

# Alcaufar Vell

CELEBRATIONS









# I do... in Alcaufar Vell

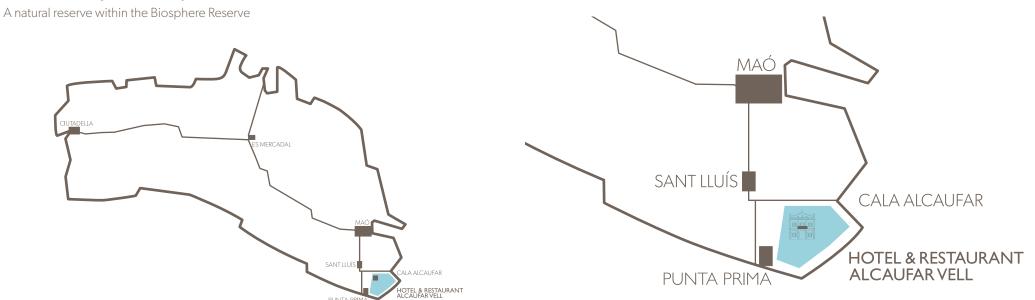
their big day in Alcaufar Vell. A typical 18th century Menorcan life and the landscape. stately home transformed into a rural hotel and located in a

Elegant, spectacular, amazing, magical, romantic, unique... imposing building of neoclassical style, some old coach experiences, where there is space for any type of event both are just some of the adjectives that best sum up our essence houses transformed into a cosy restaurant as well as more indoors and outdoors. and which are most repeated every time a couple celebrates than two-hundred hectares to stroll around, dance and enjoy

The fact is that, for us, a wedding can become either an intimate gathering of a group of friends who meet to privileged and peaceful setting in the southwest of Menorca. In Alcaufar Vell we are lucky to be able to make dreams celebrate the commitment to love, or the big celebration come true because every corner of our house, of our for those who prefer to book the whole hotel exclusively for An estate inside a natural reserve that enables you to enjoy extensive garden and of the natural setting that surrounds three days with a horse show included. This is the magic and the authentic art of Mediterranean living that features its us, offers an unbeatable scenario for serving up really unique versatility that a spot like Alcaufar Vell can offer in Menorca.

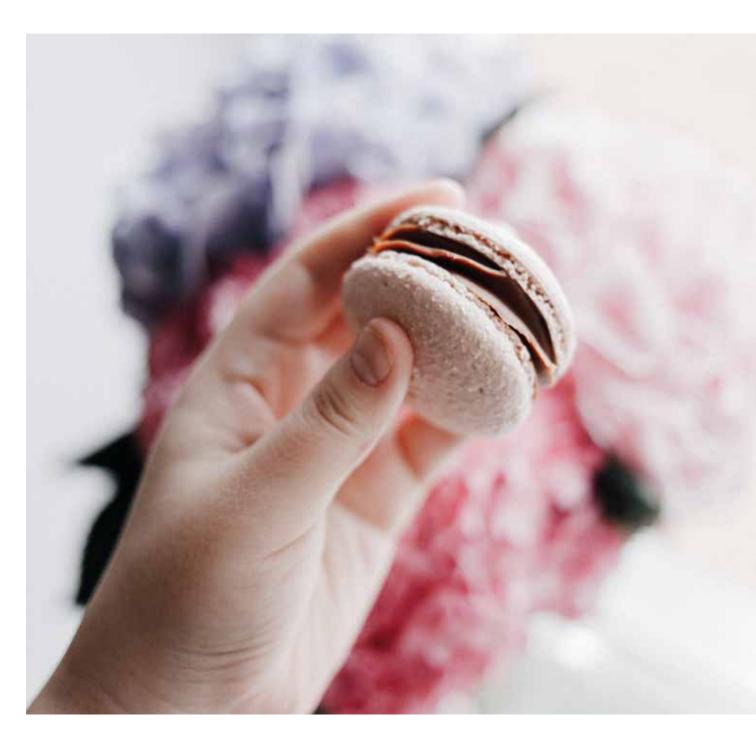


# Alcaufa Vell, Menorca,





# Wedding Menu - STAND UP-





#### **Festival**

Iberic ham cutted by hand Pumpkin and cured cheese Minorcan Salmorejo Homemade croquette

AA I :II :

Mussels with gin

Beet and orange tartar

Caprese mozzarella Son Tema

Octopus salad in vinaigrette

Artichoke and baby cuttlefish puree

Mini Toast Sobrasada and honey

Mini Toast "Camot" (minorcan black pudding with anise) and apple compote

Mini Toast Menorcan veal carpaccio

Coca (puffy pastry) Old white sobrasada (minorcan sausage) Coca (puffy pastry) Mushrooms and asparagus

Aubergine roll

Monkfish macerated

"Mussola" (Tope shark) macerated

Norway lobster and basil

#### Sweet

Marinated strawberries and ice cream Royal almond cake (almond & meringue)

#### Cake

Tower cup with Chocolate Textures and strawberries

#### Free Bar

Water, Refreshments, Beer and vermouths Caraballas - D.O. Rueda Valdehermoso - D.O. Ribera del Duero Bohigas Brut Nature - Cava Coffee and infusions

110,85 €/p.

















# Wedding Menu

- AT THE TABLE -





#### Starter

Prawn ravioli with mashed vegetables

#### Main Course

Roast beef of "Vermella Menorquina" with apple compote

#### Desserts

"Brossat" cottage cheese with honey and fig jam

#### Cakes

Sacher (chocolate and apricot jam)

#### Recommended Wineries by Alcaufar Vell

García de Olano - Rioja Alavesa Tierras de Murillo Crianza - D.O. Rioja Bohigas Brut Nature - Cava

Bread, Water, Refreshments, Beer Coffee and infusions during the service









#### Appetizers

Stuffed courgettes

Marinated salmon and mayonnaise

Mussels from Mahon macerated with crudités

"Oliaigua" (minorcan tomato soup) with fig mousse

Norway lobster and basil in tempura

Stuffed Potato with brava sauce (spicy)

Beet and orange tartar

Seafood croquette

#### Main Menú

#### Starter

Terrine of Scorpionfish with bouquet of salads and herb sauce

#### Main Course

Piglet of "senyoret" with pumpkin and citrus

#### Cake

Chocolate Textures and strawberries coulis

#### Recomended Wineries by Alcaufar Vell

Binitord - Vi de la Terra - Menorca

Sa Forana - Vi de la Terra - Menorca

Coffee and infusions during the service

















# Alcaufar Space's











# **EVENTS RATES**

Dining rooms "Cotxeres" 1 and 2	€ 300.00
Main patio (frontage)	€ 600.00
"Carpa"	€ 500.00
"Jardí dels Ullastres "	€1,400.00
"Jardí de sesTortugues"	€ 500.00
Modernist Room	€ 300.00
"Jardí de Ses hamaques"	€ 500.00
Lateral "Carpa"	€ 500.00
Old parking	€ 300.00
"Tanca Camí Cala"	€ 300.00











# **PARTY**

### Free Bar (2 hours)

Water, Refreshments, Beer Cocktails without alcohol, Mojitos, Caipiriñas and Daikiris

Gin & Tonics Special selection 20,00 €/p.

Premium Distillates 5,00 €/p.

After 3rd hour party, additional cost of 4,50 €/p. hour









### LATE NIGHT SNACK

Delicatessen Salty Menorca 5,00 €/p.

Tuna Rubiols, Spinach Rubiols, Mini-Formatjades, Canyetes de sobrassada, Coca de sofrit.

#### Delicatessen Mix Minorcan

б,50 €/р.

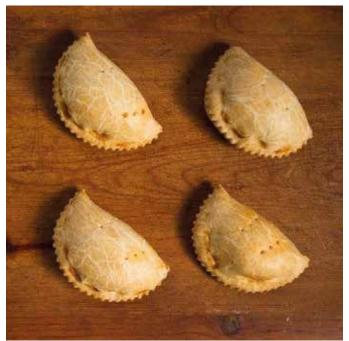
Pizza Coca of Trempó, assorted savoury cakes, assorted buns.

### Delicatessen Menorca Deluxe 8,75 €/p.

Assortment of Menorcan cheeses and bread, Tuna Coca, Apricot Coca, Flaons (cheese pastry), Coca Bamba and hot chocolate.









### INFORMATION AND CONDITIONS

#### The Menu Price

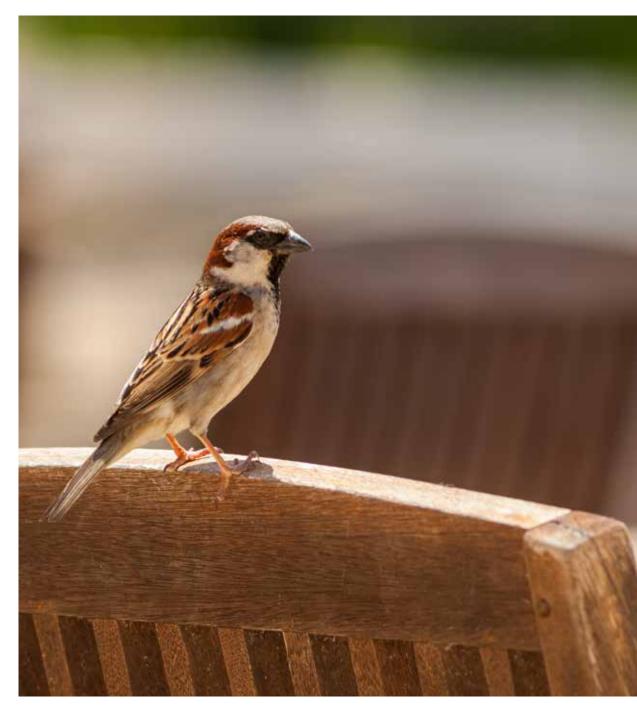
#### Includes

- Menu degustation for 2, 4 or 6 persons. Extra-participants will be factured at 40% low
- Wedding Menu Cards and Basic Seating Plan
- Facing in tables, chairs, table linen and household
- IVA 10%

#### Not includes

- Space rent
- Assembly ceremony
- Other Services (dj, tents, entertainment)
- High Season Cost (from 1 june 15 september) 10%

• Children Menu Avalaible



# TIMING CELEBRATION OF STANDARD USE

Wedding Ceremony 1 hour/aprox.

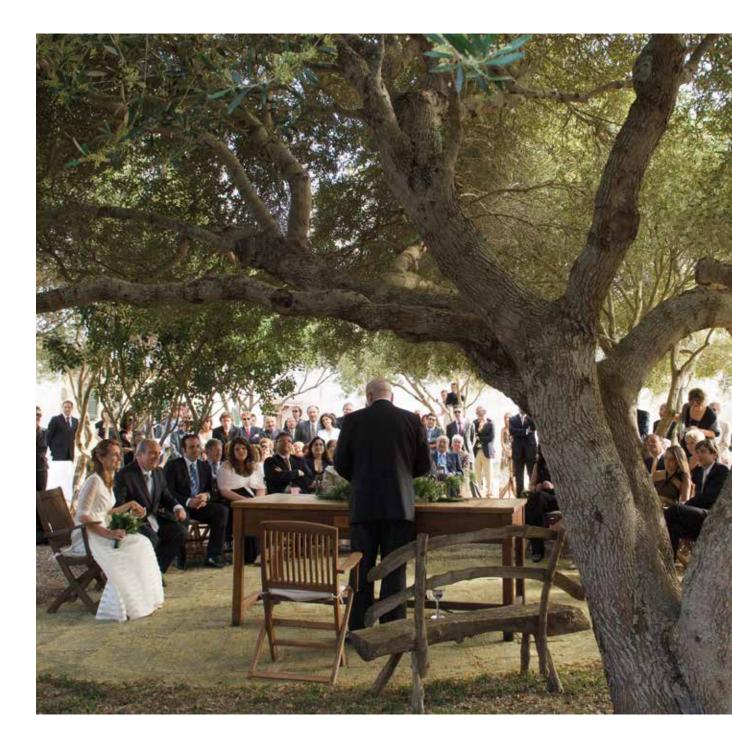
Guest Reception 1 hour/aprox.

Wedding Appetizer 2 hours/aprox.

Main Meal 3 hours/aprox.

Dance 2 hours/aprox.

- The extension of time of use will be billed at an additional 20% per hour.
- Includes assembly day before external suppliers.
- The exterior spaces include an interior alternative for bad weather, whenever it's possible.
- The establishment is exempt from responsibility for the consumption of alcohol by persons under the age of 18 years, being responsible their legal guardians.





Alcaufar Vell
HOTEL RURAL & RESTAURANT
El Arte de Vivir

Carretera de Cala Alcaufar, km. 8 07710 - Sant Lluís. Menorca + 34 971 15 18 74 / + 34 669 88 51 43

> alcaufarvell@alcaufarvell.com www.alcaufarvell.com

