

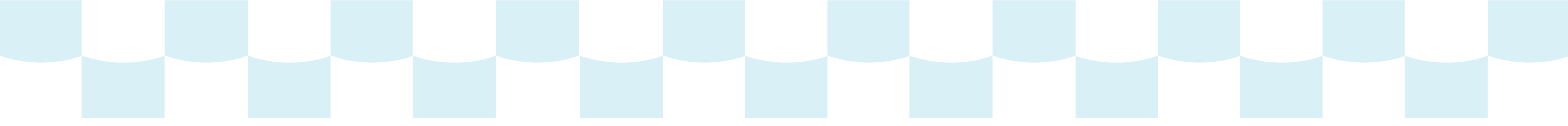


AMARAGUA
HOTEL & CONVENTION CENTER



A dream wedding
by the sea





Welcome

Located on the beachfront
of La Carihuela

A paradise by the sea



The ceremony

An unforgettable "I do"



WE OFFER



Walkway

Torch aisle

Chairs covered in white

Bridal arch

Floral arrangements

Large illuminated display LOVE

Music equipment

The price of the civil ceremony will be 1450.00 € + VAT

The officiant services will have an additional cost of 450.00 € + VAT

If you have any special requests, we are here to listen.

WELCOME COCKTAIL

THIS SERVICE WILL HAVE A MAXIMUM DURATION OF
BETWEEN 45 AND 60 MINUTES.

Ajoblanco MS (almonds cold soup)
Scallop au gratin with parmesan with tobiko roe
Tuna, tomato and piparra gilda
"Torrezno" Pork de Soria, citrus guacamole
Miso dashi oysters
Fried artichoke with crispy jerky
Guanciale, brie cheese and honey bikini
Joselito's spanish ham croquettes
Cod croquets
Shrimp risotto, parmesan slices



FOOD STATIONS

To guarantee the uniqueness of your event, we offer you the following list of stations to complement your chosen menu:

PORTION OF IBERIAN HAM | 32,00€ + VAT/PORTION

STATION OF NATIONAL BREADS AND OILS ARE INCLUDED.

IBERIAN RECEBO HAM | 500,00€ + VAT/PIECE

THE PRICE INCLUDES THE SERVICES OF A PROFESSIONAL CUTTER AND A STATION OF ARTISAN BREADS AND NATIONAL OILS.

IBERIAN HAM TASTING | 9.00€ + VAT PER PERSON

TASTING OF 4 VARIETIES OF IBERIAN HAM.

TASTING OF NATIONAL CHEESES | 10.00€ + VAT PER PERSON

TASTING OF 5 VARIETIES OF NATIONAL CHEESES

SUSHI BAR | 4,00€ + VAT PER PIECE

THE CUSTOMER CAN CHOOSE THOSE VARIETIES THAT BEST SUIT THEIR TASTE

FOOD STATIONS

SEAFOOD STATION | MARKET PRICE

THE CUSTOMER WILL BE ABLE TO CHOOSE THE VARIETY OR VARIETIES OF SEAFOOD THAT THEY LIKE FOR THEIR SEASON. FOR EXAMPLE, OYSTERS, CAÑAÍLLAS, MUSSELS, THIN SHELL, WHITE PRAWN.

“ESPETO” BOAT | 8.00€ + VAT PER PERSON

TYPICAL MÁLAGA FISH SKEWER COOKS ON THE GRILL LIVE BY OUR “ESPETERO.

SHOW COOKING OF RICE, FIDEUÁ OR RISOTTO | 10.00€ + VAT PER PERSON

TO CHOOSE TWO VARIETIES OF RICE, FIDEUÁ OR RISOTTO.

BARBECUE SHOW COOKING | 25,00€ + VAT PER PERSON

IT INCLUDES CRIOLLOS, WHITE SAUSAGES, BLACK PUDDING, MARINATED CHICKEN “CHURRASCO,” IBERIAN SECRET, LAMB CHOPS, TURKEY AND VEGETABLE SKEWER, CORN ON THE COB, ROASTED POTATO AND GRILLED SEASONAL VEGETABLES.

“VENENCIADOR”

1 TYPE OF WINE €500.00 + VAT

2 TYPES OF WINE €600.00 + VAT

WINE POURING RITUAL SERVICE FROM A CERTAIN HIGHT TO GET THE BEST FROM ITS FLAVOURS AND NUANCES.

MENU 1

(Confirm your choice at least 7 days in advance)

DUCK, HAZELNUT, APPLE CUBES AND CIDER MICUIT

**SEA BASS LOIN WITH PRAWN BISQUE,
SPIDER CRAB TARTARE AND SEA LETTUCE**

**DESSERTS
(CHOOSE ONE)**

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 108,00€ + VAT

MENU 2

(Confirm your choice at least 7 days in advance)

RAPE AL MÖET CHANDON CON VIEIRAS Y ALMEJAS AL AZAFRÁN

**TACO DE LOMO IBÉRICO RELLENO DE DÁTILES,
CERVEZA NEGRA Y CREMOSO TUPINABO**

**DESSERTS
(CHOOSE ONE)**

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 116,00€ + VAT

MENU 3

(Confirm your choice at least 7 days in advance)

CEVICHE DE LUBINA, LECHE DE TIGRE DE LICI.

**TACO DE RODABALLO ASADO CON MOLUSCOS, LIMA Y PARMENTIER DE
SALICORNIA.**

SOLOMILLO DE TERNERA EN SU JUGO CON CRUTONES DE SEMILLAS Y FOIE GRAS.

**DESSERTS
(CHOOSE ONE)**

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 128,00€



DRINK PACKAGES

DRINKS SUCH AS BEER, SOFT DRINKS OR WATER ARE INCLUDED IN ALL PACKAGES.
NESPRESSO COFFEE STATION (INCLUDES 3 VARIETIES OF CAPSULES) AND
ASSORTED INFUSIONS ALSO INCLUDED.

PACKAGE NUMBER 1 | INCLUDED IN THE MENU PRICE

AÑARES TERRANOVA VERDEJO (D.O RUEDA)
AÑARES CRIANZA (D.O. RIOJA)
CAVA CASTILLO DE PERELADA SECO

PACKAGE NUMBER 2 | 15.00€ PER PERSON + VAT ON THE INITIAL RETAIL PRICE OF THE MENU

Selection of three wines, one from each category, chosen by the customer

WHITE WINES (ONE TO CHOOSE FROM):

JAVIER SANZ VERDEJO (D.O RUEDA)
JAVIER SANZ SAUVIGNON BLANC (D.O. RUEDA)
LA DONCELLA CHARDONNAY (D.O IGO TIERRA DE CASTILLA)

RED WINES (ONE TO CHOOSE FROM):

BARDOS HIGH ALTITUDE VINEYARDS (D.O. RIBERA DEL DUERO)
CERRO AÑON CRIANZA (D.O. RIOJA)
FIRST FROM "BODEGAS FARIÑA" (D.O TORO)

CAVA & CHAMPAGNE (ONE TO CHOOSE FROM):

PERELADA BRUT NATURE (D.O CAVA)
G.H MUMM (AOC CHAMPAGNE) (+ 7,00€)

CUSTOMIZED OPTIONS FOR A TAILOR-MADE MENU

WE OFFER DIFFERENT OPTIONS SO YOU CAN CHANGE ONE OF THE DISHES. DEPENDING ON WHICH ONE YOU CHOOSE, IT WILL MEAN AN INCREASE OR NOT IN THE PRICE OF THE CHOSEN MENU. LET US KNOW YOUR CHOICE, AND WE WILL INFORM YOU ABOUT YOUR PRICE.

FISH CHOICE

LOBSTER MONKFISH, RUDOLPH POTATO, SAFFRON INFUSION.

COD LOIN, IBERIAN PORK “SOBRASADA” AND HONEY ON RED RICE.

SEA BASS LOIN, PICKLED OYSTER MUSHROOMS, LIQUORICE CARAMEL.

HAKE ROASTED IN ITS JUICE, DRIED SQUID “MARMITAKO”.

ROASTED NORWEGIAN SALMON LOIN, SUN-DRIED TOMATO, “PUNTALETTE” AND CITRUS CAVIAR.

MEAT CHOICE

WHITE BEEF TENDERLOIN WITH MOREL SAUCE.

GLAZED BEEF TENDERLOIN, HONEYCOMB PANEL AND “CAPOLLINI” ONION.

GRILLED BEEF LOIN, MONALISA POTATO ROSTI AND SEMI-DRIED TOMATO.

IBERIAN PORK CONFIT WITH GINGER IN ITS JUICE ON SEASONAL VEGETABLES.

GOAT GLAZED BLOCK WITH CHESTNUT JUICE AND MINT PILAF RICE.

CAKE TO CHOOSE

INCLUDED IN THE PRICE OF THE MENU, WE GIVE THE CUSTOMER A DETAIL CAKE, OF THE FLAVOR THAT THE CUSTOMER CHOOSES.

THREE CHOCOLATES

THREE CHOCOLATE SEMIFREDDO ; WITH MILK, BLACK AND WHITE,
WITH RUM-FLAVOURED SPONGE CAKE AND HAZELNUT LIQUEUR

SAN MARCOS

SPONGE CAKE WITH COLD CHOCOLATE TRUFFLE, BRANDY ON TOASTED YOLK

TOFFEE AND BAILEYS

SPONGE CAKE WITH BAILEYS SYRUP

JIJONA

ALMOND CAKE WITH NOUGAT MOUSSE AND CRUNCHY ALMOND

SEGOVIAN PUNCH

SPONGE CAKE WITH PASSION FRUIT MOUSSE, PASTRY CREAM AND TOASTED MARZIPAN

MASCARPONE CHEESE NOUGAT AND MASCARPONE MILLEFEUILLE

CARAMELIZED BUTTER PUFF PASTRY, NOUGAT MOUSSE AND MASCARPONE CREAM

OPEN BAR

THE PRICES LISTED BELOW ARE PER PERSON, EXCEPT
FOR OPTIONS BY THE BOTTLE OR BY THE GLASS.

The open bar can be hired by the hour, by the
bottle, or by the glass. The different prices are
specified below:

PRICE PER HOUR PER PERSON:

Non Premium Brands
2 hours | 25,00€ + VAT
3 hours | 32,00€ + VAT
4 hours | 38,00€ + VAT
Overtime | 14,00€ + VAT

Premium & non-Premium brands
2 hours | 32,00€ + VAT
3 hours | 44,00€ + VAT
4 hours | 56,00€ + VAT
Overtime | 19,00€ + VAT

PRICE PER BOTTLE

75,00€ + VAT | non-premium bottles
98,00€ + VAT | Premium bottles

THE PRICE PER TICKET

9,00 + vat | non-premium spirits
11,00€ + vat | premium spirits

OPEN BAR STATIONS

BELOW, WE DETAIL A SELECTION OF EXTRAS THAT WILL MAKE YOUR OPEN BAR A PROMINENT AND UNIQUE PLACE:

CANDY BAR | 175.00€ + VAT (PER 50 PEOPLE)
ASSORTED SWEETS AND NUTS.

CHOCOLATE FOUNTAIN | 225.00€ + VAT
(PER 50 PEOPLE)
CHOCOLATE FOUNTAIN (DARK OR WHITE),
FRUIT SKEWERS, SWEETS
AND PASTRIES ARE INCLUDED.

GIN & TONIC STATION | 10,00€ + VAT (PER PERSON/HOUR)
WE INCLUDE A SELECTION OF 4 PREMIUM GINS:
HENDRICKS, MARTIN MILLER, PUERTO DE INDIAS AND G'VINE.

COCKTAIL STATION | 10,00€ + VAT (PER PERSON/HOUR)
4 VARIETIES OF COCKTAILS INCLUDED, WITH OR
WITHOUT ALCOHOL, TO CHOOSE FROM.

LATE DINNER

DRINKS ARE NOT INCLUDED IN THE
FOLLOWING MENUS.

MENU NUMBER 1

GLAZED DONUTS

CONSOMMÉ WITH SHERRY

SPICY HUMMUS AND AVOCADO SMALL BREAD FROM THE AXARQUÍA
BRUSCHETTA OF CANDIED CHERRY TOMATOES, ANCHOVY, AND PECORINO CHEESE.

MINI KEBAB PITA, ONION, AND SOUR SAUCE

“MOLLETE” BREAD LOIN IN BUTTER WITH AGAVE SYRUP

16,00€ + VAT

MENU NUMBER 2

SELECTION OF CHEESES AND CURED MEATS.

CATSHARK BROTH

DATE AND BACON PIE.

SALMON BAGEL, CAPER MAYONNAISE AND DILL

ROYAL BRIOCHE OF TUNA, CELERY AND SIRACHA MAYONNAISE
ROAST BEEF CROISSANT, SAUERKRAUT, AND CREAMY MANGO CHUTNEY.

CUBAN PORK ROLL, CILANTRO, AND ORANGE

18,00€ + VAT

Entertainer

A party to remember

Nothing sets the tone for a celebration
like the right music.

Our professional DJ will ensure the best
atmosphere at every moment of your event.

DJ services whole event **850.00€ + VAT**
DJ services during the open bar **450.00€ + VAT**

If you would like another type of animation or
personalized entertainment, we will be delighted to
offer you options tailored to your event.



FLOWER ARRANGEMENT AND DECORATION

We have a professional decorator who will take care of every little detail of the service.

In the price of the menu, we include a standard custom decoration based on natural seasonal flowers. We can personalize any color of your preference, let us know.

However, if you have another idea in mind about the decoration of your event, let us know, we will be happy to make it happen.





AMARAGUA

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C/ Los Nidos 23, 29620.
Torremolinos (Málaga)

