



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

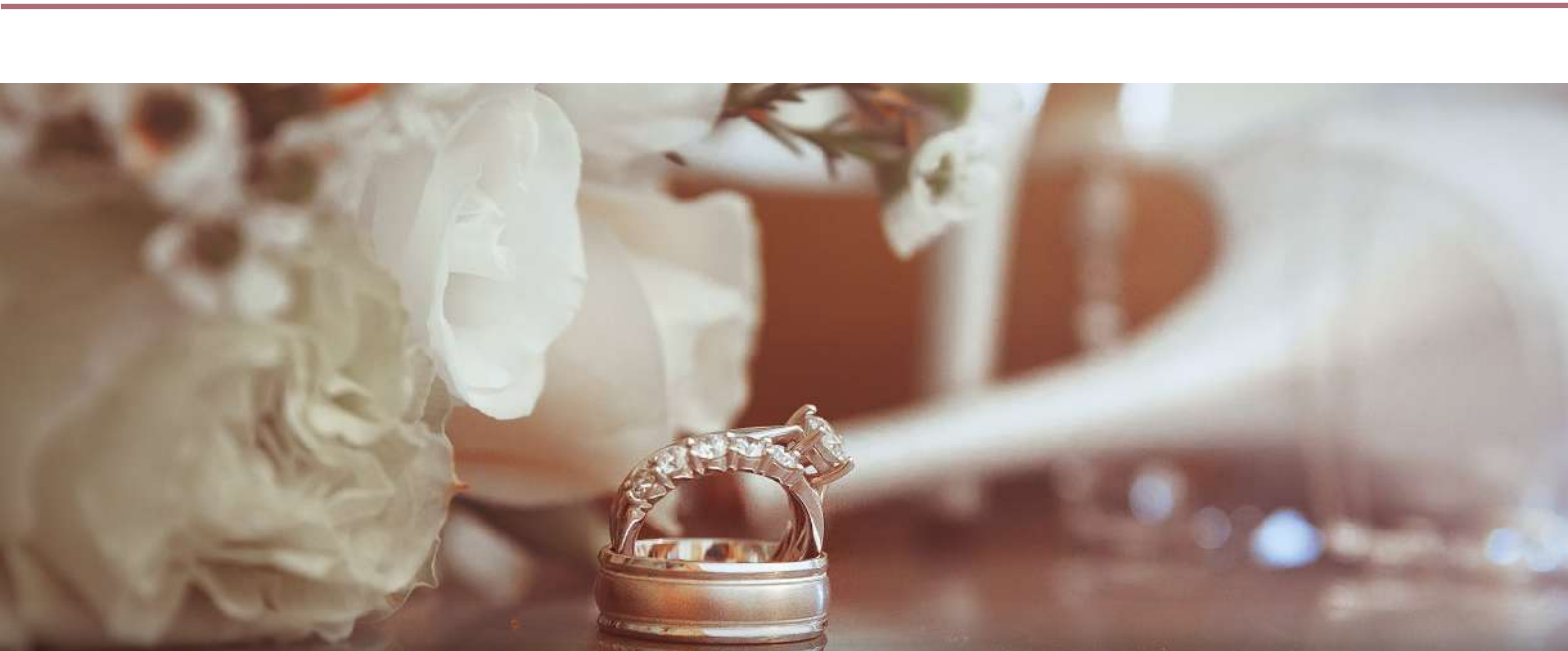
CHURCH WEDDINGS

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.

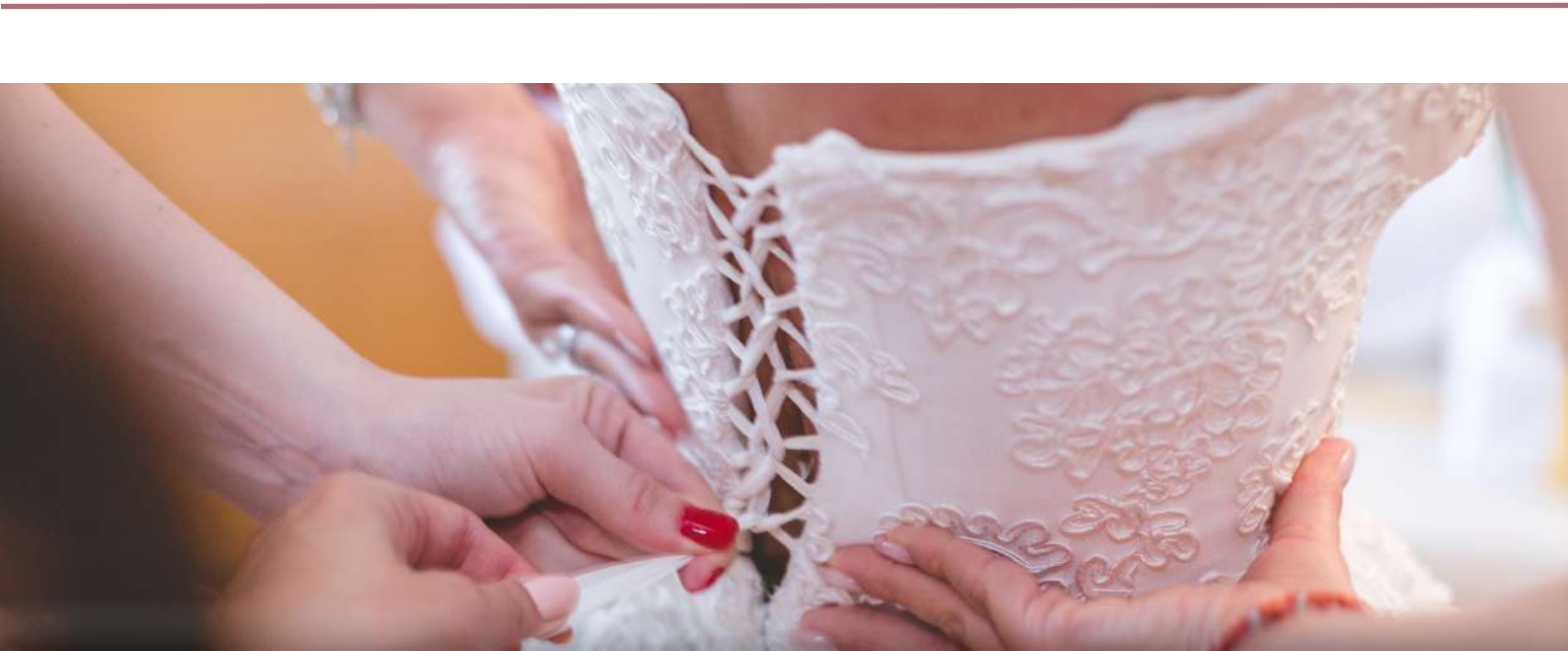


MAKE YOUR DAY UNIQUE & UNFORGETTABLE

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
PORTIMÃO	140	140	180
LAGOS*	80	70	100
BLUE LOUNGE*	110	120	250
SAGRES* (RESTAURANT)	220	200	300
SAGRES* (TERRACE)	80	80	100
LE GRILL*	60	-	-
L'ARLECCHINO*	40	30	60
COTTON CLUB*	60	60	80
SPIKES	20	30	30
HOTEL GARDENS	200	200	200
DUNAS* (RESTAURANT)	60	80	80
DUNAS* (LOUNGE)	-	-	40
DUNAS* (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
PORTIMÃO	800,00	500,00
LAGOS	500,00	350,00
BLUE LOUNGE	-	-
SAGRES - RESTAURANT*	1.500,00*	850,00
SAGRES - TERRACE	-	-
LE GRILL *	4.500,00*	4.500,00*
L'ARLECCHINO*	1.500,00*	950,00*
COTTON CLUB*	NA	800,00
SPIKES	400,00*	300,00*
HOTEL GARDENS	-	-
DUNAS - RESTAURANT*	3.000,00*	1.800,00*
DUNAS - LOUNGE*	1.500,00*	850,00*
DUNAS - RESTAURANT+LOUNGE*	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 foie gras, smoked duck breast and raspberry vinegar salad

Spider crab soup served with a rouille sauce and croutons

Smoked salmon with its caviar and green macha blinis

≈

Stone bass fillet with tiger prawn and coralline sauce

Steamed fillet of turbot, Hollandaise sauce

Scallop Teriyaki, soba noodles and vegetable spaghetti

≈

Beef Wellington, Porto wine sauce, seasonal vegetables

Roast rack of lamb in a crust of fresh herbs, rosemary sauce

≈

Beirão liqueur Iced 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

Continued on next page



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

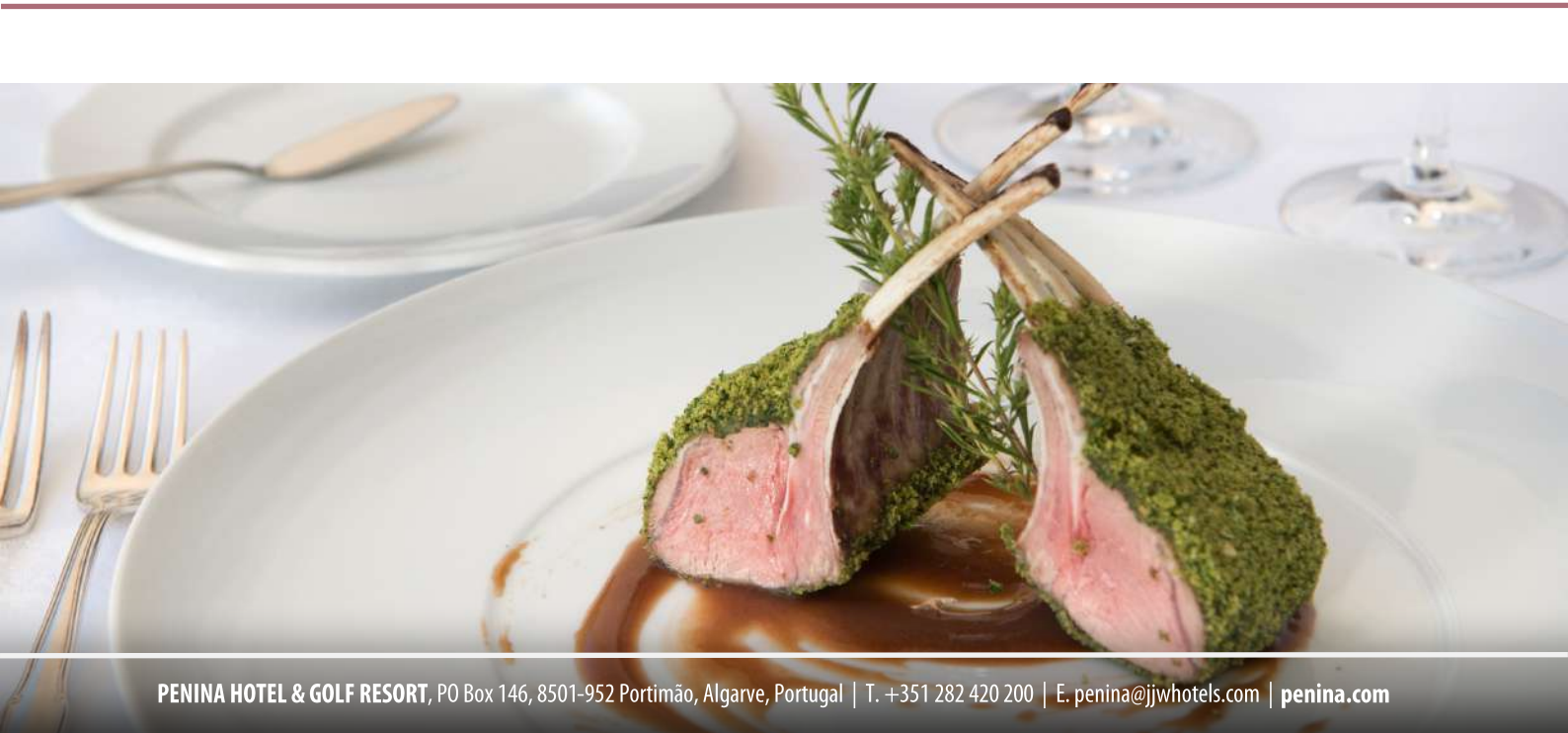
Caldo Verde (TRADITIONAL CABBAGE SOUP)

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, pico de gallo, lime and coriander

≈

Involtini of seabass fillet, lemon grass emulsion

≈

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

Continued on next page



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

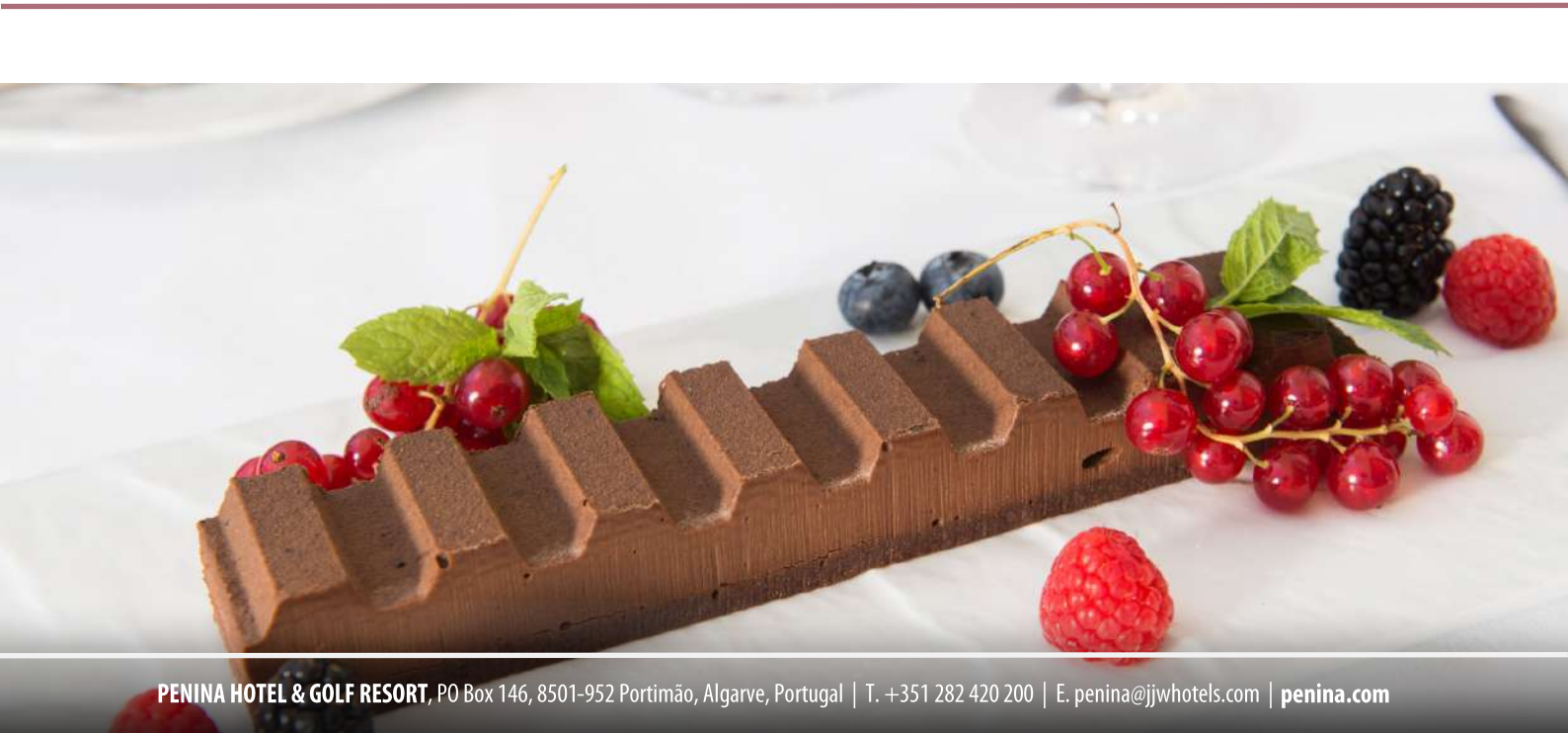
(TO SELECT ONE DISH FROM EACH SECTION)

Shrimp and peach cocktail, yuzu pearls
Beff carpaccio, rucola, parmesan slivers and candied silver onions
Penina fish soup, garlic croutons
≈
Stone bass fillet roasted Provençal style
Steamed John Dory fillet, dill emulsion
Mini fish and shellfish cataplana
≈
Beef fillet, Porto wine sauce, potato noisette, vegetable jardinière
Pork fillet mignon medallions, porcini mushroom sauce
Roasted duck breast, hibiscus blossom 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 | 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

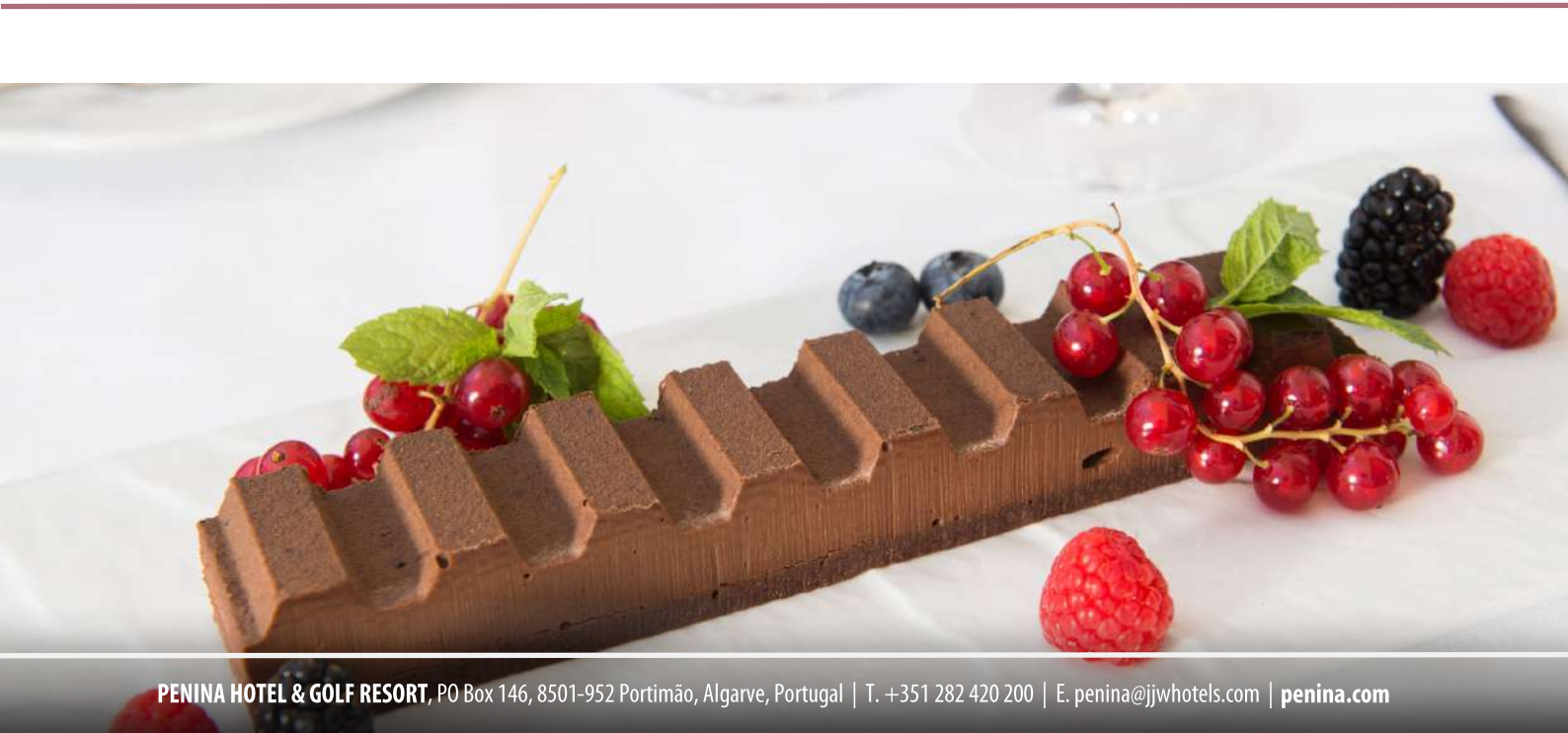
Caldo Verde (TRADITIONAL CABBAGE SOUP)

Assortment of cold cuts and dry cured Monchique ham

Dressed crab and prawns

Salmon Bellevue

Wedding Set Menu | Package 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

Green asparagus, tiger Prawns, fresh herbs

≈

Grouper fillet served with a coconut milk and lemon grass emulsion

≈

Roast beef fillet, Black truffle risotto, Balsamic sauce

≈

Vanilla Crème Brûlée

DINNER BEVERAGES

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

Continued on next page



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, caramelized lemon, Pommery mustard dressing

≈

Stone bass fillet and tiger prawn duo

Rock lobster coraline

≈

Roast milk fed veal prime, Mini 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, garlic croutons

≈

Grouper fillet on a bed of stir-fried spinach, lemon and thyme emulsion

≈

Over roasted pork fillet mignon, Porcini mushroom sauce, potato Röesti, 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 fruit chutney

⌘
Rock Lobster bisque, Cognac scented

⌘
Roast free range duck, orange blossom sauce, baby vegetables and mushroom rice

⌘
Dark chocolate surprise, red berry sorbet

DINNER BEVERAGES

Selected white and red wine | Beer | Sot 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

Roast red snapper fillet, mango and banana

Shrimp and fresh coconut casserole

Stone bass moqueca

Green seafood rice

Beef prime cuts

Caramelized pork and pineapple kebab

chicken with mole sauce, fresh coriander and chilli

chargrilled rump steak

chini

Grilled bananas

Jalapeno rice

Chargrilled

Stir-fried zuc-

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
Rocambole
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

Traditional carrot salad with coriander

Assortment of traditional cold cuts

Marinated codfish salad

Algarve potato salad

Algarve salad

Organic vegetable salads

Marinated hake roe

Deep-fried codfish cakes

Octopus salad

MAIN BUFFET

Fish and shellfish soup

Razor clams and seafood rice

Grilled white bass fillet

Seafood cataplana

Codfish à Brás

Grilled pork strips (SECRETOS)

Portuguese style roast entrecote

-piri duck

Broad beans and chorizo casserole

vegetables with parsley

Sautéed potatoes with coriander

Chargrilled piri

Fresh regional

Continued on next page



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

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

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



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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