



The dynamic and professional team of the Hotel Byblos propose you an unequalled, efficient and kind service, but first and foremost a human service so that the celebration of your wedding is exactly the way you dreamed it...

A complete and varied gastronomic proposal to delight all your guests is what you will find in this charming andalusian luxury Hotel...

Wedding menus

Welcome Cocktail (Canapés & drinks)

Gazpacho schnapp with ham

Foie tiramisú

Smoked salmon

Black and red fish roes

Cheese with nuts

Iberian cold cuts

Vegetarian

Manchego cheese “a la montanara”

Blue cheese “petit chouχ” with raisins

Deep fried king prawns

Ham croquettes

Curry chicken skewer

Ham and cheese puff pastry

Water, beer, soft drinks

Sangría

White wine, Red wine

Cava

1 hour Cocktail- Included in the price of each menu.

WEDDING MENU 1

Welcome cocktail

Mussels ragout with saffron on potatoes pudding

Salmon stripes in a herbs crust on Swiss chards bed with nutmeg

Iberian tenderloin sweet-and-sour with carrots soufflé and courgette

Chocolate fondant

Coffee and Mignardises

White wine

Red wine

Cava with dessert

Water & soft drinks

85.00€

7% VAT included

Wedding menus

WEDDING MENU 2

Welcome Cocktail

Cold king prawns terrine with leaves and Brandy sauce

Tomatoes cream soup with basil aroma and confited Iberian pork belly

Gilthead with rosemary, deep fried vegetables skewer and Surimi pudding

Chocolate coulant on vanilla ice cream

Coffee and Mignardises

White wine

Red wine

Cava with dessert

Water and soft drinks

85.00€

7% VAT included

Wedding menus

WEDDING MENU 3

Welcome Cocktail

Avocados and tomatoes tartar on crabs cream and smoked salmon

Sea bass loin on celery puree, king prawns vinaigrette and scallops nectar

*Guinea fowl supreme marinated in truffles on caramelized onion cream, acidulated
juice and creamy potatoes purée*

Mandarin tartlet with Sauternes sabayon

Coffee and Mignardises

White wine

Red wine

Cava with dessert

Water and soft drinks

90.00€

7% VAT included

Wedding menus

WEDDING MENU 4

Welcome Cocktail

Seasonal leaves with Jabugo ham, honey, origan, and baby red pepper

Boletus wild mushrooms Capuchino with dry fruits and foie

*Tender baked veal loin, ravioli with mushrooms cream sauce and Port wine sauce cord
and vegetables fetuchinis*

Green lemon custard with coulis symphony

Café and Mignardises

White wine

Red wine

Cava with dessert

Water and soft drinks

90.00€

7% VAT included

Wedding menus

WEDDING MENU 5

Welcome Cocktail

Lobster salad on ginger yoghurt and apricots jelly

Turbot loin "a la Provenzal" on confit potatoes with rosemary

Beef tenderloin a la broche with wine sauce on garnish from the orchard and chickpeas humus

Two creams milfoil on pistachio sauce and chocolate mousse

Coffee and Mignardises

White wine

Red wine

Cava with dessert

Water and soft drinks

97.00€

7% VAT included

Wedding menus

WEDDING MENU 6

Welcome cocktail

Rock lobster salad with green leaves and salmon roes

Scallops nectar with red king prawns

Sea bass roll on pine nuts "a la carbonara"

Grilled beef tenderloin on Port wine sauce and blue cheese custard

Caramel profiterole on vanilla of Tahiti

Coffee and Mignardises

White wine

Red wine

Cava with dessert

Water and soft drinks

110.00€

7% IVA incluido

Wedding Menus

General conditions and extras

For weddings of minimum 100 persons, following extras are included in the price of the menu::*

- *Suite for bride and groom, breakfast included, available from 10 AM until 4 PM of the next day.*
- *Special attentions in your room with Cava and fruit.*
- *Menu tasting for 6 persons (1 month before the wedding).*
- *Luxury car to bring bride from home to wedding ceremony and bride and groom back to the Hotel. Limited area of 60 km.*
- *Flower decoration on tables (natural flowers)*
- *1st wedding anniversary dinner (for 2 persons) in our Restaurante La Fuente.*

**For less than 100 persons, the extras to be applied for each case will be studied.*

Extras

Open Bar in our Discoteca Europa

- *Price of 20 € per person for the 2 first hours. Minimum invoicing of 95% of the guests.*
- *From the 3rd hour onwards, recount of the guests & invoicing of 8 € per persons and per hour (with a minimum invoicing of 40% of the guests).*
- *7% VAT included*
- *The total n° of hours will need to be confirmed in advance*

Disk-Jockey

Free for the 3 first hours of open Bar. Other musical performances not included.

Photographer *No exclusivity*

Other services Otros Servicios Adicionales

- *Integral free advise*
- *Hairdresser and Beauty services*
- *Iberian Ham cutter y Venenciador (wine sampling tube and cock)*
- *Live musical performances*

All prices are 7% TAX included.