



PRIVATE EVENTS

**WHETHER IT'S A BIRTHDAY BASH,
CORPORATE GATHERING,
ENGAGEMENT PARTY, OR ANY
REASON TO RAISE A GLASS, OUR
CONTEMPORARY SPACE OFFERS A
STYLISH, INTIMATE SETTING FOR
UNFORGETTABLE PRIVATE EVENTS.**

LISBON HOTEL

THE VENUE

**INTIMATE AND CASUALLY SOPHISTICATED,
LISBON HOTEL WILL TRANSPORT YOU TO THE
LOBBY BAR OF AN ECLECTIC EUROPEAN HOTEL.**



THE VIBE

- STANDING COCKTAIL RECEPTION FOR UP TO 60 PEOPLE
- OUR RESIDENT DJ SPINS HOUSE & DISCO TUNES
- SNACK, SIP, AND DANCE THE NIGHT AWAY!

COCKTAILS

LET OUR EXPERT BAR TEAM CRAFT COCKTAILS JUST FOR YOUR EVENT.

WITH AN EXTENSIVE SELECTION OF HOUSE MADE CORDIALS, TINCTURES, AND LIQUEURS, THE COCKTAIL WORLD IS YOUR OYSTER.



BEER & WINE

- PROUDLY SERVING LOCAL BEER FROM BURDOCK BREWERY AND INDIE ALEHOUSE
- SHOWCASING THE BEST IN OLD WORLD WINES FROM PORTUGAL, SPAIN AND FRANCE



FOOD

SNACKS

CHEESE BOARD — 120 SERVES 25

A SELECTION OF CHEESES, PRESERVES AND FRUIT. SERVED WITH CROSTINI, TOASTED SOURDOUGH AND CRACKERS.

CHARCUTERIE BOARD — 110 SERVES 25

A SELECTION OF CURED MEATS, PATÉS AND PICKLES. SERVED WITH CROSTINI, TOASTED SOURDOUGH AND CRACKERS.

VEGETABLE CRUDITÉ PLATTER — 30 SERVES 25

LIGHTLY BLANCHED SEASONAL VEGGIES, LUPINI BEAN HUMMUS, HERB OIL.

MARINATED OLIVES — 40 SERVES 10

SERVED WARM. AROMATIC MARINADE.

LUPINI BEANS — 20 SERVES 10

A CLASSIC PORTUGUESE SNACK! MARINATED WITH GARLIC, PAPRIKA & SPICES.

SPANISH NACHOS — 30 SERVES 10

THE BAR SNACK OF ALL BAR SNACKS! MISS VICKIES ORIGINAL CHIPS TOPPED WITH PROSCIUTTO, GUINDILLA PEPPERS AND GRATED MANCHEGO CHEESE.

THINGS ON TOAST

PAN CON TOMATE — 7 PER PIECE

BLACKBIRD SOURDOUGH RUBBED WITH GARLIC, GRATED TOMATOES, MALDON SALT AND OLIVE OIL.

NDUJA & HONEY CROSTINI — 8 PER PIECE

SPICY SPREADABLE PORK SAUSAGE ON TOASTED SOURDOUGH, DRIZZLED HONEY, CHIVES AND OLIVE OIL.

MUSHROOM CROSTINI — 8 PER PIECE

ROASTED MAITAKES, COGNAC CREAM ON TOASTED SOURDOUGH.

SHRIMP TOAST — 8 PER PIECE

A LISBON HOTEL FAN FAVOURITE! POACHED SHRIMP, LEMON & GARLIC AIOLI, CHIVES, COCKTAIL SAUCE.

FOOD

HOT DISHES

CHICKEN WING PLATTER — 60 SERVES 20

HARISSA AND HONEY GLAZED CHICKEN WINGS SERVED WITH HOUSE MADE RANCH.

WARM CHORIZO PLATTER — 60 SERVES 20

ROASTED SPANISH CHORIZO, GUINDILLA PEPPER, CHIMICHURRI SAUCE. SERVED WITH GRILLED BREAD.

PATATAS BRAVAS — 55 SERVES 15

FRIED POTATOES, SPICED TOMATO AND HERB SAUCE, GARLIC AIOLI, CHIVES.

BEEF SLIDERS — 8 PER PIECE

BEEF PATTY WITH METLED CHEDDAR, GARLIC MAYO, SHALLOT AND ARUGULA ON A MARTIN'S POTATO ROLL.

SWEETS

CHOCOLATE MOUSSE — 7 PER PIECE

INDIVIDUAL SERVING OF OUR DARK CHOCOLATE MOUSSE WITH TOFFEE CRUMBLE AND MALSON SALT.

STICKY TOFFEE PUDDING — 60 WHOLE CAKE

CLASSIC DESSERT SERVED WITH CHAI WHIPPED CREAM AND CARAMEL SAUCE.



**WITH CUSTOM
COCKTAILS,
PERSONALIZED
SERVICE, AND FLEXIBLE
MENU OPTIONS, WE'LL
HELP YOU CREATE AN
EXPERIENCE YOUR
GUESTS WILL RAVE
ABOUT.**



**EMAIL INFO@LISBONHOTEL.CA
FOR PRICING AND AVAILABILITY.**