



WEDDINGS

HOTEL GOLF MAR

Reserva-Mar

THE PERFECT SETTING

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.

MESSAGE TO THE BRIDE, GROOM AND RELATIVES

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

COCKTAIL

ROMEU E JULIETA

Beverages

Water

Soft Drinks

Beer

Selection of Martinis

Dry White Port

Selected White and Rosé Wine

Gin and Vodka

Appetizers

Mini Codfish Fritters

Mini Veal Croquettes

Mini Samosas

Farinheira (Portuguese Flour Sausage) Crisp with Jam

Ricotta with Honey and Coriander Canapés

Linguiça (Spiced Sausage) Puff Pastry

Stuffed Bread

Melon and Mint Shot

Beetroot Spread Canapé with Cashew Nut

20€ | per person

Option Included in the Wedding Package

COCKTAIL

AMOR DE PERDIÇÃO

Beverages

Water

Soft Drinks

Beer

Selection of Martinis

Dry White Port

Selected White and Rosé Wine

Gin and Vodka

Sparkling Wine Sangria with Red Berries

Kir Royal (Sparkling Wine and Crème de Cassis)

Appetizers

Mini Codfish Fritters

Profiteroles with Salmon Mousse
and Pink Pepper

Celery Sticks with Chèvre Cheese and Walnut

Farinheira (Portuguese Flour Sausage) Pâté Canapés

Spinach Wrap with Cream Cheese

Chicken Skewers with Seeds

Prawn Ceviche

Duck Mousse with Toast and Red Berry Coulis

Mushroom and Fennel Canapé

Mushroom and Thyme Cappuccino

27€ | per person

COCKTAIL

ALMA GÉMEA

Beverages

Water

Soft Drinks

Beer

Selection of Martinis

Dry White Port

Selected White and Rosé Wine

Gin and Vodka

Sparkling Wine Sangria with Red Berries

Kir Royal (Sparkling Wine and Crème de Cassis)

Fresh seasonal fruit juice

Appetizers

Sliced Iberian Ham

Chicken Pies

Game Alheira (Smoked Portuguese Sausage) Balls

Farinheira (Portuguese Flour Sausage) Pâté on Rustic Bread Toast

Brie Cheese with Rosemary Honey

Salmon Wrap with Cream Cheese

Prawn Ceviche

Salmon Gravlax

Mini Pizzas

Tomato Shot with Egg Threads

Fruit Skewers

Mushroom and Fennel Canapés

33€ | per person

BANQUET MENUS

Choose One Dish from Each Section

AMOR PERFEITO

Appetizers

Traditional Coastal Fish Soup with
Fresh Coriander

Vegetable Creamy Soup with Toasted
Almonds and Red Wine Reduction

Pea Creamy Soup with Cream and
Crispy Bacon

Fish Main Course

Perch Loin with Clams Bulhão Pato Style,
Roasted Potatoes and Sautéed Spinach

Confit Cod with Cabbage and Roasted Baby
Potatoes

John Dory Rolls with Prawns, Tomato Rice
and Sautéed Vegetables

Meat Main Course

Stewed Duck Leg with Countryside Flavours,
Roasted Sweet Potato and Sautéed Mushrooms

Veal Escalopes with Coffee Sauce, Potato Gratin
and Green Asparagus

Roasted Pork Collar with Plum Sauce, Roasted Baby
Potatoes and Ratatouille Vegetables

Desserts

Chocolate Mille-Feuille in Three Textures,
Raspberry Ice Cream and Cream

Papos de Anjo (Whipped Egg Yolks in Syrup)
with Clove and Ricotta Quenelles

Apple Crumble with Vanilla and Cinnamon Ice Cream
Coffee

50€ | per person

Option Included in the Wedding Package

BANQUET MENUS

Choose One Dish from Each Section

FEITIÇO DA LUA

Appetizers

Mushroom Cream Soup with Fresh Thyme

Langoustine Bisque with Coriander Pesto

Cheese and Pear Parcel with Quince in Brick Pastry with Mixed Salad

Fish Main Course

Cod Loin on a Bed of Caramelised Onion with Cornbread Crust

Perch Medallions with Prawn Sauce, Green Bean Sauté and Crispy Sweet Potato

Monkfish Loin with Clams, Crushed Potatoes and Tomato

Meat Main Course

Beef Steak with Three-Pepper Sauce, Basmati Rice and Roasted Vegetables

Pork Tenderloin with Black-Eyed Bean Crumbs

Oven-Roasted Lamb Leg with Green Asparagus and Roasted Potatoes

Desserts

Chocolate Tart with Mandarin Sorbet and Red Berry Coulis

Fruit Skewer with Leite Creme Queimado (Custard Dessert with Caramelized Sugar Topping)

Abade de Priscos (Portuguese Bacon Pudding) with Pineapple Carpaccio

Coffee

65€ | per person

BANQUET MENUS

Choose One Dish from Each Section

SONHO DIVINO

Appetizers

Sautéed Foie Gras Escalope with
Caramelised Apple and Brioche Toast

Velouté of Poultry with Toasted Pine Nuts
and Red Wine Reduction

Seafood Vol-au-Vent with Mixed Lettuce
and Ginger Dressing

Fish Main Course

Duet of Monkfish and Salmon en Papillote
with Roasted Potatoes

Perch Medallions with Champagne Sauce,
Vegetable Stew and Duchess Potatoes

Cod Puff Pastry with Chickpea Purée and
Fresh Herbs

Meat Main Course

Oven-Roasted Kid Goat with Roasted Baby
Potatoes and Sautéed Greens

White Veal Loin Steaks with Sesame Seeds,
Potato Gratin and Sautéed Vegetables

Pork Tenderloin with Moscatel Sauce and
Vegetable Strudel

Desserts

Chocolate Demi-Cuit with Lemon Sorbet
and Red Berry Coulis

Conventual Surprise of Toucinho do Céu
(Portuguese Almond Cake) and Priscos
(Portuguese Bacon Pudding) with Custard

Lemon Tart with Strawberry Ice Cream and
Red Berry Coulis

Coffee

75€ | per person

VEGETARIAN ALTERNATIVE

Choose One Dish from Each Section

Soups

Mushroom Velouté

Vegetable Cream Soup with Toasted Almonds and Red Wine Reduction

Starters

Tofu Salad with Aubergine, Apple and Sweetcorn with Ginger Dressing

Quinoa Salad with Mango, Raisins and Watercress

Main Course

Vegetable and Tofu Stew with Roasted Sweet Potato and Green Asparagus

Mushroom and Zucchini Stroganoff with Soy Cream

Vegetarian Chilli

KID'S MENU

Choose One Dish from Each Section

Soups

Creamy Vegetable Soup

Creamy Spinach Soup

Main Course

Fish Fingers with Carrot Rice

Burger with Fried Egg and French Fries

Spaghetti Bolognese

Desserts

Chocolate Mousse

Rainbow Gelatin

Ice Cream Scoop

Beverages

Soft Drinks

Water

25€ / Per Child up to 11 Years Old

COLD BUFFET

AFRODITE

Mini Veal Croquettes
Mini Prawn Rissoles
Mini Codfish Fritters
Quiche and Pizza Duet
Roasted Regional Sausages
Cold Cuts Selection
Cheese Board
Roasted Country Chicken
Codfish Bread
Potato Chips
Selection of Simple Salads
30€ | per person

VÉNUS

Mini Veal Croquettes
Mini Prawn Rissoles
Mini Codfish Fritters
Chicken Samosas
Quiche and Pizza Duet
Roasted Regional Sausages
Sliced Iberian Ham
Cold Cuts Selection

55€ | per person

CUPIDO

Mini Veal Croquettes
Mini Prawn Rissoles
Mini Codfish Fritters
Quiche and Pizza Duet
Roasted Regional Sausages
Cold Cuts Selection
Cheese Board
Codfish Bread
Roast Suckling Pig
Prawn Cascade
Potato Chips
Selection of Simple Salads
40€ | per person

Cheese Board
Codfish Bread
Roast Suckling Pig
Prawn Cascade
Stuffed Crab
Smoked Salmon with Ginger Sauce
Potato Chips
Selection of Simple Salads

SORBET & SHOT PALATE CLEANSER

Choose One Option

SORBET

Tangerine and Mint

Green Apple

5€ | per person

SHOT

Lime and Ginger Shot

Tangerine and Mint Shot

5€ | per person

LATE-NIGHT SUPPER

EROS

Free-Range Chicken Soup

Mini Pork Sandwiches

Leite Creme Queimado (Custard Dessert with Caramelized Sugar Topping) and Portuguese Custard Tarts

10€ | per person

DIONÍSIO

Caldo Verde (Portuguese Kale Soup) with Cornbread

Mini Steak Sandwiches

Sliced Fruit (2 Varieties)

Leite Creme Queimado (Custard Dessert with Caramelized Sugar Topping) and Sweet Bean Pastries

15€ | per person

ZEUS

Caldo Verde (Portuguese Kale Soup) with Cornbread

Mini Steak Sandwiches

Roast Suckling Pig Sandwiches

Fruit Skewers

Mini Berlin Doughnuts and Hot Chocolate

20€ | per person

DESSERTS BUFFET

SEGREDOS DA NOSSA CONFEITARIA

Rice Pudding
Golf Mar Pudding
Lemon Tart
Biscuit Cake
Orange Roulade
Bom Bocado (Coconut Custard Tart)
Chocolate Mousse
Red Berry Cheesecake
Crème Brûlée
Selection of Seasonal and Tropical Fresh Fruit
Portuguese and International Cheese Board
Chef's Selection of Artisan Breads

15€ | per person

SEGREDOS DO CONVENTO

Almond Tart
Pudim Abade de Priscos (Portuguese Bacon Pudding)
Orange Roulade
Toucinho do Céu (Portuguese Almond Cake)
Encharcada (Conventual Sweet of Egg Yolks)
Alfeizerão Sponge Cake
Papos de Anjo (Whipped Egg Yolks in Syrup) with Clove
Sericaia (Portuguese Egg Custard) with Elvas Plum

18€ | per person

Torres Vedras Sweet Bean Pastries
Selection of Seasonal and Tropical Fresh Fruit
Portuguese and International Cheese Board
Chef's Selection of Artisan Breads

WEDDING CAKE

Choose One Option from Each Category

SPONGE CAKE

Chocolate
Cocoa and Almond
Walnut
Traditional Sponge Cake
Sponge Cake with Puff Pastry
Red Velvet

FILLING

Chocolate
Red Berry Coulis
Egg Cream
Pastry Cream
White Chocolate
Mango Mousse
Coffee Cream

ICING

Sugar Paste
Egg-Yolk Glaze
Chocolate
White Chocolate
Whipped Cream

Complimentary from the Hotel

WINE

BRONZE SELECTION

Pinta Negra White, Lisbon

Pinta Negra Red, Lisbon

6€ | per person

Option Included in the Wedding Package

PRATA SELECTION

Prova Régia White, Lisbon

Quinta de Cabriz White, Dão DOC

Quinta de Cabriz Red, Dão DOC

Borba Red, Alentejo DOC

9€ | per person

Choose One White Wine and One Red Wine

OURO SELECTION

Planalto White, Douro DOC

Dory Colheita White, Lisbon

Esteva Red, Douro DOC

Piriqueta Red, Setúbal

10€ | per person

Choose One White Wine and One Red Wine

DIGESTIFS

Open Bar Service for 2 Hours

ROLIÇA SELECTION

New Whisky

Aged Brandy

Licor Beirão

Bitter Almond Liqueur

Baileys

Port Wine

14€ | per person

Option Included in the Wedding Package

WELLINGTON SELECTION

New Whisky

Aged Whisky

Aged Brandy

Licor Beirão

Bitter Almond Liqueur

Baileys

Port Wine

Gin

17€ | per person

VIMEIRO SELECTION

New Whisky

Irish Whisky

Aged Whisky

Aguardente Velha

Licor Beirão

Bitter Almond Liqueur

20€ | per person

Baileys

Gin Premium

Vodka

Port Wine

CONDITIONS | WEDDINGS

Civil Ceremony

If you wish to hold a civil ceremony, the following decoration options are available:

400€ / Standard - Covered space for the couple (in case of an outdoor ceremony), seating arrangement and aisle runner. Includes white tulle, aisle runner and satin chair ribbons. Floral arrangements not included.
Ceremony held within the hotel grounds.

900€ / Porto Novo Beach * - Beach ceremony setup including: ceremony canopy for the couple, seating for guests and aisle runner

*To hold a wedding ceremony on the beach, the following permits are required (to be requested by the couple or wedding planner at least 30 days in advance):

Beach use authorisation from the Peniche Harbour Master's Office

[tel: +351 262 784 109 ou capitania.peniche@marinha.pt]

Noise licence for music or fireworks licences issued by Local Authorities in Torres Vedras

[tel: +351 261 310 400 ou geral@cm-tvedras.pt]

WEDDING OFFERS

Wedding Menu Tasting for 4 People

Upon confirmation of the event.

For additional guests attending the tasting, 50% of the menu price will be charged.

Printed personalised menus.

SPECIAL OFFERS FOR THE COUPLE

One night in a Junior Suite (B&B regime), including a romantic wedding package (sparkling wine, petit fours, flowers and water).

Special couple's massage (45 minutes)

MENU STRUCTURE

Menus consist of:

- Aperitifs – tray service
- Main menu – served at the table
- Late supper and cold buffet – buffet format

Changes to the defined menus may require a revised quotation.

PRICES & GUESTS

PRICES

Menu prices are per person.

All prices include VAT at the legally applicable rate.

GUESTS

Minimum 100 guests

Guest accommodation discount: 10% discount on the Best Available Rate

SERVICE DURATION

Total service duration: 8 hours from the scheduled time of the event.

Cocktail reception duration: 1 hour

Open bar duration: 2 hours

DECORATION & FLOWERS

Available subject to quotation and hotel availability.



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