

Weddings 2009



A paradise of excellence and quality

The taste of elegance...

The taste of an event planned with care and sensibility. Every single detail, the service prepared for a perfect *mise en place*, the attention of a highly professional team. The taste of all those details that will remain forever.

In Sotogrande, in a dream setting, with breathtaking views to the sea or the countryside, where Almenara Hotel is located...

The banqueting rooms

Barbesula is located in the first floor of the main building and, through its large windows, offers magnificent views to the swimming pool area.

In the ground floor of the same building, *San Roque* has direct access to the outside terrace where a welcome cocktail can be offered.

Jimena and *Carteia* are surrounded by gardens. Their large windows provide these banqueting rooms with fantastic daylight.

And our other alternative venues: *NH Sotogrande Hotel* and *Cucurucho Beach Club*.

The banquet

Our Banqueting Team will offer you the possibility of different alternative menus during your visit to our hotel:

Menus designed by our Chef, Christian Baldowski. Interactive menus with different combinations assuring a personalized menu adjusted to your estimates and expectations. Special menus, vegetarian, dietetic etc...

The party

And the party will go on after dinner. We can provide you with a variety of initiatives for an unforgettable celebration up to 04.00 hrs in the morning...

The wines and the drinks

A selection of our wines is included in the menu but, should you wish any other alternative, a wine menu is at your disposal for your choice.

Once dinner is over an open bar will be operative in the banqueting room with a wide variety of national and imported drinks.

The presents for the bride and groom

- Suite for the wedding night including breakfast in the room.
- Flowers, fresh fruit and *cava* sparkling wine in the room at the arrival.
- Tasting menus for the bride and groom.
- Personalized menus.
- Flower decoration on banqueting tables.
- Parking space.
- Courtesy menu for the bride and groom the day of the banquet.

Our team

Our highly professional team will be happy to assist you any day of the week upon appointment.



The Menu

Menu no. 1 (example)

Seafood Soup with Croutons and Pernod Tears

☞

Tangerine Sherbet with Vodka Reduction

☞

Roast Lamb with Poor Potatoes and Ratatouille

☞

Royal Cake with Crunchy Crêpes and Caramel Almond

Wine Cellar no. 1

♦ Price per person: 75,25 €

Menu no. 2 (example)

King Prawn Salad with Fresh Pasta and Crystallized Mushrooms

☞

Hake in Green Sauce, Sautéed Clams and Ham Dust

☞

Green Apple Sherbet with Sparkling Wine

☞

Veal Sirloin Steak Aromatized with Truffles and Gorgonzola Cheese au Gratin

☞

Raspberry Mousse Charlotte

Wine Cellar no. 2

♦ Price per person: 98,50 €

All our menus include coffee and tea

(7% VAT not included)

Appetizers

Snacks

Tuber Chips, Stuffed Olives Coated in Aromatic Breadcrumbs, Tempura Pistachio 'a la Rabiatta', Fried Macadamia Nuts with Rosemary

Cold Soups

Salmorejo from Cordoba with Iberian Ham Dust, Raspberry Gazpacho with Trout Roes

Our Fantasies

Ali Oli Potatoes, Pannacotta with Foie Mousse and Violet Petal Jam, Prawn Pipirrana

Boards

Cheese Table: Cured Mahon, Grana Padano, Torta de Casar, Cured Manchego, Gorgonzola Casseroles, Bread Sticks, Rose Petal Jam, Green Tomato Jam, Violet Petal Jam, Modena Reduction, Quince Jelly Brochettes

Iberian Table: Chorizo, Salchichon

Brochettes

Potato Omelette with Peppers, Chistorra, King Prawn Brik, Scallops with Chopped Olives

Deep-Fried and Warm Bites

Iberian Croquettes, Gorgonzola Croquettes, Partridge Delights

Beverages

Wine, Soft Drinks, Beer

* Price per person: 15,00 €

Extra p/p

Show Cooking:	
Iberian Ham	15 €
Rice	12 €
Cocktail Bar	10 €
Venenciador (on demand)	

* Appetizers are included in the price of the menu as from 125 guests
Please ask for our Special Cocktails

(7% VAT not included)

The Menu

Almenara Hotel offers our Chef's creations for your choice according to the following:

Soups

Raspberry Gazpacho with Crunchy Ham	12,75 €
Lobster Gazpachuelo with its Garnish	14,25 €
Onion Soup, Yolk of Quail, Cured Ham of Veal and Parmesan Cheese au Gratin	9,75 €
Queen Chicken Soup with Mint Aroma	8,90 €
Seafood Soup with Croutons and Pernod Tears	15,25 €
Vichyssoise with Laminated Cod and Red Peppers	12,90 €

Entrées

Potato Foam, Crystallized Onion, King Prawns and Trout Roes	12,00 €
King Prawn Salad with Fresh Pasta and Crystallized Mushrooms	15,00 €
Cod Salad with Smoked Fish and Salted Fish from Almadraba	18,00 €
Magret Salad with Leeks and Old Mustard	17,00 €
Black Lobster Salad with Capers and Sautéed Vegetables	24,50 €
Foie Cannelloni with Roasted Crystal Peppers	15,00 €
Asparagus and Prawn Pie, Smoked Salmon and Raisin and Ginger Vinaigrette	11,00 €
Monkfish Pie with Crunchy Pasta served with Sesame and Soya Sauce	15,00 €
Prawn Lasagne with Herb Mayonnaise and Green Peppers	14,00 €
Lobster Gelé with Warm Seafood	31,00 €

Menu should consist of:
appetizers, soup or entrée, sherbet, second course, dessert and wines

(7% VAT not included)

The Menu

Fish

Groupers	24,00 €
Monkfish	23,00 €
Hake	22,00 €
Turbot	23,00 €
Sea Bass	21,00 €
Lobster	55,00 €
Black Lobster	28,00 €

You may choose any of the above fish to be elaborated and accompanied with any of the following:

Onions with Warm Vinaigrette of Spring Onions and Pistachio

Hazelnuts, Shrimps and Chard Emulsion

Green Sauce, Sautéed Clams and Ham Dust

Juice of Clams with Sage, Sesame and Macadamia Nuts

Wrapped with Bacon and Tender Peas, Mushrooms and Potato

Emulsified Crystal Pepper Cream with Golden Garlic

Aubergine Ratatouille with Black Olive Sauce

Carrot and Coconut Sauce

Parmesan Risotto and Truffle Oil

Baldowski Saffron Sauce

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(7% VAT not included)

The Menu

Sherbets

Lemon with Mature Rum	5,00 €
Tangerine with Vodka Tears	5,00 €
Raspberry	5,00 €
Green Apple with Sparkling Wine	5,00 €

Meat

Lamb Baked in its own Juice with Poor Potatoes and Ratatouille	28,50 €
Duck Confit with Crystallized Onion and Vegetable Wok	18,00 €
Poulard Breast Filled with Spinach, Grapefruit Sauce and Pickled Red King Prawns	21,00 €
Loin of Veal with Red Wine	22,00 €
Veal Sirloin Steak:	25,00 €
<ul style="list-style-type: none"> • Stuffed with Crystallized Mushrooms and Prawns • Sherry Juice and Foie • Aromatized with Truffles and Gorgonzola Cheese au Gratin • Jabugo Ham, Old Vinegar and Young Garlic 	
Iberian Pork Sirloin Steak in Milk and Garlic Cream with Seasonal Vegetables	21,00 €
Crystallized Sucking Pig with its juice and Orange, Pomegranate and Fried Banana	23,00 €
Roasted Shoulder of Lamb with Mint Aroma	24,00 €

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(7% VAT not included)

The Menu

Desserts

Royal Cake with Crunchy Crêpes and Caramel Almond	7,50 €
Mascarpone Tiramisu	7,50 €
Chocolate Delight	7,50 €
Raspberry Mousse Charlotte	7,50 €
White Chocolate Soup with Berries and Meringue Ice Cream	7,50 €
Chocolate Coulant with Meringue Ice Cream	7,50 €

Children's Menu

- Assorted Cold Entrées
- Sucking Veal Scallopini with French Fries
- Ice Creams
- Jellies

♦ Price per child: 29,50 €

Menu should consist of:
appetizers, soup or entrée, sherbet, second course, dessert and wines

(7% VAT not included)

The Wines

Wines no. 1

Viña Lisonja, D.O. Rueda
Vallemayor Crianza, D.O. Rioja
Freixenet Brut Barroco

- ♦ Price per person: 19,00 €

Wines no. 2

Viñas del Vero, D.O. Somontano
Arzuaga Crianza, D.O. Ribera del Duero
Segura Viudas Brut Vintage

- ♦ Price per person: 24,00 €

Wines no. 3

Gran Viña Sol, D.O. Penedés
Marqués de Riscal Reserva, D.O. Rioja
Moët & Chandon Brut

- ♦ Price per person: 39,00 €

(7% VAT not included)

Open Bar

Price per adult (children excluded):

2 hours	18,00 €
Extra hour	8,00 €

(7% VAT not included)

Accommodation

Special rates available for your wedding guests

