

**FOODSTORY**



**SBC SUMMIT**  
**29 SEPT – 1 OCT 2026**

# BAR SERVICE



- 🍹 **Open Bar Service – Professional Bartender Experience 4000€/per day**

- We provide a **complete open bar service**, including experienced bartenders and a wide selection of drinks, ideal for events, exhibitions, and brand activations, during all day.

Included in the Base Package

- Pack of 2 professional bartenders
- Open bar with the following spirits included: Gin (Tanqueray), Vodka (Smirnoff), Whisky (Red Label), Rum (Captain White), Beer (Heineken or Local Beer), Soft Drinks (Coca-Cola, Sprite, Fruit Juices, Water)
- Mixers, ice, and standard garnishes
- Full bar operation during the event
- This service assumes the stand includes a bar structure.

- ✨ **Optional Services (Price upon Request)**

These services can be added and are quoted after consultation, according to the event concept and requirements:

- Number of bartenders can be changed
- Happy Hour–Style Bar Service
- Creation of unique, **signature cocktails** tailored specifically for your stand, color or brand
- Premium/ spirits upgrade
- **Customized glassware or napkins** for the stand (branding and design options)
- **Molecular Cocktails**, such as:
  - Gin & Tonic
  - Aperol Spritz
  - Mojito
  - Other molecular cocktails
- Logo or message printing directly on the drink
- **Flavour Blaster®** experience (aromatic bubbles for visual and sensory impact)
- **Flair bartending** for live entertainment and show effect
- Bar Structures



Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# HAPPY HOURS



## HAPPY HOUR 01 Wine and Beer

**13€ per person 1 hour**

- Premium Red, White and Rosé wine
- Bottled national beer and Heineken
- Mineral water



## HAPPY HOUR 02 Wine, Beer and Soft Drinks

**14€ per person 1 hour**

- Premium Red, White and Rosé wine
- Bottled national beer and Heineken
- Soft drinks
- Mineral water



## HAPPY HOUR 03 Wine, Beer, Soft Drinks and Distilled Spirits

**20€ per person 1 hour**

- Premium Red, White and Rosé wine
- Bottled national beer and Heineken
- Tonic port
- Sparkling wine
- Soft drinks
- Mineral water
- Gin & Vodka
- Caipirão & Caipirinhas
- Mojitos



## HAPPY HOUR 04 Wine, Beer, Soft Drinks, Distilled Spirits and Cocktails

**24€ per person 1 hour**

- Premium Red, White and Rosé wine
- Bottled national beer and Heineken
- Tonic port
- Sparkling wine
- Soft drinks
- Mineral water
- Gin & Vodka
- Caipirão & Caipirinhas
- Mojitos
- 4 cocktails (Moscow Mule, Aperol Spritz, Blue Gaming and Margaritas, or others)

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# Coffee Service

## MACHINE



### BARISTA | 5625€/3day

- Espresso, Double Espresso, Americano, Latte, Flat White, Cappuccino, Hot Chocolate, Herbal Teas, with alternative veg drink.
- Coffee Gold
- 1 Barista included
- Final price per Station for SBC Summit event, without any extra chargeable fees, everything inclusive
- Sugar, Sweetener, Stick, Milk (Milk, Oat Milk, Almond Milk and Soy Milk), Tea included
- Cups included



### AUTOMATIC COFFEE MACHINE | 1050€/3day

- 1 Coffee Host 3 days 8h/day
- Coffee and Decaf pods included
- Sugar, Sweetener, Stick, Milk (Milk, Oat Milk, Almond Milk and Soy Milk), Tea included
- Cups included



### COFFEE POD MACHINE 400€/3days

- Coffee : 200 pods
- Decaf : 100 pods
- Sugar, Sweetener, Stick, Milk, (Milk, Oat Milk, Almond Milk and Soy Milk), Tea included
- 300 cups included

#### Note:

Other service options can be arranged upon request.

Additional baristas can be included if required.

If you need a specific type of milk or alternative beverage, please specify it in advance so we can accommodate your request.

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# FINGER FOOD

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## FINGER FOOD 01

**110€/10 persons**

- Mini bagel with smoked salmon, cream cheese and arugula (8 units)
- Pretzel bun with pastrami, homemade pickles and wholegrain mustard emulsion (10 units)
- Naturally fermented focaccia with rosemary and sun-dried tomatões (8 units)



## FINGER FOOD 02

**120€/10 persons**

- Bolo levedo with roast beef, Serra cheese cream and watercress (8 units)
- Tiger prawn “hot dog” with crispy chili oil mayonnaise (10 units)
- Beetroot bolo do caco with soy-marinated grilled courgette and radicchio (8 units)

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

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Items priced per packages of 10pax. Delivery fee 30€.  
Prices exclude VAT.

# FINGER FOOD

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## FINGER FOOD 03

**110€/10 persons**

- Croissant with chicken, tikka sauce and arugula (8 units)
- Brioche with smoked pork loin and tartar sauce (10 units)
- Spinach and cheese puff pastry (8 units)



## FINGER FOOD 04

**120€/10 persons**

- Malted multigrain baguette with Brie cheese, red berry jam and watercress (8 units)
- Beef ragù with arugula in olive bolo do caco (10 units)
- Tuna loin wrap with miso, yuzu and iceberg lettuce (8 units)

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

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Items priced per packages of 10pax. Delivery fee 30€.  
Prices exclude VAT.

# FOOD PACKAGES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## SAVORY CORNER

60€ /10 persons

- Sweet potato chips
- Assorted nuts
- Nachos with guacamole
- Salted crackers
- Hummus with grissini



## SWEET CORNER

60€ /10 persons

- 3 varieties of cookies
- Sweet popcorns
- Mini marshmallows (150gr)
- Viennoiseries
- Cereal bars "Nacional"

Note:

Specific requests for sweet or savory items can be made.

Please let us know what you would like to include, and we will present our proposal accordingly.

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# FOOD PACKAGES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## BREAKFAST 01

**250€ /10 persons**

- Mini croissants
- Mini seeded rolls
- Mini water rolls
- Pork ham
- Sliced cheese
- Fresh cheese
- Mini butter portions
- Glint yogurts
- Mini jam portions
- Whole fruit
- Homemade cake
- Mini milk rolls
- Mini palmiers
- Hungarian cookies



## BREAKFAST 02

**300€ /10 persons**

- Mini croissants
- Mini seeded rolls
- Mini water rolls
- Mini tiger bread rolls
- Pork ham
- Turkey ham
- Sliced cheese
- Fresh cheese
- Mini butter portions
- Glint yogurts
- Mini jam portions
- Granola
- Whole fruit
- Homemade cake
- Mini milk rolls
- Mini pancakes
- Mini scones
- Mini spinach puff pastries

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

Items priced per packages of 10pax. Delivery fee 30€.  
Prices exclude VAT.

# FINGER FOOD

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## FINGER FOOD 05

**110€/10 persons**

- Curry bread with crispy chicken and iceberg lettuce (10 units)
- Poppy seed bread with hummus and roasted vegetables (8 units)
- Seared swordfish hot dog with wakame seaweed, thin slices of burnet, spinach and sprouts (8 units)



## FINGER FOOD 06

**120€/10 persons**

- Carob bread with thin slices of smoked cod and red pepper chutney (8 units)
- Focaccia with duck confit rilette and dried fig & Port wine jam (10 units)
- Tomato bolo do caco with goat cheese, spinach and honey (8 units)

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

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Items priced per packages of 10pax. Delivery fee 30€.  
Prices exclude VAT.

# FOOD PACKAGES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## PRESTIGE SWEETS 01

110€/10 persons

- Chocolate salami truffles
- Macarons
- Mini tarte tatin
- Mini éclairs
- Mini Azeitão tarts



## PRESTIGE SWEETS 02

110€ /10 persons

- Tropical truffles
- Rice pudding brigadeiros
- Pâte de fruit
- Orangettes
- Mini Sintra queijadas



## SAVORY SNACKS

200€ /10 persons

- Selection of charcuterie: Smoked ham, York, Fuet and 2 varieties of chourizos (paio do lombo & chouriço)
- Selection of national and international cheeses: Brie, Serra cheese, Ilha cheese, blue cheese
- Assorted breads, toasted bread, grissini
- Grapes, star fruit, dragon fruit, walnuts, hazelnuts and raisins
- *Size of the table (1,20m x 0,60m)*

## UNIT PRICE ITEMS



DONUTS  
NORMAL 2,50€



PASTEL DE NATA  
MINI 1,75€, NORMAL 2,50€



FRUIT BASKET  
FRESH SEASONAL FRUIT  
75€

Note:

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

Items priced per unit. Delivery fee 30€.  
Prices exclude VAT.

# FOOD PACKAGES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



**Price per 10 persons:**

**490€ one dish**

**600€ two dishes**

## **BUFFET 01**

Warm dishes (selection of 1 or 2)

- Bacon-wrapped chicken breast medallion with thyme and brandy sauce, served with roasted potatoes
- Sea bream fillet with herb crust and citrus aromas, served with roasted potatoes and vegetables
- Spinach tortellini with cream and pesto sauce

Included

- Mini duck pies with Grand Marnier glaze
- Shrimp with Caesar dressing, on romaine lettuce julienne, corn bread croutons and masago
- Iberian cured ham salad, with port-marinated figs and walnuts
- Royal quinoa salad, white asparagus, cranberries and watercress
- Endive leaves with blue cheese and balsamic dip
- Sliced tropical fruit platter (mango, pineapple, papaya, kiwi, star fruit, pitaya and passion fruit)
- Chocolate Salami truffles
- Macarons
- Mini tarte tatin
- Mini éclairs
- Mini Azeitão tarts
- Bread basket (naturally fermented bread, corn bread, rye bread)
- Gluten-free bread
- Balsamic vinaigrette
- Olive oil & vinegar Traditional marinated olives

Note:

This service does not include waitstaff.

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# FOOD PACKAGES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



**Price per 10 persons:**

**540€ one dish**

**690€ two dishes**

## **BUFFET 02**

Warm dishes (selection of 1 or 2)

- Beef stroganoff with mushrooms and brandy, served with sweet potato chips and wild rice
- Meagre with herb crust and citrus aromas, served with “lagareiro-style” potatoes
- Erinji mushroom “steak”, vegan vegetable jus with teriyaki and celery purée

Included

- Lobster salad, white asparagus, Algarve orange vinaigrette, brioche croutons and pansies
- Beef carpaccio slices, over radicchio and Parmesan salad, mushroom powder and shaved truffle
- Azeitão cheese mousse, with arugula salad and fried almonds with peppers
- Baby vegetables with pumpkin hummus and “carob soil”
- Sliced tropical fruit platter (mango, pineapple, papaya, kiwi, star fruit, pitaya and passion fruit)
- Tropical truffles
- Rice pudding brigadeiros
- Pâte de fruit
- Orangettes
- Mini Sintra queijadas
- Bread basket (naturally fermented bread, corn bread, rye bread)
- Gluten-free bread
- Balsamic vinaigrette
- Olive oil & vinegar Traditional marinated olives

Note:

This service does not include waitstaff.

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# LUNCH BOXES

AVAILABLE FOR BOOTHS AND MEETING ROOMS



## LUNCH BOX 1

16€ per box

- Ham baguette with olive paste
- Pack of chips (45gr)
- Whole fruit
- Cake
- Healsi Tetrapack mineral water
- Bottled Compal fruit juice



## LUNCH BOX 2

16€ per box

- Empanada (chicken, pork & beef, and tuna)
- Pack of chips (45gr)
- Whole fruit
- Cake
- Healsi Tetrapack mineral water
- Bottled Compal fruit juice



## LUNCH BOX 3

24€ per box

- Hambúrguer bread with crispy chicken, red onion, sweet chilly mayonnaise and Iceberg
- Empanada (chicken, pork & beef, and tuna)
- Pack of chips (45gr)
- Pack of dry fruits
- Whole fruit
- Cake
- Bag of Gummi Bear Sweets
- Healsi Tetrapack mineral water
- Bottled Compal fruit juice



## LUNCH BOX 4

24€ per box

- Bagel with Sunflower seeds, smoked salmon, cucumber, red onion and ricotta
- Empanada (chicken, pork & beef, and tuna)
- Pack of chips (45gr)
- Pack of dry fruits
- Whole fruit
- Cake
- Bag of Gummi Bear Sweets
- Healsi Tetrapack mineral water
- Bottled Compal fruit juice

Note:

Vegetarian options available.

This service does not include waitstaff.

Extra staff can be ordered 1 Staff 6 Hours 120€ 10 Hours 180€.

# ITEMIZED BEVERAGE LIST

## DRINKS



- Pack of 20 x 0,375l Water – 25,00 €
- Pack of 12 x 0,75l Water – 27,00 €
- Note: These bottles are made of glass and have a deposit and need to be returned. In case of loss or damage, Foodstory will charge 1,50€ per bottle



- Pack of 24 x 0,33l Water – 23,00 €



- Pack of 12 x 1,5l Water – 23,00 €



- Pack of 24 x 0,25l Healsi Tetra Pack mineral water – 23,00 €



- Pack of 24 x 0,25l água das Pedra Sparkling water – 35,00 €



- Pack of 30 x 0,33l Smoothies or Juices – 120,00 €

Strawberry, Banana, Mango, Blueberry, Peanut Butter, Carrot, Ginger, Lime, Pineapple, Chocolate, Coconut, Kiwi, Orange, Apple, and others flavours.



- Pack of 15 x 0,20l Compal orange juice – 35,00 €
- Pack of 15 x 0,20l Compal apple juice – 35,00 €



- Pack of 12 x 1l Compal orange juice – 40,00 €
- Pack of 12 x 1l Compal red berries juice – 40,00 €
- Pack of 12 x 1l Compal peach juice – 40,00 €
- Pack of 12 x 1l Compal apple juice – 40,00 €

# ITEMIZED BEVERAGE LIST

## DRINKS



- Pack of 28 x 0,33l regular coke – 56,00 €
- Pack of 28 x 0,33l zero coke – 54,00 €
- Pack of 28 x 0,33l Sprite – 54,00 €
- Pack of 28 x 0,33l peach OR mango OR lemon Lipton Ice Tea – 50,00 €



- Pack of 6 x 1,5l Frutis Orange juice – 18,00
- Note: other flavours available upon request



- Pack of 24 x 0,25l Monster energy drink - 63,00 €



- Pack of 24 x 0,33l Sagres bottled beer – 48,00 €



- Pack of 24 x 0,25l Heineken bottled beer – 48,00 €



- Pack of 24 x 0,33l Corona bottled beer – 75,00 €



- Pack of 24 x 0,55l Guinness bottled beer – 120,00 €

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Cocktails and other drinks upon demand. Delivery fee 30€. Rates do not include glasses or service<sup>15</sup>  
Prices exclude VAT.

# ITEMIZED BEVERAGE LIST

## DRINKS



- 30l Heineken keg – 300,00 €
- 50l Heineken keg – 350,00 €
- 30l Guinness keg – 450,00 €

Note: ate includes beer machine and CO2 bottle



- Pack of 6 x 0,75l red OR white OR rosé wine “Quinta da Alorna” – 45,00 €

Notes: includes 1 corkskrew per order



- Pack of 6 x 0,75l Borlido sparkling wine - 75,00 €
- 0,75l bottle of Moët Chandon Imperial Brut – 65,00€



- 0,70l bottle of Aperol – 25,00 € per bottle



- 0,70l bottle of Tanqueray – 25,00 € per bottle

# ITEMIZED BEVERAGE LIST

## DRINKS



- 0,70l bottle of Smirnoff – 30,00 €



- 0,70l bottle of white OR spice Captain Morgan Rum – 40,00



- 0,70l bottle of J&B Whisky – 50,00 €
- 0,70l bottle of Red Label Whisky – 60,00 €



- Pack of 24 x 0,20l bottle of Royal Bliss – 37,00 €
- Pack of 12 x 1l bottle of Royal Bliss – 32,00 €



- 1l bottle of sugar syrup – 30,00 € per bottle

# NOTES

- F&B Items need to be ordered before August 16<sup>th</sup>
- Final number to be informed until no later than 2<sup>nd</sup> September
- VAT not included on listed pricing: 13% for food | 23% VAT for drinks | 23% for service
- Any custom requests are subject to availability and additional charges may be applied. 100% pre-payment is requested for any custom request
- All the items will be delivered in each partners' booth and we will use sustainable disposable items or porcelain. Please inform with the request
- We can propose other food and drinks items upon request
- Packaging is included in the cost
- Furniture is not included

# GENERAL TERMS & CONDITIONS

- **Rates presented include:**
  - F&B as described
- **Rates presented don't include:**
  - VAT (at legal rate on the event date), water and power supply
- **Terms & Conditions:**
  - Menu selection must be communicated until 16<sup>th</sup> Augsut as well as guaranteed minimum number of guests
  - Final number of guests must be communicated up to 2<sup>nd</sup> September
  - Note: only up to a 10% reduction from previous estimated number will be accepted. Increases will be charged accordingly.
- **Payment condition:**
  - 1st payment: 80% of total estimated amount with confirmation as guarantee;
  - 2nd payment: remaining payment until 2<sup>nd</sup> September
  - Any extras will be charged after the event date and payment must be settled within 48 hours.
- **Cancelation fee:**
  - After the event confirmation, if the client wishes to cancel their order, that amount will only be reimbursed under the following conditions:
    - Between 60 and 31 days before the event date – 50% cancellation fee;
    - Between 30 and 16 days before the event date – 80% cancellation fee;
    - 15 days or less – 100% cancellation fee.

# FOODSTORY BILLING DETAILS

COMPANY NAME	Foodstory Portugal, S.A.
VAT NUMBER	514599103
BILLING ADDRESS	Estrada da Circunvalação s/n 514599103 Azinhaga do Casal das Oliveiras s/n 1400-061 Lisboa
EMAIL FOR REQUESTS	<a href="mailto:sbcsummit@food-story.pt">sbcsummit@food-story.pt</a>
BANK NAME	Banco BPI
SWIFT CODE	BBPIPTPL
IBAN	PT50 0010 0000 5553 0050 0012 5