



Thank you very much for thinking of La Cala Resort for the celebration of this special day.

We assure you a dreaming wedding under the sun of Andalusia. It is a pleasure to accompany you on that day. A team of professionals will be at your disposal with the same objective, that the big day is a real success.

Each location or stay at La Cala Resort has a unique Andalusian charm, a wide variety of open spaces with wonderful views of the natural park. It is worth noting our ceremonial area, a spectacular place where the civil ceremony will be unique and magical surrounded by nature.

Our leisure and catering facilities are internationally recognized for their protocols. We will adapt to your needs and we will offer a wide variety of services, live music, DJ....

We remain at your disposal.

Regards

The team at La Cala Resort







Why are we different?

La Cala Resort is located in Mijas, in a spectacular setting surrounded by mountains and a short distance from the coast, just 20 minutes from Marbella and 30 minutes from Malaga International Airport. A quiet and relaxing environment that offers its guests a warm and comfortable atmosphere, with first class facilities, and in the heart of the Costa del Sol. La Cala Hotel, surrounded by its three golf courses, combines the modernity of its facilities with a warm and traditional Andalusian style. Our guests have at their disposal a complete leisure offer that includes sports facilities, Spa, swimming pools, bars and restaurants.





What do we offer for your big day?

- © Wedding night accommodation for the bride and groom in a superior room
- © Floral detail, fruit basket and champagne in the room upon arrival of the couple.
- © Free access to the thermal area of La Cala Spa for the bride and groom
- © Special rates for guests who wish to stay at the hotel that day.
- @ Menu tasting (2 to 6 people).
- Bridal cake cut for the presidential table (5 portions approx.).
- Glass of cava for the toast.
- © Special set up for weddings (table linen and white chair).
- © Custom set up menus.
- Management, printing and placement of the plan of tables and guests.
- Parking facilities.





All rooms are equipped with:

- © Tea & Coffee.
- @ Television.
- Hair dryer.
- Iron (on request).
- Wi-Fi.







Our Wedding Menus

Welcome Cocktail

Hot Canapes

- 1. Chicken Yakitori with Hoisin Sauce
- 2. Oxtail Croquette with Mayonnaise of its Juice
- 3. Curried Chicken Croquette
- 4. Brie and Caramelized Onion Toast
- 5. Boletus arancini and beef cheek
- 6. Thai Prawns
- 7. Bacon and Cheese fingers
- 8. Lamb "Kofta" with Mint Yoghourt
- 9. Starry egg balls with truffle ▼
- 10. Chicken Skewers marinated in sweet chilli
- 11. Vegetable Samosa with Romesco Cream and Honey

Cold Canapes

12. Mango Gazpacho with Prawn "Pipirrana" 13. Foie ball with Almonds and Lime

14. Tuna Tataki with lime mayonnaise

15. Pesto and Parmesan Focaccia

√

16. Spanish Omelette with Ham

17. Salmorejo cordobes

✓

18. Mozzarella skewer, tomato confit and pesto

Smoked Salmon Blini and Tartar Sauce
 Dim Sum seasoned with Soy

21. Spicy Tuna Tartare

To choose 3 hot canapés and 3 cold canapés

(A supplement of € 2.50 per person will be applied for each additional option of canapé)

Your welcome cocktail will include at the reception: beer, selection of red and white wine,

soft drinks and mineral water

45 minutes at the reception is included in the package

Additional 15 minutes + € 6 per person

Additional 30 minutes + € 9 per per person





Naranjo Menu Options

Marinated Iberian pork cheeks and prawns salad with sweet and sour vinaigrette

Cured smoked salmon, sweet apple and cider sherbet salad with yoghourt vinaigrette

Crispy goat cheese, sweet "Piquillo" pepper cream and smoked paprika

Beetroot gazpacho with "Burrata" cheese, prawns and mango



Red berries sherbet with cava "gelée"

Mojito sherbet

Blood orange sherbet with strawberries

Pineapple sherbet with mint



Sea bass in filo dough crust, shrimps "risoni" and red prawns juice

Roasted sea bream with a light black garlic and Iberian ham sauce with baked oven vegetables and croutons

Iberian pork tenderloin, potatoes au gratin and sweet Malaga wine sauce

Tender beef cheeks ingot with Parisian potatoes and wild mushroom sauce

Slow cooked roulade of free-range chicken, filled with foie grass and asparagus,

sweet potato pureé and port sauce

Supreme of free range chicken filled with spinach and pine kernels, roast ratte potatoes, and morel sauce



Chocolate velvet with vanilla and strawberries

Cheese cake, lemon and ginger with red fruits sauce

White chocolate mousse "sun", passion fruit and cookie

Short pastry cake with strawberry, raspberries and almond nougat

* All our menus include house wine (Red & White), Soft drinks, Water & Draught Beer.

€99





Geranio Menu Options

Iberian ham, redneck tomato and "carasau" bread toast salad with honeydew melon vinaigrette

Foie micuit, cheese and lime cream with sweet cherry tomatoes and croutons salad

Boletus and prawns in puff pastry with "manzanilla" wine creamy sauce

Andalusian chilled tomato cream, caramelized goat cheese

with eggplant tempura and black olives crumble



Red berries sherbet with cava "gelée"

Mojito sherbet

Blood orange sherbet with strawberries

Pineapple sherbet with mint



Confit cod fish, pine nuts shaped pasta risotto with "pil-pil" and roasted garlic sauce
Pan-fried Stone Bass with micro vegetables, citrus and avocado vinaigrette
Iberian pork tenderloin "tournedos" foie gras creamy sauce and truffle potatoes
Pulled roasted duck, dates and foie gras "mille-feuille" with extra virgin olive oil cream



Three chocolates Candy with cookies cream

Caramel glazed peanut mousse cylinder with chocolate cream

Strawberry ruby with White chocolate mousse

Coconut mousse flower with blood orange filling

€112

* All our menus include house wine (Red & White), Soft drinks, Water & Draught Beer.





Jazmin Menu Options

Spider crab salad, "wakame" seaweeds, mango and flying fish roe

Cured duck breast and sweet pears salad with marinated cherry tomatoes and fresh cheese

Boletus risotto, tempura crumbs and "tartufata"

Red prawn gazpacho and mini profiteroles with "Torta del Casar" creamy artisan cured cheese



Red berries sherbet with cava "gelée"

Mojito sherbet

Blood orange sherbet with strawberries

Pineapple sherbet with mint



Monk fish "tournedos", fresh white asparagus and scallops with "palo cortado" wine

Wild sea bass, clam raviolis with orange and red prawn sauce

Yearling beef tenderloin, truffle potatoes and foie gras sauce

Medallions of Veal fillet, artichoke purée, Iberian pork belly with perigord sauce

Herb crusted rack of lamb, Mediterranean vegetable mille feuille, olive charcoal, and thyme jus



Chocolate and hazel nuts cone
Vanilla secret with chocolate milk soup
White chocolate and mango egg
Red berries bomb

* All ourmenus include house wine (Red & White), Soft drinks, Water & Draught Beer.

€125





Other Wineries

Premium Package €15 p/p

White Wine: Gran Feudo (Chardonnay) D.O. Navarra Red Wine: Tercera Hoja (Tempranillo) D.O. Rioja Cava Marqués Gelida D.O. Penedés

Exclusive Package €18 p/p

White Wine: Chan de Rosas (Albariño) D.O. Rias Baixas Red Wine: La Pinosa (Tinto Fino) D.O. Ribera del Duero Cava: Agustí Torello

Andalusian Gourmet Package €21 p/p

White Wine: Lunares Blanco (Sauvignon Blanco/Chardonnay) D.O.
Sierras de Málaga
Red Wine: Lagar de Cabrera (Syrah) D.O. Sierra de Málaga
Apiane Espumoso Moscatel D.O. Sierras de Málaga

Children's Menu

Starter:

Mini Pizza Margarita or Spaghetti Bolognese

Main Dish:

Homemade Chicken Nuggets or Small Fillets Chicken Milanese

Garnish:

Seasonal Vegetables or Mashed Potatoes or French Fries

Dessert:

Selection of Ice Cream or Fresh Fruit Salad or Chocolate Cake

Drinks:

Water, Soft Drinks & Juices are included €35 per child.

Choose only one of the indicated options. Same option for all children under 12 years old.





Cutting cakes







Open Bar Package

Cash Bar / Deposit Available Minimum cost per hour required.

Open bar must finish before 4am.

For further information, please contact our events department









Extra Service during the Cocktail Reception

**Ham Cutter Service + 1 Piece Iberian Ham	€460
**Ham Cutter Service + 1 Piece Black Label Iberian Ham	From €690
*Cheese Station	From €400
*Iberian Station	From €400
Beer Station (Coronita, Victoria, Budweiser)	From €6 p/p*
Sangria Station	€6 p/p
Cocktail Station (1 Chosen More than 1 Chosen)	From €7.50 p/p €10 p/p
Premium Gin Station (Hendricks, Tanqueray 10, G'Vine, Gin	Mare) From €8 p/p*
Whisky Station (Cardhu, Glenfiddich 12 años, McCallan Amb Glenmorance, Glenrothes 1998)	ber, From €8 p/p
Champagne Station 45 minutes	From €12 p/p*
Cava Station 45 minutes	€6 p/p*

*Services available for a minimum of 50 guests.









Other extra Services

Chocolate Fountain	From €400
© Cold Late Evening Snacks: Variety of Finger Sandwiches, Iberian Pork Mini Bread Rolls, Chips & Pastries	€12 p/p
Mot Late Evening Snacks: Variety of Finger Sandwiches, Iberian Pork Mini Bread Rolls, Chips, Cocktail Sausage, Spicy Chicken Wings & Pastries	€17 p/p

*Selection of two main courses will be possible at least 20 days prior the wedding day.

Blessing Ceremony Set up

Romantic from 550€

Standard decoration included, altar table, white chairs for maximum 100 people, white carpet and lanterns.









Wedding Menu Package includes

- The Wedding Night for the Couple in Superior Category Room, including Breakfast Buffet & Hydrotherapy Circuit at La Cala Spa.
- Wedding Cake for the Top Table (5 portions approx.).
- Taste Meal included. Recommended 4 months prior Wedding Date.
- Centre of flowers included in all tables.
- Special discount at La Cala Hotel for your wedding's guests.
- Menu card printed by La Cala Resort
- Free Parking.



Contact Details

Events



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Fall in Love & get Married with us