



H10 estepona palace

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Dear Customers,

First of all we are glad to congratulate you for this special day and express our best wishes for you.

Also thank you for thinking of our hotel to celebrate such an important event and offer you our banquet guide of events hoping that will help you to preparing it.

We have at your disposal distinguish salons, a magnificent terrace and areas with impressive views to the sea or our beautiful gardens, were you can carry out your ceremony or celebration; also options of decoration to reach a personalize ambience at your liking. And of course, parking possibilities at special rates.

Within our services we cover your needs with welcome drinks to receive you guests alter the ceremony while you enjoy of our views, an exquisite menu selection to celebrate your banquette in which we include the "minutas" and Standard decoration and different services of animation for children and adults.

To close the day, we propose a small party in which you will enjoy of our free bar options and musical animation.

Even more, for wedding celebrations, the hotel offers accommodation in superior room for the married couple and special rates for the guests.

Now we attach the different options of welcome cocktails, menus and other services waiting to meet you in our H10 Estepona Palace to show you our installations and ensure that the accomplishment of your engagement is success.

Waiting for you visit, best regards.

The H10 Estepona Palace Team.





H10 estepona palace

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Welcome Drinks and Free Bar

Welcome Drink (45 min)

House white wine
House red wine
Beer
Alcohol-free beer
Mineral water
Soft drinks
Packaged juices
Dried fruits and nuts

Welcome Drink Palace (45 min)

House white wine
House red wine
Dry sherry wine
Beer
Alcohol-free beer
Mineral water
Soft drinks
Packaged juices
Cava
Dried fruits and nuts
Olives

Please consult our price list





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Welcome Drinks and Free Bar

Free bar (60 min)

Selection of national spirits
Havana Club 3 years rum
5 year Whiskies
House white wine
House red wine
Beer
Alcohol-free beer
Mineral water
Soft drinks
Cava

Free Bar Palace (60 min)

Selection of international spirits
Cacique rum
5 year Whiskies, Black Label and Malt
House white wine
House red wine
Beer
Alcohol-free beer
Mineral water
Soft drinks
Cava

Please consult our price list





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Cocktails

Tanguillo Cocktail (45 min)

Salmorejo and ajoblanco duo* (two kinds of cold soup)
Small squid in its ink croquettes
Peppers salad with goat cheese shot*
Small piece of toast of salmorejo with salted tuna
Samosas and saquitos
Salmon and avocado marbles
Iberian pork with cheese and plums miniature
Prawn and vegetable Lollipop
Jovis and snacks
Assorted nests

Juncal Cocktail (45 min)

Fried olive with tomato screw*
Salmorejo and ajoblanco duo* (two kinds of cold soup)
Duck magret in aniseed sauce
Peppers salad with goat cheese shot*
Small piece of toast of salmorejo with salted tuna
Cod confit with potato purée
Samosas and saquitos
Cod marbles with Málaga salad
Shrimp popsicle
Jovis and snacks
Assorted nests
Prawns in potato crisp

* Vegetarian dishes

Please consult our price list





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Cocktails

Serrana Cocktail (45 min)

Salmorejo and ajoblanco duo* (two kinds of cold soup)
Duck magret in aniseed sauce
Small squid in its ink croquettes
Small piece of toast of salmorejo with salted tuna
Salmon and avocado marbles
Samosas and saquitos
Small shrimp omelette
Prawns and vegetable Lollipop
Jovis and snacks
Assorted nests
Sirloin with foie miniature
Assorted salted sticks

Jaleo Cocktail (45 min)

Fried olive with tomato screw*
Salmorejo and ajoblanco duo* (two kinds of cold soup)
Small squid in its ink croquettes
Peppers salad with goat cheese shot*
Cod confit with potato purée
Samosas and saquitos
Cod marbles with Málaga salad
Iberian pork with cheese and plums miniature
Shrimp popsicle
Jovis and snacks
Prawns in potato crisp
Cheese and sobrasada (majorcan sausage spread) pop
Quail popsicle
Nest of salmon brochette

* Vegetarian dishes

Please consult our price list





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Cocktails

Cocktail as you like it (45 min)

Assorted nests

Bamboo of sushi and sashimi

Fried olive with tomato screw*

Samosas and saquitos

Small squid in its ink croquettes

Quail posicle

Cheese and sobrasada (majorcan sausage spread) pop

Salmon and avocado marbles

Salmorejo and ajoblanco duo* (two kinds of cold soup)

Cod marbles with Málaga salad

Small piece of toast of salmorejo with salted tuna

Jovis and snacks

Duck magret in aniseed sauce.

Prawn and vegetable Lollipop

Small shrimp omelettes

Nest of salmon brochette

Assorted salted sticks

Prawns in potato crisp

Salted sweets

Cod confit with potato purée

Shrimp popsicle

Peppers salad with goat cheese shot*

Sirloin with foie miniature

Iberian pork with cheese and plums miniature

Spanish Omelette

Iberian ham

Serrano ham

“Caña de Lomo”

Iberian “Chorizo”

Iberian “Salchichón”

Iberian sorting

Manchego Cheese.

À la carte selection: Minimum 7 / Maximum 18

* Vegetarian dishes

Drinks

House white wine

House red wine

Beer

Alcohol-free beer

Soft drinks

Packaged juices

Mineral water

Please consult our price list





H10 estepona palace

Standard Celebration Menus

Rondeña Menu

Asparagus cream soup with Iberian ham shavings
Mushrooms and shrimps brick with velvet crab sauce
Mango sorbet
Stuffed with cheese and basil cream poultry cylinders
Apple tart with caramel or celebration cake with ice-cream

Dry Bach white wine PDO Penedés
Arroyo Joven red wine PDO Ribera de Duero
Blanc de Blancs Codorníu cava
Mineral water and soft drinks
Coffee and mignardises

Alboreá menu

Velvet crab cream soup scented with truffle
Stewed salmon fillet in fennel aroma
Green apple sorbet
Iberian sirloin with dried fruits and nuts and Málaga wine
Rose tea cake or celebration tart with ice-cream

Dry Bach white wine PDO Penedés
Arroyo Joven red wine PDO Ribera de Duero
Blanc de Blancs Codorníu cava
Mineral water and soft drinks
Coffee and mignardises

Please consult our price list





H10 estepona palace

Standard Celebration Menus

Verdial Menu

Roast vegetables cream soup
Sole wraps on cassé tomato and dill sauce
Lime sorbet
Veal sirloin in green pepper and rosemary
Charlotinne of red fruits or celebration tart with ice-cream

Dry Bach white wine PDO Penedés
Arroyo Joven red wine PDO Ribera de Duero
Blanc de Blancs Codorníu cava
Mineral water and soft drinks
Coffee and mignardises

Malagueña Menu

Pumpkin and shrimps cream soup
Rocket salad with Parmesan cheese and Iberian ham
Monkfish fillets with fresh vegetables
Passion fruit sorbet with whisky
Beef sirloin stuffed with boletus and foie sauce
Chocolate mille feuille with vanilla sauce or celebration cake with ice-cream

Dry Bach white wine PDO Penedés
Arroyo Joven red wine PDO Ribera de Duero
Blanc de Blancs Codorníu cava
Mineral water and soft drinks
Coffee and mignardises

Please consult our price list





H10 estepona palace

Standard Celebration Menus

Vegetarian Menu

Roast vegetables cream soup
Vegetable crisp with goat cheese
Sorbet
Macaroni with mushroom sauce
Season fruits salad or Celebration cake with ice-cream

Vegan Menu

Cold avocado in soy milk cream soup
Grilled vegetables
Sorbet
Tofu with vegetables and potatoes screw
Season fruits salad or Celebration cake with ice-cream

Wines in Vegetarian Menus

Dry Bach white wine PDO Penedés
Arroyo Joven red wine PDO Ribera de Duero
Blanc de Blancs Codorníu cava
Mineral water and soft drinks
Coffee and mignardises

Daisy children's Menu

Assorted appetizers or Omelette as you like or Neapolitana Macaroni
Veal scallops or Grilled chicken or Fish nuggets
French fries
Celebration cake with ice-cream or Fruit salad or Crème caramel with cream
Soft drinks and juices
Mineral water

Please consult our price list





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Personalised menus

Cream soups

Pumpkin and shrimps cream soup
Asparagus cream soup with Iberian ham shavings
Velvet crab scented with truffle cream soup
Leeks fine cream soup*
Roast vegetables cream soup*
Avocado cold cream soup*

Starters

Mushrooms and shrimps brick with velvet crab sauce
Salmon cannelloni and fresh cheese (Ricotta) with nuts
Lobster salad with almond sauce
Rocket salad with Parmesan cheese and Iberian ham
Avocado and shrimps tartar
Cod mille feuille with bitter orange vinaigrette
Grilled vegetables*
Macaroni with mushroom sauce*
Vegetable crisp and goat's cheese*
Spinach cannelloni*
Tofu with veggies and potato screw*

Sorbets

Green apple sorbet
Mango sorbet
Raspberry sorbet
Lime sorbet
Passion fruit sorbet with whisky

Fish

Tuna with cassé tomato and capers
Cod mille feuille confit with vegetables in truffle oil
Gilthead with piquillo pepper sauce on a crisps bed
Red mullet flower with prawn sauce
Seabass in saffron with mushrooms and spinach
Hake with seafood cream and zucchini sticks
Sole wraps in dill sauce
Monkfish fillets with fresh vegetables
Stewed salmon fillet in fennel aroma

Meat

Lamb ribs in their juice scented with herbs
Chinstrap of hog with berries
Stuffed quail and peach purée
Duck magret with mushrooms and pepper marmalade
Stuffed lamb shoulder with sage aroma
Iberian sirloin with dried fruits and nuts and Malaga wine
Stuffed with cheese and basil cream poultry cylinders
Veal sirloin in green pepper and rosemary
Beef sirloin stuffed with boletus and foie sauce





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Personalised menus

Desserts

Charlotinne of red fruits
Chocolate mille feuille with vanilla sauce
White chocolate mousse
Rose tea cake
Nougat parfait with peach sauce
Black chocolate mousse cake
Apple tatin with caramel
Season fruits salad

White Wines

Dry Bach – PDO Penedés
Viña Quiñón – PDO Rueda
Rimat Viña 27 – PDO Costers del Segre
Hermanos Lurton – PDO Rueda
Gran Viña Sol – PDO Penedés
Nerola – PDO Cataluña

Red Wines

Arroyo Joven – PDO Ribera de Duero
Barón de Ivendi Crianza – PDO Rioja
Ibéricos Crianza – PDO Rioja
Valtravieso Joven – PDO Ribera de Duero
Viña Zaco – PDO Rioja
Atrium Crianza – PDO Penedés

Cavas

Blanc de blancs – Codorníu
Rimat Chardonnay – Codorníu
Anna Rosé – Codorníu
Gran Claustro Brut – Perelada





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Price List

Welcome Drinks and Free Bar

Welcome Drink (45 min)	€7,90
Welcome Drink Palace (45 min)	€10,00

Free Bar (60 min)	€10,00
Free Bar (2 hours)	€18,00
Free Bar (3 hours)	€24,00
Free Bar Palace (60 min)	€15,00
Free Bar Palace (2 hours)	€27,00
Free Bar Palace (3 hours)	€36,00

Cocktails

Tanguillo cocktail (45 min)	€15,90
Juncal cocktail (45 min)	€17,50
Serrana cocktail (45 min)	€19,70
Jaleo cocktail (45 min)	€22,80

Menús de Celebración

Rondeña Menu	44,80 €
Alboreá Menu	48,15 €
Verdial Menu	54,50 €
Malagueña Menu	66,00 €
Vegetariano Menu	43,00 €
Vegano Menu	46,70 €
Daisy Children's Menu	27,30 €

Upgrade Menu's Wines (Suplement on Basic package)

White Wines

Raimat Viña 27 DO Costers del Segre	€2,10
Hermanos Lurton DO Rueda	€3,15
Gran Viña Sol DO Penedés	€4,20

Red Wines

Ibéricos Crianza DO Rioja	€2,10
Valtravieso Joven DO Ribera de Duero	€2,10
Viña Zaco DO Rioja	€3,15

Cavas

Raimat Chardonnay – Codorníu	€1,05
Anna Rosé – Codorníu	€2,15
Gran Claustro Brut – Perelada	€3,15

VAT included





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Sundry Services and Supplements

Food & Beverage

Whole Iberian ham with cutting service	From €385.00
Sherry service with cellar master	From €230.00
Supplement for Mediterranean Terrace usage	From €500.00

Ambient Animation

Children's entertainer service	From € 150,00 €
Music*: DJ Service	From €260.00
Live music	From €300.00
Professional shows: magicians, comics, dancing	From €350.00

Exclusive Security Service

Security Guard	€22.00/hour.
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Parking

Official Rate	€6.60 /day
Special Rate for guests attending the event	€5.00 /day

Accommodation

Special Rates for guests at Weddings and Events
(Check with booking department of the hotel)

VAT included





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BASIC TABLE FLOWERS ****
(Included in the price of the menu)



OTHER TABLE FLOWERS

(From €9.00)

Consult at flower shop other flowers and decoration composition.



CEREMONY DECORATION

(From €350.00)

Consult at flower shop other flowers and decoration composition.





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Summary of General Conditions

Prices and Payment conditions.

Menu prices are for a minimum of 100 people and have an increase of 10% for less than 100 and 20% increase for less than 50 guests. The number of guests assisting the event must be provided by the client for a minimum of 10 days in advance, together with any additional detail needed. When the minimum confirmed guests are not reached, the client will pay the total of the contracted services.

The client will proceed paying in advanced the quantity of two thousand euros (€ 2.000,00) in concept of deposit to confirm the reservation, making the remaining payments as follows:

- 40% Payment of the total of contracted services for a minimum of 4 month in advance.
- 50% Payment of the total of contracted services for a minimum of 1 month in advance.
- Payment, once finished the event, of remaining quantity and possible extras that may have emerge.

All payments will be done in cash or through bank transfer; no personal checks will be accepted.

The events cancellation will have a penalty based on the timing that has been communicated to the hotel, being between a minimum of €500,00 for cancellation once the booking is confirmed prepaid, and the total of the deposits prepaid for one week in advance cancellations.

The hotel reserves the right to modify the published prices without previous notice, taking in consideration that that there has been no confirmation to the client and that there has been no confirmed prepaid booking.

Booking rooms for guests.

If the client wants to book rooms for his/her guests, they have to communicate in advanced to the Hotel's reservation department, to assure room availability and to apply special rates.

We recommend booking at least one month in advanced in the months of high season, June to September. Bookings made individually will be invoice at the public rates stated at the moment of the booking.

Music and Party Lounge.

With the goal of ensure the rest of our customers the duration of the party will be as maximum until 03:00h. The hotel reserves the direct control of music sessions and loudness, which are subjected to the consideration of the chosen personnel of the hotel, when hiring music session directly with the hotel and when music session have been hired by the client externally. In case of reported complaints for this matters, the music session must be stopped at the moment that the hotel communicates it.

The client takes the responsibility of any damages that can be caused by his/her guests to the hotel's installations and/or to other customers. In particular the client assumes to compensate the hotel in relation with any penalty imposed to the hotel for rule breaking the Spanish law 28/2005, of the 26th of December, regarding smoking, by his/her guests having to pay any penalty, if the penalty is imposed to the hotel.

This document is an informative summary. Please consult always the general conditions of contract which appear in the services contract.

