



arriba



WEDDINGS
AUTUMN/WINTER
NOVEMBER TO APRIL
2013/2014

Menus (valid for a minimum of 90 people)

COCKTAIL – common to all suggestions and always in open bar

Drinks

Sparkling wine, dry Port wine
Whisky, gin, vodka, caipiroskas, mojitos
Orange juice, pineapple with lime juice, melon with mint juice,
strawberries with blackberries juice, waters

Foods

Mini caprese skewers
Mini courgette with dried fruits skewers
Endives with cream cheese and coriander
Crab paté with toasts
Portuguese sausage paté with regional bread
Crunchy shrimp with soya sauce
Scallops with mango coulis
Guinea fowl satay
Game truffles
Scrambled eggs with green asparagus

COCKTAIL – optional items

Optional

01.

Cold or Warm soups degustation in shot glasses

Cost: € 2 per person

02.

Prosciutto sliced at the moment with warm bread and fresh butter

Cost: € 3 per person

03.

Tuna mousse with shrimp or Salmon mousse with smoked salmon rolls

Cost: € 3 per person

MENU A

Couvert:

Flat bread, warm bread, butter or virgin olive oil and balsamic vinegar

Cold or Warm soups degustation:

Peas with reinette apple (warm)

Tomato with egg (warm)

Pumpkin with fennel (warm)

Mussel with safron (warm)

OR

Mushroom and cream soup

OR

Pumpkin with tapioca pearls soup

OR

Peas with reinette apple soup

Monkfish with clams and shrimp in a bed of vegetables served with wild rice

OR

Fish and seafood Cataplana served with wild rice

Lemon sorbet

Roasted veal with Dijon mustard sauce, roasted potatoes, shallots and snow peas

Optional: 1 dessert served at the table

example: red fruits soup with lemon ice cream OR Grilled grapefruit with grapefruit ice cream and mango coulis OR Mango ice cream with hot chocolate OR Petit gateau with almond ice cream OR Wedding cake with fruit coulis and ice cream

MENU A (Continuation)

CHEESE TABLE

Some examples: Serra, Serpa, Ilha, Nisa, Brie, Camembert, etc...
With bread, toasts, grapes, jams and nuts

SWEETS AND FRUITS TABLE

Some examples:

Eggs bundle

Dark chocolate cake

Chocolate cheesecake

Cold tea cake

Apple crumble with cinnamon

Chocolate and cream cake

Godets with:

“Crème brûlée”

Hazelnut mousse with two chocolates

Mango with tarragon syrup

Red fruits

Sliced tropical fruits

Chocolate fondue and mango bowl

MENU A (Continuation)

WINES

White wine Porca de Murça or similar

Red wine Ciconia or similar

COFFEE AND LIQUEURS

Coffee with mignardises

Liqueurs

(whisky, Portuguese cognac, liqueurs, Port wine...)

OPEN BAR without limit of schedule

Including expresso

WEDDING CAKE

Wedding cake – different shapes

Sparkling wine OR Port wine OR Other drink you choose

Cost per person : € 85

+ than 200 pax: 3% discount

+ than 250 pax: 5% discount

MENU B

Fish and shellfish soup

OR

Shellfish and saffron soup

OR

Codfish crepes au gratin with shrimp sauce, green salad

+

Beef loin with species sauce, roast potatoes, vegetables

OR

Iberian black pork with bread stew with green asparagus from Alentejo,
asparagus bundle, sweet potato crunchy

OR

Veal mignon with foie gras and Serra cheese,
gratin dauphinoise, tomato and spinach a la crème

Rest – SAME AS MENU A

Cost per person : € 77

+ than 200 pax: 3% discount

+ than 250 pax: 5% discount

MENU C

Codfish puff pastry with arugula salad

OR

Toasted chèvre with pear and green salad

Striped bass line on a bed of vegetables

OR

Mullet on artichoke ravioli, mini vegetables, mushroom sauce

OR

Nailed with grapes and reduction of Moscatel wine, potatoes and vegetables

OR

Turbot braised, coriander coulis and green asparagus

+

Roasted veal en croute of sesame seeds, potatoes papillotte with tapenade

OR

Veal tenderloin with chopped mushrooms, roasted potatoes and vegetables

OR

Duck with Port wine, wild rice

OR

Chicken baloutine with roasted potatoes, mixed vegetables

Rest – SAME AS MENU A

Cost per person : € 88

+ than 200 pax: 3% discount

+ than 250 pax: 5% discount

MENU D

Puff pastry of foie gras with apple, served with mini vegetables salad
OR
Toasted foie gras, fig crepe, caramelized apple in a reduction of Port wine
+
Striped bass line on a bed of vegetables
OR
Mullet on artichoke ravioli, mini vegetables, mushroom sauce
OR
Nailed with grapes and reduction of Moscatel wine, potatoes and vegetables
OR
Turbot braised, coriander coulis and green asparagus
+
Roasted veal en croute of sesame seeds, potatoes papillotte with tapenade
OR
Veal tenderloin with chopped mushrooms, roasted potatoes and vegetables

Rest – SAME AS MENU A

Cost per person: € 93

+ than 200 pax: 3% discount

+ than 250 pax: 5% discount

CHILDREN'S MENU

Vegetables soup
Lasagna OR Spaghetti alla Bolognese OR Steaks with fries and fried egg
Juices and waters
Jellies

From 0 to 2 years: OFFER
From 3 to 10 years: € 30 per child

OPTIONALS:

Supper A

Scrambled eggs with peppers & tomato (piperade) OR 1 Soup OR Hot chocolate
with "Churros"
OR "Queimada" (regional drink) with custard cream

Cost per pax: + € 2

AND/OR

Supper B

Show cooking:

"Preguinhos" sirloin in bread OR Sweet or salty crepes OR Scrambled eggs OR
Scrambled eggs
with hunting sausage and green asparagus

OR

Show pasta:

Tagliatelle "Nero di sepia" with shrimps
OR Orecchiette carbonara OR Penne ortolana

Cost per pax: + € 7

AND/OR

Colds buffet

Roasted suckling pig, prosciutto, homemade patés
Mushrooms, beans, endives, nuts and rice and peppers salads
Chips

Cost per pax: + € 5

OTHER OPTIONS OF WINE:

Without extra cost:

White - DFJ Alvarinho e Chardonnay

White - Montinho de São Miguel

Red – Fonte do Beco

Red – Fonte da Serrana

With extra cost:

White - Herdade de S Miguel Colheita - € 1,5 per pax

White - Seleccionada Quinta da Alorna Reserva - € 3 per pax

White - Quinta da Lagoalva Talhão 1 - € 1 per pax

White – Roquevale - € 1 per pax

Red - Quinta da Ponte Pedrinha - € 2 per pax

Red - Vista Touriga Nacional Reserva - € 4 per pax

Red - Monte da Ravasqueira - € 2 per pax

Red - D.G. - € 1,5 per pax

VENUE RENTAL

Cost:

€20 per adult

€10 per child (3 to 10 years old)

PLEASE NOTE:

The above costs do not include the rental or use of the pool area before 7.30PM during the bathing season (May to October)

The actual reservation of the venue is only assured with the 30% payment of the rental fee and is valid for a period of 8 days.

Minimum rental fee: €1.500 | Maximum rental fee: €4.000
VAT not included

SPECIAL CONDITIONS

The closing of the pool for your wedding, ceremonies at the beach, groups under 80 people, thematic parties, cocktail dînatoire weddings or others less traditional – everything is possible at Arriba!

Ask us to know the conditions, availability and cost we can offer to make your wedding even more special and unique.

DECORATION

Tables and chairs: **OFFER**

Table illumination: **OFFER**

Centerpieces: € 25 each

Centerpieces with flowers: € 35 each

Buffet table decoration: from € 75 each

Lounge decoration:

Sofas, pouffes, support tables, lamps, carpet,
glass vases with candles

OFFER

Structure for ceremony: **OFFER**

Optional: Carpet (the color you prefer): €4/m²

SOUND SYSTEM AND LIGHTNING

A) PACK I: € 800 + VAT

Includes:

Sound:

- 02 Amplified speakers QSC K12
- 02 Amplified Subwoofers QSC KSub
- 01 Mixing table DJ Numark Mixdeck

Dance floor illumination:

- 02 Moving Heads Leds RGB
- 01 Lighting control table
- 01 Technician of Sound / DJ for assembly and technical support during the event

B) PACK II: € 1.000 + VAT

Includes:

Sound:

- 02 Amplified speakers QSC K12
- 02 Amplified Subwoofers QSC KSub
- 01 Mixing table DJ Numark Mixdeck

Dance floor illumination+ Interior decorative illumination:

- 04 Moving Heads Leds RGB
- 06 Led bars RGB
- 01 Lighting control table
- 01 technician of Sound / DJ for assembly and technical support during the event

SOUND SYSTEM AND LIGHTNING

C) PACK III: € 1200 + VAT

Includes:

Sound:

- 02 Amplified speakers QSC K12
- 02 Amplified Subwoofers QSC KSub
- 01 Mixing table DJ Numark Mixdeck
- 02 Exterior speakers Alto Professional TS115A Truesonic

Dance floor illumination:

- 04 Moving Heads Leds RGB
- 06 Led bars RGB
- 01 Lighting control table
- 01 Technician of Sound / DJ for assembly and technical support during the event

D) PACK AMBIENT SOUND: € 300 + VAT

Includes:

Ambient sound:

- 02 Speakers Alto Professional TS115A Truesonic
- 01 Mixing table DJ Numark Mixdeck
- 01 Technician of Sound for assembly and technical support during the Event

E) PACK AMBIENT SOUND + MICROPHONE: € 325 + VAT

Includes:

Ambient sound:

- 02 Speakers Alto Professional TS115A Truesonic
- 01 Mixing table DJ Numark Mixdeck
- 01 Wireless microphone Shure PG58 (includes tripod)
- 01 Technician of Sound for assembly and technical support during the Event

SOUND SYSTEM AND LIGHTNING

Additional options (common to all packs):

- Outside decorative lightning (02 city colors).....€ 400
- Outside sound system for cocktail (ambiance music or DJ).....€ 250
- Projector, display screen (2,40x1,80m) and micro.....€ 350
- 06 Led bars RGB.....€ 250
- 01 Wireless microphone Shure PG58 (includes tripod).....€ 50

DANCEFLOOR

A) Metallic dancefloor

Cost: € 25/m²

DANCEFLOOR

B) LEDs Dancefloor 5x5m

Cost: € 1.750

GENERAL CONDITIONS

DEAD-LINE:

The menu must be chosen up to 15 days before the wedding.
The final number of guests must be informed up to 3 days before the wedding.

PAYMENT SCHEDULE:

30% with confirmation; 60% 2 weeks before, the rest up to 48h before

CANCELLATION FEES:

- Venue rental: 30% with adjudication; remaining up to 7 days prior to the event.
- Remaining services: 50% of the total value up to 1 month before the event; remaining up to 7 days before.

THE ABOVE QUOTATIONS DO NOT INCLUDE:

VAT, other decorations not mentioned above

The following items are included:

- F&B as described
- Cutlery, crockery, glasswares
- Waiters **without schedule**
- Kitchen facilities, service and staff
- Set up and dismantle and transports
- Open bar

All of the above quotations are valid for a minimum of 90 adults.

WINTER SEASON:

From November to April, are only considered the costs for the other days.

In this period, every item of the decoration except the centerpieces is offered.