

*LaCala*  
RESORT  
COSTA DEL SOL-SPAIN







This is where your story begins

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## Index

CEREMONY

WELCOME RECEPTION

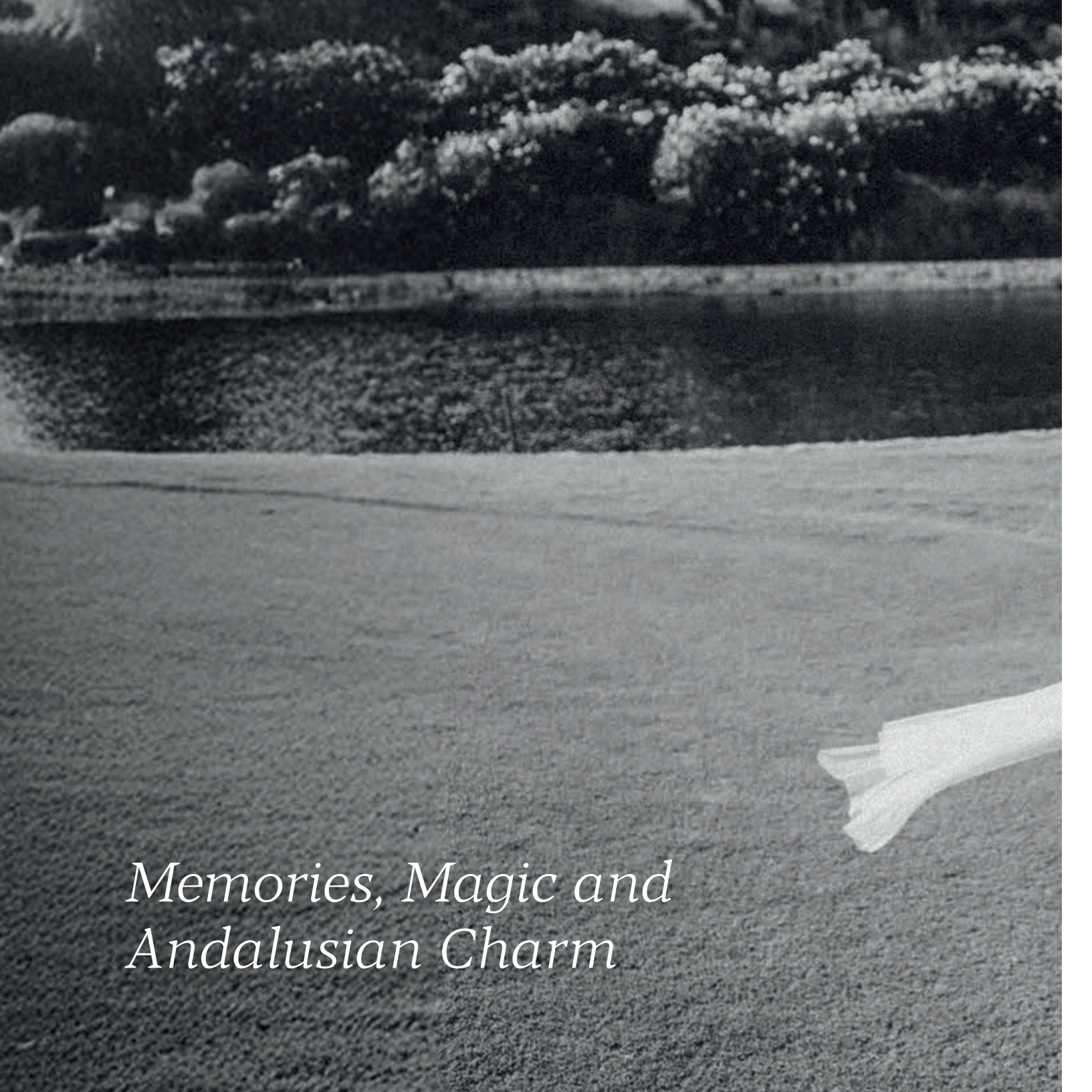
BANQUET

EXTRAS

OPEN BAR AND LATE-NIGHT SNACK

GENERAL TERMS AND CONDITIONS





*Memories, Magic and  
Andalusian Charm*





L'cha HOTEL

L'cha SPA





# Ceremony

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Ceremony garden with golf course view.

Includes standard floral arrangement on white pergola and altar table, 100 Tiffany chairs, white carpet and lanterns.

## Optional

\*Cava & mineral water station.

\*Sangria station.

\*Fresh flavoured water station.



\*Officiant services are not included.



# Welcome Reception

*(Choice of 5 cold and 5 hot canapés)*

## **Cold canapés**

“Bloody Mary” with prawn mirepoix,  
and olive oil spheres

Red tuna tataki with kimchee mayonnaise

Ceviche of locally caught fish with red onion,  
avocado purée and crisp corn

Salmon blinis with tartar sauce and ikura

Tomato and anchovy tartlet

Beef fillet tataki with jus mayonnaise

Local Iberian products

Payoyo and Marantona cheeses

## **Hot canapés**

Chicken yakitori with spring onion

Truffle and Parmesan Arancini

Chicken croquettes with almond aioli

Iberian pork shoulder brochette with chipotle mayonnaise

Vegetable gyoza with sweet chilli sauce

Fried fish bites with lime aioli

Mini bao with braised beef cheeks, pickled red onion and sour cream

Tempura prawn bites with tamarind and red curry sauce

- 1 hour reception included in the chosen menu.
- Includes selection of white and red wines, draught beer, soft drinks, and mineral water.

# Supplements

## **Extra canapés**

### **Extra Time**

15 extra minutes

30 extra minutes

# The Banquet

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The taste of "I do."





## Menu 1

Salad of cured duck breast with shrimps  
and quail egg with citrus vinaigrette

Sorbet

Beef ingot with celeriac purée,  
glazed baby carrots and shallots  
served with Port wine jus

Chocolate velvet  
with vanilla and strawberries

## Menu 2

Beetroot cured salmon, micro greens,  
sour cream, and cucumber ice-cream

Sorbet

Iberian acorn fed pork shoulder glazed with  
honey and five spices, smoked potato purée,  
roast leeks and Madeira jus

Mille-feuille with fresh cream and forest fruits





## Menu 3

Pumpkin ravioli with porcini mushroom  
sauce and creamy goat's cheese

Sorbet

Duck confit medallions with sweet potato  
purée and Port wine sauce

Mango cheesecake with passion fruit coulis



## Menu 4

Crispy goat's cheese with caramelised onion,  
"Piquillo" pepper sauce with smoked paprika

Sorbet



Beef fillet with parsnip purée, watercress  
and green peppercorn sauce

Mandarin and yuzu flower, sable biscuit  
with mango coulis





## Menu 5

Scallop tiradito with mango,  
"leche de tigre" and creamy avocado

Sorbet

Slow-cooked milk-fed lamb shoulder with confit  
shallots and a crispy potato terrine

Chocolate and caramel bar with  
Madagascar vanilla sauce

## Menu 6

Lobster and avocado tartar with Burrata cheese and chilled "Antequera" tomato soup

Sorbet

Angus beef fillet, potato mille-feuille,  
green asparagus with Hollandaise sauce  
and Port wine jus

Forest fruit dome with vanilla macaron





## Vegetarian Menu

Avocado salad with baby spinach, crispy  
leek and miso vinaigrette

Sorbet

Thai red curry with crispy tofu and steamed  
pak choi

Fruit carpaccio with lemon and basil sorbet

# Long Cocktail Menu

Welcome Reception (1h 30 min)

5 cold canapés

5 hot canapés

## Served at the table

Main course

Dessert

*(Price as per selected menu)*

# Children's Menu

Mini Margherita pizza

Chicken Milanese

French fries

Selection of ice-cream

*(children under 12 years old)*



# Sorbets

(Choose 1)

Mojito

Mandarin with vodka gelée

Pineapple with coconut rum gelée

Raspberry with cava gelée

Basil

Citrus cactus with tequila gelée

Green apple

Mango

All menus include a selection  
of red and white wine, draught beer,  
soft drinks, mineral water, coffee or tea.

Same menu selection for all guests.

# Menu Variations

*Option to add an extra main course with a supplement.*

Grilled gilthead bream, celeriac purée, fennel and tomato concasse sauce

Supreme of free range chicken filled with spinach and pine kernels, roast ratte potatoes with morel sauce

Iberian pork steak, mushroom duxelle, caramelised apple, and tarragon emulsion

Pan-fried stone bass with micro vegetables and avocado and citrus vinaigrette

Grouper with grilled octopus, sweet potato purée with vanilla reduction

Grilled turbot with clam and mussel ragout, roast baby potatoes with bouillabaisse sauce

\*Guests will choose one of the two main selections.

The final number of each option must be communicated at least 30 days in advance. The supplement will be applied to the total number of dishes in the second option added.



# Additional Beverage Services

## Cocktail Station

Mojito  
Strawberry Mojito  
Whisky Sour  
Espresso Martini

Passion Fruit Martini

\*Non-alcoholic options available

## Cava Station

Castell d'Ordal Rosé Brut

## Sangria Station

Red, white and Cava Sangria

## Cider Station

Magners  
Strongbow

## Premium Beer Station

El Alcázar  
special Andalusian beer

Águila Dorada  
classic Spanish lager

Águila Sin Filtrar  
unfiltered lager

Birra Moretti  
Italian beer

Lagunitas IPA  
strong-bodied Belgian beer

## Beer Station

Coronita  
Budweiser  
Cruzcampo  
Gluten-free Beer

## Vermouth Station

Red, White and Artisanal Vermouths

\*Available during the welcome reception.



mezzarola

mahon

Dalyoche

Azou

# Additional Food Services

## **Cheese Station**

- Selection of European cheeses
- Selection of Andalusian cheeses
- Dried fruits and nuts
- Marmalade, chutney, quince paste
- Crispy bread sticks and chips
- Selection of farmhouse breads

## **Spanish Iberian Cold Meats Station**

- Salchichón
- Chorizo
- Iberian cured pork
- Iberian cured ham
- Crispy bread sticks and chips
- Selection of farmhouse bread

## **Sushi Station**

- Tuna maki
- Salmon maki
- Prawn maki
- Selection of sashimi and nigiri

## **Paella station**

### **(Choice of 2 varieties)**

- Seafood paella
- Vegetarian paella
- Chicken paella
- Spanish Fideuá
- Black rice with squid ink
- Ali-oli, lemon

## **Fine de Claire Oyster Station No. 3**

- Minimum one piece per person

## **Ham carving service**

- One or two Iberian ham pieces  
(Price upon request)

\*Available during the welcome reception.







# Open Bar

## Standard drinks package

3 hours

4 hours

\*Children are charged half price.

(Smirnoff Vodka, J&B Whisky, Ballantine's, Bacardi Rum, Captain Morgan Dark, Barceló, Larios Gin, Puerto de Indias White & Rosé)

Baileys, Amaretto, Malibu, Licor 43, Apple, Blackberry and Peach liqueurs  
Wine selection and Cava

Draught beer

Soft drinks

Coffee, tea, mineral water

Assorted juices

• Shots and cocktails are not included.

# Late Night Snacks

- Mini rustic bread sandwiches with Iberian cured meats
- Pizza selection
- Mini burgers with rocket, Gruyère cheese and caramelised onion

(Minimum 50 people)

# Sweet Cart

- Assortment of sweets
- Pastries



# General Terms and Conditions

- All prices include VAT and are subject to changes in tax legislation. The VAT rate applied will be put in place on the date of the wedding.
- Prices reflected in this brochure are subject to change.

## Wedding celebration

- A minimum of guests is required for the event.
- Maximum capacity in our facilities is 150 guests.

## Included in menu price

- 1 hour welcome cocktail.
- 2 hour banquet with starter, sorbet, main course and dessert.
- Banquet venues free of charge: garden area for welcome reception, outdoor canopy with golf course views for banquet, and alternative plan in case of unsuitable weather.
- Tasting menu included for 6 people.
- Tiffany chairs and gala table cloths.
- Standard floral centrepieces included on bridal and guest tables.
- Printing of menus and table plan.
- Symbolic wedding cake (6 portions).
- Glass of cava for the toast.
- Wedding night for the couple in a Superior Deluxe room with breakfast buffet and hydrotherapy circuit at La Cala Spa.
- Special discount at La Cala Hotel for your wedding guests (block of rooms are not included), subject to

availability and restrictions. must be booked directly via our website [www.lacala.com](http://www.lacala.com) or through our reservations department at [hotel@lacala.com](mailto:hotel@lacala.com).

- Free parking.

## Not included in the menu price

- Use of the bar in exclusivity from 11 p.m. to 4 a.m. with a fee from €132/hour.
- Late snacks.
- Open bar.
- Other extras.

## Payment details

- First deposit: €1,500 non-refundable to secure date and spaces.
- Second deposit: 50% of the estimated total, 6 months before the event.
- Third deposit: 30% of the estimated total, 3 months before the event.
- Final balance: The rest of total estimated, minimum 10 days before the event.

La Cala Resort reserves the right of admission of external suppliers.





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