

**Palacio de Villabona**  
**Wedding's menus 2010**  
**General Conditions**

*The proposed menus are to orientate, you have the possibility to put together your own menu, choosing dishes from other menus, we will then let you know the new preventive.*

*The shellfishes included in our menus, have a changing price following the season, this means that those menus can possibly have changes*

*The prices of the menus will be increased with the Index of Prices of Consumption and the legal added taxes of the value*

*We give you the opportunity to choose the tablecloths and the cover of the chairs*

**We include:** *tasting menu for 6 people*

*The staff for the event will be composed from a waiter/waitress every 14 people, staff in every beverages lounge, room's chef and manager.*

*The beverages are **included** a discretion in our menus 3 hours long*

*The Welcome reception is **included** in every menu*

*The Palacio is not responsible for lost objects not been deposited at our cloakroom*

**We include:** *a pianist during the event.*

*Staff: Security, valet service, cloakroom service.*

*Flowers ornament.*

*Menu card of the wedding*

*Wedding's night present in the Business Suite*

**Management of:** *Buses rental, antique cars, folk groups, bagpipe players,*

*Hotels for guests, photographs, etc. at special prices.*

*At the reservation's moment, a contract will be signed with a down payment of 1200 €*

*[www.palaciodevillabona.com](http://www.palaciodevillabona.com)*

*Phones 670 63 02 78 - 985 28 57 01*

## MENU N° 1

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoise Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Salad of Scampi with Melon and dried fruits*

*Cream of mushrooms*

*Fillet chef style*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

## MENU N° 2

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoise Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Cream of Asparagus from Lodosa*

*Angler fish with Scampi and Norway Lobster*

*Fillet with Grapes*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

### MENU N° 3

#### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoise Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Cream of female shore crabs of Cantabria*

*Back of Hake from Cudillero with cider and Clams of Carril*

*Sirloin steak chef style*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

## Menú N° 4

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoisse Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Cream of Lobster from Cantabria*

*Back of Sea Bass with Clams from Carril and steamed potatoes*

*Fillet with pepper garnished.*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

## Menú N° 5

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoisse Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Salad of Duck Ham with Melon in French sauce*

*Angler fish in Velvet Fiddler sauce and Clams from Carril*

*Delights of Fillet with Port wine*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

## MENU N°6

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoisse Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Iberian Ham of Jabugo sliced in front of the guests.*

*Salad of Lobster with vinegar of Modena (whole Lobster pro person)*

*Fillet with Foie Gras to the Pedro Ximenez*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person ..... € taxes not included*

## MENU N°7

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoise Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Cream of Spider-crab from Cantabria*

*Angler fish with Sea-Urchin sauce garnished*

*Confit of Duck in Cumberland sauce*

*Dessert elaborate*

*Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person .....€ taxes not included*

## MENU N° 8

### *Aperitifs*

*Pancake of Quail*

*Kebabs of fillet and Cherry tomato*

*Kebabs of Bacon with Dates*

*Vol-au-vent of Boletus*

*Tartlets of Goat's Cheese*

*Steak of Smoked Salmon*

*Small Spoons of minced fish and Seafood*

*Small Vichissoise Soup*

*Croquette of Iberian Ham*

*Small Baguette of Iberian Ham and Tomato Provençal*

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*Fan of Iberian Duck Ham with Foie Gras and figs jam*

*Lukewarm Vichissoise soup*

*Shoulder of Spring Lamb of Aranda with potatoes*

### *Dessert elaborate*

### *Coffee and liquors*

*Bottle cellar*

*Albariño White Wine*

*Rioja Crianza Red Wine*

*Cava Brut Nature*

*Mini Ice Sweets*

*Beverages a discrétion*

*Price pro person .....*

*. € taxes not included*