

B { } bou

HOTELS

WEDDING MENUS

In B Bou Hotels we would be very happy to organize your B {Wedding} Bou in our Hotel La Viñuela & Spa and Hotel Cortijo Bravo. For that reason, we propose you different combinations of menus as a suggestion but don't forget that we want to fulfil your desires and you can make the best combination adapted to you. Please, suggest us anything you need in order to get the perfect menu for your wedding.

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La Viñuela Boutique Hotel is one of the most important Hotels with charm in Costa del Sol. You will find here the balance: location, architectural concept, decorative style and quality of services. These items will guarantee your successful WEDDING.

Much more than a Hotel, this is a place where each space offers you emotions absolutely pleasant.

It is located in one of the most beautiful natural locations of Andalusia, by the Viñuela Lake, beside "Natural Parc Sierra Tejeda-Almijara" and it is surrounded by typical white towns. This place is so special!

From 1999 we have successfully organized a lot of weddings in our gardens and events rooms. They are perfect to celebrate one of the most important and special days: YOUR WEDDING.

For that reason, we suggest you an incomparable environnement for your wedding: wonderful views, free bus service, a consolidated experience and a merited recognition by our customers.

The quality of our restoration and our staff service guarantee the success of your wedding from the appetizers in our gardens till the main menu.

In our gardens, an incomparable natural frame, you will be able to celebrate an unforgettable blessing. Photographs will be extremely original.

We can offer you facilities specially designed for these kinds of events with typical frames and decoration details. And what's more we offer you private parking and more than 15.000 square meters of gardens. Without a doubt, the celebration of weddings, thanks to our experience, is one of our special tasks.

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H O T E L S

RECEPTION COCKTAIL (45 minutes)

Small gastronomic glasses of:

- * Quinoa, Edamame, Semi Dried Tomatoes and Chia Seeds
- * Deconstructed Oreo with Parmesan Cheese and Black Olive
- * “Gordal” Olives stuffed with Ajobacalao (Cod and Ail Cream) with Sanlúcar Manzanilla
- Vegetables Falafel with Lebanese Hummus and White Miso
- Pistachio Macarons with Goat Paté
- Prawn Crackers with Shrimps, Guacamole and Tomato Chutney
- Crunchy Prawns with Red Curry and Sweet Chili
- Small Delights of Fresh Pasta with Black Truffle
- Veal Cecina Croquettes
- Spinach and Seeds Croquettes
- Marinated Chicken Brochettes with Yakitori
- Tex Mex Mini-Flutes with Guacamole and Aji
- Different Cheeses with Dried Fruits and Jams
- Vegetables Samosas with Yaourt Cream

Soft Drinks, Beer, White Wine, Red Wine, sangria and Water

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H O T E L S

MENU 1

Welcome Cocktail

Classic Caesar salad with smoked bacon and parmesan shavings

White Wine Coto D.O. Rioja

Free Range Chicken Thighs stuffed with Dried Raisins and Caramelised Onions,
Pedro Ximénez Juice and Vegetables Cous Cous

Red Wine El Coto Crianza D. O. Rioja

Toffe, Mascarpone and Chocolate Delights

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late snacks: Varied Bread Rolls

Price per Person 67,00 €, 10 % IVA Not Included

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H O T E L S

MENU 2

Welcome Cocktail

Caramelised Goat Cheese Salad with Quinoa, WaterCress
and Duck Ham with Chia and Sesame Vinaigrette

White Wine Coto D.O. Rioja

Oxtail Brick with Vegetables Sauce and Pumpkin Purée

Red Wine El Coto Crianza D. O. Rioja

Our Grandmother's Cake with Cookies and Pastry Cream

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 69,00 €, 10 % Not Included

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HOTELS

MENU 3

Welcome Cocktail

Free Range Chicken and King Prawns Vol a Vent with Jerez Cream and Vegetables Fungi Porcini

White Wine Coto D.O. Rioja

Glazed Lamb with Cane Honey and Cinnamon Sauce, Cous Cous and Sweet Potatoes in Sweet Wine

Red Wine El Coto Crianza D. O. Rioja

Pre-Dessert:

Mango Sorbet

Cream Millefeuille with Cinnamon

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price Per Person 72,00 €, 10 % IVA not Included

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HOTELS

MENÚ 4

Welcome Cocktail

Almonds and Fine Herbs Cream with Scallops and Lamb's Lettuce Bouquet with Dried Tomatoes

White Wine Coto D.O. Rioja

Marinated Loin of Iberian Porc with Red Butter and Red Miso,
Patatoes from Canarias and Cherry Tomato and Padrón Peppers

Red Wine El Coto Crianza D. O. Rioja

Raspberries and Strawberries Mousse with Cranberries

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 73,00 €, 10 % IVA not Included

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HOTELS

MENU 5

Welcome Cocktail

Loin of Salmon with Vegetables Wok and Sliced Potatoes

White Wine Coto D.O. Rioja

Iberian Sirloin with Chanterelle Cream and Dauphinoise Potatoes

Red Wine El Coto Crianza D. O. Rioja

Chocolate Coulant with Vanila Ice-Cream

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price Per Person 74,00 €, 10 % IVA not Included

B { } bou

HOTELS

MENU 6

Welcome Cocktail

Marinated and Sliced Salmon with Scallop, Quinoa and Mango Tabbouleh
with Passion Fruit Caviar Dressing

White Wine Coto D.O. Rioja

Glazed Duck Confit with Manadrin, Olive Oil Cream and Courgette Timbale with Brie and Blueberries
Red Wine El Coto Crianza D. O. Rioja

White Chocolate and Passion Fruit Mousse

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 76,00 €, 10 % IVA not Included

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HOTELS

MENU 7

Welcome Cocktail

Corvina Loin with Codium Praline, Spinach and Pumpking Tagliatelle with Basilic

Red Wine El Coto Crianza D. O. Rioja

Roast rack of lamb with red wine sauce, Wok Vegetables
and Dauphinoise potatoes

Red Wine Coto Crianza D.O. Rioja

Chocolate and Mango Mousse

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 78,00 €, 10 % IVA not Included

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HOTELS

MENU 8

Welcome Cocktail

Avocado and Mango Timbale Wrapped in Smoked Salmon, Tender Sweets and Passion Fruit Spheres

White Wine Coto D.O. Rioja

Sirloin of Ox with Tintilla de Rota Juice (Wine from Cadix) and Terrine
Made of Mushrooms, Potatoes and Smoked Bacon

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

Olive Oil Cake Mousse

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 79,00 €, 10% IVA not Included

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H O T E L S

MENU 9

Welcome Cocktail

Salmorejo (Cold Tomato Soup) with Tuna, Anchovies in Vinegar and Trout Caviar

White Wine Coto D.O. Rioja

Sirloin of Beef with Black Truffle Juice, Goat Cheese Timbale and Caramelised Onion

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

White Chocolate Mousse with Chocolate and Brandy

Xenius Brut Cava

Coffee and Tea

Petit Fours

Late Snack: Varied Bread Rolls

Price per Person 81,00 € 10 % IVA not Included

B { } bou

H O T E L S

Other Dishes:

STARTERS:

- Apple and Mushrooms Escalibada with Grilled Goat Cheese and Duck Ham, glazed with Avocado Honey
- Salmon and Spinach Lasagne, with Gold Onion and Fresh Tomato
- Pineapple and Mango Carpaccio with King Prawn Nest.
- Foie Micuit Timbale with Red Quince and Ronda Cheese, Creamy Apple and Citric Dressing
- Lobster Lasagna with Crab Besamel and King Prawn Brochette
- Risotto with Courgette, Boletus Mushrooms and Mascarpone in Crunchy Nest with Grilled Asparagus and Mild Cream of Tarragon
- Pineapple and Mango Millefeuille with Avocado and Crab Tartare, King Prawns and Cocktail Sauce

CREAMS:

- Lobster and Shrimp Cream
- Monkfish and Almonds Soup, with comin and Penod Gelatine
- Leeks and Yucca Cream in two ways, Idiazabal Cheese and Foie
- Aromatic Tomato Cream with Chutney and Cod
- White Soup with Rose Petals Ice-Cream and Crispy Almonds
- Asturian Beans

FISHES:

- Shrimp and White Prawn Carpaccio with Creamy Avocado and dressing of Sea Urchin
- King Prawn and Wild Asparagus Duo in sole Cannelloni, Mild Cream of Mustard and Wok Vegetables.
- Gilthead in Sesame Crust with Carnaroli Risotto, Ricotta and Dill Cream
- Pil-Pil Cod and Sellfish Pisto
- Gilthead with Spinach Ravioli and Cream Sauce with Fine Herbs an Cava
- Sea Bass Loin with Potatoes and Pumpking Sauté, Pak Choi and Dried Tomatoes and Pine Nuts Oil

MEATS:

- Iberian Loin with Apple Bread, Cheese Goat and Fruits and Quince Crunchy
- Iberian Sirloin with Boletus Sauce, Olive Cream and Vegetables
- Ox Sirloin, Mild Red Fruits Sauce and Dauphinoise Potatoes
- Ox Brick glazed with Rosemary Honey and Fruits Brochette
- Ox Ravioli with Foie, Boletus Mushrooms Sauteed, Pinenuts and Spinach

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H O T E L S

The Menu prices include:

- Tasting menu several months before the wedding. Depending the number of guests, the tasting menu can be tried by:
 - Wedding greater than 120 guests: 6 people, maximum.
 - Wedding from 60 to 119 guests: 4 people, maximum.
 - Wedding less than 60 guests: 2 people, maximum

In case of more people are coming to the tasting menu, the Bride and Groom will pay the extra costs.
- Free Bridal Suite and 5 double rooms for the night of the wedding with 10 % discount on the official rate. Rooms must be booked by the groom and bride
- Gardens, appetizers and blessing area
- Table linen in different colors, crockery, glassware, cuttlery and centrepieces
- Outside decoration with candles and torches
- Sitting Plan, Table Numbers and Menus.
- Maître, Chefs and qualified Waiters
- Cloakroom and parking
- Late Snack: Bread Rolls and Jabugo Ham Soup
- Petit Fours with coffee and tea
- Bus services (55 seats), one leaving and one arrival(no further than Málaga or similar).
Minimum 120 pax.

Weddings greater than 150 people. In case you are less people, ask us.

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H O T E L S

Extra services:

- Free Bar:
Option A – 15,00€ per adult for 4 hours (more than 120 people), 18€ (between 80 and 120 people), 25€ (between 40 and 80 people).
With this option it is not possible to have cash bar before the 4th hour. If you want to extend, see the prices of extra hour free bar.
Option B – Per bottle. Basic price 770 € that includes soft-drinks, beer and water during 4 hours, 8 alcohol bottles and 3 cava bottles. Price per bottle from the 9th one :65€
Opción C- Cash bar minimal consumption per hour 250 €.
- Disk-jockey 470 € 4 hours during Free Bar
- SGAE Taxes (nieghbouring rights) and light connection 140 €
(just in case the bride and groom bring here a band music or DJ)
- Extra Hour of Free Bar and Dj 465 €.
- Blessing 530 €.
- Officiant ceremony 250 €.
- Bus round trip 410 €.
- One extra way back 155€.
- Limonade Bar to greet the guests 150 €.
- Mojitos Bar during Welcome Cocktail: 380€. Ask the prices for the Free Bar.
- Gin Tonics Bar during Welcome Cocktail: 250€ and 70€ each Gin Premium bottle. Ask the prices for the Free Bar
- Cocktail Bar: Daikiri, Mojitos, Piña Colada and Non-alcohol drinks, San Francisco,..
Suplement of 200 € for the set up and 2 hours during the free bar and 7 € per cocktail.
- Candy Bar: Basic 180€ (it includes sweets, dried nuts, chocolate balls and popcorns).
Superior 300€ (it includes sweets, dried nuts, chocolate balls, popcorns, fondant cookies, cupcakes, macarons y lollipops).
- Popcorn Machine 200 € for 2 hours during the Free Bar
- Cheese Station: Enjoy our variety of cheeses, a geographic tour on your plate:
supplement 4 € per person. This price is with a minimum of 150 people. If there are less guests than 150 ask prices.

B { } bou

H O T E L S

- Rices Station during the Cocktail: You can choose two different type of rice between: black rice, paella, rice with sellfish, risotto, fideua. Supplement: 2,00 € per person. This price is with a minimum of 150 people. If there are less guests than 150 ask prices.
- Baskets in the toilets: 150,00 €. Dresser 90,00 €.
- Live Music during the ceremony and Cocktail. Ask prices.
- Biznaguero (jasmin seller): 80,00 €. It is included the service with a typical malaguenian person. The price for each biznaga would be 2, 80 €.
- Venenciador/ora (typical Spanish Man/Woman who provides Wine during the cocktail).It is included the service during the Cocktail with the typical suit, wine taster's glasses with manzanilla wine or fino wine. 265,00 €.
- Iberian Ham (Ham and Service) during the Cocktail: 575,00 €. It is included one Special Ham (Bellota Reserva Guijuelo)
- Something special to add to your late snack:
Mini-burger and mini-hotdog , 1,5 € per unit. If you want the stand, the supplement would be 130,00 €.
Churros with chocolate. Prices according the number of guests
- Chill Out decoration during the Cocktail or Ceremony and Free Bar. Prices according the set up.
- Children's entertainment, gymkanas, clowns, treasure hunt, magicians, inflatable castle, dances, theatre, magician, mechanical bull... Ask us about the prices.
- Babysitter. Price 45,00 € the 1st hour, after the 2nd hour 30,00 € per hour

All the prices above-mentioned included the 10% IVA taxes.

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HOTELS

Free Bar per person

WHISKY

Cutty Sark
White Label
JB
Dyc 8 Years
Ballantine`s
Passport
Johnnie Walker
Four Roses
Baileys

VODKA

Smirnoff

BRANDY

Soberano
Magno

RON

Bacardi
Cacique
Havana 3 Years
Pampero
Brugal
Barceló

BEER

Cruzcampo Beer Barrel

GIN

Larios
Gordon`s
Beafeater
Bombay
Puerto de Indias

OTHERS

Tia María
Crema Catalana
Martín
Malibu Coco
Amaretto Di Saronno
Ponche Caballero
Pacharan
Non-alcoholic Liqueur

SOFT-DRINKS

Coca-Cola
Coca-Cola Light
Orange Fanta
Lemon Fanta
Tonica Schweppes
Seven Up
Soda
Peach Juice
Pineapple Juice
Tomato Juice
Milk-Shakes
Nestea/Aquarius

ASK OTHER BRANDS

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HOTELS

La Viñuela & Spa

WINE LIST

WHITE WINE

El Coto D.O. Rioja
Finca La Emperatriz D.O. Rioja
Barbadillo D.O. Cádiz
Carramimbre D.O. Ribera del Duero
Carrasviñas D.O. Rueda
Finca La Estacada D.O. Cáceres
Marqués de Cáceres D.O. Rioja
Peñascal Espumoso D.O. Valladolid
Viña Verde D.O. Montilla Moriles
Blanc Pescador D.O. Penedés
Romance D.O. Alhama de Granada
Viña del Vero D.O. Somontano
Martín Códax . Albariño D.O. Rias Baixas

ROSÉ WINE

Castillo de Olite D.O. Navarra
Marqués de Cáceres D.O. Rioja
Peñascal D.O. Valladolid
Vinea D.O. Cigales

CAVAS, CHAMPAGNES AND SPARKLING

Castillo de Perelada Brut Reserva
Freixenet Brut Barroco
Freixenet Brut Nature
Anna Codorniu
Juvé Camps
Moet Chamdon Brut Imperial
Veuve Clicquot Ponsardin Brut
Don Pérignon

RED WINE

House Wine
El Coto Crianza D.O. Rioja
Aranzada D.O. Alhama de Granada
Finca La Emperatriz Crianza D.O. Rioja
Carramimbre Roble D.O. Ribera de Duero
Vinea Crianza D.O. Cigales
Yllera Crianza D.O. Valladolid
Campillos Crianza D.O. Rioja
Marqués de Cáceres Crianza D.O. Rioja
Viña Mayor D.O. Ribera del Duero
Habla del Silencio D.O. Extremadura
Pago de Capellanes Crianza. D.O. Ribera del Duero
Matarromera D.O. Ribera del Duero
Arzuaga D.O. Ribera del Duero

RESERVES WINE

Viña Alcorta D.O. Rioja
Coto Imaz Reserva D.O. Rioja
Museum Real Reserva D.O. Cigales
Marqués de Cáceres D.O. Rioja
Villa Tondonia D.O. Rioja
Muga D.O. Rioja
Viña Ardanza D.O. Rioja

GRAND RESERVES

Coto de Imaz. Gran Reserva. D.O. Rioja
Marqués de Cáceres. Gran Reserva. D.O. Rioja.
Prado Enea. Gran Reserva. D.O. Rioja
Protos. Gran Reserva. D.O. Ribera del Duero

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H O T E L S

La Viñuela & Spa

CHILDREN MENU

Option 1

Welcome Cocktail

Chicken Escalope with French Fries and Croquettes

Vanilla and Chocolate Ice-Cream

Beverages: Fruits Juice, Soft Drinks and Water

26.00 €/child IVA Included

Option 2

Welcome Cocktail

Pizza, Chicken Nuggets , Croquettes and French Fries

Beverages: Fruits Juice, Soft Drinks and Water

26.00 €/child IVA Included

Ask other dishes