



Weddings



## MEMORIES ARE IN THE DETAILS

With its pristine 360 acres of golf courses and gardens, exceptional natural beauty and stunning amenities. . . Penina Hotel & Golf Resort offers a paradise wedding location under the glorious Algarve sun. For ceremonies with a minimum of 50 guests, the hotel is pleased to offer a special and complimentary wedding package experience:

- \* Nuptial night accommodation in a suite (subject to hotel availability)
- \* Romantic breakfast served in the privacy of your room
- \* Late check-out until 4pm
- \* Pairing of wedding menu for up to six people

## THE CEREMONY

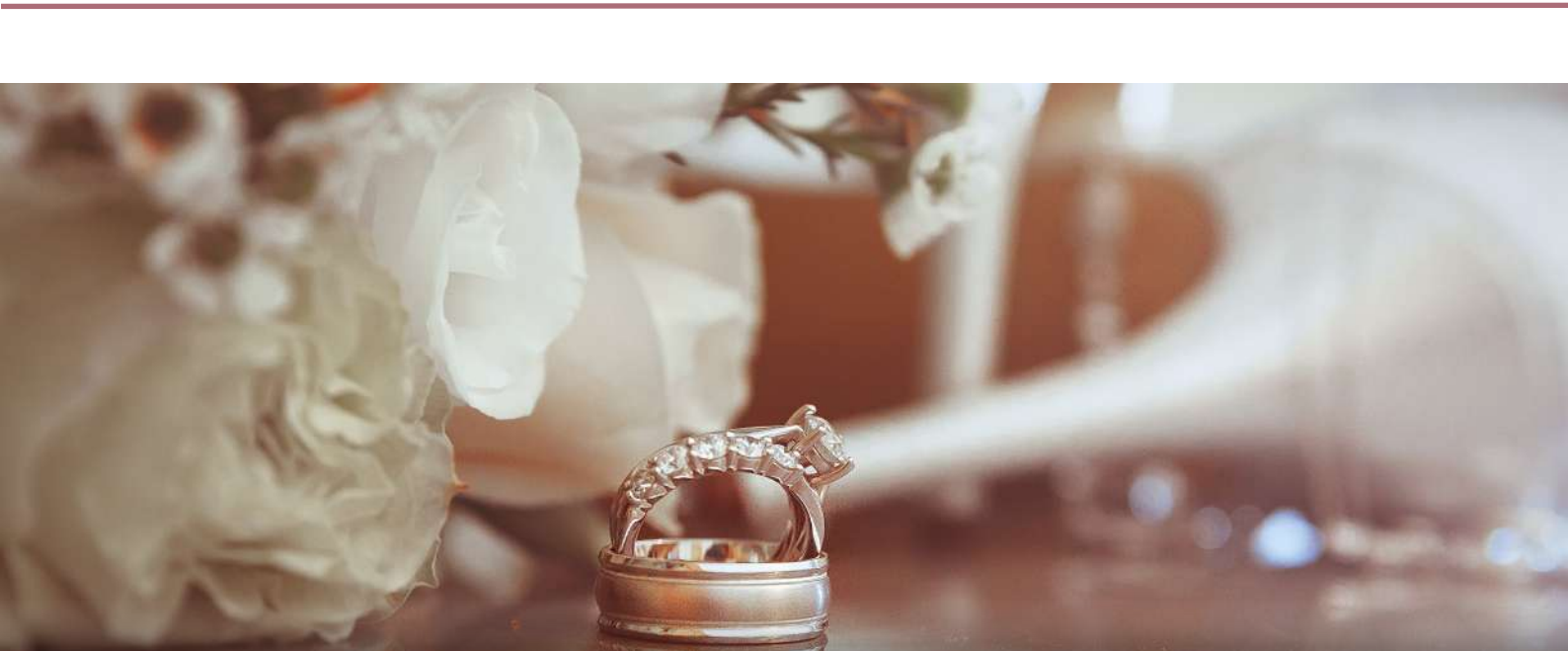
### CHURCH WEDDINGS

St. Andrews Church, set within the grounds of the resort offers couples a romantic, scenic setting just a short stroll from the hotel.

### CIVIL WEDDINGS

Penina Hotel & Golf Resort offers the perfect venue for a civil wedding ceremony, be it at the poolside in the early morning calm, on one of our stunning golf courses under the early evening sun. . . or at the beach at sunset.

*NOTE: Please note the ceremony venues must be arranged separately of the wedding package.*

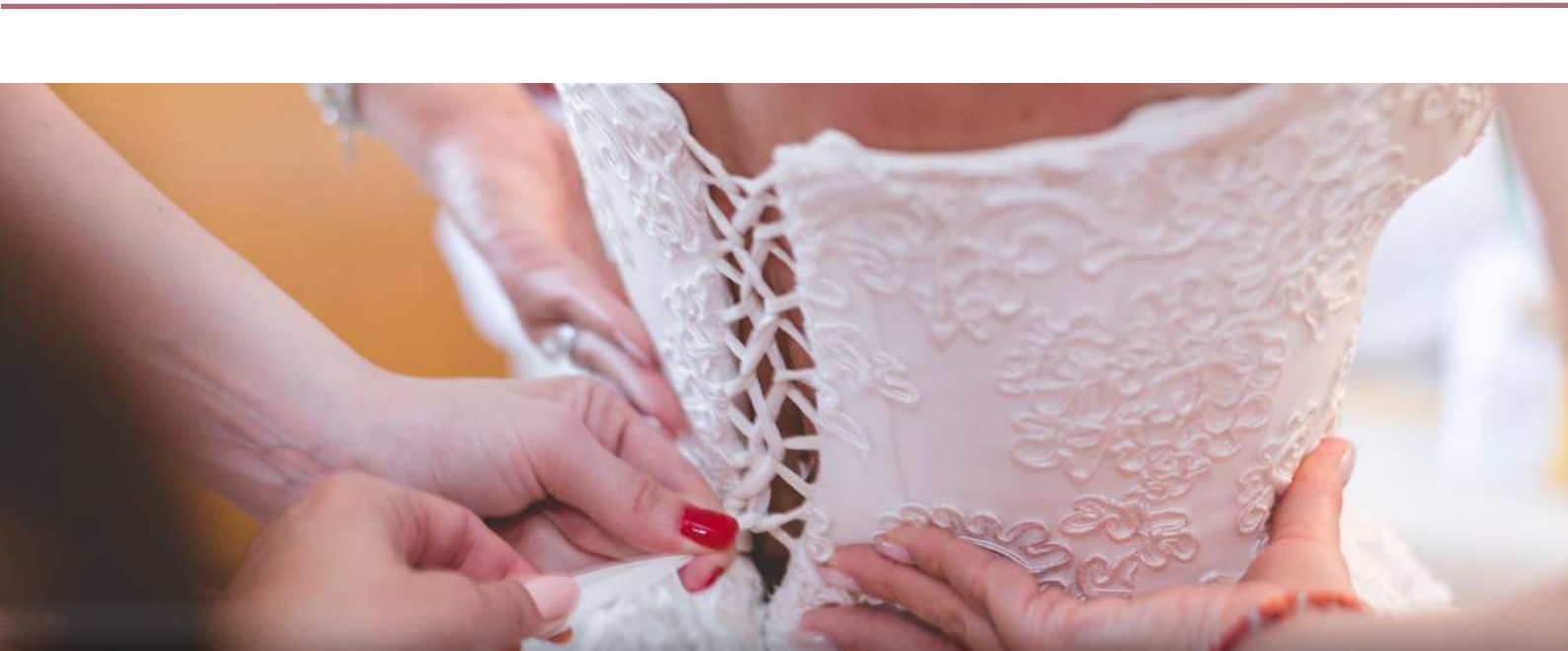


## MAKE YOUR DAY UNIQUE & UNFORGETTABLE

Any services or products herewith not presented does not exclude the possibility that they cannot be organized by the Hotel - this is your day, your decision, all you will have to do is let us know what we can do to make it. . .  
Unique, inspirational and memorable!

The hotel can suggest contacts upon clients request for the following services:

- \* Bridal beauty preparation
- \* Classic cars
- \* Photographer
- \* Florist
- \* Music & entertainment
- \* Child babysitting and entertainment
- \* Light shows and fireworks

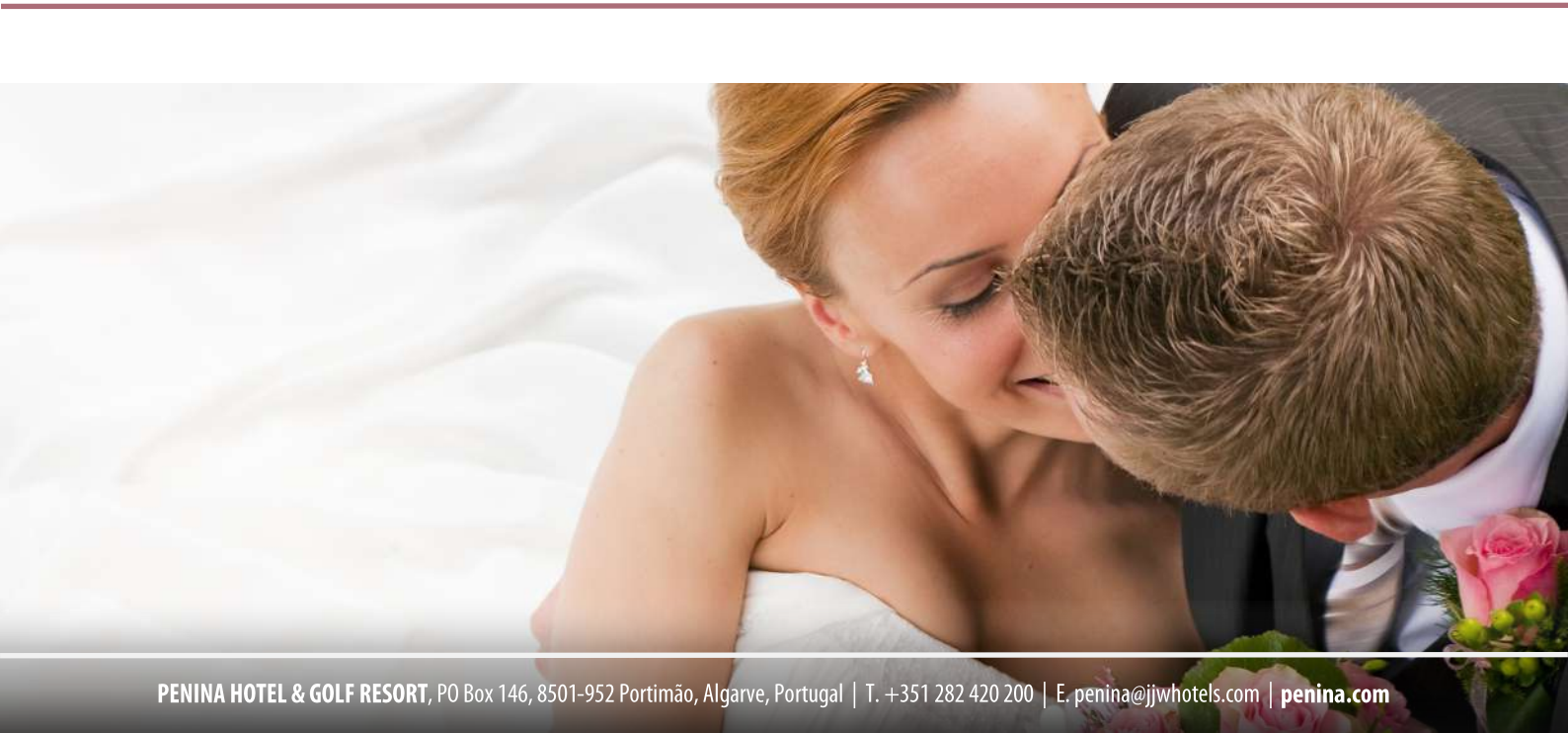


## FUNCTION ROOMS & VENUE CAPACITIES

	SET MENU	BUFFET	COCKTAIL
<b>PORTIMÃO</b>	140	140	180
<b>LAGOS*</b>	80	70	100
<b>BLUE LOUNGE*</b>	110	120	250
<b>SAGRES*</b> (RESTAURANT)	220	200	300
<b>SAGRES*</b> (TERRACE)	80	80	100
<b>LE GRILL*</b>	60	-	-
<b>L'ARLECCHINO*</b>	40	30	60
<b>COTTON CLUB*</b>	60	60	80
<b>SPIKES</b>	20	30	30
<b>HOTEL GARDENS</b>	200	200	200
<b>DUNAS*</b> (RESTAURANT)	60	80	80
<b>DUNAS*</b> (LOUNGE)	-	-	40
<b>DUNAS*</b> (RESTAURANT+LOUNGE)	-	-	120

*\* Venue with a lot of natural light.*

Above room capacities are measured not taking into account the use of a stage or dancing space.





## VENUE HIRE

	FULL DAY	HALF DAY
<b>PORTIMÃO</b>	800,00	500,00
<b>LAGOS</b>	500,00	350,00
<b>BLUE LOUNGE</b>	-	-
<b>SAGRES - RESTAURANT*</b>	1.500,00*	850,00
<b>SAGRES - TERRACE</b>	-	-
<b>LE GRILL*</b>	4.500,00*	4.500,00*
<b>L'ARLECCHINO*</b>	1.500,00*	950,00*
<b>COTTON CLUB*</b>	NA	800,00
<b>SPIKES</b>	400,00*	300,00*
<b>HOTEL GARDENS</b>	-	-
<b>DUNAS - RESTAURANT*</b>	3.000,00*	1.800,00*
<b>DUNAS - LOUNGE*</b>	1.500,00*	850,00*
<b>DUNAS - RESTAURANT+LOUNGE*</b>	3.500,00*	2.850,00*

\* These rates will only be applied if the venue is used exclusively.

\*\* Dunas Restaurant and Lounge is not subject to a fee from January to May and from October to December, if booked with a minimum 30 persons (set menu) and 40 persons (buffet).

### ADDITIONAL NOTES

Sir Henry Cotton Club can only be used exclusively for evening/dinner events. Furnishings at Le Grill and Dunas Restaurant cannot be altered for events. Events are permitted to go until midnight (after which a fee will be charged). Audio visual material is available on request and charges may be applicable.



# WEDDING SET MENU | PACKAGE 1

## WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

## MAIN MENU

(TO SELECT ONE DISH FROM EACH SECTION)

Grilled quail and raspberry vinegar salad

Pumpkin soup with foie gras croutons

Smoked salmon with caviar

≈

Rock lobster with pilaf rice

Stone bass fillet with tiger prawn

Steamed salmon fillet, Hollandaise sauce

Scallop Teriyaki, vegetable spaghetti

≈

Beef Wellington, Porto wine sauce, season vegetables

Roast herb crusted rack of lamb, rosemary sauce

≈

Beirão liqueur parfait

Passion fruit Crème Brûlée

## DESSERT BUFFET

Tiramisu | Profiteroles | Chocolate miroir with passion fruit  
Portuguese custard tartlets | Almond tort | Lemon tart | Cinnamon  
sweet rice | Dom Rodrigo | Traditional sweets | Assortment of  
pastries and petit fours | Fresh fruit | Portuguese cheese platter

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## WEDDING SET MENU | PACKAGE 1 (cont)

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

### LATE EVENING BUFFET

Caldo Verde (TRADITIONAL CABBAGE SOUP)  
Assortment of cold cuts and dry cured Monchique ham  
Dressed crab and prawns  
Salmon Bellevue

Wedding Set Menu | Package 1 135,00 pp



## WEDDING SET MENU | PACKAGE 2

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### MENU

Tiger prawn ceviche, lime and coriander

≈

Seabass fillet involtini, emulsion of lemon grass

≈

Beef Wellington, Porto wine sauce, season vegetables

≈

Wild berries and Galliano sabayon

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

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## WEDDING SET MENU | PACKAGE 2

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

### LATE EVENING BUFFET

Caldo Verde (TRADITIONAL CABBAGE SOUP)

Assortment of cold cuts and dry cured Monchique ham

Dressed crab and prawns

Salmon Bellevue

Wedding Set Menu | Package 2 125,00 pp



## WEDDING SET MENU | PACKAGE 3

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### MAIN MENU

(TO SELECT ONE DISH FROM EACH SECTION)

Shrimp and peach cocktail

Smoked salmon with blinis

Penina fish soup

≈

Stone bass fillet Provençal style

Salmon fillet, dill emulsion

Mini fish and shellfish cataplana

≈

Beef fillet, Porto wine sauce, potato noisette, vegetable jardinière

Pork fillet mignon medallions, porcini mushroom sauce

Roast herb crusted rack of lamb, rosemary sauce

≈

Dark chocolate and wild berries fondant, cacao sorbet

Apple and mango strudel, vanilla ice cream

### DESSERT BUFFET

Tiramisu | Profiteroles | Opera | Almond tort | Lemon tart

Opera | Black Forest cake | Wild berry tart | Cinnamon sweet rice

Dom Rodrigo | Traditional sweets | Assortment of pastries and

petit fours | Fresh fruit | Portuguese cheese platter

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## WEDDING SET MENU | PACKAGE 3 (cont)

### DINNER BEVERAGES

Selected white and red wine | Beer | Sot drinks | Mineral water | Coffee | Tea

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

### LATE EVENING BUFFET

Caldo Verde (TRADITIONAL CABBAGE SOUP)  
Assortment of cold cuts and dry cured Monchique ham  
Dressed crab and prawns  
Salmon Bellevue

**Wedding Set Menu | Package 3    120,00 pp**



## WEDDING SET MENU | PACKAGE 4

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### MENU

Prawn cocktail

≈

Grouper filler, coconut milk and lemon grass emulsion

≈

Roast beef fillet, Black truffle risotto, Porto wine sauce

≈

Crème Brûlée

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

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## WEDDING SET MENU | PACKAGE 4

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

### LATE EVENING BUFFET

Caldo Verde (TRADITIONAL CABBAGE SOUP)  
Assortment of cold cuts and dry cured Monchique ham  
Dressed crab and prawns  
Salmon Bellevue

Wedding Set Menu | Package 4 115,00 pp



## WEDDING SET MENU | PACKAGE 5

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### MENU

Marinated salmon carpaccio, Pommery mustard crème

≈

Stone bass fillet and tiger prawn duo

Rock lobster coraline

≈

Roast milk fed veal prime, Serra da Estrela cheese and potato gratin, Douro wine sauce, and baby vegetables

≈

Dark chocolate and raspberry parfait

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

**Wedding Set Menu | Package 5    105,00 pp**



## WEDDING SET MENU | PACKAGE 6

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### MENU

Penina style fish soup

≈

Grouper fillet, spinach, lemon and thyme emulsion

≈

Over roasted pork fillet mignon, Porcini mushroom sauce, potato Rösti, baby vegetables

≈

Almond parfait and tartlet, raspberry coulis

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

### OPEN BAR (60 MINS)

Whisky | Brandy | Baileys | Amarguinha (BITTER ALMOND LIQUEUR) | Beer

### CEREMONY

Wedding cake and sparkling wine

**Wedding Set Menu | Package 6      90,00 pp**



## WEDDING SET MENU | PACKAGE 7

### MENU

Wild boar terrine, dry cured Monchique ham and tomato chutney

§

Lobster bisque

§

Roast free range of duck, orange blossom and baby vegetables

§

Dark chocolate fondant and apricots, brandy sorbet

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks | Mineral water | Coffee | Tea

### CEREMONY

Wedding cake and sparkling wine

**Wedding Set Menu | Package 7      75,00 pp**





## WEDDING BUFFET | PACKAGE 1

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### COLD BUFFET

Marinated fish tiradito  
Whole roasted suckling pig and cold cuts  
Crabmeat and baby shrimp with avocado  
Chicken and tropical fruit salad  
Organic vegetable salad  
Chicken burrito and guacamole

Dry cured meat and sweet potato  
Salmon ceviche with lime juice  
Hot chilli potato and egg salad  
Brazilian style black bean salad  
Sweet potato salad

### MAIN BUFFET

Chicken and nacho chowder  
Shrimp and fresh coconut casserole  
Green seafood rice  
Caramelized pork and pineapple kebab  
chargrilled rump steak  
Grilled bananas  
Jalapeno rice

Roast red snapper fillet, mango and banana  
Stone bass moqueca  
Beef prime cuts  
Chargrilled chicken with mole sauce, fresh coriander and chilli  
Stir-fried zucchini  
Spicy potatoes

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## WEDDING BUFFET | PACKAGE 1

### DESSERT BUFFET

Lemon and papaya mousse  
Madame Garcia  
Pineapple tart  
Sweet milk cake  
Donuts  
Assortment of fresh fruit

Sweet milk pancakes  
Manjar de coco  
Orange salad  
Rocamboles  
Quindim

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks  
Mineral water | Coffee | Tea

### CEREMONY

Wedding cake and sparkling wine

**Wedding Buffet | Package 1**      **95,00 pp**  
(MINIMUM OF 30 PERSONS)



## WEDDING BUFFET | PACKAGE 2

### WELCOME COCKTAIL (60 MINS)

Selected white and red wine | Sparkling wine | Martini | Gin | Beer | Soft drinks | Orange juice  
Assortment of hot and cold cocktail canapes (SIX PIECES PER PERSON)

### COLD BUFFET

Fresh goat cheese marinated in black olive oil  
Assortment of traditional cold cuts  
Marinated codfish salad  
Algarve potato salad  
Algarve salad

Traditional carrot salad with coriander  
Organic vegetable salads  
Marinated hake roe  
Deep-fried codfish cakes  
Octopus salad

### MAIN BUFFET

Fish and shellfish soup  
Grilled white bass fillet  
Codfish à Brás  
Portuguese style roast entrecote  
Broad beans and chorizo casserole  
Sautéed potatoes with coriander

Razor clams and seafood rice  
Seafood cataplana  
Grilled pork strips (SECRETOS)  
Chargrilled piri-piri duck  
Fresh regional vegetables with parsley

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## WEDDING BUFFET | PACKAGE 2

### DESSERT BUFFET

Rice and lemon zest pudding  
Traditional Algarve dessert  
Dark chocolate cake  
Sweet cream  
Orange tart  
Assortment of fresh fruit

Almond tort  
Custard cream tartlets  
Sweet milk pudding  
Algarve tart  
Assortment of Penina's petit fours and mignardises

### DINNER BEVERAGES

Selected white and red wine | Beer | Soft drinks  
Mineral water | Coffee | Tea

### CEREMONY

Wedding cake and sparkling wine

**Wedding Buffet | Package 2** **85,00 pp**  
(MINIMUM OF 30 PERSONS)





## BEVERAGE SUPPLEMENTS

### BEVERAGE PACKAGE

House wine (red and white)  
Beer  
Soft drinks  
Mineral water

### COCKTAIL PACKAGE

House wine (red and white)  
Beer  
Soft drinks  
Mineral water

### OPEN BAR PACKAGE

Martini (Bianco and Rosso)  
National liqueurs  
Spirits (whisky, gin, vodka)  
Beer  
Soft drinks  
Orange juice  
Mineral water

*NOTE: Above packages are standard, tailored proposals may be quoted according to requirements.*

<b>Beverage Package</b>		<b>14,00 pp</b>		
	<b>30min</b>	<b>60min</b>	<b>2HR</b>	<b>3HR</b>
<b>Cocktail Package</b>	<b>12,00 pp</b>	<b>17,00 pp</b>	-	-
<b>Open Bar Package</b>	<b>15,00 pp</b>	<b>25,00 pp</b>	<b>30,00 pp</b>	<b>42,00 pp</b>



## TERMS & CONDITIONS

- \* All presented rates are in Euros and include all applicable taxes.
- \* The hotel may change the composition and rates of the menus and/or buffets without prior notice.
- \* For health & safety reasons, no food or beverages may be brought into the hotel for consumption.
- \* Events are permitted to go until midnight, with the exception of the hotel Pool Deck that only hosts events until 10pm and Portico Restaurant, where events are able to run until 03am (at an extra fee).
- \* The hotel has a preferable supplier list with privileged rates for event decoration, flower arrangements, entertainment, or any additional requests the guest may have. Please contact us, for details.
- \* For an event to be confirmed, a contract will have to be drawn up, signed and a pre-payment of 15% of the total estimate will have to be made. The pre-payment will not be refunded if the event is cancelled.
- \* Payment and cancellation fees will be stipulated and defined in the contract.

## CHILD POLICY

- \* Children up to five years of age are free of charge.
- \* Children from six to 12 years of age benefit from a 50% discount.
- \* Children over 12 years of age will be charged the full rate.
- \* Special children menus are available upon request.



## CONTACTS

### PENINA HOTEL & GOLF RESORT

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### GENERAL CONTACTS

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### WEDDING COORDINATOR

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