# PESTANA CASINO PARK weddings

PESTANA
CASINO PARK
OCEAN & SPA HOTEL
MADEIRA · PORTUGAL



Celebrate your wedding in the idyllic setting of the Pestana Casino Park. The curved lines of this modernist building, designed by renowned Brazilian architect Oscar Niemeyer, provide a captivating and photogenic environment that is perfect for creating special moments and lasting memories. The privileged location, just five minutes from Funchal centre, the lush gardens covering 15,000 square metres, the large outdoor swimming pool and the incredible sea view, are complemented by the exceptional service that only a 5-star hotel can provide.



The Pestana Casino Park is also home to Madeira's only casino, with a disco and a conference centre, making it a reference for major events in the region. The Pestana Casino Park is the ideal place for planning your special celebration, whether it be a wedding, baptism, anniversary or launch party.



## **Panoramic Buffet Menu**

appetizers

#### "HORS D'OEUVRE" SERVED ON A TRAY

Meat Pie Shrimp cakes Codfish cakes Meat samosa Ham and cheese "Burritos"

#### **SERVED ON A TRAY**

Sparkling wine Madeira tonic Dry Madeira wine Pestana white wine selection Mineral and sparkling water

#### **SHOW COOKING BY OUR CHEF**

Sliced smoked ham served with corn bread

GRILL (subject on weather conditions)

Chicken skewers Seafood skewers Chorizo and portuguese sausage **SERVED IN THE BAR** 

Vermouth sweet or dry
Gin
Vodka
Whisky
Draught beer

## Buffet

#### **STARTERS**

Shrimp pyramid Smoked fishes (salmon & swordfish) Jardineira's roast beef Waldorf salad Seafood salad Tomato and anchovies salad Chicken breast with chaud froid sauce Avocado, tomato and basil salad Rice with sweet corn and curry flavored mayonnaise Red and green cabbage with walnuts and almonds Potato with onion foliage and vinaigrette cream Soy, peas and crispy bacon Bamboo and palm core with palm oil vinaigrette Grilled zucchini and aubergine with olive oil and oreganos Olive oil and lemon marinated fresh mushrooms with parmegianno

Various sauces

cheese

#### **MAIN COURSES**

Grilled salmon on capers and tomato Stone bass fillet à Belle Meunière Provence lamb chops Veal loin with onion, prosciutto and Roquefort cheese glaze "Carne de Porco à Alentejana" -Traditionaly cooked pork meat with clams and potatos Chicken breast with a sunflower seeds crust Tortellini with spinach sauce Fried corn

Sweetpotato with sugar cane

French fries

#### **DESSERT BUFFET**

Danish Pastry
Rice pudding
Chocolate mousse
Crème brûlée
Egg swiss roll
Carrot swiss roll
Mini pastry
Passion fruit pudding
Wildberries bavaroise
Royal egg pudding
Chocolate cake
Profiterole pyramid
Fresh fruit display

#### WEDDING CAKE AND SPARKLING WINE SERVICE

SUPPER Bolo do caco with steak One soup of your choice: Cabbage soup Homemade chicken broth

#### **DRINKS SELECTION DURING THE DINNER**

White and red wine from our selection, Beer, still or sparkling mineral water, soft drinks, Coffee or tea

#### **DIGESTIVES AND OPEN BAR SERVICE 2 hours**

Whisky
Gin, Vodka and Rum
Aguardente Velha
Baileys
Licor Beirão
Madeira wine
Beer
Soft drinks
(price on request)

## **Funchal Buffet Menu**

## appetizers

#### "HORS D'OEUVRE" SERVED ON A TRAY

Meat Pie Shrimp cakes Codfish cakes Meat samosa Ham and cheese "Burritos"

#### **SERVED ON A TRAY**

Sparkling wine
Madeira tonic
Dry Madeira wine
Pestana white wine selection
Mineral water

#### **SHOW COOKING BY OUR CHEF**

Sliced smoked ham served with corn bread

#### **SERVED IN THE BAR**

Vermouth sweet or dry Gin Vodka Whisky Draught beer Soft drinks

## GRILL (subject on weather conditions)

Chicken skewers
Seafood skewers
Chorizo and portuguese sausage

# Buffet

#### **STARTERS**

Shrimp pyramid Smoked fishes (salmon & swordfish) Jardineira's roast beef Waldorf salad Seafood salad Tomato and anchovies salad Chicken breast with chaud froid sauce Avocado, tomato and basil salad Rice with sweet corn and curry flavored mayonnaise Red and green cabbage with walnuts and almonds Potato with onion foliage and vinaigrette cream Soy, peas and crispy bacon Bamboo and palm core with palm oil vinaigrette Grilled zucchini and aubergine with olive oil and oreganos Olive oil and lemon marinated fresh mushrooms with parmegianno cheese

Various sauces

#### **MAIN COURSES**

Grilled salmon on capers and tomato
Stone bass fillet à Belle Meunière
Provence lamb chops
Veal loin with onion, prosciutto and Roquefort cheese glaze
"Carne de Porco à Alentejana" –Traditionaly cooked pork meat with clams
and potatoes
Chicken breast with a sunflower seeds crust
Tortellini with spinach sauce
Fried corn
Sweet potato with sugar cane
French fries

#### **DESSERT BUFFET**

Danish Pastry

Rice pudding

Chocolate mousse

Crème brûlée

Egg swiss roll

Carrot swiss roll

Mini pastry

Passion fruit pudding

Wil berries bavaroise

Royal egg pudding

Chocolate cake

Profiterole pyramid

Fresh fruit display

#### WEDDING CAKE AND SPARKLING WINE SERVICE

**SUPPER** 

Bolo do caco with steak

One soup of your choice:

Cabbage soup

Homemade chicken broth

#### DRINKS SELECTION DURING THE DINNER

White and red wine from our selection, Beer, still or sparkling mineral water, soft drinks, Coffee or tea

#### **DIGESTIVES AND OPEN BAR SERVICE 2 hours**

Whisky

Gin, Vodka and Rum

Aguardente Velha

Baileys

Licor Beirão

Madeira wine

Beer

Softdrinks

(price on request)

## Panoramic 3 course Menu

## appetizers

#### "HORS D'OEUVRE" SERVED ON A TRAY

Meat Pie Shrimp cakes Codfish cakes Meat samosa Ham and cheese "Burritos"

#### **SERVED ON A TRAY**

Sparkling wine Madeira tonic Dry Madeira wine Pestana white wine selection Mineral water

#### **SHOW COOKING BY OUR CHEF**

Sliced smoked ham served with corn bread

## GRILL (subject on weather conditions)

Chicken skewers Seafood skewers Chorizo and portuguese sausage

#### **SERVED IN THE BAR**

Vermouth sweet or dry
Gin
Vodka
Whisky
Draught beer
Soft drinks

## menus

#### **STARTERS**

Smoked and marinated salmon with swordfish, fines herbs green salad served with salmon caviar Or

Shrimp and papaya on green salad with mayonnaise and curry sauce Or

Duck terrine with green pepper, Porto jelly and fig jam

#### **FISH COURSES**

Black scabbard fish filled with shrimp mousse, sweet potato and lobster sauce

Or

Grilled monkfish served with bread and olives, Grilled potato and "Bouillabaisse" sauce

Or

Stone bass sautée with a fine olive oildressed, Vegetables "Juliana", rice prawns and coriander

Or

Gratinated codfish with red pepper mayonnaise and mashed sweet potatoes

#### **MEAT COURSES**

Beef and lamb with grilled vegetables, pink pepper and rosemary sauce
Or

Roasted porkloin filled with "Alheira de Mirandela" (Portuguese sausage) served with potato sautée and vegetables

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Veal medallions with mushroom sautée, brandy and cream sauce, flavored potato confit and vegetables

Or

Veal stuffed with smoked ham, goat cheese and Madeira wine sauce

Main course options should be picked in advanced and equal for all guests.





## menus

#### **DESSERT BUFFET**

Danish Pastry
Rice pudding
Chocolate mousse
Crème brûlée
Egg swiss roll
Carrot swiss roll
Mini pastry
Passion fruit pudding
Wildberries bavaroise
Royal egg pudding
Chocolate cake
Profiterole pyramid
Fresh fruit display

#### WEDDING CAKE AND SPARKLING WINE SERVICE

SUPPER
Bolo do caco with steak
One soup of your choice:
Cabbage soup
Homemade chicken broth

#### **DRINKS SELECTION DURING THE DINNER**

White and red wine from our selection, Beer, still or sparkling mineral water, soft drinks, Coffee or tea

#### **DIGESTIVES AND OPEN BAR SERVICE 2 hours**

Whisky Gin, Vodka and Rum Aguardente Velha Baileys Licor Beirão Madeira wine Beer Soft drinks (price on request)

## Funchal 3 course Menu

## appetizers

#### "HORS D'OEUVRE" SERVED ON A TRAY

Meat Pie
Shrimp cakes
Codfish cakes
Meat samosa
Ham and cheese "Burritos"

#### **SERVED ON A TRAY**

Sparkling wine
Madeira tonic
Dry Madeira wine
Pestana white wine selection
Mineral water

#### SHOW COOKING BY OUR CHEF

Sliced smoked ham served with corn bread

#### **SERVED IN THE BAR**

Vermouth sweet or dry Gin Vodka Whisky Draught beer Soft drinks

## GRILL (subject on weather conditions)

Chicken skewers Seafood skewers Chorizo and portuguese sausage

## menus

#### **STARTERS**

Smoked and marinated salmon with sword fish, fines herbs green salad served with salmon caviar

Or

Shrimp and papaya on green salad with mayonnaise and curry sauce

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Duck terrine with green pepper, Porto jelly and fig jam

#### FISH COURSES

Black scabbard fish filled with shrimp mousse, sweet potato and lobster sauce

Or

Grilled monkfish served with bread and olives,

Grilled potato and "Bouillabaisse" sauce

Or

Stone bass sautée with a fine olive oildressed, Vegetables "Juliana", rice prawns and coriander

Or

Gratinated codfish with red pepper mayonnaise and mashed sweet potatoes

#### **MEAT COURSES**

Beef and lamb with grilled vegetables, pink pepper and rosemary sauce

Or

Roasted pork loin filled with "Alheira de Mirandela" (Portuguese sausage) served with potato sautée and vegetables

Or

Veal medallions with mushroom sautée, brandy and cream sauce, flavored potato confit and vegetables

Or

Veal stuffed with smoked ham, goat cheese and Madeira wine sauce

All starters and main course options should be picked in advanced and equal for all quests.

#### **DESSERT BUFFET**

Danish Pastry

Rice pudding

Chocolate mousse

Crème brûlée

Egg swiss roll

Carrot swiss roll

Mini pastry

Passion fruit pudding

Wil berries bavaroise

Royal egg pudding

Chocolate cake

Profiterole pyramid

Fresh fruit display

#### WEDDING CAKE AND SPARKLING WINE SERVICE

**SUPPER** 

Bolo do caco with steak

One soup of your choice:

Cabbage soup

Homemade chicken broth

#### DRINKS SELECTION DURING THE DINNER

White and red wine from our selection, Beer, still or sparkling mineral water, soft drinks, Coffee or tea

#### **DIGESTIVES AND OPEN BAR SERVICE 2 hours**

Whisky

Gin, Vodka and Rum

Aguardente Velha

Baileys

Licor Beirão

Madeira wine

Beer

Soft drinks

(price on request)





#### STARTER

Vegetable soup Or Chicken broth

#### **MAIN COURSE**

Spaghetti Bolognese Or Fish fingers Or Grilled steak

#### **DESSERT**

Chocolate mousse Or Ice cream

#### Drinks during the service

Mnieral water, juice and soft drinks

(price on request)

All starters and main course options should be picked in advanced and equal for all the children.

## Suplements

#### SUPERIOR QUALITY WHITE AND RED WINE

(price on request)

#### APPETIZER OR DIGESTIVE SERVICE

12 years old whisky Congnan VSOP Frangélico

(price on request)

## SUGGESTIONS OF CHEESE TABLE AND SIDE DISHES FOR YOUR APPETIZER OR SUPPER

Azeitão, Brie, Camembert, Chèvre, Emmental, Ilha, Roquefort, Saloio, Serpa, Boursin with Pimenta Preta, Cheddar, Gruyère, Gouda Traditional bread, fruit bread and corn bread Crackers and toasts Dried fruits and grapes

(price on request)

## CHAMPAGNE "MOËT & CHANDON" SERVED WITH WEDDING CAKE

(price on request)

#### **SUSHI BAR**

Sushi, nigiri, temaki served with traditional sauces: ginger and wasabi

(price on request)

## SUGGESTIONS OF COLD BUFFET TABLE FOR YOUR APPETIZER OR SUPPER

Shrimp basket
Salmon with green sauce
Pork leg
Roastbeef with pork jelly
National sausages selection
Bairrada roasted suckling pig
Smoked and marinated fish
Bread and toasts selection

(price on request)

#### **OPEN BAR SUPPLEMENT PER HOUR**

(price on request)

## Conditions

 $\mbox{VAT included in all prices previoulsly mentioned} \\ \mbox{Room for the honneymoon night including special treatment and breakfastserved in the room} \\$ 

Standard flower decoration for the maintable and guests tables

Menu printing

Seating distribution board

Table cloths, napkins and white chair covers

Prices are for 8 hours of service and finishing time max. until 2:00am

First menu tasting for two people, after the wedding has been confirmed

Venue "Panoramico" subject to exclusivity fee of 500,00€

Venue "Funchal" subjectto a exclusivity fee of 195,00€

Special room rates for the wedding guests, available for Pestana Casino Park and

Pestana Casino Studios

Another special requests not above mentioned subjet to discussion

Thank you for your preference and trust



### For more information please contact

email: fo.casino@pestana.com contact: (+351) 291 209 100