



LA MANGA CLUB
WEDDINGS

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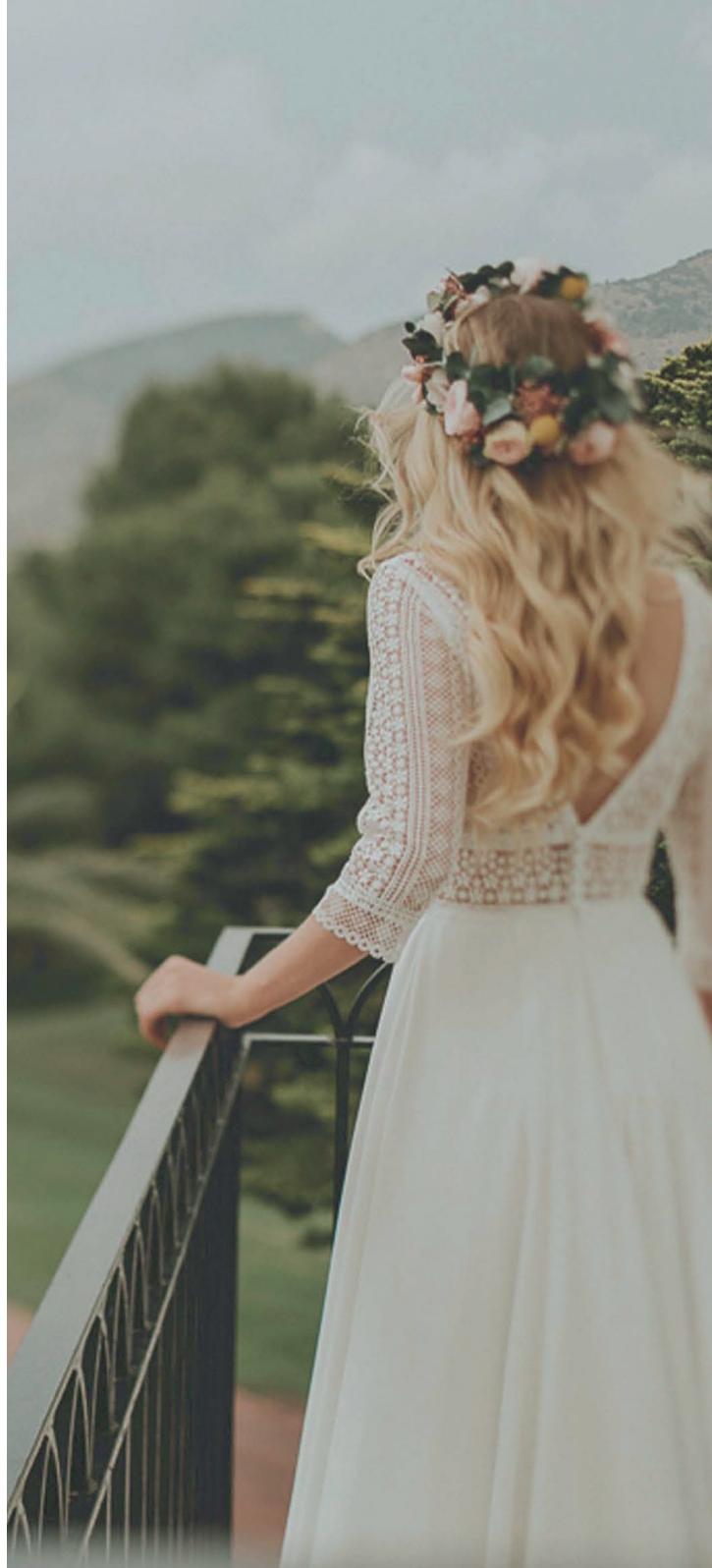
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ABOUT LA MANGA CLUB

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

La Manga Club 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 at **La Manga Club: a 5-star service for a 5-star wedding**.

YOUR SECOND BEST DECISION

La Manga Club 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 La Manga Club is the perfect choice to celebrate your wedding, your love, your life.

Let us accompany you on this exciting journey.

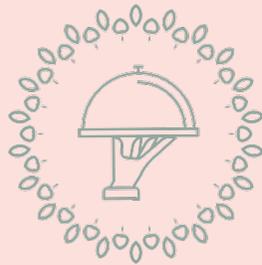


WHY WE ARE YOUR BEST CHOICE

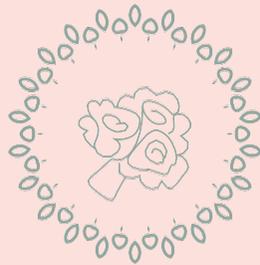
5-STAR SERVICE



Accommodation in the Bridal Suite and breakfast in the Príncipe Felipe 5*Hotel (Subject to availability)



Free tasting menu sample for six people (Minimum 100 diners)



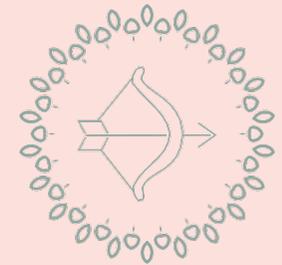
Special price for **personalised floral arrangements** for the tables



Decoration **package included**



Special discounts on accommodation for guests



Special benefits with suppliers recommended by La Manga Club



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



CUSTOM WEDDING AT LA MANGA CLUB

If there is something that distinguishes **La Manga Club**, 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.

Your dream wedding location awaits.



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 **La Manga Club** 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, flavours or the local culinary delicacies **from the region of Murcia** including el Caldero (seafood risotto) and mini-marineras (small seafood snacks).

In addition, you can choose from **various drinks 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 **La Manga Club**, 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

La Manga Club boasts 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* and your guests will get to enjoy special discounts during their stay.

*subject to availability



MENUS



OPTION 1

129€

(Includes Golden Table Setting)

COCKTAIL

COLD CANAPES

Assorted-flavour creamy hummus in cones
Cordoba Salmorejo with crunchy ham flakes
Foie with violet petal jam on German toast

Marinated tuna, kimichi mayonnaise, wakame seaweed and soy beans

HOT CANAPES

Panko-breaded prawns
Mini Iberian ham croquettes
Curry Prawn Gyozas

Strawbery and Manchego cheese ball

FOOD STATIONS

Cartagena snacks/ tapas: "marineras, matrimonios, bicicletas, marineros"
Cabo de Palos lighthouse: Authentic Mar Menor 'Caldero'

MENU

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



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



Coconut mousse finger with pineapple
compote and mango glaze



Petit fours
Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours



COCKTAIL

COLD CANAPES

Bloody Mary with cockles
Aubergine tartare
Mini vegan tofu cone with kimichi sauce
Orange macaroons with smoked duck and onion jam

HOT CANAPES

Cod and prawn tartlet oxtail
Gyozas with hoisin sauce
Mini porcini mushroom croquettes
Pheasant sweets

FOOD STATIONS

National and International cheese station with eight different varieties
Cabo de Palos lighthouse: Authentic Mar Menor 'Caldero'

OPTION 2 135€

(Includes Golden Table Setting)

MENU

Foie bites with raspberry cookies,
mango chutney and port reduction



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



Triple chocolate ingot with vanilla sauce



Petit fours
Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours



OPTION 3

145€

(Includes Golden Table Setting)

COCKTAIL

COLD CANAPES

Foie and raspberry lollipop
Mango, tomato and hazelnut lollipops
Salmorejo with mango and crab meat
Parmesan cannoli filled with surimi salad with pink sauce

HOT CANAPES

Panko-breaded prawns
Oxtail Gyozas with hosin sauce
Cod brandade bites
Assorted skewers: chicken satin, teriyaki beef and Iberian pork

FOOD STATIONS

Iberian ham with country bread and chopped tomato
(Includes professional cutter)
Migas: local tapas from Spain

MENU

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



Charred Iberian pork with sweet potato puree and vegetables



Chocolate cake with seed crumble and dark chocolate mousse



Petit fours
Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours



OPTION 4

149€

(Includes Golden Table Setting)

COCKTAIL

COLD CANAPES

Foie and raspberry lollipops
Cheese, honey and almond lollipops
Cream cheese and salmon macaroons
Mini watermelon and basil gazpacho

HOT CANAPES

Cod brandade bites
Prawn curry gyozas
Mini Oxtail Croquettes
Mini Burger with soy mayonnaise

FOOD STATIONS

Iberian ham with country bread and chopped tomato
(Includes professional cutter)
National and International cheese station with eight different varieties
Andalusian station: Selection of fried fish

MENU

Salmon tartar with avocado and toasted basil and tomato bread



Suckling pig cooked at a low temperature,
with roast chateau potatoes with thyme, candied pears,
green asparagus and beet sprouts



Chocolate coulant with vanilla ice cream and caramel shards

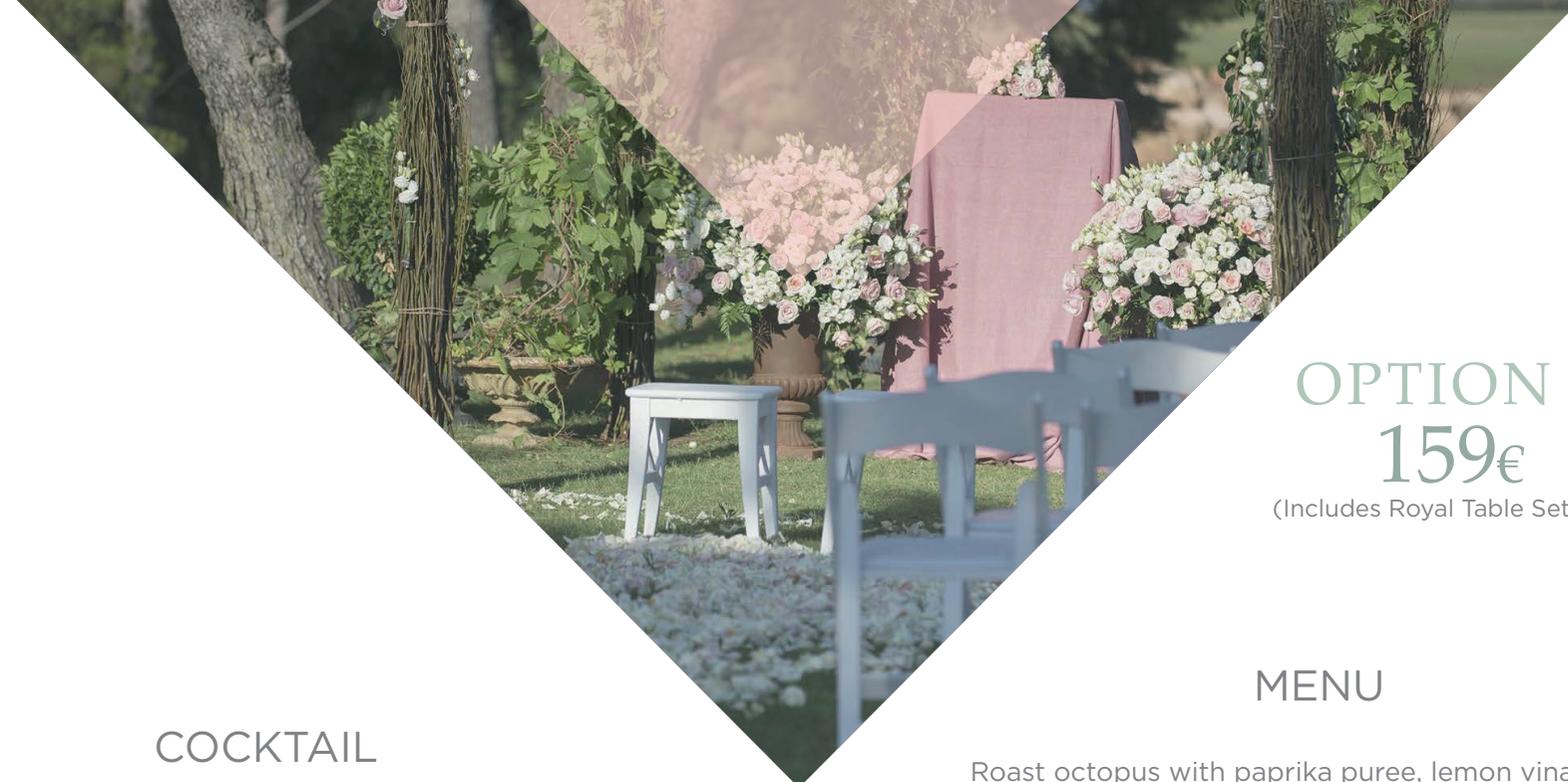


Petit fours
Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours



OPTION 5

159€

(Includes Royal Table Setting)

MENU

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



Grilled sirloin steak with creamy basil sauce, glazed shallots, mix
of mushrooms and potatoes candied with mountain herb aroma



White chocolate and mango egg in a nest



Petit fours

Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours

COCKTAIL

COLD CANAPES

Partridge pate lollipops with orange
Shots of White garlic with fired almonds
Macaroons with prawn ceviche
Parmesan cannoli filled with surimi salad with pink sauce

HOT CANAPES

Panko-breaded prawns
Mini oxtail croquettes
Prawn curry gyozas
Mini Waygu beefburger with soy mayonnaise

FOOD STATIONS

Iberian ham with country bread and chopped tomato
(Includes professional cutter)
Cartagena snacks/ tapas: 'marineras, matrimonios, bicicletas, marineros'
Indo-Asian Station: The best tastes from south-east Asia



OPTION 6

169€

(Includes Platinum Table Setting)

COCKTAIL

COLD CANAPES

Foie and raspberry lollipops
Cream cheese and salmon macaroons
Manchego cheese and quince lollipops
Mini watermelon and basil gazpacho

HOT CANAPES

Pheasant sweets
Panko-breaded prawns
Mini oxtail croquettes
Prawn curry gyozas

FOOD STATIONS

Iberian ham with country bread and chopped tomato
(Includes professional cutter)
National and International cheese station with eight different varieties
Indo-Asian Station: The best tastes from south-east Asia
Andalusian station: Selection of fried fish

MENU

Half lobster with its nectar and red onion pickled in balsamic vinegar



Grilled Friesian beef tenderloin with celery, turnip
and carrot mash and truffle sauce



Chocolate-covered Cherry mousse with a kirsch centre



Petit fours
Coffee and teas

HOUSE DRINKS PACKAGE

Clamor (Chardonnay, Albariño, Sauvignon Blanc), D.O. Costers del Segre
Clamor (Cabernet Sauvignon, Tempranillo, Merlot), D.O. Costers del Segre
Marqués de Monistrol Brut Nature, D.O. Cava
Water, beer and refreshments

Standard open bar included for 3 hours



STATIONS

FOOD STATIONS

Salted fish station	7€
National and international cheeses	5,50€
Includes eight different varieties	
Cartagena Snacks	3,50€
'Mini marineras, matrimonios, bicicletas, marineros'	
Migas	3,50€
Local tapas from Spain	
Iberian ham	620€
With country bread and chopped tomato. Includes professional cutter	
Acorn fed Iberian ham	720€
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	3,50€
Authentic Mar Menor 'Caldero'	
Galician Octopus	8€
Veggie	5€
Selection of hummus, vegan meat, rice noodles with vegan prawns, mini salad bowls and vegetable rice)	
Indo-Asian	5€
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	

*These prices are per person. Ask for minimum number of guests.



DRINKS STATIONS

Flavoured waters	2€
Vermouth	5€
Gin & Tonic	5€
Selection of wines	4€
Liqueurs and sweet wines	4€
Cocktails	4€
International beers	4€
Shots	4€
Cigar & Malt Club Corner	Price upon request
Select Premium whiskey and high end cigars: Lagavulin, Cohibas, among other brands	

*Stations for a minimum of 50 people

*These are prices per person

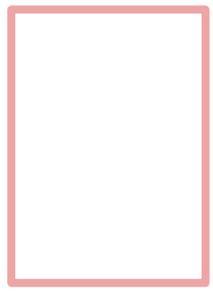


LATE DINNER

‘Chocolate and churros’ station	5€
American station	8€
Mini hamburgers, hot dogs and fries	
Fried eggs and chips station	6€
Pastry station	5€
Italian station	6€
Selection of pizzas	
Savoury station	7€
Various salads, mini serrano ham and tomato rolls, york ham and cheese sándwich canapes	

*Stations for a minimum of 60 people

*These are prices per person



DRINKS PACKAGES

| SOUTH-EAST PACKAGE |

Supplement: €6 per person

White wine Castaño Macabeo, D.O. Yecla
Red wine Juan Gil, D.O. Jumilla
Sparkling Viña Galtea, Campo de Cartagena

| CLUB PACKAGE |

Supplement: €10 per person

White wine Marques de Riscal
Sauvignon Blanc, D.O. Rueda
Red wine Vina Ardanza, D.O. Rioja
Champagne Moet Chandon

All the packages include water, beer and refreshments

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



OPEN BAR PACKAGES

| STANDARD PACKAGE | 3 HOUR |

(Included in the menu)

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

Extra hour: €5 per person

For 70% of total guests

| ROYAL PACKAGE | 3 HOUR |

Standard package plus:

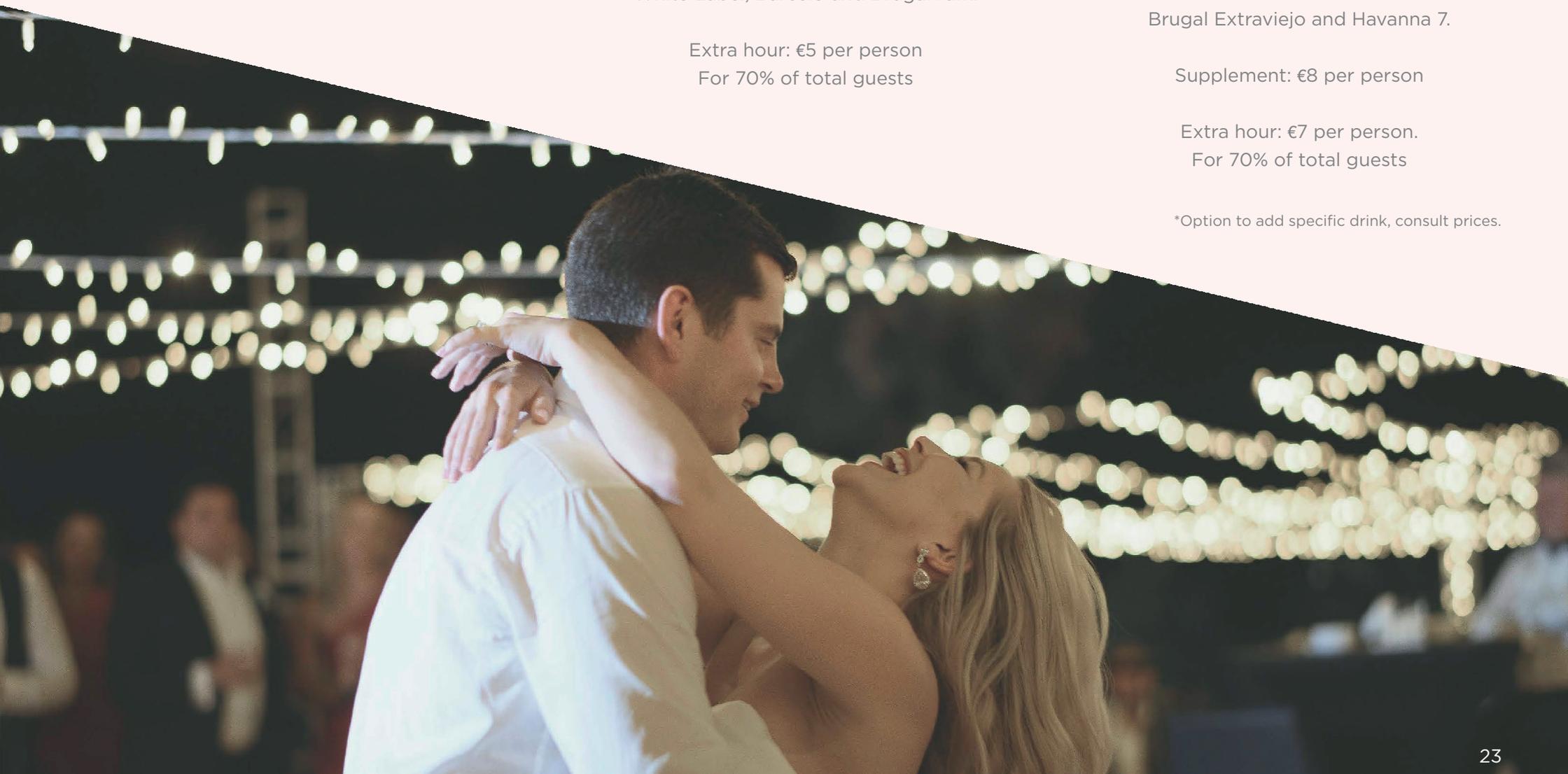
Vodka Citadelle, Bombay Sapphire,
Martin Miller, Johnnie Black, Cardhu,
Brugal Extraviejo and Havanna 7.

Supplement: €8 per person

Extra hour: €7 per person.

For 70% of total guests

*Option to add specific drink, consult prices.





| 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
Premium smooth table
linen of choice
Gala cutlery
Tiffany chair

€6 supplement per person



| PLATINUM DECORATION |

Coloured glassware
Deluxe cut glass charger plate
Premium table linen of choice,
smooth or printed
Golden cutlery
Cross chair

€10 supplement per person

WHEN YOUR
DREAMS BECOME
REALITY



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