



COCKTAIL I

Canapes with ham and sweetened strands of egg-yolk
Canapes with smoked salmon
Canapes with black pudding and rice

Octopus cocktail served on a porcelain teaspoon
Ratatouille and tuna fish breast served on a porcelain teaspoon

"Gazpacho" Andalusian vegetable cold soup in a short glass
Melon cream in a short glass

Dry cured tuna with fried almonds

Spanish iberian cured ham
Spanish iberian pork loin sausage
Cured "Manchego" cheese from la Mancha

King prawns in batter
Shrimp mini-omelettes
Marinated dogfish
Homemade ham croquettes
Cod fritters

Refresments
Beer
Red and white wines
Dry Sherrys
Cava

Price per Person: 17,50 € (+ VAT)



HOTEL^{**}**
BEATRIZ
PALACE & SPA

COCKTAIL II

Canapes with blue cheese
Canapes with piquillo pepper
Canapes with crab steak

Garlic soup in a short glass
Cream of avocado in a short glass

Small piece of dressed young eels

Spanish iberian cured ham
Spanish iberian pork loin sausage
Cured "Manchego" cheese from la Mancha

Homemade shellfish croquettes
Monkfish in breadcrumbs
King prawns in batter
Spanish spicy sausage casserole

Refreshments
Beers
Red and white wines
Dry sherry
Cava

Price per Person: 13,00 € (+ VAT)



MENU 1

Seafood cocktail on a bed of pineapple and melon slices
with king prawns

Cream lobster with chopped prawns

Tangerine sherbet

Iberian sirloin steak stuffed with piquillos pepper
and duck mousse with Malaga's wine sauce

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person : 46,00 € (+ VAT)

MENU 2

"Ajoblanco" Andalusian garlic soup with mango and smoked capon

Baked spider crab Crêpe with seafood sauce and vegetables

Tangerine sherbet

Roasted veal loin with artichoke jardiniere and "Panaderas" potatoes

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person : 49,00€ (+ VAT)



MENU 3

Timbale of piquillos pepper stuffed with cod
with garlic sauce

Cream of monkfish with saffron

Tangerine sherbet

Iberian sirloin steak candied with provenzal herbs
in mushrooms cream and mascarpone

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple
Cava

Price per Person : 51,50 € (+ VAT)

MENU 4

Octopus and boiled potatoes millefeuille
in vinagrette of " Ajada Gallega"

Cream of leek and zucchini with fried prawns

Lemon champagne sherbet

Duck confit on a bed of green apple with honey and rosemary

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple
Cava

Price per Person : 53,50 € (+ 7% VAT)



MENU 5

An assortment of prawns and king prawns with two sauces dip

Thin cream of truffled bird

Lemon champagne sherbet

Iberian sirloin steak in tarragon mustard
served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person : 63,00 € (+ VAT)

MENU 6

Marinated salmon and king prawn salad
with mustard and yogurt dressing

Cream of pumpkin soup with Manchego cheese toast

Tangerine sherbet

Medallions of beef sirloin steak in cultivated wild mushrooms juice
served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person: 70,50 € (+ VAT)



MENU 7

Cream of green asparagus soup with crumbled partridge

Back of sea bass on a bed of vegetables with seafood sauce

Lemon champagne sherbet

Beef entrecôte in three peppers served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person: 73,00 € (+ 7% VAT)

MENU 8

Melon filled with seafood with cocktail sauce

Back of gilthead on a bed of vegetables with fine herbs sauce

Tangerine sherbet

Pork cheeks candied in the style of mountain range
served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person: 75,50 € (+ VAT)



MENU 9

"Salmorejo" Spanish cordovan vegetable soup

Turbot fillet with shallot onion sauce

Tangerine sherbet

Lamb leg and lamb shoulder roasted in the style of Castilla
served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple
Cava

Price per Person: 90,50 € (+ VAT)

MENU 10

Foie and duck ham salad with dried fruty vinagrette

Back of hake with king prawns in parsley sauce

Lemon champagne sherbet

Beef sirloin steak with red wine and vegetables sauce
served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple
Cava

Price per Person: 92,00 € (+ VAT)



MENU 11

Pineapple filled with seafood with cocktail sauce

Back of sea bass on a bed of vegetables with garlic sauce

Lemon champagne sherbet

Medallions of beef sirloin steak with truffle sauce
served with garnish

Wedding cake

Red and white Wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price Per Person: 94,50 € (+ VAT)

MENU 12

Lobster salad with coral vinagrette

Back of gilthead in champagne served on vegetables

Tangerine sherbet

Beef in mushrooms cream served with garnish

Wedding cake

Red and white wine

Coffee and sweets

Liquors: Anisette, Cognac, Gin, Apple

Cava

Price per Person: 118,50 € (+ VAT)

***All meats and fishes are served with garnish**



CHILDREN ´S MENU

Variety of starters
Chicken escalope with chips
Wedding cake
Refreshments

Price per Person: 27,50 € (+ VAT)

WEDDING CAKES LIST

Puff pastry, meringue and caramelized egg yolk
Black forest gateau
Honey and nut candy
Truffle
Strawberries and cream

Raspberry and white chocolate
Honey and nut candy with white chocolate

Wedding package

- Double room with sea views and breakfast for the bride and groom (suite if it is available).
- Half board, with a minimum of a hundred guests, the bride and groom will have from four to six nights in one of our hotels (consulting availability).
- Special room rates for guests.
- Wedding taste menu for the bride and groom and four guests.
- Complete wedding menu including wedding cake and cava (sparkling wine).
- Table plane and printed menu.
- Set up and fresh flowers table centrepieces.

The non use of these services are not exchanged by others or used by other people

Conditions of reservation

- To book in firm it is necessary a deposit of 600€
- 50% of the estimated total after the menu tasting and the remaining amount the day after the event.

Entertainments

- At lunch time the dance will be held at the hotel bar musical.
- At dinner time may be dancing in the banquet hall or hotel bar musical (Not exclusive)
- Open bar 3 hours 16,00€+ vat per person (all adults)
- Each extra hour will have a supplement of 7,50€ + vat by guests at that time.
- Tickets for a drink voucher 6,50€ + vat.
- Dj: 600€ + vat (Optional)

Importants Notes

- In each menu can be made as many changes are desired, with the logic of price variation.
- The cocktail will be outside (consulting availability)