

W ALGARVE / WEDDINGS



SHOWTIME

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WED YOUR WAY!

At W Hotels, we choose to stand out rather than trying to fit in. We celebrate individuality, inclusivity and self – expression and share a restless curiosity with our guests that forces us to break the rules of traditional luxury hospitality.

Blending the eclectic design, vibrant energy and fun personality of W Hotels, weddings at W Algarve offer a refreshing freedom from the norm; breaking barriers, awakening



VENUES



AIR

Air is the ceremony space you've always dreamed of to tie the knot! Exclusive and located at the top of the cliff, it is the perfect place for ceremony and cocktail.

Ideal for up to 200 – 250 people for ceremony & cocktail



GARDEN FOUNTAIN

Adjacent to the Market Kitchen esplanade and stretching over 700 m², this sparkling space is the ideal stage for dining!

Ideal for up to 250 people for dinner / 400 for cocktail



W LOUNGE GARDEN

The large W Lounge Garden (1000m²) is the ideal venue for large wedding parties.

Ideal for up to 300 people for dinner / 450 for cocktail



W STUDIOS

Our 6 studios are fully flexible, modular and adaptable to any type of event. Looking for a place to party privately? W Studios is the perfect after-party venue!

Ideal for up to 250 people for party



RESTAURANTS

MARKET KITCHEN

The laid-back Market Kitchen serves modern interpretations of classic international and regional dishes and offers cuisine that is local, organic, and filled with fresh produce. It is the ideal place to share good food, whether in the indoor room or on the terrace.



PAPER MOON

The first Paper Moon opened in 1977 in the heart of Milan's fashion district. Paper Moon's philosophy is to serve high-quality Italian cuisine in a casual and enjoyable setting, serving award-winning dishes from the legacy of Paper Moon restaurants. The restaurant has a bar with a wood-burning oven, a lounge area with a dining room and a terrace serving appetizers, salads, pastas, main courses, pizzas and desserts.



A romantic scene of a bride and groom walking away from the camera on a sandy beach at sunset. The bride is wearing a white lace wedding dress and holding a bouquet of flowers. The groom is wearing a light-colored suit. The background is a soft, golden glow from the setting sun over the ocean.

WEDDING PACKAGES

E-WOW WED

Wedding package valid for a minimum of 40 adults - 350,00€ per person

- Ceremony Decoration included: Chairs, Arch & White Carpet
- One-hour welcome cocktail including a selection of appetizers, eight hot or eight cold, sparkling wine, Premium selection of W Algarve wines, beer, 1 signature cocktail, soft drinks and water.
- Dinner with a four-course menu from the Classic & Lux menu selection or buffet-style
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Flute de Champagne during cake cutting or speeches
- Wedding cake with three tiers
- Wedding Night in our E-Wow Suite *
- Honeymoon set in the bride and groom's room
- Access to the WET area of our Away Spa®
- Dining space rental (Garden Fountain)
- Rental of the W Studios space for after-dinner party (minimum consumption applies)
- Late Night Snacks with 6 options for an after-dinner party
- Tasting of food from the selected menu for the bride and groom*
- Floating breakfast in the room for the bride and groom
- 10% discount on face and body treatments at our Away Spa®
- Sound system with two speakers and a wireless microphone
- Pre-wedding meeting with our Weddings Specialist

** Menu Tastings are not applied for buffets options | *E-WOW upgrade subject to availability*



WOW WED

Wedding package valid for a minimum of 40 adults - 275,00€ per person

- Ceremony Decoration: Special Chairs & White Carpet;
- One-hour welcome cocktail, including a selection of appetizers, six hot or six cold, sparkling wine, selection of W Algarve wines, beer, soft drinks and water;
- Dinner with a four-course menu from Classic selection or buffet-style Menus
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Flute of Sparkling Wine during cake cutting or speeches
- Wedding cake with two tiers;
- Wedding Night included with upgrade to Wow Suite*
- Honeymoon set in the bride and groom's room
- Access to the WET area of our Away Spa®
- Late Night Snacks with 4 options for an after-dinner party
- Rental of the wedding dinner space (Garden Fountain)
- Rental of the W Studios space for the after party (minimum consumption applicable)
- Tasting of food from the menu selected for the bride and groom
- Sound system with two speakers and a wireless microphone
- Pre-wedding meeting with our Weddings Specialist

** Menu Tastings are not applied for buffets options | *WOW upgrade subject to availability*



FAB WED

Wedding package valid for a minimum of 40 adults - €225.00 per person

- One-hour welcome cocktail, including a selection of appetizers, four hot or four cold, sparkling wine, selection of W Algarve wines, beer, soft drinks and water;
- Dinner with a three-course menu from the Classic or buffet-style menu selection
- Drinks at dinner, including selection of W Algarve wines, national beers, soft drinks and water
- Flute of Sparkling Wine during cake cutting or speeches
- Wedding cake with two tiers
- Wedding Night included in Wonderful Room;
- Honeymoon set in the bride and groom's room
- Rental of the wedding dinner space (Garden Fountain)
- Rental of the W Studios space for the after party (minimum consumption applies)
- Tasting of food from the menu selected for the bride and groom*
- Sound system with two speakers and a wireless microphone
- Pre-wedding meeting with our Weddings Specialist

** Menu Tastings are not applied for buffets options*





MENUS AND SERVICE

COCKTAIL

Soft drinks and mineral water included.
The beverage service lasts for 1 hour. It includes selection of canapés according to the chosen package.

COLD CANAPÉS

Beef carpaccio with black truffle and arugula emulsion.

Salmon tartare with avocado aioli and Nikkei mayonnaise.

Vegetable sticks and romance sauce.

Petit choux with salmon mousse and chive mayonnaise.

Asparagus with cream cheese, prosciutto and balsamic reduction.

Brie cheese and applesauce praline.

Petit choux with blue cheese and praline.

Capers kebab, mozzarella and basil pesto.

HOT CANAPÉS

Crispy chicken with chili sauce.

Wild mushrooms & arancini.

Panko shrimp with sweet tomato mayonnaise.

Skewered grilled meat, onion and pepper with jus sauce.

Shrimp with coconut crust and spicy mango curry.

Samosas vegetable

Veal croquette with caramelized onion mayonnaise.

Mini quiche with caramelized leeks and roast chicken.

PETIT FOURS

Petit choux with chocolate ganache

White Chocolate Truffle

Mini pecan brownie

Chocolate truffle (fudge style)

Almond morgadinho

D. Rodrigo

Regional Sweet

Fig cheese

Extra:
Sparkling: 15€
Champagne: 30€
Canapé/Petit-Four: 4€
Action station: 25€



SERVED MENUS / CLASSIC

3 courses – included in Fab Wed / WOW Wed / E-WOW Wed packages
€15.00 pp / Supplement for additional dish

STARTER

Heritage Beetroot

With truffle goat cheese, raspberry and hazelnut sauce.

Heirloom Tomato

With fresh mozzarella, basil, slices of prosciutto, pesto vinaigrette and pine nuts.

Smoked Salmon

With asparagus, garlic aioli and paprika.

Algarve octopus

With romesco sauce, parsley pesto, potatoes and dried olives.

Beef Carpaccio

With Harry's Bar sauce, matured Parmesan, arugula, capers and balsamic reduction.

Roast Beef Salad

With arugula, mixed leaves, tomato confit, bri cheese bites

MAIN COURSES

Chicken Parmesan

Served with potato gnocipi, asparagus, basil, cherry tomatoes, lemon and caper butter.

Grilled Salmon

With creamed spinach, cherry tomatoes, quinoa crispy and parsley & wine sauce.

Fresh Baked Fish of the Day

With sautéed seasonal mushrooms, piquillo pepper tartare and artichoke sauce.

Fillet Mignon Portobello

Grilled fillet with potato gratin, steamed asparagus, portobello mushrooms and red wine reduction.

Fillet Mignon in Port Sauce

DESSERTS

White Chocolate and Lemon Cheesecake

With strawberry coulis.

Peach trifle

With poached apricots, raspberry, meringue and oatmeal crumble.

Roasted Azorean Pineapple

Served with coconut & lime rice pudding and mango.

Regional lemon meringue tart

With almond and raspberry crumble.

Baked apple

Accompanied by pastel de nata foam, walnut sponge and hazelnut crumble.

Algarve Orange Parfait

Chocolate ganache with orange and macarons.



MENUS SERVED / LUX

Served Menu – 4 courses – included in the E-WOW Wed package

STARTER

TUNA CARPCIO
Yellow chilli, lime, avocado and mashed sweet potatoes

BURRATA
Basil pesto, balsamic reduction and cherry tomatoes

FOIE GRAS
Apricot puree, Port wine reduction, mint gel and maldom salt

SIRLOIN TATAKI
Grilled with truffle aioli, micro greens, radish and braised carrots

MEDITERRANEAN VEGETABLES
Zucchini, aubergine, peppers, asparagus, baba ghanoush, chilli flakes, pistachios and olive oil

MAIN COURSES

SUCKLING PIG CONFIT
Confit in duck fat and accompanied by applesauce, jus sauce, celery and arugula salad.

ASPARAGUS RISOTTO
With wild mushrooms, braised vegetables and micro greens.

MANGLERFISH CONFIT
Garlic & thyme oil, pumpkin, pistachios and turmeric reduction.

ROASTED ROBALO
With cauliflower puree, chimichurri, braised cebouras and micro greens.

GRILLED FILET MIGNON
With truffle mashed potatoes, Madeira sauce and wild mushrooms.

DESSERTS

DARK CHOCOLATE SPREAD
Chocolate Tuille

CRÈME BRULEÉ TARTLET
With strawberries, mint and port wine reduction.

SEMIFREDO
With white chocolate, passion fruit coulis and raspberries.

TIRAMISU
Thin layers of biscuit bathed in coffee and mascarpone cream.
PEARS IN PORT WINE
Meringue, vanilla pastry cream and praline.



BBQ

SALAD STATION

Assorted leafy greens

Vegetables

3 flavors of vinaigrette

SIDES

Roasted Rustic Potatoes

Mini Corn Barbecue

Mac and cheese

APPETIZERS

Caesar Salad

Wedge & Blue Cheese Salad

Coleslaw

Grilled Corn Salad

MAIN COURSE

Barbecue pork chops

Smoked chicken breast

Rotisserie Chicken

Fresh local blackened fish

DESSERTS

Chocolate brownie with salted caramel and hazelnuts

White Chocolate Cheesecake (NY style)

Lime pie

Walnut pie



BUFFET FIRE

SALADS

Mix of leafy greens, arugula, prosciutto, poached pears, caramelized walnuts, blue cheese and balsamic reduction.

Lettuce, cherry tomatoes, avocado, red pepper, bacon chips, julienne carrots and honey mustard vinaigrette.

SIDES

Toasted almond rice

Potato soufflé

Grilled asparagus

STARTER

Shrimp cocktail

Beef carpaccio with truffle vinaigrette, arugula and grana padano cheese.

Roasted tomatoes with goat cheese, pesto sauce, balsamic reduction and pine nuts.

Tuna tataki with sesame crust, grilled piquillo peppers, avocado and acevichada salsa.

MAIN COURSES

Roastbeef with porcini mushroom sauce.

Chicken breast with piquillo peppers, spinach and camembert sauce.

Grilled fish with lime butter, capers and garlic chips.

Artichoke ravioli with pomodoro sauce, cherry tomatoes and basil.

DESSERTS

Seasonal Fruit Salad.

Mini chocolate brownie with dulce de leche whipped cream.

Mini cheesecake with berry coulis and sliced almonds.

Macarons of varied flavors.



BUFFET EARTH

SALADS

Grilled vegetables with paprika, goat cheese and sherry vinaigrette.

Baby spinach, mixed greens, mushrooms, sprouts, cherry tomatoes, julienne carrots, kiuri, crispy chicken, pineapple vinaigrette and sesame seeds.

ACCOMPANIMENTS

Arabic rice

Green beans with almonds

Mashed potatoes with garlic

STARTER

Seafood salad with fennel.

Oriental tuna tartare with kiuri and avocado.

Roasted beef with arugula, roasted peppers, potatoes and Roquefort vinaigrette.

Tomato confit with Manchego cheese, prosciutto, asparagus, pesto sauce, pine nuts and balsamic reduction.

MAIN COURSES

Chicken with Madras curry and mango chutney.

Merlot Braised Ribs with Portobello & Boletus Mushrooms

Pork tenderloin brushed with orange glaze and spices.

Ravioli caprese as a cream sauce.

DESSERTS

Caramel petit choux with crème pâtissière

Lemon tart with Italian meringue

Chocolate mousse with red fruit coulis

Crème brulee



BUFFET WIND

SALADS

Caesar salad with cherry tomato confit, croutons and slivered parmesan.

Potato salad with eggs and crispy bacon.

ACCOMPANIMENTS

Toasted almond rice

Mini potatoes with rosemary

Mini glazed carrots

STARTER

Shot of Bloody Mary Scallops

Artichokes with portobello mushrooms and balsamic vinaigrette.

Vitello Tonatto

Salmon carpaccio with avocado, capers, shallots, lemon vinaigrette and Grana Padano cheese.

MAIN COURSES

Roast beef with chili sauce

Shredded fish with spinach cream.

Chicken breast stuffed with Mozzarella, tomato confit, basil and pomodoro sauce.

Mushroom duxelle and onion canelloni confit

DESSERTS

Red velvet cake with cheese and strawberries frosting.

Mini chocolate and praline tartlet

Mango mousse with shredded coconut

Rice pudding Portuguese



KIDS MENU

50% of the adult price
3 – 12 years

STARTER

Caprese Salad
Basil, tomato and mozzarella

Cheese sticks
Tomato sauce

Chef's vegetable soup
Seasonal vegetables selected by the chef

MAIN COURSES

Chicken nuggets
French fries

Grilled Chicken
Mashed potatoes and cherry tomatoes

Grilled fish
Steamed rice and broccoli

DESSERTS

Chocolate Cake

Lemon pie

Cupcake with vanilla frosting



LATE NIGHTSNACKS

Crudités & Blue cheese	4 items €15.00 pp
Mozzarella sticks with tomato sauce	6 items €20.00 pp
Veggie Wrap	8 items €30.00 pp
Pizza Margherita	
Cheese Quesadillas	
Mini ham & cheese croissant	
Cereal bread with prosciutto & brie	
Selection of cheeses and charcuterie	
Meat croquettes	
Chicken "empanadas"	
Crispy Onions rings with barbecue sauce	



STAFF MEALS

€45.00pp

Including starter, main course, dessert, water or soft drink

STARTER

Heritage Beetroot
With truffle goat cheese, raspberry and hazelnut sauce.

Heirloom Tomato
With fresh mozzarella, basil, slices of prosciutto, pesto vinaigrette and pine nuts.

Roast Beef Salad
With arugula, mixed leaves, tomato confit, brie cheese bites and sherry vinaigrette.

MAIN COURSES

Chicken Parmesan
Served with potato gnocipi, asparagus, basil, cherry tomatoes, lemon and caper butter.

Grilled Salmon
With creamed spinach, cherry tomatoes, quinoa crispy and parsley & wine sauce.

Fresh Baked Fish of the Day
With sautéed seasonal mushrooms, piquillo pepper tartare and artichoke sauce.

Roasted cauliflower
With hummus, peppers and espagos.

DESSERTS

White Chocolate and Lemon Cheesecake
With strawberry coulis.

Regional lemon meringue tart
With almond and raspberry crumble.

Algarve Orange Parfait
Chocolate ganache with orange and macarons.



OPEN BAR

Two hours 65€ / Three hours 85€ / Four hours 105€
Includes W Algarve wine, beer, spirits and 1 MIX IT UP Bar
Overtime @ 20€

PREMIUM OPEN BAR

Two hours 95€ / Three hours 130€ / Four hours 165€
Includes premium selection of wines, beers and spirits and 2 MIX IT UP Bar
Overtime @ 35€

MIX IT UP BARS

American Bar
Bar Spritz
Bar Mojito
Bar Caipirinha



RENTAL OF SPACES

VENUES	JAN-MAR	ABR	MAI&JUN
GARDEN FOUNTAIN	1.000€	1.500€	2.000€
W LOUNGE GARDEN	1.000€	1.500€	2.000€
MARKET KITCHEN RESTAURANT	2.400€	2.500€	4.000€
MARKET KITCHEN TERRACE	1.000€	1.500€	3.000€
PAPER MOON	3.000€	4.000€	5.000€
W STUDIOS	2.000€	2.000€	2.000€
WIND STUDIOS	1.000€	1.000€	1.000€
AIR	1.500€	2.000€	4.000€



RENTAL OF SPACES

VENUES	JUL&AGO	SET	OUT	NOV&DEZ
GARDEN FOUNTAIN	3.000€	3.000€	2.000€	1.000€
W LOUNGE GARDEN	3.000€	3.000€	2.000€	1.000€
MARKET KITCHEN RESTAURANT	6.400€	5.600€	4.000€	2.400€
MARKET KITCHEN TERRACE	3.000€	3.000€	2.000€	1.000€
PAPER MOON	8.000€	7.000€	5.000€	3.000€
W STUDIOS	2.000€	2.000€	2.000€	2.000€
WIND STUDIOS	1.000€	1.000€	1.000€	1.000€
AIR	6.000€	4.000€	4.000€	1.500€



T&C

- W Algarve wedding packages are valid for a minimum of 40 adults. Packages are subject to a price change when this minimum number is not reached.
- Where not described in our Wedding Packages, venue rental fees and conditions apply to all venues, restaurants and bars. Conditions will be discussed and accepted depending on the dates and number of guests.
- AIR venue for ceremony is not included in the wedding packages, subject to an additional rental fee to the package for the use of this venue.
- Minimum Consumption of 2 hours Open Bar required for the use of W Studios for Party.
- Events with music outside allowed only until 11:00 p.m.
- WOW Suite upgrade & E-WOW Suite upgrade included in the packages are subject to availability depending on the date of the booking.
- Menu Tastings are included for plated menus only. When booking a buffet option couples are intitled to do the tasting of the Cocktail options.
- Children Policy: babies until 2 years old – complimentary / children from 3 to 11 years old – 50% of adults charge / From 12 years old onwards – Full charge
- Last minute extensions or modifications to a service stipulated in a contract will be subject to confirmation by the Hotel. In case of admission of this extension or change, all extra costs as well as food and beverage reinforcements, hiring of extra staff etc. will be charged accordingly.
- Reduction policy: A 10% reduction to the number of guests mentioned in the contract is allowed without penalty as long as it is not below the minimum number of participants defined.
- The details of the wedding organization must be communicated at least 30 days in advance of the date of the event, mentioning all logistical needs.
- Events that included additional services, such as information technology, maintenance, security, audio-visual equipment, specific electrical needs, special communications networks, among others, are subject to additional charges.
- The client assumes full responsibility for any damage caused to the spaces where the event will take place and to the hotel's material and equipment, by the bride and groom and guests.
- To obtain all necessary music or other entertainment licenses during the event, please inform the person in charge of your wedding at least 3 months in advance of the event date. It will have to include the name of the artist, duration of the performance, and type of performance (violinist, pianist, DJ, etc.). License costs will be the responsibility of the customer.
- In case of bad weather, the client will have to agree with the hotel regarding the covered space where the event will take place, 24 hours before it starts.
- Outside catering is not allowed unless provided by the hotel.
- The Hotel will not be responsible for items lost during the event.
- Fireworks, pyrotechnics or other shows that include the use of fire are not permitted in the Resort area (including beach concession).
- Tasting of the menus is possible both for the menu served. Buffet Menu tastings are not included. The dates will be defined and agreed between the Hotel and the client, and the request for a tasting menu must be made at least 30 days in advance.
- All prices mentioned include VAT (subject to fluctuation of the VAT rate during the event period). Please note that this may be amended by applicable law.



WED YOUR WAY!