



EXPERIENCE LISBON FROM THE WATER



Up to
145 guests



19,5 meters
length

LAND AHOY

Sailing Catamaran



From
2h to 8h



From
2500€

Boat rental - Price list

Guests Hours	Up to 60	61-70	71-80	81-90	91-100	101-110	111-120	131-145
2h	2500€	2850€	3200€	3550€	3900€	4250€	4600€	5300€
3h	2750€	3100€	3450€	3800€	4150€	4500€	4800€	5550€
4h	3000€	3350€	3700€	4050€	4400€	4750€	5100€	5800€
5h	3250€	3600€	3950€	4300€	4650€	5000€	5700€	6050€
6h*	3500€	3850€	4200€	4550€	4900€	5250€	5800€	6300€

*Over 6h: +500€/h. Extra hour on the day: +600€/h.

6% VAT to be added on these prices



THE BAR

Bar Service	Until 3h	Extra hour
Soft Bar - White & rosé wine, beer, sodas and water	25€	10€
Medium Bar - Soft Bar plus gin and whisky	30€	10€
Top Bar - Medium Bar plus premium brands	40€	10€

♦ Bar service has the same duration as the sailing hours. ♦ Red wine is not allowed on board. ♦ Price / person · plus 23% VAT

Catering

PARTY FOOD & LIGHT BREAKS

Party Food · “Go Mary”

Not seated · Min. 20 PPL · plus 13% VAT

V! Frangos - 3h service - For events starting at 12pm
Grilled and deboned portuguese chicken with or without Piri-Piri

V! Frangos Entaladão **20€**

Chicken sandwich with truffle sauce, or vegetarian (choose 1/pers) Croquet with mustard + Mini “Bolas de Berlim” with sugar, cinnamon and milk cream.

V! Frangos Burrico **20€**

Chicken or vegetarian burrito (choose 1/pers) + V! chips.
Mini “Bolas de Berlim” with sugar, cinnamon & milk cream.

V! Frangos All **35€**

Entalado & mini chicken slider, croquet, deboned grilled chicken with flor de sal & lemon, piri-piri selection, churros with mayo, salad, avocado & spinach slider, super-spinach quinoa salad, mini “Bolas de Berlim”.

BASE · Organic Sourdough Pizza - 3h Service

Up to 25 PPL: **30€** / More than 25 PPL: **40€**

Basilica: pesto, mozzarella, mascarpone, tomato, basil, parmigiano (contain nuts)
Caprese: mozzarella, black olives pesto, tomato, cherry tomato, basil and parmigiano
4 Cheeses: gorgonzola, mascarpone, mozzarella, parmigiano, tomato, honey and basil
Pepperoni: pepperoni, cheddar, mozzarella, tomato, basil and parmigiano
Serrana: black pork ham, mozzarella, arugula, tomato, balsamic vinegar & parmigiano
Nduja: spicy nduja, mozzarella, mascarpone, tomato, arugula, basil and parmigiano

ARUKI Sushi **55€**

with Sushi man, 3h service

Tuna & salmon sashimi
Assorted uramaki,
Tuna & salmon hosomaki,
Gunkan
Nigiri

Light Breaks

Not seated · Min. 20 PPL · plus 13% VAT

Snacks **15€**

2H SERVICE

2 croquets with mustard, chips, humus with vegetable sticks, peanuts.

Coffee Break **25€**

2H SERVICE

Mini snacks, mini assorted pastry, seasonal fruit, tea, milk, coffee & juice.

Charcuterie & Fruit **25€**

2H SERVICE · BOARD

Cheese board, sausages, humus, dried fruit, bread & crackers.

Coffee Break available for events starting at 9am in Lisbon and 10am in Cascais. Vegan, vegetarian & gluten-free options available on most dishes.

Catering

COCKTAIL - VOLANTE

Finger Food • 3h service

30-49 PPL

50€

50-80 PPL

40€

WELCOME COCKTAIL • CHOOSE 2

Bread stuffed with cheese (vegan on request)
Chickpea hummus disc & toppings
Cream cheese disc & toppings

DESSERT • CHOOSE 1

Fruit sticks
Mini "Pastel de Nata"
Mini "Tortinha de Azeitão"

COCKTAIL • CHOOSE 5

Sea bass ceviche with lime
Octopus salad
Tuna tataki with wasabi mayo
Purple endives with cheese / shrimp
Beef tartare cones with crispy onions
Poultry "escabeche"
Meatballs with onion jam
Mini "Bolo do Caco" with roast beef
Peach sticks, ham, mozzarella & basil
Mini mozzarella with cherry tomato
Green eggs • Paris mushrooms ceviche
Mini bolo do caco, smoked tofu & beetroot

Finger Food Add-Ons

Mini pork sandwich & cabbage soup

15€

Azores cheese pasta station & leek soup

20€

Mandatory for services 12-15h & 19-21h • plus 13% VAT

Steak in bread, chips & pumpkin soup

20€

Mushroom risotto & tomato soup

25€

Not seated. Bar service is mandatory. Vegan, vegetarian & gluten-free options available on most dishes.





Catering

CORPORATE · SEATED

“Terreiro do Paço” · 3h service

20–24 PPL

90€

25–30 PPL

85€

WELCOME COCKTAIL

Steamed vegetable gyozas with soy sauce · Shrimp patties · Beef tartare cones with crispy onions · Stuffed mushrooms

AT THE TABLE · STARTERS · CHOOSE 1

Shrimp crepes with rich vegetable salad
Angler soup with saffron
Cold tomato soup with cod tartare
Asparagus “Brás” with green leaves

DESSERTS · CHOOSE 1

Brownie, salty toffee & fresh cream
Whiskey liquor pannacotta
Mango mousse
Chocolate cheesecake with peanut butter
Mini “Tortinha de Azeitão”

HOT DISHES · CHOOSE 1

Fish from the Portuguese coast, Mediterranean sauce & baked potatoes
Sea bass with Aljezur textures & shrimp sauce
Shrimp curry with dried-fruit rice & mango chutney
Confit cod in olive oil, red onion & chickpea purée
Roast beef, shoestring potato, mashed spinach & port reduction
Beef tenderloin, ceps sauce, gratin potatoes & purple cabbage
Confit de canard, parsnip & bimi purée
Iberian pork loin, celery purée & pineapple chutney
Vegetable curry with basmati rice
Portobello stuffed with quinoa

Seated service · tables and chairs set-up (+23% VAT) mandatory. A second hot dish may be added for **14€ + VAT** per person.
Vegan, vegetarian & gluten-free options throughout.





Catering

BUFFET

3h SERVICE	30-39	40-59	60-79	>80 PPL
Standard	—	55€	45€	40€
Premium	70€	65€	55€	50€

Not seated · Min. 30 PPL · plus 13% VAT

Standard Menu

WELCOME · CHOOSE 1

- Bread stuffed with cheese, tomato & oregano
- Chickpea hummus disc

COLD DISHES · CHOOSE 1

- Green leaf salad with citrus
- Carrot salad "à Bulhão Pato"
- Hake with lime mayo, potatoes & pickles
- Grilled mushroom crepes

HOT DISHES · CHOOSE 1

- Cod with cream, carrot & cardamom
- Oven-baked rice with poultry & sausage crumble
- Vegetarian lasagna

DESSERTS · CHOOSE 1

- Lime mousse
- Chocolate cake with fresh cream & red berries
- Fresh fruit

Extra hot dishes: 14€ per person, per dish.

*Up to 40 PPL : Choose 1 hot + 4 cold dishes

*41 to 80 PPL : Choose 2 hot + 4 cold dishes

*81+ PPL : Choose 3 hot + 4 cold dishes.

Premium Menu

WELCOME · CHOOSE 2

- Bread stuffed with cheese
- Chickpea hummus disc
- Cream cheese disc

COLD DISHES*

- Waldorf Salad with Celery, Green Apples & Yogurt Sauce
- Cherry Tomato Salad with Mozzarella & Basil Vinaigrette
- Green Leaves Salad with Blueberries, Cashews & Vinaigrette
- Grilled Vegetables Salad with Thyme and Olive Oil
- Quinoa Salad with Spinach, Tuna & Vinaigrette
- Greek Salad - Cucumber, Tomato, Feta Cheese and Olives
- Caesar Salad - Lettuce, Grilled Chicken, Croutons and Caesar Sauce (vegan option on request)
- Penne Pasta Salad with Vegetables and Pesto Sauce

HOT DISHES*

- Shrimp Crepes au Gratin or Mushrooms Crepes au Gratin
- "A Lagareiro" Codfish with Greens and Hashed Potatoes
- Fish from Portuguese Coast with Mediterranean Sauce and Potatoes
- Shrimp Curry with Basmati Rice and Papadums
- Vegetable Curry with Basmati Rice and Papadums
- Sautéed Chicken fillets w/ Vegetables, Rice & Honey/Soy Sauce
- Portuguese way Calf Steaks with Chips
- Cold roast beef with mustard sauce and shoestring potatoes
- Alentejo Pork Meat
- Vegan Stroganoff with Citrus Rice

DESSERTS · CHOOSE 3

- Chocolate mousse
- Eton mess
- Sweet rice
- Lime & mango mousse
- Red fruits Pannacotta
- "Pão de Ló"
- Brownie
- Fruit sticks



EXTRAS & ADD-ONS

MUSIC & ANIMATION

DJ up to 4h · sound system offer	550€ ¹
DJ extra hour	135€ ¹
External DJ rate	200€ ¹
Live acts · violin, sax or guitar (up to 4h)	360€ ¹
Light system	110€ ¹
Illusionist · 3h	330€ ¹

WATER ACTIVITIES

Speedboat (16 seats) · Lisbon 1h	660€ ²
Speedboat · Oeiras & Parque das Nações 1h	715€ ²
Speedboat · Cascais 1h	770€ ²
Speedboat · extra hour	385€ ²
Speedboat + inflated banana · Oeiras 1h	770€ ²
Speedboat + inflated banana · Cascais 1h	825€ ²
Paddle boards · 4 units	275€ ¹
Lifeguard	220€ ¹

¹ plus 23% VAT

² plus 6% VAT

³ plus 13% VAT

MEMORIES & COMFORT

Photographer · 250 edited photos (up to 4h)	550€ ¹
Photographer · extra hour	135€ ¹
Bath towel rental · per towel	6€ ¹
Chair rental (up to 30 PPL) · per chair	4€ ¹

FOOD, DRINK & WELCOME

Welcome champagne flute	13€ ¹
Welcome sparkling wine	6€ ¹
Artisanal ice cream "ÚNICO" · 2 flavors, 3+3 Kg	275€ ³
Ham slicer with cutting cart + rusks · from	685€ ³
Wine tasting · 6 natural wines (min. 20 PPL)	40€ ³

BRANDING & SET-UP

Boat branding with vinyl · from	495€ ¹
Personalized boat decoration · from	655€ ¹
Event preparation fee (2h) · per hour	330€ ²



TRANSFERS & TRIPS

Transfers & Trips*

plus 6% VAT

Going to Cascais** · one way	1.045€	Going to Expo** · one way	550€
Going to Cascais** · both ways	1.540€	Going to Expo** · both ways	770€
Going to Oeiras** · one way	550€	Boarding / disembark · Lisbon area** · one way	275€
Going to Oeiras** · both ways	770€	Boarding / disembark · Lisbon area** · both ways	440€

* Expenses from the marina / pier will be added.

** Departures and arrivals at docks other than ours may be subject to changes or cancellations.

ON-BOARD NOTES

- ◆ No outside catering and drinks are allowed on board.
- ◆ Food restrictions carry a **35%** per-person increase for guests with intolerances.
- ◆ Catering must be closed up to **30 days** before the event date.
- ◆ If rental hours exceed catering service hours, **175€ + 23% VAT** per hour applies (catering staff on board).
- ◆ Menus and prices may vary up to **15%** due to the current economic context.
- ◆ For services 12–15h and 19–21h a menu supplement of **10–15€** per person is mandatory.



TAILOR MADE EXPERIENCE

We have many other catering and experience options available.
For a bespoke charter aboard Land Ahoy, please get in touch — we will craft the day around you.



TERMS & CONDITIONS

- 1 - Bar service is mandatory with the catering.
- 2 - Bar service has the same duration as the sailing hours.
- 3 - For reservations with bar service only, the number of people can be changed until 48h before the event. For catering / bar services, changes are possible only until 72h before. No Refund If fewer people board than billed.
- 4 - In case the number of people aboard is less than billed, there will be no refund.
- 5 - Hiring a lifeguard service is mandatory whenever the customer intends to stop for swimming.
- 6 - For safety reasons, from boarding onwards we only allow entry to people who are not part of the Go Mary crew (organizers, guides and clients).

PAYMENT POLICY

- 1 - 50% of the boat rental value on confirmation.
- 2 - 50% of the boat rental value + hired extras (catering, bar, animation, etc.) until 72h before the event.
- 3 - If full payment is not made up to 72h before the event, it will be cancelled and amounts already paid will not be refunded.

CANCELATION POLICY

- 1 - For a date change or cancellation, amounts already paid / billed are not refunded — except catering, where point 2 applies. This amount may be used later, subject to availability and the date price list.
- 2 - Catering cancellations up to 72h before receive a 50% credit; with less than 72h, the total catering amount is lost.

