



# C/UB7

## 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, showing the word 'APEROL' in large yellow letters. The liquid is a vibrant orange-red color. A stream of the liquid is captured mid-pour, falling into the glass. The glass is on the right, containing several ice cubes. The background is blurred, showing what appears to be a bar or kitchen setting with various items like a juicer and other bottles. The lighting is warm and focused on the bottle and glass.

We create the best  
environment for  
successful  
events.



# Create a memorable experience

The options for organizing your successful event.



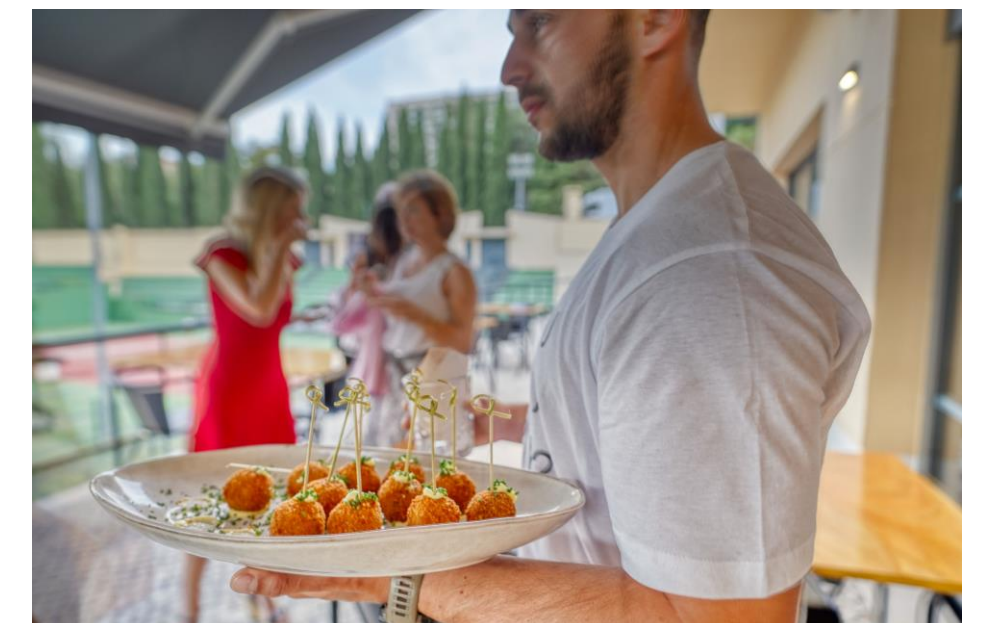
ORR SPACES

# 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



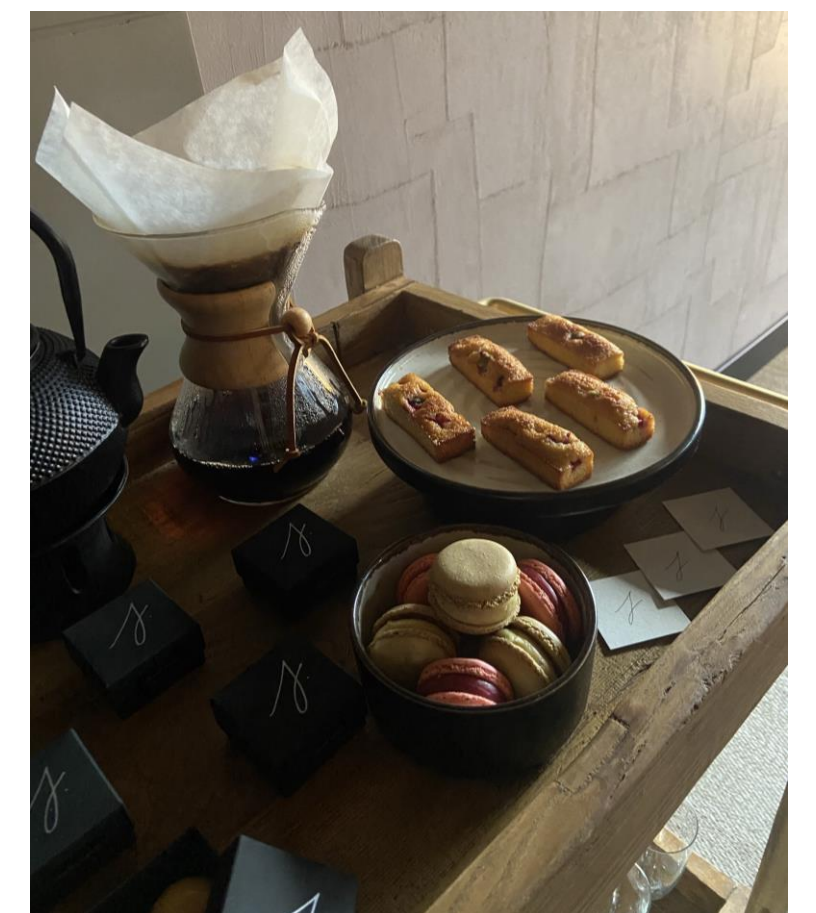
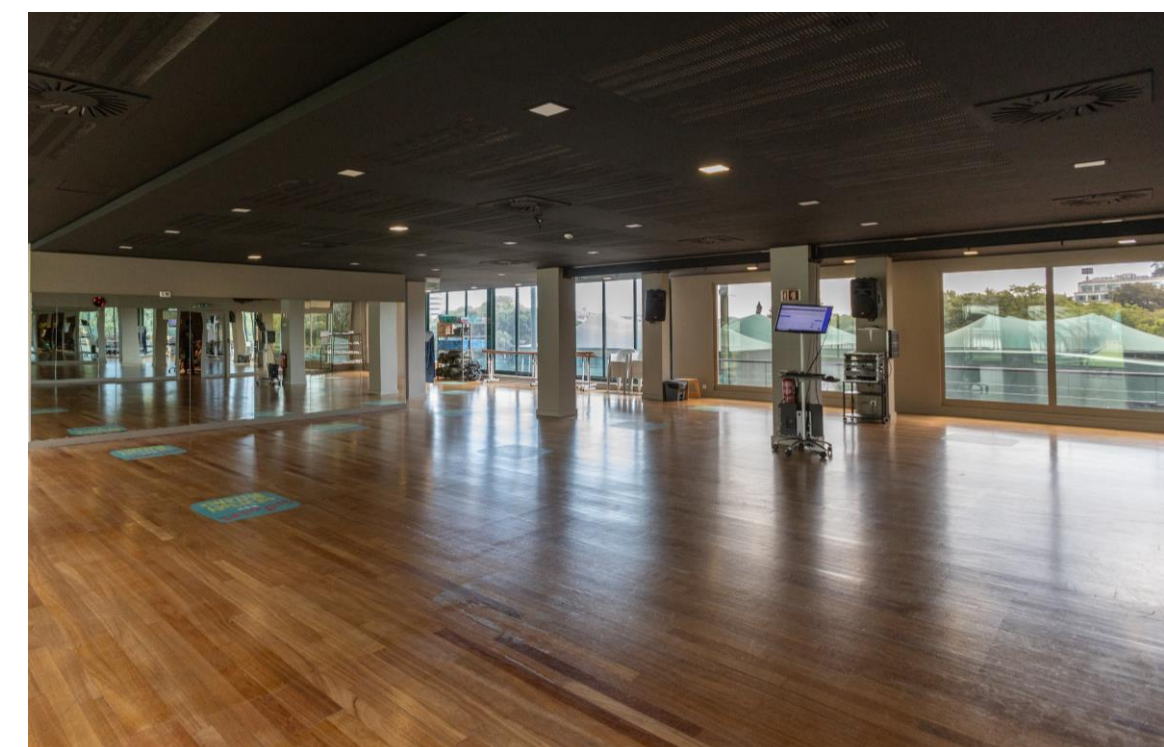


OUR SPACES

# 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

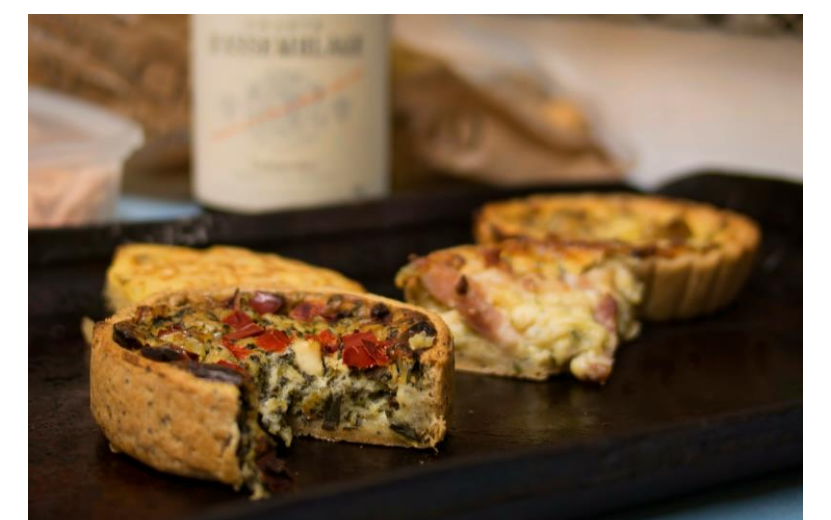
## | Enjoy a meal

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
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FOR MORE  
INFORMATION OR  
BOOKINGS

[events@club7.pt](mailto:events@club7.pt)



# CLUB 7

Off Everything Else