

Civil Ceremony

It is possible to celebrate your ceremony in our garden (500€ incl VAT) This price includes a small altar below an arch with flowers and decorations, white carpet and 70 white chairs. (Celebrant not included.)

Services included in the package price:

Welcome Drinks Reception 1 hour

Symbolic Wedding Cake

2 course dinner

Late Snacks (sándwiches and dry snacks)

Open Bar for 3 hours (Extra hours 6€ per person / minimum 30 people)

Room hire (If minimum 70 guests. Under this room hire is 1000€)

Table set up with floral centres and table numbers

Seating plan and individual menus

Taster meal

2 nights in bridal suite with breakfast (night before and night of wedding)

Drinks reception / 2 course dinner / 3 hours free bars / Late Snacks

Drinks Reception on our beautiful seaview terrace will consist of free-flowing drinks – beer, wine, sangria, cava, soft drinks and water as well as 6 canapes chosen from the following ...

Cold Canapes:

3 cheeses with quince and truffle

Mini skewer of marinated salmon with dill sauce

Mini góndola of cucumber with guacamole and Cantabrian anchovies

Mini assorted macaroons with foie and mango chutney

Mini roll of tuna in Iberian Salmorejo and mature cheese

Hot Canapes:

Mini Chicken Burger

Mini Burger of Malaga Sausage

Trilogy of prawns in a pasta brick

Mini steak sandwich

Selection of Mini Croquettes

Crispy Chicken with Mustard sauce

Mini pita bread with cod & tomato pil pil

Chicken Samosas

King prawn torpedo with light mango & coconut mayonnaise

King Prawn Twisters

In addition, the following stations will be set up for your enjoyment ... Cheese & crackers station, Fish & Chips station and Ice Cream Station

Your wedding menu is an extremely important part of your day and our menus are designed to give you choice and variety to help you make this important decision for feeding your guests. Our **110€ per person** menu is as follows but can be upgraded for a supplement if there is something else that you would prefer to serve...

STARTERS:

Scallops Tartar with cold Gazpacho
Angler fish and King Prawn Risotto
Shrimp Bisquet
Caesar Salad
Chicken & Mushroom Vol au Vent
Prawn Cocktail

SORBETS:

Raspberry
Lemon with Rum
Mandarin
Passion Fruit
Pineapple
Green Apple
Caribbean (Pineapple, coconut, Lime and Rum)
Yogurt with fruits of the Forest

MAINS:

Chicken Fillet in White Wine Sauce
Medallions of Iberian Pork with Idiazabal (cheese) sauce
Confit of Duck with honey and orange
Iberian Highland Pork Cheek
Dorada Fish Meuniere
Turbot with Fresh Vegetables
Grilled Salmon in Dill Sauce

DESSERTS:

Banana Split
Mango & Coconut
Tower of 3 Chocolates
Raspberry with Pistacho Cruch
Cheese Cake
Chocolate Brownie
Flaky pastry & Cream
Cheese & biscuits

PAYMENT: Booking 1000€ / 80% by 30-15 days before / Balance before the date
(10% VAT included in all prices)