

Dear bride and groom,

This is, without a doubt, one of the most important days of your life. We know how important it is for you and it is because of that that we thank you for placing such trust in us.

In order for it to be a success, we put at your disposal the professionalism of our human team. Moreover, we count with the priceless experience of Martín Berasategui as our gastronomic advisor, who is currently a solid pillar of extraordinary national and international recognition.

To talk about Martín Berasategui is to talk about front-line gastronomy, and this confirms the great moment of Spanish cuisine.

Martín Berasategui perfectly knows all the possibilities that flavors can offer, and he exploits them to the fullest. He possesses a privileged palate which enables him to find the exact point in each dish.

For your special day, we offer you a varied gastronomic offer, dishes cooked with the most exquisite ingredients, specially selected for the occasion.

In **Hotel España** we have integrated culture, gastronomy and a different way of loving cuisine.

With all of these ingredients we don't have a doubt that this will be the most special day of your new life. Congratulations!

Martín Berasategui

➔ *Hotel España offers you:*

- *Wedding menus* - from 85 €, including the appetizers, which will be served in our terrace or in our private spaces
- *Children's menu* - from 35 € -
- *DJ* during all of the banquet and the afterwards dance (2 hours) 850€  
(Maximum until 02h of the morning, extra hour Dj: 300€ -
- *Open bar* - during 2 hours from 30€ per person, extra hour 22€ per person (for a minimum of a 50% of the confirmed guests)
- *Photo shoot* - endorsed by the experience of Borrás Camps Fotógrafos, Andreu Fotógraf, Arcadi-
- *Civil ceremony* - Request a quote -

➔ *Moreover, Hotel España gifts you with:*

- *Minutes* - created with exquisite design for each one of the guests-
- *Sitting and Personalized cards* - including the guests and tables distribution in the room-
- *Decorative centerpieces* -to choose from different options-
- *Bride and groom* - a lovely bride and groom doll to place in the wedding cake -
- *Wedding night* - in the exclusive atmosphere of our DELUXE room with a degustation of our buffet breakfast - minimum 60 guests -
- *Degustation menu* - free for 2 people (minimum 60 guests) and parents (no-charge); (only if there is a minimum of 90 guests attending the wedding). Option to taste the menu at home (only for weddings of more than 60 guests)
- *Invitation for 2 people at Restaurant Fonda España - Martín Berasategui* - to celebrate your first wedding anniversary (minimum 60 guests)

*Deposit and form of payment* - In the moment of making this reservation a previous deposit of 1500€ will be done, ensuring the exclusivity of the Events room. A month before the wedding banquet takes place, a second deposit of the remaining 80% will be done, and the remaining will be payed after the celebration ends.

*Number of guests to bill* - Will be the confirmed 72h before the wedding takes place -

*Do not doubt to contact us if you had any suggestion or additional information (car rental, invitation printing, civil wedding, animation, etc)*

*10% IVA INCLUDED in Restauration 21%*

*IVA INCLUDED in Remaining services*

## WEDDING MENU 1

### Appetizers...

Coca bread with ham shavings and tomato

Creamy ham *croquettes*

*Coca d'escalibada* with anchovies from La Escala

*Foie* and apple Tatin with Oporto sauce

Codfish fritters with grill *all i oli*

*Panko* fried shrimps

### Starter...

Norway lobster *bouillabaisse*, shellfish *ravioli*, vanilla flavoured cream cloud and fennel

### Main dish...

Grilled monkfish with molluscs and citrus fruits

### Pre-desserts...

Custard puff pastry with fruit and lime and basil ice cream

### Cake...

Sara

### Beverages

Mineral water, coffees and infusions

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

85€

## WEDDING MENU 2

### Appetizers...

Coca bread with ham shavings and tomato

Creamy ham *croquettes*

Codfish and tomato brandade

Marinated salmon, cucumber *mamiá* and its caviar

*Brie* mini hamburger, onion and mustard

*Panko* fried shrimps

### Starter...

Codfish salad with tomato water, emulsified shellfish juice, pickles and green apple

### Main dish...

Shoulder of Iberian pork and spinach stew with ham

### Pre-desserts...

Berries soup, sorbet and yogurt airy cake

### Cake...

Sacher

### Beverages

Mineral water, coffees and infusions

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

85€

## MENÚ BODA 3

### Appetizers...

Coca bread with ham shavings and tomato

Creamy ham croquettes

Mini roast stuffed *cannelloni* with mushroom bechamel sauce

Tuna tartare with ham emulsion

Marinated chicken skewers

*Panko* fried shrimps

### Starter...

Codfish salad with tomato water, emulsified shellfish juice, pickles and green apple

### Main dish...

Veal tenderloin, wild mushrooms jam, Oporto sauce and potato parmentier

### Pre-desserts...

Citrics sorbet with cava foam

### Cake...

Massini

### Beverages

Mineral water, coffees and infusions

White wine from our selected cellar

Red wine from our selected cellar

Cava from our selected cellar

90€

## *Children's menu*

Appetizer

oOo

Homemade meat *cannelloni* with *béchamel*

Beef tenderloin with fried potatoes

Traditional ice cream

Wedding cake

Mineral water and soft drinks

35 €

10% I.V.A included

# Open bar

## OPTION A

### LIQUORS

Pacharan  
White Orujo and herbs Orujo  
Maria Brizard  
Melody  
Peach liqueur  
Apple liqueur  
Frangelico  
Baileys  
Cointreau  
Torres 10  
Marc de cava

### OPEN BAR

Whisky Ballantines 5 years  
Whiskey Four Roses  
Ron Bacardi white  
Ron Havana 5 years  
Gin Beefeater  
Vodka Absolut  
Malibu

- Cocktails to choose from in the open bar: Mojito, Caipirinha or Caipiroska

Open bar 30 € / person / 2 h  
Extra hour 22 € / person / hour

## OPTIÓ N B

### LIQUORS

Pacharan  
Marc de Cava  
White Orujo and herbs Orujo  
Marie Brizard  
Melody  
Cardhu  
Peach liquor  
Apple liquor  
Baileys  
Cointreau  
Frangelico  
Cardenal Mendoza  
Cognac V.S.O.P.

### OPEN BAR

Whiskey Jack Daniel's  
Whiskey Ballantines  
Whiskey Cutty Sark  
Malibu  
Ron Bacardi White  
Ron Havana 5 years  
Gin Bombay  
Sapphire  
Gin Beefeater  
Vodka Absolut  
Vodka Premium  
Ron Premium

- Cocktails to choose from in the open bar: Mojito, Caipirinha or Caipiroska

Open bar 35 € / person / 2 h  
Extra hour 27 € / person / hour

10% I.V.A included