



# Wedding Kit

“You & all you can dream off”



**Salobre**  
Hotel Resort & Serenity

# Content

Rooms

Welcome Cocktail

Stations

Sweets

Salobre Menu

Drinks

Salobre Kits

Conditions

# Rooms



# Salobre

The Salobre rooms feature a maximum surface of 498m<sup>2</sup> (join together Salobre 1, Salobre 2 and Salobre 3).

Depending on your kind of celebration, you can rent each room individually or a mix of them.

**Max.** 130 pax



# Green / Tee / Fairway

Green, Tee or Fairway boardrooms have a surface of 29m<sup>2</sup> to 47m<sup>2</sup>, natural light and views of the golf courses.

You can choose a simple room or use a combination of them, until the maximum area (132m<sup>2</sup>).

**Max.** 30 pax



# Foyer

Foyer has a surface of 144m<sup>2</sup>, with natural light and views to the Salobre Resort.

**Max.** 180 pax



# Cristalarium

If you are looking for an exclusive place with 360° views to golf courses and mountains, you will love the multifunctional Cristalarium room; a space to celebrate unique events.

**Max. 50 pax**



# Terrace

The Salobre Hotel terrace has a surface of 716m<sup>2</sup>. It is a spacious site with exclusive views to the resort and the skyline. An unique place to celebrate the most special day.

**Max. 250 pax**





# Sunset

Rivers area

Rivers area are in the top of the hotel, with views to the mountains, the ocean and the skyline. It is the most exclusive space in the hotel where make unforgettable events.

**Max. 150 pax**

\* Bookings at this space are on request. Subject to special conditions.



# Be Aloe Terrace

Pool area in Be Aloe Wellness is an idyllic site rounded of nature, with views to the Salobre Resort environment. A space for intimate and extraordinary celebrations.

**Max. 200 pax**

\* Bookings at this space are on request. Subject to special conditions.



# Sidecar

Have a good glass of wine, taste the fusion of market cuisine combined with influences of international dishes. Celebrate your special day in a unique space that goes beyond conventional cuisine.

**Max. 40 pax**

\* Bookings at this space are on request. Subject to special rates and conditions.  
Menu according to request and characteristics of the wedding.

# All our rooms

## Capacity and rates

### Salobre 1

Max. 165 pax  
Price: full day 620 | ½ day 360

### Salobre 2

Max. 170 pax  
Price: full day 620 | ½ day 360

### Salobre 3

Max. 165 pax  
Price: full day 620 | ½ day 360

### Salobre (1+2)

Max. 335 pax  
Price: full day 1200 | ½ day 700

### Salobre (2+3)

Max. 335 pax  
Price: full day 1200 | ½ day 700

### Salobre (1+2+3)

Max. 500 pax  
Price: full day 1800 | ½ day 1000

### Green

Max. 30 pax  
Price: full day 200 | ½ day 150

### Tee

Max. 10 pax.  
Price: full day 100 | ½ day 60

### Fairway

Max. 30 pax  
Price: full day 200 | ½ day 150

### Green+Tee

Max. 60 pax  
Price: full day 260 | ½ day 190

### Tee+Fairway

Max. 40 pax  
Price: full day 260 | ½ day 190

### Green+Tee+Fairway

Max. 70 pax  
Price: full day 480 | ½ day 320

### Foyer

Max. 180 pax  
Price: full day 520 | ½ day 300

### Cristalarium

Max. 50 pax  
Price: full day 480 | ½ day 270

### Terrace

Max. 200 pax  
Price: full day 480 | ½ day 270

### Sunset

Max. 150 pax  
Price: 600

### Be Aloe Terrace

Max. 200 pax  
Price: 600

### Restaurant Sidecar

Max. 40 pax  
Rate according to  
the characteristics of the wedding.

\*Prices valid for bookings with our catering services (F&B)..

Prices in euros (€) | Tax included\*



# Welcome Cocktail

## COLD OPTIONS


### Cup and teaspoonful

Gazpacho shot, beetroot, watermelon or melon with ham shavings

Cherry Gazpacho with goat cheese

Salobre seasonal fish ceviche with tiger's milk and rocoto

Mini mango and prawns ceviche with peppermint

Samfaina toast with olive oil and fresh oregano 

Uga salmon crêpe with canarian cheese

Traditional Galician octopus with baked potato

Tataki tuna snack with yuzu emulsion

Mango and swordfish snack

Salmon tartar snack with avocado

Scallop carpaccio with sea air

Mini potato omelette with onion

Homemade foie with caramelized apple compote

Roast beef crostini with tartar sauce and sprouts

Iberian snacks ham and sausages

Veal carpaccio crostini with pesto

### Lollipop / Brochette

Foie and hazelnut lollipop roché

Goat cheese lollipop with white and black

Emmental cheese skewer, grape and dry tomato

Caprese brochette with fresh basil

Cod brochette with lemon vinaigrette

Tuna brochette with canary tomato



Vegetarian dish

# Welcome Cocktail

## HOT OPTIONS

### Fried

Spiced hazelnuts

Asparagus in tempura  
with romesco sauce

Spring Roll of vegetables  
with sweet and sour sauce

Fried eggplants  
with palm honey

Creamy boletus croquettes

Creamy spinach croquettes

Creamy seafood croquettes

Creamy cod croquettes  
with piquillo sauce

Creamy Iberian ham croquettes  
with aioli

### Hot Brochettes

Chicken lollipop, avocado and  
caramelized onion

Lamb skewer  
and mustard sauce in grain

Tandoori chicken brochette  
with yogurt and mint sauce

Prawns brochette with garlic

Prawns and scallop brochette  
sauteed with citrus sauce

Panko shrimps wrapped in Kataifi  
with soy mayonnaise

Hake Taquito  
with caramelized pineapple

### Cocktail I 17€ p/p

2 cold options  
2 hot options

### Cocktail II 21€ p/p

2 cold options  
3 hot options  
Welcome Package + Beer  
\*Without licors

### Cocktail III 28€ p/p

2 cold options  
3 hot options  
Welcome Package+ Signature  
Cocktails + Beer \*Without licors  
Min. 50 p. \*With bar

# Stations

## **Selection cheese station**

Local cheeses

accompanied with bread selection (100 gr p/p)

7€ p/p | Min. 25 p.

## **Rice and Paella station**

7€ p/p | Min. 40 p.

## **Iberian station**

Spanish sausages selection

accompanied with spices and bread

6€ p/p | Min. 25 p.

## **Iberian ham / Roast pork leg station**

Professional ham cutter

Serve with bread and tomato (virgin olive oil)

Iberian ham 63€/kg

Roast pork leg 200€ (price per unit) for 40 p.

## **Sushi station**

Nigiris and makis assortment

2 units per person 7€ p/p | Min. 25 p.



# Sweets

## **Chocolate waterfall and fruits**

Chocolate fondue  
accompanied with fruit brochette  
14€ p/p | Min. 25 p.

## **“Canarian Banana”**

Flambéed banana with local rum  
accompanied with vanilla ice cream  
11€ p/p | Mín. 25 p.

## **Petit fours**

Macaroni and  
homemade candy clouds assortment  
8€ p/p | Min. 25 p.

## **Fresh fruit**

Seasonal fruit selection  
7€ p/p | Min. 25 p.

# Salobre Menu

## STARTERS

### Creams / Soups

Cream of zucchini  
with caramelized pipes <sup>1</sup>

Soft cream of sautéed boletus,  
Crunchy Iberian ham and basil oil <sup>1</sup>

Truffled leek cream  
with poached quail eggs <sup>1</sup>

Pumpkin cream  
with prawns and ham <sup>1</sup>

Seafood cream  
with prawns and Kataifi pasta

Cream of leeks with cod brandade

### Cold creams

Cherry Gazpacho  
with goat cheese

Tomato and strawberries gazpacho  
with lobster (S)


Melon soup with ham,  
cava and mint chips

Cold cream of roasted tomatoes,  
Idiazabal cheese ice cream and basil pesto

## Colds

Bluefin tuna tartar,  
bouquet of lettuce and truffle vinaigrette <sup>2</sup>


Fan of prawns on a bed of avocado and mango  
with red fruit sauce with bouquet of lettuces <sup>2</sup>

Vegetable strudel  
with black olive oil and romesco sauce <sup>1</sup> 

Homemade foie strudel  
with caramelized apple and smoked ice cream <sup>2</sup>

Salmon strudel and cheese with prawns <sup>1</sup>

Scallops and prawns tartar with thin slices of  
avocado and citrus vinaigrette <sup>2</sup>

Boletus carpaccio  
with potato strudel and truffle shavings <sup>1</sup> 

Carpaccio Salmon Gravlax  
with capers, pickle and chives <sup>1</sup>

Carabineros carpaccio, salted caramel and  
vinaigrette of hazelnuts and shallots <sup>2</sup>

Eggplant and prawns, avocado with  
homemade cocktail sauce <sup>1</sup>

Monkfish warm salad and prawns  
with your modena vinaigrette <sup>2</sup>

Roasted lobster salad,  
tomato emulsion and plankton cone <sup>3</sup>


Seared scallops warm salad, soft infusion of  
Idiazabal cheese and dried tomato <sup>3</sup>


Goat gratin cheese salad  
with figs and pine nuts, palm honey vinaigrette <sup>1</sup>




# Salobre Menu

## HOT

Mushroom risotto  
and asparagus scented with truffle <sup>1</sup> 

Eggplant temperate timbale, zucchini,  
mozzarella, tomato sauce and basil <sup>1</sup> 

Puff pastry with mushrooms,  
arugula and parmesan <sup>1</sup> 

Seafood and parmesan risotto  
with air of aloe <sup>2</sup>

Won Ton ravioli stuffed with seafood  
with fish broth and crispy vegetables <sup>1</sup>

Grilled scallop  
with pea puree with mint and chili <sup>3</sup>

## MAIN DISH

Beef sirloin "Rossini", foie gras, crispy spinach,  
sweet potato puree and truffle sauce

Sirloin of suckling lamb, sautéed mushrooms,  
pears with malvasia wine and sauce from its  
reduction <sup>1</sup>

Duck confit, with rosti sweet potato canes,  
sautéed spinach and sweet apple sauce <sup>2</sup>

Iberian Vermouth dam medallions with garlic  
cream and vegetables from the garden <sup>1</sup>

Baby lamb shoulder, spiced potatoes, pumpkin  
puree and fried tomatoes <sup>2</sup>

Lamb rack with herb crust,  
strudel of vegetables and black olive oil <sup>2</sup>

Baby roasted suckling pig crispy  
with quince, walnuts and cherry sauce <sup>2</sup>

Sea bass over yellow sweet potato puree  
and calvados sauce <sup>2</sup>

Sea bass with zucchini noodles and prawns <sup>1</sup>

Confit of cod loin with black risotto  
of calamari and American sauce <sup>2</sup>

Hake supremes on broken potato,  
tomato compote and saffron sauce <sup>1</sup>

Salmon loin in tarragon sauce <sup>1</sup>

Sole stuffed with spinach, Swiss chard,  
raisins and pine nuts with white miso sauce <sup>2</sup>

Grilled halibut fillet, sweet potato puree  
and vanilla reduction <sup>1</sup>

Grilled seafood with seasonal vegetables, granny  
smith and aioli \*On request | Additional charges

Grilled turbot on creamy rice  
of cockles and chives <sup>2</sup>

# Salobre Menu

## PREDESSERTS

### Sorbets

Classic Mojito

Salty Mojito with aloe

Martini handle with your touch

Gelatin aloe Gin and Tonic

Sorbet of mint, lemon and raspberries

## DESSERTS

Pineapple soup with raspberry sorbet

Cup of red fruits with vanilla ice cream and chocolate chips

Mini Tatin cake with milk cream, cinnamon gelée and hazelnut ice cream

Chocolate coulant with mango ice cream

White chocolate truffle with hazelnut cream and cream ice cream

Chocolate in textures, creamy vanilla and hazelnut sacher

Tiramisu with Amaretto and passion fruit

Almond biscuit with hot chocolate

Homemade cheese cake with jam of red berries

Lemon and meringue cake with red fruits

Black sphere of mascarpone, caramelized apple and ice cream with strawberries and pepper

## SALOBRE MENU 75€ p/p

### 5 dishes:

1 starter (½ portion)

1 fish (½ portion)

1 sorbet

1 meat (½ portion)

1 dessert

### Package "House wine selection"

Re-dinner: 10€

Kids kit: 40€ 0 - 6 free

# Drink packages

<b>Welcome package</b> White and red house wine, cava	30m	1h
	13€	17€
<b>Signature Cocktails</b> Choose one of our selection: Mojito, Caipirinha, Mango Rum Punch	16€	19€
	Lunch 1:30h	Dinner 2hs
<b>With beer</b> Soft drinks, fruit juices, water, beer	10€	12€
<b>House wine selection</b> White and red house wine (Rioja / Rueda)	16€	18€

## White wine selection

D.O. Rueda, Verdeo, Verdejo 3€

D.O. Ribera del Guadiana, Balancines,  
Sauvignon Blanc y Viura 4€

D.O. Canarias, Viñátigo Blanco,  
Listán Blanco 4€

## Red wine selection

D.O. Ribera del Duero, Loculto Roble,  
Tempranillo 3€

D.O. La Rioja, Paco Garcia Crianza,  
Garnacha & Tempranillo 5€

D.O. Ycoden Daute Isora, Viñátigo Tinto,  
Listán Negro 4€

All drinking packages include soft drinks, selection of fruit juices and mineral upon request.  
Supplement glass of cava for dessert 5€

Tax included

# Open bar

	2hs	additional hour
<b>Salobre Classic Bar</b> Johnnie Walker Red Label, Beefeater, Smirnoff, Arehucas Oro, Arehucas Blanco (local rum)	20€	8€
<b>Salobre Golden Bar</b> Johnnie Walker Black Label and Red Label, Beefeater, Tanqueray, Smirnoff, Absolut, Arehucas Oro y Blanco (local rum), Havana 7, Baileys, Amaretto, Cointreau, Jose Cuervo Gold Tequila	24€	10€
<b>Cocktail for Classic, Golden Open Bar</b> Caipirinhas & Mojitos station *With open bar	6€	3€
<b>All in one Selection</b> Welcome wine package (until 1/2 hour) House wine selection (until 2,5 hour) Open bar (classic selection 2 hour)	45€	

All these packages must be considered only after the service of lunch and dinner. Alcoholic beverages include water, soft drinks, juices, beer, cava and wine. Hour limit subject to approval by the Hotel management.

# Salobre Kits

## SALOBRE I 135€ p/p

### Cocktail 45 min

#### 6 canapes

3 cold options  
3 hot options  
Package "House wine selection"

### Salobre Menu

\*Only <sup>1</sup> or no number options

#### 4 dishes

1 starter, 1 sorbet,  
1 main dish, 1 dessert

### Drinks

Cava toast  
Open bar "Salobre Classic Bar"  
+ Sweets station

## SALOBRE II 175€ p/p

### Cocktail 45 min

#### 6 canapes

4 cold options  
4 hot options  
Package "House wine selection"

### Salobre Menu

\*All options available

#### 5 dishes:

1 starter (½ portion)  
1 fish (½ portion)  
1 sorbet  
1 meat (½ portion)  
1 dessert

### Drinks

Cava toast  
Open bar "Salobre Classic Bar"  
+ Sweets station

## SALOBRE III 175€ p/p

### Cocktail 60 min

#### 8 canapes

4 cold options  
4 hot options  
Package "House wine selection"  
+ Cheeses and sausages station

### Salobre Menu

\*All options available

#### 5 dishes:

1 starter (½ portion)  
1 fish (½ portion)  
1 sorbet  
1 meat (½ portion)  
1 dessert

### Drinks

Open bar  
Salobre Golden Bar 2hrs  
+ Sweets station  
+ Petit fours

## REDINNER 10€ p/p

# Conditions

## **Prepayment**

To book a room it must credit 5% of the total debt.

## **Payment**

The full payment must credit 2 weeks before the event.

## **Staff food 10€**

If it is required food for outside hotel staff, the price is 10 euro per person.





Salobre

Hotel Resort & Serenity