

## WEDDING PACKAGE INFO - 2022

## **Wedding Package Description**

Minimum of 20 or 50 wedding guests (according to your package)

Events Maximum Capacity: 250 wedding guests

Accommodation: according to your package, maximum capacity 16 adults

## **Recommended Schedule**

Guests Arrival: 2:00 - 2:30 Ceremony: 2:30 - 3:00

Cocktail and photos: 3:00 – 4:30 Meal coffee and speeches: 4:30 - 7:30 Cake and sparkling wine: 7:30 - 8:00 Dance and open bar: 08:00 – 00:00

Last drinks: 00:00 - 01:00

THE END: 01:00

## Wedding Day

Wedding ceremony coordination Assistance on the wedding day

1 beautiful Bouquet of your choice with Flowers in season

1 Boutonnière of your choice with Flowers in season

Venue rental fee according to your Package

Final cleaning

Sound for the Ceremony, for the Cocktail, for the Reception

Dj, Sound System and 2 moving heads for the party

## Ceremony

Chapel Decoration or Structure with voiles
One chair per guest, for the ceremony(our models)
2 baskets with petals
2 Microphones and speakers
Recorded music
Flower decoration

\*Carpet is not included

## **Wedding Reception**

- Before the ceremony: waters and juices
- Wedding cocktail: canapes and drinks\*
- 3 Layer white wedding cake and portuguese sparkling wine\*
- 4 hours of open bar\*

<sup>\*</sup> The event is limited to 10 hours or 1:00am

<sup>\*</sup>There is no limitation on the number of drinks served per guest during the whole event; drunk guests will not be served

#### Menu

COUVERT - Flat bread, pão, manteiga

FIRST COURSE (choose one):

Seafood flan with green salad

Puff pastry of chevre with honey and walnuts served with arugula salad

Degustation of two soups (hot or cold, depending on the season)

- Vichyssoise Watercress or Beetroot with yogurt (cold) or
- Peas with coriander or tomato with egg wires (hot)

#### SECOND COURSE (choose one):

Hake with shellfish sauce, two puree and broccoli

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Monkfish with sautéed clams and prawns on bed of vegetables

OR

Braised Codfish (Bacalao) in a bed of spinaches, virgen oil and baked potatoes (Portuguese Recipe)

### THIRD COURSE (choose one):

Roast leg of lamb, mint sauce, crispy sweet potato and vegetable bundle

OR

Rump with wine cooked at low temperature (slow cooking), baked vegetables (cherry tomatoes, celery, red onion) and wild rice

## DESSERT (choose one):

Emulsion of black chocolate and passion fruit and fresh raspberries

OR

Red fruits soup with mango ice cream or lemon sorbet and fresh berries

## **BBQ MENU**

Starter:

"Caldo verde" soup with chorizo and cornbread

OR

Fish soup

OR

Gazpacho

### Main Course:

Grill with: Beaf, lamb chops, chicken, pork, selection of Portuguese sausages

## Garnitures:

Crispy sweet potato, cabbage, black bean, white rice

Choice of salads

#### Dessert:

Chocolat fondue, brownies, "pasteis de nata", marshmallows and seasonal fruit

With the meal: White Wine and Red Wine, waters and juices

White Wine: Montinho S. Miguel OR Similar

Red Wine Cicónia OR Similar Coffee, tea and mignardises

Wedding cake (6kgs) & Sparkling Wine

Buffets- desserts, fruits and cheeses - extra: 20 euros per person - minimum 50 guests

#### Decoration

Historical rooms, Marquee or outdoors: long table or round tables with tablecloth for 6 to 12 guests Chairs(our model)

Outdoor lounge (our model)

1 bar outdoor and 1 bar indoor

1 table for gifts and cards

Centerpieces with flowers of the season and tealights (premium flowers not included)

Printed menus (our model)

Wood table markers number and seating plan (name tags not included)

Background music for the ceremony, cocktail and wedding meal

Microphones and speakers for speeches during the whole event

Disco ambiance with DJ, sound system and LED lights (indoors only)

#### Assistance

Contact via email and phone

General planning consultation

Supplier referrals and contacts: hairdresser / make up artist / photographer / video

/ transportation / celebrant / designer/ florist

# WEDDING PACKAGE OPTIONS







## **Contact Us**

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