



Weddings at the Sensimar Bay By Atlantica



2021



WEDDINGS AT THE SENSIMAR BAY BY ATLANTICA

Our experienced team is ready to assist you on every detail of your forthcoming wedding and assure that this special day will stay a memorable one for you and your guests.

The Dream

EURO

Sands Area Hire : € 2000.00

Wedding Cake

- 1 Tier Wedding Cake : € 145.00
- 2 Tier Wedding Cake : € 200.00
- 3 Tier Wedding Cake : € 285.00
- Extra Decoration for wedding cake : On Request

Beverages

Local Wine : € 15.50
Local Sparkling Wine : € 28.50
French Champagne : € 70.50
Fruit Punch : € 1.40
Draught Beer : € 2.20
House Wine Glass : € 2.20
Local Sparkling Wine Glass : € 2.60

Food

Cold Canapés) see : € 1.10
Hot Finger Specialties) attached : € 1.25
Petit Fours) list : € 1.10

Standard Wedding Package

7 pcs of Canapes (1 Cold – 5 Hot – 1 sweet)
1 gls Punch (Alcoholic or Non Alcoholic)

Total price per guest for the cocktail reception €9.85

GLFBD001/1

Carving Corner

Roast Leg of Pork (per kg)	:	€ 42.50
Honey Glazed Gammon (per kg)	:	€ 42.50
Baron of Beef (per kg)	:	€ 50.00

(Please note that 1 Kilo serves about 30 portions, which are served in crispy bridge rolls, accompanied with the appropriate sauces)

Buffets and Menu Suggestions:

The following buffets and menus are compiled for your dinner party to follow the wedding reception:

* Around the World Buffet A	:	€ 36.00
* Around the World Buffet B	:	€ 40.00
* Around the World Buffet C	:	€ 44.00
* Around the World Buffet D	:	€ 75.00

Unlimited Local Beverage Package **A:** € 10.00
(House Wine Red & White / Draught Local Beer / Soft Drinks / Water / Juices/ Zivania)

Unlimited Local Beverages Package **B:** € 24.00
(Selection from Local Special Reserve Wines- Draught Beer / Soft Drinks / Water / Juices / Zivania)

With Our Compliments:

The Honeymoon Suite for the wedding night
Champagne, Petit Fours and Fruit Basket in the suite
Special Wedding Gift

Prices are inclusive of service and all taxes

Selection of Cold, Hot Canapés and Petit Fours for
your Wedding Cocktail Reception
(Please note that 7 pieces is the minimum number of canapés per guest)

Cold Canapés

Hiromeri Roulade with Cream Cheese
Smoked Turkey with quail eggs
and asparagus
Smoked Salmon Ring on crouton
with Cream Cheese
Tart with Avocado and Shrimps
Smoked Salmon Rosette on Brown Bread
With Capers
Camembert on Crouton
Marinated Baby Shrimps on Tartlets

Hot Canapés

Vegetarian Spring Rolls
Koupes with Mushrooms
Koupes with Minced Meat
Chicken Drumsticks
Prawns wrapped in phylo
Pork Souvlaki & Pitta
Butterfly Prawns
Mini Pork Meatballs
Halloumi in Pitta Bread
Cheese Bite Croquette
Vegetables Samosas

Petit Fours

Fruit Tartlets
Mini Éclairs
Chocolate Brownies
Chocolate Cups filled with Mousse
(Chocolate, strawberry, caramel, mango, vanilla)
Troufes
Opera Cake

AROUND THE WORLD BUFFET 'A'

Refreshing Salads Buffet

Green Salad with Sun Dried Tomatoes and Parmesan Cheese
Chicken Caesar Salad
Pasta Farfales with Basil, Tomatoes and Spring onions
Potato Salad with Parsley, Olive Oil and Lemon
Grilled Vegetables with Pesto Sauce
Avocado Salad with Baby Shrimps
Traditional Village Salad
Mixed Seafood Salad with Sweet Corn
Marinated Mushrooms Salad
Tomatoes with Mozzarella and Basil
Plain Cucumber and Tomatoes Salads

Mirror Displays

Marinated Mussels with Pesto Sauce
Platter with Prosciutto & Seasonal Fruits
Whole Poached Salmon

Salad Dressings

Olive Oil
1000 Island
French dressing
Balsamic Vinegar

Hot Buffet Specialties

Beef Emince with a rich Mushroom Sauce
Roast Lamb stuffed with Halloumi served with Rosemary Sauce
Grilled Pork with Oregano in a light gravy juice
Grilled chicken marinated with Fresh Mountain Herbs
Duck with Red Cabbage served with Forests Fruits Sauce
Pasta Farfales with Mushrooms Tomatoes and Pesto
Fillet of Salmon with Vanilla Saffron Sauce
Oven Roast Potatoes
Fresh Garden Vegetables
Rice Oriental

Carvery Corner

Honey Glazed Gammon (Pineapple and Gravy Sauce)

Desserts

Cream Caramel- Panacotta - Apple Tarte - Chocolate Mousse -
Orange Bavaroise - Strawberry Cake - Cheese Cake - Local Sweets -
Fresh Fruits

AROUND THE WORLD BUFFET 'B'

Refreshing Salads Buffet

Organic Green Salad with Grilled Vegetables and Parmesan Flakes
Caesar Salad with croutons, parmesan flakes, bacon bits
Marinated Kalamari Strips with Herbed Roasted peppers
Mixed Green Salad with blue cheese & pears
Beetroot Coriander and Onion Salad
Mushrooms Marinated with Balsamic and Fresh Herbs
Tabouleh Salad / Tomato Rings with Olive Oil
Smoked Chicken salad with Mango
Apple & Celery salad flavoured with cinnamon
Avocado and Shrimps Salad with Cocktail Sauce
Shredded Carrots Cucumber Buttons

Mirror Display

Whole Peeled Shrimps
Prosciutto, with Melon
Smoked Salmon Rosettes

Salad Dressings

Olive Oil
1000 Island
French dressing
Balsamic Vinegar

Hot Buffet Specialties

Beef Emince with Creamy Mushroom Sauce
Pan Seared Chicken Fillet with whole grain mustard sauce
Tournedos of Pork Tenderloin marinated in Honey & Rosemary
Roast Duck with Forest Fruits Sauce
Fillet of Fish with Spinach and Butter sauce
Past Farfalles with fresh Basil, tomatoes, olives and fetta cheese
Roast Lamb with Rosemary and Vegetables Ratatouille
Stuffed Artichokes with Vegetables au Gratin
Rice with Saffron
Seasonal Vegetables
Roast Potatoes

Live Cooking Station

Pennes Pasta with Seafood, pesto and cherry tomatoes

Carvery Corner

Roast Pork served with Apple Sauce

Desserts

Cream Caramel- Fruit Tarte – Strawberry Cake – Chocolate Cake –
Cheese Cake – Orange Mousse – Local Sweets –
Selection from Fresh Seasonal Fruits

AROUND THE WORLD BUFFET 'C'

Refreshing Salads Buffet

Herbed Grilled Chicken Salad
Garlic and Lemon Marinated Mushrooms
Mixed Seafood Salad
Sliced Beetroot Salad with Coriander and Vinaigrette
Pasta Farfales with Basil, Tomatoes and Spring Onions
Potato Salad with parsley, Olive Oil and Lemon
Traditional Village Salad
Creamy Coleslaw Salad with Walnuts
Mixed Green Salad with Pine Nuts, Sun Dried Tomatoes Parmesan
Avocado Salad with Baby Shrimps
Marinated Mussels with Pesto Sauce

Mirror Displays

Whole Peeled Prawns Pyramid
Platter with Cold Cuts
Poached & Smoked Salmon

Salad Dressings

Olive Oil
1000 Island
Balsamic
French dressing

Hot Buffet Specialties

Tournedos of Pork Tenderloin with Honey and Rosemary on Port Juice
Oven Baked Beef with Pine Nuts & Calvados Sauce
Lamb Noisettes and Lamb Chops with Thyme Sauce
Roast Duck a l orange
Salmon Fillet with Butter Mustard Sauce
Grilled Chicken marinated with fresh garden herbs
Spinach Tortellini served with Mushrooms Saffron Sauce
Selection of Seafood fresh cream & ouzo
Rice with Asparagus Tips
Fresh Seasonal Vegetables
Anna Potatoes

Carvery Corner

Roast Leg of Lamb with Mint Sauce
Roast Beef with Béarnaise Sauce

Desserts

Cream Caramel- Panacota – Apple Tarte – Chocolate Mousse –
Chocolate Cake – Bavaroise – Strawberry Cake – Cheese Cake – Local
Sweets – Fresh Fruits
/ Cheese platter

AROUND THE WORLD BUFFET 'D'

SALADS

Fresh Spinach Leaves with sun dried tomatoes parmesan flakes
Beetroots with Apples, Orange Segments, Peanuts & Pomegranate
Duck Fillet with Orange Segments and Walnuts
Fresh Mushrooms marinated with Olive Oil Lemon juice & Coriander
Avocado Wedges garnished with Cherry Tomatoes and Baby Shrimps
Octopus and Sun Dried Tomatoes with Quail Eggs
Fresh Mixed Greens with Pomegranate, mushrooms and Pine Nuts
Village Salad / Tabouleh Salad / Fatoush Salad
Chicken Ceasar Salad
Mixed Seafood Salad / Potato Salad with Fresh Onions
Tomato and Fresh Mozzarella with Basil
Plain Tomatoes – Cucumber and Fresh Greens Salad

MIRRORS DISPLAYS

Prosciutto & Fruits
Whole Poached Salmon & Salmon Rosettes
Whole Peeled Prawns & Mussels

DRESSINGS

1000 island
olive oil & lemon
Balsamic Vinaigrette
French dressing

HOT BUFFET

Beef Tournedos with Green Peppercorn and Mushrooms Ragout
Grilled Chicken Marinated in Yoghurt & Olive Oil
Pork Fillet on a bed of fennel mousse with orange pepper sauce
Duck with Red Cabbage and Forest Fruits Sauce
Lamb Noisettes & Lamb Chops with Vegetables Ratatouille & Thyme
Oven Baked Salmon Fillet with vanilla saffron sauce
Pasta Tortellini with Ricotta Cheese & Spinach light cream sauce
Farfales with Pesto Mushrooms & Tomatoes
Stuffed Artichokes with vegetables au gratin
Mixed Vegetables /Oven Roast Potatoes /Rice

SHOW COOKING STATION A

Chicken stir fried with vegetables Chinese style

SHOW COOKING STATION B

Whole Peeled Prawns Flambé

CARVERY STATION

Leg of Lamb served with Mint Sauce
Baron of Beef with béarnaise sauce

SWEETS

Individuals / Round Cakes / Cheese Board / Selection of Fruits /
Crepes Suzette / Ice Cream