



HOTEL DAS CATARATAS

A BELMOND HOTEL
IGUASSU FALLS

MENU DE BANQUETES

A vibrant outdoor event space set up on a lush green lawn. Long wooden tables are arranged on either side, each adorned with colorful floral centerpieces and set with white plates, glasses, and silverware. White folding chairs with light blue cushions are neatly placed along the tables. In the center, a round wooden table with a wireframe base holds more floral arrangements. The background is filled with dense tropical foliage, including tall palm trees and various green plants. A pink building is partially visible through the trees. A semi-transparent white rectangle is centered over the image, containing text.

Surrounded by a
tropical rainforest,
our pink palace is a
magical setting for
your event.



THE TASTE OF BELMOND

Stroll in the hotel gardens dotted with orchids, relax in the pool to the sounds of the rainforest and enjoy enticing drinks as the sun sets over the waterfalls. Immerse yourself in one of the New Seven Wonders of Nature and its extraordinary wildlife.

Choose the perfect menu to make your event unforgettable.

For more information, please contact leads.brazil@belmond.com

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Coffee Break

COFFEE BREAK

COFFEE BREAK 1

BRL 85 PER PERSON + 10% TAXES - DURATION: 30-MIN SERVICE - MINIMUM 20 PEOPLE

Coffee, tea, milk
Still water and natural juice
3 optional items

COFFEE BREAK 2

BRL 96 PER PERSON + 10% TAXES - DURATION: 30-MIN SERVICE - MINIMUM 20 PEOPLE

Coffee, tea, milk
Still water and natural juice
4 optional items

COFFEE BREAK 3

BRL 115 PER PERSON + 10% TAXES - DURATION: 30-MIN SERVICE - MINIMUM 20 PEOPLE

Coffee, tea, milk
Still water and natural juice
5 optional items

OPTIONAL ITEMS

Chicken croissant with peach and pecan nuts
Hot cheese and ham sandwich
Mix of puff pastries
Tuna and vegetable sandwich
Cheesey bread with pastrami and confit onion
Angus mini burger
Savory puff pastry
Dried tomato and feta cheese foccacia
Cheddar and smoked ham croissant

SWEETS

Gluten-free cake
Fruit and muesli parfait
Raisin and chocolate puff pastry
Chocolate cake
Orange cake
Mix of eclairs
Açaí and banana
Lemongrass panna cotta
Fruit salad
Vegan chocolate mousse





Cocktail

COCKTAIL

OPTION 1

BRL 75 per person + 10% service charge - Duration: 1h of service - Minimum 20 people

2 cold canapés

2 hot canapés

OPTION 2

BRL 98 per person + 10% service charge - Duration: 1h of service - Minimum 20 people

3 cold canapés

3 hot canapés

OPTION 3

BRL 128 per person + 10% service charge - Duration: 1h of service - Minimum 20 people

4 cold canapés

4 hot canapés

OPTION 4

BRL 190 per person + 10% service charge - Duration: 1h of service - Minimum 20 people

6 cold canapés

6 hot canapés

COLD CANAPÉS

Lobster tartare with brioche

Smoked salmon, sour cream and cucumber

Roast beef wrap with Dijon mustard and arugula

Goat cheese bruschetta, caramelized fig and freeze-dried raspberry

Lychee stuffed with foie gras

Potatoes with creamy Roquefort cheese and sliced almonds

Parmesan canapés with confit tomato and ricotta cheese

Melon wrapped in Parma ham

Crispy tapioca with avocado and mango jelly (vegan)

Bittersweet prawn with crispy rice

HOT CANAPÉS

Saffron arancini and paprika mayonnaise

Rib croquette with chimichurri sauce

Tapioca dice with guava barbecue sauce

Leek quiche

Prawn and mint with hot sauce

Fried chicken appetizer with curd cheese

Codfish appetizer with black olive sauce

Seasonal mushroom vol-au-vent

Prawn and curd cheese pastel or meat and red berry jelly

Vegetable spring roll







Buffet

BUFFET

EXECUTIVE

BRL 215 PER PERSON + 10% SERVICE CHARGE - DURATION: 3H OF SERVICE - MINIMUM 20 PEOPLE

SALADS

Salad leaf station

Cheeses

Cold cuts

Caprese salad with buffalo mozzarella

Caesar salad

Caramelized pear with nuts, Gorgonzola cheese, dried tomatoes with Dijon mustard vinegar

Tricolor quinoa tabbouleh,

Caponata salad

SALAD DRESSINGS:

Vinaigrette, lemon dressing, herb vinaigrette

MAIN COURSES

Pumpkin soup (optional)

Tilapia fish paupiette with mushroom sauce

Broccoli and cauliflower with garlic

Mashed potatoes with almonds

Spaghetti Bolognese

Grilled chicken with olive marinade

Ricotta cheese and spinach ravioli

Rice with pineapple and raisins

Plain white rice

DESSERTS

Brazilian caramel pudding

Mini dulce de leche eclair

Coconut trilogy: burnt coconut, traditional, red berries

Three chocolate mousse pie

Cream pastry

Sparkling wine verrine with strawberry

Low-fat chocolate mousse or Healthier chocolate mousse

Almond tartlet

BUFFET

MASTER

BRL 260 PER PERSON + 10% SERVICE CHARGE - DURATION: 3H OF SERVICE - MINIMUM 20 PEOPLE

SALADS

Salad leaf station

Cheeses

Cold cuts

Tomatoes stuffed with creamy goat cheese

Beetroot salad with Gorgonzola cheese

Niçoise salad (bell pepper, red onion, tuna, quail eggs, anchovy, cherry tomatoes)

Moroccan couscous with shrimp and vegetables

Provençal grilled vegetables

Oriental beef pasta with seafood

Pumpkin hummus

SALAD DRESSING:

Golf sauce, vinaigrette, yogurt sauce

MAIN COURSES

Creamed leeks (optional)

Cauliflower au gratin

Chicken Cordon Bleu supreme

Salmon with saffron cream and leek

Potatoes sautéed in rosemary

Lentil ragout with smoked meat

Tomato and buffalo mozzarella ravioli with golf sauce, basil and parmesan cheese chips

Grilled beef tenderloin with pepper sauce

Cheese and spinach homemade rondelli Creamy rice with coconut milk and cashew nuts

White plain rice

DESSERTS

Sweet Brazilian caramel pudding

Egg yolk with coconut dessert

Milk chocolate mousse

Dulce de leche and banana tartlet

Vanilla éclair

Low-fat yogurt and mango verrine

Passion fruit cheesecake

BUFFET

PREMIUM

BRL 320 PER PERSON + 10% FOR SERVICES - DURATION: 3H OF SERVICE - MINIMUM 20 PEOPLE

SALADS

Estação de folhas verdes

Salad leaf station

Cheeses

Cold cuts

Roasted tomato salad with herbs and grana padano cheese chips

Peruvian-style ceviche

Smoked salmon carpaccio, lime zest and pink pepper

Green salad with strawberry, buffalo mozzarella and parma ham

Grilled asparagus with broccoli and cherry tomato

Endive salad with roquefort cream and pecan nut praline

Waldorf salad

Green salad selection

SALAD DRESSINGS:

Balsamic and honey vinaigrette, yogurt dressing, strawberry dressing, cashew vinaigrette

PASTA STATION

Ravioli

Tortellini

Farfale

Fetuccine

SAUCES:

Four cheese, pomodoro, golf, pesto

MAIN COURSE

Grilled brie cheese on puff pastry with red berry jam

Fish and shrimp stew

Roasted vegetables

Pumpkin and dried meat shepherd's pie

Portuguese-style codfish

Confit duck with sauerkraut and caramelized apple

Brazilian root "mandioquinha" au gratin dauphinois

Grilled filet with mushroom and truffle sauce

Sautéed fresh palm heart with asparagus and cherry tomatoes

Creamy rice with leek and parmesan cheese

Plain white rice

DESSERTS

Brazilian Caramel pudinn

Opera coffee

Dulce de leche brulée cream

Pears with chocolate

Belgium chocolate tartlet with Red berries parkling wine tiramisu

Strawberry pannacotta with diet english cream

Banana cheesecake with almonds praline







Set Menu

SET MENU

OPTION 1 - 3 STEPS

Couvert + starter + main course + dessert

BRL 260 PER PERSON + 10% SERVICE CHARGE

MINIMUM 10 PEOPLE - MAXIMUM 90 PEOPLE

OPTION 2 - 3 STEPS

Couvert + starter + main course 1 or 2 + desserts

BRL 290 PER PERSON + 10% SERVICE CHARGE

MINIMUM 10 PEOPLE - MAXIMUM 90 PEOPLE

OPTION 3 - 4 STEPS

Couvert + starter + main course 1 + main course 2 + desserts

BRL 325 PER PERSON + 10% SERVICE CHARGE

MINIMUM 10 PEOPLE - MAXIMUM 90 PEOPLE

STARTERS

Truffled codfish brandade with puff pastry and citrus leaves

Filet carpaccio with Dijon mustard, arugula and grana padano cheese chips

Smoked salmon blinis with sour cream and Mujol caviar

Burrata cheese with marinated, roasted cherry tomatoes and basil olive oil

Peruvian-style ceviche, marinated fish with red onion, coriander and pepper, served with sweet potato chips

Leaves with seasonal fruits and vegetables, cashew vinaigrette

Grilled shrimp, pupunha palm heart, pumpkin with honey and citrus leaves

Portobello mushroom salad with goat cheese

MAIN COURSES

Ricotta cheese and spinach ravioli with pomodoro sauce and parmesan cheese chips

Beef tenderloin with herb crust, mushroom risotto and sugarcane demi-glace sauce

Roasted surubim fish filet with Brazilian vegetables and lemon foam

Duck-leg confit with apple and herby port wine risotto

Pirarucu (Amazonian freshwater fish), beurre blanc of manioc root juice,

Brazilian vegetables, banana manioc crumble and acerola reduction

Charcoal filet, sugarcane demi-glace sauce and ravioli filled with Gorgonzola and walnuts

Confit pork rib with Brazilian root "mandioquinha" purée

Moqueca risotto with shrimp

DESSERTS

Lemon cake with chocolate cookie base

Cheesecake with red berry compote

Chocolate cake mousse

Brazilian signature dessert selection

Vanilla beignets with chocolate

Seasonal fruit selection





Dinatoire

DINATOIRE

BRL 310 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE - MINIMUM: 30 PEOPLE

SERVIÇO VOLANTE

Mushroom and Sicilian lemon arancini
Black bread mini sandwich with tuna, carrots and lettuce
Prosciutto with Gorgonzola cheese bruschetta
Codfish appetizer

SALAD STATION

Caprese salad
Quinoa tabbouleh with vegetables

ANTIPASTI STATION

Cheese selection
Cold meats selection
Beef carpaccio with grana padano cheese
Breads
Gorgonzola cheese pâté and nut praline
Smoked salmon with sour cream and capers
Extra virgin olive oil

SKEWER STATION

Black Angus striploin
Black Angus sirloin cap
Rib and sausage
Shrimp and surubim fish
Zucchini, eggplant and shiitake
Vinaigrette

Risotto and pasta station (LIVE STATION)

Mushroom with white truffle oil risotto
Shrimp and Sicilian lemon risotto
Mozzarella with dried tomato tortellini
Four-cheese ravioli
Ricotta cheese and spinach ravioli with pesto or pomodoro sauce

OPTIONAL (LIVE STATION):

White fish ceviche, salmon, tiraditos, vegan ceviche
+ BRL 55 PER PERSON + 10% SERVICE TAX

Flambé prawns:

+ BRL 80 PER PERSON + 10% SERVICE TAX

DESSERT TABLE

Sweet caramel pudding
Lemon pie
Low-fat dulce de leche mousse
Traditional Brazilian sweet truffles
Dulce de leche mini éclair
Chocolate mini cake
Liquor truffle
Fruit skewers







Barbecue under
the stars

BARBECUE UNDER THE STARS

BARBECUE 1

BRL 290 PER PERSON + 10% SERVICE CHARGE - DURATION 3H OF SERVICE - MINIMUM 25 PEOPLE

MEATS

Angus sirloin cap
Chicken
Angus flank steak
Pork belly
Sausage

SIDE DISHES

Baroa potato mousseline
Rice with vegetables
Mixed salad leaves
Manioc flour with banana
2 types of bread

MOLHOS

Chimichurri, dedo de moça pepper, tartare, barbecue and mustard and honey

SOBREMESAS

Roasted pineapple with cumaru ice cream
Seasonal fruit
Barbecued citrus fruits

BARBECUE 2

BRL 325 POR PESSOA + 10% TAXA DE SERVIÇO - DURAÇÃO: 3H DE SERVIÇO - ADESÃO MÍNIMA: 25 PESSOAS

CARNES

Angus sirloin cap
Angus flank steak
Angus beef chorizo
Chicken
Sausage
Ox rib
Pork belly

ACOMPANHAMENTOS

Pumpkin with ricotta purée
Mixed salad leaves
Potatoes with sour cream and chives
Solterito
Hummus
Quinoa tabbouleh
Rice with zucchini and bacon
Manioc flour with garlic
Traditional Brazilian side dish
2 types of bread

MOLHOS

Chimichurri, chili pepper sauce, tartare sauce, barbecue, mustard and honey

BARBECUE UNDER THE STARS

DESSERTS

Abacaxi assado com sorvete de cumaru
Roasted pineapple with cumaru ice cream
Seasonal fruit selection
Basque cheesecake with fig
Alfajor

BARBECUE 3

BRL 385 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE - MINIMUM 25 PEOPLE

MEATS

Angus sirloin cap
Angus flank steak
Angus ancho steak
Angus beef tenderloin
Patagonian lamb
Chicken
Sausage
Pork belly
Ox rib

SIDE DISHES

Salada de endívias, roquefort e praliné de castanha do Pará
Endive salad, Roquefort and Brazilian chestnut praline
Roasted bell peppers with quail eggs
Quinoa tabbouleh with grilled vegetables
Grilled coalho cheese with guava jam
Pumpkin purée with artisan ricotta
Hummus
Tzatziki
Roast potatoes with cheddar and chive
Manioc flour
Traditional Brazilian dish
Roasted corn
3 types of bread

SAUCES

Chimichurri, red chili pepper, sour cream, tartare, barbecue, mustard and honey, Dijon mustard

DESSERTS

Roasted pineapple with cumaru ice cream
Seasonal fruit station
Chocolate pie
Sweet caramel pudding





Beverages Package

BEVERAGES PACKAGE

DRINKS PACKAGE

FIRST OPTION

BRL 65 PER PERSON + 10% SERVICE TAX - DURATION: 1H OF SERVICE

Still and sparkling water, 2 juice options, sodas, Pink Palace (non-alcoholic cocktail)

SECOND OPTION

BRL 90 PER PERSON + 10% SERVICE TAX - DURATION: 1H OF SERVICE

Still and sparkling water, 2 juice options, sodas, beer, caipirinhas - 3 flavors, 1 cocktail chosen from our list*

THIRD OPTION

BRL 160 PER PERSON + 10% SERVICE TAX - DURATION: 1H OF SERVICE

Still and sparkling water, 2 juice options, sodas, beer, caipirinhas - 3 flavors, 1 cocktail chosen from our list, white wine, rosé wine, red wine, sparkling wine

FOURTH OPTION

BRL 220 PER PERSON + 10% SERVICE TAX - DURATION: 1H OF SERVICE

Still and sparkling water, 2 juice options, sodas, beer, caipirinhas - 3 flavors, 1 cocktail chosen from our list, white wine, rosé wine, red wine, sparkling wine, 12-year-old whisky, gin, vodka, white rum

OPTIONAL COCKTAILS*

Mojito

Pina Colada

Blue Falls

Sex on the Beach

Moscow Mule

Brazilian Revolution

BEVERAGES PACKAGE

MEALS (LUNCH AND DINNER)

FIRST OPTION

BRL 98 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE

Still and sparkling water, 2 juice options, sodas, Pink Palace (non-alcoholic cocktail)

SECOND OPTION

BRL 140 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE

Still and sparkling water, two juice options, soda, beer, caipirinhas - 3 flavors

THIRD OPTION

BRL 260 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE

Still and sparkling water, two juice options, soda, beer, caipirinhas - 3 flavors, white wine, rosé wine, red wine and sparkling wine.

FOURTH OPTION

BRL 340 PER PERSON + 10% SERVICE TAX - DURATION: 3H OF SERVICE

Still and sparkling water, two juice options, soda, beer, caipirinhas - 3 flavors, white wine, rosé wine, red wine and sparkling wine, 12-year-old whisky, gin, vodka and white rum.



GENERAL INFORMATION

The Hotel das Cataratas Events & Banqueting service offers an array of food and drink packages according to the size and type of event. Our staff are on hand to help throughout the process of choosing and setting up your event. Your selected items, space set-up and other relevant details must be confirmed with the Events & Banqueting Department.

All food and drinks are provided and prepared by the hotel and must be consumed during the event. If you require food and drinks from other vendors at the event, you must seek prior consent from the hotel.

The prices shown are in BRL R\$ and subject to a 10% service charge.

Some dishes contain allergens. Please contact us for more details and inform us if you have any specific dietary restrictions.

Some ingredients may vary according to availability and the time of year.

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INCOMPARABLE GENUINE TRAVEL

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