



Thank you for considering Quinta do Paraíso for your special day!

We believe that your big day should be as unique and personal as you both wish and that is why we treat every detail so that your event is truly unforgettable and we guarantee you help and support every step of the way.

We have put together the following food and drink package, priced at 95 € per person this is based on an average of 50 – 130 guests.

Included in the price:

- Table linen, glassware and crockery
- Room decoration (a choice from 3 available options)
- Red carpet reception
- Complimentary accommodation for the “happy couple” on the night of the wedding, completed with sparkling wine and fresh strawberries

Added extras such as entertainment or photographers are priced on request. We have an extensive list of entertainers, such as DJs, dancers and live musicians which we would be delighted to arrange for you to compliment your individual tastes.

We hope this information is of assistance to you and we would be delighted to welcome you at our facilities to show you around and discuss any queries you may have.

We look forward to hearing from you.

Quinta do Paraíso - Praia do Carvoeiro - Algarve



Menu Suggestion

APERITIFS / RECEPTION

OPEN BAR THROUGHOUT THE EVENT

Vodka / Rum / Gin / Whisky
Mineral Water
Sparkling Water
Orange & Pineapple Juice
Coca-Cola / Sprite
Beer
Martini Rosso
Martini Bianco
Port Wine
Wines: White / Red

COCKTAIL BAR

Cocktails: Tropical's & Long Drinks
Pineapple / Orange
Mango / Strawberry

VOULEVANTS

(Cold)

Canapé Smoked Salmon w / Dill
Brie Cheese Canapé w / Honey
Canapé Roast Beef w / Chutney of Peach
Mini Skewered Shrimp and Cherry Tomato

(Hot)

Miniatures of Shrimp Patties
Miniatures of Beef Patties
Miniatures of Cod Patties
Stuffed rolls of pastries with Spinach and Ricotta

PRESUNTO BUFFET

Serrano Smoked Ham (laminated)
Melon

SEAFOOD BUFFET

Natural Steamed Shrimp
Mussels with Vinaigrette Sauce
Caviar w / mini toasts

SALADS BUFFET

Chef's Salad - (lettuce, tomato, cucumber, pepper, onion, carrots, corn)
Algarve Salad - Carrots and Olives
Portuguesa Salad - Octopus and Tuna
Watercress Salad - with Dried Fruit and Mango Sauce
Rocket Salad - with Parmesan and Cherry Tomatoes
Melon Salad - with Shrimp and Rose Sauce



DINNER

Each course marked with a * choose one dish.

COUVERT

Mini - Variety of Bread (baked on the day)

SOUPS *

Cream of Vegetables
Cream of Asparagus
Cream of Wild Mushrooms and Balsamic Vinegar
Cream of Mussel

FISH DISHES *

Hake Fillet w / Seafood Sauce
Salmon Fillet drizzled w / Orange and Lime Sauce
Cod Fillet oven baked in Virgin Olive Oil
Sole Fillets poached in a Rich White Dill Sauce
Monkfish Rice and Seafood

SORBET *

Lemon Sorbet w / Fresh Mint
Lemon Slush w / Sparkling Wine

MEAT DISHES *

Pork Loin roasted with Pineapple
Sautéed Pork Tenderloin with Aromatic Herbs
Baked Chicken with Citrusy Lemon Sauce
Provence grilled Lamb Chops with Herbs
Braised Duck with Honey and Nuts

DESSERTS *

Paradise Crepe (Vanilla Ice Cream, Strawberries, Whipped Cream and Chocolate Sauce)
Panna Cotta with Orange Jelly
Breaded Pudding with Hot Caramel
Profiteroles with Warm Vanilla Sauce and Toasted Pistachio

SLICED FRUIT PLATTER BUFFET

Selection of Exotic Fruits of the Season
Pineapple / Orange
Papaya / Mango
Strawberry / Watermelon
Melon / Melon
Kiwi / Grapes



AFTER DINNER

TRADITIONAL PORTUGUESE CHEESE BOARD

An Assortment of Traditional Portuguese Cheese and Sausage

Selection of Jams

Wafers

Grapes

Rusks

Dried fruits

DESSERT BUFFET

Cakes of Chocolate, Almond, Apple
Chocolate Mousse, Strawberry, Mango

Wafer Supreme with Caramel

Tropical Fruit Salad

Caramel Pudding

Tiramisu

COFFE & DIGESTIVES

Espresso

Whisky

Brandy

Irish Cream Liqueur

Tawny Port

LATE SNACKS

TRADITIONAL BUFFET

Rustic Bread with Chorizo

Green Cabbage Soup

CHÁ TABLE

Selection of Teas

Milk

Hot chocolate

Assorted Biscuits and Cookies

Sparkling Wine for the cut of the Wedding Cake
(Based on number of guests, wedding cake not included)