

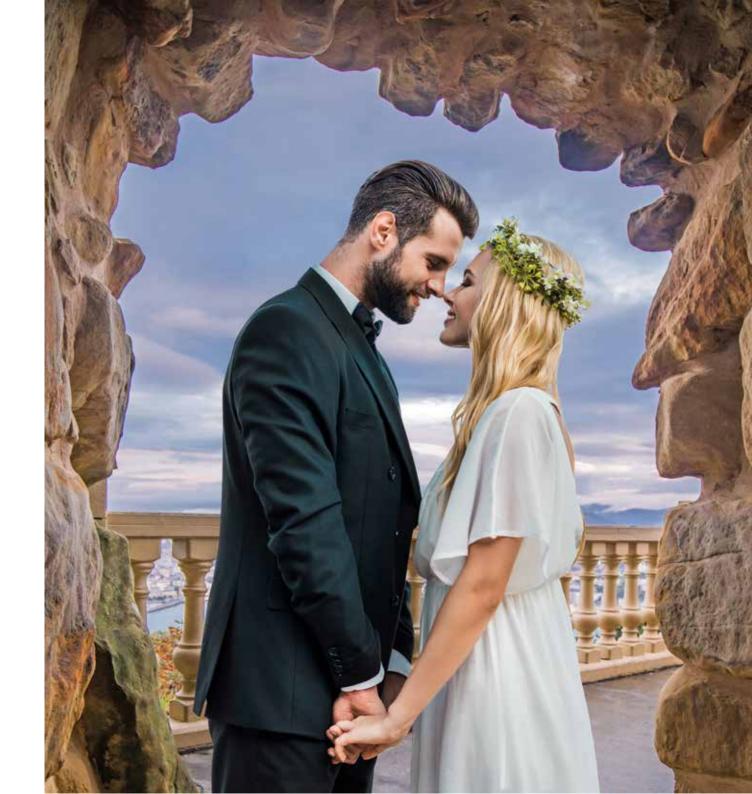
OUR WEDDINGS

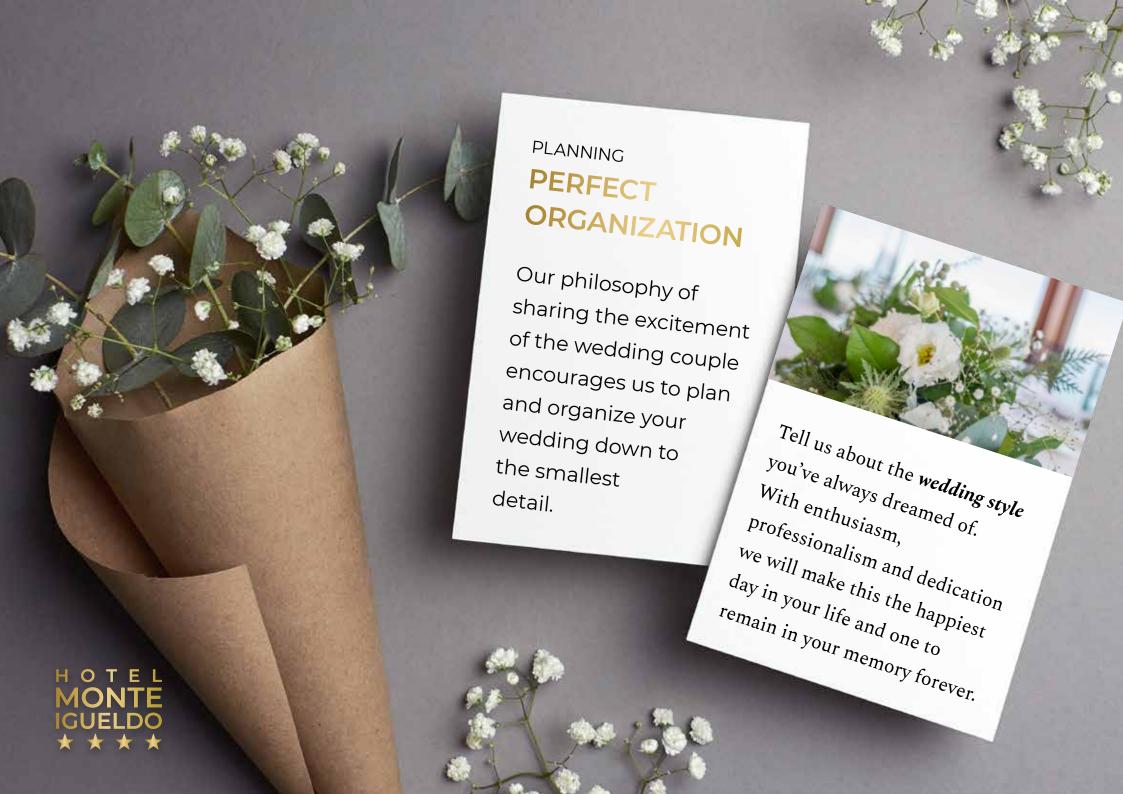
A UNIQUE AND EXCLUSIVE WEDDING

A weeding is a day plenty of vivid emotions, of feelings to the surface. A unique event in life and above all a moment that must be unforgettable.

At Monte Igueldo Hotel we only celebrate one wedding per day to offer a unique service of exclusivity, quality and personalization.









SPACES



DIFFERENT AND SPECIAL FOR EVERY MOMENT

All of our spaces to celebrate your wedding provide spectacular views to the Basque coast and La Concha bay.

Our restaurant *El Torreón* is ideal for an elegant banquet, has a capacity for 220 guests. It has direct access to the large *panoramic terrace* where you can enjoy the welcome cocktail with marvellous views. An unparalleled for your guests.







In addition, the intimacy of our *Magallanes hall* and *Elcano hall* for the celebration of your wedding ceremony, our private party room *El Galeón* with its own terrace, the centenary *Funicular* and *Amusement Park*, our large free car park... a set of spaces that are the perfect place for the celebration of your wedding.







WEDDING PLAN DAY

WE RECOMMEND THAT YOU FOLLOW THIS PLAN ON YOUR WEDDING DAY

NOON WEDDING, WITH DANCE UNTIL 20:00:

14:00 Welcome cocktail.

15:00 Banquet.

18:00 Dance in Restaurant.

20:00 End of music.

NOON WEDDING, WITH POST-WEDDING PARTY:

14:00 Welcome cocktail.

15:00 Banquet.

18:00 Dance in El Galeón Hall.

24:00 End of music.

DINNER WEDDING:

20:00 Welcome cocktail.

21:00 Banquet.

24:00 Dance in El Galeón Hall.

02:00 End of music

By celebrating one weeding per day, the Hotel Monte Igueldo adapts to the needs of the bride and groom with regard to the timetable of the event, always respecting the time set for the end of the event.



MENUS

LOCAL PRODUCTS

Our weeding menus combine with great mastery creative and fresh cuisine, inspired by the traditional Basque cuisine of now and always.

The elaboration of the menu is a vital step for us in the preparation of each banquet, therefore the bride and groom, together with the chef are who give the finishing touches to the menu details. You can choose from our special wedding menus or, if you wish, you can compose your own menu.







COCKTAIL

COCKTAIL DURATION: 45 MINUTES.

Iberian ham to the cut.

Spoonful of seafood salpicon.

Caramelised foie toast.

Crispy leek sandwich.

Traditional gazpacho.

Spoonful of tuna tartar.

Homemade ham croquette.

Black pudding and apple bricks.

Idiazabal spheres with Iberian ham.

Cod brandade pastries.

Stuffed mussels.

OPTIONS

- Iberian ham knife cutter service:
 - Included for weddings with more than 100 people.
 - For weddings with less
 than 100 people.
 375 € + 10 % VAT

Music is not allowed.



OUR MENUS

149 €/person + 10 % VAT

We offer you 4 menu options, which can also be combined.

MENU 1

Foie mi-cuit and toasted pine nuts ingot served with orange and spice marmalade, salted cardamom crumble and rye toast.

Creamy mushroom, Idiazabal tile and truffle oil.

Grilled turbot with pea cream and pil-pil.

Beef tenderloin with a reduction of its juices and sautéed vegetables.

Wedding cake served with ice cream.

MENU 2

Slices of scallop marinated in citrus fruits with lima cause, ajoblanco emulsion and basil.

Oven-baked crepe of crab with seafood cream.

Grilled Cantabrian hake with a ragout of begi-haundi and red prawns.

Beef tenderloin with a reduction of its juices and sautéed vegetables.

Wedding cake served with ice cream.

MENU 3

Prawn and mango tartar, creamy avocado and tear pepper.

Rice ravioli stuffed with truffled duck, bigarrade sauce and toasted pine nuts.

Sea bass in its essence on clam sauce and sautéed snow peas.

Beef tenderloin with a reduction of its juices and sautéed vegetables.

Wedding cake served with ice cream.

MENU 4

Lobster salad with lobster emulsion, pickled vegetables and tomato air.

Grilled monkfish, breadcrumbs and fried vegetables.

Beef tenderloin with a reduction of its juices and sautéed vegetables.

Wedding cake served with ice cream.



DRINKS

INCLUDED IN COCKTAIL AND BANQUET:

Montepedroso white wine, D.O. Rueda.

Crianza red wine Conde de Valdemar, D.O. Rioja Alavesa.

Cava brut reserve At Roca, D.O. Clàssic Penedès.

Beer.

Refreshments.

Mineral water.

Coffee and infusions.

INCLUDED IN THE AFTER MEAL CUP:

Baileys.

Eau-de-vine wine.

Patxaran.

Whiskeys.

Peach or apple liqueur.

OPTIONS

• French Champagne:

Moët Chandon, supplement per person 17 € + 10 % VAT

Mumm, supplement per person

15 € + 10 % VAT



CHILDREN MENU

43 €/person + 10 % VAT

APPETIZERS

Assorted fried foods with iberian ham.

Salad with sprouts and cherry tomatoes.

MAIN

Small sirloin steak with fries.

DESSERT

Wedding cake and ice cream.

DRINKS

Mineral water.

Refreshments.

SPECIAL MENUS

For people who need a **special diet** (diabetics, coeliacs, allergy sufferers, within the European Union), we have special breads and desserts, as well as **specific menus** according to their needs.



BALL

490 € + 10 % VAT

Rent El Galeón Ballroom of 200 m² for dancing. It has its own private terrace.

Candy bar included.

FREE BAR

The Hotel bills for drinks served.

Mixed drink

8 €, VAT INCLUDED

Beer / Soft drink

4 €, VAT INCLUDED

This way of billing is much more realistic and economic for the bride and groom than the option of a person / hour price.

AFTERS 15,50 €/person + 10% VAT

SERVED AT 22:00.

Rich and simple! Composed of mini snacks of:

Croque Monsieur.

Mini cheeseburger.

Vegetable croissant.

Potato omelette toast.

Bread bao stuffed with sirloin steak.

Wedding cake.

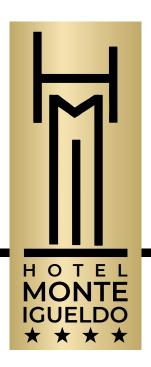
CONDITIONS OF CONTRACT for a minimum of 80 people.

- **Deposit:** To confirm a booking, a deposit of 1.000 € is requested as a guarantee. The date is not confirmed until this deposit is paid. In case of cancellation, this deposit is non-refundable.
- Invoicing and payment: The number of guests to be invoiced will be confirmed one week before the date of the banquet and reconfirmed two days before the banquet; or the number of guests actually served will be invoiced if there are more than those previously communicated (variation of one or two people). Payment is made I week before the event (on confirmation of the number of guests) by bank transfer. Any outstanding balance will be paid when the bride and groom leave the Hotel.
- Menu trial: For weddings of more than 100 people, the trial is free of charge for the bride and groom; it is scheduled 3 months before the wedding.

 A maximum of 6 guests (including the bride and groom) will be accepted for the tasting. The remaining 4 people will be billed 50% of the price of the food, to be included in the wedding bill.
- Menus prices: The prices indicated are for the current year; these prices will be increased by the annual CPI for the following year.

- **Dining room layout:** The tables can accommodate 8 to 10 people, all of them round.
- **Rental:** For less than 80 people the restaurant will have a rental cost of €1,500 + 10% VAT.
- Dancing, copyright: In the event of dancing, music copyright will be paid by the bride and groom.
- **Private Room:** The Hotel reserves the allocation of the room, depending on the number of guests, always guaranteeing a private room.
- What is included in the price of the menu:
 - Personalised minutes.
 - Seating plan.
 - Floral decoration.
 - Figure of the bride and groom on the cake.
- Accommodation: For weddings of more than 100 people, on WEDDING NIGHT the bride and groom will have a room, a gift from the Hotel, as well as breakfast the following day and VIP details in the room.

We also offer special accommodation prices for guests at the wedding, varying according to the season.



CONTACT

Telephone: (+34) 943 210 211

Fax: (+34) 943 215 028

banquetes@monteigueldo.com

LOCATION

HOTEL MERCURE MONTE IGUELDO

Paseo de Igueldo s/n 20008 Donostia / San Sebastián Guipúzcoa, Spain



HOTEL