



PESTANA
HOTELS & RESORTS

WEDDING KIT

2025

THE TIME OF YOUR LIFE



PESTANA

BAHIA PRAIA

NATURE & BEACH RESORT
AZORES • PORTUGAL



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WEDDING MASTER

The Pestana Bahia Praia offers you an exclusive and innovative service - Wedding Master - designed to help you plan and organize your big day with Passion.

Meticulously prepared to guarantee exceptional results, this service consists of a wide range of solutions that will amaze your guests and ensure you spend an unforgettable day together.

Your dreams will come true!



SERVIÇOS SIGNATURE

“Styling Proposals”

Due to this being such an important day, we adapt our facilities to your special moments.

A wide range of alternatives are available to make your party even more special.



MENUS

Our Chefs masterfully interpret the qualities of products from each region, respecting their origins.

In a festive and absolutely incomparable atmosphere, surrounded by sea and nature you will experience an exclusive and authentic gastronomy.



CANAPÉS



Cocktail

Select from any of the options provided | 60 minutes

Finger Food

Vol au Vent with Tuna Paste and Tannery

Chicken Pies with Chives and Egg

Butter from the Azores with Ham on Toast

Pineapple and Black Pudding Skewer with Honey

Roasted Chicken Wings with Mango and Ginger Chutney

Eggs with the same Stuffing and Herbs

Seafood Cream Soup with Sour Cream

Octopus Salad with Sweet Potatoes and Vinaigrette Sauce

Courgette and Curry Mini-Quiche with Coconut Milk

Mushroom Stuffed with Vegetarian Sausage 🌱

Tofu Breaded in Almond Crust with Pineapple Chutney 🌱

Cherry Tomato Skewer with Regional Fresh Cheese and Basil 🌱

Fresh Cheese Toast with Pumpkin Jam and Walnut 🌱

Fresh Cheese with Regional Pepper 🌱

Island Cheese and Spinach Quiche 🌱

Mushrooms Stuffed with Vegetable Ragout 🌱



Cocktail

Select from any of the options provided | 60 minutes

Cold Shots

Andalusia Gazpacho 🌱

Pineapple and Mint Shot 🌱

Fried

Meat Patties

Codfish Patties with Parsley

Samosa with Spicy Tomato Sauce

Vegetable Crepe with Tartar

Spinach Patties 🌱

Squid Rings 🌱

Sweets

Mini Cream Puffs

Mini Fruit Skewers

Mini Fruit Tartelettes

10,50€ per person

4 pieces

13,50€ per person

6 pieces

15,50€ per person

8 pieces



MENUS



Served Menu

Minimum: 20 people

Starter

Fresh Cheese and Tomato Salad

Smoked Salmon with Avocado,
Mixed Lettuce and Coriander

Black Pudding and Regional
Pineapple Grilled with Honey

Shrimp Salad

Melon with Smoked Ham with
Port Wine Reduction

Soup

Pumpkin Cream and Toast
with Seeds

Peas Cream Soup with
Toasted Chorizo Brunoise

Vegetable Julienne Soup

Green Broth with Chorizo
and a Drizzle of Olive Oil

Chickpeas Cream Soup with
Spinach and Codfish

Fish

Golden Hake Fillets with
Mashed Sweet Potato and
Sautéed Vegetables

Codfish with Cornbread Crust
and Herbs with Kale and
Roasted Potatoes

Monkfish Loin with Sparkling
Wine Sauce and Shrimp,
Spinach Risotto with almonds

Swordfish, Yams, Green Beans
with Lemon and Coriander
Sauce

Appetiser

Mango Ice Cream with Mint
and Tonic Water

Raspberry Ice Cream with
Sparkling Wine

Pineapple Ice Cream with
Almond Liqueur

Lemon Slush with Basil

92,50€ per person

3 dishes menu – starter, main dish fish or meat,
dessert

105,50€ per person

4 dishes menu – starter, fish dish, appetiser, meat
dish, dessert



Served Menu

Minimum: 20 people

Meat

Chicken Breast with Wild Mushroom Sauce, Potato Gratin and Sauteed Courgette

Iberian Pork Tenderloin with Thyme, Apple and Roasted Potatoes

Turkey Stuffed with Nuts, Sweet Potatoes Mash and Vegetables

Tornado Beef Tenderloin with Bahia Sauce, Roasted Vegetables with Thyme and Potato Croquettes

Vegetarian

Mushroom and Island Cheese Risotto

Vegetable “Brás” Style with Olive Tapenade

Courgette Stuffed with Soy, Mushrooms and Oregano

Dessert

Cinnamon Apple Pie, Cream Ice Cream and Honey

Grilled Pineapple with Lime and Coconut Ice Cream

Cheesecake with Red Fruits and Mint

Brownie with Almond Ice Cream and Salted Caramel

Azorean Trilogy

Queijada from Vila Franca do Campo, Graciosa and Avó

Included Drinks

Red wine Pestana selection

White wine Pestana selection

Rose wine Pestana selection

Soft Drinks, Water and Beer

Coffee & Tea

Premium Wine Pack Supplement - Optional

10,00€ per person



KIDS



Children Menu

Valid for children from 4 to 12 years

Starters

Vegetable Cream Soup with Virgin Olive Oil
Tomato Salad with Mozzarella Cheese and Olive Oil
Sausage Puff Pastry with Cheese, Tomato Sauce

Main Dish

Breaded Chicken Breast with French Fries, Lettuce,
Tomato
Hake Goldfish with Tomato Rice
Spaghetti with Bolognese Sauce and Cheese

Dessert

Dark Chocolate Mousse with Marshmallow
Ice Cream Trilogy with Whipped Cream and
Chocolate Sauce
Fresh Fruit Skewers with Strawberry Sauce

Included Drinks

Soft Drinks
Mineral Water

37,50€ per person

3 dishes menu – starter, main dish, dessert



BUFFETS



Buffet Bahia Praia

Minimum: 30 people



Cocktail

1 hour

Various Patties
Toasted Regional “Bolo Levedo” Cake with Caramelized Onions
Vol au Vent with Tuna and Tannery
White Wine Pestana Selection
Sparkling Pestana Selection
Beer
Soft Drinks
Orange Juice
Water

Soups

Select 1 option

Tomato Cream Soup with Poached Egg
Pumpkin Cream Soup with Herbs Olive Oil
Vegetable Cream with Its Garnish
Chicken Soup with Rice

Simple & Composed Salads

Select 5 options

Tomato and Regional Fresh Cheese with Oregano
Chicken Salad, Bacon, Cheese and Caesar Sauce
Pasta Salad, Seafood and Cocktail Sauce
Chicken with Pasta, Raisins, Yogurt and Mint Sauce
Cod with Chickpeas, Peppers and Portuguese Vinaigrette
Beetroot Salad with Orange and Seeds
Potato Salad with Bacon, Onion and Mustard
Couscous Salad with Saffron and Nuts
Pasta Salad with Tomato and Basil Pesto
Roasted Pineapple with Raisins and Lettuce
Peas with Roasted Bacon
Courgette and Eggplant in the Oven with Olive Oil and Oregano
Fresh Mushrooms Marinated in Olive Oil and Lemon with Parmesan Cheese

Main Dishes

Select 4 options

Golden Hake
Fish in “Fragateiro” Sauce
Cod with Cornbread Crust, Roasted Potato and Vegetables
Grilled Salmon Supreme Over Tomato and Capers
Roast Pork with Honey Mustard Sauce
Beef Flank in Red Wine
Pork “Alentejo” Style with Clams
Chicken Breast in Sunflower Seed Crust



Buffet Bahia Praia

Minimum: 30 people

Vegetarian

Tortellini with Spinach Cream
Vegetables Lasagna
Penne with Vegetable Ratatouil

Sides

Select 3 options
Penne in Olive Oil and Herbs
Roasted Parisian Potatoes with Onions
White Rice
Sautéed Vegetables
Steamed Broccoli with Garlic Oil
Roasted Sweet Potato
Roasted Potato
Carrots Sautéed in Cow Butter

Candy Buffet

Select 5 options
Sweet Rice
Cookie Cake
Red Fruits Cheesecake
Chocolate Brigadier
Chocolate Mousse
Crème Brulée
Orange Tart
Passion Fruit Pudding
Wild Berries Bavaoise
Laminated Fruit Display

Included Drinks

Red Wine Pestana selection
White Wine Pestana selection
Rose Wine Pestana selection
Soft Drinks, Water and Beer
Coffee & Tea
Bride Cake
(outsider catering - not included)
Sparkling served with bride cake

97,50€ per person

Premium Wines Package
Supplement - Optional

10,00€ per person





Barbecue Buffet

Minimum: 30 people

Soup

Leek and Celery Cream Soup

Sauces and Condiments

Vinaigrette and Cocktail

Garlic Mayonnaise

Aromatic Herbs

Cold Buffet

Shrimp

Smoked Salmon with Herbs

Roasted Meats Laminated with
Pineapple

Grilled Octopus Salad with Olive Oil
and Garlic

Avocado with Shrimp and Lime Juice

Red Cabbage Salad with Balsamic
Vinegar

Pasta Salad with Tomato and Basil
Pesto

Smoked Ham with Melon

Bacon and Caramelized Onion Quiche

Patties (2 varieties)

Cold Buffet

Roasted Pineapple with Raisins
and Lettuce

Display of Other Simple and
Compound Salads

Our Selection of Mayonnaise,
Cocktails, Tartar, Vinaigrette
and our Flavored Oils

Hot Buffet

Fish Skewer with Grilled Shrimp

Grilled Salmon

Sword Fillet with Passion Fruit
Sauce

Chicken

Portuguese Duck Rice

Sausages

Roasted Sweet Potato

Sauteed Potatoes with Parsley
Onion and Bacon

White Rice

Stewed Black Beans

Seasonal Mixed Vegetables

Dessert

Wild Berry Cheesecake

Orange Pudding

Fruit Salad

Chocolate Mousse

Jellies

National Cheese Board with
Walnuts and Raisins

Seasonal Fresh Fruit Display

Coffee

Included Drinks

Red Wine Pestana selection

White Wine Pestana
selection

Rose Wine Pestana
selection

Soft Drinks, Water and Beer

Coffee and Tea

Bride Cake

(outside catering – not included)

Sparkling served with bride cake

108,00€ per person

Premium Wines Package
Supplement – Optional

10,00€ per person



Regional Açores Buffet

Mínimum: 50 people

Salad Bar

Lettuce, Tomato, Sweet Corn, Carrot, Peppers, Arugula, Cucumber
Pickled Octopus
Chickpeas Salad with Cod and Boiled Egg
Greek Salad with Feta heese
Shrimp and tropical fruit salad
Roasted vegetables with balsamic and walnuts
Colorful pasta with sun-dried tomatoes, cured Iberian ham and olives
Sauces, vinaigrettes and condiments

Starters

Grilled Limpets
Beef Carpaccio Drizzled with Extra Virgin Olive Oil, Lemon and Parmesan Cheese
Shrimp
Smoked Salmon

Soup

Pea Cream Soup with Egg and Smoked Ham
Chicken Soup with Rice and Mint

Main Dishes

Monkfish Medallion with Sparkling Sauce on a Bed of Vegetables and Cherry Tomatoes
Pork Fish, Beurre Noisette with Capers, Mashed Potatoes and Baby Vegetables
Veal Steaks Regional Style
Azorean Furnas Stew
Tenderloin with Provencal Crust, Bed of Ratatouille and Rosemary Sauce
Wild Rice with Dried Fruits
Potatoes Gratin
Mixed Steamed Vegetables with Sage Oil
Tortellini with Walnut Sauce

Dessert

Sweet Rice
Cookie Cake
Red Fruits Cheesecake
Chocolate Brigadier
Orange Tart
Chocolate Mousse
Laminated Fruit Display

Included Drinks

Red, White and Rose – Pestana selection
Soft Drinks, Water and Beer
Coffee and Tea
Bride Cake
(outside catering – not included)
Sparkling served with bride cake

140,00€ per person

Premium Wine Supplement
– Opcional

10,00€ per person



END THE DAY



Seasons & 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 Fruit
Chocolate Brigadier
Tiramisu
Cookie Cake
Red Fruits Cheesecake
Orange Tart
Almond Cake
Red Velvet Pie
Waffles and Pancakes
Sliced Fruit

16,50€ per person

Cold Meat Cuts

Iberian 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



DRINKS



Cocktail Aperitifs I

Semi-Dry Port Wine
White Wine – Pestana selection
Sparkling Wine – Pestana selection
Fresh Orange Juice
Softs, Water and Beer

9,00€ per person 30 minutes

12,50€ per person 1 hour

Cocktail Aperitifs II

Semi-Dry Port Wine
Passion Fruit Liqueur
White Wine – Pestana selection
Gin – *Beefeater*
Sparkling Wine – Pestana selection
Fresh Orange Juice
Softs, Water and Beer

12,50€ per person 30 minutes

15,50€ per person 1 hour

Cocktail Aperitifs III

Medium Sweet Madeira Wine
Regional *Abelheira*
Gin – *Hendricks*
Caipirinha
Sparkling Wine – *Danúbio*
Soft Drinks, Water and Beer

15,50€ per person 30 minutes

21,00€ per person 1 hour

Drinks Meal Package

White Wine – *Planalto*, Douro
Red Wine – *Vinha das Lebres*, Alentejo
Beer, Softs and Water
Coffee and Tea

10,00€ per person supplement



HAPPY HOUR





Bar



Open Bar I

Sparkling Wine – Pestana selection
Gin – *Beefeater*
Vodka – *Wyborowa*
Rum – Havana 3 years
Young Whisky – *Ballantines*
Liqueur *Beirão*
Sangria

16,50€ per person 1st hour

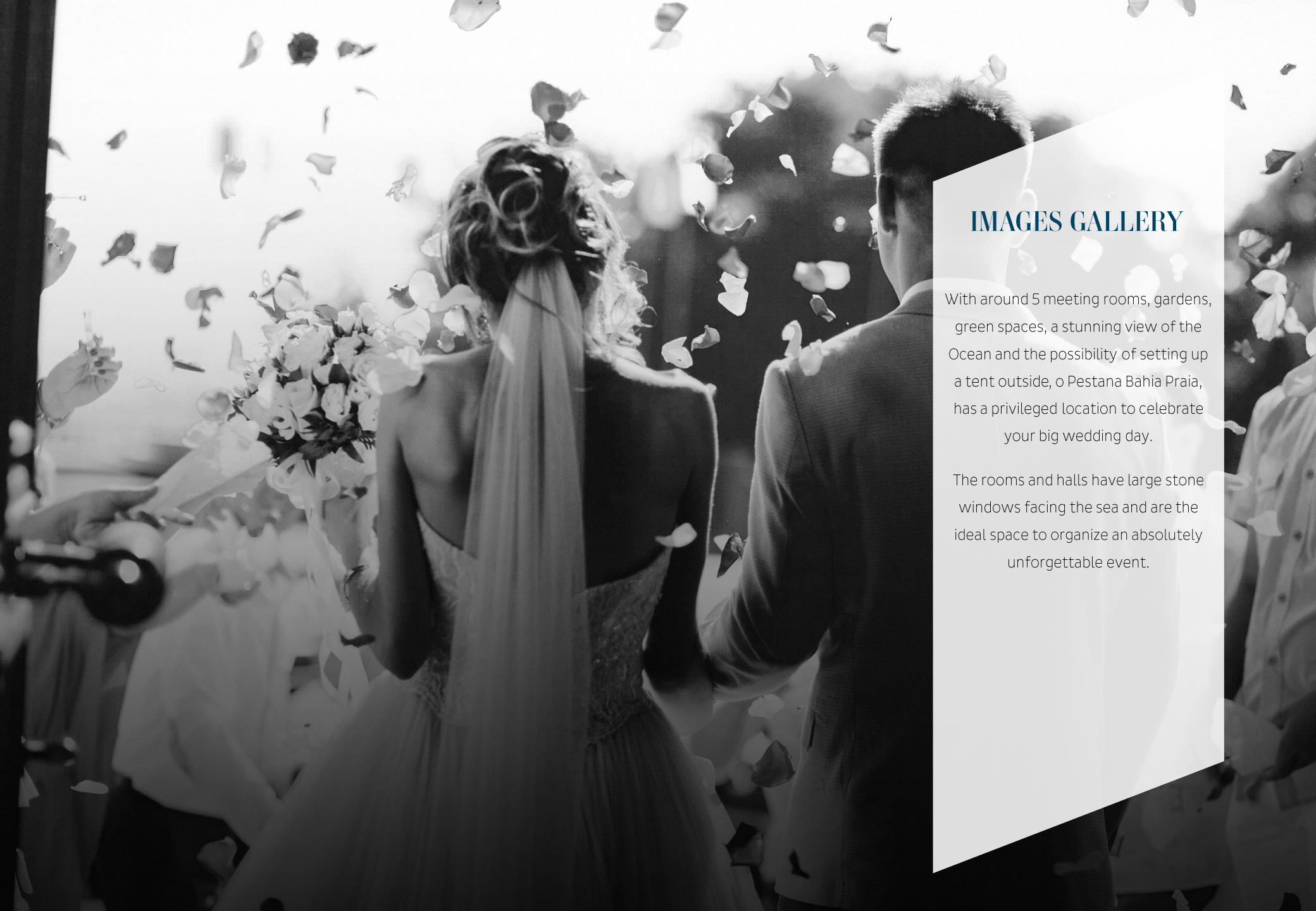
13,00€ per person 2nd hour

Open Bar II

Sparkling Wine – Pestana selection
White Wine – Pestana selection
Red Wine – Pestana selection
Gin – *Beefeater*
Vodka – *Wyborowa*
Rum – Havana 3 years
Young Whisky – *Ballantines*
Liqueur *Beirão*
White Sangria
Selection of 4 Cocktails

27,00€ per person 1st hour

16,50€ per person 2nd hour



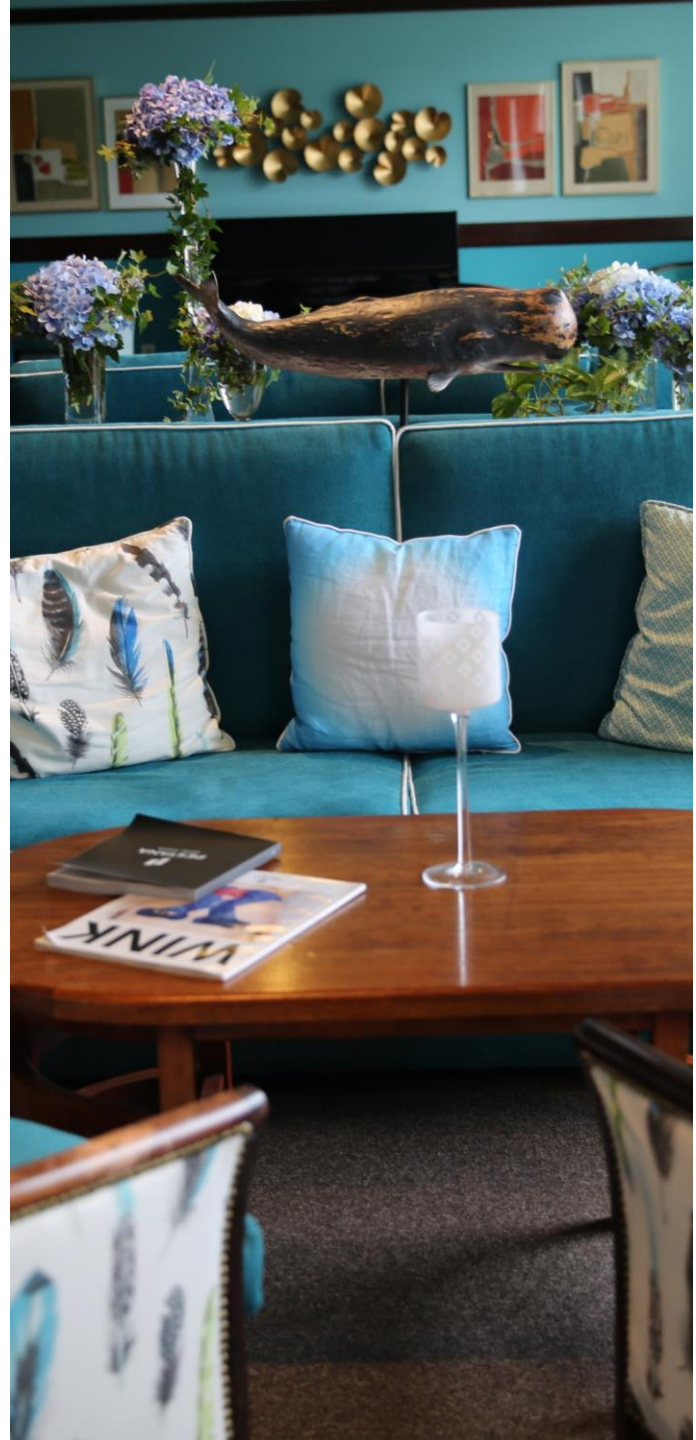
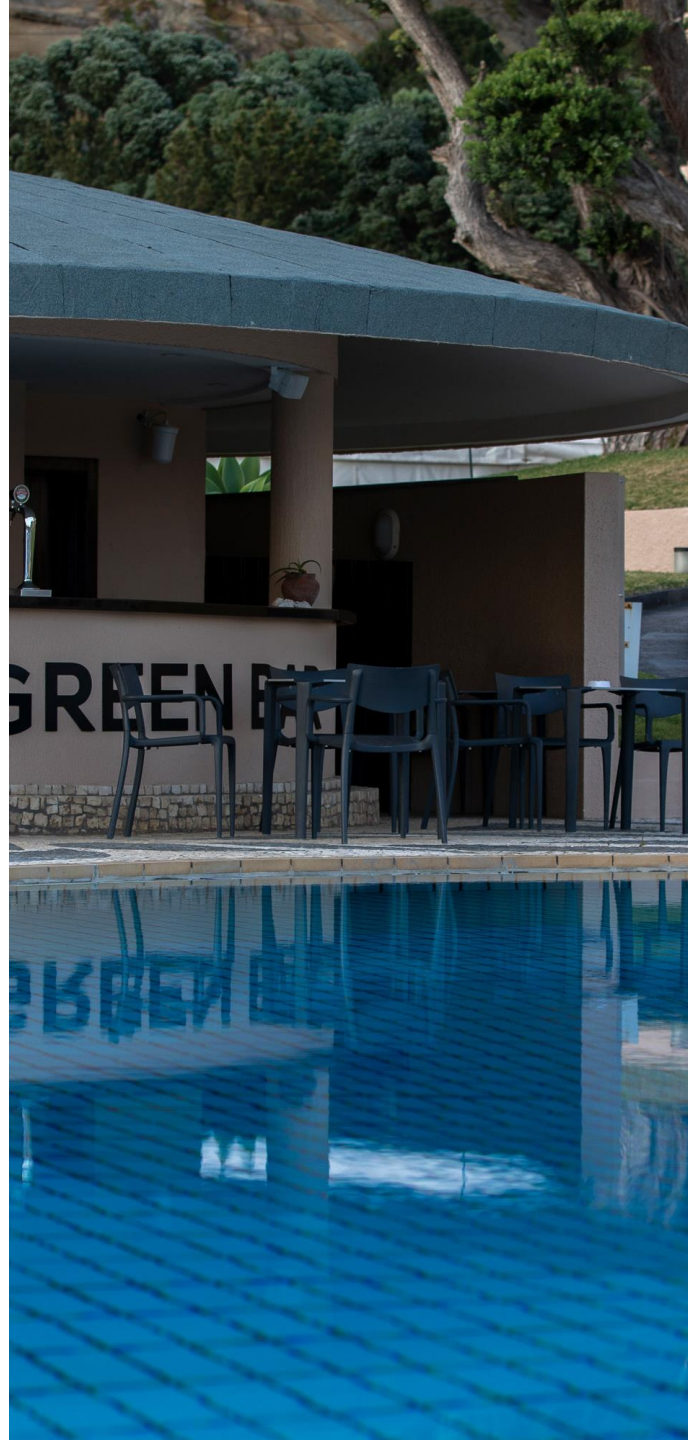
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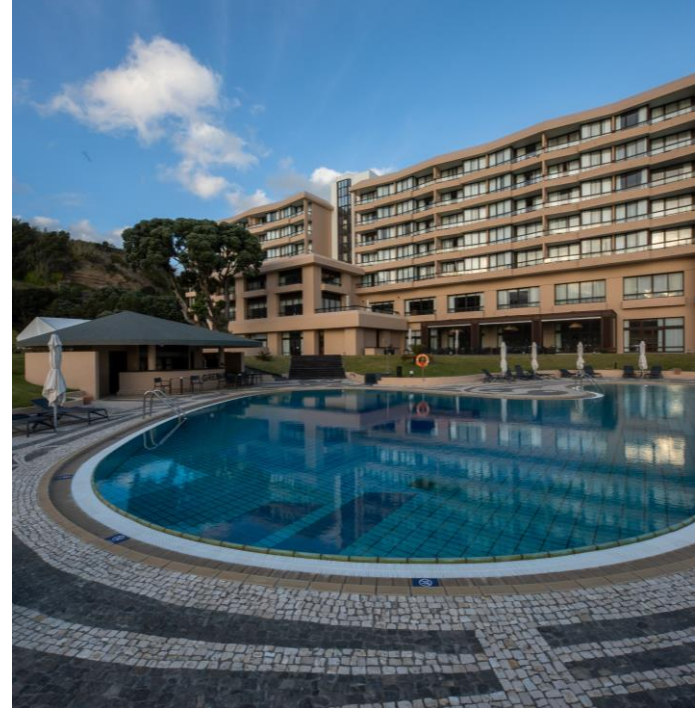
With around 5 meeting rooms, gardens, green spaces, a stunning view of the Ocean and the possibility of setting up a tent outside, o Pestana Bahia Praia, has a privileged location to celebrate your big wedding day.

The rooms and halls have large stone windows facing the sea and are the ideal space to organize an absolutely unforgettable event.











Conditions

Includes

- ▮ Ceremony table with white tablecloth included
- ▮ White tablecloths
- ▮ Chairs with white linings
- ▮ The Hotel's standard menu
- ▮ Menu and wine tasting for 2 persons on the set menu selection from the plated menu (remaining guests 50% off)
- ▮ Children from 0 to 3 years old - Free of charge
- ▮ Children from 4 to 12 years old - 50% discount on the adult menu or children's menu option

General Conditions

- ▮ Minimum 30 guests
- ▮ Bride and Groom - discount on Pestana site rate for Wedding Night (less than 100 guests)
- ▮ Offer Wedding Night for a minimum of 100 guests
- ▮ Accommodation - 10% discount on rate from the Pestana site for guests Spaces subject to a rental fee (on request)

GENERAL CONDITIONS

Prices are allocated per person, in euros and include Portuguese local VAT tax.

Prices are subject to change without pre-warning and subject to confirmation.

The final number of expected guests require to be informed until 15 days prior to the event.

Some spaces, in high season, apply rental fee.

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 greater than 6%, the update being equal to the inflation value. This assessment will be carried out monthly through the analysis of the HICP indicator* ("annual rate of change") published monthly by Eurostat.

*Harmonised Index of Consumer Prices (HICP)

Food and Beverage

Includes tasting menu for 2 people. In the buffet menus, the dishes to taste are only: soup, main courses and side dishes. Guests will be charged 50% of the menu price.

Booking at least 15 days in advance (except Christmas, New Year's Eve, August and Easter) which requires more advance notice. The final selections of the desired menu must be informed 30 days in advance. Children up to 3.99 years old free of charge.

From 4 to 12 years old, a 50% discount is applied on the chosen menu. Child menu available.

A cork fee of €20 per person applies, which includes drinks and soft drinks.

For health and food safety reasons, entry/exit of foodstuffs brought from abroad is not allowed. The only exception will be the Wedding Cake, the transport and consumption of which is the sole responsibility of the customer (applies when the cake is not included in the menu). According to the internal procedure, the bride and groom must sign a liability waiver. Meals for contracted suppliers subject to availability. The Hotel is available for a meeting with the Chef to customize your Menu.

Additional Services

Additional services such as entertainment, florist, hairdresser, makeup artist, decoration, babysitting,

GENERAL CONDITIONS

transfer service, photography & video, among others, can be recommended to our previously selected partners. All external services hired by the bride and groom 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 authorize any additional service that has not been previously informed and authorized. Music allowed until 23:00 outside and until 00:00 inside. We are available to present vegetarian, allergen or religious alternatives according to your requirements.

Payment Policy

To secure the date reservation, a non-refundable deposit of 15% of the total amount.

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 30 days in advance.

A payment of the remaining 25% of the total amount must be made 7 days in advance.

All bank transfers require the submission of proof for correct identification.

Extra services must be paid for at the end of the event with prior credit card guarantee. If payments are not made in accordance with the terms mentioned above, the Hotel reserves the right to cancel the reservation of the event.

Cancelation Policy

Up to 45 days before the wedding, 40% of the total amount will be charged.

Up to 15 days before the wedding, 80% of the total amount will be charged.

Up to 15 days before the wedding, the final number of guests must be indicated, or the last number will be charged number of guests reported.

Damage

The Hotel reserves the right to be compensated for damages or losses caused by guests. The costs of repairing or replacing Hotel goods resulting from damage or loss will be charged to the customer even if the responsibility lies with a guest. The Hotel is not responsible for losses, damages caused by third parties or the loss of any material left by the guests during and after the event. Goods left at the Hotel must be collected within 24 hours after the end of the event, after this period the Hotel is not responsible.



PESTANA
HOTELS & RESORTS

CONTACTS

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