

BONIANÇA

ASSOCIAÇÃO NAVAL DE LISBOA



Welcome to Bonança

Where the wind that drove the Portuguese navigators blows gently, bringing with it the promise of new worlds.

Here, every moment celebrates the fearless spirit that crossed oceans and challenged the horizon, in search of the serenity that follows the storm.

Inspired by the winds that guided the caravels, we invite you to embark on this breeze of harmonious adventure.

At the table, time slows and the journey becomes the destination — an experience that echoes the routes of the navigators in search of new flavours and stories.

BONANÇA

At Bonança, we celebrate Portugal's eternal connection to the sea, inspired by the great maritime epics and the voyage of Vasco da Gama. We honour this legacy with a cuisine that fuses the freshness of the sea, the flavours of the land, and the sophistication of fire and wood — in a fusion of African, Arabic, and Eastern traditions. Each dish is a journey between past and present, tradition and innovation.

As the sun sets, Bonança transforms: from restaurant to club, where music, art and celebration converge. DJs and artists bring the Intempérie — and with it, the energy of the night. More than a gastronomic space, Bonança is a living tribute to the Portuguese soul and its discoveries, in memorable experiences.







A Associação Naval de Lisboa

The Associação Naval de Lisboa was founded in 1856 under the name *Real Associação Naval*, under the patronage of King D. Pedro V. Its primary objective was to promote the construction and navigation of leisure boats, as well as to encourage sailing regattas in Portugal.

With the establishment of the Republic, the institution was renamed Associação Naval de Lisboa (ANL).

It is the oldest sports club in Portugal and on the Iberian Peninsula, and one of the thirty oldest nautical clubs in Europe.

The ANL has always played a central role in promoting nautical activities, organising important sailing competitions — including ocean regattas since 1880. Today, it also operates as a certified sailing school, offering courses for all ages and levels, covering dinghy sailing, cruising and adapted sailing.

VENUE
SPACES

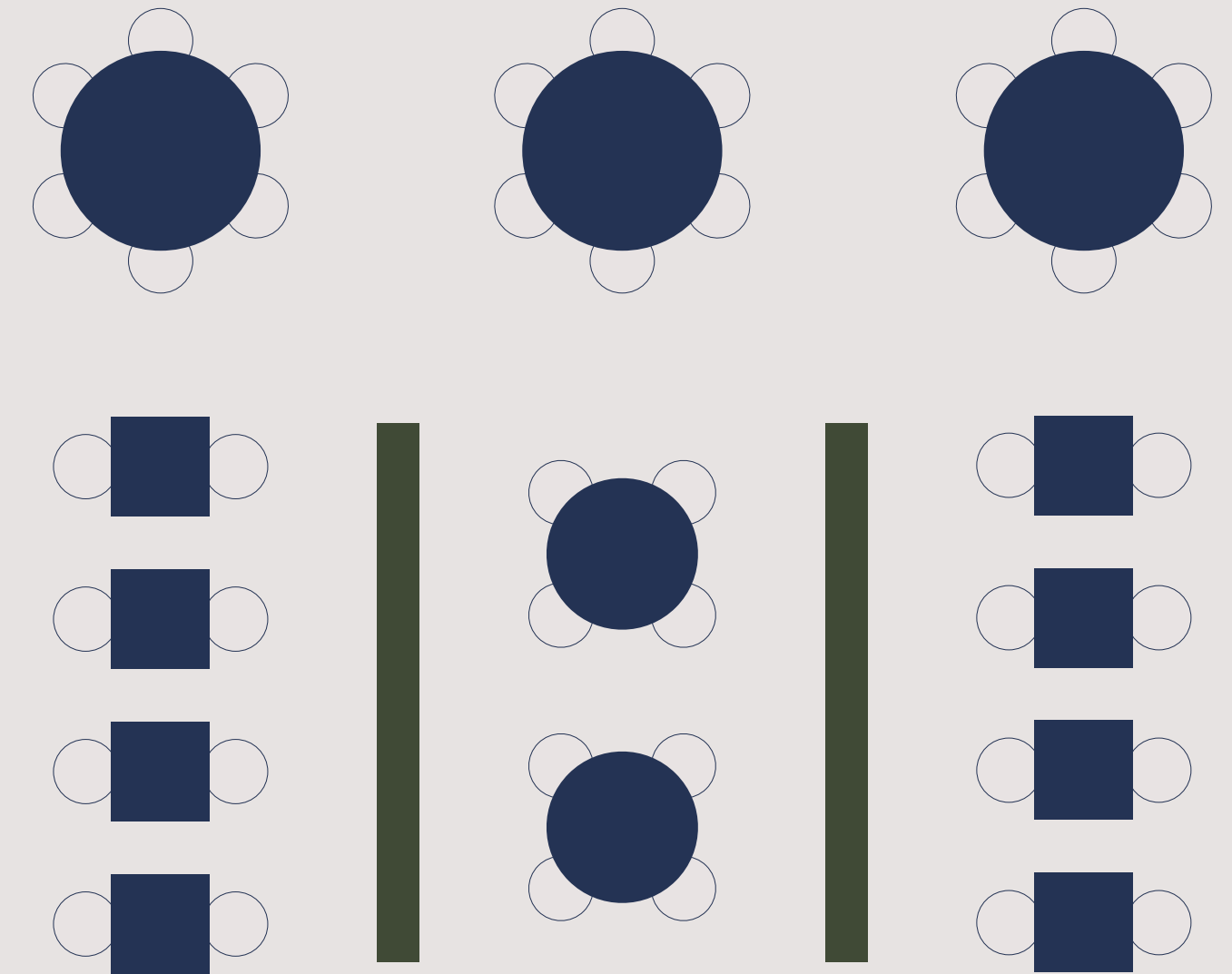




Sala Boa Esperança

Maximum seated capacity
60 people

Maximum standing/cocktail capacity
150 people

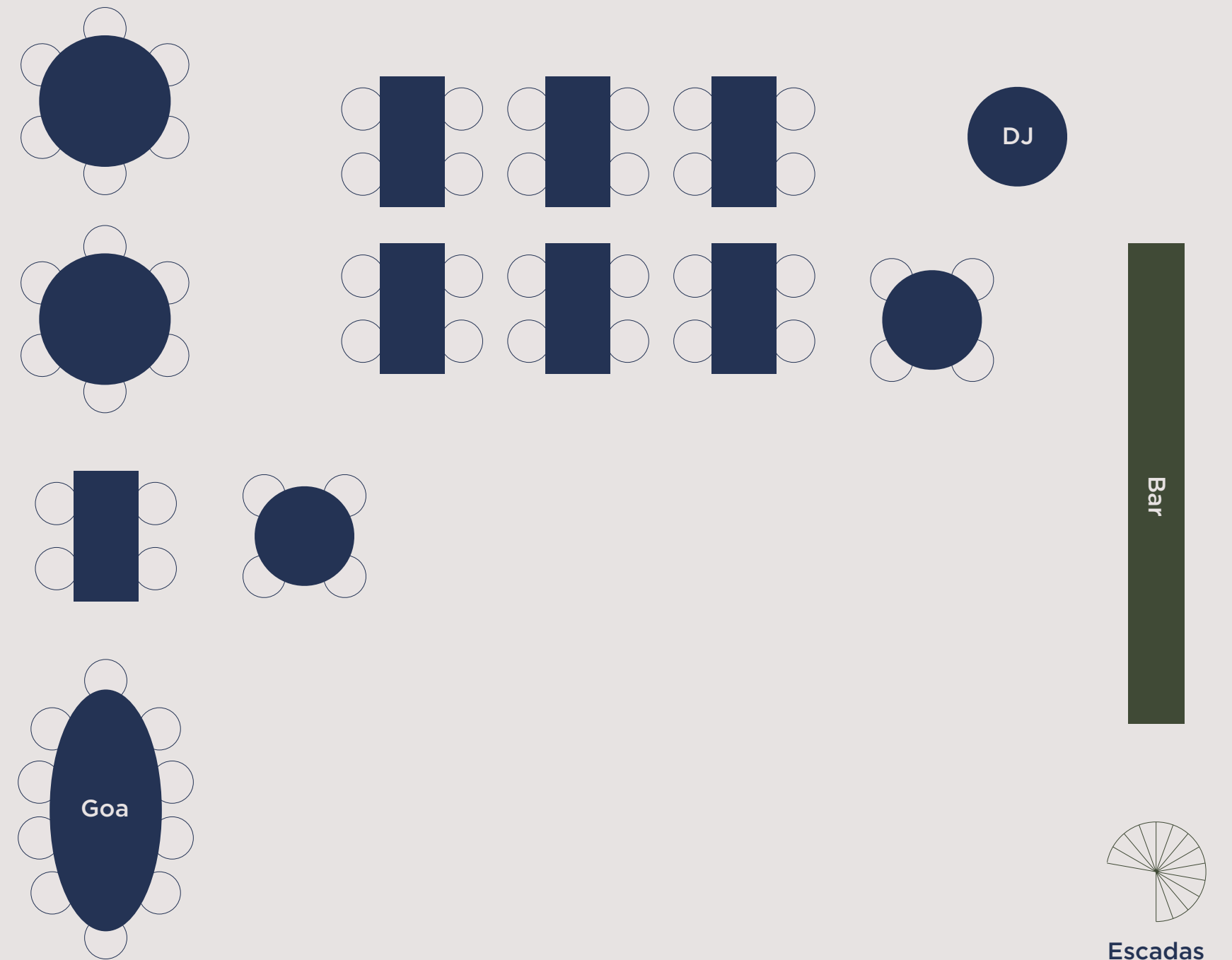




Sala Ormuz & Goa

Maximum seated capacity
60 people (Ormuz) + **10 people** (Goa)

Maximum standing/cocktail capacity
120 people





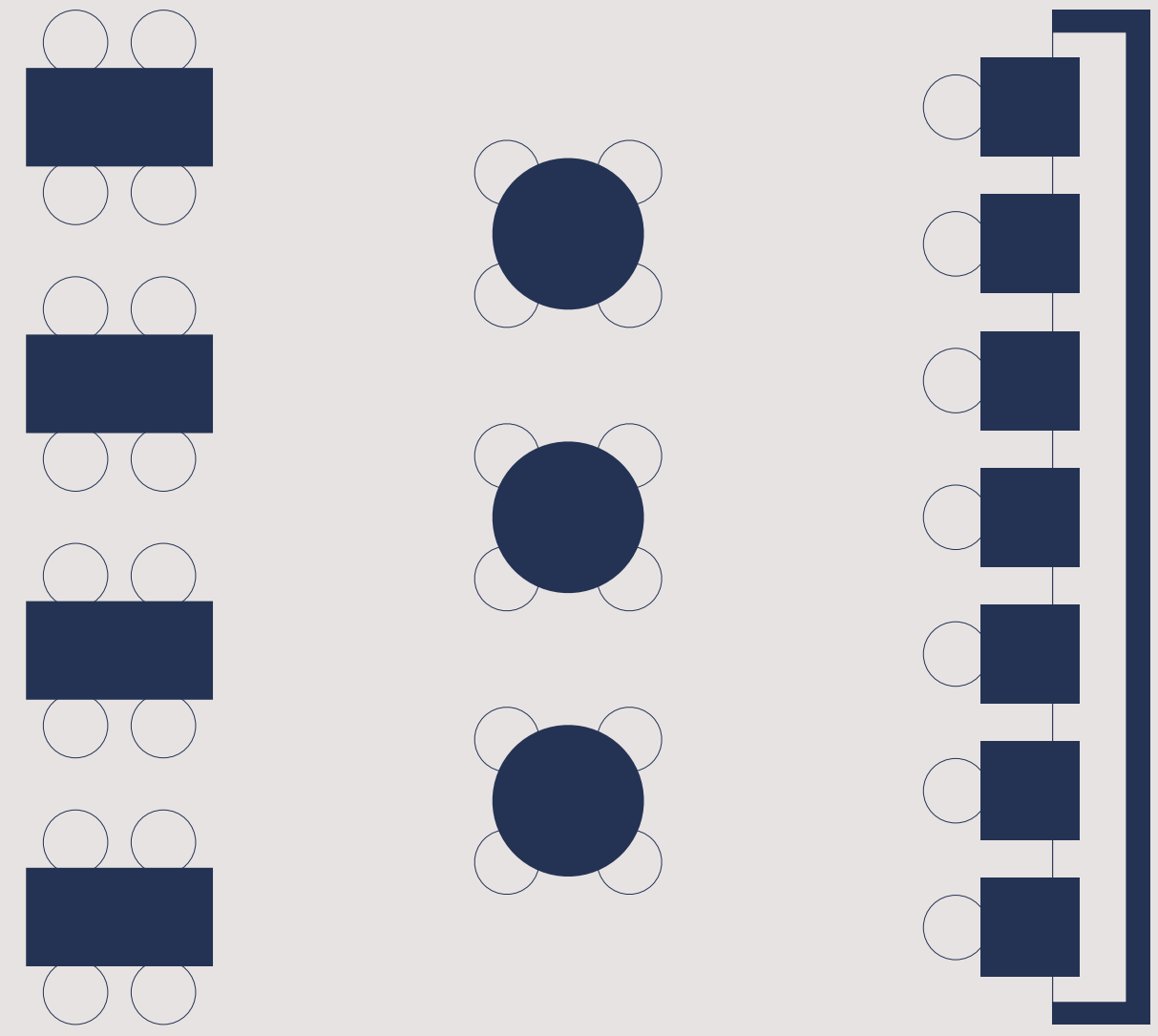
Salão Nobre

Maximum seated capacity

65 people

Maximum standing/cocktail capacity

80 people





Bonança

Sala Boa Esperança, Salão Nobre, Sala Ormuz, Goa, Esplanada

Maximum seated capacity

190 people

Maximum standing/cocktail capacity

350 people



MENUS



Cocktail Menu I

Upon Request

Base cocktail reception menu, intended as a complement to a seated dinner — never to be sold as a standalone meal option.

Burrata Tartlet

Tuna Tartare on crispy green leaf

Veal Croquette

Cocktail Menu II

Upon Request

Premium cocktail reception menu — may serve as a standalone meal if the client wishes. For an exclusive venue hire, it should be supplemented with a food station.

Burrata Tartlet

Tuna Tartare on crispy green leaf

Veal Croquette

Breaded Prawn with Trout Roe

Codfish Tartlet

Mini Sirloin Prego with mustard mix



Cocktail Menu III

Upon Request

Full cocktail menu for large-scale events where a standing dinner is the sole dining option. Ideal for exclusive events.

Burrata Tartlet

Tuna Tartare on crispy green leaf

Veal Croquette

Shellfish Cream Shot

Breaded Prawn with Trout Roe

Mini Sirloin Prego with mustard mix

Codfish Tranche with Potato Foam

Mini Brownie

Assorted Petit Fours



Dinner Menu I

Upon Request

Base menu for groups of 20+ people. All seated dinner menus must be paired with a selected drinks package

Starters

Veal Croquette

Burrata with Pomegranate & Pistachio

Mains (choose one)

Creamy Razor Clam Rice

Grilled Entrecôte, Demi-Glace & French Fries

Dessert

Chocolate, Hazelnut Ice Cream & Cocoa Brittle

Dinner Menu II

Upon Request

Premium menu for groups of 20+ people. All seated dinner menus must be paired with a selected drinks package

Starters

Burrata with Pomegranate & Pistachio

Clams Bulhão Pato

Octopus Salad

Mains (choose one)

Grilled Catch of the Day with Smashed Potatoes & Roasted Vegetables

Grilled Entrecôte, Demi-Glace & French Fries

Dessert

Pão de Ló, Orange & Olive Oil Ice Cream

All seated dinner menus include: bread cover, menu courses, water service and coffee.



Menu Jantar III

Upon Request

Luxury menu for groups of 20+ people. All seated dinner menus must be paired with a selected drinks package.

Amuse Bouche

Shellfish Cream Shot

Starters

Bluefin Tuna Carpaccio

Gambas al Ajillo (Garlic Prawns)

Azorean Amberjack Crudo

Mains (choose one)

Tuna Steak, Cucumber Salad, Yogurt

ANL Steak (Sirloin with cervejeira sauce)
& French Fries

Dessert

Pão de Ló, Orange & Olive Oil Ice Cream

All seated dinner menus include: bread cover, menu courses, water service and coffee.



Menu Buffet I

Upon Request

Base buffet menu for groups

Starters

Russian Salad
Burrata with Pomegranate & Pistachio
Veal Croquettes

Mains

Brazilian Feijoada, White Rice, Farofa,
Mineira Cabbage, Vinaigrette & Fried Banana

Menu Buffet II

Upon Request

Premium buffet menu for groups

Starters

Veal Croquette
Crudités & Tartare Station
National Charcuterie & Cheese Station

Mains

Rump Steak, Veal Jus & Roasted Potatoes
Confit Codfish with Roasted Vegetables
Mushroom & Blue Cheese Rice Live Cooking

Dessert

Chocolate, Hazelnut Ice Cream & Cocoa Brittle

Buffet menus require a minimum of 40 people and are only available for partial or full exclusive venue hire. Must be paired with a drinks package. All buffet menus include: bread cover, menu courses, water service and coffee.



Add-ons & Food Stations

Add-ons are used to supplement group menus with additional items. Stations may only complement cocktail (standing) menus in cases of partial or full exclusive hire. For events exceeding 100 guests, the addition of at least one station is mandatory.

Station 1

Oysters, Crudités & Tartares

Upon Request

Station 2

Rice Live Cooking (Razor Clam or Veggie)

Roasted Iberian Pork Loin, Mashed Potato

Upon Request

Station 3

Carabineiro (Red Prawn) Rice Live Cooking

Rump Steak, Veal Jus, Mashed Potato

Upon Request



Drinks Package I

Upon Request

Heineken Beer, Duorum Altitude White & Red Wine, Soft Drinks

Drinks Package II

Upon Request

Heineken Beer, Musgo Encruzado White Wine, Musgo Alfrocheiro Red Wine, JPR Sparkling Wine, Soft Drinks

Open Bar I

Upon Request

Heineken Beer, Duorum Altitude White & Red Wine, Soft Drinks

Open Bar II

Upon Request

Heineken Beer, Duorum Altitude White & Red Wine, Soft Drinks, Sky Vodka, Bulldog Gin, El Dorado Rum, Espolon Tequila, Bushmills Whiskey

Open Bar III

Upon Request

Heineken Beer, Duorum Altitude White & Red Wine, Soft Drinks, Sky Vodka, Bulldog Gin, El Dorado Rum, Espolon Tequila, Bushmills Whiskey, Aperol Spritz, Moscow Mule, Mojito

Drinks packages complement seated dinner and cocktail (standing) menus. They begin when service starts and end once dessert has been served and finished.

Open bar packages are priced per hour.

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