Weddings
Sheraton La Caleta Resort & Spa
2018
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 and 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**
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

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

**LANZAROTE**
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)*
Cava Codorniú 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

**TENERIFE**
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 Codorniú Clasico
Mojito or Caipirinha (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 Ibérián ham corner

17€
21€
28€
## Themed Corners & Appetizers

### Themed Corners

<table>
<thead>
<tr>
<th>Corner</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese corner</td>
<td>4€ p/p</td>
<td></td>
</tr>
<tr>
<td>Corner with a selection of Iberian ham</td>
<td>5€ p/p</td>
<td></td>
</tr>
<tr>
<td>Uramaki and Maki Corner</td>
<td>8€ p/p</td>
<td>** 2 pieces p/person</td>
</tr>
<tr>
<td>Oysters Corner</td>
<td>8€ p/p</td>
<td></td>
</tr>
<tr>
<td>Live cutting of ham (price per piece, including the cutter)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Bellota Guijuelo</td>
<td>500€</td>
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<tr>
<td>• Joselito</td>
<td>750€</td>
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</tbody>
</table>

**Minimum of 50 adultos**

### Cold Selection

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Foie gras Ferrero Roche</td>
<td></td>
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<tr>
<td>Truffled Red Tuna Tartar with quail egg</td>
<td></td>
</tr>
<tr>
<td>Balik Salmon with guacamole, crème fraiche and Ikura</td>
<td></td>
</tr>
<tr>
<td>Mini Tornado Rossini</td>
<td></td>
</tr>
<tr>
<td>Balsamic coated baby apples, filled with gorgonzola cheese</td>
<td></td>
</tr>
<tr>
<td>Parmesan Ice-cream, tomato cone</td>
<td></td>
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<tr>
<td>Seabass Ceviche</td>
<td></td>
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</tbody>
</table>

### Hot Selection

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp in crunchy pistachio crumb, mango and chili sauce</td>
<td></td>
</tr>
<tr>
<td>Rump of Wagyu beef, marinated and chargrilled</td>
<td></td>
</tr>
<tr>
<td>Salmon Miso skewer</td>
<td></td>
</tr>
<tr>
<td>Crispy chicken lolly-pop, with tamarind sauce</td>
<td></td>
</tr>
<tr>
<td>Cod croquettes, with orange and sesame seed</td>
<td></td>
</tr>
<tr>
<td>Falafel with tzatziki</td>
<td></td>
</tr>
<tr>
<td>Barbary duck breast glazed with honey, five spice and Szechuan pepper</td>
<td></td>
</tr>
</tbody>
</table>
## 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

### Supplement
- 2€ p/p

- Grilled Seabass with shellfish, piquillo pepper coulis and saffron alioli

### 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, Meat and Poultry

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 fueille 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

KID’S 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

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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 choi
- 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 tordos, saffron sauce
- Grilled octopus, sweet potato puree
- Baked potatoes with sour cream
- Courgettes Provençal
- 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€ 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

16.5€ 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

12.5€ 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 MINUTOS

Station Bombay Sapphire gin and tonics 10€ p/p
## Open Bar

### DELUXE BAR

**Wines**
- Marqués De Arienzo Crianza D.O. Ca. Rioja *(Bodegas Marqués De Riscal)*
- Viña Calera D.O. Rueda *(Bodegas Marqués De Riscal)*

**Beer**
- Draft Beer Estrella Damm

**Martini**
- Martini Rosso
- Martini Bianco

**Gin**
- Gordons
- Beefeters

**Vodka**
- Smirnoff

**Rum**
- Havana 3
- Arechucas Oro
- Malibu

**Whiskey**
- Ballantines
- Johnny Walker Red Label

**Digestive**
- Orujo
- Pacharán

**Liquors**
- Tía María
- Baileys

**Brandy**
- Magno

### PLATINUM BAR

**Wines**
- Marqués De Arienzo Crianza D.O. Ca. Rioja *(Bodegas Marqués De Riscal)*
- Viña Calera D.O. Rueda *(Bodegas Marqués De Riscal)*

**Beer**
- Draft Beer Estrella Damm

**Martini**
- Martini Rosso
- Martini Bianco

**Gin**
- Beefeters 24
- Tanqueray

**Vodka**
- Smirnoff
- Absolut

**Rum**
- Havana 7
- Arechucas Oro
- Malibu

**Whiskey**
- Johnny Walker Black Label
- Jameson

**Digestive**
- Orujo
- Pacharán
- Sambuca Francoli

**Liquors**
- Tía María
- Baileys

**Brandy**
- Magno

**Tequila**
- Olmeca Reposado

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*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€**

## 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
- Candy Bar Disco

**128€**

## 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€**

All prices include 7% tax
Pricelist & A La Carte Services

**WELCOME COCKTAIL**
La Gomera 17€ p/p  
Lanzarote 21€ p/p  
Tenerife 28€ p/p

**OUR WEDDING MENUS**

4-Course Menu  
(Starter, Sorbet, Main course, Dessert)  
62€ p/p  
*Drinks not included*

5-Course Menu  
(Starter, Fish, Sorbet, Carne, Dessert)  
72€ p/p  
*Drinks not included*

6-Course Menu  
(Crème soup, Starter, Fish, Sorbet, Meat, Dessert)  
82€ p/p  
*Drinks not included*

Kid’s Menu  
(niños hasta 12 años)  
35€ p/niño

**WEDDING BUFFET**
min. 80 persons served for 2 hours  
Buffet + BBQ  
72€ p/p  
*Drinks not included*

**OPEN BAR SERVED FOR 2 HOURS**

| Deluxe | 25€ per first 2 hours |
| Extra Hour | 13€ per extra hour |
| Platinum | 31€ per first 2 hours |
| Extra Hour | 18€ per extra hour |

**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)

**CEREMONY SET UP**
from 700€  
Check with the hotel for options depending on the number of people

**FIREWORKS**
from 500€

**DJ**
from 500€

**LIVE BAND**
from 630€

All prices include 7% local tax
Additional Services

**SPA EUTONOS**

**Special treatments for brides**

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

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

**VIP Hammam 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.
60 min. 85 €

**Special treatments for the grooms**

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

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

**Packages for 2**

**VIP Hammam 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.
60 min. 145 € / 2 personas

**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 € p/p

**HAIR DRESSER**

**Styling bride, beauty and make-up pack**

- 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)

from 300 €

**Other suggested treatments**

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