

W ALGARVE

SHOW TIME

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WED YOUR WAY!

At W Hotels, we choose to stand out rather than trying to fit in.

We celebrate individuality, inclusivity and self-expression and share a restless curiosity with our guests that forces us to break the rules of traditional luxury hospitality.

Blending the eclectic design, vibrant energy and fun personality of W Hotels, weddings at W Algarve offer a refreshing freedom from the norm; breaking barriers, sparking connections.





VENUES

AIR

AIR is the ceremony venue you've always dreamed of to tie the knot!

Surrounded by pristine nature and with an incredible clifftop location, it is the perfect place for the ceremony and cocktail.

Ideal for up to 200 - 250 people for ceremony & cocktail.



GARDEN FOUNTAIN

Adjacent to the Market Kitchen esplanade and stretching over 700 m², this sparkling venue is the ideal stage for wedding celebrations!

Ideal for up to 250 people for dinner / 400 for cocktail.



W LOUNGE GARDEN

The expansive W Lounge Garden (1,000 m²) is the ideal venue for large wedding parties.

Ideal for up to 300 people for dinner / 450 for cocktail.



W STUDIOS

Our 4 studios are fully flexible, modular and adaptable to any type of event.

Looking for a place to party privately? W Studios is the perfect after-party venue!

Ideal for up to 200 people parties



RESTAURANTS

MARKET KITCHEN

The laid-back Market Kitchen serves modern interpretations of classic international and regional dishes and offers cuisine that is local, organic, and filled with fresh produce.

It is the ideal place to share good food, whether in the indoor room or on the terrace.



PAPER MOON

The first Paper Moon opened in 1977 in the heart of Milan's fashion district. Paper Moon's philosophy is to serve high-quality Italian cuisine in a casual and enjoyable setting, serving award-winning dishes from the legacy of Paper Moon restaurants.

The restaurant has a bar with a wood-burning oven, a lounge area with a dining room and a terrace serving appetizers, salads, pastas, main courses, pizzas and desserts.



A full-page background image showing two women in white dresses inside a large, white, inflatable structure that resembles a giant bed or a modern lounge. One woman is standing on the left, wearing a long white dress and has her mouth open in a joyful expression. The other woman is lying on her back on the right, also in a white dress, with her arms raised in a celebratory gesture. The structure has a curved, tunnel-like shape with a large opening at the top where some greenery is visible. The overall mood is festive and celebratory.

WEDDING PACKAGES

ICONIC WED

Wedding package valid for a minimum of 40 adults - 350,00€ per person

- One-hour welcome cocktail including a selection of appetizers, five canapés, Champagne, Premium selection of W Algarve wines, beer, 1 signature cocktail, soft drinks and water.
- Dinner with a four-course menu from menu selection
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Champagne flute during cake cutting or speeches
- Wedding cake with three tiers
- Complimentary upgrade to our Penthouse II*
- Honeymoon set in the bride and groom's room
- Access to the WET area of our Away Spa®
- Dining space rental (Garden Fountain)
- Rental of the W Studios space for after-dinner party (minimum consumption applies)
- Late Night Snacks with 6 options for an after-dinner party
- Tasting of food from the selected menu for the bride and groom**
- Breakfast in the room for the bride and groom
- 10% discount on face and body treatments at our Away Spa®
- Pre-wedding meeting with our Weddings Specialist

** Penthouse II upgrade subject to availability*

*** Menu Tastings are not applied for buffet options*



PRESTIGE WED

Wedding package valid for a minimum of 40 adults - 275,00€ per person

- One-hour welcome cocktail, including a selection of appetizers, five canapés, sparkling wine, selection of W Algarve wines, beer, soft drinks and water;
- Dinner with a four-course menu from menu selection
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Flute of Sparkling Wine during cake cutting or speeches
- Wedding cake with two tiers;
- Wedding Night included with upgrade to W Suite*
- Honeymoon set in the bride and groom's room
- Access to the WET area of our Away Spa®
- Late Night Snacks with 4 options for an after-dinner party
- Rental of the wedding dinner space (Garden Fountain)
- Rental of the W Studios space for the after party (minimum consumption applicable)
- Tasting of food from the menu selected for the bride and groom**
- Pre-wedding meeting with our Weddings Specialist

** W Suite upgrade subject to availability*
*** Menu Tastings are not applied for buffet options*



CORE WED

Wedding package valid for a minimum of 40 adults - €225.00 per person

- One-hour welcome cocktail, including a selection of appetizers, three canapés, sparkling wine, selection of W Algarve wines, beer, soft drinks and water;
- Dinner with a three-course menu from menu selection
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Flute of Sparkling Wine during cake cutting or speeches
- Wedding cake with two tiers
- Wedding Night included in Superior Room;
- Honeymoon set in the bride and groom's room
- Rental of the wedding dinner space (Garden Fountain)
- Rental of the W Studios space for the after party (minimum consumption applies)
- Tasting of food from the menu selected for the bride and groom*
- Pre-wedding meeting with our Weddings Specialist

** Menu Tastings are not applied for buffets options*





MENUS

COCKTAIL

The beverage service lasts for 1 hour. It includes selection of canapés according to the chosen package.

CANAPÉS

PANI PURI
Filled with baba ghanoush and shrimp tartare

BEEF TARTARE
Brioche bread and pickled onion

CANTABRIA ANCHOVIES
Brioche bread, butter and lemon zest

PETIT CHOUX
Salmon mousse and salmon roe

WONTON
Tuna tartare and wasabi mayonnaise

SALMON GRAVLAX CUBE
Fresh cream and ill

MINI PEKIN
Duck cone and orange gel

MINI COD CAKE
With truffle aioli sauce

ARANCINI
Mushroom and parmesan

BEEF CROQUETTES
with aioli sauce

VEGETABLE SAMOSAS

EXTRA

Sparkling Wine – 15€ pp
Champagne – 30€ pp
Canapé – 4€ pp



PLATED MENUS

COUVERT

BREAD AND BUTTER

HOMEMADE ORANGE AND THYME BUTTER (+2€ pp)
With sourdough bread

TRUFFLE BUTTER (+5€ pp)
Local extra virgin olive oil and balsamic vinegar with sourdough bread

STARTER

CAPRESE SALAD
Buffalo *Stracciatella* cheese, local tomatoes, basil

SEABASS CARPACCIO (+7€ pp)
Beetroot, green apple and orange escabeche

GREEN PEA HUMMUS
Vegetable crudites and *carasau* bread

BEETROOT SOUP
Amanteigado cheese and lemon and capers breadcrumb

SEABREAM CEVICHE
Sweet potato and red onion

VITELLO TONNATO
Black angus beef, capers and tuna sauce

BLACK ANGUS STEAK TARTARE (+10€ pp)
Bone marrow and fresh truffle

SEAFOOD ROYAL (+15€ pp)
Prawns, mussels, clams, king crab, razor clams

BLUEFIN TUNA TATAKI (+7€ pp)
Sesame seeds, algarvian orange and ponzu sauce



PLATED MENUS

MAIN COURSE

LAMB TENDERLOIN
Honey, sweet potato, and roasted endives

DUCK BREAST
Beetroot purée, and carrots

ROASTED PIGEON
Corn purée, bimi, and wine sauce

SEABASS SUPREMA
Green peas, and champagne sauce

SEA BREAM
Carrots, bimi, and arenque roe

DESSERT

DARK DESIRE
Chocolate mousse, American brownie, and
Madagascar vanilla

STRAWBERRY TIRAMISU
Classic lady finger, strawberry, and
champagne

CARROT ENTREMETS
Steamed carrot cake, cream cheese, and
orange gel

SEAFOOD CANNELONI
Served with lobster bisque

WAGYU BEEF CHEEK (+10€ pp)
Topinambur purée, and wild mushrooms

BLACK ANGUS TENDERLOIN 200g (+10€ pp)
Foie grass , mash potato and port wine demi-
glace

SEAFOOD RISOTTO (+10€ pp)
Arborio rice, lobster, mussels, prawns, clams,
and king crab

**SURF AND TURF LOBSTER AND BLACK
ANGUS TENDERLOIN (+15€ pp)**
Creamy wild mushroom sauce

MANGO SEMIFREDDO
White chocolate, mango compote, and lemon
sponge cake

PISTACHIO TARTLET
Raspberry ganache, white chocolate, and
pistachio praline



KIDS MENU

50% of the adult price
3 – 11 years

STARTER

CAPRESE SALAD

Basil, tomato and mozzarella

CHEESE STICKS

Tomato sauce

CHEF’S VEGETABLE SOUP

Seasonal vegetables selected by the Chef

DESSERT

CHOCOLATE CAKE

LEMON PIE

CUPCAKE

With vanilla frosting

MAIN COURSES

CHICKEN NUGGETS

With French fries

GRILLED CHICKEN

Mashed potatoes, and cherry tomatoes

GRILLED FISH

Steamed rice and broccoli



LATE NIGHT SNACKS

4 items €15 pp
6 items €20 pp
8 items €30 pp

- Crudités, and chickpeas hummus
- Mozzarella sticks, tomato sauce
- Veggie wrap
- Pizza margherita
- Cheese quesadillas
- Ham & cheese mini croissant
- Prosciutto & brie mini grains bread
- Cheese and charcuterie selection
- Meat croquets
- Cod croquets



STAFF MEALS

€55 pp

Chef’s Menu featuring a starter, main course, dessert, water, and soft drink.



OPEN BAR

Includes W Algarve wine, beer, spirits and one cocktail/
mocktail

Two hours €65 pp
Three hours €85 pp
Four hours €105 pp
Overtime €20 pp

PREMIUM OPEN BAR

Includes premium selection of wines, beer, spirits and two
cocktail/ mocktail

Two hours €95 pp
Three hours €130 pp
Four hours €165 pp
Overtime €35 pp



VENUE RENTAL

VENUES	JAN-MAR	ABR	MAY / JUN
GARDEN FOUNTAIN	1.000€	1.500€	2.000€
W LOUNGE GARDEN	1.000€	1.500€	2.000€
MARKET KITCHEN RESTAURANT	2.400€	2.500€	4.000€
MARKET KITCHEN TERRACE	1.000€	1.500€	3.000€
PAPER MOON	3.000€	4.000€	5.000€
W STUDIOS	2.000€	2.000€	2.000€
WIND STUDIOS	1.000€	1.000€	1.000€
AIR	2.000€	3.000€	5.000€



VENUE RENTAL

VENUES	JUL /AUG	SEP	OCT	NOV/DEC
GARDEN FOUNTAIN	3.000€	3.000€	2.000€	1.000€
W LOUNGE GARDEN	3.000€	3.000€	2.000€	1.000€
MARKET KITCHEN RESTAURANT	6.400€	5.600€	4.000€	2.400€
MARKET KITCHEN TERRACE	3.000€	3.000€	2.000€	1.000€
PAPER MOON	8.000€	7.000€	5.000€	3.000€
W STUDIOS	2.000€	2.000€	2.000€	2.000€
WIND STUDIOS	1.000€	1.000€	1.000€	1.000€
AIR	7.000€	5.000€	5.000€	2.000€



T&C

- W Algarve wedding packages are valid for a minimum of 40 adults. Packages are subject to a price change when this minimum number is not reached.
- Wedding planner: Hiring a professional wedding planner is highly recommended as our Wedding Specialist will only be available to coordinate certain aspects of the wedding. If you need assistance in finding a professional wedding planner to help you make your special day run as smoothly as possible, please let us know.
- Where not described in our Wedding Packages, venue rental fees and conditions apply to all venues, restaurants and bars. Conditions will be discussed and accepted depending on the dates and number of guests.
- AIR venue for ceremony is not included in the wedding packages, subject to an additional rental fee to the package for the use of this venue.
- Minimum Consumption of 2 hours Open Bar required for the use of W Studios for Party.
- Events with music outside allowed only until 11:00 p.m. Music in W Studios permitted until 02:00 a.m.
- WOW Suite upgrade & E-WOW Suite upgrade included in the packages are not guaranteed and subject to hotel availability.
- Children Policy: babies until 2 years old – complimentary / children from 3 to 11 years old – 50% of adults charge / From 12 years old onwards – Full charge
- Last minute extensions or modifications to a service stipulated in a contract will be subject to confirmation by the Hotel. In case of admission of this extension or change, all extra costs as well as food and beverage reinforcements, hiring of extra staff etc. will be charged accordingly.
- Reduction policy: 10% reduction to the number of guests mentioned in the contract is allowed without penalty if it is not below the minimum number of participants defined.
- The details of the wedding organization must be communicated at least 30 days in advance of the date of the event, mentioning all logistical needs.
- Events that included additional services, such as information technology, maintenance, security, audio-visual equipment, specific electrical needs, special communications networks, among others, are subject to additional charges.
- The client assumes full responsibility for any damage caused to the spaces where the event will take place and to the hotel's material and equipment, by the bride and groom and guests.
- To obtain all necessary music or other entertainment licenses during the event, please inform the person in charge of your wedding at least 3 months in advance of the event date. It will have to include the name of the artist, duration of the performance, and type of performance (violinist, pianist, DJ, etc.). License costs will be the responsibility of the customer.
- In case of bad weather, the client will have to agree with the hotel regarding the covered space where the event will take place, 24 hours before it starts.
- Outside catering is not allowed unless provided by the hotel.
- The Hotel will not be responsible for items lost during the event.
- Fireworks, pyrotechnics or other shows that include the use of fire are not permitted in the Resort area (including beach concession).
- Tasting of the menus is possible only for plated menus only. Buffet Menu tastings are not included. The dates will be defined and agreed between the Hotel and the client, and the request for a tasting menu must be made at least 30 days in advance.
- All prices mentioned include VAT (subject to fluctuation of the VAT rate during the event period). Please note that this may be amended by applicable law.

A romantic scene of two women in white wedding dresses standing on a cliff overlooking the ocean at sunset. They are holding hands and making peace signs with their other hands, silhouetted against the bright sun. The text 'WED YOUR WAY!' is centered over the image.

WED YOUR WAY!