

# OINTRODUCTION

The Lighthouse is a very popular venue for weddings, Day two's, anniversaries, birthdays or other functions/events. It has been designed to offer flexibility to accommodate large and small events whilst decorated to suit each guests needs.

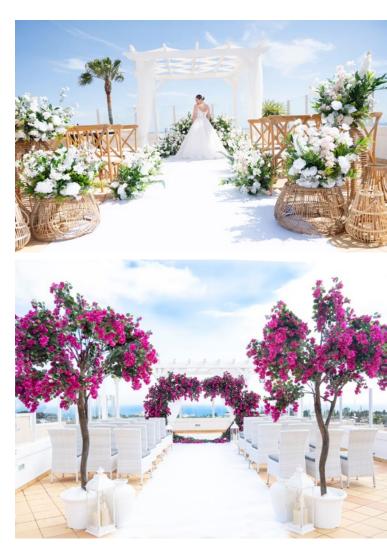
The Lighthouse offers two spacious terraces, the Atlantic and Sunset, both overlook the Atlantic Ocean, an elegant spacious dining room, separate lounge and bar area, pool with pool bar, as well as a children's play area.

The position of the Atlantic and Sunset terraces provides 180\* panoramic views of the Atlantic Ocean and are complimented with stylish outdoor lounge seating in keeping with the design and ambiance of the venue. The pool area also allows guests an alternate experience to celebrate their event offering bespoke seating, pool bar with swings and comfortable relaxation areas.

The Lighthouse has recently been refurbished and decorated to a high standard, with bespoke artwork, consistent with the theme of the venue providing event guests with the ability to design their event to suit their requirements.

The Lighthouse offers guests access to its own event planner and/or introductions to suppliers to help them achieve their event design.

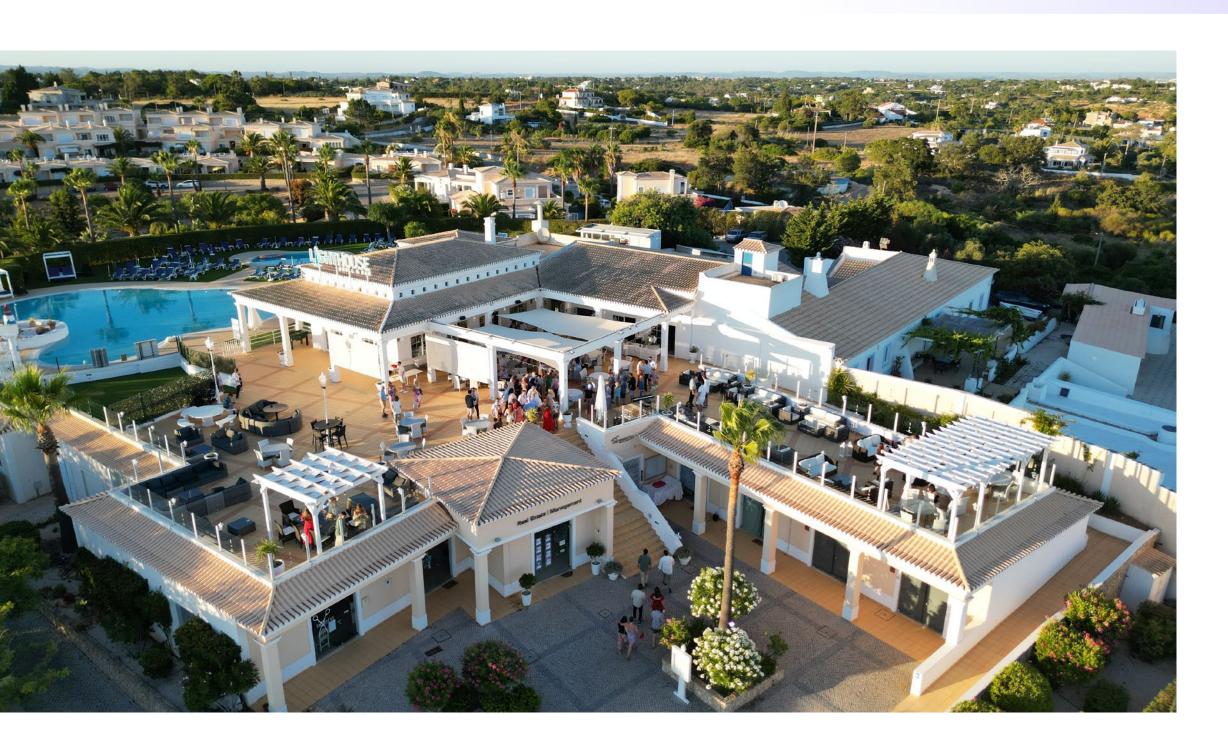
In short, the Lighthouse is designed to deliver and is proven - not promised.







# PACKAGE OPTIONS



- Canapés and appetisers
  - Platinum menu 🤍
  - Diamond menu 🤍
  - Wedding BBQ menu 🔿
  - 2nd Day BBQ menu 🔿
- Vegetarian / Vegan menu 🔿
  - Children's menu 🤍
- Drinks & open bar options 🔿





CANAPÉS AND APPETISERS



# CANAPÉS



Prawn tempura
Mini Vol au vent with mushroom
and asparagus
Mini vegetarian spring roll
Mini chicken spring roll

#### Shots:

Gazpacho
Pumpkin and spinach

€25 per person



Brie and walnut
Goat cheese and honey
Smoked salmon and caper
Prawn and cocktail sauce,
Smoked ham and melon

#### Shots:

Gazpacho Pumpkin and spinach

€22.50 per person

### Option C

Crostini, with:
tomato and basil
hummus spread and olives
chicken liver pate
tuna spread

#### Shots:

Gazpacho Pumpkin and spinach

€20 per person

### Option D: Vegan options

Celery sticks
Carrot sticks
Cauliflower bites
Tofu bites

## Shots:

Gazpacho Pumpkin and spinach

€15 per person











Scallops with Pumpkin puree smoked ham chips
Prawn ceviche, sweet potato, cilantro, radish
Octopus carpaccio, algarvian salsa
Duck, cucumber, sweet and sour rice noodles



Surf and Turf fillet steak, tiger prawns Saute potatoes, cherry tomato, garlic butter

Beef Wellington, mash, root vegetable Madeira jus

Lamb fillet polenta, green beans, sage

Scarlet Prawns flambe saffron risotto



Pistachio Tiramisu Chocolate in 3 ways









#### STARTERS

Beef Carpaccio, mustard, matured dutch cheese capers

Pan fried prawns, white wine, garlic chillies Salmon tartare, creme fraiche, tobiko

Prawn Bisque



Argentinan grassfed Sirloin steak potato gratin

Asparagus red wine jus

Fillet steak, goat cheese, honey thyme sauce

John Dory fillet pan seared Hollandaise sauce baby carrots and baby leek

Poached tiger prawn in butter in a "bouillabaisse"



Brownie white chocolate ,coffee, raspberry

Apple crumble, vanilla ice cream with rum, sultanas and almonds







Mixed salad, Octopus salad, Algarvian Salad,
Beetroot and feta salad, Tomato mozzarella, potato salad,
Quinoa and fruits and Waldorf salad



Rib eye, BBQ ribs, black Angus Burger, chicken kebab, sausages, Lamb chops

Honey glazed ham

Salmon fillet



Live cooking by our head chef – Subject to availability

### VEGETARIAN OPTIONS

Veggie burger, and veggie sausages, halloumi kebab, tofu kebab

### SIDE DISHES

French fries, oven-baked potatoes, vegetable rice, mixed vegetables

Various sauces and bread and butter



Fruit platter, fruit salad, verrines with chocolate mousse,
Panna Cotta, caramel pudding, custard and cream, selection of cakes









### ○ SALADS

Mixed salad, Octopus salad, Algarvian Salad,
Beetroot and feta salad, Tomato mozzarella, potato salad,
Quinoa and fruits and Waldorf salad

#### MAINS

Pork steak, hamburger, chicken kebab, steak, sausages

#### PAELLA

Live cooking by our head chef – Subject to availability

### **VEGETARIAN OPTIONS**

Veggie burger, and veggie sausages, halloumi kebab, tofu kebab

### SIDE DISHES

French fries, oven-baked potatoes, vegetable rice, mixed vegetables

Various sauces and bread and butter

### **DESSERTS**

Fruit platter, fruit salad, verrines with chocolate mousse, panna cotta, caramel pudding, custard and cream, selection of cakes





VEGETARIAN & VEGAN MENU



### STARTERS

Vegetarian spring roll with sweet chilli dip, breaded mushroom garlic mayo, bruschetta (tomato, basil onion), Vegan Pate with walnut, beetroot carpaccio and apple, Sweet potato soup with curry flavoured pumpkin lollipop



#### MAINS

(All options with suitable side dish) Mushroom and asparagus risotto, Aubergine miso and pak choi, Broccoli steak chickpeas and chimi churri, Stir-fried tofu with veggies and sweet soy sauce



Lemon and lime mousse, roasted pineapple in spicy caramel, Vegan New York cheese cake









# MAIN COURSE

Fish fingers with chips,

Spaghetti Bolognese,

Chicken nuggets,

Sausages with chips



Fruit salad

Ice cream scoops



All served during the meal
Still and sparkling water | Soft drinks

€22.50 per person, 1 option per course





ODRINKS AND OPEN BAR OPTIONS





Espumante / Prosecco

House wine (White, Rosé and Red)

Sangria (White, Rosé and Red)

Beer

Soft drinks

Water

Tea/coffee

€50 per person

#### THE FOLLOWING OPTIONS ALSO AVAILABLE:

CASH BAR (access to all available bar drinks payable when ordered)

TAB BAR (access to all available bar drinks with a credit card limit)









# TERMS AND CONDITIONS WEDDING/EVENT PACKAGE

We wish to make your event a memorable and successful occasion. We appreciate the importance of meeting your expectations. To assist you in designing the event, we can offer our in-house event planner to work with you to help create the event to suit your personal requirements.

**Contract:** All booking terms must be contained and recorded in our standard Contract which can be accessed by using the following link:

https://lighthouseeventsmanagement.com/wp-content/uploads/2024/11/LHContract.pdf https://lighthouseeventsmanagement.com/wp-content/uploads/2024/11/SCHEDULE-A.pdf The Contract will be valid and binding upon signature by all parties and payment of the booking non-refundable deposit.

#### **General Terms:**

**Events and Set Up:** Our prices do not include ceremony set up or decoration. Flowers, music, menus, cake and other details related to your event should be defined and agreed upon within 45 days of the confirmed event. if requested, our in-house wedding planner can assist you in introducing and securing your set-up and decoration needs

**Live Music:** Music is permitted until 23.00. Thereafter, ambient music can be played up to 1 AM. Music organised directly by the client or agency requires our prior approval as it needs to be connected to our state-of-the-art music system.

Menus and Drinks Package: All menu and drinks packages are flexible and can be designed by you with our recommendations. Details of your menu, drinks package choices and number of guests must be forwarded to us, in writing, 45 days before the planned event. Upon receipt, we will provide you with the final pricing for your event. Due to Health and Safety Regulations, we cannot allow or authorise any external food items being brought to our venue, with the exception of the celebration cake. The drinks package and pricing are based on arrival until the end of food service/subject to the duration of the event.

**Prices:** All our prices are exclusive of VAT/IVA and are valid for events held within 12 months of the confirmed booking and execution of our standard contract. The prices set out in this brochure are subject to

change, without notice, and will be confirmed by us within 45 days of the event. Children between the ages of 4-10 years old will be charged 50% of your chosen menu cost or they may choose from our standard children's menu.

**Exclusivity of the venue:** For full exclusivity of our venue, a minimum spend, exclusive of VAT/IVA, for food and beverages is required for all events taking place between:

February – June - €8,000;

July – September -€9,000;

October – December – €8,500.

Payment: Your booking is valid upon the payment of a non-refundable booking deposit of €2000, representing €1500 venue fee, to secure the event and venue and execution of our Contract. The additional €500 represents "loss and damage". Thereafter, 50% of the event cost must be paid 90 days before the date of the event. The balance of the event costs deposit must be paid 45 days before the date of the event. It is important to note that due to high demand, if guests do not comply with the Payment Plan, or any other conditions are not met, the booking deposit and/or any other payments will not be returned, and the event cancelled in our calendar.

Loss and Damage: We are not liable for any losses, damages or the misplacement of any items left by the guests during the event. The booking guest(s) are jointly and severally liable for any damage caused by any guest in their party to the Lighthouse property. A provisional charge of €500 will be added to your final payment. Should any damage occur, this charge will be used to repair such damage. If no damage occurs, this will be refunded within 7 days of the event.

Cancellation: A minimum of 90 days notice must be given in the event of any cancellation.

**Contact:** We recommend you regularly engage with us to keep us fully informed of all important matters concerning your event. If there are any special requirements, dietary needs or other matters please advise us fully in advance so we may accommodate these. Our in-house event planner will be happy to assist you in this regard. You will be responsible for any loss or damage caused by you or your guests and agree to pay for replacement items. For any further information or any enquiries please contact us at:

lighthousegrillandbar@yahoo.com



