



C7UB7 Crafting food experiences.

Catering proposal



Where every
event is a
feast for the
senses.

Our vision

We create spaces that aren't just full of people. They have flavor, laughter, emotions and memories. This isn't a catering proposal: it's an experience proposal. A possibility where every meeting becomes a celebration, where every meal has a story.

A unique
combination of
flavors that adapts
to every event.



A close-up photograph of a bottle of Aperol being poured into a glass filled with ice. The bottle is on the left, with its label clearly visible. The liquid is a vibrant orange color. The glass is on the right, and the liquid is being poured into it, creating a dynamic splash. The background is blurred, showing what appears to be a bar or kitchen setting with various tools and ingredients.

We create the best
environment for
successful
events.

Create a memorable experience

The options for organizing your successful event.

ORR SPACES

Cafeteria

A large space with indoor and outdoor seating. Privileged view over the tennis courts and the city.



Capacity: 38 seats indoor + 70 outdoor



OUR SPACES

Padel Bar

A cozy deck overlooking the padel courts. With its own bar, it's ideal for an event with friends or a team



Capacity: 40 seats

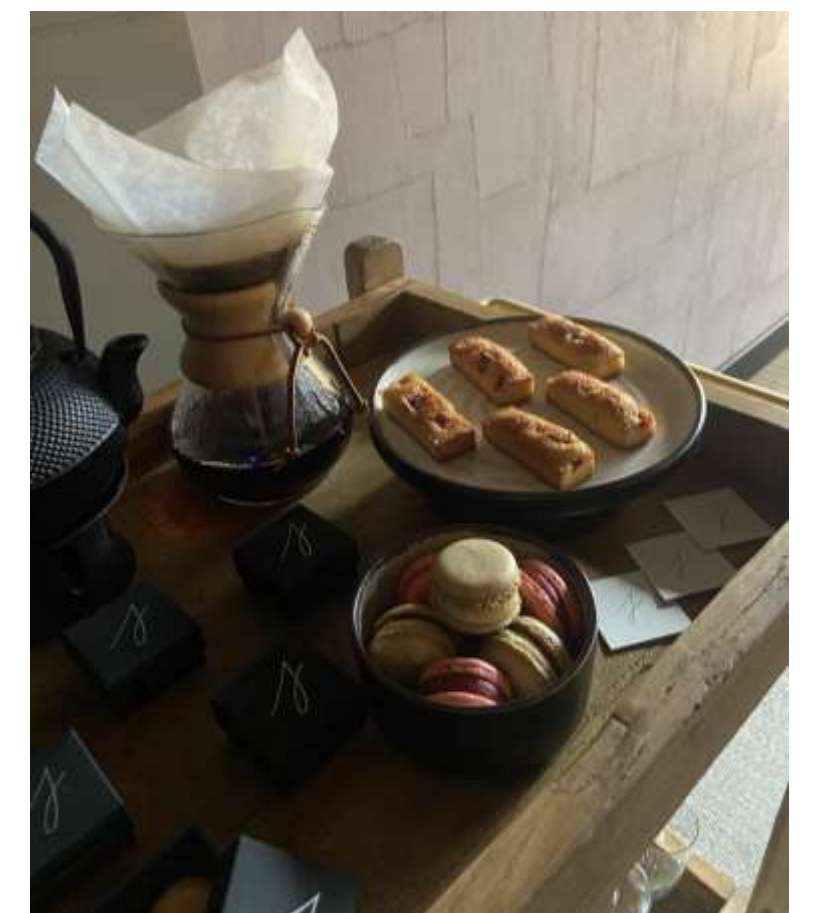


OUR SPACES

Studios

Our studios are available as private rooms ready to host any of your events.

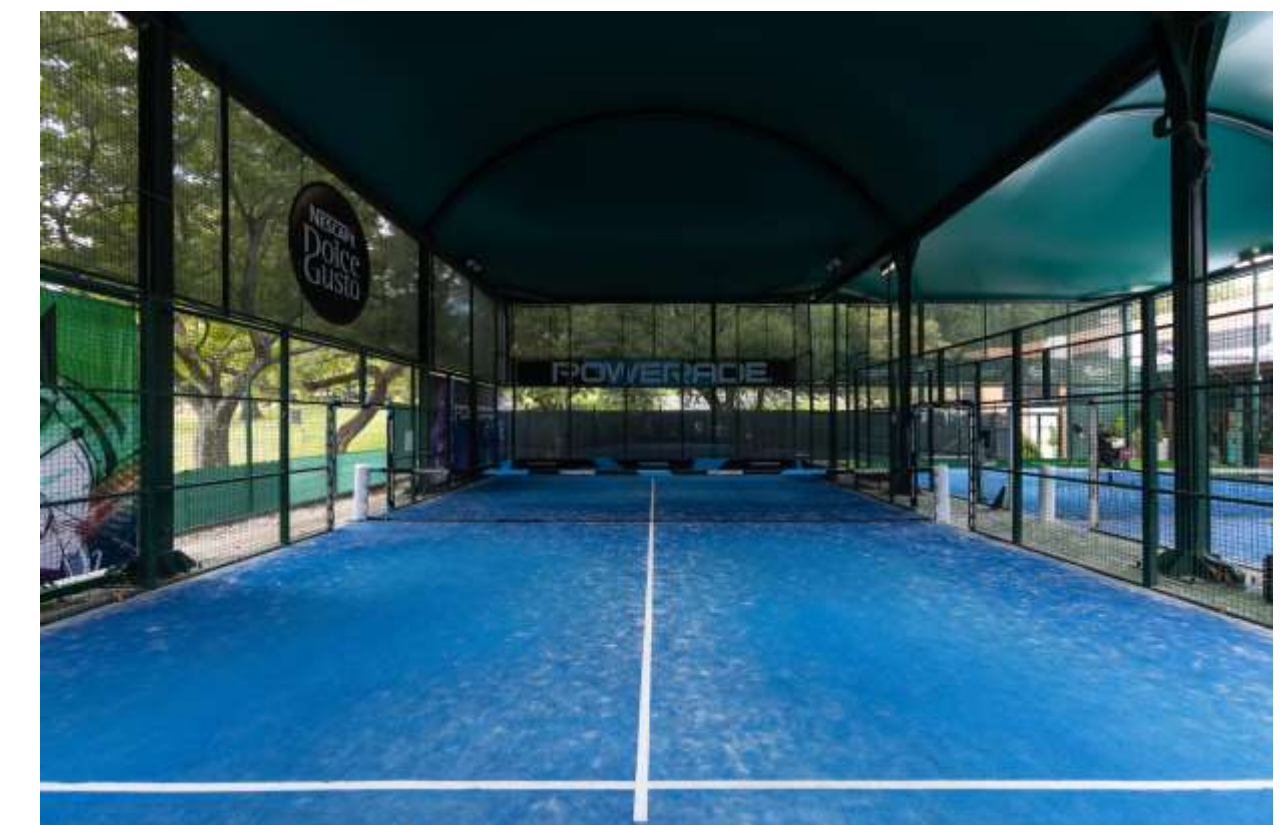
Capacity: up to 180 seats



OUR SPACES

Courts

The courts, indoor or outdoor, are large and versatile spaces that can be adapted to any type of event you want to organize.



Capacity:

Tennis court - up to 700 people in cocktail mode

Paddle tennis court - up to 100 people in cocktail mode

Our types of experience

| Enjoy a meal

The best gastronomic options for your event.

Follow our menu suggestions or make your own tailormade proposal.

| Have a drink

Choose the drinks service that best suits your event.



Enjoy a meal

The best gastronomic options for your event.

Seven Lunch

The best lunch service for creating memories.

Price

30€ with drink included

Bookings require a minimum of 12 people.

Couvert

Bread and our butter

Entradas (a partilhar)

Húmus and crudités

OR

Green Asparagus Cream
Soup

Pratos Principais

Sea bass fillet with roasted
vegetables and pesto

OR

Chicken supreme stuffed
with ricotta cheeseand
spinach and wild rice

OR

Spinach lasagna

Sobremesa

Cream cheese, coconut
and pineapple tart

OR

Seasonal fruit

Drinks

White or Red Wine
Draft Beer
Juice/Tea of the day
Water
Coffee

Seven Dinner

A complete meal summed up in three moments.

Price

45€ per person

Bookings require a minimum of 12 people.

The cost of drinks is added to this amount.

Couvert

Bread and our butter

Entradas

Burrata, roasted vegetables
and homemade pesto

OR

Homemade gnocchi,
shrimp and coriander

Main Dish

Cod loin, creamy
with potatoes and warm egg

OR

Beef steak, Portuguese
sauce, vegetables and
potatoes au gratin

OR

Parpadelle, mushrooms,
parmesan and winter truffle

Dessert

Dark chocolate fondant,
salted caramel and peanut
ice cream

OR

Mango and mint curd tart

OR

Laminated seasonal fruit



Buffet

A complete meal summed up in three moments.

Price

40€ per person

2-hour service

The cost of drinks is added to this amount.

Cold Table

- Regional cheese board
- Regional sausage board
- Variety of snacks
- Classic prawn cocktail
- Chicken Niçoise salad
- Roasted seasonal vegetable salad with homemade pesto
- Bread stuffed with mozzarella, smoked pancetta and chives

Main Dish

- Confit cod flakes and black olive powder
- Gnocchi, pumpkin, parmesan and chives
- Roast turkey, brown mushroom duxelle, chestnuts and thyme
- Basmati rice, parsley
- Roast vegetables, pesto and nuts

Dessert

- Chocolate brownie
- Mango and mint mousse
- Raspberry cheesecake
- Laminated seasonal fruit

Cocktail Dînatoire

O serviço de cocktail perfeito com um mix de quentes e frios.

Price

60€ per person.

Serviço de duas hours.

A este valor acresce o valor das bebidas.

Cold canapés (standing dinner)

Cherry and ricotta gazpacho
Three-color cherry tomatoes, mini mozzarella, Galician olives and pesto
Cheese bread
Gravelax salmon bliniss, cream cheese and chives
Alheira croquette
Vegetable pie
Shrimp, crispy potatoes, teriyaki sauce, chives
Chicken chop suey, zucchini, carrot, leek and toasted sesame
Queijo da Serra toast and pumpkin jam
Guacamole and nachos
Chocolate brownie
Mini custard tarts
Mango cheesecake
Fruit kebabs

Charcuterie board with national cheeses

São Jorge (12 months matured)
Castelo Branco (half matured)
Supper Buttery
Brie
Ham (12 months matured)
Paio
Pork Loin
Herb toast
Grissinis
Homemade jams
White grapes
Dried fruit

Hot Plates

Confit cod flakes and black olive powder
Cauliflower, parmesan and parsley risotto
Gnocchi, black tiger prawns, parmesan and chives
Fish stew and Basmati rice with dried fruit
Roast turkey, brown mushroom duxelle, chestnuts and thyme

Finger Food

Choose the set of canapés that most from this selection.

Price

20€ per 1 hour of service for 5 canapés

For each extra canapé, 4€ is added.

A este valor acresce o valor das bebidas

Salty Dishes

- Gravelax salmon blinis, cheese and chives
- Croissant, ham, rocket and dried tomatoes
- Three-color cherry tomato, mini mozzarella, Galician olives and pesto
- Mini cheese bread
- Alheira croquette
- Shrimp, crispy potato, teriyaki sauce, chives
- Chicken Chop Suey, zucchini, carrot, leek, toasted sesame
- Serra cheese toast and pumpkin jam
- Vegetable gyozas
- Vegetable pie
- Crudités (carrot, zucchini, cucumber and tomato) with tzatziki sauce
- Hummus of the day
- Mini quinoa salad
- Mini salmon sandwiches
- Mini fresh cheese, tomato and basil sandwiches

Sweet Dishes

- Mini raspberry tart
- Mini mango mousse
- Hazelnut brownie
- Mini custard tarts
- Fruit kebab



Have a Drink

The best options for a good time.

Have a Drink

Three options so you can choose the one that best suits your event, with a variety of drinks to suit all tastes.

Menu I

White Wine
Rosé Wine
Red Wine
Draft Beer
Juice of the day
or lemonade
Water

Price
10€ per person/hour

Menu II

White Wine
Rosé Wine
Red Wine
Draft Beer
Juice of the day
or lemonade
Water

+Sparkling Wine

Price
14€ per person/hour

Menu III

White Wine
Rosé Wine
Red Wine
Draft Beer
Juice of the day
or lemonade
Water

+Sparkling Wine
+Gin Tonic

Price
18€ per person/hour

ADD-ON

Gin & Aperol Bar 25€ per person/hour



FOR MORE
INFORMATION OR
BOOKINGS

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CLUB 7

Off Everything Else