



2018 & 2019 All Inclusive Wedding Offers

Andaluz Package - €59

Sample Menu

Grilled Chicken & Bacon Salad with House Dressing

~~~~~

*Pan Seared Organic Salmon with Lemon Butter*

*or*

*Roast Topside of Beef with Red wine Jus*

~~~~~

Chocolate Brownie with White Chocolate Sauce

~~~~~

*Freshly Brewed Tea or Coffee*

Arrival Drink: Glass of Sangria or mulled Wine on arrival at Sol y Sombra

Wine with Dinner: 1 Glass of House Wine plus 1 top up

Evening Buffet: Tea, Coffee & Selection of Sandwiches

Red carpet welcome on arrival

Ivory church candles on all tables and tea lights on surrounds

Use of 2 or 3 tier cake stand and knife

Piped background music of choice for drinks reception and dinner service



## **Madrieno Package**

**€69 pp**

### ***Sample Dinner Menu***

*Mediterranean Goat's Cheese Tartlet with Basil Pesto & Mixed Baby Leaves*

~~~~~

Cream of Potato and Leek Soup

~~~~~

*Baked Fillet of Cod on a Bed of Roasted Apple Served with Sauce Bearnaise*

*or*

*Roasted Free Range Chicken Breast Stuffed with Mushrooms and Emmental Cheese, Thyme Jus*

~~~~~

Pear and Almond Tart with Sauce Anglaise

~~~~~

*Freshly Brewed Tea or Coffee*

### ***Alternative Bespoke Tapas Menu Available***

Drinks Reception: Red & White Wine, Fruit Punch, Tea, Coffee & Cookies

Wine with Dinner: 2 Glasses of Spanish/ French House Wine plus 1 top up

Evening Buffet: Tea, Coffee, Sandwiches & Patatas Bravas

Red carpet welcome on arrival

Ivory church candles on all tables and tea lights on surrounds

Use of 2 or 3 tier cake stand and knife

Piped background music of choice for drinks reception and dinner service

1<sup>st</sup> anniversary dinner for the bride and groom



## **Gallego Package**

**€82 pp**

### ***Sample Menu***

*Quail Spring Roll with Teriyaki Sauce and House Salad*

~~~~~

Cream of Tomato and Basil Soup

~~~~~

*Roast fillet of Sea Bass on a bed of Spring Onion Mash, Lemon Butter Sauce*

*or*

*Roast Rack of Kerry Lamb with Roasted Root Vegetables and Port Wine Jus*

~~~~~

Orange Infused Chocolate Cake with Almond and Raisins

served with Ice Cream and Hot Chocolate Sauce

~~~~~

*Freshly Brewed Tea or Coffee*

### ***Alternative Bespoke Tapas Menu Available***

Drinks Reception: Cava, Kir Royal, Tea/Coffee, Cookies & 3 Canapés pp.

Pianist provided for duration of drinks reception.

Wine with Dinner: 2 Glasses of Spanish/ French House Wine plus 1 top up

Toast to Bride & Groom: Glass of House Cava or Prosecco

Evening Buffet: Choice of 3 Tasty Tapas Finger Food, Sandwiches, T&C

Red carpet welcome on arrival

Ivory church candles on all tables and tea lights on surrounds

Use of 2 or 3 tier cake stand and knife

Piped background music of choice for drinks reception and dinner service

1<sup>st</sup> anniversary dinner for the bride and groom

Ivory Chair Covers & Sash



## **Gallego Package - Platinum Upgrade** **€92 pp**

### ***Sample Menu***

*Quail Spring Roll with Teriyaki Sauce and House Salad*

~~~~~

Cream of Tomato and Basil Soup

~~~~~

*Roast fillet of Sea Bass on a bed of Spring Onion Mash, Lemon Butter Sauce*

*or*

*Roast Rack of Kerry Lamb with Roasted Root Vegetables and Port Wine Jus*

~~~~~

Orange Infused Chocolate Cake with Almond and Raisins

served with Ice Cream and Hot Chocolate Sauce

~~~~~

*Freshly Brewed Tea or Coffee*

### ***Alternative Bespoke Tapas Menu Available***

Drinks Reception: Champagne Paul Gobillard, Bellini Cocktail, Fruit Punch, Tea & Coffee, Chocolate Coated Strawberries, 4 Canapés per Person

Pianist provided for duration of drinks reception.

Wine with Dinner: 2 glasses of Spanish or French House Wine + 1 top

Toast to Bride & Groom: Glass of House Cava or Prosecco

Evening Buffet: Tea, coffee, Sandwiches, Choice of 3 Tapas Finger Food

Red carpet welcome on arrival

Ivory church candles on all tables and tea lights on surrounds

Use of 2 or 3 tier cake stand and knife

Piped background music of choice for drinks reception and dinner service

1<sup>st</sup> anniversary dinner for the bride and groom

Ivory Chair Covers & Sash



## ***Sample Tapas Tasting Wedding Menu – Available with each package***

*If you are hoping for something a little different then tapas might be what you are looking for.*

*Sharing a variety of tasty dishes which you have chosen for your special day never fails to encourage guests to get in the mood for a day of celebration. We can tailor your tapas menu using ingredients that you would like to use.*

\*\*\*\*\*

### ***Mixed Marinated Olives***

\*\*\*\*\*

### ***Croquetas Caseras***

*Homemade Chicken & Cheese Croquettes*

### ***Pan con Queso de Cabra***

*Toasted bread with Grilled Vegetables & Goats Cheese*

### ***Chorizo Frito con Mermelada de Manzana***

*Sauté Slices of Spicy Spanish Sausage served with homemade Apple Marmalade*

\*\*\*\*\*

### ***Verduras Marinadas***

*Marinated Mediterranean Roast Vegetables with Basil Oil and Pesto - Aubergine, Courgette, Asparagus, Red Pepper, Oyster Mushrooms, Red Onion and Spring Onions*

### ***Brocheta de Langostinos***

*Grilled Skewers of Tiger Prawns served with Mint and Lime Dressing*

\*\*\*\*\*

### ***Patatas Bravas***

*Deep Fried Potatoes with Spicy Tomato Sauce & Garlic Mayonnaise*

### ***Tabla de Carnes***

*Selection of Freshly Grilled Meats – Pork, Beef, Lamb*

\*\*\*\*\*

Choice of Desserts as Per Previous Menu

\*\*\*\*\*

Freshly Brewed Tea/Coffee