

MENU 1

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 3 Cold Aperitif of your Choice

En Caliente

Selection of 3 Hot Aperitif of your Choice

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Cod Fish and Orange Timbale with Avocado

To Continue...

Clams and Prawn Soup with Saffron Essence

To Refresh...

Sherbet of your Choice

To Finish...

Veal Chop with Merlot Reduction and Creamy Potato Cake

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee

100€ per person
(7% de VAT not included)

Precios válidos para el año 2008. Los servicios contratados para el 2009 pueden sufrir alguna variación en la composición del menú y en el coste por comensal, aplicable un aumento máximo un 3% sobre el precio por persona (IVA excluido)

MENU 2

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 3 Cold Aperitif of your Choice

En Caliente

Selection of 3 Hot Aperitif of your Choice

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Duck Ham and Mango Salad

To Continue...

Green Peas Soup with Crunchy Ham and Picual Oil

To Refresh...

Sherbet of your Choice

To Finish...

Poached Hake, Fennel in Textures and Parsley Oil

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee

100€ per person
(7% de VAT not included)

Precios válidos para el año 2008. Los servicios contratados para el 2009 pueden sufrir alguna variación en la composición del menú y en el coste por comensal, aplicable un aumento máximo un 3% sobre el precio por persona (IVA excluido)

MENU 3

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 4 Cold Aperitif of your Choice

En Caliente

Selection of 4 Hot Aperitif of your Choice

The Station

Iberian Ham Carved in front of the Guest

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Lobster Salad with Coral Vinaigrette

To Continue...

"Ajoblanco" from Malaga with Melon Pearls

To Refresh...

Sherbet of your Choice

To Finish...

Black Olive Crusted Lamb Carre au jus with Potato Cake

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee & Liqueur

120€ per person
(7% de VAT not included)

MENU 4

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 4 Cold Aperitif of your Choice

En Caliente

Selection of 4 Hot Aperitif of your Choice

The Station

Iberian Ham Carved in front of the Guest

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Lobster Salad with Coral Vinaigrette

To Continue...

Melon Soup with Crunchy Iberian Ham

To Refresh...

Sherbet of your Choice

To Finish...

Sea Bass over a Bed of Spinach and Red Bell Pepper Sauce

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee & Liqueur

120€ per person
(7% de VAT not included)

MENU 5

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 5 Cold Aperitif of your Choice

En Caliente

Selection of 5 Hot Aperitif of your Choice

The Stations

Iberian Ham Carved in front of the Guest
Tiger Prawns with its Sauce

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Tuna Tataki Salad with Candied Soy Sauce and Sesame

To Continue...

Bay Calms Soup

To Refresh...

Sherbet of your Choice

To Finish...

White Veal from Avila Filet Mignon,
Dauphinoise Potato, Carrot Chips and Port Jus

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee & Liqueur

140€ per person
(7% de VAT not included)

Precios válidos para el año 2008. Los servicios contratados para el 2009 pueden sufrir alguna variación en la composición del menú y en el coste por comensal, aplicable un aumento máximo un 3% sobre el precio por persona (IVA excluido)

MENU 6

The Welcome Cocktail...

(45 minutes)

Cold

Selection of 5 Cold Aperitif of your Choice

En Caliente

Selection of 5 Hot Aperitif of your Choice

The Station

Iberian Ham Carved in front of the Guest

Cellar...

White Wine, Red Wine, Vermouth,
Dry Sherry, Beer and Soft Drinks

The Diner...

To Begin...

Foie Mi Cuit, PX Gelée & Pistachio

To Continue...

Fresh Vegetables Soup

To Refresh...

Sherbet of your Choice

To Finish...

Turbot over Asparagus Bed & Saffron Sauce

The Sweet End...

Weeding Cake or Dessert

Cellar...

Mineral Waters
Viña Sol D.O. Penedès
Marqués de Arienzo D.O. Ca. Rioja
Codorniu Brut Nature D.O. Cava
Coffee & Liqueur

140€ per person
(7% de VAT not included)

APERITIFS & STATIONS A LA CARTE

Cold Aperitifs

Green Peas Soup with Mint, Foie & Apple Spoon, Tuna Tataki, "Ajoblanco" with Grapes, Lobster Gazpacho, Foie with Quince Jelly, Cherry Tomato and Mozzarella Skewer with Balsamic Glaze, Cecina and Manchego Cheese Puff Pastry, Bloody Mary Shot, Salmon Tartar Toasts

Hot Aperitifs

Yakitori Chicken Skewer, Wrapped Potato Shrimp, Iberian Ham Croquette, Chicken with Spicy Hazelnut Sauce, Coconut Shrimp with Mango Chutney, Seafood Croquette, Cheddar and Jalapeño Spoon, Black Sausage Candy with Orange Marmalade, Philo Paste Wrapped Shrimp, Marinated Quail Legs, Banana and Crunchy Bacon Spoon, Skewer of Brie and Blackberry

Iberian Ham Station

Iberian Ham Carving with Breads and Oils Selection

1 Carver and 1 Iberian Ham 500€

1 Carver 300€

1 Iberian Ham 200€

(7% VAT not included)

Prawn Station

Tiger Prawns with Salt, over ice and Sauce Selection

10€ per person

(7% VAT not included)

Cheese Station

Selection of 6 Cheeses with Breads and Oil Selection

8€ per person

(7% VAT not included)

FOR THE PARTY...

If you want to encourage your wedding, we detail the very special prices that we offer in the Bar during the Dance:

OPEN BAR

Premium Open Bar

First National Brands

First and Second Hour: 22.50€ per person

Third Hour: 9.25€ per person and hour

Deluxe Open Bar

Black Labels and Reserve Brands

First and Second Hour: 26€ per person

Third Hour: 12€ per person and hour

(The open bar will be open up to 4:30 AM Maximum)

7% VAT not included

LA RECENA (After dinner food)

During the night, after dancing a bit, there is nothing better than to take forces again to continue dancing. For it we offer you 2 options of re-dinner that were not making your guests indistinct.

Half Moon...

Cold Cut Sandwiches
French Pastries Selection

15€ per person

7% VAT not included

Full Moon...

Chicken Broth
Mini Cibbata Sandwich with Iberian Cold Cuts
"Churros" with Hot Chocolate
Fruit Skewers

20€ per person

7% VAT not included

KIDS MENU

For the little ones, the most demanding of the house, we have prepared this selection for them and the parents.

To Begin...

Chicken Soup with Kids Pasta

o

Macaroni with Napolitano Sauce

o

Russian Salad

To Continue...

Grilled or Breaded Chicken Breast

o

Grilled or Breaded Rosada Fish

o

Grilled or Breaded Veal Escalope

For the Dessert...

Ice Cream Selection

o

Fresh Sliced Fruit

30€ per person
7% VAT not included