



HOTEL ALFONSO XIII
SEVILLE

2022-2023

HOTEL ALFONSO XIII
WEDDING PACKAGES

A COLLECTION OF
CAPTIVATING EXPERIENCES
THAT BEGIN HERE

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 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 fairytale 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 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

VARIATION OF THE PRICES OF F&B: FOR WEDDINGS WITH CELEBRATION DATE FROM JANUARY 1, 2023 ONWARDS, THE PRICES REFLECTED IN
THIS CONTRACT WILL BE UPDATED BASED ON THE VARIATION EXPERIENCED BY THE IPC (NATIONAL GENERAL INDEX) INTERANNUAL IN THE
MONTH IMMEDIATELY PRIOR TO THE DATE OF THE WEDDING.

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

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)

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)

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)

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

-

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

-

Soft drinks and juices

KIDS MENU II

PRICE PER PERSON 43€ (VAT INCLUDED)

Ham tortilla
Roman-style sole fillets with French fries

-

Ice cream, chocolate brownie and cookies

-

Soft drinks and juices



OPEN BAR

WHISKY

JB
Ballantine's
White Label

VODKA

Absolut
Eristoff

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

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

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

SNACKS

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, idiazabal 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.**

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
CALLE SAN FERNANDO 2, 41002 SEVILLA ESPAÑA
T 34 954 91 7000

[THELUXURYCOLLECTION.COM/ALFONSOXIII](https://theluxurycollection.com/alfonsoxiii)