



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

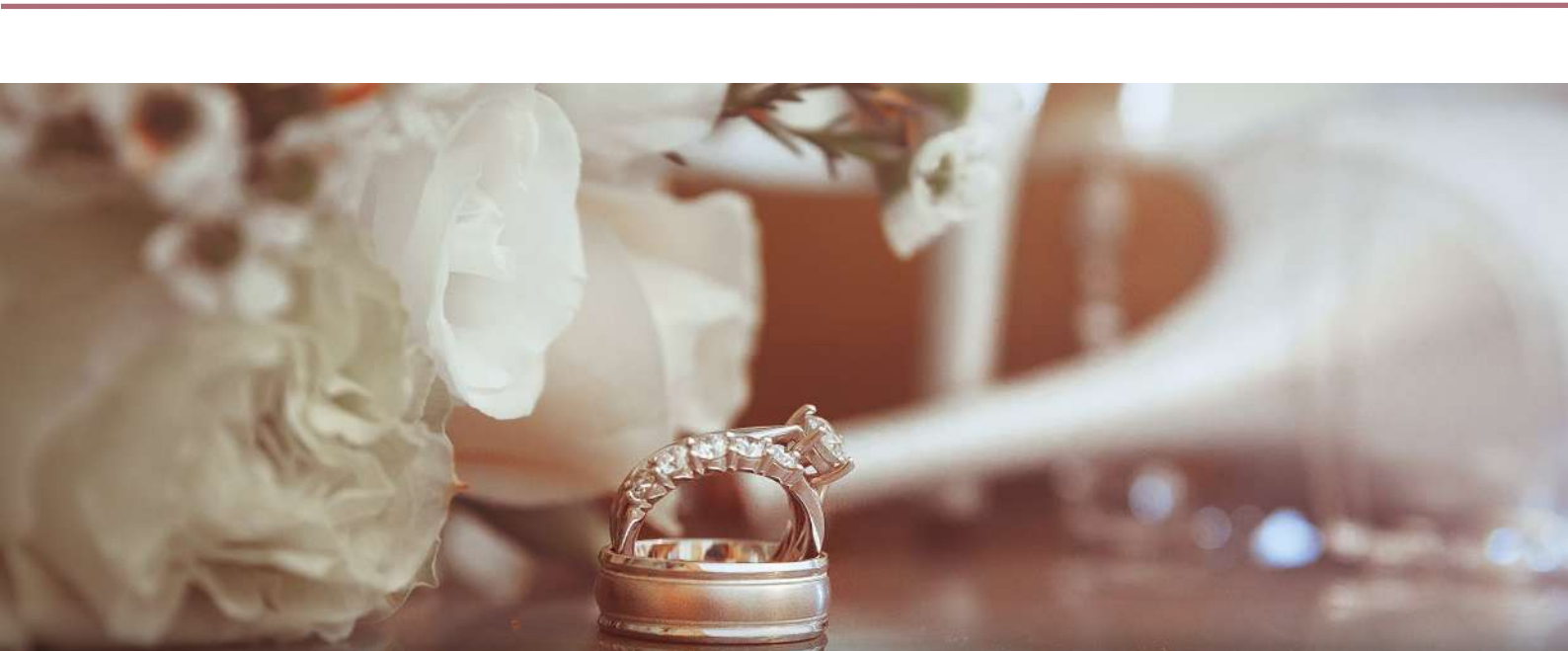
CHURCH WEDDINGS

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.

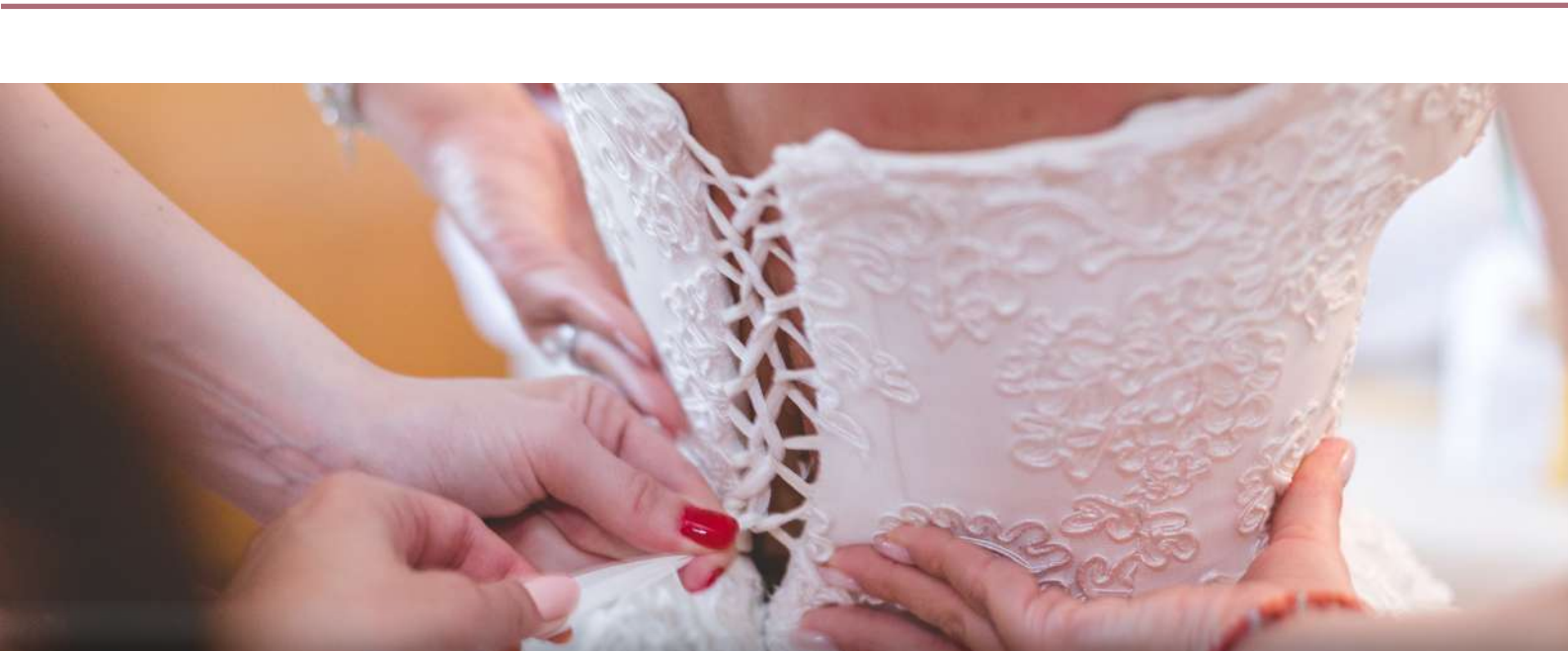


MAKE YOUR DAY UNIQUE & UNFORGETTABLE

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
DOM HENRIQUE*	40	60	70
DOM JOÃO	70	80	110
ATLANTIC*	30	-	20
KAMAL*	120	120	200
POOL DECK*	50	50	200
DOM DUARTE*	100	100	150
PORTICO* (RESTAURANT)*	80	60	80
PORTICO* (RESTAURANT+TERRACE)	160	140	160
PORTICO* (PORTICO ROOM)	100	70	160
PORTICO* (RESTAURANT+ROOM)	180	130	200
PORTICO*	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
DOM HENRIQUE ROOM	400,00	300,00
DOM JOÃO ROOM	500,00	350,00
ATLANTIC ROOM	200,00	150,00
KAMAL RESTAURANT	3.000,00*	1.750,00*
POOL DECK	700,00	500,00
DOM DUARTE RESTAURANT	1.500,00*	950,00*
PÓRTICO - RESTAURANT	2.000,00*	2.000,00*
PORTICO - RESTAURANT + TERRACE	2.750,00*	2.750,00*
PORTICO - ROOM	1.000,00	750,00
PORTICO - RESTAURANT + ROOM	2.500,00*	2.500,00*
PORTICO - GARDEN	-	-

** 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

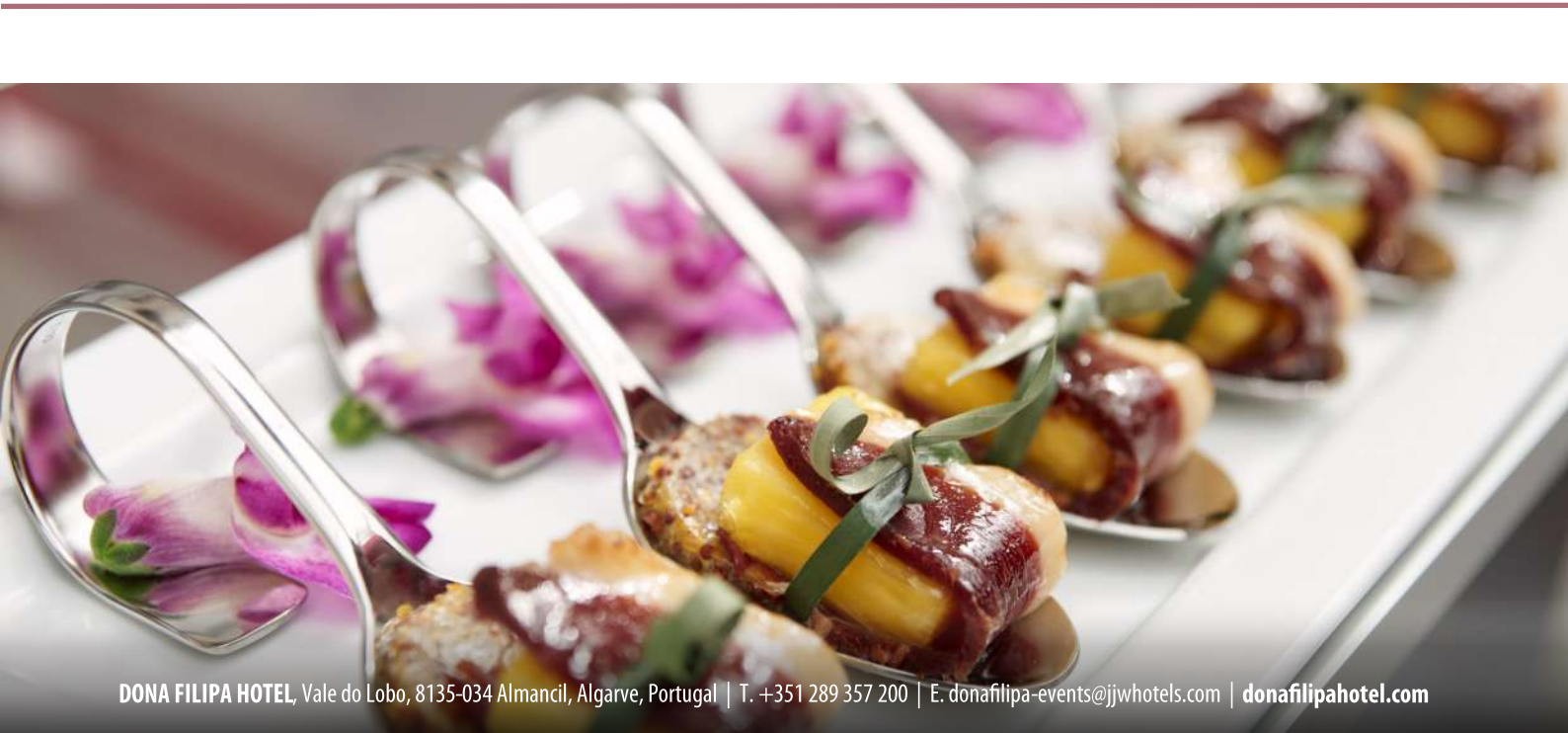
COLD CANAPES

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

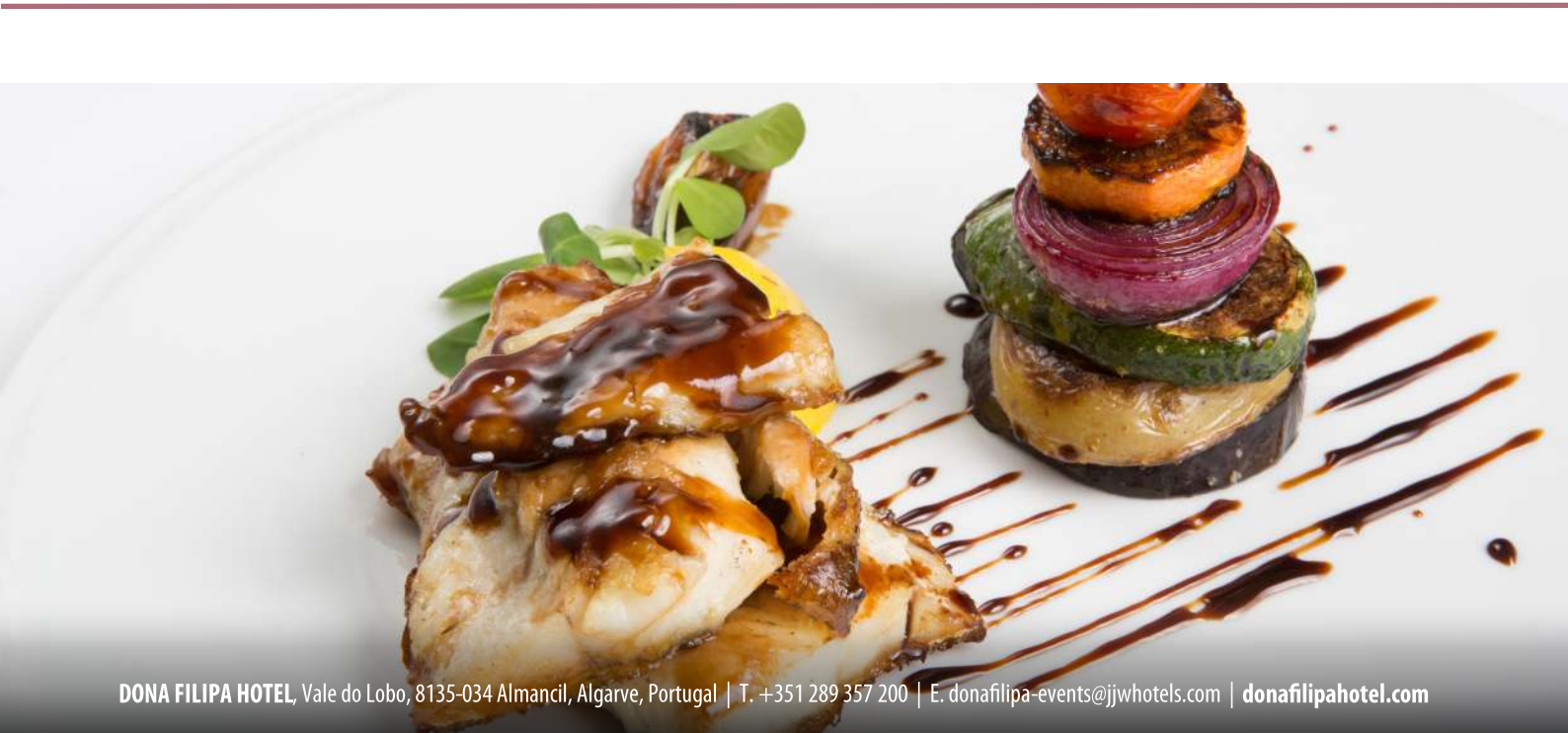
Lobster salad, baby leaves salad and citrus
Melon and pear Vichyssoise, traditional cottage cheese tartar
Roulade of sole, green asparagus, crab and coriander cream
Caipirinha sorbet
Braised veal loin, mushroom cream sauce, vegetable lasagne and potato
Pineapple carpaccio, red fruit sorbet
Coffee, tea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

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



BEVERAGE SUPPLEMENTS

BEVERAGE PACKAGE

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

COCKTAIL PACKAGE

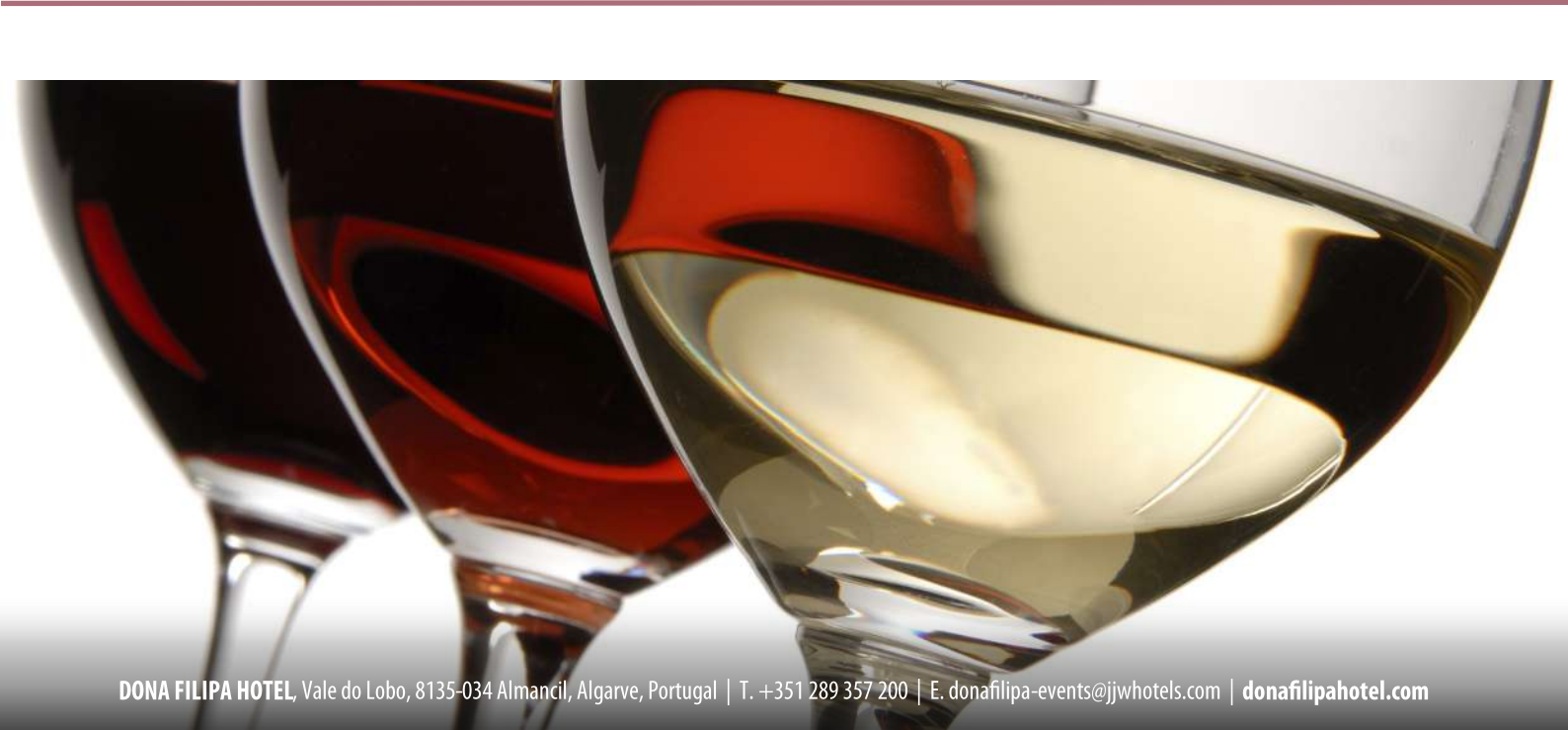
- House wine (red and white)
- Beer
- Soft drinks
- Mineral water

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.

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

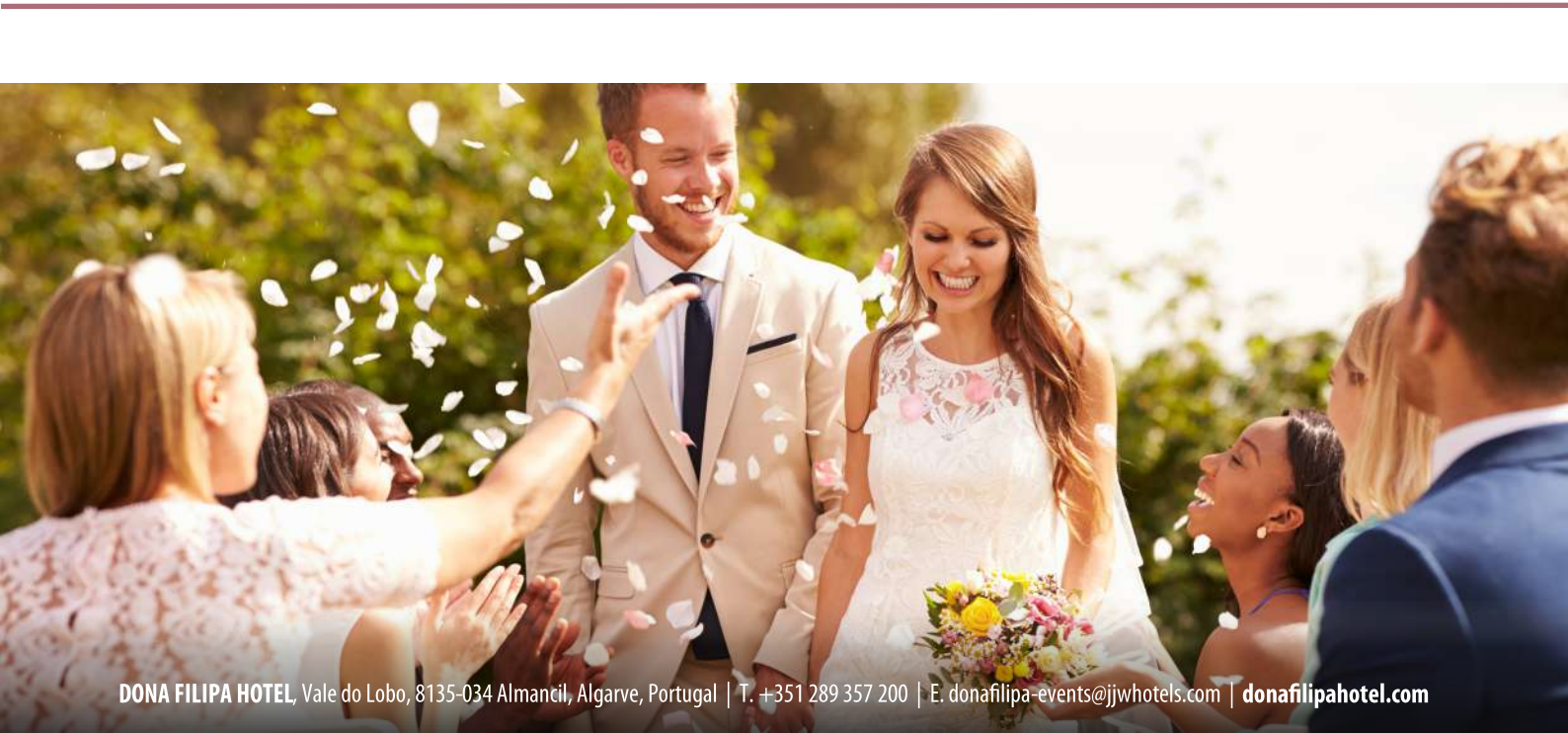


TERMS & CONDITIONS

- * 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

T. +351 289 357 200
F. +351 289 357 201
E. donafilipahotel@jjwhotels.com OR donafilipa-events@jjwhotels.com
donafilipahotel.com

WEDDING COORDINATOR

Rita Jorge
T. +351 289 357 226
M. +351 968 534 229
E. rjorge@jjwhotels.com

