

EVENTO

EVERYTHING
STARTS WITH A
DREAM

VILA PETRA

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EVENTS

ALGARVE DREAM WEDDINGS & EVENTS

Vila Petra is a luxury hotel,
which stands out for its
excellence both in construction
and decoration, of it's entire
space. Ideal for relaxing or
celebrating parties with
quality, refinement and privacy.
Every detail is thought with
much attention and dedication,
ensuring that the party runs
smoothly and with a lot of fun.

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GROUP DINNERS

THEME DINNER/CORPORATE

Theme dinners, due to the way they are organised, are great fun, leaving no one indifferent to their good mood.

It is not always easy to find something that pleases everyone but, by offering good food and drink, accompanied by music and suitable decoration, generally everyone likes it - as it offers a good sensory combination.

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Anniversaries

Vila Petra organizes birthday parties and anniversaries throughout the year and with indoor and outdoor spaces that can be used for any activity idealized by you It is essential for us that the birthday parties are always a moment filled with good mood and lots of fun. Give them a birthday party they will never forget!

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MICE

We will be happy to help you find the best solution for your needs. We welcome private and corporate conferences, which are not limited to hotel guests only. However, all requests are subject to the approval of the hotel management, to ensure that all are in accordance with the parameters that Vila Petra considers to be the most appropriate.

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Rooms & Capacity

Petra Room

Capacity for 200 people;

Area: 450 m/2

Height: 2,75 m

Natural Light: Yes

Available: Projector or TV, sound

system and Wi-Fi.

WINE & ART GALLERY

Capacity for 40 people;

Area: 100 m/2

Height: 2.70 m

Natural Light: Yes

Available: Projector or TV, sound

system and Wi-Fi.

Prices (prices are indicative and may vary depending on the Service to be hired)

i. 60€/ hour

ii. 500€ per day (up to a total of 10 hours)

iii. 1250€ for 24h

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SPECIAL REQUESTS

- *Use of kitchen (equipment and utensils) with the presence of 1 cook from Vila Petra - 500€.
- *Use of kitchen and bar (equipment and utensils) with the presence of 1 cook and 1 waiter 1000€.
- * tables and chairs for the guests, adds the value of 200 euros for a maximum of 32 chairs and 8 tables.
- * clothing increase in value 150€ for the maximum number of tables provided in the previous point.
- * own food and drinks: there will be an additional cost of 4 euros per person present at the event.
- * waiters will be charged at an additional cost of 80€ per waiter requested for each 4 hours of service.

Values indicated without VAT.

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Rooms & Capacity

Yellow Room

Capacity for 30 people;

Area: 40 m/2

Height: 2,60 m

Natural Light: Yes

Available: Projector or TV, sound system and Wi-Fi.

Green Room

Capacity for 12 people;

Area: 29 m/2

Height: 2,60 m

Natural Light: Yes

Available: Projector or TV, sound system and Wi-Fi.

- i. 25€ / hour (4 hours minimum)
- ii. 200€ per day (up to a total of 10 hours)
- iii. Morning 8am to 1pm 100€
- iv. Afternoon 2pm to 7pm 100€

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COFFEE BREAKS

PETRA

Tea Biscuits and Petit-Fours

Dried Fruits

Coffee / Milk / Box of Teas / Water

4.50€pp + VAT

GRANITO

Tea Biscuits and Petit-Fours

Mini Pastries / Dried Fruits

Coffee / Milk / Tea Box / Water

6.50€pp + VAT

XISTO

Tea Biscuits and Petit-Fours

Mini Pastries / Mini Salty

French Pastries (Éclairs and Macarrons)

Fruit Skewer / Dried Fruits

Coffee/ Milk/ Tea Box/ Water/ Juices/ Honey

8.50€pp + VAT

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COFFEE BREAKS

MÁRMORE

Tea Biscuits and Petit-Fours

Mini Pastries Diverse / Mini Salty

French Pastries (Éclairs and Macarrons)

Fruit Skewer/ Dried Fruits/ Mini Pastries

Coffee/ Milk/ Tea Boxes/ Water/ Juices/ Honey

Homemade iced tea/ Tomato juice/ Cucumber and

thyme lemonade/ Fresh orange juice

12.50 € pp + VAT

RUBI

Mini Sandwiches/ Tea Biscuits and Petit-Fours

Mini Pastries Miscellaneous / Mini Salty Snacks

French Pastries (Éclairs and Macarrons)

Fruit Skewer/ Dried Fruits/ Mini Pastries

Coffee/ Milk/ Tea Boxes/ Water/ Juices/ Honey

Homemade iced tea/ Tomato juice/ Cucumber and

thyme lemonade/ Fresh orange juice

13.50 € pp + VAT

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LUNCH & DINNERS





Totally personalized service, with much dedication and seriousness to guarantee the success of your event, we offer total support for the realization and organization of lunch or dinner

WEDDINGS

At Vila Petra every detail is taken care with much attention and dedication, ensuring that the venue runs smoothly and with a lot of fun.

THEME DINNERS

Let the Vila Petra team organise your next themed dinner and for one night you will be transported to another part of the world. We also organise Corporate and Group Dinners PETRA

At the table

Bread, Butter, Algarvian Salads, Olives

Starter (CHOOSE 1)

Grilled Salmon Salad, flavoured with Citrus and Red Fruits Ice Cream

Breaded Shrimp with Lime Mayonnaise and Fresh Melon Traditional Cabbage Soup with Chorizo and Homemade Bread Mushrooms "au gratin" Stuffed with Pepper "Brunoise" and Purple Onion Jam

MainCourse

(CHOOSE 1)

Confit Codfish Loin Spread on Sweet Potatoes and Sautéed Spinach with Coriander

Baked Rockfish Loin with Dugléré (seafood) Sauce and Mushroom Duxelle

Duck Leg with Orange Sauce in bed of Cornmeal Porridge and Sautéed Vegetables

Beef Medallions with Pepper or Mushrooms Sauce garnished with Wedge Potatoes and Vegetables of the Season

Dessert

(CHOOSE 1)

Chocolate Fondant with Red Fruit Sauce and Mint Cream
Meringue Pie with Citrus and Cinnamon
Passion Fruit Mousse on Sable Breton Biscuit

50€/P.P. + **IVA**

SAFIRA

At the table

Bread and Butter, Traditional mini Tuna and Cod Salads, Olives, Cheese and Stuffed Sausages Apetizers

Starter

(CHOOSE 1)

Shrimp Cocktail with Red Fruits and Fried Shrimp on the side Tuna Carpaccio with Citrus Vinaigrette, Pepper Coulis and Mill Pepper Blend

Poultry Cream with Carrot "Brunoise" and Poached Quail Egg Steam Mussels with Corianders on White Wine Sauce with Butter

Main Course

(CHOOSE 1)

Baked Salmon Fillet with Honey and Tarragon, served with Mustard Sauce on Cassava Puree and Roasted Peppers Rockbass Fillet with Roast Shrimp with Herb Butter on Cherry Tomato and Spinach Risotto

Roasted Iberian Pork Tenderloin on Corn mash with Sausage, Rosemary and Garlic sauce with Sautéed Mushrooms on Shallots Sauteéd Duck Magret served with Tangerine garnished with Spinach puree, Green Asparagus and Red Fruit Acid Sauce

Dessert

(CHOOSE 1)

Red Fruit Tartlet with Lemon Ice Cream Chocolate Triology with Coconut Cream Tiramisu with Coffee Ice Cream 289 540 800 www.vilapetra.com

DIAMANTE At the table

Bread, Butter, Breaded Prawns with Lime Mayonnaise

Starter

(CHOOSE 1)

Roast beef with herbs and olive oil, served with Shallots Butter, Garlic and Coriander

Roasted Lobster with mild Spicy Garlic Butter served with Hollandaise Sauce and Coriander Olive Oil Sweet Potato Soup with Watercress and Pennyroyal Cream Coconut Oil Scallops on Asparagus and Thyme Purée

Fish Course

(CHOOSE 1)

Croaker Fish with Shrimp Bisque and Roast "Carabineiro" Prawn, served with Cataplana Broth and Coriander Purée Roast Octopus with Potatoes Garnished with Spinach, Sautéed Roes and Salicorn Warm Olive Oil

Meat Course

(CHOOSE 1)

Baked Veal with Foie Gras in Moscatel Wine with Potatoes au Gratin with Mill Peppers, Sautéed Asparagus and White Dragon Sauce

Rack of Lamb on Crushed Potatoes & Chickpeas mash with Truffle Olive Oil and Black Olives, Poached Rock Pear in anise and Caramelized Vegetable Kebabs

Dessert

(CHOOSE 1)

Pavlova with Caramel Sauce and Hazelnut Mousse and Algarvian Citrus Syrup

Almond, Orange and Carob Trilogy with Lemon Sorbet and Cold Medronho (Arbutus Spirit)

Strawberry Kisses with Red Fruits, Chocolate Sauce and Sand Crushing Biscuit

70€/P.P. +IVA



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OTHER OFFERS BUFFETS

COLD BUFFET

Cheese and traditional Sausage Board with Homemade Bread Smoked Meats Board and Fresh Fruit Baked Chicken Board w/ Piri-Piri Sauce Selection of Mixed Salads - (Caprese/Waldorf/Russian/Caesar Salad/ Brazilian Salad)

Baked Piglet and Pork Loin Board "Bairrada Stylish" with Traditional Bread and Potato Crisps Boiled Shrimp Board with Garlic Mayonnaise and Fresh Lemon Laminated Fruit Board

Caramel Pudding

Molotoff

Assorted Pies and Cakes

(Chocolate - Strawberry Mango - Tyramissu - Coffee - Red Fruits)

Traditional Algarvian Orange Roll with Fresh Mint Traditional Algarve Almond Roll with egg yarns Traditional Chocolate Mousse Traditional Almond Pie with Werther's Caramel Profiteroles Mountain with Whipped cream and Hazelnut Chocolate Assorted Fruit Basket Cream Pie Sweet Rice Pudding

(Choose 8) - 7.50€pp + IVA

(Choose 10) - 12.50€pp + IVA

(Choose 12) 15€pp + IVA

(All in) - 25€pp + IVA



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OTHER OFFERS BUFFETS

Welcome Drink

Beverage

Water, Beer, Pineapple, Orange and Apple Juice, Premium Vila Petra Wine, Sparkling Wine, Gin & Tonic, Cucumber & Thyme Lemonade, Fresh Orange Juice.

Caviar Cocktail:

Oriental Rose or Belini or Milano

(Choose 3) - 4€pp + IVA (Choose 5) - 6€pp + IVA

Food

Mini Patties w/ Fresh Fruit Mini Puff Pastry with Pickles Salmon canapes with roe Dates with Bacon and Fresh Grapes Brie with Strawberries and Cinnamon Mini Fruit Kebabs with Chocolate Melon & Mint Shots Gazpacho Cold Soup Shots Show Cooking of Traditional Smoked Sausages with Medronho (Arbutus Spirit)

(Choose 3) - 4€pp + IVA

(Choose 5) - 8€pp + IVA



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OTHER OFFERS BUFFETS

OPEN BAR

Spirits

Vodka Absolut, Gin Bombay, Rhum Havana Club 7años, Whiskey Ballantines 12yo, Gin, Tequila (Mixers included)

Cocktail

(choose 1 bellow) Mojito or Passion fruit Caipirinha or Milano or Belini or Oriental Rose

Licores

Licor Beirão (herb liqueur), Amarguinha (almond liqueur), Ginja (cherry), Vinho do Porto (Port wine)

(Choose 3) - 7€pp + IVA

(Choose 5) - 12.50€pp + IVA

(All in) - 25€pp + IVA

SPECIAL HOT BUFFET - 5.50€pp + IVA

Beef and Pork Steak Sandwiches Traditional Cabbage Soup

> SERVED 1:30 BEFORE THE END OF SERVICE



OTHER OFFERS BUFFETS

Beverages for the Meals

PETRA

Water, Soft-Drinks, Pineapple, Orange and Apple Juice, Draught Beer, House Wine "JP Azeitão", Coffee and Tea

7€pp + IVA

SAFIRA

Water, Soft-Drinks, Pineapple, Orange and Apple Juice, Draught Beer, Premium House Wine "Herdade de S. Miguel", Sparkling Wine, Coffee and Tea

9€pp + IVA

DIAMANTE

Water, Soft-Drinks, Pineapple, Orange and Apple Juice, Draught Beer, Premium Wine "Cedro do Noval". Sparkling Wine, Coffee and Tea

12.50€pp + IVA



CORPORATE DINNERS

STANDARD

COUVERT, MAIN COURSE, DRINK, DESSERT AND COFFEE INCLUDED

CHEESE AND SAUSAGE, CARROT - OLIVES - PATÉ
SLICED SMOKED HAM, ROASTED SAUSAGE, PICA PAU
CALAMARI AND CUTTLEFISH STRIPS WITH GARLIC MAYONNAISE

MAIN COURSE (CHOOSE 2)

GRILLED GOLDEN BREAM
CHICKEN PIRI-PIRI, POTATOES AND SALAD
CHICKEN STEW WITH CHICKPEAS
FRIED PORK MEAT ALENTEJO STYLE
STING RAY WITH CORIANDERS
BRAISED PORK CHEEKS
LAMB STEW

"AÇORDA" CORIANDER, CODFISH AND POACHED EGG STEW
OCTOPUS CATAPLANA
OCTOPUS STEW AZORIANA STYLE
BOAR STEWED IN RED WINE

Water, House Wine, Coffee

25€/P.P.



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SMALL GROUPS

PREMIUM

COUVERT, MAIN COURSE, DRINK, DESSERT AND COFFEE INCLUDED

CHEESES AND SAUSAGES, CARROT - OLIVES - PÂTÉ
SLICED SMOKED HAM, ROASTED SAUSAGE, PICA PAU,
CALAMARI AND CUTTLEFISH STRIPS WITH GARLIC MAYONNAISE

STARTER (CHOOSE 1)

CANTALOUPE COLD SOUP

TOMATO SOUP

FRIED SHRIMP

SAUTÉED MUSHROOMS

SMOKED SALMON SALAD

MAIN COURSES (CHOOSE 1)

LAMB CARRÉ
CROACKER FILLET
BEEF WELLINGTON
DUCK MAGRET
OCTOPUS "LAGAREIRO"
ROASTED CODFISH FILLET

Water, House Wine, Coffee

45€/P.P.



AT VILA PETRA

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MENU 1

Mini Sandwiches
Mini Salty Snacks
Gelatins
Chips
Popcorn
Soft Drinks

6,50€ pp

MENU 2

Mini Sandwiches
Mini Salty Snacks
Gelatins
Chocolate Mousse
Chips
Popcorn
Soft Drinks

7,50€ pp

MENU 3

Mini Sandwiches
Mini Salty Snacks
Gelatins - Mini Cakes
Chocolate Mousse
Roasted Chicken
Chips
Popcorn
Soft Drinks

9,00€ pp



MENU 4

Mini Sandwiches
Mini Salty Snacks
Gelatins - Mini Cakes
Chocolate Mousse
Roasted Chicken
Chips
Popcorn - Drops
Soft Drinks and Beer

9.90€ pp

MENU 5

Mini Sandwiches
Mini Salty Snacks
Gelatins - Mini Cakes
Chocolate Mousse
Roasted Chicken, Roasted Piglet
Chips
Popcorn - Drops
Soft Drinks, Beer and Wine

*Free birthday cake (20€) 14,90€ pp

MENU 6

Mini Sandwiches
Mini Salty Snacks
Gelatins - Mini Cakes
Chocolate Mousse
Roasted Chicken, Roasted Piglet
Boiled Prawns, Chips
Popcorn - Drops
Soft Drinks, Beer and Wine

*Free birthday cake (20€)

19,90€ p.p.