



Museu da<sup>®</sup>  
**Cerveja**



**GROUP MENU**

2024





UM BRANDE AO MUNDO A TOAST TO THE WORLD



# FOUR REASONS TO ENJOY A UNIQUE EXPERIENCE



## **Portuguese cuisine**

A restaurant with the best that Portuguese cuisine has to offer to the world, with exclusive menus for groups and a unique speciality: codfish cake with Serra da Estrela PDO cheese filling.

## **A museum dedicated to beer**

A multisensory journey through the history of beer in the world, on a guided tour available in several languages that culminates with a tasting. Visit the world of over 100 Portuguese craft beers, the greatest symbol of conviviality and sharing, in a perfect toast.

## **Exclusive 'Júlio Pomar' glass**

Beer is honoured at an imposing altar made of glasses bearing the flags of 193 countries, celebrating the world's most popular alcoholic beverage. The glass, featuring an exclusive design by Júlio Pomar, is an inverted half bottle with a double layer of glass to preserve the perfect temperature. The perfect gift for beer lovers!

## **The country's biggest al-fresco terrace**

The space where the sun, the Terreiro do Paço and the Tagus river gather at the table for another beer, helped along by a journey through Portuguese cuisine and celebrating with the flavours of the sea and the land.



**All this in one place.  
The perfect place to host your group.**



# PORTUGUESE SOUL

## MENU



### STARTERS

Selection of Traditional Breads  
Flavoured Butter  
Olive Oil Tasting



### TO SHARE

Portuguese Canned Fish Salad  
**or**  
Pica-Pau “Alfacinha”  
**or**  
Codfish Cake with PDO Serra da Estrela Cheese Filling



### MAIN COURSE

Museum-style Codfish With Shrimps  
**or**  
Sea Rice  
**or**  
Pork Tenderloin With Roast New Potatoes and Greens  
**or**  
Old-style Duck Rice



### DESSERT

Museum-style Rice Pudding  
**or**  
Fruit Salad





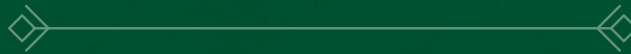
# “CAIS DAS NAUS”

## MENU



### STARTERS

Selection of Traditional Breads  
Flavoured Butter  
Olive Oil Tasting



### TO SHARE

Mussels in Vinaigrette  
**or**  
Lamb Croquettes With Mustard and Mint  
**or**  
Codfish Cake with PDO Serra da Estrela Cheese filling



### MAIN COURSE

Croaker with Sweet Potato and Cockles  
**or**  
Sea Rice  
**or**  
Pork Cheeks With Carrot Puree  
**or**  
Veal in The Oven



### DESSERT

Cream Milk  
**or**  
Sliced Fruit





# “LUZ DE LISBOA”

## MENU



### STARTERS

Selection of Traditional Breads  
Flavoured Butter  
Olive Oil Tasting



### TO SHARE

Board of Portuguese Cheeses and Sausages  
**or**  
Fried Cuttlefish With Garlic Mayonnaise  
**and**  
Codfish Cake with PDO Serra da Estrela Cheese Filling



### MAIN COURSE

(2 DISHES AT YOUR CHOICE)

Monkfish and Prawn Pasta Stew  
**or**  
Flaked Codfish With Peppers  
**or**  
Roast Beef With New Potatoes and Vegetables  
**or**  
Confit Duck Thigh With Lentils and Carrots



### DESSERT

Portuguese Bread Pudding  
**or**  
Sliced Fruit





# VEGETARIAN OR VEGAN

## MENU



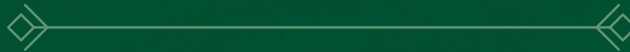
### STARTERS

Vegetable Soup  
Beetroot Tartar  
Roast Vegetable Salad



### TO SHARE

Vegetable “Moqueca” (stew)  
**or**  
Cauliflower Chunk With Quinoa and Spinach



### DESSERT

Sliced Fruit







# NOTES



- Group menus are served to groups of at least 25 people.
- Group menus include beer (white, dark, or Bohemian style), mineral water, soft drinks and coffee/tea. This service is limited to two 30cl drinks per person.
- Drinks can be added as a supplement for €12.50 per person. This supplement includes beer (white, black and bohemian), wine (red and white) and soft drinks, up to the coffee service.
- The wine service can also be charged per bottle, at a cost of €20 per unit.
- If the customer wishes to add another main dish to the Menu, €12.50 will be added to the value of the chosen Menu.
- Other menu options may be available according to a customer's needs or wishes; please ask your server.
- The choice of menu must be confirmed no later than 10 days before the event.
- Once the final number of guests has been confirmed, it will be the basis for the minimum charge.
- English service. Desserts are served in individual portions.
- Seating capacity allowing for proper service and guest comfort: 180 people.
- The room is laid out with tables of up to 10 people, all together in the same space.
- Cancellations up to 5 days: free.
- Cancellations up to 48 hours: 50% of the total amount for the event will be charged.
- Children up to 5 years old: free. Between 6 and 12 years old: 50% of the value of the chosen menu.
- Charge for exclusive use of the room upon previous request, which includes welcome drinks (30-minute service) with beer (white, dark, Bohemian style), mineral water, soft drinks, white wine, red wine, and Port wine, 3 different finger food options, any of the group menus, and extra wine.
- Events bookings are secured and given priority if 50% or more of the total amount due is paid in advance and proof of bank transfer is sent by email to [reservas@museudacerveja.pt](mailto:reservas@museudacerveja.pt). The remaining 50% must be paid up to 48 hours prior to the event.
- Prices shown include VAT.





## SPECIAL FOR GROUPS

FREE ENTRY TO THE MUSEUM



**ORGANIZE YOUR SPECIAL EVENT  
AT THE BEER MUSEUM**



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