



WEDDING MENUS

RITZ WELCOME COCKTAIL

By courtesy of the Ritz Hotel, it is included in all our wedding menus

Select Beverages

Jerez
Vino blanco
Vino tinto
Cava
Cerveza
Refrescos

Cold Appetizers

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Saté Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce





WEDDING MENUS

SELECT WINES

A selection of wines is included and detailed in our menus.
Gema Vela, our Head Sommelier, proposes the following suggestions:

La Floración

Supplement per person: 3,80 €
8% VAT included

Mas Pons Chardonnay
D.O. Penedès
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Lavit Brut Nature Rosado
D.O. Cava

El Envero

Supplement per person: 8,50 €
8% VAT included

Lagar de Costa Albariño
D.O. Rias Baixas
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Gran Claustro de Perelada
D.O. Cava

La Maduración

Supplement per person: 13,00 €
8% VAT included

Lagar de Costa Albariño
D.O. Rias Baixas

Viña Lanciano Reserva	ó	Raiz Reserva
D.O.Ca. Rioja		D.O. Ribera del Duero

Gran Claustro de Perelada
D.O. Cava





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PENSAMIENTO

Welcome cocktail



Tomatoes with Textures Casserole



Fresh Scallops on Peas Light Cream and Shavings Idiazabal Cheese



Duck Magret and Confit with Bitter Orange Sauce and Dolphin Potatoes



Chocolate Dome with Vanilla Sauce and Violet Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 98 €
8% VAT included – Flower arrangements not included





WEDDING MENUS

MIRTO

Welcome cocktail



Goat Cheese Salad with Red Fruits



Grilled King Prawns and Baby Squids, Roasted Potato and Light Garlic Mayonnaise



Veal Papillote with Juice and Glazed Vegetables



Citrus Cold Soup with Green Tea Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 104 €
8% VAT included – Flower arrangements not included





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MARGARITA

Welcome cocktail



Vegetable Pudding on Spiced Tomato Soup and Tender Lettuces Bouquet



Grilled Scallops Salad, Tomato Vinaigrette and Balsamic Reduction



Sage Boned Suckling Lamb Shoulder with Gnocchis and Fried Mixed Vegetables



Exotic Fruits Mousse on Sliced Pineapple and Coconut Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 112 €
8% VAT included – Flower arrangements not included





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BEGONIA

Welcome cocktail



Old Brandy Scarlet Shrimps Cream Soup



Confited Hake with Tomato Vinaigrette and Crunchy Vegetables



Young Deer Loin with Gratinated Potatoes and Blueberry Sauce



Creamed Marzipan on Almond Cold Soup
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 117 €
8% VAT included – Flower arrangements not included





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TULIPÁN

Welcome cocktail



Roasted Vegetables with Marinated Codfish Slices, Toast
and Light Garlic Mayonnaise with Idiazabal Cheese Juice



Sole Spiral and Shrimps Mousse, Mushrooms and Seafood Sauce



Grilled Beef Tenderloin Cube Served in “Plaqué”, Stuffed Cabbage
with Vegetables and “Rioja” Sauce



Coffee and Chocolate Semi-Sphere with Cocoa Biscuit
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 119 €
8% VAT included – Flower arrangements not included





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AZUCENA

Welcome cocktail



Reversed Iberian Ham Toast, Tomato Vinaigrette



Baby Monkfish Loin with “de la Vera” Paprika Flavoured Potato Pulp



Iberian Pork Tenderloin, Courgette and Carrot Custard,
Green Asparagus with “Acacia” Honey Sauce



Cinnamon Parfait with Sauce and Honey Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Vinos

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 122 €
8% VAT included – Flower arrangements not included





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GIRASOL

Welcome cocktail



Prawn Carpaccio Flavoured with Roe Oil, Sweet Corn Emulsion and Pumpkin Seed



White Bass Supreme in Vegetables “Pil Pil” Sauce



“Pré-Salé” Carre Lamb, Vegetable “Tian” and Lemon Thym



Light Chocolate Cake with Saffron and Green Apples Compote
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 126 €
8% VAT included – Flower arrangements not included





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IRIS

Welcome cocktail



Pumpkin and Orange Cream Soup with Pan Grilled Crayfish Brochette



Grouper Loin with Pan Grilled Octopus,
Green Asparagus and Basil Hollandaise Sauce



Guinea Fowl Loin Stuffed with Duxelle Mushrooms
and Muscat Wine Sauce



Pear and Chantilly Crunchy Millefeuille with White Coffee Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 132 €
8% VAT included – Flower arrangements not included





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MAGNOLIA

Welcome cocktail



“Keia” Smoked Salmon, Leek Cannelloni,
Bacon Vinaigrette with “Melva” Toasts



Artichokes Platter with King Prawn Tails



“Wellington” Style Beef Tenderlon
with Melanosporum Black Truffle Sauce



White Chocolate and Lime Charlotte, with Bitter Crunchy Chocolate
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 140 €
8% VAT included – Flower arrangements not included





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AMAPOLA

Welcome cocktail



Chestnut Soup with Caramelized Duck Foie Gras and Spiced Bread



Crust Grouper Loin Tomato Jam and Vegetables Cous Cous



Braised Veal Cheek, Carrot Cream and Toasted Sesame



Champagne Parfait with Creamy Cassis Sauce
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 150 €
8% VAT included – Flower arrangements not included





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NENÚFAR

Welcome cocktail



Duck Foie Gras Terrine with Orange Marmalade,
Sweet Wine Pearls and Crispy Plantain



Breaded Monkfish Medallions in Green Sauce
with Peas and Cockles



Beef Tenderloin on Dolphin Potatoes and Perigord Sauce



“Tahiti” Vanilla Supreme, with Cocoa Crisp and Spices
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 158 €
8% VAT included – Flower arrangements not included





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JAZMÍN

Welcome cocktail



Crispy Lobster Salad on Tomato Soup and “al Dente” Vegetables



Hake Loin Stuffed with “Galician” King Prawns



Beef Tenderloin with Potatoes Millefeuille and Mimolette Cheese



Chocolate and Caramel Duet with Praliné Ice Cream
Wedding Cake



Coffee, Infusions and Mignardises



Selection of Liquors

Wines

Fuente Elvira
D.O. Rueda

Ares Crianza
D.O.Ca. Rioja

Parés Baltá Brut Nature
D.O. Cava

Price per person: 169 €
8% VAT included – Flower arrangements not included

