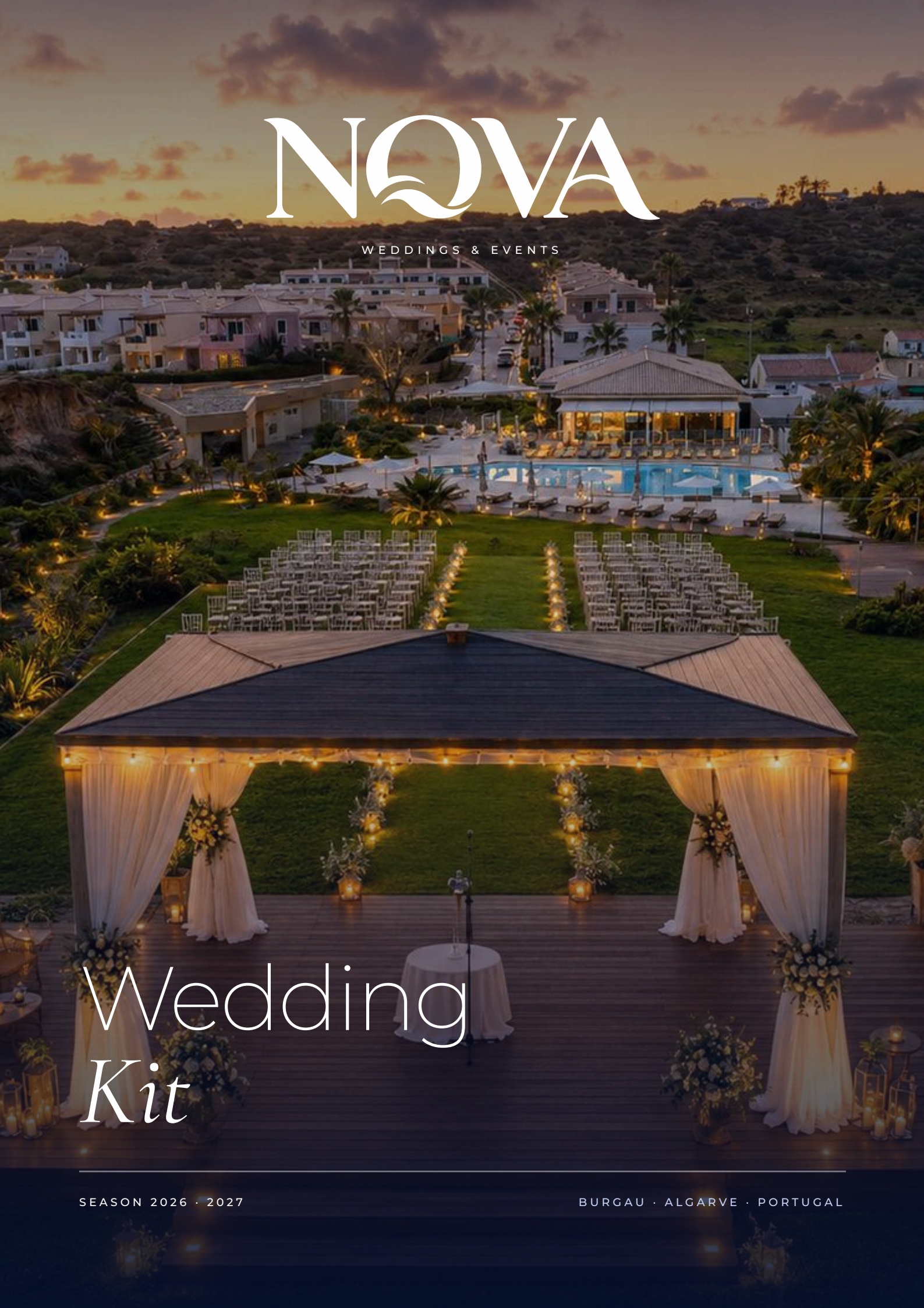


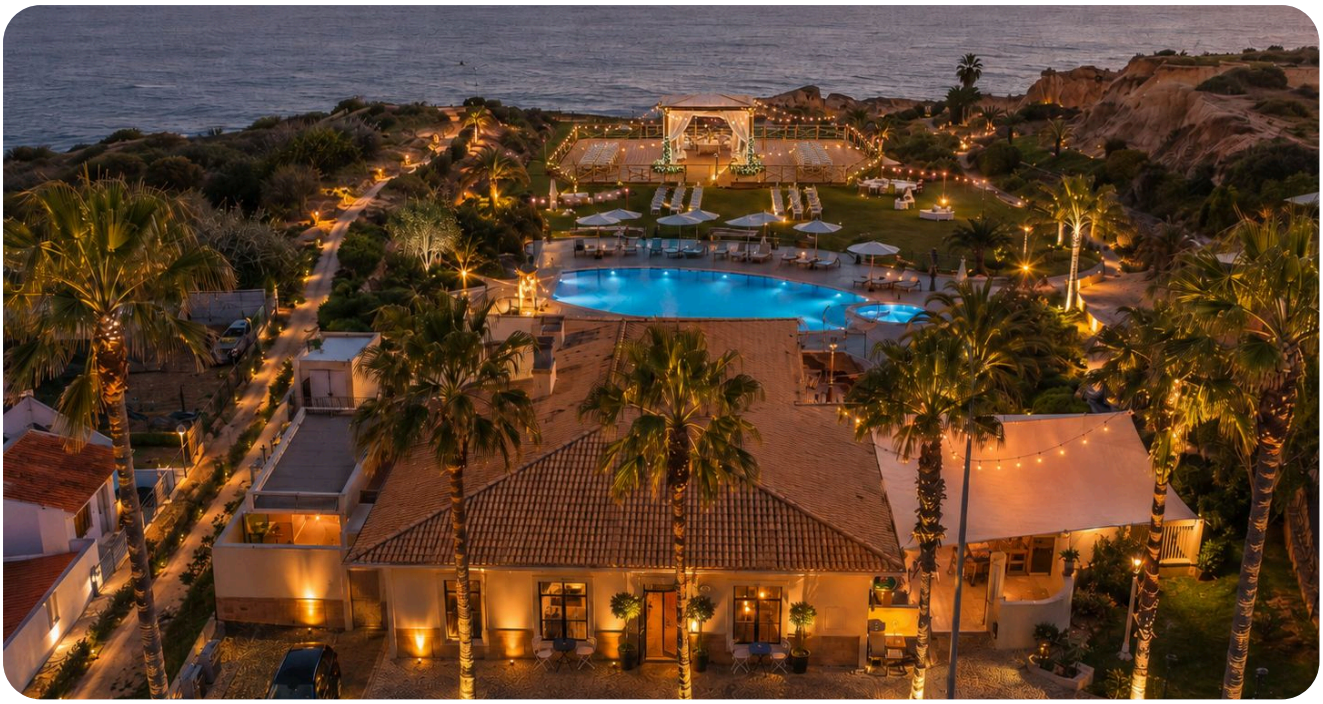
NOVA

WEDDINGS & EVENTS

Wedding *Kit*

SEASON 2026 · 2027

BURGAU · ALGARVE · PORTUGAL



WELCOME

Your day, *above the Atlantic*.

Thank you for thinking of NOVA for the most important day of your lives. A seaside garden in Burgau, a ceremony at golden hour, dinner under the lights and a party nobody wants to end.

In this kit you'll find everything you need to start dreaming about your wedding: the spaces, the day hour by hour, the ceremony packages, our menus, the bar and the cake. The rest we prepare together — with a dedicated coordinator from the first hello to the last song.

The NOVA team

250
seated guests at the ceremony

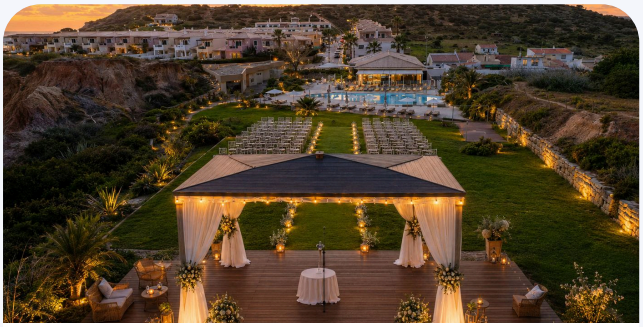
1
dedicated coordinator, from start to finish

∞
the Atlantic as your backdrop

THE SPACES

One venue.
Every *moment* of the day.

Ceremony, cocktails, dinner and party each have their own place. Your guests move through the evening — nobody waits for a room to be turned around.



CEREMONY

The Garden Pavilion

A wooden deck and white pavilion framed by lawn, lanterns and open sky.

Up to 250 seated



COCKTAIL HOUR

The Pool Terrace

Warm stone, still water reflecting the sunset — made for the first toast.

Up to 300 standing



DINNER

The Sunset Deck

Long or round tables under festoon lights, with the Atlantic glowing behind you.

Up to 220 seated



PARTY

Lounge & Stage

Where the night carries on — DJ booth, a stage for a live band and the bar close by.

Stage, dance floor, full sound & light

YOUR DAY, HOUR BY HOUR

A day written in *light*.

We plan around the sun. Every moment of your wedding is timed to the golden hour over the Atlantic.

16:30

Arrival

Your guests walk in under the palms, a cold drink in hand, the sea opening up in front of them. The first goosebumps happen here.

17:30

The ceremony

Vows in the garden pavilion, flowers moving in the breeze, the Atlantic as your witness. Symbolic or civil — we arrange both.

18:30

Cocktails by the pool

Champagne, fresh oysters and live acoustic music while the light softens over the water and your guests find each other.

19:45

Golden hour

Twenty minutes for the two of you and your photographer. The light here does the rest — this is where the pictures on your wall come from.

20:30

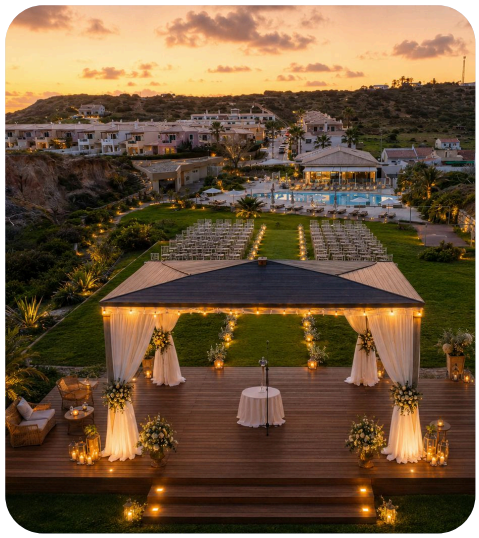
Dinner

Long tables beside the pool, a menu created with our chef, wines from Portugal's finest regions. Speeches, laughter, a few tears.

22:30

First dance & party

The lights come up, the band or DJ takes over and the garden becomes a dance floor under the palms. Until late.







HOW WE WORK

You enjoy the day. We take care of *everything else*.

01

A dedicated wedding coordinator

One person who knows every detail, from your first visit to the last song.

02

Our own kitchen and bar

Menus designed with our chef, a tasting before the day, bar service from aperitif to late night.

03

The ceremony you want

Symbolic ceremonies in your language, or guidance for a civil ceremony in Portugal.

04

Trusted partners

Florists, photographers, musicians, hair and make-up — chosen with care and coordinated for you.

05

Sound, light and stage

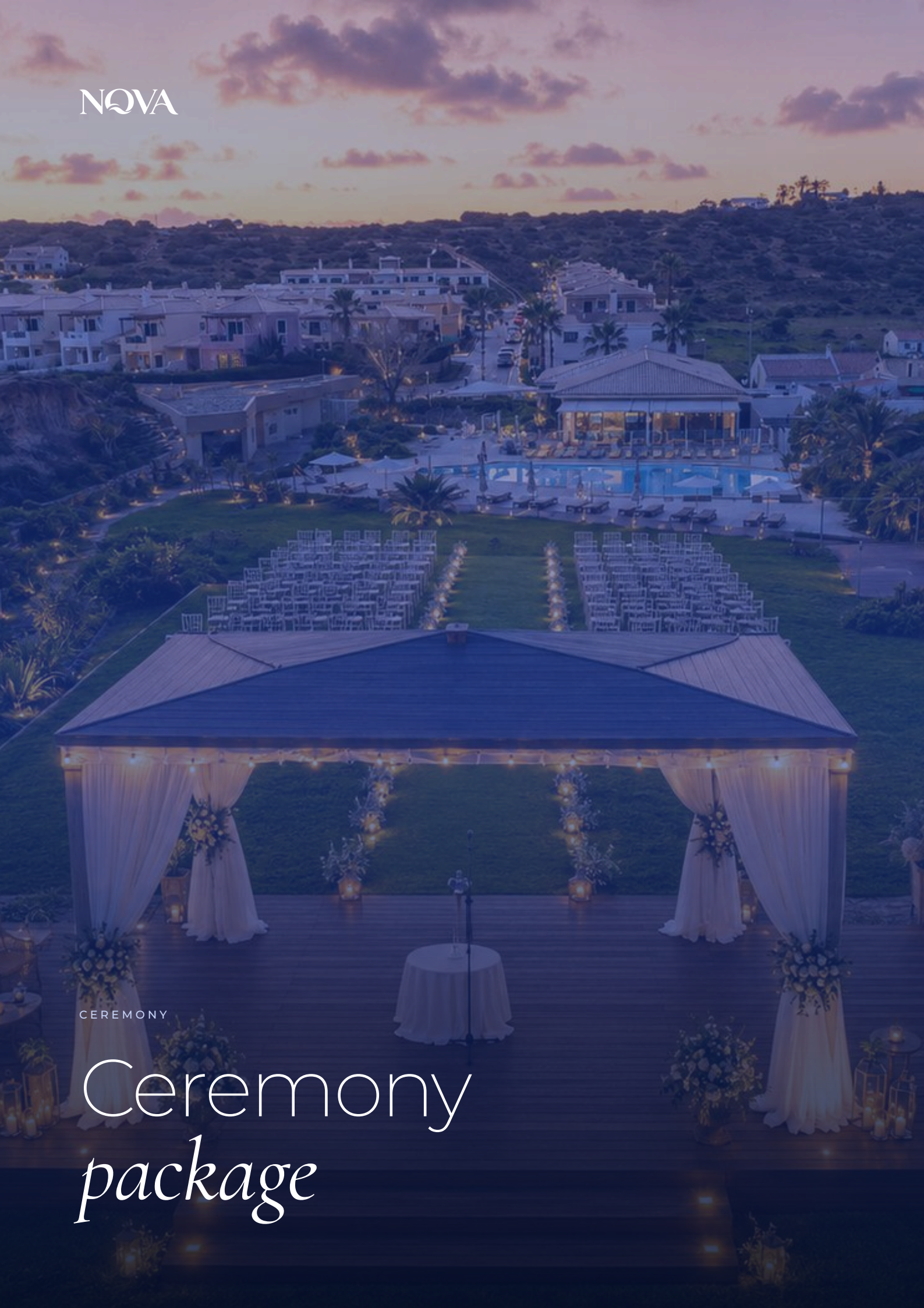
A professional set-up on site, ready for a DJ or a full band.

06

A plan for every weather

A covered alternative is always prepared, so the forecast never decides your day.





CEREMONY

Ceremony *package*

CEREMONY

Option A — Ceremony only

At NOVA there are two ways to celebrate your ceremony: Your ceremony at NOVA in the morning. Afterwards you move on to another venue of your choice for the wedding meal and the rest of the celebration.

INCLUDED HOURS: 10:00 TO 14:00

INCLUDED

- Garden pavilion with wooden deck
- Ceremony table
- Chairs for the couple and the guests
- Infused water for the guests
- A glass of sparkling-wine sangria with red berries for each guest on arrival
- Welcome reception after the ceremony (1 hour, with canapés and drinks)



IMPORTANT NOTES

- The package price already includes the venue booking for the hours shown.
- Extra guests can be added to the ceremony.
- Set-up and decoration of the ceremony area within the included hours (10:00 – 14:00).
- Confetti (artificial or biodegradable) and sparklers are not permitted anywhere on the premises.

CEREMONY

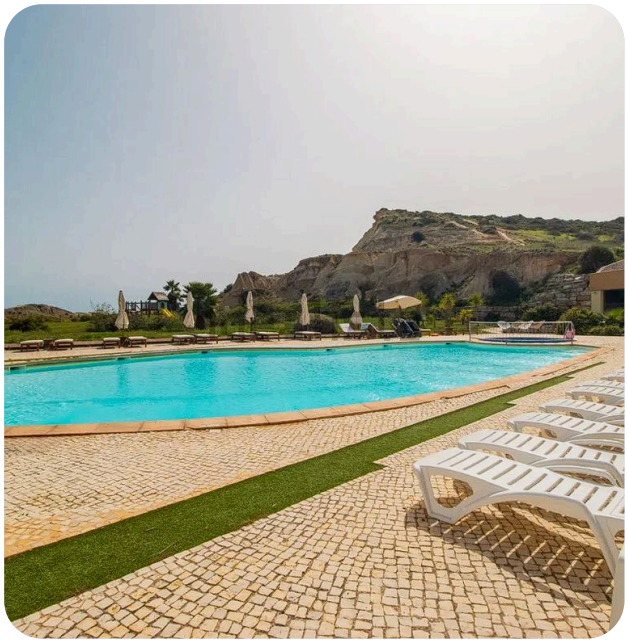
Option B — Full day

Your ceremony at NOVA in the late afternoon, followed by the whole celebration — drinks, dinner and party — in one place, with every comfort for you and your guests.

INCLUDED HOURS: FROM 15:30

INCLUDED

- Garden pavilion with wooden deck
- Ceremony table
- Chairs for the couple and the guests
- Infused water for the guests
- Welcome reception after the ceremony (1½ hours, with canapés and an open bar)



IMPORTANT NOTES

- Applies when you book the full day (welcome reception, dinner and party).
- Extra chairs can be added for the remaining guests.
- Set-up and decoration of the ceremony area from 14:00.
- Confetti (artificial or biodegradable) and sparklers are not permitted anywhere on the premises.

AFTER “I DO”

Welcome *reception*

Served straight after the ceremony, as the light turns golden over the sea.

CANAPÉS

Option A: choose 6 varieties · Option B: all included

- Mini mozzarella caprese with fresh basil pesto
- Duo of melon and Iberian ham with wild rocket
- Cucumber rounds with smoked salmon, caviar pearls and wild fennel
- Mini Mediterranean wraps with fresh vegetables
- Iceberg lettuce cups with feta, tropical fruit and a light yoghurt cream
- Seasonal fruit skewers
- Mini vol-au-vents with cream cheese and date jam
- Golden mini puff pastries with gratinated goat’s cheese, honey and toasted walnuts
- Filo parcels with cured ham, creamy brie and tomato chutney
- Bites of artisan chouriço (Portuguese smoked sausage) on toasted rustic bread
- Stuffed dates wrapped in crispy bacon
- Selection of traditional Portuguese salgadinhos (savoury bites)
- Mini prawn tartlets with flavoured mayonnaise
- Refreshing watermelon shot with a hint of ginger
- Melon shot with crispy cured ham

DRINKS — OPTION A

- Sparkling-wine sangria with red berries
- Super Bock draught beer
- Soft drinks (Coca-Cola, Sprite)
- Freshly squeezed orange juice
- Still and infused water

DRINKS — OPTION B (OPEN BAR)

- Sparkling-wine sangria with red berries
- White and red wine
- Super Bock draught beer
- Martini
- Gordon’s gin
- Smirnoff vodka
- Soft drinks (Coca-Cola, Sprite)
- Orange juice
- Still and infused water

Would you like to extend the reception? Price on request.



NOVA

MENUS

Buffet *menus*



Menu *Conforto*

All options are included except the soup: choose 1.

SOUP

- Cream of coriander, canja (Portuguese chicken and rice soup) or cream of vegetable soup

FISH DISHES

- Bacalhau à lagareiro — oven-roasted salt cod with olive oil, with skin-on roast potatoes
- Pescada à portuguesa — hake cooked the Portuguese way, with tomato and onion

MEAT DISHES

- Chicken coq au vin
- Rojões — marinated pork pieces with roast chestnuts, mushrooms and carrot

SIDE DISHES

- Mashed potato
- White rice
- Bravas potatoes with rosemary
- Couscous with nuts and dried fruit
- Iberian salad with red onion
- Iceberg salad with cherry tomatoes and red onion
- Algarve-style carrots
- Marinated red cabbage

DESSERTS

- Sliced fresh seasonal fruit
- Chocolate mousse
- Arroz doce — creamy Portuguese rice pudding
- Pudim — Portuguese egg pudding with caramel
- Panna cotta
- Jelly

White and red wine, Super Bock draught beer, soft drinks and water.



Menu *Estações do Chef*

All options are included.

MAIN DISHES

- Leg of pork with crackling, carved to order
- Giant seafood and meat paella
- Piri-piri chicken
- Vegetarian / vegan lasagne
- Pasta station (3 varieties)

SIDE DISHES

- Five different salads and oven-roasted potatoes

SAUCES

- Piri-piri, pepper, barbecue, yoghurt and cocktail

DESSERTS

- Sliced fresh seasonal fruit
- Chocolate mousse
- Arroz doce — creamy Portuguese rice pudding
- Pudim — Portuguese egg pudding with caramel
- Panna cotta
- Jelly

ADD-ONS

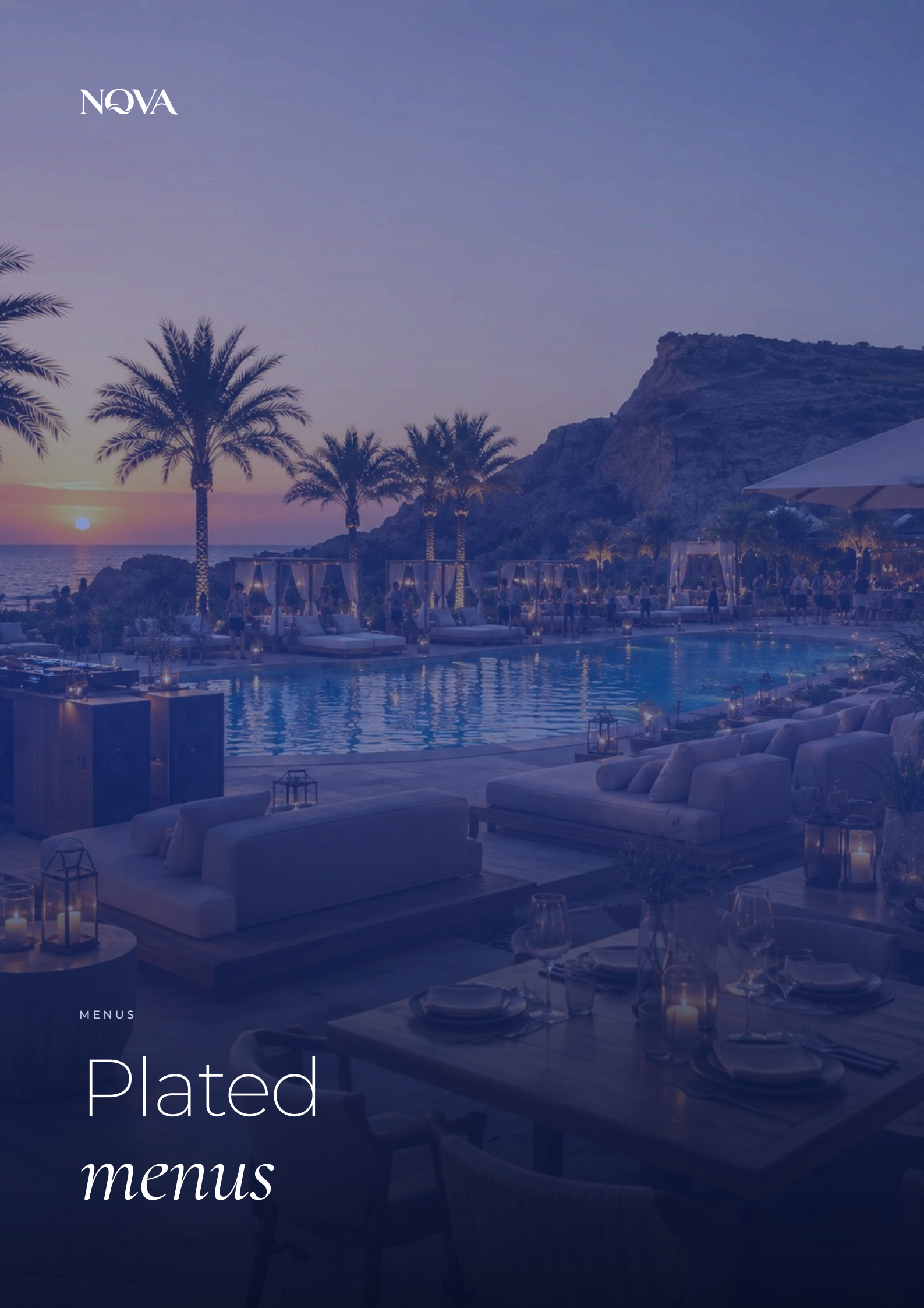
- Giant cataplana — the Algarve's signature stew, cooked in a copper pan (minimum 70 adults)
- Steak

White and red wine, Super Bock draught beer, soft drinks and water.

THE LATE-NIGHT BUFFET

Assorted pizzas · Burgers · Crispy chicken wings · Cheese selection with toasts and homemade jams

Included in the Conforto and Estações do Chef menus.



MENUS

Plated *menus*



Menu *Encanto*

Each menu includes a starter, a fish course, a palate cleanser, a meat course and a dessert.

CHOOSE 1 OPTION · STARTER

- Pheasant velouté with a hint of mint
- Cream of seafood with pieces of wild prawn
- Cream of leek with crispy serrano ham

Palate cleanser: lemon sorbet with toasted almonds

CHOOSE 1 OPTION · FISH COURSE

- Steamed sea bream fillet with lemon butter sauce
- Fish rolls filled with prawns and chives
- Swordfish steak with a seafood or tropical fruit sauce

Served with: crushed potatoes or pan-browned potatoes, on spinach or Portuguese cabbage.

CHOOSE 1 OPTION · MEAT COURSE

- Pork loin with apple sauce
- Roast turkey with pear and rosemary sauce
- Pork filet mignon with a crispy herb crust

Served with: dauphinoise potatoes, rösti or wild rice, with vegetables or carrot purée.

Dessert: one of your choice (see dessert options)

White and red wine, Super Bock draught beer, soft drinks and water.



Menu *Prestígio*

Each menu includes a starter, a fish course, a palate cleanser, a meat course and a dessert.

CHOOSE 1 OPTION · STARTER

- Cream of wild asparagus
- Cream of courgette and chives
- Cream of tomato with herb croutons

Palate cleanser: lemon sorbet with toasted almonds

CHOOSE 1 OPTION · FISH COURSE

- Grouper steak with lemon and tarragon sauce
- Salt cod loin with a broa crust (Portuguese cornbread) and olive tapenade
- Massinha de peixe — Algarve-style fish stew with small pasta and seafood from the Ria Formosa

Served with: crushed potatoes or pan-browned potatoes, on spinach or Portuguese cabbage.

CHOOSE 1 OPTION · MEAT COURSE

- Trio of medallions (pork, veal, turkey) with cream sauce and walnut dust
- Duck breast with orange, a honey and ginger glaze and sweet potato purée
- Veal medallions scented with Moscatel de Setúbal

Served with: dauphinoise potatoes, rösti or wild rice, with vegetables or carrot purée.

Dessert: one of your choice (see dessert options)

White and red wine, Super Bock draught beer, soft drinks and water.



Menu *Sublime*

Each menu includes a starter, a fish course, a palate cleanser, a meat course and a dessert.

CHOOSE 1 OPTION · STARTER

- Cream of lobster scented with Pernod
- Canja de frutos do mar — Portuguese seafood broth with rice
- Grouper velouté

Palate cleanser: lemon sorbet with toasted almonds

CHOOSE 1 OPTION · FISH COURSE

- Pillow of fresh salmon with champagne sauce
- Sea bass fillet with lemon butter sauce
- Salt cod loin wrapped in puff pastry

Served with: crushed potatoes or pan-browned potatoes, on spinach or Portuguese cabbage.

CHOOSE 1 OPTION · MEAT COURSE

- Thick-cut beef loin with pink peppercorns, dauphinoise potatoes and vegetables
- Lamb cutlets with mint sauce, wild rice and asparagus
- Grilled entrecôte with béarnaise sauce, gratinated new potatoes and tomatoes provençale

Served with: dauphinoise potatoes, rösti or wild rice, with vegetables or carrot purée.

Dessert: one of your choice (see dessert options)

White and red wine, Super Bock draught beer, soft drinks and water.

Vegetarian / vegan menu

This menu is for vegetarian or vegan guests and for guests with allergies or intolerances. To serve it to all guests or to swap dishes between menus, price on request.

STARTER

- Cream of vegetable soup

MAIN COURSE 1 (REPLACES THE FISH)

- Avocado salad with mango, iceberg lettuce and yoghurt dressing
- Conchiglie and asparagus salad
- Bruschetta with tomato and basil
- Artichoke heart filled with mushrooms, cherry tomatoes and parmesan
- Wild mushrooms sautéed in olive oil with green asparagus

MAIN COURSE 2 (REPLACES THE MEAT)

- Mini spinach quiche with rocket and cherry tomatoes
- Tagliatelle gratin with garden vegetables and mozzarella
- Fajitas filled with vegetables and cheddar
- Ratatouille and vegetable lasagne
- Grilled vegetables with thyme olive oil
- Tofu skewers with herb olive oil
- Peppers stuffed with polenta, mushrooms and asparagus

Palate cleanser: lemon sorbet with toasted almonds

Dessert: chef's choice, seasonal fruit or the dessert from the main menu



Dessert options

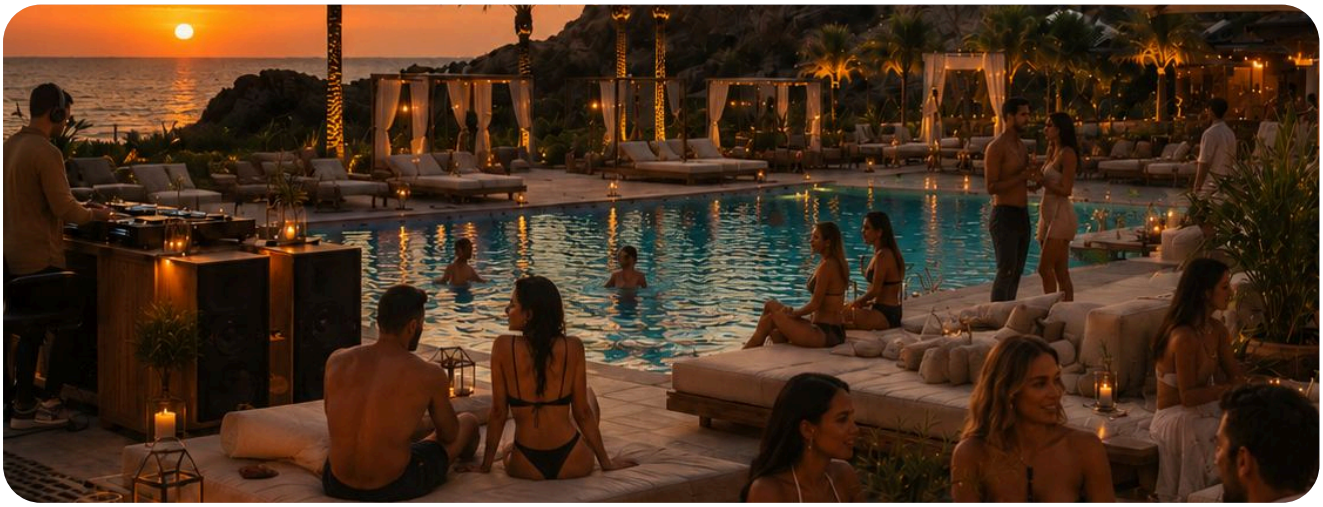
Choose 1 plated dessert — included in the Encanto, Prestígio and Sublime menus.

- Panna cotta with mango coulis
- Apple tart
- Torta de laranja — Portuguese orange roll, with amarguinha (bitter-almond liqueur) sabayon and fig truffle
- Salted caramel cheesecake
- Chocolate brownie
- Algarve duo (almond and orange torta)
- Chocolate petit gâteau
- Symphony of love with wild berry sauce
- Algarve trio (almond, fig and carob)

The *late-night* buffet

Included in the Encanto, Prestígio and Sublime menus.

- Boiled prawns with lime slices
- Selection of Portuguese cheeses with toasts
- Homemade desserts
- Sliced seasonal fruit
- Assorted sweets, tarts and cakes
- Savoury platter: chicken samosas, rissóis de camarão (crispy prawn turnovers), pastéis de bacalhau (salt cod fritters), meat croquettes and chicken wings



Extras for the *late-night buffet*

Ideas to add to your event

- Bifanas — marinated pork steak sandwiches
- Pregos — beef steak sandwiches
- Canja — Portuguese chicken and rice soup
- Caldo verde — potato and kale soup
- Chips
- Pão com chouriço — bread baked with chouriço sausage
- Simple and mixed salads
- Vegetarian wraps
- Leitão à Bairrada — roast suckling pig, Bairrada style
- Crispy chicken wings
- Burger in a bun
- Hot dog
- Charcuterie board
- Whole leg of cured ham
- Leg of pork carved to order
- Sapateira — brown crab (minimum 1 per 10 people)

Optional suggestions at an additional cost. Price on request.

The *late-night* bar

Open bar after dinner — included in all menus

- Vodka
- Baileys
- Martini
- Licor Beirão — Portuguese herbal liqueur
- Gordon's gin
- Port wine
- Amêndoa amarga — bitter-almond liqueur
- Moscatel de Setúbal
- Whisky (3 varieties)
- Super Bock draught beer
- White and red wine
- Soft drinks
- Coffee

LATE-NIGHT BAR — EXTRAS

To add to the bar

- Shot board
- Cocktail and gin trees
- Cocktails (mojito, caipirinha, daiquiri, piña colada, margarita...)
- Premium gins
- Black vodka
- Tia Maria
- Tequila
- Rum

Price on request.



INCLUDED IN ALL MENUS

Wedding *cake*

The wedding cake is on us (100 g per adult), along with sparkling wine for the toast at the cake cutting — for the two of you and all your guests.

IMPORTANT NOTES

- Send us a photo or a description of the cake you have in mind; we'll confirm whether it's included or let you know the additional cost.
- The cake topper is not included.
- For safety reasons, sparklers are not permitted at the cake cutting.

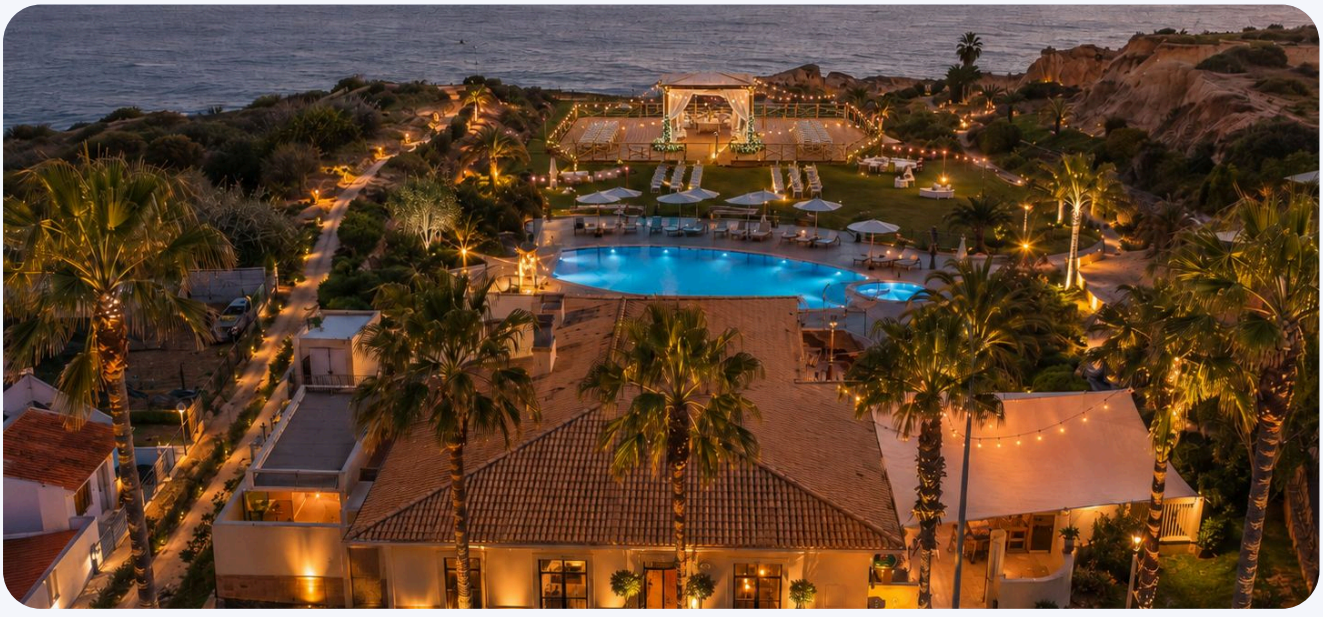
PRICES

Price list

Prices on request

Every wedding at NOVA is tailor-made — date, number of guests, menu and extras. Send us your enquiry and your coordinator will reply personally within 24 hours with a detailed proposal.

Included in all menus: welcome reception, late-night buffet, open bar, wedding cake and sparkling wine.



TERMS

Terms & *conditions*

Booking and terms

The booking, payment and venue-use terms come with your personalised proposal. Your coordinator explains every point personally — no small print.

01

Enquire

Choose your date and tell us about your plans. It takes two minutes.

02

Visit

Walk the venue with us — in Burgau or by video call — and feel the atmosphere.

03

Your proposal

Within a few days you receive a tailored proposal with menu, set-up and timeline.

04

Secure your date

A deposit reserves your date. From then on, your coordinator plans every detail with you.



NOVA

NEXT STEPS

Let's plan it *together.*

1 Choose your date in our online calendar — availability is shown in real time.

2 Your coordinator replies personally within 24 hours.

3 Visit NOVA, in person or by video call, and taste our menus.

4 You receive a personalised proposal and secure your date.

CHECK AVAILABILITY →

Or scan the code to open the calendar

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