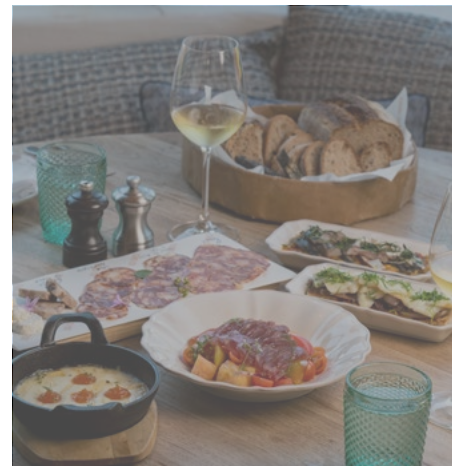


*Sublime*  
COMPORTA



**BANQUETING KIT**  
2023/2024





This Banqueting Kit is valid from July 1st 2023 to December 31st 2024  
Prices mentioned in this kit are subject to changes without previous notice.

## Groups & Events

[groups@sublimehotels.pt](mailto:groups@sublimehotels.pt)






INDEX


## COFFEE STATION

**HALF-DAY** (MORNING 9 AM TO 1 PM / AFTERNOON 2 PM TO 6 PM)

- Still and sparkling mineral water
- Selection of coffee, tea and milk
- Selection of homemade cookies 

**Price per person: 20€** (available during the morning or afternoon shift)

**FULL DAY** (9 AM TO 6 PM)

- Still and sparkling mineral water
- Selection of coffee, tea and milk
- Selection of homemade cookies 

**Price per person: 30€** (available permanently during the chosen period)

 Vegetarian

 Lactose free

 Gluten free



## COFFEE BREAKS

### SIMPLE

- Still and sparkling mineral water
- Selection of coffee, tea, herbal tea and milk
- Selection of homemade cookies 🍪

Price per person: 12€ (30 minutes service)

### COMPORTA

- Still and sparkling mineral water
- Selection of coffee, tea, herbal tea and milk
- Berliner made with sweet potato and egg custard
- Cookies with spices and herbs from our garden 🌿
- Cheese and mushroom croissants

Price per person: 17€ (30 minutes service)

### SUBLIME

- Still and sparkling mineral water
- Selection of coffee, tea, herbal tea and milk
- Detox smoothie with turmeric and fruit in season
- Fruit Financier
- Butter, cocoa and chocolate cookies 🍪
- Chicken wrap with hummus, lettuce and dried tomatoes
- Cheese and mushroom croissants

Price per person: 22€ (30 minutes service)







## NATURA

- Still and sparkling mineral water
- Selection of coffee, tea, herbal tea and milk
- Banana, turmeric and honey smoothie 🌱
- Rice horchata drink with cinnamon and lime zest 🌱
- Yogurt parfait with seasonal fruit
- Energy bars with fig, oats and nuts 🌱
- Dried fruit balls 🌱

Price per person: 19€ (30 minutes service)

## ADDITIONAL FOR YOUR BREAK

Orange juice (1 Liter) .....	15€ p.p.
Fresh juice of the day (1 Liter).....	18€ p.p.
Detox smoothies (1 liter).....	16€ p.p.
Latte Station .....	9€ p.p.
Mini custard tarts (2 units) .....	3€ p.p.
Cookies made with spices and herbs from our garden (4 units) .....	2,5€ p.p.
Mini Plain or Chocolate croissants (2 units) .....	2,5€ p.p.
Toucinho do céu (sweet almond tart) .....	3,5€ p.p.
Queijadas (sweet cheese tarts).....	3€ p.p.
Muffins 🌱 .....	3€ p.p.
Mini Hot Dogs with Sublime Mustards .....	6€ p.p.
Cake of the day (apple and cinnamon, or courgette with spices, or banana and cocoa) .....	4€ p.p.
Mini sandwiches creamed cheese and smoked salmon .....	5€ p.p.
Platter of traditional smoked cured sausages and rustic bread .....	10€ p.p.
Mini poultry pies .....	5€ p.p.
Skewered fruits .....	3€ p.p.

Note. p.p. (price per person)





## SPECIAL BREAKS FOR GROUPS

### MASTERCLASSES COOKING OVER FIRE (OFYR)

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Fire cooking masterclass in Food Circle (with one of our chefs).  
Price per person: 90€ (minimum 6 people, maximum 12 people; duration of 1.5 hours). Served with a glass of Sublime wine of your choice during the dish tasting

### MASTERCLASS BAR

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Masterclass of four classic cocktails in the Sublime Lounge (with a Bartender). Price per person: 55€ (minimum 6 people, maximum 24 people; duration of 1.5 hours).  
(1 Aperitif, 1 Long Drink, 1 Digestive, 1 Signature).





## WINE TASTING - A TRIP THROUGH THE SETÚBAL WINE REGION

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Formidable wines from north to south.

Wine Tasting with a sommelier who explains Portuguese wines from north to south, discovering its fantastic wines and grape varieties.

Wine tasting consists of 6 chosen wines by our Sommelier team and each wine glass will have around 8 cl. **Price per person: 90€** (minimum 6 people, maximum 12 people; duration of 1.5 hours)

ADD ON:

Platter of traditional Portuguese smoked cured sausages and cheeses. 8€ p.p.

## ALENTEJO CUISINE

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Masterclass Alentejo regional cuisine with one of our Chefs

**Price per person: 90€** (Minimum of 6 people, maximum 12 people, 1.5 hour service) Served with a glass of Sublime wines of your choice during tasting.

## TRADITIONAL SWEET PASTRIES FROM OUR CONVENTS

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Masterclass of pastries with the pastry chef. **Price per person: 60€** (Minimum 6 people, maximum 12 people; duration of 1.5 hours)

Served with a glass of Moscatel dessert wine during the pastry tasting.





## SUBLIME BRUNCH

### > DRINKS

- Still and sparkling mineral water, fresh juices, coffees and teas
- Mimosas and Portuguese sparkling wines
- Bloody Mary

### > BREADS AND PASTRIES

- Our selection of sourdough and artisanal breads
- Plain croissant, pain au chocolat and custard tarts and berliner
- Assortment of fruit muffins 🌱
- Banana bread
- Cinnamon cake 🌱
- French toast

### > COLD STATION

- Selection of cheeses and Alentejo smoked cured sausages
- Butter and homemade jams
- Natural yogurts with seasonal fruit
- Variety of milks and cereals
- Overnight oatmeal with roasted fruits 🌱
- Chia pudding with fruit of the day 🌱
- Goat cheese bruschetta with tomato jam
- Mini sandwich with caponata and hummus





**> HOT STATION**

- Crispy bacon
- Roasted tomato with herbs
- Quiche made with fresh garden vegetables
- Free range chicken pie
- Egg station: (scrambled, sunny side up, poached, benedict and omelets)
- Roast beef skewers with braised peppers
- Roasted vegetables skewers with tzatziki dip

**> DESSERTS**

- Pumpkin and cheese tart
- Lemon Meringue tart
- Profiteroles with apple and cinnamon
- Platter of seasonal fruits

Price per person: 70€

**ADD ON:**

Pancake and waffle station with honey, fruit and homemade jams ..... 10€ p.p.

Chicken Caesar Salad station with assorted sides ..... 11€ p.p.

Ice cream station with 6 varieties, nuts and chocolate sauce ..... 8€ p.p.

Note: p.p. (Price per person)







## COCKTAILS

### COMPORTA COCKTAIL

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- Profiteroles with cream cheese and salmon roe
- Alentejo smoked cured sausages and onion jam tart
- Panko crispy prawns with kimchi sauce
- Codfish beignets with a coriander aioli sauce
- Sardine pate bruschetta with roasted peppers
- Steak tartare on toast with shisô
- Almond gazpacho with roasted eggplant
- Potato "brava" with chipotle mayo
- Alheira croquettes with a dijon sauce
- Beef croquettes with a romesco sauce
- Vegetarian aguachile with herbs from our garden
- Poultry meatballs with a spicy tomato sauce

**Price per person with 4 varieties of canapés: 14€**

**Price per person with 6 varieties of canapés: 18€**

(Consider 2 units for each variety per person - 45 minutes service)

\*\* SELECT A VARIED ASSORTMENT IN ORDER TO HAVE A MORE BALANCED EVENT  
OR REQUEST SUPPORT FROM OUR EXECUTIVE CHEF.





## SUBLIME COCKTAIL

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- Feta cheese tartlet with sun dried tomatoes and oregano
- Roasted eggplant rolls with fresh cheese, tomato and onion compote
- Seafood bisque cappuccino with creamed foam
- Beetroot tartare with crispy prawns and fleur de sel
- Savory donuts filled with shellfish coleslaw
- Maki with prawn, cucumber and wasabi
- Aguachile with line sea bass and mango
- Chicken skewer with peanut sambal sauce
- Oxtail croquettes with a whiskey mustard
- Black pork neck slider

Price per person with 4 canapes varieties: 18€

Price per person with 6 canapes varieties: 24€

(Consider 2 units for each variety per person - 45 minute service)

\*\* SELECT A VARIED ASSORTMENT IN ORDER TO HAVE A MORE BALANCED EVENT OR REQUEST SUPPORT FROM OUR EXECUTIVE CHEF.

## WELCOME DRINK

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- Still and sparkling mineral water, soft drinks and fresh juices
- Sparkling wine from Herdade da Comporta (Setúbal)
- Red and white wine from Herdade da Comporta (Setúbal)

Price per person: 20€ (1 hour of service)

## COMPORTA SUNSET

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- Still and sparkling mineral water, soft drinks and fresh juices
- Sublime Vintage sparkling wine
- Red, white and rosé wine from Sublime Private Reserve
- Moscatel Roxo 10 year vintage

Price per person: 45€ (1 hour of service)







## DÎNATOIRE

### > DRINKS

- Still and sparkling mineral water, soft drinks and fresh juices
- Sparkling wine from Herdade da Comporta (Setúbal)
- Red and white wine from Herdade da Comporta (Setúbal)
- Coffee, tea, herbal tea and milk

### > CANAPÉS

- Potato and egg tortilla with spicy sauce
- Vegan aguachile with herbs from our garden
- Feta cheese tartlets with sun dried tomatoes and oregano
- Savory berliner filled with shellfish coleslaw
- Panko fried prawn with kimchi aioli
- Chicken tandoori skewer with peanut sambal sauce
- Oxtail croquette with a whiskey mustard sauce

### > MAIN DISHES

- Seafood cappuccino with creamy foam
- Cauliflower skordalia with a nori sauce and a quail egg marinated in soy 🌱
- Roasted sea bass with clam rice and coriander infusion
- Black pork neck with celery purée and mushroom jus

### > DESSERTS

- Mini Pavlova with fruit and basil
- Chocolate Cake
- Citrus flavored Pannacotta
- Skewered fruit with a salted caramel sauce 🌱

Espresso and herbal teas from our garden

Price per person: 80€ (1.30 hours of service)







## SET MENUS / SHARING MENUS

### COMPORTA FEELING

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#### > STARTERS

- Fish and seafood soup with croutons
- Beetroot tartare with salad from our garden 🌿
- Sliced tuna over tomato salad
- Peixinhos da horta (green bean tempura) with coriander aioli 🌿
- Codfish and roasted onion bruschetta
- Platter of Alentejo smoked cured sausages with homemade bread
- Ovos rotos (Eggs sunny side up with farinheira sausage, prosciutto and fries)
- Roasted Alentejo smoked cured sausages (Chouriço and Linguiça)

#### > MAIN DISHES

- Vegetables and Niza cheese rice
- Codfish loin confit, green asparagus à brás
- Sea bass with clam rice and coriander infusion
- Roasted octopus with sweet potato and smoked paprika aioli
- Grilled peri-peri chicken, baked potato wedges and Portuguese salad
- Braised pork neck over a bread and chards “migas”
- Roast beef, potatoes au gratin, vegetables and mushroom jus





> **DESSERTS**

- Dark chocolate mousse
- Baked cream cheese and pumpkin jam
- Roasted pineapple with a Port wine Sabayon
- Dessert platter: almond tart, egg custard, roasted almonds and crème brûlée
- Fruit platter with 2 sauces, chocolate and salted caramel

FOR YOUR CHOICE: SET MENU OR MENU TO SHARE

**Choose Set Menu**

Set Menu 3 dishes: 1 starter, 1 main dish and 1 dessert ..... 56€ p.p.

Set Menu 4 dishes: 1 starter, Fish dish, Meat dish and 1 dessert ..... 68€ p.p.

\*\* Dishes from the Set Menu are plated individually

**Choose Sharing Menu**

Sharing Menu 2 of each: Starters, Main dishes and Desserts ..... 65€ p.p.

Sharing Menu 3 of each: Starters, Main dishes and Desserts ..... 85€ p.p.

Note: p.p. (Price per person)

\*\* There are vegetarian and vegan options that can be served to a number of people that have these preferences/restrictions kindly confirm in advance.







## GASTRONOMIC SET MENU

### SUBLIME GASTRONOMIC - MENU OF 3 OR 4 DISHES

This menu is plated individually.

> **STARTERS** (select an option)

- Shellfish bisque with brunoise of fennel and celery
- Sea bass ceviche with oyster and mango
- Smoked eel over a potato, apple foam and XO sauce
- Roasted leek, with a BT egg, yogurt and noisette butter 🍴
- Alentejo beef tartar, mustards and root vegetable chips

> **MAIN COURSE** (select an option)

- Cauliflower skordalia, roasted cauliflower and tomato and onion sofrito 🍴
- Codfish confit with potato and cheese aligot, sautéed greens
- Braised sea bass over carabinero rice and lime zest
- Duck pie with cherry chutney, mushrooms and sautéed sorrel
- Black pork neck with mushroom jus, celery purée and sautéed carrots
- Beef Steak with potato purée and oxtail sauce, seasonal vegetables in season

> **DESSERTS** (select an option)

- Citrus Tart with Brandy ice cream
- Black Forest Eclair with chocolate and cherries
- Coconut pannacotta with caramelized banana 🍴
- Pineapple carpaccio and crème brûlée with herbs from our garden

Menu 3 Dishes: Starter, Main course, Dessert..... 78€ p.p.

Menu 4 Dishes: Starter, Fish/Vegetarian Dish, Meat course, Dessert..... 92€ p.p.

Note: p.p. (Price per person)







## BUFFET

### TRADITIONAL SUBLIME

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- Alentejano salad with tomato and oregano
- Classic Caesar salad with assorted sides
- Caldo Verde soup with traditional chorizo sausage
- Platter of Alentejo smoked cured sausages with pickled vegetables, olives and homemade bread
- A variety of Portuguese cheeses and nuts

#### > MAIN COURSES (Select two options)

- Goan style chacuti with seasonal vegetables and papadum 🌱
- Grilled sea bass filet with virgin sauce
- Tepid salad with codfish, baked potato, egg and olives
- Grilled Chicken Supreme with our own peri peri sauce
- Braised pork neck over a bread and chards migas
- Seared veal medallions with mushrooms jus





> **SIDES** (Select two options)

- Baby potatoes sautéed with garlic and herbs
- Basmati rice with dried nuts
- Sweet potato au gratin, root vegetables and thyme
- Sautéed seasonal vegetables with aromatic olive oil

> **DESSERTS**

- Baked cream cheese and pumpkin jam
- Chocolate mousse 70% cocoa
- Egg pudding with Port wine
- Platter of seasonal fruits with red berries sauce

Price per person: 65€

ADD ON:

Each additional main dish. .15€ p.p.

Each additional side. 5€ p.p.

Note: p.p. (Price per person)

Buffet requires a minimum of 25 people – 2 Hour service





## SUBLIME GREEN

- Sublime salad with vinaigrette dressing
- Greek quinoa salad with tomato, onion, cucumber, and feta cheese
- Hummus duo, original and beetroot, vegetable crudités and toasted pita bread
- Pumpkin cream soup with rocket pesto
- Roasted eggplant rolls with ricotta cheese and a tomato and onion jam

### > MAIN COURSES (Select two options)

- Grilled sea bass with virgin sauce and grilled broccolini
- Roasted leek with poached eggs and yogurt, noisette butter 🌱
- Braised codfish loin with roasted vegetables and gremolata
- Stuffed turkey rolls with sun dried tomatoes and fresh cheese, Alentejo chopped herbs

### > SIDES (Select two options)

- Sautéed seasonal vegetables with olive oil, garlic and herbs
- Roasted pumpkin couscous, with chickpeas and seasonal vegetables
- Roasted ratatouille with oats crumble
- Arabic rice with cranberries, rocket and toasted hazelnuts

### > DESSERTS

- Seasonal fruits platter
- Green tea brownie
- Yogurt parfait with seasonal fruit
- Mango mousse with goji berries

Price per person: 65€

ADD ON:

Extra main dish: 15€ p.p. | Extra: 5€ p.p.

Note: p.p. (Price per person)

Buffet requires a minimum of 25 people (2 hour service).







## SUBLIME FLAMES BBQ

### BBQ COMPORTA

- Sublime salad with vinaigrette dressing
- Classic Caesar salad with assorted sides
- Quinoa Salad Greek style with tomato, onion, cucumber and feta cheese
- Platter of Portuguese smoked cured sausages and cheeses
- Artisan smoked cured sausage on the Ofyr

#### > FISH

- Grilled fish of the day with virgin sauce
- Grilled octopus with smoked paprika
- Codfish loin with green sauce

#### > MEAT

- Grilled peri peri chicken
- Duo of Iberian pork with Alentejo sauce
- Black Angus chuck steak with two sauces: Red wine and Mushroom





**> SIDE**

- Roasted smashed potatoes
- Grilled vegetables
- Basmati rice with assorted nuts

**> DESSERTS**

- Dark chocolate mousse
- Sliced seasonal fruit
- Baked cream cheese with pumpkin jam
- Green tea brownie with roasted marshmallows

Price per person: 95€

Buffet required a minimum of 25 people (2 hour service).

ADD ON:

Tiger prawn (1 unit) .....	15€ p.p.
Lobster tail .....	35€ p.p.

Note: p.p. (Price per person)

**ADDITIONAL TO YOUR BUFFET** (Price per person)

Platter of Alentejo smoked cured sausages and Portuguese cheeses ....	15€ p.p.
Artisan smoked cured sausages on the Ofyr.....	10€ p.p.
Grilled vegetables.....	8€ p.p.
Potato migas, green asparagus and chorizo.....	8€ p.p.
Freshly caught fish and seafood soup .....	12€ p.p.
Traditional seafood and fish stew "cataplana" .....	20€ p.p.
Black pork cheeks stewed in red wine and spices.....	16€ p.p.
"Sericaia" cake with Elvas plums .....	6€ p.p.
Crème brûlée .....	6€ p.p.

(Consult our seasonal offer on one of the following pages that can be added to your buffet)







## SUPPLEMENTARY DRINKS

### COMPORTA

- Still and sparkling mineral water, soft drinks, beer and coffee
- White wine from Herdade da Comporta (Setúbal)
- Red wine from Herdade da Comporta (Setúbal)

Price per person: 20€



## GALE

- Still and sparkling mineral water, soft drinks, beer and coffee
- White wine from Herdade da Comporta (Setúbal)
- Red wine from Herdade da Comporta (Setúbal)
- Moscatel wine from Setúbal or Port wine

Price per person: 28€

## CARVALHAL

- Fresh juices, still and sparkling mineral water, soft drinks, beer and coffee
- Sublime Vintage sparkling wine (Setúbal)
- Sublime Reserva Particular White Wine (Setúbal)
- Sublime Reserva Particular Red Wine (Setúbal)
- Moscatel wine from Setúbal or Port wine

Price per person: 42€

Note: Drinks supplement available during the cocktail and dinner service







## DRINKS PACKAGE

### GINS AND PREMIUM TONIC

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- Sharish Gin
- Seedlip Gin (Alcohol free)
- Tanqueray Sevilla Gin
- Hendricks Gin
- Bulldog Gin
- Fever tree tonic

**Price per person: 32€**

(one hour service, for each hour afterwards there will be an extra 50% charge fee)

### OPEN BAR

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- Still and sparkling mineral water, orange juice, soft drinks, beer and coffee
- Red and white wine from Herdade da Comporta (Setúbal)
- Rum Plantation 3\*
- Ciroc flavored Vodka (check for available flavors)
- Tanqueray Gin
- Don Julio Blanco Tequila
- Johnnie Walker whisky Red Label and Black Label
- Margarita
- Moscow Mule
- Gin Fizz
- Mojito
- Red Smash (Alcohol free)

**Price per person: 45€**

Open bar service: (one hour service, (for each hour afterwards there will be an extra 50% charge fee).



## SUBLIME CELEBRATIONS

### MENU 4 MOMENTS

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Minimum 30 people / 175€ (price per person)

> **SNACKS** (1 hour service)

- Sweet potato chips and hummus with herbs 🌱
- Cone guacamole, sun dried tomato and lime 🌱
- Tuna tataki with mango and smoked olive oil
- Toasted homemade bread, organic tomato, pata negra prosciutto from Estremoz
- Steak tartare with toast and shisô
- Berliner with shellfish coleslaw

> **STARTERS** (Select one option)

- Shellfish bisque with a brunoise of fennel and celery, croutons
- Sea bass, oyster and mango ceviche
- Smoked eel, potato foam, green apple and XO sauce
- Tuna tartare with smoked olive oil, sorrel salad, lime zest and a salted egg yolk
- Roasted leek with nori, BT egg, yogurt, and noisette butter 🌱





> **MAIN DISH** (Select one option)

- Seared Grouper fillet, sautéed chards, tiger prawn and lime rice
- Salted codfish loin confit in olive oil with green asparagus à brás
- Farmers rice, with seasonal vegetables, Nisa cheese and caramelized carrots 🌱
- Black pork neck with mushroom jus, celery purée and sautéed carrots
- Ribeye steak with mashed potato and oxtail sauce, seasonal vegetables

> **DESSERTS** (Select one option)

- Citrus Tart with Brandy ice cream
- Deconstructed black forest with chocolate and cherries
- Coconut pannacotta with caramelized banana 🌱
- Pineapple carpaccio with crème brûlée and herbs from our garden

> **APERITIFS & DRINKS** (1 hour service)

- Still and sparkling mineral water, soft drinks, orange juice and beer
- Sublime Vintage sparkling wine (Setúbal)
- Sublime Reserva Particular White Wine (Setúbal)
- Sublime Reserva Particular Red Wine (Setúbal)

> **DRINK SERVICE** (During the meal)

- Still and sparkling mineral water, soft drinks, orange juice and beer
- Sublime Vintage sparkling wine (Setúbal)
- Sublime Reserva Particular White Wine (Setúbal)
- Sublime Reserva Particular Red Wine (Setúbal)
- Moscatel wine from Setúbal or Port wine







## SUBLIME CELEBRATIONS

### ADDITIONAL BEFORE OR AFTER YOUR EVENT

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#### > DESSERT TABLE

"Sericaia" with plums from Elvas, Algarve orange pudding, Crème brûlée with aromatic herbs and cinnamon  
Fresh cheese cake and pumpkin jam, Chocolate textures  
Traditional chocolate mousse, Platter with seasonal fruits  
Price per person: 24€

#### > TABLE WITH CHEESES, CRACKERS, AND NUTS

Selection of 8 Portuguese cheeses with a variety of crackers, breads, grissinis, nuts, marmalade and homemade jams  
Price per person: 28€

#### > REGIONAL BLACK PORK SAUSAGES ON THE OFYR

Selection of artisan smoked cured sausages from Estremoz  
Alheira made with game poultry, blood sausage, linguíça and chorizo, farinheira, among others.  
Price per person: 30€





**> TABLE WITH CHARCUTERIE AND CHEESES**

Selection of smoked cured sausages and cheeses from the Alentejo  
Smoked pork loin, 12 month aged prosciutto, smoked pork tenderloin,  
Nisa and Serpa cheeses, Monte da Vinha soft cheese, Azeitão cheese,  
among others, with homemade sourdough bread

Price per person: 26€

**> SEAFOOD TABLE**

Steamed prawns, stuffed crab, lobster, whelks salad and mussel salad

Price per person: 55€

**> OYSTER STATION (4 Oysters per person.)**

Sado oysters

Lemon, red wine vinaigrette and shallots, nam jim

Price per person: 25€

**> SUPPER**

Steak bun or black pork neck bun

Bread with chorizo sausage, caldo verde soup, custard tarts,

Berliner with cream filling

Price per person: 22€

**> PROFESSIONAL PROSCIUTTO SLICER**

A whole prosciutto leg to be cut in the event room with a professional carver  
600€ (Price per leg of prosciutto)

**> CEREMONIAL CAKE**

Simple Cake Design

125€ (price per Kg)

**> BUBBLES BAR & BLOODY MARY**

Bar With Portuguese sparkling wines and Bloody Mary cocktails

Price per person: 30€



## TERMS & CONDITIONS

### FOOD AND BEVERAGE

Menus must be chosen with any diet or food intolerances 15 days prior to the event date.

After this period the Hotel does not guarantee the ingredients availability and reserves the right to implement any changes without any previous notice.

### MENU TASTING

It will be offered to 2 guests after the first payment. For additional guests the charge will be 50% of the value of the event menu chosen. This offer is valid for events above 50 people.

Tastings will be scheduled according to hotel's availability.

### CHILDREN'S POLICY

From 0-3 Years Old. Free of charge

From 4-11 Years Old. 50% of full menu

From 12 Years Old onwards. Full price

### NUMBER OF GUARANTEED GUESTS

The final number of participants must be communicated up to seven days before the event which will be considered for billing effects. If the number of people exceeds the confirmed number on the event day, the billing will be updated accordingly. The Hotel reserves the right to change the venue(s) if the confirmed number of people is different from the originally planned.

### EXTRA HOURS

From midnight onwards a service fee of 500€ per hour will be charged, plus any F&B consumption not previously contracted.

### LOSSES

The Hotel will not be responsible for the loss of equipment or goods left by clients or event organizers in its premises, before, during or after the events.

### MEDIA EQUIPMENT

The Hotel may provide media equipment and assistance for the event. Prices are on request.

### USE OF RESERVED SPACES

No displays are allowed to be placed on floors, walls, ceilings or pillars with nails, screws, pins, tape, glue or other means of hanging objects from ceiling and walls.

The expenses that result from any damage caused to the structure of the hotel's building or its equipment will be the clients' entire responsibility and the Hotel will charge these on the final billing.

### IMAGE RIGHTS

The client is not allowed to use the hotels or Sublime Hotels' logos, symbols or slogans without prior written authorization.



### **CORKAGE FEE**

Should clients choose to bring their own wine, a corking fee will be charged at:

Wine and Sparkling Wine. 30€ per bottle.

Spirits. 65€ per bottle.

### **ROOM SETUP**

A minimum rate of 250€ will be charged per event for assembly and disassembly (set up charge).

This rate will be adjusted depending on the events and number of people.

Standard furniture will be provided for events. The Hotel cannot guarantee specific furniture or decoration.

### **CLOAKROOM**

The cloakroom service will only be provided when requested.

### **PARKING**

The Hotel has 100 parking spaces available upon availability.

### **DECORATION**

Special decoration is not included in the mentioned prices. Prices are on request.

All decoration projects, room arrangements and technical installations shall be previously approved in writing by the Hotel. Under no circumstances may any objects be mounted on walls, ceilings or paving, no gluing or coverings may be used, and no products may be used which in any way damage the event venue or any aspect of the Hotel.

### **SMOKE POLICY**

All indoor areas are non-smoking.

### **ENTERTAINMENT**

Entertainment is not included in the mentioned prices. The client is not allowed to hire outside entertainment, take photographs, film, or record without prior written authorization from the hotel.

Our Sales Team will be glad to assist you. Quotes are on request.

### **STORAGE**

As the Hotel has limited storage space, all the items should be sent up to 02 (two) business days before the event date and collected up to 02 (two) business days after the event.

### **NOISE**

Only in case of hotel exclusivity may the client have music during the event.

The Hotel will charge for copyright and noise licenses with the respective competent authorities.

Event must finish at 2 AM.

All prices are subject to change and should be confirmed not less than 3 months prior to the event.



*Sublime*  
C O M P O R T A

EN 261-1, CCI 3954 Muda 7570-337 Grândola, Portugal  
[groups@sublimehotels.pt](mailto:groups@sublimehotels.pt)  
tel: +351 269 44 93 76  
[www.sublimecomporta.pt](http://www.sublimecomporta.pt)