

Dear Wedding Couple,

Firstly, we would like to thank you for considering MGM Muthu Hotels for your special day and also congratulate you on your engagement.

MGM Muthu Hotels has several beautiful locations for you to choose from, all with romantic and breathtaking views, matched by creative menus and impeccable service.

Our dedicated and experienced weddings team work to perfection and are always ready to carry out duties with pleasure for any requirements. They are here to help you plan every aspect of your special day down to the very last detail.

We pride ourselves on our very high standards of services and our goal is to create the most memorable day for both of you and for your guests.

We would be delighted to arrange a viewing for you and your partner of our beautiful properties at a suitable time.

We look forward to hearing from you soon and discuss your Wedding Day requirements

Kindest Regards,

MGM Muthu Hotels

Wedding & Special Events Team



WEDDINGS
HONEYMOONS
and Special Occasions

Why You Should Choose

MGM Muthu Hotels

MGM Muthu Hotels specializes in unique and memorable experiences that you will cherish for a lifetime. Recognized as the Algarve's most sorted venue for weddings, social events and private dinners, MGM Muthu Hotel boasts the most incredible function spaces. Stunningly situated overlooking the coast, say your vows in style in one of our 5 properties in Portugal that pulses with a vibrant scene and inspiring possibilities for romantic exploration.

From the luscious scents of floral arrangements to the swirling colors of the gowns, the joyous celebration of your guests and your first taste of wedding cake – weddings are a feast for the senses. MGM Muthu Hotels can simplify your planning and make your wedding everything you have ever imagined. On-site experts will work tirelessly to reserve your dates, plan the schedule, coordinate food and beverage details and assist with all the intricate flourishes that make your experience extra special. We will organize every aspect of your day down to the minute details of your themes and matching décor.

Catering is one of the most important aspects of your wedding, contributing to the perfection of your day. With a reputation for good dining, MGM Muthu Hotels promises to elevate your wedding celebrations with our creative and elegant cuisine. Choose from an extensive array of delightful menus or custom-design your own individual feast. Whatever the wedding event, from an intimate family brunch to a sophisticated cocktail buffet or a grand reception banquet, our team will assist you from planning to execution.

Having hotels worldwide with an international reputation, MGM Muthu Hotels acts as a 'destination setting' for the happy couple; we make weddings and honeymoons seamless and inspiring. We offer a first night of peace and comfort, along with a smooth start for the rest of your day. Rejuvenate in our spa, designed especially for couples, or enjoy a romantic night at one of our gastronomically enticing restaurants.

Spoil yourself with over-sized accommodations decorated in contemporary, VIP style. Relax in a room or suite overlooking the sea or, treat yourself to full accommodation that offers dramatic panoramas and exquisite views. Our most recent wedding was held in the gardens of Clube Praia da Oura with the Atlantic Ocean and the golden beach as a perfect beach backdrop. Guests bathed in the glorious sunshine for the nuptials and then later, dined in the Stardome restaurant at Oura View Beach Club for an intimate reception.

Your Wedding at MGM Muthu Hotels Includes in All Packages

All of the following are complimentary extras that we provide for you on your special day:

- Complimentary menu tasting for the Bride and Groom. *(Only valid for set menus, Buffet & BBQ meals are not valid)*. Plus 50% discount for guests attending;
- Complimentary Honeymoon Suite for the Bride and Groom on their Wedding night;
- Complimentary bottle of wine for the Bride and Groom on their Wedding night;
- Complimentary breakfast in the morning following the Reception;
- Special room rates for your guests staying with us;
- Pre wedding consultations with our experienced and dedicated Weddings Team
- Full guidance and support with all legal procedures and documentation;
- Our experienced head waiter to assist with top table seating arrangement and if required, to act as Toastmaster
- Sparkling wine service during the cut of the wedding cake
- Suitable background music playing only during the dinner reception
- Microphone and PA system for the speeches;
- Suitable background music playing only during the dinner reception;
- Microphone and PA system for the speeches;
- Printed seating plan + place cards and two menus per table.

Your Personal Wedding Planner

We know that planning your wedding abroad is one of the most important and time consuming jobs you will ever come across. That is why from the moment that you choose to have your wedding with us, MGM Muthu Hotels provides a full service wedding coordinator to help take away all the stress, save you valuable time and give you something to truly look forward to.

Note: Prices are subject to alteration without prior notice.

Please contact us for your chosen venue hire price.

Signature Package: 90€ per person (Minimum 35 persons)

Please choose: 1 Soup or Salad / 1 Starter / 1 Main course / 1 Dessert

Welcome Cocktail

Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral water
Bruschetta with Tomato, Olive Oil & Basil
Cherry Tomato Mozzarella Kebab Drizzled with Basil Oil
Profiteroles stuffed with Crayfish Cream
Indian Samosa with Mango Chutney

Soup

Chilled Watermelon with Cucumber, Lime and Cilantro
Caldo Verde with Collard Greens, Potato, Olive Oil and Garlic
Cream of Pumpkin with Roasted Garlic
Cream of Potato with Bacon, Chives and Cheese
Poultry Velouté

Salad

Caesar Salad with Lettuce, Herb Croutons and Parmesan
Melon with Ham
Garden Salad with Garden Leaves, Tomato, Onion, Olives, Cucumber and Vinaigrette Dressing

Starter

Marinated Salmon & Melon
Flamed Chorizo & Melon
Smoked Salmon Pinwheel with Herbed Cream Cheese
Asian Vegetarian Dumplings with Sweet Chili Sauce
Baked Goat Cheese Tartlet with Caramelized Onion
Buffalo Mozzarella with Tomato and Pesto Dressing
Chicken & Mushroom in Puff Pastry Cup

Main Course

Sliced Beef Medallions with Bearnês Sauce
Duck Magret with Madeira Sauce and Grilled Vegetables
Golden Bream Fillet, Sautéed with Dill and Vegetable Ravioli
Chicken Breast
Crispy Fried Codfish

Dessert

Home Made Chocolate
Mousse Strawberries & Cream
Baked Apple Crumble
Vanilla Crème Brûlée

Freshly Brewed Coffee & Hot Tea

Beverages

(Served Throughout the Dinner Service)

Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral water

Luxury Package: 100€ per person (Minimum 35 persons)

Please choose: 1 Soup or Salad / 1 Starter / 1 Main Course / 1 Dessert
Including our Resident DJ for two hours.

Welcome Cocktail

Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral water
Prosciutto & Melon
Profiteroles Stuffed with Crayfish Cream
Indian Samosa with Mango Chutney
Chicken Satay with Spicy Peanut Sauce

Soup

Chilled Watermelon with Cucumber, Lime and Cilantro
Cream of Pumpkin with Roasted Garlic
Caldo Verde with Collard Greens, Potato, Olive Oil and Garlic
Cream of Clam Chowder
Cream of Potato with Bacon, Chives and Cheese
Hearty Tomato with Cream, Basil and Olive Oil
Poultry Velouté

Salad

Caesar Salad with Lettuce, Herb Croutons and Parmesan
Melon with Ham
Garden Salad with Garden Leaves, Tomato, Onion, Olives, Cucumber and Vinaigrette Dressing
Thai Salad with Garden Greens, Julienne Carrot & Cucumber, Tomato, Peanuts and Spicy Thai Dressing

Starter

Smoked Salmon & Melon Flamed Chorizo & Melon
Smoked Salmon Pinwheel with Herbed Cream Cheese
Asian Vegetarian Dumplings with Sweet Chili Sauce
Baked Goat Cheese Tartlet with Caramelized Onion
Buffalo Mozzarella with Tomato and Pesto Dressing
Chicken & Mushroom in Puff Pastry Cup
Spiny Lobster and Avocado Salad

Main Courses

Grouper Filets with Tiger Shrimp and Seafood Sauce
Rolls of Sole Filets with Clam Sauce
Black Pork Tenderloin with Raspberry Fruits, Roast Potatoes and Garden Vegetables
Chateaubriand with Bearnès Sauce and Green Vegetables
Breast Chicken
Lamb Carré with Dauphinoise Potato and Mint Sauce

Dessert

Home Made Chocolate Mousse
Strawberries & Cream
Baked Apple Crumble
Vanilla Crème Brûlée
Profiteroles Stuffed with Pastry Cream with Chocolate Sauce

Beverages

(Served Throughout the Dinner Service)
Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral water

Children's Plated Dinner Option

(0-4 years: Free of charge / 5-12 years:
24€) Carrot Cream
Carrot Batons with Ranch Dip
Choice of: Crispy Chicken Strips, Cheeseburger or Fish Fingers
Ice Cream Sundae
(Custom created selections available)

Ovo-Lacto Vegetarian

Northern Vegetarian Menu : 42€

(0-4 years: Free of charge / 5-12 years: 50% discount)

Appetizer

Skewers with Cherry Tomato Pesto Sauce

Menu

Pear and Walnut Salad Beetroot Carpaccio
Pumpkin Cream with Vegetable Pearls and Olive Oil
Seitan Medallion on Bed of Baked Potatoes

Dessert

Chocolate mousse with Strawberries Season

Southern Vegetarian Menu : 36€

(0-4 years: Free of charge / 5-12 years: 50% discount)

Appetizer

Mini Tartlet with Stuffed Vegetables and Gratin Brunoise

Menu

Orange Salad with Nuts
Cream of Peas with Bread Croutons
Cannelloni Stuffed with Ratatouille and Tomato Sauce

Dessert

Fantasy Chocolate Vanilla Coulis from India

Dessert Enhancements:

Make it extra sweet and add a Chocolate Fountain for your guests.
With fresh skewered tropical fruits, marshmallows & butter pound cake
7.32€ per guest

Sunset BBQ Dinner Buffet: 70€ per person (Minimum 35 persons)

(0-4 years: Free of charge / 5-12 years: 50% discount)

Welcome Cocktail

Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral Water.
Bruschetta with Tomato, Olive Oil & Basil Cherry Tomato Mozzarella
Kebab Drizzled with Basil Oil
Profiteroles Stuffed with Crayfish Cream Indian Samosa with
Mango Chutney

Salad

Caesar Salad, Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia with Basil and Croutons
Potato Salad
Macaroni Salad with Cheddar Cheese, Peppers and Garden Peas
Algarve Coleslaw

From the BBQ Pit

Lemon Marinated Grilled Tuna with Spicy Tomato Relish
Chicken Piri-Piri with Tropical Fruit Salad
Meat Medallions in Portuguese Sauce
Sausages – Hamburgers – Spare Ribs
Corn on the Cob
Cajun Spiced Potato
Wedges Vegetable Stir-Fry Rice
Assorted Rolls and Butter

Dessert

Chef's Selection of Cakes, Pastries, Sweets and Tropical Fruits
Freshly Brewed Coffee, Hot Tea
at your choice

Digestives

(One round During Coffee Service)
Whiskey, Portuguese Almond Liquor, Port Wine

Beverages

(Served Throughout the Dinner Service)
Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks and Mineral Water.

Specialty Station Enhancements

Reception and Buffet

Satay Station

Grilled Beef, Chicken, Pork and Spicy Shrimp
Peanut sauce, Coconut Curry and Soy Ginger Dipping
Sauces **7.98€ per person**

Mashed Potato Bar

Mashed Yukon Gold and Sweet
Potatoes Steaming Crock of:
Shrimp Ragout
Porcini
Mushrooms
Shredded Piri-Piri
Chicken Assorted
Toppings to include:
Scallions, Tomatoes,
Olives
Sour Cream, Cheddar Cheese, Bacon, Parmesan Cheese,
Whipped Butter
11.98€ per person

Indian Station

Chicken Korma
Kerala Seafood
Curry Daal
Makhani
Crispy Vegetable Samosa
Basmati Rice and Biryani
Rice Assorted Condiment
to Include:
Spicy Mixed Pickles, Mango Chutney, Onion Masala,
Naan and Roti
17.30€ per person

Pasta Bar

Penne and Tagliatelle Pastas
Caramelized Garlic Alfredo Sauce, Marinara Blush Sauce
Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic, Sun Dried
Tomatoes and Broccoli Florets
Parmesan Cheese
11.98€ per person

Carving Station Enhancements

*All Carving Stations are Chef Attended for your
Reception or Buffet Dinner.*

Piri Piri Rubbed Chicken Wings
Vegetable Puree
Soft Rolls
10.65€ per person

Mojo Pork Loin
Sugar and Spice Crusted Pork Loin
Corn Muffins
11.98€ per person

Salmon en Croute Ginger
and Honey Glaze Whole
Wheat Rolls **14.64€ per
person**

Black Peppercorn Crusted Beef Tenderloin
Caramelized Onions and Blue Cheese Dip
French Baguettes
18.63€ per person

After Dinner Trays or Set Station

Mini Variety of Sandwiches (30 pieces)
Price per tray: 45€
Chicken wings (30 pieces)
Price per tray: 42€ Mini
Pizza (30 pieces) **Price per
tray: 45€**
Cocktail Sausages (40 pieces)
Price per tray: 42€ Mini
Burger (30 pieces) **Price per
tray: 52€**
Portuguese Custard Cakes (30 pieces)
Price per tray: 62€

Canapés: 4.00€ per person

(Choose 4 canapés from the Below Selections: 2 Cold + 2 Hot).

Cold Canapés – 2 canapés per choice

Bruschetta with Tomato, Olive Oil, Basil
Cherry Tomato Mozzarella Kebab Drizzled with Basil Oil
Prosciutto wrapped Melon
Asparagus Tips wrapped in Ham Strawberry
and Brie Kebab
Smoked Salmon Rose on Country Bread
Profiteroles Stuffed with Crayfish cream

Hot Canapés – 2 canapés per choice

Asian Spring Roll with Sweet Chilli Sauce
Indian Samosa with Mango Chutney Chicken
Satay with Spicy Peanut Sauce Italian
Meatball Skewers
Crispy Chicken Wontons with Sweet Chilli Sauce
Mini Sausage Puffs
Mini Skewers of Chicken and Sesame Seed

Beverage Service Open Bar – Hourly / Per Guest

All Open Bars Include Imported and Domestic Beer, Soft Drinks, Beer, Juice and Bottled Waters

Deluxe Package

2 hours – 25€ per person

National Brands – Whisky, Vodka, Rum, Brandy, Gin
Wine – Red or White, Port Wine
Sagres Beer
Soft drinks – Coke Fanta Sprite
Juices – Apple, Orange, Pineapple, Peach
Still Bottled Water

Premium Package

2 hours – 36€ per person

J&B Whisky, Smirnoff Vodka, Bacardi, Gordon's Gin Brandy
Wine – Red, White or Rose, Port Tawny
Sagres Beer
Soft drinks – Coke, Fanta, Sprite
Juices – Apples, Orange, Pineapple, Peach
Still Bottled Water, Pedras sparkling water

MGM Luxury Package

2 hours – 59€ per person

J W Black Label, Grey Goose, Havana Club, Remy Martin, Bombay Sapphire
Wine – Red, White, or Rose, Port Wine, Port Finest Reserve
Sagres Beer, Heineken
Soft drinks – Coke Fanta, Sprite
Juices – Apple, Orange Pineapple, Peach
Still Bottled Water, Pedras sparkling water

Soft Drinks, Juices and Mineral Water

€6.60 per hour per child

Buy a Selection of Bottles from the Hotels

(The Price will be applied according to order)

Corkage per Bottle

(€16.50 for Wine & €26.40 for Spirit)

Cash Bar

(Guests Pay by Consumption)

Extras:

1. Add sparkling wine per person - €5.45per person extra

2. Terms and Conditions:

1. Above prices are per person and for a minimum of 35 pax. If n°. Of pax is less, then a premium of 15% will be charged on the per person rate.
2. The above price is per person **for two hours**, additional hour rates are as below-
 - a. Deluxe package - €18.70 per person per hour
 - b. Premium package - €24.20 per person per hour
 - c. MGM Luxury package - €36.30 per person per hour
3. The hotel reserves the right to change the brands based on availability with suppliers.
4. License where applicable will have to be arranged at an additional cost.

Our Venues*

(*venue prices not included in our packages)



OVBC Garden- Ceremony, Dinner and After Party



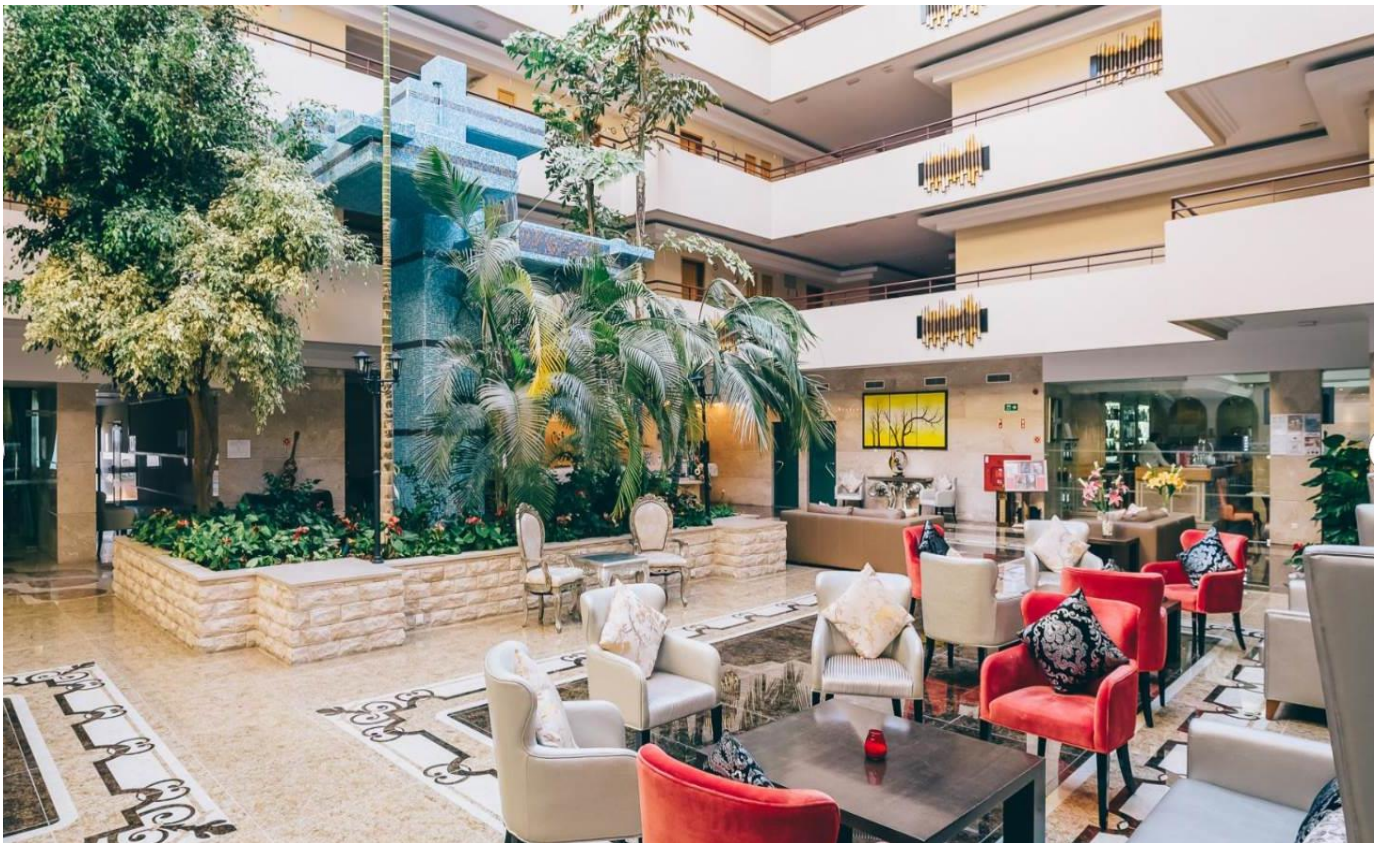
Aqua Restaurant – Dinner and After Party



Aqua Restaurant BBQ Area- Dinner and After Party.



Stardome- Ceremony, Dinner and After Party



Grand Muthu Forte da Oura – Ceremony, Dinner and after party



Muthu Clube Praia da Oura Hotel – Sea View from room terrace



Muthu Clube Praia da Oura Hotel – Relax in the sun with the best view in the Algarve book our spacious sea view suite to enjoy your wedding.



Grand Muthu Oura View Beach Club – Stardome and Aqua Restaurant overlooking the Swimming pool and Atlantic Ocean.



Grand Muthu Oura View Beach Club – Gardens overlooking the Swimming pool and Atlantic Ocean.



Terms and Conditions:

1. Payment & cancellation terms:
 - a) Non-refundable 25% deposit to be made on confirmation
 - b) Non-refundable 50% 4 months prior to the wedding date
 - c) Non-refundable 25% one month prior to the wedding
2. The account must be settled in full before departure from the hotel.
 - Acceptance of credit cards:
 - a) The card needs to be presented and used for charge in the terminal payment machine.
 - b) Instructions to manually charge the credit card are not accepted.
 - Payments for extra requests during the wedding:
 - a) Cheques not accepted.
 - a) Agreed amount should be arranged for your credit card in order to guarantee that the final amount can be charged. You may need to contact your bank to ensure the limit required is available.
3. All prices shown include V.A.T. and service charge.
4. Approximate numbers should be given one month in advance and final numbers 72 hours before your wedding. This number will
5. be charged for on the day except in the case of an increase in numbers, in which case the larger number will be charged.
6. For health and safety reasons, no food or beverage may be brought into the hotel for consumption on the premises, except the wedding cake (in this case a term of responsibility must be signed).
7. Entertainment can be provided by the hotel. The hotel does not accept any responsibility for entertainment booked outside of the hotel. All providers must supply their own equipment.
8. The hotel is not liable for any loss or damage to property owned by or in the custody of the bridal party or guests
9. Any damages caused to the wedding decorations, premises or the grounds of the hotel will be charged to the main bridal account.
10. The prices enclosed are for 2022.
11. Important notice:
Weddings on the beach are subject to:
 - Cost Guard approval;
 - The Tides;
 - Weather Conditions
12. MGM Muthu Hotels does not take responsibility for weather conditions (unpredicted heavy rain fall) and beaches without conditions for weddings set ups (in case of debits or spillage of dangerous substances). In the mentioned cases the ceremony will be moved indoors according to our availability.