

ALL YOU

need is

LOVE

DESCRIPTION OF THE HOTEL

Localized in the south of the island of Gran Canaria, within the impressive valley of Salobre Golf Resort, lies the Sheraton Salobre Golf Resort & Spa with its exquisite design surrounded by a beautiful landscape. With the best views on the Atlantic Ocean and the golf course Salobre Golf with 36 holes, the hotel offers the perfect scenario in order to enjoy the warm climate that the island offers throughout the year. Architecture and service like you could never imagine, surrounded by luxury and an exquisite design.

ALOE SPA

Based on the 7 pillars of wellbeing of Starwood Hotels & Resorts: inner beauty, harmony, vitality, agua, life balance, nutrition and nature, our Aloe Spa offer to 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 season)
- 2 artificial rivers
- Beach house situated next to the dunes of Maspalomas with changing rooms, lockers, a pool and a bar. Free hourly shuttle service to the beach house. Please contact the reception reception for a timetable
- Free internet access in the hotel lobby (2 computers)
- Gymnasium 24/7 (free of charge)
- Golf simulator (additional charge)
- 36 hole golf course within the resort. Furthermore: Golf academy, practice area, putting green, golf club rent, and a pro-shop. Possible discounts on all of the golf courses in Gran Canaria.
- Adventure club (3-12 years, with supervision)
- Playing zone
- Children's pool (heated during winter)
- Teenz club (without supervision) for youths between 13 and 18 years with table football, air hockey and other attractions.
- 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



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 Perenquén. 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.



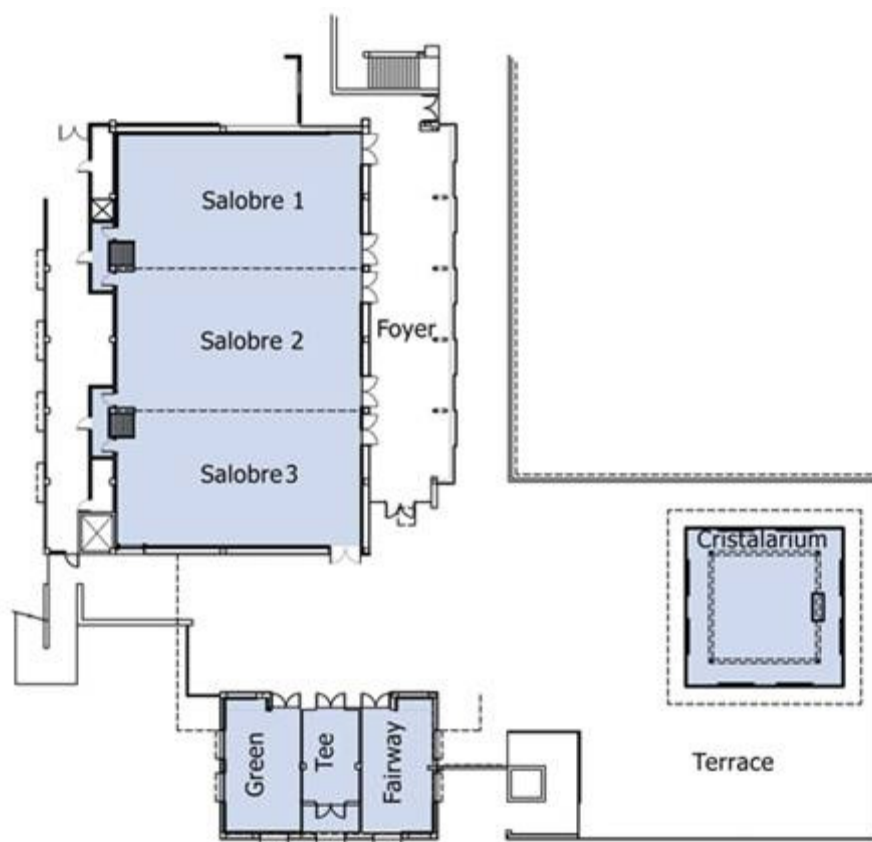
Bar 230

Relax finally after a hectic day and take a breather with us on 230m altitude. You can count on a great variety of cocktails and beverages.



Sunset

Escape the frenetic rhythm of the modern life on to our highest floor and enjoy some incredible unique views. Furthermore we supply you with ice-cream, milkshakes and light snacks.



FUNCTION ROOMS	LENGTH	WIDTH	CEILING HEIGHT	AREA SQ.M.	THEATRE	CLASS-ROOM	BOARD-ROOM	U-SHAPE	HOLLOW	BANQUET	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	29,32	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
Cristalium*	11,06	11,01	3,18	122	128	105	-	-	-	108	128
Terrace			4,00	716	-	-	-	-	-	400	600

* Capsities 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 bed of avocado 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: Prickly pear tiramisu with milk cream and fresh fruits.

WEEDING MENU

Choose your menu

STARTER

TAX incl

- | | | |
|---|---------|---------|
| > Exotic cannelloni of salmon with coconut sauce | 14,50 € | 15,23 € |
| > Season 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 € |
| > Lobster fine puff pastry cake with Provençal 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 pavé, 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 asparagus 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
- > Prickly pear tiramisu with milk cream and fresh fruits.

SORBETS

3,00 € 3,15 €

- > Tuno 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

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 re pepper cubes
- > Duck magret with dry prickly pear
- > Emmental cubes with grapes.

20,00 €(p/p)

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 Geman 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 prickly pear
- > 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 species
- > 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 Geman 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 prickly pear
- > Emmental cubes with grapes.

THE BATCH

- > 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

- > 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

ESTACIONES SALADAS

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 in a plank
Accompanied by condi-
ments 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 ac-
companied 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
(minimum of 25 person)

Smoked salmon accompa-
nied by toasted baguette,
lemon sauce, dill sauce
and capers

CARVE OPTION WITH

ENTRECOTE 200,00 €
210,00 € TAX incl

(minimum of 50 person)

Accompanied by coast and
condiments

CARVE OPTION WITH

IBERIAN HAM 450,00 €
472,50 € TAX

incl
(minimum of 50 person)

- > Iberian ham accompa-
nied 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.

CLOUD OPTION

5,00 €(p/p) 5,25 € TAX incl
(minimum 25 person)

Assorted of homemade
clouds
of different flavours.

ICE CREAM OPTION

10,00 €(p/p) 10,50 € TAX incl

*This station is not served
by a chef*

Häagen Dazs ice cream.

MACARON OPTION

8,00 €(p/p) 8,40 € TAX incl

(minimum 25 person)
Assorted of homemade
macarons.

OPTION“CANARIAN BANANA”

10,00 €(p/p) 10,50 € TAX incl

Bananas flambéed with
Canarian rum

Accompanied 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 ac-
companied by fruit skew-
ers.

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 22,45 €
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 on with your marriage celebration

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
- > Stolichnaya
- > 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 on with your marriage celebration
Price per barrel

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

BODEGA

Keep on with your marriage celebration

Price per person

BRANDY

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

RUM

			TAX incl
> Capitan Morgan	100cl	62,31 €	65,43 €
> Ron Arehucas Carta Blanca	100cl	50,44 €	52,96 €
> Ron Arehucas Oro	100cl	50,44 €	52,96 €
> Ron Bacardi 8 Años	70cl	82,19 €	86,30 €
> Ron Bacardi Blanco	100cl	69,69 €	73,17 €
> Ron Brugal Añejo	75cl	71,88 €	75,47 €
> Ron Havana 3 Años	70cl	45,63 €	47,91 €
> Ron Havana Club 7	70cl	79,63 €	83,61 €
> Ron Pampero	100cl	56,81 €	59,65 €
> Ron Santa Teresa Araku	50cl	54,03 €	56,73 €
> Ron Santa Teresa Orange	50cl	73,94 €	77,64 €
> Ron Santa Teresa Selecto	50cl	85,94 €	90,24 €
> Ron Santa Teresa Solera	75cl	155,25 €	163,01 €
> Ron Zacapa Centenario 23 Años	70cl	242,56 €	254,69 €
> Ron Zacapa Centenario XO	70cl	491,88 €	516,47 €
> Santa Teresa	100cl	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 €
> Stolichnaya	100cl	62,63 €	65,76 €

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 €

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 €
------------------------	-------	---------	---------

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 €

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 and one-night-stay in one of our suites

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

