

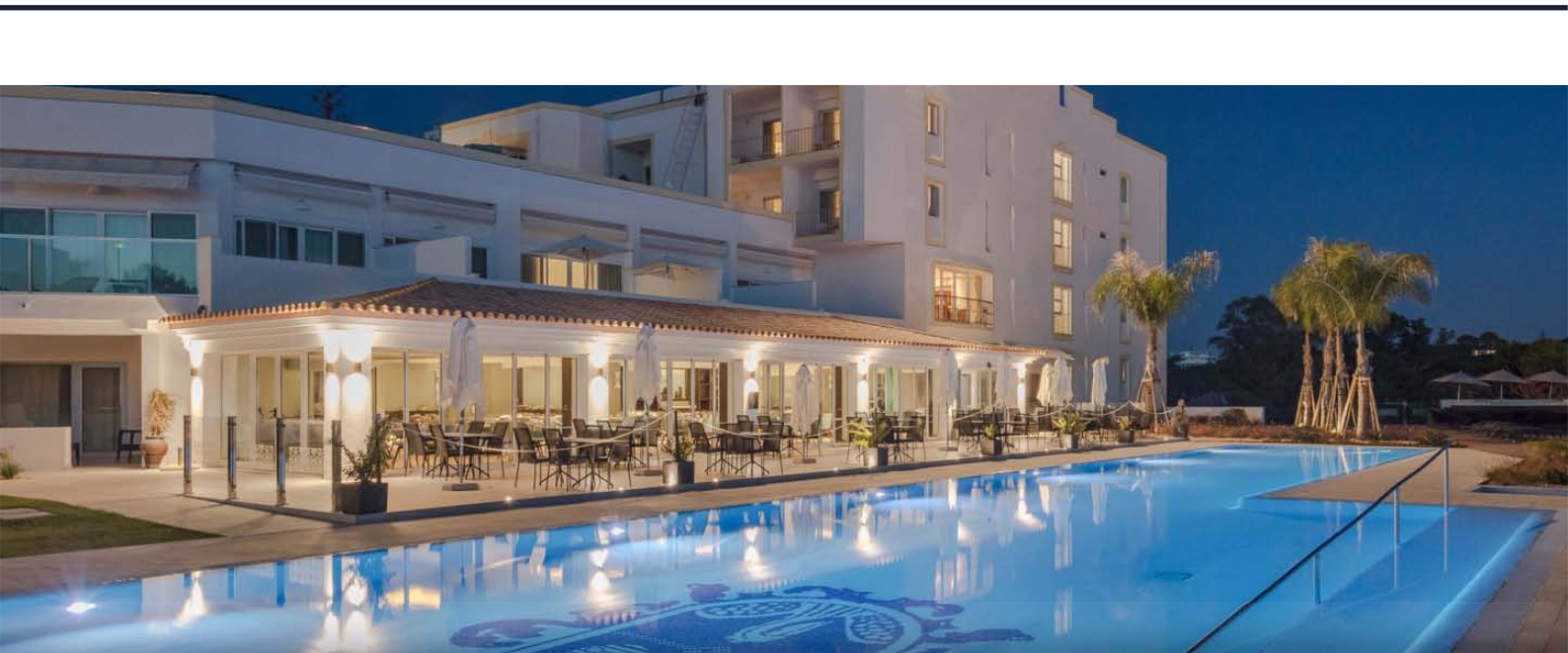


## DONA FILIPA HOTEL BANQUETING & EVENTS

Dona Filipa Hotel, located on the beachfront of luxurious Vale do Lobo Resort, is one of the Algarve's leading five-star hotels... and perfect for extravagant events, spectacular banquets and an array of carefully planned retreats. Surrounded by lush golf courses, pinewoods and the stunning Atlantic Ocean, the hotel offers the very best in luxury amenities and exceptional service.

Welcoming delegates, elite guests and golfers for 50 years, the hotel is just a short drive from Faro International Airport, and boasts a comprehensive range of offers and packages for your next event.

Guests may take full advantage of the numerous outstanding leisure facilities, including two restaurants, two bars (one seasonal), tennis courts, a heated outdoor swimming-pool with handicap facilities, the children's Kangaroo Club, along with numerous massage and beauty treatments. There is also an exclusive area in Vale do Lobo Beach for hotel guests... and of course, access to two of the Algarve's finest golf courses: San Lorenzo and Pinheiros Altos.



## FUNCTION ROOMS & VENUE CAPACITIES

|                                         | THEATRE | CLASSROOM | BOARDROOM | CABARET | U-SHAPE | SET MENU | BUFFET | COCKTAIL |
|-----------------------------------------|---------|-----------|-----------|---------|---------|----------|--------|----------|
| <b>DOM HENRIQUE*</b>                    | 60      | 60        | 31        | 40      | 25      | 40       | 60     | 70       |
| <b>DOM JOÃO</b>                         | 120     | 90        | 66        | 70      | 60      | 70       | 80     | 110      |
| <b>ATLANTIC*</b>                        | -       | -         | 20        | -       | -       | 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><br>(RESTAURANT)*        | -       | -         | -         | -       | -       | 80       | 60     | 80       |
| <b>PORTICO*</b><br>(RESTAURANT+TERRACE) | -       | -         | -         | -       | -       | 160      | 140    | 80       |
| <b>PORTICO*</b><br>(PORTICO ROOM)       | -       | -         | -         | -       | -       | 100      | 70     | 160      |
| <b>PORTICO*</b><br>(RESTAURANT+ROOM)    | -       | -         | -         | -       | -       | 180      | 130    | 200      |
| <b>PORTICO*</b><br>(GARDEN)             | -       | -         | -         | -       | -       | 200      | 200    | 250      |

*\* 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  |
|--------------------------------|-----------|-----------|
| 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.



## CANAPES

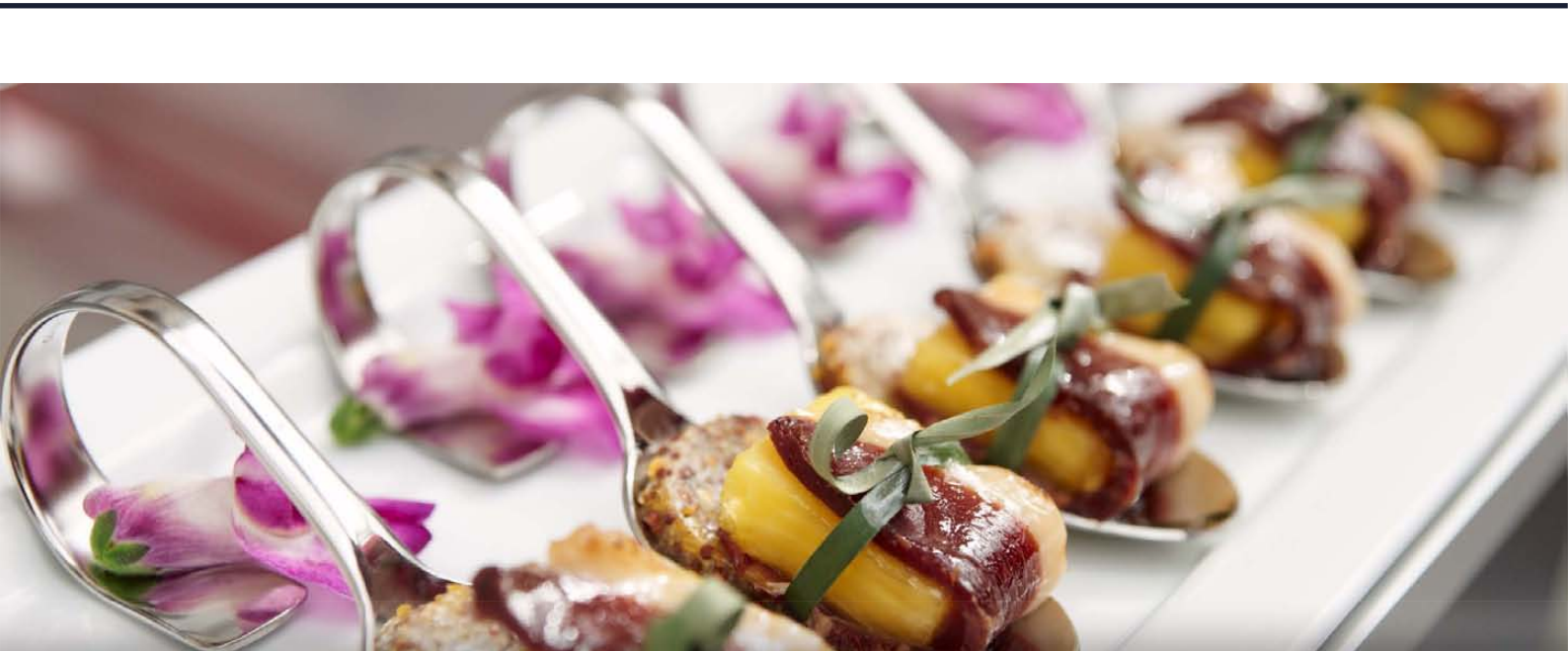
### SAVORY CANAPES

Smoked salmon with lemon cream  
Mini chicken and fish burger  
Goat cheese with rosemary honey puff pastry  
Mini vol-au-vent gorgonzola  
Mini spring rolls with sweet chilli sauce  
Mini ham and melon skewer  
Quail eggs with caviar and chervil  
Chicken samosas  
Breaded shrimp  
Truffle risotto and mozzarella with pesto  
Fresh cheese mini vol-au-vent with basil and sundried tomato  
Chilled soup of carrot and passion fruit  
Chilled soup of strawberry and basil

### SWEET CANAPES

Chocolate brownies  
Strawberry and white chocolate profiterole  
Mini lemon tarlet  
Orange madeleines  
Mini fruit skewer  
Hazelnut financier  
Red berries cheesecake  
Coffee and chocolate cake  
Passion fruit and mango cake

|                               |                |
|-------------------------------|----------------|
| <b>Selection of 5 options</b> | <b>4,00 pp</b> |
| <b>Selection of 3 options</b> | <b>3,00 pp</b> |
| <b>Selection of 2 options</b> | <b>2,50 pp</b> |



## COFFEE BREAKS

### COFFEE BREAK 1

Greek yoghurt with berries  
Fruit smoothies  
Oatmeal crackers  
Wholegrain bread  
Low at turkey ham and cheese croissant  
Seasonal fruit selection  
Pineapple and mint juice  
Carrot, orange and ginger juice  
Vegetable wrap with yoghurt  
Coffee, decaf, tea and milk

### COFFEE BREAK 2

Almond cake  
Mini financier  
Assortment of petit fours  
Assortment of macarons  
Coffee, decaf, tea and milk

### COFFEE BREAK 3

Honey cake  
Shortcake scented with kumaru  
Tropical fruit tarlet  
Tropical fruit roll  
Mango juice  
Papaya juice  
Coffee, decaf, tea and milk

|                       |                 |
|-----------------------|-----------------|
| <b>Coffee Break 1</b> | <b>23,00 pp</b> |
| <b>Coffee Break 2</b> | <b>13,00 pp</b> |
| <b>Coffee Break 3</b> | <b>12,00 pp</b> |





## COFFEE BREAKS

### COFFEE BREAK 4

Sweet potato and cardamom cake  
Coconut cake  
Exotic fruit smoothies  
Hazelnut cookies  
Mango and papaya parfait  
Tropical fruit juice  
Coffee, decaf, tea and milk

### COFFEE BREAK 5

Gingerbread and lemongrass cake  
Milk cream harumaki  
Sweet coconut rice with lemongrass  
Guava juice  
Coffee, decaf, tea and milk

### COFFEE BREAK 6

Portuguese custard tarlerts (PASTÉIS DE NATA)  
Carrot and almond cake  
Chocolate cake  
Fig and almond tarlets  
Orange juice  
Coffee, decaf, tea and milk

|                |          |
|----------------|----------|
| Coffee Break 4 | 12,00 pp |
| Coffee Break 5 | 11,00 pp |
| Coffee Break 6 | 10,00 pp |



## SET MENUS

### SET MENU 1

Crispy pocket of green asparagus and fresh goat cheese  
Monkfish and seafood stew  
Almond tart with orange sorbet  
Coffee, decaf or tea, milk and petit fours

### SET MENU 2

Marinated fresh goat cheese, honey and rosemary, lettuce salad  
Sea bream fillet with sautéed vegetables, clam and cilantro risotto  
Banana chiboust with caramel sauce  
Coffee, decaf or tea, milk and petit fours

### SET MENU 3

Tomato, olives and artichoke crepe  
Free range chicken supreme with puff pastry, gruyere cheese and spinach  
Apple crumble topped with vanilla ice cream  
Coffee, decaf or tea, milk and petit fours

|                   |                 |
|-------------------|-----------------|
| <b>Set Menu 1</b> | <b>38,00 pp</b> |
| <b>Set Menu 2</b> | <b>31,00 pp</b> |
| <b>Set Menu 3</b> | <b>28,00 pp</b> |





## SET MENUS

### SET MENU 4

Grilled chicken Caesar salad  
Pan fried salmon fillet, warm potato salad and glazed vegetables  
Seasonal fruit mélange with lemon sorbet  
Coffee, decaf or tea, milk and petit fours

### SET MENU 5

Minestrone soup with parmesan shavings  
Free range chicken breast saltimbocca, green asparagus risotto  
Chocolate rolled cake with coconut sorbet  
Coffee, decaf or tea, milk and petit fours

### SET MENU 6

Cream of tomato soup with basil and fresh cheese  
Grilled grouper fish fillet, sautéed vegetables with prawns and cilantro olive oil  
Passion fruit cheesecake with raspberry coulis  
Coffee, decaf or tea, milk and petit fours

|                   |                 |
|-------------------|-----------------|
| <b>Set Menu 4</b> | <b>28,00 pp</b> |
| <b>Set Menu 5</b> | <b>26,00 pp</b> |
| <b>Set Menu 6</b> | <b>26,00 pp</b> |



## CREATE YOUR BUFFET

Make your event unique and create your own buffet. A salad, starter, soup, main course and dessert must be chosen to create your own buffet. Applicable to a minimum of 50 persons.

### SALADS

Avocado and plum penne with basil  
Rice with corn, pineapple and ham  
Whole grain rice, mango, coriander and coconut  
Sweet potato baked with cinnamon and honey  
Baby potato with mayonnaise and mustard  
Beet with onions, apple and vinaigrette  
Beet with horseradish sauce  
Celery with granny smith apple and mustard sauce  
Carrots with raisins, pineapple and lemon  
Carrot marinade  
Mushrooms and sautéed vegetables with curry sauce  
Sautéed mushrooms with vinaigrette and nuts  
Portuguese octopus salad  
Traditional Algarve salad  
Roast cuttlefish salad with garlic and coriander olive oil  
Marinated cod roe salad with garlic and olive oil  
Cod and chickpea salad  
Pea and sautéed bacon salad  
Penne with sundried tomato and capers  
Cucumber with yoghurt  
Cucumber with tomato and sesame oil  
Avocado with bamboo and palm hearts  
Polenta with tamboulet sauce  
Chicken, lettuce, croutons with Caesar sauce

**Selection of 11 salads**

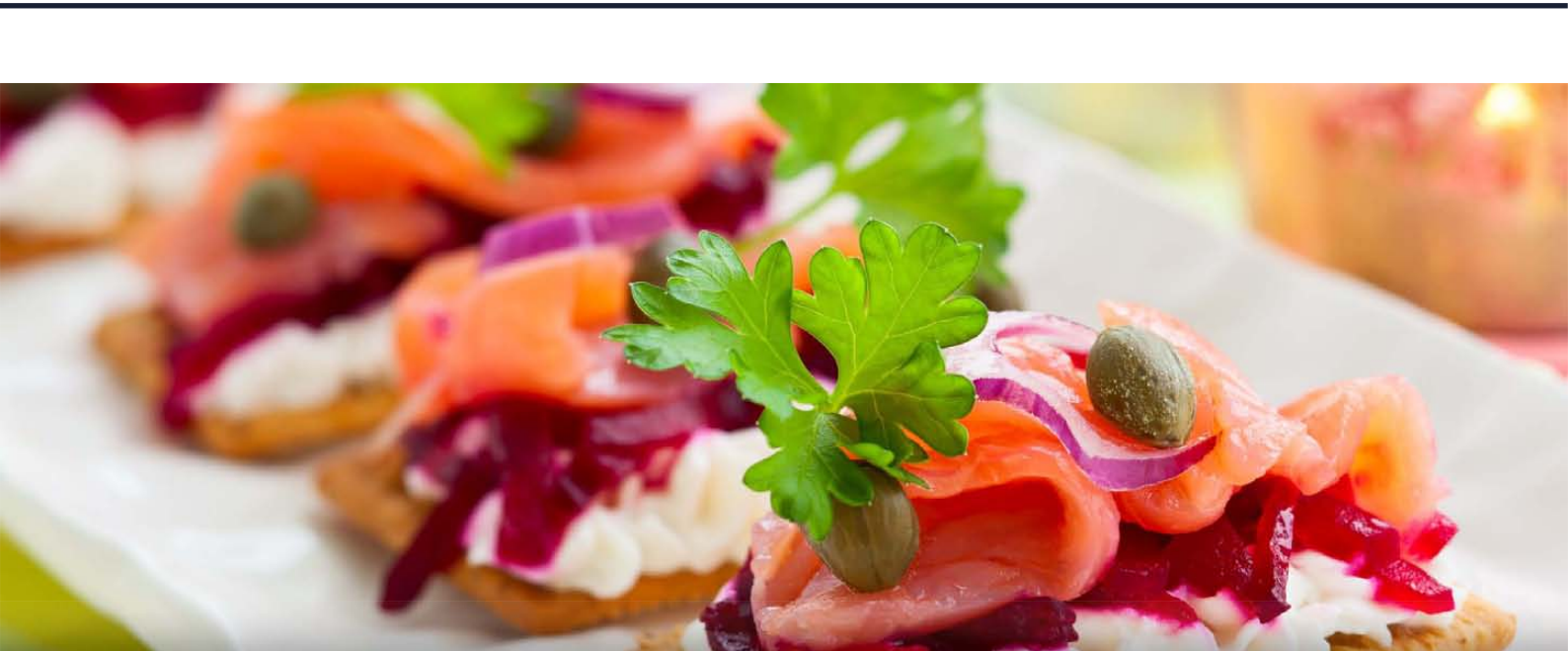
**8,50 pp**

**Selection of 9 salads**

**7,50 pp**

**Selection of 7 salads**

**5,50 pp**





## CREATE YOUR BUFFET

Make your event unique and create your own buffet. A salad, starter, soup, main course and dessert must be chosen to create your own buffet. Applicable to a minimum of 50 persons.

### STARTERS

#### FISH & SEAFOOD STARTERS

Mussel with aioli  
Avocado with shrimp and pineapple  
Tuna salad and black-eyed peas  
Monkfish carpaccio with parsley  
Horse mackerel  
Marinated sardines  
Smoked salmon with onion rings  
Squid salad with puttanesca sauce  
Steamed salmon marinated in dill and lime

#### POULTRY & MEAT STARTERS

Bresaola with fresh cheese  
Beef carpaccio with parmesan shavings  
Assortment of cold cuts  
Roast chicken breast with pesto sauce  
Apricot stuffed loin of pork  
Roast beef  
Smoked duck breast  
Turkey breast with pineapple tartare  
Veal striploin with mayonnaise, capers and orange zest

**Selection of 11 starters**

**10,50 pp**

**Selection of 9 starters**

**8,00 pp**

**Selection of 7 starters**

**6,00 pp**





## CREATE YOUR BUFFET

Make your event unique and create your own buffet. A salad, starter, soup, main course and dessert must be chosen to create your own buffet. Applicable to a minimum of 50 persons.

### SOUP

#### COLD SOUPS

Melon  
Yoghurt  
Gazpacho  
Papaya and lime  
Pina colada

#### HOT SOUPS

Pumpkin cream with croutons  
Cream of broccoli with sliced almonds  
Cream of tomato  
Cream of pea with fresh cheese  
Beef consommé  
Minestrone  
Green soup  
Traditional Algarve fish soup  
Poultry velouté  
Seafood cream with brandy

**Per selection**

**1,50 pp**



## CREATE YOUR BUFFET

Make your event unique and create your own buffet. A salad, starter, soup, main course and dessert must be chosen to create your own buffet. Applicable to a minimum of 50 persons.

### MAIN COURSES

#### FISH & SEAFOOD MAIN COURSES

Cataplana fish from the Vicentine Coast  
Monkfish ossobucco with gremolata  
Swordfish streak with tomato shrimp and squid concasse  
Roasted tuna steak with onion confit and sesame  
Sole rolls with green asparagus  
Trilogy of baked noble fish with Portuguese sauce  
Grilled salmon with capers, tartare, courgette and tomato

#### POULTRY & MEAT MAIN COURSES

Roast duck breast with cinnamon and mace sauce  
Black pork medallions with clams and coriander  
Lamb with mint and young potato  
Veal medallions with sautéed chestnuts and bacon  
Beef fillet with pesto and olive tapenade  
Chicken breast with spicy peanut sauce  
Free range chicken breast, sautéed mushrooms and tarragon

#### SIDE ORDERS

Chosen dishes will be garnished with:

Basmati rice  
Sautéed potato  
Sautéed or grilled vegetables

|                                    |                 |
|------------------------------------|-----------------|
| <b>Selection of 2 main courses</b> | <b>28,50 pp</b> |
| <b>Selection of 1 main course</b>  | <b>16,50 pp</b> |





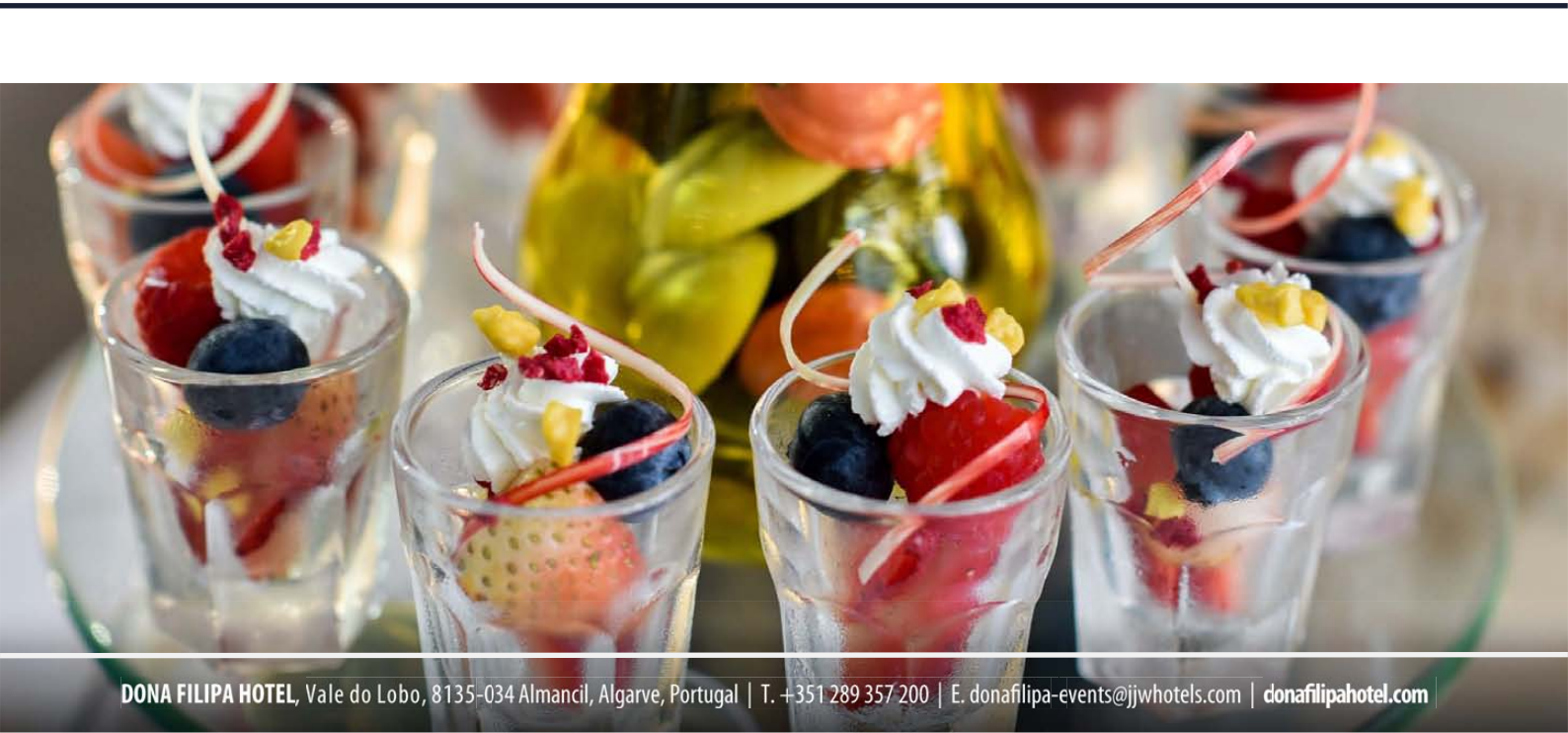
## CREATE YOUR BUFFET

Make your event unique and create your own buffet. A salad, starter, soup, main course and dessert must be chosen to create your own buffet. Applicable to a minimum of 50 persons.

### DESSERTS

Sweet rice with cinnamon  
Mango and passion cheesecake  
Coconut quindim  
Apple pie  
Carrot and orange pie  
Almond pie  
Coffee and honey cake  
Chocolate mousse  
Carob and chocolate cake  
Chocolate brownie with raspberry mousse  
Assortment of laminated fruit  
Fresh fruit salad

|                                |                 |
|--------------------------------|-----------------|
| <b>Selection of 9 desserts</b> | <b>11,00 pp</b> |
| <b>Selection of 7 desserts</b> | <b>9,50 pp</b>  |
| <b>Selection of 5 desserts</b> | <b>7,00 pp</b>  |





## BUFFETS

### BUFFET 1

#### SALADS

Mixed salad with herbs  
Asian salad with grilled chicken  
Mussel salad with coriander vinaigrette  
Greek salad with feta cheese

Tomato, mozzarella and basil  
Caesar salad  
Waldorf salad  
Green asparagus and grilled vegetables

#### SAUCES & GARNISHES

Vinaigrette with balsamic vinegar  
French marinated olives

Caesar sauce  
Pickles

#### SOUP

Cream of asparagus with rye toast

#### MAIN COURSES

Paella  
Beef with bordelaise sauce

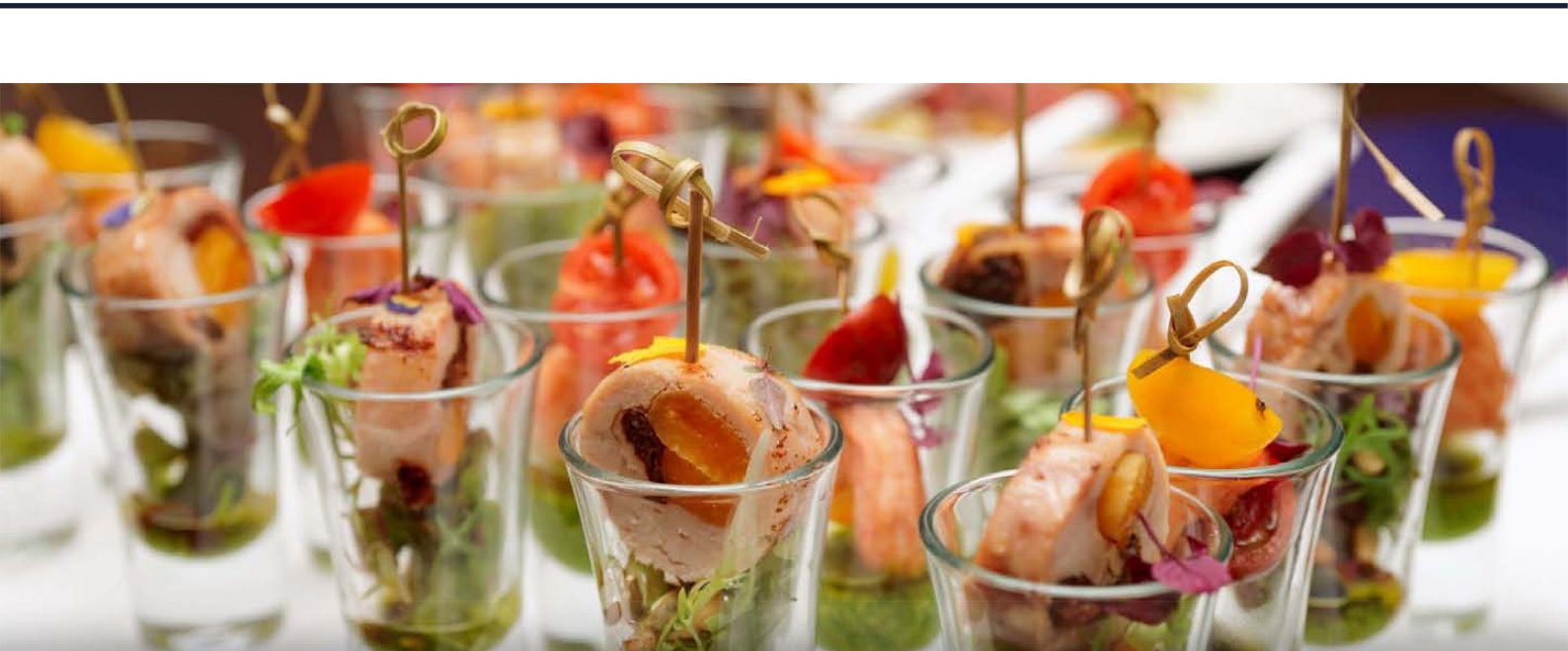
Skewered monkfish and bacon sauce with lobster  
Lyonnais potatoes and ratatouille

#### DESSERTS

Crème brûlée  
Apple pie  
Sacher cake  
Fruit tart  
Carrot and orange pie

Lemon merengue pie  
Praline profiteroles  
Assortment of mini pastries  
Selection of cheeses  
Seasonal fruit

**For a minimum of 50 people    65,00 pp**



## BUFFETS

### BUFFET 2

#### SALADS

Mixed salad with herbs  
Greek salad with feta cheese  
Tomato and mozzarella with basil

Caesar salad  
Fresh pasta salad with tomato and pesto sauce

#### SAUCES & GARNISHES

Vinaigrette with balsamic vinegar  
French marinated olives

Caesar sauce  
Pickles

#### STARTERS

Smoked salmon  
Bresaola with lettuce and grapefruit salad  
Roast beef with horseradish sauce

Poultry terrine with berries sauce  
Monchique ham with melon or figs (DEPENDENT ON THE SEASON)

#### SOUP

Cream of pea soup with crispy ham **OR**

Cream of tomato soup with basil and garlic croutons

#### MAIN COURSES

Turbot fillet with shrimp and seafood  
Veal medallions with mushroom sauce

Cannelloni of spinach, ricotta cheese, pine nuts and basil  
Lyonnaise potato, grilled vegetables and aromatic herbs

#### DESSERTS

Crème brûlée  
Apple pie  
Sacher cake  
Fruit tart  
Carrot and orange pie

Lemon merengue pie  
Praline profiteroles  
Assortment of mini pastries  
Selection of cheeses  
Seasonal fruit

**For a minimum of 50 people    65,00 pp**



## BUFFETS

### BUFFET 3

#### SALADS

Mixed salad with herbs  
Traditional Algarve salad  
Potato salad

Tomato and mozzarella with basil  
Cod with roast peppers

#### SAUCES

Vinaigrette with balsamic vinegar  
Lemon vinaigrette

Caesar sauce

#### STARTERS

Assortment cold cuts  
Mussel vinaigrette with coriander

Assortment of smoked fish  
Roast beef with horseradish sauce

#### SOUP

Cream of cauliflower soup with pumpkin

#### MAIN COURSES

Saltimbocca veal with ham and sage  
Sautéed potatoes  
Arabic rice

Golden sea bream, asparagus with clams and white wine sauce  
Grilled vegetables

#### DESSERTS

Cake with red fruit mousse  
Fresh fruit tartlets  
Strawberry cheesecake

Vanilla crème brûlée  
Chocolate fudge cake  
Seasonal fruit

**For a minimum of 50 people    50,00 pp**





## BUFFETS

### BUFFET 4

#### SALADS

Mixed salad with herbs  
Caesar salad  
Grilled seasonal vegetables

Tomato and mozzarella with basil  
Smoked salmon

#### SAUCES

Vinaigrette with balsamic vinegar  
Lemon vinaigrette

Caesar sauce

#### STARTERS

Sardine fillets with cornbread and tomato tartar  
Ham with melon

Shrimp cocktail with cucumber and dill

#### SOUP

Cream of tomato soup with basil and garlic croutons

#### MAIN COURSES

Salmon fillets with lemon sauce and capers  
Basmati rice flavoured with saffron

Grilled chicken supreme with ginger sauce  
Steamed vegetables with basil

#### DESSERTS

Almond pie  
Coconut pannacotta

Lemon and honey mousse  
Seasonal fruit

**For a minimum of 50 people    45,00 pp**



## BARBECUE BUFFETS

### BARBECUE BUFFET 1

#### SALADS

Assortment of cold cuts

Tuna salad

Cucumber salad

Carrot and pineapple salad

Ham, cheese and penne salad

Grilled artichokes

Potato salad

Beetroot salad

Tomato salad with fresh cheese

Smoked salmon with onion rings

#### SAUCES & GARNISHES

Vinaigrette

Cocktail sauce

Diced bacon

Pickles

Mustard sauce

Yoghurt sauce

Olives

Sweetcorn

#### SOUP

Cream of tomato soup with basil and garlic croutons

#### MAIN COURSES FROM THE CHARCOAL

Salmon fillet

Chicken

Entrecote

Baked potato with yoghurt sauce

Aromatic herb rice

Turbot fillets

Lamb chops

Pork steak

Roast tomato with cheese

Seasonal vegetables

#### DESSERTS

Almond pie

Laminated seasonal fruit

Assortment of cheese

Orange and carob pie

Assortment of pastries

**For a minimum of 50 people    65,00 pp**



## BARBECUE BUFFETS

### BARBECUE BUFFET 2

#### SALADS

Mixed salad with herbs  
Greek salad with feta cheese  
Waldorf salad  
Mussel salad with coriander and vinaigrette

Caesar salad  
Tomato and mozzarella with basil  
Grilled green asparagus and vegetables  
Laminated eruca with parmesan and cherry tomatoes

#### STARTERS

Smoked salmon  
Roe with oil of coriander  
Roast suckling pig

Assortment of Portuguese cold cuts  
Codfish salad

#### SOUP

Cream of leek soup with almonds OR Gazpacho

#### MAIN COURSES FROM THE CHARCOAL

Salmon fillet  
Skewered monkfish & shell fish  
Lamb chops  
Spare ribs with barbecue sauce  
Baked potato with sour cream and herbs  
Corn on the cob

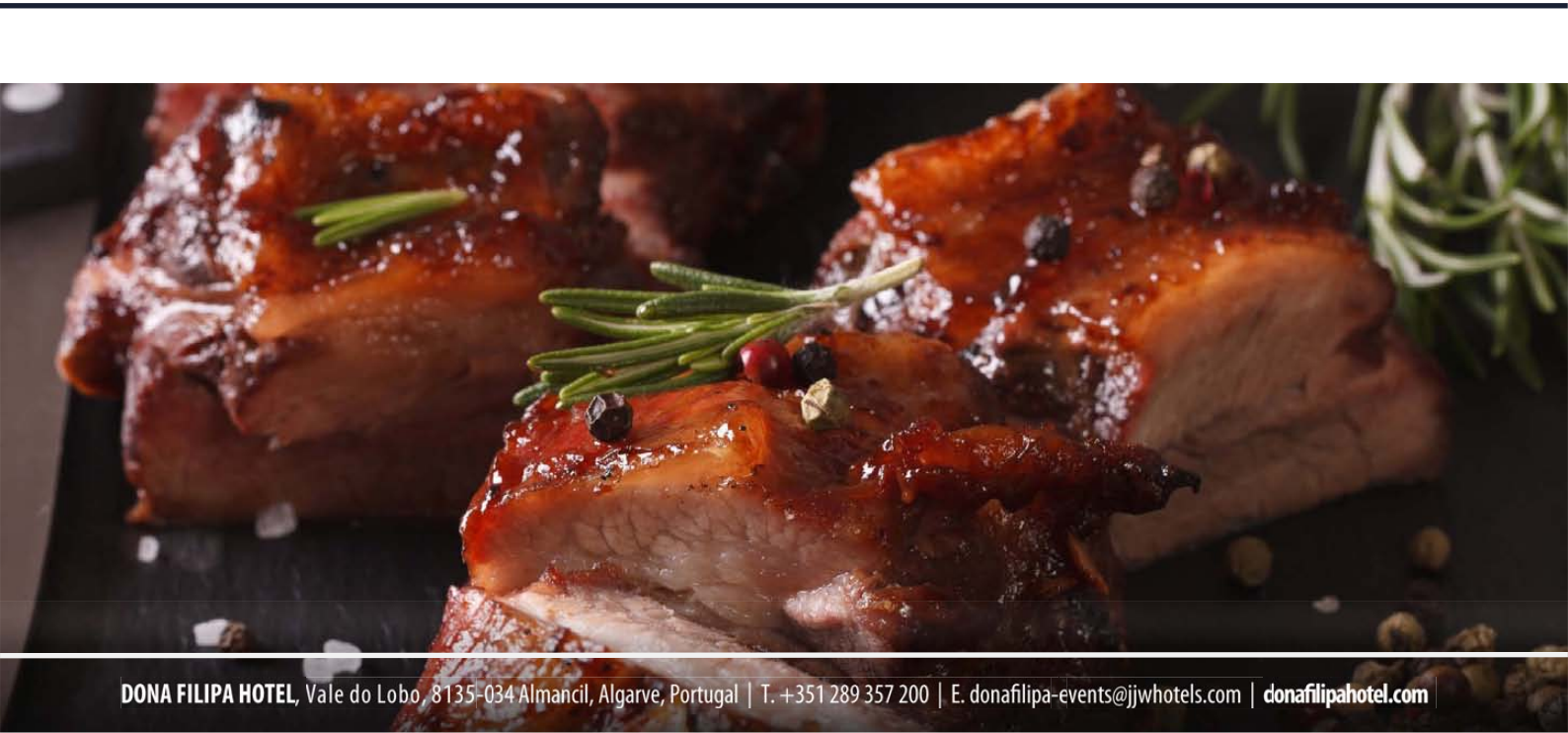
Sardines  
Chicken  
Entrecote  
Fillet steak  
Ratatouille

#### DESSERTS

Crème brûlée  
Apple pie  
Orange and carob pie  
Dom Rodrigo  
Seasonal fruit  
Assortment of cheese

Fruit tart  
Lemon merengue pie  
Rice pudding  
Toffee pudding

**For a minimum of 50 people 65,00 pp**





## THEME BUFFETS

### TYPICAL ALGARVE BUFFET

#### SALADS

Mesclun of lettuce with herbs  
Roast peppers  
Mussel vinaigrette with coriander  
Roe with peppers

Tomato and onion salad with oregano  
Traditional carrot salad  
Cod and chickpea salad  
Octopus salad

#### SAUCES & GARNISHES

Vinaigrette  
Cocktail sauce  
Pickles

Aioli  
Olives

#### SOUP

White bean soup with clams and pennyroyal

#### MAIN COURSES FROM THE CHARCOAL

Oven roast sea bream  
Roast leg of lamb from Caldeirão Mountain  
Chicken piri-piri

Monkfish rice with shellfish  
Ham and chives  
Roast sweet potatoes

#### DESSERTS

Almond pie  
Sweet rice  
Pressed fig and chocolate  
Egg pudding

Orange pie  
Carob pie  
Dom Rodrigo  
Laminated seasonal fruit

**For a minimum of 50 people      70,00 pp**



## THEME BUFFETS

### VEGETARIAN BUFFET

#### SALADS

Citrus and nuts salad

White beans with sundried tomato and basil

Cucumbers with yoghurt sauce and chives

Green beans with tomatoes, almonds and coriander

Chickpeas with roast peppers and onions

#### SAUCES & GARNISHES

Olive oil

Tapenade

Soy yoghurt

Sundried tomato

Roast pepper

Dried figs

Pesto

Hummus

Sweet potato

Grilled artichoke

Assortment of dried nuts

Dried roast banana

#### SOUP

Cream of corn soup with garlic croutons

#### MAIN COURSES

Mushroom and vegetable curry

Ratatouille

Coconut rice

Provençal haricot stew

Vegetables with sweet potato strudel

#### DESSERTS

Strawberry soup with Greek yoghurt

Almond pie with orange mousse

Chocolate cake with raspberries

Watermelon and mint gazpacho

Cherry cafoutis

Laminated seasonal fruit

**For a minimum of 50 people    34,00 pp**



## THEME BUFFETS

### CHEESE BUFFET

#### PORTUGUESE CHEESE

Castelo Branco

Ilha

Niza

Rabaçal

Serpa

Serra

#### INTERNATIONAL CHEESE

Brie

Camembert

Chèvre

Gouda

Manchego

Roquefort

#### BREAD

Traditional regional bread

Baguette

Corn bread

Walter and salt crackers

Cheese rolls

#### GARNISHES

Grapes

Apple

Fresh or dried figs

Sultanas

Nuts

**For a minimum of 50 people      9,50 pp**





## BEVERAGE PACKAGES

### BEVERAGE PACKAGE 1

White and red wine (HERDADE DO ESPORÃO RESERVA, DUAS QUINTAS, ALENTEJO, DOURG, ALVOR, ALGARVE)\*

Beer

Soft drinks

Mineral water

### BEVERAGE PACKAGE 2

White and red wine (HOUSE WINE)

Beer

Soft drinks

Mineral water

### BEVERAGE PACKAGE 3

Beer

Soft drinks

Mineral water

*\* Wines may be chosen from a selection of the Hotel's main wine list.*

|                           |                 |
|---------------------------|-----------------|
| <b>Beverage package 1</b> | <b>25,00 pp</b> |
| <b>Beverage package 2</b> | <b>14,00 pp</b> |
| <b>Beverage package 3</b> | <b>10,00 pp</b> |



## OPEN BAR PACKAGES

### OPEN BAR PACKAGE 1

|                               |                       |                         |
|-------------------------------|-----------------------|-------------------------|
| Champagne                     | Port wine             | Assortment of cocktails |
| White & red wine (HOUSE WINE) | International liquors | Whisky                  |
| Gin                           | Vodka                 | Rum                     |
| Brandy                        | Beer                  | Orange juice            |
| Soft drinks                   | Mineral water         |                         |

### OPEN BAR PACKAGE 2

|                |             |                       |
|----------------|-------------|-----------------------|
| Sparkling wine | Sangria     | International liquors |
| Whisky         | Gin         | Vodka                 |
| Rum            | Brandy      | Beer                  |
| Orange juice   | Soft drinks | Mineral water         |

### OPEN BAR PACKAGE 3

|               |                  |             |
|---------------|------------------|-------------|
| Martini       | National liquors | Whisky      |
| Gin           | Vodka            | Rum         |
| Beer          | Orange juice     | Soft drinks |
| Mineral water |                  |             |

|                    | 3HR      | 2HR      | 1HR      | 30MIN    |
|--------------------|----------|----------|----------|----------|
| Open bar package 1 | 45,00 pp | 35,00 pp | 30,00 pp | 20,00 pp |
| Open bar package 2 | 45,00 pp | 35,00 pp | 30,00 pp | 20,00 pp |
| Open bar package 3 | 42,00 pp | 30,00 pp | 25,00 pp | 15,00 pp |

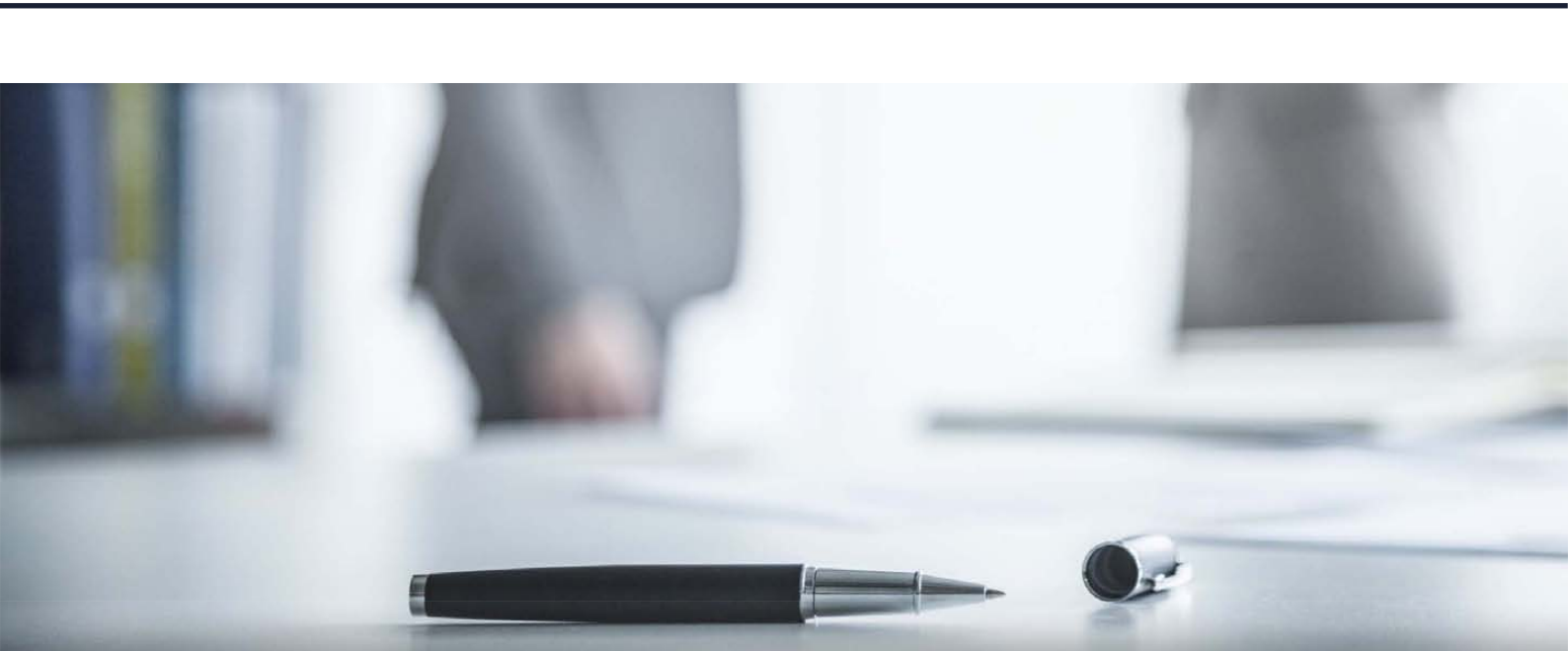


## TERMS & CONDITIONS

- \* 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

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### GENERAL CONTACTS

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### EVENTS CONTACTS

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