



QUINTA DAS BARRADAS
FAMILY FARM

LAGOS • ALGARVE • PORTUGAL

~ Weddings ~

QUINTA DAS BARRADAS

*One word frees us of all the weight and pain of life.
That word is love.*

~

BLESSING IN THE GARDENS ~ ORGANISED BY THE HOTEL

- Open gazebo for the bridal couple
- Altar chairs including white chair covers for the bridal couple
- Chairs
- Mineral water
- Red carpet (approximately 25 metres) for the ceremony
- Beautiful surroundings with Mediterranean gardens for your photographs

€ 25 per person

CANAPÉS

HOT CANAPÉS QUENTES

- Tuna tataki with wasabi mayonnaise and sesame
- Shrimp in crunchy filo pastry
- Mini codfish dumplings
- Chicken with ginger kebab, lime and sweet chilli
- Mini chamuças
- Spring rolls

COLD CANAPÉS

- Smoked salmon and dill
- Roast beef and mustard
- Fresh cheese and pesto
- Vegetable sushi with avocado
- Gazpacho
- Anchovies bruschetta



OPTION 1

WELCOME DRINK

- Sparkling wine, port wine, white wine, orange juice, mineral water (30 – 45 minutes)
- 4 Canapés per person

MENU 1

- Mixed salad with garlic croutons and herbs
- Roast salmon in filo pastry on julienne vegetables & saffron sauce
- Panna cotta with lemon and red fruit sauce

MENU 2

- Creamy carrot soup with ginger & orange fillets
- Black scabbard fish fillet a bed of savoy cabbage, potatoes & red wine sauce
- Chocolate mousse with mango sauce

MENU 3

- Creamy pumpkin soup with virgin olive oil
- Chicken Supreme, beetroot risotto & broccoli stir-fry in buttered almonds
- Lime meringue tart with lemon sorbet

MENU 4

- Melon marinated in white Port wine & maize with serrano ham
- Stewed pork cheeks, sweet potato puree with toasted pine nuts & vegetable trilogy
- Yogurt terrine with fresh fruit coulis

DRINKS

- Mineral water, soft drinks and draft beer, white and red Quinta das Barradas Wine selection during the meal, coffee & tea

€85.00 per person



OPTION 2 - BBQ

WELCOME DRINK

- Sparkling wine, Port wine, white wine, orange juice, mineral water (30 – 45 minutes)
- 6 Canapés per person

SALADS

- Selection of cold meats
- Potato salad
- Cucumber salad
- Lettuce selection
- Beetroot salad
- Carrot salad with pineapple
- Tomato salad with fresh cheese
- Ham, cheese and penne salad
- Tuna salad

SOUPS

- Tomato soup

TRIMMINGS AND SAUCES

- Mustard sauce, homemade vinaigrette ,yogurt sauce, diced bacon, croutons, olives, pickles, corn

HOT BUFFET

- Baked potato with yogurt sauce
- Roasted tomato with cheese
- Rice with herbs & spices
- Selection of vegetables

GRILLED BUFFET

- Chicken legs
- Picanha
- Pork steaks
- Salmon medallions
- Grouper fillets in olive oil and garlic

DESSERTS

- Lemon tartlet
- Pudding flan
- Carob cake
- Sliced seasonal fruit selection

DRINKS

- Mineral water, soft drinks and draft beer, white and red Quinta das Barradas Wine selection during the meal, coffee & tea

€95.00 per person



OPTION 3 - BBQ

WELCOME DRINK

- Sparkling wine, Port wine, white wine, orange juice, mineral water (30 – 45 minutes)
- 8 Canapés per person

SALADS

- Mixed salad with fine herbs
- Tomato, mozzarella and basil salad
- Rocket rolled with parmesan and cherry tomatoes
- Caesar salad
- Mussel salad with coriander vinaigrette
- Greek salad with feta cheese
- Green asparagus and grilled vegetables

SOUPS

- French garlic cream with almonds or Gazpacho

TRIMMINGS AND SAUCES

- Vinaigrette with balsamic vinegar, caesar and French dressing, marinated olives and pickles

COLD STARTERS

- Smoked salmon with traditional garnish
- Fish eggs with coriander olive oil
- Codfish salad with chickpeas
- Selection of Portuguese charcuterie
- Roast beef with horseradish sauce

GRILLED BUFFET

- Sardines
- Salmon fillet
- Skewers of monkfish and shellfish
- Chicken piri-iri
- Ribs with barbecue sauce
- Lamb chops with rosemary
- Veal ribs
- Picanha
- Roasted potatoes with sour cream and herbs
- Cobs of sweet corn grilled with butter
- Ratatouille
- Vegetables skewers

DESSERTS

- Almond tart
- Orange roulade
- Sweet rice
- Carob cake
- Caramel pudding
- Selection of sliced fruit

DRINKS

- Mineral water, soft drinks and draft beer, white and red Quinta das Barradas Wine selection during the meal, coffee & tea

€115.00 per person



ADD ON'S

WELCOME DRINK II

- Champagne, Port wine, white wine, orange juice, mineral water
- € 20.00 per person (30 – 45 minutes)

EVENING BUFFET

- International cheese platter (5 varieties of cheese with homemade jam and dried fruit)
 - Baker's basket (variety of breads, breadsticks and crackers)
 - Variety of meats (4 varieties)
 - Selection of seasonal fruit
- €15.00 per person

OPEN BAR

OPEN BAR 1

- Mirandus cocktail selection
 - Vodka, rum, gin, tequila, brandy, whisky & mixers
 - Mirandus selection (white wine, red & rosé)
 - National beer
 - Soft drinks & mineral water
- €30.00*

OPEN BAR 2

- Vodka, rum, gin, tequila, brandy, whisky & mixers
 - Mirandus selection (white wine, red & rosé)
 - National beer
 - Soft drinks & mineral water
- €25.00*

BAR INDIVIDUAL

- each person pays it's consumption

*Price per person/hour
second hour 50 % per person



TERMS & CONDITIONS

1. All prices are in euros, per person and include VAT and taxes. The minimum number of guests is 40 and the maximum 60 people. These prices may be changed without notice and are subject to confirmation.
2. Prices include a wedding night for the bride and groom in one of our rooms.
3. Children up to 2 years of age are free of charge. Children aged between 2 and 12 years pay the children's price.
4. The prices are for a set menu. Alternative dishes for vegetarians are acceptable.
5. The hotel will not accept responsibility for any entertainment that has not been reserved directly with the hotel. However, it is essential that all entertainment services hired by the couple are approved by the hotel management before contracting them. On the wedding day, musical entertainment is allowed up until 23:30 hours. The wedding party must stop at the latest by midnight.
6. To guarantee your booking and to confirm the date, we kindly ask you for a deposit of € 2000 with reservation and an additional € 2000 is due 6 months in advance. The remaining payment needs to be settled according to your booking confirmation. All accounts must be settled 14 working days in advance of your reception.
7. 30 days before the event, the number of guests must be confirmed as this will be the final number for billing purposes. Should the number of people be higher than the confirmed billing, this will be adjusted accordingly.
8. Confirmation of menu choice must be made 30 days prior to the event date.
9. The deposit confirms the acceptance of the reservation and the confirmation. In case of cancellation the deposit is non-refundable. The transfer of further payments to an alternative, postponed date is at the discretion of the Hotel. Any cancellation after the full payment (14 days before event) is non-refundable.
10. The hotel does not take responsibility for any gifts, cards, cake etc. left in the hotel. Please ensure you collect all of your belongings before leaving the hotel.
11. The hotel reserves the right to cancel a booking where these terms and conditions have not been complied with, where third party or others make a booking under false pretenses or for reasons of health and safety or any other reason that the Hotel deems proper.

If you have any further queries, please do not hesitate to contact us.





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QUINTA DAS BARRADAS

Odiaxere-Lagos - Algarve - Portugal

T. +351 282 770 200

info@quintadasbarradas.com

www.quintadasbarradas.com

