



MS
HOTEL
Mejor siempre



WEDDING MENUS

MS Hoteles puts at your disposal, Two hundred square meters of green space, outdoors, surrounded by a lush and colorful vegetation that, without a doubt, will hijack everyone's eyes, a Bridal Arch typical of triumph, bright bubbles, exquisite nibbles, large tables carefully decorated and an excellent service, close to your loved ones, and all this, looking at the sea...

¿What might go wrong in a marriage that begins in such an environment?

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WEDDING CEREMONY

We include in the price of civil ceremony the suitable ornamentation so that there is no lack of detail in such an important day

Carpet Runner

Tiki Torches Side Walk

Sillas Enfundadas en Blanco

Floral Wedding Arch

Wedding Floral Arrangements

Light-up LOVE sign

Sound Equipmenta

Price of the civil ceremony:
1275,00€ VAT not included

Price of the officiant services:
280,00€ VAT not included

WELCOME COCKTAIL

Listed below is a selection of appetizers included in any menu:

- C O L D A P P E T I Z E R S -

Atlantic Blue Tuna Tataki served with Caramelised Pineapple

Spicy Guacamole and Langostino Prawns `Salpicón`¹

Tar-Tar of Málaga Sausage on spiced prawn Bread

Tiramisu of Foie Grass served with Baked Apple

Spanish Omelette Cream with Codfish and Spring Onions

- H O T A P P E T I Z E R S -

Veal Mini Burguers cover with Bacon Mayonnaise and Fried Onion

Puntalette Risotto with Wild Mushrooms and Truffle

Taco of Shredded Bitter Sweet Glazed Suckling Pig

Parmentier Corn with Crispy Bacon and Morcilla Tapenade

Cod in Tempura and Mojo Picon Aioli

¹ Typical spanish meal about chopped seafood or mear with onion, tomato and peppers

WELCOME COCKTAIL

- E X T R A S -

We suggest you a range of stations to add, from the list below, just to empower your cocktail with that special and distinctive touch

Recebo Iberian Ham D.O, cut at the time¹

Sushi Station, made at the time by a Sushiman

Venenciador²

Oysters from France

Selection of Spanish Cheese

Selection of Iberian Products

Champagne (Moët Chandon or G.H. Mumm)

National Vermouth

Premium Beer

Cuban Cigars

Each option has an extra charge. Tell us which one is of your interest and we will calculate the total amount

1 Recebo: Iberian pig that has been fed on acorn, pasture and compounds feeds

2 A venenciador pours Sherry drawn from a cask (or “butt”) into a ‘catavino’

MENU I

- S T A R T E R -

Ceviche of Sea Bass in Tiger's Milk wit Litchi Fruit

- F I R S T D I S H -

Loin of Cod, Low Temperatura cooking, with Grilled Langostino Prawn, Tatin of Ratatouille and Spring Onion Cream

- S E C O N D D I S H -

Iberian Pork Sirloin in Mango and Vanilla Caramel, Potatoes Gratiné with Parmesan Cheese and Grilled Vegetables

- D E S S E R T -

Panna Cotta of Caramel with Salt Butter and Orange Blossom Froth

Coffe and Infusions

Cake is at expense of the house

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

86,00€ VAT not included

MENU II

- S T A R T E R -

Foie Gras Mi-Cuit with Granny Smith Chutney and Crumbs of Torta de Algarrobo

- F I R S T D I S H -

Roasted Sea Bass Loin on Green Rice and Bouillabaisse Emulsion

- S E C O N D D I S H -

Beef Tenderloin covered with Creamy Boletus Sauce and Mille-Feuille of Potatoes and Asparagus Sautee

- D E S S E R T -

Gianduja Mousse with Creamy Milk Chocolate and Spicy Vanilla Sauce

Coffe and Infusions

Cake is at expense of the house

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

89,00€ VAT not included

MENU III

- F I R S T D I S H -

Smoked See Bass in Shallot Cream with Apple and Raisins Warm Salad

- S E C O N D D I S H -

Entrecôte of Veal in its Natural Juice, served with Grilled Wild Mushrooms and Potatoes Lyonnaise

- D E S S E R T -

Cappuccino Cream, Nutella Frothy and Spicy Orange Gelée

Coffe and Infusions

Cake is at expense of the house

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

95,00€ VAT not included

MENU IV

- S T A R T E R -

Salpicón of Langostino Prawn, Mango and Avocado Guacamole with Bitter-Sweet Passion Fruit

- F I R S T D I S H -

Hake in Green Sauce with Clams from Carril

- S E C O N D D I S H -

Roasted White Veal Loin in Wild Mushrooms Sauce served with Gratin Dauphinoise and Seasonal Vegetables

- D E S S E R T -

Tropical Mouse with Raspberry and Cacao Cream

Coffe and Infusions

Cake is at expense of the house

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

105,00€ VAT not included

FLAVOURS OF SORBET TO CHOOSE

- A L C O H O L I C D R I N K S -

A surcharge of 3,00 € will be added to the cost of each menu ;

Lemon Sorbet

Mango and Passion Fruit Sorbet

Tangerine with Cava

Melon and Yoghurt with Vodka Sorbet

Piña Colada Sorbet

- N O N A L C O H O L I C D R I N K S -

A surcharge of 2,50 € will be added to the cost of each menu ;

Lemon

Tangerine

Mango

Virgin Mojito

Green Apple

INFANT MENU

- S T A R T E R S -

Choice of two options to share together

Serrano Ham and Manchego Cheese

Guacamole with Tortilla Chips `Nachos`

Cesar Salad

Fish Nuggets

Chicken Fingers

French Fries with Cheddar Sauce and Crunchy Bacon

- M A I N D I S H E S -

The choice of the dish is to be communicated no later than 7 days prior to the event date

¿Which one should I choose?

Crunchy Breast of chicken with French Fries

or

Veal Hamburguers with French Fries

- D E S S E R T -

Ice Cream Sundae

26,00€ VAT not included

VEGETARIAN MENU

- S T A R T E R -

Cream of Asparagus with Caramelized Cheese

- F I R S T D I S H -

Crunchy Bag containing Tofu Ragout, Sautéed Vegetables
in Sesame Oil and Madras Curry Sauce

- S E C O N D D I S H -

Creamy Mushroom Risotto with Orange Caramel
and Vinaigrette of Roasted Vegetables

- D E S S E R T -

Baileys Ice Cream, Bitter Chocolate Brownie and Caramelized Banana

VEGAN MENU

- S T A R T E R -

Pineapple and Spicy Guacamole Timbale, Trail Mix of Dry Fruits and Bitter-Sweet of Passion Fruit

- F I R S T D I S H -

Ratatouille Tatin, Asparagus Grilled with Wild Mushrooms Orange Oil

- S E C O N D D I S H -

Pack Choi Strudel, Tofu and Shiitake Thai Style, Aubergines and Raisins
Moussaka and Potato Cake filled with Broccoli Bolognese

- D E S S E R T -

Apple Crisp with Red Fruits Sorbet

WEDDING CAKES TO CHOOSE

- **T h r e e C h o c o l a t e s C a k e** -

Three Semifreddo of Milk, White and Black Chocolates with Rum Baba and Hazelnut Liquor

- **S a n M a r c o s C a k e** -

Alternate Layers of Sponge Cake, perfume with Truffle and Brandy on Egg Yolk Nougat

- **T o f f e e a n d B a i l e y s C a k e** -

Layers of Sponge Cake dipped in Baily's Syrup and Toffee Mouse

- **J i j o n a C a k e** -

Almond Sponge Cake with Turrón Mouse and Almond Crunch

- **S e g o v i a n o P u n c h C a k e** -

White Sponge Cake with Passion Fruit Mouse and Roasted Marzipan

- **M a s c a r p o n e C h e e s e C a k e** -

Baked Cheesecake and Red Fruits Jam

- **M i l l e - F e u i l l e o f T u r r o n a n d M a s c a r p o n e C a k e** -

Caramelized Butter Flaky Pastry, Mouse of Turrón and Mascarpone Cream

OPEN BAR

The open bar can be hired by the bottle, or per drink

The price per bottle is specified below;

65,00€ VAT not Included Non Premium Bottles

85,00€ VAT not included Premium Bottles

The price per drink is specified below;

8,00€ VAT included Non Premium Distilled Spirits

14,00€ VAT included Premium Distilled Spirits

OPEN BAR EXTRAS

A selection of extras listed below that will make your open bar a unique and outstanding place.

Candy Buffet

Dried Nut Buffet

Chocolate Buffet

Mojito or Caipirinha Station

MENU I

Selection of National Cheese

Selection of Iberian Sausages

Varieties of Sweet rolls/ brioche

Selection of Gourmet Scones Pulguitas

Dessert Selection MS Hoteles

8,00€ VAT not included

MENU II

Selection of Iberian Sausages

Pie stuffed with* Pisto Manchego¹ and Tuna Fish

Ciabatta Bread with Olive Oil, Tomato Jam and Mozzarella

Chicken Roll with Madras Curry and Mango Chutney

Roast Beef Brioche with Herb Mustard and Caramelised Onion

Dessert Selection MS Hoteles

12,00€ VAT not included

1 Pisto Manchego: Spanish dish similar to ratatouille

ENTERTAINMENT

Our team includes a professional DJ to guarantee the rhythm and the good atmosphere during the celebration of the event

The music service (DJ) during the Wedding Ceremony, Welcome Cocktail, Lunch or Dinner, and Open Bar will cost:

€650.00 VAT excluded

If you only want the music (DJ) during the Open Bar it will cost:

400,00€ VAT excluded

However, if you consider any other type of entertainment to liven up your event, please let us know and we will be delighted to provide it as far as possible

FLORAL ARRANGEMENT AND DECORATION

Our team includes a professional decorator who will be in charge of decorating your event

In the menu price we include a standard decoration for the Civil Ceremony, Welcome Cocktail, Lunch or Dinner and Open Bar

However, if you prefer any other type of decoration for your event, please let us know and we will put you in contact with our decorator