



Dear Fiancées

Hotel Alàbriga Hotel & Home Suites presents a complete totally renewed and distinct idea, in order to enjoy one of the most special moments of your life, your wedding.

Hence, Alàbriga Hotel & Home Suites offers all the specific details so your day can be magic. We offer different spaces that you can choose, each of them, with their special style and environment, so we can adapt it to your perfect wedding spot. All of the accommodations are redundant in elegance and versatile, from a magnificent gastronomic restaurant, to our "Crown Jewel" the Sea Club, offering an open space that blends the beauty of the Costa Brava with the sea breeze and our gorgeous and characteristic "camins de ronda"

Furthermore, our hotel counts with marvelous and exclusive Home Suites with great views to the sea, providing accommodation for you and your guests. In them, we make sure every detail is perfect and delightful to assure you can enjoy your special day without any concern.

Our menus, adapted to your predilection and preferences, made with love and (intense/severe/supreme) detail by our Executive Chef Abraham Artigas next to his kitchen team, and F&B team, in charge of all of the services you need, guarantying that your wedding will be completely amazing gastronomical experience.

Yours sincerely,

Event Team

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ALÀBRIGA Hotel & Home Suites

presents

WEDDING & EVENTS PROPOSALS

for 2019



MENU 1



WELCOME APPETIZERS

(45 min approximately)

DRINK SECTION

White Wine, Red Wine
Beer, softs drinks, water
Cava

ASSORTED COLD APPETIZERS

Apple and ginger cold soup
Bonito tartar mini saam
"Coca de escalivada"
Iberic ham, bread and tomato

ASSORTED HOT APPETIZERS

"A l'ast" chicken mini skewers
Iberian ham and seafood croquette
Crunchy squid with orange and nuts "alioli" mini sandwich
Monkfish and sobrasada rice

OUR FISH */one to choose*

Slightly grilled bonito, roasted garlic dressing and lemon endives
John Dory fillet, roasted almond dressing and crunchy corn salad

OUR SORBETS */one to choose*

Sorbete de limón y hierbabuena
Sorbete de mandarina y albahaca

OUR MEAT */one to choose*

Beef sirloin, dried tomato and roasted scallions

Lamb loin, palo liquor and black garlic sauce and beluga lentil salad

Piglet terrine, their juices, tamarind and parsnip

OUR DESSERTS */one to choose*

Chocolate textures

Pear crumble, butter biscuit, whipped cream and orange sugar

Lime/lemon pie and white chocolate and moringa ice cream

Wedding Cake

Coffee and digestive

HARMONY

White and red wine

Cava



€175

*Price per person · I.V.A. included
Price modified depending on the situation of the event*

MENU 2



WELCOME APPETIZERS

(55 min approximately)

DRINK SECTION

White Wine, Red Wine

Beer, softs drinks, water

Cava

ASSORTED COLD APPETIZERS

Apple and ginger cold soup

Bonito tartar mini saam

Sardines and apple "coxa"

Iberian ham, bread and tomato

Smoked salmon and pickles brioche

Pibil chicken mini taco

ASSORTED HOT APPETIZERS

"A l'ast" chicken mini skewers

Asparagus and mushrooms mini skewers

Crunchy squid with Orange and nuts "alioli" mini sandwich

Iberic ham and seafood croquette

Soft shell crab & "a little bit spicy" mayonnaise

Monkfish and sobrasada rice

OUR FISH */one to choose*

John Dory fillet, toasted almond dressing and crunchy corn salad

Seabass fillet, lime peas and roasted apple sauce

OUR SORBETS /one to choose

Lemon and peppermint

Grapefruit and campari

OUR MEAT /one to choose

Beef sirloin, dried tomato and roasted scallions

Lamb loin, palo liquor and black garlic sauce and beluga lentil salad

OUR DESSERTS /one to choose

Chocolate textures

Pear Crumble, butter biscuit, whipped Cream and orange sugar

Wedding cake

Coffee and digestives

HARMONY

White and red wine

Cava



€195

*Price per person · I.V.A. included
Price modified depending on the situation of the event*

MENU 3

WELCOME APPETIZERS

(1 hour and 15 minutes approximately)

DRINK SECTION

White Wine, Red Wine

Beer, softs drinks, water

Cava

ASSORTED COLD APPETIZERS

Apple and ginger cold soup

Bonito tartar mini saam

Corvina and citrus carpaccio mini saam

Iberian ham, bread and tomato

Crab salad brioche

Pibil chicken mini taco

Octopuss and roasted peppers "coca"

Roastbeef, rocket and mustard mini sandwich

HOT APPETIZERS SECTION

"A l'ast" chicken mini skewers

Asparagus and mushrooms mini skewers

Crunchy squid with orange and nuts "alioli" mini sandwich

Iberian ham and seafood croquette

Soft shell crab and a "little bit spicy" mayonnaise

Monkfish and sobrasada rice

Free range chicken bites and pickled cucumber

Fried oysters, oyster mayo and lemon celery

OUR FISH */one to choose*

John Dory fillet, toasted almond dressing and crunchy corn salad

Seabass fillet, lime peas and roasted apple sauce

Roasted turbot, white wine butter, and bitter salad

OUR SORBETS */one to choose*

Lemon and peppermint

Grapefruit and campari

Yuzu, cucumber and coriander

OUR MEAT */one to choose*

Beef sirloin, dried tomato and roasted scallions

Lamb loin, palo liquor and black garlic sauce and beluga lentil salad

Piglet terrine, their juices, tamarind and parsnip

OUR DESSERTS */one to choose*

Chocolate textures

Pear crumble, butter biscuit, whipped cream and orange sugar

Lime/lemon pie and white chocolate and moringa ice cream

Wedding Cake

Coffee and digestive

HARMONY

White and red wine

Cava

€215

*Price per person · I.V.A. included
Price modified depending on the situation of the event*

MENUS INCLUDE

1 hour of standard Open Bar *(menu 1)*

Tasting menu for 2 persons with 2 different options for main dishes *(menu 1)*

Tasting menu for 4 persons with 2 different options for main dishes
(menu 2 and 3)

Choose between different flavors for the Bridal Cake

Under plates (if wanted), table linen and cutlery

Table Centers *(type 1)*

2 parkings in the hotel

45 minutes of massage for the fiancées
(for weddings with a minimum of 60 guests)

Hairdresser and makeup service for the fiancées to realize on the wedding day
(for weddings with a minimum of 80 guests)

Premium or Deluxe Suite for the wedding night with breakfast
(for weddings with a minimum of 100 guests)

Gran Club Suite for the wedding night with breakfast
(for weddings with a minimum of 120 guests)

WHIMS AND DIRECTS TO COMPLETE YOUR COCTAIL

- Caviar (price according quantity)
- Oysters (€7/unit)
- Fideuá Station(€8/person)
- Rice Station(€8/person)
- King Crab(€210/kg)
- Iberian Ham (Price per unit and D.O. + €300 ham cuter)
- Cheese Station (Price per person according to quantity of selected cheese)

SOMETHING ELSE...

(A mid-night snack in a buffet style)

- Candy Bar (€6,50/person)
- Mini-Burgers with complements (cheese, onion, variety of sauces) (€7,50/person)

PREMIUM OPEN BAR

Raises the quality of drinks during the open bar
(view drinks following the both open bars)

Price per person €28/hour

OPEN BAR

STANDAR <i>(€15/hour/confirmed guest)</i>	PREMIUM <i>(€28/hour/confirmed guest)</i>
WHISKEY The famouse grouse Maker ´s mark	WHISKEY Johnnie Walker Black Level Cardhú Macallan Double Cask
GIN Larios 12 Larios pink	GIN Roku Sipsmith
RON Brugal extra viejo	RON Brugal 1888
VODKA Ketel one	VODKA Beluga Belvedere
SOFT DRINKS Lemon, Orange, Coca-Cola (normal, light and zero), Tonic Water, Sprite	SOFT DRINKS Lemon, Orange, Coca-Cola (normal, light and zero), Tonic Water, Sprite
SPIRITS Melocotón Pacharán Baileys Terry 1900	SPIRITS Melocotón Pacharán Baileys Terry 1900

After the third hour of Open Bar, the cost will be equal to the 60% of confirmed guests.

CHILDREN'S MENU

APPETIZERS SECTION

Ham and Shellfish Croquettes

Crispy Calamari Sandwich

White Fish Lemon Fingers

Iberic Ham, bread with tomato spread

MAIN DISH / *one to choose*

Sea Bass loin cooked in the oven with sautéed vegetables

Grilled Beef Sirloin and cooked mashed potatoes

Braised Chicken Breast with Deluxe Fries

DESSERT

Chocolate Cake with Chocolate Ice Cream

Wedding Cake

BEBIDAS

Soft drinks

€50

Price per person · I.V.A. included

NON-RELIGIOUS CEREMONY

If you prefer, you can fulfill your Wedding day with a beautiful civil ceremony with us so you can ensure the best civil ceremony at our lovely spaces.
We have multiple zones adapted to realize your civil Wedding celebration:
our Galatea Room or our Sea Club.

INCLUDES

Rental and setting of the ceremony
Ceremony tables with some decoration
Dressed or undressed chairs

DOESN'T INCLUDE

Master of Ceremonies
Floral decoration for the ceremony
Floral decoration for the event

€600

I.V.A. included

EXTRAS

EXCLUSIVITY OF SPACES

If you desire to have in exclusive one or any other multiple different spaces the hotel has, is vital to check the availability of the date and agree the price rate of the rent.

Stipulated Prices for the closing of spaces:

Sea Club

Deposit of €20.000,00

Restaurante Gastronómico Terra

to agree upon depending on the duration of the event and the dinner guests
(de €4.500,00 a €9.000,00)

Sala Galatea

Renting price of €1.000,00

Garden

to agree upon depending on seasonality and the exclusivity of Terra restaurant

Sea Club VIP

Deposit of €1.500,00

Penthouse

minimum of €2.470,00 (Suite for 6 guests)

Penthouse Presidencial

starting at €3.800,00 (Suite for 8 guests)

EXTRAS

AMBIANCE MUSIC DURING THE COCKTAIL

Jazz, Swing or latin band

Piano

Violin

(Price to agree with the group)

DJ

From the start of the ceremony until 2 hours after the first dance

Price: €450 (I.V.A. incluido)

Price Extra Hour: €70

Music limit to confirm depending on season

FLORAL DECORATION

We don't count with exclusivity in case of our floral decoration, but we always work with our companions of RG Events & Weddings

Check availability and prices

DEPOSIT

The reserve of the space and date will be realized when the contract is signed and €3.000,00 will be credited.

This deposit is not refundable.

3 months before the event, the 50% of the minimum guests guaranteed for the date, will be credited.

The pending balance of the event, will be credited 1 month before the event. In case of cancellation past this date, the payment will not be refundable.

All the extras chosen the day of the event, will be credited the day after the event.

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