

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€.

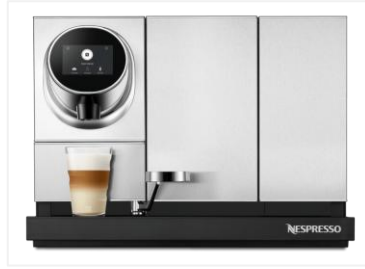
Coffee Service

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€.

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€.

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€.

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 €

Cocktails and other drinks upon demand. Delivery fee 30€.
Prices exclude VAT.

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 €

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 16th
- Final number to be informed until no later than 2nd 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 16th Augsut as well as guaranteed minimum number of guests
 - Final number of guests must be communicated up to 2nd 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 2nd 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	sbcsummit@food-story.pt
BANK NAME	Banco BPI
SWIFT CODE	BBPIPTPL
IBAN	PT50 0010 0000 5553 0050 0012 5

FOODSTORY

BOOTH NAME		BOOTH NUMBER	
DATE		DELIVERY TIME BETWEEN 08:00 AND 17:00 (SUBJECT TO AVAILAIBLTY)	
CONTACT NAME AT THE BOOTH		PHONE NUMBER AT THE BOOTH	

MENU	COST PER DAY	DAY 0 – 28 SEPTEMBER 26		DAY 1 – 29 SEPTEMBER 26		DAY 2 – 30 SEPTEMBER 26		DAY 3 – 1ST OCTOBER 26	
		Mark X on your choice	Quantity (multiples of 10)* <i>*Except for the Happy hours</i>	Mark X on your choice	Quantity (multiples of 10)* <i>*Except for the Happy hours</i>	Mark X on your choice	Quantity (multiples of 10)* <i>*Except for the Happy hours</i>	Mark X on your choice	Quantity (multiples of 10)* <i>*Except for the Happy hours</i>
FINGER FOOD 1	110€ / 10pax								
FINGER FOOD 2	120€ / 10pax								
FINGER FOOD 3	110€ / 10pax								
FINGER FOOD 4	120€ / 10pax								
SAVORY CORNER	60€ / 10pax								
SWEET CORNER	60€ / 10pax								
BREAKFAST 1	250€ / 10pax								
BREAKFAST 2	300€ / 10pax								
FINGER FOOD 5	110€ / 10pax								
FINGER FOOD 6	120€ / 10pax								
PRESTIGE SWEETS 1	110€ / 10pax								
PRESTIGE SWEETS 2	110€ / 10pax								
SAVORY SNACKS	200€ / 10pax								
DONUTS	2.50€ / unit								
MINI PASTEL DE NATA	1.75€ / unit								
NORMAL PASTEL DE NATA	2.50€ / unit								
FRESH SEASONAL FRUIT BASKET	75€ / unit								

FOODSTORY

BUFFET 1 – ONE DISH	490€ / 10pax								
BUFFET 1 – TWO DISH	600€ / 10pax								
BUFFET 2 – ONE DISH	540€ / 10pax								
BUFFET 2 – TWO DISH	690€ / 10pax								
LUNCH BOX 1	16€ / box								
LUNCH BOX 2	16€ / box								
LUNCH BOX 3	24€ / box								
LUNCH BOX 4	24€ / box								
DRINKS									
HAPPY HOUR 1	13€ / pax / 1h								
HAPPY HOUR 2	14€ / pax / 1h								
HAPPY HOUR 3	20€ / pax / 1h								
HAPPY HOUR 4	24€ / pax / 1h								
OPEN BAR SERVICE	4000€ / day								
ITEM PRICE LIST									
0.375L WATER	25€ / pack of 20								
0.75L WATER	27€ / pack of 12								
0.33L WATER	23€ / pack of 24								
1.5L WATER	23€ / pack of 12								
0.25L HEALSI TETRA PACK - MINERAL WATER	23€ / pack of 24								

0.25L ÁGUA DAS PEDRAS - SPARKLING WATER	35€ / pack of 24								
0.33L SMOOTHIES OR JUICES	120€ / pack of 30								
0.20L COMPAL ORANGE JUICE	35€ / pack of 15								
0.20L COMPAL APPLE JUICE	35€ / pack of 15								
1L COMPAL ORANGE JUICE	40€ / pack of 12								
1L COMPAL RED BERRIES JUICE	40€ / pack of 12								
1L COMPAL PEACH JUICE	40€ / pack of 12								
1L COMPAL APPLE JUICE	40€ / pack of 12								
0.33L COCA COLA	56€ / pack of 28								
0.33L COCA COLA ZERO	54€ / pack of 28								
0.33L SPRITE	54€ / pack of 28								
0.33L LIPTON ICE TEA (PEACH / MANGO / LEMON)	50€ / pack of 28								
1.5L FRUTIS ORANGE	18€ / pack of 6								
0.25L MONSTER ENERGY DRINK	63€ / pack of 24								

FOODSTORY

0.33L SAGRES BOTTLED BEER	48€ / pack of 24								
0.33L HEINEKEN BOTTLED BEER	48€ / pack of 24								
0.33L CORONA BOTTLED BEER	75€ / pack of 24								
0.55L GUINNESS BOTTLED BEER	120€ / pack of 24								
30L HEINEKEN KEG	300€ / unit								
50L HEINEKEN KEG	350€ / unit								
30L GUINNESS KEG	450€ / unit								
0.75L QUINTA DA ALORNA (RED/WHITE/ROSE)	45€ / pack of 6								
0.75L BORLIDO SPARKLING WINE	75€ / pack of 6								
0.75L MOET CHANDON IMPERIAL BRUT	65€ / unit								
0.70L APEROL	25€ / unit								
0.70L TANQUERAY	25€ / unit								
0.70L SMIRNOFF	30€ / unit								
0.70L CAPTAIN MORGAN RUM (WHITE / SPICE)	40€ / unit								
0.70L J&B WHISKY	50€ / unit								
0.70L RED LABEL WHISKY	60€ / unit								

FOODSTORY

0.20L BOTTLE ROYAL BLISS	37€ / pack of 24								
1L BOTTLE ROYAL BLISS	32€ / pack of 12								
1L BOTTLE SUGAR SYRUP	30€ / unit								
COFFEE MENU									
BARISTA	5625€ / 3day								
AUTOMATIC COFFEE MACHINE	1050€ / 3day								
COFFEE POD MACHINE	400€ / 3day								
MATCHA STAND									
MATCHA STAND	2000€ / 3day								
MATCHA COOKIES	750€ / 500 units								
SERVICE									
EXTRA STAFF	120€ / 6h 180€ / 10h								
DELIVERY FEE	30€								

NOTES

- F&B Items need to be ordered before 28TH August; Final number to be informed until no later than 11th 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 AND CONDITIONS:

- Menu selection must be communicated until 28TH August as well as guaranteed minimum number of guests
- Final number of guests must be communicated up to 11th September
- Note: only up to a 10% reduction from previous estimated number will be accepted. Increases will be charged accordingly.

PAYMENT CONDITIONS:

- 1st payment: 80% of total estimated amount with confirmation as guarantee;
- 2nd payment: remaining payment until 11th September
- Any extras will be charged on site and payment must be settled in the moment

CANCELATION FEE:

- After the event confirmation, if the client wishes to cancel the event, 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.

BILLING DETAILS -- CLIENT BILLING DETAILS

COMPANY NAME	
VAT NUMBER	
BILLING ADDRESS	
PO/ EVENT REF (IF REQUIRED)	

NOTES: In case there is the need to register any platform for billing purposes, the information must follow together with the request.

FOODSTORY BILLING DETAILS

COMPANY NAME	Foodstory Portugal, S.A.	BANK NAME	Banco BPI
VAT NUMBER	514 599 103	SWIFT CODE	BBPIPTPL
BILLING ADDRESS	Estrada da Circunvalação s/n Azinhaga do Casal das Oliveiras s/n 1400-061 Lisboa	IBAN	PT50 0010 0000 5553 0050 0012 5
EMAIL	sbcsummit@food-story.pt		