



PESTANA
HOTELS & RESORTS

BANQUETING KIT

2025

THE TIME OF YOUR LIFE



PESTANA

BAHIA PRAIA

NATURE & BEACH RESORT

AZORES • PORTUGAL





PESTANA HOTELS & RESORTS

With a privileged location and incomparable natural landscape, the largest of nine islands in the Azores Archipelago - São Miguel - is known as the Green Island. This unmissable destination, with a mandatory visit to Lagoa das Sete Cidades, Lagoa do Fogo and Furnas, is home to Pestana Bahia Praia, surrounded by fantastic views and direct access to Praia Baía de Água d'Alto beach.

We have the perfect setting for the celebration of your event, here, in the land of fishermen facing the Atlantic Ocean, where gastronomic paradise prevails, for those who love fish and seafood, but also high-quality rural foods, produced in orchards and inland fields.

We have more than 6 rooms and spaces capable of hosting events in a functional and versatile way, to adapt and customize.

Here, where the sea and nature converge, 10 minutes from Vila Franca do Campo and 20 km from Ponta Delgada Airport, we serve pleasant international and typically Azorean flavors.

Our Chefs guarantee your satisfaction and the success of your celebration. Our entire team has the same commitment, which will ensure you enrich your experience and that of your guests, with the experience and professionalism of the largest Portuguese hotel group.



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BUFFETS





BUFFET BAHIA PRAIA

Starters

Tuna, Peppers and Olives
Quiche
Roasted Sausages with Local
Chilli and Olive Oil
Assorted Snacks
Vegetable Tortilla
Bruschetta
Bread Toasts with Olive Oil
and Garlic

Regular and Composed Salads

Salad of Feta Cheese, Olives,
Onions, Tomatoes, Cucumbers
and Oregano
Macedonia Salad with Vegetables,
Fresh Herbs, Mayonnaise and Egg
Chicken with Pasta, Dried Fruit,
Yoghurt Sauce and Mint
Kidney Beans with Tuna, Parsley,
Onion and Egg Scraps
Codfish with Chickpeas, Peppers
and Portuguese Vinaigrette
Beetroot Salad with Orange and
Seeds
Coleslaw with Carrots, Apple and
Honey Vinaigrette
Potato Salad with Bacon, Onion
and Mustard
Couscous Salad with Safflower
and Dried Fruit
Pasta Salad with Basil Pesto and
Tomato
Roasted Pineapple with Raisins
and Lettuce

Soups

Cream of Garnished
Vegetables
Cream of Carrot and Dried
Fruit
Traditional “Canja” Chicken
Soup with Rice
Fish Soup with Coriander
Portuguese “Caldo verde”
with Olive Oil and Chorizo
Tomato Cream with
Croutons





BUFFET BAHIA PRAIA

Main Dishes

Codfish with Cream
Sprinkled with Parsley
Codfish, Onions,
Potatoes and Sautéed
Cabbage with Bread
Crust and Herbs
Regional Tuna
Monkfish Rice Dish with
Coriander
Forkbeard Marinated in
Lemon and Browned
Perch Pasta with Fresh
Herbs
Traditional Duck Rice
with Sausages
Turkey Strips with
Cream Sauce
Regional Style Veal with
Local Chilli
Oven Roasted Pork with
Orange
Chicken in a Bowl with
Bacon and Mushrooms
Chickpeas with Tofu
Sausage
Curry Vegetables

Side Dishes

Spaghetti Sautéed
with Azorean Butter
Penne in Olive Oil and
Herbs
Parisian Potatoes in
the Oven with
Onions
White Rice
Sautéed Vegetables
Black Beans and
Bacon
Boiled Yams
Baked Sweet
Potatoes
Mashed Potatoes
Baked Potatoes
Broccoli with Olive
Oil and Garlic
Sautéed Carrots in
Cow Butter

Desserts

Coconut Cake
Passion Fruit Tart
Egg Pudding
Rice Pudding with
Cinnamon
Drunken Pear
Almond Tart
Brigadeiro Cake
Caramel and Pineapple
Cake
Fruit Jelly
Biscuit Cake
Sawdust
Chocolate Mousse
Red Fruit Cheesecake
Laminated Fruit
Fruit Salad

Drinks

White and Red Wine
Pestana Selection
Mineral Water with
and without Gas
Soft Drinks and
Draft Beer, Coffee,
Decaffeinated or
Tea



BUFFET BAHIA PRAIA

Service for a minimum of 30 people with drinks included

Buffet I

Regular Salads
3 Compound Salads
1 Soup
3 Main Dishes
3 Side Dishes
3 Desserts

46,50€ per person

Buffet II

Regular Salads
4 Compound Salads
2 Starters
1 Soup
3 Main Dishes
3 Side Dishes
4 Desserts

55,00€ per person

Buffet III

Regular Salads
5 Compound Salads
3 Starters
1 Soup
4 Main Dishes
4 Accompaniments
5 Desserts

74,50€ per person

BARBECUE LAGOA DO FOGO

Service for a minimum of 50 people with drinks included

Salad Bar

Lettuce, Tomatoes, Corn,
Carrots, Peppers,
Cucumber

Beetroot Salad with
Orange

Coleslaw, Carrot, Apple
and Honey Vinaigrette

Potato Salad with Bacon,
Onion and Mustard

Couscous Salad with
Safflower and Nuts

Pasta Salad with Basil
Pesto and Tomatoes

Roasted Pineapple with r

Raisins and Lettuce

Yoghurt Sauce, "Mil Ilhas"
and Vinaigrette

Soup

Gazpacho with Mint

Portuguese Caldo
Verde with Chorizo and
Olive Oil

Starters

Vegetables with
Rosemary and Olive Oil
Smoked Ham with Melon

Bacon and Caramelised
Onion Quiche

Savoury Snacks

Marinated Olives

Main Dishes

Swordfish

Sardines

Tuna

Veal

Pork

Chicken

Sausages

Black Beans

Sautéed Vegetables

Potatoes

Rice

Desserts

Chocolate Mousse

Biscuit Cake

Red Fruit Cheesecake

Lemon Meringue Pie

Laminated Fruit

Drinks

White and Red Wine
Pestana Selection

Mineral Water with
and without Gas

Soft Drinks and
Draft Beer, Coffee,
Decaffeinated or
Tea

71,00€ per person

The selected menu will be the same for the entire group





BUFFET AÇORES

Service for a minimum of 50 people with drinks included

Salad Bar

Lettuce, Tomatoes, Corn, Carrots, Peppers, Rocket, Cucumber

Feta Cheese Salad with Olives, Onion, Tomato, Cucumber and Orégano

Shrimp and Tropical Fruit Salad

Tomato with Fresh Cheese, Oregano and Olive Oil

Cod with Chickpeas, Peppers and Portuguese Vinaigrette

Potato Salad with Bacon, Onion and Mustard

Yoghurt Sauce, Mil Ilhas and Vinaigrette

Starters

Savoury Snacks

Crostini

Spinach and Island Cheese Quiche

Smoked Ham with Melon

Chorizo Spread with Toast

Soups

Seafood Cream with Croutons

Portuguese Caldo Verde with Chorizo and Olive Oil

Main Dishes

Floured Swordfish with Passion Fruit Sauce

Oven-Baked Perch with Herb Crust

Oven-Roasted Rump with Local Chillies

Pork Medallions with Mustard Sauce

Baked Potato

Penne with Pesto and Roasted Tomatoes

Basmati Rice

Potato Gratin

Roasted Vegetables with Rosemary

Desserts

Fruit Platter

Passion Fruit Tart

Egg Pudding

Rice Pudding with Cinnamon

Chocolate Mousse

Red Fruit Cheesecake

Laminated Fruit

Drinks

White and Red Wine Pestana Selection

Mineral Water with and without Gas

Soft Drinks and Draft Beer, Coffee, Decaffeinated or Tea

98,50€ per person



PREMIUM DRINKS

Addition supplement to the Drinks that are already included in the Buffets

Package I

Red Wine – Vinha das
Lebres, Alentejo
White Wine – Planalto,
Douro

10,00€ per person

Package II

Red Wine – Terras de Lava,
Açores
White Wine – Farias
Vineyard's, Açores

13,00€ per person



COCKTAILS



COCKTAIL

Service for 1 hour

Canapés

Meat Croquette
Vol au Vent with Tuna
Paste and Curly
Cherry Tomato Salad
with Fresh Regional
Cheese and Basil
Fresh Cheese Toast
with Pumpkin and
Walnut Jam
Chicken Tartlets with
Chives and Egg
Codfish Cakes
Squid Rings
Cubes of Fresh Cheese
with Local Pepper
Island Cheese and
Spinach Quiche
Pineapple and Mint Shot
Azores Butter with Ham
on Toast
Pineapple and Black
Pudding Skewer with
Honey

Canapés

Stuffed Mushrooms
with Vegetable Ragoût
Roasted Chicken Wings
with Mango and Ginger
Chutney
Eggs with Stuffing and
Herbs
Seafood Custard with
Cream
Octopus Salad with
Sweet Potato and
Vinaigrette

Our Sweets

Mini Cream Pies
Fruit Skewer

Vegetarian

Courgette and Curry
Mini Quiche with
Coconut Milk
Mushroom with
Vegetarian Sausage
Stuffing
Breaded Tofu in Almond
Crust with
Pineapple Chutney

Make your own menu

4 pieces – 10,50€ per person

6 pieces – 13,00€ per person

10 pieces – 18,00€ per person



APERITIF I

Flavoured Waters
Sparkling and Still Waters
Soft Drinks

5,00€ per person

Service for 1 hour

APERITIF II

Draft Beer
Sangria
Natural Orange Juice
Pestana Selection Wine
Sparkling Wine

8,00€ per person

Service for 1 hour

APERITIF III

Rosé Port Wine
Dry Port
Gin
Caipirinha
Martini

12,00€ per person

Service for 1 hour



MENUS



ON THE TABLE

Starters

Island Fresh Cheese and Tomato Salad

6,50€ per person

Smoked Salmon with Avocado, Mixed Lettuce and Coriander

13,00€ per person

Grilled Traditional Black Sausage and Regional Pineapple with Honey

11,00€ per person

Iceberg with Caesar Sauce, Chicken, Bacon, Grated Island Cheese and Croutons

11,50€ per person

Soups

Pumpkin Cream and Bread Toast with Seeds

7,00€ per person

Cream of Peas with Toasted Chorizo Brunoise

8,50€ per person

Vegetable Julienne Soup

7,50€ per person

Caldo Verde with Chorizo and Drizzle of Olive Oil

10,00€ per person

Cream of Chickpeas with Spinach and Codfish Flakes

11,50€ per person



ON THE TABLE

Fish

Roasted Forkbeard Fillets with Mashed Potato and Sautéed Vegetables

19,00€ per person

Chipped Codfish with Bread Crust and Herbs with Cabbage and Baked Potatoes

24,50€ per person

Grilled Tuna with Villain Sauce, Roasted Sweet Potato and Broccoli

28,50€ per person

Floured Swordfish, Yams, Green Beans with Lemon and Coriander Sauce

30,00€ per person

Meat

Grilled Chicken Breast with Tagliatelli and Mushroom Sauce

19,00€ per person

Portuguese Style Pork with Local Chilli and Pineapple

21,50€ per person

Regional Steak with Parisian Potatoes and Portuguese Cabbage

25,50€ per person

Veal Tournedos with Bahia Sauce, Corn and Sautéed Vegetables

35,50€ per person



ON THE TABLE

Flavoured Shots

Lemon and Basil Frozen Shot

4,50€ per person

Tangerine Sorbet with Tonic Water

4,50€ per person

Vegetarian

Mushroom and Island Cheese Risotto

18,00€ per person

Vegetable Brás with Olive Tapenade

19,00€ per person

Soya Lasagne au Gratin

21,50€ per person

Courgette Stuffed with Soya, Mushrooms and Oregano

20,00€ per person

Desserts

Fruit Festival with Gorreana Tea Infusion and Lemon Sorbet

7,00€ per person

Fresh Cheese Queijada with Drunken Pear Chocolate and Almonds

8,00€ per person

Cheesecake with Red Fruits and Mint

8,00€ per person

Passion Fruit and Safflower Panacotta

9,00€ per person

Caramel and Pineapple Cake with Vanilla Ice Cream

9,00€ per person



BEVERAGE SUPPLEMENT ON THE TABLE MENU

Package I

Red and White Wine –
Pestana selection

Beer

Soft Drinks

Water

Coffee and Tea

13,00€ per person

Package II

Red Wine – Vinha das
Lebres, Alentejo

White Wine – Planalto,
Douro

Beer

Soft Drinks

Water

Coffee and Tea

16,00€ per person

Package III

Red Wine – Terras de Lava,
Açores

White Wine – Farias Vineyard's,
Açores

Beer

Soft Drinks

Water

Coffee and Tea

20,00€ per person



DIGESTIVES

Package I

New whisky – *Ballantines*
Brandy – *Constantino*
Liqueur Beirão

10,50€ per person

30 minutes service

Package II

New Whisky – *Ballantines*
Old Whisky – *Ballantines* 12
years old
Old Brandy – *Chancela*
Maracuja Liqueur
Beirão Liqueur

14,50€ per person

30 minutes service

Package III

New Whisky – *Ballantines*
Old Whisky – *Ballantines* 12
years old
Old Brandy – *Chancela*
Abelheira Regional
Beirão Liqueur
Carolans

16,00€ per person

30 minutes service



OPEN BAR I

Sparkling Wine - Pestana Selection
Gin - *Beefeater*
Vodka - *Wyborowa*
Rum - Havana 3 years
New whisky - *Ballantines*
Liqueur Beirão
Caipirinha
Caipiroska
Mojito

16,50€ per person

First hour service

13,00€ per person

Second hour service

OPEN BAR II

Sparkling Wine - Pestana Selection
Martini
Gin - *Beefeater*
Vodka - *Wyborowa*
Rum - Havana 3 years
New Whisky - *Ballantines*
Liqueur Beirão
White Sangria

Selection of 4 cocktails

27,00€ per person

First hour service

16,50€ per person

Second hour service

COMPLEMENTS

Seafood Station

Grilled Limpets with Butter and Lemon
Shrimp Cooked with *Fleur de Sel*
Half Shell Mussels
Marinated with Virgin Sauce
Stuffed Crab
Toasts, Lemon, Aioli and Mil Island Sauce

35,00€ per person

1 hour service with replacement

Cheese Board

Variety of 8 National and International Cheeses accompanied by:
Honey, Jam and Chutney
Grapes and Nuts

16,50€ per person

1 hour service with replacement

Desserts

Chocolate Fountain with Marshmallows and Fruit
Chocolate Brigadier
Tiramisu
Cookie Cake
Red Fruits Cheesecake
Orange Tart
Almond Cake
Red Velvet Pie
Assorted Macaroons (3 varieties)
Waffles and Pancakes
Sliced Fruit

16,50€ per person

Cold Meat Cuts

Ham
Meat Sausage
Black Pudding, Chorizo
Sausage, Spicy Sausage
Olives, Pickles, Mustard and Flavored Oils
Bread Variety

14,50€ per person

1 hour service with replacement

Internacional Supper

Tomato Cream with Basil and Croutons
Margherita Pizza
Chicken Wings with Barbecue Sauce
Salmon Wrap with Cucumber and Fresh Cheese
Vegetable Samosas

13,00€ per person

Azorian Supper

Chicken Soup
Beef in Regional "Bolo Levedo" cake
Cheese Board
Bread Selection

14,50€ per person

Portuguese Supper

Vegetable Cream with Olive Oil and Croutons
Shrimp Pattie, Meat Pattie, Cod Fish Pattie, Chicken Pattie and Meat Samosas
Prego em Bolo Levedo

13,00€ per person





CONDITIONS

- Applicable prices for "A La Carte" minimum **55,00€ per person**
- 4 hours of event, from the beginning of the event until the departure with end at 00h00
- Tablecloths on request to the hotel
- Private rental of the space – minimum 30 people
- Children from 0 to 3 years old – Free
- Children from 4 to 11 years old – 50% discount on the adult price
- Minimum number of people for the Plated Menu / Buffet – On Request (except Azores and Lagoa de Fogo)

TERMS AND CONDITIONS

1. The prices shown are per person, in euros and include VAT at the legal rate in force. Prices are subject to change without prior notice and subject to confirmation. Confirmation of the final number of guests must be indicated up to 15 days before the event.

Includes 4 hours service. After that time, a previously agreed service charge per hour will be applied (does not include food/drinks) (€75.00/hour, every 25 people).

Considering the current uncertainty in the markets regarding inflationary pressures, Pestana Hotel Group reserves the right to revise the contracted prices if the HICP (Euro Zone) is higher than 6%, with the update being equal to the inflation value.

This assessment will be made monthly by analysing the HICP* indicator ("annual rate of change") published monthly by Eurostat.

*Harmonised Index of Consumer Prices (HICP)

2. The Food and Beverage includes tasting menu for 2 people, not included in the buffet menu and drinks and open bar packages. Accompanying persons will be charged 50% of the menu price. Booking with a minimum of 15 days in advance (except Christmas, New Year's Eve, August and Easter) which requires more advance notice. You must be informed 30 days in advance of the final menu selections.

Children up to 3.99 years free. From 4 to 12 years old a 50% discount applies on the chosen menu. Child menu available. For health and food safety reasons, food products brought in from outside are not allowed. According to internal procedure, the bride and groom must sign a term of responsibility.

Cork stopper fee €10.00 per person, includes water and soft drinks.

Meals for contracted suppliers subject to availability.

The event runs until 00h00. Any exceptional situation must be informed and authorised by the Hotel in due time. The Hotel is available to meet with the Chef to personalise your Menu. Up to 15 days before the event, the final number of guests must be indicated, or the last number of guests informed will be charged.

3. Additional Services such as animation, florist, hairdresser, make-up artist, decoration, babysitting, transfer service, photography & video, among others, may be recommended by our previously selected partners.

All external services contracted by customers must be informed and approved by the Hotel. The type of service, number of elements, technical means and contacts must be informed. The place of loading and unloading must always be the service area of the Hotel.

The Hotel reserves the right not to authorise any additional service that has not been previously informed and authorised. Animation after midnight requires prior authorisation. We are available to present vegetarian, allergen or religious alternatives according to your requirements.

4. Payment Policy

A non-refundable deposit of 15% of the total amount is required to secure the booking. A payment of 40% of the total amount must be made 90 days in advance. A payment of the remaining 20% of the total amount must be made 45 days in advance. A payment of the remaining 25% of the total amount must be made 15 days in advance. All bank transfers require the sending of proof for correct identification. Extra services must be paid at the end of the event with prior credit card guarantee. If payments are not made in accordance with the above terms, the Hotel reserves the right to cancel the event booking.

5. The Hotel reserves the right to be indemnified for Damage or Loss caused by guests. The cost of repair or replacement of Hotel property resulting from damage or loss will be charged to the client even if the responsibility lies with a guest. The Hotel shall not be liable for any loss, third party damage or loss of any material left by guests before, during and after the event. Goods left at the Hotel must be collected within 24 hours of the end of the event.

6. The decoration by the hotel includes: white linens, white towels and coloured chair sashes (Green, Bordeaux, Red and Gold). All other services are the responsibility of the client. If necessary, the client can consult the hotel that will provide contacts.



CONTACTS

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Departamento Comercial

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