



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

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

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

Vegetable cream soup aromatized virgin olive oil

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

Portuguese country style chicken broth soup with pasta bites and mint

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

1ª hour - 15,00€ per person
2ª 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

1ª hour - 25,00€ per person
2ª 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.

FOR MORE INFORMATION
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PESTANA
HOTELS & RESORTS

