

REBATE
NATURAL REVOLUTION

"We do not remember the days, we remember the emotion that the moments transmit"

Finca Rebate



this is Finca Rebate.

Would you like to get away for a few hours from all the hustle and bustle of your hectic life? That's what Rebate is all about because there are times you need to lose yourself to be able to find yourself again.

That is the reason in Rebate that we can offer you the perfect refuge in an old country village from the 18th century. All the buildings and instalations are from the original village and have been carefully restored to keep their traditional designs and transport you back in time.





ANDRÉS

Manager, Restaurant Executive

ERIK

Manager, Chef Executive

Finca Rebate, know us.

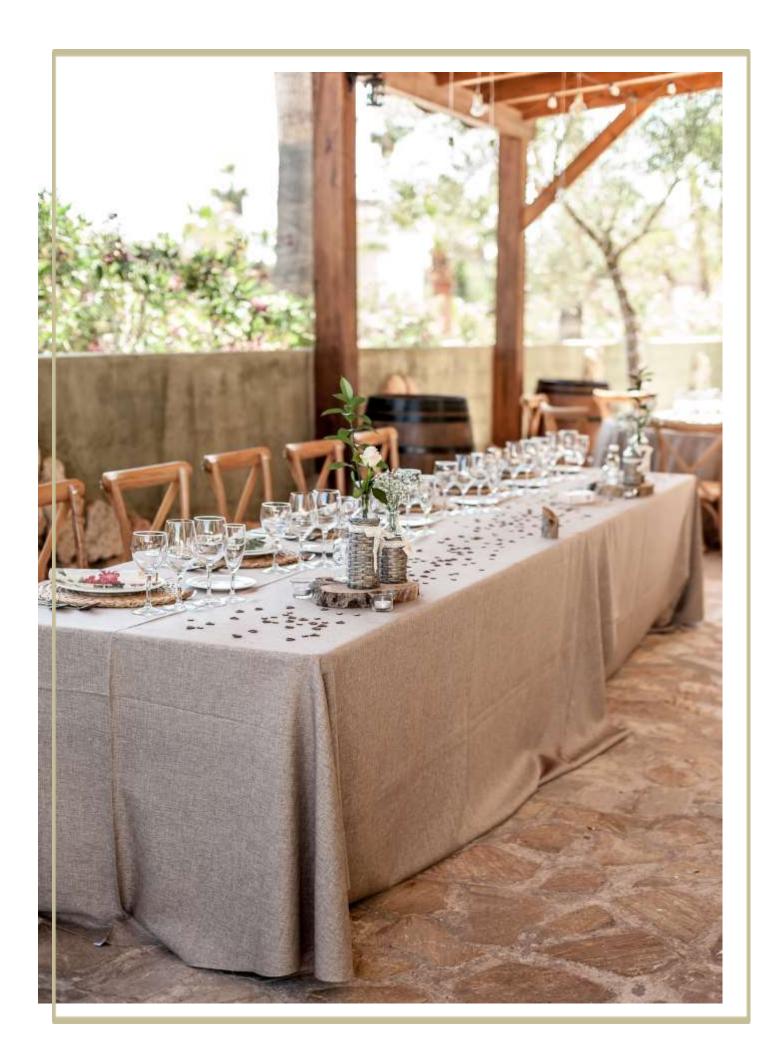
Natural Revolution. A breath of air, a forward look with the same quality as always, the same effort in seeking excellence and the satisfaction of our customers.

Headed by Andrés and Eric with more than 15 years directing the Rebate team with a love and dedication that grows throughout the years for everything to do with Rebate, the environment, the kitchen transmitting all this with your 5 senses.

The **Finca REBATE** would not be anything without our wonderful staff, to ensure that your visit is a perfect experience,

In our kitchens outstanding chiefs prepare for your palette to be able to enjoy every bite accompanied by the always expert advise of our Sommelier.

Our outstanding service will convert every dish into your favorite recipe. and a team event that will offer different options that allow us to adopt us to the needs and budget of our esteemed customers..





Our **Team** directed by... **EVA**

Events Planner

We will create the event of your dreams ... We will make all your wishes come true. It is the best moment of your life for that reason the Events team and Wedding Planner will take care of:

Bookings of Date.

Signature of the contract and resolution of doubts.

Coordinate every detail with our suppliers

Make the menu and the menu tasting.

Organization of the moments of the event. (Special moments, surprises, timing, ...)

Organization of the Protocol Plan of the celebration according to the style of the event.

Management of special services contracted. (Buses, Monitors, Djs, etc.)

Reception of the guests on "day B"

Assistance continues to the guests.

Decide the style of Event you want. (See estimated budget, music, floral style, animation proposals, etc).

Create a Timming until day B.

Organization of guests. (Hotel, hairdresser, places of interest, etc).

Organization of the protocol plan of the ceremony. (Important songs, how to locate guests, readings, etc).

Proof of everything related to decoration. (Flowers, centerpieces, style of the event, etc.)

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



(INCLUIDED VAT)

EXTRA GUESTS: 120€

CHILDREN: 35€

Mediterráneo Package.

this offers the Mediterráneo 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

Carpet inside Church.

12 Wooden fans.

Singer o Saxophonista

Gigant Letters "Love"

Cocktail

Area of the Pine Trees

White and burlap bunting

Burlap tableclothes

Marichis o Saxophonista

Decoration Areas

Floristry

Floral arrangement in the Altar and outside and inside Church

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 in 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

Sweet Table or Candy Bar

Cigar Bar

Letters with light Love or Bar

Decoration in the kid's table

Show Flamenco o Saxophonist

Also included:

Parking

Protocol service during the entire event

Tasting Menu for 2 people

Seating Plan customizer

Trilby hats for men

Flip flop for ladies

Dj, Sound technician throughout the event

Fotographer + photocall

Bus

Others services no included:

Free Bar 2h minium

Post Dinner

Wedding Car

Videografo



(INCLUDED VAT)

EXTRA GUEST: 135€

CHILDREN: 45€





PORFIRIO Y DAMIÁN JORGE Y ÁNGEL

Chef of Events

Ingredient tamers and executors of our culinary creations, their passion is to create unique dishes with which to delight Rebate's customers. There is no technique that resists them or food that does not surrender to their creativity and good work.

Maitres of Events

Dynamic, active and fighters, they are the most suitable to direct the team of room. Sympathetic to rage and always ready to attend you with a smile, they form the perfect tandem of vouth and professionalism. Let yourself be seduced by them.

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 1of these desserts.

Violet Panacotta.

Chocolate and Caramel Sponge.

CheeseCake and Rhubarb Jam.

White Chocolate Surprise. (3€ extra)

Adicional Food Corners.

ours food stations.

Cocktail Bar in reception o free bar

from 365€ (5€ / extra guest)

Artisan Beers Buffet

from $200 \in (2 \in / extra guest)$

Sparkling or Cavas Buffet

from $200 \in (8 \in / extra guest)$





International Cooking

from 450€ (5 € / extra guest)

Bread thailandes, Gyoza chicken & veggie, Tataki Tuna, Mole chicken.

Show Cooking Risottos

from $350 \in (3 \in / extra guest)$

Salt Station

from $375 \in (5 \in / extra guest)$

Cheese Tables, Ham and Iberian Cones

Mini meat pie, Spanish omelet and Russian salad

Sweet Station

from $300 \in (3 \in / extra guest)$

Churros with chocolate, mini sweet buns and Paparajotes





How we work.

General conditions.

How we work.

All the prices of the menus published in this dossier are inclusive of VAT and will be subject to upward variations in the consumer price index (CPI).

There will be a menu tasting for 2 people after the payment of the reservation, if you want more important people to attend the menu tasting, it will add an extra 70€ per guest, which will include the final invoice of the event.

The minimum number of guests per wedding will be 25. In the case of not reaching this number, the difference of diners must be paid with the complet package.

The deadline to alter the number of guests will be 7 calendar days before the event. We will always try to keep you informed to keep track of the guests.

Forms of payment and booking.

The reservation is guaranteed with the payment of 600€ as a deposit that will be discounted in final invoice.

The contract will be signed during the last quarter of the year prior to the event. Before December 31st of that year 25% of the initial budget will be paid and one month before the wedding the remaining 75% of the contracted package will have to be paid taking into account the number of diners confirmed to date.

The guests and services that are added after this date will be paid during the week following the celebration of the wedding and always before the couple leaves for their honeymoon.

The cancellation of the event 30 days before its celebration will carry with it the penalty of the payment of 50% of the package and the diners hired up to that date and 100% if they are 7 days before. Regardless of the time of cancellation, no refunds of amounts delivered will be made..

Service duration.

The free bar will have a minimum duration of 2hours, may be extended per hour, is always for all diners. In case of payment by the glass, it will have a maximum duration of 2h and each additional hour will involve an amount of 200€ in addition to the consumption that occurs during that time. Without there being a limit on the schedule

SGAE + AGEDI.

It will be billed according to the regulations in force at that time (see rates).

Others.

The EXCLUSIVITY and closing of the restaurant for a celebration will be done free of charge with a minimum of 180 people, in case of being inferior the difference will be paid with a price of 70 € person

If during the contracted service material damage is caused to any element of the installation by one of the assistants, the amount for its replacement or repair will be included in the final invoice.

Food products not belonging to this company will not be accepted during the celebration of the event.

In the celebrations that there are children it is indispensable the hiring of monitors from the beginning of the event until the end. In any case, it is the responsibility of their parents or guardians for their care, as well as any damage caused to our property.

It is forbidden to use pyrotechnic material throughout the site, as well as in places attached to it.

List of services not included.

Free Bar: 5€ person / hora mínimum 2 hours

PostDinner: 10-15 € person (see list)

Shows: (consult options)
Lighting: (consult options).
Photocall: (consult options).

Candy Bar: 300-365€ (consult options).

Video: (consult options)

