



Make your dreams come true

I DO!

Thank you for placing your confidence in Costa Adeje Gran Hotel 5* to celebrate such a special day. The wide experience of our professionals will guarantee that your wedding will be a success.

In addition, it is our pleasure to inform you that, after confirming your wedding, you will receive the following gifts:

- Menu tasting for the Bride and Groom to be.
- The wedding night in a Senior Suite; valid for weddings with minimum 60 guests.
- The wedding night in a Double Room with views; valid for weddings with less than 60 guests.
- On your wedding night we will surprise you with some special courtesies. The next day we will deliver breakfast to your room.
- Special rates for your guests in the 3 hotels which GF Hoteles offers in Costa Adeje. 10% discount, not combinable with other offers.





Ceremony

You begin with a beautiful ceremony surrounded by Palm trees, with views of the sunset and the sea, for just 490€ (VAT included). This price includes the space, the set-up of the seats with white or yellow covers, 2 pedestals at the entrance with personalized floral arrangement; red, purple or camel coloured carpet; Altar with seats for the Bride and Groom; gazebo with 3 bouquets of flowers; technician with sound equipment included. We can also offer interior spaces. Our decorators will be delighted to give you a quote for some special decorative ideas, or to bring to life your own suggestions. The hotel will recommend a Master of Ceremonies for 350€ (VAT included), with whom you will meet in advance to prepare the wedding blessing.

Wedding Banquet

Create a personalized menu from our list of suggestions; if you wish, our expert chefs can offer their advice. Any guests with special dietary needs will receive a menu in accordance with their requirements. For the little ones, we can offer a 3 course children's menu, at half the price of the chosen package.

With our wedding packages there will be no surprises, because they are very comprehensive. Along with the menu, we include the design and printing of the menu cards; the printing of the seating plan; the printing of directions on how to arrive at confirmed events; table centrepieces; white or yellow tablecloths; chairs with white or yellow covers and sashes of gold, pink, turquoise or red; under plates (red or gold) and sound equipment for background music.





Gold Package 85€ (VAT included)

4 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake

Platinum Package 99€ (VAT included)

6 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake

Premium Package 120€ (VAT included)

8 varieties of appetizer (60 minutes)

Hot or cold starters

Fish

Sorbet

Meat

Dessert or Wedding cake

Selection of white and red wine

Beer, refreshments & water

Cava, coffee & liquor

Prices for weddings of minimum 60 guests. Between 20 & 59 guests, a supplement of 15€ per person will be applicable.



Appetizers (Gold, Platinum & Premium)

Mini sandwiches with roast pepper & tuna

Canarian cheese bites & coriander mojo

Cod croquettes with ali-oli
Brava Potatoes

Potatoes filled with meat & almogrote

Sweet potato bites with cod & coriander mojo

Humus with tapenade

Fried cheese with tomato jam

Melon dip with parmesan & nutty bread

Goat's cheese with pear & sesame chutney

Spicy mussels bravo

Iberian croquettes

Octopus with olive oil

Sweet potato bites with banana & lime

Piquillo Peppers Tapenade

Sweet morcilla sausage

Endives with almogrote

Canarian tomatoes confit & cream of ham

Guacamole with anchovies

Andalusian squid

Prawns with mango

Melon bites with hazelnut & gorgonzola

Fresh Canarian cheese with Palma honey & onion chips

Potato & spinach bites

Prawns with ginger mayonnaise

Cod croquettes

Small sandwiches with Serrano ham

Sweet morcilla sausage sticks

Mozarella Bites

Smoked salmon tartar

Foie Gras mousse with berries

Iberian Sushi

Olive bread with tomato & olive oil

Cheese sticks

Octopus with tomato mojo

Prawn Canapés with mango & pesto

Mini Iberian sandwiches

Cheese balls with almonds & pistachio

Canarian potato blinis with egg and ham



Cold Starters

Gold

Shellfish salad with guacamole & mango vinaigrette

Seafood cocktail & caramelized tomato

Eel & smoked salmon salad with garlic chips

Goat's cheese salad & pumpkin compote

Platinum

Seafood with a pinch of salt & Wakame salad

Scallop ceviche with vinegar rice

Premium

Lobster salad with carpaccio of tomato & apple

Foie Gras terrine with caramelized onion & apple purée

Hot Starters

Gold

Cream of cauliflower & asparagus

Cream of mushroom & pesto

Cream of pumpkin & gorgonzola

Cream of potato & watercress

Cream of watercress & crispy pork rind

Cream of pumpkin & crunchy parmesan

Cream of carrot with raisin bread croutons

Cream of sweet potato with toasted almonds & coriander oil



Sorbets

Lemon & Lime Sorbet, Mojito Sorbet, Citrus Sorbet, Mandarin Sorbet, Cava & Lime Sorbet, Garden Fruit Sorbet, Red berries Sorbet, Lemon Sorbet, Lime & basil Sorbet, Mango Sorbet.



Main

Fish Gold, Platinum & Premium

Hake with Jabugo ham reduction & braised vegetables

Tuna & onions with Japanese dressing (soy, mustard, honey)

Salmon with parmesan, orange essence & cream of saffron

Fish Platinum & Premium

Wreckfish with smoked cream cheese & bacon

Cod with potatoes & red mojo ali-oli

Sea Bass with toasted cauliflower, hazelnuts & mandarin oil

Meat Gold

Iberian pork tenderloin or Iberian secret.

Meat Platinum – Premium

Sirloin of beef, lamb or confit of duck with vanilla parmentier

Suggestions of sauces for meats: parmesan sauce, almogrote sauce, chocolate sauce, Iberian sauce, roquefort sauce, Pedro Ximenez reduction, teriyaki sauce, mushroom sauce. Exclusive sauces for Premium; pineapple chutney, black truffle, Sichuan pepper (Japanese), grape-raisin juice.



Desserts

Includes specific proposals for the wedding cake or one of the following desserts: brownie with cream cheese, three chocolate cup, Ferrero passion, yoghurt mousse with raspberry glaze, teardrops of mango & basil, orange After Eight, hazelnut & chocolate cake, mango tiramisu, piña colada or pistachio coulant.



VEGETARIAN

Menu 1

Chilled cream of cucumber and coconut
Goat's cheese salad with dried fruit vinaigrette
Vegetable Lasaña
Cake with olive oil and apple compote

Menu 2

Watermelon Gazpacho
Grilled vegetable with romanesco
Mushroom & parmesan risotto
Fruit salad with grapes

Menu 3

Humus with tapenade
Pear & gorgonzola soup
Red fruits sorbet
Broccoli sautéed with shiitake mushrooms & pine nuts
Pineapple carpaccio

Menu 4

Candied tomatoes with celery sauce
Cream of cauliflower with asparagus
Falafel with ratatouille and roast potatoes
Caramelized banana with gofio ice cream

Menu 5

Chilled orange cream
Smoked Tofu with roast peppers & basil.
Mushrooms with sweet potato purée & toasted onion broth
Breton Cake





WINE CELLAR

Gold package

White wine

Faustino VII, Rioja.

Marqués de Cáceres, Rioja.

Bach, Penedés.

Montespina Sauvignon, Rueda.

Red wine

Faustino VII Tempranillo, Rioja.

Celeste Roble (barrel-aged 3 months), Ribera del duero.

Bach Viña Estrísima, Penedés

Recorba (barrel-aged 2 months), Ribera del Duero.

Platinum package

White wine

Gran Feudo Chardonnay, Navarra.

Viñátigo Seco, Icoden Daute Isora.

Red wine

Monte Haro Tempranillo, Rioja.

Señorio Boccas Roble (barrel-aged 6 months), Ribera del Duero.

Premium package

White wine

Presas Ocampo Seco, Tacoronte Acentejo.

Flor Chasna Afrutado, Tenerife Abona.

Flor Chasna Seco, Tenerife Abona.

Viña Esmeralda, Penedés.

Faustino V, Rioja.

Red wine

Presas Ocampo, Tacoronte Acentejo.

Presas Ocampo Maceración, Tacoronte Acentejo.

El Lomo Tradicional, Tacoronte Acentejo.

Azpilicueta Crianza, Rioja.

Dorium Roble (barrel-aged 4/6 months), Ribera del Duero.



Banquet Cocktail N°1

Canarian cheese bites & coriander
mojo
Sweet potato with confit of cod
Mini sandwiches with Iberian ham and olive oil
Mini hamburgers with hake, prawns &
wasabi mayonnaise
Brava potatoes
Iberian croquettes
Cream of watercress with crunchy
pork crackling
Potato and spinach bites
Sweet morcilla sausage
Iberian ham secrets with cherry candy
& sesame
Cheese rolls grilled with caramelized onion
Mushroom risotto with parmesan

Dessert

Shots of mango sorbet
Brownie with cream cheese
French mille-feuille
(the desserts can be substituted for wedding
cake or added as an extra)
Beverages
White wine
Red wine
Beer
Refreshments
Water
Cava Codorniu

Duration 2 hours

65€ (VAT included)





Banquet Cocktail N°2

Melon bites with hazelnut and gorgonzola
cream

Prawns with mango

Goat 's cheese with pear chutney & sesame

Mini beef sirloin burgers

Confit of Canarian tomatoes and cream of Iberian
ham

Cream of pumpkin shots with crunchy parmesan

Mini pork tenderloin sandwiches with almogrote

Cod croquettes

Octopus with olive oil

Mozzarella Bites

Dessert

Mojo sorbet shots

Mango Tiramisú

Mini coulant with white chocolate sauce

(the desserts can be substituted for wedding
cake or added as an extra)

Beverages

White wine

Red wine

Dorada beer

Refreshments

Cava Codorniu

Water

Duration 2 hours

67€ (VAT included)

STATIONS



Cheeses

Brie

Cambozola

Puro de oveja

Idiazábal

Melted cheese with nuts

Tetilla

Ceniza goat cheese

Pimentón

Fresh,

Smoked

Urgelia

Selection of breads

Dried fruits

Range of jams and chutneys

Caramelized onion

Honeys

Grated tomatoes

Selection of oils

11.00€ (VAT included)

Smoked selection

Salmon

Cod

Mackerel

Salmon Tartar

Tuna

Herring

Trout

Variety of side dishes

Selection of sauces

Anchovy butter

Variety of caviar

Blinis

Selection of breads

15.00€ (VAT included)



STATIONS



Paté

Foie Gras terrine

Pichón

Pularda

Partridge

Bonito tuna

Scorpionfish

Assorted sauces

Caramelized onion

Chutney

Selection of breads

7.00€ (VAT included)

Sausages

Iberian Chorizo

Iberian Sausage

Iberian ham

Chorizo Sartas

Iberian Morcón

Classic Coppa

Grated tomatoes

Selection of breads

11.00€ (VAT included)

Leg of ham with expert carver

Iberian ham

Stuffed tomatoes

Selection of oils

Selection of breads

Consult all options



STATIONS



Oriental

Sushi of tuna
Sushi of salmon
Sushi of prawn
Egg rolls
Vegetarian rolls
Herring
Iberian Sushi
Wasabi
Soy sauce
Ginger
Variety of breadsticks

13.00€ (VAT included)

Rice

Mushroom risotto with parmesan or
prawns
Shellfish Paella
or
Black rice with cuttlefish & ali-oli

9.00€ (VAT included)

Barbecue

Fresh sausage
Chistorra
Pork tenderloin
Marinated chicken skewers
Kebabs of Entrecote with Maldon salt
Lemon & lime
Assorted salts
Mojo sauces
Selection of breads

13.00€ (VAT included)



WEDDING CAKE



We do not offer any particular model but, as with the whole event, this will be a personal choice. We will be delighted to make the cake of your dreams, even if it is not one included in our usual selection. The figure of the Bride & Groom will be a gift from the hotel.



Open bar essential

House Cava

Beer: Dorada

Wine: White & Red from the banquet

Appetizers: Martini Bianco, Martini Rosso, Martini Dry

Brandy: Carlos III

Liquors: Grapefruit Vodka, Honey Rum, Baileys, Fruit liquors with/without alcohol.

Gin: Gordon's, Beefeater, Bombay Sapphire

Rum: Bacardi White, Bacardi Black, Arehucas, Carta de Oro

Vodka: Smirnoff Red, Moskovskaya

Whisky: Johnnie Walker Red, J&B

10€ (VAT included) per person/hour



Open bar premium

Beer: Heineken, San Miguel, Budweisser, Dorada.

Wine: White & Red from the banquet

Cocktails: 2 options to choose from

Cava: Codorniu

Appertizers: Martini Bianco, Martini Rosso, Martini Dry, Jägermeister, Fernet

Brandy: Carlos I

Cognac: Remy Martin VS

Liquors: Frangelico, Amare_or, Grapefruit Vodka, Ron Miel, Baileys, Fruit liquors with/without alcohol.

Gin: Gordon's, Beefeater, Bombay Sapphire, Hendrick's, Tanqueray

Rum: Bacardi White, Bacardi Black, Arehucas Carta de Oro, Havana 7 años, Matusalem, Brugal.

Vodka: Smirnoff Rojo, Moskovskaya, Absolut, Grey Goose

Whisky: Johnnie Walker Black, JB 15 años, Macalan, Chivas Regal, Jack Daniels

20€ (VAT included) per person /hour



Snacks during the open bar

Here we will just show you some possibilities; we are open to your suggestions:

Table of sweets: 7€ per person (VAT included). Minimum 10 persons.

Iberian Sandwiches: 9€ per person (VAT included).

Sandwiches with smoked meats/cheeses: 9€ per person (VAT included).

Canarian Pastries: 8€ per person (VAT included).



www.gfhoteles.com



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