



HOTEL ALFONSO XIII  
SEVILLE

2022-2023

HOTEL ALFONSO XIII  
WEDDING PACKAGES

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A COLLECTION OF  
CAPTIVATING EXPERIENCES  
THAT BEGIN HERE

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## CELEBRATING WEDDINGS SINCE 1928

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*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 in.*

*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 become renowned for ever since 1928, when it hosted Princess Isabel Alfonsa and Count Juan Zamoyski's spectacular wedding banquet.*



## AN ANDALUSIAN WEDDING

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. This fairy-tale ballroom has been favoured by monarchs, heads of state and celebrities 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.





**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 CHECK-OUT UNTIL 15:00

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

20 MINUTE MASAGE FOR THE BRIDE AND GROOM

SPECIAL GUESTROOM DISCOUNT FOR YOUR WEDDING GUESTS

3 COMPLIMENTARY PARKING SPACES IN THE HOTELS 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 CHECK-OUT 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 HOTELS PARKING



#### **FEDERICA SERVICE**

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

#### **SPECIAL OFFERS**

ENJOY SPECIAL DISCOUNTS ON MENU AND OPEN BAR PRICES

- 5% DISCOUNT ON SUNDAY TO THURSDAY WEDDINGS EXCEPT PUBLIC HOLIDAYS AND THE EVE OF PUBLIC HOLIDAYS
- 10% DISCOUNT ON WEDDINGS CELEBRATED IN JANUARY 2022, BETWEEN THE 1<sup>ST</sup> AND 15<sup>TH</sup> OF FEBRUARY 2022, BETWEEN 15<sup>TH</sup> OF JULY AND 21<sup>ST</sup> OF AUGUST 2022, BETWEEN THE 1<sup>ST</sup> OF JANUARY AND 15<sup>TH</sup> OF FEBRUARY 2023  
EXCEPT PUBLIC HOLIDAYS AND THE EVE OF PUBLIC HOLIDAYS

DISCOUNTS ARE NOT ACCUMULATIVE

#### **SPECIAL CONDITIONS**

MUSIC SHOWS HAVE A TIME LIMIT UNTIL 23:00 HRS ON THE MAIN FLOR FOR DAY WEDDINGS & UNTIL 05:00 HRS IN THE BETIS / ITÁLICA / TRIANA BALLROOMS FOR AFTERNOON WEDDINGS (MÁXIMO 200 PERSONAS)

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 ARE 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

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## FROM THE LAND

Cold Cuts of Iberian Jabugo loin  
Cold Cuts of Iberian Jabugo sausage  
Pure sheep's milk cheese  
Vegetables chips and bread stick

## COLD

Brochette of Iberian ham and osmosed cantaloupe  
Foie gras with orange mousse and spiced breadcrumbs  
Cherry gazpacho shot  
Red tuna tartare with quail egg and truffle  
Blinis with marinated salmon, avocado and sour cream  
Seasoned violet potatoes, tuna and olive oil caviar  
Mini tournedos Rossini

## HOT

Artichoke in tempura  
Grilled octopus to with oil of La Vera paprika  
Iberian prey brochette with garlic  
Marinated dogfish with lime aioli  
Crunchy ravioli of lobster with mint mayonnaise

## DRINKS

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



**EXTRA SERVICE NOT INCLUDED IN WELCOME COCKTAIL**

45-minute extension of the welcome cocktail	20€ per person
Jabugo Iberico Ham 5J (Carved by a professional ham carver)	850€ per piece
Mojitos & Daiquiris open bar (Calculated over the total adult guest)	8€ per person
Cheese Station (Minimum 100 guest)	12€ per person
Rice Station (Minimum 100 guest)	12€ per person
Sushi Bar (Minimum 100 guest)	16€ per person
Shellfish station	18€ per person



# WEDDING MENU I

PRICE PER PERSON 100€ (VAT INCLUDED)

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## STARTER

One to choose

Duck ham salad with mi-cuit foie gras and orange  
Marinated Salmon with asparagus pudding, soy mayonnaise & yuzu  
Bisque of shellfish with prawns and stracciatella  
Hake and prawn crepes with mushroom and champagne sauce

## MAIN COURSE

One to choose

Duck confit with potato gratin and sautéed mushrooms  
Sherry Iberian pork cheeks with “ajo colorao” (potato and pepper cream sauce) and sesame seeds  
Grilled sea bass, squid rice and its ink and dill oil  
Tournedos of salmon, mashed potato with fennel, saffron sauce

## DESSERT

One to choose

Chocolate cake  
San Marcos - Alfonso XIII cake  
French toast, candied in Seville orange with cinnamon ice cream and Coca Cola toffee  
Almond waffle cup with lemon cream, seasonal fruit and salted caramel ice cream

Coffee & Mignardises

## DRINKS

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



# WEDDING MENU II

PRICE PER PERSON 115€ (VAT INCLUDED)

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## STARTER

One to choose

Lobster and avocado tartare with “Salmorejo” (tomato and bread cream soup)  
Puff pastry toast with pate of goose, pickled quail and caramelized onions  
Ceviche of sea bass and shrimp from Huelva with Mint  
Creamy rice with duck and mushrooms

## MAIN COURSE

One to choose

Café de Paris sirloin steak wrapped in quinoa, carrot purée  
with cane honey and vegetable stew  
Low-temperature lamb with curry couscous, lime and Mint  
Wild sea bass, chopped tomato with fennel and Chinese vegetables with sesame  
Hake with prawns, roasted beets, fried artichokes, potato and its soup

## DESSERT

One to choose

Classic American style cheesecake with Raspberry Coulis  
Chocolate sphere with custard, red berries and hot Jerez brandy cream from  
Milk with cookies cake, tonka bean

Coffee & Mignardises

## DRINKS

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

# WEDDING MENU III

PRICE PER PERSON 130€ (VAT INCLUDED)

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## STARTER

One to choose

Terrine of celeriac and pear with lobster, green apple, tartar sauce and trout roe  
Cold salad of beans with scallops and garlic shrimp  
Creamy rice with lobster  
Mille-feuille of foie gras, caramelized apple and smoked eel, potato foam

## MAIN COURSE

One to choose

Mille-Feuille of loin of veal from Ávila with foie gras, artichoke puree and truffle juice  
Fillet of Iberian Acorn-fed pork cooked at low temperature, creamy rice with artichokes and mushrooms  
Snapper with Iberian noodles, tomato and vegetable sauce and amontillado wine  
Medallions of monkfish with parmentier potato in their ink, noodles of squid and its juice

## DESSERT

One to choose

Black and white chocolate ingot, orange foam and mint sponge cake  
Cheese cream curd with passionfruit, mango and rhubarb  
Saint Honore with Caramel

Coffee & Mignardises

## DRINKS

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

## KIDS MENU I

PRICE PER PERSON 40€ (VAT INCLUDED)

Mini hamburger, French fries,  
chicken nuggets & croquettes

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Ice cream, chocolate brownie and cookies

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Soft drinks and juices

## KIDS MENU II

PRICE PER PERSON 42€ (VAT INCLUDED)

Macaroni à la Napolitana  
Breaded veal escalope with French fries

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Ice cream, chocolate brownie and cookies

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Soft drinks and juices

## KIDS MENU II

PRICE PER PERSON 43€ (VAT INCLUDED)

Ham tortilla  
Roman-style sole fillets with French fries

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Ice cream, chocolate brownie and cookies

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Soft drinks and juices







## OPEN BAR

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### WHISKY

JB  
Ballantine's  
White Label

### VODKA

Absolut  
Smirnoff

### GIN

Beefeater  
Tanqueray  
Puerto de Indias

### RUM

Bacardi 5 year  
Cacique  
Brugal  
Barceló

### LIQUORS

Cointreau  
Baileys  
Frangélico  
Pacharán  
Brandy  
Apple no alcohol  
Peach no alcohol

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

## PRICES OPEN BAR

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1-hour Service:	20€ per person
2-hour Service:	23€ per person
3-hour Service:	28€ per person
4-hour Service:	33€ per person

# CANDY O SAVORY BARS

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

## SNACKS

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### SNACK

TO CHOOSE 3 REFERENCES

PRICE PER PERSON 15€

PRICE FOR EACH ADDITIONAL REFERENCE PER PERSON 4 €

### SAVORY

Popcorn with parmesan cheese and Rosemary oil  
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 alioli  
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.**

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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.



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