

GRAND | HYATT™

LA MANGA CLUB  
GOLF & SPA

WHERE THE UNFORGETTABLE BEGINS

WEDDING DOSSIER

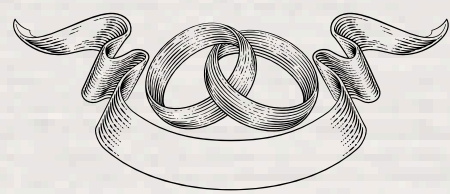
# LA MANGA CLUB

Located in a privileged setting between Calblanque Natural Park and the Cabo de Palos marine reserve, caressed by the gentle Mediterranean breeze, Grand Hyatt La Manga Club Golf & Spa is the epicentre of understated luxury, where you will find everything you need to create unforgettable memories that will last a lifetime.

Grand Hyatt La Manga Club Golf & Spa provides an exceptional and distinctive service: here we understand that every detail is crucial and that every individual, guest, couple and wedding celebration deserves a fully personalised service, tailored to their needs, wishes and aspirations. A 5-star service for a 5-star wedding.



# WHY WE ARE YOUR BEST CHOICE



## ACCOMMODATION IN THE BRIDAL SUITE

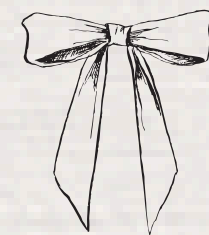
With breakfast included

(subject to availability)



## COMPLIMENTARY TASTING MENU

From 50 to 150 guests: 2 people.  
Over 150 guests: 6 people.

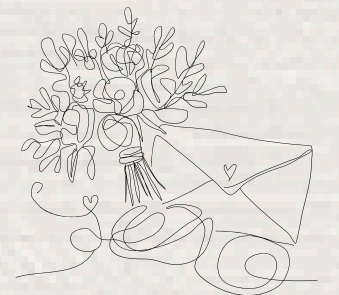


## LATE CHECK-OUT

With complimentary Spa access  
from 2:00 pm.  
(subject to availability)



## DECORATION



## EXCLUSIVE BENEFITS

Special rates with suppliers.

# BESPOKE WEDDINGS

If there is one thing that sets Grand Hyatt La Manga Club Golf & Spa apart, it is our meticulous attention to detail. We know that every couple and every event is unique, and that their wedding should be memorable. Across more than 500 hectares of grounds, you will discover exclusive, idyllic spaces, each with its own charm and character, in which to hold your ceremony and banquet: from expansive golf courses and spacious ballrooms to impressive terraces with spectacular views.

Minimum number of guests: Friday: 80 people Saturday: 120 people Sunday to Thursday: 50 people

The perfect setting to celebrate love.



# GASTRONOMY



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We want you and your guests to make the most of your day, and we understand the importance of a flawless banquet menu. At Grand Hyatt La Manga Club Golf & Spa, the culinary offering is exceptionally diverse, with dishes prepared in house by our expert chefs, as well as a wide selection of food to complement your cocktail reception. There are options for every palate, from traditional Spanish tapas, such as Iberian ham and cheese, to the international flavours of Indo-Asian fusion cuisine and local culinary specialities from the Region of Murcia, such as Caldero and mini-marineras.

In addition, you can choose from a range of drinks options and an open-bar service.



# PERSONALISED ATTENTION

We can tailor the package to each couple's specific needs and preferences. You will have the opportunity to choose the package that best suits your wedding vision and the level of involvement you desire.

With our "Royal" package, you can be certain that every detail will be managed with meticulous care. Your wedding day will be a reflection of your love story, a day that you and your guests will treasure forever.

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## SPECIAL SERVICES

Grand Hyatt La Manga Club Golf & Spa is a 5-star luxury hotel offering accommodation for couples as well as friends and family attending the event. The bride and groom will enjoy complimentary accommodation in the bridal suite\*, late check-out at 2:00 pm and complimentary access to the spa.

# MENU





### ESSENCE MENU

- Complimentary drinks and appetisers (standard)
- 6 canapés (2 cold, 2 hot, 2 premium)
- Caldero station
- Migas station
- Cocktail station (2 varieties)
- Menu: Starter + Main Course + Dessert
- Sweet table
- Standard drinks package
- Gold Decoration Package



### BREEZE MENU

- Complimentary drinks and appetisers (standard)
- 8 canapés (2 cold, 2 hot, 2 Premium, 2 Royal)
- Caldero station
- Marineras station
- Cocktail station (2 varieties)
- Menu: Starter + Main Course + Dessert
- Sweet table
- Standard Drinks Package
- Gold Decoration Package



### SOUL MENU

- Complimentary drinks and appetisers (standard)
- 10 canapés (3 cold, 3 hot, 2 Premium, 2 Royal)
- Marineras station
- Caldero station
- Vermouth station
- Cocktail station (3 varieties)
- Menu: Starter + Main Course + Dessert
- Sweet table
- Club Drinks Package
- Gold Decoration Package



### HARMONY MENU

- Complimentary drinks and appetisers (standard)
- 12 canapés (3 cold, 3 hot, 3 Premium, 3 Royal)
- Japanese station
- Marineras station
- Caldero station
- Vermouth station
- Cocktail station (3 varieties)
- Menu: Starter + Main Course + Dessert
- Sweet table
- Club Drinks Package
- Gold Decoration Package

# WELCOME

## STANDARD

Infused water, beer, light appetisers (vegetable crisps and potato crisps).

\*Included in all menus

## PREMIUM

Infused water, Moët & Chandon buckets, light appetisers (olives, nuts, vegetable crisps and potato crisps).

\*Supplement per person

# COLD CANAPÉS

- Smoked cured beef macaron with caramelised onion jam
- Fish ceviche macaron
- Smoked salmon macaron with cream cheese and chives
- Hummus cone
- Aubergine cream cone
- Smoked salmon mousse cone
- Tuna mousse cone
- Guacamole cone
- Salmorejo with crispy ham
- Watermelon and basil gazpacho shot
- Ceviche shot with lumpfish roe
- Spoon of aubergine tartare with pine nuts
- Smoked salmon roulade with blini



# HOT CANAPÉS

- Mini boletus croquettes
- Mini oxtail croquettes
- Iberian ham croquettes
- Cod and prawn tartlet
- Seafood tartlet
- Bacon and cheese tartlet
- Pheasant parcels
- Partridge pâté parcels
- Black pudding bomb with pine nuts
- Cured beef and piquillo pepper croquettes
- Cod brandade bombs
- Curried prawn gyoza
- Oxtail gyoza with hoisin sauce
- Vegetable gyoza

# PREMIUM CANAPÉS

- Foie cone with caramelised onion
- Gazpacho shot with mango and diced prawn
- Bloody Mary shot with cockles
- Salmorejo shot with mango and crab meat
- Almond shot with salmon roe
- Chicken skewers with peanut sauce
- Iberian presa skewers with hoisin sauce
- Beef tenderloin skewers with teriyaki sauce
- Panko-coated prawns



# ROYAL CANAPÉS

- Spoon of marinated tuna, kimchi mayonnaise, wakame seaweed and soy
- Spoon of smoked salmon tartare with lumpfish roe and yuzu
- Spoon of scallop tiradito with fish roe and EVOO
- Spoon of aged beef tataki with kimchi mayonnaise
- Spoon of tuna tataki with sesame and lime
- Mini duck foie brioche with smoked sardine and tomato compote
- Mini cream cheese brioche with red onion and smoked salmon
- Mini tomato, EVOO and Iberian ham brioche
- Mini hummus brioche with finely diced vegetables and tofu

# ADDITIONAL STATIONS

- Salt-cured fish station
- National and international cheeses
- Cartagena bites 'Mini marineras, matrimonios, bicicletas, marineros'
- Traditional local migas
- Murcian cured meats
- Iberian ham. Includes professional ham carver
- Acorn-fed Iberian ham. Includes professional ham carver
- Andalusia (squid strips, marinated dogfish, anchovies, blue whiting, glass prawns)

- Rías Baixas (langoustines, red prawns, scallops, razor clams, clams, octopus)
- Authentic Mar Menor caldero
- Galician-style octopus
- Vegetarian selection (hummus, vegan meat, rice noodles with vegan prawns, mini salads and rice with vegetables)
- Vegan selection
- Indo-Asian (selection of rolls, garam masala lamb kebab, mango chutney, spicy sauce)
- Japanese station: assorted maki, uramaki, temaki and hosomaki.

Supplement per person.



# DRINKS STATIONS

Vermouth  
Gin & Tonic  
Local wines  
Liqueurs and sweet wines  
International beers Shots

\*Stations for a minimum of 50 people.

\*Supplement per person.





## STARTERS

- Lobster cream soup, with prawn garnish, chives, whipped cream and choux pastry pearls
- Gravlax salmon and avocado tartare lingot with basil bread toast and sun-dried tomato
- Goat's cheese salad with tomato petals, basil and port reduction
- Olive-oil-cured prawn and sardine pairing over king prawn and pine nut tartare
- Pulled duck salad with goat's cheese and red berry vinaigrette
- Roasted octopus with La Vera paprika purée and lemon, balsamic vinegar and olive oil vinaigrette
- Scallop carpaccio on prawn tartare with beetroot shoots and strawberry soup
- Lobster salad with its nectar, asparagus and onion pickled in Modena vinegar

# MAIN COURSE

- Lamb lingot with Lyonnaise potatoes, sautéed beans and rosemary-scented lamb jus
- Grilled French-cut lamb chop with potato timbale and glazed shallots
- Charcoal-grilled Iberian presa with sweet potato purée and vegetables
- Iberian pork tenderloin with a mild black pepper and currant sauce, assorted mushrooms and duchess potatoes with truffle oil
- Grilled Friesian beef tenderloin with boletus purée on vanilla potato
- Grilled milk-fed veal tenderloin with creamy basil sauce, tomato petals and confit potatoes (supplement).

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## FISH OPTIONS

- Sea bass with saffron sauce on tricolour purée (carrot, cauliflower and broccoli) and crisp vegetables
- Hake with pea and Iberian bacon fricassée.
- Cod with fried sardine on truffle risotto and cava sauce.



# DESSERT

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- Coconut mousse finger with pineapple compote and mango glaze
  - Three-chocolate lingot with vanilla sauce
  - Chocolate coulant with vanilla ice cream
  - White chocolate and mango egg in a nest
  - Coconut panna cotta
  - Red berry mille-feuille with vanilla

# LATE-NIGHT SNACKS

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- Chocolate and churros station
- American station (mini waygu burgers, hot dogs and chips)
- Eggs and chips station
- Pastry station (mini croissants, pain au chocolat, muffins and swirls)
- Italian station (selection of pizzas)
- Savoury station (assorted savouries, mini rolls with Serrano ham and tomato, ham and cheese sandwich canapés).

\*Stations for a minimum of 50 people.

\*Supplement per person.

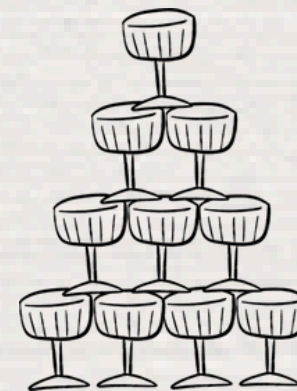


# DRINKS PACKAGES



## PACKAGE HOUSE DRINKS

Clamor white wine, D.O.  
Costers del Segre  
Petit Mas Oliu red wine, D.O.  
Empordà  
Codorníu Clásico, D.O. Cava  
Water, beer and soft drinks



## PACKAGE SOUTHEAST

Castaño Macabeo white wine, D.O. Yecla  
Juan Gil Silver Label red wine, D.O. Jumilla  
Codorníu Clásico, D.O. Cava  
Water, beer and soft drinks



## PACKAGE CLUB

Marqués de Riscal white wine, D.O. Rueda  
Viña Ardanza red wine, D.O. Rioja Moët &  
Chandon Champagne  
Water, beer and soft drinks

## OPEN-BAR PACKAGES

THREE-HOUR  
STANDARD  
PACKAGE  
Absolut, Beefeater,  
Bombay, J&B, White  
Label, Barceló and  
Brugal.

ROYAL PACKAGE  
FOR THREE  
HOURS  
Citadelle Vodka, Bombay  
Sapphire, Martin Miller,  
Johnnie Walker Black, Cardhu,  
Brugal Extraviejo and Havana  
7.

OPTION TO ADD ANY DRINK. PLEASE CHECK PRICES.





# DECORATIONS

## GOLD DECORATION

Glass charger plate  
Plain table linen  
Gala cutlery  
Tiffany chair with colour option

## AUTHENTIC DECORATION

Wicker charger plate,  
Plain table linen  
Gala cutlery  
Tiffany chair with colour option

## PLATINUM DECORATION

Ceramic charger plate  
Plain table linen  
Gala cutlery  
Cross-back chair



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