



**PESTANA**  
HOTELS & RESORTS

# BANQUETING KIT

THE TIME OF YOUR LIFE





**PESTANA**

HOTELS & RESORTS





# PESTANA HOTELS & RESORTS

With a privileged location and incomparable natural landscape, the largest of nine islands in the Azores Archipelago - São Miguel - is known as the Green Island. This unmissable destination, with a mandatory visit to Lagoa das Sete Cidades, Lagoa do Fogo and Furnas, is home to Pestana Bahia Praia, surrounded by fantastic views and direct access to Praia Baía de Água d'Alto beach.

We have the perfect setting for the celebration of your event, here, in the land of fishermen facing the Atlantic Ocean, where gastronomic paradise prevails, for those who love fish and seafood, but also high-quality rural foods, produced in orchards and inland fields.

We have more than 6 rooms and spaces capable of hosting events in a functional and versatile way, to adapt and customize.

Here, where the sea and nature converge, 10 minutes from Vila Franca do Campo and 20 km from Ponta Delgada Airport, we serve pleasant international and typically Azorean flavors.

Our Chefs guarantee your satisfaction and the success of your celebration. Our entire team has the same commitment, which will ensure you enrich your experience and that of your guests, with the experience and professionalism of the largest Portuguese hotel group.





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# — BUFFETS —





# BUFFET BAHIA PRAIA

## Starters

Tuna, Peppers and  
Olives Quiche  
Roasted Sausages with  
Local Chilli and Olive Oil  
Assorted Snacks  
Vegetable Tortilla  
Bruschetta  
Bread Toasts with Olive  
Oil and Garlic

## Regular and Composed Salads

Salad of Feta Cheese,  
Olives, Onions, Tomatoes,  
Cucumbers and Oregano  
Macedonia Salad with  
Vegetables, Fresh Herbs,  
Mayonnaise and Egg  
Chicken with Pasta, Dried  
Fruit, Yoghurt Sauce and  
Mint  
Kidney Beans with Tuna,  
Parsley, Onion and Egg  
Scraps  
Codfish with Chickpeas,  
Peppers and Portuguese  
Vinaigrette  
Beetroot Salad with Orange  
and Seeds  
Coleslaw with Carrots,  
Apple and Honey  
Vinaigrette  
Potato Salad with Bacon,  
Onion and Mustard  
Couscous Salad with  
Safflower and Dried Fruit  
Pasta Salad with Basil Pesto  
and Tomato  
Roasted Pineapple with  
Raisins and Lettuce

## Soups

Cream of Garnished  
Vegetables  
Cream of Carrot and  
Dried Fruit  
Traditional “Canja”  
Chicken Soup with  
Rice  
Fish Soup with  
Coriander  
Portuguese “Caldo  
verde” with Olive Oil  
and Chorizo  
Tomato Cream with  
Croutons







# BUFFET BAHIA PRAIA

## Main Dishes

Codfish with Cream  
Sprinkled with Parsley  
Codfish, Onions,  
Potatoes and Sautéed  
Cabbage with Bread  
Crust and Herbs  
Regional Tuna  
Monkfish Rice Dish with  
Coriander  
Forkbeard Marinated in  
Lemon and Browned  
Perch Pasta with Fresh  
Herbs  
Traditional Duck Rice  
with Sausages  
Turkey Strips with  
Cream Sauce  
Regional Style Veal with  
Local Chilli  
Oven Roasted Pork with  
Orange  
Chicken in a Bowl with  
Bacon and Mushrooms  
Chickpeas with Tofu  
Sausage  
Curry Vegetables

## Side Dishes

Spaghetti Sautéed  
with Azorean Butter  
Penne in Olive Oil and  
Herbs  
Parisian Potatoes in  
the Oven with  
Onions  
White Rice  
Sautéed Vegetables  
Black Beans and  
Bacon  
Boiled Yams  
Baked Sweet  
Potatoes  
Mashed Potatoes  
Baked Potatoes  
Broccoli with Olive  
Oil and Garlic  
Sautéed Carrots in  
Cow Butter

## Desserts

Coconut Cake  
Passion Fruit Tart  
Egg Pudding  
Rice Pudding with  
Cinnamon  
Drunken Pear  
Almond Tart  
Brigadeiro Cake  
Caramel and Pineapple  
Cake  
Fruit Jelly  
Biscuit Cake  
Sawdust  
Chocolate Mousse  
Red Fruit Cheesecake  
Laminated Fruit  
Fruit Salad

## Drinks

White and Red Wine  
Pestana Selection  
Mineral Water with  
and without Gas  
Soft Drinks and  
Draft Beer, Coffee,  
Decaffeinated or  
Tea



# BUFFET BAHIA PRAIA

Service for a minimum of 30 people with drinks included

## Buffet I

Regular Salads  
3 Compound Salads  
1 Soup  
3 Main Dishes  
3 Side Dishes  
3 Desserts

43,00€ per person

## Buffet II

Regular Salads  
4 Compound Salads  
2 Starters  
1 Soup  
3 Main Dishes  
3 Side Dishes  
4 Desserts

51,00€ per person

## Buffet III

Regular Salads  
5 Compound Salads  
3 Starters  
1 Soup  
4 Main Dishes  
4 Accompaniments  
5 Desserts

69,00€ per person

The selected menu will be the same for the entire group



# BARBECUE LAGOA DO FOGO

Service for a minimum of 50 people with drinks included

## Salad Bar

Lettuce, Tomatoes, Corn,  
Carrots, Peppers,  
Cucumber

Beetroot Salad with  
Orange

Coleslaw, Carrot, Apple  
and Honey Vinaigrette

Potato Salad with Bacon,  
Onion and Mustard

Couscous Salad with  
Safflower and Nuts

Pasta Salad with Basil  
Pesto and Tomatoes

Roasted Pineapple with r

Raisins and Lettuce

Yoghurt Sauce, “Mil Ilhas”  
and Vinaigrette

## Soup

Gazpacho with Mint

Portuguese Caldo

Verde with Chorizo and  
Olive Oil

## Starters

Vegetables with  
Rosemary and Olive Oil

Smoked Ham with Melon

Bacon and Caramelised  
Onion Quiche

Savoury Snacks

Marinated Olives

## Main Dishes

Swordfish

Sardines

Tuna

Veal

Pork

Chicken

Sausages

Black Beans

Sautéed Vegetables

Potatoes

Rice

## Desserts

Chocolate Mousse

Biscuit Cake

Red Fruit Cheesecake

Lemon Meringue Pie

Laminated Fruit

## Drinks

White and Red Wine

Pestana Selection

Mineral Water with  
and without Gas

Soft Drinks and  
Draft Beer, Coffee,  
Decaffeinated or  
Tea

**66,00€ per person**

The selected menu will be the same for the entire group





# BUFFET AÇORES

Service for a minimum of 50 people with drinks included

## Salad Bar

Lettuce, Tomatoes, Corn, Carrots, Peppers, Rocket, Cucumber

Feta Cheese Salad with Olives, Onion, Tomato, Cucumber and Orégano

Shrimp and Tropical Fruit Salad

Tomato with Fresh Cheese, Oregano and Olive Oil

Cod with Chickpeas, Peppers and Portuguese Vinaigrette

Potato Salad with Bacon, Onion and Mustard

Yoghurt Sauce, Mil Ilhas and Vinaigrette

## Starters

Savoury Snacks

Crostini

Spinach and Island Cheese Quiche

Smoked Ham with Melon

Chorizo Spread with Toast

## Soups

Seafood Cream with Croutons

Portuguese Caldo Verde with Chorizo and Olive Oil

## Main Dishes

Floured Swordfish with Passion Fruit Sauce

Oven-Baked Perch with Herb Crust

Oven-Roasted Rump with Local Chillies

Pork Medallions with Mustard Sauce

Baked Potato

Penne with Pesto and Roasted Tomatoes

Basmati Rice

Potato Gratin

Roasted Vegetables with Rosemary

## Desserts

Fruit Platter

Passion Fruit Tart

Egg Pudding

Rice Pudding with Cinnamon

Chocolate Mousse

Red Fruit Cheesecake

Laminated Fruit

## Drinks

White and Red Wine Pestana Selection

Mineral Water with and without Gas

Soft Drinks and Draft Beer, Coffee, Decaffeinated or Tea

**91,00€ per person**

The selected menu will be the same for the entire group





## PREMIUM DRINKS

Addition supplement to the Drinks that are already included in the Buffets

### Package I

Red Wine – Vinha das  
Lebres, Alentejo  
White Wine – Planalto,  
Douro

**9,00€ per person**

### Package II

Red Wine – Terras de Lava,  
Açores  
White Wine – Farias  
Vineyard's, Açores

**12,00€ per person**



# COCKTAILS





# COCKTAIL

Service for 1 hour

## Canapés

Meat Croquette  
Vol au Vent with Tuna  
Paste and Curume  
Cherry Tomato Salad  
with Fresh Regional  
Cheese and Basil  
Curd Cheese Toast with  
Pumpkin and Walnut  
Jam  
Chicken Tartlets with  
Chives and Egg  
Codfish Cakes  
Squid Rings  
Cubes of Fresh Cheese  
with Local Pepper  
Island Cheese and  
Spinach Quiche  
Pineapple and Mint Shot  
Azores Butter with Ham  
on Toast  
Pineapple and Black  
Pudding Skewer with  
Honey

## Canapés

Stuffed Mushrooms  
with Vegetable Ragoût  
au Gratin  
Roasted Chicken Wings  
with Mango and Ginger  
Chutney  
Eggs with Stuffing and  
Herbs  
Seafood Custard with  
Cream  
Octopus Salad with  
Sweet Potato and  
Vinaigrette

## Our Sweets

Mini Cream Pies  
Fruit Skewer  
Mini Fruit Tartlets

## Vegetarian

Azorean Cheese and  
Honey Profiterole  
Courgette and Curry  
Mini Quiche with  
Coconut Milk  
Mushroom with  
Vegetarian Sausage  
Stuffing  
Breaded Tofu in Almond  
Crust with  
Pineapple Chutney

## Make your own menu

**4 pieces – 9,00€ per person**

**6 pieces – 11,50€ per person**

**10 pieces – 16,50€ per person**



## APERITIF I

Flavoured Waters  
Sparkling and Still Waters  
Soft Drinks

**4,50€ per person**

Service for 1 hour

## APERITIF II

Draft Beer  
Sangria  
Natural Orange Juice  
Pestana Selection Wine  
Sparkling Wine

**8,00€ per person**

Service for 1 hour

## APERITIF III

Rosé Port Wine  
Dry Port  
Gin  
Caipirinha  
Martini

**12,00€ per person**

Service for 1 hour



A close-up, high-angle shot of a person's hands flipping through a menu book. The menu is open, showing two pages with text and a table. The person's left hand, adorned with two gold rings, is visible on the right page. In the top right corner, a light blue cup of coffee sits on a saucer with a cookie. The background is a light-colored, textured surface.

# MENUS



# ON THE TABLE

## Starters

Island Fresh Cheese and Tomato Salad

**6,00€ per person**

Local Pepper Cheese Pouches with Jam and Fresh Salad

**11,00€ per person**

Smoked Salmon with Avocado, Mixed Lettuce and Coriander

**12,00€ per person**

Grilled Traditional Black Sausage and Regional Pineapple with Honey

**10,00€ per person**

Iceberg with Caesar Sauce, Chicken, Bacon, Grated Island Cheese and Croutons

**10,50€ per person**

## Soups

Pumpkin Cream and Bread Toast with Seeds

**6,50€ per person**

Cream of Peas with Toasted Chorizo Brunoise

**8,00€ per person**

Vegetable Julienne Soup

**7,00€ per person**

Caldo Verde with Chorizo and Drizzle of Olive Oil

**9,50€ per person**

Cream of Chickpeas with Spinach and Codfish Flakes

**11,00€ per person**





## ON THE TABLE

### Fish

Roasted Forkbeard Fillets with Mashed Potato and Sautéed Vegetables

**17,50€ per person**

Chipped Codfish with Bread Crust and Herbs with Cabbage and Baked Potatoes

**22,50€ per person**

Grilled Tuna with Villain Sauce, Roasted Sweet Potato and Broccoli

**26,50€ per person**

Floured Swordfish, Yams, Green Beans with Lemon and Coriander Sauce

**28,00€ per person**

### Meat

Grilled Chicken Breast with Tagliatelli and Mushroom Sauce

**17,50€ per person**

Portuguese Style Pork with Local Chilli and Pineapple

**19,50€ per person**

Regional Steak with Parisian Potatoes and Portuguese Cabbage

**23,50€ per person**

Veal Tournedos with Bahia Sauce, Corn and Sautéed Vegetables

**33,50€ per person**





# ON THE TABLE



## Flavoured Shots

Lemon and Basil Frozen Shot

**4,00€ per person**

Tangerine Sorbet with Tonic Water

**4,00€ per person**

## Vegetarian

Mushroom and Island Cheese Risotto

**16,50€ per person**

Vegetable Brás with Olive Tapenade

**17,50€ per person**

Soya Lasagne au Gratin

**19,50€ per person**

Courgette Stuffed with Soya, Mushrooms and Oregano

**18,50€ per person**

## Desserts

Fruit Festival with Gorreana Tea Infusion and Lemon Sorbet

**6,50€ per person**

Fresh Cheese Queijada with Drunken Pear Chocolate and Almonds

**7,50€ per person**

Cheesecake with Red Fruits and Mint

**7,50€ per person**

Passion Fruit and Safflower Panacotta

**8,50€ per person**

Caramel and Pineapple Cake with Vanilla Ice Cream

**8,50€ per person**

Azorean Trilogy

(Queijada de Vila Franca do Campo, Graciosa and Avó)

**9,50€ per person**



## BEVERAGE SUPPLEMENT ON THE TABLE MENU

### Package I

Red and White Wine –  
Pestana selection

Beer

Soft Drinks

Water

Coffee and Tea

**12,00€ per person**

### Package II

Red Wine – Vinha das  
Lebres, Alentejo

White Wine – Planalto,  
Douro

Beer

Soft Drinks

Water

Coffee and Tea

**15,00€ per person**

### Package III

Red Wine – Terras de Lava,  
Açores

White Wine – Farias Vineyard's,  
Açores

Beer

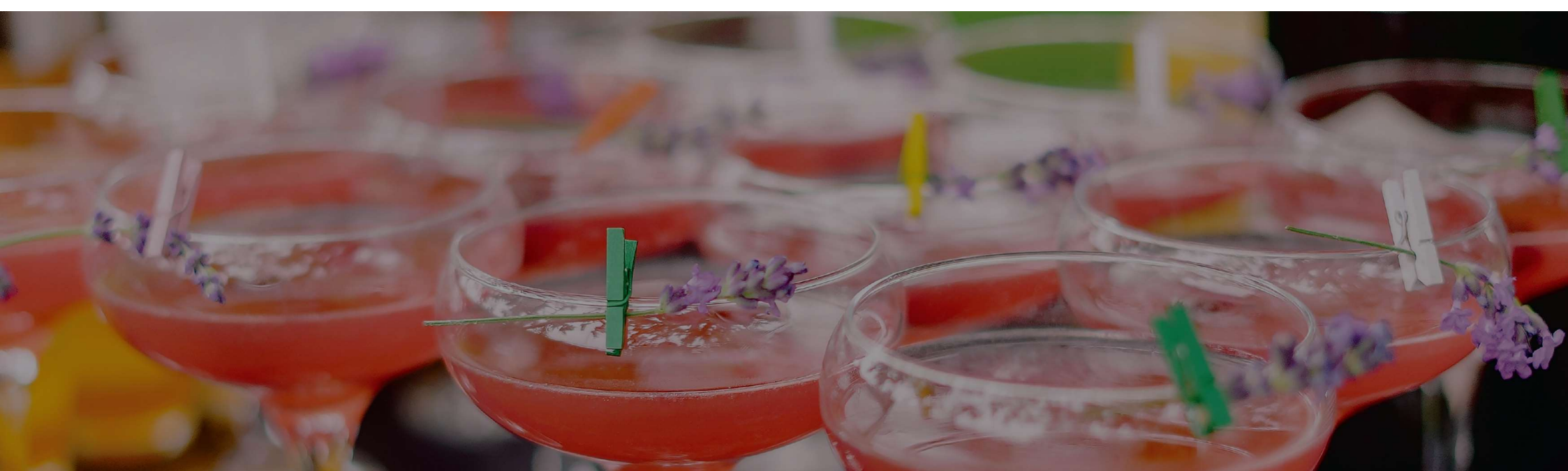
Soft Drinks

Water

Coffee and Tea

**18,00€ per person**





## DIGESTIVES

### Package I

New whisky – *Ballantines*  
Brandy – *Constantino*  
Liqueur Beirão

**9,50€ per person**

30 minutes service

### Package II

New Whisky – *Ballantines*  
Old Whisky – *Ballantines* 12  
years old  
Old Brandy – *Chancela*  
Maracuja Liqueur  
Beirão Liqueur

**13,50€ per person**

30 minutes service

### Package III

New Whisky – *Ballantines*  
Old Whisky – *Ballantines* 12  
years old  
Old Brandy – *Chancela*  
*Abelheira Regional*  
Beirão Liqueur  
Carolans

**15,00€ per person**

30 minutes service



## OPEN BAR I

Sparkling Wine - Pestana Selection  
Gin - *Beefeater*  
Vodka - *Wyborowa*  
Rum - Havana 3 years  
New whisky - *Ballantines*  
Liqueur Beirão  
Caipirinha  
Caipiroska  
Mojito

**16,00€ per person**  
First hour service

**12,00€ per person**  
Second hour service

## OPEN BAR II

Sparkling Wine - Pestana Selection  
Martini  
Gin - *Beefeater*  
Vodka - *Wyborowa*  
Rum - Havana 3 years  
New Whisky - *Ballantines*  
Liqueur Beirão  
White Sangria

Selection of 4 cocktails

**26,00€ per person**  
First hour service

**14,00€ per person**  
Second hour service

# COMPLEMENTS

## Seafood Station

Boiled Prawns with  
Fleur de Sel  
Marinated Half-Shell  
Mussels with Virgin  
Sauce  
Stuffed Crab  
Bulhão Pato Style  
Clams  
Toasties, Lemon, Aioli  
Sauce and “Mil Ilhas”  
Dressing

**27,00€ per person**

## Cold Meat

Whole Ham  
Meat Chorizo  
Traditional Black Pudding  
Sausage  
Spicy Sausage  
Olives  
Pickled Cornichons  
Mustard  
Flavoured Olive Oils  
Variety of Bread

**16,00€ per person**

## Cheese Platter

Variety of 8 National  
and International  
Cheeses  
Accompanied by:  
Grissinis  
Toasts  
Water and Salt Biscuits  
Variety of Bread  
Honey  
Jams  
Chutney  
Grapes  
Dried Fruit

**13,00€ per person**







## CONDITIONS

- Applicable prices for "A La Carte" minimum **55,00€ per person**
- 4 hours of event, from the beginning of the event until the departure with end at 00h00
- Tablecloths on request to the hotel
- Private rental of the space – minimum 30 people
- Children from 0 to 3 years old – Free
- Children from 4 to 11 years old – 50% discount on the adult price
- Minimum number of people for the Plated Menu / Buffet – On Request (except Azores and Lagoa de Fogo)

# TERMS AND CONDITIONS

**1. The prices** shown are per person, in euros and include VAT at the legal rate in force. Prices are subject to change without prior notice and subject to confirmation. Confirmation of the final number of guests must be indicated up to 15 days before the event.

Includes 4 hours service. After that time, a previously agreed service charge per hour will be applied (does not include food/drinks) (€75.00/hour, every 25 people).

Considering the current uncertainty in the markets regarding inflationary pressures, Pestana Hotel Group reserves the right to revise the contracted prices if the HICP (Euro Zone) is higher than 6%, with the update being equal to the inflation value.

This assessment will be made monthly by analysing the HICP\* indicator ("annual rate of change") published monthly by Eurostat.

\*Harmonised Index of Consumer Prices (HICP)

**2. The Food and Beverage** includes tasting menu for 2 people, not included in the buffet menu and drinks and open bar packages. Accompanying persons will be charged 50% of the menu price. Booking with a minimum of 15 days in advance (except Christmas, New Year's Eve, August and Easter) which requires more advance notice. You must be informed 30 days in advance of the final menu selections.

Children up to 3.99 years free. From 4 to 12 years old a 50% discount applies on the chosen menu. Child menu available. For health and food safety reasons, food products brought in from outside are not allowed. According to internal procedure, the bride and groom must sign a term of responsibility.

Cork stopper fee €10.00 per person, includes water and soft drinks.

Meals for contracted suppliers subject to availability.

The event runs until 00h00. Any exceptional situation must be informed and authorised by the Hotel in due time. The Hotel is available to meet with the Chef to personalise your Menu. Up to 15 days before the event, the final number of guests must be indicated, or the last number of guests informed will be charged.

**3. Additional Services** such as animation, florist, hairdresser, make-up artist, decoration, babysitting, transfer service, photography & video, among others, may be recommended by our previously selected partners.

All external services contracted by customers must be informed and approved by the Hotel. The type of service, number of elements, technical means and contacts must be informed. The place of loading and unloading must always be the service area of the Hotel.

The Hotel reserves the right not to authorise any additional service that has not been previously informed and authorised. Animation after midnight requires prior authorisation. We are available to present vegetarian, allergen or religious alternatives according to your requirements.

## 4. Payment Policy

A non-refundable deposit of 15% of the total amount is required to secure the booking. A payment of 40% of the total amount must be made 90 days in advance. A payment of the remaining 20% of the total amount must be made 45 days in advance. A payment of the remaining 25% of the total amount must be made 15 days in advance. All bank transfers require the sending of proof for correct identification. Extra services must be paid at the end of the event with prior credit card guarantee. If payments are not made in accordance with the above terms, the Hotel reserves the right to cancel the event booking.

**5. The Hotel reserves the right to be indemnified for Damage or Loss** caused by guests. The cost of repair or replacement of Hotel property resulting from damage or loss will be charged to the client even if the responsibility lies with a guest. The Hotel shall not be liable for any loss, third party damage or loss of any material left by guests before, during and after the event. Goods left at the Hotel must be collected within 24 hours of the end of the event.

**6. The decoration** by the hotel includes: white linens, white towels and coloured chair sashes (Green, Bordeaux, Red and Gold). All other services are the responsibility of the client. If necessary, the client can consult the hotel that will provide contacts.



## CONTACTS

**Pestana Bahia Praia**  
**Departamento Comercial**

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