

Events Menus

Iberian

Iberian ham with homemade bread and grated tomato
Hake cocktail salad with trout eggs and crackers
Iberian ham croquettes
Burrata stratacciella
Charcoal scallops with Thai dressing

Iberian pork cheek confit with mushrooms

Wild fruits ice cream

60€

Cosmopolitan

Crispy nest filled with cuttlefish, green beans and spring onion
Homemade partridge croquettes
Cod fritters over tomato marmalade
Grilled octopus with romesco sauce
Grilled red prawns

Beef steak with PX wine sauce and boletus

Mojito sorbet

70€

Gourmet

Iberian ham and Boffard cheese, homemade bread and grated tomato
Marinated salmon cuts, coconut milk and avocado
Red prawn croquettes
Homemade foie terrine with three marmalades
Shrimps and boiled prawns

Baked suckling kid shoulder

Chocolate coulant with shortbread ice cream

85€

Mediterranean

Carpaccio of matured picaña, parmesan and pickled onion
Oxtail croquettes
Grilled squid with red pepper dressing
Individual seafood platter

Marinated ray, almond and pickled mustard

Sorbet (flavour choice)

Beef tenderloin with PX wine sauce, boletus and foie

Nougat brownie

100€

Drinks included: water, beers, soft drinks, house wine cellar, cava and coffee/teas

Drink package supplements: Rioja + €1, Ribera del Duero + €2

Prices per person, VAT included

Events Menus

Vegan

Cherry gazpacho
Grilled eggplant with pistachio garlic cream
Tofu mini burgers with guacamole
Veggies in tempura
Green gyozas

Oven-baked vegetables cannelloni with coconut cream

Fruits sweet curry

70€

Kids

Serrano ham and aged cheese
Stuffed olives
Croquettes
Fried calamari
Chicken nuggets

Main course choice:

Breaded chicken breast
Pasta bolognese
Grilled cheeseburger

Ice-cream (flavour to choose)

30€

Cake Selection

Optional: decorated with fresh flowers, seasonal fruits or fondant figures (price on request)

YOUR CHOICE:

BISCUIT: Traditional, red velvet, chocolate, carrot, coconut, strawberry, biscuit, almond.

FILLING: Homemade seasonal fruit compotes (mango, red berries, orange), buttercream (vanilla, chocolate), chantilly (vanilla, chocolate, strawberry, coffee, white chocolate), pastry cream, hazelnut or chocolate cream.

COVERAGE: Chantilly in all its varieties, buttercream, Italian meringue, chocolate cream, fondant, marzipan.

5€/person

Drinks included: water, beers, soft drinks, house wine cellar, cava and coffee/teas

Drink package supplements: Rioja + €1, Ribera del Duero + €2

Prices per person, VAT included



Party

Open bar (standard) = 10€/hour/person

Open bar (premium) = 15€/hour/person

*Add Mojitos/Pina Colada/Mai Tai = + 5€/hour/person

Drinks per standard ticket = 6,50€

Drinks per premium ticket = 8€

Standard bottles = 80€/unit

Premium bottles = 100€/unit

Children open bar (non-alcoholic drinks) = 6€/hour/kid

Space rental

Sky Bar (exclusiveness) = 1.500€

Sky Bar with bounded area = 5€/hour/person

GastroBar = 1.000€

Additional Services

Approximate prices

Celebrant = 400€

Floral decoration at the banquet = 3€/person

Cheese Island = 8€/person

Live Iberian Ham professional cut: starting from 480€

Photographer: starting from 660€

Nanny/Animator = 100€/hora (mínimo 2 horas)

DJ Set (party only) = 340€

DJ Pack Full Event = 600€

Photocall = 450€

Late night snack = 8€/person

Luxury or classic car rental: from 242€ (approx.1h)

Fireworks = 350€

Chocolate fondues (dark, milk or white) = 500€

Candy bar = 300€

Hairdressing bridal service = 150€ / Makeup bridal service = 150€

Live performances: magicians, dancers, musicians...



Conditions

The open bar service has a maximum duration of 3 hours. Max. cut-off time = 3:00 am

El Jardín Restaurant and Ñam GastroBar must close at midnight

Up to 4 people can attend the menu tests at weddings from 70 guests

Up to 6 people can attend the menu tests at weddings from 100 guests

Events with less than 40 people have a 10% supplement

The installation on the beach carry a supplement of 1.000€

Events organised more than 6 months in advance may suffer price changes

*Note: it is not allowed to throw petals or rice

Bonus

15% discount on accommodation for event guests

Free Junior Suite 1 night for couples of more than 100 guests (minimum stay applies)

Parking and Jacuzzi Session as a gift for weddings of more than 70 guests

