

Palacio de Villabona
Wedding's menus
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.
Music during 3hours D.J. including taxes of the general company of authors (505€)
At the reservation's moment, a contract will be signed with a down payment of 1200 €
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 Vichissoisse Soup

Croquette of Iberian Ham

Small Baguette of Iberian Ham and Tomato Provençal

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 Vichissoise 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 Vichissoise 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 Vichissoisse 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