



GO

GRAND

GRAND HYATT LA MANGA CLUB GOLF & SPA

WEDDINGS

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A scenic view of a golf course. In the foreground, a horse-drawn carriage with two white horses is moving across a green field. The carriage is filled with people. In the background, there are several tall palm trees and a line of green trees. In the far distance, a large building is visible on a hill. The sky is hazy.

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.

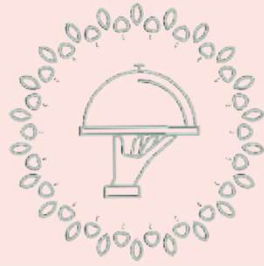
Let us accompany you on this exciting journey.

WHY WE ARE YOUR BEST CHOICE

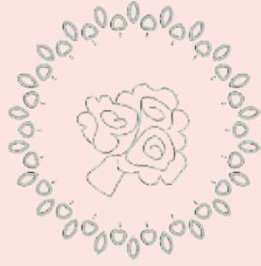
5-STAR SERVICE



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



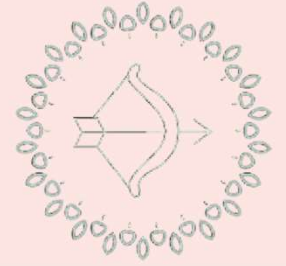
Free tasting menu
50-150 Attendees: 2 person
Above 150 Attendees: 6 person



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**.

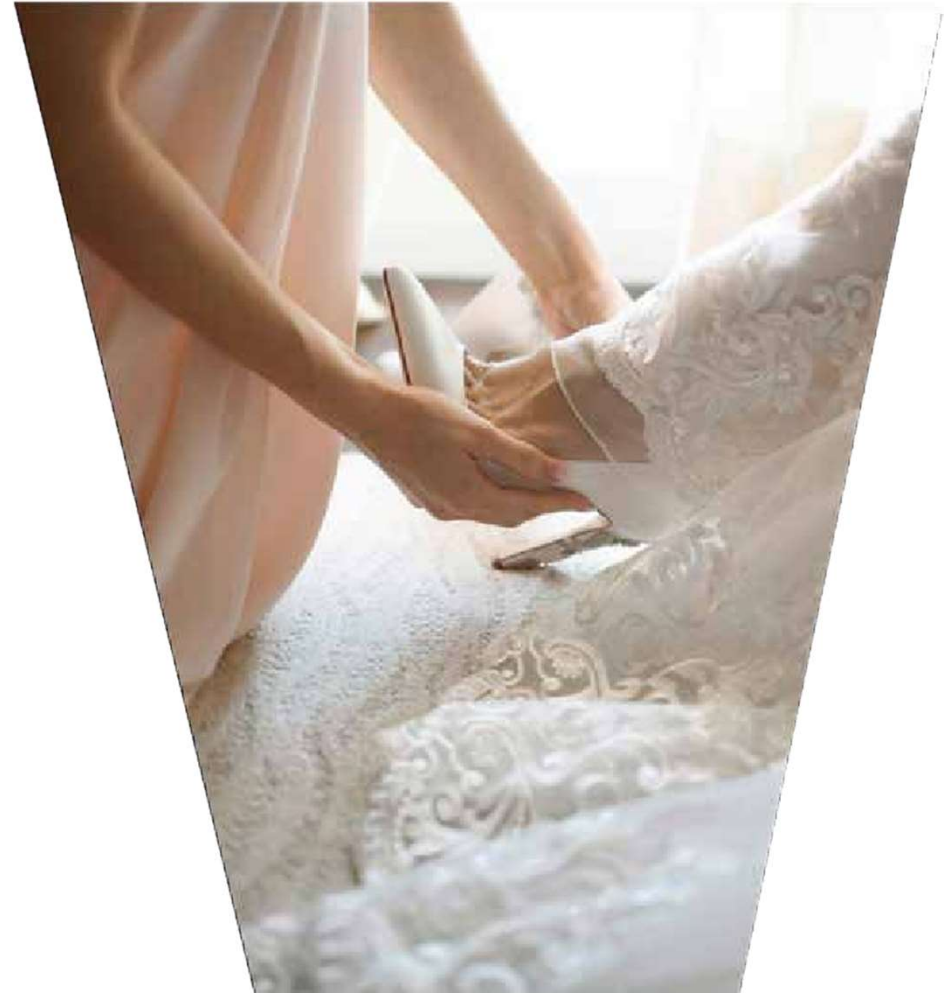
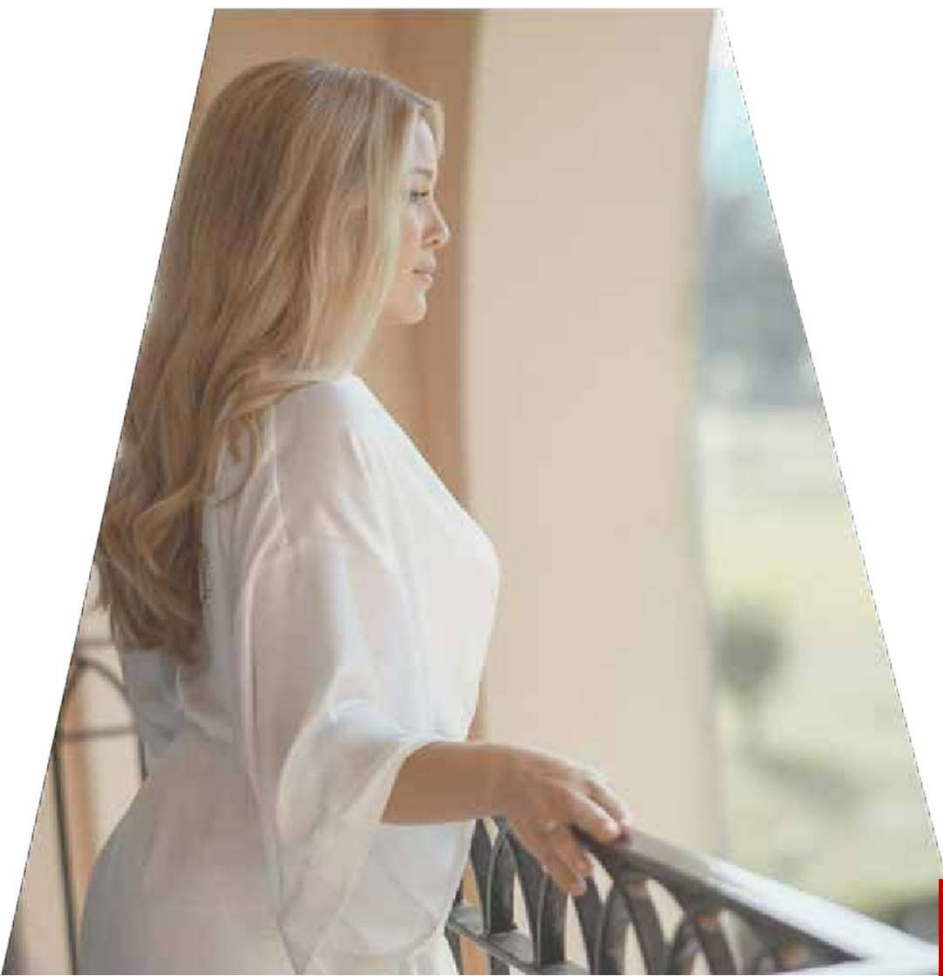
The culinary options at Grand Hyatt La Manga Club Golf & Spa are vast, made in-house by **our expert team of chefs**, with an **extensive choice of food** to compliment your cocktail. There is something to suit all tastes, from the typical Spanish tapas such as jamón serrano or cheese, to the **international** 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	10,50€
National and international cheeses	9,40€
Cartagena snacks	6,60€
'Mini marineras, matrimonios, bicicletas, marineros'	
Migas	6,40€
Murcian cold cut	6,40€
Iberian ham	700€
With country bread and chopped tomato. Includes professional cutter	
Acorn fed Iberian ham	900€
With country bread and chopped tomato. Includes professional cu	
Andalusian station	Upon request
(Fried squid, marinated dogfish, anchovies, blue whiting, cristal prawn)	
Rías Baixas (Galicia)	Upon request
(Norway lobster, red prawn, scallops, razor clams, clams, octopus)	
Cabo de Palos lighthouse	7,10€
Authentic Mar Menor 'Caldero' rice	
Galician octopus	12,10€
Veggie	9,90€
Selection of hummus, vegan meat, rice noodles with vegan prawns, mini salad bowls and vegetable rice)	
Indo-Asian	8,00€
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	9,40€
Assorted Maki, Uramaki, Temaki, Hosomaki	

*These prices are per person.



DRINK STATIONS

Vermouth	7€
Gin & Tonic	9€
Selection of wines	6€
Liqueurs and sweet wines	6€
International beers	6€
Shots	5€

*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 vinaigrette

Roast octopus with paprika puree, lemon vinaigrette, balsamic vinegar and olive oil (Suplement 3€)

Scallop carpaccio with prawn tartar beet sprouts and strawberry soup (Suplement 5€)

Lobster salad with its nectar, asparagus, onion pickled with Modena vinegar (Suplement 10€)



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 5€).

Beef tenderloin with basil sauce, tomato petals and confit potatoes (suplement 6€).

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 3€)

LATE DINNER

'Chocolate and churros' station	7€
American station	16€
Mini hamburgers, hot dogs and fries	
Fried eggs and chips station	10€
Pastry station	7€
Italian station	8€
Selection of pizzas	
Savoury station	8€
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 10€ 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.

| 28€ Per person |

Extra hour: 7€ per person
For 70% of total guests

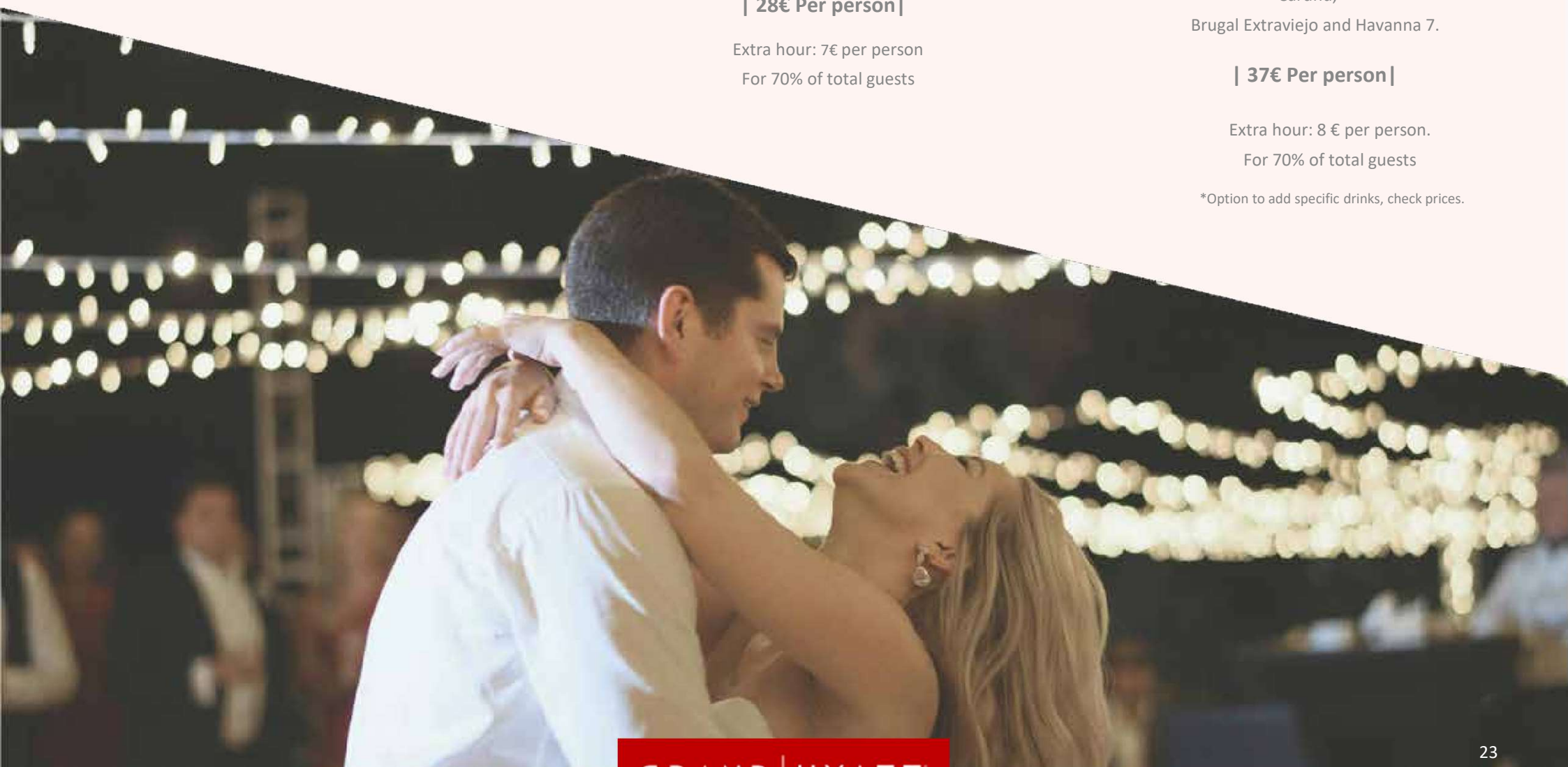
| ROYAL PACKAGE | 3 HOUR |

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

| 37€ Per person |

Extra hour: 8 € per person.
For 70% of total guests

*Option to add specific drinks, check prices.





| GOLDEN DECORATION |

Coloured glassware Glass
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

10€ supplement per person



| PLATINUM DECORATION |

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

15€ supplement per person

WHERE YOUR
DREAMS COME TRUE



GRANDHYATTLAMANGACLUBGOLF&SPA.COM

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