

ALL YOU

need is

LOVE

## CONTENT

DESCRIPTION OF THE HOTEL .....	3
WEDDING MENUS .....	6
KIDS MENU .....	10
COCKTAILS .....	11
COCKTAIL OPTIONS .....	16
BODEGA WELCOME COCKTAIL .....	18
BODEGA DRINKS SELECTION .....	19
BODEGA DIGESTIVES AND BRINDIS .....	20
BODEGA OPEN BAR .....	21
Our Music Suggestions .....	28
Special prices for your guests .....	30

## DESCRIPTION OF THE HOTEL

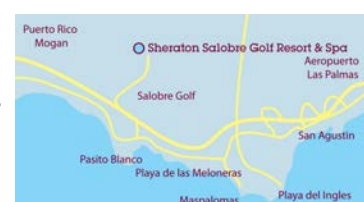
Sheraton Salobre Golf Resort & Spa lies within the impressive valley of the Salobre Golf Resort in the south of Gran Canaria; a perfect blend between the exquisite design of the hotel and the beautiful landscape of the surrounding. With breathtaking views of the never-ending Atlantic Ocean and of the 36 holes Salobre Golf course, the hotel offers the perfect scenario to enjoy the warm climate of the island throughout the year. Exceptional architecture and service is combined with luxury and relaxation in order to make your stay a memorable one.

## ALOE SPA

Our Aloe Spa offers you a Thalasso outdoor pool with hydrotherapy body jets, reclining lounge's and swan necks, internal spa Jacuzzi, different kinds of saunas (finish, bio and steam bath) massages, 9 treatment rooms, area of relaxation, beauty treatments, beauty products and a hairdresser (on request). The price for entrance to our Spa is 15€ per person (does not include treatments, massages and hairdresser). You need to be 16 years old to enter.

## HOTEL ATTRACTIONS AND SERVICE

- 7 outdoor pools (heated during winter)
- 2 artificial rivers
- Beach house situated next to the dunes of Maspalomas with changing rooms, lockers, a pool and a bar. Free daily shuttle bus service to the beach house (every hour). Please contact the reception for a timetable.
- Free internet access in the hotel lobby (2 computers)
- Gymnasium 24/7 (free of charge)
- 36 hole golf course within the resort, Golf academy, practice area, golf club rent, and a pro-shop. Possible discounts on all of the golf courses in Gran Canaria.
- Kid's club (3-12 years, with supervision)
- Playing zone
- Children's pool (heated during winter)
- Teenz club (without supervision) for youngsters between 13 and 18 years old with football table, air hockey and other games.
- Private Parking (additional charge)





Start or end your day in a familiar and relaxing ambience and enjoy our exclusive breakfast or dinner buffet. In the restaurant **"Gofio"** you will find a selection of the finest regional and international types of foods. Observe live our chef whilst he cooks what you would like to eat.



In our exquisite restaurant **"Camaleón"** you will have the opportunity to discover a well-prepared selection of contemporary and traditional cooking. Complete the selection of your food with the best and finest regional and international wines of our crystal wine-cellar.



Submerge into the Spanish culture of traditional tapas and enjoy the comfortable atmosphere in our special restaurant **"Perenquen"**. Do this as an introduction to your evening or for having a proper dinner. Please consult our staff about the best wine selection for your particular



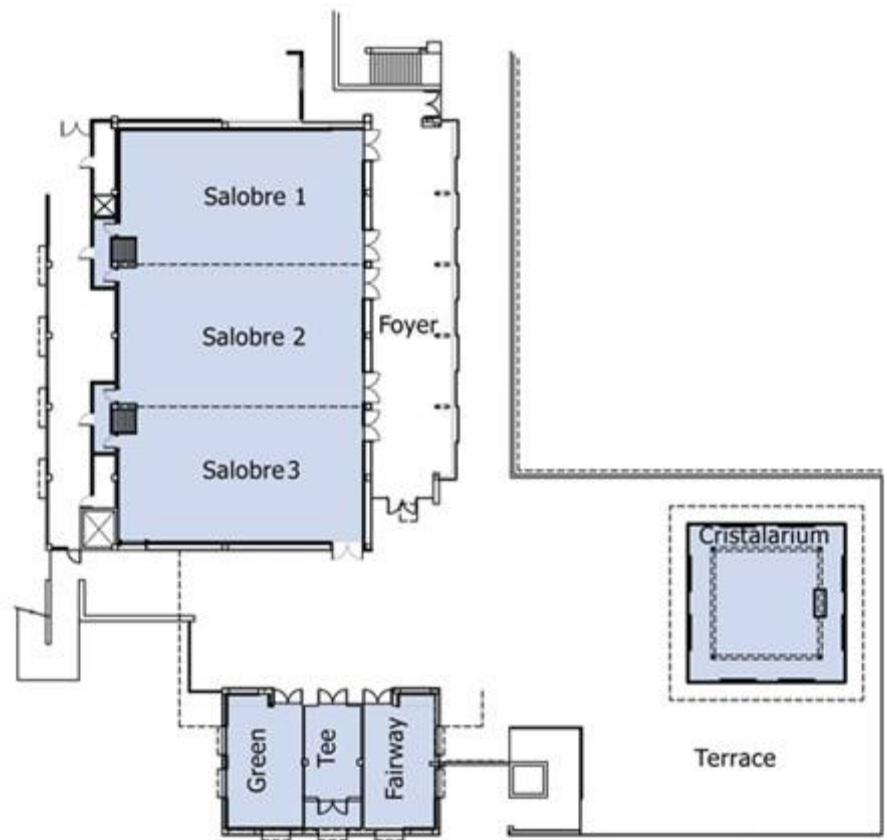
You would like to taste a refreshing cocktail or maybe you prefer a plate of pasta with a delicious salad? The **"La Palmera"** awaits you with a great variety of meals for every taste in a comforting environment in beside the pool area and with a view on the magnificent golf course.



Relax finally after a hectic day and feel the freshness at a 230m altitude. At **"Bar 230"** you can find a great variety of cocktails and beverages.



Escape the frenetic rhythm of the modern life on to our highest floor and enjoy some incredible unique views. At our **"Sunset Bar"** you will be tempted by our selection of irresistible ice-creams, milkshakes and light snacks.



FUNCTION ROOMS	LENGTH	WIDTH	CEILING HEIGHT	AREA SQ.M.	THEATRE	CLASS-ROOM	BOARD-ROOM	U-SHAPE	HOLLOW	BAN-QUET	COOK-TAL
Salobre 1	17,10	9,66	4,50	163	165	120	49	51	57	130	166
Salobre 2	17,10	10,00	4,50	171	170	120	49	51	57	140	170
Salobre 3	17,10	9,66	4,50	163	166	120	49	51	57	130	166
Salobre 1 & 2	17,10	19,55	4,50	334	336	240	80	70	83	266	336
Salobre 2 & 3	17,10	19,55	4,50	334	336	240	80	70	83	266	336
Total rooms (Salobre 1,2,3)	51,30	29,10	4,50	498	500	360	90	105	125	400	500
Green	9,00	5,25	3,95	47	50	24	18	24	30	36	50
Tee	6,50	4,40	3,20	29	30	10	14	24	30	24	30
Fairway	9,00	5,05	3,95	45	50	24	18	24	30	36	50
Green & Tee	6,50	9,65	3,20	62	65	30	24	30	36	48	65
Tee & Fairway	6,50	9,45	3,20	61	65	30	24	30	36	48	65
Total rooms (Green, Tee, Fairway)	24,50	14,70	3,20	121	130	80	40	42	46	96	130
Foyer	25,00	5,55	3,20	144	-	-	-	-	-	65	160
Cristalarium*	11,05	11,01	3,18	122	128	105	-	-	-	108	128
Terrace			4,00	716	-	-	-	-	-	400	600

\* Caposities can be increased using terrace

## WEDDING MENU

MENU 1 45,00 €(p/p)  
47,25 € TAX incl

**Starter:** Exotic cannelloni of salmon with coconut sauce  
**Main course:** Quail stuffed with foie over polenta financier of fine herbs and green asparagus, Port wine sauce  
**Dessert:** Paris-Brest in chocolate dome, vanilla sauce and almonds with caramel.

MENU 2 52,00 €(p/p)  
54,60€ TAX incl

**Starter:** Warm courgette cream at the crème brûlée style  
**Starter:** King prawn fan over avocado bed and mango, mesclum and red fruit sauce  
**Main course:** Beef au point pavé, mushrooms au gratin and bunch of beans with Ribeiro wine sauce  
**Dessert:** San Marcos at raspberry sauce with mint and dust of gold.

MENU 3 60,00 €(p/p)  
63,00 € TAX incl

**Starter:** Celery cold cream, skewer of small radish with Jerez wine  
**Starter:** Lobster salad over legumes julienne with its coral vinaigrette  
**Sorbet:** to choose  
**Main course:** Roasted Iberian tenderloin cherry sauce, red onion compote, Potato trunk  
**Dessert:** Mango clouds with rocks of pine pits and guava sauce.

MENU 4 70,00 €(p/p)  
73,50 € TAX incl

**Starter:** King prawn and scallop skewer, sweetened leek trunk with muslin sauce at cava style  
**Main course:** Monkfish medallion with anise flavour, cooked celery, Pernod sauces  
**Sorbet:** to choose  
**Main course:** Rump steak pavé, darphin potatoes and baby carrots with Bordeaux sauces  
**Dessert:** Strawberry charlotte stuffed with lime and chocolate sauce.

MENU 5

85,00 €(p/p)  
89,25 € TAX incl

**Starter:** Grilled duck foie gras over French toast, apple compote with cinnamon flavour, calvados sauce

**Main course:** Sea bass fillet with onion and tomato compote and basil flavour. Saffron sauce, sweetened small onions.

**Sorbet:** to choose

**Main course:** 3 lamb ribs in fine herbs crust with chickpea and carrot purée with cumin, thyme juice

**Dessert:** Chocolate cake with hazelnut heart and mocha cream.

MENU 6

110,00 €(p/p)  
115,50 € TAX incl

**Starter:** Rolled aubergine with green cheese, compote of sweetened tomatoes and thyme, green sauce of parsley.

**Starter:** Lobster fine puff pastry with Provencal ratatouille. American sauce

**Main course:** Grilled turbot and vegetables in bevel . Paulette sauce

**Sorbet:** to choose

**Main course:** Suckling beef tenderloin and foie, boletus and sautéed mushrooms. Red wine sauce

**Dessert:** Strain fig tiramisu with milk cream and fresh fruits.

## WEEDING MENU

Choose your menu

TAX incl

### STARTER

- |   |         |         |
|---|---------|---------|
| > Exotic cannelloni of salmon with coconut sauce  | 14,50 € | 15,23 € |
| > Moderate zucchini cream at the crème brûlée style   | 10,00 € | 10,50 € |
| > Cold cream of celery, skewer of radish to the sherry  | 6,00 €  | 6,30 €  |
| > King prawn fan over avocado bed and mango mix with red fruit sauce                                    | 15,00 € | 15,75 € |
| > Lobster salad over julienne vegetables with coral vinaigrette   | 25,00 € | 26,25 € |
| > King prawn and scallop skewer, sweetened leek trunk with muslin sauce at cava style                   | 16,00 € | 16,80 € |
| > Roasted foie gras of duck over French toast with apple compote at cinnamon flavour and Calvados sauce | 24,00 € | 25,20 € |
| > Fine puff pastry cake of lobster with Provencal ratatouille in American sauce                         | 27,00 € | 28,35€  |
| > Aubergine rolled with green cheese , compote of sweetened tomatoes and thyme, in green parsley sauce. | 16,00 € | 16,80 € |

### MAIN COURSE WITH MEAT

- |   |         |         |
|---|---------|---------|
| > 4 lamb ribs in crust herbs , smashed chickpea and carrot with cumin and thyme juice                     | 25,00 € | 26,25 € |
| > Suckling beef tenderloin and foie, Boletus and sautéed mushrooms in red wine sauce                      | 28,00 € | 29,40 € |
| > Rump steak pave, darphin potatoes and baby carrots with Bordeaux sauces                                 | 21,00 € | 22,05 € |
| > Beef au point pavé , mushrooms au gratin and bunch of beans   | 21,00 € | 22,05 € |
| > A quail tuck with liver on polenta financier with fine spices and green asparaguses with its Port sauce | 24,50 € | 25,73 € |
| > Iberian roast sirloin at cherries sauce, compote of red onion and slices of potatoes.                   | 20,00 € | 21,00 € |

### MAIN COURSE WITH FISH

With TAX

- |   |         |         |
|---|---------|---------|
| > Sea bass fillet compote of onion and tomato and basil flavour, saffron sauce and sweetened small onions | 23,50 € | 24,68 € |
| > Grilled turbot and vegetables in bisel, Paulette sauce  | 26,00 € | 27,30 € |
| > Medallions of "Rape" with anise flavour, celery at the Pernod Sauce.                                    | 24,00 € | 25,20 € |

### DESSERTS

6,00 €      6,30 €

- > San Marcos at raspberry sauce with mint and dust of gold
- > Paris-brest in chocolate dome with vanilla sauce and almonds with caramel
- > Mille-feuilles at mascarpone style with sauce of passion fruit
- > Caramel foam with red fruit sauce and almond tiles
- > Mango clouds with Rocks of pine seeds and guava sauce
- > Chocolate cake with hazelnut heart and mocha cream
- > Strawberry charlota stuffed with lime and chocolate sauce
- > Strain fig tiramisu with milk cream and fresh fruits.

### SORBETS

3,00 €      3,15 €

- > Prickly pear sorbet with cava
- > Green apple sorbet with kirsch
- > Mandarin sorbet with vodka
- > Pomegranate sorbet with cava
- > Lemon sorbet with vodka

## KIDS MENU

**MENU 1** 15,00 €(p/p)  
15,75 € TAX incl

- > Macaroni at Neapolitan style
- > Beef Viennese escalope with French fries
- > 2 flavours ice cream Cup with Whipped cream and Smarties.

**MENU 2** 15,00 €(p/p)  
15,75 € TAX incl

- > Sautéed rice with vegetables
- > Roasted salmon supreme with smashed potatoes and peas at butter style
- > Fruit salad.

**MENU 3** 15,00 €(p/p)  
15,75 € TAX incl

- > Tuna pasty
- > Chicken soup at lemon style with French fries and barbecue sauce
- > Chocolate mousse.

## COCKTAILS

20,00 €(p/p)  
21,00 € TAX incl

**Cocktails 8 pieces per person**  
(8 cold)

### POLENTAS

- > Polenta with black German caviar
- > Polenta with salmon caviar
- > Polenta and tapenade
- > Polenta of vegetables.

### SALAD TARTLETS

- > Tartlet of prawn and cocktail sauce
- > Tartlet of aubergine caviar
- > Tartlet of fried tuna
- > Tartlet "cremeux" of chicken.

### SKEWERS

- > Cherry tomato and mozzarella cubes at pesto
- > Smoked salmon and cucumber marble
- > Chicken breast Tandoori with caramelized pineapple
- > Peeled prawns and red pepper cubes
- > Duck magret with dry strain fig
- > Emmental cubes with grapes.

### BAKER'S IDEAS

- > Mini sandwich with smoked salmon
- > Mini sandwich with curry chicken
- > Mini sandwich with cured ham
- > Mini sandwich with cheese
- > Fried salmon snacks
- > Snacks with foie gras mousse
- > Tuna mini roll.

**Cocktails 12 pieces per person**  
(6 cold, 6 hot)

32,00 €(p/p)  
33,60 € TAX incl

#### **POLENTAS**

- > Polenta with black German caviar
- > Polenta with salmon caviar
- > Polenta and tapenade
- > Polenta of vegetables.

#### **SALAD TARTLETS**

- > Tartlet of prawn and cocktail sauce
- > Tartlet of aubergine caviar
- > Tartlet of fried tuna
- > Tartlet "cremeux" of chicken.

#### **SKEWERS**

- > Cherry tomato and mozzarella cubes at pesto
- > Smoked salmon and cucumber marble
- > Chicken breast Tandoori with caramelized pineapple
- > Peeled prawns and red pepper cubes
- > Duck magret with dry strain fig
- > Emmental cubes with grapes.

#### **BAKER'S IDEA**

- > Mini sandwich with smoked salmon
- > Mini sandwich with curry chicken
- > Mini sandwich with cured ham
- > Mini sandwich with cheese
- > Fried salmon snacks
- > Snacks with foir gras mousse
- > Tuna mini roll.

#### **THE BATCH**

- > Tart
- > Leek Quiche
- > Meatball with spices
- > Lamb and pepper snack
- > Little cabbages at béchamel sauce
- > Homemade croquettes
- > Olry prawn tails and Sauce
- > Fried vegetables and its sauce.

**Cocktails 16 pieces**  
**per person**  
(8 cold, 8 hot)

40,00 €(p/p)  
42,00 € TAX incl

#### POLENTAS

- > Polenta with black German caviar
- > Polenta with salmon caviar
- > Polenta and tapenade
- > Polenta of vegetables.

#### SALAD TARTLETS

- > Tartlet of prawn and cocktail sauce
- > Tartlet of aubergine caviar
- > Tartlet of fried tuna
- > Tartlet "cremeux" of chicken.

#### SKEWERS

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- > Smoked salmon and cucumber marble
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- > Duck magret with dry strain fig
- > Emmental cubes with grapes.

#### THE BATCH

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- > Leek Quiche
- > Meatball with species
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- > Little cabbages at béchamel sauce
- > Homemade croquettes
- > Olry prawn tails and Sauce
- > Fried vegetables and sauce.

#### HOT SKEWERS

- > Lam and pepper skewers
- > Creole sausage skewers with barbecue sauce
- > Chorizo in wine skewers
- > Magret and peach skewers
- > Monkfish and cherry tomato skewers
- > Swordfish and sweetened lemon skewers
- > Tuna and black olive skewers
- > King prawn and pepper skewers.

## COCKTAILS

Choose your cocktail

Minimum 3 dozens

### BAKER'S

**IDEAS** 24,00 €(p/dozen)  
(dozen) 25,20 € TAX incl

- > Mini sandwich with smoked salmon
- > Mini sandwich with curry chicken
- > Mini sandwich with cured ham
- > Mini sandwich with cheese
- > Fried salmon snacks
- > Snacks with foie gras mousse
- > Tuna mini roll.

**POLENTAS** 28,00 €(p/dozen)  
(dozen) 29,40 € TAX incl

- > Polenta with Black German caviar
- > Polenta with salmon caviar
- > Polenta and tapenade
- > Polenta of vegetables.

### SALAD TARTLETS

24,00 €(p/dozen)  
25,20 € TAX incl

- > Tartlet of prawn and cocktail sauce
- > Tartlet of aubergine caviar
- > Tartlet of fried tuna
- > Tartlet "cremeux" of chicken.

**SKEWERS** 30,00 €(p/dozen)  
(dozen) 31,50 € TAX incl

- > Cherry tomato and mozzarella cubes at pesto
- > Smoked salmon and cucumber marble
- > Chicken breast Tandoori with caramelized pineapple
- > Peeled prawns and red pepper cubes
- > Duck magret with dry prickly pear
- > Emmental cubes with grapes.

**THE BATCH** 30,00 €(p/dozen)  
(dozen) 31,50 € TAX incl

- > Tart
- > Leek Quiche
- > Meatball with species
- > Lamb and pepper snack
- > Little cabbages at béchamel sauce
- > Homemade croquettes
- > Olry prawn tails and sauce
- > Fried vegetables and sauce.

### HOT

**SKEWERS** 34,00 €(p/dozen)  
(dozen) 35,70 € TAX incl

- > Lam and pepper skewers
- > Creole sausage skewers with barbecue sauce
- > Chorizo in wine skewers
- > Magret and peach skewers
- > Monkfish and cherry tomato skewers
- > Swordfish and sweetened lemon skewers
- > Tuna and black olive skewers
- > King prawn and pepper skewers.

### GARDEN

**TOASTS** 34,00 €(p/dozen)  
(dozen) 35,70 € TAX incl

- > Mini potato spring onion cream
- > Mini tomato in bunch with German caviar
- > Mini tomato in bunch with feta
- > Little barrel of carrots with green bean mousse
- > Champignon head in smoked salmon cocktail
- > Celery brunch with blue cheese
- > Well of courgette and ratatouille
- > Candied apple tile and Iberian ham
- > Artichoke heart and sweetened tomatoes.
- > Tapenade.

### MINI

**CANNELONI** 36,00 €(p/dozen)  
(dozen) 37,80 € TAX incl

- > Roasted aubergine and goat cheese
- > Smoked salmon and fried salmon
- > Iberian ham with foie gras
- > Celery and creamy crab.

### LOS

**MONTADITOS** 36,00 €(p/dozen)  
(dozen) 37,80 € TAX incl

- > Iberian ham and mozzarella/manchego cheese
- > Cured ham and emmental
- > Opera de foie gras
- > Opera blue cheese and pears.

## COCKTAIL OPTIONS

Salad Station

**CRUDITÉS BASKET OPTION**  
5,00 €(p/p)      5,25 € TAX incl  
*This station is not served by  
a chef*

Crunched vegetables skewers offered in a wicker basket accompanied by different sauces.

**SELECTION OF CHEESE**  
8,00 €(p/p)      8,40 € TAX incl  
*This station is not served by  
a chef*

Our cheese selection accompanied by bread and garnish.

**COLD MEAT OPTION**  
8,00 €(p/p)      8,40 € TAX incl  
(minimum of 20 person)  
*This station is not served by  
a chef*

Selection of Spanish cold meat offered on a plate accompanied by condiments and breads.

**STATION OF GALICIAN OYSTER OPTION**  
32,00 €(p/dozen)  
33,60€ TAX incl  
*This station is not served by  
a chef*

Oysters served over ice accompanied by lemon, shallot vinegar and mojo picón

**PITA, CORN CHIPS AND SKEWERS**  
12,00 €(p/p)      12,60 € TAX incl  
(minimum of 20 person)  
*This station is not served by  
a chef*

- > Guacamole
- > Salmon tartar
- > Black olive tapenade
- > Humus
- > Mutabal
- > Greek tzatziki.

**CARVE OPTION WITH SMOKED SALMON**  
200,00 €      210,00 € TAX incl  
(from 25 persons)

Smoked salmon accompanied by toasted baguette, lemon sauce, dill sauce and capers.

**CARVE OPTION WITH ENTRECOTE**  
200,00 €      210,00 € TAX incl  
(from 50 persons)

Accompanied by coast and condiments.

**CARVE OPTION WITH IBERIAN HAM**  
450,00 €      472,50 € TAX incl  
(from 50 persons)

- > Iberian ham accompanied by breadsticks and tumaca bread.
- > Virgin olive oil
- > Melon Suprême.

## SWEET STATIONS

### OPTION OF RED FRUIT

CASCADE 6,00 €(p/p)  
6,30 € TAX incl

Fruits of the season  
selection.

### ICE CREAM OPTION

10,00 €(p/p)  
10,50 € TAX incl

*This station is not served  
by a chef*

Häagen Dazs ice cream.

### OPTION“CANARIAN BANANA”

10,00 €(p/p)  
10,50 € TAX incl

Bananas flambéed with  
Canarian rum accompa-  
nied by vanilla ice cream.

### CHOCOLATE FONDUE OPTION

14,00 €(p/p)  
14,70 € TAX incl

*This station is not served by  
a chef*

Milk chocolate fondue  
accompanied by fruit  
skewers.

### CLOUD OPTION

5,00 €(p/p)  
5,25 € TAX incl

(minimum 25 person)

Assorted of homemade  
clouds of different flavours.

### MACARON OPTION

8,00 €(p/p)  
8,40 € TAX incl

(minimum 25 person)

Assorted of homemade  
macarons.

**BODEGA**  
**WELCOME COCKTAIL**

Start your banquet with one of our suggestions

Price per person

Time	30 min	1hrs	2hrs	3hrs
Golf Cocktail	12,00 €	20,00 €	26,00 €	31,00 €
TAX incl.	12,60 €	21,00 €	27,30 €	32,55 €

- > Water, soft drinks
- > Bottled beer
- > Aperitives
- > House- white and red wine
- > House cava

Bahía Feliz	16,00 €	24,00 €	30,00 €	34,00 €
TAX incl.	16,80 €	25,20 €	31,50 €	35,70 €

- > Water
- > Soft drinks
- > Bottled beer
- > Aperitives
- > Port wine
- > House- white, rose and red wine
- > House cava
- > Liquors
- > Sangría

## BODEGA DRINKS SELECTION

Choose the drinks to continue the celebration  
Price per person

**HOUSE SELECTION** 15,00 €  
15,75 € TAX incl

- > Water
- > Soft drinks
- > House white wine
- > House red wine

**SELECTION CHIVITO** 22,50 €  
23,63 € TAX incl

- > Water
- > Refreshments
- > Chivite Chardonnay
- > Chivite Crianza

**SELECTION DE RESERVAS** 24,00 €  
25,20 € TAX incl

- > Water
- > Refreshments
- > Marques de Riscal Rueda
- > Marqués de Riscal Reserva

**BODEGA**  
**DIGESTIVES AND BRINDIS**

A last touch to your banquet  
Price per person

Digestives y Bitter	6,00 € 6,30 € TAX incl
> Remy Martin V.S.O.P.	
> Armagnac	
> Courvoisier V.S.	
> Grappa	
> Fernet Branca	
> Underberg	
> Grapefruit vodka liquor	
> Frangelico	
> Bailey's Irish Cream	
> Cheers with Anna de Codorniu	7,50 € 7,88 € TAX incl
> Cheers with Codorniu Pinot Noir (Rosé)	10,50 € 11,03 € TAX incl
> Cheers with Champagne Taittinger	17,00 € 17,85 € TAX incl

## BODEGA

### OPEN BAR

Keep your marriage celebration going

Price per person

#### OPEN BAR HOUSE SELECTION

1hrs	2hrs	3hrs	Additional hour
15,00 €	30,00 €	37,00 €	7,00 €
15,75 €	31,50 €	38,85 €	7,35 € TAX incl

- > Waters
- > Soft drinks
- > Bottled beer
- > Bacardi
- > Arehucas Carta de Oro
- > Pampero,
- > Havana Club 3 years
- > Beefeater
- > Moskovskaya
- > Carlos III
- > Magno
- > Veterano
- > Ballantines
- > 100 Pipers
- > Passport
- > Pacharan
- > Zoco
- > Orujo Ruavieja
- > Ramazzotti
- > Tia Maria
- > Kahlua
- > Apple liquor
- > Peach liquor
- > Triple Sec Liquor

### OPEN BAR PREMIUM

1hrs	2hrs	3hrs	Additional hour
28,00 €	42,00 €	49,00 €	10,00 €
29.40 €	44,10 €	51,45 €	10,50 € TAX incl

- > Waters
- > Soft drinks
- > Havana Club 7years
- > Bacardi
- > Santa Teresa Selecto
- > Bombay Sapphire
- > Tanqueray
- > Absolut
- > Smirnoff
- > Conde de Osborne
- > Courvoisier V.S.
- > Lepanto
- > Cardhu
- > Glenfiddich
- > Johnnie Walker Black Label
- > Pacharán Zoco
- > Aguardiente de Orujo Gran Reserva Familiar
- > Ramazotti
- > Tia Maria
- > Kahlua
- > Apple liquor
- > Peach liquor
- > Triple Sec Liquor

### DRAFT BEER

Keep your marriage celebration going  
Price per barrel

**Tropical Premium 30 litres barrel**  
(Price per barrel) 135,00 € / 141,75 € TAX incl

## BODEGA

Keep your marriage celebration going

Price per person

### BRANDY

			TAX incl
> 103 Black Label	100 cl	55,94 €	58,74 €
> Brandy conde de osborne	70 cl	253,71 €	266,39 €
> Cardenal Mendoza	70 cl	116,25 €	122,06 €
> Carlos I	100 cl	128,69 €	135,12 €
> Carlos III	70 cl	46,19 €	48,50 €
> Duque De Alba	70 cl	131,31 €	137,88 €
> Fundador	100 cl	41,56 €	43,64 €
> Lepanto	70 cl	118,63 €	124,56 €
> Magno	100 cl	54,69 €	57,42 €
> Torres 10	70 cl	50,81 €	53,35 €
> Veterano	100 cl	40,81 €	42,85 €

### RUM

			TAX incl
> Capitan Morgan	100 cl	62,31 €	65,43 €
> Ron Arehucas Carta Blanca	100 cl	50,44 €	52,96 €
> Ron Arehucas Oro	100 cl	50,44 €	52,96 €
> Ron Bacardi 8 Años	70 cl	82,19 €	86,30 €
> Ron Bacardi Blanco	100 cl	69,69 €	73,17 €
> Ron Brugal Añejo	75 cl	71,88 €	75,47 €
> Ron Havana 3 Años	70 cl	45,63 €	47,91 €
> Ron Havana Club 7	70 cl	79,63 €	83,61 €
> Ron Pampero	100 cl	56,81 €	59,65 €
> Ron Santa Teresa Araku	50 cl	54,03 €	56,73 €
> Ron Santa Teresa Orange	50 cl	73,94 €	77,64 €
> Ron Santa Teresa Selecto	50 cl	85,94 €	90,24 €
> Ron Santa Teresa Solera	75 cl	155,25 €	163,01 €
> Ron Zacapa Centenario 23 Años	70 cl	242,56 €	254,69 €
> Ron Zacapa Centenario XO	70 cl	491,88 €	516,47 €
> Santa Teresa	100 cl	66,18 €	69,49 €

## COGNAC

TAX incl

> Armagnac Montequiou Napoleon	70cl	119,08 €	125,03 €
> Calvados Coquerel	70cl	66,31 €	69,63 €
> Martell Cordon Bleu	70cl	494,63 €	519,36 €
> Martell V.S.	70cl	159,38 €	167,35 €
> Remy Martin Cognac VSOP	70cl	220,00 €	231,00 €
> Remy martin XO	70cl	705,00 €	740,25 €

## GIN

> Beefeater 11 Ginebra	100cl	63,06 €	66,21 €
> Bombay Sapphire Ginebra	70cl	83,69 €	87,87 €
> Gordon´s Ginebra	100cl	56,88 €	59,72 €
> Larios	100cl	40,13 €	42,14 €
> Tanqueray Ginebra	70cl	61,25 €	64,31 €

## VODKA

> Absolut Vodka	100cl	71,69 €	75,27 €
> Absolut Vodka Limon	100cl	83,44 €	87,61 €
> Absolut Vodka Mandarina	100cl	84,06 €	88,26 €
> Grey Goose Original	70cl	74,36 €	78,08 €
> Moskovskaya Vodka	100cl	55,06 €	57,81 €
> Smirnoff Vodka	100cl	55,44 €	58,21 €

## WHISKY SCOTCH

			TAX incl
> Ballantines	100cl	69,51 €	72,98 €
> Cardhu Malta	70cl	124,88 €	131,12 €
> Chivas Regal	70cl	107,88 €	113,27 €
> Dimple 15 Años	100cl	145,81 €	153,10 €
> Glenfiddich Single Malt 12 años	100cl	139,75 €	146,74 €
> Glenfiddich Single Malt 15 años	100cl	311,44 €	327,01 €
> Glenfiddich Single Malt 18 años	100cl	415,56 €	436,34 €
> Glenlivet Malt Whisky 12 años	100cl	189,75 €	199,24 €
> J&B	100cl	74,69 €	78,42 €
> Johnnie Walker Malt	70cl	188,44 €	197,86 €
> Johnnie Walker Black Label	100cl	140,31 €	147,33 €
> Johnnie Walker Blue Label	70cl	868,75 €	912,19 €
> Johnnie Walker Gold Label	70cl	308,50 €	323,93 €
> Johnnie Walker Red Label	100cl	76,06 €	79,86 €
> Knockando	70cl	139,75 €	146,74 €
> Mcallan 12 Años	75cl	175,00 €	183,75 €
> Passport Scotch Whisky	100cl	53,86 €	56,55 €
> Royal Salute	70cl	541,99 €	569,09 €
> Speyside Glen Elgin 70 cl. Malt	70cl	299,38 €	314,35 €
> Whisky 100 Pipers	70cl	66,06 €	69,39 €
> Whisky John Haig	75cl	69,31 €	72,77 €

## WHISKY IRISH

> Jameson Irish Whisky	100cl	78,06 €	81,96 €
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## WHISKY BOURBON

> Jack Daniel's	100cl	97,81 €	102,70 €
> Jim Beam	100cl	70,69 €	74,22 €

## ANIS

> Chinchon Anis Dulce	100cl	34,94 €	36,69 €
> Chinchon Anis Seco	100cl	39,06 €	41,01 €
> Maria Brizard	100cl	42,13 €	44,24 €

## LICOR

			TAX incl
> Aquador de Torres	50 cl	29,94 €	31,44 €
> Aguardiente de Orujo Pazo	70 cl	48,38 €	50,80 €
> Amaretto Di Saronno	70 cl	54,06 €	56,76 €
> Aquavit	70 cl	60,56 €	63,59 €
> Bacardi Breezer	25 cl	7,19 €	7,55 €
> Baileys Irish Cream	100 cl	77,38 €	81,25 €
> Benedictine	70 cl	76,19 €	80,00 €
> Cachaca	100 cl	70,05 €	73,55 €
> Campari	100 cl	73,75 €	77,44 €
> Cointreau	100 cl	97,50 €	102,37 €
> Drambuie	100 cl	126,63 €	132,96 €
> Fernet Branca	70 cl	74,38 €	78,10 €
> Frangelico	70 cl	46,81 €	49,15 €
> Grand Marnier Rojo	70 cl	101,00 €	106,05 €
> Grappa Francoli	70 cl	37,25 €	39,11 €
> Grappa Libarna	70 cl	37,25 €	39,11 €
> Jagermeister	70 cl	65,00 €	68,25 €
> Jugo Lima	70 cl	23,13 €	24,29 €
> Licor platano Cobana	35 cl	23,94 €	25,14 €
> Licor Hierbas Pazo	70 cl	43,44 €	45,61 €
> Licor Hpnotiq	75 cl	124,14 €	130,35 €
> Licor Manzana Verde	70 cl	23,06 €	24,21 €
> Licor Melocoton Maria Brizard	70 cl	32,21 €	33,82 €
> Licor Mozart Oscuro	70 cl	64,38 €	67,60 €
> Licor Platano Cobana	70 cl	40,94 €	42,99 €
> Licor Underberg	20 cl	6,59 €	6,92 €
> Licor Vodka Pomelo Specht	70 cl	30,38 €	31,90 €
> Malibu	100 cl	61,69 €	64,77 €
> Martini Blanco Dulce	100 cl	35,25 €	37,10 €
> Martini Blanco Seco	100 cl	37,25 €	39,11 €
> Martini Rojo	100 cl	36,25 €	38,06 €
> Orujo Ruavieja Licor de hiervas	70 cl	33,98 €	35,68 €
> Pacharan Zoco	100 cl	43,17 €	45,33 €

your advantages

ALL YOU

need is

LOVE

### *Our Music Suggestions*

Saxophonist	from 165 €
Violinist	from 165 €
Pianist	from 165 €
Artist	from 165 €
Magician	from 165 €
Flamenco Alegría	from 412 €
Trios	from 412 €
DJ	from 440 €
Mariachis	from 550 €
String Quartet	from 550 €
Jazz Band	from 550 €
Fireworks	from 1.760 €

We are delighted to inform you that the “Sheraton Salobre Golf Resort & Spa” compliments the couple with:

- > Menu trial in one of our restaurants for 4 people once the contract is signed
- > Children under 5 years eat for free
- > Menu and seating plan for every guest
- > Simple salon design
- > 1st Anniversary Dinner in one of our restaurants
- > Private Parking for the couple and direct family (20 places)

***You can enjoy the night of your Wedding in one of our suites.***

*Special prices for your guests*

Bed and Breakfast

- Double Deluxe room for single use: 100 € per room and night
- Double Deluxe room: 120 € per room and night
- Double Premier room for single use : 110 € per room and night
- Double Premier room: 140 € per room and night

5% I.G.I.C. is not included.



*Banquet*



*Celebration Bar 230*



*Celebration Foyer*



*Dinner Cristalarium*



*Celebration saloon Salobre*

