



PESTANA

HOTELS & RESORTS

WEDDING KIT

Algarve

THE TIME OF YOUR LIFE

Marriage is the celebration, the moment where two people unite eternally. It is a public commemoration, where two families gather together to assist a communion between friends, lovers and the wedded pair. The bond that will unite them will transcend beyond the wedding rings they will wear. These are merely a representation of the compromise and the connection that has united them, a physical remembrance of the promise made. A feeling that is shared in the present and that will endure, just as it is, perfect, honorable and eternal.





Pestana Alvor Praia



Pestana Viking



Pestana Alvor Praia

CREATE YOUR OWN MENU

Personalize your wedding!
Select the best options we offer.



COCKTAIL CANAPES

Spoons

Salmon ceviche
“Alheira” with apple chutney
Smoked duck with macerated orange
Roasted cod fish with peppers chutney

Vegetarian

“Serra” cheese profiterole with honey
Courgette, curry and coconut milk mini quiche
Mushroom and cream cheese filling
Vegetable burrito

Our Sweets

Mini cream custards “pastel de nata”
Mini macaroons
Fruit kebab
Mini fruit tartelette

Bruschettas/Toasties

Tuna mousse with quail egg
Fresh cheese with sweet pumpkin
Roast beef with green asparagus
Smoked salmon with cream cheese and chives

Cold Shot

Andalusia gazpacho
Melon, port wine and mint
Beetroot, orange and ginger
Mango and shrimp

Skewers

Tuna tataki with spicy radish mayonnaise
Shrimp with sesame seeds
Mozzarella, cherry tomato and basil
Chicken satay with soya sauce

Fritters

Veal croquettes
Codfish pastry with fried parsley
Samosa with spicy tomato sauce
Vegetable crepe with tartar

4 units - 8,50€ per person

6 units – 11,50€ per person

8 units – 13,50€ per person

**Select from any of the options provided in the canapé selection
(60 minutes)**

SET MENU

AVAILABLE FOR PESTANA HOTELS

PESTANA VIKING | PESTANA DOM JOAO II | PESTANA DELFIM

Minimum 20 guests

Starter

Pea cream soup with coconut chantilly, bacon chips
“Vol au vent” with poultry cream and mushrooms
Romaine lettuce with Caesar sauce, parmesan cheese and croutons
Gratinated goat cheese with honey in tomato and walnut tart (V)
Marinated salmon, beetroot carpaccio, guacamole with honey mustard dressing
Iberian pork ham 9 months cured with melon and moscatel sweet wine reduction
Cold rosbife, green asparagus and gribiche sauce

Fish

Grilled salmon marinated in fresh cilantro, lemon, ginger, green asparagus and steamed potato
Codfish filet in *chorizo* crust, cilantro pesto, leek and sweet potato stew
Swordfish loin in sparkling wine and prawn sauce with green asparagus risotto
Tuna pavé in crème fraîche and mustard sauce, steamed potato, and broccoli flowers

Palate-cleanser

Mango and mint sorbet with tonic water
Lemon sorbet with rosemary syrup
Raspberry sorbet with sparkling wine
Pineapple sorbet with almond liquor

Meat

Chicken supreme with wild mushroom sauce, potato gratin and sauteed zucchini
Iberian pork tenderloin with thyme, apple and oven-roasted potatoes
Roasted leg of lamb seasoned in rosemary and balsamic, mash potato and pumpkin with cinammon
Entrecote beef with pepper sauce, sauteed vegetables with thyme and potato croquete

Dessert

Apple tart with cinnamon, greek yoghurt ice-cream and honey
Sliced pineapple with cilantro, chocolate sponge, raspberry sorbet
Red velvet cake with red fruit couli and whipped cream
Chocolate brownie with mint and chocolate ice-cream, cherry jam with red wine and cinnamon
Wildfruit cheesecake

Drinks Package Included

White wine - Pestana selection
Red wine - Pestana selection
Rose Wine - Pestana selection
Beer, soft drinks, water
Coffee, tea

Menu 3 courses - €61,50 per person
(starter, fish or meat, dessert)

Menu 4 courses - €71,50 per person
(starter, fish , palate cleanser, meat, dessert)

Menus for minimum 20 persons

Optional;
Premium Wine Supplement Upgrade
€6,50 per person

SET MENU PREMIUM

AVAILABLE FOR PESTANA PREMIUM HOTELS

PESTANA ALVOR PRAIA | PESTANA ALVOR SOUTH BEACH

Minimum 20 guests

Starter

Creamy crab bisque with brandy foam, avruga caviar and crunchy rye bread
Velvet green pea cream with mint, truffle aroma merengue, olive dust and sprouts (V)
Mixed prawn salad with oyster, octopus, choco, kaiso seaweed, mango and mousse
Burrata cheese, tomato, extra virgin olive oil, basil, balsamic vinegar reduction, and sunflower seeds (V)
Prawn cocktail with grapefruit, avocado mousse, lettuce and cocktail dressing
Tuna tartar with mango, arugula leaves in cilantro vinaigrette dressing
Foi gras with Portuguese “*flor de sal*” from *Ria Formosa*, fig, orange, almond liquor gel, milk-bread and almond

Fish

Atlantic *Corvina* fish in almond crust, carrot ginger puree and snow peas
Monkfish medallion in bacon, razorshell clams, saffron hollandaise sauce, linguini and zucchini
Codfish loin in Portuguese in “broa” almond bread, chickpea puree, roasted baby carrots
Grilled Sea Bass filet seasoned in watercress sauce, cherry tomato confit and toasted hazelnut

Palate-cleanser

Mango and mint sorbet with tonic water
Lemon sorbet with rosemary syrup
Raspberry sorbet with sparkling wine
Pineapple sorbet with almond liquor

Meat

“Surf & Turf” veal loin, black tiger prawn, red wine jus, potato gratin and green asparagus
Suckling pig slowly cooked, sweetcorn cream, drunken pear in Port wine reduction, caramelized baby carrots
Duck breast in honey and fig vinegar, green pepper and mango, sweet potato puree
Rack of lamb in fine herb crust, zucchini and goat cheese roll, olives, tomato confit and mint infusion

Dessert

Carob creme brulee, orange flavouring, almond and vanilla ice-cream
Chocolate *petit gateau*, passionfruit couli, banana and chocolate ice-cream, almond biscuit
Almond tart with organic fig, supreme orange salad, goji berries, and almond liquor
Refreshing lemon mousse, orange couli, *la Reine* sticks, macaron trilogy and chocolate whipped cream
Greek yoghurt panna cotta, lime, chia seeds, wildfruit and cinnamon churro
.

Drinks Package Included

White wine - Pestana selection
Red wine- Pestana selection
Rose Wine - Pestana selection
Beer, soft drinks, water
Coffee, tea

Optional;

Premium Wine Supplement Upgrade
€6,50 per person

Menu 3 courses - €75 per person
(starter, fish or meat, dessert)

Menu 4 courses - €87 per person
(starter, fish , palate cleanser, meat, dessert)

Menus for minimum 20 persons

VEGAN SET MENU

Starter

Tomato cream soup with red pepper, almond milk foam, basil and *grissini*
Carrot and coconut cream with ginger, curry and sesame seeds
Mixed vegetables on puff pastry extra virgin olive oil, apple vinegar, sprouts and dried fruit
Smoked tofu and leek, beetroot carpaccio with orange vinagrete dressing

Maincourse

Seitan with green asparagus and truffle aroma
Organic quiona steak with wild mushrooms, sweet potato mash and broccoli flowers
Smoked tofu curry, mediterranean vegetables with chickpeas, basmati rice, toasted peanut
Fava bean meatballs in saffron stew sauce, olives, sliced potatoes and cilantro

Palate-cleanser

Mango and mint sorbet with tonic water
Lemon sorbet with rosemary syrup
Raspberry sorbet with sparkling wine
Pineapple sorbet with almond liquor

Dessert

Almond milk panna cotta, drunken pear in citric sauce and vanilla
Fresh fruit sashimi, tangerine sorbet and granola
Arroz Doce traditional Portuguese sweet milk rice, apricot, raisins, almond and cinnamon
Banana trifle, organic almond biscuit, peanut butter and chocolate sauce

Drinks Included

Red wine - Pestana selection
White wine - Pestana selection
Rose Wine - Pestana selection
Beer, soft drinks, water
Coffee, tea

Menu 3 courses – starter, maincourse, dessert

Menu 4 courses – starter, maincourse, palate-cleanser, dessert

CHILD MENU

Starter

Vegetable cream soup with extra virgin olive oil
Tomato and *Mozarella* cheese salad, olive and basil
Sausage and cheese roll with tomato sauce

Main course

Pan-fried chicken nuggets, french fries, lettuce and tomato
Fish fingers with tomato rice
Spaghetti bolognese and grated cheese

Dessert

Chocolate mousse with marshmallow and biscuits
Ice-cream trilogy with whipped cream and chocolate sauce
Fresh fruit skewers and strawberry sauce

Drinks included

Soft drinks, Juice, Mineral water

**Menu 3 courses - €39,00 per person
(starter, main course, dessert)**

Adult menu available for kids between 4 and 12.
50% discount on adult menu applicable.

BARBECUE BUFFET

AVAILABLE FOR PESTANA VIKING | PESTANA DOM JOAO II | PESTANA DELFIM

(minimum 30 guests)

Salad Bar

Lettuce, tomato, sweetcorn, carrot, peppers, arugula, cucumber
Romaine lettuce with Cesar dressing, parmesan cheese, bread croutons
Red cabbage salad with honey vinagrete and toasted almonds (V)
Tomato salad with mozzarella cheese, fine herbs olive oil dressing (V)
Potato salad with Dijon mustard mayonnaise, gherkins and chives (V)
Coleslaw salad, carrot and citric mayonnaise (V)
Couscous salad with raisins and mint (V)
Sauces, vinagrete and condiments

Starters

Atlantic smoked salmon with lemon, capers, garlic bread
Duck terrine, red onion jam and brioche toast
Mediterranean grilled vegetables with olive oil and thyme (V)
Iberian pork ham 9 months cured with melon

Soup

Refreshing tomato *gaspacho* (V)
Onion soup with toasted cheese bread (V)

68,00€ per person

(includes Pestana selection drinks)

Optional;

Supplement Premium Wines Upgrade

€6,50 per person

Main course

Grilled salmon filet with lime butter
Corvina fish with cilantro and garlic olive oil
Pork spare ribs with honey, soya and sesame seeds
Chicken piri piri
Barbecue sausages
Lamb chops with mint sauce
Corn on the cob with butter sauce (V)
Mixed roasted vegetables with Rosemary (V)
Baked potato with garlic and fine herbs cream
French Fries (V)
Basmati rice (V)

Dessert

Black forest cake
Tiramisu
Dark chocolate mousse
Red fruit cheesecake
Apple crumble with raisins and cinnamon
Profiteroles with whipped cream filling and chocolate sauce
Lemon tart
Sliced fresh fruit selection

Drinks Package Included

Red wine - Pestana selection
White wine - Pestana selection
Rose Wine - Pestana selection
Beer, soft drinks, water
Coffee, tea

BARBECUE BUFFET PREMIUM HOTELS

AVAILABLE FOR PESTANA ALVOR PRAIA | PESTANA ALVOR SOUTH BEACH

(minimum 30 guests)

Salad Bar

Lettuce, tomato, sweetcorn, carrot, peppers, arugula, cucumber
Romaine lettuce with Cesar dressing, parmesan cheese, bread croutons
Tropical salad with pineapple, prawn, mango, calipso sauce
Fusilli pasta with smoked salmon, olives, baby tomato, capers and dill
Tomato and mozzarella cheese, fine herbs olive oil (V)
Greek salad with feta cheese and cilantro (V)
Coleslaw salad, carrot and citric mayonnaise (V)
Potato salad with Dijon mustard mayonnaise, gherkins and chives (V)
Sauces, vinagrete and condiments

Starters

Sauteed mushrooms with sesame and balsamic vinegar (V)
Roast beef slices with green asparagus and tartar sauce
Codfish carpaccio with olive oil, lime, olives, peppers and cilantro
Iberian pork ham 9 months cured with melon
Mediterranean grilled vegetables with olive oil and thyme (V)

Soup

Cold melon soup, cream cheese and mint (V)
Mushroom cream soup with olive oil, spring onion and bacon

78,50€ per person
(includes Pestana selection drinks)

Optional;
Supplement Premium Wines Upgrade
€6,50 per person

Main course

Squid and prawn skewer with lemon
Marinated salmon filet with honey, soya, garlic and sesame seeds
Picanha rump steak with Portuguese “*flor de sal*” salt and caramelized pineapple
Pork spare ribs with barbecue sauce and rosemary
Chicken piri piri
Lamb chops with fine herbs
Barbecue sausages
Corn on the cob with basil butter (V)
Baked tomato and zucchini with thyme
Creamy spinach with nutmeg
Black beans with cumin, bacon and garlic
Baked potato with garlic and fine herbs
French fries with orégano (V)
Basmati rice (V)

Dessert

Chocolate mousse with dried fruit crumble
Caramelized red fruit custard
Pastel de nata portuguese custard pastries with cinnamon
Red fruit cheesecake
Profiteroles with whipped cream filling and chocolate sauce
Lemon tart
Black forest cake
Tiramisu
Freshly laminated seasonal fruit

Drinks Included

White wine – Pestana selection
Red wine – Pestana selection
Rose wine – Pestana selection
Beer, soft drinks, water
Coffee & tea

BUFFET GALA

Available for all Pestana Hotels
(minimum 50 guests)

Salad Bar

Lettuce, tomato, sweetcorn, carrot, peppers, arugula, cucumber
Algarvian style Octopus
Chickpea salad with codfish and boiled egg
Greek salad with feta cheese (V)
Prawn salad and tropical fruit
Roasted vegetables with balsamic vinegar, walnuts and pistachios (V)
Colorful pasta with dried tomato, iberian pork ham 9 months cured and olives
Sauces, vingagrete and condiments

Starters

Tuna tartar with mango, quail eggs served in toasted french baguete
Mussels marinated in Portuguese style, tomato, peppers, cilantro, onion and extra virgin olive oil
Veal carpaccio with extra virgin olive oil, lemon and parmesan cheese flakes
Tonnato oven roasted turkey slowly cooked with tuna and caper sauce

Soup

Velvet green asparagus cream with dark truffle olive oil and pork ham dust
Cold zucchini soup with fresh cheese, mint aroma and brown bread croutons (V)

72,00€ per person
(includes Pestana selection drinks)

Optional;
Supplement Premium Wines Upgrade
€6,50 per person

Main course

Monkfish medallion with sparkling wine sauce, vegetables and cherry tomato
Roasted John Dory fish filet, citric flavoured *beurre blanc* and snow peas
Roast Beef medallion with Café de Paris butter sauce
Duck leg confit with sweet potato puree, plum, tomato and thyme
Lamb chops on ratatouille, rosemary sauce
Wild rice with dried fruit (V)
Potato gratin
Mixed steamed vegetables with sage olive oil (V)
Ricotta Tortellini with walnut sauce (V)

Dessert

Caramelized almond tart
Fruit tart
Profiteroles with whipped cream filling and chocolate sauce
Coconut cake
Red fruit cake
Lemon merengue
Passionfruit tart
Egg pudding
Arroz Doce Portuguese sweet rice with cinnamon
Sliced fresh fruit
Ice-cream selection – vanilla, chocolate, strawberry

Drinks Included

White wine – Pestana selection
Red wine – Pestana selection
Rosé wine – Pestana selection
Beer, soft drinks, water
Coffee & tea

STATIONS & LATE NIGHT SNACKS

Seafood Station

Oyster bar, raspberry and ginger vinagrete, cereal bread with butter
Boiled prawns with “flor de sal” salt
Marinated mussels with virgin sauce
Stuffed Crab
Clams á Bulhão Pato Portuguese sauce
Toasties, lemon, aioli sauce, thousand Island sauce

29,00€ per person
(1 hour service with refill)

Cheeseboard

Selection of 8 cheese varieties with;
Grissinis, toasties, biscuits and sorted bread selection
Honey, jams and chutney
Grapes and dried fruits

12,00€ per person
(1 hour service with refill)

Portuguese Suckling Pig Station

Roasted suckling pig in the oven, french fries, Orange and Black Pepper sauce

12,00€ per person
(1 hour service with refill)

Cold Meat Station

Iberian Pork Ham 9 months cured
Mixed selection of pork meats *Chorizo, Morcela, Chourição, Linguiça* pork sausage, *Paiola*
Olives, pickles, gherkins, mustard and olive oil
Bread selection

12,00€ per person
(1 hour service with refill)

Dessert Buffet

Chocolate fountain with marshmallows and fruit
Selection of 3 ice-cream flavours
Chocolate Brigadeiro cake
Tiramisu
Almond cake
Fig tart
Carob tart
Red velvet cake
Custard cream
Churros coated in sugar, cinnamon and chocolate sauce
Sliced fresh fruit

15,00€ per person

Late Night Snacks

SNACK A

Vegetable cream soup with olive oil and bread croutons
Prawn rissoles, meat croquettes, codfish savoury pastry,
Chicken pastry, Meat Samosas, Spring rolls
10,00€ per person

SNACK B

Salmon wrap with cucumber and fresh cheese
Chicken wings with barbecue sauce
Mini hot dogs, mini hamburgers and sauces
12,00€ per person

SNACK C

Tomato cream soup with basil and bread croutons
Pizza Margherita, *Chorizo* bread
9,50€ per person

SNACK D

Velvet pumpkin cream with seeds, chickpea humus,
Baba ganoush, tapenade, sesame seeds bread
9,50€ per person

Ice-cream Station

Selection of 3 flavours:
Vanilla, caramel, chocolate, strawberry, cream, stracciatella, pineapple, lemon
Biscuit cones, almond chips, coconut flakes, chocolate chips

6,00€ per person
(1 hour service with refill)

DRINKS PACKAGES

Cocktail Aperitif I

Dry port wine
White wine– Pestana selection
Sparkling wine – Pestana selection
Beer
Fresh orange juice
Soft drinks, water

30 minutes - 8,50€ per person
1 hour – 11,50€ per person

Cocktail Aperitif II

Dry Port Wine
Rosé Port Wine
White wine- Pestana Selection
Beer
Gin - Gordon's London
Sparkling wine – Pestana selection
Fresh Orange juice
Soft drinks, water

30 minutes - 9,50€ per person
1 hour – 15,50€ per person

Cocktail Aperitif III

Rosé Port Wine
White Wine *Sangria*
Gin – Bloom
Caipirinha
Champagne – Nicolas Feuillate brut
Beer, soft drinks and water

30 minutes - 14,50€ per person
1 hour – 19,50€ per person

Meal Premium Wines Supplement

White wine – Planalto, Douro
Red wine– Paga Figos, Douro
Beer, soft drinks, water
Coffee & tea

Supplement - 6,50€ per person

Drinks packages applicable from start of meal until coffee is served.
After coffee is served, please consult our bar options.

BAR

Open Bar I

Sparkling wine – Pestana Selection

Beer

Gin – Gordon's London Dry

Vodka – Moskovskaya

Rum – Havana 3 years

Whiskey - Grants

Licor Beirão

Cocktails

Caipirinha

Mojito

Daiquiri

1ª hour - 15,00€ per person

2ª hour - 10,00€ per person

Open Bar II

Sparkling wine – Pestana selection

Red and White Wine – Pestana selection

Beer

Gin – Gordon's London Dry

Vodka – Moskovskaya

Rum – Havana 3 years

Whiskey - Grants

Licor Beirão

Sangria White & Red

Selection of 4 cocktails

1ª hour - 25,00€ per person

2ª hour- 10,00€ per person

BAR TAB

Select a pre-paid amount/tab you want to allocate upon consumption from the bar menu

Minimum spend €150 per hour

Once the tab is finished, you may top up on the day of the wedding or have each guest pay upon consumption



CONDITIONS

Includes;

- ▮ Ceremony table with white linen
- ▮ Hotel chairs
- ▮ White table linen and white napkins
- ▮ Standard Menus
- ▮ Tasting Menu for Bride & Groom - complimentary
- ▮ Children between 0 and 3 – complimentary
- ▮ Children between 4 and 12 – 50% discount of adult menu

General Conditions

- ▮ Minimum 20 guests
- ▮ Bride & Groom – discounted room rate available for the wedding night (below 100 guests)
- ▮ Complimentary Wedding night included for a minimum of 100 guests
- ▮ Accommodation - 10% discount on Pestana website room rates for wedding guests
- ▮ Venue rental fees may apply (upon consultation)

TERMS & 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.

FOOD AND BEVERAGE

Includes tasting menu for 2 persons, not included for buffet menus, canapes and open bar package.

Accompanying guests will be charged 50% of the value of the menu.

Hotel service included as long as food and beverage services are contracted until the end of the event.

Booking at a minimum of 15 days in advance, except Christmas, New Year, August month and Easter, that require more time.

A minimum of 30 days in advance prior to the event for final menu selections.

Children until 3,99 years are complimentary. From 4 to 12 years of age a discount is applicable at 50% upon chosen menu. Children menu is available.

Wedding cake available for personalization. These options are available upon request.

Due to food and beverage safety reasons, it is not permitted to either bring or take food elements from outside. The only exception would be the Wedding Cake, providing that it is the clients' responsibility regarding transport and consumption. A terms and responsibility form should be signed by the client.

Meals provided for external suppliers are subject to availability.

A meeting with the Executive Chef is available upon request to discuss menu personalization.

ADDITIONAL SERVICES

The Hotel may recommend additional services such as entertainment, flowers, hairdresser, makeup artist, decoration, babysitting, transfers, photography & videography, upon others.

All external contracted services by the client should be informed and approved by the Hotel.

All relevant information regarding the services externally contracted, number of elements, technical elements and contacts should be provided to the Hotel.

The drop off and pick up zone should always be at the staff and service entry of the Hotel.

The Hotel has the authority to not accept any additional external service that has not been informed or authorized beforehand.

Music authorized until **00H00.**

The Hotel is available to provide for different menu requests for vegetarians, allergy restrictions and religious requirements.

PAYMENT POLICY

To guarantee the reservation of the specified date requires a non-refundable deposit of 30% of the total value.

A payment 50% is required 90 days prior to the event date.

A payment of 20% is required 30 days prior to the event date.

All bank transfers require a proof of receipt for correct identification. Extra services should be paid for at the end of the event with prior guarantee from a valid credit card

Should the payments not be made as the terms and conditions above, the Hotel reserves the right to cancel the booking as required.

CANCELLATION POLICY

Until 45 days prior to the event, a total of 40% will be charged.

Until 15 days prior to the event, total of 80% will be charged.

Until 15 days prior to the event, the final number of guests should be informed by the client to the Hotel. If not, the Hotel will charge for the last update of the total number of guests by the client.

DAMAGE

The Hotel reserves the right to indemnify for any damage/loss caused by the client/guests.

The costs of reparation or substitution of the Hotels' assets as a result will be charged to the client (even if the damage has been made by a guest).

The Hotel is not responsible for the loss and damage caused by third party of any material left by guests during and after the event.

The belongings left at the Hotel should be collected within 24 hours post event. After this time period the Hotel is not responsible for these belongings.

FOR MORE INFORMATION:

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