



GIFTS FOR THE BRIDE & GROOM

For weddings up to 50 people :

- ◆ 1 night in a hotel room, that if there were no previous commitments would be an all inclusive suite
- ◆ Basket of fruit and bottle of cava
- ◆ Entrance to the hotel's active pool circuit
- ◆ Late check out - 18.00 hrs
- ◆ Menu Test (set menú only) for the bride and groom

For weddings exceeding 50 people:

- ◆ 2 nights in a hotel room, that if there were no previous commitments would be an all inclusive suite
- ◆ Basket of fruit and bottle of cava
- ◆ Entrance to the hotel's active pool circuit
- ◆ 25-minute relaxation massage
- ◆ Late check out -18.00 hrs
- ◆ 1st anniversary: one night in the hotel on an all inclusive basis
- ◆ Menu testing (set menú only) for maximum 4 people
- ◆ (50% discount on the menu price if you want to bring more diners)

In addition the hotel offers:

Personalised menus for each diner (Set menú only)

Floral decoration (ceremony-cocktail-banquet)

Background music during cocktail and banquet

Welcome printed poster and event location

Printed table plan

Music equipment for the ceremony or cocktail or banquet



CEREMONIES AND / OR COCKTAIL

PIANO BAR

Hours: 12.00 to 17.30 Hrs

Only Ceremony of 25 guests up to 130: 1000 €

The rental price includes:

Gazebo, chairs with white covers, carpet, music stand, microphone, stereo for Ceremony, floral decoration for ceremony table

Ceremony and / or Cocktail: 370 € with the following conditions:

Guest numbers from 25 to 40:

Cocktail with drinks and canapés compulsory , and menú served

Number of guests from 41 to max 130:

Cocktail with drinks and/or canapes compulsory , served menú or buffet

The rental price includes:

Gazebo, chairs with white covers, carpet, music stand, microphone, stereo for

Ceremony, floral decoration for the ceremony table, background music during the cocktail



CEREMONIES AND / OR COCKTAIL TERRACE PASARELA

Hours: always available

Only Ceremony of 25 guests up to 130: 1000 €

The rental price includes:

Gazebo, chairs with white or scissors covers (only 100 guests), carpet , lectern, microphone, stereo for ceremony, floral decoration for ceremony

Ceremony and / or Cocktail from 40 guests up to 130: 370 €

Cocktail with drinks and canapes compulsory , served menú or buffet

Over 130 guests for the ceremony there is a supplement of € 5 per guest

The rental price includes:

Gazebo, chairs with white covers or scissors covers (only 100 guests), , carpet, music stand, microphone, stereo for the ceremony, floral decoration for ceremony, background music during the cocktail, high cocktail tables and low tables with chairs



CEREMONIES AND / OR COCKTAIL LA CALA BEACH

Hours:

From November to April starting at 19.00 hrs

From May to October from 20.30 hrs

Only Ceremony of 25 guests up to 130: 1000 €

The rental price includes:

Gazebo, chairs with white covers or scissor chairs (only 100 guest) , carpet , lectern, microphone, stereo for ceremony, floral decoration for ceremony

Classical style set up—up to 130 people 500 €, rental price includes:

Gazebo, chairs with white covers or scissor chairs (only 100 guest) , carpet, music stand, microphone, stereo for the ceremony, background music during the cocktail, floral decoration

Rustic or Ibiza style set up—up to 130 people 700 €, the price includes:

Wooden or carp stick , scissor pallets or chairs, straw, carpet or rose petals, stereo for the ceremony and background music during the cocktail, floral decoration for the cocktail tables and the table for the ceremony

Over 130 guests for the ceremony there is a supplement of € 5 per guest



CEREMONIES AND / OR COCKTAIL JARDIN JAMEOS

Hours:

From November to April starting at 19.00 hrs

From May to October from 20.30 hrs

Only Ceremony of 25 guests up to 130: 1000 €

The rental price includes:

Gazebo, chairs with white cover or scissor chairs (only 100 guest) , carpet ,lectern, microphone, stereo for ceremony, floral decoration for ceremony

Classical style set up—up to 130 people 500 €, rental price includes:

Gazebo, chairs with white covers or or scissor chairs (only 100 guest) , carpet, music stand, microphone, stereo for the ceremony, background music during the cocktail
floral decoration

Rustic or Ibiza style set up - up to 130 people 700 €, the price includes:

Wooden or carpet , scissor pallets or chairs, straw, carpet or rose petals, stereo for the ceremony and background music during the cocktail, floral decoration for the cocktail tables and the table for the ceremony

From 131 guests for the ceremony there is a supplement of € 5 per guest



RESTAURANT THE PUNTAL

Hours: always available

Rent of 400 € for events with less than 40 adults

No Rental is payable for number in excess of 40 adults

Kind of food

From 25 to 40 guests obligatory set menú

40 to 120 set menú or buffet menú

From 121 up to 150 guests it is possible to have only menu served at the table

The price includes:

White tablecloths, chairs with a white covers , or white wooden chairs (max 100 pax), background music during the meal, microphone for speeches , flower decoration for the tables, printed menu (only served menu)



RESTAURANT

OYAMBRE

Hours:

Winter season : 18.30 until 00.00 Hrs only dinner

Summer season : 19.30 until 00.00 Hrs Only dinner

Rent: up to 130 guests 500 € - from 131 supplement of 5 € per person

Type of food: Buffet or menu served

The price includes:

White tablecloths, chairs with a white covers , or white wooden chairs (max 100 pax)

background music during the meal microphone for speeches , flower decoration for the tables

printed menu (only served menu)



RESTAURANTE
JARDIN JAMEOS



Hours:

From August to October from 21.00 hrs only menu served or buffet barbecue

Classical style set up - up to 130 people 500 € , rental price includes:

White tablecloths, chairs with a white covers, or white wooden chairs (max 100 pax), background music during the meal microphone for speeches , flower decoration for the tables, printed menu



Rustic or Ibiza style set up- up to 130 people 700 € , the price includes:

White tablecloths, chairs with a white covers, or white wooden chairs (max 100 pax), background music during the meal microphone for speeches , flower decoration for the the tables , printed menu (only served menu), pallets, straw, wood for tables etc.

From 131 guests for the ceremony there is a supplement of € 5 per guest (both options)

Supplement Lights € 350



RESTAURANTES LA MAGDALENA

Horarios :

Only Lunch máximo until 16.30 hrs

Classical style set up - to 130 people 500 € , rental price includes:

White tablecloths, chairs with a white covers, or white wooden chairs (max 100 pax), background music during the meal microphone for words before or after the treat, flower decoration for the tables, printed menú Buffet menú posible from 100 Guests

From 131 guests for set up there is a supplement of € 5 per guest



OUR APPETIZER SELECTION

Option 1(only drinks):

Water, soft drinks & beer, local red & white wine, cava (8.15 € per person)

Option 2 drinks & canapés

Drinks: Water, soft drinks & beer, local red & white wine, cava (5.95 € per person)



Cold Starters

- Spoon of smoked salmon with soy and crunchy leek 2.90€
- Avocado tartare and apple with prawns and trout caviar 2.90€
- Foie mousse with fig puree, crunchy raisin bread and hazelnut 2.90€
- Duck ham skewer with vegetable chutney and cherry confit 2.90€
- Octopus and potato strudel with almond mojo and crunchy seeded bread 2.90€
- Cod mousse with scalloped vegetables and tanepade 2.80€
- Tartar de Gilda (Olive, anchovies and chile pepper) 2.80€
- Tuna salad tartlet with red caviar 2.90€
- Smoked cheese shot with apple and mint (vegetarian) 2.80€
- Shot of Mango gazpacho with tartar of strawberries and apple (vegetarian/vegan) 2.80€
- Terrine of cheese and apple with sweet tomato and coriander coulis (vegetarian) 2.80€
- Glass of guacamole with sweet potato chips spicy oil and crispy corn (vegetarian/vegan) 2.80€
- Veggie greens and mushrooms with ground cherry black olive (vegetarian) 2.80€
- Vegan sushi (vegan) 2.90€
- Salmorejo of almond (vegan) 2.80€
- Vegetable tartlet (vegan) 2.80€

Warm Starters

- Breaded fried cheese with pumpkin marmalade 2.90 €
- Mini burgers with cheese and caramelized onions 2.90 €
- Banana and bacon fritters with palm honey 2.80€
- Crunchy shrimp skewer with red curry 2.90 €
- Bacon puff pastry, mushrooms and scallion with sherry reduction 2.80 €
- Iberian ham croquettes 2.90 €
- Crunchy ravioli with vegetable and prawn 2.90 €
- Bonbon tuna with chocolate ginger and orange 2.90 €
- Chicken skewer with apricot sauce 2.90 €
- Canelon of Cecina and foie with applesauce and Garnacha Reduction 2.90 €
- Hondilla salad with tropical fruits and smoked salmon 2.90 €
- Mini vegetables rolls with soy reduction (vegetarian/vegan) 2.80 €
- Vegetable cake with Romesco sauce (vegetarian/vegan) 2.80 €
- Rice, potatoes, leek and carrot croquettes (vegetarian / vegan) 2.80 €
- Tempura vegetables (vegetarian/vegan) 2.90 €
- Fruit brochettes (vegetarian/vegan) 2.80 €

Minimum of 3 canapés must be chosen
Price per person for one hour service - taxes included



Simple Starter

Salmorejo Cordobés
(cold soup)
Green and red julienne
peppers
Onion rings
Fresh cucumber
Grated local fresh carrot
Lettuce Varieties
Slices of tomatoes
Fresh marinated zucchini
Canned tuna
Green and black Olives
Mixed pickles
Mayonnaise , vinaigrette
ali-oli , cocktail sauces

Composed Salad
Cold cooked prawns
Octopus salad with lentils
and raspberry vinaigrette
Fish salpicon salad with
yogurt vinaigrette
Poultry salad with
pineapple, lettuce and
orange
Pork salad with cheese and
tomato jam with
apricot coulis
Potatoes , onion and seafood
salad
Serrano ham

Warm Buffet

Vegetable cream
(served at the table)

Classic Buffet Puntal

Pastas y pizzas Rice

Napolitana macaroni
Meat Lasagne
Spinach cannelloni
Vegetable cous cous
Tomatoes pizza and pizza
with ham, mushrooms and
onions
Mixed paella

Carvery

Stuffed Chicken

Main dishes

Grilled white fish fillets
Tuna steak with onions
Entrecote laps
Pork tenderloin
Chicken escalopes

Thinly sliced turkey strips
in cheese sauce

Ham croquets

Chicken nuggets

Garnish

French fries

Potatoes de Luxe

Typical canarian potatoes

Oven baked potatoes in foil
Roast pepper, tomatoes and
onions

Peas in cream

Broccolis

Vegetable marrow
aubergine



Salsista Calero

Pepper sauce

Boloñesa sauce

Mojo sauce (Typical cana-
rian sauce)

Desserts

Variety ice creams

Seasonal fruit

Chocolate mousse

Creamy chocolate and
strawberry

Custard

Yoghurt with fruit

Natural yoghurt

Banana flambe

Variety pastries

Pudding of candied fruits

Cheese Board

(Wedding cake included)

Drinks

Water

Red Wine :

Eridano vendimia selección
(Rioja)

Eridano Joven (Rioja)

White wine :

Eridano

Joven(rioja)

Conde de Caralt (D.O
Cataluña)

Beer

Soft Drinks

Cava Freixenet

Coffee

Price per person 50.00 €

Taxes included





Exclusive Buffet Puntal

Simple Salad

Slices of tomato
 Selected lettuces and fresh
 cucumber
 Onion ring
 Leafless white endive and
 asparagus stems
 Tuna fish in olive oil
 Mixed pickles
 Mayonnaise, cocktail
 vinaigrette, mojo rojo and
 green ali oli sauces

Composed salad

Cesar salad
 Fish salmon salad and
 cilantro vinaigrette
 Tropical fruit salad with
 prawns and cocktail sauce
 Cooked ham salad
 pineapple, corn with peanut
 vinaigrette
 Spanish ham
 Avocado with crab stick
 with cocktail sauce
 Mussels in vinaigrette
 Cooked shrimps
 Smoked Salmon

Hot plates

Cream of leek and potatoes
 soup
 (served at the table)

Carvery

Roast beef

Main courses

Beef sirloin medallions
 White fresh sausage
 Beef skewers
 Chicken escalope
 Grilled pork fillet
 Ox stew
 Chicken nuggets
 Grilled fillets of local white
 fish
 Tuna and onions

Sauces

Pepper sauce
 Barbacue sauce
 Red and green mojo
 (canarian sauce)

Garnish

Marrow and aubergine gri-
 lled Grilled broccoli and
 mushrooms
 Peppers, tomatoes and onion
 grilled
 Fried potatoes and peppers
 Papas de luxe
 Potatoes arrugadas
 (typical canarian potatoes)
 French fries
 Oven baked potatoes in foil

Pasta, Pizza and Rice

Macaronis with napolitana
 sauce
 Pizza margarita and pizza
 with ham tuna and pepper

Mixed paella

Lasaña Bolognaise
 Spinach Raviolis

Dessert

Various ice creams
 (vainilla, strawberry
 chocolate and caramel)
 Cut fruit, ananas, papaya
 and grape
 Variety pastry
 Chocolate mousse
 Cream caramel with cheese
 Flavoured Yoghurts
 Natural Yoghurts
 Stuffed Flambead crepes
 Vanilla cream & Chocolate
 Petit four
 Variety of Cheeses
 (wedding cake included)

Drinks

Water
 Red Wine :
 Eridano vendimia selección
 (Rioja)
 Eridano Joven (Rioja)
 White wine :
 Eridano
 Joven(rioja)
 Conde de Caralt (D.O
 Cataluña)
 Beer , Soft Drinks
 Cava Freixenet, Coffee

Price per person 55 €
 Taxes included



Simple salad

Tomato, lettuce, onions
corn, tuna
cucumber, carrot

Green and black olives

Mixed pickles

Mayonnaise, ali oli

vinaigrette sauces

Composed salad

Potatoes salad with tuna
eggs, carrots and olives

Fresh cheese, cucumber,
corn, carrots, watercress
tomatoes and chicory salads
with honey and nuts

vinaigrette dressing

Tartar of avocado, apple and
tomato with smoked salmon

Varied pates with toasties

Cocked shrimps

Smoked salmon

Mussels

Tartlet of fresh cheese and
tomato with rucola pesto

Serrano ham

Cheeses

Manchego cheese

Spicy cheese

Smoked cheese

Cheese with oregano

Dry fruit garnish and
marmalade from the island

Warm Buffet

Zucchini cream, leek and
potatoes

Imperial Buffet Puntal

(served at the table)

Carvery

Fillet Wellington

Main dishes

Entrecote

Iberic secret

Ham croquettes

Escalope

Stuffed chicken breast

Chicken Nuggets

Breaded hake fillet

Fillet of White fish
(Cherne)

Salmon fillet

Tuna with onions

Garnish

Grilled vegetables

Ham and mushrooms with
garlic

Green beans

Sautéed carrot

French fries

Papas arrugadas (typical
canarian potatoes)

Papas de luxe

Oven baked potatoes in foil

Pasta , pizza and Rice

Spaghetti with seafood

Meat Lasaña

Spinach cannelloni

Mixed paella

Tomato pizza and pizza
with prawns , onions and
mushrooms

Vegetable rice

Sauce

Red and green mojo
(canarian sauce)

Pepper sauce

Mushrooms sauce

Dessert

Buffet of variety fruit

Variety Ice Cream

Natural Yoghurt

Fruit Yoghurt

Vanilla créame and
strawberry

Maracuya cream

Caramel and orange flan

Caramel Petit four

Variety of pastries

Cup of chocolate

(Wedding cake included)

Drinks

Water

Red Wine :

Eridano vendimia selección
(Rioja)

Eridano Joven (Rioja)

White wine :

Eridano

Joven(rioja)

Conde de Caralt (D.O
Cataluña)

Beer

Soft Drinks

Cava Freixenet

Coffee

Price per person 65.00 €

Taxes included



Costa Calero



CLASSIC BUFFET OYAMBRE

Simple Starter

Salmorejo Cordobés
(cold soup)
Finely sliced onion rings
Red and Green peppers in
slices
Fresh cucumber
Spicy radishes
Regional grated fresh carrots
Variety of selected lettuces
Sliced tomatoes
Rucula and canonigos
Fresh zucchini
Trunk of canned tuna
Green and black olives
Mixed pickles
Mayonnaise, vinaigrette
sauce, ali-oli sauce
cocktail sauce
Composed Salad
Octopus salad with lentils
and Raspberry vinaigrette
Salad leaves, surimi and
walnuts with yogurt
vinaigrette
Bird salad with pineapple
lettuce and orange wedges
Pork cannelloni with cheese
and tomato jam with coulis
of apricots
Potatoes salad with onions
and prawns
Spanish ham
Cold shrimp
Spanish ham

Warm Buffet

Vegetable soup

Carvery

Stuffed Chicken

Main dishes

Grilled fish filet

Grilled hake

Tuna steak with onions

Entrecote

Pork loin

Chicken thigh

Breaded chicken cutlet

Chicken nuggets and ham

croquet

Ox stew

Sauces

Pepper sauce

Classic mustard sauce

Mojo sauce (Typical
canarian sauce)

Garnish

Boiled potatoes with laurel

Typical canarian potatoes

French fries

Baked potatoes

Potatoes de Luxe

Stewed vegetable

Sautéed broccoli with

red onion and leek

Tomatoes

Peas in cream

Grilled Zucchini and

aubergine

Roasted Peppers Salad

Pastas y pizzas

Sautéed spaghetti with
seafood

Vegetable cous cous

Spinach Raviolis

Meat Lasagne

Tomatoes pizza and pizza
anchovies and black olive

Mixed Paella

Vegetable rice

Desserts

Variety ice creams

Peeled fruit

Chocolate mousse

Creamy coconut and
strawberry

Coffee custard

Yoghurt with fruit

Natural yoghurt

Pudding

Cream petit four

Banana flambe

Variety pastries

Cheese Board

(Wedding cake included)

Drinks

Water

Red Wine :

Eridano vendimia selección
(Rioja)

Eridano Joven (Rioja)

White wine :

Eridano

Joven(rioja)

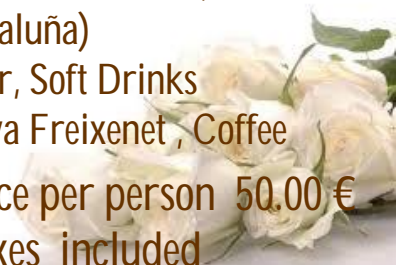
Conde de Caralt (D.O
Cataluña)

Beer, Soft Drinks

Cava Freixenet , Coffee

Price per person 50.00 €

Taxes included



EXCLUSIVE BUFFET OYAMBRE

Cold Salad

Mango gazpacho with apple tartar
Slices of tomato and green red peppers
Selected lettuces , rucula and canónigos
Carrot and Onion ring
Leafy white endives and stems of white asparagus
Cabbage and apple salad
Variations in vinegar
Tuna fish in olive oil
Green and black olives
Slices of cucumber
Mayonnaise , cocktail vinaigrette, mojo rojo and green ali oli sauces
Composed salad
Mix fish salad with vinaigrette dressing
Salad of cooked ham pineapple, sweet corn with Peanut vinaigrette
Tropical fruit salad with prawns and cocktail sauce
Cesar Salad
Spanish ham
Avocado with crab stick with cocktail sauce
Mussels in vinaigrette
Cooked shrimps
Marinated salmon
Warm plates
Cream of leek and

potatoes soup

Carvery

Roast beef

Main courses

Ox sirloin medallions
Fresh sausage
Brochettes of marinated meat
Breast of Turkey
Grilled pork fillet
Chicken escalope
Ox stew
Chicken Nuggets
Ham croquettes
Fillet of sea bass grilled
Hake fillet Roman style
Tuna and onions

Sauces

Pepper sauce
Mushrooms sauce
Red and Green mojo

Garnish

Sautéed potatoes with leek
Grilled zucchini and grilled mushrooms
Peppers, & garlic cauliflower
Tomato & aubergine grilled
Roasted onion
Oven baked potatoes in foil
Potatoes arrugadas (typical canarian potatoes)
French fries
Papas de luxe
Pasta, Pizza and Rice

Maccaroni with: Bolognese and tomatoes sauce

Pizza margarita, pizza with ham, mushrooms and onion
Mixed paella, Meat lasagna

Dessert

Various ice creams (vainilla, chocolate, caramel and pistache)
Cut fruit, ananas, papaya and grape
Banana and chocolate Mousse
Petit four of chocolate
Caramel and cheese flan
Vainilla and chocolate cream
Flavoured Yoghurts
Natural Yoghurts
Stuffed Flambead crepes
Variety pastry
Variety of Cheeses (wedding cake included)

Drinks

Water
Red Wine :
Eridano vendimia selección o Eridano Joven (Rioja)
White wine :
Eridano Joven(rioja) o Conde de Caralt (D.O Cataluña)
Beer, Soft Drinks, Cava Freixenet , Coffee

Price per person 55 €
Taxes included



IMPERIAL BUFFET OYAMBRE

Simple salad

Tomato , lettuce, onions
Rucula, canons, tuna
cucumber, carrots, bean
sprout, green and red
peppers, soya, chicory
Pickles

Green and black olives
Mayonnaise, ali oli
vinaigrette sauces

Composed salad

Potatoes salad with tuna, eggs,
carrots and olives
Fresh cheese, cucumber, corn,
carrots, watercress
tomatoes salad
Chicory salad with honey and
nuts vinaigrette dressing
Tartar of avocado, apple and
tomato with smoked
Salmon
Varied pates with toasted
Smoked salmon
Spanish ham
Assortment of Iberian
Mussels
Cooked shrimp
Tartlets of fresh cheese and
tomato with rucola pesto

Cheeses

Manchego Cheese
Blue cheese
Spicy cheese
Smoked cheese
Oregano Cheese
Dry fruit garnish and
marmalade from the island

Sauces

Pepper Sauce
Mushrooms sauce
Red and Green mojo

Warm buffet

Leek, zucchini and potatoes
soup

Carvery

Beef sirloin Wellington

Main dishes

Entrecote
Iberic secret
Stuffed lamb
Stuffed chicken breast
Ham croquetas
Chicken Nuggets
Breaded Chicken breast
Stuffed hake fillet
Fillets of local white fish
(cherne)
Salmon fillet
Tuna in tomato sauce

Garnish

Grilled vegetables
Mushrooms and Ham with
garlic
Green beans
Sautéed carrots
French fries
Papas arrugadas
(typical canarian potatoes)
De luxe potatoes
Papas folio

Pasta , pizza and Rice

Spaghetti with sea food
sauce
Meat Lasaña

Tomato pizza and pizza with
ham onions and
mushrooms

Sautéed vegetable rice

Spinach cannelloni

Mixed paella

Dessert

Buffet of variety fruit
Variety Ice Cream Vanilla,
caramel, chocolate, pistach)
Natural Yoghurt
Flavoured Yoghurt
Vanilla and strawberry mous-
se
Cream of Maracuya
Caramel and orange Flan
Petit four of caramel
Assorted pastries
Soufflé Alaska
Papaya with orange and
strawberry
Chocolate shot cup
(Wedding cake included)

Drinks

Water

Red Wine :

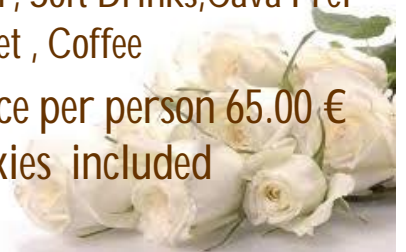
Eridano vendimia selección o
Eridano Joven (Rioja)

White wine :

Eridano Joven(rioja) o
Conde de Caralt (D.O
Cataluña)

Beer, Soft Drinks,Cava Frei-
xenet , Coffee

Price per person 65.00 €
Taxes included



Wedding Menu N.1

Leek & beansprout salad nuts, goat cheese, cherry tomato confit and balsamic reduction vinaigrette

0

Avocado and Apple tartar with sautéed prawns served with mango dressing

0

Cream of leek and potato soup with croutons and crispy leeks



Lemon, Mango, Passión Fruit and Mojito Sorbet



Cod confit with beetroot pil pil sauce and sautéed vegetables served with spicy potato mash

0

Chicken breast stuffed with dried apricot and classic mustard sauce

0

Iberic Pork Sirloin with roast sauce served with roasted peppers and Rosemary potatoes



Wedding cake

Drinks .

Water

Red wine : Eridano vendimia selección (Rioja) , Eridano Joven (Rioja)

White wine : Eridano Joven(rioja) ,Conde de Caralt (D.O Cataluña)

Cerveza, Refrescos , Cava Freixenet , Cafe

Price per person 50 €

(choose starter , sorbet , main course same for all guests)

tax included



Wedding Menu N.2

Smoked salmon tartar, avocado, Apple and tomato, with sweet tomato vinaigrette

0

Leek and coconut cream with cockles and trout caviar

0

Vol au vent filled with chicken and mushrooms, with mushrooms sauce and grilled tomatoes



Lemon, Mango, Passion fruit and Mojito Sorbet



Grilled White fish fillet, with giant prawns jus on black rice and squid noodles

0

Iberico pork with muscatel sauce and reisin, with a potato and bacon tart on bed of seasonal vegetables

0

Medallions of beef with red wine sauce, confit potatoes with Rosemary and vegetables



Wedding cake

Drinks .

Water

Red wine : Eridano vendimia selección (Rioja) , Eridano Joven (Rioja)

White wine : Eridano Joven(rioja) , Conde de Caralt (D.O Cataluña)

Cerveza, Refrescos , Cava Freixenet , Cafe

Price per person 54 €

(choose starter , sorbet , main course same for all guests)

tax included



Wedding Menu N.3



HOTEL
Talaso & Spa

TALASO & SPA

Fresh cheese salad with apple, nuts and tomatoes vinaigrette with
vanilla aroma

0

Vol au vent filled with prawns, mushrooms and baby eels in a cream fish sauce

0

Sautéed seasonal mushrooms with stewed leek and cod slices



Sea bream supreme with sautéed seaweed, vegetable and citrus crudites with
mashed potatoes

0

Hake loin with roasted smoked peppers and Vizcaina sauce

0

Fillet of sea bass with mashed potatoes and pumpkin with diced vegetables



Lemon, Mango, Passion Fruit and Mojito Sorbet



Medallions of Beef with mushrooms sauce and cinnamon garnished with confit
potatoes

0

Iberian pork, vegetable noodles, Rosemary potatoes with apple and orange sauce

0

Slow cooked Duck confit with cous cous of vegetable, mushrooms and red fruit sau-
ce



Wedding cake

Drinks

Water

Red wine : Eridano vendimia selección (Rioja) , Eridano Joven (Rioja)

White wine : Eridano Joven(rioja) , Conde de Caralt (D.O Cataluña)

Cerveza, Refrescos , Cava Freixenet , Cafe

Price per person 65 €

(choose starter , sorbet , main course same for all guests)

tax included



Wedding Menu N.4



HOTEL
Calero
TALASO & SPA

Lentils and octopus salad with crunchy tomato flakes fresh leaf salad
seasones with raspberry vinaigrette

0

Strudel of seasonal mushrooms with Iberian ham and tomato marmalade

0

Vol au vent with prawns , mushrooms and baby eels in a creamy fish sauce



Cherne Fillet with prawns wild rice and smoked cheese

0

Hake with sea urchin mousseline , served with potatoes

0

Filles of sea bass with cava and mussels sauce



Lemon, Mango , passion fruit and mojito sorbet



Stewed sirloin with smoked bacon , semi grilled cheese and red fruit juice

0

Sirloin with foie Pedro Jiménez sauce with mushrooms and potato and
vegetable pie

0

Iberian pork with orange and Apple sauce , potato cake and seasonal vegetables



Wedding cake

Drinks .

Water

Red wine : Eridano vendimia selección (Rioja) , Eridano Joven (Rioja)

White wine : Eridano Joven(rioja) , Conde de Caralt (D.O Cataluña)

Cerveza, Refrescos , Cava Freixenet , Cafe

Price per person 69 €

(choose starter , sorbet , main course same for all guests)

tax included





KIDS MENU

Starters

Macaroni with tomato sauce or Bolognesa sauce

Meat Lasaña

Chicken Croquettes with french fries

Plate of cheese and Serrano ham

Cream of vegetables

Chicken noodle soup

Main course

Nuggets or Breaded chicken with French fries

Sausage with French fries

Fillet of veal with French fries

Roman hake with French Fries

Pork cordon blue served with chips

Pizza

Dessert

Ice Cream

You will need to choose one starter and a main course

Price is -50% on the price of the menu chosen.



IRISH MENU

Cream of Leek and potato soup

Or

Vegetable cream

Lemon, Mango , passion fruit and mojito sorbet

Roast ham and stuffed turkey served with mash potatoes, roast potatoes and fresh vegetables

Or

Roast beef and ham served with mash potatoes, roast potatoes and fresh vegetables

Wedding Cake

Drinks .

Mineral water

White and red wine : Eridano Joven (Rioja) , Castillo de Aza cosecha (Ribera del Duero) , Gran Irache (Navarra) , Beer , Soft drinks , Coffee , Cava

Price per person 50 €

(choose starter , sorbet , main course same for all guests)

tax included



Vegan Menu

Starters

Peppers stuffed with vegetables

White Cream of cauliflower, asparagus
and leeks

Figs salad, endive and orange

First Course

Lasagna with spinach and pineapple

Vegetable strudel

Quinoa Paella with vegetables

Second Course

Lebanese tabbouleh vegetable mode

Seitan with potatoes

Cabbage rolls stuffed with soy

Desserts

Cheese cake with berries

Tulipa chocolate with mango and
passion fruit mousse

You will need to choose a starter and a
main course.

The same price of chosen menu.

Vegetarian Menu



HOTEL
Costa Calero

TALASO & SPA

Starters

Cream of leek and potatoes with
croutons and crispy fired leek

Timbale of papaya, feta cheese and
tomato with salad mezclum

Leek pastry with red pepper sauce and
vegetable crudités

Fresh cheese salad with apple and nuts
dressed with a tomato vinaigrette and vanilla
aroma

Main Course

Fine tempura vegetables served with sweet
and sour sauce

Green asparagus with gratinated
parmesan .

Vegetable lasagna with Mornay sauce

Three layer courgettes, with roasted goats
cheese and a caramelized nuts with sweet
balsamic and strawberry dressing

Baby red peppers stuffed with smoked
cheese and sherry sauce served with
tossed vegetables

You will need to choose a starter and a
main course.

The same price of chosen menu.



Wines, Cava ,Champagne

White wine

Marques de Cáceres Rioja	3.45 €
Campo Viejo, Rioja	3.45 €
Viña Sol , Penedes	3.45 €
Protos , Ribera del Duero	4.20 €
Yaiza, Lanzarote	4.20 €
Viña Bermejo, Lanzarote	4.50 €

Red Wine

Azpiliscueta Crianza, Rioja	4.20 €
Celeste Roble, Ribera del Duero	4.20 €
Protos, Ribera del Duero	4.50 €
Viña Salceda Reserva, Rioja	4.50 €
Faustino V Reserva, Rioja	5.90 €

Cavas y Champagne

Freixenet Brut Nature	5.25 €
Cordoniu N.P.U	6.10 €
Moët Chandon Brut	11.70 €

Suplement per person , taxes included





Finger Buffet

Mini baguettes ham and cheese , chicken and vegetarian

Chicken drumstick with BBQ sauce

Beef skewers in marinade or ham croquettes

Fish goujons in tartar sauce or mini vol au vent of crab and tuna

Mini hamburgers or Spanish tortilla skewers

Price por person 12.65 €

Finger Buffet plus drinks

Water, beer , soft drinks and White and red wine

Precio por pax 17.95 €

(Prices valid, for one hour taxes included, an additional 1/2 hrs - 7.00 € per person.)



Candy Bar



- Cup cake varied flavors.....2.20 € c.u
- Mini cupcake1.20 € c.u
- Biscuits with different shapes and icing2.20 € c.u
- Tris of mini-biscuits with different shapes and icing
-2.50 € c.u
- Dessert Cups.....1.20 € c.u
(Caramel—Cheesecake—Apple—Vainilla-Maracuya—Mango)
- Merengue0.80 € c.u
- Mini-donuts1.50 € c.u
- Marsh Mellows Tree (varied colours).....15.00 € c.u
- Jar of jelly beans.....15.00 € c.u
- Jar of chocolate bars15.00 € c.u
- Jar of sweet and salty popcorn6.00 € c.u
- Lollypops.....0.90 € c.u
- Truffle1.00€ c.u
- Table set up includes: Hire of cart , set up and signage for sweets
- The custom requests will be assessed separately.
- The customer may choose the colors of the products, up to a maximum of two, as decoration event.
- A deposit of € 50 is required which will be returned at the time of removal of the Sweet cart, providing all items supplied Decoration, materials etc
- are present and in perfect condition



Chocolate Fountain

Minimum pax 35 guests.

Price per person

from 25 to 50 pax 7.35 € per person.

from 51 to 75 pax 6.50 € per person

from 76 to 100 pax 5.50 € per person.

Service:

Fruit:

Bananas , Pineapple, Strawberry , profiteroles and marsh
mallow .

Event duration 45 minutes



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GENERAL CONDITIONS OF THE HOTEL COSTA CALERO WEDDING BANQUETING OFFER



1. The enclosed standard menus are open to customer suggestion and change. Our Chef will be pleased to prepare a special menu according to the client's special wishes. The standard menus include the suggested house wine. Do not hesitate to suggest an alternative wine, we will calculate a revised price.
2. Once the menu is selected, we can arrange, one month before the banquet, a special tasting FREE OF CHARGE of your selected menu, for 4 people (for weddings with more than 50 guests) and for 2 people (for weddings with less than 50 guests) (ONLY AVAILABLE ON YOUR CHOSEN MENU FOR YOUR WEDDING DAY)
3. The price includes: a printed Menu for each guest (no buffet), wedding cake, flower arrangements, ambient music, and seating plan.
4. Buffet in the Puntal Restaurant can only be arrange for 40 guest and above –max 120
5. The party must vacate the reception room by 00:00 AM
6. A levy of 400.00 € is charged for use of the function rooms from 12 midnight until 1am and 900 € for use of the function rooms until 2 am
7. The hotel will supply an additional waiter behind the bar (in El Puntal or Oyambre) during the meal for numbers in excess of 75. The cost is €3.50 per hour and is charged to the client. This is to ensure that you receive the best service from the hotel.
8. We charge a room hire of €400 for the Restaurant El Puntal if the number of guest is fewer than 40 adults. Numbers in excess of 40 adults free of charge. We charge a room hire of 500 € for the Restaurant Oyambre if the number of the guest is fewer than 130 and 5 € for each extra person
9. The Costa Calero invites the couple to 2 nights free accommodation in our hotel (in a suite if available, if not in a normal room on a full inclusive basis- (for weddings with more than 50 guests) or 1 night (for weddings with less than 50 guests). The room shown at the initial viewing may not be the same as the room allocated to you at the time of your wedding. Late check out for the couple, till 06.00 PM
You will receive a complementary basket of fruit and a bottle of Champagne Besides: for banquets with over 50 guests, Active swimming pool circuit and Terma Romana, Bath and Relax Massage 25 min (reservation needed)
10. On your 1st Wedding anniversary we offer you a romantic night in our hotel in a sea view room on an all inclusive basis, free of charge, for weddings with more than 50 guests (you can book direct)
11. The prices offered have the I.G.I.C included and are subject to market variation. Payment procedure is: 1000 € deposit of your chosen menu etc for the total numbers of guests, at confirmation. Rest of the payment to be made 2 days before the wedding
12. The hotel guarantees the standard quality of service if the number of guests does not exceed by 10 the number of people confirmed. Any difficulties experienced as a result of a greater difference on the day are outside the control of the Hotel.
13. The hotel must be informed of the final number of guests 10 working days prior to the event. This number will be considered the final guaranteed minimum number of guests. Any additional guests will be invoiced for each event. If the number of guests on the day does not reach the guaranteed minimum, the couple will be charged for the guaranteed minimum of guests.
14. In case of cancellation, the deposit paid by the client to the hotel will not be refunded.
15. The Hotel assumes no responsibility for damages or losses to any personal property brought into the hotel or left unattended. Any damages caused to hotel property (furniture, plants etc.) will be charged to the couple to an amount equivalent to the cost of their repair or replacement.
16. Please be advised that if guests are staying in the hotel on an all inclusive basis, they are not permitted to use this facility in the function room of the weddings. The wedding is completely independent event and so normal all inclusive agreements do not apply.

The client accepts the above mentioned conditions:

The client
(Signature and date)

The hotel
(Signature and date)

