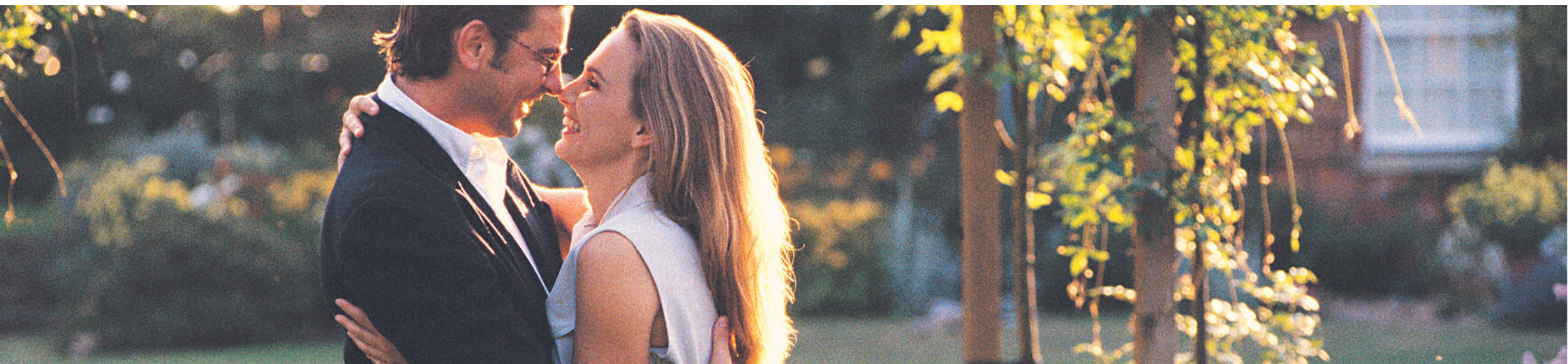




HOTEL CALAS DE ALICANTE
WELCOME TO YOUR WEDDING





Menu

Reception menu

INCLUDED ON THE MENU PRICE

COLD APPETIZERS

5 COLD APPETIZERS TO CHOOSE

GLASS OF PARMENTIER AND OCTOPUS A FEIRA

JERKY ROLLS WITH FOIE AND QUINCE

GLASS OF CHEESE CREAM AND SMOKED SALMON

GLASS OF CEVICHE

GLASS OF TARTAR OF TUNA

BRIE AND SWEET RASPBERRY LOLLIPOP

SPOON OF GUACAMOLE AND ANCHOVY FROM THE CANTABRIAN SEA

GLASS OF SALMOREJO FROM CORDOBA WITH PARMESAN CHEESE

GLASS OF BEETROOT SALMOREJO WITH TUNA VENTRESCA AND EGG

ANDALUSIAN GAZPACHO SHOT

SHOT OF WHITE GARLIC WITH GRAPE

SPOON OF OCTOPUS VINAIGRETTE

SPOON WITH ESCALIVADA WITH CHAPLAIN

ORANGE WITH SMOKED COD SPOON

MINI COKE

ASSORTMENT OF CANAPÉS AND TARTLETS

CHEESE CHOCOLATE AND APPLE JAM

GOAT CHEESE CHOCOLATE WITH TOMATO AND BASIL JAM

LITTLE ROUNDS OF FOIE AND CHOCOLATE

HOT APPETIZERS

4 HOT APPETIZERS TO CHOOSE

IBERIAN HAM CROQUETTES BULL TAIL CROQUETTE

COD AND PISTO CROQUETTE

PRAWN WITH GARLIC CROQUETTE

AUBERGINES INTO HONEY

SIRLOIN SKEWER AND GOAT CHEESE WRAPPED IN PASTA

TERIYAKI CHICKEN SKEWER

CONE OF ANDALUSIAN FRIED

SPOON OF BLACK PUDDING WITH ROASTED PEPPERS

SHRIMP TWISTER WITH ROMESCU SAUCE

COD PUFFS

GLASS OF BLACK PUDDING CREAM WITH POTATO FRITTER

GARLIC SHRIMP SKEWER

DELICACIES OF DOGFISH IN ADOBO

Degustation table

HAM CUTTER 200 €
ACORN CURED HAM 400 €
IBERIAN HAM 200 €

CHEESE TABLE

SELECTION OF NATIONAL AND INTERNATIONAL CHEESES
ACCOMPANIED BY NUTS, JAMS, DRIED APRICOTS AND DATES

6 € PER PERSON*

**THE CHEESE TABLES AND THE HAM CUTTER WILL ALWAYS
BE SERVED WITH AN ARRAY OF HOMEMADE BREADS AND
OILS FOR THE TASTING OF BOTH**

CAPRICES TABLE

SELECTION OF SALTINGS FROM ALICANTE, COCA AND
LOCAL PRODUCTS

7 € PER PERSON*

SWEET TABLE

SELECTION OF SMALL PASTRIES, GUMMIES, PETIT FOUT

6 € PER PERSON*

CHOCOLATE AND FRUIT FONDUE

TWO PLATTERS OF WHITE AND BLACK CHOCOLATE WITH VARIED
AND CUT FRUITS, PROFITEROLE AND GUMMIES.

7 € PER PERSON*

REDINNER

WHEELSET, SALTED AND PETIT FOUR

6 € PER PERSON*

SORBETS

GREEN LEMON
BLACKCURRANT AND BERRYS
SICILIAN TANGERINE
COCONUT
PASSION FRUIT
STRAWBERRIES WITH PUERTO DE INDIAS
MOJITO WITH GREEN APPLE
GIN TONIC
RUM AND SODA
PUNCH
CHERRY

5 € PER PERSON*

Menu 1

FIRST DISH

Scallops and escalivada warm salad with
smoky touches

SECOND DISH

Candy cot with egg at 65° and tumble
potatoes cream accompanied with carpaccio
of Sorian torrezno

DESSERT

Nougat chocolate secret or wedding cake

56€

Menu 2

FIRST DISH

Salmon tartar salad with added truffe
aroma with payoyo cheese

SECOND DISH

Lamb's knuckle candied in its juice with
potato cream and artichoke chips

DESSERT

Candy choux or wedding cake

58€

Menu 3

FIRST DISH

Egg at 65^a and tumble potatoes cream
accompanied with carpaccio of Sorian
torrezno

SECOND DISH

Baked hake loin with shellfish cream and
steamed vegetables

DESSERT

3 chocolates surprise or wedding cake

60€

Menu 4

FIRST DISH

Crispy coca laminated with golden cod with
hints of piquillo pepper mousse

SECOND DISH

Calf's cheeks in red wine with potatoes and
mushrooms cream

DESSERT

Almond dacquoise sponge cake, bergamot
jelly and chocolate glazed or wedding cake

62€

Menu 5

FIERST DISH

Lobster and mango salad with passion
vinaigrette

SECOND DISH

Iberian pork cheeks at 3 mustards on a bed of
potatoes and vegetables

DESSERT

Millefeuille of caramelised vanilla with
infusion of Bourbon beans or weeding cake

65€

MENU TEST

Up to one month before the banquet you can try the chosen menu. This lunch/dinner will be for a maximum of 6 people and will be tasted in the centre of the table. The dishes and appetizers you want to try will be chosen in advance.

ESPECIAL MENUS

We have adapted menus for vegetarians, vegans or any type of allergy.

WEDDING CAKE FLAVOURS

CLASSIC

CREAM COVER AND FILLING TO CHOOSE

RED VELVET

STRAWBERRIES AND CREAM

SAN MARCOS

LOOP

FONDANT COVER AND VANILLA CREAM FILLING

NAKED CAKE

3 CHOCOLATES



Children's menu

TO SHARE

Ham and cheese

Ham croquettes

Roman squid

MAIN DISH TO CHOOSE

Grilled veal hamburger with chips

Chicken schnitzel with chips

Hake battered with chips

DESSERT

Ice-cream

Weeding cake

DRINKS

Soft drinks

Mineral water

33€



The ages in which the children's menu is included range from 2 to 12 years, when the child occupies a seat on the table (children in carts, highchairs, etc. are not included).

If there are teenagers, a menu can be prepared for them based on the adult menu. When the children are together at a "children's table" a menu can be prepared to their liking.

CELLER BANQUET

Included on the menu

WHITE WINE

Alcanta

D.O. Alicante

RED WINE

Alcanta

D.O. Alicante

CAVA

Roger de Flor

DRINKS

Soft drinks

Mineral water

Beers

Coffee or infusions

*If you want another D.O. we budget it without any obligation *

COCKTAILS AND MUSIC

Standard open bar 16,00€ /pp

- 3 hours from the start of the dance
- Additional hour supplement €5 per person
- From the 4th hour will be charged only 75% of adult diners.

Open bar per bottle 77,00€

- 3 hours from the start of the dance
- Include soft drinks and juices

MINIMUM HIRING

- From 50 people 10 bottles
- From 100 people 18 bottles
- From 150 people 26 bottles
- From 200 people 34 bottles

Music

DJ during the open bar €350

DJ during the open bar with illumination €390

The party for day banquets will end at 08:00p.m.

The party for night banquets will end at 03:00a.m.



GENERAL INFORMATION

HIRING CONDITIONS OF

- The reservation of the lounge will be made by cash payment of €1,000 as payment and deposit that will be deducted from the total of the final invoice of event.
- The final menu will be communicated in writing after the menu test.
- The rest of the invoice will be paid as follows:
 - 50% of the total contracted services will be effective one month before the wedding.
 - 90% of the outstanding amount, after discounting the deposits previously delivered, will be made 7 days before the event. The remaining amount will be paid the day before the event.
- In case of cancellation of the reservation due to the contracting party there will be no refund of the paid amount as payment and deposit. It will be used by the hotel to carry out the pre-event procedures.
- The final table layout and number of guests will be delivered 7 days before the event.

- The hotel considers as a definitive guest list, the one made 7 days before the event, so the invoice will always be issued according to the aforementioned list, never in lower number.
- All the goods served at the contracted banquet will be supplied by the Hotel Maya, thus not allowing any food or drink to be brought.

OTHERS

- All prices contained in this dossier include VAT (10% catering and 21% additional services).
- Hotel Maya Alicante reserves the right, if necessary to modify the menus and their respective prices without prior notice, except for those banquets that are already formally contracted.
- To contact us you can do on the phone 965 261 211 or by mail commercial@hotelalicantemaya.com
- A 5% of discount will be applied for celebrations held on a Friday or Sunday. Events served in the attic will have a supplement of €5 per person.