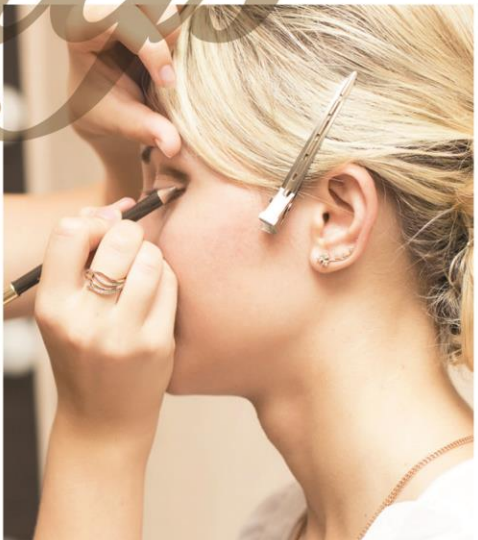




# Weddings



2019





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## Gifts for the bride & groom

When you book your wedding banquet with us, it is based on a minimum of 20 adult guests and a set menu of 76.00€ (wine and local taxes included), we offer the following courtesies:

- Complementary room on the wedding night, including a romantic breakfast in your room the following morning.
- Special amenities in the Bridal Room.
- A tasting session for bride & groom of the chosen menu and a 50% off for two family members, two months before the wedding.
- Menu cards and seating list.
- Floral arrangements on the top table and guests tables.
- Princesa Yaiza spa circuit in the Thalasso Center Princesa Yaiza, including Biomarine treatment, sauna and Turkish bath.
- Special room rates for family and guests.

If there are more than 90 adult guests, we will also include the following add values:

- Invitation for bride & groom to a tasting menu on their first wedding anniversary in our gastronomic restaurant Isla de Lobos (drinks not included).
- Py wedding cake for ceremonial cutting.
- Two extra invitations in the tasting session.
- One extra night for the the bride and groom on the night before or after the wedding date.
- A 30 minutes massage for the bride & groom in our Couples Treatment Room, in Thalasso Center Princesa Yaiza.



## Celebrate with us the most important day of your life

Princesa Yaiza Suite Hotel & Resort has all the facilities you could need, as well as a great team of specialists, which will guarantee your wedding to be a success.

This dossier adapted for more than 20 guests will help you to make your dream celebration come true in Lanzarote.

In Princesa Yaiza Suite Hotel & Resort we have gorgeous outside spaces, partially covered or not, as gardens, pools and terraces which make it an ideal place to enjoy a cocktail with your guests or a banquet that will surprise everyone.

Private rooms for up to 480 people and 8 restaurants which will make you enjoy the exclusivity of an unique and unforgettable experience.

Our events team will be happy to advise, managing every last detail of your celebration, making your wish a reality, customizing your menus, spaces, decoration, cakes, and so on. As always, ensuring the care and dedication of the cuisine and excellent service.



## Suite terrace at Princesa Yaiza

Includes:

Decoration of a suite terrace with tulle and flower decoration.  
Decorated lectern and 2 chairs for the couple.

Supplements:

Wireless micro with amplified loudspeakers.	110,00€ / ud.
Extra chairs with white covers	4,50€ / ud.
Sashes for chairs, chose from colors stock.	1,10€ / ud.

\*Ask at the hotel for flower bouquets and other accessories.

General conditions:

Ceremony and banquet:	230,00€
Ceremony and cocktail:	350,00€
Ceremony	450,00€

\*Celebrant is not included

IGIC included



## Wedding Pagoda at Princesa Yaiza

Includes:

Pagoda reservation, over the sea and beside the pools.  
Pavillion decoration with tulle and flowers.  
Decorated lectern and 2 seats for the couple.  
4 seats for guests with white covers.

Supplements:

Wireless micro with amplified loudspeakers.	110,00€ / ud.
Extra chairs with white covers	4,50€ / ud.
Sashes for chairs, chose from colors stock.	1,10€ / ud.

\*Ask at the hotel for flower bouquets and other accessories.

General conditions:

Ceremony and banquet:	340,00€
Ceremony and cocktail:	375,00€
Ceremony	500,00€

\*Celebrant is not included

IGIC included





## Bar Salon Terrace next to Princesa Yaiza Swimming Pool Area

Includes:

Terrace reservation, over the pool area.  
Arch and stage decoration with tulle and flowers.  
Decorated lectern and 2 seats for the couple.  
20 seats for guests with white covers.

Supplements:

Wireless micro with amplified loudspeaker.	110,00€ / ud.
Extra chairs with white covers	4,50€ / ud.
Sashes for chairs, chose from colors stock.	1,10€ / ud.

\*Ask at the hotel for flower bouquets and other accessories.

General conditions:

Ceremony and banquet:	480,00€
Ceremony and cocktail:	550,00€
Ceremony	650,00€

\*Celebrant is not included

IGIC included



## Wedding Pavillion at Princesa Yaiza Square

Includes:

Terrace reservation, over the pool area.  
Arch and stage decoration with tulle and flowers.  
Decorated lectern and 2 seats for the couple.  
20 seats for guests with white covers.

Supplements:

Wireless micro with amplified loudspeaker.	110,00€ / ud.
Extra chairs with white covers	4,50€ / ud.
Sashes for chairs, chose from colors stock.	1,10€ / ud.

\*Ask at the hotel for flower bouquets and other accessories.

General conditions:

Ceremony and banquet:	480,00€
Ceremony and cocktail:	550,00€
Ceremony	650,00€

\*Celebrant is not included

IGIC included



Standard appetizers:

COLD:

Spiced bread toast, foie and caramelized apple with balsamic Módena vinegar sauce.  
Salmon and avocado canapé with Mascarpone cream and Coriander.  
Spanish omelette on toasted tomato bread.

HOT:

Brochette of bacon and banana  
Selection of home-made croquettes.  
Brochette of wrapped king prawns and baby squid tempura.

APPETIZER DRINKS

Coke	National beers
Fanta Orange	White wine Princesa Yaiza
Fanta Lemon	Red wine Princesa Yaiza
Tonic water	Cava
Sprite	Kir Royal
Fruit juices	Mineral water

Price per person 18,75 € - Service of 30 minutos.

SUPPLEMENTS FOR YOUR APPETIZERS

Classic cocktails: Margarita, Dry Martini y Gin Fizz	3,10€ p.p
Tropical cocktails: Mojito, Caipirinha y Piña Colada	3,10€ p.p
Rose cava Agustí Torelló Mata Ros	3,10€ p.p

IGIC included



Create your own appetizer selection.

We offer a wide selection of hot and cold canapés for you to design your own appetizer selection, based on a minimum of 4 more different types of canapés on the standard appetizers.

COLD APPETIZERS

Salmon and avocado canapé with mascarpone cream and coriander	1,95€
Cheese and quince jelly canapé	1,35€
Toasted spiced bread topped with foie and caramelized apple with balsamic Módena vinegar sauce	1,95€
Toasted topped with Almogrote spiced chesse from La Palma	1,95€
Spanish omelette on toasted tomato bread	1,90€
Iberian ham and salmorejo toast	2,05€
Shot glass of melon with shavings of iberian ham and coconut juice	2,05€
Strawberry and watermelon gazpacho	2,05€
Chilled cream of watermelon soup with a king prawn brochette and lime essence	2,05€
Prawn brochettes with coconut and lemon grass sauce	2,60€
Octopus and black potato brochette with mojo sauce	1,95€
Gouper brochette with seasonal fruit and cheese cream	1,95€
Spoon of spicy king prawns with cheese and mango cream	3,10€
Spoon of honey melon with premium Bellota ham	2,05€

HOT APPETIZERS

Creamy Cabrales cheese croquettes	1,90€
Creamy wild mushroom croquettes	1,90€
Creamy Iberian ham croquettes	1,90€
Creamy free-range chicken croquettes	1,90€
Scallop brochette with Romesco-marinated king prawns	2,60€
Balls of fried goat's cheese with honey	2,05€
Wrapped squid with squid-ink vinaigrette	1,90€
Fried gouper brochette with sesame seeds	1,90€
Bacon and banana brochette	1,90€

IGIC included



HOT APPETIZERS

Brochette of wrapped king prawns and baby squid tempura	2,05€
Aubergine and cheese brochette with honey sauce	1,90€
Brochette of scallops and black pudding wth red onion, sea urchin bisque And sprinkled dates	2,60€
Brochette of duck breast marinated in Teriyaki sauce	1,90€
Brochette of marinated chicken in yoghurt and Tandoory spices	1,90€
Brochette of sirloin steak & soya sauce	2,05€
Brochette of Madras curry chicken with caramelised onion	1,90€

TAPAS

Deconstructed 'canarian potatoes'	1,10€
Selection of home-made croquettes, including cured ham, wild mushroom and chicken	1,35€
Grilled foie with lentils and reduction of balsamic vinegar	1,70€
Quail lollypop with soy sauce and ginger oil	4,30€

CUP-BASED TAPAS

Mini-cup of lentils with foie and wild mushrooms	1,60€
Thick rice broth with tiger prawns	4,10€

CURED HAM SLICING STATION

Supplement for cured ham slicing station with Pata Negra ham	10,70€
Supplement for slicing station of Iberian cold cuts	7,10€

Ham or cold cuts include all 150 people at the cocktail

APPETIZER DRINKS

Mineral water, fruit juices, soft drinks and national beers	7,25€
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Prices per person – Service of 45 minutes.

IGIC included



-All menus includes in the price the wine selection A-

MENU N°1

Watercress cream soup with cheese from Finca de Uga and yuca crisps  
Fillet of sea bass with sautéed spinach and braised baby squid  
Red berry and citrus fruit sorbet  
Beef shank with grilled potato cake, tender garlic shoots, Iberian ham and pearl potatoes  
in truffle gravy  
Yoghurt parfait with raspberries and red berry coulis  
Coffee and infusions  
Petit Fours

Price per person 76,00€

MENU N°2

Pumkin cream soup with morels and black truffles tapenade  
Sea bass fillet with roast pumpkin and Piquillo red pepers purée  
Cuban mojito sorbet  
Veal sirloin with yellow sweet potato purée and terrine with bacon and potato  
Textures of three Ecuadorian chocolates with Guayaba coulis  
Coffee and infusions  
Petit Fours

Price per person 83,00€

MENU N°3

Prawns and avocado cocktail  
Fillet of gilt-head bream on vegetables from Lanzarote with mashed sweet potato  
Gin and lemon sorbet  
Iberian pork fillet cooked at a low temperature on a bed of aubergine and mushrooms  
Bitter chocolate parfait with white chocolate and honey sauce  
Coffee and infusions  
Petit Fours

Price per person 95,00€

IGIC included



### MENU N°4

Foie bombon with honey bread crust and glazed fig purée served with a reduction of  
Stratvs wine  
Supreme of grouper in crab sauce with a beetroot coulis and chive oil  
Lime, raspberry and cherry sorbet  
Shoulder of baby lamb cooked at low temperature, served with truffled potatoes and  
vegetables  
Egg yolk nougat cake  
Coffee and infusions  
Petit Fours

Price per person 100,60€

### MENU N°5

European lobster salad on a bed of tomato, red onion and vegetables with Iberain ham  
crisp and crunchy pistachios, dressed with mango viniagrette  
Fillet of hake with baby octopus and clams in green sauce  
Lemon and strawberry daiquiri sorbet  
Veal sirloin with foie on a bed of potatoes and boletus and dipped with Pedro Ximenez  
sauce  
Chocolate layers filled with Royal Gianduja chocolate and drops of citrus fruit coulis  
Coffee and infusions  
Petit Fours

Price per person 112,00€

### MENU N°6

Tarte tatin of spider crab and large red prawns with velvet crab sauce  
Bonbon of grouper stuffed with seafood  
Red berry and citrus fruit sorbet  
Canarian black pork cooked in its own juice at low temperature served with pumpkin  
and white potatoes purée  
Puff pastry with vanilla cream and wild strawberries in orange cream  
Coffee and infusions

Price per person 114,00€

IGIC included



### WINE SELECTION A

White wine Los Balancines Sauvignon - D.O. Ribera del Guadiana  
Red wine 13 Cantaros - D.O. Cigales  
Jaume Serra – D.O. Cava

Price per person 21,00€

### WINE SELECTION B

White wine Pazo Das Bruxas - D.O. Rías Baixas  
Red wine Sierra Cantabria Seleccion - D.O. Rioja  
Sumarroca Brut- D.O. Cava

Price per person 27,00€

### WINE SELECTION C

White wine Bermejo Malvasia fer.barrica - D.O. Lanzarote  
Red wine Saaet Tinto Cuvee- D.O. El Hierro  
Sumarroca Brut Reserva D.O. - Cava

Price per person 32,00€

### WINE SELECTION D

White wine Saaret Afrutado- D.O. El Hierro  
Red wine 7 Fuentes- D.O. Valle de la Orotava  
Aire de L'Origan Brut Reserva - D.O. Cava

Price per person 39,00€

### WINE SELECTION E

White wine Enate 234 Chardonnay - D.O. Somontano  
Red wine Baigorri Crianza - D.O. Rioja  
Veuve Clicquot Ponsardin Brut - D.O. Champagne

Price per person 45,00€

All wine selections includes mineral water, beer, juices and soft drinks.

IGIC included

\*These wine selections could change depending on the real stock at the time of the confirmation





## DESIGNING YOUR OWN MENU

Princesa Yaiza Suite Hotel & Resort offers you our Chef's special creation for you to choose and design your own 5 times menu using our wide range of options detailed below and adding a wine selection.

Is mandatory to add a wine selection to the menu

### Creams and soups

Cream of watercress with fresh cheese from Finca de Uga and yucca crisps	8,05€
Cream of pumpkin with morels and black truffle tapenade	9,10€
Cream of mushroom with grilled foieescalopes, truffled cream and yucca crisp	10,20€
Rich Canary Island sea food soup with lobster and king prawns, scented with coriander	20,35€
Large prawn bisque with grilled scallops, clams and trout roe	26,75€
Cream of large red prawns with scallops, king prawns and Norway lobster	18,75€

### Cold starters

Preserved salt cod salad with Canary Island tomatoes and Lanzarote onions	20,35€
Cod salad on a bed of Tías sautéed tomatoes with tender garlic shoots, Served with olives and tomatoe mayonnaise	18,75€
Spiny lobster salad on a bouquet of rocket and lamb's lettuce with quail eggs, sliced mushroom and truffle vinaigrette	31,05€
European lobster salad on a bed of tomatoe, red onion and vegetables with crunchy Iberian ham and crisps pistachios, dressed with mango vinaigrette	31,05€
Salad of grilled tiger prawns with Austrian-style monkfish and mango vinaigrette	20,35€
Smoked salmon cannelloni filled with Ricotta cream on a bed of mixed leaves With a citrus fruit vinaigrette and caramelized nuts	18,75€
Bonbon of foie with honey bread crust and glazed fig purée served with A reduction of Stratvs wine	18,75€
Terrine of foie with cured meat of beef and a purée of caramelized figs	18,75€
Mackerel paté on a bed of boiled king prawns carpaccio	20,35€
Canary Island tuna salad on a timbal of Veneré rice, guacamole and wasabi-marinated flying fish dassing	18,75€
Avocado and fruit cocktail with spider crab, king prawns and shrimp	20,35€

IGIC included



## DESIGNING YOUR OWN MENU

### Warm starters

Scallops wrapped in smoked pancetta on a light cream of black potatoes, served with violet potato crisps	22,50€
Timbal of wild mushrooms, king prawns and spider crab	25,70€
Tarte tatin of wild mushrooms, foie and apple with velouté of Iberian ham	16,60€
Tarte tatin of king prawns and Norways lobster with velvet crab cream	28,90€
Tarte tatin of scallops with squid-ink salt and lobster cream	25,70€
Tarte tatin of spider crab and large red prawns with velvet crab sauce	28,90€

### Fish

Confit of salmon with a crust of black rice and seafood sauce	18,75€
Textures of turbot on a rice crust with wild mushrooms and squid-ink sauce	25,70€
Fillet of hake with baby octopus and clams in green sauce	25,70€
Bonbon of grouper stuffed with seafood	25,70€
Supreme of grouper in crab sauce with a beetroot coulis and chive oil	22,50€
Redbanded seabream with a cauliflower and virgin olive oil emulsion and sautéed wild mushrooms	22,50€
Redbanded seabream on a bed of Lanzarote vegetables pisto	22,50€
Filled of gilt-head bream on vegetables from Lanzarote and mashed sweet potato	18,75€
Filled of seabass with sautéed spinaches and baby cuttlefish stew	18,75€
Filled of seabass with roast pumpkin and purée of Piquillo red peppers	18,75€
Fillet of common sea bream on Lanzarote vegetables and blanched scallots	22,50€
Fillet of common sea bream on Lanzarote vegetables and potato purée	22,50€
Fillet of cherne (king of grouper) with creamy rice of baby cuttlefish and sacretlet shrimps	22,50€

### Digestives

Gin and lemon sorbet	4,05€
Cuban mojito sorbet	4,05€
Lemon and strawberry daiquiri sorbet	4,05€
Lime, raspberry and cherry sorbet	4,05€
Lemon and green apple sorbet	4,05€
Rhubarb and lime sorbet	4,05€
Red berry and citrus fruit sorbet	4,05€
Mango and guava sorbet	4,05€
Green tea digestive	4,05€



## DESIGNING YOUR OWN MENU

### Meat

Beef fillet with creamy yellow sweet potato purée and potato terrine with bacon	24,60€
Beef fillet with foie on a bed of potatoes and wild mushrooms drizzled with pedro Ximenez sauce	24,60€
Premium pork tenderloin cooked at low temperature on a bed of aubergines and wild mushrooms	15,50€
Guinea fowl with fruit and vegetables drizzled with mango and sweet mustard sauce	28,90€
Canarian Black pork cooked in its own juice at low temperature, served with truffled potatoes and vegetables	28,90€
Shoulder of baby lamb cooked at low temperature, served with truffled potatoes and vegetables	28,90€
Slow-braised beef cheeks with vanilla served with melting potatoes and caramelized shallots	22,50€
Turkey stuffed with foie and wild mushrooms and Flor de las Nieves smoked cheese sauce	22,50€
Beef shank with potato cake grilled with tender garlic shoots, Iberian ham and pearly potatoes in truffle gravy	18,75€
Turkey roll and foie on mushrooms and greasy potato of chestnuts and cheese	22,50€

### Desserts \*.

Gofio lukewarm with caramelized banana marmelade and bienmesaba from La Palma	6,15€
Yoghurt parfait with wild raspberries and red berry coulis	6,15€
Coffee lattice with Frangelico-scented crème anglaise	6,15€
Textures of three Ecuadorina chocolates with guava coulis	6,15€
Puff pastry with vanilla cream and wild strawberries in orange cream	6,15€
Bitter chocolate parfait with white chocolate and honey sauce	6,15€
Pineapple lukewarm with green apple coulis and melon jelly	6,15€
Layers of chocolate filled with Royal Gianduja chocolate and drops of citrus fruit coulis	6,15€
Princesa Yaiza white truffle cake with cherry marmalade	6,15€
Crème brûlée and nougat candy cake	6,15€
Apple caramelized cake with pineapple sauce and blackberry coulis	6,15€
Puff pastry strip topped with fresh fruit	6,15€
Lemon, lime and strawberry cake with crunchy walnuts	6,15€
Valrhona chocolate Sacher torte with the pastry chef's special crème anglaise	6,15€
San Marcos cake	6,15€
Triple chocolate cake drizzled with wild strawberry and mint coulis	6,15€

\*Those cakes are not cutting cakes.

\*Cutting cake is included in weddings over 90 guests.

IGIC included

*Weddings*



## Children's menu

Macaroni with napolitan sauce

or

Vegetables cream soup

.

Mini pork escalope with chicken nuggets and home-made French fries

or

Prime beef-burger with mashed potatoes

or

Grouper fillet with cream and tomaotes sauteed potatoe

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Ice cream

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Mineral water, soft drinks and juices

Price 26,75€

From children aged 3 to 12

IGIC included



## Full open bar in Mojitos Disco or in Music Bar 4 Lunas

What a better way to end an unforgettable day with a bit of music and entertainment. Our Mojitos disco, set in the 30s from La Habana. Or on the other hand, our Music Bar 4 Lunas, decorated according to New York style.

Children under 16 are able to access these disco areas for only private events.

Dj service, 4 hours:	535,00€
Four-member band, 2 sets of 45 minutes:	910,00€

## Standard full open bar

SOFT DRINKS AND BEERS	Coke, Fanta orange, Fanta Lemon, Tonic water, Sprite, Ginger Ale, national beers, non alcoholic beer
WINE	White and red wine Princesa Yaiza
FRUIT JUICES	Pineapple, peach and orange
RUM	Bacardi, Arehucas
WHISKY	J&B, Ballantine's, Jameson
VODKA	Moskovskaya, Smirnoff
GIN	Beefeater
BRANDY	Torres 10
LIQUORS	Baileys, Pacharán, Cointreau, Honey rum, Frangelico, Apple liquor, Peach liquor, Tía María, Licor 43.

P.V.P 21,95€ per person (for first two hours) to be booked for all adult guests.  
Each additional hour of full open bar: 8,55€ to be booked for all adult guests

IGIC included



## Premium full open bar

<b>SOFT DRINKS AND BEERS</b>	Coke, Fanta Orange, Fanta Lemon, Tonic water, Sprite, Ginger Ale, national beers, non alcoholic beer
<b>WINE</b>	White and red wine Princesa Yaiza
<b>FRUIT JUICES</b>	Pineapple, peach and orange
<b>RUM</b>	Bacardi, Arehucas, Habanna Club 7
<b>WHISKY</b>	J&B, Ballantine's, Jameson, Cadrhu, Jack Daniel's, Johnny Walker
<b>VODKA</b>	Moskovskaya, Smirnoff
<b>GIN</b>	Beefeater, Bombay Shapphire, Beefeater, Gordon's, Larios Special Edition.
<b>BRANDY</b>	Torres 10
<b>LIQUORS</b>	Baileys, Pacharán, Cointreau, Honey rum, Frangelico, Apple liquor, Peach liquor, Tía María, Licor 43.

P.V.P 26,26€ per person (for first two hours) to be booked for all adult guests.  
Each additional hour of full open bar: 10,20€ to be booked for adult guests.

## Add a selection of cocktails to your open bar

Classic cocktails supplement:  
Margarita, Dry Martini, Gin Fizz

5,15€/2h – 3,10€/h extra p.p.

Tropical cocktails supplement:  
Mojito, Caipirinha, Piña Colada

5,15€/2h – 3,10€/h extra p.p.

IGIC included



### Food during the party:

Spanish churros with sugar and cinnamon and accompanied by hot chocolate	3,20€
Mini sandwiches selection	3,20€
Selection of Canarian cheese and nuts	8,60€
Selection of Iberian sausages and grissinis	9,10€
Selection of pizzas	According to the carte

IGIC included

### Candy Bar in Princesa Yaiza cart

Variety of gums	160,50€
Selection of mini cup-cakes with different toppings	267,50€

#### Complement your cart:

Units of mini brownie	2,15€
Selection of mini macarons	9,10€
Selection of mini cup-cakes with different toppings	5,90€



## Extra decoration:

Outdoors areas and stairs decoration

350,00€

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### OTHER SERVICES

Ceremony celebrations  
Flowers delivery  
Hairdressing services  
Beauty salon  
Special room rates  
Bus transfers  
Customized cakes and menus  
Themed decoration

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### CONTACT

Events department  
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*- Because the most important day in your life starts at Princesa Yaiza Suite Hotel & Resort-*





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*Weddings*

