



HOTEL COLÓN

★★★★

Appetizer 1

Cold

Iberian ham délices
Spoon of "Esqueixada" (shredded salt cod salad)
Marinated sardines with spiced tomatoes
Salmon dice au café and lemon
Rock mushrooms with fresh tomatoes and basil
Chips flavored with star anis
Toast of blue cheese with raspberries

Hot

King prawn brochette with bread of black sesame
Jabugo ham croquettes
Brie cheese and Jabugo ham truffled sandwich
Pastry of foie and sour apple au Moscovado
Mushrooms cream with truffle cappuccino
Quail's egg toast with onion marmalade
Tempura of asparagus with foam of mayonnaise

Vermouth

Sherry

Cocktails

Soft drinks and beer

White wine Montesierra Somontano

Red wine Montesierra Somontano

Cava Robert J. Mur Brut

Price per person: 35€ (taxes included)



HOTEL COLÓN

★★★★

Appetizer 2

Cold

Iberian ham délices
Spoon of "Esqueixada" (shredded salt cod salad)
Marinated sardines with spiced tomatoes
Salmon dice au café and lemon
Rock mushrooms with fresh tomatoes and basil
Chips flavored with star anis
Toast of blue cheese with raspberries
Oysters with minestrone of apple and lemon
"Vellut" of artichokes with clams

Hot

King prawns brochette with bread of black sesame
Jabugo ham croquettes
Brie cheese and Jabugo ham truffled sandwich
Pastry of foie and sour apple au Moscovado
Mushrooms cream with truffle cappuccino
Quail's egg toast with onion marmalade
Tempura of asparagus with foam of mayonnaise
Manchego cheese fritters
Seafood "Fideuá"

Vermouth

Sherry

Cocktails

Soft drinks and beer

White wine Montesierra Somontano

Red wine Enate Unico Somontano

Cava Robert J. Mur Brut

Price per person: 41€ (taxes included)



HOTEL COLÓN

★★★★

Menu 1

Artichoke soup au Parmesan cheese with king prawn with sweet wine

Cod fillet with apples caramelized and sabayon of rosemary honey

Shoulder of lamb with roast potatoes and Provençal herbs

Choice of Sherbets

Wedding Cakes

White wine Torres Viña Sol

Red wine Enate Crianza

Cava Bertha Brut Reserva

Mineral water

Liquors

Price per person: 74€ (taxes included)



HOTEL COLÓN

★★★★

Menu 2

Salad of king prawns with tender vegetables and mustard emulsion

Hake fillet with clams au Jabugo ham

White veal fillet with potatoes and mushrooms of the season

Choice of Sherbets

Wedding Cakes

White wine Raimat Chardonnay

Red wine Can Feixes D.O. Penedès

Cava Bertha Brut Nature

Mineral water

Liquors

Price per person: 80€ (taxes included)



HOTEL COLÓN

★★★★

Menu 3

Melon soup "cantaloup" with oysters au Cabernet Sauvignon

Cost sea bass with carrots, asparagus and emulsion of
"escalivada" of garlic

Little veal escalopes with risotto of morillas (type of mushrooms)
and truffle juice

Choice of Sherbets

Wedding Cakes

White wine Torres Viña Sol

Red wine Remelluri Reserva D.O. Rioja

Cava Bertha Brut Nature

Mineral water

Liquors

Price per person: 85€ (taxes included)



HOTEL COLÓN

★★★★

Menu 4

White garlic with grapes and Denia prawns

Turbot confited au Jabugo ham with con coca of vegetables

Lamb loin au cinnamon with baked potatoes

Choice of Sherbets

Wedding Cakes

White wine Torres Viña Esmeralda

Red wine Remelluri Reserva D.O. Rioja

Cava Bertha Gran Reserva

Mineral water

Liquors

Price per person: 92€ (taxes included)



HOTEL COLÓN

★★★★

Menu 5

“Esqueixada” (shredded salt cod salad) with lobster and emulsion of coral

Fillet of sole with prawns and lemongrass

Veal sirloin with warm foie “torrija” (French toast) au red wine

Choice of Sherbets

Wedding Cakes

White wine Torres Viña Esmeralda

Red wine Remelluri Reserva D.O. Rioja

Cava Juvé i Camps Reserva Familia

Agua mineral

Licores

Price per person: 104€ (taxes included)



HOTEL COLÓN

★★★★

CHOICE OF SHERBETS

(3 scoops)

Lemon

Cava

Mandarin orange

Forest fruits

Cava

Mango

Raspberry

Green tea

CHOICE OF WEDDING CAKES

Massini

Mousse of strawberry and cassis

Sacher

Mousse of white chocolate

Mousse of dark chocolate

Mousse of lemon



HOTEL COLÓN



TERMS AND CONDITIONS

- Reservation to be confirmed upon payment of a deposit of 25% of the total amount, which will secure the date of your wedding.
- The remaining 75% to be paid seven days before the banquet.
- In the event of cancellation for any reason, the hotel will charge as follows:

Up to 30 days prior to the event:	No charge
Between 29 days and 8 days prior:	The deposit
Between 7 days and 3 days prior:	50% of total amount
48 hours prior:	100% of total amount

- A guaranteed number of guests is required 72 hours prior to the reception.

INCLUSIONS

- Tasting menu (appetizer not included) for 2 people
- Menu prints (translation into chosen language)
- Floral table setting
- Special treat for the bride and groom

OPTIONAL SERVICES

- Menu courses may be combined in order to create the menu that suits your needs.
- Free bar supplement: 14€ (Taxes included) per person
- Children menu: 31€ (Taxes included)
- Accommodation for guests at special rates.
- Special decoration.