Flavours to make your soul fall in love
A WORK OF ART FOR THE SENSES

Warm flavours, surprising textures and fascinating aromas. With our special wedding menus, you will discover a combination of feelings that will captivate both your palate and your guests.

« CASABLANCA »

Menu

Welcome Cocktail
- 1 hour -
Choice of 8 Hot Appetizers and 8 Cold Appetizers

Welcome Bar

Dinner

To Start …
Tuna Tataki with Sweet Soy Sauce and Oriental Salad

To Continue …
Fishermen Soup with Garlic Muslin Profiterole

To Refresh …
Sorbet of your Choice

To Finish …
Crusted Rack of Lamb with Crispy Corn and Wild Oregano with Multicolour Vegetable Stew

The Sweet End …
Wedding Cake or Dessert

The Cellar …
Mineral Water
Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C.a. Rioja
Codorníu Clásico Brut Nature D.O.Cava

Coffee

€100 per person

(VAT not included, we will apply the VAT tax valid during the date of the event)
« THE BRIDGES OF MADISON COUNTY »

Menu

Welcome Cocktail
- 1 hour -
Choice of 8 Hot Appetizers and 8 Cold Appetizers

Welcome Bar

Dinner
To Start …
Duck Ham Salad with Diced Mango & Foie Vinaigrette

To Continue …
Roasted Bell Peppers Cream with Garlic Shrimp Skewer and Balsamic

To Refresh …
Sorbet of your Choice

To Finish …
Confit of Cod with Creamy Mashed Potatoes and Fried Spinach

To Sweet End …
Wedding Cake or Dessert

The Cellar …
Mineral Water
Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C.a. Rioja
Codorníu Clásico Brut Nature D.O.Cava

Coffee

€100 per person
(VAT not included, we will apply the VAT tax valid during the date of the event)
« OUT OF AFRICA »

Menu

Welcome Cocktail
- 1 hour -
Choice of 8 Hot Appetizers and 8 Cold Appetizers
Hand Cut Iberian Acorn Ham Station, Olive Oil and Grated Tomato

Welcome Bar

Dinner
To Start …
Scallop and Zucchini Voulote Salad, Seafood Emulsion
and Caramelized Diced Pear

To Continue …
Cold Melon Soup with Iberian Profiterole and Crispy Iberian Ham

To Refresh …
Sorbet of your Choice

To Finish …
Confit of Suckling Pig with Caramelized Apples

To Sweet End …
Wedding Cake or Dessert

The Cellar …
Mineral Water
Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C.a. Rioja
Codorniu Clásico Brut Nature D.O.Cava

Coffee

€120 per person
(VAT not included, we will apply the VAT tax valid during the date of the event)
« THE ENGLISH PATIENT »

Menu

Welcome Cocktail
- 1 hour -
Choice of 8 Hot Appetizers and 8 Cold Appetizers
Hand Cut Iberian Acorn Ham Station, Olive Oil and Grated Tomato

Welcome Bar
White Wine, Red Wine, Cava, Vermouth, Sherry, Beer and Soft Drinks
Mojito and Caipirinha Station

Dinner
To Start …
Spinach Salad with Pear, Balsamic Vinaigrette Iberian Ham and Figs

To Continue …
Lobster Cream with Dill Crouton

To Refresh …
Sorbet of your Choice

To Finish …
Andalusian Breaded Monkfish with Piquillo Pepper Caulis and Mussels & Saffron Risotto

To Sweet End …
Wedding Cake or Dessert

The Cellar …
Mineral Water
Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C. a. Rioja
Codorníu Clásico Brut Nature D.O.Cava

Coffee

€120 per person
(VAT not included, we will apply the VAT tax valid during the date of the event)
« GONE WITH THE WIND »

Menu

Welcome Cocktail

- 1 hour -

Choice of 8 Hot Appetizers and 8 Cold Appetizers
Hand Cut Iberian Acorn Ham Station, Olive Oil and Grated Tomato
Fungi Porcini Risotto Station

Welcome Bar

White Wine, Red Wine, Cava, Vermouth, Sherry, Beer and Soft Drinks
Mojito and Caipirinha Station

Dinner

To Start …

Asparagus and Confited Shrimp Parfait, Watercress Salad and Sun Dried Tomato

To Continue …

Salmorejo with Red Prawn and Quail Eggs

To Refresh …

Sorbet of your Choice

To Finish …

Beef Filet with Confited Mushrooms and Zucchini Cake

To Sweet End …

Wedding Cake or Dessert

The Cellar …

Mineral Water

Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C.a. Rioja
Codorniú Clásico Brut Nature D.O.Cava

Coffee

€140 per person

(VAT not included, we will apply the VAT tax valid during the date of the event)
West Side Story

Menu

Welcome Cocktail
- 1 hour -
Choice of 8 Hot Appetizers and 8 Cold Appetizers
Hand Cut Iberian Acorn Ham Station, Olive Oil and Grated Tomato
Fungi Porcini Risotto Station

Welcome Bar
White Wine, Red Wine, Cava, Vermouth, Sherry, Beer and Soft Drinks
Mojito and Caipirinha Station

Dinner
To Start …
Lobster Salad with Diced Mango and Passion Vinaigrette
To Continue …
Clams and Shrimp Soup with Pernod
To Refresh …
Sorbet of your Choice
To Finish …
Sautéed John Dory Fish with Fresh Confited Fennel and Green Asparagus Sauce
To Sweet End …
Wedding Cake or Dessert

The Cellar …
Mineral Water
Verdeo, D.O. Verdejo
Viña Paceta Crianza D.O. C.a. Rioja
Codorníu Clásico Brut Nature D.O.Cava
Coffee

€140 per person
(VAT not included, we will apply the VAT tax valid during the date of the event)
SELECTION OF APPETIZERS

COLD APPETIZERS

❤️ Quail Eggs with Piquillo Pepper Mousse
❤️ Lobster Russian Salad Puff Pastry
❤️ Smoked Salmon Rolls with Spicy Fresh Cheese
❤️ Tuna Tataki with Wasabi Mayonnaise and Sesame Seed
❤️ Salmon Tartar Tartlet
❤️ Smoked Mozzarella Skewer with Pesto Cashews Cherry
❤️ Shot of Salmorejo Soup & Ham
❤️ Caramelized Apple & Foie Gras Mille Feuilles
❤️ Rosemary Marinated Cured Cheese with Glazed Grapes
❤️ Spanish Potato Omelet Lollipop with Soft Pickle
❤️ Canary Banana Foam with Crispy Bacon
❤️ Roasted Vegetables Mousse with Tuna Belly
❤️ Avocado Dice with Marinated Anchovy

HOT APPETIZERS

❤️ Tandoori Prawns
❤️ Homemade Blue Cheese Croquettes with Pepper Jelly
❤️ Homemade Iberian Ham Croquettes
❤️ Homemade Seafood Croquettes
❤️ Mini Vegetables Rolls with Thai Sauce
❤️ Prawns in Coconut Mango Chutney
❤️ Taleguita Confit of Duck with Pears
❤️ Soy Marinated Quail
❤️ Yakitori Chicken Skewer
❤️ Shot of Andalusian Soup with Iberian Ham and Mint
❤️ Vegetable Curried Tartlets
❤️ Brie Cheese Cubes coated with Blueberries
APPETIZERS STATIONS

Ham Station with Cutter, Olive Oil and Grated Tomato ...........................................€12 p.p.
Boletus Risotto Station ...................................................................................................... €8 p.p.
Malaga Fried Fish Station ................................................................................................. €10 p.p.
Mojito and Caipirinha Station ............................................................................................ €8 p.p.

FLAVOURS SHERBET TO CHOICE

Flavoured to… Lemon, Tangerine, Pineapple, Framboise, Apple, Pink Grapefruit, Mojito or Margarita.

Feel free to ask for other flavour, and if you wish, we can liquefy your sherbets with Vodka or Cava.

WEDDING CAKE OR DESSERT A LA CARTE

DESSERT TO CHOICE

♥ Hazelnut Mousse and Lemon Foam
♥ Brownie with Hot Chocolate and Vanilla Ice Cream
♥ Chocolate and Citrus Fruits Pyramid
♥ Jaén Fig Mousse flavoured with Pedro Ximenez Sherry and served with Jelly
♥ Millefeuille with Cardamom Cream and Coffee Essence Filling
♥ Mango and Coconut Foam served with Rum Caramel
♥ Passion Fruit Heart, Caramelised Condensed Milk and Rum Jelly
♥ Chocolate Sphere and Nougat Ice Cream
♥ White and Dark Chocolate Duo
♥ Tartín of Cheese and Raisins served with Caramelised Condensed Milk
WEDDING CAKE TO CHOICE

- Pastry Cream with Whipped Cream and Fruits
- Orange Cake with Whipped Cream
- Pistachio Cake with Pastry Cream
- Nougat Cake with Hazelnut Praline
- Lemon & Cream
- Chocolate Cake
- Coffee Mouse
- Strawberry with Cream

*If you wish a different flavour, please do not hesitate to let us know.*

MIDNIGHT SNACK

Selection of Mini Sandwiches, Sherry Consommé & French Pastry selection

€ 8 per person
PREMIUM OPEN BAR

2 hours €30 per person
3 hours €40 per person
Extra hours 8 € per person and hour for minimum 50 persons.

DELUXE OPEN BAR

2 hours €40 per person
3 hours €55 per person
Extra hour 12 € per person with a minimum of 50 persons.

The Open Bar include the DJ Services – minimum of 3 hours and at least 120 guests

MOJITOS AND CAIPIRINHAS STATION
1 hour €8 per person
Extra hour €4 per person and hour

GIN TONIC STATION
Selection of Premium Gins:
Hendricks, G-Vine and London Blue with Fever Tree Tonic and Bartender Preparation
1 hour €10 per person
Extra hour €6 per person and hour
SERVICES INCLUDED IN THE PRICES OF THE MENUS:

- Minimum of guests is 100
- Fresh Flowers Decoration
- Printed Menus and Protocol Table
- Tasting menu for 6 people
- A one-hour welcome cocktail
- Bed and breakfast on your wedding night in the bridal Suite
- A special welcome touch in the bridal Suite
- DJ service included for open bar of 3 hours minimum—only available for events with at least 120 guests
- Romantic dinner on your first wedding anniversary at one of our restaurants
- Free access to the Spa

ADDITIONAL SERVICES:

- Garden ceremony setup (padded chair, red carpet and floral arrangements at the altar) €5 per person + VAT.
- Beach Club privatization 10€ per person + VAT.