



PESTANA
HOTELS & RESORTS

WEDDING KIT

THE TIME OF YOUR LIFE



PESTANA

BAHIA PRAIA

NATURE & BEACH RESORT
AZORES • PORTUGAL



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WEDDING MASTER

The Pestana Bahia Praia offers you an exclusive and innovative service – Wedding Master – designed to help you plan and organize your big day with Passion.

Meticulously prepared to guarantee exceptional results, this service consists of a wide range of solutions that will amaze your guests and ensure you spend an unforgettable day together.

Your dreams will come true!



SERVIÇOS SIGNATURE

“Styling Proposals”

Due to this being such an important day, we adapt our facilities to your special moments.

A wide range of alternatives are available to make your party even more special.



MENUS

Our Chefs masterfully interpret the qualities of products from each region, respecting their origins.

In a festive and absolutely incomparable atmosphere, surrounded by sea and nature you will experience an exclusive and authentic gastronomy.



CANAPÉS



Cocktail

Select from any of the options provided | 60 minutes

Finger Food

Vol au Vent with Tuna Paste and Tannery

Chicken Pies with Chives and Egg

Butter from the Azores with Ham on Toast

Pineapple and Black Pudding Skewer with Honey

Roasted Chicken Wings with Mango and Ginger Chutney

Eggs with the same Stuffing and Herbs

Seafood Cream Soup with Sour Cream

Octopus Salad with Sweet Potatoes and Vinaigrette Sauce

Azorean Cheese and Honey Profiterole 🍴

Courgette and Curry Mini-Quiche with Coconut Milk 🍴

Mushroom Stuffed with Vegetarian Sausage 🍴

Tofu Breaded in Almond Crust with Pineapple Chutney 🍴

Cherry Tomato Skewer with Regional Fresh Cheese and Basil 🍴

Cream Cheese Toast with Pumpkin Jam and Walnut 🍴

Fresh Cheese with Regional Pepper 🍴

Island Cheese and Spinach Quiche 🍴

Mushrooms Stuffed with Vegetable Ragout Gratin 🍴



Cocktail

Select from any of the options provided | 60 minutes

Cold Shots

Andalusia Gazpacho 🌱

Pineapple and Mint Shot 🌱

Fried

Chorizo “Alheira” Patties

Meat Patties

Codfish Patties with Parsley

Samosa with Spicy Tomato Sauce

Vegetable Crepe with Tartar 🌱

Spinach Patties 🌱

Squid Rings

Sweets

Mini Cream Puffs

Mini Fruit Skewers

Mini Fruit Tartelettes

9,50€ per person

4 pieces

12,50€ per person

6 pieces

14,50€ per person

8 pieces



MENUS



Served Menu

Minimum: 20 people

Starter

Fresh Cheese and Tomato Salad

Smoked Salmon with Avocado,
Mixed Lettuce and Coriander

Black Pudding and Regional
Pineapple Grilled with Honey

Goat Cheese Gratin with Honey
and Walnuts

Shrimp Salad

Melon with Smoked Ham with
Port Wine Reduction

Soup

Pumpkin Cream and Toast
with Seeds

Peas Cream Soup with
Toasted Chorizo Brunoise

Vegetable Julienne Soup

Green Broth with Chorizo
and a Drizzle of Olive Oil

Chickpeas Cream Soup with
Spinach and Codfish

Fish

Golden Hake Fillets with
Mashed Sweet Potato and
Sautéed Vegetables

Codfish with Cornbread Crust
and Herbs with Kale and
Roasted Potatoes

Monkfish Loin with Sparkling
Wine Sauce and Shrimp,
Spinach Risotto with Pine
Nuts

Swordfish, Yams, Green Beans
with Lemon and Coriander
Sauce

Appetiser

Mango Ice Cream with Mint
and Tonic Water

Raspberry Ice Cream with
Sparkling Wine

Pineapple Ice Cream with
Almond Liqueur

Lemon Slush with Basil

85,50€ per person

3 dishes menu – starter, main dish fish or meat,
dessert

96,50€ per person

4 dishes menu – starter, fish dish, appetiser, meat
dish, dessert



Served Menu

Minimum: 20 people

Meat

Chicken Breast with Wild
Mushroom Sauce, Potato Gratin
and Sauteed Courgette

Iberian Pork Tenderloin with
Thyme, Apple and Roasted
Potatoes

Turkey Stuffed with Nuts and
Endives, Sweet Potatoes Mash and
Vegetables

Tornado Beef Tenderloin with Bahia
Sauce, Roasted Vegetables with
Thyme and Potato Croquettes

Vegetarian

Mushroom and Island Cheese
Risotto

Vegetable “Brás” Style with
Olive Tapenade

Courgette Stuffed with Soy,
Mushrooms and Oregano

Dessert

Cinnamon Apple Pie, Greek
Yogurt Ice Cream and Honey

Grilled Pineapple with Lime
and Coconut Ice Cream

Cheesecake with Red Fruits
and Mint

Brownie with Almond Ice
Cream and Salted Caramel

Azorean Trilogy

Queijada from Vila Franca do Campo,
Graciosa and Avó

Included Drinks

Red wine Pestana selection

White wine Pestana selection

Rose wine Pestana selection

Soft Drinks, Water and Beer

Coffee & Tea

Premium Wine Pack
Supplement - Optional

9,00€ per person



KIDS



Children Menu

Valid for children from 4 to 12 years

Starters

Vegetable Cream Soup with Virgin Olive Oil
Tomato Salad with Mozzarella Cheese and Olive Oil
Sausage Puff Pastry with Cheese, Tomato Sauce

Main Dish

Breaded Chicken Breast with French Fries, Lettuce,
Tomato
Hake Goldfish with Tomato Rice
Spaghetti with Bolognese Sauce and Cheese

Dessert

Dark Chocolate Mousse with Marshmallow
Ice Cream Trilogy with Whipped Cream and
Chocolate Sauce
Fresh Fruit Skewers with Strawberry Sauce

Included Drinks

Soft Drinks
Mineral Water

35,00€ per person

3 dishes menu – starter, main dish, dessert



BUFFETS



Buffet Bahia Praia

Minimum: 30 people

Cocktail

1 hour

Various Patties

Toasted Regional “Bolo Levedo” Cake with Caramelized Onions

Vol au Vent with Tuna and Tannery

White Wine Pestana Selection

Sparkling Pestana Selection

Beer

Soft Drinks

Orange Juice

Water

Soups

Select 1 option

Tomato Cream Soup with Poached Egg

Pumpkin Cream Soup with Herbs Olive Oil

Vegetable Cream with Its Garnish

Chicken Soup with Rice

Simple & Composed Salads

Select 5 options

Tomato and Regional Fresh Cheese with Oregano

Chicken Salad, Bacon, Cheese and Caesar Sauce

Pasta Salad, Seafood and Cocktail Sauce

Chicken with Pasta, Raisins, Yogurt and Mint Sauce

Cod with Chickpeas, Peppers and Portuguese Vinaigrette

Beetroot Salad with Orange and Seeds

Potato Salad with Bacon, Onion and Mustard

Couscous Salad with Saffron and Nuts

Pasta Salad with Tomato and Basil Pesto

Roasted Pineapple with Raisins and Lettuce

Peas with Roasted Bacon

Courgette and Eggplant in the Oven with Olive Oil and Oregano

Fresh Mushrooms Marinated in Olive Oil and Lemon with Parmesan Cheese

Main Dishes

Select 4 options

Golden Hake

Fish in “Fragateiro” Sauce

Cod with Cornbread Crust, Roasted Potato and Baby Vegetables

Grilled Salmon Supreme Over Tomato and Capers

Roast Pork with Honey Mustard Sauce

Beef Flank in Red Wine

Pork “Alentejo” Style with Clams

Chicken Breast in Sunflower Seed Crust





Buffet Bahia Praia

Minimum: 30 people

Vegetarian

Tortellini with
Spinach Cream
Vegetables Lasagna
Penne with
Vegetable Ratatouil

Sides

Select 3 options

Penne in Olive Oil and
Herbs
Roasted Parisian
Potatoes with Onions
White Rice
Sautéed Vegetables
Steamed Broccoli with
Garlic Oil
Roasted Sweet Potato
Roasted Potato
Carrots Sautéed in Cow
Butter

Candy Buffet

Select 5 options

Sweet Rice
Cookie Cake
Red Fruits Cheesecake
Chocolate Brigadier
Chocolate Mousse
Crème Brulée
Orange Tart
Passion Fruit Pudding
Wild Berries Bavaroise
Laminated Fruit Display

Included Drinks

Red Wine Pestana selection
White Wine Pestana
selection
Rose Wine Pestana
selection
Soft Drinks, Water and Beer
Coffee & Tea
Bride Cake
(outsider catering – not included)
Sparkling served with bride cake

90,00€ per person

Premium Wines Package
Supplement - Optional

9,00€ per person



Barbecue Buffet

Minimum: 30 people



Soup

Leek and Celery Cream Soup

Sauces and Condiments

Vinaigrette and Cocktail

Garlic Mayonnaise

Aromatic Herbs

Cold Buffet

Shrimp

Smoked Salmon with Herbs

Roasted Meats Laminated with Pineapple

Stuffed Tomatoes with Seafood

Grilled Octopus Salad with Olive Oil and Garlic

Avocado with Shrimp and Lime Juice

Red Cabbage Salad with Balsamic Vinegar

Pasta Salad with Tomato and Basil Pesto

Smoked Ham with Melon

Bacon and Caramelized Onion Quiche

Patties (2 varieties)

Roasted Pineapple with Raisins and Lettuce

Display of Other Simple and Compound Salads

Our Selection of Mayonnaise, Cocktails, Tartar, Vinaigrette and our Flavored Oils

Hot Buffet

Fish Skewer with Grilled Shrimp

Grilled Salmon

Sword Fillet with Passion Fruit Sauce

Chicken

Portuguese Duck Rice

Sausages

Roasted Sweet Potato

Sauteed Potatoes with Parsley Onion and Bacon

White Rice

Stewed Black Beans

Seasonal Mixed Vegetables

Hot Buffets

Fish Skewer with Grilled Shrimp

Grilled Salmon

Sword Fillet with Passion Fruit Sauce

Chicken

Portuguese Duck Rice

Sausages

Roasted Sweet Potato

Sauteed Potatoes with Parsley Onion and Bacon

White Rice

Stewed Black Beans

Seasonal Mixed Vegetables

Dessert

Wild Berry Cheesecake

Orange Pudding

Fruit Salad

Chocolate Mousse

Jellies

National Cheese Board with Walnuts and Raisins

Seasonal Fresh Fruit Display

Coffee

Included Drinks

Red Wine Pestana selection

White Wine Pestana selection

Rose Wine Pestana selection

Soft Drinks, Water and Beer

Coffee and Tea

Bride Cake

(outside catering – not included)

Sparkling served with bride cake

100,00€ per person

Premium Wines Package
Supplement - Optional

9,00€ per person

The selected menu will be the same for the entire group



Regional Açores Buffet

Minimum: 50 people

Salad Bar

Lettuce, Tomato, Sweet Corn, Carrot, Peppers, Arugula, Cucumber
Pickled Octopus
Chickpeas Salad with Cod and Boiled Egg
Greek Salad with Feta cheese
Shrimp and tropical fruit salad
Roasted vegetables with balsamic, walnuts and pistachios
Colorful pasta with sun-dried tomatoes, cured Iberian ham and olives
Sauces, vinaigrettes and condiments

Starters

Grilled Limpets
Beef Carpaccio Drizzled with Extra Virgin Olive Oil, Lemon and Parmesan Cheese
Shrimp
Swordfish Gravlax

Soup

Pea Cream Soup with Egg and Smoked Ham
Chicken Soup with Rice and Mint

Main Dishes

Monkfish Medallion with Sparkling Sauce on a Bed of Vegetables and Cherry Tomatoes
Pork Fish, Beurre Noisette with Capers, Mashed Potatoes and Baby Vegetables
Veal Steaks Regional Style
Azorean Furnas Stew
Tenderloin with Provencal Crust, Bed of Ratatouille and Rosemary Sauce
Wild Rice with Dried Fruits
Potatoes Gratin
Mixed Steamed Vegetables with Sage Oil
Tortellini with Walnut Sauce

Dessert

Sweet Rice
Cookie Cake
Red Fruits Cheesecake
Chocolate Brigadier
Orange Tart
Chocolate Mousse
Laminated Fruit Display

Included Drinks

Red, White and Rose – Pestana selection
Soft Drinks, Water and Beer
Coffee and Tea

Bride Cake

(outside catering – not included)

Sparkling served with bride cake

130,00€ per person

Premium Wine Supplement

- Opcional

9,00€ per person



END THE DAY



Seasons & Complements

Seafood Station

Grilled Limpets with Butter and Lemon

Shrimp Cooked with Fleur de Sel

Half Shell Mussels
Marinated with Virgin Sauce

Stuffed Crab

Toasts, Lemon, Aioli and Mil Island Sauce

32,00€ per person

1 hour service with replacement

Cheese Board

Variety of 8 National and International Cheeses accompanied by:

Honey, Jam and Chutney

Grapes and Nuts

15,00€ per person

1 hour service with replacement

Desserts

Chocolate Fountain with Marshmallows and Fruit

Chocolate Brigadier

Tiramisu

Cookie Cake

Red Fruits Cheesecake

Orange Tart

Almond Cake

Red Velvet Pie

Assorted Macaroons (3 varieties)

Waffles and Pancakes

Sliced Fruit

15,00€ per person

Cold Meat Cuts

Iberian Ham, Carved Live

Meat Sausage

Black Pudding, Chorizo
Sausage, Spicy Sausage

Olives, Pickles, Cornichons,
Mustard and Flavored Oils

Bread Variety

13,00€ per person

1 hour service with replacement

Internacional Supper

Tomato Cream with Basil and Croutons

Margherita Pizza

Chicken Wings with Barbecue Sauce

Salmon Wrap with Cucumber and Fresh Cheese

Vegetable Samosas

12,00€ per person

Azorian Supper

Chicken Soup

Beef in Regional "Bolo Levedo" cake

Cheese Board

Bread Selection

13,00€ per person

Portuguese Supper

Vegetable Cream with Olive Oil and Croutons

Shrimp Pattie, Meat Pattie,
Cod Fish Pattie, Chicken
Pattie and Meat Samosas

Prego em Bolo Levedo

10,00€ per person



DRINKS



Cocktail Aperitifs I

Semi-Dry Port Wine
White Wine – Pestana selection
Sparkling Wine – Pestana selection
Fresh Orange Juice
Softs, Water and Beer

8,50€ per person 30 minutes

11,50€ per person 1 hour

Cocktail Aperitifs II

Semi-Dry Port Wine
Passion Fruit Liqueur
White Wine – Pestana selection
Gin – Beefeater
Sparkling Wine – Pestana selection
Fresh Orange Juice
Softs, Water and Beer

11,50€ per person 30 minutes

14,50€ per person 1 hour

Cocktail Aperitifs III

Medium Sweet Madeira Wine
Regional Abelheira
Gin – Hendricks
Caipirinha
Sparkling Wine – Danúbio
Soft Drinks, Water and Beer

14,50€ per person 30 minutes

19,50€ per person 1 hour

Drinks Meal Package

White Wine – Planalto, Douro
Red Wine – Vinha das Lebres, Alentejo
Beer, Softs and Water
Coffee and Tea

9,00€ per person supplement



HAPPY HOUR





Bar

Open Bar I
Sparkling Wine – Pestana selection
Gin – Beefeater
Vodka – Wyborowa
Rum – Havana 3 years
Young Whisky – Ballantines
Liqueur Beirão
Sangria

15,00€ per person 1st hour

12,00€ per person 2nd hour

Open Bar II
Sparkling Wine – Pestana selection
White Wine – Pestana selection
Red Wine – Pestana selection
Gin – Beefeater
Vodka – Wyborowa
Rum – Havana 3 years
Young Whisky – Ballantines
Liqueur Beirão
White Sangria
Selection of 4 Cocktails

25,00€ per person 1st hour

15,00€ per person 2nd hour



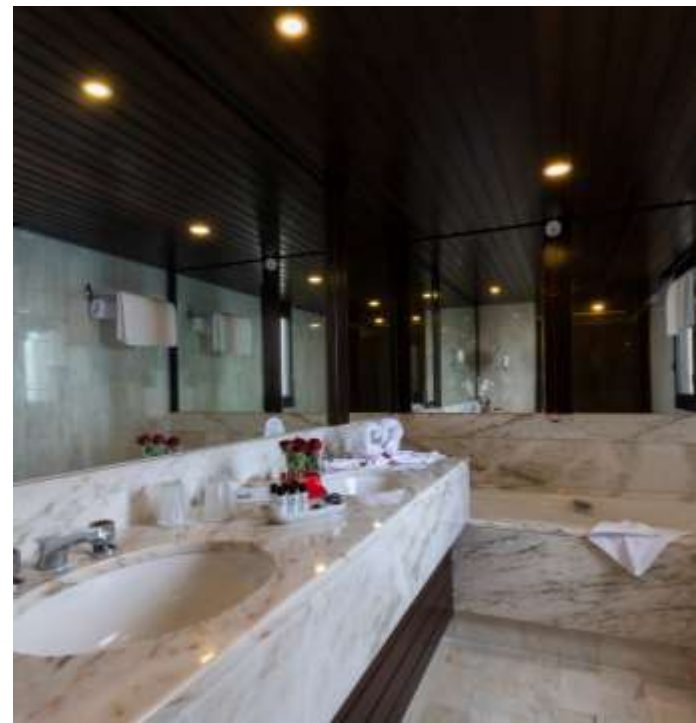


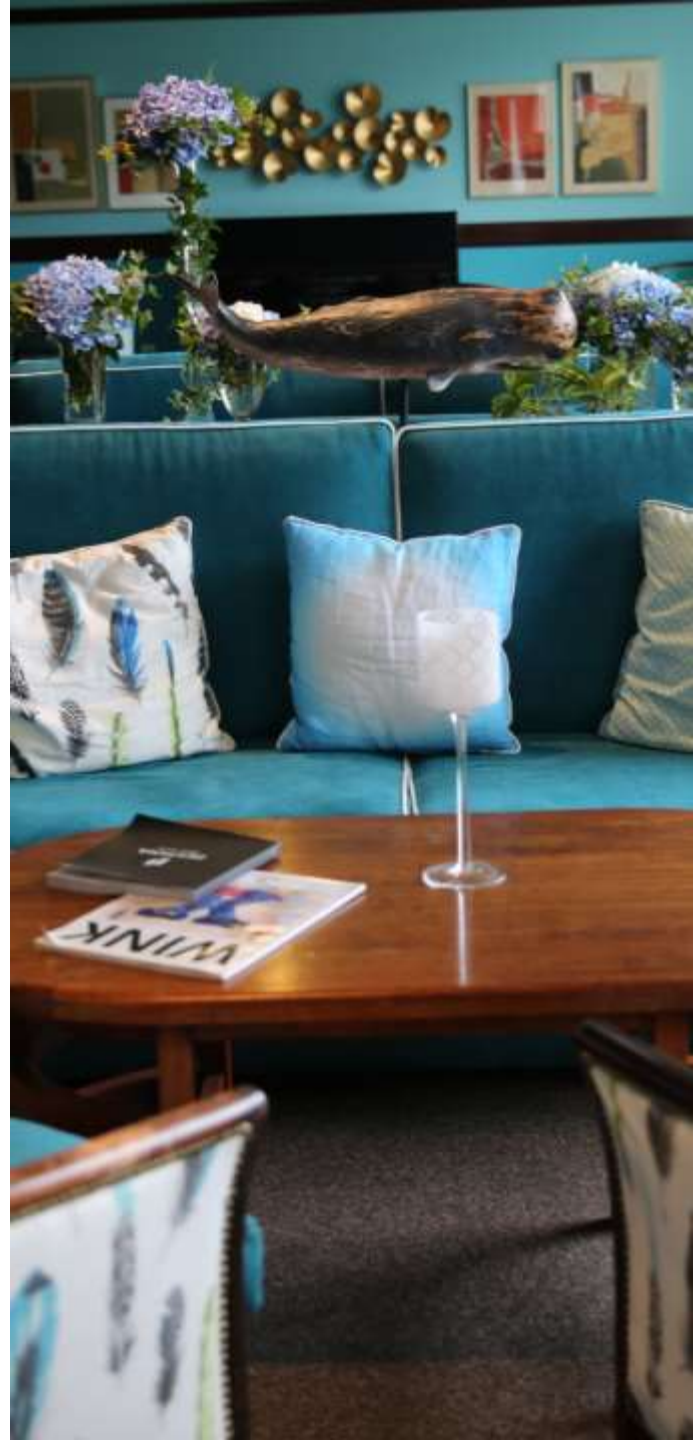
IMAGES GALLERY

With around 5 meeting rooms, gardens, green spaces, a stunning view of the Ocean and the possibility of setting up a tent outside, o Pestana Bahia Praia, has a privileged location to celebrate your big wedding day.

The rooms and halls have large stone windows facing the sea and are the ideal space to organize an absolutely unforgettable event.











Conditions

Includes

- Ceremony table with white tablecloth included
- White tablecloths
- Chairs with white linings
- The Hotel's standard menu
- Menu and wine tasting for 2 persons on the set menu selection from the plated menu (remaining guests 50% off)
- Children from 0 to 3 years old - Free of charge
- Children from 4 to 12 years old - 50% discount on the adult menu or children's menu option

General Conditions

- Minimum 30 guests
- Bride and Groom - discount on Pestana site rate for Wedding Night (less than 100 guests)
- Offer Wedding Night for a minimum of 100 guests
- Accommodation - 10% discount on rate from the Pestana site for guests Spaces subject to a rental fee (on request)

GENERAL 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.

Some spaces, in high season, apply rental fee.

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 greater than 6%, the update being equal to the inflation value. This assessment will be carried out monthly through the analysis of the HICP indicator* ("annual rate of change") published monthly by Eurostat.

*Harmonised Index of Consumer Prices (HICP)

Food and Beverage

Includes tasting menu for 2 people. In the buffet menus, the dishes to taste are only: soup, main courses and side dishes. Guests will be charged 50% of the menu price.

Booking at least 15 days in advance (except Christmas, New Year's Eve, August and Easter) which requires more advance notice. The final selections of the desired menu must be informed 30 days in advance. Children up to 3.99 years old free of charge.

From 4 to 12 years old, a 50% discount is applied on the chosen menu. Child menu available.

A cork fee of €20 per person applies, which includes drinks and soft drinks.

For health and food safety reasons, entry/exit of foodstuffs brought from abroad is not allowed. The only exception will be the Wedding Cake, the transport and consumption of which is the sole responsibility of the customer (applies when the cake is not included in the menu). According to the internal procedure, the bride and groom must sign a liability waiver. Meals for contracted suppliers subject to availability. The Hotel is available for a meeting with the Chef to customize your Menu.

Additional Services

Additional services such as entertainment, florist, hairdresser, makeup artist, decoration, babysitting,

GENERAL CONDITIONS

transfer service, photography & video, among others, can be recommended to our previously selected partners. All external services hired by the bride and groom 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 authorize any additional service that has not been previously informed and authorized. Music allowed until 23:00 outside and until 00:00 inside. We are available to present vegetarian, allergen or religious alternatives according to your requirements.

Payment Policy

To secure the date reservation, a non-refundable deposit of 15% of the total amount.

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 30 days in advance.

A payment of the remaining 25% of the total amount must be made 7 days in advance.

All bank transfers require the submission of proof for correct identification.

Extra services must be paid for at the end of the event with prior credit card guarantee. If payments are not made in accordance with the terms mentioned above, the Hotel reserves the right to cancel the reservation of the event.

Cancellation Policy

Up to 45 days before the wedding, 40% of the total amount will be charged.

Up to 15 days before the wedding, 80% of the total amount will be charged.

Up to 15 days before the wedding, the final number of guests must be indicated, or the last number will be charged number of guests reported.

Damage

The Hotel reserves the right to be compensated for damages or losses caused by guests. The costs of repairing or replacing Hotel goods resulting from damage or loss will be charged to the customer even if the responsibility lies with a guest. The Hotel is not responsible for losses, damages caused by third parties or the loss of any material left by the guests during and after the event. Goods left at the Hotel must be collected within 24 hours after the end of the event, after this period the Hotel is not responsible.



PESTANA
HOTELS & RESORTS

CONTACTS

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Departamento Comercial

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