

Lisbon Catamaran Tours

EXPERIENCE LISBON FROM THE WATER

Barco EVORA

A historic ship with 3 decks and two multi-purpose panoramic lounges.
The ideal space for large groups, from corporate events to private celebrations.

BASE PRICE – CHARTER

2400€

UP TO 60 GUESTS + VAT

Extra hour	**660€**
Each extra guest	**30€**

- Up to 220 guests
- 3 decks
- 2 Bars
- 2 Restrooms
- Up to 20 crew





THE BAR

Open Bar

Prices per person · valid for 2 hours

Sunny Bar 20€
EXTRA HOUR 10€
Beer, cider, wines, sparkling wine, soft drinks, water and coffee.

Breeze Bar 25€
EXTRA HOUR 15€
Everything in Sunny Bar, plus gin, vodka, rum, tequila, whisky and Aperol.

Golden Bar 30€
EXTRA HOUR 20€
Everything in Breeze Bar, plus mojitos, caipirinhas, margaritas and cocktails.

Bring your own drinks and/or food: 15€ service fee per person · Bar, extras and fees: plus 23% VAT.

SNACKS & BRUNCH

Menus to share on board

Per person · plus 13% VAT · gluten-free & vegan options

Fruits and Snacks 25€
Crisps (regular and sweet potato), toasts, corn cones, nachos and guacamole, grissini, popcorn, nuts, cheese dip, vegetable sticks with hummus and fruit skewers.

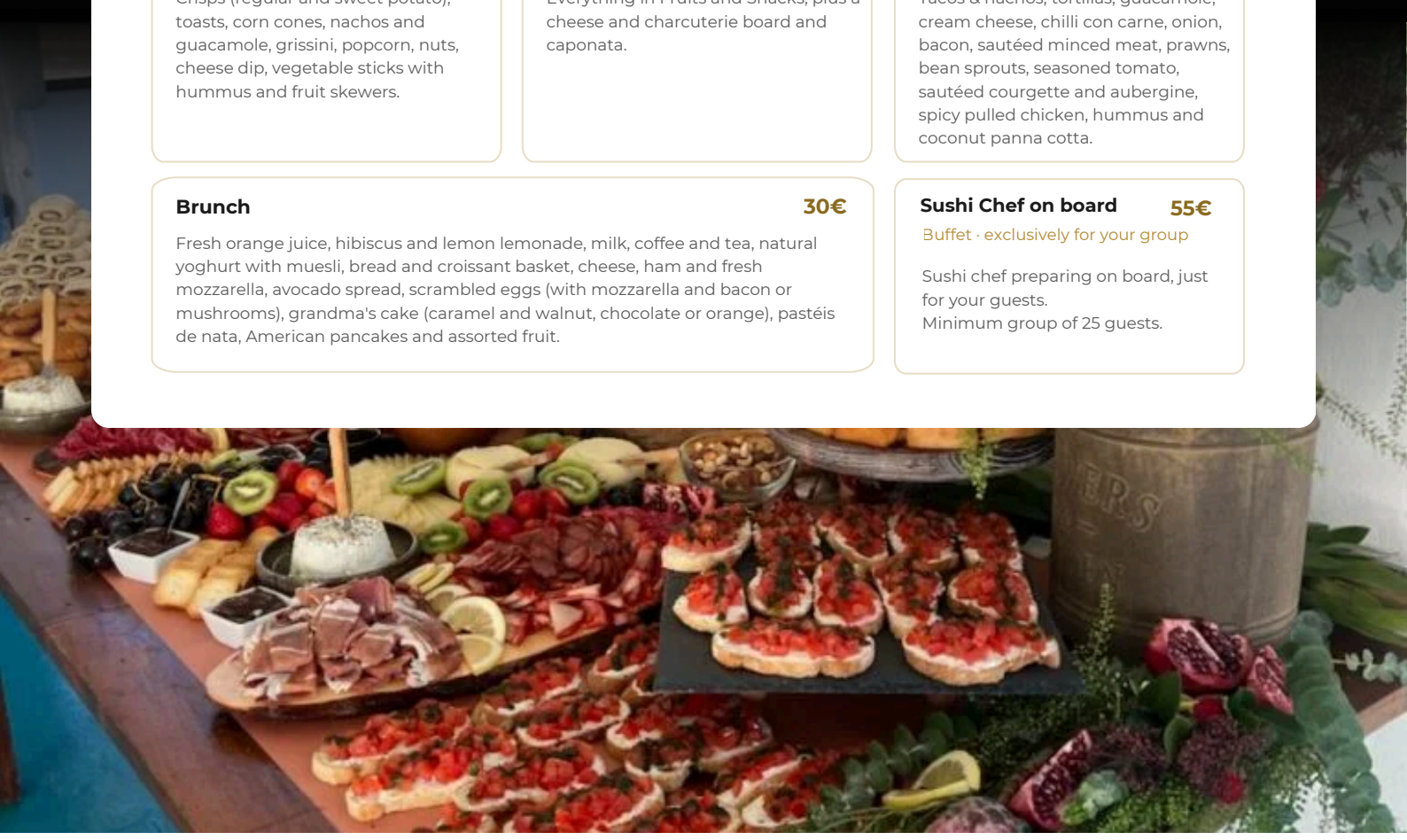
Premium Snacks 30€
Everything in Fruits and Snacks, plus a cheese and charcuterie board and caponata.

Caribbean Flavours 40€
Tacos & nachos, tortillas, guacamole, cream cheese, chilli con carne, onion, bacon, sautéed minced meat, prawns, bean sprouts, seasoned tomato, sautéed courgette and aubergine, spicy pulled chicken, hummus and coconut panna cotta.

Brunch 30€
Fresh orange juice, hibiscus and lemon lemonade, milk, coffee and tea, natural yoghurt with muesli, bread and croissant basket, cheese, ham and fresh mozzarella, avocado spread, scrambled eggs (with mozzarella and bacon or mushrooms), grandma's cake (caramel and walnut, chocolate or orange), pastéis de nata, American pancakes and assorted fruit.

Sushi Chef on board 55€
Buffet · exclusively for your group

Sushi chef preparing on board, just for your guests.
Minimum group of 25 guests.





COCKTAIL

Standing Menus

COCKTAIL

40€

Choose 6 options from the Cocktail list.

COCKTAIL PREMIUM

45€

Choose 3 options from the Cocktail list and
3 options from the Premium list.

COCKTAIL OPTIONS

Melon and cured ham skewers
Mozzarella, basil and cherry tomato skewers
Vegetable gyoza
Mini duck pies
Mini codfish cakes
Mini beef croquettes
Canapés with cream cheese, turkey, raspberry, dill and olive oil
Mini wraps with cheese, red pepper and spinach
Mini wraps with cured ham, rocket and cream cheese
Tomato and pesto bruschetta
Sun-dried tomato, basil and brie bruschetta
Focaccia with cream cheese, rocket, mango and salami strips
Breaded prawns with tartare sauce
Crispy spinach parcels
Fruit salad
Chocolate bonbons (banana, coconut, almond and tamarind)
Mini pastéis de nata
Mini Azeitão tarts
Grandma's cake (caramel and walnut, chocolate or orange)

PREMIUM OPTIONS

Caldo verde soup
Mini burgers
Octopus salad
White fish ceviche
Veal ragù with polenta, cream cheese and sun-dried tomato
Gnocchi with veal ragù au gratin with cheese
Chicken and vegetable curry with fragrant rice
Chicken and chickpea salad
Chef's duck rice
Salmon tartare with cucumber and dill
Creamy codfish with prawns, spinach and cornbread
Codfish and chickpea salad
Smoked salmon salad with avocado or mango and rocket

Each additional option: 10€ per person.
Prices per person · plus 13% VAT.





CHEF MENUS

Prices per person · plus 13% VAT

Chef 4 Moments

45€ Buffet — **55€** Table service

2 starters, 1 main course, 1 dessert

Chef 5 Moments

60€ Table service

2 starters, 2 main courses, 1 dessert

Chef Premium

65€ Table service

3 starters, 2 main courses, 1 dessert

Starters served on the upper deck at the start of the event: add an extra starter for 5€ per person (any menu).
To include Premium Menu dishes in the Chef 4 or Chef 5 Moments menu, add 20% to the price shown.

Choose your dishes

STARTERS

- Veal escalope roll with pineapple, spinach, cheese and bacon
- Tempura prawns with tartare or sweet chilli sauce
- Veal ragù on polenta with cream cheese and sun-dried tomato
- Salmon tartare with cucumber and dill
- Chicken and chickpea salad
- Sun-dried tomato and brie bruschetta
- Cream cheese, smoked salmon and pesto bruschetta
- Prawn, mango and rocket bruschetta
- Stuffed mushroom au gratin with cheese
- Caprese salad
- White fish ceviche
- Codfish fritters

MAIN COURSE · STANDARD MENU

MEAT

- Sirloin roast beef with demi-glace, grilled asparagus and smashed potatoes or smoked sweet potato purée
- Black pork cheeks in a wine reduction with sweet potato purée and Brussels sprouts
- Gnocchi with veal ragù au gratin
- Alentejo-style pork
- Chef's duck rice
- Veal ragù cannelloni au gratin (buffet only)
- Chicken & vegetable curry with fragrant rice
- Turkey leg with farinheira, chestnuts, raisin & almond rice
- Bolognese cannelloni au gratin
- Chicken breast with chickpea purée and nut farofa

FISH & SEAFOOD

- Creamy codfish with prawns, spinach and cornbread
- Smoked salmon salad with avocado, rocket and quinoa or couscous
- Salmon migas au gratin in mascarpone sauce with Iberian salad
- Poké bowl with cassava cream, prawns and panko farofa in palm oil (table service only)
- Squid rice
- Prawn moqueca with basmati rice and panko farofa

VEGETARIAN / VEGAN

- Gnocchi with beetroot sauce, pesto and stracciatella or grana padano
- Rigatoni stuffed with seitan, pomodoro and cheese
- Seitan kibbeh with yoghurt and dill sauce, salad and grilled vegetables
- Vegetable lasagne with Iberian salad
- Tofu and vegetable curry with Chef's rice (buffet only)

MAIN COURSE · PREMIUM MENU

- Sirloin roast beef with demi-glace, portobello mushrooms and asparagus
- Grilled codfish or octopus on a bed of spinach with smashed potatoes, garlic and confit onion
- Octopus rice
- Grilled fish loin with sparkling wine sauce, lentil purée and wild rice (table service only)
- Seared sesame-crusted tuna with teriyaki sauce and black-eyed bean salad with bean sprouts (table service only)

DESSERTS

- Chocolate mousse
- Apple tart
- Fruit salad
- Tiramisu
- Rice pudding
- Azeitão tarts
- Coconut milk panna cotta with red berries or passion fruit
- Crème brûlée
- Chocolate delight
- Brazilian milk pudding
- Serradura with Lotus
- Red berry or passion fruit cheesecake

Same menu for the whole group, except desserts (a mix of two for groups over 50 guests). Groups of fewer than 50 guests: +5€ per person.
Extra dish added to the menu: +30% of the menu price per person. Gluten-free and vegan options available.



BOW TAPAS

Menus to share on board

Prices per person · plus 13% VAT

Bow Tapas

30€

Choose 6 options

- Cheese and charcuterie board
- Mini chicken or vegetable samosas
- Mini codfish cakes
- Mini beef croquettes
- Vegetable gyoza
- Cherry tomato skewers with mozzarella and basil
- Cheese, ham and rocket rolls
- Cheese, red pepper and spinach rolls
- Tomato and pesto bruschetta
- Melon and cured ham skewers
- Assorted fruit
- Chocolate truffles
- Grandma's cake (caramel and walnut, chocolate or orange)
- Coconut panna cotta (red berries or passion fruit)
- Chocolate bonbons (banana, coconut, almond and tamarind)
- Pastéis de nata

Each additional option: 5€ + VAT per person.

Bow Tapas Premium

40€

Choose 6 options

- Cheese and charcuterie board
- Cream cheese, smoked salmon and pesto bruschetta
- Sun-dried tomato, brie and basil bruschetta
- Cream cheese, truffled mushroom and chouriço bruschetta
- Vegetable gyoza
- Chicken coxinhas
- Mini codfish cakes
- Mini beef croquettes
- Crispy spinach and cheese parcels
- Mini duck pies
- Mini prawn and cheese crêpes
- Tortillas and guacamole (pulled chicken, minced meat or mixed vegetables)
- Mini burgers
- Mini cheesecake (red berries or passion fruit)
- Tiramisu
- Coconut panna cotta (red berries or passion fruit)
- Mini pastéis de nata
- Mini Azeitão tarts
- Fruit salad

Each additional option: 10€ + VAT per person.





EXTRAS & ADD-ONS

Make your event even more special

Extras · plus 23% VAT

MUSIC & ENTERTAINMENT

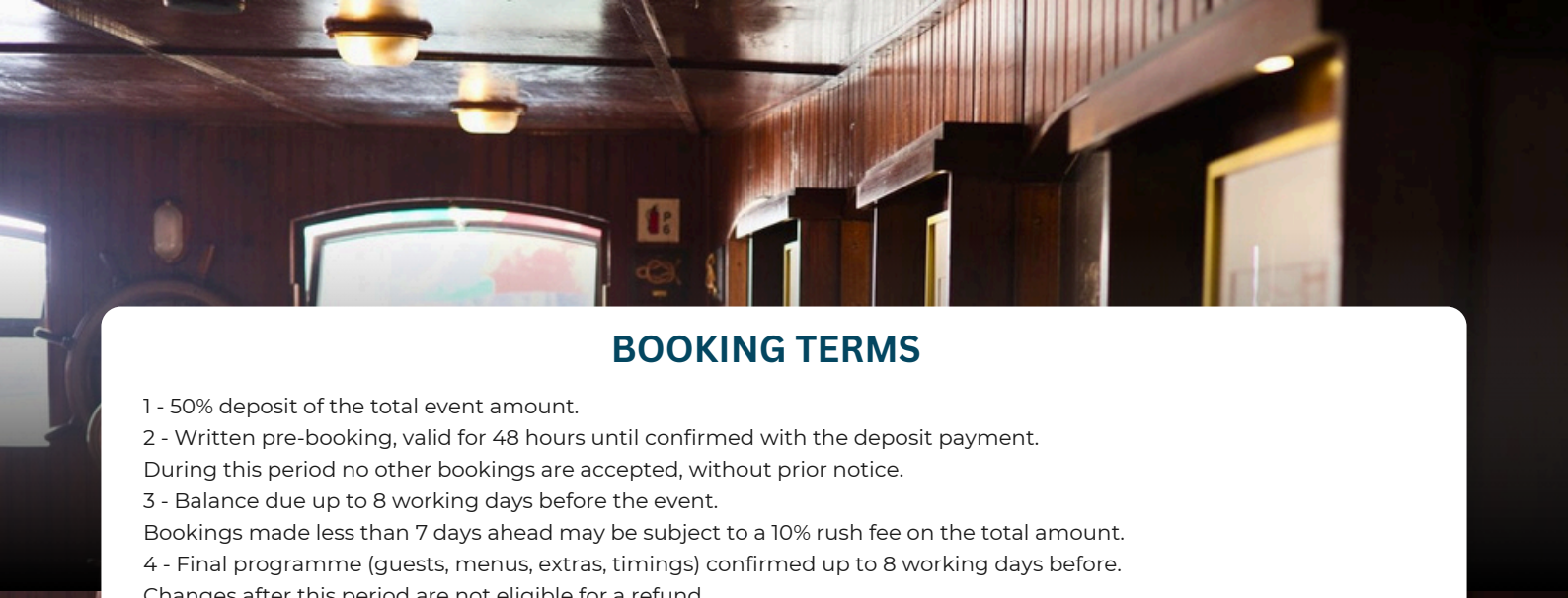
DJ on board (min. 2 hours)	**155€/hour**
Live music	**330€/hour**
Fado on board · 1-hour performance	**550€**
Saxophone	**from 250€/hour**
Sound system	**165€**
Audiovisual (65" TV, sound, mic)	**330€**

MEMORIES & SERVICES

Photography (min. 2 hours)	**from 135€/hour**
Video (min. 2 hours)	**from 330€/hour**
Guide (min. 2 hours)	**180€/hour**
Decoration · tailored to your event	**on request**

Music, imagery and setting, tailored to you. Talk to us and we will design the event just as you imagine it.





BOOKING TERMS

1 - 50% deposit of the total event amount.
2 - Written pre-booking, valid for 48 hours until confirmed with the deposit payment.
During this period no other bookings are accepted, without prior notice.
3 - Balance due up to 8 working days before the event.
Bookings made less than 7 days ahead may be subject to a 10% rush fee on the total amount.
4 - Final programme (guests, menus, extras, timings) confirmed up to 8 working days before.
Changes after this period are not eligible for a refund.
5 - All bookings are subject to vessel availability.

CANCELLATION POLICY

1 - More than 45 working days before: 70% of the total amount refunded.
2 - 15 to 45 working days before: 50% of the total amount refunded.
3 - Less than 15 working days before: no refund.
4 - Lack of safety conditions or technical problems: change of date or refund, with no right to compensation.
5 - Whenever possible, date changes will be allowed.
6 - If cancelled after rescheduling, no refund will be given.

CATERING NOTES

- Up to 3 working days before: standard price.
- Between 3 and 2 working days before: 50% rush fee on the total amount, per person.
- Less than 2 working days: requests may not be accepted for logistical reasons.
- Groups of fewer than 50 guests: additional 5€ + VAT per person.
- The menu must be the same for the whole group, except desserts (a mix of two, for groups over 50 guests).
- Extra dish added to the menu: additional 30% of the menu price, per person.

VAT TERMS

1 - Vessel charter and extra guests: 6% VAT.
2 - Catering menus: 13% VAT.
3 - Bar, extras and fees: 23% VAT.
4 - Packs: please contact our sales team.





5.0 ★★★★★

Google Reviews

Tripadvisor

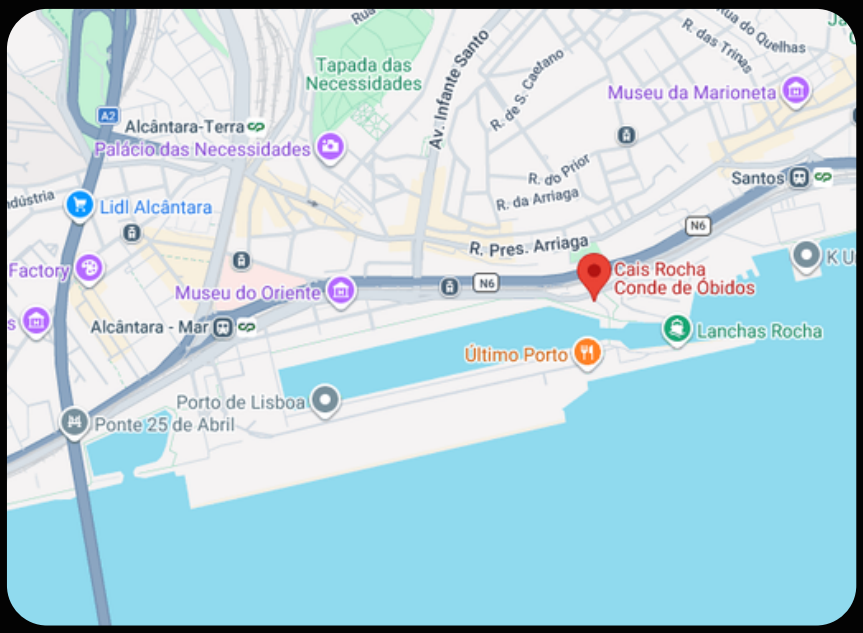
Overall rating

5.0 ★★★★★



LOCATION

Cais Rocha Conde de Óbidos,
next to the LACS building and the Tutto Passa Rooftop restaurant



SEA YOU ON BOARD

Every event is tailor-made. Tell us the date, the group and what you have in mind, and we will prepare a proposal just for you.

+351 914 342 580 · info@lisboncatamarantours.com