



Barceló *moments*

ROYAL HIDEAWAY

Sancti Petri

Barceló Sancti Petri, a unique and stylish place. Its privileged location on the beach makes this hotel the perfect choice for your wedding.

Our team is at your disposal and we invite you to know our facilities and menus created by our chef Alejandro García.

In this dossier you will find everything the Barceló Sancti Petri can offer for this day so designated to become unforgettable

barcelomoments.com

Barceló *moments*

Why Barceló Sancti Petri?

Our exclusive offer and our à la carte services

Because we want to pamper you

Bridal room for the wedding night with special attention, including a bottle of cava and breakfast in the room
Late check out of the hotel the next day
Access to the SPA largest of Andalusia

Because your guests are our guests

Special accommodation rates for your guests
Tasting of the Menu chosen for 6 people (weddings from 100 guests)
3 parking spaces on the wedding day
Menus adapted to food allergies

Because we like to delight you

individualized menus
Attractive decoration of tables
Protocol of tables and custom menus.
Salon exclusive gift
(Max. capacity: 250 guests)

Because you are worthy of a fantastic present!

A present to celebrate your Wedding Anniversary in our Hotel.

Another stylish celebrations

In Barceló we would like to be your choice, whatever the type of celebration that you imagine: original weddings, wedding anniversaries... This fully customized so that you pass an unforgettable day

We bring the magic to surprise your guests and create a world of sensations and tastes, of light and sounds that will mark the beginning of your new adventure as a couple

Barceló we offer the room or space where the feast take place and we also propose:

Ceremonies next to the Sea

We provide the opportunity to celebrate your wedding with beautiful panoramic views to the Atlantic Ocean. Without a doubt, a place at the height of a celebration of this type and that will remain engraved forever in the memory of the bride and groom

When you celebrate your wedding with us we can offer you.....

You may choose between 2 different AMBIENCES to suit your style, our function rooms are available, with a more formal, elegant styling, or you can choose our Beach Club, with an informal, relaxed atmosphere surrounded by 35,000 m2 of tropical gardens.

If you want to celebrate your civil ceremony with us, we offer you our terraces with excellent views to the Atlantic Ocean.

NO SET MENU, you can choose the entire menu, dish by dish, without having to stick to a pre-established menu, which means it also allows you to adapt your choices to suit your own budget. (From €95,00. Open Bar included)

Supplement applicable for exclusivity and assembly at the Beach Club: €10 per head for a minimum of 100 guests.

TASTING of the selected menu for 6 people (with a minimum contract of 100 guests).
The date will be advised by the hotel according to availability.

TABLE DECORATION with fresh flowers on each table and aperitif table decoration. For the centerpiece you could choose the flower colour and among all these:



TABLE PLANNING TO YOUR TASTE, according to the floor plan of the function room that we will provide you with.

PERSONALISED WEDDING PROGRAMME of your choice.

WEDDING NIGHT in the Hotel in one of our SUITE, including a special BREAKFAST in this room. Only for wedding with a minimum contract of 100 guest. *In July or August the Hotel will offer the best room available.*

ACCOMODATION: Special rate for the guest for a limited number of rooms.

SPA: Special Wedding pack (Only for wedding with a minimum contract of 100 guest) A circuit of 90 minutes for two person and a treatment per person. Only valid from one week before the Wedding until 9 months after.

PARKING PLACE: Three parking place free of charge during the ceremony and banquet.

A PRESENT FROM BARCELÓ to celebrate your Wedding Anniversary in the Hotel if the banquet price is more than €12.000. In this case we gift you 2 nights in our hotel in Bed and Breakfast. (Deadline 12 month after the wedding)

VAT INCLUDED IN ALL OUR PRICES

Aperitifs

Colds

Foie Gras Mousse on Fruit Bread
Mille-feuille of Payoyo Cheese with Quince Jelly and Tomato Compote
Amuse-bouche of Salt Cod Brandade and Roasted Pepper
Shot of Andalusian Gazpacho or Salmorejo
Mini Vol-Au-Vent with Txangurro Crab Mousse
Pastry Slice with Roasted Vegetables and Tuna
Crispy Roll with Avocado and Langoustine
Shot of Ajo Blanco (garlic soup) with salted Mojama Tuna
Cherry Tomato Skewers with Cheese and Anchovy
Canapé of Camembert with Slivers of Iberian Ham
Vegetable Salad with Mussels
Pineapple Skewer with Ham of Duck
Quiche with Wild Mushrooms and Spinach

Hots

Samosa with Caramelised Onion
Quail Eggs in Breadcrumbs
Crispy shrimp, Sesame and Peanut Sauce
Crunchy Fish from the Bay in Cones
Tortillitas of Camaron Shrimps
Sea Anemones Delight
Mini Iberian Hamburger with Caramelised Onion
Chicken Curry Satay with Coconut Milk and Lime
Iberian Croquettes
Stewpot Croquettes
Sweet Iberian Pork Cheek with Dried Fruits
Crunchy Camembert Amuse-bouche with Violet Confit
Mini Tuna Hamburguer with tartar and soy sauce
Spring Roll with Sweet & Sour Sauce
Tandoori Chicken with Cous Cous and Mint
Langoustines with Sesame Topping
Quiche with Sobrasada, Goat's Cheese and Basil

3 € per person and aperitif (**You must choose a minimum of 6 aperitifs**)
The duration of the aperitifs will be 45 minutes from the arrival of the guests.

Aperitifs

Supplement Iberian Ham without cutter: **5 € per person**

Supplement Iberian Ham with professional cutter: **600 €** (*Includes 1 piece of Iberian ham for a service for 100 people*)

Tasting

Selection of Cheeses **8 € per person**

Buffet of hot casseroles **8 € per person**

Tasting of Rices **9 € per person**

Selection of Iberian Products **9 € per person**

Finger Buffet of Shellfish from Cadiz **10 € per person**

Station of Sushi **11 € per person**

Drinks

Same drinks menu included with the Aperitif.

Season of Beers of the world **4 € per person**

Season of Sherry's Wines **4 € per person**

Season of Mojitos during the aperitif: **5 € per person**

Other Options

Cherry's Wines Service **350 €** para 100 personas

Glass of Cava, Bellini or Mimosa (A Glass per person) **3 € /persona**

VAT INCLUDED IN ALL OUR PRICES

Entrantes Fríos

Salmorejo with Iberian Ham Slivers	8,50 €
Melon Cream with Ham Slivers and Cointreau Aroma	8,50 €
Carpaccio of monkfish with black olive sauce and salad vinaigrette	12,95 €
Caramelized goat cheese and red fruits Salad with the vinaigrette	11,95 €
Tartar of shellfish and exotic fruits on mezclum lettuce	12,95 €
Foie and cured Duck Ham Salad with Walnut vinaigrette	12,95 €
Sea and MoUntain, Foie and Red Tuna	13,95 €
Lobster with tomato and mozzarella with Slush of Basil	19,95 €
Lobster with mashed potato and Chiclana's Wine mayonnaise	19,95 €

Entrantes Calientes

Tomato soup with Sautéed Langoustines and Basil Essence	8,50 €
Cream of Crayfish with Truffle Aroma and Brandy Perfume	8,50 €
Roasted vegetables, marinated tuna and pasta with tapenade	12,95 €
Crisp shell of scallops and prawns	11,95 €
Royal Crab Gratin	13,25 €
Warm salad of scallops with carabiner	16,95 €

Food Stations

OUR FOOD STATIONS ARE PERFECT IF YOU CHOOSE A COCKTAIL STYLE MENU. THEY MIGHT BE COMBINED BY BLOCKS AND WOULD BE NECESSARY TO INCLUDE THE EQUIVALENT OF TWO COMPLETE SEASONS PLUS THE SWEET SEASON (MINIMUM 50 PEOPLE)

Barbecue finger Buffet

Something Fresh

Coleslaw with Carrot
Potatoes Salad and Crispy Bacon

SOMETHING CRUNCHY

Cheese Bites
Crunchy Chicken wings
Onion rings
Crunchy Aubergine rings

FROM OVEN

Gratinated potatoes with Cheese

27 € per person

FROM GRILL

Mini Hamburguer with BBQ sauce
Little chorizo lollipops
Little chicken brochette
Pork Filet
Filet Mignon
Salmon Dice
Little shrimps brochette
(With different sauces:
BBQ, Ketchup, Mustard, Mayonnaise)
Little ear of maize
Baked Potato
Grilled Peppers

Mediterranean finger Buffet

Something Fresh

Cesar Salad
Tomatoes with Mozzarella

Selection of Iberian Cold Cut

Iberian Ham
Cured Pork Loin
Iberian Salami
Iberian Chorizo
Selection of Cheese
Selection of Breads
Olives
Oil from Zahara de la Sierra
Salt from Bay of Cádiz

Selection of Rices

Black rice with cuttlefish
Rice with clams and shrimps
Rice with mushrooms, quails and broad beans
Paella with meat and seafood
Paella with vegetables, chicken and rabbit

(Two of them to be chosen)

Finger Buffet Complete: 30 € per person

Selection of Iberian Cold Cut Only: 16 € per person

Selection of Rices Only: 16 € per person (max. 2 types)

Food Station

Asian finger Buffet

Something fresh

Seaweed salad with cucumber and prawn
Chinese salad with Ham and Agar-Agar

Sushi/Maki

Salmon Nigiri
Tuna Nigiri
Diferrents Sushi Maki
(Soy, Ginger, Wasabi)

Finger Buffet Complete: 39 € per person

Sushi Only: 17 € per person

Wok Only: 15 € per person (max. 2 types)

Something crunchy

Mini Springs Rolls
Shrimp Rolls
Pork dumplings with vegetables
Hong Kong 's chicken wings

Wok

Prawn wok with tagliatelle
Pork Wok with Gong Bao Sauce
Beef Wok with Thai Sauce
Chicken Wok with Curry Sauce
Noddles with vegetables

(Two of them to be chosen)

Gaditano Finger Buffet

Selection Smoked Foods

Dry-cured tuna
Tuna and Cheese Brochette
Anchovies in Vinegar
Smoked Tuna

Cold Cut

Different Spanish butter
Crispy crackling
Special crackling
Botifarra

Finger Buffet Complete: 35 € per person

Show Cooking and Shellfish Ony: 22 € per person

Selection Smoked Foods and Cold Cut Only: 16 € per person

Shellfish

Cooked prawns
Cañaíllas
Varied Fried Fish
Fried Marinated Fish
Fried Vey small squid
Fried Anchovies
Fried Cuttlefish
Fried prawns omelettes

Show Cooking

Garlic prawns
Clams with Sherry

Food Station

Sweet Finger Buffet

Cans

Brownie with dried fruits and nuts
Cherry Cheesecake with Biscuit base
White Chocolate Delight
Red Fruits Pannacote
Caramel Flan
Tocino de cielo
Jelly beans, peanuts, walnuts, almonds

Flamed dessert

Strawberry with Moscatel
Banana with Rum
Chocolate Coulant
Apple Streusel

Chocolate fountain

(Black or White chocolate)

Fresh Strawberries
Fresh Banana
Fresh Pineapple
Profiteroles of cream
Wafers
Mini Donuts
Marshmallows

Finger Buffet Complete: 16 € per person

Chocolate fountain Only: 6 € per person

Cans Only: 8 € per person

Fish

Citrus marinated salmon with mashed sweet potatoes and dried fruit **17,95 €**

Sea Bass with garlic shoot sauce and crispy leek **19,25 €**

Grilled Sea Bream with cuttlefish tagliatelle and clam sauce **20,95 €**

Roast hake, wheat stew and garlic mayonnaise **20,95 €**

Royal Seabream with tomatoes and Potatoes Trinxat **20,95 €**

Cod fillet au gratin with tomato cases and garlic foam **18,95 €**



Meat

Iberian pork sirloin with honey and Soy Sauce	19,95 €
Confit Iberian pork on a Tatin of tomato and Sweet Potato	18,95 €
Suckling pig confit with Mango Salad	19,95 €
Duck Confit with sautéed Apple and Polenta	18,50 €
Roasted Lamb Loin with Pistachio and Violet Potatoes in its juice	20,95 €
White Veal Loin with Truffle Aroma	19,50 €
Mille-feuille of Sirloin with Roasted Vegetables	22,95€



Sorbets

Lemon Sorbet with Vodka	5,50 €
Mandarin and Campari	5,50 €
Tangy Apple and Red Fruit	5,50 €
Mojito Sorbet	6,00 €
Cactus and Mango Sorbet with Essence of Tequila	6,00 €
Piña Colada Sorbet	6,00 €
Hendrick's Sorbet	6,00 €

Desserts

Puff Pastry with Fresh Fruit	7,50 €
Cheese Cake with Raspberries	7,95 €
Milk Chocolate Sphere with Turrón Centre	7,95 €
Passion for Chocolate	7,95 €
Charlotte with Red Fruit Coulis	7,95 €
Symphony of Three Chocolates	8,50 €
Double Chocolate Brownie with Vanilla Ice Cream and Caramel Sauce	8,50 €
Chocolate Coulant with Saffron Sauce	8,50 €
Guiño exótico de mango	8,50 €
Suplemento opcional petit fours	2,25 €



For Children

Iberian Ham
Cream Chees
Mini Pizza
Nugget of Chiken

Breaded chicken breast

o

Hamburger

o

Pork Escalope

o

Hot Dog

All accompanied by French fries

Ice Cream

Mineral Water, Soft Drinks and Juices

Price: **25,00 € per Child**

Our Cellar

Cellar 1

White: Viñas del Vero (D.O. Somontano)

Red: Viñas del Vero (D.O. Somontano)

Cava Freixenet Vintage Reserva Brut

Water, soft drinks, beer and coffee

15,95 € per person

Cellar 2

White: Barbadillo (VT Cádiz)

Red: Gibalbín (VT Cádiz)

Cava Freixenet Vintage Reserva Brut

Water, soft drinks, beer and coffee

16,95 € per person

Cellar 3

White: Vilarnau Chardonnay blanco D.O. Penedés

Red: Beronia Crianza D.O. Rioja

Cava Segura Viudas Brut Vintage Gran Reserva

Water, soft drinks, beer and coffee

18,95 € per person

Cellar 4

White: Vionta D.O. Rias Baixas

Red: Jean Leon 3055 Merlot D.O. Penedés

Cava Segura Viudas Brut Vintage Gran Reserva

Agua, refrescos y café

20,95 € per person

Cellar 5

White: Albariño Pazo das Bruxas D.O. Rías Baixas

Red: Celeste D.O. Ribera del Duero

Champagne Mumm Cordon Rouge Brut

Water, soft drinks, beer and coffee

24,95 € per person

For other wines not included here, please contact us.

Open Bar

Deluxe

Whisky

Ballantines, White Label, JB

Gin

Beefeater, Bombay, Tanqueray

Ron

Barceló, Cacique, Legendario, Bacardi, Brugal

Vodka

Eristoff, Absolut, Stolichnaya

Cava and Spirits

Cava Freixenet Vintage Reserva Brut, Peach and Appel, Pacharán, Baileys

Refrescos

Lemmon, Orange, Fruit Juice, Coke, Diet coke, Sprite, Tonic Water

Nuts and gummies**19 € per person** - 2 hours – 6 € extra hours (mín. 50 guest)

Premium

Whisky

J Walker etiqueta negra, Chivas 12, Ballantines 12, Cardhu 12

Gin

Martin Miller's, Bombay Sapphire, Bulldog, Citadelle, Seagrams

Ron

Santa Teresa, Havana 7, Matusalem 7, Legendario , Brugal

Vodka

Skyy, Belvedere, Moskovskaya

Brandy y Spirits

Carlos I, Lepanto, Peach and Appel, Pacharán, Baileys, Khalua y Campari

Champagne

Champagne Mumm Cordon Rouge Brut

Refrescos

Lemmon, Orange, Fruit Juice, Coke, Diet coke, Sprite, Tonic Water Premium

.Nuts and gummies**29 € per person** – 2 hours - 9 € extra hours (mín. 50 guests)

This bar will be accompanied by 2 " added" to the Premium gins and two " added" to the Premium vodka

Stand of GINTONICS

8 Premium gin

4 Premium Tonic Water

6 additives according to each type of Gin

9 € per person plus price of open Bar Deluxe – 2 hours - 4,00 € additional hour.

7 € per person plus Price of open Bar Premium – 2 horas - 3,00 € additional hour.

Stand of COCKTAILS

Piña colada: Ron, Coconut Liqueur and Pineapple juice

Mojito: Ron, Mint, Lime, Sugar and Soda water

Caipiriña: Special Ron, Lime, Brown sugar

Fantasy Cocktail (WITHOUT ALCOHOL): Ginger ale, Lime, Angostura

6,00 € /hour (máx 2 cocktels)

TAX included in all our prices

Extras Services

After Dinner, Sweets and Chocolats...

Croquettes, Spanish omelet, mini sandwiches, mini pizzas, mini burgers, hot broth, assorted puff, table of cheeses, mini sweet pastries, churros.

6 €/person (máx. 4 types)

Chocolate Fountain 90 minuts. **5 €/person** (the minimum will be of 600 €).

Candy or Cookie Bar **4 € per person**

Candy Bar cupcakes **7 € per person**

Trolley of Hot Dogs **3 € per person**

Trolley of Pop Corns **2 € per person**

MUSIC

Service of D.J. Prece 3 hound: **450 €**. Extra Hour 60 €

We offer live music too.

NUPTIAL TRANSPORT *(under request)*

The hotel offers under request nad with extra pay a vintage car for the transport from the city hall/Churche, Pictures and transport to the hotel.

CHILDREN'S ANIMATION

We offer you the option of hiring an entertainment service for your small guests. Check out the different options.

Civil Ceremony

If you would like to celebrate a civil ceremony we offer you our terrace with Atlantic Ocean view and surrounded our 35.000 sq. of our tropical gardens.

Price of the terrace's decoration, including: pergola decoration, furniture, grass carpet, flowers and 80 chairs:

With Tiffanys chairs: **950,00 €**

With scissor chairs: **800,00 €**



CONTRACT AND RESERVATION CONDITIONS

- Initial Deposit: €1,500 as a firm reservation of the facilities and a sign contract.
 - 60 days before the wedding the 50% of the total amount quoted will be required. The number of the guest will be informed to the Hotel with a margin of error of 20 guests as maximum.
 - 30 days before the wedding a further 45% of the amount quoted must be paid.
 - The remaining 5% and other services will be paid at the end of the event.
- The menu tasting will be free of charge for a maximum of 6 people with a minimum contract of 100 guest preferably Monday to Thursday and according to the hotel's availability.
- The hotel must receive the confirmed number of guests 30 days before the wedding with a margin of error of 5 guest over de initial contract. The protocol and guest names will be required 15 days before the event.
- The Hotel offers a children's menu for those less than 12 years of age. Above this age they are considered adults as far as the menu is concerned.
- 15 days before the wedding will be establish the timing of the celebration. The delay in the different services or the extension of them could be charge as extra.

CANCELLATION OR REDUCTION IN SERVICES

The hotel must be notified in writing of any cancellation or reduction in services.

- The initial deposit it will be not refundable. Independently of the cancelation date.
- If the cancellation occurs between 60-30 days prior to the wedding, the hotel will charge the 50% of the deposit received plus the initial deposit.
- If the cancellation occurs between 29-15 days before the date of the wedding, the hotel will charge the 75% of the total amount of payment already received plus the initial deposit.
- If the cancellation occurs 14 days before the date of the wedding, the hotel will retain 100% of the total amount of payment already received.

Should the hotel be unable to serve any component of the chosen menu due to external causes beyond their control, a replacement will be served of equal or superior characteristics.