

Weddings



DONA FILIPA  
HOTEL  
\*\*\*\*\*

## MEMORIES ARE IN THE DETAILS

With its idyllic beachfront, exceptional grounds and stunning amenities. . . Dona Filipa Hotel 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

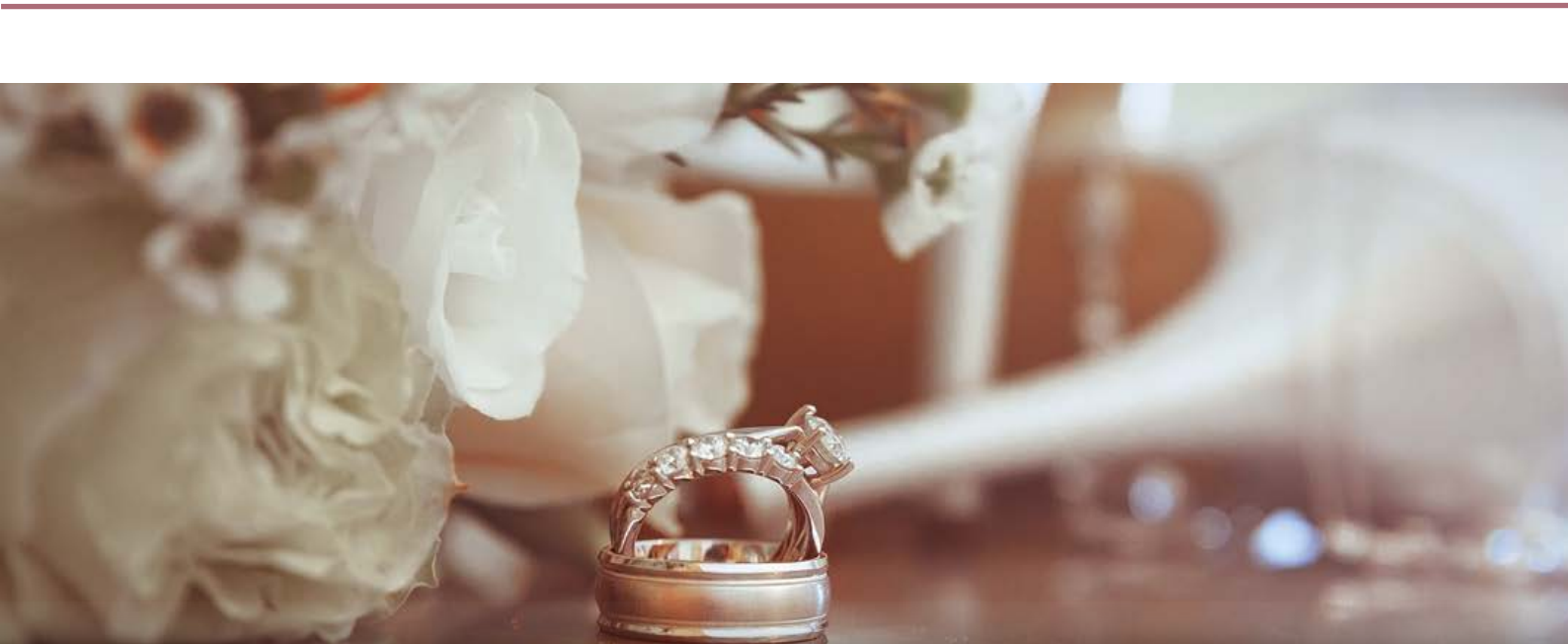
### CHURCH WEDDINGS

There are a number of truly beautiful churches located close to the hotel that can be used for your wedding ceremony, if desired, including Faro Cathedral, Almancil Church and San Lorenzo Church.

### CIVIL WEDDINGS

Dona Filipa Hotel 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 on the beach at sunset.

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

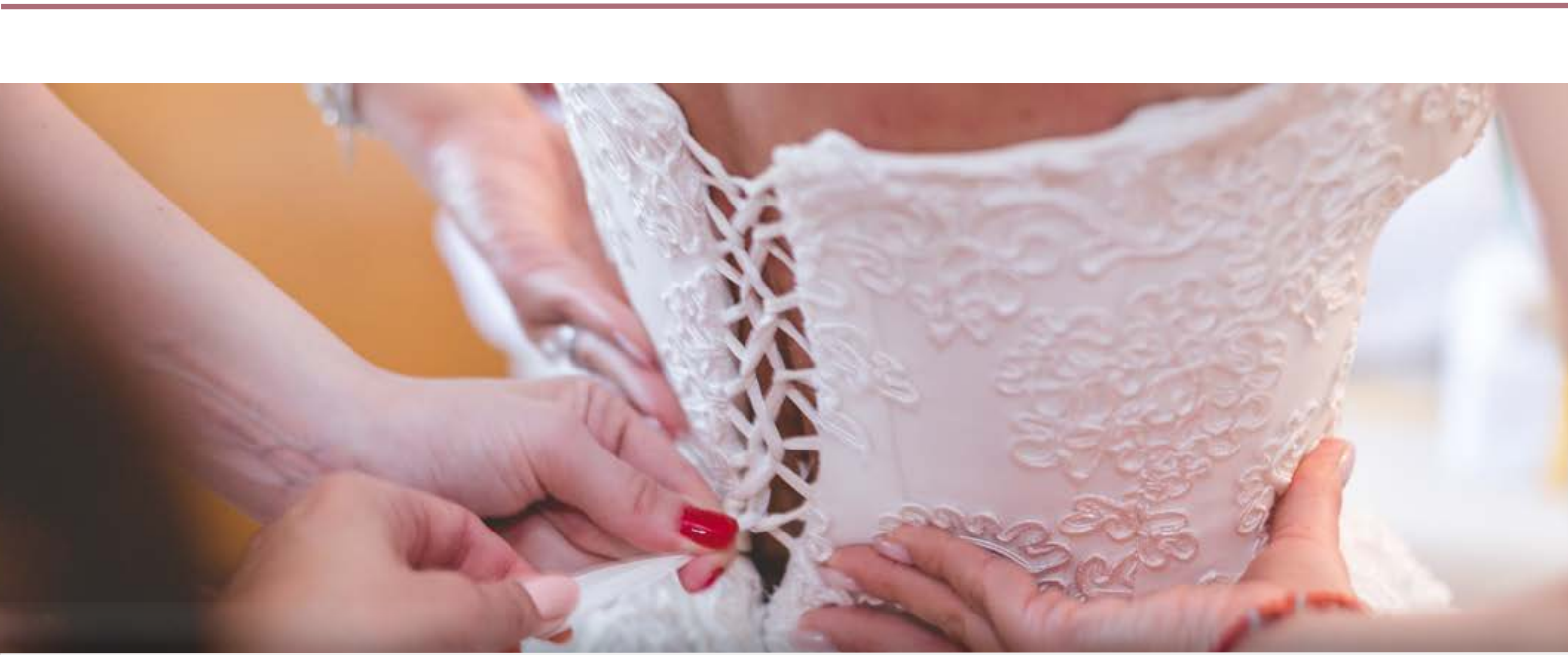


## MAKE YOUR DAY UNIQUE & UNFORGETTABLE

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>DOM HENRIQUE*</b>	40	60	70
<b>DOM JOÃO</b>	70	80	110
<b>ATLANTIC*</b>	30	-	20
<b>KAMAL*</b>	120	120	200
<b>POOL DECK*</b>	50	50	200
<b>DOM DUARTE*</b>	100	100	150
<b>PORTICO*</b> (RESTAURANT)*	80	60	80
<b>PORTICO*</b> (RESTAURANT+TERRACE)	160	140	160
<b>PORTICO*</b> (PORTICO ROOM)	100	70	160
<b>PORTICO*</b> (RESTAURANT+ROOM)	180	130	200
<b>PORTICO*</b> (GARDEN)	200	200	250

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

Above room capacities do not take the use of a stage or dancing space into consideration.



## VENUE HIRE

	FULL DAY	HALF DAY
<b>DOM HENRIQUE ROOM</b>	400,00	300,00
<b>DOM JOÃO ROOM</b>	500,00	350,00
<b>ATLANTIC ROOM</b>	200,00	150,00
<b>KAMAL RESTAURANT</b>	3.000,00*	1.750,00*
<b>POOL DECK</b>	700,00	500,00
<b>DOM DUARTE RESTAURANT</b>	1.500,00*	950,00*
<b>PÓRTICO - RESTAURANT</b>	2.000,00*	2.000,00*
<b>PORTICO - RESTAURANT + TERRACE</b>	2.750,00*	2.750,00*
<b>PORTICO - ROOM</b>	1.000,00	750,00
<b>PORTICO - RESTAURANT + ROOM</b>	2.500,00*	2.500,00*
<b>PORTICO - GARDEN</b>	-	-

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

### ADDITIONAL NOTES

Audio visual material is available on request and charges may be applicable.

Events are permitted to go until midnight (after which a fee will be charged), with the exception of the hotel Pool Deck that only hosts events until 10pm.



## COCKTAIL RECEPTION

### COLD CANAPES

Smoked salmon and dill

Roast beef and mustard

Fresh cheese and pesto (VEGETARIAN)

Chilled soup and tapioca with vegetable yogurt (VEGETARIAN)

Mini vol-au-vent with gorgonzola and sultanas (VEGETARIAN)

Dry-cured ham and sweet egg-katafi

Tuna with wasabi mayonnaise and sesame seeds

### HOT CANAPES

Mini samosas

Mini cod dumplings

Mini chorizo and green apple skewers

Mini spring rolls (VEGETARIAN)

Crispy coated prawns

**Selection of 2 options**

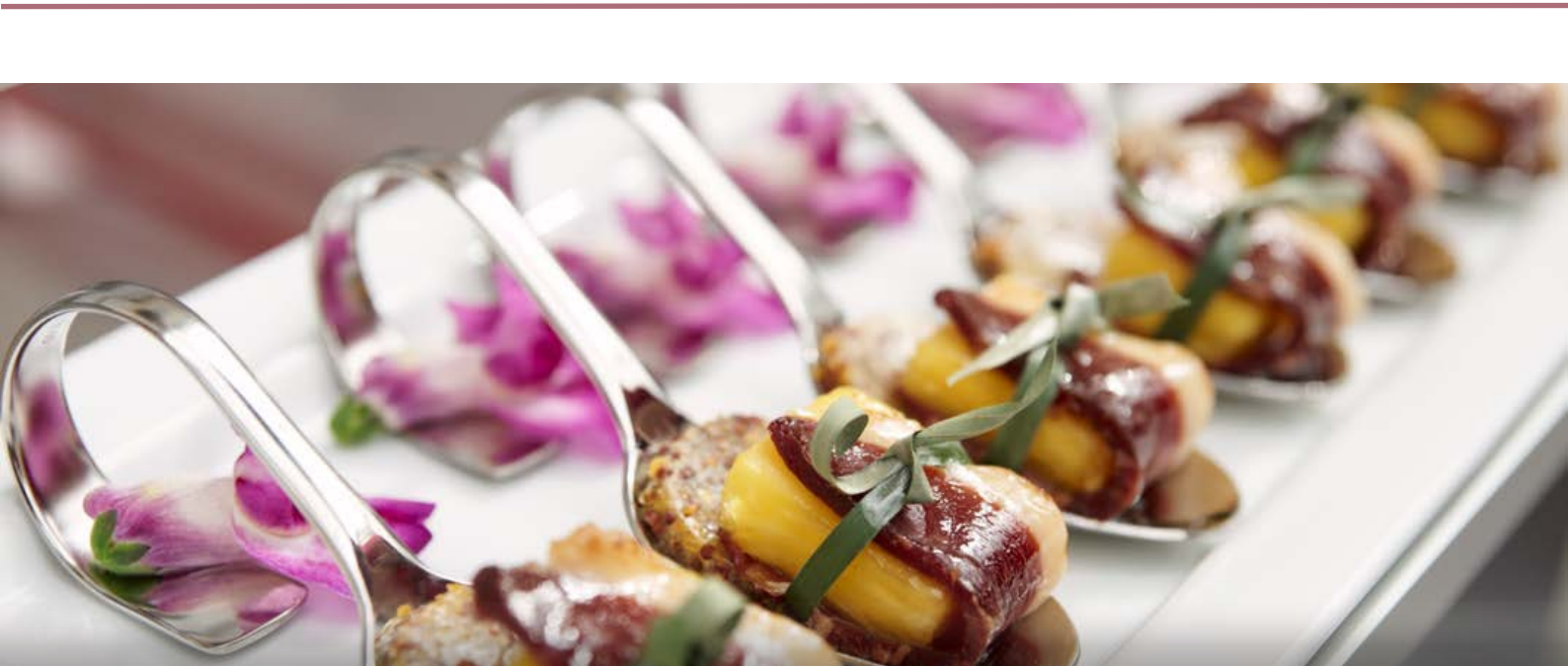
**2,50 pp**

**Selection of 3 options**

**3,00 pp**

**Selection of 5 options**

**4,00 pp**



## SET MENUS

### MENU 1

Smoked salmon, watercress and endive salad  
Clam and coriander cream soup  
Pan seared scallops, tomato and sweet pea puree  
Chilled melon soup, lemon sorbet  
Veal tenderloin, Armagnac sauce, baby vegetables, baked potato and celery puree  
Molten chocolate and carob cake, pistachio ice cream  
Coffee, tea and friandises

### MENU 2

Lobster salad, baby leaves salad and citrus  
Melon and pear Vichyssoise, traditional cottage cheese tartar  
Roulade of sole, green asparagus, crab and coriander cream  
Caipirinha sorbet  
Braised veal loin, mushroom cream sauce, vegetable lasagne and potato  
Pineapple carpaccio, red fruit sorbet  
Coffee, tea and friandises

### MENU 3

Crab and prawn cappuccino, tomato and sautéed mushrooms  
Potato and truffle soup, veal sweetbreads  
Fillet of gilthead bream in coriander and fennel seed crust  
Kiwi caiprinha, lemon sorbet  
Terrine of suckling pig, asparagus and baked granny smith apple  
Bitter chocolate mousse, banana cake and passion fruit sorbet  
Coffee, tea and friandises

**Set Menu 1, 2 & 3**

**68,00 pp**



## SET MENUS

### MENU 4

Cream of green asparagus soup, julienne of vegetables and smoked salmon  
Baked meagre fish fillet, Portuguese sauce, potato, courgette, turnip and clams  
Chilled tangerine soup, coconut cream  
Black pork tenderloin, prawn *migas* (traditional bread speciality with coriander) and braised vegetables  
Rosemary crème brûlée, vanilla ice cream  
Coffee, tea and friandises

### MENU 5

Fresh cheese marinated, honey and rosemary mesclun salad, Serrano ham  
Monkfish and prawn casserole, toasted garlic and coriander  
Chilled red berries soup  
Pan-fried veal escalope, roast potato and ratatouille  
Orange and almond cake, ice cream  
Coffee, tea and friandises

### MENU 6

Smoked salmon, coleslaw and baby leaves salad  
Fish and clam soup, coriander  
Roulade of sole and prawn, spinach tagliatelle and shellfish sauce  
Lemon sorbet, strawberries  
Veal tenderloin, potato and apple gratin, spinach and glazed carrots  
Red berry cheesecake  
Coffee, tea and friandises

**Set Menu 4, 5 & 6**

**60,00 pp**





## SET MENUS

### MENU 7

Tomato soup, fresh cheese tartar  
Monkfish fillet, coriander risotto, sautéed asparagus and shellfish sauce  
Lemon sorbet, mint  
Beef entrecote, red wine butter, roast potato, sweet pea puree and a vegetable bouquet  
Apple tartlet, honey and rosemary ice cream  
Coffee, tea and friandises

### MENU 8

Carrot and pumpkin soup, spinach flan  
Sea bass fillet, roast vegetables  
Lemon sorbet, coconut meringue  
Guinea fowl breast, grilled Mediterranean vegetables and baked sweet potato  
Molten chocolate cake, orange sorbet  
Coffee, tea and friandises

### MENU 9

Poultry Velouté, quail eggs  
Stone bass in puff pastry, spinach and lobster sauce  
Chilled lemon verbena infusion, strawberries and raspberries  
Fillet steak stuffed with mushrooms, celery puree and caramelized apple  
Roast pineapple, rum and raisin ice cream  
Coffee, tea and friandises

**Set Menu 7, 8 & 9**

**52,00 pp**



## MENU ENHANCEMENTS - SIDE BUFFETS

### CHEESE BUFFET

Assortment of cheeses, dried fruits and compotes  
Variety of breads, toasts and crackers

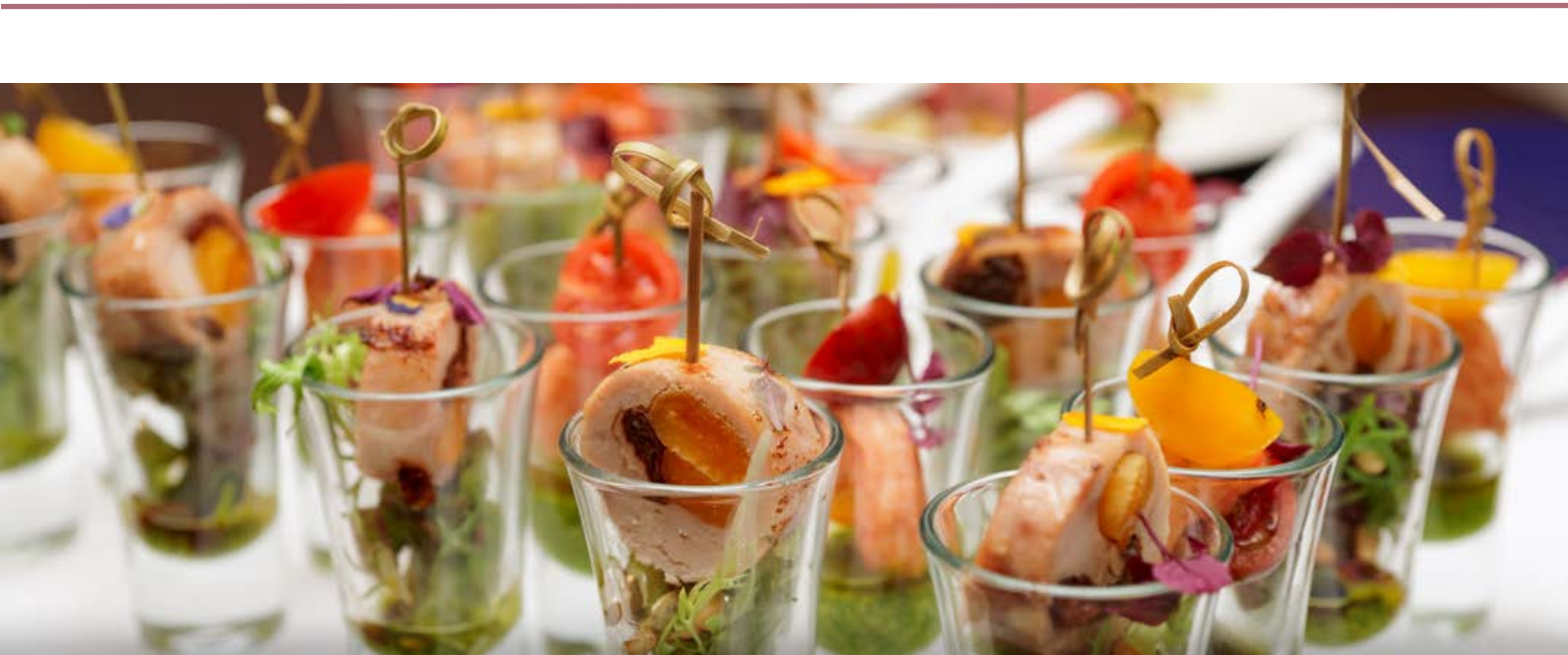
### DELICATESSEN BUFFET

Regional and international smoked sausages and cold cuts  
Marinated figs  
Coleslaw salad  
Cumberland salad  
Variety of breads, toasts and crackers

### SALAD BAR

Assortment of green leaves salad, tomato and carrot  
Rice, corn, pineapple and ham salad  
Baby potato salad, mustard mayonnaise  
Beetroot and apple salad, vinaigrette  
Celery and green apple salad, mustard sauce  
Traditional marinated carrots  
Portuguese octopus salad  
Cuttlefish, roasted garlic, olive oil and coriander salad  
Mediterranean salad  
Marinated cod roe and olive oil  
Cod and chickpea salad  
Grilled vegetables, cucumber and yogurt salad  
Chicken, croutons and Caesar dressing salad  
Assortment of sauces, dressing and garnishes

<b>Cheese Buffet</b>	<b>3,50 pp</b>
<b>Delicatessen Buffet</b>	<b>2,50 pp</b>
<b>Salad Bar - 5 options</b>	<b>3,00 pp</b>
<b>Salad Bar - 7 options</b>	<b>4,00 pp</b>
<b>Salad Bar - 9 options</b>	<b>6,00 pp</b>



## BEVERAGE SUPPLEMENTS

### BEVERAGE PACKAGE

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

### COCKTAIL PACKAGE

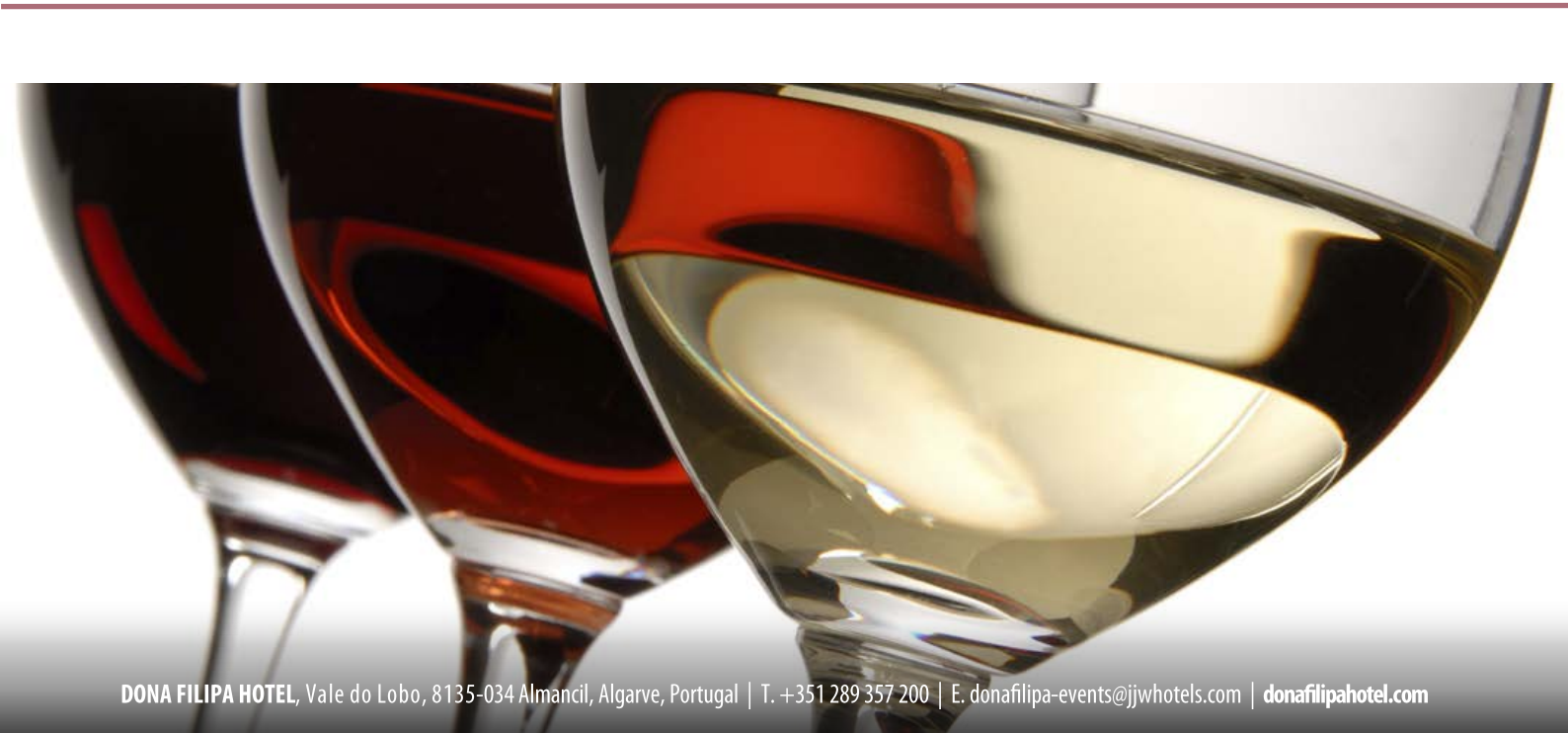
House wine (red and white)  
Beer  
Soft drinks  
Mineral water

### 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>

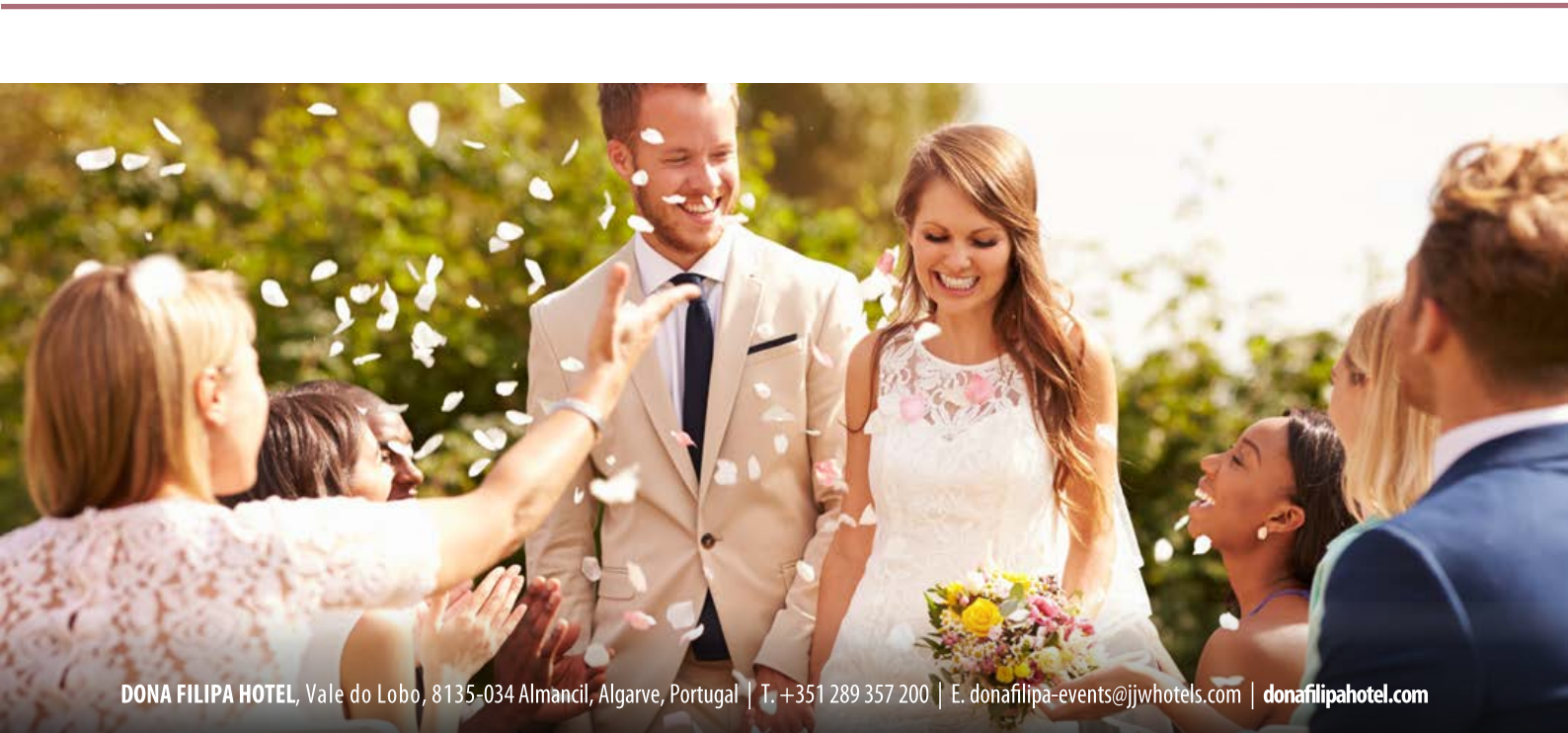


## TERMS & CONDITIONS

- \* 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

### DONA FILIPA HOTEL

Av do Mar  
Vale do Lobo  
8135-034 Almancil

### GENERAL CONTACTS

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**[donafilipahotel.com](http://donafilipahotel.com)**

### WEDDING COORDINATOR

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E. [portugal-events@jjwhotels.com](mailto:portugal-events@jjwhotels.com)

