



# 2022 – 2023

## 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,*

*Cristina Prado  
Cristina.prado@luxurycollection.com*

*Wedding coordinator*

**WEDDING PACKAGES FOR WEDDING OF 50- 99 GUEST INCLUDE THE FOLLOWING**

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 INCLUDE THE FOLLOWING**

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  
APLICABLE 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

Iberian ham with bread from Elciego

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

Tail 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

Brick kebabs with prawns

Glazed lamb skewer with ginger and peppers puree

## MINI BOWLS

Russian salad with emulsified mayonnaise

Red wine caviar over foie grass junket

Yogurt of Idiazábal cheese with tomato jam

Soft corvine ceviche

Meat balls over potato parmentier and truffle

## SOUPS

Gazpacho

Melon gazpacho, green pepper and Iberian slices

OPTIONAL STATIONS

Water station

Self-service station with different kind of waters

Ham carving station

Iberian ham carving station with different 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

Red beans “Caparrones” of the season, chickpeas stew

Cocktail station

Mojitos

## **MENU OPTIONS**

### **COLD STARTERS**

Red shrimp carpaccio over tomato tartar and garlic sauce

Tomato tartar with prawn and white garlic sauce

Warm marinated quail salad

Lobster salad with mayonnaise from its coral

Green asparagus with perrechico mushroom mayonnaise and caviar

### **HOT ENTREES**

Crystal peppers with farmyard eggs and potatoes from Alava

Riojan “pisto” with an egg cooked at a low temperature

Alava’s potato purée with mushrooms and foie dices

Lobster and mushroom risotto

Lobster, nuts pil-pil and truffle

### **TRADITIONAL CUISINE STARTERS**

Our style fish soup

Boletus and chestnuts soup with yolk egg

“Caparrones” cream with bacon, smooth cabbage raviolis and black pudding from Ezcaray

Chickpeas stew with monkfish and clams

Red beans “Caparrones con sus sacramentos”

### **FISH DISHES**

Roasted hake on based of red peppers cream

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

Monkfish over smoked pumpkin puree with clams, mushrooms and marinara sauce

Roasted lobster over a vegetables ragout, pork and almonds cream

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

Roasted wild turbot, over a base of potatoes pil-pil sauce, garlic and chili

### **SORBETS**

Lemon sorbet with cava

Mandarin sorbet

### **MEAT DISHES**

Sackling lamb, with a salad emulsion, tubers and mustard

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

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

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

Loin steak with Oporto with apple purée and rocket salad

Meat balls with truffle over potato parmentier

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 toast with apple and honey ice cream

Grapes over crème brûlée, sweet wine reduction and coconut milk

Sweet toast with toffee ice cream and fresh cocoa soup

Cheese cake with Valvanera ice cream

Chocolate, olive oil, bread and salt

White (yogurt mousse, cheese ice cream, white chocolate soup and white cookies)

Warm chocolate sable 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: 25€ (VAT included)

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

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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€90 PER PERSON(VAT INCLUDED)  
(PRICE DOES NO INCLUDE WINES)

### WELCOME COCKTAIL

#### Bites

Sunflower seed tiles  
Iberian ham with bread from Elciego  
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 potato parmentier and truffle

#### 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 tail over a parmentier with ginger

#### Main Dessert

Warm chocolate sablé with mint ice cream

## MENU 2

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€115 PER PERSON(VAT INCLUDED)  
(PRICE DOES NO INCLUDE WINES)

### WELCOME COCKTAIL

#### Bites

Sunflower seed tiles and black olive crunchy  
Iberian ham with bread from Elciego  
Sesame cut, cheese and honey  
Riojan peppers with anchovies  
Our croquettes

#### Spoons

Brick kebabs with prawns

#### Bowls

Yogurt of Idiazábal cheese with tomato jam  
Glazed lamb with ginger

### WEDDING MENU

#### Innovative Cuisine Starter

Red shrimp carpaccio over tomato tartar and garlic sauce

#### Fish – Half Portion

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

#### Sorbet

Mandarin sorbet

#### Meat – Half Portion

Glazed cheek veal with apple purée

#### Main Dessert

Sweet Cameros toast with “Reineta” apple and honey ice cream



# MENU 3

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€136 PER PERSON(VAT INCLUDED)  
(PRICE DOES NO INCLUDE WINES)

## WELCOME COCKTAIL

### Bites

Sunflower seed tiles and black olive crunchy  
Iberian ham with bread from Elciego  
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 prawn and white garlic sauce

### Fish – Half Portion

Roasted hake on based of red peppers cream

### Meat – Half Portion

Loin steak with Oporto with apple purée and rocket salad

### First Dessert

Peach sorbet with “zurracapote” and cinnamon

### Main Dessert

Sweet toast with toffee ice cream and fresh cocoa soup

# MENU 4

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€165 PER PERSON(VAT INCLUDED)  
(PRICE DOES NO INCLUDE WINES)

## WELCOME COCKTAIL

### Bites

Iberian ham with bread from Elciego  
Riojan peppers with anchovies  
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 kebabs with prawns

Cold and hot soup  
Gazpacho

Cheese Station

## WEDDING MENU

Innovative Cuisine Starter  
Lobster and mushroom risotto

### Meat – Half Portion

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

### Main Dessert

White (yogurt mousse, cheese ice cream, white chocolate soup and white cookies)

# DRINKS

## COCKTAIL WINES

- Marqués de Riscal Verdejo and Arienzo de Marqués de Riscal: 10€ p.p. (per person)
- Marqués de Riscal Verdejo and Marqués de Riscal Reserva: 11€ p.p.
- Marqués de Riscal Verdejo and Arienzo de Marqués de Riscal and Anna de Codorniu cava: 12€ p.p.
- Marqués de Riscal Sauvignon Blanc and Arienzo de Marqués de Riscal: 13€ p.p.
- Marqués de Riscal Finca Montico and Marqués de Riscal Reserva: 13€ p.p.
- Marqués de Riscal Verdejo, Marqués de Riscal Reserva, and Anna de Codorniu cava: 13€ p.p.
- Marqués de Riscal Sauvignon Blanc, Arienzo de Marqués de Riscal and Anna de Codorniu Cava : 17€p.p.
- Marqués de Riscal Verdejo, Marqués de Riscal Reserva and Champagne Laurent Perrier : 18€ p.p.
- Marqués de Riscal Finca Montico, Marqués de Riscal Reserva and Champagne Laurent Perrier : 20€ p.p.

## MENU WINES

- Marqués de Riscal verdejo y Arienzo de Marqués de Riscal: 17 € p.p.
- Marqués de Riscal verdejo y Marqués de Riscal reserva: 21 € p.p.
- Marqués de Riscal Sauvignon Blanc y Arienzo de Marqués de Riscal: 21 € p.p.
- Marqués de Riscal Finca Montico y Arienzo de Marqués de Riscal: 22 € p.p.
- Marqués de Riscal Finca Montico y Marqués de Riscal reserva: 23 € p.p.
- Marqués de Riscal Sauvignon Blanc y Finca Torrea: 23 € p.p.
- Marqués de Riscal Finca Montico y Marqués de Riscal Finca Torrea: 25 € 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

- Dioro Baco Brut: 25€ VAT included
- Anna de Codorniu: 25€ VAT included
- Juvé and Camps: 30€ VAT included
- Reventos and Blanc: 40€ VAT included
- Mumm: 50€ VAT included.
- Laurent Perrier Brut: 60€ VAT included

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  
Ballantine'S  
JB  
Jameson  
Johnnie Walker Red

VODKA  
Stolichnaya  
Smirnoff Red  
Absolut

GIN  
Seagram's  
Beefeater  
Puerto de Indias raspberry

RUM  
Bacardi Superior  
Barceló Añejo  
Brugal añejo

OTHER DRINKS  
Jägermeister  
Coconut liqueur Malibu  
Brandy Torres 5  
Cognac Martel VS  
Tequila Olmeca Blanco  
Tequila Olmeca Reposado  
strawberry tequila  
Martini Dry / Rosso / Bianco  
Campari  
Orujo Blanco y Hierbas  
Crema de Orujo  
Baileys  
Hazelnut liqueur Frangélico  
Limoncello  
Amaretto  
Apple / peach liqueur Pacharán  
Beer, soft drinks and water

2 hours: 20€ for 100% of the guests  
3rd hour: 10€ for 80% of the guests  
4th hour: 10€ for 70% of the guests  
5th hour: 10€ 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: 5,50€ per person

# OUR SPACES AND BANQUET ROOMS

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## THE FOLLOWING AREAS ARE RECOMMENDED FOR THE COCKTAIL SERVICE

Torra 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 AREAS ARE RECOMMENDED FOR THE WEDDING CEREMONY

Porche 1883	- Complimentary space use
Lobby Terrace*	- Space Rental: 1.210€

\*If both spaces are used, one for the ceremony and the other for the cocktail, the total space rental would be 1452€.

\*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.

A large team 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.

*Cristina Prado*  
*Cristina.prado@luxurycollection.com*

*Wedding coordinador*

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