



H O T E L
LA VIÑUELA



WEDDING'S
MENU
2010

*Next, are detailed 10 menus, that we propose you.
However, you can change them and make a different combination,
according to your preferences.*

H O T E L LA VIÑUELA



Recently distinguished as “Best Rural Hotel in the province of Malaga 2006”, the hotel La Viñuela is one of the maximum exponents of the considered ‘Hotels with charm’ of Andalusia.

The Hotel is located in a natural environment of unequal beauty, next to the Lake La Viñuela, with wonderful views as well to the Nature Reserve of Almirajara and Sierra Tejada, with their most important montain “La Maroma”.

Since 1999 we have carried out succesfully the celebrations of weddings in our reception rooms, which have been chosen for lots of couples to celebrate one of the most important day in their lives: THE DAY OF THEIR WEDDING

We have several facilities for the celebration of the events, together with the unequalled beauty of the building and the details of the decoration. Furthermore we have a private parking and 15.000 square meters of gardens, where there is the possibility to celebrate the bleassing with the collaboration of the Town Hall from La Viñuela.

Our objective in every event that we carry out is to offer an excellet service satisfying all the necessities and expectations of the bride and the groom. We make sure of every detail from the montage, neatness, organization, development of the menu and service..., with the only aim to have an unforgettable day for the bride and the groom and for the guests.

H O T E L LA VIÑUELA

COCKTAIL

Marinade Tunfisch with Soy and Ginger

Fowl and Foie Cake with Raisins and Bread

Marinade Mussel with Sea Lettuce

Aubergine Caviar with Spawns Trout

Cod and Spinach Croquettes with Tomato Jam

Tasting of Sushi; Niguiris and Makis

Sweet Chicken Crest with Citrus Fruits

Crunchy Chickpeas

Crunchy Black Pudding Cigarretes

Crunchy Bread Crumbs

Manchego Cheese Brochettes

Tasting of Smoked Fisch with Ray Bread, Spinachs and Cereals

Cherry Cream Drops and Coco Ajoblanco

Ajobacalao of Velez with Cheese and Mint

Tasting of King Prawns: with Green Rice, with Coconut and Red Curry Cream, and Sweet and Savoury with Maracuya

Gorgonzola with Cherrys and Pine Nuts with Basil Seasoning

Crunchy Aubergine with Cane Honey

Duck Ham with Sweet Onions

Lamb Gizzards with Roasted Peppers

H O T E L LA VIÑUELA

MENU 1

Cocktail

Sweet Apple and Mushrooms Pastry with Gratinised Goat Cheese and Duck Ham, ,
Glazed with Avocat Honey

White Wine Barón de Rivero D. O. Sierra de Málaga

Melon Cold Cream with Iberian Ham

Bullock Tail with Vegetables Cream and Pumpkin Puree

Red Wine El Coto Crianza D. O. Rioja

Cheese Cake with Red Fruits

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 64.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 2

Cocktail

Courgette Risotto, Mushrooms and Mascarpone with Roasted King Prawns and Mild Tarragon Cream

White Wine Barón de Rivero D. O. Sierra de Málaga

Andalusian Gazpacho with Olive Oil Ice Cream and Iberian Ham

Iberian Pork Steak with Artichoke Timbale and Baby Beans

Red Wine El Coto Crianza D. O. Rioja

Tiramisú with Amaretto and Vanilla Cream

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 66.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 3

Cocktail

Lobster Lasagne au Grátis with Crab Bechamel

White Wine Barón de Rivero D. O. Sierra de Málaga

Raspberry and Blackberrys Gazpacho with Cold Cheese and Apple Cream

Bullock Beef Steak Glazed with Rosemary Honey and its Fruits Brochette

Red Wine El Coto Crianza D. O. Rioja

Cream Puff Pastry with Cinnamon

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person €9 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 4

Cocktail

King Prawn and Lobster Crepe with Scallop, Sea Lettuce and Shellfish

Or

Goldenhead Bream and Sesame with Risotto and Dill

White Wine Barón de Rivero D. O. Sierra de Málaga

Iberian Pork with Thyme and Camomile

Red Wine El Coto Crianza D. O. Rioja

Tiramisú with Amaretto and Vanilla Cream

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 70.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 5

Cocktail

Mi-Cuit Foie Tímbole with Red Quince and Ronda Cheese, Creamy Apple
and Citrus Fruits Dressing

Red Wine El Coto Crianza D. O. Rioja

Coconut, Pineapple and Prawn Ajoblanco

Cod Steak with Garlic Pil Pil and Shellfish in a Ratatouille Sauce

White Wine Barón de Rivero D. O. Sierra de Málaga

Tiramisú with Amaretto and Vanilla Cream

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 73 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 6

Cocktail

Smoked Fish Mosaic with Spawns Trout , Aubergine Caviar
and Mild Tartar with Sesame

White Wine Barón de Rivero D. O. Sierra de Málaga

Lobster and Prawn Cream

Iberian Pork Sirloin with Ribera del Duero Wine and Asparagus

Red Wine El Coto Crianza D. O. Rioja

White Chocolate and Mango Dome

Cava Castillo de Perelada Brut Reserva

Coffee and Tea
Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 74 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 7

Cocktail

Carpaccio of King Prawn and White Prawn with Avocat Cream and Sea Urchin Dressing

White Wine Barón de Rivero D. O. Sierra de Málaga

White Soup with Roses Ice-Cream and Almond Crocant

Iberian Fillet with Sweet Oporto and Gnochis

Red Wine Coto de Imaz Reserva D. O. Rioja

Black and White Chocolate Pyramid

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 76.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU 8

Cocktail

Asturias Beans

Red Wine Coto de Imaz. Reserva. D. O. Rioja

Ox Puff Pastry and Foie, Mushrooms and Fruits Juice

Red Wine Coto de Imaz. Reserva. D. O. Rioja

Chocolate, Caramel and Pine Nuts Dome

Cava Castillo de Perelada Brut Reserva

Coffee and Tea

Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 77.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

MENU

Cocktail

Angler Fish and King Prawns Fillet with Sesame and Pistacchio Nut, Avocat and its Crunchy with Blueberry Dressing

White Wine Barón de Rivero D. O. Sierra de Málaga

Mushrooms Cream with Chestnuts and Iberian Steack and Módena Dressing and Truffle

Duck Confit in a Peach Chutney Dressing, Nuts Puff Pastry and Grapefruit Bittersweet

Red Wine Coto de Imaz. Reserva. D. O. Rioja

Three Chocolates and Nuts Dome

Cava Castillo de Perelada Brut Reserva

Coffee and Tea
Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 78 € IVA (7% Not Included)

H O T E L LA VIÑUELA

MENU 10

Cocktail

Prawn and Wild Asparagus Duet, Sole with Cava Sauce and Rissoto

White Wine Barón de Rivero D. O. Sierra de Málaga

Ajoblanco Cream with Mango and Duck Ham

Ox Sirloin, Mild Red Fruits Sauce and Dauphinoise Potatoes

Red Wine Coto de Imaz Reserva D. O. Rioja

Chocolate and Nougat Candy Mousse Dome

Cava Castillo de Perelada Brut Reserva

Coffee and Tea
Mignardices

Snack in half afternoon or early morning: Varied Bread Rolls and Jabugo Soup

Price per Person 78.50 € IVA 7% (Not Included)

H O T E L LA VIÑUELA

The prices include:

- Tasting for 6 people several months before the wedding..
- Tables decoration.
- One room free for the bride and groom.
- Cocktail area and gardens.
- Tables linen in different colors, crockery, glassware and cutlery.
- Exterior decoration with candles or torcas for the nights weddings..
- Sitting Plan and Table Menus.
- Maitre, cooks, waiters service.
- Cloakroom service.
- Parking.
Snack in half afternoon or early morning: varied Bred Rolls and Ham Soup
- Mignardices with the caffe or tea.
- Bus service with 55 seats, one leaving and one arrival (at the most away Malaga, ask for others routes).

Extra services:

- Free Bar 14 € per person (4 Hours), Look at the drinks list..
- Disk-jockey 460 € 4 horas de Barra Libre.
- Electricity connection for your DJ 140 €.
- Extra Hour of Free Bar and Dj 465€.
- Blessing: 510 €
- Live music during the blessing and cocktail. Ask about the prices.
- A typical Spanish Man who gives Flowers to the Women. Ask about the prices..
- A Typical Spanish Woman who provides Wine during the Cocktail 260 €.
- A typical Spanish Man who cuts Iberian Ham during the Cocktail 550 €.
- Babysitter service, Children's Animation. Ask about the prices,

All the prices previously mentionned include 7% Taxes.

NOTE: All these prices are for at least 120 people. Less than 120 people, ask about the prices.

H O T E L LA VIÑUELA

FREE BAR PER PERSON

WHISKY

Cutty Sark
White Label
JB
Dyc 8 Años
Ballantine`s
Passport
Johnnie Walker
Jameson
Four Roses

VODKA

Smirnoff

BRANDY

Soberano
Magno

RON

Bacardi
Cacique
Havana 3 Años
Pampero
Brugal

BEER

Draught Beer

GIN

Larios
Gordon`s
Beafeater
Bombay

OTHERS

Tía María
Crema Catalana
Baileys
Martini
Malibu Coco
Amaretto Di Saronno
Ponche Caballero
Pacharan Otaola
Non Alcoholic Spirit

SOFT DRINK

Cocke
Diet Cocke
Orange Fanta
Lemon Fanta
Tonic Water
Sprite
Soda Water
Peach Juice
Pineapple Juice
Tomato Juice
Milkshakes

ASK ABOUT OTHER BRANDS



CHILDREN'S MENU

Escalope with French Fries and Croquettes

Cake or Ice-Cream

Drinks: *Fruits Juices*
Soft Drinks
Mineral Water

26 €/child, 7% IVA included

Ask for other possibilities