



Events Meetings

Transform your event into a special and unforgettable occasion.



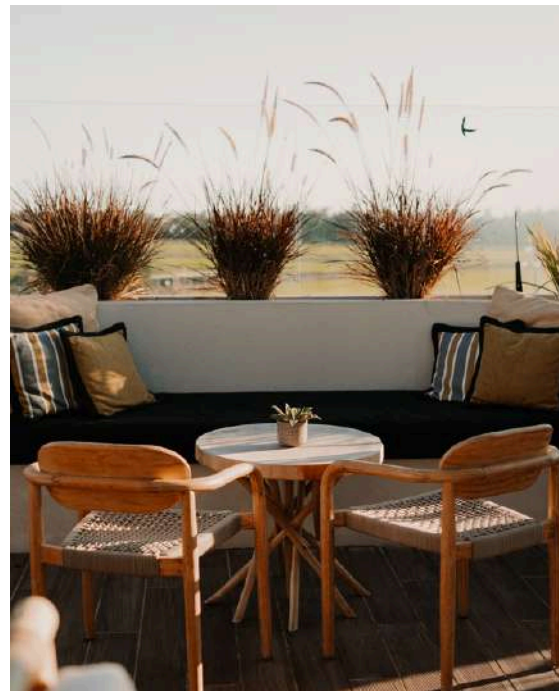
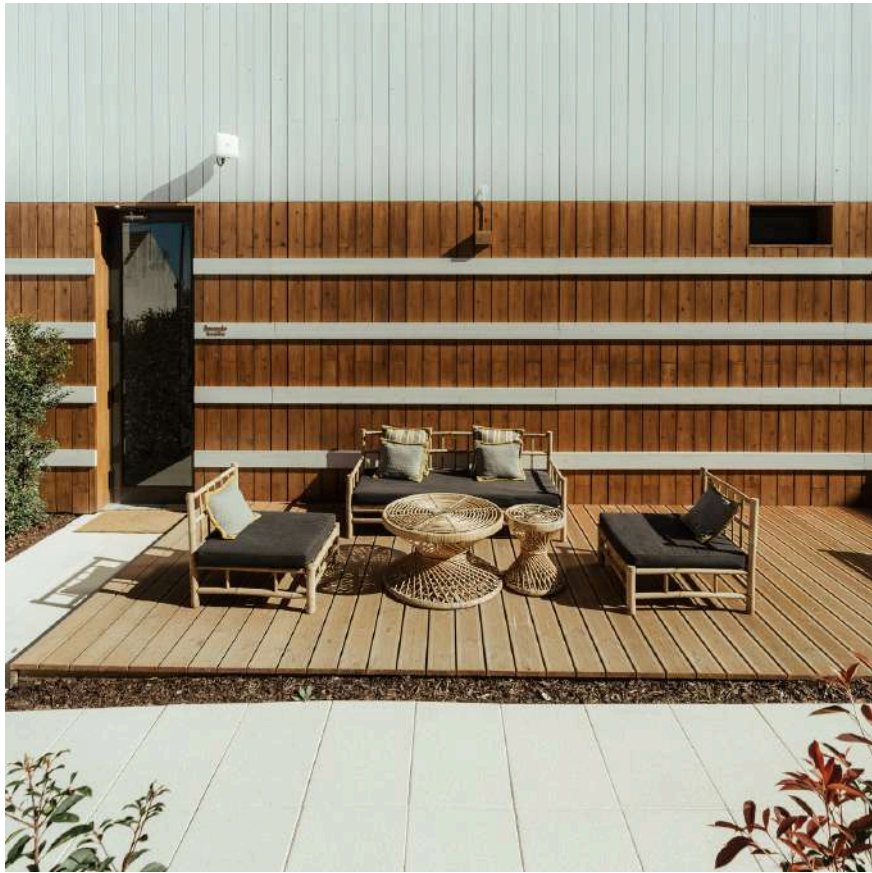
A Paradise Retreat

Inspired by the people, architecture, and local heritage

Just 1.5 hours from Lisbon, in the heart of Comporta, next to the nature reserve and 15 minutes from the beach, you will find AlmaLusa Comporta.

The property stands out for its intimate size, décor featuring local products, and an authentic Portuguese experience. The culinary offerings celebrate traditional and seasonal ingredients.

Ideal for unforgettable events such as meetings, team buildings, workshops, or presentations, AlmaLusa combines the proximity to the capital, the unique charm of Comporta, and exclusive activities to create truly special moments.



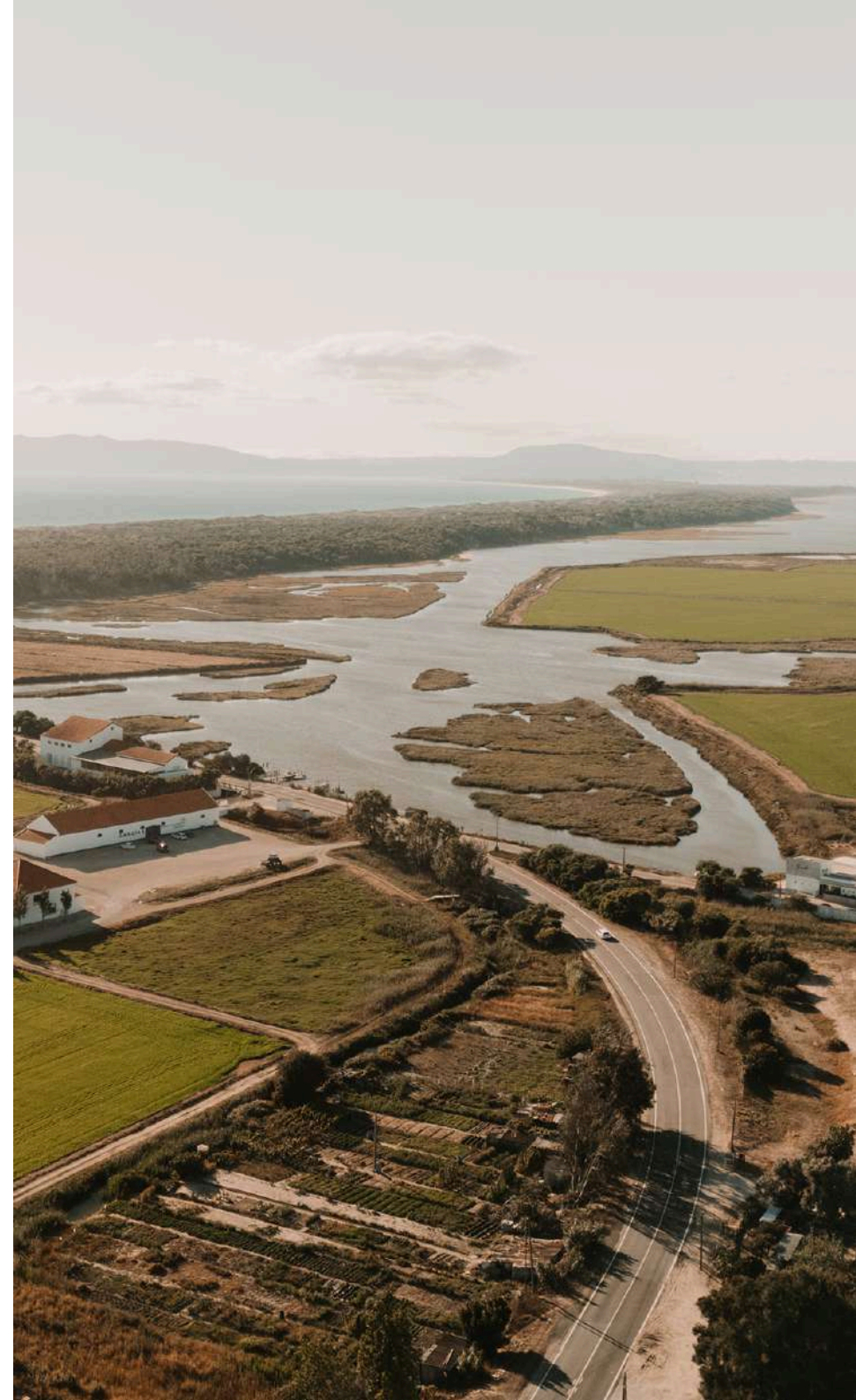
An extraordinary location

Discover Comporta, the best-kept secret of the Alentejo coast.

Surrounded by stunning beaches of the Alentejo coast and vast rice fields, Comporta offers a unique setting for events and meetings.

Just 1.5 hours from Lisbon and the airport, the location combines accessibility with tranquility, offering ideal conditions for any occasion.

Discover everything this region has to offer, from beaches and nature to local shops and unique activities. Our 24/7 Concierge service ensures memorable experiences, such as horse riding on the beach, dolphin watching, wine tasting at local vineyards, or golf on exceptional courses.





Wellness Rooftop

The Wellness Rooftop is perfect for small meetings and events. With 56m², the semi-covered space offers versatility for various types of events, such as meetings, product launches, fitness events, cocktails, and private meals. The side area allows for sit-down dinners with a long table for up to 30 people, ideal for more intimate moments.

Available services:

Catering and bar service

Wi-Fi

Audiovisual equipment rental

Electrical support for audiovisual equipment

Bathroom with shower on the same floor for private use

Fitness equipment available for rent, subject to availability

Covered parking, subject to cost and availability



Wellness Rooftop



Layout	Capacity (Pax)
Classroom	45
Lecture	50
Cabaret	40
U	22
Standing	80
Fitness	20

Library Bar

Located on the -1 floor, the Library Bar offers 79m² and accommodates up to 50 people, depending on the layout. Equipped with an 85" screen and water stations, it is a welcoming and versatile space, ideal for team building, meetings, presentations, or corporate lunches and dinners. It also features a private outdoor area to support the event.

Available services:

Catering and bar service

Wi-Fi

85" Smart TV e Apple TV

Electrical support for audiovisual equipment

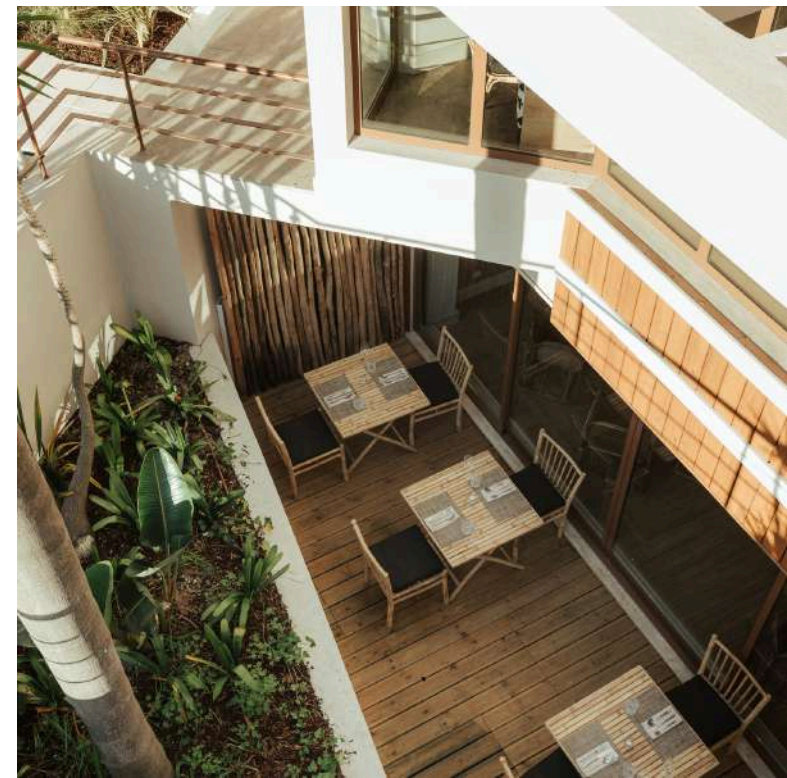
Bathroom on the same floor for private use

Exclusive outdoor area for use during the event

Easy access for guests with reduced mobility

Concierge service

Covered parking, subject to cost and availability





Library Bar



Layout	Capacity (Pax)
Classroom	30
Lecture	50
Cabaret	30
U	24
Standing	60
Single Table	28



Duna Room

Located on the ground floor, the Duna Room offers 60m² and can accommodate up to 22 people, depending on the chosen layout. Bright and relaxed, the Duna Room is the perfect space for small executive or private lunches and dinners.

Duna room capacity:

- Long table for up to 8 people
- L-shaped sofa tables for up to 22 people



Available services:

Catering, bar and buffet service

Wi-Fi

Electrical support for audiovisual equipment

Bathroom on the same floor

Outdoor area, poolside terrace

Concierge service

Covered parking, subject to cost and availability



Layout	Capacity (Pax)
Boardroom	8
Lounge Seated dining	30
Lounge Standing dining	40

The Rooftop Bar

With 292m² (and 22m² of private area) and views of the rice fields and sunset, The Rooftop Bar is perfect for events, private lunches and dinners, presentations, product launches, parties, and fashion shows.

Available services:

Catering, bar and buffet service

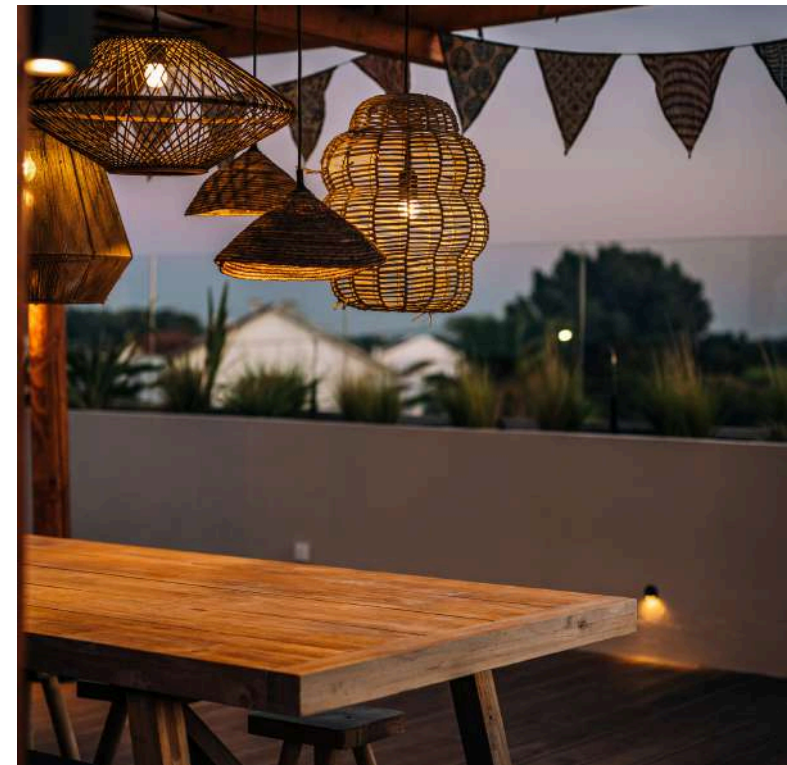
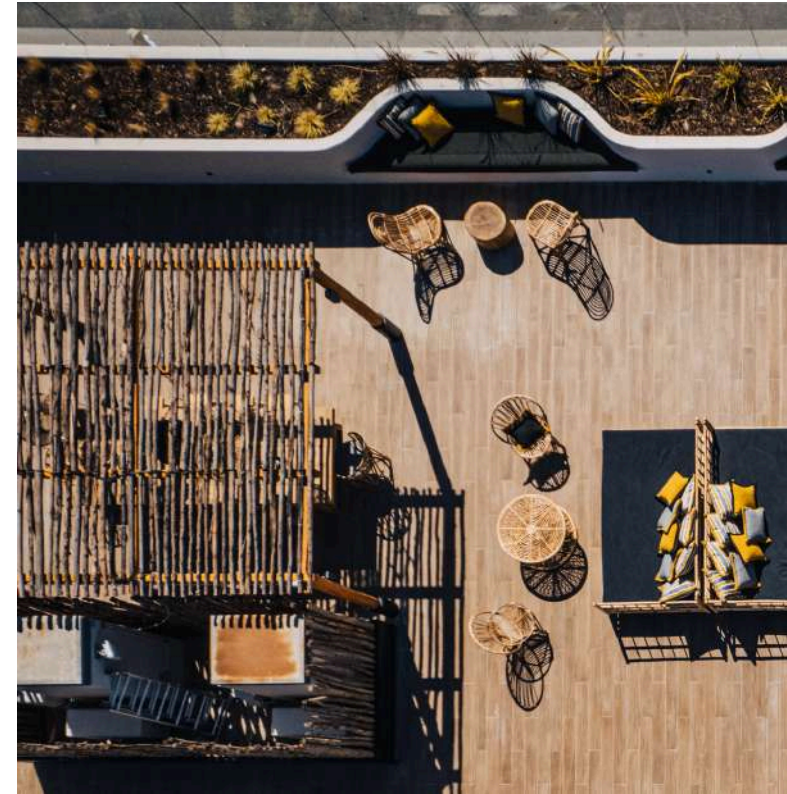
Welcome Desk area

Wi-Fi

Electrical support for audiovisual equipment

Concierge service

Covered parking, subject to cost and availability



Layout	Capacity (Pax)
Seated dining	100
Standing	180

The Rooftop Bar





Suites

You can choose one of our suites for an intimate meeting. The Deluxe Suite, the largest in the hotel and the only one with a separate bedroom, is particularly recommended. Located on the first floor, with views of the sunset and rice fields, the Deluxe Suite offers a meeting room equipped for small-scale meetings. This space accommodates 4 to 10 people, covers 50m², and features a private outdoor balcony.

Available services:

Catering, bar and buffet service

Wi-Fi

55" LG Smart TV

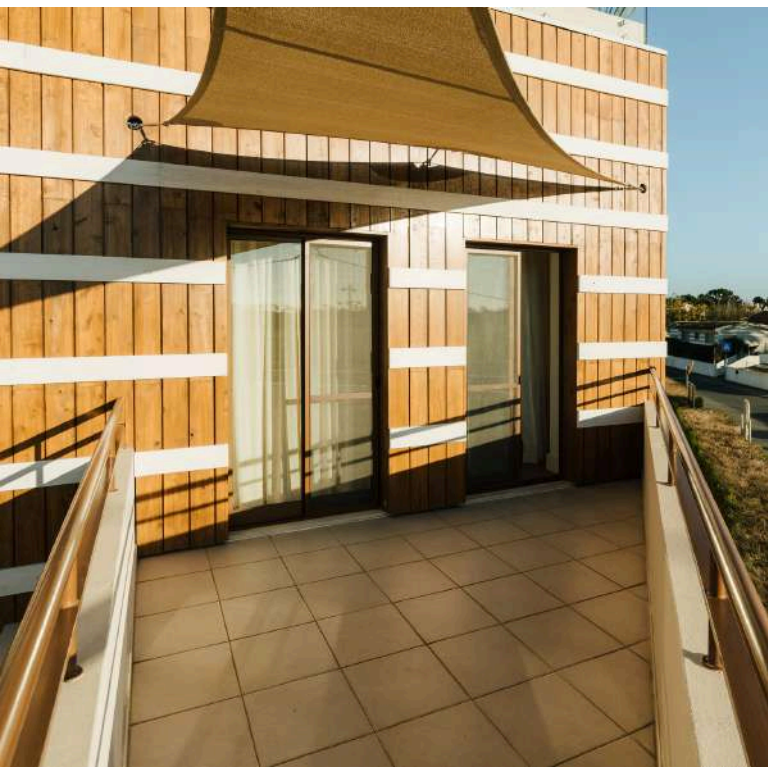
Electrical support for audiovisual equipment

Bathroom

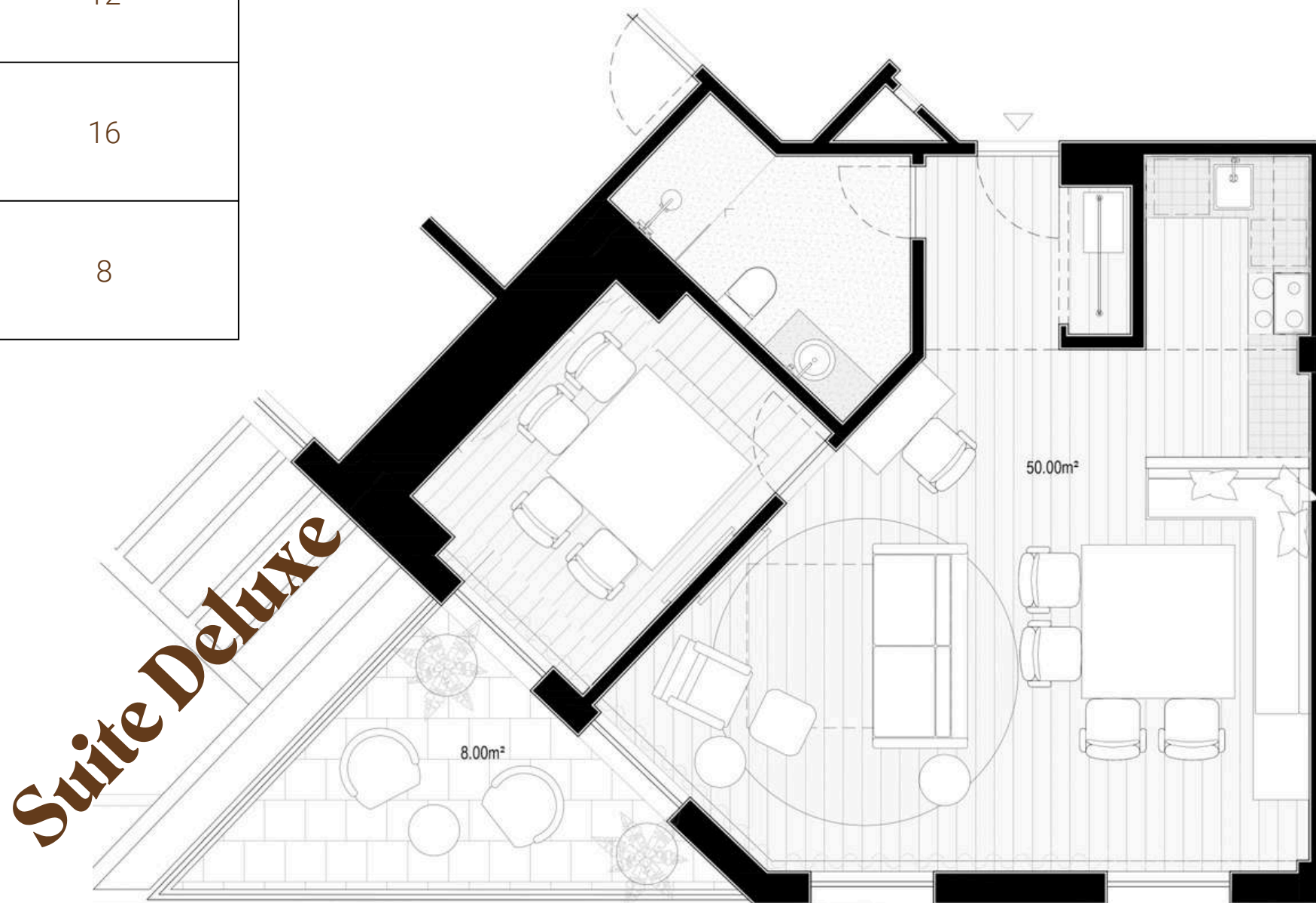
Outdoor area, private balcony

Concierge service

Covered parking, subject to cost and availability



Layout	Capacity (Pax)
Living Room Single table	12
Lounge Lecture	16
Bedroom Single table	8



Auditorium

It is located at the **Junta de Freguesia da Comporta**, just 200 metres from the hotel, approximately a 3-minute walk away.

The venue has seating for **84 to 86 people**, with the option to add more chairs if needed.

It does not have microphones, projectors, or other technological equipment, offering only a few speakers.





Complete your event with our
Banquet Kit



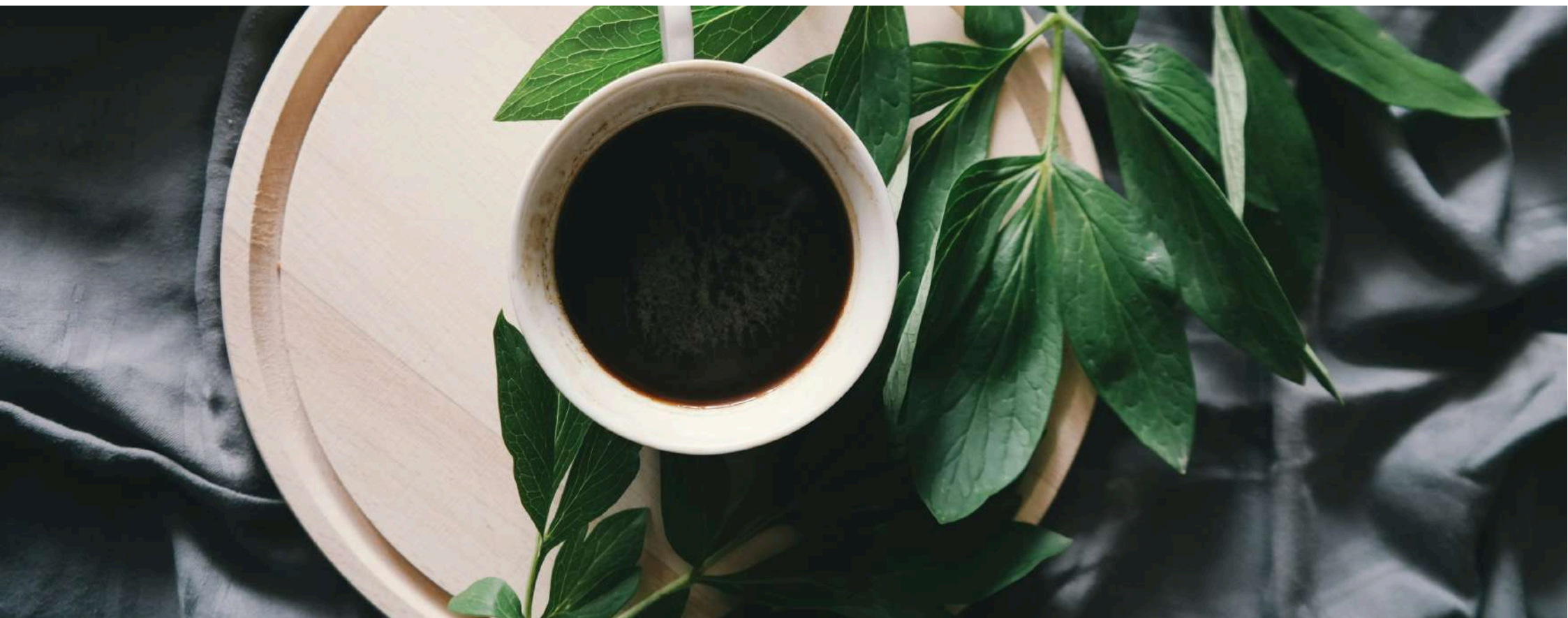
MEET THE CHEF

Wilson Costa

From an early age, Wilson Costa developed a strong connection to gastronomy, growing up surrounded by the flavours and culinary traditions of his family. At the age of 15, he decided to pursue a career as a chef and enrolled in the Hotel and Tourism School of Santarém. His deep respect for the products of the Oeste region, particularly fish and seafood, is evident in his creations, which blend traditional Portuguese flavours with international influences, such as Asian cuisine, and innovative techniques from molecular gastronomy.

Throughout his career, Wilson has gained extensive experience, including three years as the right-hand man to Chef Louis Anjos at the Michelin-starred restaurant at Suites Alba Resort & Spa. He also worked at Tágide in Lisbon under the guidance of Chef Nuno Diniz and was responsible for the opening of the gastronomic restaurant Mon-Chic at the Macdonald Resort & Spa in Monchique, which was awarded the 2017 Revelation prize by the Boa Cama Boa Mesa guide. His career also includes a stint at Vale d'Oliveiras Quinta Resort & Spa, a five-star resort in the Algarve.

Currently, Wilson Costa is the Chef at AlmaLusa Comporta, where he delights guests with his unique culinary creations.



Coffee breaks

Rio Tejo
Rio Sado



Rio Tejo

Coffee
Decaf
Tea
Milk

Sparkling or still water
Orange juice
Homemade Iced Tea
Homemade cookies

7€ per person



Rio Sado

Coffee

Decaf

Tea

Milk

Sparkling or still water

Orange juice

Homemade Ice Tea

Homemade cookies

Mini Pastries

Finger Sandwiches

10€ per person



Set Menu

Confirmation and cancellation policy

50% of the total amount will be charged upon booking, with the remaining 50% to be paid up to 7 days before the event. In case of cancellation after this deadline, the full amount for the meals will be charged.

Menu 1

Menu 2

Menu 3



Selection of 1 item per course for the entire group
Minimum of 12 people
One week's notice required

Starters

Caldo verde
Mushroom and cheese crunch
Mini prawn quiche with salad
Potato salad, roast beef and mustard

Main course

Roasted salmon, creamy spinach, potato terrine, crispy potato, and vegetables
Pork tenderloin, asparagus "açorda", vegetables
Creamy mushroom and asparagus rice

Dessert

Lemon crème brûlée with cinnamon ice cream
Chocolate cream and carob tart with orange ice cream
Sliced fruit

Menu 1

35€ per person



Selection of 1 item per course for the entire group

Minimum of 12 people

One week's notice required

Starters

Roast pumpkin soup

Asparagus salad with béarnaise sauce and ham

Creamy 64°C egg with peas and sausages

Vegetable and ricotta quiche

Main course

Roast cod, mashed chickpeas, spinach, olive crumble and cornbread

Creamy prawn, pumpkin and ginger rice

White veal tenderloin, potato terrine and young vegetables

Fresh pasta with burrata and pesto sauce

Dessert

Spice, orange and pumpkin pannacotta

Carob and almond millefeuille with bittersweet ice cream

Caramelized pear, cream cheese and nuts

Sliced fruit

Menu 2

45€ per person

Menu 3

55€ per person

If the client chooses to include two courses (fish and meat), an additional charge of €22 will apply.



Selection of 1 item per course for the entire group

Minimum of 12 people

One week's notice required

Starters

Chestnut cream and boletus

Cod carpaccio, vierge sauce and chickpea purée

Duck salad, seasonal fruit and nuts

Warm mushroom and chèvre cheese salad

Prato Principal

Croaker, confit cabbage and creamy potato sauce

Our version of octopus “à lagareiro” with sweet potatoes

Confit duck leg, giblet croquette and mushroom xerém

Roasted cauliflower with romesco and lemon

Dessert

Chocolate brownie with pistachio ice cream

Orange cheesecake with ginger ice cream

Our version of lemon meringue

Sliced fruit



Buffet

Option 1
Option 2



Buffet

Option 1 | 30€ per person

Minimum of 20 people

Simple salads

Lettuce, Tomato, Carrot, Red Onion, Cucumber

Composed salads

Chickpea salad with cod, pasta with salami and cocktail sauce, fish escabeche, red cabbage and citrus salad, roast pumpkin with cheese and rocket, bean and charcuterie salad, roe salad, Spanish-style mussels

Marinated olives, croquettes, codfish cakes with tomato chutney, cheese and charcuterie board

Main courses

Caldo verde

Octopus “à lagareiro”

Roast Beef with baked potatoes and vegetables

Vegetable lasagne

White rice, jacket potato, steamed vegetables, grilled vegetables

Desserts

Strawberry panacotta, chocolate verrine, banana and caramel, crème brûlée, chocolate brownie, egg pudding, sliced fresh fruit



Buffet

Option 2 | 40€ per person

Minimum of 20 people

Simple salads

Lettuce, Tomato, Carrot, Red Onion, Cucumber

Composed salads

Chickpea salad with cod, fish escabeche, red cabbage and citrus salad, roast pumpkin with cheese and rocket, bean and charcuterie salad, octopus salad, chicken salad with pineapple

Main courses

Pumpkin cream

Cod au gratin with breadcrumbs

Meagre in salt crust

Roast leg of lamb with baker's potatoes

Beef stew

Vegetable lasagne

White rice, roast potatoes, steamed vegetables, grilled vegetables

Desserts

Fruit crumble with English cream, cherry and chocolate verrine, churros with chocolate sauce, tiramisu, moist chocolate cake, egg pudding, sliced fresh fruit

Family Style

40€ per person



On arrival

Chef's suggestion couvert

At the table

Beef carpaccio

Roast pumpkin and coriander cream

Chef's crumpets

To Comfort

Creamy mushroom and sundried tomato rice

Codfish "á Brás"

Oven rice with lamb terrine

To finish

Orange and rosemary crème brûlée

Moist chocolate cake with matcha cream

Our version of rice pudding

Sliced fruit



Cocktail Dinatoire

95€ per person

4-hour full service (2 hours of food and 4 hours of open bar drinks)

Minimum of 20 people

Food

Gazpacho

Oysters

Oxtail croquette

Hummus and guacamole

Mini tuna tartare tacos

Crispy chicken foccacia

Mini burgers

Vegetarian wrap

Mini Pavlova

Millefeuille

Drinks

White, Rose, Red & Sparkling Wine AlmaLusa selection

Draft beer

Water and soft drinks

Gin, vodka, rum, whisky AlmaLusa selection



Welcome

DRINK

Praia do Pego
Praia do Carvalho
Praia da Comporta
Suplemento de canapés



Praia do Pego

White and Red Wine
AlmaLusa selection
Fresh juice
Soft drinks

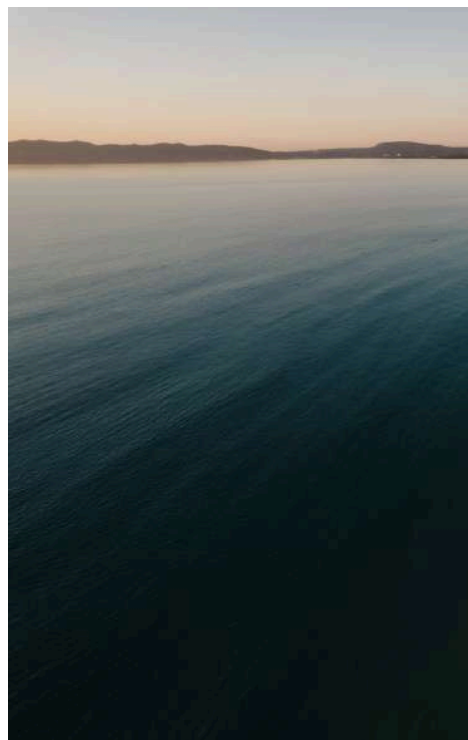
30 minutes | **9€ per person**
1H | **14€ per person**



Praia do Carvalhal

White and Red Wine
Sparkling Wine
Gin
Vodka
Fresh juice
Soft drinks

30 minutos | **14€ per person**
1H | **20€ per person**



Praia da Comporta

Champagne
White and Red Wine
Premium selection
Gin
Vodka
Fresh juice
Soft drinks

30 minutos | **30€ per person**
1H | **45€ per person**

Canapés



1 unit per person **2.5€**

3 unit per person **7€**

6 unit per person **14€**

9 unit per person **20€**

Oysters

Salmon Beline

Pumpkin and ginger shot

Mini tuna tartare cones

Falafel

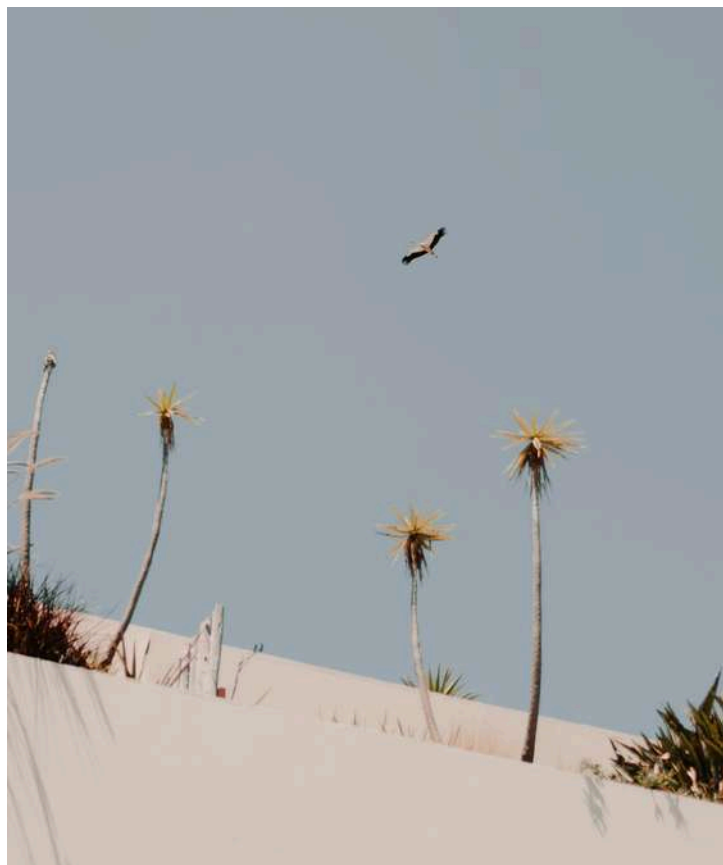
Oxtail Croquettes

Rissol crackling



Drinks

Cegonha
Arrozais



Cegonha

White Wine
Red Wine
AlmaLusa selection
Soft drinks
15€ per person



Arrozais

White, Rose and Red Wine
Premium selection
Portuguese Sparkling Wine
Soft drinks

22€ per person



Digestives

Supplements

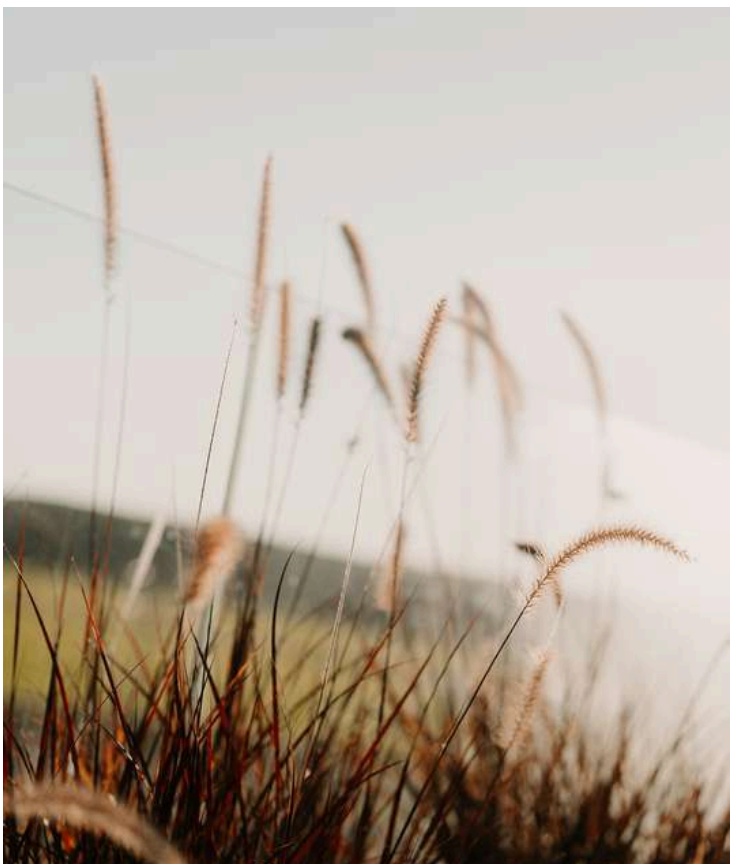
Melides
Comporta



Melides

Port Wine
Moscatel Wine

6€ per dose



Comporta

Medronho
Port Wine
Moscatel Wine
Whisky
Portuguese Old Brandy
9€ per dose



Open Bar

AlmaLusa
Comporta



AlmaLusa

White Wine
Rose Wine
Red Wine
AlmaLusa Wine Selection

Sparkling Portuguese Wine
AlmaLusa Sangria
Draft beer
Soft drinks

2H | **35€ per person**
3H | **45€ per person**



Comporta

White Wine
Rose Wine
Red Wine
AlmaLusa Wine Selection
Portuguese Sparkling Wine
AlmaLusa Sangria
Draft Beer

Gin
Vodka
Rum
Classic Cocktails
Soft drinks
2H | **50€ per person**
4H | **90€ per person**



Please check our Meeting Packages.

For larger or customised events,
please contact us.

AlmaLusa Comporta

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[View on the map](#)

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