

# WEDDING PROPOSALS 2011



I DO... *Le* MERIDIEN

*The dream wedding for real people*



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# PLAN YOUR WEDDING...

Le MERIDIEN

## YOUR EVENT, YOUR DECISION

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!

## NUMBER OF GUESTS

The Hotel will cater for a wedding regardless of the number of guests, when the chosen menu is a *set menu*. Only buffet menus have a requirement of a minimum of 50 guests. For ceremonies with a minimum of 50 guests the couple to be wedded may benefit from our wedding package.

## CHURCH WEDDINGS

St. Andrews Penina Church, located within Le Méridien Penina Golf & Resorts property enables couples to be wedded only approximately 800m from the Hotel.

## CIVIL WEDDINGS

Surrounded by endless gardens, blessed by the sounds of nature, Le Méridien Penina Golf & Resort is the ideal venue for a civil wedding.

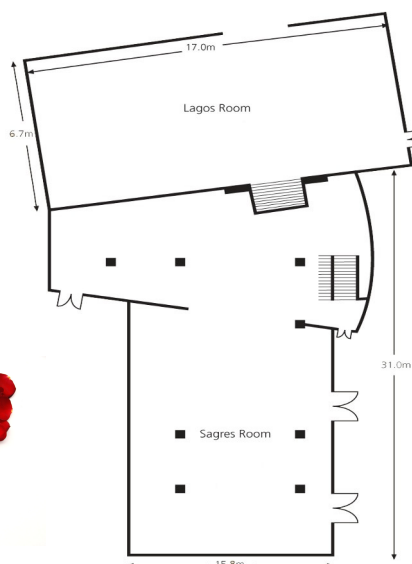
## ROOMS AND CAPACITIES

### BLUE LOUNGE

- ❖ Only for cocktail receptions - capacity for 150 guests
- ❖ Air-conditioned
- ❖ Audio visual equipment access

### GARDEN

- ❖ Banquet capacity for 100 guests
- ❖ Cocktail capacity for 200 guests
- ❖ Possibility to have a tent setup in the garden
- ❖ Daylight + open-air
- ❖ Audio visual equipment access



### LAGOS ROOM

- ❖ Banquet capacity for 80 guests
- ❖ Cocktail capacity for 100 guests
- ❖ Ground floor
- ❖ Daylight
- ❖ Air-conditioned
- ❖ Audio visual equipment access

### SAGRÉS ROOM

- ❖ Banquet capacity for 288 guests
- ❖ Cocktail capacity for 300 guests
- ❖ Ground floor
- ❖ Access to terrace
- ❖ Air-conditioned
- ❖ Audio visual equipment access

## ROOMS AND CAPACITIES (Cont.)

### SAGRES TERRACE

- ❖ Banquet capacity for 50 guests
- ❖ Cocktail capacity for 80 guests
- ❖ Daylight / open-air
- ❖ Audio visual equipment access

### POOLSIDE

Celebrate your wedding ceremony or cocktail, around the Hotels swimming pool, overlooking our golf course, caressed by the a light breeze and amazing sunset:

- ❖ Banquet capacity for 150 guests
- ❖ Cocktail capacity for 200 guests
- ❖ Daylight + open-air
- ❖ Possibility to have a tent setup in the garden
- ❖ Audio visual equipment access

### DUNAS RESTAURANT (BEACH)

Have you idealized your ceremony on the beach? Then our Dunas Restaurant is the ideal venue:

- ❖ Banquet capacity for 60 guests
- ❖ Cocktail capacity for 100 guests
- ❖ Daylight + open-air + access to terrace
- ❖ Audio visual equipment access

### LE GRILL

For the more formal wedding ceremony, the venue will undoubtedly be our Le Grill:

- ❖ Banquet capacity for 60 guests
- ❖ Cocktail capacity for 100 guests
- ❖ Daylight + access to terrace
- ❖ Air-conditioned
- ❖ Audio visual equipment access

### L'ARLECCHINO

Our restaurant overlooking the swimming pool, the Hotel and golf course:

- ❖ Banquet capacity for 60 guests
- ❖ Cocktail capacity for 100 guests
- ❖ Daylight + open-air + terrace access
- ❖ Air-conditioned
- ❖ .Audio visual equipment access

## GENERAL CONDITIONS

### DECORATION + FLORAL ARRANGEMENTS

Wedding ceremonies with more than 50 guests include table flower arrangements and the printing of menus. The Hotel can provide the personalized printing of menus and guest list upon request.

The Hotel can, however, present suggestions and quotations for complete or partial decoration. Should the client wish to contract an outside decoration coordinator, this will have to be submitted to the Hotels approval previously.



## GENERAL CONDITIONS (Cont.)

### AUDIO-VISUAL EQUIPMENT

The rental of audio-visual equipment can be provided by the Hotel. The specifications and needs of equipment should be reported with the necessary anticipation. Should the client decide to rent and directly install the equipment, the Hotel cannot be held responsible for the quality of this equipment or for the technical assistance. Entertainment can be organised by the Hotel, upon clients request.

### MENU TASTING

Food tasting (maximum six people) will have to be coordinated in conjunction with the Hotel, minimum one month in advance to the wedding date.



# WEDDING PACKAGE

*Le* MERIDIEN

Lose yourself within the 360 acres of never-ending gardens, the unforgettable sounds of nature and the revitalising environment.

Experience an exceptional ambience and the superb welcoming spirit from our staff: the blend of skill, competence and sympathy. We pride in making one of the most important days of your life...

Unique, inspirational and memorable!

Celebrate your wedding ceremony with a minimum of 50 guests at Le Méridien Penina Golf & Resort and benefit from our special wedding package:

- ❖ Accommodation offer for the nuptial night in a suite
- ❖ Room service breakfast, including sparkling wine
- ❖ Late check-out until 4 p.m.
  
- ❖ Floral decoration for the bride & groom's table
- ❖ Printing of the wedding menus
- ❖ Menu tasting dinner for six people in one of our restaurants



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 01

(77 € per person)

<b>COLD CANAPÉS</b> (3 pieces per person)	Shrimp & tomato-basil on toast; <i>Involtini</i> of ham and melon; <i>Rillette</i> of ham and grapes; Tartlet of <i>Niçoise</i> salad
<b>HOT CANAPÉS</b> (3 pieces per person)	Prawn <i>tempura</i> scented with <i>curcumã</i> ; Mini- <i>quiche Lorraine</i> ; Roasted dates with bacon; Deep-fried codfish cakes
<b>APERITIFS</b>	<i>Alandra</i> white + red wine; Gin; White + red martini; Sparkling wine; Soft drinks; Mineral water; Orange juice
<b>BUFFET SALADS</b>	Lettuce and grated carrots; Cucumber, tomatoes and bell peppers; Shrimp, sweet corn & cocktail sauce; Shredded codfish and coriander salad; Grilled, marinated chicken wings; Eye beans and egg salad; Salmon mayonnaise; Grilled, marinated vegetables; Tuna and lentil salad; <i>Niçoise</i> salad; Russian salad
<b>MIRRORS</b>	Assorted cold cuts and dry cured ham from <i>Monchique</i> ; Roasted meat and poultry; Freshly poached Atlantic shrimps
<b>HOT DISHES</b>	Roasted pork loin and dry plums; Sautéed fillet steak Portuguese style; Shredded codfish and onion gratin; Buttered vegetables; Roasted potatoes baker style; Pilaf rice
<b>DESSERTS</b>	Assortment of Penina's <i>petits fours</i> ; Pyramid of seasonal fresh fruits; Assortment of Portuguese cheese; Pineapple <i>bavaroise</i> ; <i>Croquembouche</i> ; <i>Crème caramel</i> ; Almond tart; Cheesecake
<b>BEVERAGES</b>	<i>Alandra</i> white + red wine; Beer, Soft drinks; Mineral water
<b>OPEN BAR</b>	Whisky; <i>Amarguinha</i> (Almond liqueur); <i>Baileys</i> ; Old Brandy
<b>CEREMONIAL</b>	Wedding cake and sparkling wine



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 02

(85 € per person)

<b>COLD CANAPÉS</b> (3 pieces per person)	Shrimp & tomato-basil on toast; <i>Involtni</i> of ham and melon; <i>Rillette</i> of ham and grapes; Tartlet of <i>Niçoise</i> salad
<b>HOT CANAPÉS</b> (3 pieces per person)	Prawn <i>tempura</i> scented with <i>curcuma</i> ; Mini- <i>quiche Lorraine</i> Roasted dates with bacon; Deep-fried codfish cakes
<b>APERITIFS</b>	<i>Alandra</i> white + red wine; Gin; White + Red martini; Sparkling wine; Soft drinks; Mineral water; Orange juice
<b>MENU</b>	
<b>STARTERS</b>	Poultry <i>ballotine</i> stuffed with a truffle-herb <i>mousseline</i> with mustard cream sauce OR Marinated salmon slivers served with black pepper cream sauce, poached shrimp and garden salad OR Lobster <i>bisque</i> flavoured with <i>cognac</i>
<b>1 MAIN COURSE</b>	Oven-roasted fillet of stone bass flavoured with almond flakes served with wild rice and <i>Provençal</i> tomatoes OR Fillet of salmon with a crust of herbs served with Champagne sauce, carrot <i>mousseline</i> and steamed young potatoes
<b>2 MAIN COURSE</b>	Roasted pork loin scented with caramelised apples and <i>calvados</i> sauce served with <i>Marquise</i> potatoes and seasonal baby vegetables OR Roasted veal medallion served with <i>Madeira</i> wine and walnut sauce, sautéed wild mushrooms and Jackson potato
<b>DESSERTS</b>	Assortment of Penina's <i>petits fours</i> ; Pyramid of seasonal fresh fruits; Assortment of Portuguese cheese; Strawberry <i>bavaroise</i> ; <i>Croquembouche</i> ; Chocolate cake; <i>Crème</i> caramel; Almond tart; Cheesecake
<b>BEVERAGES</b>	<i>Alandra</i> white + red wine; Beer, Soft drinks; Mineral water
<b>OPEN BAR</b>	Whisky; Old Brandy; <i>Amarguinha</i> (Almond liqueur); <i>Baileys</i>
<b>CEREMONIAL</b>	Wedding cake and sparkling wine



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 03

(90 € per person)

**COLD CANAPÉS** Shrimp & tomato-basil on toast; *Involtni* of ham and melon;  
(3 pieces per person) *Rillette* of ham and grapes; Tartlet of *Niçoise* salad

**HOT CANAPÉS** Prawn tempura scented with curcuma; Mini-*quiche Lorraine*;  
(3 pieces per person) Roasted dates with bacon; Deep-fried codfish cakes

**APERITIFS** *Alandra* white + red wine; Gin; White + red martini; Sparkling wine; Soft drinks; Mineral water; Orange juice

### MENU

**STARTERS** Smoked salmon *carpaccio* served with sour cream and trout caviar on buckwheat *blinis* OR Aromatic fish soup *Sagres* style OR Poultry *ballotine* stuffed with a herb-truffle *mousseline* with mustard cream sauce

**1 MAIN COURSE** Oven-roasted fillet of stone bass flavoured with almond flakes served with wild rice and *Provençal* tomatoes OR Fillet of salmon with a crust of herbs served with Champagne sauce, carrot *mousseline* and steamed young potatoes OR *Zarzuela* of fish and shellfish flavoured with saffron blossom

**2 MAIN COURSE** Roasted free-range duck served with an orange sauce, red cabbage *confit* and buttered vegetables OR Oven-baked beef fillet *forestiere* style served with gratinated potatoes, green beans and bacon

**DESSERTS** Assortment of Penina's *petits fours*; Pyramid of seasonal fresh fruits; Assortment of Portuguese cheese; Strawberry *bavaroise*; *Croquembouche*; Chocolate cake; *Crème* caramel; Almond tart; Cheesecake; *Dom Rodigo*

**LATE EVENING** Cabbage soup (*Calde verde*); Dry cured ham from *Monchique*; Roasted meat and poultry; Assorted Algarvian specialities; Shrimp pyramid

**BEVERAGES** *Alandra* white + red wine; Beer, Soft drinks; Mineral water

**OPEN BAR** Whisky; Old Brandy; *Amarguinha* (Almond liqueur); *Baileys*

**CEREMONIAL** Wedding cake and sparkling wine



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 04

(98 € per person)

**COLD CANAPÉS** Shrimp & tomato-basil on toast; *Involtni* of ham and melon;  
(3 pieces per person) *Rillette* of ham and grapes; Tartlet of *Niçoise* salad

**HOT CANAPÉS** Prawn tempura scented with curcuma; Mini-*quiche Lorraine*  
(3 pieces per person) Roasted dates with bacon; Deep-fried codfish cakes

**APERITIFS** *Alandra* white + red wine; Gin; White + red martini; Sparkling  
wine; Soft drinks; Mineral water; Orange juice

### MENU

**STARTERS** Lobster and shrimp cocktail with *Armagnac* and *julienne* of  
lettuce OR Chicken and mushroom soup flavoured with truffle OR  
Prawn, lobster and salmon terrine served an a herb emulsion and  
garden salad

**1 MAIN COURSE** Oven-roasted fillet of stone bass flavoured with almond flakes  
served with wild rice and *Provençal* tomatoes OR Fillet of salmon  
with a crust of herbs served with Champagne sauce, carrot  
*mousseline* and steamed young potatoes OR Monkfish *ossobucco*  
served with saffron sauce and baby vegetables OR Mini *cataplana*  
of fish and shellfish

**2 MAIN COURSE** Beef *Wellington* serve with Poto sauce, *noisette* potatoes and  
buttered vegetables OR Roasted pork *fillet mignon* scented with  
caramelised apples and *calvados* sauce OR Lamb *carré Provençal*  
style served with rosemary sauce and an eggplant and tomato  
*confit millefeuille*

**SERVED DESSERT** Almond *parfait* and tart served with raspberry sauce OR Thin  
apple tart served with vanilla ice-cream  
Coffee and *mignardises*

**DESSERT BUFFET** Assortment of Penina's *petits fours*; Pyramid of seasonal fresh  
fruits; Assortment of Portuguese cheese; Strawberry *bavaroise*;  
*Croquembouche*; Chocolate cake; *Crème* caramel; Almond tart;  
Cheesecake; *Dom Rodigo*



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 04 (Cont.)

(98 € per person)

### AFTER DINNER

#### BUFFET

Salmon *poché Bellevue*; Dry cured ham from *Monchique*; Shrimp pyramid; Crabs Algarvian style; Roasted suckling pig; Assortment of simple and composed salads; Creamy vegetable soup

#### BEVERAGES

*Alandra* white + red wine; Beer, Soft drinks; Mineral water

#### OPEN BAR

Whisky; Old Brandy; *Amarguinha* (Almond liqueur); *Baileys*

#### CEREMONIAL

Wedding cake and sparkling wine



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 05

(118 € per person)

**COLD CANAPÉS** Shrimp & tomato-basil on toast; *Involtini* of ham and melon;  
(3 pieces per person) *Rillette* of ham and grapes; Tartlet of *Niçoise* salad

**HOT CANAPÉS** Prawn tempura scented with curcuma; Mini-*quiche Lorraine*;  
(3 pieces per person) Roasted dates with bacon; Deep-fried codfish cakes

**APERITIFS** *Alandra* white + red wine; Gin; White + red martini; Sparkling wine; Soft drinks; Mineral water; Orange juice

### MENU

**STARTERS** *Remoulade* of lobster and crab scented with fresh coriander OR Boneless quail *escabeche* flavoured with raspberry vinegar OR Pumpkin soup *cappuccino* style sprinkled with roasted hazelnut flakes OR *Foie gras* mousse served with toast and dry chutney

**1 MAIN COURSE** Nage of prawn mushrooms and green peas flavoured with *cognac* OR Roasted fillet of stone bass *Transmontana* style OR Slow cooked fillet of salmon served with watercress emulsion

**2 MAIN COURSE** Beef *tournedos Rossini* with sautéed scallop of *foie gras*, *noisette* potatoes and seasonal vegetables OR Roasted lamb rack with a crust of black olive *tapenade*, cardamom sauce, eggplant and tomato *confit millefeuille* OR Sautéed milk-fed veal medallion served with *Porto* sauce, wild mushroom *vol-au-vent* and *Marquise*

**SERVED DESSERT** Almond *parfait* served with raspberry sauce OR Wild berry *Sabayon* flavoured with *Beirão* liqueur served with Madeleine biscuit OR Mango *crème Brulée*; Coffee and *mignardises*

**DESSERT BUFFET** Assortment of Penina's *petits fours*; Pyramid of seasonal fresh fruits; Assortment of Portuguese cheese; Strawberry *bavaroise*; *Croquembouche*; Chocolate cake; *Crème* caramel; Almond tart; Cheesecake; *Dom Rodigo*



# WEDDING MENU

Le MERIDIEN

## SUGGESTION 05 (Cont.)

(118 € per person)

### AFTER DINNER

#### BUFFET

Assortment of smoked and marinated fish; Dry cured ham from *Monchique*; Mirror of melon and watermelon; Shrimp pyramid; Crabs Algarvian style; Roasted suckling pig; Assortment of simple and composed salads; Cabbage soup (*Caldo verde*)

#### BEVERAGES

*Alandra* white + red wine; Beer, Soft drinks; Mineral water

#### OPEN BAR

Whisky; Old Brandy; *Amarguinha* (Almond liqueur); *Baileys*

#### CEREMONIAL

Wedding cake and sparkling wine

