

Costa Blanca Package.

this offers the **Costa Blanca package**

Services:

*This package includes the services of Our Events team,
for 25 people*

Menú

Our cocktail
Starters (2 to choose)
Main (1 to choose)
Dessert (1 to choose)
Wedding cake

Ceremony

Church
Priest or ceremony fees
Assistans
12 Wooden fans.

Cocktail

Area of the Pine Trees
White and burlap bunting
Burlap tableclothes

Floristry

Floral arrangement in the Church and Altar
Cones of confetti with rose petals
Bridal bouquet
2 bouquet for Bridemaids
Boutonniere for groom
4 Top men buttonholes for ushers, best man
Wrists for mothers groom and bride
4 Center flowers for the dinner table

Celebration

Private terrace

Lighting decoration main tree of terrace

White chair covers and burlap swags or coloured swags, or Tiffany chairs

White, Burlap or printed tableclothes.

Rattan placemats

Fancy printed napkins

Table numbers and menus

Also included:

Parking

Protocol service during the entire event

Tasting Menu for 2 people

Seating Plan Standard

Dj, Sound technician throughout the event

Photographer

Bus

Others services no included:

Free Bar 2h minium

Post Dinner

Photocall

Sweet Table or Candy Bar

Wedding Car

Videografo

9.175€ (25 PAX)



(INCLUDED VAT)

EXTRA GUESTS: 120€

CHILDREN: 35€

La Finca Rebate Menú.

our cocktail & menu.

Cocktail.

Reception of Cava

Buffet of Beers

Artisan Chesees Station

Live Cutting Station Iberian

Veggie Corner

Brasa-Show cooking (*mini burgers, brochettes of Iberian pork, tuna and vegetables*)

Canapes Services

Criolla pastry

Avocado Cone

Little sticks of Verduritas in tempura

Beet blinis with cream fresh

Parmesano skein and lemon jam

Mussel croquette, Wild mushroom croquette and Roasted chicken croquette

Cup mushrooms in textures with crispy bread

Crunchy chicken curry

Crispy shrimp with lime mayonnaise.

Fresh cheese and grape tempura

Menu.

Starters. *choose 2 of these entrants*

Parfait of Pumpkin Cream, Coconut cream, Toasted Pips and black salt.

Cold Tomato Soup with Basil Ice Cream.

Beef Carpaccio with Beet Tartar.

Prawns and Fruit salad.

Poched eggs with Truffled potato.

Marinated salmon in beet root.

Creamy sea and land.

Red shrimp and tender shoots. (3€ extra)

Micuit with veil from Granada. (3€ extra)

Corvina to the Mediterranean. (3€ extra)

Turbot to the Martini. (3€ extra)

Main Course. *choose 1 of these mains*

Veal cheeks, violet potato, truffle, pepper and Foie Ravioli.

Pork Tenderloin with Confit Pancetta, Apple and Potato Croquette, Cheese and Cabbage

Corvina to the Mediterranean.

Partridge in two textures. (2€ extra)

Turbot to the Martini. (2€ extra)

Rack of Lamb Roasted Potatoes and Tirabeques. (4€ extra)

Beef Tenderloin with French Fries. (4€ extra)

Desserts. *choose 1 of these desserts.*

Violet Panacotta.

Chocolate and Caramel Sponge.

CheeseCake and Rhubarb Jam.

White Chocolate Surprise. (3€ extra)

