

Las Palmeras

FUENGIROLA

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## Celebrations & events



*We would love to be part of the most  
important day of your life*

Affiliated by  
**FERGUS**

## Make the wedding you've always dreamed of come true with us



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### Our team

Our hotel has a team of specialist professionals focused exclusively on organising weddings. From the very first moment, the advisor in charge of your wedding will listen to all your needs and preferences, discuss ideas with you and guide you when you have to make decisions. Our goal is always to make the dreams of the future married couple come true. We plan, coordinate and focus on every aspect: decoration, menus, special details, and more to ensure the result is as good as can be.



### Our menus

Our menus are designed for celebrations of any kind or format, and taking into account the needs of all guests. They have been carefully analysed and created by our kitchen team to achieve the most outstanding results. Meat, fish and quality ingredients that we combine in the most balanced way and adapt to the taste of the bride and groom to deliver the perfect menu for each wedding. That's why we also prepare a choice of menu options especially for kids, vegetarians or people with a gluten intolerance.



### An unforgettable event

Allow yourself to be advised in line with our extensive experience and learn about the exclusive special touches that will make your celebration truly unique. Enjoy the presence of an authentic "venenciador" to handle the wine, an expert slicer, a sweet trolley, a chocolate fountain... so many ideas to surprise your guests. And don't forget about the celebrations after the dinner. We have a lot of options to make sure it's a great party, live music, Djs, karaoke, performances... something to ensure the memory of your wedding day will last forever.

## Wedding appetisers

### Cold appetisers

01. False tomato with goat cheese, basil and walnuts
02. Dried tomato, mozzarella and pesto brochettes.
03. Sea bass and citrus tartare
04. Mini roast beef, rocket and tartar sauce sandwich
05. Watermelon gazpacho with goat cheese shavings
06. Fish ceviche
07. Roasted aubergine, pickled onion and hazelnut cream
08. Cheese platter with quince and red berries
09. Cone of creamed foie and quince
10. Mini brioche roll with truffled cream cheese and salmon
11. Small glass of Caprese salad

**If you would like a greater choice of appetisers, a supplement of €2.50 per person will apply for each additional appetiser**

### Hot appetisers

12. Prawn croquettes with pil-pil sauce
13. Mini foccacia with Iberian pork confit with chimichurri
14. Roast octopus brochette with creamed potato and paprika oil
15. Crispy prawn and basil with sweet chili sauce
16. Cod fritters with citric mayonnaise
17. Vegetable brochettes with romesco sauce
18. Mini bao buns filled with beef confit and kimchi sauce
19. Cone of deep-fried fish
20. Mini spring rolls with soy Sauce
21. Potatoes with 'bravas' sauce
22. Vegetable gyozas with kimchi mayonnaise
23. Mini oxtail brioche

## Menu 1

### Welcome Cocktail

Comprising 4 appetisers to choose from the previous list

### Starter

Prawn tartar, avocados and tropical fruit with a citrus vinaigrette

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### Sorbet

Passion fruit and vodka sorbet

### Main course

Iberian pork confit with chimichurri sauce and roast vegetables

or

Grilled salmon, cava sauce and quinoa with walnuts

### Dessert

Red fruit "bomb" with vanilla ice cream.  
Wedding cake

### Drinks

Sparkling wines  
Melior Verdejo de Matarromera white wine (D.O. Rueda)  
Alcorta Crianza red wine (D.O. Rioja)  
Beer, soft drinks and water. Coffee and cava

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**52,00€\***

\* Price per person  
VAT included

## Menu 2

### Welcome Cocktail

Comprising 5 appetisers to choose from the previous list

### Starter

Beef carpaccio with rocket, parmesan shavings and a balsamic reduction

### Sorbet

Mojito sorbet

### Main course

Pork tenderloin in a port sauce with parmentier potatoes, sautéed asparagus and cherry tomatoes  
or

Sea bream fillet on quinoa and a citrus pesto with tomato and avocado

### Dessert

Chocolate coulant with vanilla ice cream.  
Wedding cake

### Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda) 5

Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks and water. Coffee and cava

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**55,00€\***

\* Price per person  
VAT included

## Menu 3

### Welcome Cocktail

Comprising 6 appetisers to choose from the previous list

### Starter

Salmon tartare, tomato concasse, chilled almond cream with toast

### Sorbet

Raspberry and apple sorbet, cava and violet petal aroma

### Main course

Stewed beef with roast sweet potato mash, sautéed mushrooms and green asparagus

or

Sea bass fillet, sautéed seasonal vegetables and saffron sauce

### Dessert

Three-chocolate bonbon.  
Wedding cake

### Drinks

Sparkling wines  
Melior Verdejo de Matarromera white wine (D.O. Rueda)  
Alcorta Crianza red wine (D.O. Rioja)  
Beer, soft drinks and water. Coffee and cava

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**58,00€\***

\* Price per person  
VAT included

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## Menu 4

### Welcome Cocktail

Comprising 6 appetisers to choose from the previous list

### Starter

Seafood cream with artichoke confit and grilled prawns

### Sorbet

Lemon and cava sorbet

### Main course

Beef tenderloin with Px sauce, truffled potato mash and pickled vegetables

or

Grilled turbot with seasonal vegetables and fennel sauce

### Dessert

White chocolate mousse, passion fruit cream and refreshing chocolate.

Wedding cake

### Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda)

Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks and water. Coffee and cava

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**65,00€\***

\* Price per person  
VAT included

## Finger buffet. Ideal weddings

### Cold dishes

- Mini roast pepper and tuna salad
- Mini Caesar salad
- Mini goat cheese salad with mustard vinaigrette
- Seafood salad with prawns
- Sea bass and citrus tartare
- Mini roast beef, rocket and tartar sandwich
- Watermelon gazpacho with goat cheese shavings
- Mini brioche roll with truffled cream cheese and salmon
- Selection of Spanish and Iberian cheeses

### Desserts and sweets corner

- Mini chocolate tart
- Cheesecake with red berries
- Fruit brochettes
- Mini brownies
- Cups of nutella mousse, cream and crocanti
- Assortment of sweets

### Hot dishes

- Mini beefburgers with caramelised onions
- Assorted croquettes
- Vegetable brochettes with romesco sauce
- Crispy prawn and basil with sweet chili sauce
- Mini spring rolls with soy sauce
- Cone of deep-fried fish
- Potatoes with 'bravas' sauce
- Mini oxtail brioche

### Drinks

- Sparkling wines
- Melior Verdejo de Matarromera white wine (D.O. Rueda)
- Alcorta Crianza red wine (D.O. Rioja)
- Beer, soft drinks and water. Coffee and cava

**30,00€\***

\* Price per person / per hour  
Duration of the service: 60 minutes  
VAT included



## Children's menus

### Children's menu A

Chicken nuggets with BBQ sauce and deluxe potatoes  
Pasta spirals with bolognese sauce  
Ice cream or cake  
Cone of mixed sweets  
Water and soft drinks

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**18,00€\***

### Children's menu B

Baguette pizza of ham and cheese  
Beefburger with French fries  
Ice cream or cake  
Cone of mixed sweets  
Water and soft drinks

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**20,00€\***

### Children's menu C

Ham croquettes  
Chicken escalope with French fries  
Ice cream or cake  
Cone of mixed sweets  
Water and soft drinks

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**22,00€\***

\* Price per person  
VAT included

## Post-banquet food service

### Cold dishes

Cured serrano ham on Spanish tomato bread  
Wholewheat open sandwiches with tuna, aioli and rocket  
Mini ciabatta with Zurrapa pork spread  
Nachos with guacamole, sour cream and cheddar  
Treats and sweets

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### Drinks

Beer, soft drinks and water

**9,00€ \***

### Hot dishes

Mini beefburger  
Open sandwich with serrano cured ham  
Mini pizzas

### Drinks

Beer, soft drinks and water

**10,00€ \***

\* Price per person  
VAT included

## Other wineries

If you wish, you can replace the wines on your menu with others from our wine cellar:

### Northern Spanish wineries

Cuatro Pasos (D.O. Bierzo) rosé wine  
Lisonja Lias Rueda (D.O. Rueda) white wine  
Ricardo Dumas Roble (D.O. Ribera del Duero) red wine

**Supplement €4.00 / person**

### Southern Spanish wineries

La Depa (D.O. Sierras de Málaga) rosé wine  
Blanco Montespejo (D.O. Sierras de Málaga) white wine  
La Depa (D.O. Sierras de Málaga) red wine

**Supplement €4.00 / person**

### Signature wineries

Quelias (D.O. Cigales) rosé wine  
Bicicletas y Peces (D.O. Rueda) white wine  
La Mateo Insolente (D.O. Rioja) red wine

**Supplement €6.00 / person**

## Open bar

### Per glass

**€6.00**

### Per bottle

Includes 12 soft drinks **€70.00**

### Per bottle (Premium)

Includes 12 soft drinks **€80.00**

### For hours

2 hours	<b>€15.00 / person</b>
3 hours	<b>€25.00 / person</b>
4 hours	<b>€33.00 / person</b>
5 hours	<b>€40.00 / person</b>

VAT included

## Complimentary services

For a minimum of 100 guests



**Menu test for  
6 people**



**Guest parking  
(subject to availability)**



**Set up of event room  
with table protocol\***



**Design and printing of  
personalised place cards**



**Table decoration with  
standard centerpiece,  
including the bridal table**



**Special price  
for guests staying  
at the hotel**



**Audio equipment in  
the event room**



**Wedding night in a Junior  
Bridal Suite with VIP  
set-up, cava, fruit and  
breakfast included**



**Wedding present\*\***

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\* Table protocol only if the guest list is provided 7 days before the event by email or other digital means.

\*\* Gift of a 2-night stay in our hotel with breakfast included.



**Book**

**Deposit of €600 required. This amount will be deducted from the total invoice. The remaining amount must be paid on the day of the event before the open bar begins or, if you are spending the night at the hotel, before check-out and after signing the invoice on the day of the event.**

## Conditions

**\* Prices apply for a minimum of 50 adults:**

If this minimum is not reached, a 15% supplement will be applied per person to the price of the chosen menu.

**\* Conditions for confirming the reservation:**

Deposit of €600 (preferably by bank transfer) on confirmation of the reservation.

Payment of the remainder of the cost: 10 days before the event.

Maximum amount accepted in cash: €990

**\* Confirmation of the chosen menu:**

30 days before the event.

**\* Confirmation of the number of diners:**

10 days before the event.

**\* Confirmation of the amounts of each of the main courses:**

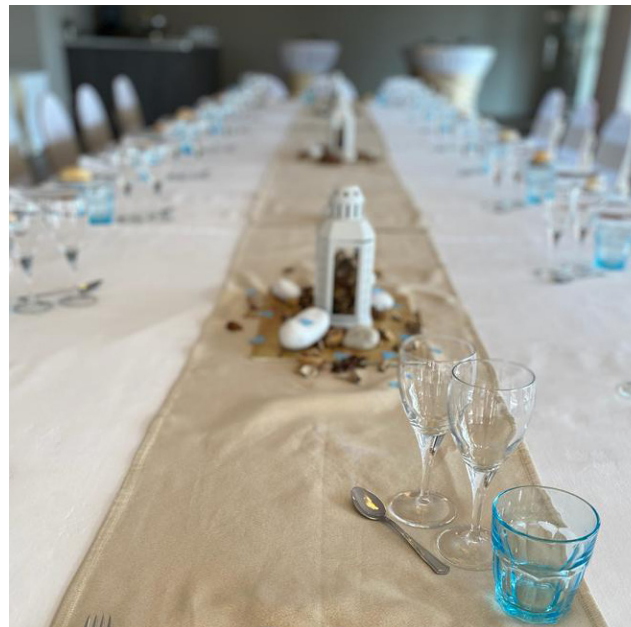
10 days before the event.

## Contact

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