



Lisbon Catamaran Tours

EXPERIENCE LISBON FROM THE WATER



Up to
60 guests



18 meters
length

TARTARUGA

Sailing Catamaran



From
2h to 8h



From
1450€

Boat rental - Price list

Guests	1 - 25	26 - 30	31 - 35	36 - 40	41 - 50	51 - 60
2 hours	1450€	1600€	1750€	1900€	2200€	2500€

500€ Each extra hour

VAT included at the legal applicable rate



Capacity

2 vessels with up to
60 people each



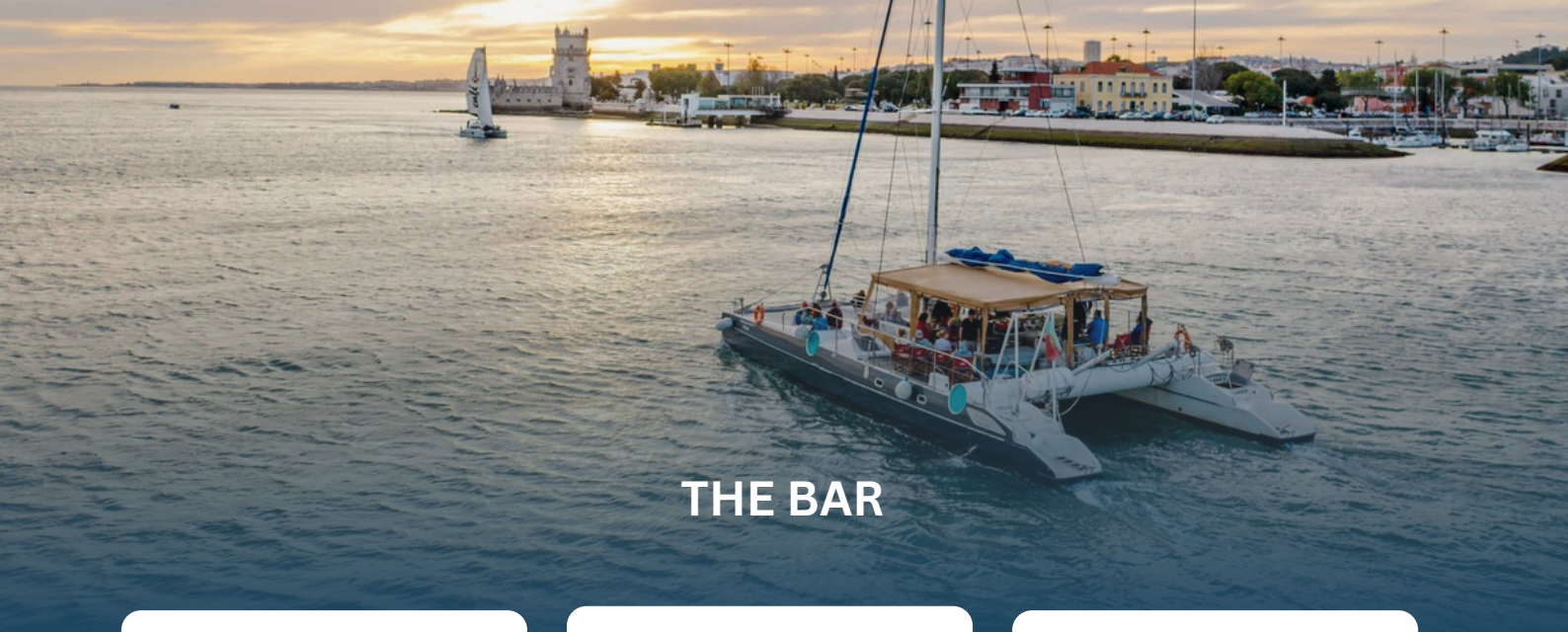
Crew/Staff

3 people



Characteristics

- Sound system
- 2 toilets
- Water access ladder
- 2 suspended nets
- Covered terrace with bar
- Tables and chairs



THE BAR

Sunny Bar

25€ / pers

Beer
Cider
Wines
Sparkling Wine
Soft Drinks
Water
Coffee

Breeze Bar

30€ / pers

Sunny Bar



Gins
Vodka
Rum
Tequila
Whiskey
Aperol

Golden Bar

35€ / pers

Breeze Bar



Mojitos
Caipirinhas
Margaritas
Cocktails

Prices valid for 2 hours - VAT included at the legal applicable rate
Option to bring your own consumables (Drinks and/or food) for a service fee of 15€ per person



Catering

FULL MEALS

4 Moments

45€ / pers

Starters (Choose 2)
Main Course (Choose 1)
Dessert (Choose 1)

5 Moments

50€ / pers

Starters (Choose 2)
Main Course (Choose 2)
Dessert (Choose 1)

Option to provide table service for groups of 25 people or fewer
for an additional 1€+VAT per pers (5 moments is only with buffet service)

For less than 20 menus add 5€+VAT per pers

VAT included at the legal applicable rate

SNACKS ON THE BOW

CLASSIC

35€ / pers

- Cheese and cured meats board
- Mini chicken **or** vegetable samosas 🌱
- Mini codfish cakes
- Mini meat croquettes
- Vegetable gyozas 🌱
- Cherry tomato, mozzarella, and basil skewers 🌱🌱
- Cheese, prosciutto, and arugula rolls
- Cheese, red pepper, and spinach rolls 🌱
- Tomato and pesto bruschetta 🌱🌱
- Melon and prosciutto skewers
- Assorted fruit
- Chocolate truffles 🌱
- Grandma's cake
- (caramel & walnuts, chocolate or orange)
- Coconut panna cotta 🌱🌱
(red berries or passion fruit)
- Chocolate bonbons 🌱🌱
(banana, coconut, almond & tamarind)
- Pastel de nata

Choose 6 options - Each extra option: 5€ / pers

PREMIUM

40€ / pers

- Cheese and cured meats board
- Cream cheese, smoked salmon & pesto bruschetta 🌱
- Dried tomatoes, brie & basil bruschetta 🌱
- Cream cheese, truffled mushrooms and chorizo bruschetta 🌱🌱
- Vegetable gyozas 🌱
- Brazilian chicken croquette
- Mini codfish cakes
- Mini meat croquettes
- Spinach and cheese crispy bag
- Mini duck pies
- Mini shrimp and cheese crepes
- Tortillas with guacamole 🌱🌱
(Chicken, beef or mixed vegetables)
- Mini hamburgers 🌱
- Mini cheesecake (berries or passion fruit)
- Tiramisu • Mini tortas de Azeitão
- Coconut panna cotta 🌱🌱
(red berries or passion fruit)
- Pastel de nata • Fruit salad

Choose 6 options - Each extra option: 10€ / pers

VAT included at the legal applicable rate - For less than 20 menus add 5€+VAT per pers



Possibility of being gluten free



Possibility of being vegan

Catering

Fruits & Snacks

25€ / pers

- French fries (regular & sweet potato)
- Toast crisps
- Corn cones
- Nachos & guacamole
- Grissini (breadsticks)
- Popcorn
- Dried fruits
- Cheese spread
- Vegetable sticks with hummus
- Fruit skewers

Brunch

30€ / pers

- Freshly squeezed orange juice
- Hibiscus lemonade with lemon
- Milk, coffee, and tea
- Plain yogurt with muesli
- Basket of bread and croissants
- Cheese, ham & fresh mozza
- Avocado spread
- Scrambled eggs (with mozza & bacon/mushrooms)
- Grandma's cake (caramel & walnuts, chocolate or orange)
- Custard tarts
- American pancakes
- Assorted fruit

Snacks Premium

30€ / pers

Fruits & Snacks



- Cheese & cured meat board
- Caponata

Sushman

60€ / pers

Sushman on board

Buffet service

For groups of minimum 25 people

Flavors of the caribbean

45€ / pers

- Tacos & Nachose
- Tortillas
- Guacamole
- Cream cheese
- Chili with meat
- Bacon and onions
- Sautéed ground beef
- Shrimp
- Soybean sprouts
- Seasoned tomato
- Sautéed zucchini and eggplant
- Spicy shredded chicken
- Humus
- Coconut panna cotta (red berries or passion fruit)

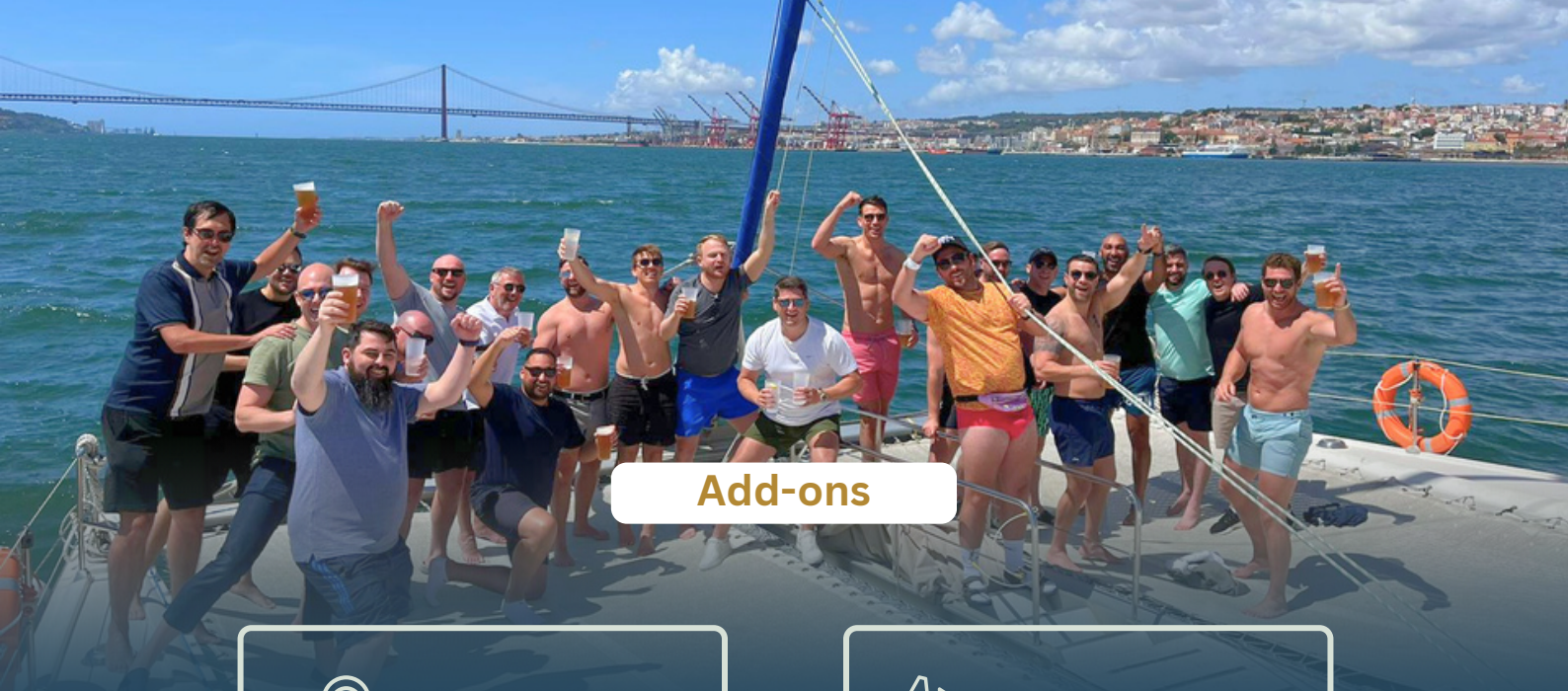
VAT included at the legal applicable rate - For less than 20 menus add 5€+VAT per pers



Possibility of being gluten free



Possibility of being vegan



Add-ons



DJ on board

200€ / hour



Live Music

400€ / hour



Fado on board

700€
for 1h show



Saxophone

325€ per
musician



Guide (min 2h)

200€ / hour



Decoration

Upon
request



Audiovisuals

400€



Photography

From 150€
per hour



Sound System

200€



Video (min 2h)

From 400€
per hour

All this and much more - Contact us and we'll make the event tailored to your specific needs

Full Meal Menus

4 and 5 Moments

STARTERS

- Sun-dried tomato and brie bruschetta 🌾
- Bruschetta with cream cheese, smoked salmon, and pesto 🌾
- Shrimp, mango, and arugula bruschetta 🌾
- Stuffed mushrooms gratinated with cheese 🌾🌿
- Caprese salad
- White fish ceviche 🌿
- Cod fritters
- Veal escalope roll with pineapple, spinach, cheese and bacon
- Tempura shrimp with tartar sauce **or** sweet chili
- Veal ragout over polenta with philadelphia cream cheese and sun-dried tomato
- Salmon tartare with cucumber and dill
- Chicken and chickpea salad

MAIN COURSE

Meat options

- Roast beef with demi-glace sauce, grilled asparagus, and smashed potatoes **or** smoked sweet potato purée 🌾
- Black iberian pork cheeks in red wine reduction with sweet potato purée and brussels sprouts 🌾
- Gnocchi with veal ragout, gratinated with cheese
- Cannelloni stuffed with veal ragout, gratinated with cheese
- Bolognese cannelloni, gratinated with cheese
- Alentejo style pork with clam meat

Fish & Seafood options

- Codfish with cream, shrimp, spinach, and cornbread
- Cuttlefish rice
- Smoked salmon, avocado, and arugula salad
- Gratinated salmon migas in mascarpone sauce with potatoes and Iberian salad 🌾
- Shrimp moqueca with basmati rice and panko farofa

Poultry options

- Chicken and vegetable curry with fragrant rice
- Juicy chicken breast with chickpea purée and nut farofa
- Chef's style duck rice 🌾
- Turkey leg with farinheira sausage and chestnuts, served with raisin and almond rice

Vegetarian/Vegan options

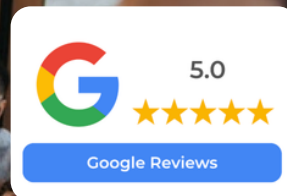
- Gnocchi with beetroot sauce, pesto and stracciatella **or** grated Grana Padano
- Vegetable lasagna with Iberian salad 🌿
- Rigatoni stuffed with seitan, pomodoro and cheese 🌿
- Tofu and vegetable curry with Chef's rice 🌿
- Kibe with seitan accompanied by yogurt sauce with dill, salad and grilled vegetables

DESSERTS

- Chocolate mousse
- Tiramisu
- Coconut panna cotta with red berry **or** passion fruit topping 🌾🌿
- Apple tart
- Rice pudding
- Crème brûlée
- Brazilian milk pudding
- Cheesecake with red berries **or** passion fruit
- Fruit salad
- Tortas de Azeitão
- Chocolate delight
- Lotus biscuit cream dessert

🌾 Possibility of being gluten free

🌿 Possibility of being vegan



CANCELLATION POLICY

- More than 45 working days before the date of the event: 70% refund of the total amount.
- From 15 to 45 working days before the date of the event: 50% refund of the total amount.
- Less than 15 working days before the date of the event: no refund.
- Due to lack of safety conditions or technical problems with the vessel: change of date or refund without the right to compensation.
- Date changes will be allowed whenever possible.
- In the event of cancellation after rescheduling, there will be no refund.

CATERING CONDITIONS

- Up to 3 business days before the event date: standard price.
- Between 3 & 2 business days before the event: an urgency fee of 50% of the total price /pers will be added.
- Requests made with less than 2 business days' notice may not be accepted for logistical reasons.
- If the menus are for a group of less than 20 people, an additional charge of €1 + VAT /pers will apply.
- The selected menu must be the same for the entire group, except for desserts, which may be a mix of two options (valid for groups of more than 20 people).
- Any extra dish added to the selected menu will incur an additional fee of 30%, applied to the menu price per person.

BOOKING CONDITIONS

- The reservation requires payment of a deposit corresponding to 50% of the total event value.
- The pre-reservation must be made in writing and is valid for 48 hours, during which it must be formalized by payment of the deposit. During this period, no other reservations from other clients will be accepted.
- The remaining balance must be paid no later than 8 business days before the event. Reservations made with less than 7 days notice may be subject to an urgency fee of 10% of the total event value.
- The final program (number of passengers, menus, extras, schedules, among others) must be finalized at least 8 business days before the event date. Any cancellation or change in the number of participants after this period does not entitle the client to a refund of the corresponding amount.
- All reservations are subject to vessel availability.

VAT CONDITIONS

- Boat rental and extra passengers: 6% VAT.
- Food menus: 13% VAT.
- Drinks, extras, and taxes: 23% VAT.
- Packages: please consult our sales team.

