

A black and white photograph of a couple in wedding attire. The bride is on the left, wearing a white veil, and the groom is on the right, holding a bouquet. They are facing each other, about to kiss. The background is softly blurred, showing hints of a wedding reception with other guests.

# GO

# GRAND

GRAND HYATT LA MANGA CLUB GOLF & SPA

## WEDDINGS

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# ABOUT LA MANGA CLUB

Situated in a privileged geographical enclave between a natural park of Calblanque and the marine reserve of Cabo de Palos, which basks in the smooth **Mediterranean breeze**, **Grand Hyatt La Manga Club Golf & Spa** is the **ultimate understated luxury resort**, where you will find everything that is needed to create **unforgettable memories to last a lifetime**.

**Grand Hyatt La Manga Club Golf & Spa** offers a unique, special service: here, we know that **every detail matters, and that each person**, each guest, couple and wedding needs a totally personalised service, adapted to your needs, wants and dreams. That is what you will find **Grand Hyatt La Manga Club Golf & Spa**, a **5-star service for a 5-star wedding**.



# YOUR SECOND BEST DECISION

**Grand Hyatt La Manga Club Golf & Spa is your second best decision.** The biggest decision, of love, of who to share your life and grow old with, has already been made.

Now you have to make the second, and **Grand Hyatt La Manga Club Golf & Spa is the perfect choice** to celebrate your wedding, your love, your life.

Let us accompany you on this exciting journey.

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# WHY WE ARE YOUR BEST CHOICE

## 5-STAR SERVICE



**Accommodation in the Bridal Suite** and breakfast in the Grand Hyatt La Manga Club Golf & Spa  
(Subject to availability)



**Free tasting menu**  
50-150 Attendees: 2 person  
Above 150 Attendees: 6 person



**Late Check out at 2pm and free access to the spa for the bride and groom** in the Grand Hyatt La Manga Club Golf & Spa  
(Subject to availability)



**Gold Decoration package included**



**Special benefits with suppliers recommended by Grand Hyatt La Manga Club Golf & Spa**



\*These benefits are for a minimum of 100 dining guests.

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## CUSTOM WEDDING AT GRAND HYATT LA MANGA CLUB GOLF & SPA

If there is something that distinguishes Grand Hyatt La Manga Club Golf & Spa, it is our **attention to detail**.

We are conscious that every couple and **every event is unique**, and for them their wedding has to be distinctive. Over more than 500 hectares of land you will find **exclusive idyllic locations**, each one with its own charm and character, to host your ceremony and banquet: **from expansive golf courses and spacious rooms to spectacular terraces** with incredible views.

The minimum number of attendees:

Friday: 80 persons

Saturday: 120 persons

Sunday to Thursday: 50 persons

Your dream wedding location awaits.

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## GASTRONOMY

We want you and your guests to enjoy your day to the full and we appreciate the importance of the **ideal banquet menu**.

The culinary options at Grand Hyatt **La Manga Club Golf & Spa** are vast, made in-house by **our expert team of chefs**, with an **extensive choice of food** to compliment your cocktail. There is something to suit all tastes, from the typical Spanish tapas such as jamón serrano or cheese, to the **international** flavours of Indo-Asian fusion cuisine or the local culinary flavous delicacies **from the region of Murcia** including el Caldero (local seafood risotto) and mini-marineras (small seafood snacks).

In addition, you can choose from **various drink options and an open bar**.

# PERSONAL ATTENTION

Throughout all of the wedding planning process, you will be accompanied, looked after and advised by your personal events **coordinator** at **Grand Hyatt La Manga Club Golf & Spa**, the person that manages, organizes, guides and seamlessly sorts out **all the event details**, fulfilling all the wishes of the future husband and wife.



# SPECIAL SERVICES

**Grand Hyatt La Manga Club Golf & Spa** is a luxurious 5\* hotel offering an accommodation service for couples as well as for friends and family attending the event. The bride and groom will have free accommodation in the bridal suite\*, late check out at 2pm and free access to the spa.

\*subject to availability





# MENUS

## OPTION 1 170€

Welcome drinks and snacks (Standard)  
6 Canapes (2 cold, 2 hot, 2 Premium)  
Caldero Station  
Migas Station  
Cocktail Station (2 types)  
Menu: Starter + Main + Dessert  
Candy Bar  
Standard Beverage Package  
Golden decoration package

## OPTION 2 184€

Welcome drinks and snacks (Standard)  
8 Canapes (2 cold, 2 hot, 2 Premium, 2 Royal)  
Caldero Station  
Marineras Station  
Cocktail Station (2 types)  
Menu: Starter + Main + Dessert  
Candy Bar  
Standard Beverage Package  
Golden decoration package

## OPTION 3 205€

Welcome drinks and snacks (Standard)  
10 Canapes (3 cold, 3 hot, 2 Premium, 2 Royal)  
Marineras Station  
BBQ Station  
Vermouth Station  
Cocktail Station (3 types)  
Menu: Starter + Main + Dessert  
Candy Bar  
Club Beverage Package  
Golden decoration package

## OPTION 4 215€

Welcome drinks and snacks (Standard)  
12 Canapes (3 cold, 3 hot, 3 Premium, 3 Royal)  
Japanese Station  
Marineras Station  
Caldero Station  
Vermouth Station  
Cocktail Station (3 types)  
Menu: Starter + Main + Dessert  
Candy Bar  
Club Beverage Package  
Golden decoration package





# WELCOME

## Standard

Flavored water

Buckets of beers

Light snacks (Chips de vegetales and potatoes)

\*Included in package 1-4

## Premium

Flavored water

Buckets of Moët & Chandon

Light snacks (olives, dry nuts, Chips de vegetales and potatoes)

\*Supplement 10€ per person

## COLD CANAPES

Smoked cured meat with caramelized onion jam macaron  
Ceviche macaron  
Smoked salmon with cream cheese macaron  
Hummus cornet  
Eggplant cream cornet  
Smoked salmon Mousse cornet  
Tuna Mousse cornet  
Guacamole Cornet  
Cordoba Salmorejo with crunchy ham flakes shot  
Watermelon and basil gazpacho shot  
Ceviche with lumpo eggs spoon  
Eggplant tartar with pine nuts spoon  
Smoked salmon roll on blini

## HOT CANAPES

Boletus mini croquettes  
Oxtail mini croquettes  
Spanish ham mini croquettes  
Cod and prawns tartlet  
Seafood tartlet  
Bacon and cheese tartlet  
Pheasant mini pastry  
Partridge Foie mini pastry  
Morcilla with pine nuts bites  
Cod brandade bites  
Prawn curry gyoza  
Oxtail with hoisin sauce gyoza





## PREMIUM CANAPES

Chicken sate with peanuts sauce skewers  
Iberian pork with hoisin sauce skewers  
Teriyaki beef skewers  
Panko-breaded prawns skewers  
Foie with caramelized onion Cornet  
Gazpacho with mango and prawns shot  
Bloody Mary with cockles shot  
Salmorejo with mango and crab meat shot  
Almond with salmon eggs shot

## ROYAL CANAPES

Marinated tuna, kimchi mayonnaise, wakame seaweed and soy beans (spoon)  
Smoked salmon tartar with lumpo eggs and yuzu (spoon)  
Scallops with Fish eggs and aove (spoon)  
Beef tataki (spoon)  
Tuna tataki with sesame and lime (spoon)  
Duck foie, smoked sardine and tomato jam mini brioche  
Cream cheese, red onion and smoked salmon mini brioche  
Tomato and iberian ham mini brioche  
Hummus with vegetables and tofu mini brioche

# FOOD

## EXTRA STATIONS

Salted fish station

National and international cheeses

Cartagena snacks

'Mini marineras, matrimonios, bicicletas, marineros'

Migas

Murcian cold cut

Iberian ham

With country bread and chopped tomato. Includes professional cutter

Acorn fed Iberian ham

With country bread and chopped tomato. Includes professional cu

Andalusian station

(Fried squid, marinated dogfish, anchovies, blue whiting, cristal prawn)

Rías Baixas (Galicia)

(Norway lobster, red prawn, scallops, razor clams, clams, octopus)

Cabo de Palos lighthouse

Authentic Mar Menor 'Caldero' rice

Galician octopus

Veggie

Selection of hummus, vegan meat, rice noodles with vegan prawns, mini salad bowls and vegetable rice)

Indo-Asian

The best bite-sized morsels from South-East Asia: spring rolls, Vietnamese rolls, cardamom lamb kebab, garam massala, spiced onion and chickpea flour pakoras, spicy mango chutney, sweet and sour sauce, papadums and prawn crackers

Japanese Station Assorted Maki, Uramaki, Temaki, Hosomaki

\*These prices are per person.





# DRINK STATIONS

Vermouth

Gin & Tonic

Selection of wines

Liqueurs and sweet wines

International beers

Shots

\*Stations for a minimum of 50 people

\*These are prices per person



# STARTERS



Cream of lobster soup, garnished with prawn, chives, whipped cream and pastry balls

Salmon tartar with avocado and toasted basil and dried tomato bread

Salad with goat cheese, tomato petals, basil and port reduction

Marriage of prawns and sardines cured in olive oil with shrimp and pine nut tartare

Duck salad with goat cheese and berries vinagrette

Roast octopus with paprika puree, lemon vinaigrette, balsamic vinegar and olive oil (Suplement)

Scallop carpaccio with prawn tartar beet sprouts and strawberry soup (Suplement)

Lobster salad with its nectar, asparagus, onion pickled with Modena vinegar (Suplement)





## MAIN COURSE

Rolled lamb with Lyonnaise potatoes, sautéed beans and rosemary-scented lamb sauce.

Charred Iberian pork with sweet potato puree and vegetables.

Iberian pork tenderloin with smooth black pepper and currant sauce, mixed mushrooms and duchess potatoes flavoured with truffle oil.

Grilled Friesian beef tenderloin with boletus and vanilla flavored potatoes .

Grilled French cut lamb chop with potato timbale and glazed shallot (suplement).

Beef tenderloin with basil sauce, tomato petals and confit potatoes (suplement).

### FISH OPTIONS

Sea bass with saffron sauce on tricolor vegetable puree and crunchy vegetables

Hake with green pea and iberian bacon

Cod with fried sardines on truffle risotto and cava sauce

## DESSERTS



Coconut mousse finger with pineapple compote and mango glaze

Triple chocolate ingot with vanilla sauce

Chocolate coulant with vanilla ice cream and caramel shards

White chocolate and mango egg in a nest

Cherry mousse covered in white chocolate and Kirsch heart

Red fruit mille-feuille with vanilla (Supplement)



# LATE DINNER



‘Chocolate and churros’ station

American station

Mini hamburgers, hot dogs and fries

Fried eggs and chips station

Pastry station

Italian station

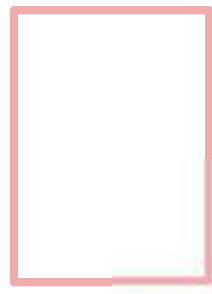
Selection of pizzas

Savoury station

Various salads, mini serrano ham and tomato rolls, york ham and cheese sandwich canapes

\*Stations for a minimum of 50 people

\*These prices are per person



# DRINK PACKAGES

IF YOU DON'T FIND  
WHAT YOU ARE  
LOOKING FOR,  
**TELL US**  
AND WE WILL GET IT  
**FOR YOU**

## | HOUSE BEVERAGE PACKAGE |

Included in the package

White wine Clamor D.O. Costers del Segre

Red wine Viña^Paceta D.O. Rioja

Codorniu Clasico, D.O. Cava

Agua, cerveza y refrescos

## | SOUTH-EAST PACKAGE |

Suplemento 8€ per person

White wine Castaño Macabeo, D.O. Yecla

Red wine Juan Gil, D.O. Jumilla

Sparkling Viña Galtea, Campo de Cartagena

Agua, cerveza y refrescos

## | CLUB PACKAGE |

Suplemento per person

White wine Marques de Riscal, D.O. Rueda

Red wine Viña Ardanza, D.O. Rioja

Champagne Moët & Chandon

Agua, cerveza y refrescos

All the packages include water, beer and refreshments





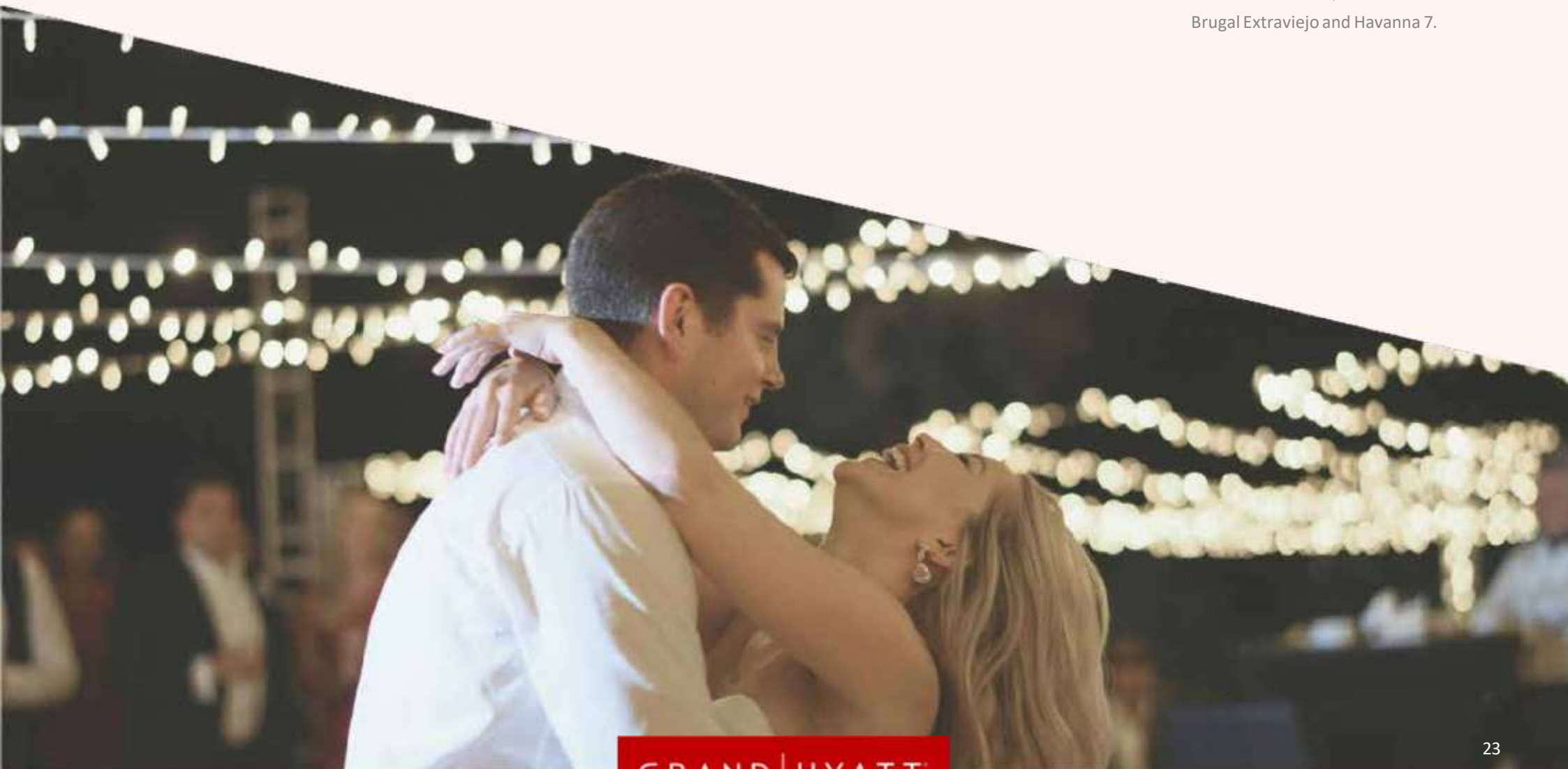
# OPEN BAR PACKAGES

## | STANDARD PACKAGE | 3 HOUR |

Absolut, Beefeater, Bombay, J&B,  
White Label, Barceló and Brugal rum.

## | ROYAL PACKAGE | 3 HOUR |

Standard package plus: Vodka Citadelle,  
Bombay Sapphire, Martin Miller, Johnnie Black,  
Cardhu,  
Brugal Extraviejo and Havanna 7.





#### | GOLDEN DECORATION |

Coloured glassware  
Glass charger plate  
Smooth table linen of choice  
Gala cutlery  
Tiffany chair with choice of colour



#### | ROYAL DECORATION |

Coloured glassware  
Wicker charge plate  
Smooth table linen of choice  
Gala cutlery  
Tiffany chair with choice of colour



#### | PLATINUM DECORATION |

Coloured glassware  
Ceramic charger plate  
Smooth table linen of choice  
Golden cutlery  
Cross chair



WHERE YOUR  
DREAMS COME TRUE



[GRANDHYATTLAMANGACLUBGOLF&SPA.COM](http://GRANDHYATTLAMANGACLUBGOLF&SPA.COM)

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