Wedding Service 2019
Dear Fiancés:
What makes us so different is the understanding of what you really want and to be able to coordinate and mould ourselves, in order to offer the best proposal that suits you most.
As from this, our staff will be at your disposal. We will inform you of all the possibilities which were created, based on all the previous years of accomplishment achieved by our catering squad, evidently, always according to your needs.
We are sure you will find our offer very appealing. Our very enthusiastic wedding coordinators will be thrilled to start with all the preparations for your big day.
We hope that everything which will be described furthermore will give you a positive feeling.

Banqueting Wedding Service
Gran Hotel Guadalpin Banus
HOTEL AREAS AND OPENING HOURS

CEREMONY SERVICES:
Beach area. Available all the year round. Starting hours: 8:00 pm from June to September.
Pool area. Available all the year round. Starting hours: 9:00 pm from June to September.

WELCOME COCKTAIL SERVICE:
Terrace area. Available all the year round.
Pool area. Available all the year round. Starting hours: 9:00 pm. Added costs to be confirmed.

BANQUETING WEDDING SERVICE:
Lorea Terrace located outside by the sea. Banqueting or buffet style; 220 guests, cocktail service; 260 guests.

Abanda Terrace located outside by the sea. Banqueting or buffet style; 120 guests, cocktail service; 150 guests.

Abanda Restaurant. Inside with sea views. Banqueting and cocktail style; 150 guests.

Banqueting room El Faro. Inside without sea views. Banqueting style up to 270 guests. It has an open bar area with its own dance floor.

OPEN BAR SERVICE:
Banqueting room El Faro. Available until 6:00 am, depending on hotel occupancy.
CEREMONY SET-UPS

WEDDING CEREMONY SERVICES

BASIC WEDDING CEREMONY 500€ VAT INCLUDED

• 50 chairs.
• Altar table with floral ornament, and a set of pouf for the fiancés.
• PA system for speeches.
• 10 metres of white carpet with artificial petals.
• Torch Decoration with floral ornament.

GHG BANUS WEDDING CEREMONY 1400€ VAT INCLUDED

• 50 chairs.
• Decorated awning with flowers, an altar table with floral ornament, and a set of pouf for the fiancés, the godmother and godfather.
• PA system for speeches and DJ.
• 10 metres of white carpet with artificial petals.
• Aisle decoration to choose and butterfly cannons.

You can design your own ceremony from our different catalogues.
SERVICES INCLUDED IN THE MENU

• Coordination: As from the first day when you step into the hotel until the last, you will have a staff member assigned to you for any inquiry you may have: from the table seating to orchestra hiring, fireworks or any show.

• Restroom lady throughout your event.

• 1 hours welcome cocktail.

• Banqueting table floral decoration, cocktail tables and also some complimentary areas depending on service selected.

• Menu tasting for 6 people. If your wedding does not reach the 80 people, the menu tasting will be done for 4 people.

• Bridal Suite with terrace and sea view for the wedding night for weddings with more than 50 adults. Check in at 4:00pm and late check out at 3:00pm.

If your wedding is more than 130 adults, your room is free of charge for 2 nights and we will gift you a romantic dinner in the nuptial suite solarium.

• Free parking for your guests upon availability.
WELCOME COCKTAIL “SOPHISTICATED”
Included with your menu

COLD APPETIZERS
Mango mousse with goat cheese and pop rocks
Surprise of foie and truffle with spices bread
Variety of sushi
Lollipop of goat cheese and quince
Teriyaki salmon with wakame seaweed

HOT APPETIZERS
Mini croquettes of boletus and truffle
Panko prawns skewer with large prawns chutney
Mini duck burger with caramelized onion and Goat cheese
Fish niku dango with Madrás curry
Chicken Wok

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Rosé wine: Artero
WELCOME COCKTAIL “FROM ANDALUSIA”
Included with your menu

COLD APPETIZERS
Tomato raff shot
Iberian products and Manchego cheese Station
Prawns tartar with citrus fruits and “Panther’s Milk”
Feria de dia Grilled Octopus with alioli and creamed potato
Crunchy scampi with radish chutney

HOT APPETIZERS
Mini croquettes of Iberian ham
Mini squid burger with ink bread
Mini brochette of Iberian delight and lamb
Fried fish Malaga style
Iberian pork with Zurrapa Wok

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Rosé wine: Artero
WOK & SUSHI-MAN LIVE STATIONS

Those weddings that exceed 80 adult guests will be given the live wok station. In addition, if they choose sushi as an aperitif, they will also have the Sushi Man station during the cocktail.

For those weddings that do not exceed 80 adult guests, if they wish to contract such services, it would entail an additional cost:

- Live wok service: 120€ VAT included
- Live Sushi Man service: 180€ VAT included
MENU 1
79€ VAT included

STARTER
Mango salmorejo, black bread, Thai papaya and crab.

FIRST DISH
Glazed Cod fillet with cauliflower, acid apple tartar and tomato

MAIN DISH
Iberian pork timbale with polenta and black olives

DESSERT
White chocolate and passion fruit cracker

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Cava: Castillo de Perelada
MENU 2
84€ VAT included

STARTER
Foie mousse with red fruits ans chocolate orange bread

FIRST DISH
Gilt-head bream with iberian parmentier

MAIN DISH
Iberian Sirloin in crust of mustard with mini vegetables, Málaga wine sauce and potato

DESSERT
Hazelnut and pistacchio

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Cava: Castillo de Perelada
MENU 3
87€ VAT included

STARTER
Mashed potato cream with truffle, hot foie and quail eggs

FIRST DISH
Hake supreme with violet potatoes, small vegetables and cuttlefish

MAIN DISH
Ox sirloin with Oporto sauce, potatoes and small vegetables

DESSERT
Cheese, red fruits and crackers

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Cava: Castillo de Perelada
MENU 4
94€ VAT included

STARTER
Melted brie cheese salad with blueberries and lettuces

FIRST DISH
Sea bass supreme with zucchini noodles, tomato and basil

MAIN DISH
Glazed honey lamb sirloin, almonds and potato with parmesan and thyme

DESSERT
Fruits, lemon cream and sweet bread

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Cava: Castillo de Perelada
MENU 5
102€ VAT included

STARTER
Salad with mango, avocado, prawns in curry and muesli sauce

FIRST DISH
Roasted turbot with black butter, risotto, tomato and basil

MAIN DISH
Beef fillet rossini with foie gras and tomato bread

DESSERT
White and black chocolate with pumpkin and amaretti cookie

DRINK SECTION
Mineral water, beer
White wine: Traslagares Sauvignon Blanc D.O. Rueda
Red wine: Cueva de Lobos D.O. Rioja
Cava: Castillo de Perelada
CHILDREN’S MENU
24€ VAT included up to 12 years old

OPTION 1: HAPPY BOX
Croquettes, nuggets, chips and mini burger
Chocolate Muffin
Mineral waters
Soft drinks

OPTION 2: COMBO PLATE
Croquettes, mini pizzas and chicken escallop with chips
Ice Cream selection
Mineral waters
Soft drinks
EXTRA BANQUETING SERVICES

IBERIAN HAM:
Iberian Ham and its cutter: 650€ VAT included.
Iberian Ham cutter: 250€ VAT included. (Iberian Ham not included).

UNCORK:
Uncorked wine: 8€ per bottle + VAT. Ratio; White 1/4, Red 1/3.
Uncorked champagne: 10€ per bottle + VAT. Ratio 1/6.

MOJITO STAND DURING THE COCKTAIL:
450€ per hour VAT included.

GIN TONIC STAND DURING THE COCKTAIL:
The making of a Gin Tonic (gin’s and premium tonic, fruits and aromas)
750€ per hour VAT included.

WEDDING CAKE:
Flavour chosen by the fiancés.
supplement of 7€ per person VAT included.

SMALL NIGHT SNACKS FOR YOUR WEDDING:
Small sandwiches and wraps in 6 different varieties.
6€ per person VAT included.
DJ SERVICE AND OPEN BAR

OPEN BAR PACKAGES

**Two hours package:** 20€ per person VAT included.

**Four hours package:** 33€ per person VAT included.

**Open bar extra hour:**
- In weddings with more than 100 adults you can have an extra hour in both packages. The cost of this extra hour will be 10€ per person VAT included, with a recount of the guests attending at that moment with a minimum pay of 40% of the total banquetting adults.
- In weddings with less than 100 adults you can have an extra hours in both packages. It will have a fixed cost to consult.

- Sweet buffet included.

STANDARD PACKAGE. 700€ VAT INCLUDED. 4 HOURS

Find at your disposal the newest music equipment, the best sound and lighting effects, fume machines, bubbles, screen digital video projection supervised by our DJ.

- Extra hour Dj service: 120€ VAT included.

- **This service will be free of charge as long as your wedding has more than 130 adults and you have agreed upon a 4 hour open bar service.**
HOUSING CONDITIONS FOR BANQUETING SERVICES

We offer diverse possibilities of packages which include the accommodation of your guests. Once the wedding date is fixed, we will offer packages of personalised accommodation which are adequate to your needs.

POLICIES AND PROCEDURES

1. BOOKING
The client must pay 1000€ to book the reservation date and all the areas for the wedding. This amount is not refundable in case of cancellation.

2. PAYMENTS
Once the menu set and the menu tasting done, the client has to do a 40% upfront payment of the total amount on the contract. The remaining 60% will be upon agreement between the hotel and fiancé, reaching the 100% payment at least 72 hours prior to the event.

3. CHANGES IN THE CONTRACT
The client has a maximum of 7 days prior to the event to finalise the number of guests. Once the deadline reached, a full payment must be made concerning the number of guests on the contract.

4. MUSIC
The use of music on the terrace is restricted till midnight. The hotel has the right to cancel or stop the use of any kind of music if they consider inappropriate for the wellbeing of other guests staying at the hotel.
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