



GO

BANQUETS
MENU

GRAND

GRAND HYATT RIO DE JANEIRO

GRAND | HYATT™



GO

[WELCOME]

Our menus have been carefully crafted to celebrate the very best of Brazilian and international cuisine. Enjoy your meal!

[SUMMARY]

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BREAKFAST

GO

[BREAKFAST]

Prices for 2-hour service | Minimum of 30 people for the buffet format
For fewer than 29 guests, the service will be plated.

STANDARD | BRL 95 per person*

- Juice (orange + 01 chef's suggestion)
- Seasonal fruits (3 types - chef's suggestion)
- 2 types of cheese
- Ham and turkey breast
- Bread (3 types - chef's suggestion)
- Butter, honey and jam
- Coffee, milk, tea and hot chocolate

CONTINENTAL | BRL 120 per person*

- Juice (orange + 01 chef's suggestion)
- Seasonal fruits (3 types - chef's suggestion)
- Viennoiserie | Pain au chocolat, Croissant, Danish and puff pastries
- Boulangerie | Selection of artisan breads
- Selection of cakes and muffins
- Selection of cheeses and cold cuts
- Pão de queijo - Brazilian cheese bread
- Butter, cream cheese, honey and jam
- Coffee, milk, tea and hot chocolate
- Cereal Station

AMERICAN | BRL 135 per person*

- Juice (orange + 2 chef's suggestions)
- Seasonal fruits (3 types - chef's suggestion)
- Viennoiserie | Pain au chocolat, Croissant, Danish and puff pastries
- Boulangerie | Selection of artisan breads
- Selection of cakes and muffins
- Selection of cheeses and cold cuts
- Butter, cream cheese, honey and jam
- Scrambled eggs
- Pão de queijo - Brazilian cheese bread
- Crispy bacon
- Pancakes and waffles with honey
- Selection of yogurts
- Cereals
- Coffee, milk, tea and hot chocolate

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*





[BREAKFAST]

ADDITIONAL ITEMS

- Pão de queijo - Brazilian cheese bread | **BRL 14 per person***
- Smoked salmon | **BRL 32 per person***
- Pancakes with honey | **BRL 12 per person***
- Waffle | **BRL 12 per person***
- Omelette and Tapioca Live Station | **BRL 48 per person***

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*





BRUNCH

BRUNCH

Prices for 2-hour service | Minimum of 30 people for the buffet format

BRUNCH BUFFET | BRL 225 per person*

BREAKFAST

- Juice (orange + 2 chef's suggestions)
- Coffee, milk, tea and hot chocolate
- Butter, cream cheese, honey and jam 
- Selection of yogurts  
- Selection of cereals
- Seasonal fruits (3 types - chef's suggestion)
- Viennoiserie | Pain au chocolat, Croissant, Danish and puff pastry  
- Boulangerie | Selection of artisan breads   
- Selection of cakes and muffins 

COLD STATION

- Selection of cheeses and cold cuts 
- Variety of antipasti, pâtés and fruit compotes 
- Fresh mixed greens 
- Caprese salad with dried olives and arugula   
- Red lentils with artichoke, shimeji mushrooms and almonds   

HOT STATION

- Scrambled eggs  
- Crispy bacon 
- Pão de queijo - Brazilian cheese bread   
- Homemade sausage with fondant onion 
- Potato rostie with sour cream and garlic confit   
- Roasted vegetables with black garlic butter  
- Grilled tomatoes with parsley and balsamic gremolata  
- Salmon fillet mi cuit au bernaïse de algues  
- Chicken breast stuffed with spinach and ricotta, and Mediterranean sauce  
- Roast beef with ancienne mustard sauce and red onion pickles 

DESSERTS

- 3 desserts selected by the chef
- Pancakes with honey
- French toast
- Sliced seasonal fruits

*Add a 10% service charge to all listed prices.

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 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**



[BRUNCH]

Price for 2-hour service | Minimum of 30 people for the buffet format

ADDITIONAL ITEMS

- Smoked salmon | BRL 32 per person*
- Waffle | BRL 12 per person*
- Omelette and Tapioca Live Station | BRL 48 per person*

-  *Gluten-free*
-  *Contains gluten*
-  *Contains lactose*
-  *Contains oilseeds*
-  *Vegetarian*
-  *Vegan*

**Add a 10% service charge to all listed prices.*

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COFFEE BREAK

COFFEE BREAK - PACKAGES

Prices for 30-minute service | Minimum 10 people

WELCOME COFFEE I | BRL 44 per person*

- Juice (chef's suggestion)
- Coffee, milk, herbal tea and hot chocolate
- Mineral water

WELCOME COFFEE II | BRL 52 per person*

- Juice (chef's suggestion)
- Coffee, milk, herbal tea and hot chocolate
- Mineral water
- Assorted cookies or Brazilian cheese bread

CHEF'S COFFEE BREAK | BRL 62 per person*

- 2 types of juice
- Coffee, milk, tea, hot chocolate and mineral water
- 2 savory items
- 2 sweet items
- Selection of fruits (2 types – chef's suggestion)

GRAND COFFEE BREAK | BRL 74 per person*

- 2 types of juice (chef's suggestion)
- Coffee, milk, tea, hot chocolate, mineral water and flavored water
- 2 savory items
- 3 sweet items
- Pão de queijo - Brazilian cheese bread
- Selection of fruits (2 types – chef's suggestion) or fruit salad

COFFEE BREAK IN BOX | BRL 75 per person*

Individual portion

- 1 soft drink (chef's choice)
- 1 sandwich option
- 1 pain au chocolat
- 1 cookie or brownie
- 1 fruit salad
- 1 yogurt

**Add a 10% service charge to all listed prices.*

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COFFEE BREAK

Create your coffee break menu with the options below:

SAVORY ITEMS

- Croissant filled with Minas white cheese  
- Mini cheese roll with gouda cheese and turkey breast  
- Mini quiche with brie cheese and apricot   
- Cheese and spinach puff pastry  
- Leek and bacon tartlet   
- Mini chicken croquette with Catupiry dip  
- Cheese balls with house-made aioli   
- Mixed nuts (500g bowl) 
- Pão de queijo - Brazilian Cheese bread   
- Mini croque monsieur  
- Ciabatta with royale ham, gouda cheese and dijon mustard  
- Haddock wrap with sour cream and mixed greens  
- Caesar wrap (chicken spread, Caesar dressing, bacon, and iceberg lettuce)  
- BLT and ranch sauce on Australian bread  

GLUTEN-FREE SANDWICHES

- Fresh cheese with spinach, carrots and dried fruit   
- Bruschetta on gluten-free bread with pea pâté and grilled tofu  
- Gluten-free sliced bread with chicken salad and arugula  

VEGAN ITEMS

- Vegan burrito with vegetables, guacamole and marinated tofu  
- Mini chickpea burger  
- Chickpea falafel with tahini vinaigrette  
- Handmade focaccia, smoked vegetables and pumpkin hummus  
- Guacamole with corn/wheat tortilla and hummus  

VEGETARIAN ITEMS

- Ciabatta with coleslaw, arugula and gouda cheese   
- Focaccia with buffalo mozzarella spread, basil pesto and marinated tomatoes   
- Brie cheese and apricot tartlet   
- Bagel with Minas white cheese, sun-dried tomato paste and arugula   
- Mushroom and honey mustard quesadilla   

ADDITIONAL ITEMS

BRL 10* per person, per additional item

- | | |
|--|---|
|  Gluten-free |  Contains oilseeds |
|  Contains gluten |  Vegetarian |
|  Contains lactose |  Vegan |

*Add a 10% service charge to all listed prices.

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COFFEE BREAK

Create your coffee break menu with the options below:

SWEET ITEMS

- Assorted cakes - chef's suggestion (optional syrup add-on: + BRL 8*/tray. Syrup flavors: strawberry, chocolate or dulce de leche)  
- Muffin of the day  
- Traditional brownie  
- Cookies  
- Mini Croissant  
- Mini Pain au Chocolat  
- Variety of Danish  
- Lime tart  
- Chocolate tart  
- Madeleine  
- Chocolate alfajor  
- Dulce de leche alfajor  
- Orange Diamond  
- Chocolate crinkle  
- Lime crinkle   
- Palmier  
- Financier   
- Beijinho - Brazilian coconut candy  
- Brigadeiro - Brazilian chocolate candy  
- Vegan cake (flavor options: orange, coconut, chocolate or banana)  

- Cereal bar   
- Vegan gluten-free coconut sweet  

DIET OPTIONS

- Vegan coconut truffle   
- Banana and oat cake 
- Vegan cookie  
- Functional chocolate truffle  

ADDITIONAL ITEMS

BRL 10* per person, per additional item

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- | | |
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COFFEE BREAK - CUSTOMIZE WITH ADDITIONAL ITEMS

Prices for 30-minute service | Minimum of 10 people

AÇAÍ STATION | + BRL 26 per person*

- Açaí + a sorbet of the day
- Banana
- Cashew nut crumbs
- Powdered milk
- Cashews
- Condensed milk
- Shredded coconut
- Homemade granola

CARIOCA STATION | + BRL 16 per person*

- Herb mate tea
- Mini natural sandwich
- Globo Biscuit

VEGAN STATION | + BRL 16 per person*

- Guacamole with corn/wheat tortilla and hummus
- Chia pudding with red berries
- Vegan cookie

BEVERAGES

- Flavored water: citrus, with mint, ginger and lime | **BRL 9 per person***
- Coconut water | **BRL 16 per person***
- Açaí and passion fruit juice | **BRL 18 per person***
- Fresh fruit juice (suggestion of the day) | **BRL 15 per person***

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COFFEE BREAK - ITEMS UPON CONSUMPTION

SAVORY ITEMS | TRAY WITH 40 UNITS

- Croissant filled with Minas white cheese   | BRL 125*
- Mini cheese roll with gouda cheese and turkey breast   | BRL 125*
- Mini quiche with brie cheese and apricot    | BRL 135*
- Cheese and spinach puff pastry   | BRL 125*
- Leek and bacon tartlet    | BRL 125*
- Mini chicken croquette with Catupiry dip   | BRL 125*
- Cheese balls with house-made aioli    | BRL 125*
- Mixed nuts (500g bowl)  | BRL 125*
- Pão de queijo - Brazilian Cheese bread    | BRL 120*
- Cheese bread with guava dip    | BRL 185*
- Cheese bread filled with Catupiry cream cheese    | BRL 185*
- Mini croque monsieur   | BRL 130*
- Ciabatta with royale ham, gouda cheese and dijon mustard   | BRL 130*
- Haddock wrap with sour cream and mixed greens   | BRL 130*
- Caesar wrap (chicken spread, Caesar dressing, bacon and iceberg lettuce)   | BRL 130*

GLUTEN-FREE SANDWICHES

- Fresh cheese with spinach, carrots and dried fruit    | BRL 125*
- Bruschetta on gluten-free bread with pea pâté and grilled tofu   | BRL 135*
- Gluten-free sliced bread with chicken salad and arugula   | BRL 135*

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VEGAN ITEMS

- Vegan burrito with vegetables, guacamole and marinated tofu   | BRL 120*
- Mini chickpea burger   | BRL 150*
- Chickpea falafel with tahini vinaigrette   | BRL 135*
- Handmade focaccia, smoked vegetables and pumpkin hummus   | BRL 110*
- Guacamole with corn/wheat tortilla and hummus   | BRL 110*

VEGETARIAN ITEMS

- Ciabatta with coleslaw, arugula and gouda cheese    | BRL 110*
- Focaccia with buffalo mozzarella spread, basil pesto and marinated tomatoes    | BRL 130*
- Brie cheese and apricot tartlet    | BRL 120*
- Bagel with Minas white cheese, sun-dried tomato paste and arugula    | BRL 135*
- Mushroom and honey mustard quesadilla mustard    | BRL 135*

 Gluten-free

 Contains gluten

 Contains lactose

 Contains oilseeds

 Vegetarian

 Vegan



COFFEE BREAK - ITEMS UPON CONSUMPTION

SWEET ITEMS | TRAY WITH 40 UNITS

- Assorted cakes - chef's suggestion optional syrup add-on: + BRL 8*/tray. Syrup flavors: strawberry, chocolate or dulce de leche)   | BRL 75*
- Muffin of the day   | BRL 110*
- Traditional brownie   | BRL 130*
- Cookies   | BRL 110*
- Mini Croissant   | BRL 140*
- Mini Pain au Chocolat   | BRL 140*
- Variety of Danish   | BRL 125*
- Lime tart   | BRL 125*
- Chocolate tart   | BRL 130*
- Madeleine   | BRL 110*
- Chocolate alfajor   | BRL 110*
- Dulce de leche alfajor   | BRL 110*
- Orange Diamond   | BRL 75*
- Chocolate crinkle   | BRL 75*
- Lime crinkle    | BRL 75*
- Palmier   | BRL 120*
- Financier    | BRL 98*
- Beijinho - Brazilian coconut candy    | BRL 130*
- Brigadeiro - Brazilian chocolate candy   | BRL 145*
- Vegan cake (flavor options: orange, coconut, chocolate or banana)   | BRL 80*

- Cereal bar    | BRL 140*
- Vegan gluten-free coconut sweet   | BRL 130*

DIET OPTIONS

- Vegan coconut truffle    | BRL 140*
- Banana and oat cake  | BRL 90*
- Vegan cookie   | BRL 150*
- Functional chocolate truffle   | BRL 140*

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- | | |
|--|---|
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|  Contains lactose |  Vegan |



COFFEE BREAK - ITEMS UPON CONSUMPTION

PREMIUM ITEMS | TRAY WITH 20 UNITS

Menu for tray service only. Not available in packages.

SAVORY ITEMS

- Smoked salmon wrap with lemon cream cheese, sesame seeds and dill   | **BRL 115***
- Bruschetta on a croissant with smoked salmon and avocado cream  | **BRL 130***
- Raw ham croissant with brie mousse   | **BRL 130***
- Mini cheeseburger   | **BRL 130***
- Brie cheese in filo pastry with truffle honey    | **BRL 115***
- Open puff pastry with provolone cheese, cherry tomatoes and basil    | **BRL 135***

SWEET ITEMS

- Assorted chocolates   | **BRL 150***
- Assorted macarons   | **BRL 180***
- Assorted truffles   | **BRL 135***
- Almond croissant   | **BRL 110***
- Pancakes with maple syrup and homemade jam   | **BRL 92***

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 **Contains gluten**

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 **Vegetarian**

 **Vegan**



COFFEE BREAK - ITEMS UPON CONSUMPTION

Prices for 30-minute service | Minimum of 10 people

DRINKS

- Flavored water: with mint, ginger and lemon | **BRL 8 per person***
- Coconut water Grand Hyatt | **BRL 16 per person***
- Açaí and passion fruit juice | **BRL 22 per person***
- Fresh fruit juice (today's special) | **BRL 15 per person***

BEVERAGES | ITEMS UPON CONSUMPTION

- Coffee thermos (2L) | **BRL 90***
- Milk thermos (2L) | **BRL 90***
- Plant-based milk thermos (2L) | **BRL 105***
- Tea thermos (2L) | **BRL 90***
- Water dispenser (5L) | **BRL 90***
- Coconut water dispenser (5L) | **BRL 160***
- Mate tea dispenser (5L) | **BRL 160***
- Juice dispenser (5L) | **BRL 150***
- Hot chocolate thermos | **BRL 90***
- Juice Pitcher (chef's selection) | **BRL 48***
- Soft drinks | **BRL 15***
- Sparkling and still water (300ml) | **BRL 13***
- Mate tea | **BRL 15***
- Coffee urn (8L) | **BRL 350***
- Nespresso Capsule | **BRL 12***

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LUNCH BOX

[LUNCH BOX]

Maximum: 200 people | Limited to one item selection for the entire group, except for guests with dietary restrictions

CHEF'S CHOICE LUNCH BOX | BRL 112 per person*

ASSEMBLE YOUR LUNCH BOX | BRL 125 per person*

Create your menu with the options below:

- 1 Soda or juice
- 1 Salad
- 1 Sandwich
- 1 Dessert
- 1 Snack
- 1 Fruit

CHOOSE A SALAD

- Harussami with sautéed vegetables, toasted peanuts and shimeji mushrooms   
- Moroccan couscous with orange, roasted vegetables and goat cheese  
- Quinoa salad with grapes, buffalo mozzarella and candied tomatoes   
- Grain mix, chicken breast, mustard and eggplant 

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**

CHOOSE A SANDWICH

- Grilled vegetables Ciabatta with pumpkin hummus  
- Caesar wrap (chicken pasta, Caesar dressing, bacon and iceberg lettuce)  
- Focaccia with pesto rosso, copa speciale and arugula  
- Whole wheat bread with fresh cream cheese and spinach, carrots and nuts   

CHOOSE A DESSERT

- Chocolate cookies   
- Brownie   
- Brigadeiro  

**Add a 10% service charge to all listed prices.*





BUFFET

[BUFFET]

Prices for 2-hour service | Minimum of 30 people

CHEF'S SUGGESTION BUFFET | BRL 195 per person*

- Selection of breads from our bakery
- Antipasti table with sauces and condiments
- Fresh mixed greens
- 4 salads and starters options
- 3 protein options
- 3 side dish options
- 1 pasta option
- 4 dessert and seasonal fruit options

SELECTION OF CHEESE AND COLD CUTS

Additional cost of BRL 16 per person*

**Add a 10% service charge to all listed prices.*

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[BUFFET]

Prices for 2-hour service | Minimum of 30 people

BUILD YOUR BUFFET - LUNCH AND DINNER | BRL 220 per person*

Menu prepared according to the client's specifications in the same format as the chef's suggested buffet

- Selection of breads from our bakery
- Antipasti table with sauces and condiments
- Selection of cheeses and cold cuts
- Fresh mixed greens
- 4 salad and starter options
- 3 protein options
- 3 side dish options
- 1 rice option
- 1 option of farofa
- 1 pasta option
- 5 dessert and seasonal fruit options

**Add a 10% service charge to all listed prices.*

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BUFFET

CHOOSE FOUR SALADS OR STARTERS

Additional item | BRL 8 per person*

SEAFOOD AND MEAT

- White fish ceviche, tiger milk and avocado 
- Waldorf with squid, caramelized walnuts and green apple   
- Cod flakes, roasted heart of palm with molasses and dehydrated olives 
- Smoked salmon Caesar, avocado mousse, bacon and crispy parmesan cheese  
- Harussami with shrimp vinaigrette, vegetable julienne and toasted sesame seeds 

VEGANS

- Quinoa, edamame, marinated peppers and tofu  
- Miso eggplant, bitter greens and mango vinaigrette  
- Salad with black rice, cashew milk, asparagus and pomegranate seeds   
- Moroccan couscous, vegetable caponata, dried fruits and nuts   
- Heart of palm carpaccio, shimeji vinaigrette and baroa straw  
- Vegetable salad with vegan mayonnaise and corn husks  
- Harussami, vegetable julienne and teriyaki  

- Spinach, haddock, roasted artichokes and tangerine 
- Niçoise with sesame-crusted tuna, edamame and snow peas 
- Seafood salad with roasted potatoes, tangerine and cilantro vinaigrette 

VEGETARIANS

- Special caprese salad with marinated tomatoes and dried olives    
- Broccoli, zucchini slices, feta cheese and tzatziki sauce   
- Panzanella salad with buffalo and sourdough croutons   
- Snow peas and green beans with blue cheese dressing and flaked almonds    
- Roasted beets with Boursin and dill   
- Grilled pumpkin with blue cheese, bitter greens and balsamic reduction   
- Grain mix with mozzarella, heart of palm and cherry tomatoes    

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**

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BUFFET

CHOOSE THREE SIDE DISHES

Additional item | BRL 8 per person*

Includes white rice and farofa of your choice

- Rice with broccoli and peas  
- Rice with grains  
- Rice with cashew xerém and noisette butter  
- Biro biro rice 
- “Carioca” beans  
- Black beans with sausage and bacon 
- White beans with mushrooms  
- “Trapeiro” beans 
- Vegetable barbecue with charcoal olive oil  
- Fried polenta with cheese fondue   
- Roasted heart of palm with edamame, gremolata and lemon lemon zest  
- Pumpkin quibebe with goat cheese   
- Broccoli with garlic and sage oil  
- Mashed potatoes with toasted almonds    
- Baked Calabrian potatoes with truffle oil and paprika  
- Calabrian potatoes with chimichurri  
- Cassava gratin with Catupiry and semi-cured cheese    
- Heart of palm and white bean curry  
- Mixed root vegetables with bacon and thyme 
- Creamy canjiquinha with pork loin and bacon 
- Moroccan couscous with vegetables and nuts  
- Chickpea stroganoff with coconut milk and tofu  
- Cauliflower duxelle with spinach and almonds    
- Broccoli and cauliflower gratin with Canastra cheese   
- Fried cassava with ghee and rosemary   
- Plantain moqueca   
- Truffled corn cream   
- Vegetarian lasagna with vegetables and mushrooms    
- Carrot and egg farofa   
- Quinoa farofa  
- Crispy bacon and garlic farofa  
- Panko and herb farofa    
- Corn farofa with butter and herbs    
- Garlic and onion farofa    

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GO

[BUFFET]

CHOOSE A PASTA, CREAMY RICE OR RISOTTO

Additional item | BRL 12 per person*

All items contain gluten 

PASTA

- Ricotta and spinach ravioli with goat cheese sauce   
- Cheese ravioli with pomodoro sauce and basil  
- Penne with mushroom and leek sauce   
- Farfalle with creamy basil pesto, cherry tomatoes and buffalo mozzarella   
- Rigatoni with smoked tomato cream   
- Rigatoni with spinach sauce and Canastra cheese   
- Penne cacio e pepe   
- Lasagna with mushroom ragu   

CREAMY RICE AND RISOTTO

- Creamy cod rice with caramelized onions  
- Creamy rice with blue cheese, zucchini and walnuts   
- Carreteiro rice with cream  
- Creamy seafood rice  
- Creamy rice with confit tomatoes, pesto and almonds   
- Pumpkin risotto with curd cheese   
- Truffle mushroom and leek risotto   
- Sun-dried tomato, arugula and burrata risotto   
- Shrimp, zucchini and lemon risotto  
- Beetroot and goat cheese risotto   

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 Contains gluten

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[BUFFET]

CHOOSE THREE PROTEINS

Additional item | BRL 28 per person*

1 Beef | 1 Chicken or Pork | 1 Fish or Seafood

- Dorado with Mediterranean sauce  
- Grilled salmon with Mediterranean sauce  
- Seafood stew  
- Grilled boyfriend with moqueca sauce  
- Grilled salmon with spinach sauce and cashew xerém  
- Catch of the day breaded in coconut with homemade aioli (sauce on the side) 
- Codfish escondidinho gratin with arracacha potatoes 
- Glazed pork ribs with guava barbecue sauce  
- Pork tenderloin with orange and spice sauce  
- Pork rump stuffed with curd cheese and molasses sauce  
- Thigh and drumstick with spinach and herb crust  
- Marinated chicken with lemon butter and crispy garlic  
- Breaded chicken fillet with bacon croutons and ranch dressing  
- Chicken cordon bleu stuffed with Copa Speciale and Gouda cheese  
- Grilled chicken fillet with Dijon and honey sauce  
- Picanha with chimichurri and crispy garlic  
- Picanha strips with caramelized onions  
- Baby beef in wine sauce with grilled chives  
- Grilled ancho with red onion chutney  
- Grilled filet mignon with mushroom sauce  
- Striploin steak with ancienne mustard sauce  
- Steak au poivre  
- Lamb ballotine with mint sauce  
- Catch of the day with caper butter, herbs and lemon zest  

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GO

[BUFFET]

CHOOSE FIVE DESSERTS

Additional item | BRL 8 per person*

Includes sliced seasonal fruits

- Chocolate entremet  
- Seasonal fruit entremet  
- Dulce de leche, fleur de sel and toasted coconut mousse   
- Seasonal fruit mousse   
- Duo mousse (vanilla and strawberry or two chocolates)   
- Quindim - Brazilian coconut custard  
- Coconut milk pudding  
- Coconut pudding  
- Vanilla choux with dulce de leche or chocolate with coffee  
- Guava cheesecake or red fruit cheesecake  
- Vanilla panna cotta with red berries sauce    
- Coconut panacota with passion fruit and mango syrup    
- Banoffee  
- Diet chocolate mousse with passion fruit sauce  
- Diet strawberry mousse with red fruit sauce  
- Chocolate mousse with red or yellow fruit sauce  
- Strawberry mousse with red berries sauce  
- Vanilla mille-feuille or dulce de leche  
- Tiramisu  
- Pudding with plum sauce  
- Brigadeirão - Brazilian chocolate fudge flan   

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-  **Vegetarian**
-  **Vegan**



FEIJOADA BUFFET

Prices for 2-hour service | Minimum of 30 people
BRL 220 per person*

STARTERS

- Selection of antipasti, condiments and sauces
- Selection of cheeses and cold cuts
- Mixed greens with mango and red onion  
- Sweet potato, roasted pumpkin, collard greens, crispy bacon and citrus aioli  
- Marinated squid, broad beans, green beans and snow peas with mango and passion fruit vinaigrette 
- Beetroot carpaccio with goat cheese and tangerine  
- Plantain ceviche with heart of palm and coconut milk   
- Orange marinated in dill  

BLACK BEAN BROTH STATION

- Bean broth 
- Pepper sauce with beans 
- Brazilian vinaigrette  
- Fried garlic  
- Coriander  
- Scallion  
- Pepper oil  
- Calabrian pepper  

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

COMPLETE FEIJOADA

- Bean 
- Paio sausage 
- Pork loin 
- Calabrese sausage 
- Bacon 
- Jerked beef 
- Pork ribs 
- Pork trotters and tail 

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**



FEIJOADA BUFFET

SIDE DISHES

- White rice  
- Fried banana  
- Collard greens  
- Fried cassava  
- Banana and bacon farofa  
- Sautéed Sausage appetizer with onions 
- Crispy pork cracklings 
- Fried pork ribs 
- Chicken breast with herb butter  
- Brazilian mini chicken croquettes - Coxinha  
- Codfish croquettes 
- Vegan Feijoada  
- One pasta dish of the chef's choice  

DESSERTS

- Lime and citrus curd entremet  
- Brigadeiro  
- Milk Pudding  
- Tangerine mousse  
- Banana and dulce de leche mousse  
- Seasonal fruits 

ADDITIONAL SERVICE

Live acarajé station | BRL 32 per person*

-  Gluten-free
-  Contains gluten
-  Contains lactose
-  Contains oilseeds
-  Vegetarian
-  Vegan

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.



BRAZILIAN BUFFET

Prices for 2-hour service | Minimum of 30 people
BRL 220 per person*

STARTERS

Includes antipasti table, mixed greens and sauces

- Selection of cheeses and cold cuts
- Shrimp salad with chayote, green mango and palm oil mayonnaise  
- Smoked country chicken salad with crispy cassava sticks  
- Heart of palm salad with confit tomatoes and pickles red onions  
- Parsnip with curd cheese and crispy corn    

MAIN

- Grilled Picanha with plantain vinagrette 
- Glazed pork ribs with orange molasses and confit chives 
- Galinhada - Traditional Brazilian chicken and rice dish 
- Bahian fish and shrimp moqueca 

SIDE DISHES

- Garlic broccoli rice  
- Pumpkin quibebe with black garlic flakes  
- Grilled heart of palm, okra and tucupi  
- Vegetable Escondidinho with cassava and Catupiry cream cheese  
- Plantain moqueca  
- “Baião de dois” risotto  
- Eggs, carrots and bacon farofa  

DESSERTS

- Coconut pudding  
- Quindim - Brazilian coconut custard  
- Lime mousse with yellow fruit syrup  
- Orange, chocolate and coffee entremet  
- Cupuaçu and chocolate mousse  
- Seasonal fruits 

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**



ITALIAN BUFFET

Prices for 2-hour service | Minimum of 30 people

BRL 220 per person*

STARTERS

- Selection of antipasti, condiments and sauces
- Selection of cheeses and cold cuts
- Fresh mixed greens  
- Caprese with burrata, dried olives and focaccia croutons   
- Goat cheese, fig and almond bruschetta    
- Seafood salad with fennel and tangerine segments 
- Arugula, celery, slices of Tessine ham and wine-marinated pear 

MAIN

- Mignon brasato with funghi secchi sauce 
- Chicken gratin with grana padano fondutta  
- Grilled salmon with italian lemon sauce and almond and herb crust   

SIDE DISHES

- Broccoli, spinach, peas and confit tomatoes  
- Cheese Sorrentini with rustic tomato sauce   
- Rigatoni cacio e pepe   
- Mushroom risotto with black truffle oil   
- Baked eggplant with sweet and sour onions, black olives and capers 
- Margherita pizza with cherry tomatoes and pesto    
- Pepperoni pizza with red onion and parmesan cheese  

DESSERTS

- Fig and almond semifreddo   
- Lemon and chocolate chip cannoli  
- Vanilla and Amarena Zeppola  
- Tiramisu  
- Nocciolata - chocolate and hazelnut mousse   
- Seasonal fruits 

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

 Gluten-free

 Contains gluten

 Contains lactose

 Contains oilseeds

 Vegetarian

 Vegan



BARBECUE BUFFET

Prices for 2-hour service | Minimum of 30 people

BRL 265 per person*

STARTERS

- Selection of breads
- Selection of cheeses and cold cuts
- Selection of antipasti, condiments and sauces
- Fresh mixed greens  
- Smoked potato salad with mustard pickles and baby arugula   
- Red quinoa with roasted vegetables and grilled pineapple  
- Vegetable salad with biquinho pepper and plantain chips 
- Pumpkin salad with Brazilian curd cheese, rapadura vinaigrette and cashew nuts   

BARBECUE

- Black Angus Picanha 
- Ancho Steak 
- Black Skirt 
- Braised ribs 
- Tuscan sausage with sage butter  
- Chicken thigh stuffed with provoleta  
- Pork ribs with guava barbecue sauce 
- Vegan sausage  

SIDE DISHES

- White rice  
- “Tropéiro” beans 
- Brazilian curd cheese with truffle honey   
- Garlic bread   
- Egg and banana chips farofa  
- Roasted heart of palm with chimichurri  
- Vegetable barbecue with charcoal olive oil  
- Brazilian vinaigrette  
- Barbecue sauce 
- Plantain Vinaigrette  
- Chimichurri  

DESSERTS

- Passion fruit mousse with mango sauce  
- Chocolate and peanut entremet   
- Banoffee  
- Cheese and guava  
- Seasonal fruits 

ADDITIONAL SERVICE

Vegetable protein | BRL 18 per person*

 Gluten-free

 Contains gluten

 Contains lactose

 Contains oilseeds

 Vegetarian

 Vegan

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.



[BOTEÇO BUFFET]

Prices for 2-hour service | Minimum of 30 people

BRL 230 per person*

STARTERS

- Selection of antipasti condiments and sauces
- Selection of cheeses and cold cuts
- Fresh mixed greens 
- Potatoes with German sausage, mustard and crispy bacon   
- Salami and lime 
- Marinated quail egg and green mayonnaise
- Octopus with chili pepper vinaigrette  
- Heart of palm salad with confit tomatoes and red onion pickles  
- Mini pork sandwich, cured cheese and pineapple chutney  

MAIN

- Picanha with onions 
- Skewered heart with vinaigrette 
- Fish strips breaded in cornmeal and coconut  
- Shrimp bobo 
- Homemade sausage with biquinho pepper vinaigrette 

SIDE DISHES

- Baião de dois  
- White rice  
- Pumpkin soup  
- Crispy onion farofa   
- Chicken croquette “Coxinha” with Catupiry cream cheese dip  
- Kibbeh with roasted garlic aioli  
- Codfish croquette with herb oil 
- Cornmeal Pastry with dried meat  
- Fried polenta   
- Crispy pork cracklings 
- Cassava with ghee   
- Spicy vegan sausage  

DESSERTS

- Condensed milk pudding  
- Quindim - Brazilian coconut custard   
- Creamy coconut sweet   
- Brigadeiro  
- Beijinho - Brazilian coconut candy   
- Seasonal fruits 

 Gluten-free

 Contains gluten

 Contains lactose

 Contains oilseeds

 Vegetarian

 Vegan

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.



[MEDITERRANEAN BUFFET]

Prices for 2-hour service | Minimum of 30 people

BRL 230 per person*

STARTERS

- Includes antipasti table, mixed greens and sauces
- Selection of cheeses and cold cuts
- Cabbage bundle stuffed with Moroccan couscous and caponata   
- Rustic tzatziki with pickled red onion and smoked salmon  
- Babaganoush and mushroom bruschetta  
- Marinated figs, goat cheese, spinach and pomegranate vinaigrette   
- Gazpacho  
- Babaganoush   
- Sun-dried tomato paste   
- Hummus tahini  
- Strained yogurt   

MAIN

- Kafta with mint and spice sauce and crunchy pistachios 
- Seafood flambéed with Mediterranean sauce 
- Lamb in filo pastry with honey and almonds  

SIDE DISHES

- Rice with lentils and crispy onions  
- Moussaka with shimeji mushrooms and vegan cheese  
- White beans with broccoli and roasted peppers  
- Zucchini stuffed with feta cheese, walnuts and leeks  
- Mini penne with smoked tomato cream  
- Camembert and artichoke risotto  

DESSERTS

- Cheesecake filo pastry and red fruits   
- Greek yogurt mousse with amarena 
- Orange entremet with olive oil and citrus cream  
- Fruit panna cotta orange blossom water 
- Baklava with pistachios and honey   
- Seasonal fruits 

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.



SEAFOOD BBQ

Prices for 2-hour service | Minimum of 30 people

BRL 325 per person*

STARTERS

- Selection of breads
- Selection of antipasti, condiments and sauces
- Fresh mixed greens  
- Smoked potato salad with mustard pickles and baby arugula   
- Grilled mussel ceviche with edamame and green apple 
- Quinoa with vegetables, grilled pineapple and potato chips  
- Pumpkin salad with Brazilian curd cheese, rapadura vinaigrette and cashew nuts   

BARBECUE

- Squid stuffed with Moroccan couscous 
- Lacquered salmon with miso and lime  
- Grilled whole fish with Ménéire sauce (on the side)  
- Grilled VG shrimp with roasted garlic and orange butter 
- Grilled octopus served with smashed potatoes 

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

SIDE DISHES

- Coconut rice with toasted nuts   
- Parsnip mousseline 
- Grilled heart of palm and gremolata  
- Garlic bread   
- Panko farofa with palm oil and lime zest  
- Vegetable barbecue with charcoal olive oil  
- Brazilian vinaigrette  
- Plantain vinaigrette with biquinho pepper  
- Chimichurri  
- Gomadare sauce   

DESSERTS

- Coconut panna cotta with passion fruit sauce 
- White chocolate mousse with mango and almonds   
- Chocolate and peanut entremet   
- Milk pudding  
- Dulce de leche choux with coffee   
- Seasonal fruits 

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**



[LIGHT BUFFET]

Prices for 2-hour service | Minimum of 30 people

BRL 215 per person*

STARTERS

- Selection of antipasti, condiments and sauces
- Bread Selection, including whole grain, multigrain, gluten-free, and cassava breads 
- Vegetable crudité with hummus  
- Whole wheat wrap with tuna crudo, avocado and mango  
- Sliced zucchini and cucumber, yogurt sauce, broccoli and tomatoes   
- Moroccan couscous with pomegranate seeds, nuts and grilled vegetables  
- Grilled tomatoes with feta cheese and fresh basil 

MAIN

- Grilled chicken fillet with spinach and sautéed peppers 
- Rice noodles with grilled shrimp, mixed vegetables and toasted sesame seeds  
- Salmon fillet mi cuit with coconut sauce and savory granola  
- Mignon escalope with arugula pesto and roasted onions  

SIDE DISHES

- Rice with grains and pumpkin seeds  
- Lentil falafel with spicy tomato sauce and spices  
- Heart of palm and chickpea stroganoff with coconut milk   
- Creamy canjiquinha with pumpkin, almonds and soy tempeh  
- Steamed seasonal vegetables  
- Vegan sweet potato puree  
- Quinoa farofa with garlic and herbs  

DESSERTS

- Chia parfait with red fruit sauce  
- Vegan chocolate mousse with cupuaçu  
- Passion fruit and mango diet entremet   
- Diet pistachio pannacotta with citrus cream   
- Seasonal fruits 

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

 Gluten-free Contains gluten Contains lactose Contains oilseeds Vegetarian Vegan



GO

[ASIAN BUFFET]

Prices for 2-hour service | Minimum of 30 people
BRL 215 per person*

STARTERS

- Selection of antipasti, condiments and sauces
- Marinated haddock, cabbage and hiyashi wakame seaweed in ponzu sauce
- Tuna tataki with sunomono and green mango
- Salad of cooked vegetables, quail eggs and soy tempeh   
- Shredded chicken salad with Thai peanut, cucumber and mint dressing  
- Harussami with julienne vegetables, teriyaki sauce, cilantro and sesame seeds   

MAIN

- Chicken curry, toasted peanuts and cilantro  
- Grilled salmon with oyster sauce and shimeji mushrooms 
- Bulgogi-style baby beef with grilled green onions 
- Pork tenderloin with sweet and sour sauce and crispy rice noodles 

SIDE DISHES

- Shrimp Yakisoba  
- Vegetable Yakisoba   
- Miso shiru   
- Gohan  
- Eggplant lacquered in miso with sesame   
- Yakimeshi - Rice sautéed in a wok with eggs, carrots, peas and soy sauce  
- Vegetable curry and coconut milk   
- Broccoli with sautéed mushrooms and tofu   
- Grilled cabbage and bok choy with chili oil  

DESSERTS

- Matcha and red fruit namelaka   
- Pistachio and yuzu entremet   
- Azuki mochi with strawberry   
- Sweet mochi rice popsicle with crunchy chocolate topping   
- Chocolate mousse with wasabi   

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

-  **Gluten-free**
-  **Contains oilseeds**
-  **Contains gluten**
-  **Vegetarian**
-  **Contains lactose**
-  **Vegan**



[MASTERCHEF]

Minimum of 10 people | Maximum of 30 people

MASTERCHEF | BRL 235 per person*

CHEF AT YOUR DISPOSAL | Additional cost of BRL 1500*

Hiring a chef to accompany the activity is mandatory.

Antipasti and desserts are served in a buffet style. The main courses are part of an interactive experience, in which guests participate in the preparation, organized into groups or stations, with the guidance of a professional chef who provides instruction, teaches techniques and leads the culinary experience.

STARTERS

- Selection of breads from our bakery
- Antipasti table with sauces and condiments
- Selection of cheeses and cold cuts
- Fresh mixed greens
- 3 salad and starter options, selected by the chef

DESSERT STATION

- Selection of 4 desserts from our Patisserie and sliced fruit - chef's choice

ACTIVITIES

- Pizza – Station with twelve savory toppings and eight sweet toppings
- Risotto – Station with twelve savory toppings and one protein per participant
- Moqueca – Traditional Bahian and vegan versions available. Served with coconut rice, fried cassava, palm oil farofa and garlic and onion farofa

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



[WORK LUNCH]

Prices for 2-hour service | Minimum of 15 people

Service does not require cutting knives or seating arrangements

WORK LUNCH BUFFET - MENU CHOSEN BY THE CHEF

BRL 158 per person*

- Antipasti table with sauces and condiments
- 3 salad and starter options
- 2 types of sandwich
- 2 types of protein
- 2 side dish options
- 1 pasta option
- 3 dessert and fruit of the day options

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*





PLATED SERVICE

[PLATED SERVICE]

Prices for 2-hour service | Minimum of 15 people

3-COURSE | BRL 230 per person* | Starter – Main Course – Dessert

4-COURSE | BRL 285 per person* | Starter – Soup or Pasta – Main Course – Dessert

Create your own menu using the options below:

CHOOSE A STARTER

- Caprese salad with burrata, confit cherry tomatoes, basil pesto and focaccia croutons    
- Black rice with green mango, shrimp and Brazil nut milk   
- Prosciutto, pear poached in red wine, blue cheese, arugula and Parmesan tuile  
- Salmon tartare, avocado and mango vinaigrette, corn tortilla and mixed sprouts 
- Roast beef, arugula, Grana Padano cheese, capers and black garlic aioli  
- Raw fish of the day, coconut leche de tigre, crispy corn and herb salad  
- Tuna tataki on a bed of spicy stracciatella cream, avocado and rustic tomato vinaigrette   

SOUP

- Cream of parsnip with soft-boiled egg and crispy cassava   
- Pumpkin cream soup with cream cheese and mint   
- Mushroom cappuccino   

RISOTTO OR PASTA

- Squid ink risotto with seafood  
- Beetroot risotto with goat cheese and herb-infused olive oil   
- Buffalo mozzarella risotto with Parma ham and arugula pesto    
- Blue cheese ravioli with pear in mascarpone sauce   
- Burrata ravioli with rustic tomato sauce   

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**



PLATED SERVICE

CHOOSE A MAIN COURSE

- Filet mignon in a mushroom crust with a gratin of parsnip, thyme and Parmesan cheese in a red wine sauce  
- Grilled picanha steak with cassava mousseline, crispy black garlic farofa and demi-glace with rapadura  
- Steak au poivre with almond mashed potatoes, arugula and crispy onions   
- Braised lamb shoulder with peas risotto à la française, pistachio crumble and mint jus   
- Grilled salmon with lemon risotto and asparagus in beurre blanc sauce  
- Mahi Mahi fillet in a chestnut crust with heart of palm brandade and moqueca sauce   
- Catch of the day with plantain puree, crunchy peanut farofa and cajá sauce  
- Chicken breast stuffed with ricotta, walnuts and leeks, grilled vegetables and mushroom sauce  
- Chicken ballotine with mashed parsnip, curry sauce and herb salad  

CHOOSE A DESSERT

- Pistachio and red berry mousse    
- Vanilla Mille-feuille with dulce de leche and orange Fior di Latte ice cream   
- Cupuaçu Quindim with burnt coconut ice cream   
- Passion fruit and chocolate entremet   
- Banoffee choux with vanilla ice cream   
- Chocolate and hazelnut entremet    

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**





COCKTAIL

[COCKTAIL]

Prices for 1-hour service | Minimum of 15 people

- 4 ITEMS | BRL 60 per person*
- 5 ITEMS | BRL 75 per person*
- 6 ITEMS | BRL 90 per person*

Create your own menu with the options below:

COLD

- Asparagus wrapped in prosciutto 
- Goat cheese with almond praline   
- Salmon tartare with mango and avocado 
- Mini caprese skewers   
- Ceviche of grouper with spicy tangerine reduction 
- Fig with gorgonzola mousse and Port wine reduction   
- Beef tartare with cassava chips  
- Shrimp skewers with mango and cilantro vinaigrette  
- Cucumber roll with sour cream and smoked salmon  
- Raw tuna, oyster sauce and crispy nori  
- Plantain tartare with chili pepper and vegan mayonnaise   
- Ceviche made with heart of palm, coconut milk and pumpkin seeds   

HOT

- Codfish croquettes with black olive aioli  
- Breaded shrimp with coconut and chili jam  
- Porchetta croquette with guava barbecue sauce  
- Lamb croquettes with mustard sauce  
- Tapioca cubes with molasses and thyme  
- Picanha skewers with chimichurri sauce 
- Mini chicken croquettes with Catupiry cheese dip  
- Mini shrimp bobó pastry   
- Mini cheese pastry with heart of palm   
- Mini quiche with brie cheese and apricot   
- Cream of parsnip with cilantro pesto   
- Lentil falafel with tahini vinaigrette  
- Soy tempeh sautéed with mushrooms   

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

-  Gluten-free
-  Contains gluten
-  Contains lactose
-  Contains oilseeds
-  Vegetarian
-  Vegan



COCKTAIL PACKAGES

Minimum of 15 people

COCKTAIL I | 3 hours of service

BRL 230 per person*

- 2 hours of 3 cold items and 3 hot items
- 1 hour of pasta station or 2 mini portion items
- 1 hour of 3 dessert items

COCKTAIL II | 4 hours of service

BRL 290 per person*

- 2 hours of 3 cold items and 3 hot items
- 2 hours of pasta station or 2 mini-portion items
- 1 hour of 3 dessert items

COCKTAIL III | 4 hours of service

BRL 330 per person*

- 1 hour of cold cuts and antipasti buffet
- 2 hours of 3 cold items and 4 hot items
- 2 hours of pasta station or 3 mini-portion items
- 1 hour of 3 dessert items

COCKTAIL IV | 5 hours of service

BRL 475 per person*

- 2 hours of cold cuts and antipasti buffet
- 2 hours of 3 cold items and 4 hot items
- 2 hours of Tex Mex, Poke or Burger station
- 2 hours of 3 dessert items

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



BOTECO BUFFET

Prices for 2-hour service | Minimum of 30 people
BRL 230 per person*

STARTERS STATION

- Selection of antapasti, condiments and sauces
- Selection of cheeses and cold cuts
- Fresh mixed greens 
- Potato chips with German sausage, mustard and crispy bacon   
- Salami and lime 
- Quail eggs marinated in green mayonnaise
- Octopus in a chili pepper vinaigrette  
- Hearts of palm salad with confit tomatoes and pickled red onions  
- Mini sandwich with pulled pork, cured cheese and pineapple chutney  

FLYING PORTIONS

- Baião de dois  
- Cornmeal pastry with dried meat  
- Spicy vegan sausage  
- Chicken hearts on a skewer with vinaigrette 
- Fish bites breaded in cornmeal and coconut  
- Shrimp bobó 

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

BOTECO STATION

- Crispy onion farofa   
- Chicken croquette with Catupiry dip  
- Kibbeh with roasted garlic aioli  
- Codfish croquette with herb-infused olive oil 
- Homemade sausage with biquinho pepper vinaigrette 
- Fried polenta   
- Crispy pork cracklings 
- Picanha with sweet onions 
- Cassava with clarified butter   

DESSERTS

- Condensed milk pudding  
- Quindim - Brazilian coconut custard   
- Soft coconut candy   
- Brigadeiro  
- Beijinho - Brazilian coconut candy   
- Seasonal fruits 

 **Gluten-free**

 **Contains gluten**

 **Contains lactose**

 **Contains oilseeds**

 **Vegetarian**

 **Vegan**





MINI PORTIONS

MINI PORTIONS

To accompany the contracted cocktail package | Prices for 1-hour service
Minimum of 15 people

2 ITEMS | BRL 60 per person*

3 ITEMS | BRL 75 per person*

4 ITEMS | BRL 90 per person*

Create your own menu with the options below:

- Beef tenderloin stew cooked in dark beer and served with crispy onion farofa  
- Fish of the day with plantain purée and herb crust   
- Lamb ragu with Moroccan couscous 
- Shrimp bobó with coconut rice  
- Seafood moqueca rice with crispy parsnip  
- Heart of palm curry with plantain and basmati rice with chestnuts   
- Crispy chicken, mushrooms and teriyaki sauce  
- Polenta with jackfruit ragu, broad beans and porcini mushrooms  

 *Gluten-free*

 *Contains gluten*

 *Contains lactose*

 *Contains oilseeds*

 *Vegetarian*

 *Vegan*

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*





STATIONS

[STATIONS]

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum of 30 people

COLD CUTS AND CHEESE STATION

BRL 125 per person*

- A table of antipasti, condiments and a selection of breads from our boulangerie
- Homemade spreads, pâtés and jams
- Four salad dressings
- Selection of four charcuterie items
- Five varieties of cheese
- Mixed fresh greens
- Smoked haddock
- Chips and tortillas

DESSERT STATION WITH CHEF'S CHOICE

BRL 60 per person*

Three dessert options

Includes sliced seasonal fruits

CREATE YOUR OWN DESSERT STATION

BRL 70 per person*

Choose three options

Includes sliced seasonal fruits.

- Milk Pudding  
- Dulce de leche and coffee choux pastry   
- Brigadeiro  
- Beijinho - Brazilian coconut candy   
- Quindim - Brazilian coconut custard   
- Banoffee  
- Vegan chocolate mousse with cupuaçu

 *Gluten-free*

 *Contains gluten*

 *Contains lactose*

 *Contains oilseeds*

 *Vegetarian*

 *Vegan*

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



STATIONS

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum of 30 people

HAMBURGER STATION BRL 96 per person*

BURGER

- Beef burger 180g
- Chicken burger 150g
- Vegan burger 150g 

TOPPINGS AND SIDES

- Mini burger buns 
- Cheddar dip   
- Blue cheese dip   
- Prato cheese  
- Cheddar  
- Crispy onions  
- Bacon 
- Tomato  
- American lettuce  

MINI BURGER STATION BRL 96 per person*

BURGUER

- Beef burger 60g
- Chicken burger 60g
- Vegan burger 60g 

- Mixed greens  
- Barbecue sauce 
- Herb mayonnaise   
- Honey mustard sauce  
- Pickled red onions  
- Caramelized onion   
- French fries  
- Chips  

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

-  **Gluten-free**
-  **Contains gluten**
-  **Contains lactose**
-  **Contains oilseeds**
-  **Vegetarian**
-  **Vegan**



STATIONS

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum 30 people

POKE STATION
BRL 98 per person*

PROTEINS

- Salmon
- Tuna
- Haddock

TOPPINGS

- Shari  
- Mango  
- Red onion  
- Mushroom mix  
- Grilled tofu  
- Edamame  
- Cream cheese   
- Scallions  
- Cherry tomatoes  

- Kani 
- Diced avocado  
- Sesame  
- Shoyu  
- Teriyaki  
- Sunomono  
- Julienne carrots  
- Radish  
- Seaweed  

*Add a 10% service charge to all listed prices.
*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

-  **Gluten-free**
-  **Contains gluten**
-  **Contains lactose**
-  **Contains oilseeds**
-  **Vegetarian**
-  **Vegan**





[STATIONS]

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum of 30 people

TACOS STATION BRL 75 per person*

BUILD YOUR OWN

- Corn tacos  
- Nachos  

TOPPINGS

- Chili con carne 
- American lettuce  
- Sour cream   
- Guacamole  
- Pico de gallo  
- Cheddar dip   
- Chicken fajitas 

-  Gluten-free
-  Contains gluten
-  Contains lactose
-  Contains oilseeds
-  Vegetarian
-  Vegan

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.

TEX-MEX STATION BRL 98 per person*

BUILD YOUR OWN

- Corn tacos  
- Nachos  

TOPPINGS

- Chili con carne 
- American lettuce  
- Sour cream   
- Guacamole  
- Pico de gallo  
- Cheddar dip   
- Chicken strips with bacon 
- Chipotle sauce  
- Julienne red onion  
- Canned corn  
- A mix of cilantro, parsley and chives  
- Jalapeño  

SIDE DISHES

- Burrito al pastor - pulled pork loin with pineapple 
- Quesadilla with mushrooms, mozzarella cheese and honey mustard sauce  
- Beef fajitas with bell peppers and red onion 
- French fries with cheddar and bacon  



STATIONS

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum of 30 people

PASTA STATION

BRL 70 per person*

Choose 2 types of pasta and 2 types of sauce

PASTAS

- Penne 
- Rigatoni 
- Fettuccine 
- Spaghetti 
- Sorrentini with spinach mousse   
- Brie and truffle honey ravioli   
- Goat cheese ravioli with caramelized onions   
- Gorgonzola ravioli with pear   

-  Gluten-free
-  Contains gluten
-  Contains lactose
-  Contains oilseeds
-  Vegetarian
-  Vegan

SAUCES

- Rustic Pomodoro 
- Four-cheese sauce   
- Cheese fondue   
- Scarpariello sauce 
- Mascarpone with dill   
- Vegan béchamel sauce with cauliflower and shimeji mushrooms   
- Goat cheese cream with walnuts  
- Smoked tomato cream   
- Truffled mushrooms  
- Sage butter   
- Creamy pesto   

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.



[STATIONS]

To accompany the contracted cocktail package
Prices for 1-hour service | Minimum of 30 people

RISOTTO STATION

BRL 70 per person*

Choose 2 types of risotto

RISOTTO

- Kabocha squash & sun-dried beef risotto  
- Roasted heart of palm risotto with caramelized onions   
- Truffled mushroom risotto   
- Caprese risotto - buffalo mozzarella, confit cherry tomatoes, pesto and arugula   
- Shrimp, zucchini and lemon risotto  
- Blue cheese risotto with pear and walnuts  
- Beetroot risotto with goat cheese   
- Mushroom risotto with filet mignon strips  
- Seafood risotto  
- Pea, leek and pancetta risotto  

 Gluten-free

 Contains gluten

 Contains lactose

 Contains oilseeds

 Vegetarian

 Vegan

*Add a 10% service charge to all listed prices.

*Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.





BEVERAGE PACKAGE

BEVERAGE PACKAGE

Prices for 1-hour service | Minimum of 10 people

STANDARD

BRL 45 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)

BARRA I

BRL 60 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)
- Beer

BARRA II

BRL 90 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)
- Beer
- Standard white wine
- Standard red wine

BARRA III

BRL 103 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)
- Beer
- Premium white wine
- Premium red wine

BARRA IV

BRL 110 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)
- Beer
- Standard white wine
- Standard red wine
- Johnnie Walker Red Label whisky

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



[BEVERAGE PACKAGE]

Prices for 1-Hour service | Minimum 10 people

BARRA V

BRL 150 per person*

- Still and sparkling water
- Soft drinks
- Juice (two options)
- Beer
- Premium white wine
- Premium red wine
- Johnnie Walker Black Label whisky

BEVERAGES BY CONSUMPTION

- Still and sparkling water (300ml) | **BRL 13***
- Soft drinks (350ml) | **BRL 15***
- Pitcher of juice (1L) | **BRL 48***
- Beer (330ml) | **BRL 22***
- Red Bull (250ml) | **BRL 30***
- Red Bull Sugarfree (250ml) | **BRL 30***

Enhance your Beverage Package (I to V) with the following options:

SPARKLING WINE

BRL 40 per person*

CAIPIRINHA & CAIPIVODKA STATION

BRL 45 per person*

3 fruit options

SIGNATURE COCKTAILS | Choose two options

BRL 50 per person*

- Refreshing Gin & Tonic
- Aperol Spritz
- Negroni
- Moscow Mule

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



[BEVERAGE PACKAGE]

STANDARD WINES

- Margarita para Los Canchos Cabernet Sauvignon, Mendoza (Red) | **BRL 225***
- Margarita para Los Canchos Chardonnay, Mendoza (White) | **BRL 180***

PREMIUM WINES

- Cave de Ladac Cabernet Sauvignon, France (Red) | **BRL 260***
- Miluna, Puglia (White) | **BRL 240***

SPARKLING WINE

- Viapiana Brut, Grand Hyatt Rio de Janeiro, Brazil | **BRL 240***

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*





STAFF MENU

[STAFF MENU]

Prices for 2-hour service | Minimum of 15 people

STAFF MENU - CHEF'S CHOICE MENU

BRL 90 per person*

- Bread Basket
- 1 salad option
- Fresh mixed greens
- 1 protein option (chicken, pork or ground beef)
- 3 side dish options
- 1 pasta option
- Dessert of the day
- Seasonal fruits

ADDITIONAL ITEM

Beef | BRL 16 per person*

**Add a 10% service charge to all listed prices.*

**Additional hour: each extra hour is charged at 50% of the first hour's rate, per person.*



ENJOY YOUR MEAL!

GRAND | HYATT

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