



WEDDINGS AT QUINTA DO PARAÍSO

Thank you for considering Quinta do Paraíso for your special day!

We believe that your big day should be as unique and personal as you both wish and that is why we take care of every detail so that your event is truly Unforgettable.

We guarantee you help and support every step of the way.

We have put together the following food and drink package, based on an average of 50 - 130 guests.

Included on the price:

- Table linen, glassware and crockery
- Room decoration (a choice from 3 available options)
 - Red carpet reception
- Complimentary accommodation for the “happy couple” on the night of the wedding, completed with sparkling wine and fresh strawberries
95 € per person

Added extras such as Wedding cake, entertainment or photographers are priced on request.

We have an extensive list of entertainers, such as DJs, dancers and live musicians which we would be delighted to arrange for you to compliment your individual tastes.

We would be delighted to welcome you at our facilities to show you around and discuss any queries you may have or please contact us 00351 282 350 120

We look forward to hearing from you.

Quinta do Paraíso - Praia do Carvoeiro - Algarve

RABELO



WEDDING MENU PROPOSAL

APERITIFS/RECEPTION

OPEN BAR THROUGH OUT THE DINNER

Vodka / Rum / Gin / Whisky / Beer / Mineral Water / Martini Rosso
Sparkling Water / Martini Bianco / Orange & Pineapple Juice
Port Wine / Coca-Cola / Sprite / Wines: White / Red

COCKTAIL BAR

Tropical's & Long Drinks
Pineapple / Orange
Mango / Strawberry

VOULEVANTS

Canapé Smoked Salmon w / Dill Shrimp Patties Miniatures
Brie Cheese Canapé w / Strawberry Jam meatloaf Rolls Miniatures
Canapé Roast Beef w / Chutney of Peach Cod Patties Miniatures
Mini Skewered Mozzarella and Cherry Tomato
Stuffed rolls of pastries with Spinach
Watermelon & Honey Shots and Ricotta

PRESUNTO BUFFET

Serrano Smoked Ham (laminated)
Melon

SEAFOOD BUFFET

Natural Steamed Shrimp
Mussels with Vinaigrette Sauce Caviar w / mini toasts

SALADS BUFFET

Chef's Salad - (lettuce, tomato, cucumber, pepper, onion, beetroot, corn)
Traditional Salad - Carrots and Olives
Portuguese Salad - Octopus and peppers
Tuna Salad with black-eyed Beans
Melon Salad - with Shrimp and Rose Sauce
Couscous Salad with Chorizo, peppers and Olives

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WEDDING MENU PROPOSAL

DINNER

*Each course marked with a * choose one dish.*

COUVERT

Mini variety of Bread (baked on the day)

ENTRÉES*

Carrot Cream with Chopped Egg and Coriander Coulis
Cream of Asparagus
Wild Mushrooms Cream, Cream & Balsamic
Gazpacho w/Fresh Cheese & Chives
Sesame Tuna w/ Lime, orange and Fennel & Mustard
salad
Shrimp & Sweet Chili, papaya and confit peppers Salad

FISH DISHES*

Salmon Tranche & Dill Foam w/Carrots and sauteed
Zucchini and potato Duchese
Cod Fillet oven baked w/garlic, Grain pure & Spinach and
Coriander Salad
Sole Fillets with Seafood sauce and Citronella, Shrimps,
Zucchini & Wild Rice
Steamed Monkfish w/ Tomato Coulis, Green Beans and
Sauteed potatoes w/Bacon

SORBET*

Lemon Sorbet with Fresh Mint
Lemon Slush with Sparkling Wine

MEAT DISHES*

Chiche Supreme w/Basil & Pistachio Pesto Sauce, Maize &
Vegetables
Duck Confit in Citrus fruit, Steamed Pack choy w/ Truffled
mached Potatos
Pork Tenderloin on top of Asparagus, Apple Puree and
Honey & Mustard Sauce
Beef w/ Celery Puree, Thyme sauce, Poached mushrooms
& Sweet potato fries

VEGETARIAN OPTION*

Quinoa Burger & Black Beans w/Fine-grained Potatoes
and Yogurt sauce
Thai Rice w/ Vegetables, Egg and Soya and Pineapple
Sauce
Saffron Risotto w/ Peas and grated Parmesan

DESSERTS*

Brownie w/ Hot chocolate sauce and vanilla Ice cream
Traditional Portuguese Pear cooked in White Port,
Caramel and Mint
Coffee Panna Cota w/ Caramel, Cookies and Cream Ice
cream
Tropical Fruit Salad w/ Coconut Ice cream

SLICED FRUIT PLATTER BUFFET*

Exotic Fruits selection of the Season
Pineapple / Orange / Melon
Strawberry / Watermelon/Kiwi

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WEDDING MENU PROPOSAL

AFTER DINNER

TRADITIONAL PORTUGUESE CHEESEBOARD

An Assortment of Traditional Portuguese Cheese and Sausage
Selection of Jams
Wafers
Grapes
Rusks
Dried fruits

DESSERT BUFFET

Chocolate cake and Walnuts, Almond Pie,
Chocolate Mousse, Coffee cream
Wafer Supreme with Caramel
Caramel Pudding
Coconut Pie

COFFEE & DIGESTIVES

Espresso
Whisky
Brandy
Irish Cream Liqueur
Tawny Port

LATE SNACKS TRADITIONAL BUFFET

Rustic Bread with Chorizo Green
Cabbage Soup

CHÁ TABLE

Selection of Teas
Milk
Hot chocolate
Assorted Biscuits and Cookies

SPARKLING WINE FOR THE CUT OF THE WEDDING CAKE

(Based on number of guests, wedding cake not included)

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