



MELIÀ
SALINAS
LANZAROTE

**YOUR WEDDING,
YOUR MOMENT**

SPECIAL PROMOTION ¡SALINAS, YES I DO!

Valid for confirmation before December 31st 2019

STAY

Wedding night in a superior room.

Unforgettable gift according to your tastes at Meliá Hotels International through Meliá points.

First anniversary, a weekend to remember at Meliá Salinas in Bed and Breakfast (upon availability).

WEDDING NIGHT

50% discount on the ceremony package (booking the banquet).

Cocktail area **decoration**.

Floral decor, 10 centerpieces.

A dedicated event **coordinator**.

Seating plan

MENU

Menu testing free for the couple, 50% discount family members, maximum 4 people.

Minute menu

Wedding chef's cake

*non-cumulative with other promotions. Check the conditions.

COMPLETE PASSION MENU

Duck ham & foie salad

Poultry cream with almonds

Sorbet

“Cherne” local fish in red pepper sauce, potato puré
and pineapple with rum

Wedding cake

Mineral water

Viña Paceta (D.O. Rioja) - Red

René Barbier (D.O. Penedés) - White

Segura Viudas Cava

Soft drinks and Beer

Coffee and Tea

COMPLETE PASSION DELUXE MENU

Prawns salad with avocado and balsamic vinaigrette

Turbot supreme with pink pepper, mushroom mousse and
vegetables

Sorbet

Beef Tenderloin with foie and onion confit

Wedding cake

Mineral water

Viña Paceta (D.O. Rioja) - Red

René Barbier (D.O. Penedés) - White

Segura Viudas Cava

Soft drinks and Beer

Coffee and Tea

ALTERNATIVE COURSES

- Pumpkin and watercress cream
- Avocado and salmon timbale

- Hake a la marinera
- Cod fillet confit with cream sauce

- Duck magret with Orange sauce
- Veal chops with mushrooms sauce

- Wedding cake with different flavors

*subject to price changes

COCKTAIL FINGER MENU (2 hours)

Shot of salmorejo

Shot of mango with foie

Fresh cheese mini brochette with anchovies, tomatoes
cherry and basil

Chinese spoon of quinoa and crudités

Spoon of surimi crab with caviar

Salmon and cheese cream roll

Toast of tenderloin with foie and caramelized onion

Bites of grouper fish with potatoes and typical Canarian mojo

Octopus Brochette "a Feira"

Tempura of prawns

Chicken Brochette with honey and soya

Seafood in wanton pasta

Boletus croquettes

Tropical fruit brochettes

Assortment of canarian cheese

Assorted patisserie

Shot of maracuyá

Mineral water

Viña Paceta (D.O. Rioja) - Red

René Barbier (D.O. Penedés) - White

Segura Viudas Cava

Soft drinks and Beer

Coffee and Tea

CHILDREN MENU

OPTION 1

Fresh pasta with Bolognese sauce

Fish fillet with French fries and salad

Wedding cake and ice cream

Mineral water and soft drinks

OPTION 2

Variety of appetizers

Chicken Cordon Bleu with French Fries

Wedding cake and ice cream

Mineral water and soft drinks

Menus for children up to 12 years old

WELCOME COCKTAIL

COLD

Shot of Salmorejo

Spoon of surimi crab with caviar

Fresh cheese mini brochette with anchovies, tomatoes
cherry and basil

HOT

Toast of tenderloin with foie and caramelized onion

Bites of grouper fish with potatoes and typical Canarian mojo

Octopus Brochette "a Feira"

Mineral water

Viña Paceta (D.O. Rioja) - Red

René Barbier (D.O. Penedés) - White

Segura Viudas Cava

Soft drinks and Beer

ALTERNATIVE AND ADDITIONAL CANAPÉS AT YOUR CHOICE

COLD

Pearls of watermelon and Iberian ham

Shot of green apple with avocado

Spoon of vegetable couscous

Maki of tuna and salmon

HOT

Teriyaki chicken with soy sauce and sesame

Tempura of prawns

Peppers stuffed with seafood

Glazed mushrooms toast

*2,00€ per additional unit.

STANDARD OPEN BAR

SOFT DRINKS AND BEERS

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta Orange,
Fanta lemon, Tonic, Nestea, Sprite, Cruzcampo, Buckler 00

WINES

Torres, Viña Sol - White, Valdubón - Red, Seguras Viudas -Cava

JUICES

Pineapple juice, Orange juice, Peach juice

RUM

Bacardi Carta Blanca, Arehucas Carta Oro

WHISKY

J&B, Ballentine's, Jameson

VODKA

Moskovskaya, Smirnoff

GIN

Beefeater

BRANDY

Magno

LIQUORS

Malibú, Frangélico, Cointreau, Baileys, Amaretto, Pacharán

2 hours25,00€/person, taxes included

Additional hour11,00€/ person

PREMIUM OPEN BAR

SOFT DRINKS AND BEERS

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta Orange, Fanta lemon, Tonic, Nestea, Sprite, Cruzcampo, Buckler 00

WINES

Viña Sol, Torres - White, Valdubón - Red, Seguras Viudas - Caxa

JUICES

Pineapple juice, Orange juice, Peach juice

RUM

Bacardi Carta Blanca, Arehucas Carta Oro, Barceló Añejo, Habana Club 7 Años

WHISKY

J&B, Ballentine's, Jameson, Four Roses, Johnnie Walker, Dewar's 5 años

VODKA

Moskovskaya, Smirnoff, Absolute

GIN

Beefeater, Gordon's, Tanqueray, Bombay Sapphire

BRANDY

Magno

APERITIFS & BITTERS

Martini Blanco, Martini Roso, Campari, Aperol, Fernet Branca

LIQUORS

Coco Malibú, Frangélico, Cointreau, Baileys, Amaretto, Pacharán, Grappa, Tía María, Jaegermeister.

2 hours35,00€/person, taxes included

Additional hour14,00€/ person

PRICES € 2018

Complete Passion Menu.....	69,00€
Complete Passion Deluxe Menu.....	78,00€
Cocktail Finger Menu.....	80,00€
Welcome cocktail.....	16,00€
Children Menu 1.....	24,00€
Children Menu 2.....	25,00€

*Prices are subject to changes depending of Price changing

*taxes included

EXTRAS

LATE NIGHT SNACKS

Selection of mini sandwiches, Iberian plates, stuffed croissants, pizzas, fruit brochettes and chocolate with "churros"2,00€ unit/person

CHOCOLATE FOUNTAIN

Black chocolate with fruit brochettes and marshmellow.....250,00€

CANDY BAR

Assortment of jellies, sweets, and salty snacks.....250,00€
Personalize your Candy bar with mini brownies 70,00€, mini cupcakes 70,00€ and macarons 100,00€.

OTHERS

Roast Pork with its cutter during cocktail.....280,00€
Leg of Iberian ham with its cutter (1 piece).....460,00€
Canarian Cheese station.....360,00€

CEREMONY IN FRONT OF THE OCEAN

BASIC PACKAGE

Reservation of the location for the ceremony on the beach, Gazebo for the ceremony, 50 white wooden chairs and basic floral decoration.....1300,00€

*Master of ceremony not included

*check prices of Premium and Diamond package

OUTSIDE BANQUET MOUNTING

Cocoters.....20,00€/person

Casa Nostra.....10,00€/person

Esencia Canaria.....10,00€/person

EXTRAS

Lighting with 10 torches.....100,00€

Additional wooden chair.....3,50€

50 covered seat chairs package.....225,00€

Additional covered seat.....12,00€

Audio equipment.....60,00€

SALÓN DIAMANTE

Included in the price of the banquet contract.

Capacity: 300 people



COCOTEROS TERRACE

Supplement: 20€/person

Capacity:

200 people banquet

300 People cocktail





CASA NOSTRA

Supplement: 10€ per person



Room/ Terrace capacity:

70 people banquet

150 people cocktail

DISCOTECA SALINAS

Supplement: 1000€

Capacity: 100 people

¡WELCOME TO YOUR WEDDING DAY!

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CONDICIONES GENERALES

RESERVATION

For confirmation and reservation of the date, a deposit of € 1000 will be made when signing the contract. This deposit will be deducted from the total invoice.

PAYMENT

Hotel Melia Salinas will receive 60% of the total price of the event 3 months before the date of the wedding.

The Hotel Melia Salinas will receive 100% of the total price of the event 15 days before the event.

Any extra required during the wedding will be paid on the day of the event, or if spending the night in the hotel, before the checkout and with signature of invoice on the day of event.

CANCELLATION

The cancellation conditions of the event can be consulted with the Sales department and will be established in the contract, which will be signed when reserved

GUARANTEED NUMBER OF GUESTS

The contractor must inform the hotel of the chosen menus and the possible changes 30 days before the event.