



Kimpton Atlântico

ALGARVE

Weddings

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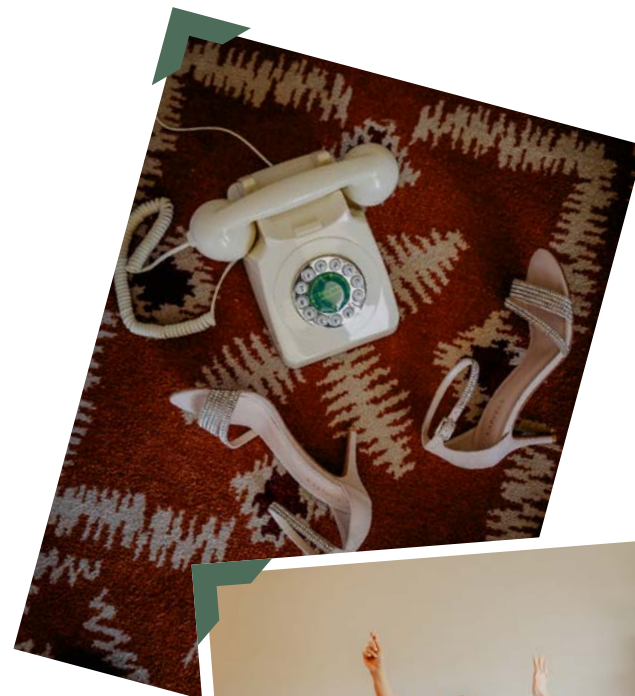
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LOCATION

Located on the cliffs of São Rafael, with direct access to the beach and stunning views over the ocean, Kimpton Atlântico Algarve is just minutes away from Albufeira and 30 minutes from Faro International Airport, the ideal destination for those dreaming of celebrating in the heart of the Algarve.





KIMPTON ATLÂNTICO ALGARVE

WHERE LOVE MEETS THE HORIZON

You've found the right person. Now, you've found the place.

Kimpton Atlântico Algarve is the perfect setting to celebrate love, a refuge set on the golden cliffs of São Rafael, where the Atlantic blends with the sky and every detail tells a story.

With its contemporary design and Mediterranean soul, the hotel offers the ideal balance between sophistication and relaxation, nature and elegance, luxury and authenticity.

Say "yes" at sunset, savour gastronomy inspired by local flavours, and dance under the stars.

This is the beginning of an unforgettable chapter.

BEGINNING OF A NEW CHAPTER

It all begins with a warm welcome, an elegant cocktail served to the sound of the sea, in the gardens or on the panoramic terrace.

The gentle breeze, the aroma of the ocean air, and the light of the sunset wrap the atmosphere as guests toast to love.

It is the prologue of a day that will remain forever your memory.



KIMPTON SIGNATURE

Here, luxury lies in the details: in the way you are welcomed, in the stories we share, and in the personality of each space.

Our commitment is to create authentic and personalised experiences, where each couple finds their own rhythm, their essence, their seaside "yes".





SPACES & MOMENTS

From tranquil gardens to terraces bathed in the golden light of the Algarve, Kimpton Atlântico Algarve offers versatile and inspiring settings for your special day.

Terraces and gardens transform into magical stages, perfect for intimate celebrations or lively parties.

Every space is designed to hold memories.
Every moment created to move you.



ZÉNITE ROOFTOP BAR

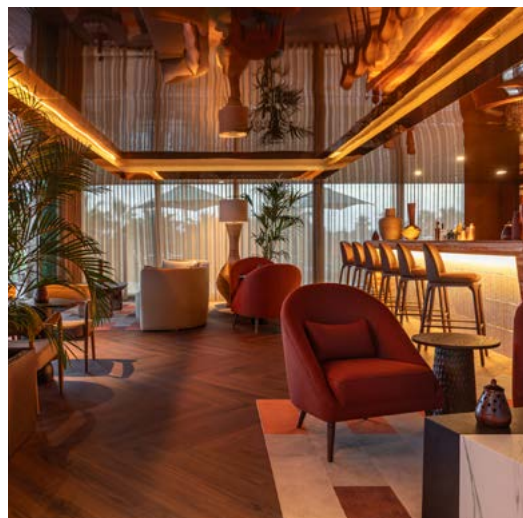
The rooftop refuge by excellence, elegant, immersive and with breathtaking views.

Inspired by the highest point of the sky, it offers an elevated experience in every sense.

At sunset, it transforms into an intimate lounge, with premium cocktails, spirits, and a captivating atmosphere.

Between stars and landscapes, each night here feels endless.





Ceremony Set-Up

(max. 90 guests)

November to February: 1800€

March to May & October: 2500€

June to September: 3000€

Half Day (until 18:00)

November to February: 1500€

March to May & October: 2500€

June to September: 4500€

Full Day (until 00:00)

November to February: 3000€

March to May & October: 5000€

June to September: 6500€



PACKAGES



PACKAGES

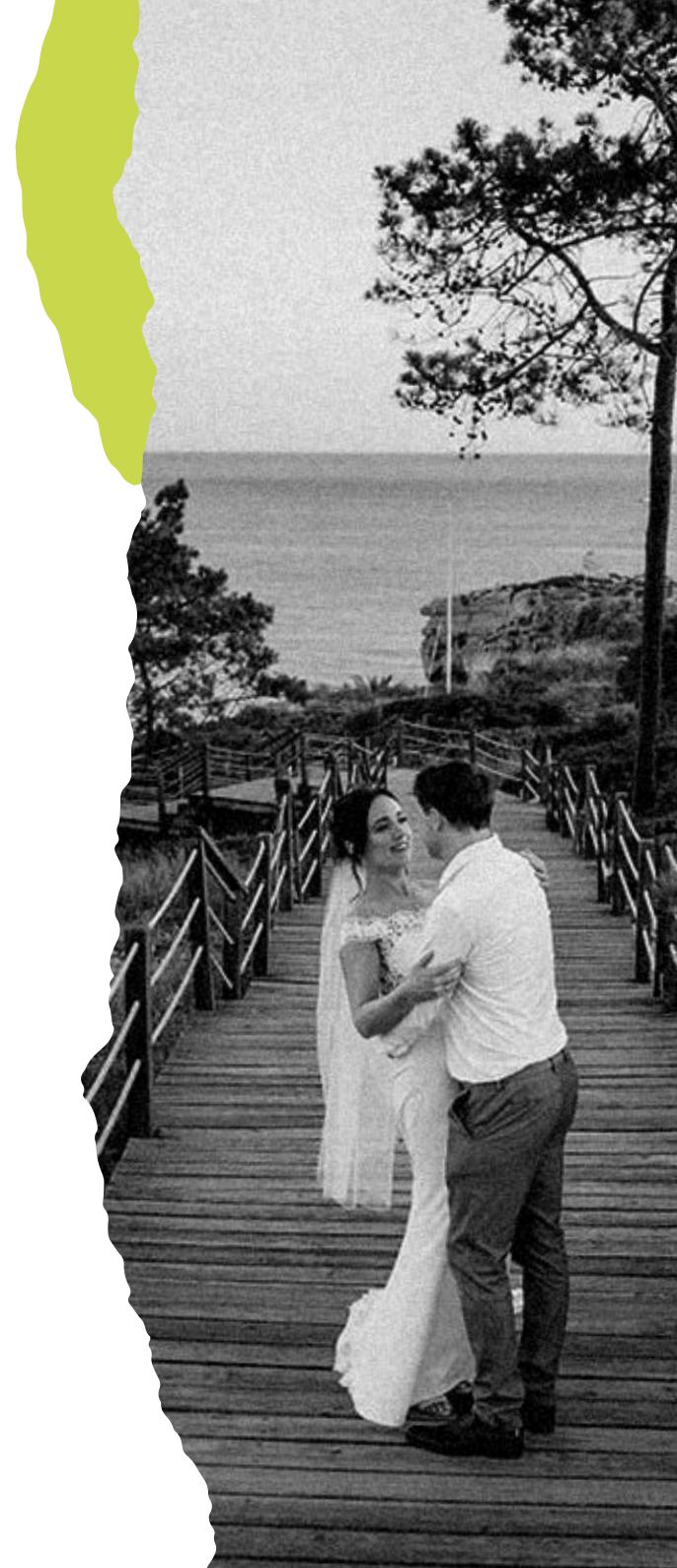
THE COASTAL PROMISE

- Ceremony décor included: standard chairs, pergola and white carpet
- 30-minute Welcome Cocktail on the outdoor terraces, including a selection of 4 canapés, KAA wines, national beer, soft drinks and water
- Dinner with a three-course menu (1 starter, 1 vegetarian or 1 fish or 1 meat, 1 dessert), selection from the Bloom & Bite menu (*Buffet option available from 40 adults*)
- Dinner drinks including KAA wine selection, national beers, soft drinks, still and sparkling water, coffee and tea
- Glass of sparkling wine during the cake cutting or speeches
- Access to the Vitality area of the Wellness Hub for the couple
- Rental of the dining area (*Outdoor terraces*)
- Menu tasting of selected dishes for the couple*
- Pre-wedding meeting with our Wedding Specialist
- Complimentary Room for the Newlyweds with Honeymoon amenity in the room, access to the Vitality Area at the Wellness Hub, and breakfast included — applicable for bookings of a minimum of 70 guests

Minimum 20 guests

220€ per person

* Menu tastings do not apply to buffet options.



PACKAGES

THE BLISSFUL BLOOM

- Ceremony decoration: standard chairs, pergola and white carpet
- One-hour welcome cocktail including a selection of 4 canapés, sparkling wine, KAA wine selection, national beer, soft drinks and water
- Four-course dinner menu (1 starter, 1 fish or vegetarian, 1 meat or vegetarian, 1 dessert) from The Bloom & Bite or The Swoon & Savor menus *(Buffet option available for groups of 40 adults or more)*
- Dinner beverages, including KAA wine selection, national beer, soft drinks, still and sparkling water, coffee and tea
- KAA wedding cake up to 2 tiers *(see our list of flavour combinations)*
- Glass of sparkling wine during the cake cutting or speeches
- Open bar – KAA by Marés selection (1 hour)
- Outdoor Dining Space Rental
- Menu tasting for the couple from the selected menu*
- Pre-wedding meeting with our Wedding Specialist
- Complimentary Room for the Newlyweds with Honeymoon amenity in the room, access to the Vitality Area at the Wellness Hub, and breakfast included — applicable for bookings of a minimum of 60 guests

Minimum 20 guests

270€ per person

*Menu tastings are not available for buffet options.

PACKAGES

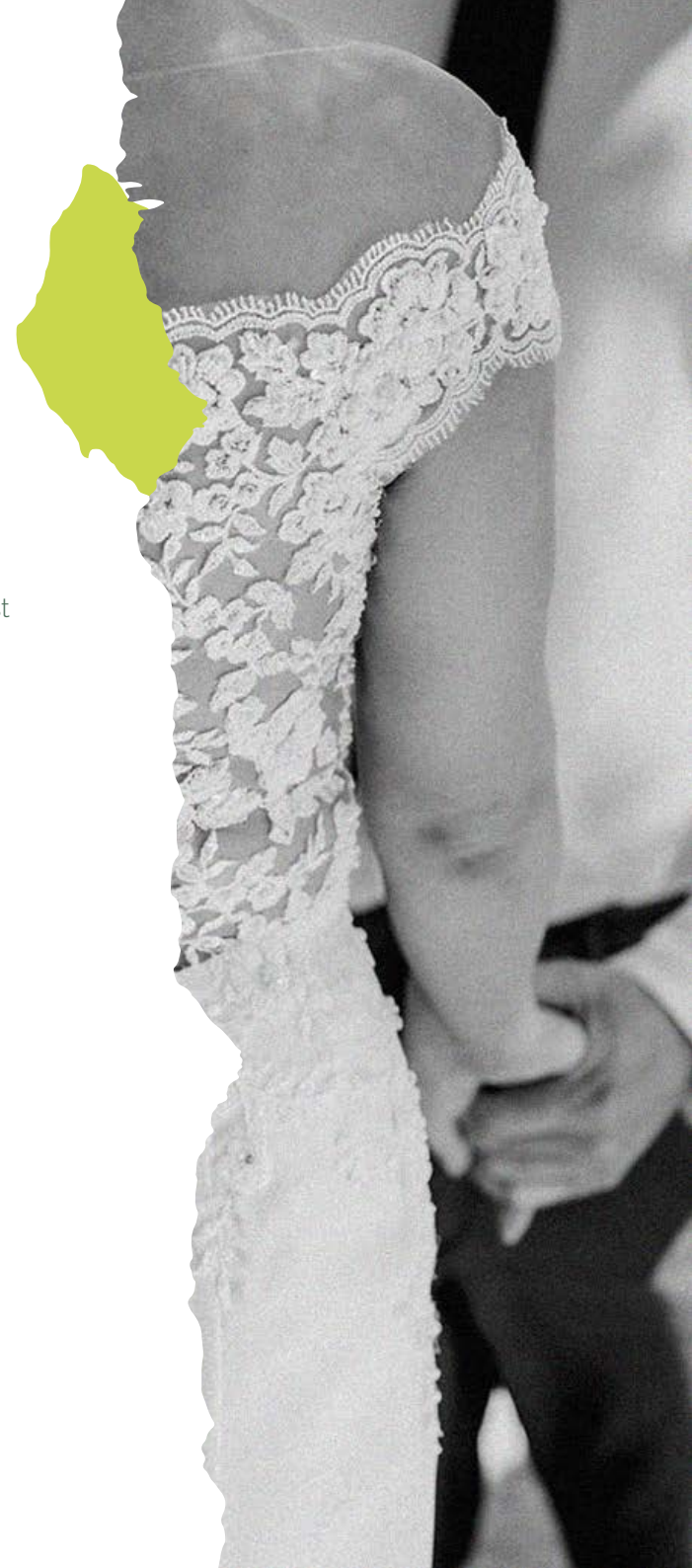
THE SAVORING VOWS

- Ceremony décor included: standard chairs, pergola and white carpet
- One-hour welcome cocktail, featuring a selection of 6 canapés, sparkling wine, KAA premium wine selection, national beer, 1 signature cocktail, soft drinks and water
- Five-course dinner menu (2 starters, 1 fish or vegetarian, 1 meat or vegetarian, 1 dessert) from the Bloom & Bite or Swoon & Savor menus
(Buffet option available for groups of 40 or more)
- Dinner beverages, including KAA premium wines, national beer, soft drinks, still and sparkling water, coffee and tea
- Glass of KAA-selected Champagne during cake cutting or speeches
- KAA wedding cake (up to 3 tiers) – see our flavour combination list
- One-hour open bar – KAA by Marés selection
- Outdoor Dining Space Rental
- Menu tasting for the couple from the selected menu*
- Pre-wedding meeting with our Wedding Specialist
- Complimentary Room for the Newlyweds with Honeymoon amenity in the room, access to the Vitality Area at the Wellness Hub, and breakfast included — applicable for bookings of a minimum of 50 guests

Minimum 20 guests

340€ per person

*Menu tastings are not available for buffet options.





PACKAGES

ELOPEMENT AT THE CLIFFS

IDEAL FOR COUPLES WHO WISH
FOR AN INTIMATE WEDDING
WITH ONLY THEIR IMMEDIATE
FAMILY AND FRIENDS

Includes:

- Intimate ceremony (*set-up included*)
- Mini cocktail
- Four-course tasting dinner + wine pairing
- One night in a suite for the couple
+ breakfast in the room

Maximum 10 guests

From 6000€

SUGGESTED WEDDING WEEKEND

3 DAYS

FRIDAY

Sunset Welcome Drinks at Zénite
(*light cocktails + snacks*)

SATURDAY

Ceremony + Cocktail + Dinner +
Late-Night Snacks + After Party

SUNDAY

Brunch "Soul & Spice" or "Capítulos Lusos"
(*day-after version*)

Minimum 20 guests

Price upon request

MENUS



MENUS

CANAPÉS

Tapioca & halloumi cube, orange glaze 🌱 🌾

Fermented carrot uramaki 🌱 🌾 🥚

Crudités with nut cream 🌱 🌾 🥚

Flaxseed cracker with mushrooms and fermented cheese 🌱

Olive-oil sablé with rosemary and parmesan 🌱

Goat's cheese sphere, thyme and almond crumble 🌱 🌾

Sous-vide apple with bonito flakes 🌱 🌾

Pink prawn & mango pani puri 🥚

Sagres sea bream ceviche, lime and Aljezur sweet potato 🌾 🥚

Cured salmon skewer, sweet cucumber and furikake 🌾 🥚

Orange brioche with pork-belly rillettes

Quinoa cracker, roast beef and mustard pickle



Vegetarian



Gluten Free



Lactose Free



MENUS

BLOOM & BITE

Starters

Sweetcorn Velouté • Coconut • Spices  

Ortodoxo goat's cheese • Almond • Preserved grapes
Grapeseed oil • Mizuna 

Marinated mackerel | Apple and makrut lime tapioca
Cucumber • Seaweed cracker

Pastrami • Fermented Asparagus • Mustard Seeds
Labneh Cream 

Main course

Grilled paneer • Cauliflower cream • Caldeirada sauce
Orange blossom  

Lightly cured grouper • Carrot rice • Balchão sauce
Grilled tenderstem broccoli 

Octopus • Romesco sauce • Charred turnip greens
Orange glaze • Buckwheat popcorn 

Marinated guinea fowl supreme • Purple sweet potato
purée • Fennel • Grilled chinese cabbage • Azorean butter
Poultry jus 

Slow-roasted veal rump • Basil and kalamata olive gnocchi
Pickled shimeji • Veal jus

Palate cleanser

Granny smith apple granita • Makrut lime   

Or

Lemon sorbet • Bitter almond liqueur   

Desserts

Caramelised mille-feuille • Vanilla • Fleur de sel 

Chocolate and rosemary brownie • Olive oil mousse
Salted caramel 

Silves citrus curd • Tarragon chantilly • Meringue  

 Vegetarian  Gluten Free  Lactose Free



MENUS

SWOON & SAVOR

Starters

Celery and green asparagus cream 🌿 🌿

Vegetable and nori terrine • Leche de tigre

Sweet potato • Fried corn 🌿 🌿 🌿

Prawn ballotine • Shiso leaf & oil • Pickled fennel

Apple gel 🌿 🌿

Coffee-cured duck • Pressed pear

Brioche and watercress

Main course

Slow-cooked fennel • Fermented carrot rice

Balchão • Grilled tenderstem broccoli 🌿 🌿

Sea bass • Parsnip and cockle xerém • Chouriço farofa

Garlic chips 🌿

Turbot • Cauliflower ganache • Caldeirada sauce

Orange blossom 🌿

Beef loin • Potato fondant in ham fat • Baby courgette

Red wine lees jus 🌿

Grilled lamb loin yakitori • Broad bean and mint salad

Celeriac cream • Pomegranate and date glaze 🌿

Palate cleanser

Passion fruit sphere • Gin granita • Mint 🌿 🌿 🌿

Or

Red fruit textures • Sparkling wine 🌿 🌿 🌿

Desserts

Champagne chiboust • Berries • Flower petals 🌿

Macerated strawberries • Basil parfait • Balsamic tuile 🌿

Pumpkin mousse • Ganache • Caramelised seeds 🌿 🌿



🌿 Vegetarian 🌿 Gluten Free 🌿 Lactose Free

MENUS

KIDS MENU

Starters

Cream of roasted vegetables and extra virgin olive oil 🌱🌾🥚

Mini Caesar salad with grilled chicken

Prawn wrap, crisp lettuce and cocktail sauce 🥚

Main course

Wholewheat pasta with homemade tomato sauce and vegetables 🌱🥚

Grilled sea bass fillet with steamed vegetables 🌱

Grilled beef steak with sautéed potatoes 🌱

Desserts

Ice cream cup (Vanilla and Chocolate) 🌱🌾

Chocolate mousse with crunchy cornflakes 🌱

Fresh fruit salad with mint 🌱🌾🥚

Choice: 1 starter + 1 main course + 1 dessert

Ages: from 3 to 12 years old. Includes bread and couvert
The menu must be the same for all children attending the event

🌱 Vegetarian 🌾 Gluten Free 🥚 Lactose Free



BUFFETS



BUFFETS

SOUL & SPICE

Starters and salads

Chilled apple soup shot

Rice pasta salad with sundried tomato and olives

Tofu, sesame and rice salad

Potato salad with grilled vegetables and basil

Red cabbage, quinoa and apple salad

Coleslaw salad with peanut butter dressing

Couscous salad with dried fruit and nuts

Montanheira salad

Broccoli, chickpea and mint salad

Simple salads of tomato, beetroot, cucumber, carrot, peppers and mixed lettuce leaves

Sauces and condiments

Balsamic vinaigrette • Lemon vinaigrette • Soy sauce
Marinated olives • Algarvian carrots • Pickles • Baby onions
Lemon wedges • Dried fruits and nuts

Hot buffet

Pumpkin soup with toasted pine nuts

Crispy spring vegetable roll with sweet chilli sauce

Green vegetable curry

Basmati rice with fresh herbs

Stewed lentils with garam masala

Roasted new potatoes with garlic and thyme

Provençal vegetable stew

Tofu, black bean and avocado enchiladas

Aubergine moussaka

Desserts

Strawberry, basil and lime shot

Lemon and blueberry muffin

Sweet potato tart

Coconut rice pudding

Chocolate and strawberry cake

Sliced fruit

Vegetarian Gluten Free Lactose Free

BUFFETS

PREMIUM BBQ

Starters and salads

Guacamole with pico de gallo 🌱🌾🥛

Tortilla chips with cheddar cheese 🌱

Coleslaw 🌱🌾🥛

Endive salad with green apple and walnuts 🌱🌾🥛

Roasted vegetable and feta salad 🌱🌾

Coloured pasta salad with mushrooms and salami 🥛

Prawn, pineapple and celery salad 🥛

Potato salad with bacon and chives 🌱🌾🥛

Smoked sausage croquette

Selection of cold cuts 🌱🥛

Simple salads of lettuce, tomato, cucumber, carrot, beetroot, sweetcorn and peppers

Sauces and condiments

Cocktail sauce • Roasted garlic sauce • Pickles,
Balsamic vinaigrette • Honey and lemon vinaigrette
Marinated olives • Herb yoghurt sauce • Homemade
Bread croutons • Lemon wedges

Hot buffet

Roasted tomato soup with toasted bread cubes 🌱🌾🥛

Salmon with mustard sauce 🌱🥛

Chicken thighs marinated with rosemary 🌱

Slow-cooked pork ribs glazed with BBQ sauce 🌱🥛

Baked potatoes with sour cream 🌱🥛

Roasted tomato, grilled vegetables and corn on the cob 🌱🌾🥛

Black bean stew with farofa 🌱🥛

Pilaf rice 🌱🌾🥛

Ricotta, spinach and mushroom lasagne 🌱

Open fire

Angus rump steak (picanha) • Tuscan sausages,
Black pork skewer • Selection of fresh coastal
fish fillets • Grilled halloumi cheese • Chimichurri
Sriracha and orange BBQ sauce

Desserts

Chocolate brownie with crunchy peanuts 🌱

Lemon, mascarpone and pistachio tart 🌱

Churros with toffee sauce 🌱

Forest fruit cheesecake 🌱

Banoffee tart 🌱

Seasonal sliced fruit



🌱 Vegetarian 🌾 Gluten Free 🥛 Lactose Free

BUFFETS

LUSO CHAPTERS

Starters and salads

Foia-style diced pork 🌱 🌾

Traditional gazpacho with oregano and Maçanilha olive oil 🌱 🌾

Boiled prawns with fleur de sel 🌱 🌾

Marinated fish escabeche 🌱 🌾

Tuna salad with black-eyed beans and boiled egg 🌱 🌾

Montanheira salad 🌱 🌾 🌾

Marinated mussels 🌱 🌾

Selection of Portuguese cheeses and cured meats 🌱

Homemade jams and toasted bread

Simple salads of tomato and oregano, beetroot, peppers, sweetcorn, cucumber, carrot, and mixed lettuce

Sauces and condiments

Cocktail sauce • Garlic mayonnaise • Pickles
Balsamic vinaigrette • Honey and lemon vinaigrette
Marinated olives • Algarvian carrots • Herb and lemon yoghurt sauce • Homemade bread croutons

Hot buffet

Kale and potato soup (caldo verde) with grilled chouriço 🌱 🌾

Meagre fillet with Alvarinho white wine and lemon sauce 🌱 🌾

Cod with cornbread crust (bacalhau com broa)

Grilled chicken à Guia with house piri-piri sauce 🌱

Slow-roasted leg of goat 🌱 🌾

Baker-style potatoes 🌱 🌾 🌾

Sautéed vegetables with garlic and aromatic herbs 🌱 🌾 🌾

Turnip greens rice 🌱 🌾 🌾

Linguine with spinach and Ilha cheese sauce 🌱

Desserts

Mini Abade de Priscos pudding 🌱 🌾

Lisbon "Brisas do Lis" with orange 🌱

Creamy "Natas do Céu" layered dessert 🌱 🌾

Ricotta and fig tart 🌱

Sponge cake from Ovar 🌱

Fresh fruit salad

🌱 Vegetarian 🌾 Gluten Free 🌾 Lactose Free

BUFFETS

ASIAN BEATS

Starters and salads

- Crispy vegetable rolls with sweet chilli sauce 🌱
- Prawn tempura with wasabi mayonnaise 🌱
- Marinated anchovies 🌱 🌱
- Tofu with sesame and rice 🌱 🌱
- Grilled beef salad Yam Nua Yang 🌱
- Chicken and Chinese cabbage salad 🌱
- Salmon poke bowl with soy, mango, radish and teriyaki sauce 🌱
- Wakame seaweed, cucumber and rice vinegar 🌱 🌱
- Thai rice noodles with coriander, lime and peanuts 🌱 🌱 🌱
- Sweet and sour peppers 🌱 🌱 🌱
- Mushrooms with leek and sesame 🌱 🌱 🌱
- Simple salads of tomato with oregano, beetroot, peppers, sweetcorn, cucumber, carrot and lettuces

Sauces and condiments

- Soy sauce with lime and ginger • Teriyaki sauce
- Wasabi mayonnaise • Prawn crackers
- Sweet and sour sauce • Chillies • Spiced almonds
- Mango and chilli chutney

Hot buffet

- Tom Kha Gai soup with chicken and coconut milk 🌱 🌱 🌱
- Thai-style meagre fillet with lemongrass and spicy lime sauce 🌱 🌱
- Teriyaki salmon fillets 🌱
- Chicken tikka masala 🌱 🌱
- Wok-fried vegetables with bean sprouts and sesame 🌱 🌱
- Egg fried rice with peas 🌱 🌱
- Roasted sweet potato with orange and star anise 🌱 🌱 🌱
- Green vegetable curry 🌱 🌱
- Basmati rice 🌱 🌱 🌱
- Massaman beef cheek curry 🌱 🌱
- Prawn pad thai 🌱

Desserts

- Tapioca and coconut pudding 🌱 🌱
- Chocolate and chilli cake 🌱
- Passion fruit and mango tartlet 🌱 🌱 🌱
- Japanese roll cake 🌱
- Lemongrass and basil panna cotta 🌱 🌱
- Asian fruit salad
- Ice cream selection

🌱 Vegetarian 🌱 Gluten Free 🌱 Lactose Free



BUFFETS

FOREVER FLAVORSCAPE

Starters and salads

Gazpacho with oregano and Maçanilha olive oil 🌱🌾

Marinated anchovies 🌱🌾

Boiled prawns with Castro Marim fleur de sel 🌱🌾

Marinated fish escabeche 🌱🌾

Tuna salad with black-eyed beans and boiled egg 🌱🌾

Fish roe salad 🌱🌾

Algarvian salad 🌱🌾

Cod with chickpeas 🌱🌾

Selection of cheeses and charcuterie 🌱

Homemade jams and toasts 🌱🌾

Simple salads of tomato with oregano, beetroot, peppers, sweetcorn, cucumber, carrot and mixed lettuces

Sauces and condiments

Cocktail sauce • Garlic mayonnaise • Pickles • Balsamic vinaigrette • Honey and lemon vinaigrette • Marinated olives
Herb and lemon yoghurt sauce • Homemade bread croutons

Hot buffet

Kale soup (caldo verde) with grilled chouriço 🌱🌾

Sagres sea bass fillets with Alvarinho and lemon sauce 🌱

Cod with cornbread crust and sautéed turnip greens

Braised peas with mint and poached eggs 🌱🌾🌾

Duck rice with cured meats and Serra da Estrela cheese 🌱

Alentejo-style lamb stew with fried bread 🌾

Mashed potatoes with fresh herbs 🌱

Selection of vegetables from Albufeira Market 🌱🌾🌾

Linguine with spinach and Ilha cheese sauce 🌱🌾

Desserts

Creamy cheese mousse with quince jelly 🌱🌾

Madeira cake with banana and passion fruit 🌱🌾

Pear poached in Port wine with chocolate 🌱🌾

Azeitão sponge roll 🌱

Bee sting tart (Bienenstich) 🌱

Sliced fresh fruit

🌱 Vegetarian 🌾 Gluten Free 🌾 Lactose Free

DRINKS





DRINKS

KAA
BY MARÉS

Martini, Campari, White Port,
Moscatel de Setúbal, Ruby Port,
Jameson whiskey, Bombay Sapphire Gin,
Stolichnaya vodka, Plantation 3 rum,
White, Red and Rosé Wine, Portuguese Sparkling
Wine, Draft beer, Soft drinks and water

OPEN BAR

29€ per person 1 hour

42.5€ per person 2 hours

19€ per person supplement for the 3rd hour
and each additional hour

Extensions after 12:00 a.m. available upon request,
with special open bar conditions

DRINKS

KAA
BY ZÉNITE

Martini, Campari, Aperol, LBV Port,
Plantation 3 rum, Grey Goose vodka,
Hendrick's gin, Johnnie Walker Black
Label whisky, White, Red and Rosé Wine,
Portuguese Sparkling Wine, Draft beer,
Orange juice and Soft drinks and water

OPEN BAR

40€ per person 1 hour

60€ per person 2 hours

22€ per person supplement for the 3rd hour
and each additional hour

Extensions after 12:00 a.m. available upon request,
with special open bar conditions



SUPLEMENTO DRINKS

Upgrade your
welcome cocktailDry Port **3.5€**Red Wine Sangria **3.5€**White Wine Sangria **3.5€**Caipirinha **3.5€**Gin and tonic **6€**Vodka tonic **6€**Corona **3€**Non-alcoholic cocktail **4€**

Price per person

Champagne

Dom Pérignon Sec **110€**Dom Pérignon Brut **160€**Boizel Rosé **295€**Vranken Brut **350€**

Price per bottle

Open bar

Price per person upon request

Corkage fees

Wines

25€ per bottle from 750 ml

Spirits

45€ per bottle from 500 ml (mixers included)



SIGNATURE EXPERIENCES



SIGNATURE EXPERIENCES

LIVE COOKING

Raw bar 15€

(Recommended for cocktail hour or buffet service)

Selection of ceviches 🌿 🍷

Or

Oysters from the Ria Formosa
with condiments 🌿 🍷

Fire pit 25€

Marinated ribeye with aromatic herbs
and Szechuan pepper 🌿 🍷

Or

Wild tiger prawns with garlic and herb butter 🌿

World kitchen

Carabineiro prawn risotto 26€ 🌿

Or

Roast beef with Béarnaise sauce 16€ 🌿

Coast to coast

Sagres sea bass baked in a salt crust 20€ 🌿 🍷

Or

Roast suckling pig à Bairrada 15€ 🌿 🍷

Or

Algarvian fish and seafood cataplana 20€ 🌿 🍷

Or

Ria Formosa razor clam xerém
with coriander 14€ 🌿 🍷

Pata negra 1100€

*(Recommended for cocktail hour or buffet service
and recommended: one leg for 40 to 60 guests)*1 whole 100% acorn-fed Iberian pig leg (DOP)
Served with sourdough bread and cornbread

Prices per person, except for Pata Negra.



SIGNATURE EXPERIENCES

LATE SUPPER

Luso

SNACKS

Roasted vegetable soup 🌱 🍷 🍷

Bread with Alentejo black pork chouriço 🍷 🍷

Cod fritters 🍷

Mushroom bifana with mustard sauce 🍷 🍷

Meat croquettes

Potato and asparagus tortilla 🍷 🍷

Mini steak sandwiches on Azorean sweet bread (bolo lêvedo)

Sweet potato crisps from Aljezur 🍷 🍷

Selection of Portuguese cheeses and cured meats

Assorted breads and toasts

DESSERTS

Custard tart (pastel de nata) 🍷

Almond tart 🍷

Chibo cake (honey and cinnamon) 🍷

Chocolate salami 🍷

Fruit salad

Whole seasonal fruit

36€ per person

🌱 Vegetarian 🍷 Gluten Free 🍷 Lactose Free

American wave

SNACKS

Chicken wings with BBQ sauce 🍷 🍷

Mac & cheese 🍷

Onion rings 🍷 🍷

Mini burgers on brioche buns

Pulled pork sandwich

Vegetarian hot dogs

Potato wedges with herbs and paprika 🍷 🍷 🍷

DESSERTS

Assorted cupcakes 🍷

Donuts 🍷

Chocolate brownie 🍷

Apple tart 🍷

Fresh fruit cubes

Whole seasonal fruit

32€ per person

Late night bites

SNACKS

Focaccia with prosciutto and rocket 🍷 🍷

Panini with fresh mozzarella, tomato and pesto 🍷

Mortadella sandwich

Margherita pizza 🍷

Funghi pizza

Selection of Italian cheeses and cured meats 🍷

Toasts and grissini

DESSERTS

Classic tiramisu 🍷

Vanilla panna cotta 🍷 🍷

Almond and ricotta cream tart 🍷

Fig and honey crostata 🍷

Fruit sabayon 🍷 🍷

Whole seasonal fruit

29€ per person



SUPPLEMENTS

CELEBRATION
CAKE

Cake flavour combinations

Yogurt, vanilla cream, hazelnut and salted caramel

Almond sponge, sweet egg custard,
candied pumpkin and cinnamon

Chocolate, dark chocolate ganache and coffee

Sponge cake with chantilly and fresh fruit

Red velvet, cream cheese and vanilla, red berry compote

Orange, caramel and chocolate 

Pistachio, orange cream and chocolate

Lemon sponge with red berry filling

10€ per person

 Vegan

SIGNATURE EXPERIENCES

TO ELEVATE YOUR SPECIAL DAY

Enhance your wedding with an exclusive selection of supplements designed to transform each moment into a truly memorable experience.

We offer celebrant services, entertainment, décor, flowers and much more, ensuring that every detail reflects exactly what you envisioned.

At our Wellness Hub Atlântico, the couple and guests may enjoy unique experiences before or after the big day. The Vitality Zone may be booked exclusively for group relaxation moments, perfect to enjoy with friends and family.

We also provide Spa & Glam options, ideal for preparing the bride and groom squad with personalised sessions that may include relaxation, facial treatments, makeup and other pampering moments.

All options can be tailored to your event's style and the needs of each celebration.



INFORMATION & CONDITIONS



CONDITIONS

For weddings with less than 20 paying adults, conditions and offers mentioned will be subject to review.

All prices shown are in euros per person and include VAT at the legal rate.

Children up to 3 years old: the hotel provides vegetable cream soup and one dessert option (from the kids menu). Children in this age group do not count as guests.

Children aged 3 to 12 (inclusive): 50% discount on the selected menu, or they may choose the Kids Menu.

The hotel must be informed of the final number of guests at least 15 days before the wedding day.

This will be the number considered for billing purposes.

All prices may change without prior notice and are subject to confirmation.

Entertainment/décor can be suggested by the hotel with proposals aligned with what is requested by the client. The client may also arrange these services independently; however, the hotel must be informed of the type of service hired, number of elements, technical requirements, etc. All suppliers will be reviewed and approved by the hotel.

The event ends at 00:00.

For hygiene and food safety reasons, no external food is allowed into or out of the venue. The only exception is the wedding cake; transport and consumption are the sole responsibility of the client.

EXTRAS

Meals for contracted suppliers: 40€ per person (alcoholic beverages not included).

Space rental fee for events with fewer than 25 paying adults: 2000€.

For weddings confirmed between 15 June and 15 September, an additional fee of €4,000 will apply (except at Zénite Rooftop Bar).

PAYMENT POLICY

First non-refundable deposit of 2.000€ for events up to 40 people, due upon written confirmation.

For events above 40 people, the booking requires a non-refundable deposit of 25% of the total amount.

Remaining amount must be fully paid 20 days before the wedding.

Deposits are calculated based on the estimated total cost.

CANCELLATION POLICY

Up to 120 days before the wedding day: a total of 2000€ will be charged

Cancellation of additional services to the set menu/buffet: No extra cost.

Up to 30 days before the wedding: 50% of the total estimated value will be charged.

Up to 15 days before the wedding: 100% of the estimated total will be charged.

Cancellation of additional services: 100% charge.

FOOD INTOLERANCES & ALLERGIES

Before placing your order, please inform us if you wish to obtain clarifications regarding ingredients.

Also let us know if you have any intolerance or food allergy.

Alcoholic beverage consumption is subject to the legal age in force (18 years).

A wedding couple is walking through a garden with many trees. The bride is wearing a long white dress and a veil, and the groom is wearing a dark suit. They are holding hands and looking at each other. The background is a lush garden with many trees and a path.

Kimpton Atlântico

ALGARVE

Rua dos Corais, 8200-613 Albufeira, Portugal
E. socialevents@kimptonatlantico.com T. +351 289 599 420 (Hotel) M. +351 967 192 029

  @kimptonatlantico