



Weddings

20

23

FINCA
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 advice 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...

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*

Menu

Our cocktail

Starters (1 to choose)

First Main (1 to choose)

Second Main (1 to choose)

Dessert (1 to choose)

Wedding cake

Ceremony

Church

Priest or Master Celebrant

Assistans

Wooden fans

Cocktail

Area of the Pine Trees

White and burlap bunting

White 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

2 Wrists for mothers groom and bride

4 Center flowers for the dinner table

Flowers in the Cocktail Area

Celebration

Private terrace

Lighting decoration main tree of terrace

White chair covers & burlap swags or Tiffany chairs or Crossback chairs

White, Colour or Printed tablecloths.

Rattan placemats

Fancy White, Colour or 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

Free Bar 2h minimum

Others services no included:

Post Dinner

Photocall

Sweet Table or Candy Bar

Wedding Car

Videography

10.905€ (25 PAX)



(INCLUDED VAT)

EXTRA GUESTS: 145€

CHILDREN: 70€

Mediterráneo Package.

this offers the **Mediterráneo package**

Services:

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

Menu

Our cocktail

Starters (1 to choose)

First Main (1 to choose)

Second Main (1 to choose)

Dessert (1 to choose)

Wedding cake

Ceremony

Church

Priest or ceremony fees

Assistans

Wooden fans.

- ★ Carpet inside Church.
- ★ Singer o Saxophonista

Cocktail

Area of the Pine Trees

White and burlap bunting

- ★ Tableclothes to choose
- ★ Marichis or Saxophonista
- ★ Decoration Areas
- ★ Gigant Letters “Love”

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

2 Wrists for mothers groom and bride

4 Center flowers for the dinner table

Flowers in the Cocktail Area

Celebration

Private Terrace

- ★ Lighting decoration in terrace
- ★ Chairs to choose
- ★ Tablecloths to choose
- ★ Placemats to choose
- ★ Napkins to choose
- ★ Cutlery to choose
- ★ Crystalware to choose
- ★ Table numbers and menus
- ★ Sweet Table or Candy Bar
- ★ Cigar Bar
- ★ Letters with light Love
- ★ 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

★ Photographer + photocall

Bus

Free Bar 2h minimum

Others services no included:

Post Dinner

Wedding Car

Videographer

17.445€ (25 PAX)



(INCLUDED VAT)

EXTRA GUEST: 165€

CHILDREN : 95€



La Finca Rebate Menú.

our cocktail & menu.

Cocktail.

Reception of Cava

Buffet of Beers

Ham, Iberian and Bread Station.

BBQ (*mini beef and salmon burger, brochettes of Iberian secret, tuna and vegetables*)

Canapes Services

HUNTED SAUSAGE

(* GUACAMOLE STUFFED CONES

MINI CACHOPO OF WAGYU

MINI CROQUETAS (OP VEGANA)

OXTAIL SAMOSAS

(* GAZPACHO SHOTS

ROLL OF FRESH CHEESE & PHYLO PASTA

(* POTATO STICK WITH RED SAUCE

MINI AREPAS STUFFED WITH PULLED PORK

(* PEA TIKKI

OCTOPUS WITH MEDITERRANEAN DRESSING

(*TOFU SAMOSAS

(*option vegan

Desserts. choose 1 of these desserts.

VIOLET PANACOTA ROSE

CHEESECAKE WITH SEASONAL MARMALADE

CHOCOLATE SPONGE CAKE

(*PEARS IN WINE WITH OLIVE OIL ICE CREAM

(extra suplement 3,0€/person)

CHOCOLATE SURPRISE (extra suplement 3,0€/person)

LEMON ICE CREAM WITH PAPA RAJOTE

(extra suplement 3,0€/person)

Starters. choose 1 of these entrants

COLD TOMATO SOUP FROM OUR GARDEN, CREAMY BASIL AND TOASTED FETA OF CIABATTA and HERBS

(*CREAM OF ROASTED PUMPKIN CREAM, SPICES AND FRIED CASHEW NUTS FAKE CHEESE

(*SALAD OF TENDER SPROUTS WITH GOAT CHEESE, STABLE MANGO VINAIGRETTE AND PASSION FRUIT

(*WALDORF SALAD VEIL

KING PRAWN AND SEASONAL FRUIT SALAD

CAESAR SALAD WITH ANCHOVY CAVIAR

ROULEE OF SALMON MARINATED IN BEETROOT WITH MISO YOGHURT REDUCTION, YUZU PEARLS AND CUCUMBER PICO DE GALLO (extra suplement 2,0€/person)

First Main. choose 1 of these mains

CANNELLONI STUFFED WITH SEAFOOD

(*LOW TEMPERATURE POACHED EGG WITH TRUFFLED POTATOES AND CRISPY CASSAVA DATES

CARPACCIO OF KID GOAT

TUBER ROYALE WITH DUCK FOAM AND FOIE GRAS, ORANGE GELEE AND A SPLASH OF OLIVE OIL

CREAMY SEA AND LAND

TURBOT IN VERMOUTH SAUCE, MUSSELS, SCALLOPS AND PRAWNS (extra suplement 2,5€/person)

SEA BASS IN MEDITERRANEAN SAUCE WITH FONDUE POTATOES (extra suplement 2,0€/person)

Second Main. choose 1 of these desserts.

PORK SIRLOIN WITH IBERIAN BACON, APPLE CROQUETTE AND POTATOES

VEAL CHEEK WITH MUSHROOMS PARMENTIER

STUFFED CHICKEN SUPREME SERVED WITH WHITE SAUCE OF FENNEL AND GARDEN HERBS

LAMB Tournedo

VEAL SIRLOIN WITH FOIE GRAS AND GARLIC SAUCE (extra suplement 5,0€/person)

(*CRISPY THAI VEGETABLE TAMALE

(*HOMEMADE RAVIOLI STUFFED WITH PUMPKIN FROM OUR GARDEN

Adicional Food Corners.

ours food stations.

Cocktail Bar in snack or open bar

from 365€ (5€ / extra person)

Buffet Craft Beers

from 200€ (2€ / extra person)

Buffet of Sparkling or Cavas

from 250€ (8€ / extra person)

Stand of Lemonade and Mimosas

from 225€ (3€ / extra person)

Stand of Vermouth

from 300€ (4€ / extra person)



Cheese Station

from 350€ (7€ / extra person)

“La Lechera de Burdeos”

Sushi station

from 400€ (6€ / extra person)

Futomakis, Uramakis, special Uramakis and Nigiris

Mexican station.

from 375€ (8€ / extra person)

Nacho, Quesadillas, Fajita with vegetables and chicken, Guacamole, Tacos with meat and chili.

International Cooking Station

From 450€ (5€ / extra person)

Thai bread, chicken and vegetable Gyoza, Tuna tataki, Mole chicken breast

Risottos Station

from 350€ (3€ / extra person)

Manchego and artichoke risotto, Creamy risotto

Gazpachos Station or Hot Soups

from 250€ (3€ / extra person)

Gazpacho, Salmorejo Beet, Tomato Soup
Pumpkin and Mushroom Cream Parfait.

Salada Station

from 375€ (5€ / extra person)

Cheese Tables, Ham and Iberian Cones, Mini Meatloaf, Spanish Tortilla and Russian Salad.

Sweet Station

from 300€ (3€ / extra person)

Churros with Chocolate, mini sugar 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 50€ per guest, which will include the final invoice of the event.

The minimum number of guests per wedding will be 25 people. In the case of not reaching this number, the difference of diners must be paid with the complete 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% or min 3.000€ 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 2 hours, 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 85€/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: 7€ person / hora minimum 2 hours

Post Dinner: 10-15 € person (see list)

Shows: (consult options)

Lighting: (consult options).

Photocall: (consult options).

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

Video: (consult options)



www.fincarebate.es

965 368 229 / Pilar de la Horadada-Alicante