Located in the heart of the Costa Brava, Hostal de La Gavina offers its clients and guests all its facilities and experience to transform your wedding day into a very special and magical celebration.

The hotel's elegant banqueting rooms with different capacities allow the celebration of any kind of event.

In addition, spectacular gardens surrounded by pine trees, lush vegetation and terraces with magnificent views of the sea complement these spaces.
OUR MAGICAL WEDDING INCLUDE:

- Ambience Decoration (places, buffets...)
- Personalized Menu
- Seating Plan and Table Cards
- Support and Coordination
- Wedding Designer Services (advice and personalized budget)
- 8 Appetizers, 1 Buffet and Welcome Drinks
- Starters: Cold or Hot
- Main course: Fish or Meat Dish
- Dessert: Cold soup or Slush
- Wedding Cake
- Mineral Water, Coffee and Liquors
- Wine Cellar
- 1h Open Bar Service "La Gavina"
- Cloakroom Service during the Celebration
- Tasting Menu (6 people maximum)
- Wedding Night in a Suite
- Celebration of your first Wedding Anniversary: We invite you to spend a night in our hotel, bed and breakfast

Price per person 160 € VAT included

The Prices and Conditions of this Dossier are valid for Celebrations of more than 80 Adults
Crispy shrimp with dried tomato aioli
Spritzz with orange
Acorn duck magret, red berries and mango
Prawn tail with panko, red curry cream and coconut
Salmon tartare marinated with tender onion and avocado cream
Pasta and gorgonzola cannelloni, fig jam and arugula
Mini omelet made of copper “butifarra”
Bluefin tuna tataki with crunchy vegetables and sesame mayonnaise
Bikini, truffle butter, “Comté” cheese and iberian back
Scallop with granny smith apple and crunchy bacon
Coca with eggplant, semi dry tomato, capers and basil oil
Mini organic beef burger with caramelized onions, bacon and “chédar”
Pita roast beef, parmesan and mustard sauce
Vichyssoise with smoked sardines, bacon and parsley oil
OUR APERITIFS

Shrimp with guacamole and herring caviar
Crispy quail suckers with their spices
Assortment of croquettes La Gavina
“Salmorejo” with Iberian shavings
Mini potato and onion omelet
Anchovies with coca bread and tomato
Steak tartar with mustard cream
“Parmentier” tempered octopus and paprika oil
Toast of bread, tomato and Iberian ham
Baked natural scallops with Iberian ham, onion and Modena
Foie shavings with tomato and Modena jam
Prawn and monkfish brochette with piquillo mayonnaise

To choose 8 appetizers - Extra appetizer 1,50€
OUR APPETIZER BUFFETS

INCLUDED
- Noodles’ casserole with alioli
- Risotto with vegetables and parmesan
- Assortment of cheeses with their toasts, jam and grapes:
  Tetilla, Camembert, Manchego and Idiazábal
- “Paella” from the sea food (typical Spanish rice)

1 buffet to choose

SUGGESTIONS
- Iberian ham buffet: 880€
  1 Iberian ham cut during the appetizer by a professional cutter, bread with tomato and olive oil. 1 piece “Bellota” Iberian (D.O. Extremadura)
- Cheese Buffet: 7€/pers.
  Tetilla Gallega - Torta del Casar - Camembert - Roquefort – Cured “Manchego” - Idiazábal - Rondin
- Sushi buffet: 16€ / pers.
- Oyster Buffet: Oyster Station open at the moment by a Professional Opener

Appetizer drinks: Wines - Cava - Vermouth - Jerez - Cocktail Gavina - Beers
Soft Drinks - Fruit juices - Waters
COLD

- Lobster salad, its tartar and refreshing dressing of soy and lime
- Coca de foie in salt, red berries and cherry jam, onion and pepper
- Cream of leeks, smoked sardine tartar and zucchini, salmon roe and tarragon oil
- Cold tomato and strawberry soup, red tuna "Balfegó" marinated with sesame and Modena vinegar
- Timpani of prawns, arugula and orange juice and ginger

HOT

- Lobster ravioli with porcini, almonds and its coral sauce
- Crunchy egg, candied cherry tomatoes, tartar sauce and salt flower
- Cream of armadillo with scallops and cockles
MAIN COURSES

FISH
- Longline hake, basil, yuzu, tomato and crispy leek
- Galician turbot of creamy ceps and citrus
- Baked monkfish, seaweed and wakame salad
- Grilled seabass, mini vegetables and extra virgin olive sauce

MEAT
- Marinated veal, tupinambur, sautéed mushrooms and sauce with stale wine
- Low temperature lamb, eggplant purée, thyme and rum sauce
- Sirloin of veal of Girona, celery, sauce to the port and crunchy of potato
DESSERTS

▪ Cava soup, raspberry sorbet and almond sponge Cake
▪ Green apple soup, cardamom, tea sorbet and fruits of the Forest
▪ Lime and mint slush with sapphire gelatin and citrus
▪ Orange slush with Marc de Champagne sorbet
▪ Pineapple slush with coconut ice cream

WEDDING CAKES

▪ Chocolate Magnum Cake
▪ Vanilla Indian mousse with heart of red berries, strawberries and Modena
▪ Mousse caramel, coffee and almond delirium
▪ Royal almond and apricot cake
**WHITE WINES**
- Sumarroca Blanc de Blancs, D.O. Penedès
- Cigonyes Blanc, D.O. Empordà
- Marqués de Riscal Verdejo, D.O. Rueda
- Collection Blanc Perelada, D.O. Empordà
- Pazo de Seoane Albariño, D.O. Rías Baixas
- Giró del Gorner Blanc, D.O. Penedès

**RED WINES**
- Arienzo de Marqués de Riscal, D.O. Rioja
- Marqués de Cáceres, D.O. Rioja
- Perelada 5 Fincas, D.O. Empordà
- Giró del Gorner Tinto de Reserva, D.O. Penedès
- Basagoiti, D.O. Rioja

**CAVAS**
- Perelada Brut Nature Cuvée Especial
- Cava Brut Nature Giró del Gorner
- Codorníu Prima Vides
- Parxet Brut Reserva
- Mas Tinell Brut reserva Real
## CHAMPAGNE

- Ruinart Blanc de Blancs: 90€ per open bottle
- Ruinart Brut: 80€
- Moët & Chandon: 82€
- Dom Pérignon: 182€
- Veuve Clicquot: 78€
- G.H. Mumm Cordon Rouge: 75€

## LIQUORS

Baileys, Melody, Tia Maria, Contreau, Pacharán, Drambuie, Marie Brizard, Fra Angelico, Carlos I, Armagnac, Cardhu, Amaretto, Licor de Manzana, Licor de Melocotón, Orujo Añejo, Orujo Blanco, Orujo Hierbas, Licor Malibú
OPEN BAR

“LA GAVINA” (maximum 4 hours)

- **Whisky:** Cutty Sark, Four Roses, JB, Ballantine’s, Jack Daniel’s, White Label, Johnnie Walker
- **Ginebra:** Bombay, Tanqueray, Beefeater, Gordon’s, Segram’s
- **Vodka:** Absolut, Smirnoff, Stolichnaya, Moskovskaya
- **Ron:** Bacardi, Havana 3, Brugal, Pampero, Cacique, Barceló, Santa Teresa

1ª hour included
Pack: 2 hours: 20€ per person
Extra hour: 12€ per person

“LA GAVINA PREMIUM” (maximum 4 hours)

- **Whisky:** Cardhu, Glenmorangie, Johnnie Walker Negro, Dimple, JB 15 Años, Chivas Regal 12 Años
- **Combinados de Gin Tonic:** Citadelle, Bulldog, Magellan, Martin Miller’s, Hendrick’s, G’Vine, Saffron, Tann’s, London nº1, Fifty Pounds, Platú, Tanqueray Ten, Williams Chase
- **Vodka:** Grey Goose, Absolut, Smirnoff E. Azul, Elit Stolichnaya
- **Ron:** Pampero Aniversario, Havana 7, Barceló Imperial, Cacique 500

1ª hour 5€ per person
Pack: 3 hours: 30€ per person
Extra hour: 15€ per person
KIDS MENU

For the kids we propose a delicious combination dish $40€
- Bolognese macaroni with grated cheese or calamari “a la romana” or croquettes with salad
- Escalope milanesa with french fries or mixed burger or chicken breast or beef tenderloin steak
- Ice cream and bridal cake
- Mineral water and soft drinks

LATE NIGHT SNACKS

- Assortiment of sweets and nuts $3 €/pers.
- Mini snacks $5 €
- La Gavina mini pastry $5 €
- Mini burguers and hot dogs $7,5 €
**MUSIC**

**DJ Package**  
- Civil ceremony or religious  
- Background aperitif  
- Background dinner  
- Party, 3 hours  
- Extra hour
  
  **900€**

**Live Music**  
- Guitar, Jazz, Piano, Violinist...  

  **personalized budget**

**EXTRA LIGHTS**

- Colored spots  
  - Inside 150€ - Terrace 250€  
- Garlands with light in Bay Bar Terrace
  
  **600€**
BEAUTY PACK

Designed to provide our brides and grooms with a day of peace and preparation to arrive completely relaxed to their most special day

**Beauty Pack for Bride**
- Facial Treatment Valmont: Vitality Glaciers
- Body Treatment: Purity of bisses
- Hair removal
- Semi-permanent manicure and pedicure

**Spa Pack for Groom**
- Relax Treatments
- Valmont Facial Treatment for men
- Chiromassage
- Manicure and Pedicure Express
- Eyebrow Design (Optional)
Verduras 3, 50 €u

and ... any Service that can make your Wedding Day even more Unforgettable!

OTHER SERVICES

TABLE CLOTHES

- White Included
- Linen Fantasy 25€/Table

PERSONALIZED BUDGET IN:

- Personalized Decorations  (Seating, table name, extra decoration)
- Transport
- Tents
- Personalized Candy Bar
- Children's Animation
- Special Prices of Rooms for Wedding Guests

and ... any Service that can make your Wedding Day even more Unforgettable!
SPACES FOR CELEBRATIONS

CIVIL CEREMONY IN THE GARDEN
- Garden assembly, with chairs, carpet and table of the ceremony with floral detail
  700€

RELIGIOUS CEREMONY IN THE CHURCH
- Church “Nostra Senyora de l’Esperança”
  1.200€
- (in concept of religious ceremony conditioning services)
- Floral Decoration

APERITIVE
- Garden
- White Terrace
- “Bay Bar” Terrace
- “Garbi” Terrace (Swimming pool zone)
  1.000€

LUNCH OR DINNER
- Banquet in “Mediterráneo” salon
  Included from 80 people
- Banquet in “Las Conchas” restaurant
  Included
- Set up Banquet on “Bay Bar” terrace
  1.500€
- Banquet outside in “Pérgola” or “Garbi” terrace
- Banquet outside by the swimming pool
  on request
PRICES AND CONDITIONS

FOR WEDDINGS WITH LESS THEN 80 GUESTS:
- The menu test, in the case of carrying it out, has a cost of 65 € per person
- Special price in Suite for the couple the night of the wedding
- Bar service during the Open Bar: 18€ per person per hour
- Space not included: "Mediterranean" Salon and "Bay Bar“ Terrace: price on request

BOOKING CONDITIONS:
The Booking is made only under the signature of the contract and the payment of 1,800€ as a deposit, non-refundable. Guarantee credit card.

PAYMENT METHOD:
The customer must pay:
- 50% of the total amount of the event, 2 months before the date of the event
- 30% of the total amount, 1 month before the date of the event
- 20% of the total amount one week before the date of the event

All the prices of this Dossier include the current VAT
OUR SUPPLIERS

DECORATION

Èxit Events
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Art Floral
(+34) 972 46 18 83 / info@artfloralmd.com / www.artfloralmd.com

RG Events & Weddings
(+34) 62819114 / rg@rgeventsweddings.com / www.rgeventsweddings.com

LIVE MUSIC & DJ

Disco Mobil MR
(+34) 972 83 59 12 / marcrodriguez@discomobilmr.com / www.discomobilmr.com

Tu música Events
(+34) 660 19 25 58 / tumusicaevents@gmail.com / www.tamusicaevents.com

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