

Weddings 2026

Unforgettable celebrations



LAS ARENAS

BALNEARIO RESORT

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Hoteles SantoS

 LEADING
HOTELS®

Appetizers & buffets



Snacks

Marcona almonds infused with truffle
Pumpkin crisp

Cold appetizers

Smoked scallop spoon with beetroot, lychee and pistachio powder
Steak tartare with cured yolk
Smoked salmon cubes with mild wasabi cream, tomato pearls and kimchi crisp
Foie terrine with mango chutney and plum cake toast
Soft chicken cornetto with light cream, sweet tomato jam and basil chips
Sobrasada crisp with marinated oily fish
“Red Diamond”: beetroot shot with feta cheese and mint oil
Tuna tataki with wakame salad and ponzu reduction with roe

Hot appetizers

Iberian pork tenderloin bite with golden foie
Duck and foie cannelloni spoon with truffle béchamel
King prawn with hints of coconut and mild curry, served with fresh lime and coriander mayonnaise
Mini Spanish omelette with caramelized onion, white truffle mayonnaise and piquillo pepper mayonnaise
Wagyu with puffed bread, sweet potato and yuzu
Juicy mushroom stuffed with cheese and pancetta, on a crispy toast
Fresh basil and ham croquette
Confit artichoke flower with velvet velouté

Beverages

Still and sparkling mineral water
Parsimonia white wine D.O. Utiel-Requena
Parsimonia Crianza red wine D.O. Utiel-Requena
Alegranza Brut Nature cava D.O. Cava
Vermouths, juices, soft drinks and beer

Buffet service for Appetizers

COCKTAIL BAR

Mojito bar, caipirinhas, Aperol Spritz, etc.

Price: according to quotation from the external supplier

HAM BUFFET

100% acorn-fed Iberian ham, carved live at no additional cost, served with coca flatbread, olive oil, salt and tomato.

1000 € / unit

“Joselito” acorn-fed Iberian ham.

1550 € / unit

Recommended ratio: 1 leg per 100 guests

Enhance your ham buffet with a selection of Iberian cured meats:

Extra acorn-fed chorizo, extra acorn-fed spicy sausage and free-range cured pork loin.

4,50 € / person

QUAIL EGG BUFFET

Quail eggs fried live on site (in front of guests), served on sobrasada and honey toast.

Available outdoors only.

5,50 € / person

VERMOUTH BAR

Paper cones with crisps, nuts, assorted olives, marinated anchovies, pork cracklings, gildas, fuet, breadsticks and "regañas".

8,50 € / person

CHEESE BUFFET

Selection of freshly cut cheeses: Galician tetilla, goat cheese, Mahón, Idiazábal and Manchego, served with gourmet toasts and traditional homemade jam.

7 € / person

10 % VAT included

Buffet service for Appetizers

RICE BUFFET

Tasting of two of the following options:

Valencian paella

Seafood fideuà

Baby squid and spring garlic rice

7 € / person

CROQUETTE BUFFET

Selection of signature croquettes: Iberian ham, chicken, cheeses, red shrimp and porcini mushrooms. (2 units per person)

6,00 € / person

SCALLOP BUFFET

Scallops grilled live in front of guests, served with a variety of dressings: béarnaise sauce, vegetable vinaigrette, oyster sauce and teriyaki sauce. Available outdoors only.

9,00 € / person

RAZOR CLAM & QUEEN SCALLOP BUFFET

Razor clams and queen scallops grilled live in front of guests. Available outdoors only.

11,50 € / person

LÓPEZ ANCHOVY BUFFET

Served with assorted toasts.

10 € / person

TUSCAN-STYLE BUFFET

Central Tuscan-style buffet featuring: cheeses, Iberian cured meats, vermouth selection and healthy options. Includes decorative display with vegetables and artisan breads.

22 € / person

10 % VAT included

Menu



Menu 1

Starter

Leek and fennel cream with slices of cod

or

Strawberry gazpacho with sturgeon, beetroot, and raspberry powder

Main Course

Guinea fowl stuffed with foie and walnuts, served with roasted apple purée, redcurrant jus, blueberries and caramelized fruits

or

Confit Iberian pork cheek with red curry potato parmentier

Sorbet (choice of one flavour)

Dessert

Salted chocolate mousse

or

Crème brûlée with passion fruit ice cream and Swiss meringue

Beverages

Mineral water

White wine Parsimonia, D.O. Utiel-Requena

Red wine Parsimonia Crianza, D.O. Utiel-Requena

Cava Alegranza Brut Nature, D.O. Cava

Soft drinks and beers

Coffee and liqueurs

Menu price (including aperitif):

128,00 €

per person.

(10 % VAT included)

Coffee, infusions, and assorted liqueurs served at the table

Chocolate truffles: 1,50 € per person

Petit fours (3 pieces): 4,00 € per person

Menu 2

Starter

Cherry gazpacho with tuna, pork jowl and papaya mousse

or

Roasted hake loin with saffron oyster cream and classic sofrito

Main Course

Oxtail coulant with seasoned potatoes and zucchini pappardelle

or

Low-temperature lamb cylinder with potato purée and mushrooms

Sorbet (choice of one flavour)

Dessert

Coconut mousse with cardamom pineapple, cacao crumble and citrus ice cream

or

Brownie crumbles with bourbon vanilla ice cream and hot chocolate soup

Beverages

Mineral water

White wine Parsimonia, D.O. Utiel-Requena

Red wine Parsimonia Crianza, D.O. Utiel-Requena

Cava Aleganza Brut Nature, D.O. Cava

Soft drinks and beers

Coffee and liqueurs

Menu price (including aperitif):

138,00 €

per person.

(10 % VAT included)

Coffee, infusions, and assorted liqueurs served at the table

Chocolate truffles: 1,50 € per person

Petit fours (3 pieces): 4,00 € per person

Menu 3

Starter

Sesame and coconut salmon, Thai ajo blanco, and avocado tartare

or

Carabinero prawn bisque with salmon quenelle and a wok sauté of scallops, prawns, and vegetables

Main Course

Low-temperature beef rib with broad beans, asparagus, and pumpkin-honey purée

or

Beef tenderloin with balsamic pearl onions, saffron mashed potatoes, crunchy corn puffs, and truffle sauce

Sorbet (choice of one flavour)

Dessert or Cake

Chocolate coulant with avocado and banana coulis, served with “Papantla” vanilla ice cream

or

Caramelized puff pastry mille-feuille with pastry cream and horchata (tiger nut) ice cream

Beverages

Mineral water

White wine Parsimonia, D.O. Utiel-Requena

Red wine Parsimonia Crianza, D.O. Utiel-Requena

Cava Alegranza Brut Nature, D.O. Cava

Soft drinks and beers

Coffee and liqueurs

Menu price (including aperitif):

148,00 €

per person.

(10 % VAT included)

Coffee, infusions, and assorted liqueurs served at the table

Chocolate truffles: 1,50 € per person

Petit fours (3 pieces): 4,00 € per person

Menu 4

Starter

Cod with a light hollandaise sauce on black rice risotto, red pepper nectar, and apple aioli

or

Tuna tartare with confit scallop carpaccio in citrus oil, served with a spring greens and edible flowers salad

Main Course

Beef tenderloin with truffled parmentier-stuffed potato, quinoa risotto, and kimchi crisp

or

Slow-cooked kid goat with mushrooms, cider-poached apple, and truffle

Sorbet (choice of one flavor)

Dessert

Warm yogurt with caramelized mango, blackberry ice cream, and Pedro Ximénez reduction

or

Apple pie with vanilla ice cream and maple syrup

Beverages

Mineral water

White wine Parsimonia, D.O. Utiel-Requena

Red wine Parsimonia Crianza, D.O. Utiel-Requena

Cava Alegranza Brut Nature, D.O. Cava

Soft drinks and beers

Coffee and liqueurs

Menu price (including aperitif):

158,00 €

per person.

(10 % IVA included)

Coffe, infusions and assorted liqueurs served at the table

Chocolate truffles: 1,50 € / person

Petit fours (3 piezas): 4 € / person

Menu 5

Starter

Sea bass with creamy mushroom rice

or

Mango salmorejo with lobster, strawberries, and a light avocado mousse

Main Course

Salt-crusted beef tenderloin with olive oil mashed potatoes and crispy leek
(Each guest's doneness will be taken individually)

or

Crispy suckling pig with three apple textures

or

Wagyu with creamy tubers and sweet sweet potato pie
(7 € supplement per person)

Sorbet (choice of one flavor)

Dessert

Valencian horchata (tiger nut) French toast with milk merengue ice cream and strawberries

or

Kit Kat temptation with hazelnut and chocolate chantilly

Beverages

Mineral water

White wine Parsimonia, D.O. Utiel-Requena

Red wine Parsimonia Crianza, D.O. Utiel-Requena

Cava Alegranza Brut Nature, D.O. Cava

Soft drinks and beers

Coffee and liqueurs

Menu price (including aperitif):

168,00 €

per person.

(10 % VAT included)

Coffee, infusions, and assorted liqueurs served at the table

Chocolate truffles: 1,50 € per person

Petit fours (3 pieces): 4,00 € per person

Children's menu

Starters

Mini ham croquettes

Chicken croquettes

Spanish potato omelet skewer with olive

Mini burger with cheese

Fried calamari (Roman-style)

Mini cheese brioche

Main Course

Breaded chicken breast served with fries

or

Boneless Valencian paella (minimum 5 children)

or

Valencian style oven-baked rice (minimum 5 children)

Dessert

Ice cream

Beverages

Soft drinks

Juices

Mineral waters
(still and sparkling)

Menu price:

45,00 €
per person
(10% VAT included)

Other wines

White wine:

Nebula, D.O. Rueda	No additional charge
Marqués de Riscal, D.O. Rueda	+4 €
Martín Codax, D.O. Rías Baixas Albariño	+6 €

Red wine

Dolmo Roble, D.O. Ribera del Duero	No additional charge
Raiza Crianza, D.O. Rioja	No additional charge
Luis Cañas, D.O. Rioja	+4 € / per person
Matarromera, D.O. Ribera del Duero	+7,50 € / per person

Cava

Price upon request

Sorbet Choices

- Lemon with vodka and basil
- Mixed berries
- Green apple
- Melon
- Blood orange
- Mango
- Mandarin
- Pineapple and mango with calvados
- Agua de Valencia
- Mojito
- Orange and strawberry
- Lemon with gin foam

Special Menus

We know that every guest is unique.

That's why we adapt our menus to suit any allergies, intolerances, veganism, or any other individual needs of each guest

Open bar – Premium brands

The open bar will begin after the table service of coffees and infusions. Afterwards, the couple may extend the open bar service by paying the applicable hourly supplement

Soft drinks

Mineral water (still and sparkling)

Beers (alcoholic and non-alcoholic)

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Ron Brugal Añejo

Ron Cacique

Ron Matusalem

-

Ginebra Zeeland

Ginebra Seagrams

Ginebra Beefeater

Ginebra Larios 12

Ginebra Puerto de Indias

-

Vodka Stolichnaya

Vodka Smirnof

Vodka Absolute

-

Whisky Ballantines

Whisky Johnie Walker Red Label

Whisky Cutty Shark

For events with more than 100 guests (adults):

Until 8:00 PM (lunch service) / until 3:30 AM (dinner service): 19 € per person

Until 9:00 PM (lunch service) / until 4:30 AM (dinner service): 22 € per person
(Includes late-night snack)

For events with 50 to 100 guests (adults):

Until 8:00 PM (lunch service) / until 3:30 AM (dinner service): 29 € per person

Until 9:00 PM (lunch service) / until 4:30 AM (dinner service): 32,75 € per person
(Includes late-night snack)

The open bar charge will apply to 100% of the guest

Extra hour:

+ 7,50 € per person (VAT included) for 100% of guests

Latest end time for dinner events: 5:30 AM

Additional Late-Night Snack Buffets

Pizza Buffet 6,00 € / person

Tasting of four freshly made pizza varieties.

Valencian Buffet 7,25 € / person

Selection of Requena cold cuts: red pepper sausage, fresh sausage, and black pudding sausage, served with freshly baked bread.

Burger Buffet 5,75 € / person

Mini burgers with cheese and deluxe fries, served with ketchup and mustard

Hot Dog Buffet 4,50 € / person

Hot dog buffet served with crispy onions, pickles, ketchup, and mustard

Poached Egg Buffet 5,75 € / person

Poached eggs served with serrano ham powder and pan-fried potatoes, with freshly baked bread.

Rice & Fideuà Tasting 7,00 € / person

Boneless Valencian paella and mushroom fideuà with foie.

Horchata (tiger nut milk) with Fartons (Valencian pastry) 5,75 € / person

Waffles with Chocolate 4,75 € / person

Chocolate with Churros 5,75 € / person

- For events with fewer than 100 guests, the buffet must be contracted for 100% of adult guests.
- For events with more than 100 guests, the buffet must be contracted for 70% of adult guests.

Mobile Disco

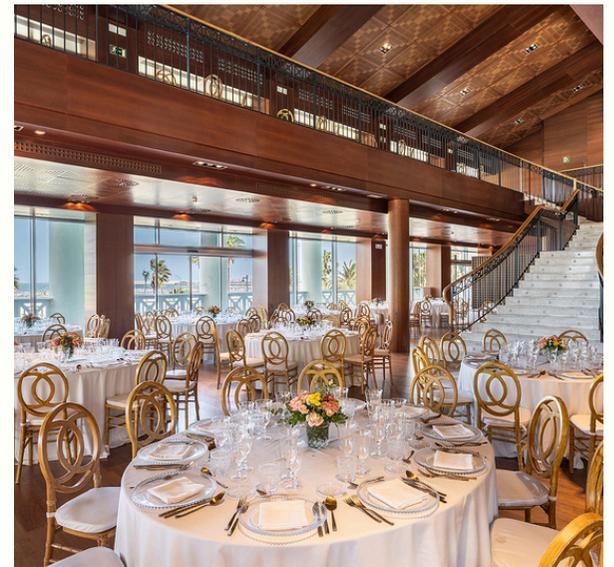
Midday services until 8:00 p.m. and dinner services until 3:30 a.m.: 1000 €

Midday services until 9:00 p.m. and dinner services until 4:30 a.m.: 1125 €

10% VAT included

Overtime price: +125 € per hour (VAT included).
(Maximum end time for dinner services: 5:30 a.m.)

Sound system for other spaces and Diana Room: 175 € (10% VAT included)



Civil Ceremony

Space rental

700 € 10% VAT included

Table and lectern for the officiant

Sound system and microphone (1)

Seating for the couple (poufs)

50 wooden chairs for guests (supplement applies for additional quantity)

Assistance with guest reception and coordination of the couple's entrance to the ceremony, included.

Floral decoration not included (please consult our suppliers)

Supplement for music during the civil ceremony: 275 € (10% VAT included)

Please note that the officiant is not included in the price and that ceremonies held at the hotel are symbolic.

The hotel cannot guarantee the absence of external noise (festivals or other activities outside the hotel premises, unrelated to the establishment) that may interfere with the sound system or the development of the civil ceremony.



Courtesies

- Personalized Menu card
- Standard floral decoration on the head table and guest tables.
- Table clothe and tableware available to choose for standard tables of 8 to 10 guests.
- Cloakroom service and restroom maintenance during the event
- Wedding night for the couple with breakfast included.
- Stay of 2 nights at any of the Hoteles Santos, upon request and subject to availability (valid for 1 year).
- Special room rates for family members and guests.
- Please consult the Banquets Department for rates, which are always subject to hotel availability.
- 3 parking spaces included.
- 2 hours of free parking for all wedding guests.
- Menu tasting:
 - Less than 100 adults: menu tasting not included (if requested, it will be added to the final invoice at the price of the selected menu).
 - From 100 to 150 adults: tasting included for 4 guests.
 - From 150 adults onwards: tasting included for 6 guests.

*Any additional guests for the tasting beyond the above will be added to the final invoice at the contracted menu price.

**Menu tasting will take place on Tuesday, Wednesday or Thursday, at lunchtime.

Room rates

Low season rates

(Includes January, February, March, April, November and December) Except during Easter Week and special events in the city.

Classic Room (city view)

Price for 1 person: 180 €

Price for 2 persons: 210 €

Deluxe Room (sea view and terrace)

Price for 1 person: 235 €

Price for 2 persons: 265 e

High season rates

(Includes May, June, July, August, September and October)

Classic Room (city view)

Price for 1 person: 275 €

Price for 2 persons: 305 €

Deluxe Room (sea view and terrace)

Price for 1 person: 365 €

Price for 2 persons: 395 €

10% VAT and breakfast included

Prices valid for a maximum of 10 rooms, with a minimum stay of two nights during high season.

All rates are subject to hotel availability. This information does not constitute a reservation.

To make a reservation, please contact the Reservations Department.

Formalization of the Banquet Reservation

A deposit of 2000 € must be paid upon signing the contract as a guarantee for the reservation via bank transfer to:

BANCO DE SANTANDER ESo2 0049 0796 90 2210197744

One month before the wedding date, the approximate number of guests will be confirmed and a deposit of 50% of the total contracted amount must be paid.

Ten days before the event, the final number of guests will be confirmed (this will be the minimum number to be billed) and an additional 40% must be paid.

72 hours before the event, the number of guests may be increased by up to 10 additional people, but it may never be reduced.

The total invoice amount must be paid before leaving the hotel.

General conditions

- Supplement for holding the banquet in the gardens: 5,50 € (VAT included) / per person (minimum 575 €)
- Conditions and courtesies valid for celebrations of more than 100 adult guests.
- Special discounts in low season. See calendar.
- Exclusive use of the hall: For weddings with a number of guests below the minimum capacity of the assigned hall, a supplement of 35 € (VAT included) per guest will be applied for each guest below this minimum.
- Price per person
- 10% VAT included.
- If a Wedding Planner is not available, please consult for the supplementary service of setting up details.
- Materials provided by the client for the event will be stored for up to 5 days after the event ends. The hotel is not responsible for loss or damage of materials not collected by the client at the end of the event.
- Five days before the service, guest lists and the layout plan must be submitted. Any change in the setup once the plan has been delivered may be subject to an additional charge.
- Entry of non-approved suppliers must have the express authorization of the Hotel management. If authorized, these companies must comply with the conditions and requirements demanded by the Hotel.
- Regulation (EU) No. 1169/2011: Our hotel provides information regarding food allergies and intolerances. Please ask our staff about the ingredients contained in each dish. We will be happy to advise you.