

WEDDING PACKAGE INFO - 2022 / 2023

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*

^{*} The event is limited to 10 hours or 1:00am

^{*}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 a green salad

OR

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

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

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

OR

Hake with shellfish sauce, two purees and broccoli

OR

Monkfish with sautéed clams and prawns on a bed of vegetables

OR

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

OR

Asparagus Risotto

SECOND 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 OR

"Arroz de Pato" - A Traditional Ancient Portuguese Recipe with Duck Chorizo and Rice served with a tomato salad

OR

Vegetarian Option

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 quests

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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