



PENHA LONGA
RESORT



Weddings
Penha Longa

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love without cause

Cocktail | 1 hour and 30 minutes

6 canapes

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, variety of sodas, selection of fruit juices, beer and water selection

Starter | selection of 1 same for the entire group

Grilled asparagus salad, spinach, citrus, dry tomato and Algarve' orange vinaigrette
Camembert in crispy filo pastry, fresh spinach salad, pumpkin jam & caramelized nuts with spices
Ginger and carrot cream soup

Main Course | selection of 1 same for the entire group

Cod with a shrimp bread soup, garlic & coriander, fresh tomato and 'viêrge' sauce
Beef hock cooked at low temperature with herbs and mushrooms, brava potato with red onion puree, rosemary sauce
Roasted pork loin Alentejo' style, turnip greens puree and mille-feuilles potato gratin

Dinner Beverages | selection of 1 white wine and 1 red wine same for the entire group

White Wine Casabel (Lisboa region) or Messias Selection (Douro region)
Red Wine Casabel (Lisboa region) or Messias Selection (Douro region)
Variety of sodas, selection of fruit juices, beer and water selection, coffee, decaf and tea

Wedding cake & Sparkling Wine

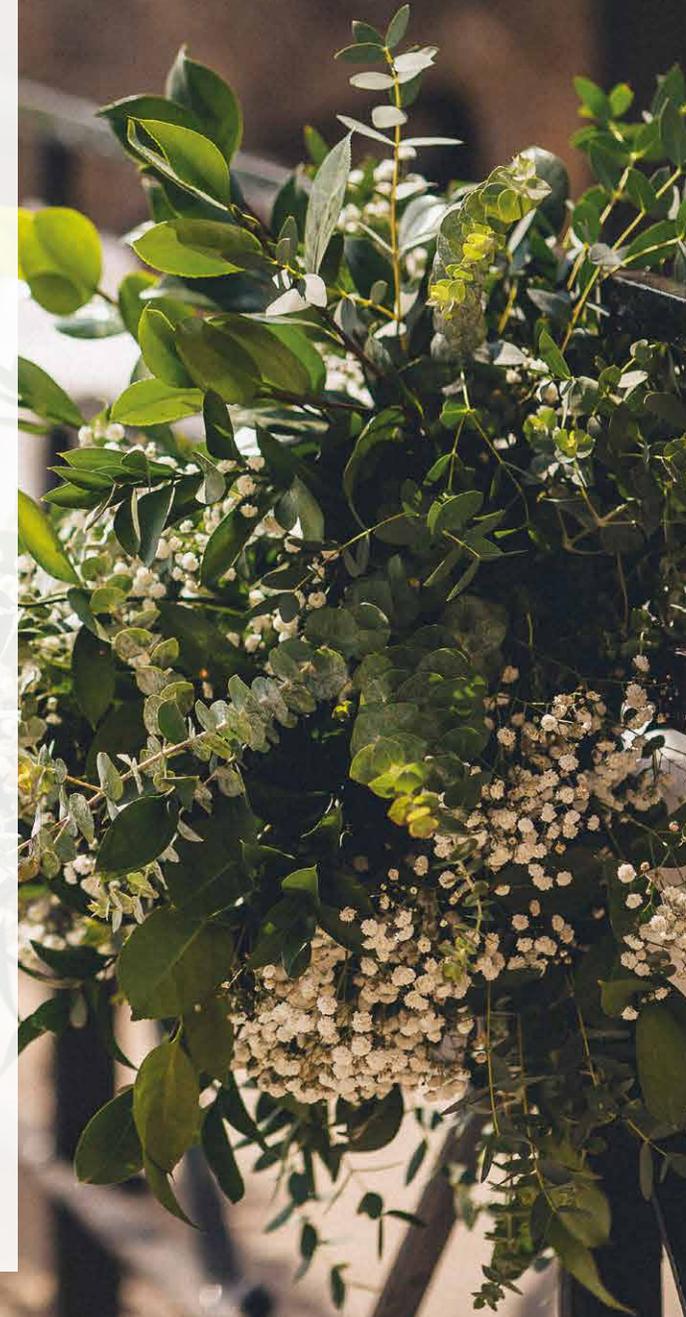
Portuguese traditional desserts, cheese and fruits buffet selection

Open Bar | 2 hours

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

€116,00 per person

VAT not included. All prices are subject to VAT at legal rate



those who dream

Cocktail | 1 hour and 30 minutes

6 canapes

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin,
variety of sodas, selection of fruit juices, beer and water selection

Starter | selection of 1 same for the entire group

Tuna tataki on sesame seeds and szechuan pepper, cream cheese, shallot and chives, red fruit vinaigrette and olive oil
Breaded Brie cheese with truffle honey, beetroot puree and cauliflower
Roasted pumpkin cream with spinach creme fraiche and crispy pumpkin seeds

Main Course | selection of 1 same for the entire group

Sea bass with pea and mint puree, baby vegetables, crispy parsnip and lemon demi
White veal medallion, sweet potato gratin, vegetable jalousie, toasted pine nuts and thyme jus
Suckling pig belly with celery cream and crayfish, fennel salad and jus

Dessert | selection of 1 same for the entire group

Caramelized chocolate mousse with orange textures
Apple Tarte Tatin, vanilla ice cream and Anis crème anglaise
Creamy vanilla, apricot jam, pistachio biscuit with strawberry gel

Dinner Beverages | selection of 1 white wine and 1 red wine same for the entire group

White Wine Casabel (Lisboa region) or Messias Selection (Douro region)
Red Wine Casabel (Lisboa region) or Messias Selection (Douro region)
Variety of sodas, selection of fruit juices, beer and water selection, coffee, decaf and tea

Wedding cake & Sparkling Wine

Portuguese traditional desserts, cheese and fruits buffet selection

Open Bar | 2 hours

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy,
Old Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

€129,50 per person

VAT not included. All prices are subject to VAT at legal rate



for me & you

Cocktail | 1 hour and 30 minutes

6 canapes

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin,
variety of sodas, selection of fruit juices, beer and water selection

Starter | selection of 1 same for the entire group

Whitefish ceviche, leche de tigre, radishes, crispy corn and avocado puree

Algarve' orange flavored risotto with caramelized duck

Green pea cream, low temperature egg, sautéed peas and chorizo crisp

Main Course | selection of 1 same for the entire group

John Dory with corn bread, sautéed green sprouts, chorizo knuddel and garlic and herb oil

Beef tomado with sautéed peas and mint, grilled polenta with olives, Cabernet Sauvignon wine and rosemary sauce

Guinea fowl supreme, pistachio crust, chestnut puree and glazed fennel

Dessert | selection of 1 same for the entire group

Passion fruit pannacotta, almond daquoise and feuiletine crunch

Chocolate fondant, caramel mousse with nuts and apple jam

Guanaja Valrhona chocolate ganache with traditional 'Toucinho do Céu' (almond cake) and Grand Marnier

Dinner Beverages | selection of 1 white wine and 1 red wine same for the entire group

White Wine Altano (Douro region) or Lacrau (Douro region)

Vinho Tinto Quinta do Cachão (Douro region) or Lacrau (Douro region)

Variety of sodas, selection of fruit juices, beer and water selection, coffee, decaf and tea

Wedding cake & Sparkling Wine

Portuguese traditional desserts, cheese and fruits buffet selection

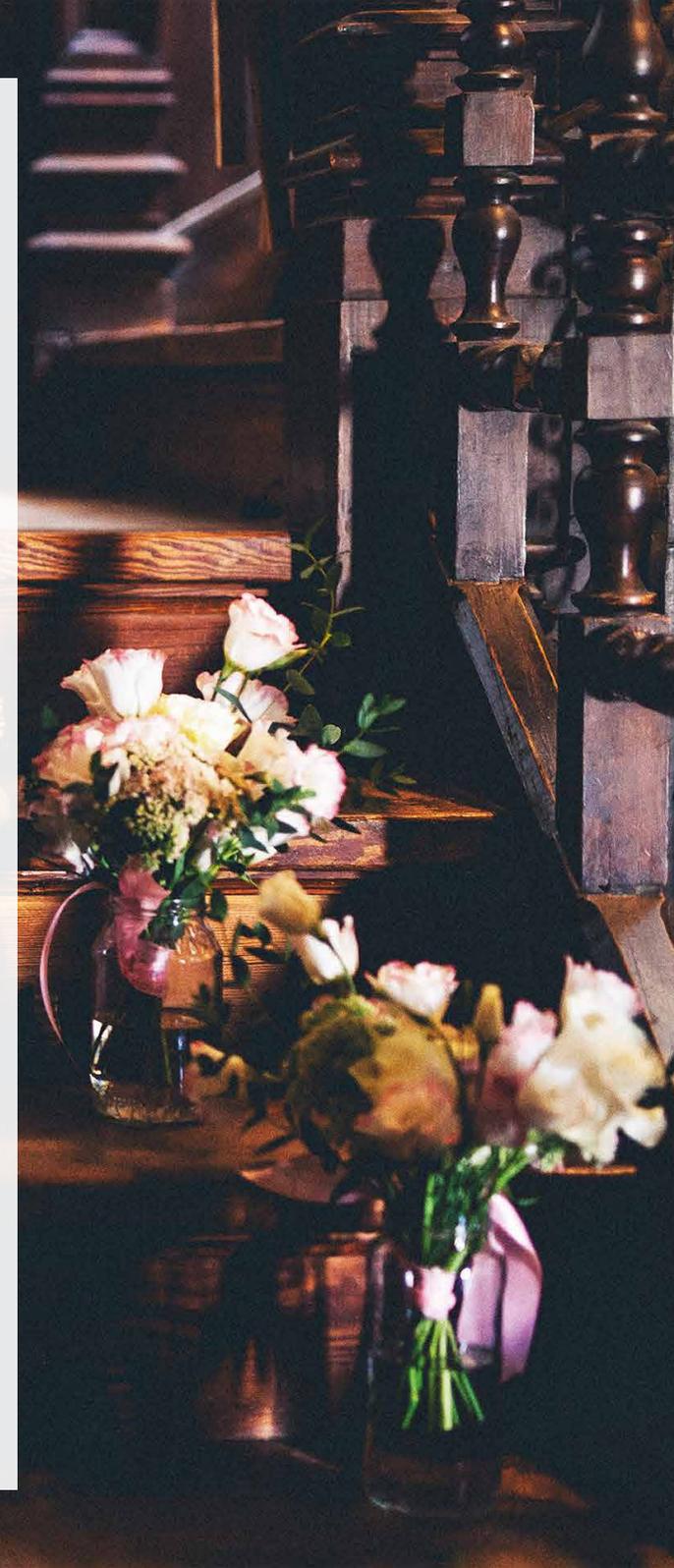
Open Bar | 2 hours

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old

Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

€146,50 per person

VAT not included. All prices are subject to VAT at legal rate



forever and beyond

Cocktail | 1 hour and 30 minutes

6 canapes and 2 action stations

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, variety of sodas, selection of fruit juices, beer and water selection

Starter | selection of 1 same for the entire group

Shrimp salad with citronella and grilled asparagus, orange and Algarve' orange vinaigrette

Truffled risotto with mushrooms and pecorino, arugula salad with balsamic

Fish and shells soup, virgin sauce and bread croutons

Main Course | selection of 2 same for the entire group

Sea bass with vichy carrot infused with citronella and fresh parsley, pepper vinaigrette and crispy potato

Sea bream with creamy pesto, sautéed tomato with basil and green oil

John Dory, shallot and thyme confit, baby vegetables and red wine reduction

Duck magret with pink pepper, confit duck cannelloni, vegetable jalousie, pea puree and royal jus

Braised guinea fowl, sautéed mushrooms with garlic oil, carrot puree, rosemary jus

Lamb Carré, celery puree, baby turnip, fried polenta, arugula salad with sprouts

Dessert | selection of 1 same for the entire group

Mascarpone and raspberry tart, freeze-dried raspberry and mango sauce

Caramelized pear and Amaretto delight

Chocolate sphere stuffed with strawberries & vanilla, hot chocolate sauce

Dinner Beverages | selection of 1 white wine and 1 red wine same for the entire group

White Wine Vale da Calada (Alentejo region) or Vinha do Monte (Alentejo region)

Red Wine Herdade do Peso Colheita (Alentejo region) or Herdade Grande (Alentejo region)

Variety of sodas, selection of fruit juices, beer and water selection, coffee, decaf and tea

Wedding cake & Sparkling Wine

Portuguese traditional desserts, cheese and fruits buffet selection

Open Bar | 2 hours

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

€172,50 per person

VAT not included. All prices are subject to VAT at legal rate

Segeve

MILANA
NINA
IRMA
INCA
MAX
TALISHA
JONAS
DANIEL
LAURA
OSCAR
VICTOIRE
TOPOLD

endless love

Cocktail | 1 hour and 30 minutes

6 canapes and 2 action stations

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, variety of sodas, selection of fruit juices, beer and water selection

Gala Menu

Lobster and tropical fruit salad with crispy coconut and grenadine

Roasted grouper with shrimp, stewed vegetables and their broth with fresh coriander oil

Pear Sorbet & Amaretto

White veal loin with crust, creamy spinach, sautéed boletus and supreme morilles sauce

Penha Longa chocolate tart, creamy exotic fruits, caramel, and chocolate sauce

Dinner Beverages | selection of 1 white wine and 1 red wine same for the entire group

White Wine Quinta do Penedo Encruzado (Dão region) or Valdeioiro Chardonnay (Bairrada region)

Red Wine Valdeioiro Reserva (Bairrada region) or Seara d'Ordens Reserva (Douro region)

Variety of sodas, selection of fruit juices, beer and water selection, coffee, decaf and tea

Wedding cake & Sparkling Wine

Portuguese traditional desserts, cheese and fruits buffet selection

Open Bar | 2 hours

Sparkling Wine, White & Red Wine, Porto Wine, Moscatel, Campari, Martini, Whisky, Vodka, Rum, Gin, Brandy, Old

Brandy, Baileys, Licor Beirão, variety of sodas, selection of fruit juices, beer and water selection

€180,00 per person

VAT not included. All prices are subject to VAT at legal rate

Canapes

fish

- Tuna ceviche with guacamole in cone
- Octopus skewer with virgin sauce, mash and crispy potato
- Crispy cone with spider crab salad
- Meagre tartar with yuzu and orange on crispy rice tile
- Macaron with salmon and lime mousse
- Crispy shrimp with spicy mayonnaise
- Salmon usuzukuri with ponzu, truffle and wasabi peas
- Fried calamari with yuzu aioli in mini brioche
- Sautéed shrimp skewer with lime and garlic, okra and black garlic tofunaise
- Codfish cake with coriander mayonnaise

meat

- Poultry pate with raspberries in mini brioche
- Beef mini croquette with marmalade mayonnaise
- Peking duck with honey and orange in cone
- Crispy Pancetta with goat cheese and figs
- Mini chicken taco with black beans and sweet chilly
- Roasted suckling pig from Negrals mini Bao
- Fried polenta with duck rilette and red fruits jam
- Alheira "poultry sausage" cake with aioli
- Chicken satay skewer with almonds
- Morcels "blood sausage" with grilled pineapple

vegetarian

- Mushroom & spinach croquettes
- Parmesan and basil Arancini
- Sweet potato ceviche with almond leche de tigre and basil
- Mushroom and truffle foam cappuccino
- Goat cheese Oreo

- Curry potato samosas
- Grilled eggplant roll with dry tomato and mozzarella cheese
- Mini tomato and eggplant empanada
- Brick dough mini pizza with tomato and mozzarella
- Miso and tomato gazpacho shot with crispy Alentejo' bread

action stations

included in the 'endless love' and 'forever & beyond' menus

Vegetables wok with sweet chilli and crispy chips (1 piece per person)

Traditional codfish "à Brás" (1 piece per person)

Traditional vegetarian "à Brás" with crispy leek (1 piece per person)

Shrimp and pico de gallo mini tacos (2 pieces per person)

Pork belly, chicken or vegetable Bao (2 pieces per person)

Dim Sum (2 pieces per person)

Portuguese savoury "petiscos" [octopus salad, olives, codfish escalivada, suckling pig torricato] (1 piece per person)

Portuguese traditional sausages [farinheira, blood sausage, alheira, chorizo] (2 pieces per person)

Beetroot risotto with goat cheese (1 piece per person)

€7,10 per person, per each action station as additional option to the menus 'love without cause', 'those who dream' and 'for me & you'

additional

Chicken fajitas with guacamole and mozzarella - €8,85 per person (1 piece per person)

Shrimp al Ajillo - €8,85 per person (1 piece per person)

Low temperature egg with hollandaise foam, spider crab and lime - €14,20 per person (1 piece per person)

Iberian cured ham, bread with tomato - €17,70 per person

Sushi Chef selection* - €14,20 per person (5 pieces per person)

*Available from tuesday to saturday

wedding cake

Chocolate and banana chiffon with hazelnut, and almond cream filling

Carrot and nuts cake, and american cheesecake filling

Lemon financier, feuillentine and lemon curd and white chocolate cream

White chocolate sponge cake, and vanilla cream filling

additional options

Kids buffet menu

Vegetables cream soup

Mini hamburger

Mini pizza

Chicken nuggets

Potato chips

Chocolate mousse

Jelly

Marshmallows

€32,80 *per child*

(with soft drinks included)

Applicable for a minimum of 15 children.

Kids plated menu

Vegetables cream soup

Beefsteak with rice and french fries

Chocolate mousse

€28,35 *per child*

(with soft drinks included)

Extra Cocktail

Extra canape - €3,10 *per person*

Penha Longa Chocolate

Penha Longa Chocolate Tile - €4,00 *per person*

Personalized Penha Longa Chocolate - €5,35 *per person*

additional options

open bar upgrades

open bar extra hours

1 extra hour - €8,15 per person

2 extra hours - €16,30 per person

3 extra hours - €24,45 per person

additional options

premium open bar - €4,45 per person per hour

open bar during dinner - €6,20 per person

supper in buffet style

Chorizo bread - €4,45 per person

Mini beefsteak sandwich - €6,20 per person

Mini cheeseburger - €6,20 per person

Mini vegetarian hamburger - €5,35 per person

Pumpkin cream soup - €3,55 per person

Portuguese traditional cabbage soup Caldo Verde - €3,55 per person

Donuts (min. 15 pax) - €5,35 per person

supper in action station

Waffles or Crepes (min. 50 pax) - €8,15 per person

Selection of 2 sauces: red berries, salted caramel, chocolate, assorted toppings

Crepes with caramelized banana (min. 50 pax) - €8,15 per person

Liquid nitrogen ice cream station (min. 50 pax) - €11,50 per person

Churros (min. 50 pax) - €7,10 per person

Selection of 2 sauces: Dulce de leche, chocolate, red berries coulis

Penha Longa ice cream cart (min. 50 pax) - €310,00 for 50 people

Each additional person + €3,50 per person

additional options

dinner wine package upgrade

<i>Douro</i>	<i>White</i> Lacrau or Altano	<i>Red</i> Lacrau or Quinta do Cachão	€3,25 per person
<i>Alentejo</i>	<i>White</i> Vale da Calada or Vinha do Monte	<i>Red</i> Herdade do Peso Colheita or Herdade Grande	€4,10 per person
<i>Cellar</i>	<i>White</i> Quinta do Penedo Encruzado (Dão region) or Valdоеiro Chardonnay (Bairrada region)	<i>Red</i> Valdоеiro Reserva (Bairrada region) or Seara d'Ordens Reserva (Douro region)	€4,90 per person
<i>Premium</i>	<i>White</i> Vinha Grande (Douro region) or Soalheiro Alvarinho (Verde region)	<i>Red</i> Passagem Reserva (Douro region) or Dona Maria Amantis Reserva (Alentejo region)	€11,40 per person

INCLUDED

Menu Tasting (included for two people) – Only from Monday to Thursday, at lunchtime.
• For remaining guests until a maximum of 6 people total — €70,00 + VAT per person.

Special conditions for accommodation for wedding guests - 10% discount over standard rate.

Parking (only applicable at Penha Longa Resort).

CONDITIONS

VAT: to all prices presented in this brochure, VAT at legal rate must be added.

Regardless of the service hours included, after 02:00am a service fee of €406,50 + VAT per hour + food and/or beverage consumptions will be charged.

The usage of drones or any aerial footage equipment is not authorized.

Please contact us for spaces rental fee information.

The presence of Security is mandatory during the event (1 security per each 100 guests).

Any room for Make Up and/or Hairdresser purposes will have an additional rental fee.

Confetis or similar to be used outside have to be biodegradable.

Ceremony– set up, maintenance and cleaning - fee of €150,00 + VAT will be applicable.

Vat resumé

wedding packages

love without cause

€135,15 (Food €75,35 + VAT [13%] + Beverage €40,65 + VAT [23%])

those who dream

€150,40 (Food €88,85 + VAT [13%] + Beverage €40,65 + VAT [23%])

for me & you

€169,94 (Food €102,60 + VAT [13%] + Beverage €43,90 + VAT [23%])

forever and beyond

€199,40 (Food €127,78 + VAT [13%] + Beverage €44,72 + VAT [23%])

endless love

€207,95 (Food €134,50 + VAT [13%] + Beverage €45,50 + VAT [23%])

*Let us create your
perfect wedding!*



PENHA LONGA
RESORT