



Restaurante-Bar

El Moscatel

Re: Forthcoming Wedding

Manilva

Dear Wedding Couple,

First of all congratulations on your forthcoming wedding and thank you for considering us as the location for your Wedding. We are very proud and happy to welcome you as wedding couple in "El Moscatel" and will do our utmost to make this a very special day for you.

We have put together some menu options. These menus serve as examples and because we only work with fresh and seasonal products several items might not be available at the time of your wedding therefore we would like to tailor make a menu for you to suit your taste and wedding date. All the prices include IVA and are per person.

Furthermore we would like to offer you the following wedding package with:

- Complimentary Tasting Menu for 2 at least 2 weeks prior to the Wedding on reservation
- Welcome cocktail with 3 tapas of your choice, a cava cocktail, sherry and orange juice
- Personalized Menu & Name cards
- Red Carpet Welcome
- Candles and Floral Center Pieces on the tables
- Wedding cake of your choice included as dessert in the menu price
- Option to have chair covers and table linen in the color of your choice
- On your first anniversary we welcome you back with a complimentary Tasting Menu for 2 in our restaurant

You can also find some entertainment options and to help you with your arrangements we can take care of the flowers and photographer.

We can cater for diet and vegetarian requirements if this is communicated to us at least 1 week in advance.

With regards to payment: a 50% non refundable deposit must be paid 1 month in advance and the remainder must be paid within a week after the event. Final numbers need to be communicated to us at least 1 week in advance and this will be the minimum for which you will be charged.

I would like to finish by wishing you success with all your wedding arrangements and look forward to hearing from you soon.

Kind Regards,

Ninke van de Bult

MENUS:

Menu Creativa:

Paella Fritter with an Garlic Mayonnaise

Free range Chicken breast stuffed with Sun Dried Tomatoes and Mozzarella

Millefeuille of Mascarpone, Apple and Raisins or Wedding Cake

White Wine Suggestion: Acantus Sauvignon Blanc, Toledo

Red Wine Suggestion: Principe de Viane Cabernet Sauvignon Crianza, Navarra

3 course menu 49.00 €

Including homemade bread, still and sparkling mineral water, wine and coffee with petit fours

Menu Festivo:

Home Smoked Chicken Salad with a Pesto Dressing

Sweet Potato and Sherry Soup with Serrano Ham Crisps

Sea bass Fillet with Almond Sauce and Green Asparagus

White Chocolate Pannacotta with Raspberries or Wedding Cake

White Wine Suggestion: Yuntero Macabeo Chardonnay, La Mancha

Red Wine Suggestion: Yuntero Tempranillo Cabernet Sauvignon, La Mancha

4 course menu 55.00 €

Including homemade bread, still and sparkling mineral water, wine and coffee with petit fours

Menu del Chef:

Goat Cheese Salad with a Honey and Thyme dressing

Cold Beetroot Soup with Scallops

Braised Quail with Port Marinated Prunes

Iberico Fillet served with Orange Glazed Onions

Dark Chocolate Tartlet with Vanilla Ice cream or Wedding Cake

White Wine Suggestion: Montespejo Doradillo and Moscatel, Tierras de Mollina, Malaga

Red Wine Suggestion: Gadea Syrah, Tierras de Mollina, Malaga

5 course menu 65.00 €

Including homemade bread, still and sparkling mineral water, wine and coffee with petit fours

Menu El Moscatel:

Carpaccio of Mojama, air-dried Tuna

Walnut and Celery soup with Blue Cheese

Slightly Spicy Chorizo Fritter with a Balsamic Reduction

Fillet Steak wrapped with Provencal Herbs and Mushroom Duxelle in Puff Pastry

Filo Parcel with Ronda Goats cheese

Fresh Fruit Salad grilled with Moscatel Sabayon or Wedding Cake

White Wine Suggestion: Verdejo Oro de Castillo, Rueda

Red Wine Suggestion: Lopez de Haro Crianza, Rioja

6 course menu 75.00 €

Including homemade bread, still and sparkling mineral water, wine and coffee with petit fours

Wedding Cake Options:

We can make any of the following homemade wedding cakes. If you like to have a dessert and have the wedding cake served separate from the rest of the menu this will be 3.5 € per person.

1. Raspberry and White Chocolate Parfait Cake
2. Dark Chocolate and Hazelnut Cake
3. Lemon Cheese Cake

Childrens Menu:

For children we offer a fixed 3 course menú for 15.00 € including softdrinks and water. The menu will be decided upon together with yourselves so we can adjust to the likes of the children in question.

Tapas Prices:

Three tapas (2 creative + 1 warm or luxury) of your choice are included in welcome cocktail of the wedding package on arrival of your guests. However if you like to serve some more canapés during the party after dinner you can choose from the following list.

Creative Canapés:

- Mojama, air dried tuna, and Cucumber
- Sweet Spicy Horn with Bacon and a Sweet Potato Sauce
- Cheese Lolly Pop with Walnut and Green Apple
- Oven Dried Tomato with Cream Cheese
- Gin Tonic Jellies
- Refreshing Gazpacho

Warm Canapés:

- Prawn and Almond Fritata
- Fried Risotto and Serrano Ham Balls

Luxury Canapés:

- Home smoked Duck breast with Port Marinated Prune
- Iberico Ham with a Sherry and Almond Mousse
- Smoked Salmon and Spinach Crêpe

3 canapés (2 creative + 1 luxury or warm) p.p. – 5.00 €

Every extra creative canapé p.p. – 1.50 €

Every extra luxury or warm canapé p.p. – 2.50€

Drinks Prices:

Our drinks prices are fixed per hour and per person and include beer, wine, water, soft drinks and juices. You have the option to include house brand of spirits and liquors as well.

Drinks prices exclusive of spirits and liquors:

7.50 € per person per hour

Drinks prices inclusive of house brands of spirits and liquors:

10.00 € per person per hour

Venenciador:

To give your guests a typical Spanish welcome we can arrange a professional venenciador from Jerez de la Frontera who will delight your guests with the art of pouring a glass of sherry straight from the barrel. Prices start from 400 €.

Extra Arrangements:

To help you organize your day we have contact with florists and photographers and we can help you make other arrangements as well if you wish. Ask for details.

Entertainment Options:



Jamie

Guitarist and singer suitable for all ages and nationalities. Will definitely get the feet of the ground. Has build up an excellent reputation in the area, amongst others in Duquesa. International repertoire and his own songs. From 450 €

Marlies & Diego

Duo with Dutch lady singer and Argentinean guitarist. International repertoire, some Dutch songs and Brazilian dance music. From 400 €

Several Jazz Options

Duo, Trio or Quartet of Jazz from pure Jazz to more modern and easy going Jazz to swinging Latin Jazz and Pop Soul. Prices differ from 150 € to 300 € per person.

Lydia

English performer with lots of years of experience on Broadway with mainly Andrew Lloyd Webber shows (egg. Cats, Sunset Boulevard). She sings ballads to excellent quality backing tracks. The general feel will be relaxed and casual which is great as background music. Her repertoire consists among others of songs from Katie Melua, Eve Cassidy and Patsy Cline. From 350 €

Flamenco:

We have contact with several Flamenco singers and dancers. Prices depend on how many dancers and other musicians you would like to perform but range between 500 € and 1000 €.

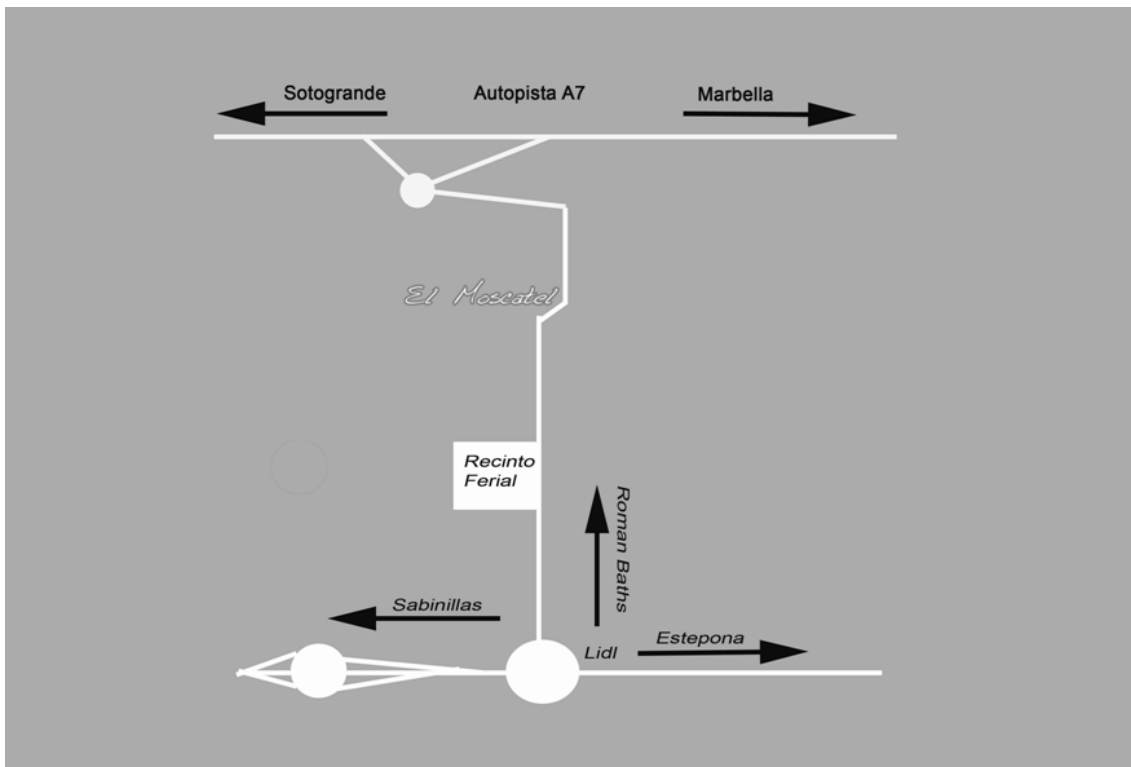
Pianists

We work with 2 pianists:

Malcolm from Birmingham with his 20 years experience as professional piano player has a broad range of songs that he can play and is always open for requests. Can be used as background but also as entertainer. From 150 €

Antonio talented student from Granada plays a mixture of classical, international and Spanish music, can sing as well. To be used as background music. From 100 €

Directions:



From direction Marbella: Take the tolway (AP7) in the direction of Algeciras / Cadiz. Take exit 142, Manilva, Casares, Gaucin. Go straight on at the roundabout, follow direction "camino". Drive down the valley passing the stone quarry on the left and industrial park on the right. Follow the turn to the right in the road, a few hundred meters after the turn you can find the restaurant on the right-hand side.

From direction Algeciras / Cadiz: Take the tolway (AP7) in the direction of Malaga / Marbella. Take exit 142, Manilva, Casares, Gaucin. Go straight on at the roundabout, follow direction "camino". Drive down the valley passing the stone quarry on the left and industrial park on the right. Follow the turn to the right in the road, a few hundred meters after the turn you can find the restaurant on the right-hand side.

From Estepona: Take the N340 towards Sabinillas. Turn right when you see a large Lidl at the roundabout before entering Sabinillas. Drive straight on for approx. 3 km. past the Fair Ground. The restaurant is on the left-hand side.

From Sotogrande: Take the N340 towards Sabinillas. Turn left when you see a large Lidl at the roundabout after passing Sabinillas. Drive straight on for approx. 3 km. past the Fair Ground. The restaurant is on the left-hand side.