



KAILUA

eventos





Menu

ARRIVAL COCKTAIL

MOBILE SERVICE IN THE SANDY AREA

DRINKS

Martini Brut Sparkling Wine, Moscatel, Kailua
Rosé Wine, Fresh Orange Juice,
Flavored Waters
Cocktail and Gin Bar
Caipirinha Bar

APPETIZERS

Tuna, Salmon, and Vegetable Arancinis,
Spinach Croquettes, Caprese Skewers, Fried
Shrimp, Mini Bruschetta, Salmon and Tuna
Tartare Tacos

DINNER - OPTION 01

SERVED AT THE TABLE

STARTERS

Caponata
Rustic Bread Rolls and Herb and
Truffle Butters
Kailua Shrimp
Trilogy of Garlic Mushrooms

MAIN COURSE

CHOOSE 2 OPTIONS:

Icelandic Cod with Bean Migas and Spinach
Monkfish Curry with White Rice
Truffle Cannelloni with Garden Salad
Seared Salmon with Risotto Bianco
Kailua Shrimp with Nicola'Uala Potatoes

OR

Pizza Buffet

KIDS

CHOOSE 1 OPTION:

Moana Linguine
Margherita Pizza

DESSERT AND COFFEE

CHOOSE 1 OPTION FOR ALL GUESTS:

Pavlova Lemon Cure
Pineapple Carpaccio
Tiramisu with Salted Caramel

BEVERAGES

DURING THE MEAL

Kailua White and Red Wine, Fresh Orange
Juice, Coca-Cola, Beer, Water

BUFFET-STYLE DINNER - OPTION 02

STARTERS

Caponata
Rustic Bread Rolls and Herb and
Truffle Butters
Kailua Shrimp
Trilogy of Garlic Mushrooms

MAIN COURSE

CHOOSE 3 OPTIONS:

Icelandic Cod with Bean Migas and Spinach
Monkfish Curry with White Rice
Truffle Cannelloni with Garden Salad
Seared Salmon with Risotto Bianco
Kailua Shrimp with Nicola'Uala Potatoes

KIDS

CHOOSE 1 OPTION:

Moana Linguine
Margherita Pizza

DESSERT AND COFFEE

CHOOSE 1 OPTION FOR ALL GUESTS:

Pavlova Lemon Cure
Pineapple Carpaccio
Tiramisu with Salted Caramel

BEVERAGES

DURING THE MEAL

Kailua White and Red Wine, Fresh Orange
Juice, Coca-Cola, Beer, Water

SIDE DISHES AND SALADS SERVED BUFFET-STYLE



Menu

DESSERT AND FRUIT BUFFET

Mango Mousse, Premium Chocolate Mousse, Tiramisu, Salted Caramel Pannacotta, Rice Pudding, Mai'a Cheesecake, Forest Fruit Pavlova, Apple Pie and Fruit

COLD CUTS AND CHEESE BUFFET

Boiled Shrimp, Cheese Boards, Vegan Sausage Boards, Tuna and Salmon Sashimi, Bread, Crackers, and Mini Pizzas, Smoked Salmon, Cod Carpaccio, Caprese Hummus, and Fusion Salads

OPEN BAR

AFTER THE MEAL

Aliança Velha Brandy, Moscatel Wine, Whisky, Gin, Vodka, Licor Beirão, Beer, Wines, Orange Juice, Water

OPTION 01 – SERVED AT THE TABLE €15,000

VAT WILL BE ADDED AT THE CURRENT LEGAL RATE

Max. 120 guests

OPTION 02 – BUFFET-STYLE DINNER €125 PER PERSON

VAT WILL BE ADDED AT THE CURRENT LEGAL RATE

Min. 120 guests

(IN CASE OF FEWER ATTENDEES, THE MINIMUM PAYMENT SHOULD BE FOR 120 PEOPLE)

SERVICES INCLUDED

Menu

Decoration of tables and buffets

DJ, Sound System, and Lights

EXTRA SERVICES

Extra Space Hours | €200 Extension License (if occurring after 2 am) + €250/hour

Licenses | Noise Special + Improvised Space + Music (DJ or Live Music)

Tent | €1000

Photographer | 4-hour package | €500

Sparklers | €150

Children's Entertainment | Upon request



GENERAL CONDITIONS

- The budget submission itself does not constitute a pre-booking.
- Space rental is included in the final price.
- We only host 1 event per day.
- We do not hold exclusive events in July and August.
- Events last for 8 hours exclusively, starting at 6 pm and ending at 2 am. From this time onwards, a €200 fee for extending hours will be charged, plus €250 per additional hour.
- All reserved services are subject to cancellation without compensation if payments are not made according to the established terms.
- A tasting of the selected menu dishes (maximum 2 people) is included, to be arranged before the event.
- Children should be counted in the total number of participants.
- Meals for photography and/or entertainment teams will cost €50 per person and will be charged separately.
- Payment must be made as follows:
 - €1000 for signaling and confirming the date (non-refundable in case of cancellation).
 - The remaining amount must be paid up to 10 days before the event.
 - All final adjustments (guests or additional services) must be paid by the day before the event.
- The identification and distribution of guests at tables are the responsibility of the clients, considering tables with 8 to 10 guests.
- All materials and decorations provided by the clients must be delivered by the day before the event, and defined and agreed upon with our staff.
- The placard and respective table identification must be delivered to Kailua by the day before the event.
- Open fire and release of Chinese fire balloons are not allowed for safety reasons, nor are the release of balloons, confetti, and rose petals for environmental reasons.
- Any type of food or entertainment is not allowed without authorization.
- All sweets, cheeses, fruits, and cold cuts displayed in the buffets belong to the clients and must be taken on the day of the event. Kailua is not responsible for the conditioning, transport, and sanitary conditions of food consumed outside the event, nor does it provide take-away boxes (these should be brought by the client).
- Kailua reserves the right to be indemnified for any damages or losses caused by individuals or acts that compromise its assets. The costs of repairing or replacing goods will be the responsibility of the client.
- After 30 days, this proposal may be subject to changes.

KAILUA

WWW.KAILUA.PT
@KAILUA.FONTEDATELHA

