



**PESTANA**

HOTELS & RESORTS



WEDDING KIT

Algarve





# THE TIME OF YOUR LIFE

Marriage is the celebration, the moment where two people unite eternally. It is a public commemoration, where two families gather together to assist a communion between friends, lovers and the wedded pair. The bond that will unite them will transcend beyond the wedding rings they will wear. These are merely a representation of the compromise and the connection that has united them, a physical remembrance of the promise made. A feeling that is shared in the present and that will endure, just as it is, perfect, honorable and eternal.







Pestana Vila Sol - Vilamoura



Pestana Viking



Pestana Alvor Praia





Restaurante SeaDeck



Pestana Algarve Race



Pestana Alvor South Beach



Pestana D. João II



Pestana Delfim







# WEDDING PACKAGE

Pestana Delfim, Pestana D. João II, Pestana Viking, Pestana Algarve Race

## Cocktail

Smoked salmon with cream cheese and chives

Andalusia Gazpacho

Melon and Iberian pork ham skewer

Dry port wine

Pestana white wine selection

Pestana sparkling wine selection

Beer, natural orange juice, soft drinks, water

## Menu

Selection of regional smoked sausages,  
fresh greens and wild apple chutney

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Chicken supreme with spinach and walnut filling, orange  
flavored risotto and roasted tomato coulis

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Macerated pineapple with coriander,  
chocolate sponge and raspberry sorbet

Pestana Red and White Wine selection

Beer, soft drinks, water

1 Digestive per person

Wedding cake & Sparkling wine

**65,00€ per person**

## CHILDREN MENU

### Cocktail

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Vegetable cream soup aromatized virgin olive oil

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Chicken breast filet with cheese and ham filling,  
sweet potato sticks, and broccoli flowers

\*\*\*

Mille-feuille crepe with chocolate mousse filling

Orange juice, soft drinks, water

Wedding cake & Sparkling apple juice

**32,50€ per person**



# WEDDING PACKAGE

Pestana Alvor Praia, Pestana Vila Sol, Pestana Alvor South Beach

## Cocktail

Smoked salmon with cream cheese and chives

Andalusia Gazpacho

Melon and Iberian pork ham skewer

Dry port wine

Pestana white wine selection

Pestana sparkling wine selection

Beer, natural orange juice, soft drinks, water

## Menu

Tuna carpaccio with arugula leaves and  
"Ilha" cheese flakes with lime vinaigrette

\*\*\*

Surf & Turf veal loin with wild Prawn, creamy sparkling wine sauce,  
potato gratin and green asparagus

\*\*\*

Brownie with mint and chocolate ice-cream,  
red fruits and cinnamon coulis

Pestana Red and White Wine selection

Beer, soft drinks, water

1 Digestive per person

Wedding cake & Sparkling wine

85,00€ per person

## CHILDREN MENU

### Cocktail

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Portuguese country style chicken broth soup with pasta bites and mint

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Pork tenderloin with creamy mushroom sauce,  
potato puree, and broccoli flowers

\*\*\*

Profiteroles with chocolate sauce and vanilla ice-cream

Orange juice, soft drinks, water

Wedding cake & Sparkling apple juice

42,50€ per person





# WEDDING PACKAGE

## Includes:

- ▮ Standard catering menu
- ▮ 5 hour service duration, since cocktail
- ▮ Standard centrepieces with flowers
- ▮ Private venue rental
- ▮ Different coloured table linens according to availability
- ▮ Printed labels for table allocation, table plan and standard menu
- ▮ Standard civil/religious ceremony set up
- ▮ Complimentary tasting menu with wines for 2 persons
- ▮ Standard wedding cake, first level, almond base, egg filling and marzipan coating
- ▮ Children between the ages of 0-3 – Complimentary
- ▮ Children between the ages of 4-12 – Children menu applicable



# CREATE YOUR OWN MENU

Personalize your wedding!  
Select from our best offerings  
designed especially for you.





# COCKTAIL

## Spoons

Salmon ceviche  
"Alheira" with apple chutney  
Smoked duck with macerated orange  
Roasted cod fish with peppers chutney  
Cheese muffins with dry fruit

## Bruschettas/Toasties

Tuna mousse with quail egg  
Fresh cheese with sweet pumpkin  
Roast beef with green asparagus  
Tomato with anchovy and flor de sal  
Pan fried sardine filet, vegetables marinade

## Skewers

Tuna tataki with spicy radish mayonnaise  
Shrimp with sesame seeds  
Mozzarella, cherry tomato and basil  
Chicken satay with soya sauce  
Iberian pork ham lollipop with pineapple

## Vegetarian

"Serra" cheese profiterole with honey  
Courgette, curry and coconut milk mini quiche  
Mushroom and cream cheese filling  
Vegetable burrito  
Breaded tofu in almond crust, pineapple chutney and goji

## Cold

Andalusia gazpacho  
Melon, port wine and mint  
Mussel muay thai (tomato juice, salt, pepper, worcestershire sauce, rum)  
Beetroot, orange and ginger  
Mango and shrimp

## Fritters

Veal croquettes  
Codfish pastry with fried parsley  
Samosa with spicy tomato sauce  
Vegetable crepe with tartar  
Octopus and parsley "patanisca"

## Our Sweets

Mini cream custards  
Mini macaroons  
Fruit kebab  
Yogurt and kiwi mousse  
Mini fruit tartelette

**4 canapé units - 7,50€ per person**  
**6 canapé units - 10,50€ per person**  
**8 canapé units - 12,50€ per person**



# AT THE TABLE

## Cold Starters

Melon and Iberian pork ham with a muscatel wine reduction  
8,50€

Stuffed potato with octopus salad and lettuce bouquet  
9,50€

Smoked salmon with caramelized pineapple, arugula leaves and sour cream  
8,50€

Rolled chicken breast with Iberian pork ham,  
"alheira" sausage and raspberry vinaigrette  
11,00€

## Hot Starters

Goat cheese with fig, honey and fruits  
8,50€

Scallop skewer with paiola and green salad  
14,00€

Foie gras with pear salad in Port wine  
16,00€

Seafood puff pastry with lobster, green asparagus and sprouts  
18,00€

## Soups

Tomato cream with crouton and oregano  
6,00€

Cold leek soup with almond crunch  
6,50€

Fowl cream with toasted pistachio  
7,50€

Portuguese fish soup with mint  
9,50€

## Palate Cleanser

Lemon granite with basil  
3,50€

Tangerine sorbet with tonic water  
3,50€

Green tea with lime gelatin, rose ginger marinated  
3,50€

Mojito mousse  
3,50€



# AT THE TABLE

## Fish

- Sea bream filet, sweet potato mash and grilled vegetables with thyme  
18,00€
- Salmon supreme with pesto sauce, ratatouille,  
saffron flavoured sweet potato  
19,80€
- Codfish medallion in traditional “broa” crust, olives,  
roasted potato, creamy turnip  
24,00€
- Grouper in puff pastry, asparagus and fine herb coulis  
29,00€

## Meat

- Guinea fowl supreme, carrot risotto, arugula sauce  
and vegetable sticks  
18,00€
- Duck leg confit with grilled polenta, dry tomato and herbs sauce  
22,00€
- Black pork tenderloin with traditional clams “xerém”, coriander and fennel  
24,00€
- Tornedo steak with foie gras and aromatized truffle,  
Lyon style potato and vegetable casserole  
31,00€

## Vegetarian

- Mediterranean style vegetable “à brás”, mushroom and fried arugula  
16,00€
- Dry tomato skewer, chayote, algae risotto and Padron pepper coulis  
19,00€
- Leek cannelloni with caramelized onion cream filling,  
fried quinoa biscuit, tomato coulis  
18,00€
- Asparagus and in tomato confit “Migas”, cointreau and pine nuts sauce  
16,00€

## Desserts

- Fruit minestrone with tangerine sorbet and lemongrass aroma  
6,00€
- Traditional rice pudding with lemon and cinnamon  
6,00€
- Wild fruit cheesecake  
7,50€
- “Abade Priscos” pudding with almond and lime shot  
9,00€
- Regional Algarvian sweet trilogy  
(carob cake, orange tart and dom Rodrigo)  
12,00€



# BUFFETS

## Barbecue

(minimum 30 people)

### Salad Bar

Lettuce, tomato, sweet corn, carrot, peppers, arugula, cucumber

Red cabbage salad with honey vinegar

Tomato salad with mozzarella and aromatic herbs

Potato salad with quark cheese, mustard and chives

Cesar salad with romaine lettuce, parmesan cheese, bacon and bread croutons

Refreshing orange salad, fennel and mint

Mediterranean couscous salad

Sauces, vinaigrettes and condiments

### Starters

Selection of mixed grilled vegetables

Duck terrine, red onion compote and toasted brioche

Marinated salmon, whiskey with regional garnishment (boiled egg, parsley, onion, sour cream and lemon)

Cured Iberian pork ham with melon

### Soup

Tomato gazpacho with watermelon and mint

Onion soup with cheese crouton

### Main Course

Grilled salmon filet with lime butter

Squid with olive oil flavoured with coriander and garlic

Pork spare ribs

Piri-piri chicken

Barbecue sausage

Lamb chops

Grilled sweet corn with butter

Mixed sautéed vegetables with rosemary

Oven-baked potato with sour cream and fine herbs

Basmati rice

### Dessert

Black forest cake

Orange tart

Red fruits cheesecake

Apple crumble

Bread pudding

Lemon tart

Selection of laminated fresh fruit

50,00€ per person



# BUFFETS

## Buffet Gala

(minimum 30 people)

### Salad Bar

Lettuce, tomato, sweet corn, carrot, peppers, arugula, cucumber  
Algarvian octopus  
Chickpeas salad with codfish and boiled egg  
Greek salad with feta cheese  
Shrimp salad with tropical fruit  
Oven-baked vegetables with balsamic, walnut and pistachio  
Colorful pasta with dry tomato, Iberian pork ham and olives  
Sauces, vinaigrette, condiments

### Starters

Tuna tartar with mango  
Mussels at "Portuguese style"  
Beef carpaccio  
Crustaceous terrine with aioli sauce

### Soup

Velvet textured green asparagus with black truffle olive oil and Iberian pork ham dust  
Courgette and fresh cheese cold soup with mint flavours  
Brown bread crouton

### Main Course

Monkfish medallion, orange sauce in vegetable spaghetti and cherry tomato  
Oven-baked John Dory filet on green bean and fennel  
Roasted sirloin steak with Paris butter sauce  
Duck leg confit, potato puree, plum and tomato comfit with thyme  
Mini lamb spare ribs on ratatouille, rosemary sauce  
Dry fruit wild rice  
Potato gratin  
Mixed steamed vegetables with sage olive oil  
Ricotta tortellini and walnut sauce

### Dessert

Almond tart  
Fruit tart  
Coconut cake  
Red fruits Delicatessen  
Semi cold lemon cake  
Passion fruit cake  
Egg pudding  
Traditional rice pudding  
Laminated seasonal fruit  
Ice-cream selection

65,00€ per person



# ADDITIONAL OPTIONS

## Seafood Station

Oyster bar with cereal bread sticks and butter  
Boiled shrimp with "flor de sal"  
Marinated Mussels  
Stuffed crab  
Bread toasts, lemon, aioli sauce, thousand island sauce

25,00€ per person

## Cheese Board

Variety of 8 Portuguese and international cheeses served with:  
Grissinis, bread toasts, crackers, selection of bread  
Honey, jam, chutney  
Grapes and dry fruit

10,00€ per person

## Hot Meats

Pork skewer – live cooking  
Bread and French fries  
20,00€ per person (minimum 100 people)

Roast suckling pig with French fries, orange and pepper sauce  
8,50€ per person

## Cold Meats

Iberian pork ham, chorizo, black pudding  
Chorizo, spicy pork sausage, Paiola ham  
Olive, pickle cornichons, mustard and aromatic virgin olive oils  
Bread selection

12,00€ per person

## Desserts

Chocolate fountain with marshmallows and fruit  
Selection of 3 ice-cream  
Chocolate Brigadeiro  
Tiramisu  
Almond cake  
Fig tart  
Carob cake  
Red velvet tart  
Custard pudding  
"Churro" with cinnamon and chocolate sauce  
Laminated fruit

15,00€ per person

## Midnight Bites

"Caldo Verde" green cabbage soup with chorizo  
Chorizo bread  
6,00€ per person

Tomato cream with garlic crouton  
Roasted suckling pig bread  
7,50€ per person

Bread and codfish stew  
Pork sandwich with mustard sauce  
Traditional "Chaves" meat puff pastry  
9,50€ per person

Chicken broth soup with mint  
Mixed fritters (samosa, salted pastry, rissoles)  
Steak sandwich  
11,00€ per person

## Others

Wedding Cake & Sparkling Wine  
9,00€ per person

Wedding Cake & Champagne  
15,00€ per person



# DRINKS PACKAGE

## Drinks Package I

Red Wine – Pestana selection  
White Wine – Pestana selection  
Beer, soft drinks and water  
Coffee & Tea

12,00€ per person

## Drinks Package II

Red Wine – Trinca bolotas, Alentejo  
White Wine – Planalto, Douro  
Beer, soft drinks and water  
Coffee & Tea

16,00€ per person

## Drinks Package III

Red Wine – Papa Figos, Douro  
White Wine – Duque de Viseu, Dão  
Beer, soft drinks and water  
Coffee & Tea

18,00€ per person

## Appetizers I

Dry Port Wine  
White Wine – Pestana selection  
Sparkling Wine – Pestana selection  
Natural Orange juice  
Beer, soft drinks and water

30 minutes - 8,00€ per person  
1 hour – 11,00€ per person

## Appetizers II

Dry Port Wine  
Rosé Port Wine  
White Wine – Pestana selection  
Gin - Greenalls London Dry  
Sparkling Wine – Pestana selection  
Natural Orange juice  
Beer, soft drinks and water

30 minutes - 9,00€ per person  
1 hour – 15,00€ per person

## Appetizers III

Rosé Port Wine  
White Wine Sangria  
Gin – Bloom  
Caipirinha  
Champagne – Nicolas Feuillate brut  
Beer, soft drinks and water

30 minutes - 14,00€ per person  
1 hour – 19,00€ per person



# DRINKS PACKAGE

## After Dinner Package I

New Scotch Whiskey – Grants  
Aguardente Spirit – Constantino  
Portuguese Licor Beirão

30 minutes - 9,00€ per person

## After Dinner Package II

New Scotch Whiskey – Grants  
Aged whiskey – Famous Grouse 12 years  
Aguardente Spirit – Chancela  
Almond liquor  
Portuguese Licor Beirão

30 minutes - 13,00€ per person

## After Dinner Package III

New Scotch Whiskey – Grants  
Aged whiskey – Famous Grouse 12 years  
Aguardente Spirit – Chancela  
Almond liquor  
Portuguese Licor Beirão  
Carolans

30 minutes - 14,00€ per person

## Open Bar I

Sparkling Wine – Pestana selection  
Gin – Greenalls London Dry  
Vodka – Royalty  
Rum – Havana 3 years  
New Scotch Whiskey – Grants  
Portuguese Licor Beirão

### Cocktails

Caipirinha  
Mojito  
Daiquiri

1<sup>a</sup> hour - 15,00€ per person  
2<sup>a</sup> hour - 10,00€ per person

## Open Bar II

Sparkling Wine – Pestana selection  
Gin – Greenalls London Dry  
Vodka – Royalty  
Rum – Havana 3 years  
New Scotch Whiskey – Grants  
Portuguese Licor Beirão  
White Wine Sangria

### 4 Cocktail selections

Specialized barmen in cocktail service & flair bartending

1<sup>a</sup> hour - 25,00€ per person  
2<sup>a</sup> hour - 10,00€ per person





# CREATE YOUR OWN MENU

## Conditions

- ▮ Prices for the menu are applicable at a minimum of 75,00€ per person
- ▮ 5 hour service
- ▮ Selection of table linen colors according to availability
- ▮ Standard set up for civil/religious ceremony
- ▮ Printed labels for table allocation, table plan and standard menu
- ▮ Venue rental (minimum 30 people)
- ▮ Tasting menu with wine for 2 persons (except buffet and canapes)
- ▮ Children between ages of 0–3 – Complimentary
- ▮ Children between ages of 4–12 – 50% discount



# TERMS AND CONDITIONS

Prices are allocated per person, in euros and include Portuguese local VAT tax.

Prices are subject to change without pre-warning and subject to confirmation.

The final number of expected guests require to be informed until 15 days prior to the event.

Service of 5 hours included. After this time, an additional supplement that has been predefined per hour is applicable (food and beverage not included).(75,00euro/hour for each per 25 persons).

Venue privatization is subject to rental charge in peak season.

## FOOD AND BEVERAGE

Includes tasting menu for 2 persons, not included for buffet menu options and open bar package. Accompanying persons will be charged 50% of the value of the menu.

Booking at a minimum of 15 days in advance, except Christmas, New Year, August month and Easter, that require more time.

A minimum of 30 days in advance prior to the event for final menu selections.

Children until 3,99 years are complimentary. From 4 to 12 years of age a discount is applicable at 50% upon chosen menu. Children menu is available.

Wedding cake available for personalization. These options are available upon request.

Due to food and beverage safety reasons, it is not permitted to either bring or take food elements from outside. The only exception would be the Wedding Cake, providing that it is the clients' responsibility regarding transport and consumption. A terms and responsibility form should be signed by the client.

Cork fee is at 10,00€ per person, includes water and soft drinks.

Meals provided for external suppliers are subject to availability.

A meeting with the Executive Chef is available upon request to discuss menu personalization.

## ADDITIONAL SERVICES

The Hotel may recommend additional services such as entertainment, flowers, hairdresser, makeup artist, decoration, babysitting, transfers, photography & videography, upon others.

All external contracted services by the client should be informed and approved by the Hotel.

All relevant information regarding the services externally contracted, number of elements, technical elements and contacts should be provided to the Hotel.

The drop off and pick up zone should always be at the staff and service entry of the Hotel.

The Hotel has the authority to not accept any additional external service that has not been informed or authorized beforehand.

Entertainment after 24H requires previous approved authorization.

The Hotel is available to provide for different menu requests for vegetarians, allergy restrictions and religious requirements.

## PAYMENT POLICY

To guarantee the reservation of the specified date requires a non-refundable deposit of 30% of the total value.

A payment 50% is required 90 days prior to the event date.

A payment of 20% is required 30 days prior to the event date.

All bank transfers require a proof of receipt for correct identification. Extra services should be paid for at the end of the event with prior guarantee from a valid credit card

Should the payments not be made as the terms and conditions above, the Hotel reserves the right to cancel the booking as required.

## CANCELLATION POLICY

Until 45 days prior to the event, a total of 40% will be charged.

Until 15 days prior to the event, total of 80% will be charged.

Until 15 days prior to the event, the final number of guests should be informed by the client to the Hotel. If not, the Hotel will charge for the last update of the total number of guests by the client.

## DAMAGE

The Hotel reserves the right to indemnify for any damage/loss caused by the client/guests.

The costs of reparation or substitution of the Hotels' assets as a result will be charged to the client (even if the damage has been made by a guest).

The Hotel is not responsible for the loss and damage caused by third party of any material left by guests during and after the event.

The belongings left at the Hotel should be collected within 24 hours post event. After this time period the Hotel is not responsible for these belongings.



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FOR MORE INFORMATION  
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