

Dear Wedding Couple,

Firstly may I thank you for considering MGM Muthu Hotels for your special day and to also congratulate you on your engagement.

MGM Muthu Hotels has 4 beautiful hotel 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 you both 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 in hearing from you soon and discussing your Wedding Day requirements.

Kindest regards,

MGM Muthu Hotels  
Wedding Team

# Your Wedding at MGM Muthu Hotels

## Included in All Packages

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

- A red carpet welcome with Champagne on arrival for the bride and groom
- Complimentary honeymoon suite for the bride and groom on their wedding night.
- Complimentary breakfast in bed the morning following the reception.
- Complimentary menu tasting for the bride and groom before your wedding.
- One hour arrival reception prior to your dinner with complimentary canapés and house wine.
- Free flowing red and white wine, draught beer and soft drinks during your dinner reception
- Artesian bread basket on every table.
- Tea and coffee following the dinner reception.
- Our experienced head waiter to assist with top table seating arrangement and if required, to act as Toastmaster.
- Pre wedding consultations with our experienced and dedicated Weddings Team
- Suitable background music playing during your wedding reception
- Special room rates for your guests staying with us
- Full guidance and support with all legal procedures and documentation
- Free car parking for your guests
- Microphone and PA system for the speeches
- Printed seating plan and menu cards

# 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.

- Provide personal tours of our hotels, grounds and facilities
- Execute all contractual agreements between yourselves and the hotel
- Act as your primary contact for any questions that you may have and to communicate with all other departments
- Provide you with an outline of your financial commitment and pre-payment schedule
- Confirm final guest count with you
- Prepare a detailed banquet event order outlining your wedding for your approval
- Coordinate the final seating plan
- Recommend professionals to provide music, floral arrangements, photography, hair, makeup, ceremony officiates.
- Oversee your entire wedding from start to finish
- Check with bridal party and guests to ensure complete satisfaction
- Act as supervisor of the timings of the wedding
- Assist the bride and bridal party with dressing
- Assist with proper etiquette and protocol for invitations, family matters, ceremonies and toasts
- Be the liaison between your families, DJ's, florists, photographers and other vendors

*All prices listed in this pack include all VAT and service charges.*

## ARRIVAL RECEPTION

Choose 4 canapés from the below selections for all plated and buffet dinner packages



### COLD CANAPÉS

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



### HOT CANAPÉS

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



### SHOOTERS

Gazpacho  
Cucumber & Mint  
Horseradish Bloody Mary  
Mini Grilled Cheese & Tomato Soup  
Milk & Cookies



# The Packages

Our menu's are suggested for your consideration and we recommend that you sit down with our experienced Catering Team who will be more than happy to accommodate you and personalize your dining experience. Full vegetarian and special dietary requests gladly accommodated.

For your 4 course menu, please choose from the selections below.  
Choose 1 soup or salad – 1 starter – 1 main course – 1 dessert

## Soup

Chilled Watermelon  
*Cucumber, Lime, Cilantro*

Cream of Pumpkin  
*Roasted Garlic*

Caldo Verde  
*Collard Greens, Potato,  
Olive Oil, Garlic*

Cream of Potato  
*Bacon, Chives, Cheese*

Hearty Tomato  
*Cream, Basil, Olive Oil*

## Salad

Cesar Salad  
*Lettuce, Herb Croutons, Parmesan*

Garden Salad  
*Garden Leaves, Tomato,  
Onion, Olives, Cucumber,  
Vinaigrette Dressing*

Thai Salad  
*Garden Greens, Julienne Carrot  
& Cucumber, Tomato,  
Peanuts, Spicy Thai Dressing*

## Starter

Prosciutto & Melon  
Flamed Chorizo & Melon  
Smoked Salmon Pinwheel  
*Herbed Cream Cheese*  
Asian Vegetarian Dumplings  
*Sweet Chili Sauce*

Baked Goat Cheese Tartlet  
*Caramelized Onion*  
Buffalo Mozzarella  
*Tomato, Pesto Dressing*  
Chicken & Mushroom  
*In Puff Pastry Cup*

## Main Courses

### Classic Package 65€ per person

#### Roast Pork Loin

*Red Wine Reduction, Herbed New Potato, Cinnamon Apples*

#### Chicken Supreme

*Sage Bread Stuffing, Champagne Cream Sauce,  
Herbed New Potatoes, Garden Vegetable*

#### Parmesan Crusted Tilapia

*Tomato, Capers, Herbed New Potatoes, Garden Vegetables*

### Signature Package 70€ per person

#### Sirloin Steak

*Garlic Mushroom Sauce, Garlic Mashed Potato,  
Garden Vegetables*

#### Roast Turkey & Baked Ham

*Herb Stuffing, Giblet Gravy, Herbed Mashed Potatoes,  
Grilled Pineapple*

#### Grilled Atlantic Salmon

*Tarragon Cream Sauce, New Potatoes, Garden Vegetables*

### Luxury Package 75€ per person

#### Beef Tenderloin

*Red Wine & Shallot Reduction, Scalloped Potatoes,  
Grilled vegetables*

#### Pecan Crusted Grouper Filet

*Citrus-vanilla Butter Sauce, Sweet Plantains,  
Straw Vegetables & Asparagus*

#### Sliced Beef Medallions & Grilled Garlic Shrimp

*Green Peppercorn Sauce, Pigeon Peas & Rice,  
Glazed Carrots*



## Dessert

House Made Chocolate Mousse  
Strawberries & Cream  
Baked Apple Crumble  
Vanilla Crème Brule

## Dessert Enhancements

Make it extra sweet and add a Chocolate Fountain  
for your guests.  
Fresh skewered tropical fruits, marshmallows,  
butter pound cake  
5.00€ per guest

## Children's Plated Dinner Option

*(0-4 years free of charge) (5-12 years 12.00€)*

Tomato Soup  
Carrot Batons with Ranch Dip  
Choice of; Crispy Chicken Strips, Cheeseburger, Fish Fingers  
Ice Cream Sundae

*(Custom created selections available)*

Plated dinners served at select venues only.

Add an additional choice for your guests from soup, salad or starter options.

3.00€ per person.

Add an additional choice for your guests from the main course options.

(Within the same package)

3.00€ per person.

# Buffet Options

## SUNSET BBQ DINNER BUFFET

€65pp

### Welcome Cocktail

Sparkling Wine,  
National Red and White Wine,  
National Draught Beer,  
Soft Drinks.

### Salad

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

### From the BBQ Pit

Chicken Piri-Piri with Tropical Fruit Salsa  
Lemon Marinated Grilled Tuna with Spicy Tomato Relish

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

### Digestives

(One round during coffee service)  
Whiskey, Portuguese Almond Liquor, Port Wine

### Beverages

Sparkling Wine, National Red and White Wine,  
National Draught Beer, Soft Drinks.  
(Served throughout dinner service)

*0-4 Years – Free of Charge \ 5-12 years 50% of adult price*



# VOYAGERS DINNER BUFFET

€70pp

## Welcome Cocktail

Sparkling Wine,  
National Red and White Wine,  
National Draught Beer,  
Soft Drinks.

## Market Fresh Salad Bar

Garden Greens  
Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn  
Selection of Dressings

New Potato Salad with Mustard and Smoked Bacon  
Caprice Pasta Salad with Tomato, Mozzarella and Pesto  
Corn and Black Bean Salad

## Antipasto Display

Prosciutto Ham, Genoa Salami and Imported Cheese  
Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers  
Olive Tapenade, Goat Cheese, Black and Green Olives and Herbed Olive Oil  
Artisan Bread Display

Beef Medallions in a Peppercorn Sauce  
Tuna with Lemon, Capers and Olive Oil  
Chicken with Mushrooms in a Chipotle Cream Sauce

Roasted Potatoes with Rosemary Garlic Oil  
Chef's Selection of Vegetables  
*Assorted Rolls and Butter*

## Dessert

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

## Digestives

(One round during coffee service)  
Whiskey, Portuguese Almond Liquor, Port Wine

## Beverages

Sparkling Wine, National Red and White Wine,  
National Draught Beer, Soft Drinks.  
(Served throughout dinner service)

*0-4 Years – Free of Charge \ 5-12 years 50% of adult price*

# INFINITI DINNER BUFFET

€85pp

## Welcome Cocktail

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

## Oura Fresh Salad Bar

Garden Greens, Cherry Tomatoes, Cucumbers, Baby Corn,  
Red Cabbage, Chick Peas, Croutons

## Crisp Vegetable Platter with Garlic Cheese Dip

## Antipasto Display

Prosciutto, Salami and Imported Cheese,  
Marinated Artichoke Hearts, Sun Dried Tomatoes, Olive Tapenade,  
Goat Cheese, Black Olives, Herbed Olive Oil

## Pasta Bar

Cheese Ravioli and Penne Pastas  
Caramelized Garlic Alfredo, Marinara and Vodka Blush Sauce

*Assorted Toppings to Include:*

Olives, Mushrooms, Roasted Garlic, Sun Dried Tomatoes,  
Broccoli Florets, Parmesan Cheese

## Beach Club Station

Grilled Chicken Piri-Piri with Tropical Salsa  
Mediterranean Grilled Vegetables

## Seaside Surf & Turf Station

Grilled Shrimp Brochette  
Sliced Beef Filet  
Served with Lemon, Drawn Butter and Horseradish

## Albufeira Road

Roast Pork Tenderloin with Cinnamon Apple  
Algarve Codfish Gratin  
Baked Macaroni & Cheese  
Steamed Rice

Assorted Rolls and Butter

## Dessert

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

## Digestives

(One round during coffee service)  
Whiskey, Portuguese Almond Liqueur, Port Wine

## Beverages

Sparkling Wine, National Red and White Wine, National Draught Beer, Soft Drinks  
(Served throughout dinner service)

0-4 Years – Free of Charge \ 5-12 years 50% of adult price

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## CARVING STATION ENHANCEMENTS RECEPTION and BUFFET

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

Piri-Piri Rubbed Turkey Breast  
Sweet Chili Mango Sauce  
Soft Rolls  
€9pp

Mojo Pork Loin  
Sugar and Spice Crusted Pork Loin  
Corn Muffins  
€9pp

Salmon en Croute  
Ginger and Honey Glaze  
Whole Wheat Rolls  
€11pp

Black Peppercorn Crusted Beef Tenderloin  
Caramelized Onions and Blue Cheese Dip  
French Baguettes  
€13pp

*0-4 Years – Free of Charge \ 5-12 years 50% of adult price*

## SPECIALTY STATION ENHANCEMENTS RECEPTION and BUFFET

### Satay Station

Grilled Beef, Chicken, Pork and Spicy Shrimp  
Peanut, Coconut Curry and Soy Ginger Dipping Sauces

€7 per person

### Mashed Potato Bar

Mashed Yukon Gold and Sweet Potatoes

Steaming Crocks 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

€9 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

€9 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

€9 per person

0-4 Years – Free of Charge \ 5-12 years 50% of adult price

# BEVERAGE SERVICE

## OPEN BAR – HOURLY/PER GUEST

One Complimentary Bartender per 50 Guests  
All Open Bars Include Imported and Domestic Beer,  
Soft Drinks, Juice and Bottled Waters

### Deluxe Brands

2-hours 18€

3-hours 23€

4-hours 28€

- Smirnoff Vodka (Russia - Vanilla, Green Apple, Nordic Berry)
- Beefeaters Gin
- Jim Beam Bourbon
- Bacardi Gold Rum
- Dry Vermouth
- Canadian Club Whiskey
- Havana Club 3-yr Rum
- Jose Cuervo Tequila (Silver)

### Premium Brands

2-hours 20€

3-hours 25€

4-hours 30€

- Arctic Vodka (Italy - Vanilla, Peach, Coconut, Strawberry, Melon, Pineapple)
- Absolute Vodka (Sweden)
- Johnny Walker Scotch
- Jack Daniel's Whiskey
- Bacardi Silver Rum
- Jose Cuervo Tequila (Gold)
- Tanqueray Gin
- Canadian Club Whiskey
- Makers Mark Bourbon
- Bacardi Añejo Rum
- Dry Vermouth

### Super Premium Brands

2-hours 23€

3-hours 28€

4-hours 33€

- Grey Goose Vodka (France - Cherry Noir, La Poire)
- Eristoff Caramel Vodka
- Crown Royal Whiskey
- Crown Royal Whiskey
- Bacardi Silver Rum
- Malibu Coconut Rum
- Dry Vermouth
- Bombay Sapphire Gin
- Glenlivet 12 Scotch Whiskey
- Woodford Reserve Bourbon
- Havana Club 7-yr Reserve Rum
- Patron Silver Tequila
- Courvoisier Cognac VS



## Our Gift to You

We at MGM Muthu Hotels pride ourselves in being there for you every step of the way as we understand that this is one of the most important days of your life.

We always like to go that extra mile for our brides and grooms so we have a gift for you.

By choosing one of our packages you are entitled to the below gift.

### Classic



### Signature Pack Gift



### Luxury



**Classic** – White chair covers and ties to match your chosen colour theme.

**Signature Pack Gift** – with our resident DJ

**Luxury** – Custom made 2 tier wedding cake.



# Frequently Asked Questions

When choosing to marry abroad there are always questions that need answering so here is a small selection of the most frequently asked questions that we get asked.

**Q. How much will it cost me?**

This depends on the requirements but the average cost of a wedding overseas including a honeymoon for 2 is around £3000. This is a fraction of the cost of a UK wedding today.

**Q. Is our marriage legally recognized in the UK?**

Yes our overseas weddings are recognized in the country that they take place and are then legally recognized in the UK. So you will not need to register once you return back to the UK.

**Q. What legal requirements are there?**

The general requirements are that you must be over the age of 20 years. You will need your British passports, original copies of your birth certificate. All details will be provided to you and full guidance given by our experienced legal team in regards to all paper-work and legalities.

**Q. When will I receive my marriage certificate?**

It will either be handed to you whilst you are at the hotel or sent to you via registered post to your home address.

**Q. Where will our ceremony take place?**

That is completely up to you. Your wedding planner will show you the locations available.

**Q. What language will the ceremony be in?**

Most ceremonies are conducted in English and this can be requested. Otherwise there will be a translator on hand throughout the ceremony.

**Q. What happens once we arrive at the hotel?**

Your personal wedding planner will be there to meet you as soon as you arrive. A meeting will be arranged with you to take you through the day's proceedings. This is also the time to discuss any extras that you would like that are not included in your wedding package.

**Q. What name should I travel under?**

If you are marrying abroad you cannot change the name on your passport until you return to the UK. This means you must travel in your maiden name and your return tickets must also be in the same name as your passport or they will not be valid.

**Q. How should I transport my wedding dress?**

We recommend that wedding outfits are packed in a hard suitcase or strong box as they will be placed in the hold. We recommend that you contact the airline prior to travelling.

***If you have any questions please do not hesitate to contact your personal wedding planner who will be more than happy to help.***

## Terms and Conditions:

1. A non refundable deposit of 40% is payable to secure your booking.  
Cancellation within 4 months of the wedding date will require 20% payment of the estimated wedding bill.  
Cancellation within 2 months of the wedding date will require 50% payment of the estimated wedding bill.  
Cancellation within 1 month of the wedding date will require full payment of the estimated wedding bill.  
The cancellation free will only apply to dates not re-let.
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 is not accepted.
  - Payments for extra requests during the wedding:
    - a) Cheques not accepted.
    - b) 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. A provisional booking, with no obligation can be taken for a maximum of 14 days after which a deposit and letter of confirmation is required to confirm the reservation.
5. Approximate numbers should be given one month in advance and final numbers 72 hours before your wedding.  
This number will 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. A minimum number of 20 guests is required. This is negotiable and at the discretion of your wedding coordinator.
7. No food or beverage may be brought into the hotel for consumption on the premises.
8. 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.
9. The hotel is not liable for any loss or damage to property owned by or in the custody of the bridal party or guests.
10. Any damaged caused to the premises or the grounds of the hotel will be charged to the main bridal account.
11. Prices will vary each year, prices enclosed are 2014 prices.