

KIT BANQUETES



HOTEL • AZORES

DISCOVERY HOTEL
MANAGEMENT



A MEMBER OF
DESIGN HOTELS™



HOTEL • AZORES

WELCOME DRINKS

ASK OUR STAFF TO SUGGEST A PERSONALIZED WELCOME DRINK.

Prices include VAT and service charges and are subject to change without prior notice.

DISCOVERY HOTEL
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WELCOME DRINKS

WELCOME DRINK

Sparkling wine À TERRA Selection
White wine À TERRA Selection
Beer
Non-alcoholic Cocktail
À TERRA Flavored Water
À TERRA Almonds

10€ price per person
60 minutes

AZOR DIGESTIFS

Young whisky
Licor Beirão
Amêndoa Amarga
Gin
Tawny Port
Selection of regional Liqueurs
Soft drinks

6€ price per person
30 minutes

DHM DIGESTIFS

Brandy
Young whisky
Old whisky
Licor Beirão
Vodka
Gin
Rum
Tawny Port
Regional Liqueurs
Soft drinks

10€ price per person
30 minutes



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OPEN BAR

Open Bar | Bica do Azor (parallel with Open Bar)

18€ price per person
60 minutes

APERITIFS, BITTERS AND LIQUEURS

Martini Rosso, Dry and Bianco
Tawny and White Port
Moscatel Setúbal
Amarguinha
Licor Beirão
Baileys
Selection of regional Liqueurs

GIN

Tanqueray | Bombay Blue Sapphire

VODKA

Moskovskaya | Stolichnaya

TEQUILA

Jose Cuervo Silver | Jose Cuervo anejo

SUGAR CANE LIQUEUR

Rum Plantation 3 estrelas | Rum Plantation Original Dark
Cachaça Velho Barreiro

BRANDIES

CR&F | Constantino

WHISKY

Jim Beam | Jack Daniels | Jameson | Red Label | Black label

BEER AND SOFT DRINKS

Selection of Soft Drinks and Juices
Draft Super Bock and Non-Alcoholic Super Bock



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COFFEE BREAK

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COFFEE BREAK

STANDARD COFFEE BREAK

Coffee, Milk, Tea, Water and Cookies À TERRA

6.50€ price per person

Personalize your Coffee Break | Make Your Choices

Standard coffee break + 3 choices | **Price per person: 9€**

Standard coffee break + 6 choices | **Price per person: 12€**

Standard coffee break + 9 choices | **Price per person: 15€**

FINGER SANDWICH, IN BRIOCHE, RUSTIC OR LÊVEDO BREAD

Prosciutto, cream cheese and arugula

Fresh cheese, tomato and watercress

Cheese, tomato and arugula

Smoked turkey, herb butter and iceberg lettuce

Smoked salmon, sour cream and watercress

Mint and chicken yoghurt

DESSERTS

Bean pastries

Butter Cookies and biscuits

Scones with our own jams

Carrot and ginger cake by the slice

Lemon and yoghurt cake by the slice

Macaroons (supplement of €0.20 per person)

Bonbons (supplement of €0.30 per person)

Basket of seasonal fruit (supplement of €0.50 per person)

FRUIT SKEWERS

Pineapple, kiwi and papaya

Grapes, mango and melon

Apple, pear and orange by the slice

FRUIT SHOTS

Beetroot and orange

Carrot and ginger

Pineapple and pennyroyal

Coffee Break drinks supplement | **Price per person: 3€**

Orange Juice, Flavored water À TERRA and smoothie of seasonal fruit



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HOTEL • AZORES

COCKTAILS

60min

ASK OUR STAFF TO SUGGEST A PERSONALIZED COCKTAIL.

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COCKTAILS

COLD CANAPÉS

- Orange, carrot and octopus
- Pineapple, mint and coconut ✓
- St. Maria cantaloupe, pennyroyal and powdered prosciutto
- Beetroot, orange and pennyroyal ✓
- Beetroot, pineapple and mint ✓
- Gazpacho with smoked mackerel
- Avocado, tomato and lime ✓
- Leek, beef prosciutto and chives
- Vegetable sticks (carrot, cucumber and celery) ✓
- Mustard, olive and oregano

CRUNCHY CANAPÉS

- Smoked swordfish, sour cream and chives
- Oxtail roll with apple
- Beef, toast and mustard aioli sandwich
- Cured mackerel, wasabi mayonnaise and greens
- Prosciutto, cream of corianders and key lime
- Fish tartar, rice paper and lemon grass
- Blue jack mackerel in seaweed cone
- Roast black pudding in pineapple blinis
- Humus and cucumber in massa sovada (sweet bread) ✓

HOT CANAPÉS

- Carolo (polenta), limpets and corianders (supplement of €0.50 per person)
- Dashi, tofu, seaweed and leek ✓
- Peas, egg, bacon and mint
- Asparagus, Island cheese and chives (supplement of €0.50 per person)
- Crème of codfish, egg and pennyroyal
- Broccoli, green tea and seitan ✓
- Oysters (barnacles / abalone), potato and garlic (supplement of €0.50 per person)
- Oxtail and mint consommé
- Quail and egg broth
- Sweet potato, mussel and parsley
- White bean, tomato and whelk (supplement of €0.50 per person)
- Shrimp a la plancha, soy and ginger (supplement of €0.50 per person)

SWEET CANAPÉS

- Pineapple and mint tart
- Almond, passion fruit and sage
- Peanut, coffee and vanilla
- Kima, yoghurt and lemon grass
- Chocolate, caramel and glazed pineapple (supplement of €0.50 per person)



MAKE YOUR CHOICE

60 min

4 choices | **Price per person: 12€**

6 choices | **Price per person: 18€**

10 choices | **Price per person: 20€**

EXTRAS

Cheese board 4 from the Azores | **Price per person: 12€**

Ice cream station 6 flavors | **Price per person: 8€**

Sushi board 6 pieces | **Price per person: 12€** (2 Nigiri, 2 Temaki, 2 Temari sushi)

DRINK SUPPLEMENT

5€ price per person

Sparkling and still water

À TERRA flavored water

Orange juice

Soft drinks

10€ price per person

White, Red and sparkling wine À TERRA selection

Draft beer

Sparkling and still water

À TERRA flavored water

Orange juice

Soft drinks

15€ price per person

Welcome cocktail with sparkling wine

À TERRA sangria

White, Red and sparkling wine À TERRA selection

Draft beer

Sparkling and still water

À TERRA flavored water

Orange juice

Soft drinks





HOTEL • AZORES

COCKTAIL DINATOIRE

60 min

MINIMUM OF 30 PEOPLE

ASK OUR STAFF TO SUGGEST A PERSONALIZED COCKTAIL.

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COCKTAIL DINATOIRE

COCKTAIL SNACKS

Squid, corn and parsley
Shrimp, coconut and chutney (supplement of €0.50 per person)
Shrimp, pineapple and pennyroyal (supplement of €0.50 per person)
À TERRA-style rump steak roll with rosemary
Chicken, egg and leek
Melon, prosciutto and mint
Chicken wings with piri piri (chili sauce)
Goat cheese, honey and apple
Ceviche, avocado and chives
Mushroom, broccoli and carrot tempura
Soft dough pastry with local fish
Oxtail roll with apple

SWEET CANAPÉS

Pineapple and mint tart
Almond, passion fruit and sage
Peanut, coffee and vanilla
Kima, yoghurt and lemon grass
Chocolate, caramel and glazed pineapple (supplement of €0.50 per person)

MAKE YOUR CHOICE

60 min

4 choices | **Price per person: 12€**
6 choices | **Price per person: 18€**
10 choices | **Price per person: 20€**

EXTRAS

Cheese board 4 from the Azores | **Price per person: 12€**
Ice cream station 6 flavors | **Price per person: 8€**
Sushi board 6 pieces | **Price per person: 12€** | (2 Nigiri, 2 Temaki, 2 Temari sushi)



DRINK SUPPLEMENT

5€ price per person
Sparkling and still water
À TERRA flavored water
Orange juice
Soft drinks

10€ price per person
White, Red and sparkling wine À TERRA selection
Draft beer
Sparkling and still water
À TERRA flavored water
Orange juice
Soft drinks

15€ price per person
Welcome cocktail with sparkling wine
À TERRA sangria
White, Red and sparkling wine À TERRA selection
Draft beer
Sparkling and still water
À TERRA flavored water
Orange juice
Soft drinks

NOTE: Minimum of 30 people





HOTEL • AZORES

GROUP MENU

MINIMUM OF 20 PEOPLE
ASK OUR STAFF TO SUGGEST A PERSONALIZED MENU

Prices include VAT and service charges and are subject
to change without prior notice.

DISCOVERY HOTEL
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LUNCH / DINNER

STARTERS

Cream of Forkbeard with pennyroyal
Cream of vegetables of the season
Oxtail soup with sorrel and vegetables
Tomato with fresh cheese and arugula (soup or salad)
Blue jack mackerel, sour cream and watercress salad
Half-cured mackerel, mashed cauliflower and beetroot
Pâté Maison with seasonal jam
Bundle of roast vegetables with lentil salad
(Vegetarian dish, can be served as a main course)
Bean, seaweed and spinach "hamburger"
(Vegetarian dish, can be served as a main course)
Scaled horse mackerel, wasabi and sweet potato

FISH DISHES

Octopus and squid, possibly local (supplement of 2.00€ per person)
Baked codfish with olive, field bean and tomato crust tomato
Portuguese-style sautéed tuna with crushed potato and coriander
Braised red mullet with sweet potato and olive butter (supplement of 3.00€ per person)
Atlantic Anchovy sautéed with xerem and smoked bacon
Baked Yellowmouth barracuda with coriander and watercress xerem
Grilled swordfish with chili pepper butter
and sweet potato

MEAT DISHES

Stewed rump steak, carrots and spinach
Regional-style loin of veal, potato rosette and rosemary (supplement of €5.00 per person)
Roast pork belly, apple, corn and thyme
Chicken breast in filo pastry, cheese, sweet potato and corianders
Ballotine of rabbit, limpets and bean rice in a stew (supplement of 5.00€ per person)
Veal shank with aromatic wine, roasted carrots and beetroot
Chuck of veal cooked in a wood stove, augusta potatoes and chards

DESSERTS

À TERRA style aletria (vermicelli pudding) and rice pudding
Apple, almond, honey and praline tart
Chocolate, almond and vanilla
Orange crème brûlée with nuts and mint ice cream
Abade de Priscos Pudding



MAKE YOUR SELECTION

25€ price per person

The Chef's Greeting, Choice of Main Course, Dessert

30€ price per person

The Chef's Greeting, Choice of Entrée, Main Course, Dessert

35€ price per person

The Chef's Greeting, Choice of Entrée, Fish Dish, Meat Dish and Dessert

DRINK SUPPLEMENT

10€ price per person

Sparkling and still water

Soft drinks, Draft Beer, Coffee, Tea

White and Red wines, À TERRA selection

15€ price per person

Sparkling and still water

Soft drinks, Draft Beer, Coffee, Tea

White and Red wines, À TERRA Reserve selection

25€ price per person

Sparkling and still water

Soft drinks, Draft Beer, Coffee, Tea

Sommelier's choice of wines

NOTE: Minimum of 20 people



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WEDDINGS

FOR A TAILORMADE MENU, ASK OUR TEAM FOR A SUGGESTION.

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WELCOME COCKTAILS

COLD BITES

Fresh Cheese, local red Pepper jam
Mackerel, salt flower and passionfruit
blue jack mackerel, tomato and mint
Salted codfish, Húmus, cumin and parsley
Serrano Ham, melon and mint
Avocado, mango and celery sushi roll ✓
Shrimp, cucumber and sprouts sushi roll
Salmon, seaweed and daikon sushi roll
Local fish ceviche
Beef Tartar, capers and cherry tomato

LIQUID AND REFRESHING

Orange, carrot and octopus
Pineapple, mint and coconut ✓
Melon, pennyroyal and serrano ham powder
Tomato, fresh cheese and basil ✓
Beetroot, Orange and pennyroyal ✓
Yoçor Yogurt, mackerel and lemon
Avocado, tomato and Lime ✓
Tomato, cucumber and parsley ✓

WARM BITES

Shrimp satay, lemongrass and soya
Shrimp, pineapple and sansho
Pork rolls, plums and sesame seeds
Chicken breast, port wine and dried fig
Rice Blood sausage, pineapple and mint
Mackerel, sweet potato and cumin
Quail, mushroom and egg
Chicken, peanut and "piripiri Sauce"
Scrambled egg with salted codfish and parsley
Scrambled egg, mushroom and asparagus ✓
Scrambled egg, smoked sausage and sprouts
"alcatra" fried cakes



MAKE YOUR SELECTION

12€ price per person
2 cold + 1 liquid + 1 warm (drinks not included)

18€ price per person
2 cold + 2 liquid + 2 warm (drinks not included)

20€ price per person
4 cold + 3 liquid + 3 warm (drinks not included)

EXTRA COCKTAIL

SWEET BITES

Mango and jasmin Pates Fruits
Chocolate, pistachio and coffee Opera
Rice cream tart
Chocolate, caramel and glazed pineapple

6€ price per person
(2 choices)

10€ price per person
(4 choices)



WELCOME DRINK

À TERRA

Sparkling wine À TERRA selection
White and red wine À TERRA selection
Beer
Non-alcoholic cocktail
À TERRA flavoured water

10€ price per person

AZOR

Sparkling wine À TERRA selection
White and red wine À TERRA selection
Beer
Non-alcoholic cocktail
À TERRA flavoured water
Selection of 3 gins
Liqueurs
Selection of 3 cocktails

35€ price per person




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MENU

TO START YOUR EVENT

Salted codfish Soup, "padron" peppers, Chorizo and pennyroyal
Common Mora and it's chips with lemon oil
Duck Consommé and it's puff pastry, egg and mint
Local Beef Consommé and it's puff pastry with Mandioca
Beetroot cold soup, tuna and cucumber marinated in lime
Miso soup with duck, ramen, seaweed, shitake and leek
Tuna Dashi ,oyster mushroom and lemongrass
Cold cauliflower soup with smoked swordfish and asparagus
"Rocha" Pear rôti, "morro" cheese, green herbs and leaves 
Mackerel tartar, tarragon, ginger and avocado
Beef carpaccio and tartar with ancient mustard

MAIN FROM OUR COAST

Swordfish, shrimp, squid and zucchini spaghetti
Fish Trio, shrimp and sweet potato
Tuna glazed in Mirin, asparagus and spinach
Sauteed Bluefish, corn and smoked Lard
Sauteed Barracuda with Portuguese style potato mash
Wreckfish coated with herbs and shellfish broth (€5 supplement per person)
Sauteed Alfonsino, corn and coriander cream with lemon

MAIN FROM OUR PASTURE

Local Beef tornedó, Roasted potato and spinach (€5 supplement per person)
Roasted Beef Shoulder in wood oven with rosemary
Pork belly, honney, rosemary and cloves
Chicken with filo pastry stuffed with serrano ham and "morro" cheese
Beef Sirlon and chunk, Spinach and potato gratin

THE SWEET PART

Gorreana Local Tea Brûllée, Banana and "Ilha" cheese
Biscuit sachê, coffee mousse, lemongrass and passionfruit
Apple tart, almond, honey and praliné
Rice pudding cream, cinnamon jelly and coffee ice cream
Orange creme Brûllée, Dried fruits sablé ith mint sorbet
Abade de Priscos Pudding
100% chocolate (€3 supplement per person)



MAKE YOUR SELECTION

60€ price per person

The chefs Hello, one starter, one main, one sweet
(drinks not included)

80€ price per person

The chefs Hello, one starter, one fish, one Meat, one sweet
(drinks not included)

100€ price per person

The chefs Hello, two starters, one fish, one Meat, one pre-dessert, one sweet
(drinks not included)



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ALL NIGHT LONG

AZORIAN CHARCUTERIE TABLE

Spicy Chorizo and Local Corn bread "bolo da sertã"
Blood pudding and pineappl
"Queijo de Torresmos"
"Pé de torresmo" paste and toasts

19€ price per person

AZOREAN CHEESE TABLE

Flores Island Cheese 8 month cured
Old S. Jorge Cheese
Morro Cheese
S. João do Pico Cheese
Fresh cheese
Selection on local bread

18€ price per person

OCEAN TABLE

Sushi, sashimi and temakis
Lobster and it's sides
Shrimp

40€ price per person

OUR SUPPER

"Caldo Verde" or Beef broth
Steak sandwich in local bread "Bolo Levedo"
Chocolate and salt flower muffin
"Pasteis de nata" custard cream tarts

15€ price per person



DRINKS

SUPPLEMENTS

Standard

Sparkling and still water
Soft drinks, beer, coffee, tea
White and red wine selection À TERRA
20€ price per person

Reserve

Sparkling and still water
Soft drinks, beer, coffee, tea
White and red wine selection À TERRA Reserve
30€ price per person

Pairing

Sparkling and still water
Soft drinks, beer, coffee, tea
Wine at care of the sommelier
40€ price per person

AFTER DINNER

Azor

Whisky
Licor Beirão
Amêndoa Amarga
Gin
Porto Tawny
Selection of Local liquers
6€ price per person
30 minutes

DHM

Old brandy
Whisky
Old Whisky
Licor Beirão
Vodka
10€ price per person
30 minutes



BAR DO AZOR / BICA ABERTA

APERITIFS, BITTERS AND LIQUERS

Martini Rosso, Seco e Bianco
Tawny AND White Port
Moscatel Setúbal
Amarguinha
Licor Beirão
Baileys
Selection of Local liquers

GIN

Tanqueray | Bombay Blue saphire

VODKA

Moskovskaya | Stolichnaya

TEQUILA

Jose Cuervo Silver | Jose Cuervo anejo

DE CANA

Rum Plantation 3 estrelas | Rum Plantation Original Dark
Cachaça Velho Barreiro

BRANDIES

CR&F | Constantino

WHISKY

Jim Beam | Jack Daniels | Jameson | Red Label | Black label

BEER AND SOFT DRINKS

Schwepps tónico
Coca-Cola, Sprite, Kima, Compal Nectar and Nestea
Super Bock e Super Bock non alcoholic

18€ price per person
60 minutes





HOTEL • AZORES

SHOWCOOKING

ASK OUR STAFF TO SUGGEST A PERSONALIZED COCKTAIL.

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SHOWCOOKING




SOUP THAT IS GOOD FOR YOUR HEALTH

- Caramelized veal, anise and lemon grass consommé
- Cream of carrot soup with almond and goji 
- Thai soup, shrimp, shredded pork, basil and bean-sprouts
- Red lentil soup with coconut milk and curry 
- Spicy chicken soup with rice, beans and lime
- Cream of chickpea and spinach soup with chorizo oil
- Cream of sweet potato soup with arugula, and slivers of island cheese
- Cream of white bean soup with mint and shrimp

SIMPLE GARDEN SALADS

- Tomato, lettuce and carrot - Complementary

SALADS

- Lentils, olive and corianders
- Green beans, tomato and oregano
- Celery, apple and grapes 
- White cabbage, carrot, apple, walnuts and sherry 
- Red cabbage, apple, corn, walnuts and honey 
- Potato, ham, eggs, wholegrain mustard and chives
- Chicken, bacon and croutons

FROM THE SEA

- Giant squid, coriander and soy
- Horse mackerel in vinaigrette with sour cream
- Corretora canned tuna and olives
- Fish estupeta (pickled fish loin shavings) salad with tomato and oregano
- Swordfish in carrot and garlic sauce
- Marinated chub mackerel, olives and corn
- Octopus, peppers and new potatoes

SHOW COOKING - FISH FROM OUR COAST

- Mora with herb stuffing on bread
- Seasonal fish in salt
- Yellowmouth barracuda in ginger lily leaves, baked in a wood oven
- Greater forkbeard chips with pickled onion rice
- Fish stew from our coast
- À TERRA-style fish stew from Pico
- Bordeaux-style Atlantic swordfish with capers and lemon
(Fish may vary depending on availability)



SHOW COOKING - LOCALLY FARMED MEATS

Pork leg, roasted with honey and rosemary
Pork glazed with soy, honey, ginger and lemon
Veal brisket roasted in wood oven
Roast veal shank with rosemary and pineapple
Veal loin with mustard crust
Ballotine stuffed with Sta. Maria alheira (Portuguese sausage)
Island style leg of lamb with rosemary and mint
Lamb involtini with black pudding and oregano

SHOW COOKING - FRESH PASTA

Farfalle
Penne rigate

SAUCES

4 cheese
Tomato and oregano
Carbonara with mushrooms
Horse mackerel and seafood bisque

FOR VEGETARIANS AND VEGANS

Spinach, chickpeas, green beans, leek, corn and curry
Penne with beans, soy sprouts, carrot, and celery
Lasagna with zucchini, eggplant, peppers, tomato and pumpkin
Mille-feuilles of grilled vegetables, olives, capers and pine nuts
Butter bean, eggplant, celery and red cabbage with savory crumble topping
Rice, lentil, dried tomato, mushroom, spinach and coconut
Cauliflower, broccoli, chestnuts, sweet potato, tofu and massala

SHOW COOKING - DESSERTS

Fresh fruit of the season
Crepe Suzette and vanilla ice cream
Pineapple flambé and basil sorbet
Fofas (cream puff) with our own fillings
Sweetened condensed milk pudding
Sweet pizza with Nutella and fruits of the season

MINIATURE SWEETS

Coconut flan
Pineapple Tart
Chocolate and passion fruit mousse
Orange tart
À TERRA style rice pudding
Honey and walnut cake
Egg whites and 'ovos moles' tart
Sweetened condensed milk pudding



MAKE YOUR SELECTION

À Terra Show Cooking Menu I

1 Soup
3 Salads
3 from the sea
1 main dish, fish or meat
Pasta station
4 miniature sweets
1 show cooking dessert

30€ price per person
drinks not included

Azor Show Cooking Menu II

1 Soup
4 Salads
4 from the sea
1 fish dish
1 meat dish
Pasta station
6 miniature sweets
2 show cooking dessert

35€ price per person
drinks not included

DRINK SUPPLEMENT

10€ price per person
Sparkling and still water
Soft drinks, Draft Beer, Coffee, Tea
White and Red wines, À TERRA selection

15€ price per person
Sparkling and still water
Soft drinks, Draft Beer, Coffee, Tea
White and Red wines, À TERRA Reserve selection

25€ price per person
Sparkling and still water
Soft drinks, Draft Beer, Coffee, Tea
Sommelier's choice of wines





HOTEL • AZORES

TERMS AND CONDITIONS

DISCOVERY HOTEL
MANAGEMENT



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TERMS AND CONDITIONS

NUMBER OF PARTICIPANTS AND CHOICE OF MENUS

1. The hotel must be informed in writing of the Final number of participants at the Event with at least 15 days prior notice.
2. The final number indicated will be considered as the minimum at the time of billing.
3. The hotel is not responsible for serving a number of people 5% higher than stipulated (when the increase occurs less than 24 hours before the service) or 10% higher (when the increase occurs less than 48 hours before the service).
4. The choice of menus must be communicated 30 days beforehand under penalty of risking unavailability of the desired dishes.
5. The hotel must be advised with 15 days prior notice if any of the guests have dietary restrictions.
6. Dishes with Fish may be subject to alteration according to market availability, such changes will be communicated at least 48 hours beforehand.
7. Due to their seasonal nature some products may not be available at certain times of year. In that case they will be indicated and substituted with an equivalent product.
8. The client will be informed of the wine services with 7-days prior notice.
9. Menu equal for all elements of the group.
10. Price per person does not include celebratory cake, if desired, please request a quote.
11. Price for children from 4 to 12 years old has a reduction of 50% per person.
12. Duration of service: 3 hours with 30 minute's tolerance
13. After dessert, the drinks service will end.

LATE ARRIVAL FOR MEALS

60-minute delay: Application of a 15% surcharge to the value per person/meal.

90-minute delay: Application of a 30% surcharge to the value per person/meal.

FOOD AND DRINKS

No food brought and/or taken by the organizers or their guests should enter and/or leave without previous signing of terms of responsibility drafted by the Hotel administration.

CORKAGE

If clients bring wine, a corkage charge of €10 will be charged per bottle of wine opened, and for spirits €15 per bottle.

LOSS/THEFT OF GOODS AND SAFETY OF HIRED LOCATIONS

The hotel is not responsible for loss/theft of goods, objects or other valuable items present during the event.

Additional safety should be hired and paid by the client with prior notice and the hotel's authorization.

The hotel does not assume responsibility for any items left in the banquet and meeting areas after the event.



AUDIO-VISUAL EQUIPMENT

The Hotel may hire and supply audio-visual equipment, if this is requested with due prior notice. The Client must specify as precisely as possible the type of material needed.

If the Client chooses to rent and install the equipment directly, the Hotel will not be responsible for it or any technical assistance.

Decorations, publicity, flammable and toxic products, and signage

The placing of posters or any other type of decoration or publicity must be supplied by the client, subject, however, to prior authorization by the hotel, who may refuse it.

Flammable materials, such as: fireworks, gas, coal, toxic products or any other products that cause irritations, are not permitted under any circumstances.

No decorations may be placed in front of fire extinguishers, emergency exits or close to energy sources.

Nothing should be affixed to floors, walls, ceilings or columns with nails, screws, pins, tape or any other mean of suspension that may cause damage.

The costs arising for the repair of any damage caused to the hotel's installations or equipment will be the sole responsibility of the client, and the hotel is authorized to charge for any such amounts.

ENTERTAINMENT

The Hotel should always be notified beforehand of any entertainment, and approve it under the terms and schedule agreed upon.

The payment of licenses and other authorizations are the responsibility of the client.

PROVISION OF SERVICE

The Hotel is released from its obligation to provide rooms or other spaces in the Hotel that may be subject to reservation if the Hotel is unable to do so due to cases of force majeure, acts of government or other authorities, wars, hostilities, civil disturbances, strikes, lock-outs, riots, epidemics, quarantines, or due to any other situation outside the control of the Hotel.

The Hotel is not responsible for supplying the reserved spaces if rendered unable to do so because of any of the aforementioned causes.

PAYMENT AND INVOICING DETAILS

The conditions of payment previously established between the hotel and the client must be obeyed, and the details for issuing the invoice must be supplied upon the confirmation of the event (name, address, taxpayer number).

After issuing the invoice, the hotel is not responsible for the absence of any information that was not provided beforehand (for example: order number, purchase order, etc.).



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