesame seeds

DESSERTS

Passion fruit mousse

Red fruit mousse

Mini custard tart

Crème brûlée

Pistachio and raspberry financier

Coconut parfait

Fraisier

Chocolate brownie

Assortment of tartlets



Includes: selection of vegetables, 4 salads, 4 starters, 1 soup, 1 fish main course, 1 meat main course, 4 desserts and seasonal fruit (4 varieties)

Includes: selection of vegetables, 5 salads, 5 starters, 1 soup, 1 fish main course, 1 meat main course, 1 vegetarian course, 5 desserts and seasonal fruit (4 varieties)

PORTUGUESE BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olive

SALADS

Tomatoes and fresh cheese with onions and oregano

Beetroot with orange, watercress and almond

Braised tuna with black-eyed peas and muxama

Octopus salad with sweet potato and herbs

Codfish, chickpeas, red onion and parsley

Portuguese crab cups

Fish roe, onion, pepper and coriander salad

STARTERS

Portuguese ham and charcuterie

Selection of national cheeses

Regional bread, corn bread, homemade jams, grapes and nuts

Typical fritters:

Codfish cakes, shrimp patties

Piglet patties, chicken pies

SOUPS

Gazpacho from Alentejo

Fish Soup

"Caldo verde"

MAIN DISHES

Traditional fish and seafood cataplana

Roasted cod, potato mille-feuille with spinach, pearl onion and cornbread crumble

Low temperature kid, baked potato and rosemary vegetables

Black pork tenderloin with clams

DESSERTS

"Toucinho do Céu" pudding with Algarvian almonds

Orange pie

"Farofias" – Traditional egg white pudding

Chocolate mousse with dried fruit crumble

Traditional sweet rice

Crème brûlée with red fruits

Seasonal fruit

Vegetables, salads, starters, 1 soup, main courses and desserts

MEDITERRANEAN BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Iceberg lettuce, tomato, cucumber and arugula

Assortment of garden leaves with garlic croutons

SALADS

Greek vegetable salad with coriander

Caprese salad

Roasted vegetable and Provençal herb salad

Octopus, onion, coriander salad and thyme and lemon oil

Chicken caesar with romaine lettuce and golden croutons

SOUPS

Gazpacho

Minestrone

STARTERS

Bresaola with arugula and parmesan

Anchovy bruschetta with lemon and oregano olive oil

Fish marinated with lime and ginger, fine herbs and crispy vegetables

Selection of Iberian charcuterie

MAIN DISHES

Penne with garlic, sun-dried tomatoes, olives, feta cheese and basil

Fish assortment with eggplant caviar and summer seasoning

Paella Valenciana

Veal loin, crispy Parma ham, polenta with sautéed pancetta and sage sauce

DESSERTS

Raspberry and basil pannacotta

Tiramisu

Opera

Chocolate mousse

Tatin pie

"Toucinho do Céu" pudding with Algarvian almonds

Catalan cream

Vegetables, salads, starters, choice of 1 soup, main dishes and desserts

ASIAN BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

SALADS

Bean salad with tofu and sweet and sour dressing

Melon Thai salad

Bok choy and rice vermicelli salad

Chinese hot salad with bean sprouts, peppers and sesame oil

SOUPS

Miso with vegetables

Noodles and chicken soup

STARTERS

Vegetables and shrimp spring rolls

Chicken satay skewers with lime and sesame seeds

Crispy duck with herbs

Sauteed shrimp with citronella, ginger and mushrooms

Chicken and vegetable gyozas

Panko shrimp

Soft shell crab tempura

MAIN DISHES

Chicken with sesame and nuts

Fish fillet and shrimp with red curry

Char grilled pork tenderloin

GARNISHES

Fried rice with vegetables

Noodles

Vegetable chow mein

STATION

Sushi and Sashimi

DESSERTS

Green tea cake with pistachio

Lychee mousse with crunchy spices

Caramelized citronella custard

Chocolate cake with wasabi

Roasted pineapple and mango with kaffir lime

Sliced seasonal fruit

Yuzu mousse

Salads, 1 soup, 5 starters, main dishes and garnishes, sushi and sashimi station, desserts

SPICES ROUTE BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Lettuce, arugula, tomato and cucumber with mint

SALADS

Beetroot with lemon thyme

Sauteed vegetables with marjoram and confit kumquat

Tomato with oregano

Carrots with garlic and coriander

Zalouca with sumac and watercress

Tabbouleh with grilled cumin, sultanas and mint

Olive oil and lime, ginger and green apple vinaigrette

Argan oil, lemon vinaigrette confit

SOUPS

Cauliflower cream with tonka bean

Bivalve soup with saffron

STARTERS

Olives with ras el hanout and orange

Hummus with tahini and marjoram grissini

Babaganoush

Marinated sea bream and tuna

Lamb kefta and yogurt sauce

MAIN DISHES

Vegetable tajine with dates and toasted almonds

Shrimp curry and cardamom basmati rice

Poached duck with spice broth, sautéed vegetable chermoula

DESSERTS

Crème brûlée with 5 spices

Chocolate and banana mousse with spices

Abade de Priscos pudding with cardamom

Baklava

Apple and vanilla crumble

Fruit shot with clove and cinnamon syrup

Cinnamon and juniper cream pie

Vegetables, Salads, 1 Soup, Starters, Main Dishes and Desserts

SEA BUFFET

AVAILABLE MENU
MINIMUM 40 PEOPLE

VEGETABLES

Tomato, carrot, arugula, cucumber, lettuce and olive

SALADS

Octopus with peppers and coriander

Grilled vegetables with quinoa with shrimp, mango and lime

Sauteed squid with garlic and lemon, romaine lettuce and golden croutons

STARTERS

Wild shrimp

Canadian lobster

Oysters from Sesimbra

Crab cup

Fish marinated with lime and ginger, fine herbs and crispy vegetables

MAIN DISHES

Traditional fish and seafood cataplana

Roasted sea bass with green vegetables, bunch tomatoes and white wine sauce

DESSERTS

Rice pudding with mango and coconut

Tiramisu

Opera

Chocolate mousse

Tart tatin with yogurt cream

"Toucinho do Céu" pudding with Algarvian almonds

Catalan cream

Sliced seasonal fruit

CHEESE AND CHARCUTERIE TABLE

National and international cheeses

Iberian charcuterie

Vegetables, Salads, Starters, Main Dishes, Desserts, Cheese and Charcuterie Table

CHEESE BUFFET

AVAILABLE MENU
MINIMUM 30 PEOPLE

NATIONAL CHEESES

Island

Nisa

Azeitão

Serpa

Serra

INTERNATIONAL CHEESES

Brie

Cheddar

Camembert

Chèvre

Gruyère

Manchego

TO FOLLOW

Regional bread, baguette, corn bread

Crackers, tiles, grissini

White and black grapes

Fresh or dried figs, raisins and walnuts

Dried fruit baguette

Homemade jam



COCKTAIL
DÎNATOIRE
MENUS

DÎNATOIRE COCKTAIL

MYRIAD BASE

(FROM 30 TO 80 PEOPLE)

COLD CANAPES

Veal tartare and gherkinssauce

Tuna and guacamole cone

HOT CANAPES

Chicken and mushroom pie

Panko shrimp, chili garlic and yuzu sauce

MINI COLD DISHES

Peruvian ceviche, guacamole, crispy panisse

Beef carpaccio, truffle and pine nut vinaigrette

Braised octopus, caçoila potato, Algarve mince

Gravlax salmon, crispy vegetables with passion fruit sauce

Vichysoise leek, whipped cheese with lemon confit

MINI HOT DISHES

Sea bass, oyster and seaweed tartare, white wine sauce

Green asparagus and pleurottes risotto

Veal cheek with truffle sauce

CHEESE AND CHARCUTTERS TABLE

National and international cheeses

Iberian charcuterie

DESSERTS

Assortment of macarons

Tropical mini pavlova

Raspberry choux

Mini chocolate pie

Fruit skewers

DRINKS

DIVAI Sparkling Wine, Bairrada

DIVAI White, Alentejo

DIVAI Red, Alentejo

Sagres beer

Orange juice

Rooibos iced tea

Duration 3h (from 30 to 80 people)
over 80 people pvp on request.

ADD-ONS

BUFFET TABLES AND LIVE STATIONS (I)

LIVE STATIONS

Pastas

Garnishes: green asparagus, mushrooms, tomato, shrimp, chicken and parmesan / sauces: pesto, tomato

Risottos

Garnishes: green asparagus, mushrooms, tomato, shrimp, chicken and parmesan

Casalba ham

Pata Negra ham

Oyster table

Lime and ginger vinaigrette

Passion fruit and coriander sauce

Yuzu foam

CARVING STATION

Cod strudel

Fish and shellfish Cataplana

Lamb rack with rosemary, potato mille-feuille and Provençal vegetables

Entrecôte, T-bone or sirloin steak, with mille-feuille of potato and Provençal vegetables

SUGGESTIONS FOR SUPPER

"Caldo Verde" or pumpkin cream soup

Mini pork loin in garlic butter

Traditional chorizo bread

Selection of Portuguese charcuterie and typical fritters

MINIMUM 30 PEOPLE

ADD-ONS

BUFFET TABLES AND LIVE STATIONS (II)

Traditional chorizo bread

Selection of Portuguese charcuterie and traditional fried foods

BUFFET TABLES

Cold cuts table

Iberian ham and fuet

Selection of Portuguese sausages and charcuterie

Traditional fritters

Selection of breads and toasts, breadsticks, nuts and grapes

Cheese table

Nisa, Castelo Branco, Azeitão, Serpa, Spicy Beira Baixa, Brie, Talegio, Manchego

Selection of breads and toasts, crackers, homemade jams, nuts and grapes

Sushi and sashimi table

Seafood table

Wild shrimp, Canadian lobster

Cobbler, oysters from Sesimbra

Selection of crackers, garlic and lemon sauce



MINIMUM 30 PEOPLE

DRINKS

MENUS

BEVERAGES

COCKTAILS

COCKTAIL I (NO ALCOHOL)

Apple and lemon Ginger Ale

Pineapple mint

Rooibos iced tea with lemon

Lemonade

COCKTAIL II

DIVAI White, Alentejo

DIVAI Reserva Red, Alentejo

Sagres beer

Rooibos iced tea with lemon

Lemonade

COCKTAIL III

Quinta do Ameal, Vinhos Verdes

Port & Tonic

DIVAI Rosé, Alentejo

Sagres beer

Orange juice

Lemonade

30 min / €19,50 / person - 60 min / €26,50 / person

COCKTAIL IV

Soalheiro Brut Sparkling Wine, Vinhos Verdes

Dona Maria, White Wine, Alentejo

Crasto, Douro

Sagres beer

Gin Beefeater

Vodka Absolut

Port & Tonic

Lemonade

TO COMPLETE

Brut champagne

Veuve Clicquot

Cocktails

Caipirinha, Mojito, Margarita or Daiquiri

Spirits

Whisky Red Label, Whisky Famous Grouse

Vodka Absolut, Gin Beefeater, Rum Plantation

SUPPLEMENT

BEVERAGE PACKAGES

EVOLUTION

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

STYLE

Diálogo White Wine, Douro

Grape varieties: Rabigato, Códega de Larinho, Gouveio, Dona Branca, Viosinho and Bical

DIVAI Reserva Red Wine, Alentejo

Grape varieties: Alicante Bouschet, Touriga Nacional and Aragonês

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

EXCELLENCE

DIVAI Sparkling Wine, Bairrada

Grape varieties: Arinto, Bical, Chardonnay and Baga

DIVAI White Wine, Alentejo

Grape varieties: Antão Vaz, Gouveio and Arinto

Crasto, Red Wine, Douro

Grape varieties: Tinta Roriz, Tinta Barroca, Touriga Nacional and Touriga Franca

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

EPIC

Soalheiro Brut Sparkling Wine, Vinhos Verdes

Grape varieties: Alvarinho

Morgado de St^a Catherina Branco, Bucelas

Grape varieties: Arinto

Meandro, Douro

Grape varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca and Alicante Bouschet

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice

Still and sparkling water

OPEN BAR

OPEN BAR I

Niepoort White and Tawny Port

Whiskey Famous Grouse

Gin Beefeater

Vodka Absolut

Rhum Plantation

Sagres beer

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

OPEN BAR II

Vieira de Sousa Tawny Port

DIVA1 White Wine, Alentejo

DIVA1 Reserva Red Wine, Alentejo

Johnny Walker Red Label Whisky

Gin Bombay Sapphire

Vodka Finlandia

CRF Old brandy

Sagres beer

Liquor

Beirão

Amarguinha

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

OPEN BAR III

Porto Taylor's Tawny 10 years

Passadouro White Wine, Douro

Cortes de Cima Red Wine, Alentejo

Champagne Billecart Salmon Brut

Ballantines Whisky

Johnny Walker Black Label Whisky

Bourbon Jack Daniel's Whiskey

Gin Tanqueray

Vodka Grey Goose

Rhum Plantation

Old brandy CRF, Remy Martin V.S.O.P.

Liquor

Beirão

Amarguinha

Bailey's

Campari

Beer

Sagres, Heineken

Soft drinks

Coke, Sprite, Iced tea

Orange juice and still water

Each additional hour of service will have a 50% increase over the indicated values

WINE LIST

WHITE WINE

75 CL

Diálogo, Douro

Dona Maria, Alentejo

DIVAI, Alentejo

Soalheiro, Vinhos Verdes

Pó de Poeira, Douro

Herdade Grande, Alentejo

DIVAI Reserva, Alentejo

Morg. St^a Catherina, Bucelas

Três Bagos Sauv Blanc, Douro

Quinta do Ameal, Vinhos Verdes

Soalheiro First Vineyards

ROSÉ WINE

75 CL

Manz, Lisbon

Quinta de Saes, Dão

DIVAI, Alentejo

CHAMPAGNE

75 CL

Ruinart Brut

Ruinart Rosé

Billecart Salmon Rosé

Cristal, Louis Roederer

RED WINE

75 CL

Crasto Superior, Douro

Lacrau, Douro

Diálogo, Douro

Pêra Grave, Alentejo

Ponte das Canas, Alentejo

DIVAI Reserva, Alentejo

Herdade Grande, Alentejo

João Clara, Algarve

SPARKLING WINE

75 CL

DIVAI, Bairrada

3B Rosé, Beiras

Soalheiro Brut, Vinhos Verdes

BAR MENU

(/)

APPETIZERS

SERVE BOTTLE

Martini

Campari

Ricard

Dubonnet

WHISKY

SERVE BOTTLE

J.B.

Cutty Sark

Johnnie Walker Red Label

WHISKY MALTE

SERVE BOTTLE

Bowmore Legend

Glengoyne 10

Macallan 12

COGNAC & ARMAGNAC

SERVE BOTTLE

Samalens Napoleon

Remy Martin V.S.O.P.

Hennessy Fine

LIQUORS

SERVE BOTTLE

Licor Beirão

Baileys

Drambuie

GIN, VODKA, RUM

SERVE BOTTLE

Bombay Sapphire

Beefeater

Absolut

Plantation

Belvedere

Matusalem 7

OLD WHISKY

SERVE BOTTLE

Johnnie Walker Black Label

Chivas 18

White & Mackay 21

IRISH, CANADIAN & BOURBON WHISKY

SERVE BOTTLE

Jack Daniel's

Jameson

Canadian Club

OLD BRANDY

SERVE BOTTLE

C.R.F.

Antiquíssima

Adega Velha

Palácio da Brejoeira

BAR MENU

(//)

PORT WINE, MOSCATEL, MADEIRA

SERVE BOTTLE

Vieira de Sousa Tawny

Niepoort Dry

Moscatel Roxo

Vieira de Sousa LBV

Barbeito 5 years

BEERS

BOTTLE

Sagres 33cl

Heineken 25cl

Sagres without alcohol 33cl

SOFT DRINKS

BOTTLE

Coke

Ginger Ale

Fanta

Tonic water

Iced Tea

WATER

BOTTLE

Água do Luso sparkling
or still 1L

Água das Pedras, Sparkling Water 0.75L

S.Pellegrino, Sparkling Water 0,75L



GENERAL INFORMATION

NUMBER OF GUARANTEED PEOPLE AND METHOD OF PAYMENT

The Hotel should be notified of the estimated number of people who will attend the events up to 15 days prior to the start of the event. The final number of people confirmed must be informed up to 3 business days, as well as a deposit of 90% of the total and the remaining at the end of the event. Prior to the start of the event this will be the final number for billing purposes. In case the number of attendees in the events is higher than the number of confirmed attendees, the invoice will be adjusted accordingly. The Hotel reserves the rights to change the allocated room in case the number of confirmed people is higher or lower than initially planned.

TELEPHONES

A telephone may be installed in all rooms. Access to the external network is activated as soon as the room is occupied, and calls are charged directly to the main bill. The block of the lines or the national or international access levels must be requested in advance.

AUDIOVISUAL EQUIPMENT

Myriad Crystal Center and the hotel are equipped with high-tech equipment in all available rooms. Our staff can supply you with a detailed list of available equipment and prices. Should you have any special requests to adjust our proposal to your needs, please let us know.

DECORATION

We will be pleased to help you with your selection of floral decoration for events or meetings and a great range of possibilities.

PARKING

The Myriad Crystal Center offers parking and valet parking services for its guests. These services are available upon request and by previous request.

ENTERTAINMENT

If you need music entertainment or other entertainment services for your event, we have the best solutions and can help you with your selection.

WEATHER RELATED CONSTRAINTS

Due to adverse weather conditions (rain, wind, etc.), outdoor areas may not be available as per contract

CLOAKROOM

The hotel has a Cloakroom on the lobby floor, Myriad Crystal Center has a Cloakroom on the second floor.

LOSS/MISPLACEMENT

The Hotel Myriad by SANA cannot be responsible for the loss of items left by the organizers and/or their guests in our facilities, whether before, during, or after the event.

USE OF RESERVED SPACES

It is forbidden to affix nails, screws, pins, adhesive tape or other hanging methods on walls, ceilings, columns or floors. The booking of spaces does not implicate the exclusivity of the use of adjacent areas. Expenses incurred for the repair of any damage caused to the hotel facilities or equipment during set-up and dismantling and during the event will be the client's sole and exclusive responsibility, and the hotel is allowed to charge such amounts on the invoice or afterwards.

FOOD RESTRICTIONS

The menu selection may not include all the listed ingredients. If you have any food allergies, please inform us in advance. Please advise if you have any special dietary requests such as vegetarian, kosher, vegetarian menus, or any foods to be avoided.

FOOD & BEVERAGES

No food brought by the organizers and/or their guests will be allowed into the hotel without prior written authorization. No food made in the hotel will be allowed to leave the hotel. Myriad by SANA is not responsible for the consumption of food outside its facilities. Due to the high level of product characteristics and specifications, supply chain constraints, lead time for the event, seasonality or extreme climate phenomena, the hotel reserves the right to replace any product by other of similar or higher quality, always giving prior notice and within possible providing a range of suitable alternatives.

DAMAGES

Client shall assume full responsibility for any damage, loss or cost, including damage to property and/or personal injury to Hotel employees or other clients/guests of the Hotel who are at other events or using Hotel facilities.



FIFTY
SECONDS

FIFTY SECONDS

SANA Group launched FIFTY SECONDS restaurant located at the top of the Myriad Hotel, in the iconic Vasco da Gama Tower, in November 2018.

The elevator takes us to the top, and the 50 seconds of the trip gave the name to the restaurant FIFTY SECONDS, a world renowned restaurant with seating for only 30 people.

THE DECORATION

The glow of copper and smoky blues sign the elegant colour pallet of FIFTY SECONDS, a space designed with every detail in mind by interior Architect Nuno Rodrigues and his teams Metrobox and Stabörd.

From the exuberant climate-controlled wine cellar, to the furniture and lighting, not forgetting the accessories and décor, everything was exclusively created for this space, to give it its own personality and a cosmopolitan and sophisticated atmosphere.

_ DINNING ROOM



_ KITCHEN



_ DECORATION DETAILS



_ DINNING ROOM



FIFTY SECONDS

MENUS

FIFTY SECONDS MENU

APPETIZERS

Cod brandade with manzanilla and yuzu mayonnaise

Caramelized mille-feuille of foie-gras, green apple and eel

MAIN COURSES

Jalapeño, liquorice ice cream and cucumber mayonnaise

Egg yolks in carbonara of herbs, beetroot and pork mask carpaccio

Red Mullet with crispy scales, pearl barley with saffron and lemon, prawn from Algarve and red mullet sauce

Charcoal grilled ox fillet, potato and pancetta terrine, bone marrow jus with bread croutons

DESSERTS

Raspberries with hibiscus flower, basil ice cream and black sesame

Rice Infusion, milk and cardamom, pistachio, yuzu and kalamansi

Petits-fours

WINE PAIRING

VISCERAL WINES O BRANCO, 2015

Lisboa

CASA YAGÜE SAUVIGNON BLANC, 2021

Patagonia

DONA SANCHA CERCEAL, 2020

Dão

CONCEITO BASTARDO, 2021

Douro

GLORIA REYNOLDS ART & TRADITION, 2013

Alentejo

DISZNÓKÓ ÉDES SZAMORODNI 1413, 2018

Tokaji

Seasonal products and subject to change

FIFTY SECONDS

MENUS

TASTING MENU

APPETIZERS

Cod brandade with manzanilla and yuzu mayonnaise

Caramelized mille-feuille of foie-gras, green apple and eel

MAIN COURSES

Jalapeño, liquorice ice cream and cucumber mayonnaise

Sautéed sea scallop, cauliflower and chive cream, noisette butter foam sherry vinegar, Oscietra caviar

Grilled scarlet prawn, black garlic, meyer lemon puree

Basil and Iberian ham soup, crayfish and aubergine tortellini

Grilled monkfish, textures of razor clams and fine herb curry

Roebuck, apple and rhubarb chutney, pepper jus and carrot, orange and ginger vinaigrette

DESSERTS

Raspberries with hibiscus flower, basil ice cream and black sesame

Rice Infusion, milk and cardamom, pistachio, yuzu and kalamansi

Petits-fours

WINE PAIRING

VISCERAL WINES O BRANCO, 2015

Lisboa

CASA YAGÜE SAUVIGNON BLANC, 2021

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DONA SANCHA CERCEAL, 2020

Dão

CONCEITO BASTARDO, 2021

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GLORIA REYNOLDS ART & TRADITION, 2013

Alentejo

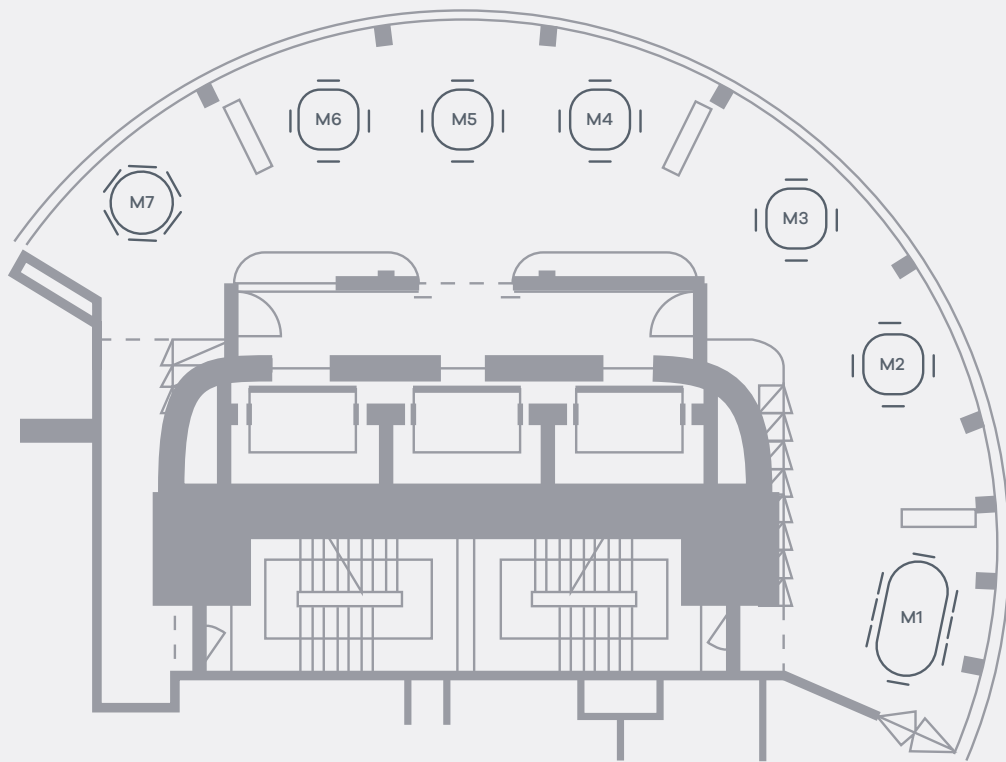
DISZNÓKÓ ÉDES SZAMORODNI 1413, 2018

Tokaji

Seasonal products and subject to change

FIFTY SECONDS

AREAS AND CAPACITIES



Total Area
100 sqm

7
Tables

34
Seats (maximum)

25
Meals (average)

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’ll 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

Located on the 23rd floor with panoramic views over the Tagus River, SAYANNA Wellness & SPA offers a unique space in the city, perfect to escape the hustle and bustle of urban life and take care of your body and mind.

Walk towards tranquility with SAYANNA Wellness, which takes on the true meaning of "Sanus per aquam" with a vitality pool, underwater hydromassage beds and chairs, bi-thermal shower, a panoramic sauna and a steam room in a space where you can relax, revitalize and rejuvenate your body.



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



_ TREATMENT ROOM



_ GYM



_ CLIMATIZED VITALITY POOL



SAYANNA WELLNESS & SPA

THE ESSENCE OF LISBON

THE "VASCO DA GAMA" JOURNEY

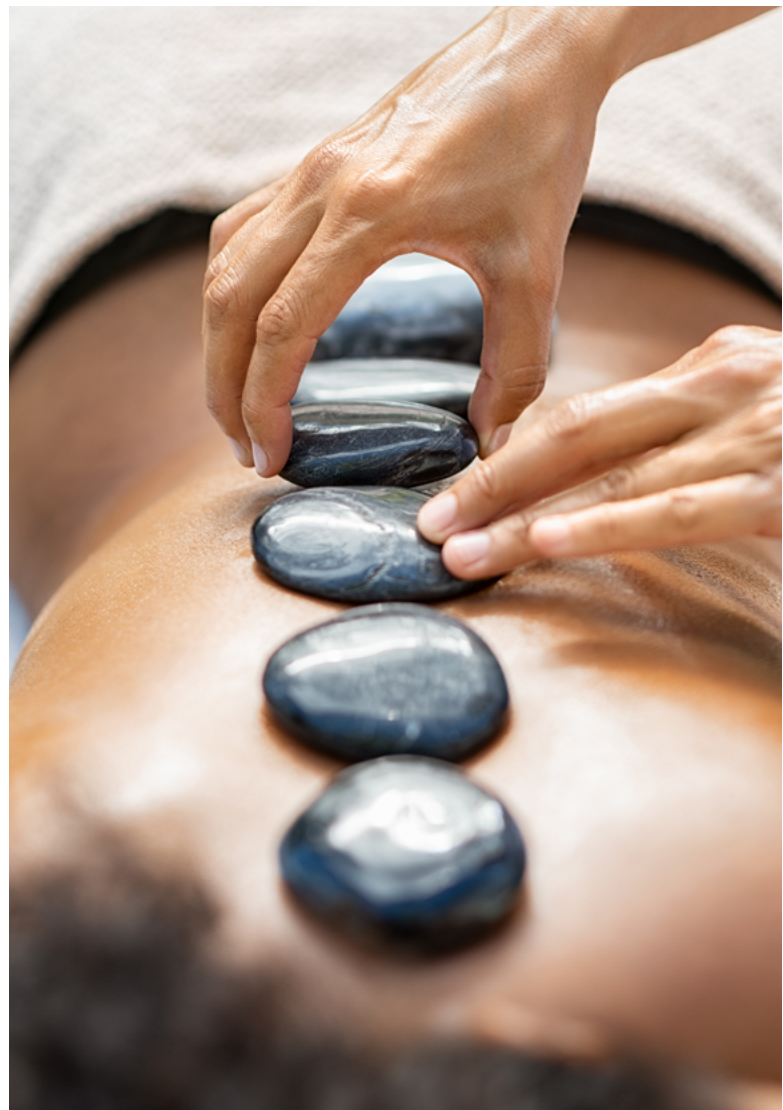
Truley inspired by the Portuguese Discoveries and the spice route, this treatment starts with a cinnamon body scrub, a back mask and a body hydration with spice-infused oil. It is completed with with a relaxing Oriental Head Massage.

TAGUS

An experience with heated river stones and stretching, in perfect harmony with the Tagus Tranquility. It starts with a deep leg and foot exfoliation with "Flor de Sal de Rio Maior", followed by a massage with flowing movements and stretches incorporating hot stones, and finished with a face massage using cold stones.

PORTUGUESE SOUL FOR TWO

A journey for two through Portuguese traditions and aromas. Start with a welcome ritual with olive pits to prepare you for a relaxing massage with olive oil and rosemary. To end this journey of traditions enjoy 2 flutes of Portuguese sparkling wine and custard tarts "Pastel de Nata".



SAYANNA WELLNESS & SPA

SAYANNA SIGNATURE TREATMENT

SAYANNA SIGNATURE MASSAGE

Exponential relaxation of the body and mind. This signature massage combines different deep tissue massage techniques and long acupressure movements, with the mixture of hot stones and aromatherapy.

SAYANNA TAILORMADE RITUAL

Inspire yourself with the relaxing and holistic philosophy of SAYANNA and create your own treatment, completely tailor-made. Define your goals through a selection of 4 different and combinable treatments. Select the time you wish to spend at the SPA and start your journey towards a new you with a private consultation with our experienced therapists. We will ensure you will leave feeling exactly as you wish.



SAYANNA WELLNESS & SPA

MASSAGES

RELAX MASSAGE

The classic relaxing Swedish massage, with light to medium pressure, and personalized focus areas 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 easing muscle tension and working on relieving deeper muscle knots.

HOT STONES 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 relaxing hot oil massage inspired by oriental techniques and Balinese massage. With flowing and rhythmical movements to help your body find balance.

PERSONALIZED MASSAGE

A completely tailor-made shorter massage treatment focus.

FLOOT REFLEXOLOGY

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

MOTHER TO BE MASSAGE

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

EACH ADDITIONAL 15 MINUTES

SAYANNA WELLNESS & SPA

THE BREAK

POWER NAP

In a zero-gravity position, relax your body and mind and enter a state of absolute relaxation, taking advantage of every single minute of this power nap, combined with a head, neck and shoulder massage, or foot 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 instantly make your body feel better, 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.

DEEPLY NOURISHING TREATMENT

This treatment includes a body scrub and a nourishing wrap. Helps to promote toxin eliminations and an excellent cell renewal leaving the skin soft.

LYMPHATIC MASSAGE

This massage is done with soft and precise movements, activating the lymphatic circulation and stimulating detoxification. This treatment is recommended if you suffer from fluid retention, swelling, or as a complement for contouring and slimming treatments.



SAYANNA WELLNESS & SPA

SPA FOR TWO

RELAX YOUR HEART

Create the perfect moment for two with a combination of a 45 minute relaxing massage followed by 45 minutes in the SUITE SPA VIP.

WELLBEING FOR 2

We have created the perfect environment to enjoy a relaxing massage for two 60 minute massage followed by 60 minutes in our SUITE SPA VIP, that will leave you both more relaxed than ever before.

WARM UP YOUR SOUL

Warm up your soul with the signature SAYANNA Massage incorporating hot stone on the back and a facial cleanse for 90 minutes. Finish with a bath ritual together with 2 flutes of sparkling wine in our SUITE SPA VIP 60 minutes.



SAYANNA WELLNESS & SPA

SKINCARE | HOLISTIC

AROMATHERAPY FACIAL

A facial treatment created according to your skin needs, through a skin analysis done by our expert team. Recommended to all skin types: dry, combination or oily.

ANTI-AGEING HOLISTIC FACIAL

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

EXPRESS FACIAL

A facial treatment that promotes nourished, soft and hydrated skin. Can be combined with other treatments as an add-on.

EXTRACTION ADD-ON



SAYANNA WELLNESS & SPA

BEAUTY

MANICURE

Treat your hands with an Express Manicure. Cut, file and polish.

PEDICURE

Treat your feet with an Express pedicure. Cut, file and polish.

SPA MANICURE / SPA PEDICURE

Give your hands or feet an exclusive and luxurious treatment with our SPA Manicure or SPA Pedicure. Includes: Cut and shape, cuticle work, scrub and wrap, massage and polish.

WAXING

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

CORPORATE

FOR COMPANY EMPLOYEES

Follow the example of the best companies and offer your employees the best facilities for their well-being, receiving in return increased productivity, motivation, and reduced absence

-10% discount on SAYANNA Wellness treatments*
-10% on Spa products

FOR THE COMPANY

Reward the best performing employees with wellness, and you will certainly have the best and most productive ones always on your side.

Purchase of gift vouchers for employees and/or partners

1-25 vouchers - 10% discount

26+ - 15% discount

Purchase of daily passes to the SPA**

1-15 day passes - 10% discount

16-50 day passes - 15% discount

+50 day passes - 20% discount

_ PANORAMIC SAUNA



NOTES:

* Excludes beauty treatments. Discounts applicable to all SAYANNA Wellness & SPA's in Portugal.

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

SAYANNA WELLNESS & SPA

MEETINGS

MINDFULNES & FITNESS

DURING THE MEETINGS

Stretching

Mindfulness

Sessions of 10, 15, 30 and 60 minutes

BEFORE OR AFTER THE MEETINGS

Running club

Stretching session

Yoga

Pilates

Circuit Training

60 min Sessions

SPA & FITNESS

SPA PRIVATIZATION

AFTER-HOURS SERVICES

BODY & MIND

DURING THE MEETINGS

Assisted stretching

5 minute chair massages

BEFORE OR AFTER THE MEETINGS

Relaxing Massage, Deep Massage or Holistic Facial Treatment

Sessions of 20, 30, 45 and 60 min

TERMS & CONDITIONS:

Exclusive conditions for group reservations, from 10 people and upwards. / All group reservations must be made at least 15 days in advance. / Terms and conditions of 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 that can be booked with a 35% discount during privatization do not include beauty treatments. / Treatments that can be booked with a 35% discount during privatization do not include beauty treatments.

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 white lines and dots, with a blue and green color scheme. The background is a dark blue gradient with a network of white lines and dots. The text "SAN.IA" is written in white, bold, sans-serif font, positioned in the upper left quadrant of the image. Below it, the text "WELCOME TO THE FUTURE" is written in white, sans-serif font, positioned in the lower left quadrant of the image. A thin red horizontal line is visible on the left side of the image, extending from the edge towards the text.

SAN.IA

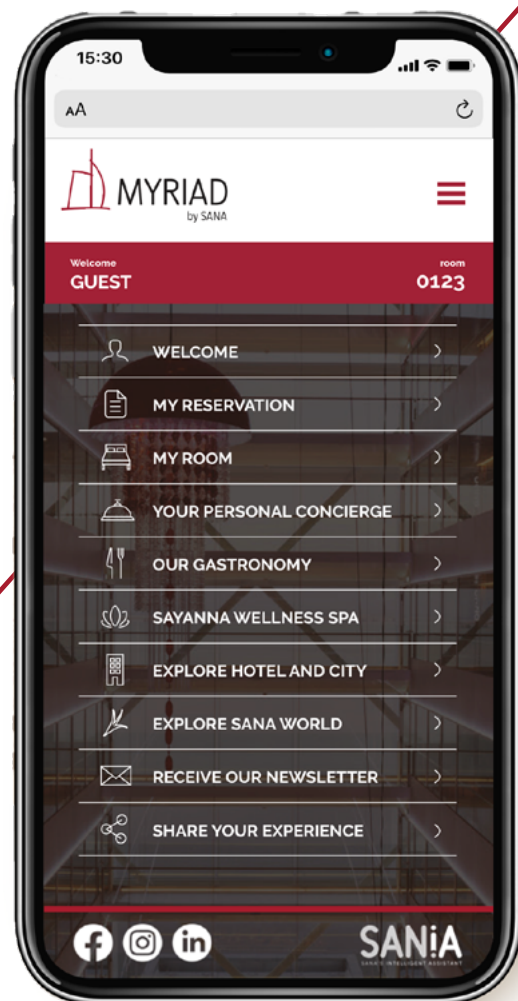
WELCOME
TO THE FUTURE



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 Myriad by SANA.

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 entire page is a composite image. The left side shows a view of Earth from space, with a thin blue atmosphere and swirling white clouds over a dark blue ocean. The right side transitions into a dark, starry night sky filled with numerous bright, golden-yellow stars of varying sizes and colors, some appearing as streaks or clusters. The overall mood is cosmic and expansive.

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
the SANA world_



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.

TALK TO US

Myriad by SANA

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