



HOTEL ALFONSO XIII
SEVILLE



2025

HOTEL ALFONSO XIII
WEDDING PACKAGES

CELEBRATING WEDDINGS SINCE 1928

The Hotel Alfonso XIII has long been considered by the citizens of Seville as one of the city's most iconic buildings. It has always been favoured, too, as a peerlessly romantic place to get married.

Why not celebrate your own wedding against the enchanting backdrop of the hotel?

You and your guests will be charmed by the attention to detail the Hotel Alfonso XIII has been renowned for ever since 1928, when it hosted Princess Isabel Alfonsa and Count Juan Zamoyski's spectacular wedding banquet.

ANDALUSIAN WEDDINGS

Nine luxurious function rooms can be used individually or configured into larger spaces, providing a wide range of options for a sumptuous wedding. On the ground floor, adjacent to the central courtyard, are the hotel's four palatial ballrooms: Andalucía, Cartuja, Híspalis, and the sumptuous Salón Real. All of these provide the perfect setting for a variety of events. Folding back the majestic mahogany and glass partitions creates a single integrated space covering over 530 square meters. Double-height ceilings adorned with Bohemian crystal chandeliers, white stucco cornices with gilded trims, and walls papered in subtle hues create a dreamy setting for your 'I do' moment.

The regal decoration of Hotel Alfonso XIII's most luxurious ballroom, the Salón Real, makes it surely Seville's most elegant interior. The room's majestic décor is inspired by Seville's golden age in the 16th century and provides the perfect stage for wedding receptions and gala dinners.

Monarchs, heads of state and celebrities have favoured this fairy-tale ballroom for their social events while in Seville. The double-height coffered ceiling is adorned with hand-painted ornamentation and hung with 11 stunning Bohemian crystal chandeliers. Natural light streams in through seven ceiling-height windows dressed in drapes, which draw the eye out into the verdant gardens beyond. Access to this palatial room is through a pair of grand wrought-iron doors, painstakingly decorated with gilded leaves, which are in themselves a work of art.

In addition to its sumptuous halls, the hotel has five further function rooms—Triana, Itálica, Betis, Santa Cruz, and San Telmo—on the lower ground floor.

These versatile spaces, some with natural light, can be used separately or combined for more space by opening the dividing panels



NOTTE A ROMA 410
HOTEL
L'Espresso Mercoledì 1 Aprile
Sala da 18.000 a 20.000

1999

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ALL OUR WEDDING PACKAGES INCLUDE THE FOLLOWING FOR WEDDINGS OVER 30 GUESTS

WELCOME COCKTAIL OF 45 MIN., COURTESY OF THE HOTEL

MENU PRESENTATION CARDS

SEATING PLAN

FLORAL CENTERPIECES

WEDDING COURTESIES FOR WEDDINGS OVER 100 GUESTS

COMPLIMENTARY TASTING MENU FOR 6 PEOPLE

COMPLIMENTARY WEDDING NIGHT DELUXE DOUBLE ROOM FOR THE BRIDE AND GROOM AT HOTEL ALFONSO XIII

CHAMPAGNE & CHOCOLATE SIGNATURE AMENITY

LATE CHECKOUT UNTIL 15:00

BREAKFAST BUFFET FOR TWO AT RESTAURANTE SAN FERNANDO OR CONTINENTAL BREAKFAST ROOM SERVICE

20 MINUTE MASSAGE FOR THE BRIDE AND GROOM

SPECIAL GUESTROOM DISCOUNT FOR YOUR WEDDING GUESTS

3 COMPLIMENTARY PARKING SPACES IN THE HOTEL'S PARKING

WEDDING COURTESIES FOR WEDDINGS OVER 150 GUESTS

COMPLIMENTARY TASTING MENU FOR 6 PEOPLE

COMPLIMENTARY WEDDING NIGHT DELUXE SUITE FOR THE BRIDE AND GROOM AT HOTEL ALFONSO XIII

CHAMPAGNE & CHOCOLATE SIGNATURE AMENITY

LATE CHECKOUT UNTIL 15:00

BREAKFAST BUFFET FOR TWO AT RESTAURANTE SAN FERNANDO OR CONTINENTAL BREAKFAST ROOM SERVICE

20 MINUTE MASSAGE FOR THE BRIDE AND GROOM SPECIAL

GUESTROOM DISCOUNT FOR YOUR WEDDING GUESTS

3 COMPLIMENTARY PARKING SPACES IN THE HOTEL'S PARKING

FEDERICA SERVICE

HOTEL ALFONSO XIII OFFERS THE SIGNATURE "A LA FEDERICA" ATTIRE 95€ PER WAITER (MAXIMUM 10)

SPECIAL CONDITIONS

MUSIC SHOWS HAVE A TIME LIMIT UNTIL **23:00 HRS** ON THE MAIN FLOOR FOR DAY WEDDINGS & UNTIL **04:00 HRS** IN THE **BETIS / ITÁLICA / TRIANA BALLROOMS** FOR AFTERNOON WEDDINGS (MAXIMUM 200 PERSONS)

THE DURATION OF THE MUSIC AND CONTRACTED OPEN BAR SHOULD BE THE SAME

THE HOTEL RESERVES THE RIGHT OF ADMISSION OF MUSICAL GROUPS. THESE MUST BE AUTHORIZED BY THE HOTEL PRIOR TO HIRING

MUSICAL GROUPS WILL RESPECT THE MAXIMUM VOLTAGE AND DECIBELS ESTABLISHED BY THE HOTEL (**80 DECIBELS**)

NO FOOD OR DRINK FROM OUTSIDE THE HOTEL IS ALLOWED

ALL OUR PRICES INCLUDE VAT

WE WILL BE HAPPY TO ANSWER THE QUERIES OF CUSTOMERS THAT WISH TO KNOW IF ANY OF OUR DISHES CONTAIN ANY INGREDIENT IN PARTICULAR. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY NEEDS THAT WE SHOULD BEAR IN MIND WHEN PREPARING YOUR MENU

WELCOME COCKTAIL

FROM THE LAND

Iberian Cured Sausage

Pure sheep's milk cheese

COLD

Gazpacho shot with quail egg and EVOO

Roasted eggplant and peppers tartlet with anchovies and balsamic glaze

Seafood and baby eels salad

Roast beef and quince mayonnaise roll

Vol au Vent with pork sausage, paprika, goat cheese and walnuts

HOT

Tempura Artichoke

Grilled octopus skewer with smoked paprika oil from La Vera

Iberian pork skewer with honey, thyme and lime zest

Marinated dogfish with aioli

Crispy black sausage ravioli with roasted apple

DRINKS

Beer, soft drinks, red and white house wines and white sparkling wine

EXTRA SERVICE NOT INCLUDED IN WELCOME COCKTAIL

45-minute extension of the welcome cocktail	29€ per person
5J Iberian Jabugo Ham (1 Piece per 80 people) (Carved by a professional ham carver)	950€ per piece
Enrique Tomas Bellota Selection (1 Piece per 80 people) (Carved by a professional ham carver)	790€ per piece
Mojitos & Daiquiris open bar (Calculated over the total adult guests)	9€ per person
Cheese Station (Minimum 100 guests)	12€ per person
Rice Station (Minimum 100 guests)	15€ per person
Shellfish station (Minimum 100 guests)	25€ per person



WEDDING MENU I

PRICE PER PERSON 149€ (VAT INCLUDED)

STARTER

To choose one

Mix leaves salad, artichokes, anchovies, Payoyo cheese, cherry tomatoes, and grapefruit

Dill marinated salmon with asparagus pudding, soy mayonnaise and yuzu

Seafood bisque with crispy lobster

Hake and shrimp crepes with mushroom and cava sauce

MAIN COURSE

To choose one

Duck confit with gratin potato, sautéed mushrooms, and dried apricots in orange wine

Iberian pork cheeks in oloroso sherry with red garlic and sesame seeds

Grilled croaker with celery purée, carrots, herb oil

Grilled salmon with sweet potato, fennel, dill sauce

DESSERT

One to choose

Chocolate cake

San Marcos cake, Alfonso XIII style

Orange-Infused french toast with cinnamon ice cream and toffee

Coffee & Mignardises

DRINKS

Beer, soft drinks, red and white house wines & cava

INCLUDES 3 HOURS OPEN BAR

For more details, see page 16.

WEDDING MENU II

PRICE PER PERSON 165€ (VAT INCLUDED)

STARTER

One to choose

Duck ham salad with foie mi-cuit and orange
Avocado and lobster tartare with gazpacho and green apple salad
Puff pastry toast with goose pâté, pickled quail, and caramelized onion
Creamy rice with duck and porcini mushrooms.

MAIN COURSE

One to choose

Beef tenderloin, with carrot and quinoa puree, small vegetable stew and Pedro Ximenez sauce
Suckling lamb, potato, roasted peach in syrup, asparagus and jus
Grilled sea bass with rustic potato, zucchini, and citrus oil
Hake fillet with prawns, asparagus, and carrots

DESSERT

One to choose

Classic American white chocolate cheesecake, with berry sauce
Chocolate sphere with custard, red berries and warm Jerez Brandy cream
Almond tulip with lemon cream, seasonal fruits and salted caramel ice cream

Coffee & Mignardises

DRINKS

Beer, soft drinks, waters, red and white house wines & cava

INCLUDES 3 HOURS OPEN BAR

For more details, see page 16.

WEDDING MENU III

PRICE PER PERSON 179€ (VAT INCLUDED)

STARTER

One to choose

Tender leaf salad, foie gras mille-feuille, goat cheese, and caramelized apple
Celery root and pear terrine with lobster, tart apple, tartar sauce and trout roe
Porcini mushrooms cannelloni, prawn, creamy sauce, and parmigiano reggiano
Creamy lobster rice

MAIN COURSE

One to choose

Beef tenderloin mille-feuille with foie, artichoke puree and truffle jus
Oxtail with potato parmentier, eringui, eggplant, and jus
Croaker, cauliflower soup, crispy asparagus salad
Monkfish medallions, parsnip cream, zucchini slices, and squid ink sauce

DESSERT

One to choose

Chocolate mousse, hazelnut crunch, apricot sauce, and seasonal fruit
Old-fashioned apple pie, Armagnac, cinnamon mousse, and red berries
Caramel Saint Honoré

Coffee & Mignardises

DRINKS

Beer, soft drinks, waters, red and white house wines & cava

INCLUDES 3 HOURS OPEN BAR

For more details, see page 16.

KIDS MENU I

PRICE PER PERSON 40€ (VAT INCLUDED)

Prawn creamy salad with mayonnaise

Chicken nuggets, French fries & croquettes

Chocolate sphere, brownie, cookies, m&m's

Soft drinks and juices

KIDS MENU II

PRICE PER PERSON 42€ (VAT INCLUDED)

Macaroni à la Napolitana

Breaded Chicken Breast Paillard with Carrots and French Fries

Chocolate sphere, brownie, cookies, m&m's

Soft drinks and juices



Menu

First Course
Second Course
Third Course
Fourth Course
Fifth Course
Sixth Course
Seventh Course
Eighth Course
Ninth Course
Tenth Course

OPEN BAR

WHISKY

JB
White Label

VODKA

Eristoff

GIN

Bombay dry gin
Puerto de Indias

RUM

Bacardi Carta Blanca
Santa Teresa Ron Añejo

LIQUORS

Baileys
Pacharán
Apple no alcohol
Peach no alcohol

Beer, soft drinks, red and white house wines & cava

PRICE

Supplement for 4th hour:

15 € per person

CANDY OR SAVORY DISPLAY

Sweet and/or savoury tables must be contracted with the hotel supplier

SNACKS

SNACK

TO CHOOSE 3 REFERENCES

PRICE PER PERSON 15€

PRICE FOR EACH ADDITIONAL REFERENCE PER PERSON 4 €

SAVORY

Mini "mollete" bread with Iberian pork shoulder, idiazábal cheese and tartufato

Mini foccacia with Iberian cured ham, mozzarella and truffle

Cantabrian anchovy 00 on toasted farmhouse bread, evoo, tomato concasee

Toasted walnut bread with smoked salmon, avocado and mango

Cod fritters with honey and lemon aioli

Goat's cheese spring roll with tomato jam

SWEET

Selection of macaron

Chocolate almond rocks

Selection of mini pastries and sweets

Traditional mini egg custard

Mini doughnut filled with hazelnut chocolate

Choux pastry buns filled with fresh cream

Chocolate covered strawberries

Selection of cupcakes

EVERY LOVE STORY IS BEAUTIFUL,
BUT YOURS IS OUR FAVORITE.

*Any detail you can think of, we will take care of.
Let our experienced wedding ambassadors help you prepare an
unforgettable celebration where you will just have to take
care of your loved ones.*



HOTEL ALFONSO XIII
A LUXURY COLLECTION HOTEL, SEVILLA
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THELUXURYCOLLECTION.COM/ALFONSOXIII