



# 2025

## WEDDING KIT

# MARQUÉS DE RISCAL

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*We would like to thank you for giving us the opportunity to be part of your wedding. We are fully aware of the responsibility that this involves and because of this, we will ensure that you and your guests will cherish unforgettable memories of this unique day.*

*From this moment, the entire team of the Hotel Marqués de Riscal, A Luxury Collection Hotel, would like to go out of our way to make your wedding perfect. We will attend to all your requests and endeavor to make your day exactly as you wish.*

*We would like to present our gastronomic range elaborated with the advice of Chef Francis Paniego (awarded with three Michelin stars).*

*We are pleased to offer you more than 100 possibilities to help creating your own menu and personalize this day in such a way that it is uniquely yours.*

*On behalf of the Hotel Marqués de Riscal, we want to share our excitement and professional partnership with you when preparing your wedding.*

*We hope to meet you in the City of Wine.  
Kind regards,*

*Elisabet Casals  
elisabet.casals@luxurycollection.com*

*Wedding coordinator*

## WEDDING PACKAGES FOR WEDDING OF 50- 99 GUEST

PREFERRED GUESTROOM RATES FOR THE COUPLE AND YOUR WEDDING GUESTS

FLORAL TABLE CENTERPIECES

WARDROBE SERVICE DURING THE EVENT

CANDY BUFFET (UPON REQUEST)

SYMBOLIC WEDDING CAKE

PERSONALIZED DESIGN OF TABLE D'HÔTE AND PROTOCOLS

COMPLIMENTARY MENU TASTING FOR 2 PEOPLE

COMPLIMENTARY PARKING WITHIN THE CITY OF WINE  
THE DAY OF THE WEDDING

SPECIAL DISCOUNTS ON BEAUTY TREATMENTS FOR THE BRIDE AND GROOM IN OUR SPA  
VINOThÉRAPIE® CAUDALÍE MARQUÉS DE RISCAL

## WEDDING PACKAGES FOR WEDDING OVER 100 GUEST

COMPLIMENTARY ROOM OVERNIGHT ACCOMMODATION FOR THE BRIDE AND THE GROOM OR SUITE DEPENDING ON OUR  
AVAILABILITY OR ONE COMPLIMENTARY ONE NIGHT STAY INCLUDING BRACKFAST ANY DAY DURING THE YEAR FOLLOWING  
THE WEDDING (SUBJECT TO AVAILABILITY)

PREFERRED GUESTROOM RATES FOR YOUR WEDDING GUESTS

FLORAL TABLE CENTERPIECES

WARDROBE SERVICE DURING THE EVENT

CANDY BUFFET (UPON REQUEST)

SYMBOLIC WEDDING CAKE

PERSONALIZED DESIGN OF TABLE D'HÔTE AND PROTOCOLS

COMPLIMENTARY MENU TASTING FOR 6 PEOPLE

COMPLIMENTARY PARKING WITHIN THE CITY OF WINE  
THE DAY OF THE WEDDING

SPECIAL DISCOUNTS ON BEAUTY TREATMENTS FOR THE BRIDE AND GROOM IN OUR SPA  
VINOThÉRAPIE® CAUDALÍE MARQUÉS DE RISCAL

## SPECIAL PROMOTION

10% DISCOUNT ON FOOD AND BEVERAGES, ROOM RENTAL AND SET UP FOR EVERY WEDDING CELEBRATED FROM SUNDAY  
TO FRIDAY FROM MAY TO OCTOBER AND ALL DAYS FROM NOVEMBER TO APRIL. THE SPECIAL PROMOTION IS NOT  
APPLICABLE ON DJ AND CANDY BAR. MINIMUM OF 50 GUESTS REQUIRED.

# WELCOME COCKTAIL OPTIONS

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## SMALL BITES BY HAND

Sunflower seed tiles and black olive crunchy

Iberic ham with Elciego's bread

Sesame cut, cheese and honey

Foie cut with apple

Red peppers roasted with anchovies from Santoña

Our croquettes

Squid fried in batter

Crunchy sandwich of Russian salad

Oxtail sandwich in red wine

## LITTLE SPOONS AND SKEWERS

Macerated salmon with watercress, hazelnut caviar and seaweed mayonnaise

Cod fish, "sheets" with olive oil and garlic comfit

Puff pastry skewer prawns

Glazed lamb skewer with ginger sauce and peppers puree

## MINI BOWLS

Russian salad with airted mayonnaise

Tin red wine caviar over foie-gras

Yogurt of Idiazábal cheese with tomato jam

Soft corvine ceviche

Meat balls over truffle parmentier

## SOUPS

Gazpacho

Melon gazpacho, green pepper and Iberian slices

## OPTIONAL STATIONS

### Water station

Self-service station with different kind of waters

### Ham carving station

Iberic ham cutting station with selections of breads and olive oils

### Cheese station

Selections of cheese with quince jelly, grapes and breads

### Red wine caviar station

Elaboration of red wine caviar over foie-gras junket

### Traditional Puchero

"Caparrones" Red beans of the season stew

Haricot beans stew

### Cocktail station

Mojitos

## MENU OPTIONS

### COLD STARTERS

Red prawn carpaccio over tomato tartar and “ajo blanco” sauce  
Tomato tartar with Norway Lobster and white garlic almond sauce  
Lobster salad with mayonnaise from its coral  
Green asparagus with perrechico mushroom mayonnaise and caviar

### HOT ENTREES

Crystal peppers with free-range eggs yolk and Alava’s potatoes  
Alava’s potato purée with mushrooms and foie gras dices  
Lobster and mushroom risotto  
Norway Lobster, nuts pil-pil and truffle

### TRADITIONAL CUISINE STARTERS

Our style fish soup  
Boletus and chestnuts soup with egg yolk  
“Caparrones” cream with bacon, smooth cabbage raviolis and black pudding from Ezcaray  
Fresh seasonal vegetables, cooked separately and seasoned with the cooking broth and Iberian ham

### FISH DISHES

Hake Orio style on baker potatoes  
Hake in batter cooked at 45°C with roasted peppers and rice soup  
Monkfish over smoked Butternut squash puree with clams, mushrooms and seafood sauce  
Cod with “pil-pil” sauce, over green pepper and candied onion  
Roasted sea bass loin, with gravy and “pil-pil” of its spines

### SORBETS

Lemon sorbet with cava  
Mandarin sorbet

#### MEAT DISHES

Lamb shoulder blade cooked at low temperature, over sliced potatoes and salad

Glazed lamb with a touch of ginger over “parmentier” and rocket salad

Sirloin steak with Oporto over truffle “parmentier”, and rocket salad

Sirloin steak with Oporto with apple purée and rocket salad

Meat balls over truffle “parmentier” and sauce

Glazed veal cheeks with apple purée and rocket

Clean pork trotters with Rincón de Soto pears, vegetables and mushrooms

#### FIRST DESSERT

Peach sorbet with “zurracapote” and cinnamon

Mojito with banana and mint

#### MAIN DESSERT

Sweet Cameros cheese toast with apple and honey ice cream

French toast over English cream with vanilla ice cream

Cheesecake with Valvanera ice cream

Dices pineapple over coconut milk with caramel mousse and coconut ice cream

Warm chocolate Sablé with mint ice cream

#### KID'S MENU

Variety of fried bites with Iberian Jam and veal steak with potatoes

Chocolate pie with vanilla ice cream

Soft drinks and bread

Price: 35€ (VAT included)

AT THE HOTEL MARQUÉS DE RISCAL WE CATER FOR SPECIAL MENUS, DIETARY NEEDS OR ALLERGY

Here, we present four menus budgeted for weddings during 2022-23  
to help you with the orientation of the banquet cost per person.

## MENU 1

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105€ PER PERSON (VAT INCLUDED)  
(PRICE DOES NOT INCLUDE WINES)

WELCOME COCKTAIL

### Bites

Sunflower seed tiles and black olive crunchy  
Iberic ham with Elciego's bread  
Sesame cut, cheese and honey  
Our croquettes

### Spoons

Cod with "pil-pil" sauce, over green pepper and candied onion

### Bowls

Russian salad with emulsified mayonnaise  
Meat balls over truffle parmentier

### Cold and hot soup

Gazpacho

WEDDING MENU

### Innovative Cuisine Starter

Our style fish soup

### Fish – Half Portion

Hake in batter cooked at 45°C with roasted peppers and rice soup

### First Dessert

Lemon sorbet with cava

### Meat – Half Portion

Glazed lamb with a touch of ginger over potato "parmentier" and rocket salad

### Main Dessert

Warm chocolate sablé with mint ice cream

## MENU 2

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€120 PER PERSON (VAT INCLUDED)  
(PRICE DOES NOT INCLUDE WINES)

### WELCOME COCKTAIL

#### Bites

Sunflower seed tiles and black olive crunchy  
Iberic ham with Elciego's bread  
Sesame cut, cheese and honey  
Red peppers roasted with anchovies from Santoña  
Our croquettes

#### Spoons

Brick prawns samosas

#### Bowls

Yogurt of Idiazábal cheese with tomato jam  
Glazed lamb skewer with ginger sauce and peppers puree

### WEDDING MENU

#### Innovative Cuisine Starter

Red prawn carpaccio over tomato tartar and "ajo blanco" sauce

#### Fish – Half Portion

Cod with "pil-pil" sauce, over green pepper and candied onion

#### Sorbet

Mandarin sorbet

#### Meat – Half Portion

Glazed veal cheeks with apple purée and rocket

#### Main Dessert

Sweet Cameros cheese toast with apple and honey ice cream

# MENU 3

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€143 PER PERSON (VAT INCLUDED)  
(PRICE DOES NOT INCLUDE WINES)

WELCOME COCKTAIL

## Bites

Sunflower seed tiles and black olive crunchy  
Iberic ham with Elciego's bread  
Sesame cut, cheese and honey  
Our croquettes  
Foie cut with apple

## Spoons

Brick kebabs with prawns

## Cold and hot soup

Gazpacho

WEDDING MENU

## Innovative Cuisine Starter

Tomato tartar with Norway Lobster and white garlic almond sauce

## Fish – Half Portion

Roasted sea bass loin, with juice and “pil-pil” of its spines

## Meat – Half Portion

Loin steak with Oporto with apple purée and rocket salad

## First Dessert

Peach sorbet with “zurracapote” and cinnamon

## Main Dessert

French toast over English cream with vanilla ice cream

# MENU 4

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€174 PER PERSON (VAT INCLUDED)  
(PRICE DOES NOT INCLUDE WINES)

## WELCOME COCKTAIL

### Bites

Iberic ham with Elciego's bread  
Red peppers roasted with anchovies from Santoña  
Sesame cut, cheese and honey  
Our croquettes  
Foie cut with apple

### Spoons

Macerated salmon with watercress, hazelnut caviar and seaweed mayonnaise  
Cod with "pil-pil" sauce, over green pepper and candied onion  
Brick prawns samosas

### Cold and hot soup

Gazpacho

Cheese Station

## WEDDING MENU

### Innovative Cuisine Starter

Lobster and mushroom risotto

### Meat – Half Portion

Loin steak with Oporto over truffle "parmentier", and rocket salad

### Main Dessert

Cheesecake with Valvanera ice cream

# DRINKS

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## COCKTAIL WINES (PER PERSON)

- Marqués de Riscal Verdejo and Arienzo: 14€ p.p.
- Marqués de Riscal Verdejo and Marqués de Riscal Reserva: 15€ p.p.
- Marqués de Riscal Verdejo and Arienzo and Anna de Codorniu cava: 17€ p.p.
- Marqués de Riscal Sauvignon Blanc and Arienzo: 18€ p.p.
- Marqués de Riscal Finca Montico and Marqués de Riscal Reserva: 18€ p.p.
- Marqués de Riscal Verdejo, Marqués de Riscal Reserva, and Anna de Codorniu cava: 19€ p.p.
- Marqués de Riscal Sauvignon Blanc, Arienzo and Anna de Codorniu Cava : 18€p.p.
- Marqués de Riscal Verdejo, Marqués de Riscal Reserva and Champagne Laurent Perrier : 24€ p.p.
- Marqués de Riscal Finca Montico, Marqués de Riscal Reserva and Champagne Laurent Perrier : 27€ p.p.

## MENU WINES

- Marqués de Riscal verdejo y Arienzo: 23 € p.p.
- Marqués de Riscal verdejo y Marqués de Riscal reserva: 28 € p.p.
- Marqués de Riscal Sauvignon Blanc y Arienzo: 29 € p.p.
- Marqués de Riscal Finca Montico y Arienzo:30 € p.p.
- Marqués de Riscal Finca Montico y Marqués de Riscal reserva: 31 € p.p.
- Marqués de Riscal Sauvignon Blanc y Finca Torrea: 32 € p.p.
- Marqués de Riscal Finca Montico y Marqués de Riscal Finca Torrea: 34 € p.p.

All drink supplements include water, soft drink, juices, beers and coffee.

## UNCORK OF CAVA AND CHAMPAGNE BOTTLES

Instead of per guest, cava or champagne are charged by the number of bottles consumed. Please, see our prices lines below and do not hesitate to consult us about either the Cava or Champagne brands if you so wish

- Royal Carlton: 41€ per bottle
- Anna de Codorniu: 41€ per bottle
- Juvé and Camps: 55€ per bottle
- Reventos and Blanc: 61€ per bottle
- De Castellane: 82€ per bottle
- Laurent Perrier Brut: 110€ per bottle

VAT is included in the price of each bottle

\*Uncork for external bottles has a cost of 13€ per bottle

# OPEN BAR

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## WHISKY

JB  
Ballantine's  
Jameson  
Johnnie Walker Red

## VODKA

Stolichnaya  
Smirnoff Red

## GINEBRA

Seagram's  
Bombay  
Beefeater  
Ginebra Seagrams 0.0  
Gin Puerto de Indias Strawberry

## RON

Bacardi  
Havana 5  
Barceló  
Brugal añejo

## OTHER DRINKS

Jägermeister  
Malibu  
Torres 5  
Duque de Alba  
Sauza Tequila Blanco  
Martini Dry/ Martini Rosso/ Martini Blanco  
Ricard  
Anis Chinchón Seco  
Campari  
Orujos Blanco y Hierbas  
Baileys  
Tia María  
Frangélico  
Limonchello  
Amaretto  
Apple's liquor  
Pea's liquor  
Pacharán Basarana  
Fino de Ina  
Cerveza, refrescos, zumos y agua

2 hours: 27€ for 100% of the guests

3rd hour: 14€ for 80% of the guests

4th hour: 14€ for 70% of the guests

5th hour: 14€ for 60% of the guests

\*Minimum chargeable 50% of the total of the guests

\*It requires having a minimum of 2 hours Open Bar, but it has to be a direct payment from the engaged couple

# PREMIUM GIN&TONIC OPEN BAR OPTION

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Citadelle  
Hendricks  
Beefeater 24  
Plymouth  
G'Vine Floraison

15€ supplement per person, 100% of the guest, during 1 hour  
(Ask for the prices for extra hours)

# OPEN BAR SNACKS

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Mini "chapatas", selection of sandwiches,  
Spanish omelette and fresh fruit skewers: 6€ per person

# OUR SPACES AND BANQUET ROOMS

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THE FOLLOWING AREAS ARE RECOMMENDED FOR THE COCKTAIL SERVICE

Torrea room, inside the wine cellar	- Space rental included in the cocktail price
Terrace of San Vicente (open air space)	- Space rental included in the cocktail price
Lobby Terrace (open air space)*	Space rental 1.210€
Plaza de las Cepas (open air space)*	-Space Rental: 1.210€

THE FOLLOWING AREA IS RECOMMENDED FOR THE WEDDING CEREMONY

Lobby Terrace*	- Space Rental: 1.210€
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\*Set up for civil ceremonies will be budgeted separately

THE FOLLOWING AREAS ARE RECOMMENDED FOR THE BANQUET GALA

San Vicente room	- maximum 400 guests
Chirel room	- maximum 60 guests
Tradicion 1860 Restaurant	- maximum 40 guests
Gastronomic Restaurant	- maximum 60 guests

SPECIAL CONDITION

There is a minimum of 100 guests for weddings celebrated between June and October on Saturdays

# PAYMENT INFORMATION

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The reservation will be confirmed upon the signing of the contract and a deposit payment of 1500€ which will act as a guarantee for the reservation of your event. This amount it is going to discount in the total amount of the invoice.

It has to be payed the 30% of the total estimated cost is required three months before of the event.

It has to be payed the 50% of the total estimated cost is required one months before of the event.

The remaining amount will have to be received by the hotel the day of the event or (maximum) 10 days after the event took place.

The percentages specified are subject to change by government regulation and will be payable by the guest on the margin applied to the above rates.

The VAT included on our prices

Menus and drinks is 10%

Room rental is 21%

# OPTIONAL DETAILS

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At the Hotel Marques de Riscal, we offer you a detailed and fully organized planning procedure for your wedding (civil ceremony, transfers by coach or vintage cars, floral arrangements, invitation design, background music, live orchestra, DJ.). Furthermore, we offer the option of personalizing your menu and table plan design.

Large teams of professionals are at your disposal to guarantee that you enjoy the unforgettable day that you have always dreamt of.

Everything depends on you; you just have to tell us your illusion.

*Elisabet Casals*

*sales.marquesderiscal@luxurycollection.com*

*Wedding coordinador*

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