



WEDDINGS

THE PERFECT SETTING

WEDDINGS

An Unforgettable Day

Thank you for considering the Golf Mar Hotel the chosen venue for the celebration of your wedding. Together we will realize your dream. Enjoying a cliff top location with superb views over the Ocean, the Golf Mar Hotel offers private direct access to Porto Novo's beach. Amidst 220 hectares of green unspoiled lush vegetation and at some 45 miles north of Lisbon, the staff of this iconic and timeless hotel will help you to celebrate to perfection one of the most important moments of your life.

Hotel Golf Mar

Golf Mar enjoys an enviable location on the unspoiled Portuguese West Coast, but it's the mouth-watering cuisine, the affordable prices and the homely feel and friendly service that makes Golf Mar Hotel a unique destination for wedding celebrations.

We offer a vast array of banquet rooms, some such as the main restaurant and main ball room, both overlooking the Atlantic Ocean and Porto Novo fine sand beach.

The Bombordo restaurant on the 3rd floor has capacity for up to 700 participants and the main ball room, Salão Oceano, on the 4th floor has capacity for up to 300 participants.

The Londres Bar terrace boasting stunning views over the green hillsides and the Atlantic Ocean, it's the perfect choice for a stylish welcome cocktail.

As an alternative for the most daring, we may organize cocktails on the greens nearby the hotel or on the Porto Novo beach.



Dear Bride, Groom and Relatives,

One of the greatest milestones in life is the moment you get married. Friends and family are often recruited to help and to make sure the memorable event exceeds expectations.

At the Golf Mar Hotel, the expert team have prepared many weddings, attended many parties, welcomed many couples to celebrate the wedding anniversary's date years later and cheered the babies and toddlers of brides and grooms that have chosen the Golf Mar for this magical celebration. We are indeed a Generational hotel.

Now it's the brides' turn. You can trust that we will offer you our expertise, commitment, devotion and eagerness to celebrate to perfection one of the most important moments of your life.

We have carefully selected all the essential information so that you can choose which option best suits you, within a wide range of cocktails, wedding menus, beverage, supper, as well as the general information, complimentary and special offers that Golf Mar team has at the bride's disposal.

Great weddings are all about people. And to make each event as unique as your family, you can count on us to truly make it yours.

Brígida Firmino





AMOR INFINITO

COCKTAIL

Drinks

Water
Soft-drinks
Beer
Dry and Sweet Vermouth
Dry White Port Wine
Sweet Red Port Wine
White Wine
New Whisky
Gin and Vodka
Sparkling Wine Sangria with Red Fruit
Kir Royal

Appetizers

Bellini

Iberian Ham
Chicken Pie
Stuffing Sausage Balls
Sausage pate canapé
Baked Brie with Rosemary Honey
Salmon wrap with cream cheese
Shrimp Ceviche
Salmon Caviar Canape
Mini Pizzas
Tomato Shot with Angel Hair (egg
threads)
Fruit Kebab

31,00€ / per person

ALMA GÉMEA

COCKTAIL

Drinks

Water
Soft-drinks
Beer
Dry and Sweet Vermouth
Dry White Port Wine
Sweet Red Port Wine
White Wine
New Whisky
Gin and Vodka
Sparkling Wine Sangria with Red Fruit
Kir Royal
Sparkling Wine

Appetizers

Cod fish croquettes
Profiteroles with salmon mousse
Cod Fish Pie
Celery Salad With Walnuts and Roquefort
Sausage pate canapé
Spinach wrap with cream cheese
Chicken kebab with sesame seeds
Shrimp Ceviche
Mousse de Canard with Red Fruit Coulis
Mushrooms and fennel gourmet spoons
Mushrooms Cappuccino

24,00€ / per person

AMOR DE PERDIÇÃO COCKTAIL

Drinks

Water
Soft-drinks
Beer
Dry and Sweet Vermouth
Dry White Port Wine
Sweet Red Port Wine
White Wine
New Whisky
Gin and Vodka
Sparkling Wine Sangria with Red Fruit

Appetizers

Cod fish croquettes
Veal croquettes
Samosa Doughs
Bruschetta with blood sausage
Creamed cheese and coriander canapé
Meat Pie and Sausage puff
Profiteroles with salmon mousse
Celery Salad With Walnuts and Roquefort
Tomato Shot with Angel Hair (egg threads)

18,50€ / per person

ROMEU E JULIETA

COCKTAIL

Drinks

Water
Soft-drinks
Beer
Dry and Sweet Vermouth
Dry White Port Wine
Sweet Red Port Wine
White Wine
New Whisky
Gin and Vodka

Appetizers

Cod fish croquettes
Veal croquettes
Samosa Doughs
Bruschetta with blood sausage
Creamed cheese and coriander canapé
Sausage puff
Meat pie
Melon and Yogurt Shot with Peppermint

14,50€ / per person

Romeu & Julieta Cocktail is included on standard wedding banquet





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SONHO REAL

MENUS

Appetizers

Sautéed Scallops on a Bed of Leeks Salmon, Shrimp and Cream Cheese Puff Pastry Lobster Bisque and Crushed Fresh Coriander

Fish Main Course

Monkfish and Crawfish with Sweet Potato Purée Seabass with Lobster Medallion and Asparagus Fillets of Salmon with Sparkling Wine Sauce and Duchess Potatoes

Meat Main Course

White Veal Tenderloin with Foie Gras and Wild Rice

Filet Mignon with Mustard Sauce and Ratatouille Herb-roasted Leg of Lamb with Wild Mushroom

Desserts

Chocolate Pie and Tangerine Sorbet de Tangerine with Red Fruit Coulis Trio of Portuguese Convent Sweets Crispy Chocolate Mint Mousse

Coffee and Mignardises

90,00€ / per person

[please choose a Appetizer, a Fish and a Meat Main Course and a Dessert]

SONHO DIVINO

MENUS

Appetizers

Foie Gras with Caramelized Apple Cream of Chicken Soup with Roasted Pine Nuts Seafood Vol-au-vent with Ginger Sauce

Fish Main Course

Monkfish and Salmon Duet en Papillote Fillets of Sea Bass with Sparkling Wine Sauce and Duchess Potatoes Cod Fish Puff Pastry and Chick Peas Puree

Meat Main Course

Roasted Kid Goat with Sautéed Turnip Greens White Veal Tenderloin with Sesame Seeds and Potato Gratin Black Pork Tenderloin with Muscatel Sauce and

Vegetarian Strudel

Desserts

Profiteroles with Hot Chocolate Sauce and Vanilla Ice Cream Trio of Portuguese Convent Sweets Lemon Cream Pie with Strawberry Ice Cream and Red Fruit Coulis

Coffee and Mignardises

75,00€ / per person

[please choose a Appetizer, a Fish and a Meat Main Course and a Dessert]

AMOR PERFEITO

MENUS

Appetizers

Portuguese Traditional Fish Soup with Coriander Toasted Almond & Vegetable Cream Soup Creamy Pea Soup textured with Crispy Bacon Bits

Fish Main Course

Perch Fillets with Clams "Bulhão Pato" Style and Sautéed Spinach Chipped Cod Fish with Roasted Potatoes and Garlic Textured with Onion Confit Rolls of Roast Rooster Fish with Shrimps and Sautéed Broccoli

Meat Main Course

Roast Leg of Duck Flavored with Roasted Sweet Potatoes and Sautéed Mushrooms Veal Tenderloin with Potato Gratin and Asparagus Stuffed Pork Loin with Prunes, Roasted Baby Potatos and Ratatouille

Desserts

Chocolate Mille Feuille with Raspberry Ice Cream and Custard Cream Papos De Anjo (Egg Yolks) with Curd Quenelles Apple Crumble with Vanilla Ice Cream and Flavored with Cinnamon

Coffee And Mignardises

50,00€ / per person

[please choose a Appetizer, a Fish and a Meat Main Course and a Dessert]

Amor Perfeito Menu is included on standard wedding banquet

FEITIÇO DA LUA

MENUS

Appetizers

Mushroom Cream Soup with Thyme Crawfish Bisque with Coriander Pear, Cheese and Marmalade Puff Pastry Tart with Mixed Salad

Fish Main Course

Cod Loins on a Bed of Glazed Onions with Corn Bread Crumbs Fillets of Sea Bass with Shrimp Sauce, Vegetable Quiche and Crispy Sweet Potato Chip Monkfish Fillets with Béchamel Gratin, Wild Rice and Sautéed Spinach

Meat Main Course

Rump Steak with 3 Peppers Sauce, Potato Gratin and Sautéed Mushrooms Iberian Pork Loin with Bread and Kidney Bean Purée Leg of Lamb with Green Asparagus and Roast Potatoes

Desserts

Tropical Fruit Kebab with Crème Brûlée Mi Cuit au Chocolat, Lemon Sorbet and Red Fruit Coulis

"Abade De Priscos" Pudding with Pineapple Carpaccio

Coffee and Mignardises

65,00€ / per person

[please choose a Appetizer, a Fish and a Meat Main Course and a Dessert]

VEGETARIAN

MENUS

Soups

Cream of Mushroom Soup Toasted Almond & Vegetable Cream Soup

Starters

Tofu Salad with Endive, Apple and Sweet Corn with Ginger Sauce Quinoa Salad with Mango, Raisin and Watercress

Main Course

Vegetable Tofu Stew with Roasted Sweet Potato and Asparagus Creamy Mushroom and Courgette Stroganoff Wild Rice Ratatouille

45,00€ / per person

[please choose a Soup, a Starter and a Main Course]

KIDS

MENUS

Soups

Vegetable Cream Soup Spinach Cream Soup

Main Courses

Fried Fish Fillets in Bread Crumbs with Carrot Rice Fish Fillet with Mash Potato Hamburger with Fried Egg and French Fries Spaghetti "Bolognese"

Desserts

Chocolate Mousse Assorted Gelatine Mix Ice Cream

Drinks

Soft Drinks Water

25,00€ / per person

[please choose a Soup, a Main Course and a Dessert]

SALAD AND STARTER BUFFETS

AFRODITE

Veal Croquettes
Shrimp Rissoles
Cod Fish Croquettes
Pizza and Quiche Duet
Baked Regional Sausages
Roasted Pork Loin
Portuguese Style Grilled Chicken
Roast beef
Cod Fish Croquettes
Kidney Bean Purée
Green's Salad Selection

24,00€ / per person

CUPIDO

Veal Croquettes
Shrimp Rissoles
Cod Fish Croquettes
Pizza and Quiche Duet
Baked Regional Sausages
Roasted Pork Loin
Portuguese Style Grilled Chicken
Roast beef
Cod Fish Croquettes
Roasted Suckling Pig
Shrimp Fountain
Kidney Bean Purée
Green's Salad Selection

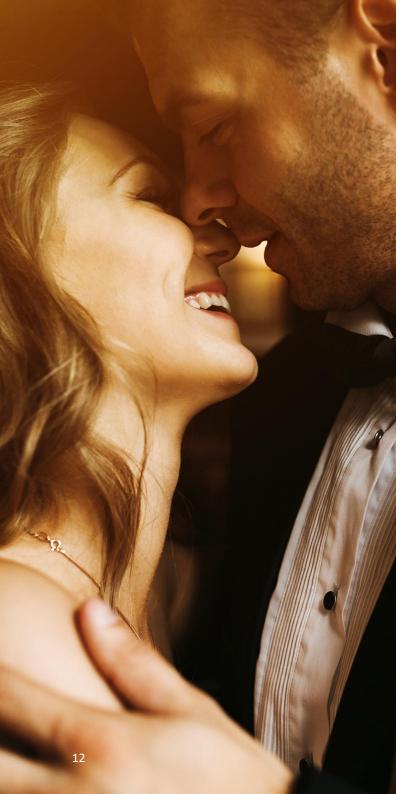
30,00€ / per person

VÉNUS

Veal Croquettes Shrimp Rissoles Cod Fish Croquettes Samosa Doughs Pizza and Quiche Duet Baked Regional Sausages Iberian Ham Clove and Honey Baked Turkey Breast Portuguese Style Grilled Chicken Roast beef Cod Fish Croquettes Roasted Suckling Pig Shrimp Fountain Stuffed Crab Smoked Salmon with Ginger Sauce Kidney Bean Purée Green's Salad Selection

36,00€ / per person





SORBET &GO BETWEEN SHOTS

Sorbet

Sparkling Wine with Lemon Coriander Sorbet Sparkling Wine with Green Apple Sorbet

5,00€ / per person [please choose 1 option]

Aromatic Go Between Shot

Ginger Lime Shot Grapefruit and Peppermint Shot

4,00€ / per person [please choose 1 option]





DESSERTS

DESSERT BUFFETS

SEGREDOS DA NOSSA CONFEITARIA

Rice Pudding
Milk Pudding
Lemon Mousse Tart
Biscuit And Cream Cake
Orange Cake
Cream Pie
Chocolate Mousse
Red Fruit Charlotte
Crème Brûlée
Seasonal Fresh Fruit and Tropical Fruit
Portuguese and International Cheese Platter

11,00€ / per person

SEGREDOS DO CONVENTO

Almond pie
"Abade De Priscos" Pudding
Orange cake
Toucinho do Céu (Portuguese Almond Cake)
Encharcada (Convent Egg Sweet)
Pão de Ló de Alfeizerão (Portuguese sponge cake)
Papos De Anjo (Egg Yolks)
Sericaia com Ameixa de Elvas (Portuguese Egg Pudding with Sugar Plums)
Local Bean Pastries
Seasonal Fresh Fruit and Tropical Fruit
Portuguese and International Cheese Platter

13,00€ / per person





WEDDING

CAKE

Biscuit

Chocolate Almond and Coconut Nuts Sponge Cake Puffy Sponge Cake Red Velvet

Flavors and Fillings

Chocolate
Red Fruit Coulis
Sweet egg (filling) cream
crème patisserie
White Chocolate
Mongo Mousse
Coffee Cream Filling

Icing (frosting)

Sugar Glaze Sweet Eggs Chocolate White Chocolate Chantilly

Please choose 1 of the each

COMPLIMENTARY

SUPPER

EROS

Traditional Chicken Broth Portuguese Pork Steak Sandwich Crème Bûlée and Pastéis de Nata (Portuguese Custard Tarts)

9,00€ / per person

ZEUS

Caldo Verde (Green broth with sausage and corn bread) Portuguese Steak Sandwich Suckling Pig Roll Fried Quail Eggs Juicy Fruit Salad Berliners and Hot Chocolate

16,00€ / per person

DIONÍSIO

Caldo Verde (Green broth with sausage and corn bread) Portuguese Steak Sandwich Juicy Fruit Salad Crème Bûlée and Local Bean Pastries

12,50€ / per person







WINE

DIAMANTE OPTION

Planalto, White Wine, DOC Douro Fundação Eugénio Almeida, White Wine, Alentejo Esteva, Red Wine, DOC Douro Herdade Da Comporta, Red Wine, Setúbal

8,50€ / per person
[please choose a Red Wine and a
White Wine]

OURO OPTION

D. Ermelinda, White Wine, Lisboa Cerejeiras C.S, White Wine, Lisboa Piriquita, Red Wine, Lisboa Qta. de S. Francisco, Red Wine, Lisboa

7,50€ / por pessoa [please choose a Red Wine and a White Wine]

PRATA OPTION

Prova Régia, White Wine, Lisboa Vila Régia, White Wine, DOC Douro Quinta De Cabriz, Red Wine, DOC Dão Marquês de Borba, Red Wine, DOC Alentejo

7,00€ / per person [please choose a Red Wine and a White Wine]

HOTEL SELECTION

Pinta Negra, White Wine, Lisboa Pinta Negra, Red Wine, Lisboa

5,00€ / per person
The Hotel Selection is included on standard wedding banquet

AFTER DINNER DRINKS

VIMEIRO OPTION

New Whisky Irish Whisky Old Whisky Portuguese Old Brandy Portuguese Herb Liquor Portuguese Almond Liquor Port Wine Cream Liquor Gin Vodka

18,00€ / per person After Dinner Drinks length of service: 2 hours.

WELLINGTON OPTION

New Whisky Irish Whisky Portuguese Old Brandy Portuguese Herb Liquor Portuguese Almond Liquor Port Wine Cream Liquor

14,00€ / per person After Dinner Drinks length of service: 2 hours.

ROLIÇA OPTION

Portuguese Old Brandy Portuguese Herb Liquor Portuguese Almond Liquor Port Wine Cream Liquor

12,50€ / per person
The Roliça Option is included on

standard wedding banquet
After Dinner Drinks length of
service: 2 hours.





CIVIL WEDDING CELEBRATION

For Civil Wedding Celebrations we suggest the following options:

300€ / Standard Civil Wedding on the hotel premises

750€ / Porto Novo Beach [*]

Personalized

For more personalized decoration we may suggest some companies from the area

[*] In case you wish to receive your guests for the civil celebration on the beach some extra licenses drown from the Capitania de Peniche will be required.

Firework licences are to be obtained from the Local Authorities in Torres Vedras.

OFERTAS

Degustation of the chosen Menu for 4 People Degustation for 5 people or more, enjoy a 50% discount.

Printing of personalized menus

Bride's complimentary offers:

One night's stay in a junior suite for the brides with welcome pack

A 45 minutes relaxing massage for each of the brides

PRICES & PARTICIPANTS

All prices quoted are per person. All prices quoted are taxes included. Minimum 100 participants

Discounts

10% discount on the best available rate for overnight stays

LENGTH OF SERVICE

8 hours (starting when the brides arrive at the cocktail). Cocktail service: 1 hour. Open Bar: 2 hours.

DECORAÇÃO & FLORES

Subject to quotation and hotel availability.

