Weddings and Celebrations

HOTEL CATALONIA REINA VICTORIA WELLNESS & SPA
Calle Jerez, 25 - 29400 Ronda, Málaga - Tel. 952 87 12 40
The best choice

Distinguished Bride & Groom,

We thank you sincerely for having considered the Hotel Catalonia Reina Victoria as the venue for your civil ceremony and wedding banquet. It is our pleasure to attend you, and we place at your disposal a team of professionals, whose single purpose is to make your celebration a total success.

With views of Ronda’s Tajo and surrounded by nature, the Hotel Catalonia Reina Victoria offers all the comfort and modern conveniences of a four-star hotel.

Ours is the most iconic and most historic of all Ronda’s hotels. It formed part of the city’s urban development at the beginning of the 20th Century, and is closely linked with, for example, the “Path of the English”, one of Ronda’s must-see monuments.

The idea of building a hotel in Ronda was the brainchild if Sir Alexander Henderson, owner of the “Algeciras (Gibraltar) Railway Company” in the late 19th Century. His aim was to bring British tourist to Ronda.

Today the hotel preserves its Victorian character, while offering all the comfort and services which today’s traveller expects.
Magnificent facilities

Completely remodelled in 2012, the hotel offers a Wellness and Spa Centre, and gymnasium, not to mention free internet connection, the “Internet Corner”, as well as a swimming-pool, restaurant and cafeteria, disabled access and all the services which go four-star accommodation.

Other aspects which make this hotel special are its location, on the edge of Ronda’s “Tajo” or gorge. There are spectacular mountain views, and the hotel is surrounded by 3000 square metres of its own gardens. All this, and the hotel is only a short walk from the centre of the city with its emblematic monuments such as the Bullring and the New Bridge. We offer you a natural and peaceful setting, with the benefits of our newly-renovated facilities.

From most of its rooms-terrace, from the gym and Spa, from its Cafe and restaurant, as well as from the pool, the traveler that is hosted in the Catalonia Reina Victoria Hotel can contemplate a wonderful natural landscape.

Returning to his history, should highlight the fact that in this hotel stayed one of the poets par excellence of the 20th century: Rainer Maria Rilke. From December 1912 to February 1913, occupied the room 208 of Reina Victoria Hotel, maintaining correspondence with friends and editors, from here to those who told the amazing city that had been discovered in Spain: “I have looked everywhere for my dream city, and i have finally found it in Ronda. There is nothing more unexpected in the world than this wild and mountain city.”
Appetizer

- SHOTS -

White garlic soup
Cream of gorgonzola with cranberry jam
Strawberry gazpacho
Cream of sweet peas with anchovies
Avocado paste with dill-marinated salmon tomato
Bloody Mary with olives, filled with anchovies and cockles

- “SPOONFUL OF FLAVOUR” SNACKS -

Melon with Iberian ham
Octopus with potato foam and pepper oil
Couscous with marinated prawns and mint
Diced potato with poached quail’s egg and truffle oil

- BROCHETTES -

Cherry tomato filled with cream cheese and green tomato jam
Salmon with quince and Ronda cheese
King prawns wrapped in cucumber and basil oil
“Grissini” of roast beef with traditional-style mustard
Ball of foie on caramelized apple
Appetizer

- BARBECUE -
  Chicken brochette with “Yakitori” sauce
  Sword of king prawns with pineapple
  Spicy mushrooms

- ANDALUCIAN DISHES -
  Ronda cheese with pearls of mango
  Ox’s tail (archetypal Ronda cuisine)
  Thick tomato soup with egg & ham garnish
  Pork loin in lard
  Marinated dogfish with “Rota” sauce

- HOT DISHES -
  Cream risotto with mushrooms and king prawns
  Filled bread rolls
  Mini-croquettes of ham and foie
  Mini-croquettes of spinach and raisins
  Mini-croquettes of ham
  Cod fritters
  Crunchy prawns with potato
  Iberian steamed bag with bittersweet sauce

ALL OUR APPETIZERS INCLUDED:
  Shots, spoonful of flavor snacks and brochettes
  Barbecue
  Andalusian dishes
  Hot dishes

- WINE CELLAR -
  Wine
  Cava “Canals & Nubiola”
  Soft drinks, Juices, Beers, sherry and Vermouth

Appetizer duration: 45 minutes
Other Options

- ADDITIONAL SNACKS -

Iberian ham 3,00 € / per person
Grilled scallops with little onions and tomato sauce 3,00 € / per person
Duck’s confit cannelloni with truffle oil and Pedro Ximénez reduction 1,50 € / per person
Lamb brick and passion fruit sauce 1,50 € / per person
Confit cod over mushrooms and coconut foam 1,50 € / per person
Tuna with butter over confit potatoes at thyme and pepper sauce 1,50 € / per person
Vegetable tempura and soya sauce 1,50 € / per person
Hot stuffed mushrooms with prawns 2,00 € / per person

- STATIONS AND BARBECUE -

Iberian ham table Ask for price
Sushi table 3,00 € / per person
Selection of National Cheeses 2,50 € / per person
Smoked fishes table 2,50 € / per person
“Venenciador” Ask for price
Cocktail Bar 4,00 € / per person
Seafood rice section 3,00 € / per person
Estación de arroz negro 3,00 € / per person
Fideuá section 3,00 € / per person
Mini Hamburgers Barbecue (Ox tail, Iberian pork and tuna) 3,00 € / per person
Barbecue of lamb brochettes with yogurth at mint sauce 1,50 € / per person
Barbecue of prawn brochette with cherry tomato and lime 1,50 € / per person
Barbecue of Iberian ham brochettes with sweet fruit and “Moscatel” reduction 2,50 € / per person
Gourmet Menu

- WELCOME DRINK -
Shots - spoonful snacks - brochettes (3 snacks)
Barbecue (1 snack)
Andalusian dishes (3 snacks)
Selection of 3 hot snacks

- WE START WITH -
Lettuce salad, papaya, raisins and walnuts in syrup, caramelized goat cheese, olive caviar and berries vinaigrette
Prawn salad with garlic and gruyère potatoes with tarragon and curly endive over tuna’s carpaccio with pickled mussels vinaigrette and herring’s caviar
Artichoke ravioli on shitake sauce, mizuna bouquet with truffle sauce, Taleggio cheese and Kalamata

- MAIN COURSE -
Roll of sea bass stuffed with seafood over tangerine jelly and Wok of black noodles with shrimps and scampi sauce
Pork knuckle Porto wine with risotto of wheat and pumpkin brunoise
Sirloin stuffed with traditional almond sauce on carpaccio of grilled Portobello’s mushrooms and caramelized apple

- SORBET -
Apple with raspberry coulis
Coconut with candy of pineapple
Mojito with Yuzu pearls
Citron with caviar of mint

- DESSERT -
Millefeuille with Chantilly cream with mandarin soup
Chocolate coulant with toffee sauce and vanilla ice-cream
“Antequera” traditional cake with strawberry ice-cream

- WINE CELLAR -
Waters, soft drinks and beer
White wine “Viña Albali” D.O. Valdepeñas
Red Wine “Arnegui” D.O. Ca Rioja
Cava “Canals & Nubiola”
Coffee and infusions

55,00 € per person
The same menu for all the guests
10 % VAT included
Premium Menu

- **WELCOME DRINK** -
  Shots - spoonful snacks - brochettes (3 snacks)
  Barbecue (1 snack)
  Andalusian dishes (3 snacks)
  Selection of 3 hot snacks

- **WE START WITH** -
  Salad of smoked cod with guacamole, prawns and mustard vinaigrette, honey and mango caviar
  Salad of King prawn carpaccio, roasted tomatoes, lime, grapefruit pearls and sea urchin vinaigrette
  Duck cannelloni with Pedro Ximénez sauce with sweet green tomato, arugula and parmesan cheese

- **MAIN COURSE** -
  Roast hake with red and yellow peppers on seafood sand with saffron and violet chips
  Entrecote with "ali-oli" of black garlic, gruyère potatoes and baby zucchini
  Rack of lamb with mango chutney, chop-suey with honey, coconut and mint sauce

- **SORBET** -
  Apple with raspberry coulis
  Coconut with candy of pineapple
  Mojito with Yuzu pearls
  Citron with caviar of mint

- **DESSERT** -
  Millefeuille with Chantilly cream with mandarin soup
  Chocolate coulant with toffee sauce and vanilla ice-cream
  “Antequera” traditional cake with strawberry ice-cream

- **WINE CELLAR** -
  Waters, soft drinks and beer
  White wine “Viña Albali” D.O. Valdepeñas
  Red Wine “Arnegui” D.O. Ca Rioja
  Cava “Canals & Nubiola”
  Coffee and infusions

60,00 € per person
The same menu for all the guests
10 % VAT included
Excelence Menu

- WELCOME DRINK -
  Shots - spoonful snacks - brochettes (3 snacks)
  Barbecue (1 snack)
  Andalusian dishes (3 snacks)
  Selection of 3 hot snacks

- WE START WITH -
  Mushrooms salad with Iberian sand, escarole and truffles vinaigrette and parmesan cheese with olives
  Seafood brick with American sauce and yuzu caviar
  Lobster “bisque” with salmon caviar, steamed mussels, enoqui and crispy leek

- FISH -
  Cod fish with apple purée, coconut foam, crispy basil and fig caviar
  Monkfish confit with baby broad bean, white asparagus and “roteña” sauce

- MEAT -
  Beef tenderloin with Panko, “café de Paris” sauce, ragoût of mix mushrooms and mizuna bouquet
  Grilled Iberian sirloin with foie on mashed chestnuts and creamy rice

- SORBET -
  Apple with raspberry coulis
  Coconut with candy of pineapple
  Mojito with Yuzu pearls
  Citron with caviar of mint

- DESSERT -
  Millefeuille with Chantilly cream with mandarin soup
  Chocolate coulant with toffee sauce and vanilla ice-cream
  “Antequera” traditional cake with strawberry ice-cream

- WINE CELLAR -
  Waters, soft drinks and beer
  White wine “Viña Albali” D.O. Valdepeñas
  Red Wine “Arnegui” D.O.Ca Rioja
  Cava “Canals & Nubiola”
  Coffee and infusions

70,00 € per person
The same menu for all the guests
10 % VAT included
Kids Menu - one

- MAIN COURSE -
  Beef hamburger with chips, emmental cheese, lettuce and tomato
  Chicken breast breaded with chips
  Beef steak
  Pizza

- DESSERT -
  Ice-cream or dessert of the adult menu

- DRINKS -
  Soft drinks
  Juices
  Water

20,00 € per person
10% VAT included

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Kids Menu - two

- STARTER -
  Macaroni Bolognese
  or
  Piece of pizza, Russian salad and croquettes

- MAIN COURSE -
  Chicken breast breaded with chips
  or
  Lamb chops with chips

- DESSERT -
  Ice-cream or dessert of the adult menu

- DRINKS -
  Soft drinks
  Juices
  Water

25,00 € per person
10% VAT included
Other Wine Cellars

Wine cellar of Ronda 1,50 € / per person
Premier wine cellar 2,00 € / per person

Open Drink

Standard Open Drink 15,00 € / per adult person / duration 2 hours
Special Open Drink (additional at Standard Open Drink) 5,00 € / per adult person / duration 2 hours
*Mojitos, Caipirinhas and Caipiroskas
Special GinTonics (additional at Standard Open Drink) 8,00 € / per adult person / duration 2 hours
*London 1, Citadelle, G’Vine, Hendrick’s, Bulldog
Extra Hour Standard Open Drink 5,00 € / per adult person / duration 2 hours
Extra Hour Standard Open Drink + Special Open Drink 8,00 € / per adult person / duration 2 hours
Extra Hour Standard Open Drink + GinTonics Open Drink 9,00 € / per adult person / duration 2 hours

During the Open Drink

Selection of pizzas 3,50 € / per person
Mini bread with tomato and ham 3,50 € / per person
Mini nuts and raisin bread with tomato and “Manchego” cheese 3,50 € / per person
Mini bread with tomato and omelette 3,50 € / per person
Hot chocolate 3,50 € / per person
“Churros” 3,50 € / per person
Additional Services

- SWEET TIME -
  Sweet table – chocolate fountain
  Customized wedding cake – Customized petit fours

- CIVIL CEREMONY -

- DJ & DISCO -

- AUDIOVISUALS -
  Projector and screen – DVD player
  Handheld wireless microphone

- ATMOSPHERE AND LIGHTING SPECIAL -

- ENTERTAINMENT OF CIVIL CEREMONY -
  Rent of grand piano (with or without pianist) – Classic guitar
  Set of strings (violin, violoncello… )

- ENTERTAINMENT OF CHILDREN -
  Children animation – Babysitter – Multi adventure
  Bouncy castle – Magic Show

- ENTERTAINMENT OF BANQUET -
  Orchestra- quartet of jazz
  Monologist and imitator

- GIFTS FOR THE GUESTS -
  Customized bottles of Ronda Wine
  Customized chocolate box
  Souvenirs of Ronda

CHECK WITHOUT COMMITMENT THE PRICE OF THESE SERVICES
For the couple

The Catalonia Reina Victoria Hotel will present at all the couples with:

- Menu wedding for all the guests
- 3 places of parking Free
- Junior Suite Room for the wedding night with breakfast included
- Spa Circuit and massage session of 30 minutes for the couple
- Basic flower decoration of the banquet
- Tasting menu for 6 people– if the wedding have more of 150 pax
- Tasting menu for 2– if the wedding have less of 150 pax

*The tasting menu of each extra person will have a discount of 50% from the Price of the choosen menu.
HOTEL CATALONIA REINA VICTORIA WELLNESS & SPA
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