

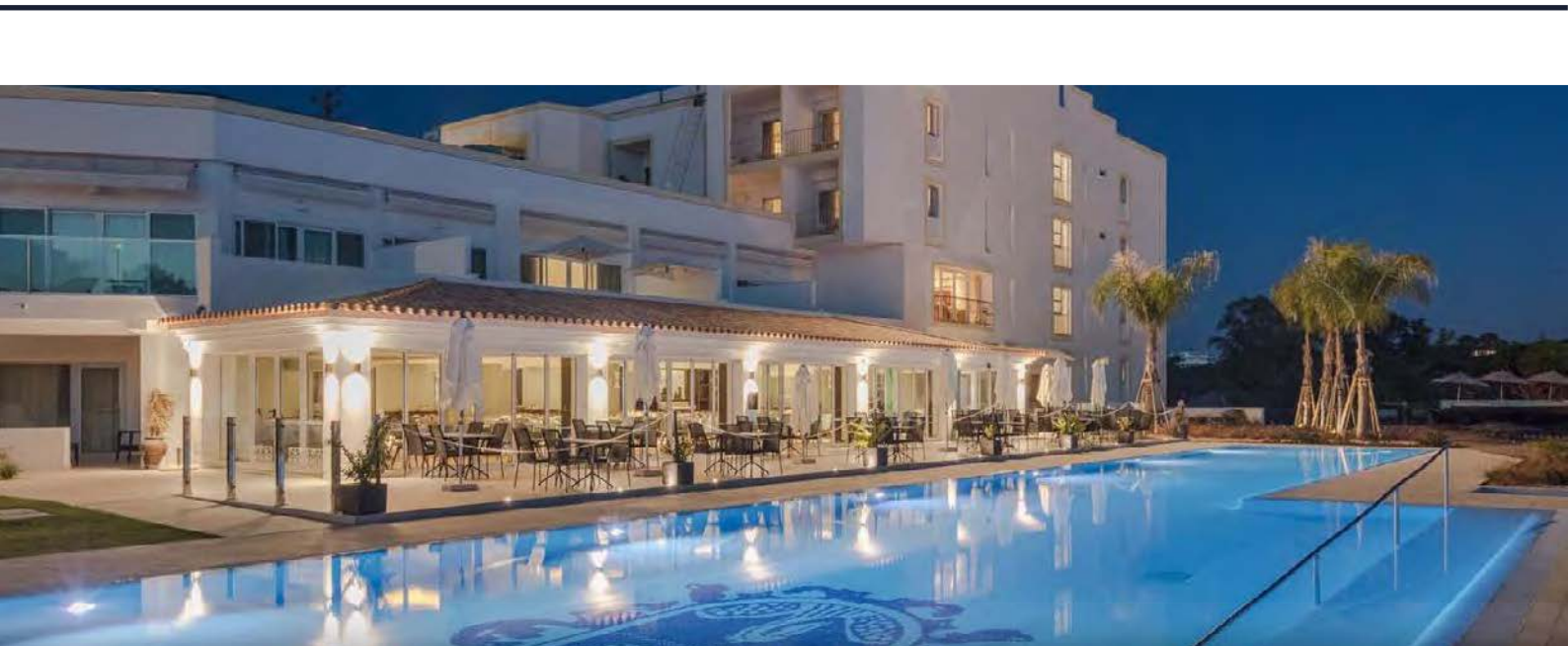


DONA FILIPA HOTEL BANQUETING & EVENTS

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
DOM HENRIQUE*	60	60	31	40	25	40	60	70
DOM JOÃO	120	90	66	70	60	70	80	110
ATLANTIC*	-	-	20	-	-	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	80
PORTICO* (PORTICO ROOM)	-	-	-	-	-	100	70	160
PORTICO* (RESTAURANT+ROOM)	-	-	-	-	-	180	130	200
PORTICO* (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

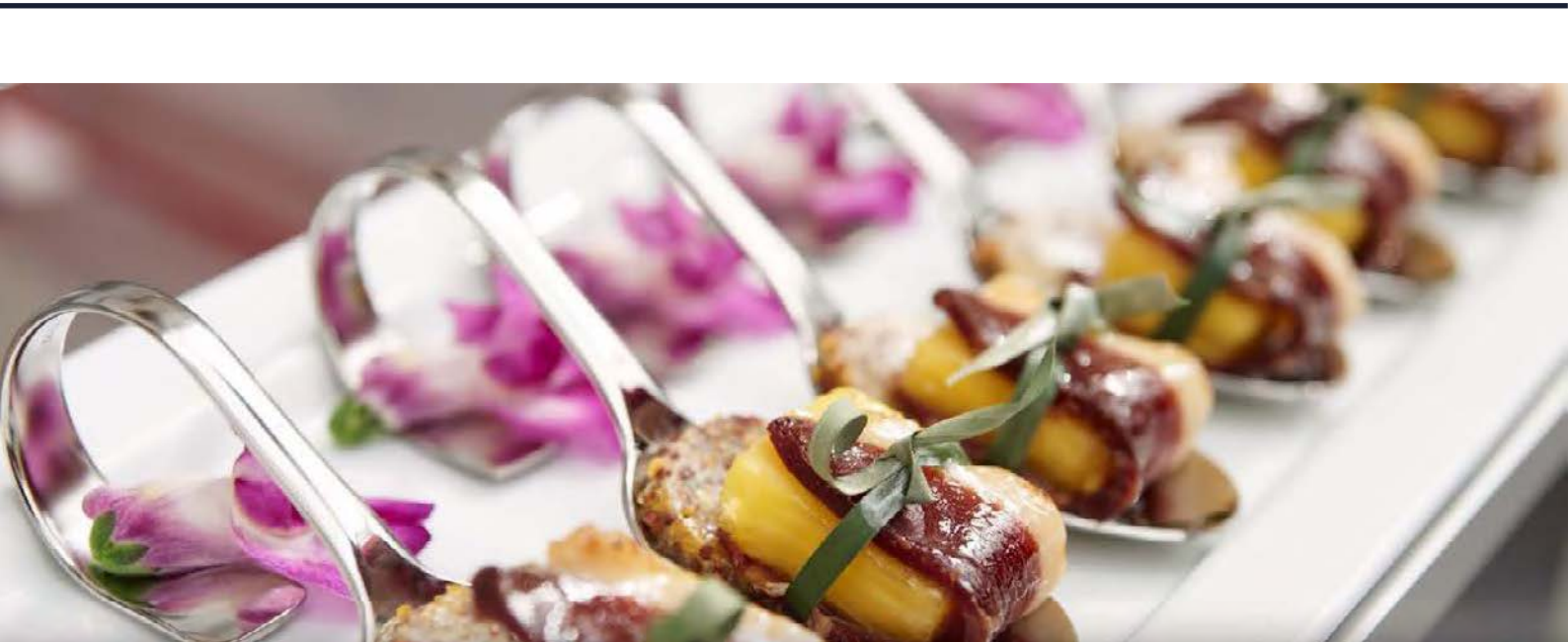
SAVORY CANAPES

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

Selection of 5 options	4,00 pp
Selection of 3 options	3,00 pp
Selection of 2 options	2,50 pp



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

Coffee Break 1	23,00 pp
Coffee Break 2	13,00 pp
Coffee Break 3	12,00 pp



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 tarlets (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

Set Menu 1	38,00 pp
Set Menu 2	31,00 pp
Set Menu 3	28,00 pp



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

Set Menu 4	28,00 pp
Set Menu 5	26,00 pp
Set Menu 6	26,00 pp



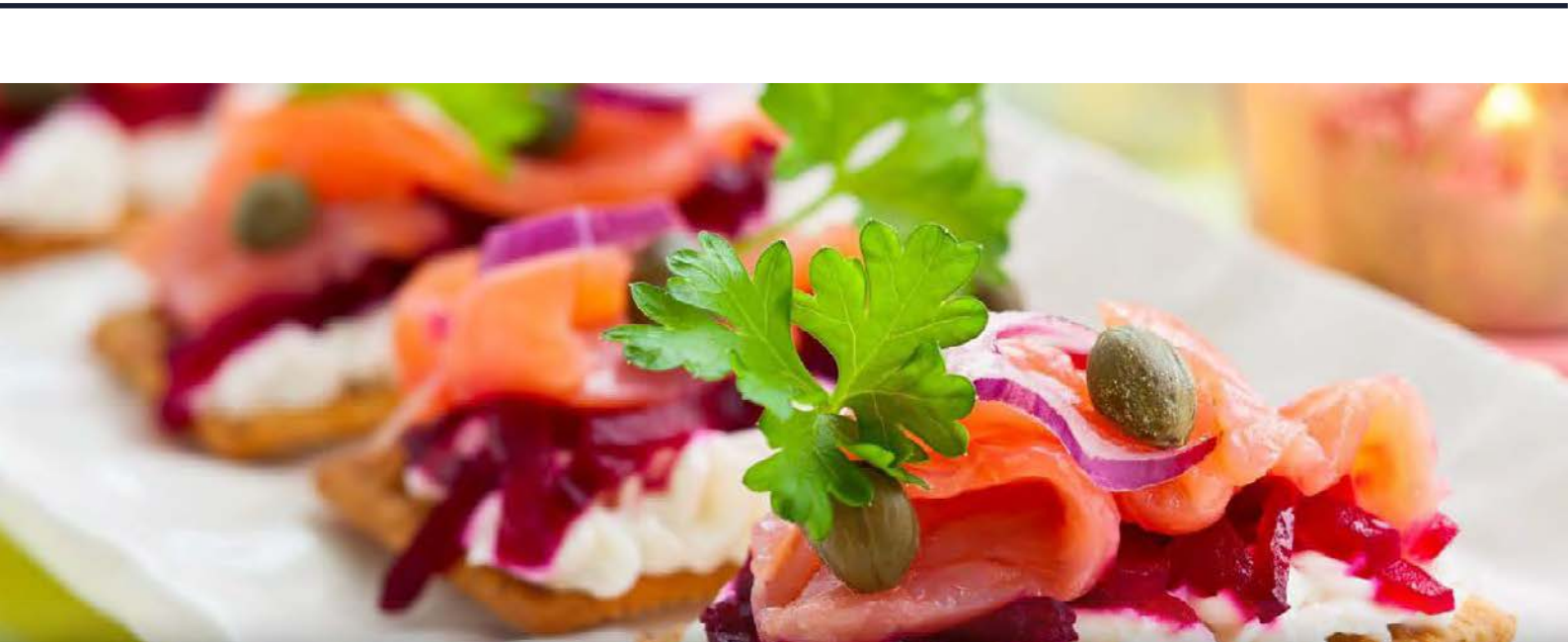
CREATE YOUR BUFFET

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.

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



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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

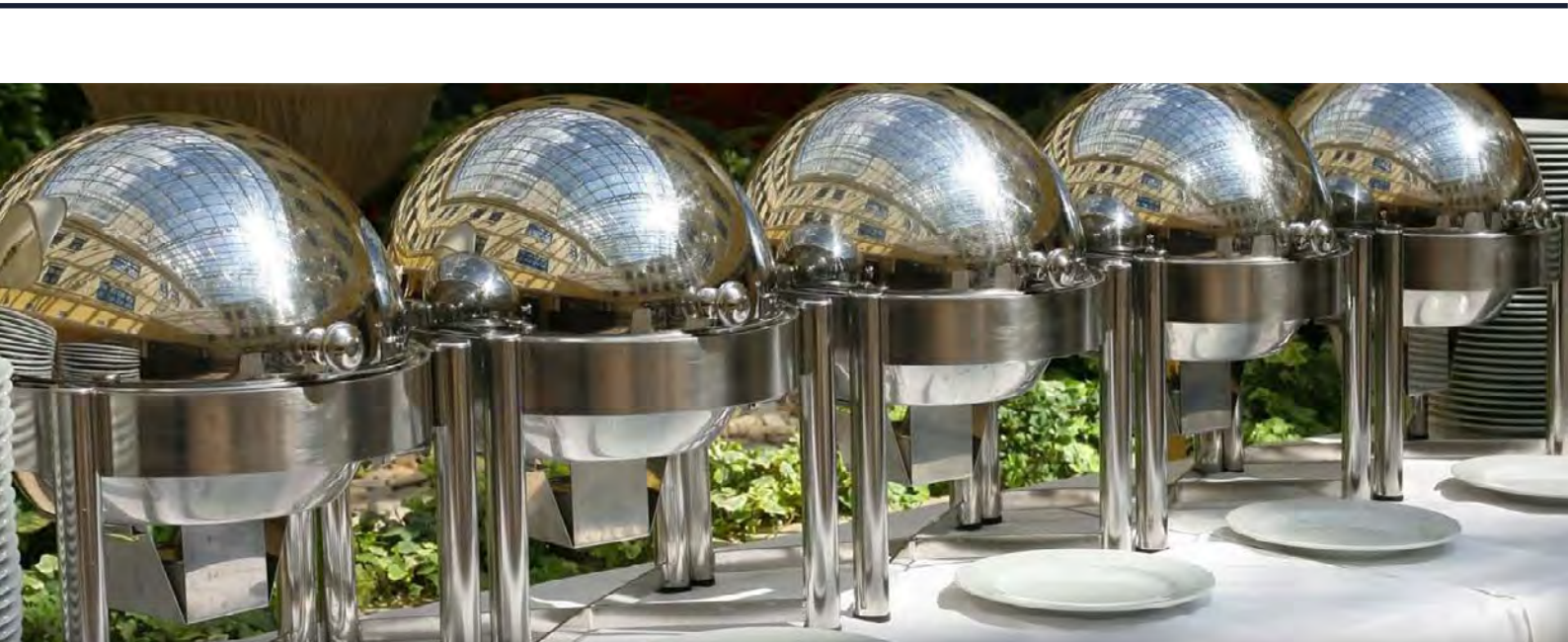
Roast duck breast with cinnamon and mace sauce
Black pork medallions with clams and coriander
Lamb with mint and young potato
Veal medallions with sautéed chestnuts and bacon
Beef fillet with pesto and olive tapenade
Chicken breast with spicy peanut sauce
Free range chicken breast, sautéed mushrooms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

SIDE ORDERS

Chosen dishes will be garnished with:

Basmati rice
Sautéed potato
Sautéed or grilled vegetables

Selection of 2 main courses	28,50 pp
Selection of 1 main course	16,50 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.

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

Selection of 9 desserts	11,00 pp
Selection of 7 desserts	9,50 pp
Selection of 5 desserts	7,00 pp



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

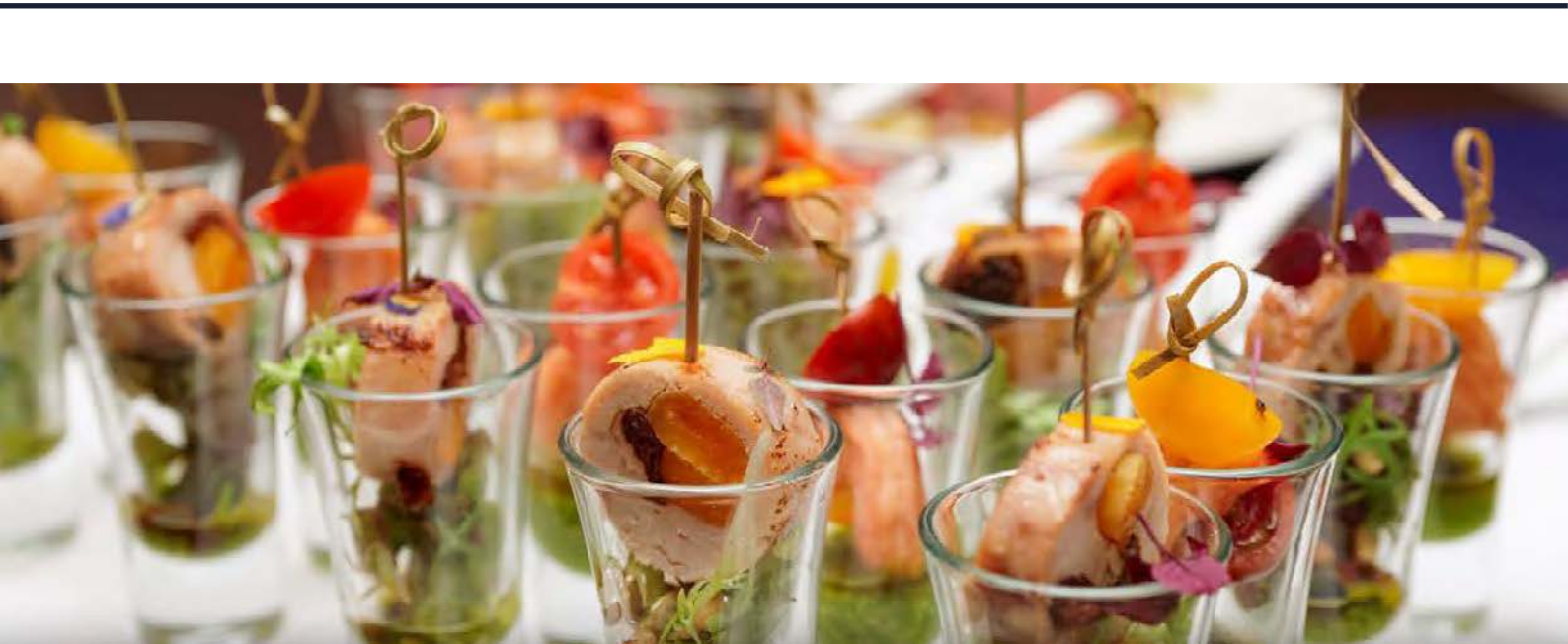
Skewered monkfish and bacon sauce with lobster
Lyonnais potatoes and ratatouille

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

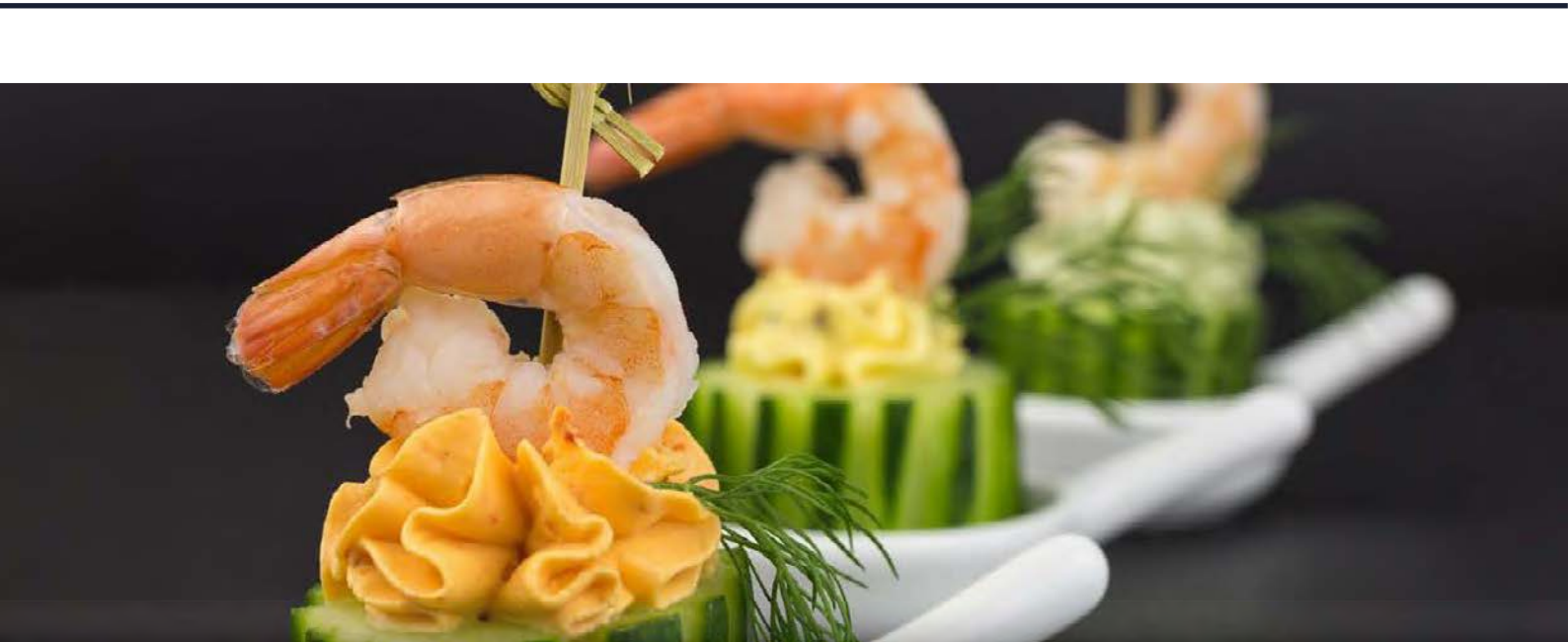
Grilled chicken supreme with ginger sauce
Steamed vegetables with basil

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

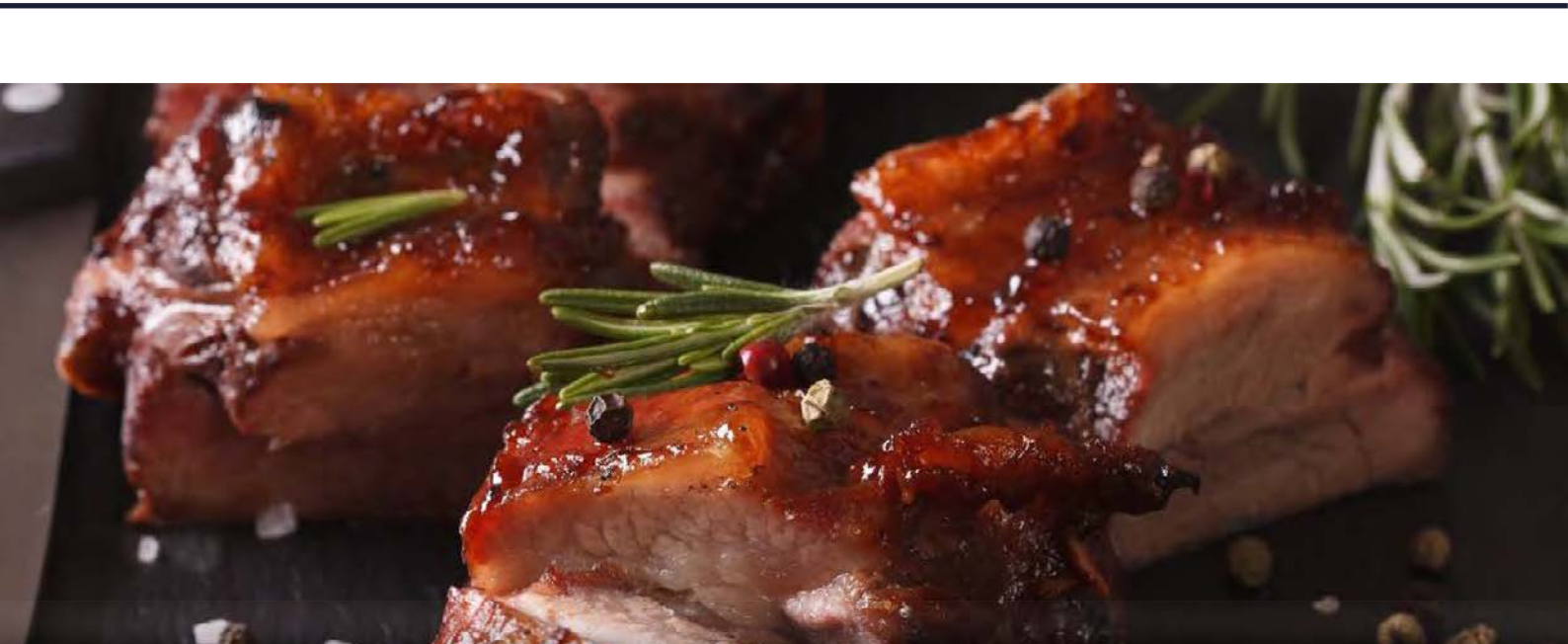
Sardines
Chicken
Entrecote
Fillet steak
Ratatouille

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, DOURC, 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.*

Beverage package 1	25,00 pp
Beverage package 2	14,00 pp
Beverage package 3	10,00 pp



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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