



Wedding Kit

“You & all you can dream of”



Salobre

Hotel Resort & Serenity

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A photograph of two women standing on a rocky, arid hillside. They are both wearing long, white lace dresses with long trains. The woman on the right has her arms raised in the air, while the woman on the left is pointing her finger. The word "Rooms" is written in a white serif font across the middle of the image.

Rooms



Salobre

The Salobre rooms feature a maximum surface of 498m² (Salobre 1, Salobre 2 and Salobre 3 joined together).

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 29m² to 47m², natural light and views of the golf courses.

You can choose a simple room or use a combination of them, until the maximum area (132m²).

Max. 30 pax



Foyer

The foyer has a surface of 144m², 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 716m². It is a spacious site with exclusive views across the resort and the surrounding area. A unique place to celebrate the most special day.

Max. 250 pax



Sunset

Rivers area

The rivers areas are in the top of the hotel, with views to the mountains, the ocean and the landscape. It is the most exclusive space in the hotel to celebrate unforgettable events.

Max. 150 pax

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



Be Aloe Terrace

The 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.



Viewpoint

Enjoy nature from a privileged place. The viewpoint is the perfect location to create memories. Celebrate your marriage proposal or small events in a warm, peaceful and unique environment.

* 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.



The S Club

A cozy place with an open-air terrace and views of the Salobre Resort. Multiple corners and details makes this place the perfect spot to enjoy special events.

Max. 150 pax.

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

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

The S Club

Max. 150 pax

Price: full day 1500 | ½ day 1000

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: (from 18h) 1200

(from 20.30h) 600

Restaurant Sidecar

Max. 40 pax

Price: starting at 600 (Rate according to the characteristics of the wedding.)

Furniture & decoration included

Projector: 150€ | Screen: 75€

Max. capacity without stage | Prices valid for bookings with our catering services (F&B)

External furniture & decoration, require the prior approval of the hotel. | 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



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
Katai
fi
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€

Rice and Paella station · 7€

Iberian station

Spanish sausages selection accompanied with
spices and bread · 6€

Iberian ham station

Professional ham cutter
Serve with bread and tomato (virgin olive oil)
Iberian ham · 69€/kg *

Roast pork leg station

Professional ham cutter
Roast pork leg 200€ (price per unit) *

Sushi station

Nigiris and makis assortment
2 units per person · 7€

Stations must be complementary to the cocktail or dinner, cannot book separately..

Price per pax. | Tax included

Sweets

Chocolate waterfall and fruits

Chocolate fondue
accompanied with fruit brochette · 12€

“Canarian Banana”

Flambéed banana with local rum
accompanied with vanilla ice cream · 9€

Petit fours

Macaroni and
homemade candy clouds assortment · 8€

Fresh fruit

Seasonal fruit selection · 7€

Sweets must be complementary to the cocktail or dinner, cannot book separately..

Price per pax. | Tax included

Salobre Menu

STARTERS

Creams / Soups

Cream of zucchini
with caramelized pipes ¹

Soft cream of sautéed boletus,
Crunchy Iberian ham and basil oil ¹

Truffled leek cream
with poached quail eggs ¹

Pumpkin cream
with prawns and ham ¹

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 roasted tomato soup, goat cheese
and basil pesto.

Colds

Bluefin tuna tartar,
bouquet of lettuce and truffle vinaigrette ²

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

Vegetable strudel
with black olive oil and romesco sauce ¹ 

Homemade foie strudel
with caramelized apple and smoked ice cream ²

Salmon strudel and cheese with prawns ¹

Scallops and prawns tartar with thin slices of
avocado and citrus vinaigrette ²

Boletus carpaccio
with potato strudel and truffle shavings ¹ 

Carpaccio Salmon Gravlax
with capers, pickle and chives ¹

Carabineros carpaccio, salted caramel and
vinaigrette of hazelnuts and shallots ²

Eggplant and prawns, avocado with
homemade cocktail sauce ¹

Monkfish warm salad and prawns
with your modena vinaigrette ²

Roasted lobster salad with vegetables
al dente and tomato emulsion ³

Scallop salad, dried tomato and
Idiazabal cheese foam ³

Goat gratin cheese salad
with figs and pine nuts, palm honey vinaigrette ¹



Vegetarian dish

Salobre Menu

HOT

Mushroom risotto
and asparagus scented with truffle ¹ 

Eggplant temperate timbale, zucchini,
mozzarella, tomato sauce and basil ¹ 

Puff pastry with mushrooms,
arugula and parmesan ¹ 

Seafood and parmesan risotto
with air of aloe ²

Won Ton ravioli stuffed with seafood
with fish broth and crispy vegetables ¹

Grilled scallop
with pea puree with mint and chili ³

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 ¹

Duck confit, with rosti sweet potato canes,
sautéed spinach and sweet apple sauce ²

Iberian Vermouth dam medallions with garlic
cream and vegetables from the garden ¹

Baby lamb shoulder, spiced potatoes, pumpkin
puree and fried tomatoes ²

Lamb rack with herb crust,
strudel of vegetables and black olive oil ²

Baby roasted suckling pig crispy
with quince, walnuts and cherry sauce ²

Sea bass over yellow sweet potato puree
and calvados sauce ²

Sea bass with zucchini noodles and prawns ¹

Confit of cod loin with black risotto
of calamari and American sauce ²

Hake supremes on broken potato,
tomato compote and saffron sauce ¹

Salmon loin in tarragon sauce ¹

Sole stuffed with spinach, Swiss chard,
raisins and pine nuts with white miso sauce ²

Grilled halibut fillet, sweet potato puree
and vanilla reduction ¹

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

Grilled turbot on creamy rice
of cockles and chives ²

Salobre Menu

PRE-DESSERTS

Sorbets

Classic Mojito

Salty Mojito with aloe

Martini handle with your touch

Gelatin aloe Gin and Tonic

Sorbet of mint, lemon and raspberries

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

Thyme Crème Brulee with cherry tomatoes
on basil syrup.

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

SALOBRE MENU 75€ p/p

5 dishes:

1 starter (½ portion)

1 fish (½ portion)

1 sorbet

1 meat (½ portion)

1 dessert

Package "Wine selection"

Re-dinner: 10€

Kids kit: 40€ 0 - 6 free

Drink packages

	30m	1h
Welcome Package White and red house wine, cava	13€	17€
Signature Cocktails Choose one of our selection: Mojito, Caipirinha, Marguerite	16€	19€
	Lunch 1:30h	Dinner 2hs
Beer Package Soft drinks, fruit juices, water, beer	10€	12€
All in One Beer Package + White and red wine (Rioja / Rueda)	16€	18€

White wine selection

D.O. Rueda, Verdejo, Verdejo 3€

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

D.O. Gran Canaria, Las Tirajanas Blanco,
Listán Blanco 4€

Red wine selection

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

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

D.O. Gran Canaria, Las Tirajanas 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

	1h	additional hour
Salobre Open Bar Johnnie Walker Red Label, Beefeater, Smirnoff, Arehucas Oro, Arehucas Blanco (local rum)	12€	8€
Salobre Classic Bar 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	14€	12€
Cocktail for Open & Classic Bar Caipirinhas & Mojitos station *With open bar	8€	6€
Golden Selection Welcome Package (until 1/2 hs) All in One (until 2,5 hs) Salobre Open Bar (until 2 hs)	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.

Tax included

Salobre Kits

SALOBRE I 135€ p/p

Cocktail 45 min

6 canapes

3 cold options
3 hot options
Package "All in One"

Salobre Menu

*Only ¹ or no number options

4 dishes

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

Drinks

Cava toast
Open bar
"Salobre Open Bar" 2hrs
+ Sweets station

SALOBRE II 155€ p/p

Cocktail 45 min

6 canapes

4 cold options
4 hot options
Package "All in One"

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 Open Bar" 2hrs
+ Sweets station

SALOBRE III 175€ p/p

Cocktail 60 min

8 canapes

4 cold options
4 hot options
Package "All in One"
+ 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 Classic Bar" 2hrs
+ Sweets station
+ Petit fours

REDINNER 10€ p/p

Terms & Conditions

A 50% non-refundable deposit is required for meeting room bookings.

The full amount will be invoiced and must be received no later than 14 days prior to the event date.

The final menu must be communicated 3 weeks before the meeting to ensure the quality of the event.

Once the wedding has been fully confirmed we offer a menu tasting for 4 people at no extra charge.

Should you hire external staff, the price for their meals is 10 euro per person.

Please inform us of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.



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