



Est. 1242

CONVENT SQUARE

LISBON HOTEL

Meeting & Events

We present our proposals to
make your moment very
special and unique.

NIGNETTE™
COLLECTION

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SQUARE** 1242
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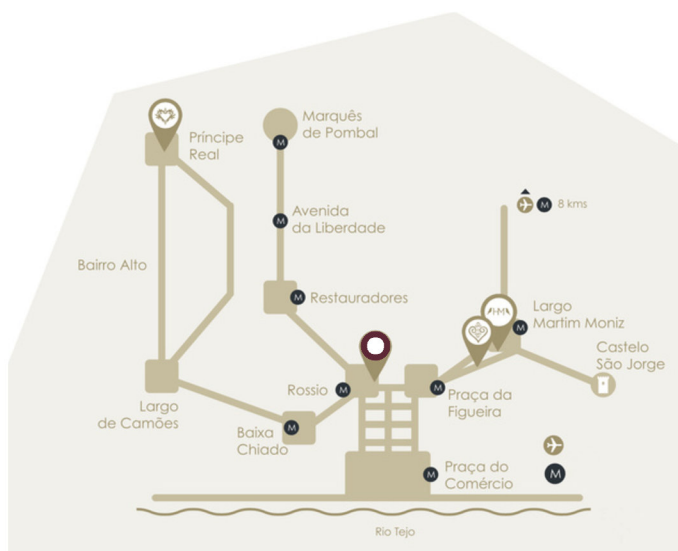
A 13th century convent re-imagined for the 21st century Client

The Convent Square Lisbon Hotel, Vignette Collection is inspired by its unique location, its fascinating history, the architectural rehabilitation and the contemporary reinterpretation of the décor that translates the Dominican essence through its magnificence and refined sophistication.

From Monastic Wisdom to New Portuguese Gastronomy

Between the grandeur of the Chapter Room and the beauty of the open-air Cloister, Capítulo - Restaurant & Bar reinterprets Portuguese gastronomy in a contemporary Market-to-Table concept.

A space where tradition and innovation meet, offering everything from relaxed lunches to sophisticated dinners, signature cocktails, an executive menu designed for the pace of the city and an exclusive setting for private and corporate events. A unique experience in the heart of Lisbon, where every detail tells a story.



Metro Stations

- Rossio
- Restauradores

Parking

- Restauradores
- Praça da Figueira



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Privileged location to Host
your meeting and event.

- **The Almada Meeting Room:**

A tribute to Dom Antão de Almada, a pivotal leader of the movement that restored Portugal's independence on 1st December 1640, after 60 years of Spanish rule.

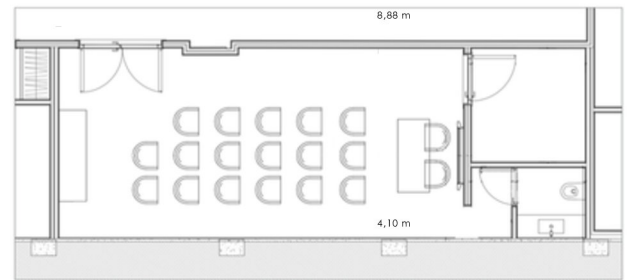


Almada Meeting Room

Dimension: 40 sqm

Layout:	Maximum capacity (persons)
Theatre	40
School	20
U Shape	15
Boardroom	18

Room equipped with Smart Board TV, pens, Nespresso coffee, tea and water



Height: 2,60m



- **The Cloister & Lounge :**

Stunning and inspiring, it transports us into a dimension transcending time.

Whether during the day or at night, its magic is enhanced by the fireplace, inviting good conversations while music engages everyone present.

- Cloister Capacity:
 - 56 persons - seatings
 - 120 person - Cocktail
 - Total Area: 400 sqm
- Lounge Capacity:
 - 32 persons seatings
 - Total Area: 160 sqm



- **Capítulo Restaurant e Bar:**

The original Sala do Capítulo, the noblest room in the Convent Square Hotel. The Capítulo is the perfect place for people to gather and discover the "elixirs" of the bar and some of Portugal's traditional flavours in one of Lisbon's most stunning and breathtaking settings.

- Seating Capacity:
 - Restaurant: 78 persons
 - Terrace: 12 persons
 - Total Area: 189 sqm
- Bar: 18 persons
- Total Area: 65,60 sqm

PROPOSALS:

COFFEE & TEA BREAKS:

1

- Coffee & Tea
- Milk (1 non dairy option)
- Still and Sparkling Purified Water
- Orange Juice
- 3 Variety of French Pastries

15€ per person

2

- Coffee & Tea
- Milk (1 non dairy option)
- Still and Sparkling Purified Water
- Orange Juice
- 3 Variety of Viennoiserie
- 3 Variety de Finger Sandwiches

20€ per person

3

- Coffee & Tea
- Milk (1 non dairy option)
- Still and Sparkling Purified Water
- Orange Juice
- 3 Variety of Viennoiserie
- 3 Variety of Finger Sandwiches
- Yoghurt Shots
(Granola, Fruits, Fruit Purées)

22€ per person

4

- Tea Selection with Infusions with History* Brand
*Hot and Cold Options
- Coffee
- Scones
- Jams and Preserves
- Butter
- Assorted Blinis:
 - Smoked Salmon with Cream Cheese
 - Roast beef with Dijon Mustard
 - Grilled Vegetables
- Mini Conventual Pastries (Pastel de Nata or Travesseiros or Queijadas)

32 € per person

Coffee Station Base Composition (Included in room rental):

- 1 Nespresso capsule per person
- 1 "Infusões com História" Tea Sachet per person
- 1 Still or Sparkling Purified Water per person

Supplements:

- American Coffee, Milk - 10€ per liter
- Orange Juice - 10€ per liter
- Chef's Pastry Selection (12 pieces) 24€

Notes:

- All food intolerances can be accommodated with prior notice of at least 5 days.
- Price applies to a 30-minutes service
- For every 30 minutes of additional service we apply 50% of the price



DELEGATE DAILY RATES

Minimum 10 persons

HALF-DAY - includes

- Half-day Meeting Room
- A Chef's coffee break consisting of:
 - American Coffee, Tea and Milk
 - Mini French Pastries

A LUNCH:

- Menu A (see page 7).
 - A starter or a dessert
 - A main course
 - Non-alcoholic drinks selection*

75€ per Person

FULL-DAY - includes

- Full-day Meeting Room
- Two Chef's coffee break consisting of:
 - American Coffee, Tea and Milk
 - Mini French Pastries (Morning)
 - Mini Savoury Snacks (Afternoon)

A LUNCH:

- Menu A (see page 7).
 - A starter or a dessert
 - A main course
 - Non-alcoholic drinks selection*

90€ per Person

* Supplement:

PHC Hotels Private Harvest White & Red Wine - 8€ per person

PROPOSALS:

WELCOME RECEPTION:

FOOD:

- Salmon Tartar with Passion Fruit Sauce in a Salted Cone
- Lemon Cured Seabass with Citrus Salad
- Braised Tuna with Chilli and Sesame Mayonnaise
- Squid Tartelette with Butter Serum and Sichuan Pepper
- Meat Samosas with Mango Chutney
- Veal Croquettes with Truffle Mayonnaise
- Veal Tartar over Brioche Bread and Cured Egg Yolk
- Duck Magret with Caramelized Grapes, Port Wine and Hazel Nut
- Vegetables marinated in herbs Salad
- Cherry Tomato macerated in Modena Vinegar, Mozzarella and Basil
- Smoked Beetroot, Granny Smith Apple, Mint and Grated Chevre Cheese

Selection of 4 items - 22€ per person

Selection of 6 items - 30€ per person

For Beverages see our proposals with open bar included - page 10

Notes: Applicable to 60-minutes passed food service.

For every 30 minutes of additional service we apply 50% of the price.

PROPOSALS:

CAPÍTULO

RESTAURANT & BAR

COCKTAIL DINNATOIRE

FOOD:

1

- Salmon Tartar with Passion Fruit Sauce in a salted cone
- Vegetables marinated in herbs Salad
- Poultry and Bread Sausage ball with Pumpkin jam
- Cockle Rissole and Squid Ink
- Beetroot Gazpacho with Garlic Crouton
- Smoked Ham and Parmesan Crostini
- Wild Mushroom Risotto
- Poultry and Caramelized Purple Onion Pie
- Brás Codfish with Green Olives
- Chocolate Mousse, Olive Oil and Fleur de Sal
- Mini Pastel de Nata
- Egg Custard Tartelette and Fresh Fruit

50€ per person*

2

- Lemon Cured Seabass with Citrus Salad
- Smoked Ham Bruschetta with Onion Jam
- Caramelized Pear Kebab with Cucumber Crudites
- Veal Tartar over Brioche Bread
- Salted Cones with Avocado and Coriander Mayonnaise
- Veal Croquettes with Grain Mustard
- Roasted Vegetables with Curry Sauce and Toasted Coconut
- Braised Tuna with Chili and Sasame Mayonnaise
- Sweet and Sour Chicken Kebab with Sesame Mayonnaise
- Strawberry Delights with Red Fruits Coulis and Meringue
- Caramelized Fruit skewers
- Walnuts and Salted Caramel Brownies
- Coffee and Cocoa Liquor Tiramisu
- Mango Cheesecake, with Coconut and Crumble

60€ per person*

Notes:

- *Prices do not include beverages
- All food intolerances can be accommodated with prior notice of at least 5 days.
- Price applies to 60-minute service
- For every 60 minutes of additional service we apply +50% of the price

PROPOSALS

CAPÍTULO

RESTAURANT & BAR

Our Executive Chef Celso Padeiro and Resident Chef Isaque Cunha have curated three exclusive menus, designed for both corporate and personal celebrations.

Whether it's an intimate gathering or a grand occasion, our Market-to-Table philosophy ensures the freshest ingredients, paired with signature cocktails and an elegant ambiance.

Our proposals and menu are curated by Executive Chef Celso Padeiro and the resident team, Chef Isaque Cunha and Sous-Chef Raquel Sampaio.

Set within the historic Convent Square Lisbon Hotel, Capítulo is the perfect destination to transform your special moments into unforgettable culinary journeys.

Choose one of the combinations that best suits your event and that will surprise everyone.

OUR THREE PROPOSALS FOR LUNCH AND DINNER

MENU A

Main Course
+Dessert or Starter
30€ per person

STARTERS

Pumpkin and Coconut Cream Soup
or
Beetroot and Chevre Cheese Salad

MAIN COURSES

Roasted Seabream with Tomato and Coriander Xerém
or
Low Temperature Chicken Breast with Peas and Mint Purée
or
Dried Tomato and Basil Risotto

DESSERT

Sliced Fruit
or
Strawberry Delight with Red Berries Couli with Meringue

Notes:

*Prices do not include Beverages

- Only Valid for a minimum of 10 persons
- All food intolerances can be accommodated with prior notice of at least 5 weekdays.
- The same selected menu will be served to all participants.

PROPOSALS

CAPÍTULO

RESTAURANT & BAR

MENU B

Starter
+Main Course
+Dessert
45€ per person*

STARTERS

Fish Cream Soup with Maize Bread Toast
or
Tomato Gazpacho (vegetarian)
or
Sautéed Shrimp with Garlic and Coriander
or
Vegetables Tempura with Seaweed Tempura

MAIN COURSES

Tuna Steak with Passion Fruit Sauce and Grilled Vegetables Salad
or
Braised Entrecôte with Crispy Potato Gratin
or
Pumpkin steak with Vegetable Butter Sauce and Sautéed Vegetables

DESSERT

Sliced Fruit
or
Raspberry and Mango Cheesecake, Coconut Chips and Crumble

MENU C

Starter
+ 2 Main Course
+Dessert
60€ per person

STARTERS

Mushroom and Truffle Cream Soup
or
Braised Scallops with Beurre Blanc and Basil Oil

MAIN COURSES

Fish

Braised Scallops with Beurre Blanc and Basil Oil
or
Braised Monkfish with Curry and Coconut Sauce

Meat

Lamb Carré with Pistachio crust and Beetroot Humus
or
Capitulo Beef Loin (seared with Butter, Fried Egg and Fries)

Vegetarian

Hokaido Pumpkin steak with Vegetable Butter and Truffle Sauce
or
Vegetables Japanese Curry, with Coconut and Basmati Rice

DESSERT

Sliced Fruit
or
Tiramisu with Pistachio Crumble

Notes:

*Prices do not include Beverages

- Only Valid for a minimum of 10 persons
- All food intolerances can be accommodated with prior notice of at least 5 weekdays.
- The same selected menu will be served to all participants.

PROPOSALS

CAPÍTULO

RESTAURANT & BAR

For those who prefer a more informal and dynamic format, our Buffet Proposal offers a refined selection of seasonal dishes that combine tradition with creativity.

Ideal for business events, celebrations or group gatherings, it allows guests to explore a variety of flavours at their own pace always with the quality and elegance that define Capítulo Restaurant & Bar.

Set in an inspiring space where history meets contemporary hospitality, this option ensures efficiency without compromising sophistication, in an experience designed to satisfy different tastes and occasions.

BUFFET

Exclusive for Lunch
Minimum 25 guests
45€ per person*

SALADS

- Lettuce, Tomato, carrot, Cucumber
- Couscous with Roasted Vegetables
- Greek Salad

SMALL FRITTERS

- Veal Croquettes with Mustard Mayonnaise
- Cod Cakes with Parsley Sauce

SELECTION OF BREADS

SOUP

- Pumpkin Cream Soup with Croutons and Coconut Chips

MAIN COURSES

- Braised Chicken Breasts with Mushroom and Chives Sauce
- Gratinated Codfish with Chorizo
- Penne with Roasted Vegetables and Basil Pesto

SIDE DISHES

- Fried Rice with Spices
- Roasted Potato with Onions
- Sautéed Vegetables

DESSERTS

- Sliced Fruit
- Tiramisu
- Chocolate Mousse with Olive Oil and Fleur de Sal

Notes:

*Prices do not include Beverages.

- All food intolerances can be accommodated with prior notice of at least 5 days



PROPOSALS:

WELCOME DRINK

START YOUR EVENT ON THE RIGHT NOTE.

Welcome drinks are the perfect way to greet your guests with style, set the tone, and create a relaxed atmosphere before the main event begins.

Cheers to meaningful moments from the very first sip.

- Porto Wine "de Honra", Sparkling Wine and Orange Juice
6€ per person
1 glass per Person

BEVERAGES FOR LUNCH OR DINNERS

A

- Still and Sparkling Purified Water
- Soft Drinks
- Beer

15€ per person

B

- Still and Sparkling Purified Water
- Soft Drinks
- Beer
- PHC Hotels Private Harvest White Wine
- PHC Hotels Private Harvest Red Wine

25€ per person

C

- Still and Sparkling Purified Water
- Soft Drinks
- Conde Vimioso Sommelier Edition White Wine
- Conde Vimioso Sommelier Edition Red Wine

30€ per person

D

- Still and Sparkling Purified Water
- Soft Drinks
- Vallado Três Melros White Wine
- Vallado Três Melros Red Wine

35€ per person

Supplements:

- Sparkling Wine "Messias": 8 € per person
- Champagne Ar Lenoble Brut or Rosé: 15€ per person

Notes:

- Coffee and tea are included
- Price applies to 60-minutes service
- For every 30 minutes of additional service we apply 50% of the price

BEVERAGES FOR WELCOME RECEPTION

OPEN BAR

Pack

1

- Still and Sparkling Purified Water
- Soft Drinks
- Beer

15€ per person

Pack

2

- Still and Sparkling Purified Water
- Soft Drinks
- PHC Hotels Private Harvest White Wine
- PHC Hotels Private Harvest Red Wine
- Messias - Sparkling*

25€ per person

Pack

3

All Pack 2 options +

- Spirits Service:
- Beefeater Gin, Absolute Vodka, Plantation Rum, Jameson Whisky

30€ per person

Pack

4

All Pack 3 options +

- Cocktails: Daiquiri, Margarita, Negroni

35€ per person

Pack

5

All Pack 2 options +

- Spirit Service: Beefeater24 Gin, Absolut Elyx Vodka, Havana7 Rum, Glenlivet Whisky, Buffalo Trace Bourbon, Altos Tequila.
- Cocktails (3 Signature Cocktails from our bar menu)

50€ Per person

Notes:

- *15€ Champagne Ar Lenoble Brut or Rosé Supplement per Person
- Coffee and tea are included
- Price applies to 60-minutes bar service
- For every 30 minutes of additional service we apply 50% of the price



COCKTAIL MASTERCLASS

SHAKE THINGS UP WITH A COCKTAIL MASTERCLASS.

A fun, interactive way to engage your guests, build team spirit, and enjoy the art of mixology. Perfect as a pre-event experience or a memorable highlight on its own.

A) The Classics

- Daiquiri
- Margarita
- Negroni 1242

40€ per person

B) THE PORTUGUESE WITH TWIST

- Ginja Spritz
- Medronho Sour
- Amarguito

40€ per person

Notes:

- Price applies to 60 to 90 minutes experience
- For every 30 minutes of additional service we apply 50% of the price



TEA MASTERCLASS

INFUSE YOUR EVENT WITH ELEGANCE THROUGH A TEA MASTERCLASS.

A refined and sensory experience that explores the world of premium teas - perfect for winding down, connecting, and adding a touch of sophistication to any gathering.

During this experience, we share not only the therapeutic and sensorial qualities of each infusion, but also the fascinating journey of tea itself — from its ancient origins in the East to its arrival in Europe, thanks to the influence of Portuguese princess Catherine of Braganza.

This journey of flavour intertwines with the history of the building itself, a 13th-century Dominican convent where monks, deeply attuned to the healing power of herbs and plants, used infusions as a means of restoration and quiet reflection.

DISCOVER THE HISTORY AND HERITAGE OF OUR TERRITORIES:

- Four Cold Infusions
- Four Hot Infusions

Paired with:

- Ginger Cookies "Areias"
- Sweetgrass Cookie
- Lemongrass Wafer

40€ per person

Notes:

- Price applies to 60 experience
- Minimum participants: 6
- For every 30 minutes of additional service we apply 50% of the price



THE HOTEL'S VARIOUS EVENT SCENARIOS:

- **CORPORATE : Team Building, Brand Presentations and Other**
 - Cloister / Lounge: Timetable on Request
Maximum Capacity: 120 persons
 - Waitstaff-Served Cocktail (Option)
- **CELEBRATIONS : Weddings, Baptisms and Anniversaries**
 - Capitulo Restaurant and Bar - available for Lunch or Dinner
Maximum Capacity: 78 persons
 - Cloister / Lounge: Timetable and Capacity on Request
- **COFFEE STATION : we recommend this for longer events**
 - Almada Meeting Room.
Maximum Capacity: 40 persons
- **COFFEE BREAK :**
 - Cloister: Timetable on Request
Maximum Capacity: 40 persons
 - Set-up on the right-hand side next to the Olive Tree: exterior area dedicated to the event.
- **Capítulo Restaurant & Bar Exclusivity: Entire space is reserved**
 - Capítulo Restaurant & Bar: Timetable on Request
Maximum Capacity: 78 persons
 - Minimum consumption per person 55€ with the mandatory payment of the maximum capacity
 - Add the Exclusivity Fee €5,000

TERMS AND CONDITIONS:

ENTERTAINMENT:

- We will be happy to help you contract music and other entertainment for your events. Requests should be addressed to the sales department.
- The hotel may receive, on behalf of the Organisation, material to be used at the event. Please coordinate the pick-up of items immediately after the event, as the Hotel is not responsible for any damage or loss of any items left on the premises during or after the event. All deliveries must be properly labelled including the name of the event, the organiser's contact details, the name of the person in charge of the hotel and the date of the event. Orders delivered at a charge will not be accepted.

GENERAL CONDITIONS :

- The Hotel is not accountable for any damage to or loss of any articles, merchandise or belongings on the Hotel premises before, during or after the event. The client is responsible for damages sustained at the hotel, including damages involving the use of any independent company co-ordinated by the client or their representative.
- Nothing should be affixed to floors, walls, ceilings or columns with nails, screws, pins, adhesive tape or other means of suspension from the ceiling or walls. All display instruments must be kept away from walls and artwork.
- All prices include VAT at the legal rate in force. The hotel reserves the right to change prices if there is a variance in taxes.
- Any publicity for events taking place at the hotel requires the prior knowledge and consent of the hotel management and must respect the standards and reflect the quality of the hotel.
- These menus include the service duration according to:
 - Coffee Break: 30 minutes
 - A la carte: up to 2:30h
 - Cocktail (Canapés): from 30/ 60 minutes.

If the event exceeds the contracted time, the hotel reserves the right to charge an additional fee.

- The security service before or during events must be notified to and approved by the hotel.
- All signage must be restricted to the areas contracted by the client. The hotel also holds the right to remove any signage that, due to its size, appearance or location, is not appropriate for the area where it is placed.

FOOD RESTRICTIONS

- Convent Square Lisbon Hotel, Vignette Collection, should be aware of any dietary restrictions up to 5 working days before the event, in order to better adapt the meal to the requests made.

FOOD & BEVERAGE

- No food will be allowed into the Hotel brought by the organisers and/or their guests without prior written authorization from the Hotel Management and the signature of a liability waiver.
- Cork stopper fee on request

CONTACTS

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[@conventsquarehotel](https://www.instagram.com/conventsquarehotel)

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CAPÍTULO
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