



W ALGARVE EVENTS KIT

SHOWTIME

3-6 Welcome Drink & Cocktail Receptions

7-9 Plated Meals

10-17 Buffets

18-21 Meetings

22-26 Beverage Packs & Late Night Snacks

27-28 Whatever / Whenever





WELCOME DRINK & COCKTAIL RECEPTIONS

W Algarve

COCKTAIL

WELCOME DRINK (30 Mins)

W Algarve wine selection, beers, soft drinks and water
15€ pp

LAGOS

W Algarve wine selection, beers, soft drinks and water
Choice of Two canapés from the cold, hot or sweet section
25€ pp

PORTIMÃO

W Algarve wine selection, beers, soft drinks and water
Choice of Four canapés from the cold, hot or sweet section
30€ pp

ADD-ONS

- 15€ pp / Sparkling Wine
- 30€ pp / Champagne
- 25€ pp / Cocktail Pass Around
- 4€ pp / Additional Canapé
- Subject to selection / Action Station

All our cocktail receptions are for a minimum of 20 guests and one hour service.



CANAPÉS

COLD BITES

- Beef carpaccio, black truffle emulsion and rocket
- Salmon tartare, avocado aioli and Nikkei mayo
- Assorted veggie sticks and romesco aioli
- Petit choux stuffed with salmon mousse and chives mayo
- Asparagus with cream cheese, prosciutto and balsamic reduction
- Brie praline bites and apple compote
- Petit choux stuffed with blue cheese and praline
- Caprese skewer, fresh mozzarella and basil pesto

HOT BITES

- Crispy Chicken with sweet chili sauce
- Wild mushroom & truffle arancini
- Panko shrimp with tomato sweet mayo
- Grilled beef, onions and bell pepper skewers with jus
- Coconut crusted shrimp with spicy curry mango sauce
- Veggie Chamuças
- Veal croquette and caramelized onions mayo
- Mini quiche, caramelized leeks and roasted chicken

SWEET BITES

- Petit choux stuffed with chocolate ganache
- White chocolate truffle
- Mini pecan brownie
- Fudge truffles
- Morgadinho de Amêndoa
- D. Rodrigo
- Doce Regional
- Queijinho de Figo



FOOD STATIONS

ANTIPASTO

- Local cheese and charcuterie
- Assorted breads and jams
- 10€ pp

PETIT FOURS

- Assorted homemade sweets
- 10€ pp

CARVING

(choice of 2 carving options and sides)

- Roast beef with au jus
- Pork leg with orange reduction
- Roasted Salmon
- Salt baked sea bass
- Sides: Grilled vegetables and assorted bread

15€ pp

OYSTER BAR

- Ria Formosa oysters
- Fresh lemon and Mignonette, Bloody Mary sauce

15€ pp

SUSHI BAR

- Assorted sashimi and nigiri
- Smoked salmon: Shrimp, smoked salmon, avocado and sesame seeds
- California maki: crab meat, cucumber, avocado and sesame seeds
- Spicytuna: Spicy tuna, avocado and scallions
- Sauces: Soy, gari and wasabi
- 15€ pp





PLATED MEALS

CLASSIC

70€ pp / 3 course menu

85€ pp / 4 course menu

STARTERS

HERITAGE BEETROOT

Truffled goat's cheese, raspberry and hazelnut dressing

HEIRLOOM TOMATO

Fresh mozzarella, basil, prosciutto slices, pesto vinaigrette and pine nuts

SMOKED SALMON

Asparagus, garlic aioli and paprika

BEEF CARPACCIO

Harry's bar sauce, aged Parmesan, rocket, capers and Balsamic reduction

ALGARVIAN OCTOPUS

Romesco aioli, parsley pesto, potatoes and dehydrated olives

ROAST BEEF SALAD

Arugula, mixed greens, tomato confit, brie bites and sherry vinaigrette

MAIN COURSES

CHICKEN PARMESAN

Potato gnocchi, asparagus, basil, baby tomatoes and lemon and caper butter sauce

GRILLED SALMON

Creamy spinach, cherry tomatoes, crispy quinoa and parsley & wine sauce

ROASTED CATCH OF THE DAY

Sautee seasonal mushrooms, Piquillo pepper tartare and artichoke sauce

PORTOBELLO FILLET MIGNON

Grilled. Potato gratin and steamed asparagus, Portobello mushrooms and red wine reduction

PORT SAUCE FILLET MIGNON

Grilled. Mashed potato, balsamic pears, green beans and Port wine reduction

ROASTED CAULIFLOWER

Artichoke pure, bell peppers and asparagus

DESSERTS

WHITE CHOCOLATE AND LEMON CHEESECAKE

Strawberry coulis

PEACH TRIFLE

Poached apricots, raspberry, merengue and oat crumble

ROAST AZORES PINEAPPLE

Coconut and lime rice pudding and mango.

LOCAL LEMON MERENGUE TART

Almond crumble and raspberry

BAKED APPLE

Pastel de nata espuma, walnut sponge and beurre noisette crumble

ALGARVIAN ORANGE PARFAIT

Chocolate and orange ganache and macarons



LUX

80€ pp / 3 course menu

95€ pp / 4 course menu

STARTERS

ALBACORA TUNA CARPACCIO

Yellow chili, lime, torch avocado and sweet potato puree

BURRATA

Basil pesto, balsamic reduction and cherry tomatoes

FOIE GRAS

Apricot puree, Port reduction, mint gel and maldom salt

SIRLOIN TATAKI

Charcoal seared, truffle aioli, micro herbs, radish and charred carrots

MEDITERRANEAN VEGETABLES

Zucchini, eggplant, bell peppers, asparagus, babaganoush, chili flakes, pistachio and olive oil

MAIN COURSES

CONFIT SUCKLING PIG

Duck fat, Apple puree, Jus, Celery and Arugula salad

ASPARAGUS RISOTTO

Wild mushrooms, charred vegetables and micro greens

CONFIT MONK FISH

Garlic & thyme olive oil, butternut squash, pistachio and saffron reduction

ROASTED SEA BASS

Cauliflower puree, steel cut chimichurri, charred carrots and micro greens

GRILLED TENDERLOIN

Truffle mash potato, Madeira jus and wild mushrooms

DESSERTS

DARK CHOCOLATE CREMEUX

Chocolate tuille

CRÈME BRULE TARTLET

Strawberries, mint and port wine reduction

SEMIFEDO

White chocolate, passion fruit coulis and raspberries

TIRAMISU

Fine layers of biscuit soaked in coffee and mascarpone cream

PORT WINE PEARS

Meringue, vanilla pastry cream and praline



BUFFETS



INTERNACIONAL FLAVOURS

75€ pp / buffet

SALAD BAR

- Assorted greens
- vegetables
- 3 vinaigrettes

APPETIZERS

- Potato, bacon and egg salad
- Chicken, bell pepper, pecans, mix greens salad with orange vinaigrette
- Farfalle pasta, turkey ham, feta cheese and grilled vegetables salad
- Roast beef, arugula, mixed greens and confit tomatoes

MAINS

- Beef with red wine reduction
- Fish filet with lemon sauce
- Grilled chicken with artichoke sauce
- Pork loin with mustard and thyme sauce

SIDES

- Saffron rice
- Sautéed asparagus with butter
- Gratin mashed potatoes

DESSERTS

- Chocolate cake
- Red fruit cheese cake
- Crème Caramel
- Tiramisu



BBQ

75€ pp / buffet

SALAD BAR

- Assorted greens
- Vegetables
- 3 vinaigrettes

APPETIZERS

- Chicken Caesar Salad
- Wedge & Blue cheese salad
- Cole slaw
- Grilled corn salad

MAINS

- BBQ Pork ribs
- Smoked Brisket
- Roasted whole chicken
- Blackened Local catch of the Day

SIDES & SAUCES

- Roasted skin-on wedge potatoes
- BBQ baby Corn
- Mac and cheese

SWEET STUFF

- Chocolate Brownie, salted caramel and hazelnuts
- New York baked white chocolate cheesecake
- Key Lime pie
- Pecan tart



PORTUGUESE MERCADO

85€ pp / buffet

SALAD BAR

- Algarvian salad
- Marinated carrots, smoked almonds and coriander
- Octopus, capsicum, onion, olive, and chickpea salad
- Mixed leaves
- Dressings: Lemon and olive oil vinaigrette, house dressing, red wine vinegar dressing

STARTERS

- Beef “pica pau” with homemade pickles
- Clams Bulhão Pato
- Portuguese cheese chutneys and marmalades
- Portuguese cold cuts and artisan breads

FROM THE GRILL

- Piri-Piri Chicken
- Squid and chorizo skewers
- Iberico pork Secretos
- Fresh and smoked sausages

SAUCES

- Lemon and butter sauce
- Salsa Verde
- Piri-Piri
- Garlic and herb butter

SIDES

- Steam Rice
- Salt baked new potatoes, olive oil and garlic.
- Seasonal grilled vegetables

SWEET STUFF

- Farófias, custard, toasted almonds and caramel
- Portuguese rice pudding, lemon and cinnamon
- Carob tart, local orange
- Almond cake, crème



ITALIAN SHOWCASE

85€ pp / buffet

SALAD BAR

- Assorted greens
- Vegetables
- 3 vinaigrettes

STARTERS

- Salmon tartar with cucumber and avocado
- Spinach salad, goat cheese, nuts
- Beef carpaccio, parmesan and rocket
- Caprese Salad

MAINS

- Eggplant lasagna
- Salt baked Sea bass
- Rosemary roasted chicken
- Osso Bucco a la Milanese

SIDES

- Roasted potato with garlic and rosemary
- Sautéed baby vegetables
- Creamy polenta

SWEET STUFF

- Tiramisu
- Panna cotta with Rhubarb and Blood Orange
- Tres Leches cake
- Lemon tart Italian merengue



FIRE

85€ pp / buffet

SALADS

- Mezclum, arúgula, prosciutto, poached pears, caramelized pecans, blue cheese and balsamic reduction
- Lettuce, cherry tomato, avocado, red bell peppers, bacon chips, julienne carrots, honey mustard vinaigrette

STARTERS

- Shrimp cocktail
- Beef carpaccio, truffle vinaigrette, arúgula and Grana Padano cheese
- Roasted tomatoes, goat cheese, pesto, balsamic reduction and pine nuts
- Tuna tataki with a sesame seed crust, grilled piquillo peppers, avocado and "acevichada" sauce

MAINS

- Roastbeef, funghi porcini sauce
- Chicken breast, piquillo peppers and spinach, camembert sauce
- Grilled fish, lime butter sauce, cappers and garlic chips
- Artichoke ravioli, pomodoro sauce, cherry tomato and basil

SIDES

- Toasted almonds rice
- Potatoes soufflé
- Grilled asparagus

DESSERTS

- Mini chocolate brownie with sweet milk Chantilly
- Mini cheesecake, red fruits coulis, sliced almonds
- Fruit salad cups
- Assorted Macarons



EARTH

85€ pp / buffet

SALADS

- Grilled vegetables, paprika, goat cheese with a Sherry vinaigrette.
- Baby spinach, green leaves, mushrooms, bean sprouts, cherry tomato, julienne carrots, kiuri, crispy chicken, pineapple vinaigrette and sesame seeds.

STARTERS

- Sea food salad with fennel
- Oriental tuna tartar, kiuri and avocado
- Roast beef, arugula, roasted peppers, baby potatoes, Roquefort vinaigrette
- Tomato confit, Manchego cheese, prosciutto, asparagus, pesto, pine nuts y balsamic reduction

MAINS

- Madras curry chicken with mango chutney
- Merlot braised short rib with Portobello and boletus mushrooms
- Pork tenderloin brushed with an orange glaze and spices
- Caprese ravioli with cream sauce

SIDES

- Arabic rice
- Green beans with almonds
- Garlic mash potatoes

DESSERTS

- Caramel petit choux with pastry cream
- Lemon pie, Italian merengue
- Chocolate mousse with red fruits coulis
- Crème brûlée



WIND

85€ pp / buffet

SALADS

- Caesar salad, cherry tomato confit, croutons, parmesan shaves
- Potato salad, eggs and crispy bacon

STARTERS

- Bloody Mary scallops shot
- Artichoke, portobello mushrooms and balsamic vinaigrette
- Vitello tonnato
- Salmon carpaccio, avocado, cappers, shallots, lemon vinaigrette and Grana Padano cheese

MAINS

- Roastbeef with pepper corn sauce
- Grated fish with spinach cream
- Mozzarella filled chicken breast, tomato confit, basil and pomodoro sauce
- Mushrooms duxelle and onion confit cannelloni

SIDES

- Toasted almond rice
- Baby potatoes with rosemary
- Glazed baby carrots

DESSERTS

- Red velvet, cheese frosting, strawberries
- Mini chocolate tartlet, praline
- Mango mousse, shredded coconut
- Rice pudding





MEETINGS

COFFEE BREAKS

COFFEE STATION

- Chef's pastry selection
- Include coffee, tea, infused water and milk

15€ pp

COFFEE BREAK

- Choice of three bites from the savory or sweet section
- Include coffee, tea, infused water, milk, orange juice and soft drinks

20€ pp

ADD-ONS

- 3 € pp / extra food item
- 3 € pp / energy shot
- 5 € pp / soft drinks
- 7 € pp / juice

All our coffee breaks are for a minimum of 20 guest for a period of 30 minutes. Price is per person.

SAVORY BITES

- Grilled chicken wraps
- Mini croissant: Presunto, arugula and brie cheese
- Mini sandwich: roasted vegetables, pesto and balsamic reduction
- Mini cereal bread: Tomato, mozzarella and basil
- Mini croissant: Ham & cheese
- Mini bread roll: Roast beef, caramelized onions, lettuce

SWEET BITES

- Pasteis de nata
- Cookies
- Donuts
- Cupcakes
- Fruit Cups & Eye openers
- Chocolate brownies
- Yoghurt & and berry parfaits
- Pastry and bread Basket



MEETING PACKAGES

HALF DAY DDR

- Half day rental fee at W Studios
- Standard AV (85" HD digital screen and BOSE embedded sound system)
- Internet access in the meeting space
- Buffet lunch including soft drinks
- 1 coffee break

100€ pp

FULL DAY DDR

- Half day rental fee at W Studios
- Standard AV (85" HD digital screen and BOSE embedded sound system)
- Internet access in the meeting space
- Buffet lunch including soft drinks
- 2 coffee breaks

120€ pp

Our meeting packages are for a minimum of 20 guest. Price is per person.



ICE BREAKERS & ENERGIZERS

BODY

- Yoga
- Dancing Classes
- Pilates
- Cycling
- Capoeira
- Fuel your system (functional training)
- Tabata

TASTE

- Mixology workshop
- Cooking class
- Wine Tasting

SOUND

- DJ Workshop
- DJ set
- Live Music



A waiter in a grey suit is holding a silver tray with five glasses of orange cocktails. The cocktails are served in tall, elegant glasses and contain ice and a slice of lime. The background is a blurred rooftop bar scene at sunset, with people in the distance and warm, golden light. The text "BEVERAGE PACKS" is overlaid in large, white, bold letters across the bottom of the tray.

BEVERAGE PACKS

DRINKS PACKAGES

NON ALCOHOLIC BEV PACK DURING MEALS

- Juices
 - Soft drinks
 - Water
- 20€ pp (2 hour service)

BEV PACK DURING MEALS

- Vallado White
 - Vallado Red
 - Beer, soft drinks and water
- 30€ pp (2 hour service)

ADD ON PAIRING PACK

- elevated wine selection
- 15€ pp



STANDARD OPEN BAR

Two hours 65€ pp

Three Hours 85€ pp

Extra hour 17€ pp

VODKA

- Absolut

GIN

- Tanqueray

RHUM

- Rhum Bacardi

TEQUILA

- Olmeca Altos Blanco

WHISKEY

- Bulleit Bourbon
- Dewar's

COGNAC

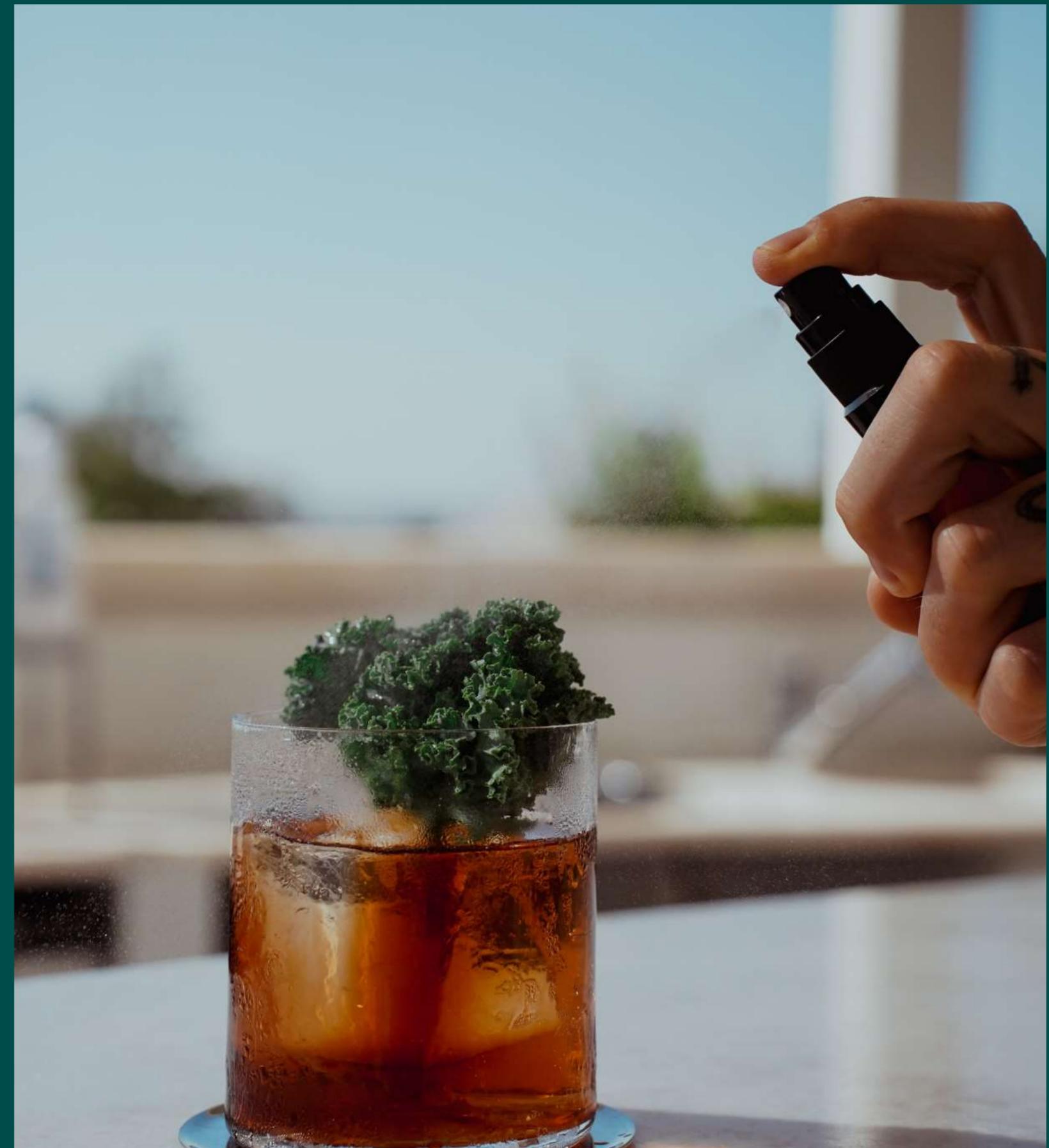
- Hennessy VS

APERITIVE / AFTER DINNER

- Rubino
- Ambrato
- Martini Fiero
- Campari
- Kahlua

OTHERS

- Wine selection
- Beers
- Soft drinks



PREMIUM OPEN BAR

Two hours 95€ pp

Three Hours 130€ pp

Extra hour 35€ pp

VODKA

- Absolut
- Belvedere

GIN

- Tanqueray
- Tanqueray 10

RHUM

- Bacardi
- Santa Teresa 1796

TEQUILA

- Olmeca Altos Blanco
- Patron Reposado

WHISKEY

- Bulleit Bourbon
- Dewar's
- Chivas 15
- Woodford Reserve

COGNAC

- Hennessy V.S
- Hennessy V.S.O.P

APERITIVE / AFTER DINNER

- Rubino
- Ambrato
- Martini Fiero
- Campari
- Kahlua
- Giffard Triple Sec
- Giffard Vanilla

MIX IT UP (choose 2)

- American Bar
- Spritz Bar
- Mojito Bar
- Caipirinha Bar

OTHERS

- Wine selection
- Beers and Soft drinks



LATE NIGHT SNACKS

4 Items 15€ pp

6 Items 20€ pp

8 Items 30€ pp

BITES

- Crudités & Blue cheese
- Mozzarella Sticks, tomato sauce
- Veggie wrap
- Pizza Margherita
- Cheese Quesadillas
- Ham & Cheese mini Croissant
- Prosciutto & Brie mini Grains Bread
- Cheese and charcuterie selection
- Meat croquets
- Chicken "empanadas"
- Crispy Onions rings, BBQ Sauce





WHATEVER / WHENEVER

PRICES

Above mentioned prices were based on estimated costs, however price fluctuations caused by the current economic situation can significantly alter the anticipated costs.

Given the escalation in costs of raw materials necessary to deliver the items presented in this banqueting kit, all mentioned prices are subject to a 20% increase. This is particularly relevant if bookings are made many months in advance. Should this be the case you will be notified in writing of price changes and given the choice to pay the increased amount, cancel your order and receiving in full any paid deposits or request changes to bring the costs back in line with the original rates.

TAXES

All prices mentioned include VAT (subject to VAT rate fluctuation during the period of the event). Please note that it may be amended by applicable law.

MENU PLANNING AT OUR ESCAPE

We encourage our beloved meeting planners to have their menu chosen within 30 days prior their event. Last minute menu changes are always welcome but might incur in extra cost in case of necessity to source required products which are not available.

Should the event not be confirmed with us, the taste panel will be charged. Buffet taste panels are only available for events larger than 100 pax and will be delivered in miniature portions.

OFFSITE CATERING

Any catering services provided outside of the W Algarve premises are to be considered offsite catering. Additional charges will be applied for transportation, staffing, equipment, and any other requirements related to execution. Up to 100 pax there would be a 1000€ flat fee to be applied. Any higher number in attendance will be quoted on a case-by-case basis.

FOOD DISPLAYS

- Breakfast displays are designed for a 1 hour and 30 minutes time gap.
- Lunch & Dinner displays buffets, are designed for the guaranteed for two hour time gap.
- Any additional time requirements will be quoted on a case-by-case basis.
- Minimum guarantee for buffets is 30 guests

BEVERAGE & FOOD EXCLUSIVITY

Only beverage and food purchased on property will be served. Regarding beverage, we are open to a corkage fee system that allows guest to bring their preferred selection. Wine Corkage fee to be 25€, Spirit fee to be 50€ and includes glassware, service, and standard mixers (not applicable for magnum bottles).

GUARANTEES

Minimum attendance guarantees for the event will be signed together with the Banqueting Event Order. This number will be considered a guaranteed number of guests not subject to reduction. Any increase of more than 5% of the attendees will have to be notified withing 48h in advance, otherwise there is a 20% surcharge on the rate that applies per cover added.

Pop up events (24h prior) will be charged a 25% fee on the rate that applies per cover added.

PRIVATIZING EVENTS

We will be thrilled to offer any of our venue spaces exclusive for your party. In that case, we can fully accommodate to your needs from a music style, projection or set up standpoint. There are certain fees that apply as flat charge in concept of room rental and audiovisual equipment. Full or Partial privatization is available on our spaces upon request.

EVENT FEES & STAFF

We commit to a staff ratio based on guest attendance. Buffet functions will feature 1 talent for every 20 guests and Plated functions will feature 1 talent for every 15 guests. Additional talents are available at 200€ per team member. An additional charge for staff applies for functions that continue past the contracted times at a rate of 100€ per team member. Any event scheduled to go over midnight will incur additional labor fees and transportation costs. Please consult us for any doubts you might have.

THANK YOU

