



[www.hotelmasa.com](http://www.hotelmasa.com)

*Dear Guests,*

*We welcome you to the MASA International hotel and we thank you for the opportunity you give us to introduce our services for this special day.*

*We know that every celebration requires careful attention; therefore, what we want is that you are satisfied with the quality of our food and our services.*

*The menu suggestions that we present below are a sampling of the many possibilities we can offer expecting them an idea of our cooking and from there, tailor the menu to your liking.*

*We are at your disposal for making that the menu you have thought, and maybe is not in this range we offer, is possible.*

*Hoping to have the opportunity to have you as a customer, please do not hesitate to contact us with any concerns that may arise regarding the organization of your wedding.*

*Yours sincerely,*

*Javier Pérez García  
Manager*

## COCKTAILS

*Bloody Mary Shot*

*Mini Burger with with caramelized onion*

*Iberian products canapes*

*Fingers of ham, cheese and arugula*

*Tartlets of Salmon Mousse*

*Spanish caramelized "Sobrasada"*

*Spanish rice "morcilla" with honey and pine nuts*

*Russian Salad with Prawns in small glass*

*Small glasses with brandade of cod with tomato jam*

*Salmon with Plain Cheese and Dill Toast*

*Crispy prawn in Gouda cheese fondue*

*Ham and Pineapple filled with Colorful Cherries*

*Cheese Tempura*

*Toasts with Camembert cheese, nuts and raisins*

*Assorted Toasts*

*Cigar of fried egg with « chorizo » in filo pastry*

*Vegetables Mini Brochettes*

*Cups of eggplant caviar with ricotta cheese*

*Seafood Cocktail with cava in Cups*

*Spoons of natural cheese, chives and balsamic raspberry*

*Croquettes of squids in its ink*

*Dates with Bacon*

*King red prawn ball with Japanese panlo*

*Cocktails are estimated for 45 minutes*

**PRICE:** 18 € per person based on 6 articles from the list and red wine, white wine, beers, soft drinks and cava

*MENU Nº 1*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Grilled White Prawns*

*Baked Crab*

*INDIVIDUAL*

*Brick Stuffed Egg with Foie and Pedro Ximénez*

*Crab Cake with Aromatic Herbs, Cava Cocktail Sauce and Red Roes*

\*\*\*\*\*

*TO CHOOSE*

*(Choose one)*

*Garlic Turbot with Red Prawns and Baby Green Leaves in Modena Balsamic*

*or*

*Millefeuille of Beef Tenderloin with apple at Perigeaux*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18€*

*Menu : 60 €*

*TOTAL: 78 €*

*MENU Nº 2*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Codfish "Cocochoas" with Prawns in Green Sauce*

*Ox Carpaccio in two Mustards and Idiazabal Cheese Shavings*

*INDIVIDUAL*

*Grilled Red and White Prawns*

*Cannelloni of duck and Foie with orange and berries sauce*

\*\*\*\*\*

*TO CHOOSE*

*(Choose one)*

*Seabass roasted with Cava and salad with raspberry*

*or*

*Entrecote with green peppers from Padrón and three pepper sauce*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 65 €*

*TOTAL: 83 €*

*MENU Nº 3*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Grilled King Prawns*

*Stuffed Scallops with Grilled Grana Padano cheese*

*INDIVIDUAL*

*Cake of scorpion fish with tender leaves, King Prawns and Cocktail Sauce*

*Micuit of Foie with grissini and jam of violet petals*

*TO CHOOSE*

*(Choose one)*

*Rib Steak of Beef with Maldon salt with Roasted Red Peppers*

*or*

*Grilled Gilthead Vasca Style with Fried Garlic*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 65 €*

**TOTAL: 83 €**

*MENU Nº 4*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Salmon Carpaccio with edible flowers in raspberry vinaigrette*

*Grilled Red Prawns*

*INDIVIDUAL*

*Scarf of Escalope of Foie in brick scented with Pedro Ximénez*

*Cake of Hake and Prawns with mousse of Mussels and Piquillo Peppers*

*TO CHOOSE*

*(Choose one)*

*Iberian Sirloin glazed with old wine with sprouts of beetroot and Idiazabal Cheese*

*or*

*Roasted Turbot with pinions and oregano*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 70 €*

**TOTAL: 88 €**

*MENU Nº 5*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Roasted Octopus*

*Roasted Crab*

*INDIVIDUAL*

*Cake of urchin eggs with pink sauce with cava, and red sprouts*

*Micuit of Foie with grissini and jam of violet petals*

*Lemon Sorbet*

*TO CHOOSE*

*(Choose one)*

*Veal Tenderloin at Blue Cheese with Crepe of mushrooms and apple puff pastry*  
*or*  
*½ Grilled Lobster with aromatic salad and berries with King Prawns and raspberry*  
*French vinaigrette*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 75 €*

**TOTAL: 88 €**

*MENU Nº 6*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Marinera Clams*

*King Prawns and Crab crumbs salad*

*INDIVIDUAL*

*Seafood Salad and Octopus at gel from Modena*

*Cannelloni of Duck confit and Foie with orange and berries*

*Tangerine Sorbet*

*TO CHOOSE*

*(Choose one)*

*“Vol au vent”: Puff Pastry of Veal Tenderloin with apple, boletus and Idiazabal  
cheese*

*or*

*Galician Turbot with Cockles and canon leaves*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 77 €*

**TOTAL: 95 €**



*MENU Nº 7*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Steamed Shrimps*

*Lobster Salad with Pineapple and French raspberry vinaigrette*

*INDIVIDUAL*

*Jabugo Ham with Goat cheese caprices in brick,  
with Pumpkin Fritters at Honey*

*Codfish "Cocochoas" with Clams in green sauce*

*Cava Lemon Sorbet*

*TO CHOOSE*

*(Choose one)*

*Sole with Vichyssoise of King Prawns and saffron  
or*

*Roasted Lamb with old wine, and potatoes panaderas*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 90 €*

**TOTAL: 108 €**

*MENU Nº 8*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Galician Octopus*

*Grilled Prawns from Denia*

*INDIVIDUAL*

*Micuit of Foie with jams sweet and bitter and Grissinis*

*Grilled Scallop*

*Raspberry Sorbet*

*TO CHOOSE*

*(Choose one)*

*Hake with bay prawn, and squids with almonds*

*or*

*Duck Magret at Orange and Berries with puff pastry of Risotto and  
Grana Padano cheese*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18€*

*Menu: 100 €*

**TOTAL: 118 €**

*MENU Nº 9*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Scrambled Eggs with Seafood and whitebait, and Shrimp pancakes*

*Ox Carpaccio in old Mustard with Idiazabal Cheese shavings*

*INDIVIDUAL*

*Tasting of Galicia: Grilled Scallop, Galician Octopus and Cockles from Rias Baixas*

*Marinera Clams*

*Mango Sorbet*

*TO CHOOSE*

*(Choose one)*

*Hake with Prawns and Zamburiñas from Galicia in green sauce with canons*

*Or*

*Beef Tenderloin with Foie and Boletus sauce*

\*\*\*\*\*

*Dessert*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 100 €*

**TOTAL: 118 €**

*MENU Nº 10*

*COCKTAIL*

*To choose from first page*

*TO SHARE*

*Assorted Seafood*

*(Baby Shrimps, King Prawns and white Prawns)*

*Ox Carpaccio in old mustard and Idiazabal Cheese shavings*

*INDIVIDUAL*

*Tasting of Galicia: Grilled Scallop, Galician Octopus and Cockles from Rias Baixas*

*Hake "Cocochoas" with Clams in green sauce*

*Mango Sorbet*

*TO CHOOSE*

*(Choose one)*

*Turbot made in oven with pinions, tomato and potatoes*

*or*

*Wellington Beef Sirloin*

\*\*\*\*\*

*Dessert to choose*

*or*

*Wedding Cake*

\*\*\*\*\*

*Coffee*

*White Wine*

*Red Wine*

*Cava*

**PRICE:**

*Cocktail: 18 €*

*Menu: 115 €*

*TOTAL: 133 €*

## ESPECIFICACIONES

- ✓ DISHES FROM MENUS ARE INTERCHANGEABLES, INCREASING OR DECREASING THE PRICE DEPENDING ON THE SELECTION OF DISHES ELECTED.
- ✓ THERE IS A POSSIBILITY OF CREATING MENUS WITH INDIVIDUAL STARTERS
- ✓ ANY DISH YOU WANT TO ADD TO THE MENU, DESSERTS OR SORBETS WILL INCREASE THE FINAL PRICE
- ✓ ALL MENUS ARE MADE ON THE BASIS OF A PARTICULAR TYPE OF WINE. THE CHANGE FOR A SUPERIOR CATEGORY WINE WILL BE REFLECTED IN THE PRICE.
- ✓ ALL MADES HAVE A MEAT AND A FISH OPTION, BUT THE MENU MUST BE CLOSED UNLESS YOU TELL US 7 DAYS IN ADVANCE, THE NUMBER OF MEAT DISHES AND FISH DISHES YOU WANT.
- ✓ OPEN BAR PRICE IS 20 € PER PERSON FOR THE FIRST TWO HOURS. FOR ADDITIONAL HOURS PRICE WILL BE 8 € PER PERSON.
- ✓ THE DATE FOR TESTING THE MENU WILL BE CHOSEN AT LEAST ONE MONTH BEFORE THE EVENT. THE HOTEL WILL ASSUME TWO TESTING MENUS, LA CANTIDAD DE MENUS DE PRUEBA QUE ASUME EL HOTEL SERA DE DOS, FROM THAT AMOUNT WILL BE ADDED TO THE FINAL INVOICE.
- ✓ TO CONFIRM THE TASTING DATE IT IS NECESSARY TO MAKE THE 25% DEPOSIT OF THE TOTAL AMOUNT AS A RESERVE CONCEPT.
- ✓ APART FROM THE TRADITIONAL WEDDINGS WE HAVE MORE WEDDING FORMATS, WITH SHOWS, MUSIC, ETC. PLEASE CONSULT.
- ✓ IT IS FORBIDDEN TO INTRODUCE FOOD AND BEVERAGES FROM OUTSIDE THE HOTEL.
- ✓ THE MAXIMUM LIMIT TO DEFINING THE NUMBER OF GUESTS IS 7 DAYS BEFORE THE EVENT. ANY MODIFICATION IN SUCH A LOW NUMBER DURING THIS PERIOD WILL BE CHARGE ON THE FINAL INVOICE.
- ✓ TO HAVE THE WEDDING BY THE POOL WILL BE A SUPPLEMENT OF 18 € PER PERSON OVER THE PRICE OF THE MENU
- ✓ TO SET UP THE CEREMONY BY THE POOL WILL HAVE A SUPPLEMENT OF 350 € PLUS VAT

- ✓ TO HAVE THE EXCLUSIVITY FOR THE RESTAURANT IT IS NECESSARY TO HAVE 80 PEOPLE MINIMUM. IN CASE OF BEING LESS THAN 80 PEOPLE AND WANT EXCLUSIVITY, WE WILL APPLY A SUPPLEMENT OF 20 € PER PERSON UP TO THE DIFFERENCE OF NUMBER OF PERSONS.
- ✓ WEDDINGS WITH A TIMETIBLE DIFFERENT TO THE USUAL. WILL HAVE A SUPPLEMENT OF 12 € PER PERSON.
- ✓ FOR CELEBRATIONS OF MORE THAN 50 PEOPLE, THE HOTEL WILL OFFER FREE OF CHARGE ONE SUPERIOR ROOM WITH BREAKFAST INCLUDED FOR THE WEDDING NIGHT.
- ✓ FLORAL DECORATION IS NOT INCLUDED IN THE PRICE.
- ✓ MUSIC IS NOT INCLUDED.
- ✓ IN CELEBRATIONS FOR DINNER, MUSIC MUST FINISH AT 23.30 PM. AFTER THAT TIME WE OFFER OUR DISCOTEQUE WHICH COULD BE OPENED UNTIL 5.00 AM
- ✓ ALL PRICE ARE WITH VAT INCLUDED.

