



Cocktail Options

Moments full of life!



SERHS NATAL
Grand Hotel & Resort
★★★★★

Cocktail Options



SERHS NATAL
Grand Hotel & Resort
★★★★★

Observations

- Menus offered for a minimum of 30 people;
- 30% discount on the first additional hour and 50% on subsequent hours;
- Event room rental not included;
- Prices valid until December 20, 2026.

SUGGESTION I

HOT ITEMS

Mini bruschetta with sun-dried tomato and buffalo mozzarella
Sun-dried beef pastry with coalho cheese
Chicken puff pastry
Shrimp tartlet with creamy sauce

Price per person: R\$ 64.00 + 10% for 1 hour of service

Price per person: R\$ 109.00 + 10% for 2 hours of service

Price per person: R\$ 141.00 + 10% for 3 hours of service.

SUGGESTION II

COLD ITEMS

Beef tenderloin carpaccio with caper cream
Cheese mousse with fine herbs
Mini Waldorf tartlet with walnuts
Bruschetta with buffalo mozzarella and basil

HOT ITEMS

Chicken vol-au-vent with mushrooms
Salmon quiche with mozzarella
Mini cheese tart with leek
Mini mozzarella pizza with basil and olives

Price per person: R\$ 86.00 + 10% for 1 hour of service

Price per person: R\$ 146.00 + 10% for 2 hours of service

Price per person: R\$ 189.00 + 10% for 3 hours of service.

SUGGESTION III

COLD ITEMS

Buffalo mozzarella with walnuts and pesto
Tuna mousse
Kani-kama with mango
Marinated shrimp tartlet with vinaigrette

HOT ITEMS

Chicken basket with almonds
Shrimp broth with green beans
Sun-dried beef pastry with mozzarella
Mini seafood skewer

Price per person: R\$ 86.00 + 10% for 1 hour of service

Price per person: R\$ 146.00 + 10% for 2 hours of service

Price per person: R\$ 189.00 + 10% for 3 hours of service.

SUGGESTION IV

COLD ITEMS

Salmon roll with ginger
Shrimp tartlet with mustard sauce
Tuna sushi with wasabi
California roll with kani-kama and avocado

HOT ITEMS

Seafood pastry
Sun-dried beef pastry with cream
Shrimp tempura
Japanese fish broth with seaweed and spinach

Price per person: R\$ 95.00 + 10% for 1 hour of service

Price per person: R\$ 161.00 + 10% for 2 hours of service

Price per person: R\$ 206.00 + 10% for 3 hours of service.

Cocktail Options



SERHS NATAL
Grand Hotel & Resort
★★★★★

Observations

- Menus offered for a minimum of 30 people;
- 30% discount on the first additional hour and 50% on subsequent hours;
- Event room rental not included;
- Prices valid until December 20, 2026.

SUGGESTION V

COLD ITEMS

Turkey pâté with apricot
Brie cheese with walnuts
Tuna mousse with black olives
Beef carpaccio with parmesan and capers
Shrimp salpicón in tartlet

HOT ITEMS

Chicken basket with almonds
Mini tenderloin skewer with Japanese sauce
Bahian-style crab shell
Shrimp risole
Mini seafood skewer

Price per person: R\$ 99.00 + 10% for 1 hour of service

Price per person: R\$ 168.00 + 10% for 2 hours of service

Price per person: R\$ 213.00 + 10% for 3 hours of service.

SUGGESTION VI

COLD ITEMS

Salmon roll
Hosomaki (nori-wrapped sushi)
California hosomaki (cucumber, mango and kani)
Skin hosomaki (salmon skin)
Philadelphia hosomaki (salmon and cream cheese)
Tekkamaki hosomaki (tuna)

HOT ITEMS

Yakitori with tonkatsu sauce (chicken skewer with tonkatsu sauce)
Fish balls with sweet and sour sauce
Shrimp skewers with mustard sauce
Crispy tuna rolls with spicy tomato sauce

Price per person: R\$ 99.00 + 10% for 1 hour of service

Price per person: R\$ 168.00 + 10% for 2 hours of service

Price per person: R\$ 213.00 + 10% for 3 hours of service.

SUGGESTION VII

COLD ITEMS

Mini bruschetta with sun-dried tomato, pesto and parmesan
Mini ham and mozzarella rondelli with herbs
Parma ham with melon pearls
Mini cherry tomato skewer with mozzarella and basil
Marinated salmon on puff pastry with mandarin cream and capers

HOT ITEMS

Mini calabrese pizza with herbs
Mushroom quiche with parmesan
Seafood tartlet with sage
Cheese balls with shrimp and tomato sauce

Price per person: R\$ 99.00 + 10% for 1 hour of service

Price per person: R\$ 168.00 + 10% for 2 hours of service

Price per person: R\$ 213.00 + 10% for 3 hours of service.

Cocktail Options



SERHS NATAL
Grand Hotel & Resort
★★★★★

Observations

- Menus offered for a minimum of 30 people;
- 30% discount on the first additional hour and 50% on subsequent hours;
- Event room rental not included;
- Prices valid until December 20, 2026.

SUGGESTION VIII

COLD ITEMS

Shrimp salpicón with arugula in puff pastry
Parmesan bruschetta with olives and cherry tomato
Mini ricotta roll with herbs and ham
Salmon mousse with sun-dried tomato and capers
Sun-dried tomato tapas with salami and basil

HOT ITEMS

Mini kafta with mint sauce
Cheese balls with rice and cashews
Mini shrimp pizza with mango sauce
Mini tenderloin skewer with mustard
Cheese tartlet in puff pastry

Price per person: R\$ 112.00 + 10% for 1 hour of service

Price per person: R\$ 190.00 + 10% for 2 hours of service

Price per person: R\$ 246.00 + 10% for 3 hours of service.

NORTHEASTERN COCKTAIL

COLD ITEMS

Shrimp tartlet
Goat cheese bruschetta with fine herbs
Chicken mousse with cashews and chives
Mini coalho cheese tart with sugarcane honey cream
Tapioca sushi with butter cheese, curly lettuce and olives

HOT ITEMS

Crab shell with coconut
Mini sun-dried beef quiche with cream
Shrimp puff pastry with green cilantro
Cassava ball with free-range chicken
Mini seafood risole

Price per person: R\$ 109.00 + 10% for 1 hour of service

Price per person: R\$ 185.00 + 10% for 2 hours of service

Price per person: R\$ 240.00 + 10% for 3 hours of service.

SPECIAL COCKTAIL I

Fish strips
Chicken pastry with catupiry
Coalho cheese
Shrimp risotto
Shrimp broth
Sun-dried beef escondidinho
1 pasta option
2 types of sauces

Price per person: R\$ 128.00 + 10% for 2 hours

Price per person: R\$ 217.00 + 10% for 3 hours

Price per person: R\$ 281.00 + 10% for 4 hours.

SPECIAL COCKTAIL II

Gorgonzola mousse
Salmon mousse
Cod fritters
Mini spinach quiche
Baked shrimp pastry
Hearts of palm parcels
Cod cream tartlets
Asparagus cream tartlets
Chicken croquettes with catupiry
Sun-dried beef escondidinho (individual portion)

Price per person: R\$ 147.00 + 10% for 2 hours

Price per person: R\$ 250.00 + 10% for 3 hours

Price per person: R\$ 325.00 + 10% for 4 hours.

Cocktail Options



SERHS NATAL
Grand Hotel & Resort
★★★★★

Observations

- Menus offered for a minimum of 30 people;
- 30% discount on the first additional hour and 50% on subsequent hours;
- Event room rental not included;
- Prices valid until December 20, 2026.

SEAFOOD FINGER FOOD COCKTAIL

COLD CANAPÉS

Mini shrimp tapas with mango cream
Cherry buffalo mozzarella with pesto sauce
Salmon carpaccio with caper cream
Seafood mix with Japanese sauce
Kani-kama tartlet with tonkatsu sauce

HOT CANAPÉS

Shrimp pastries with gouda cheese
Bahian-style crab shell gratinated with cheese
Salmon and leek quiche
Mini cheese bread stuffed with cod, olives and sun-dried tomato
Salmon puff pastry with cream cheese, topped with sesame

Price per person: R\$ 128.00 + 10% for 1 hour

Price per person: R\$ 218.00 + 10% for 2 hours

Price per person: R\$ 282.00 + 10% for 3 hours.

BOTEQUIM COCKTAIL

Sun-dried beef pastry with coalho cheese
Mini kibbeh with spicy sauce
Chicken coxinha with catupiry
Bahian-style crab shell
Shrimp risole
Cod fritters
Cassava bites with sun-dried beef and chives
Mini kafta with mint sauce
Coalho cheese skewer with olive oil and oregano
Mixed tenderloin skewer with tomato, pepper and onion
Shrimp skewer with sweet and sour sauce
Sun-dried beef escondidinho with cassava
Appetizer sausages (toscana, calabresa and paio)
Garlic and oil chicken pieces
Sun-dried beef paçoca with cream
Green bean risotto
White rice
Banana farofa
Fried cassava
French fries
Shrimp broth
Black bean broth with cracklings and bacon
Campaign sauce (vinaigrette).

Price per person: R\$ 157.00 + 10% for 2 hours

Price per person: R\$ 267.00 + 10% for 3 hours

Price per person: R\$ 346.00 + 10% for 4 hours.

Cocktail Options



SERHS NATAL
Grand Hotel & Resort
★★★★★

Observations

- Menus offered for a minimum of 30 people;
- 30% discount on the first additional hour and 50% on subsequent hours;
- Event room rental not included;
- Prices valid until December 20, 2026.

TROPICAL COCKTAIL

STARTERS

Olives with oregano
Italian-style salami antipasto with parmesan, parsley, oil and capers
Seasoned Canadian pork loin with tomato, chives, oil and olives
Glazed quail eggs with oil, oregano, parsley and chives
Marinated pickles
Hearts of palm cubes with cheese and herb sauce

CHEESE BOARD

Coalho cheese; prato cheese; minas cheese; provolone; parmesan; ricotta
Mini buffalo mozzarella with oil, oregano and parsley;

HOT DISHES

Itapuã crab shell with coconut milk, grated coconut, dendê oil, tomato, onion and garlic
Picanha strips with cream and onion
Garlic and oil chicken
Calabrese sausage with onion
Fried polenta
Cod fritters
Sun-dried beef bites with cassava
Appetizer tenderloin with poivre vert sauce
Greek-style rice
Sun-dried beef paçoca with cream and butter
Bean broth with bacon
Penne pasta with four cheese sauce
Tropical fish broth
Fish strips with spicy sauce;

Price per person: R\$ 184.00 + 10% for 2 hours

Price per person: R\$ 313.00 + 10% for 3 hours

Price per person: R\$ 405.00 + 10% for 4 hours.

IMPERIAL COCKTAIL

Roast beef picanha with fine herbs and mint jam
Mini burrata stuffed with sun-dried tomato vinaigrette
Vegan cashew ceviche with mango
Caprese salad in glass
Rice noodle sunomono with octopus and mushrooms
Leaf salad with strawberry and kiwi vinaigrette
Fine cheese station
Cold cuts station with dried fruits

BREADS

Spinach bread
Cappuccino bread
Shrimp focaccia
Crispy parmesan sticks
Italian grissini

MAIN COURSES

Parma ham ravioli with brie cheese and apricots
Express cod soufflé
Hearts of palm stroganoff (vegan option)
Shrimp with cheese cream and papaya

DESSERTS

Caramel mirror cake
Red berry truffle cake
Chocolate cake
Oreo tartlet
Strawberry cheesecake with Nutella
Semi-sweet brownie with salted caramel
"Romeo and Juliet" pudding in glass
Fresh fruits

Price per person: R\$ 368.00 + 10% for 4 hours.