

OCTANT

Vila Monte



Your WEDDING

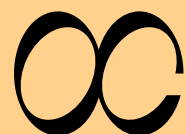


TABLE OF CONTENTS

OCTANT HOTELS VILA MONTE A new concept, the same Algarve	05
<hr/>	
YOUR WEDDING AT VILA MONTE	09
<hr/>	
WEDDING CEREMONY	09
<hr/>	
MENUS	11
<hr/>	
GENERAL CONDITIONS	19
<hr/>	



A NEW CONCEPT, THE SAME ALGARVE.

The epitome of the classic FARM HOUSE: a timeless simplicity, a local, genuine atmosphere and a BOHO-CHIC spirit.

A reinterpretation of the Algarve lifestyle with the perfect integration of its emblematic elements. Located in Moncarapacho, Octant Hotels Vila Monte conveys tranquility and comfort.

Its architecture was inspired in the traditional Algarve buildings with its white-washed chimneys, terraces and stairways. Upon arrival you will be welcomed by an alley of olive trees which border the paved way to reception. The property's 9 hectares are beautifully enhanced by aromatic plants, a vegetable garden, an orange grove, a few water reservoirs, garden's and 3 different buildings: Casa de Cima, Casa Pátio and Laranjal.

It is in this last building that your wedding takes place.



YOUR WEDDING AT OCTANT HOTELS VILA MÔNTE

Laranjal building is a world apart: a rectangular building that develops on two floors and along a corridor that is, in fact, an Algarve orange grove, where the green is emperor, in contrast to the dazzling blossom bougainvillea, and where the smell and freshness of the orchard are felt.

To guarantee the seclusion and privacy of your guests during your wedding celebration, we require the reservation of 26 rooms from Laranjal building: 9 Junior Suites, 8 Deluxe Suites, 8 Ocean & Mountain View Suites and 1 Laranjal Master Suite.

From October to May we require the reservation of 26 Suites of Laranjal Building for a minimum of 2 nights.

In June and September we require the reservation of 26 Suites of Laranjal Building for a minimum of 3 nights.

FOOD & BEVERAGE

Minimum consumption in F&B for the day of the main event is €240.00 per person.

We also require that the entire group has one meal (lunch or dinner), per day, at the hotel.



WEDDING CEREMONY

Hosting ceremonies in our stunning gardens!

Includes:

- Up to 100 chairs
- Ceremony table with linen and flower arrangement from our gardens

Conditions:

- €1.650



MENUS

Selection of 4 canapés	€24,00
Selection of 6 canapés	€32,00
Selection of 8 canapés	€41,00

Prices valid for one hour of service.

COLD CANAPÉS

Shot of mango with vodka and mint
Shot of carrot cream and ginger
Shot of gazpacho with coriander sprouts
Local cottage cheese with grapes and poppy seeds
Chicken & mushrooms mini vol-au-vent
Avocado and apricot mousse and macadamia nuts
Toast of cottage cheese with fig and ham
Toast of brown bread with smoked salmon
Tuna tartar
Beef tartar

HOT CANAPÉS

Mini vegetables samosa
"Alheira" (local smoked chicken sausage) meatballs with apple
Puff pastry sticks with ham and parmesan
Homemade cod fried dumplings
Mini chicken skewer with pineapple and yogurt sauce with curry
Deepfried mozzarella with sweet chilli
Quail thighs with soy and honey
Shrimp tempura with sweet and sour sauce
Roasted octopus with sweet potato
Foie gras brioche with figs

Let us know your preferences and allergies and our chef will be happy to prepare suggestions for you.

Menu 1 €96,00
(one starter, one main course and one dessert)

Menu 2 €132,00
(one starter, two main courses, sorbet and one dessert)

Menu 3 €160,00
(two starters, two main courses, sorbet, and one dessert)

Children
We have special conditions for children.

STARTERS

Algarve razor clam soup
Algarve fish soup
Classic Caesar salad with grilled chicken breast
Vegetable couscous with basil pesto
Roasted eggplant, parmesan and basil pesto
Green peas cream soup with sautéed prawn and ham powder
Fresh goat cheese gratin with apple, red onion, nuts and pumpkin compote
Crispy octopus with Algarve salad and basil pesto
Sautéed tiger prawn, onion puree, shimeji mushrooms and fresh asparagus shavings

Wood oven roasted octopus, sweet potato, sautéed chards and black garlic
Braised monkfish with potato, black olive tapenade and tomato confit
Atlantic half lobster, cauliflower cuttlefish ink puré, caramelized mini vegetables

Sorbet / Palate cleanser

Lemon sorbet with sparkling wine and mint
Tangerine sorbet with sparkling wine
Lime sorbet with sparkling wine
Lychee and chilly pepper sorbet

Meat

Iberian pork tenderloin, mini vegetables from our garden and roasted parsnip puree
Matured iberian pork with black olive caramel, orange crumbs and fresh asparagus
Duck leg confit with potato dauphinoise and orange and red berries sauce
Matured sirloin beef medallion, dauphinoise potatoes, watercress and port wine sauce
Roasted beef tenderloin with rösti

MAIN COURSES

Fish

Salted cod loin with shellfish crust, chards and fish stew sauce
Grilled grouper with green peas puree, mini vegetables and spicy chorizo
Seabass fillet stuffed with shrimp, cannelloni of sprouts and mushrooms on veal jus

potato, mini vegetables and reduction of moscatel wine and raspberries

Desserts

Orange pie with carob crumble and lime ice cream
Orange flower pana cotta with orange soil and Granny Smith ice cream
Chocolate and orange biscuit with yogurt, raspberry ice cream and crunchy pistachio
Cottage cheesecake, red fruits coulis and almond biscuit
Caramel pudding, roasted almonds crust and biscuit, wild berries
Chocolat Marquise with strawberries in honey and thyme syrup, olive oil ice cream
Dark chocolate bombon filled with Algarve orange compote, bitter almond crumble and coffee ice cream

EXTRAS

Cheese and charcuterie table

Casa do Porco Preto
Portuguese regional cheeses
Charcuterie from Barrancos (Alentejo)
Breadsticks, raisin and walnut bread
Homemade jams, rosemary honey from Santa Catarina, grapes
€28,00 per person

Regional desserts and spoon sweets table

Almond pie
Carob pie

Fig and almond delight
Dom Rodrigo
Fig and almond bombons
Fig stars
Rice pudding
Bolas de ovo
Marzipan fine sweets
Mango mousse
Chocolate mousse
€22,00 per person

Supper

Green peas cream soup with homemade chorizo
Steak sandwiches with old-fashioned mustard
Chocolate Cake
Pastéis de nata (custard tarts)
€19,00 per person

Estações Variadas

Vegetables and shrimp tempura table
€13,00 per person
Ria Formosa oysters table
€22,00 per person

Candy Corner

Up to 80 guests
€250,00

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WINE OPTIONS

DOURO SELECTION

Altano white and red wines

Local beer

Sparkling and still water

Flavored waters

Soft drinks

Orange juice

Coffee and biscuits of carob and Orange

Tea and other infusions

€16,00 per person

ALGARVE SELECTION

Barranco Longo white, red and rosé wines

Local beer

Sparkling and still water

Flavored waters

Soft drinks

Orange juice

Coffee and biscuits of carob and Orange

Tea and other infusions

€19,00 per person

ALENTEJO SELECTION

Herdade do Esporão, 2 Castas, Verdelho, 4 Castas

Local beer

Sparkling and still water

Flavored waters

Soft drinks

Orange juice

Coffee and biscuits of carob and Orange

Tea and other infusions

€24,00 per person

COCKTAIL OPTIONS

WELCOME COCKTAIL

Option 1

Sparkling wine, Port wine, orange juice, white and red wine and water

€21,00 per person / per hour

Option 2

Gin tonic, porto tonic, orange juice, white and red wine and water

€24,00 per person / per hour

Option 3

Aperol, Gin tonic, mojitos, orange juice, white and red wine and water

€29,00 per person / per hour

OPEN BAR

Gin, young whisky, vodka, tonic water, mineral water, beer, soft drinks, white and red wine

Bar Deluxe

€40,00 per person / 2 hours
€21,00 per person / per extra hour

Bar Premium

€48,00 per person / 2 hours
€25,00 per person / per extra hour

APÉRITIF (for 1 hour)

Mocktails Bar

€23,00 per person

Cocktails Bar (gins, mojitos and caipirinhas)

€27,00 per person

OPTIONS TO TOAST FOR ETERNITY

€9,00

Per bottle

Murganheira Sparkling Wine (glass)

€36,00

Soalheiro Sparkling Wine (bottle)

€38,50

Champagne LP Brut

€88,00

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GENERAL CONDITIONS FOR WEDDINGS

ACCOMODATION

We have accommodation special rates for Weddings, depending on the season. The rates are per night, per room for two people, and breakfast is included.

MENU PRICES

Prices are valid for groups of more than 20 people, with the same menu. Menu options can be changed due to seasonality and are always subject to confirmation.

Prices are per person and include VAT at the legal rate.

This proposal considers the use of existing furniture in the Restaurant and terrace (tables and chairs) and white table cloths.

COMPLIMENTARY

Sparkling wine from our selection for cutting the wedding cake.

Wedding night for the couple.

PRICES DO NOT INCLUDE

- Decoration
- Entertainment
- Ceremony
- Wedding Cake
- Accomodation

ENTRY AND EXIT OF FOOD

Given the current food and hygiene policy, no food is allowed to enter or leave the hotel.

In case of any exception a waiver will be presented to the guests to sign.

CONFIRMATION

Confirmation of the event must be made in writing by the customer and with the payment of 30% of the total estimated value of the event at the time of booking.

The payment of the remainder must be made in the following manner:

- 60% of the total estimated amount up to 60 days before the group's arrival.
- 10% of the total value of the event up to 10 days before the group's arrival.

In case of cancellation of the reservation, the pre payments made will not be refunded.

PAYMENT CONDITIONS

The bride and groom must provide all billing details in advance (name, address and taxpayer number). Payments must be made through bank transfer to Octant Hotels Vila Monte.

CONFIRMATION OF THE NUMBER OF GUESTS AND THE CHOSEN MENU

Confirmation of the final number of guests and the chosen menu (with the respective special diets) up to 21 days before the event. From that moment onwards, the hotel may be required to increase the menu pricing, in case of difficulty to purchase one or more ingredients.

In the event of a decrease in the number of guests, the hotel must be informed at least 72 hours before the event (maximum 10% reduction allowed).

MENU TASTING

The menu tasting can be scheduled anytime from October to April for a maximum of 4 guests (including the bride and groom), with the exception of: Christmas, New Year and Easter. Menu tastings are only possible, in case of a confirmed event, with paid deposit. If the bride and groom intend to bring more guests, a supplement per person may be charged. The tasting date and the selection of dishes from the menu must be agreed between the bride and groom and the hotel. Please allow at least one month before, to confirm the date of your tasting.

MUSIC & ENTERTAINMENT

All events that provide musical entertainment require the acquisition of a license with the local authorities.

Live music and entertainment is allowed indoors and will not exceed 01:00h.

Details regarding the chosen song must be sent until one month before the event, to guarantee the licenses. All licenses must be requested one month in advance, and failure to comply may result in absence of music during the event.

EXTERNAL SUPPLIERS

All external services contracted by the client or the agency must be informed and approved by Octant Hotels Vila Monte.

DAMAGE

Octant Hotels Vila Monte reserves the right to be compensated for any eventual damages or losses caused by persons and acts that jeopardize your patrimony. The costs of repairing or replacing goods at Octant Hotels Vila Monte, resulting from damages as well as its loss, will be charged to the customer even if the responsibility

lies with a guest. Octant Hotels Vila Monte is not responsible for any loss, damage or misplacement of any material left by guests during and after the event.

SIGNAGE / ADVERTISING

All types of signage or advertising to be placed at Octant Hotels Vila Monte must be previously authorized by the Management.

DECORATIVE MATERIAL

All types of decorative material (example: banners, roll-ups, among others) must have a structure of its own. It is prohibited to post material that could damage the structure of the building (example: glue, nails, paint, among other materials). The fixing of decorative material on the walls is not allowed (except in cases where it has been authorized in advance by Octant Hotels Vila Monte after an evaluation of the intended and with the guarantee that there will be no damage to the space).



PHOTOGRAPH CREDITS
Visual Stories Co

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