

# WEDDINGS



**Sheraton®**

LA CALETA  
RESORT & SPA  
COSTA ADEJE TENERIFE

# Welcome

## WELCOME TO YOUR SPECIAL DAY

The Sheraton La Caleta Resort & Spa proudly welcomes you to what will be the first step towards one of the most special days of your life.

Celebrate your wedding with us and let our professionals guide you; They will shape your event to be remembered by everyone by creating of a unique and unforgettable scene.

We are delighted to offer you the below as a first wedding gift:

- Menu tasting.
- 1 night in one of our Suites (below 100 guests). \*Starting from 50 adults
- 2 nights in one of our Suites (more than 100 guests).
- Exclusive special attention in bride & groom´s room on the wedding night.
- A complimentary entrance to our spa “Eutonos” for the wedding couple.
- 10 free parking spaces during the wedding’s night.
- Complimentary late check-out for family and friends staying at the hotel during the night of the celebration (subject to availability).
- Special room rates for guests (subject to availability)
- Decoration includes chair covers with bows, flower arrangement for tables, and red carpet at hotel entrance. (Consult with the hotel regarding the choices available)
- One-year anniversary dinner in one of our restaurants.
- Free use of main event’s banquet room \*\*minimum 80 guests

\*\*Contact the hotel with regards to space-rental rates & Venue options available depending on the number of guests & dates requested.

\*\* Use of outdoor spaces from 19:30.





# Make your own wedding menu

At the “Sheraton La Caleta Resort & Spa” we are aware that your wedding is the most important moment that you have been waiting for and have dreamt about your entire life. For this reason, we offer complete flexibility for you to design the menu to your liking and thus create the perfect menu for the occasion.





# Welcome cocktails

## La Gomera

Red Wine Marqués De Arienzo Crianza D.O. Ca. Rioja  
(Bodegas Marqués De Riscal)

White Wine Viña Calera D.O. Rueda  
(Bodegas Marqués De Riscal)

Estrella Damm beer

Variety of juices

Non alcoholic beverages and mineral water

### Cold canapes

Balik Salmon with guacamole, crème fraiche and Ikura  
Balsamic coated baby apples, filled with gorgonzola cheese

### Hot canapes

Croquettes of cod, orange and sesame  
Duck magret glazed with honey, five-spices and Sichuan pepper

17€

## Lanzarote

Red Wine Marqués De Arienzo Crianza D.O. Ca. Rioja  
(Bodegas Marqués De Riscal)

White Wine Viña Calera D.O. Rueda  
(Bodegas Marqués De Riscal)

Cava Codorníu Clasico

Draft beer

Variety of juices

Non alcoholic beverages and mineral water

### Cold canapes

Truffled Red Tuna Tartar with quail egg  
Mini Tornado Rossini

Parmesan Ice-cream, tomato cone

### Hot canapes

Skewer of Miso salmon  
Shrimp in crunchy pistachio crumb, mango and chili sauce  
Crispy chicken lolly-pop, with tamarind sauce

21€



# Welcome cocktails

## Tenerife cocktail

(45 minutes)

Red Wine Marqués De Arienzo Crianza D.O. Ca. Rioja  
(Bodegas Marqués De Riscal)

White Wine Viña Calera D.O. Rueda  
(Bodegas Marqués De Riscal)

Estrella Damm beer

Variety of juices

Non alcoholic beverages and mineral water

Cava Codorníu Clasico

Mojito o Caipiriña (1 per person)

### Cold canapes

Foie Gras of Ferrero Rocher

Seabass Ceviche

Mini Tornado Rossini

### Hot canapes

Falafel with tzatziki

Rump of Wagyu beef, marinated and chargrilled

Salmon Miso skewer

+

Cheese or Iberian ham corner

28€

# Theme corners

CHEESE CORNER : €4 p/p

CORNER WITH A SELECTION OF IBERIAN HAM : 5€ p/p

URAMAKI AND MAKI CORNER : 8€ p/p \*\* 2 pieces per person

OYSTERS CORNER : 8 € p/p

LIVE CUTTING OF HAM (price per piece, including the cutter)

\_ Bellota Guijuelo 500€

\_ Joselito 750€

\*Mínimum of 50 adultos

# Appetizers

## Cold Selection

Foie gras Ferrero Roche

Truffled Red Tuna Tartar with quail egg

Balik Salmon with guacamole, crème fraiche and Ikura

Mini Tornado Rossini

Balsamic coated baby apples, filled with gorgonzola cheese

Parmesan Ice-cream, tomato cone

Seabass Ceviche

## Hot selection

Shrimp in crunchy pistachio crumb, mango and chili sauce

Rump of Wagyu beef, marinated and chargrilled

Salmon Miso skewer

Crispy chicken lolly-pop, with tamarind sauce

Cod croquettes, with orange and sesame seed

Falafel with tzatziki

Barbary duck breast glazed with honey, five spice and Szechuan pepper

# Starters

Mille feuille of Mediterranean vegetables, black olive charcoal and romescu sauce

Salad of gratinated goat's cheese with figs and pine kernels, palm honey vinaigrette

Tartar of fresh and Smoked Salmon with mango, creamed avocado and pink peppercorn,  
balsamic reduction

Tuna Tataki with white gazpacho, and micro greens

Grilled Seabass with shellfish, piquillo pepper coulis and saffron alioli

\*\*Supplement : 2 € p/p

Lobster cooked at low temperature, micro fennel salad and tobikko mayonnaise

\*\*Supplement : 4 € p/p

# Cream & Soups

Cream of wild mushroom soup , crispy Iberian ham and pumpkin seed oil

Cream of Scarlet prawn soup, with rock lobster ravioli

Chilled melon soup with cava and mint, osmotized melon and mollusks

Chilled "salmorejo" with olive oil tart, crispy tomato and cucumber sorbet

# Sorbets

Mojito

Mango Martini

Cucumber Gin Tonic

Tequila Sunrise

# Fish

Grilled Butterfish with edamame's and yuzu sauce

Salmon Tournedos with parsnip pure and avocado citric vinaigrette

Fillet of grouper with chargrilled octopus, sweet potato pure, vanilla reduction

“Suquet” of Monkfish with scarlet prawns, creamed saffron potatoes

\*\*\* Supplement : 3 € p/p

Grilled seafood with granny smith alioli

\*\*\* Supplement 5 € p/p

# Meat and Poultry

Roulade of corn-fed chicken, filled with foie gras and green asparagus, sweet potato pure

Confit of Iberian pork rump, creamy wild mushroom rice

Herb crusted Rack of Lamb, mille feuille of Mediterranean vegetables, black olive charcoal

Beef Wellington, glazed vegetables

Roast Barbary duck breast, baby Swiss chard, blueberry compote and Madeira reduction

\*\*\* Supplement : 3 € p/p

Grilled Fillet of Veal or Black Angus, caramelized shallots, wild mushrooms and Perigeaux sauce

\*\*\* Supplement : 5 € p/p



# Desserts

## WEDDING CAKES

- “ Red Velvet “

- “ Mango mouse and coco “

- “ Fraisier ”

## PLATED DESSERTS

Cheesecake with guayaba marmalade, passion fruit coulis

70% Chocolate mousse semi-sphere, raspberry jelly center

Lemon meringue tart, crunchy Breton shortbread, basil syrup

Fresh fruit Mille feuille, sauce anglaise, and maracuya coulis pipette

# Kids' menu

We know that children are an important part in your wedding, that is why we have created the most perfect, healthy and fun menu for our special little guests.

Cream of vegetable soup

Or

Penne pasta with tomato or Bolognese sauce

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Beef escalope with French fries

Or

Chicken nuggets with French fries

Or

Mini pizza

\*\*\*

Chocolate brownie with vanilla Ice cream

Or

Selection of Ice- cream with strawberry and chocolate sauce

# Buffet and BBQ wedding menu

## Starters and Salads

Nicoise Salad with red tuna

Salad of Roasted peppers and aubergine

Shrimp and cucumber salad with crème fraîche

Shots of strawberry gazpacho and chilled melon soup with cava and mint

Salad bar with crudités

## Fish and Seafood

Red Tuna with tartufo and antipasti of Mediterranean vegetables

Salmon Tartar with mango and pink peppercorn

Shrimps & Prawns

Perch ceviche

## Cold cuts and cheese

Barbary duck breast with Szechuan pepper and pak choy

Cured acorn-fed Iberian ham

Iberian cold cuts (loin, sausage, and chorizo)

Selection of Spanish & International cheese

Selection of farmhouse bread and tumaca

## BBQ/ Grill / Hot items

Medallions of Beef Fillet

Carved Top sirloin

Marinated Lamb cutlets

Iberian pork rump brochettes

Argentinian style sausages

Roast monkfish with white basil sauce

Steamed salmon tornedos, saffron sauce

Grilled octopus, sweet potato pure

Baked potatoes with sour cream

Courgettes Provencal

Glazed carrots and parsnips

Sautéed gnocchi with asparagus and wild mushrooms

## Desserts

Selection of Spanish and international patisserie

Chocolate fountain with fruit skewers

# Beverage packages and Winery

## **“ La Gomera ” package**

Red wine Marqués De Arienzo Crianza D.O. Ca. Rioja

White wine Viña Calera D.O. Rueda

Estrella Damm beer

Variety of juices

Non alcoholic beverages and mineral water

13,00 € p/p

\* Package house drinks included in all packages

## **“ Lanzarote ” package**

Red wine Marqués Cune Crianza D.O. Rioja

White wine Marqués de Riscal D.O. Rueda

Estrella Damm beer

Variety of juices

Non alcoholic beverages and mineral water

16,50 € p/p

\* Supplement of 4€ p/p if you book the Wedding Package

## **“ Tenerife ” package**

Red wine Marqués de Riscal Reserva D.O. Ca. Rioja

White wine Martin Codax D.O. Rias Baixas

Estrella Damm beer

Variety of juices

Non alcoholic beverages and mineral water

12,50 € p/p

\* Supplement of 7 € p/p if you book the Wedding Package

## **Cava options**

Codorniu Brut (included in packages for toast)

Anna de Codorniu Brut or Rosé \*

\* Supplement of 3 € p/p (toast)

## **Champagne options**

MUMM Brut Champagne : 50 € per bottle

Champagne MOET & CHANDON : 50€ per bottle

## **Cocktail stations (45 minutes)**

Station Bombay Sapphire gin and tonics : 10 € p/p



# Open bar

## Deluxe Bar

<b>Wines:</b>	Marqués De Arienzo Crianza D.O. Ca. Rioja (Bodegas Marqués De Riscal ) Viña Calera D.O. Rueda (Bodegas Marqués De Riscal )
<b>Beer:</b>	Draft Beer Estrella Damm
<b>Martini:</b>	Martini Rosso Martini Bianco
<b>Gin:</b>	Gordons Beefeters
<b>Vodka:</b>	Eristoff
<b>Rum:</b>	Havana 3 Arechucas Oro Malibu
<b>Whiskey:</b>	Ballantines Johnny Walker Red Label
<b>Digestive:</b>	Orujo Pacharán
<b>Liquors:</b>	Tia Maria Baileys
<b>Brandy:</b>	Magno

## Platinum Bar

<b>Wines:</b>	Marqués De Arienzo Crianza D.O. Ca. Rioja (Bodegas Marqués De Riscal ) Viña Calera D.O. Rueda (Bodegas Marqués De Riscal )
<b>Beer:</b>	Draft Beer Estrella Damm
<b>Martini:</b>	Martini Rosso Martini Bianco
<b>Gin:</b>	Beefeters 24 Tanqueray
<b>Vodka:</b>	Eristoff Absolut
<b>Rum:</b>	Havana 7 Arechucas Oro Malibu
<b>Whiskey:</b>	Johnnie Walker Black Label Jameson
<b>Digestive:</b>	Orujo Pacharán
<b>Liquors:</b>	Tia Maria Baileys
<b>Brandy:</b>	Magno

\* Mojitos or Calpiniñas : 5 € per unit

\* In case you have a special request, please check the price per desired branded bottle with the hotel



# Wedding packages

We have created three different wedding packages, offering all the basic services needed for a perfect wedding:

## Deluxe

Cocktail with 6 canapes (45 minutes)

+

4 Courses Menu

*(Starter, Sorbet, Main course, Dessert)*

+

House Cava (Toast)

+

House Beverage Package

+

2 hours Open Bar Deluxe

+

Candy Bar Disco

118,00€

## Superior

Cocktail with 8 canapes (45 minutes)

+

Local cheese corner

+

5 courses Menu or Buffet with BBQ

*(Starter, Fish, Sorbet, Meat, Dessert)*

+

House Cava (Toast)

+

House Beverage Package

+

2 hours Open Bar Deluxe

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Candy Bar Disco

128,00€

## Premium

Cocktail with 8 canapes (1 hour)

+

Local cheeses corner

+

6 Courses Menu

*(Soup, Starter, Fish, Sorbet, Meat, Dessert)*

+

House Cava (Toast)

+

House Beverage Package

+

2 hours Open Bar Premium

+

Candy Bar with big chocolate fountain (1.20 cm)

148.00€

All prices include 7 % tax





# Pricelist & a la carte services

## Welcome Cocktail

La Gomera	17.00 € per person
Lanzarote	21.00 € per person
Tenerife	28.00 € per person

## Our Wedding Menus

### 4-Course Menu

[Starter, Sorbet, Main course, Dessert] (Drinks not included)	62.00 € per person
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### 5-Course Menu

[Starter, Fish, Sorbet, Carne, Dessert] (Drinks not included)	72.00 € per person
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### 6-Course Menu

[Crème soup, Starter, Fish, Sorbet, Meat, Dessert] (Drinks not included)	82.00 € per person
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<b>Kids Menu</b> (Up to 12 years old)	35.00 € per child
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## Open Bar served for 2 hours

Deluxe	25.00 € per first 2 hour
Extra Hour	13.00 € per extra hour
Platinum	31.00 € per first 2 hour
Extra Hour	18.00 € per extra hour

## Wedding Buffet (min 80 persons . served for 2 hours)

Buffet + BBQ	72.00 € per person
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\* Drinks not included

## Disco snack

- \_ Candy Bar stand : 5.50€ p/p (Mínimum 50 pax)
- \_ Chocolate fountain (1.20m) with fruit skewers : 8€ p/p (Mínimum 50 pax)
- \_ Selection of “petit pans” various fillings : 3.50€ p/p (1 piece p/p)
- \_ Mini hamburgers with vegetable chips : 3.50€ p/p (1 piece p/p)
- \_ Samosas with mango dip , coriander and yogurt with mint : 3.50€ p/p (2 pieces p/p)

<b>Ceremony Set-up</b>	from 700 € *
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\* Check with the hotel for options depending on the number of people

<b>Fireworks</b>	from 500 €
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<b>DJ</b>	from 500 €
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<b>Live Band</b>	from 630 €
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\*\*All prices include 7% local tax



# Additional services

## SPA EUTONOS

### Special treatments for brides

**Facial Treatment:** The latest generation in skin care where the luxury and brightness of diamonds is turned into an exclusive and innovative treatment. T.50Min. 95€

**Perfect Eye & Lip Treatment:** to rejuvenate the eyes, eliminating dark circles and bags; providing hydration and volume to the lips. T.30Min. 65 €

**VIP Hamman ritual:** Thermal wrap for a more complete hydration and body scrub with possibilities to choose natural anti oxidant peeling or chocolat-therapie massage for total hydration. T.60Min. 85 €

### Special treatments for the grooms

**Facial Treatment:** The latest generation in skin care translated into luxurious, hydrated and relaxed innovative and unique treatments. T.50min 95€

**Massage:** Relieving massage, therapeutic and energizing with custom-made essential oils. T.50Min. 85€

### Packages for 2

**VIP Hamman ritual:** Thermal wrap for a more complete hydration and body scrub with possibilities to choose natural anti oxidant peeling or chocolat-therapie massage for total hydration. T.60Min. 145 € / 2 persons

### Spa Celebratory Services

We offer services with regards to bachelor and bachelorette parties/ and other celebratory wishes with lots of fun and a unique atmosphere within our Spa. We offer rental of our facilities for a private **Spa by Night Party** with live music, snacks and much more. From € 35 per person.

## HAIRDRESSER

**STYLING BRIDE, BEAUTY AND MAKE-UP PACK (from 300 €) including:**

- Try-out of HAIR AND MAKE-UP in the days before the wedding in the salon of the hotel.
- Day of the wedding, HAIR AND MAKE-UP (this service will be held in the hotel room)

### **OTHER SUGGESTED TREATMENTS**

- Individual lashes extensions
- Shellac Manicure and Pedicure
- Hairdresser and Make-up service for the guests
- Flash Male grooming for the groom





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**2017**