



INTERCONTINENTAL MEETINGS®

MENUS



INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES



INTERCONTINENTAL®
SÃO PAULO

InterContinental São Paulo
Al Santos, 1123 | Jardins, São Paulo | Brasil, 01419-001
Go to www.intercontinental.com/meetings or [click here](#) to contact us



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

Prices valid for 2013.

Please consult prices for 2014 with our Events Coordinators

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



COFFEE BREAKS

All Menus must be chosen at least 72 hour prior the event. After this, menus are subject to Chef's confirmation.

WELCOME COFFEE I

Coffee, Milk, Hot Chocolate ,Orange Juice, Selection of Teas

USD 9,00 per person

WELCOME COFFEE II

Coffee, Milk, Selection of Teas, Hot Chocolate Orange Juice, Cheese Bread

USD 10,00 per person

Charged per person, served for 30 minutes,
for minimum 10 people.

INTRODUÇÃO | COFFEE BREAKS | CAFÉ DA MANHÃ | BRUNCH | WORKING LUNCH | ALMOÇO E JANTA R | COCKTAIL | BEBIDAS

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



COFFEE BREAK OPTION I

Coffee, Milk, Selection of Teas, Hot Chocolate, Orange Juice
2 options of food (salty or sweet)

USD 13,00 per person

COFFEE BREAK OPTION II

Coffee, Milk, Selection of Teas, Hot Chocolate
2 options of juice
4 options of food (salty, sweet or fruit*)
*3 kinds of fruits

USD 15,00 per person

COFFEE BREAK OPTION III

Coffee, Milk, Selection of Teas, Hot Chocolate
2 options of juice, soft drinks
6 options of food (salty, sweet or fruit*)
*3 kinds of fruits

USD 18,00 per person

Charged per person, served for 30 minutes,
for minimum 10 people.

INTRODUÇÃO | COFFEE BREAKS | CAFÉ DA MANHÃ | BRUNCH | WORKING LUNCH | ALMOÇO E JANTAR | COCKTAIL | BEBIDAS

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



SALTY PASTRY OPTIONS TO YOUR CHOICE OR ADDITIONAL TO YOUR COFFEE BREAK

ASSORTED SALTY PASTRY:

Traditional Cheese Bread
Mini Ham and Cheese stuffed Croissant
Mini Turkey Breast and White Cheese stuffed Croissant
Chicken with Catupiry Cheese “empanada”
Meat “Empanada”
Chicken Croquette
Mini Cheese Pizza
Assorted Salty Petit Fours

STUFFED AND SALTY MINI BRIOCHES (COLD):

Mini Tuna Fish Cream and Capers Brioche
Mini Creamy Cheese and Dried Fruits Brioche
Mini Ricotta and Apricot Brioche
Mini Cream Cheese and Smoked Salmon Brioche
Mini Ricotta with Carrot and Herbs Brioche

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



MINI SANDWICHES (COLD):

Mini Sandwich in Onion bread with Grilled Vegetables and Basil Pesto

Mini Sandwich in Whole Bread with Turkey Breast, cream cheese and Raisin

Mini Sandwich in Whole Bread with White Cheese

Mini Sandwich in Olive Bread with Tuna Cream

Mini Sandwich with Marinated Salmon and Cream Cheese

Mini Sandwich in Focaccia Bread with Olives Tapenade, Parma Ham and tomatoes

Mini Sandwich in Italian Bread with Dried Tomato, Pesto Sauce, Arugula and Turkey Blanquet

Mini Sandwich in Ciabatta Bread with Bufallo's Mozzarella, Sun dried Tomato and Arugula

Mini Sandwich with Multigrain Bread with Turkey Breast, cream cheese and White Cheese

Mini Sandwich with black Olives Cream, Provolone Cheese and Sausage

MINI WRAPS (COLD):

Smoked Turkey Breast and Apricot Mini Wrap

Chicken and Cream Cheese Mini Wrap

Smoked Salmon and Cream Cheese Mini Wrap

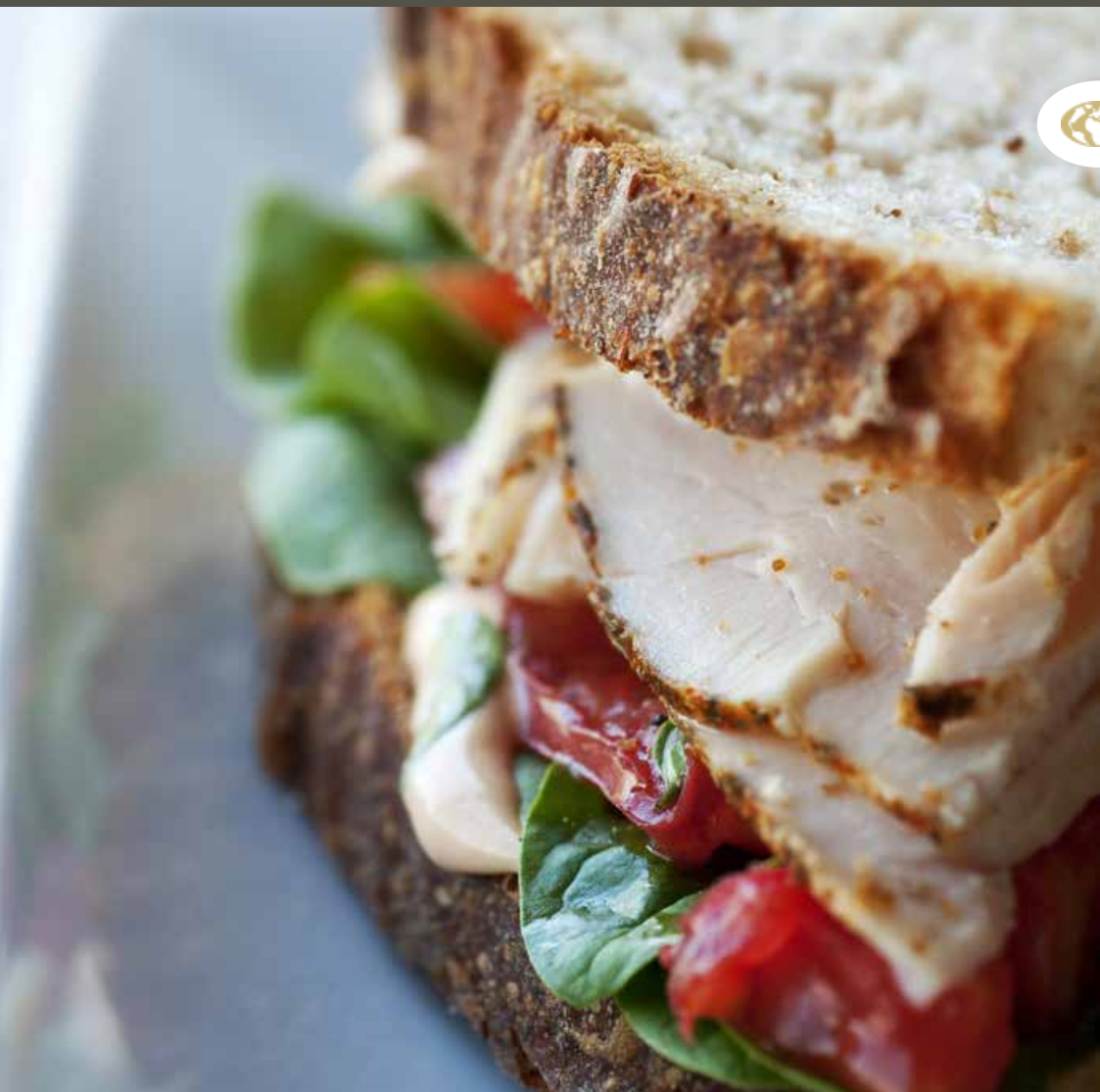
INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



QUICHETTES (HOT):

Tuna Fish with Herbs Quichette
Ham and Cheese Quichette
Dried Tomato, Arugula and Provolone Cheese Quichette
Spinach Quichette
Smoked Salmon and Chive Quichette
Vegetables with Mozzarella Cheese Quichette
Broccoli with Bacon Quichette
Smoked Turkey Breast and Ricotta Cheese Quichette

OPEN FACE SANDWICH (COLD):

Open Sandwiches in white bread. Add USD 2 to the coffee break price when selecting 1 Open face sandwich

Open face Sandwich with Buffalo Mozzarella and Dried Tomato Pesto Sauce
Open face Sandwich with Chickpea cream, Dried Curd Cheese and Spearmint
Open Face Sandwich with Endives, Heart of Palm and Spinach
Open Face Sandwich with Ricotta Cheese, Herbs and Walnuts
Open Face Sandwich with Goat Cheese and Dried Fruits
Open face Sandwich with Marinated Eggplant and Parma Ham
Open Face Sandwich with Philadelphia Cheese and Smoked Salmon

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



SPECIAL BRUSCHETTAS (HOT):

Sandwiches in Italian Bread - Add USD 2 to the coffee break price when selecting 1 Special Bruschetta

Tomato and Basil Bruschetta

Smoked Eggplant with Parsley Bruschetta

Shrimp with Catupiry Bruschetta

Cod Fish with Leek Bruschetta

Shredded Meat with Rennet Cheese Bruschetta

Brie Cheese with Apricot Relish Bruschetta

Grilled Vegetables with Olive Tapenade Bruschetta

Tuscan Sausage and Onion Tapenade Bruschetta

SWEET PASTRY OPTIONS

TO YOUR CHOICE

MINI MUFFINS:

Mini Chocolate Muffin with Caramel Cream

Mini Vanilla Muffin with Chocolate or Caramel Cream

Mini Vanilla Muffin with Chocolate Drops

Mini Orange Muffin

Mini Lemon Muffin

Mini Chocolate with Coffee Cream Muffin

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



SLICED CAKE:

Banana Cake
Chocolate Cake
Orange with Ginger Cake
Vanilla and Chocolate Cake
Carrot Cake
Chocolate and Pistachio Cake
Cornmeal Cake

SWEET CUP PIE (INDIVIDUALS):

Chocolate Sweet Cup Pie
Coffee Sweet Cup Pie
Orange with Chocolate Sweet Cup Pie
Lemon Sweet Cup Pie
Passion Fruit Sweet Cup Pie
Vanilla and Fruits Sweet Cup Pie

COOKIES/BROWNIES:

Traditional Cookies with Chocolate Drops
White Chocolate Cookies
Chocolate Cookies with Nuts
Mini Chocolate Brownie
Mini White Chocolate Brownie with Red Berries

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



ASSORTED MOUSSES (SERVED IN INDIVIDUAL CUPS):

Chocolate Mousse
White Chocolate Mousse
Passion Fruit Mousse
Lemon Mousse
Mango Mousse

ASSORTED SWEET BREADS AND CANDIES:

Assorted Sweet Petit Fours
Mini Churros with Sugar
Mini Quindim (Brazilian Coconut and Egg Candy)
Mini Pain au Chocolat
Cinnamon and Almonds Danish
Sweet Bread with Raisins
Mini Assorted Macarrons
Brazilian Chocolate Candy (brigadeiro)

FRUITS TO YOUR CHOICE:

Sliced Fruits Tray (3 kinds)
Fruits Salad
Fruits Skewer

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



ADDITIONAL TO YOUR COFFEE BREAK ON CONSUMPTION SERVICES

ALL ITEMS MAY BE SERVED BY PORTION (TRAY OR RECHAUD),
ACCORDING TO THE FOLLOWING PRICES:

SALTY:

Mini Brioches
(50 units – 1 flavor)..... USD 59,00 each

Mini Sandwiches
(50 units – 1 flavor)..... USD 53,00 each

Wraps
(50 units – 1 flavor)..... USD 53,00 each

Quichettes
(50 units – 1 flavor)..... USD 59,00 each

Assorted Salty Pastry
(50 units – 1 of the options)*
*Except bruschetas and Open Face..... USD 53,00 each

Open Face Sandwiches
(50 units – 1 flavor)..... USD 59,00 each

Special Bruchetas
(50 units – 1 flavor)..... USD 64,00 each

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



SWEET:

Mini Muffins (50 units – 1 flavor).....	USD 53,00 each
Sliced Cakes (50 units – 1 flavor).....	USD 53,00 each
Sweet Cup Pie (50 units – 1 flavor).....	USD 53,00 each
Cookies/ Brownies (50 units – 1 flavor).....	USD 59,00 each
Assorted Mousses (50 units – 1 flavor).....	USD 59,00 each
Assorted Sweet Breads and Candies (50 units – 1 flavor).....	USD 59,00 each

FRUITS:

Sliced Fruit Tray (3 types – 50 slices).....	USD 48,00 each
Fruit Salad (served in mini portions – 40 portions).....	USD 53,00 each
Fruit Skewer (3 types – 50 skewers).....	USD 59,00 each

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®



BEVERAGES – ON CONSUMPTION

Terminal of Coffee, Milk, Tea, Hot Variety of or Cold Chocolate

1liter..... USD 14,00 each

Pitcher of Fruit Juice

Orange, Pineapple, Watermelon, Mango Melon or Passion Fruit

1liter..... USD 16,00 each

Pitcher of Fruit Juice

Brazilian Fruits – Cupuaçu, Graviola, Caju, Cajá

1liter..... USD 16,00 each

Refrigerated Drinks (Canned)

..... USD 5,00 each

Mineral Water (300 ml)

..... USD 4,00 each

COFFEE BREAK SPECIAL STATIONS TO ADD TO YOUR COFFEE BREAK

Yogurt with tops Station

honey, assorted syrups, cereals, red berries.....USD 7,00 per person

Milk Shake Station

chocolate, strawberry and vanilla.....USD 8,00 per person

Brazilian Tapioca Station

3 flavorsUSD 8,00 per person

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS



INTERCONTINENTAL MEETINGS®

Thematic coffee breaks for a minimum of 25 people
(contracted at least 72 hours in advance).

After this, menus are subject to Chef's confirmation.

Charged per person, served for 30 minutes .



BRAZILIAN SPECIAL COFFEE BREAK

Coconut Water / 02 Options of Brazilian Fruit Juices
(Cupuaçu, Graviola, Caju or Caja)

Cheese Bread

Mini Meat and Bell Pepper Sandwich

Creamy Corn Cake

Chocolate Candy (brigadeiro)

Mini Quindim

USD 20,00 per person

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS

BRAZILIAN | HEALTHY | FUN



HEALTHY SPECIAL COFFEE BREAK

Vitamin Fruit

02 Options of Juice

Orange, Pineapple, Watermelon, Melon

Mini Turkey Breast with White Cheese And Apricot Wrap

Mini Grilled Vegetables Sandwich

Yogurt with Tops Station

Fruits Salad (served individually)

USD 20,00 per person

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS

BRAZILIAN | HEALTHY | FUN



INTERCONTINENTAL MEETINGS®



FUN

02 Options of Juice

Orange, Pineapple, Watermelon, Melon

Milk Shake Station

Chocolate and Strawberry

Mini Hot Dog Station

Stuffed Chicken Nuggets

Brazilian Chocolate Candy (brigadeiro)

Assorted Gelatin

USD 20,00 per person

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

WELCOME COFFEE I | WELCOME COFFEE II | COFFEE BREAK OPTION I | COFFEE BREAK OPTION II | COFFEE BREAK OPTION III | SALTY PASTRY OPTION

SERVICES BY CONSUMPTION | THEMED COFFEE BREAKS

BRAZILIAN | HEALTHY | FUN



BREAKFAST

OPTION 1 - BUFFET

Coffee, Tea, Milk, Orange Juice,
Mini Croissants, Mini French Bread and Danish Pastries,
Variety of Jams, Butter and Honey,
Fresh Fruits (3 types)

USD 21,00 per person

*All of the items for the buffet will be placed on the buffet at the start of the event. Waiters will only be circulating the area to clean the tables.

**Charged per person, served for 2 hours, for minimum 20 people.

*** All Menus must be chosen at least 72 hour prior to the event. After this, menus are subject to Chef's confirmation.

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | CONTINENTAL | INTERCONTINENTAL | AMERICAN | HEALTHY



BREAKFAST

CONTINENTAL - BUFFET

Coffee, Decaf Coffee, Selection of Teas,
Milk, Hot Chocolate, Orange Juice
Mini Croissants, Danish Pastries and Mini French Bread,
2 types of Cold Cuts and 2 types of National Cheese,
Variety of Jams, Butter and Honey,
Fresh Fruits (4 types)

USD 24,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | CONTINENTAL | INTERCONTINENTAL | AMERICAN | HEALTHY



BREAKFAST

INTERCONTINENTAL - BUFFET

Coffee, Decaf Coffee, Selection of Teas,
Milk, Hot Chocolate,
Orange Juice, Pineapple Juice with Mint,
Fresh Fruits (4 types)
Drinking yogurts, Mini Ham and Cheese Croissants,
Danish Pastries, Mini French Bread,
Selection of Cakes (3 types) and Mini Muffins (2 flavors)
Fresh Cheese bread, Fruit Jams, Butter, Honey,
Variety of Cold Cuts and Cheese (3 types)

USD 27,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | CONTINENTAL | INTERCONTINENTAL | AMERICAN | HEALTHY



BREAKFAST

AMERICAN - BUFFET

Coffee, Decaf Coffee, Section of Teas,
Milk, Hot Chocolate or Chocolate Milk,
Orange Juice, Drinking Yogurts,
Mini Croissants, Danish Pastries, Mini French Bread,
Fresh Fruit Salad, Variety of Fruit Jams, Butter and Honey,
Variety of Cold Cuts and Cheese (3 types)
Scrambled Eggs, Bacon, Potatoes with onions,
Sausages in a Tomato Sauce

USD 29,00 por pessoa

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION I | CONTINENTAL | INTERCONTINENTAL | AMERICAN | HEALTHY



BREAKFAST

HEALTHY - BUFFET

Coffee, Decaf Coffee, Selection of Teas,
Skim Milk, Orange Juice, Papaya with Orange Juice,
Fresh Fruit Salad or Fresh Sliced Fruit (4 types)
Fruit or Natural Light Yogurts (to drink)
Wheat Bread, Mini French Bread, Light Toast,
Diet Fruit Jams, Light Butter and Honey,
Fresh Slices of Minas Cheese and Light Turkey

USD 26,00 por pessoa

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION I | CONTINENTAL | INTERCONTINENTAL | AMERICAN | HEALTHY



BREAKFAST

CONTINENTAL - PLATED

Coffee, Selection of Teas, Milk,
Hot Chocolate, Orange Juice.
(Drinks are served by waiters at the tables)

Mini Croissants, Danish Pastries, Mini French Bread
Variety of Jams, Butter, Honey.
(These items will be placed on the tables in special baskets)

Fresh Sliced Fruit with a Specialty Sauce (3 types)
Plate of Cold Cuts and Cheese (3 types)
(These items will be served by waiters. They will ask when the clients
are seated at the table)

USD 28,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CONTINENTAL | INTERCONTINENTAL | AMERICAN | ADDITIONAL ITEMS



BREAKFAST

INTERCONTINENTAL - PLATED

Coffee, Selection of Teas, Milk,
Hot Chocolate, Orange Juice,
Pineapple Juice with Mint, Drinking yogurts,
“Pão de Queijo” (cheese bread)
(These items are served by waiters at the tables)

Warm Ham and Cheese Croissants,
Danish Pastries, Mini French Bread,
Selection of Cakes (3 types) and Mini Muffins (2 flavors)
Variety of Fruit Jams, Butter, Honey
(These items will be placed on the tables in special baskets)

Fresh Sliced Fruit with a Specialty Sauce (4 types)
Variety of Cheese and Cold Cuts (3 types)
(These items will be served by waiters. They will ask when the
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USD 31,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CONTINENTAL | INTERCONTINENTAL | AMERICAN | ADDITIONAL ITEMS



BREAKFAST AMERICAN - PLATED

Coffee, Decaf Coffee, Selection of Teas, Milk,
Hot Chocolate, Orange Juice,
Scrambled Eggs, Bacon, Potatoes with Onions,
Sausages in a tomato sauce
(These items are served by waiters at the table)

Warm Ham and Cheese Croissants,
Danish Pastries, Mini French Bread,
Variety of Fruit Jams, Butter, Honey,
(These items will be placed on the tables in special baskets)

Fresh Sliced Fruit with a Specialty Sauce (4 types)
Variety of Cold Cuts and Cheese (3 types)
(These items will be served by waiters. They will ask when
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USD 32,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CONTINENTAL | INTERCONTINENTAL | AMERICAN | ADDITIONAL ITEMS



ADDITIONAL ITEMS FOR BUFFET BREAKFAST (2 HOURS OF SERVICE)

Beverages:

Mineral Water	USD 4 per person
Watermelon Juice.....	USD 16 per person
Papaya with Orange Juice.....	USD 16 per person
Drinking Yogurts.....	USD 3 per person
Coffee Nespresso.....	USD 6 per person or USD 4 each coffee

Food:

Variety of Cereals and Corn Flakes.....	USD 3 per person
Oatmeal.....	USD 5 per person
Fruit Salad.....	USD 3 per person
Bircher Müsli.....	USD 4 per person
Station for Eggs/Omelet's.....	USD 10 per person



CHEF'S BUFFET

The Items for the Chef's Buffet will be defined by the Executive Chef of the Hotel in accordance with the freshest products of the season.

5 variety of salads

Accompanying Assorted Sauces

Special Bread Selection

1 main course of red meat

1 main course of poultry

1 variety of Past

1 side dish (Vegetables or Potato)

1 variety of Ric

Sliced Fruits

5 varieties of deserts

Petit fours and coffee

USD 45,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



INTERCONTINENTAL MEETINGS.



OPTION 1 *

*Choose the options to compose your menu

5 varieties of salad

Accompanying Assorted Sauces

Special Bread Selection

1 main course of red meat

1 main course of poultry

1 variety of Pasta

1 side dish (Vegetables or Potato)

1 variety of Rice

Sliced Fruits

5 varieties of deserts

Petit fours and coffee

USD 47,00 per person

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Menus must be chosen at least 72 hour prior the event.

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



INTERCONTINENTAL MEETINGS®



OPTION 2 *

*Choose the options to compose your menu.

5 varieties of salad

Accompanying Assorted Sauces

Caesar Salad station

Special Breads Selection

1 main course of red meat

1 main course of poultry

1 main course of Seafood or Fish

1 variety of Pasta or Gnocchi

1 Vegetable or Potato Side Dish

1 variety of Rice

Sliced Fruits

6 types desserts

Petit fours and coffee

USD 51,00 per person

*Charged per person, served for up to 2 hours , for minimum 20 people.
Menus must be chosen at least 72 hour prior the event.

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | **OPTION 2** | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



SALADS

At your choice

Caprese Salad with Fresh Basil

Caesar Salad with Parmesan Cheese and Croutons

Chicken Brazilian Salad with fresh Herbs

Beef Carpaccio with creamy Sauce with Parmesan Cheese

Heart of Palm Salad

Beetroot with Orange Vinaigrette

Grilled Mixed Vegetables

Arugula Salad with Gorgonzola Cheese and Walnuts

Grilled Tomato with fresh Spearmint and Black Olive

Mixed Green leaves salad with fresh Herbs

Seafood and Rice Salad

Pineapple, Shrimp and fresh Coriander Salad

Mini Verrine with White Fish Ceviche

Moroccan Tabbouleh

Lentil Salad

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | **SALADS** | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



INTERCONTINENTAL MEETINGS®



Nicoise Salad

Stuffed Tomato with Macedoine Vegetables

Shrimp Salad

Chickpea with Tuna Fish and Purple Onion

Farfalle Salad with Dried Tomato, Arugula and Olive Oil

Potato and Mayonnaise Salad with Seed Mustard

Smoked Fish selection with Tomato relish

Broccoli with garlic and Shoyu Sauce

Tomato with Corn and Tuna fish Salad

Eggplant Caponata with Basil

Assorted Cold Cuts with Cherry Tomato and Pickled Gherkins

Cheese Special Selection

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



MEAT

At your choice

Beef tenderloin with Green Pepper Sauce
Boeuf Bourguignon
Stuffed Lamb with Red Bell Pepper Sauce
Sun dried Meat with Pumpkin
Pork Rib with Barbecue Sauce
Cutlet Filet with Bordelaise Sauce
Ancho Steak with Forestiere Sauce
Veal Blanquette with Mushrooms and Mini Carrot
Lamb Fricassee Spring Mode
Roasted Tenderloin with Dijon Mustard Sauce
Pork Top Round with Lemon Sauce
Back Ribs with Watercress and Red Wine
"Escondidinho" - Typical Brazilian Dish with Dried Meat and Mashed Potato
Sirloin Steak with Paris Mushrooms Sauce
Lamb Chop with Basil and Garlic Sauce with Cherry Tomatoes
Pork Medallion with Soya, Shitake and Ginger Sauce
Top Round Steak with Green Pepper Sauce

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



POULTRY

At your choice

- Chicken Breast with Lemon and Ginger Sauce
- Turkey Breast with Plum and Orange Sauce
- Roasted Cockerel with Herbs and Mustard Sauce
- Chicken Fricassee with Champignon and Fresh Tarragon
- Chicken and Catupiry Cheese Pie
- Duck with Died Funghi Sauce
- Breaded Chicken with Cashew Nuts and Tartar Sauce
- Cutlet Chicken with Gorgonzola Sauce
- Duck with Orange Sauce
- Chicken Breast Stuffed with Ricotta Cheese and Dried Tomato with Arugula Sauce
- Chicken Blanquette with Curry, apple and Raisins Sauce
- Roasted Chicken with Rostie Sauce
- Stuffed Quail with Sage and Honey Sauce
- Roasted Chicken Drumstick with Garlic and Rosemary Sauce

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



PASTA

At your choice

Chicken Ravioli with Mushrooms Sauce

Penne with Tomato Sauce and Olives

Potatoes Gnocchi with Gorgonzola Cream

Salmon Sofioti with Basil Sauce

Farfalle with Four Cheese Sauce

Ham and Cheese Rondelli with Catupiry Cheese Sauce

Ricotta Cheese and Nuts Ravioli with Pear and Gorgonzola Sauce

Potatoes Gnocchi with Funghi and Garlic

White Cheese with Smoked Turkey Breast Lasagna

Mushrooms Ravioli with Camponesa Sauce

Potatoes Gnocchi with Tomato and Shrimps Sauce

Ham Ravioli with Parisian Sauce

Bufallo's Mozzarella Ravioli with Dried Tomato Sauce

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



FISH

At your choice

Snook fish with Seafood Sauce

Salmon Pave with Chervil Sauce

Snook Fish Balls with Orange and Ginger Sauce

Cooked Redfish with Fresh Coriander

Sole Paupiette with Vegetables with Lemon Sauce

Squid Fricassee with Garlic and Parsley

Trout Fillet with Capers Sauce

Seafood Stew

Saint Peter Filet with Shrimp Sauce

Fresh Salmon with French Onion Sauce

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



VEGETABLES AND GARNISHES

At your choice

Provençal Tomato
Steamed Vegetables of the season
Mashed Pumpkin with Ginger
Yellow Potato Mousseline
Sautéed Potatoes with Fresh Herbs
Stuffed Tomato Spring Mode
Lyonnais Potato
Couscous with vegetables
Steamed Potato with Parsley
Sautéed Kale
Fried Banana
Mashed Potato with Funghi Flavor
Baked potato with Sour Cream
Brazilian Root "Cará" a la Creme
Brazilian Manioc Flour "farofa"

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



RICE

At your choice

Rice with Garlic Chips

Rice with Coconut

Broccoli Rice with Almonds

Brazilian "Carreteiro" Rice – with meat and Pork Sausage

Basmati Rice Chinese Mode

Green Rice

Rice with Saffron

Rice with Cashew Nuts

Rice with Herbs

Spring Rice

Creamy Rice

Seven grains Ric

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



INTERCONTINENTAL MEETINGS®



DESERTS

At your choice

Mini Cupuaçu Crème Brulée
Mini Traditional Crème Brulée
Passion Fruit Mousse Pie
Mini Tiramisu
Cheese and Guava Jelly Verrine
Condensed Milk Pudding
Brigadeiro - Brazilian Chocolate Candy
Quindim - Brazilian Coconut and Eggs Candy
White Chocolate and Strawberry Mousse
Chocolate with pistachio
Lemon Mini Pie
Chocolate Brownies
Milk Caramel Mousse
Almonds cream Mini Pie with Pear and Caramel syrup
Red Berries Mousse Pie
Vanilla or Chocolate Ice Cream
Apple and cinnamon Crumble
Mini Coffee Eclairs
Mini Chocolate Eclairs

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | **DESERTS** | JAPANESE & WESTERN



SPECIAL MENU JAPANESE & WESTERN (BUFFET)

USD 118,00 PER PERSON

*Services are for a minimum of 50 people, for up to 2 hours and 30 minutes

** The Menu above must be confirmed at least 5 days prior to the event. After this, will be subject to Chef's confirmation.



Cocktail - 30 minutes

Salmon on teryaki
Ikafurai – Breaded Squid
Barbecue chicken yakitori
Blinis with smoked salmon
Mini leek and mushrooms pastry pie
Dried meat and brazilian sweet root snak

Dinner buffet - 2 hours of service

Japanese Station:

Harussame salad with seafood, Zaru soba, Sushi and sashimi,
Sukiaki, Missoyaki - anchovy grilled in misso, Shrimp tempura with vegetables

Western Station:

Salad of marinated mushrooms, Selection of greens with sauces and condiments, Mushrooms and Asparagus Risotto prepared in front of the guest, Chicken and Leek Ragout, Filet mignon with mustard sauce
Mozzarella Ravioli in a Pomodoro Sauce

Desserts :

Fresh fruit with syrup, orange and azuki bean, Mini pies of chocolate, nuts and fruit, Green Tea Tiramissu, Chocolate mousse, Variety of coffee and teas

Mesa de café e chás

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

CHEF'S BUFFET | OPTION 1 | OPTION 2 | SALADS | MEAT | POULTRY | PASTA | FISH | VEGETABLES AND GARNISHES | RICE | DESERTS | JAPANESE & WESTERN



INTERCONTINENTAL MEETINGS®



OPTION 01 - PLATED

Salad Mix with Buffalo's Mozzarella, Cherry Tomato and Pesto sauce

Chicken Supreme stuffed with Ricotta
Served with Parma Ham Chips and Potato Gnocchi with Cheese Cream

Chocolate Brownies with Hazelnut Dressing

Coffee and Petit fours

USD 44,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | OPTION 5 | OPTION 6 | OPTION 7 | OPTION 8 | OPTION 9



OPTION 02 - PLATED

Marinated Salmon on Blinis Potato and Almonds,
Fried Capers and Sour Cream

Filet Mignon with Black Pepper Sauce Served with
Pumpkin Risotto

Coconut Mousse with Mango Sorbet

Coffee and Petit fours

USD 45,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | **PLATED**

OPTION 1 | **OPTION 2** | OPTION 3 | OPTION 4 | OPTION 5 | OPTION 6 | OPTION 7 | OPTION 8 | OPTION 9



OPTION 03 - PLATED

Yellow Potato Soup with Smoked Chicken

Sea Bass Filet with Chervil Creamy Sauce and Vegetables Julienne

Apple Pie with Almond Cream served with Vanilla Ice Cream and Vanilla Syrup

Coffee and Petit fours

USD 45,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | **OPTION 3** | OPTION 4 | OPTION 5 | OPTION 6 | OPTION 7 | OPTION 8 | OPTION 9



OPTION 04 - PLATED

Salad Mix with Grilled vegetables and Fresh Ricota Cheese

Salmon from Chile Pave and Vegetables Blanquette with Fresh Herbs

Caramel Fondant with Chocolate Syrup and Almond Tuile

Coffee and Petit fours

USD 45,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | **OPTION 4** | OPTION 5 | OPTION 6 | OPTION 7 | OPTION 8 | OPTION 9



OPTION 05 - PLATED

Marinade Seafood Salad with Green Lemon and Herbs Sauce

Grilled Top Round Steak with Green Pepper Sauce
Served with Mini Carrot and Mushrooms Fricassée

Cheesecake with Raspberry Compote, Chantilly and Almonds

Coffee Table and Petit fours

USD 47,00 per person

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | **OPTION 5** | OPTION 6 | OPTION 7 | OPTION 8 | OPTION 9



OPTION 06 - PLATED

Tuna Tartar with Marinade Ginger and Mini Herbs
Salad with Ponzu Sauce

Duck Breast with Blueberry Sauce served with
Mushrooms Fricassée and Yellow Potato Mousseline

Passion Fruit Terrine with Mango and Mint Syrup

Coffee and Petit Four

USD 46,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | OPTION 5 | **OPTION 6** | OPTION 7 | OPTION 8 | OPTION 9



OPTION 07 - PLATED

Salmon and Artichoke Tartar with
Ginger and Wasabi Sauce

Duck Ravioli with Dried Funghi Sauce

Fillet Mignon with Red Wine and Laurel Sauce served
with Creamy Cará and Broccoli Mousseline

White Chocolate Mousse with Cupuaçu and
Raspberry Syrup

Coffee, Tea and Petit Fours

USD 59,00 per person

*Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | OPTION 5 | OPTION 6 | **OPTION 7** | OPTION 8 | OPTION 9



INTERCONTINENTAL MEETINGS®



OPTION 08 - PLATED

Brazilian Hearts of Palm with Dried Meat and Brazil Nuts Salad

Shrimp Ravioli with Coconut Milk and Fresh Coriander Sauce

Fresh Salmon Filet with Bisque and Salmon Caviar Sauce. Served with Sweet Potato Mousseline

Pistachio Parfait with Caramel Sauce and Dark Chocolate Ice Cream

Coffee, Tea and Petit Fours

USD 59,00 per person

**Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | **PLATED**

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | OPTION 5 | OPTION 6 | OPTION 7 | **OPTION 8** | OPTION 9



OPTION 09 - PLATED

Crispy Smoked Duck with Herb Crust
and Mango Chips

Veal and Shitake Ravioli with Ginger Sauce

Main dish selected one hour before the service
(max 50 pax)

Sea Bass with Green Beans and Chorizo Sauce served
with Vegetables

or

Filet Mignon with Forestiere Sauce and
Pumpkin Risotto

Gianduia Chocolate and Coffee Cream Combination

Coffee, Tea and Petit Fours

USD 78,00 per person

**Charged per person, served for 1 hour, for minimum 10 people.

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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

BUFFET | PLATED

OPTION 1 | OPTION 2 | OPTION 3 | OPTION 4 | OPTION 5 | OPTION 6 | OPTION 7 | OPTION 8 | **OPTION 9**



BRUNCH

Beverages:

Mineral water, orange, pineapple and watermelon juices.

Salads , breads and Cold Cuts:

Special Bread Selection
Caesar Salad Station
Steak Tartar Station
Open Whole Parmesan
Assorted Cold Cuts
Assorted Cheese
Smoked Fish
Cod with Purple Onion and Mint
Marinated Paris Mushrooms with Provence Herbs
Assorted Leaves
Carpaccio Salad
Seven Grains Rice with Ricotta Salad
Heart of Palm Salad
Smoked Chicken with Apple and Walnuts Brazilian Salad
Tuna with Chickpeas
Beets with Dried Fruit
Marinated Salmon and Champignon Wraps

*Charged per person, served for 2 hours, for minimum 20 people.

** All Menus must be chosen at least 72 hour prior to the event.
After this, menus are subject to Chef's confirmation.



INTERCONTINENTAL MEETINGS®



Hot Dishes:

Filet Mignon Scallops with dried Mushroom Sauce
Grilled Salmon in sesame crust with Saffron Sauce
Loin of Lamb in White Wine Sauce
Leek Quiche
Vegetables Panache
Mashed Yellow Potato
Rice with Almonds and Herbs
Grilled Endives

Deserts:

Sliced Fruits
Grilled Pineapple
Fruits Tartellets
Chocolate Mousse Pie
Passion Fruit Pie
Cheesecake
Strawberry Ice Cream
Yogurt and Red Berries Diet Mousse

Coffe and tea

USD 52,00 per person



WORKING LUNCH BUFFET

Option 1

Caesar Salad Station
Mini breads, lavoshes and grissinis
1 Soup/ Cream Option
1 mini Sandwich or Wrap Option
1 quiche (salty pastry) Option
2 Desserts Option
Sliced Fruit or Fruit Salad

USD 26,00 per person

*Charged per person, served for 1 hour, for minimum 20 people.

** All Menus must be chosen at least 72 hour prior to the event.
After this, menus are subject to Chef's confirmation.



Option 2

Caesar Salad Station
Mini breads, lavoshes and grissinis
Assorted Cheese Station
1 Soup/ Cream Option
2 mini Sandwich or Wrap Options
1 quiche (salty pastry) Option
1 Pasta Station Option
2 Desserts Options
Sliced Fruit or Fruit Salad

USD 35,00 per person

*Charged per person, served for 1 hour, for minimum 20 people.

** All Menus must be chosen at least 72 hour prior to the event.
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INTERCONTINENTAL MEETINGS®



SOUPS

to your choice

Tomato Soup
Grilled Vegetables Soup
Palm Cream
Asparagus Cream

MINI SANDWICHES

to your choice

Mini Sandwich in Onion bread with Grilled Vegetables and Basil Pesto
Mini Sandwich in Whole Bread with Turkey Breast, cream cheese and Raisin
Mini Sandwich in Whole Bread with White Cheese
Mini Sandwich in Olive Bread with Tuna Cream
Mini Sandwich with Marinated Salmon and Cream Cheese
Mini Sandwich in Focaccia Bread with Olives Tapenade, Parma Ham and tomatoes
Mini Sandwich in Italian Bread with Dried Tomato, Pesto Sauce, Arugula and Turkey Blanquet
Mini Sandwich in Ciabatta Bread with Bufallo's Mozzarella, dried Tomato and Arugula
Mini Sandwich with Multigrain Bread with Turkey Breast, cream cheese and White Cheese
Mini Sandwich with black Olives Cream, Provolone Cheese and Sausage



INTERCONTINENTAL MEETINGS®



MINI WRAPS (COLD)

to your choice

Mini Wrap de Peito de Peru com Damascos

Mini Wrap de Frango Defumado com Maçã

Mini Wrap de Salmão Defumado com Cream Cheese

QUICHETTES (HOT)

to your choice

Tuna Fish with Herbs Quichette

Ham and Cheese Quichette

Dried Tomato, Arugula and Provolone Cheese Quichette

Spinach Quichette

Smoked Salmon and Chive Quichette

Vegetables with Mozzarella Cheese Quichette

Broccoli with Bacon Quichette

Smoked Turkey Breast and Ricotta Cheese Quichette



PASTAS

to your choice

Ham Ravioli with Parisian Sauce

Ricotta Cheese and Nuts Ravioli with Pear and Gorgonzola Sauce

Mushrooms Ravioli with Camponesa Sauce

Bufallo's Mozzarella Ravioli with dried Tomato Sauce

Ham and Cheese Rondelli with Catupiry Cheese Sauce

Penne with Tomato Sauce and Olives

Farfalle with Four Cheese Sauce

DESERTS

to your choice

Mini Traditional Crème Brulée

Passion Fruit Mousse Pie

Mini Tiramisu

Cheese and Guava Jelly Verrine

Brigadeiro - Brazilian Chocolate Candy

Quindim - Brazilian Coconut and Eggs Candy

Chocolate with pistachio

Lemon Mini Pie

Milk Caramel Mousse

Red Berries Mousse Pie

Mini Coffee Eclairs

Mini Chocolate Eclairs



COCKTAIL 1

Choose 3 cold items and 3 hot items

USD 27,00 per person

COCKTAIL 2

Choose 4 cold items and 4 hot items*

*2 Special Items

USD 28,00 per person

COCKTAIL 3

Choose 5 cold items and 5 hot items**

** 3 Special Items

USD 30,00 per person

*Charged per person, served for 1 continuous hour, for minimum 20 people.
For every additional hour continuous, please add 50% of the price of the first hour.

** All Menus must be chosen at least 72 hour prior to the event.
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INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

COCKTAIL 1 | COCKTAIL 2 | COCKTAIL 3 | COLD ITEMS | HOT ITEMS | SPECIAL ITEMS | SPECIAL STATIONS



COLD ITEMS

to your choice

Smoked Salmon with Orange Cream
Goat Cheese Pralinée with caramelized Nuts
Turkey Breast with Artichoke Roll
Fig Stuffed with Gorgonzola Mousse and Brazil Nuts
Baba Ganoush in Wrap Bread
Apple Pearl with Parmesan Cheese
Carpaccio with Dijon Mustard Cream
Mini Turkey Breast with Apricot Wrap
Melon with Port Wine Soup
Mini Honey Bread with Gruyère Cheese
Mini Ciabatta with Grilled Vegetables and Basil Pesto
Steak tartar
Parmesan Chips with Apricot Chutney
Vichyssoise Soup with Parma Chips
Zucchini Pearl with Parmesan Cheese
Blinis with Tuna Fish Tartar
Parma Ham with Melon

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

COCKTAIL 1 | COCKTAIL 2 | COCKTAIL 3 | COLD ITEMS | HOT ITEMS | SPECIAL ITEMS | SPECIAL STATIONS



INTERCONTINENTAL MEETINGS®



HOT ITEMS

to your choice

- Mini Mushroom Quiche
- Shrimp with Wasabi Soup
- Top Round with Jamaican Pepper Sauce
- Cod fish with Asparagus Gratin
- Mini dried Meat with Mango Puff Pastry
- Heart of palm with Cheese Samosa
- Lamb Kafta in Yogurt and Spearmint Sauce
- Mini Salami with Spinach Samosa
- Turkey Breast with Leek Puff Pastry
- Curd Cheese with Mulberry Skewer
- Dried Meat with Mashed Potato Gratin
- Cod with Mashed Potato Gratin
- Crab Cream with Coconut Sauce
- Asparagus with Crayfish Cream
- Yellow Potato Cream
- Codfish Balls
- Spring Rolls
- Mini Dried Tomato Quiche

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

COCKTAIL 1 | COCKTAIL 2 | COCKTAIL 3 | COLD ITEMS | **HOT ITEMS** | SPECIAL ITEMS | SPECIAL STATIONS



INTERCONTINENTAL MEETINGS®



SPECIAL ITEMS

to your choice

COLD

Guacamole with Shrimp

Octopus Ceviche

Sea Bass Ceviche

Smoked Salmon with Spices

HOTS

Chinese Shrimp with Leek Samosa

Duck with Fig Puff Pastry

Mini Lamb Sausage Puff Pastry

Cod fish with Asparagus Gratin

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

COCKTAIL 1 | COCKTAIL 2 | COCKTAIL 3 | COLD ITEMS | HOT ITEMS | SPECIAL ITEMS | SPECIAL STATIONS



INTERCONTINENTAL MEETINGS®



SPECIAL STATIONS FOR YOUR COCKTAIL

Stations to be added in the Cocktail Option chosen - Charged per person, served for 1 continuous hour, for minimum 20 people. For every additional hour continuous, please add 100% of the price of the first hour.

PASTA STATION

01 Dried (penne or farfalle)

01 Stuffed Pasta (Buffalo's Mozzarella Ravioli, Chicken Ravioli or Ricotta Cheese and Nuts Ravioli)

02 Sauce options (Pomodoro and White Sauce)

USD 13,00 per person/per hour

RISOTTO STATION

01 option:

Asparagus Risotto, Dried Tomato Risotto, Four Cheese Risotto, Heart of Palm with Leek Risotto.

USD 14,00 per person/per hour

SUSHI AND SASHIMI STATION

USD 28,00 per person/per hour

ASSORTED CANDIES AND MINI DESSERTS STATION

Mini Tartlets Fruits, Lemon and Chocolate, Mini Assorted Macarons ,Mini Crème Brulée , Mini sparkling with Strawberry Risotto.

USD 14,00 per person or USD 4,00 per person/per hour

** All Menus must be chosen at least 72 hour prior to the event. After this, menus are subject to Chef's confirmation.

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES

COCKTAIL 1 | COCKTAIL 2 | COCKTAIL 3 | COLD ITEMS | HOT ITEMS | SPECIAL ITEMS | SPECIAL STATIONS



INTERCONTINENTAL MEETINGS®



LUNCH BOX

Service for minimum 10 people. Menus must be chosen at least 72 hour prior the event. After this, menus are subject to Chef's confirmation.

OPÇÃO 01

Choose your sandwich:

Sandwich with de ham , cheese, tomato and lettuce and with Multigrain Bread

Sandwich in Italian bread Bread with Bufallo's Mozzarella, dried Tomato and Arugula

Sandwich in Italian bread with black Olives Cream, Provolone Cheese and Sausage

Chips Potato

1 cereal bar

1 fruit (apple or pear)

Juice or soda

USD 23,00 per box

OPTION 02

Choose your sandwich:

Sandwich in Whole Bread with Turkey Breast, cream cheese and Raisin

Sandwich in whole bread Grilled Vegetables

Mini Sandwich in Focaccia Bread with Olives Tapenade, Parma Ham and tomatoes

Chips Potato

1 cereal bar

1 Mini brownie

1 fruit (apple or pear)

Juice or soda

USD 26,00 per box



DRINKS DURING THE MEAL (LUNCH AND DINNER)

Charged per person, served for up to 2 hours to accompany lunch or dinner.
After this period, the drinks will be charged according to consumption (per unit).
Valid for minimum 10 people.

PACKAGE 1

Mineral Water, Refrigerated Drinks, Orange Juice

USD 14,00 per person

PACKAGE 2

Mineral Water, Refrigerated Drinks, 2 Types of Juices, National Beer

USD 15,00 per person

PACKAGE 3

Mineral Water, Refrigerated Drinks, White and Red Wine (Imported – Chilean)

USD 25,00 per person

PACKAGE 4

Mineral Water, Refrigerated Drinks, National Sparkling Wine,
White and Red Wine (Imported – Chilean)

USD 31,00 per person



INTERCONTINENTAL MEETINGS®



Add to your Beverage Package (2 hours service):

Tomato Juice = USD 6 per person

National Beer = USD 7 per person

Non-alcoholic Fruit Cocktail = USD 5 per person

National Sparkling Wine = USD 10 per person

Whisky 8 years = USD 14 per person

Whisky 12 years = USD 17 per person

BEVERAGES – ON CONSUMPTION (per unit)

Terminal of Coffee, Milk, Tea, Hot Variety of or Cold Chocolat (1 Liter)

USD 14,00 each

Mineral Water (300 ml Bottle)

USD 4,00 each

Refrigerated Drinks (Canned)

USD 5,00 each

Pitcher of Fruit Juice (1 Liter)

Orange, Pineapple, Watermelon, Mango Melon or Passion Fruit

USD 16,00 each

Pitcher of Fruit Juice (1 Liter)

Brazilian Fruits – Cupuaçu, Graviola, Caju, Cajá

USD 25,00 each

Local Beer (can)

USD 6,00 each

White and Red Wine (Imported – Chilean)

USD 36,00 each

National Sparkling Wine

USD 36,00 each

Whisky 8 years (Johnnie Walker Red Label)

USD 117,00 each

Whisky 12 years (Johnnie Walker Black Label)

USD 178,00 cada



INTERCONTINENTAL MEETINGS®



OPEN BAR (COCKTAILS)

Prices are per person, to accompany the cocktail, with values per person and per hour.
For each additional hour, please add 50% of the cost for the first hour.
Valid for minimum 10 people.

OPEN 1

Mineral Water, Refrigerated Drinks, Orange Juice

USD 13,00 per person

OPEN 2

Mineral Water, Refrigerated Drinks, Orange Juice and National Beer

USD 15,00 per person

OPEN 3

Mineral Water, Refrigerated Drinks, Orange Juice, White and Red Wine
(Imported – Chilean)

USD 25,00 per person

OPEN 4

Mineral Water, Refrigerated Drinks, Orange Juice, White and Red Wine
(Imported – Chilean) and National Sparkling Wine

USD 31,00 per person

OPEN 5

Mineral Water, Refrigerated Drinks, Orange Juice, White and Red Wine
(Imported – Chilean) and Whisky 8 years

USD 38,00 per person

OPEN 6

Mineral Water, Refrigerated Drinks, Orange Juice, Sparkling Wine, White and
Red Wine (Imported – Chilean) and brazilian "caipirinhas" station (national
vodka and cachaça)

USD 37,00 per person

INTRODUCTION | COFFEE BREAKS | BREAKFAST | LUNCH & DINNER | BRUNCH | WORKING LUNCH | COCKTAIL | LUNCH BOX | BEVERAGES



Add to your Open Bar (1 hour Service):

Caipirinhas Station made upon order (cachaça / national vodka)

USD 10,00 per person

Caipiroskas Station made upon order (imported vodka)

USD 15,00 per person

National Sparkling Wine

USD 10,00 per person

Whisky 8 years

USD 14,00 per person

Whisky 12 years

USD 17,00 per person

Non alcoholic Fruit Cocktail

USD 5,00 per person

Local Beer

USD 7,00 per person