

HOTEL ALFONSO XIII
SEVILLE

2027

HOTEL ALFONSO XIII

WEDDING MENUS

A COLLECTION OF UNFORGETTABLE MOMENTS THAT BEGIN HERE

CELEBRATING WEDDINGS SINCE 1928

Hotel Alfonso XIII is much more than a destination: it is a symbol of Sevillian elegance and a stage where love stories become legend. Since its inauguration in 1928, for the wedding banquet of Infanta Isabel Alfonsa and Count Juan Zamoyski, it has been the chosen setting for unique weddings.

Celebrate your most special day in a dreamlike setting, accompanied by the attention to detail and excellence that have made Hotel Alfonso XIII a benchmark in wedding celebrations for nearly a century.

WEDDINGS INSPIRED BY SEVILLE

Hotel Alfonso XIII offers nine exceptional event rooms that adapt to any type of celebration, from intimate gatherings to grand banquets.

On the ground floor, next to the iconic central courtyard, you'll find four palatial rooms: Andalucía, Cartuja, Híspalis, and the majestic Salón Real—all designed to create a unique setting for your event.

These spaces can be used independently or combined into a grand hall of more than 530 m^2, thanks to movable mahogany and glass panels. Their double-height ceilings, crystal chandeliers, white stucco cornices with golden details, and warm-toned walls provide an authentically sumptuous atmosphere.

The Salón Real, the jewel of the hotel, remains the preferred venue for weddings and gala dinners. Inspired by the Golden Age of Seville, it has hosted royalty, heads of state, and celebrities. Its hand-painted coffered ceiling, eleven crystal chandeliers, seven windows overlooking the gardens, and wrought-iron doors turn every celebration into a unique experience.

The offer is completed with five additional rooms - Triana, Itálica, Betis, Santa Cruz, and San Telmo - versatile spaces that can be combined to create personalized settings, some bathed in natural light.



EVERY WEDDING AT OUR HOTEL INCLUDES

COURTESY FOR WEDDINGS WITH 60–79 GUESTS

MENU TASTING FOR 2 PEOPLE

PERSONALIZED DESIGN OF MENUS AND SEATING PLAN

CLASSIC FLORAL CENTERPIECES

OUR COURTESIES FOR WEDDINGS WITH MORE THAN 80 GUESTS

WEDDING NIGHT IN A DELUXE ROOM WITH LATE CHECK-OUT, A BOTTLE OF CHAMPAGNE, CHOCOLATES, AND BREAKFAST FOR TWO

SPECIAL ROOM RATES FOR YOUR GUESTS

MENU TASTING FOR SIX PEOPLE

PERSONALIZED DESIGN OF MENUS AND SEATING PLAN

CLASSIC FLORAL CENTERPIECES

3 COMPLIMENTARY PARKING SPACES ON THE WEDDING DAY IN THE HOTEL PARKING LOT

PRICES INCLUDE VAT

WEDDINGS TAILORED TO EVERY DREAM

PRICES FROM €159 PER PERSON (VAT INCLUDED)

OPTION 1

167€ PER PERSON

Deluxe cocktail – 60 minutes

Table snacks
Manzanilla olives and diced cheese
Trey-passed by waiters
5 cold canapés from a selection of 15 varieties
5 hot canapés from a selection of 15 varieties

Seated menu
Starter
Main course
Dessert

Coffee and infusions

Viña Calera White Wine (Rueda D.O.),
Arienzo Red Wine by Marqués de Riscal, Anna de Codorníu Brut Blanc de Blancs (Cava D.O.)

Party
3-hour open bar

OPTION 2

172€ PER PERSON

Royal cocktail – 120 minutes

Table snacks
Manzanilla olives and diced cheese
Trey-passed by waiters
10 cold canapés from a selection of 15 varieties
10 hot canapés from a selection of 15 varieties
2 stations to choose from the 3 classic options

Seated menu
Main course
Dessert

Coffee and infusions

Viña Calera White Wine (Rueda D.O.),
Arienzo Red Wine by Marqués de Riscal, Anna de Codorníu Brut Blanc de Blancs (Cava D.O.)

Party
3-hour open bar

OPTION 3

181€ PER PERSON

Premium cocktail – 90 minutes

Table snacks
Manzanilla olives and diced cheese
Passed canapés
7 cold canapés from a selection of 15 varieties
7 hot canapés from a selection of 15 varieties
1 station to choose from the 3 classic options

Seated menu
Starter
Main course
Dessert

Coffee and infusions

Viña Calera White Wine (Rueda D.O.),
Arienzo Red Wine by Marqués de Riscal,
Anna de Codorníu Brut Blanc de Blancs (Cava D.O.)

Party
3-hour open bar

COCKTAIL HOUR MENU OPTIONS

NUMBER OF CANAPÉS TO BE CHOSEN DEPENDING ON THE SELECTED WEDDING OPTION

COLD CANAPÉS

Local fish ceviche with yellow chili and cilantro sprouts

Confit leek accompanied by romesco sauce

Smoked *Gilda* skewer

Almadraba bluefin tuna tartare over roasted tomato water and EVOO pearls

Eggplant caviar with candied pumpkin seeds and Payoyo cheese snow

Beef tenderloin tartare with cured quail egg yolk and crystal bread

Truffled Spanish omelette skewer

Shrimp *pil-pil* salad

Salmon gravlax with sour cream and wholegrain mustard vinaigrette

Mango gazpacho with scallop *pipirrana*

Foie gras *micuit* with kumquat and caramelized apple

Pickled mussels with pickled vegetables and emulsion of their juice

Mini salad of Mar Azul tomatoes with roasted red pepper and wrinkled cherry tomatoes

Confit quail breast with honey and sesame vinaigrette

Beef sirloin tataki with pickled shimeji mushrooms and mayonnaise of its jus

HOT CANAPÉS

Mini brioche with Iberian pork cheek and pickled red onion

Grilled octopus with potato foam and extra virgin olive oil

Monkfish in panko with *furikake* and roasted apple aioli

Creamy oxtail croquettes

Free-range chicken skewers with Andalusian chimichurri

Artichoke flower topped with Iberian Bellota ham

Lamb skewers in Moorish style

Mini calamari sandwiches with lime aioli

Tender beef cubes with mozzarella and mayonnaise of its jus

Our signature *patatas bravas*

Smoked cheese fritters with gazpacho vinaigrette

Glazed duck breast with honey, five spices, and Sichuan pepper

Grilled scallop with cauliflower purée and Iberian Bellota ham powder

Tempura asparagus with *ras el hanout* aioli

Boletus mushroom velouté scented with truffle

CLASSIC COCKTAIL STATIONS

INCLUDED IN WEDDING OPTIONS 2 AND 3

IBERIAN CURED MEATS

Iberian ham, salami, loin, chorizo, Spanish crackers, breadsticks, fried almonds

CHEESES

3 Andalusian cheeses, 3 national cheeses, selection of breads, breadsticks, jams, chutney, nuts

CHILLED SOUPS & MORE

Cherry gazpacho, Cordovan salmorejo, chilled melon soup with cava and mint, mini tomato salad from Palacios, tuna belly, and olive oil

PREMIUM FOOD STATIONS

PRICES PER PERSON – MINIMUM 80 GUESTS

IBERIAN CURED MEATS

Jamón ibérico, salami, lomo, chorizo, regañas, picos, almendras fritas
13€ por persona

IBERIAN CHEESES

3 Andalusian cheeses, 3 national cheeses, selection of breads, breadsticks, jams, chutney, nuts
13€ per person

IBERIAN MEATS & CHEESES

Iberian ham, salami, loin, chorizo, Spanish crackers, breadsticks, fried almonds, 3 Andalusian cheeses, 3 national cheeses, selection of breads, breadsticks, jams, chutney, nuts (Choose 2 Iberian meats and 3 cheeses)
15€ per person

CEVICHES

Classic sea bass ceviche, salmon with yuzu and papaya, cucumber and mango with yellow chili, white prawn with passion fruit, corvina *tiradito*
13€ per person

COLD SOUPS & MORE...

Cherry gazpacho, our traditional gazpacho, Cordovan salmorejo, chilled melon soup with cava and mint, cold almond soup (choose 3 soups)

Mini tomato salad from Palacios, tuna belly, and olive oil
13€ per person

SEAFOOD

White prawns from Huelva, Norway lobsters, Sanlúcar king prawns, Galician oysters, vinaigrettes, citrus
Price according to market

LIVE COOKING STATIONS

PRICES PER PERSON – 80 GUESTS MINIMUM

5J IBERIAN HAM CARVING STATION

5J Jabugo Iberian Ham
(1 piece per every 80 guests)
Carved by a professional ham carver
€1.045 per piece

ENRIQUE TOMÁS HAM CARVING STATION

Selection of Bellota hams by Enrique Tomás
(1 piece per every 80 guests)
Carved by a professional ham carver
€840 per piece

SHERRY WINE POURER (VENENCIADOR)

Traditional Manzanilla sherry pourer
(Recommended 1 pourer per every 50 guests)
€525 per service

TACO STATION

Almadraba bluefin tuna, beef tenderloin *al pastor*, pico de gallo, sour cream, pickled red onion, jalapeños, lime wedges, chipotle mayonnaise
€13 per person

RICE & FIDEUÁ STATION

Iberian pork shoulder with artichokes, *señorito* rice, spring chicken with green beans and rosemary, traditional *fideuá*
Choose 3 rice dishes per station – €13 per person
Lobster (supplement €9)
Monkfish, crayfish, red prawns (supplement €13)

BARBECUE ON TERRACES OR GARDENS

Skewer of Iberian pork shoulder, beef sirloin from Betanzos, lamb chop, monkfish and prawn skewers
Sauces: Béarnaise, Andalusian chimichurri, lemon & herb oil
€17 per person

BEVERAGE STATIONS

PRICES PER PERSON – AVAILABLE FOR WELCOME COCKTAIL AND/OR OPEN BAR

SANGRIA STAND

Red, White, Sparkling, Rosé
€9 per person

SPRITZ STAND

Hugo, Aperol, Campari
11€ por persona

MOJITO STAND

Classic, Strawberry, Passion Fruit
€15 per person

MARGARITA STAND

Classic, Spicy, Passion Fruit
€15 per person

GIN & TONIC STAND

Hendrick's, Bombay Sapphire, Tanqueray Ten, Gin Mare
€16 per person

COCKTAIL STAND

Margarita, Bloody Mary, Mojito, Spritz, Mimosa, Kir Royale, Champagne Cocktail, Caipirinha Choose 3 cocktails
€26 per person

CHOOSE YOUR OWN MENU

AVAILABLE DISH OPTIONS

STARTERS (TO CHOOSE FROM)

Crispy goat cheese with caramelized onion, piquillo pepper cream, and herb oil

Mar Azul tomato salad
with red tuna belly, *salmorejo* gel, tart apple, shallot & Chardonnay vinaigrette

Boletus mushroom and artichoke crêpes
with crispy Iberian ham
and cava sauce

Seafood bisque
with saffron potatoes and prawns
served with sour cream and chives

STARTERS WITH PRICE SUPPLEMENT

Duck ham and prawn salad
with orange, quail egg, caramelized walnuts, and citrus vinaigrette
Supplement €5 per person

Beetroot-cured salmon with watermelon and pickled cucumber
served with cucumber sorbet, wholegrain mustard vinaigrette, and dill sprouts
Supplement €6 per person

Avocado and lobster tartare
with gazpacho, burrata cheese, and escarole salad
Supplement €9 per person

Grilled scallops
with cauliflower textures, pea cream, and trout roe
Supplement €9 per person

Grilled octopus
with sweet potato purée, charred leeks, pistachio vinaigrette, and Palacios tomato
Supplement €7 per person

Huelva prawn carpaccio with yuzu gel
roasted garlic aioli, soy vinaigrette, and cilantro sprouts
Supplement €8 per person

MAIN COURSES (TO CHOOSE FROM)

Beef loin
accompanied by smooth truffled mashed potatoes, baby vegetables and a delicate Port wine jus

Grilled salmon
on kale and bimi, enhanced with a light lemon sauce

Iberian pork cheek
with red garlic cream, Oloroso sherry jus and a touch of toasted sesame

Iberian pork tenderloin
with potato gratin, green asparagus and an exquisite Pedro Ximénez sauce

MAIN COURSES WITH PRICE SUPPLEMENT

Beef tenderloin
with parsnip purée, glazed baby carrots, fresh watercress and Madagascar pepper sauce
Supplement €9 per person

Roasted turbot
with baby spinach, confit eryngii mushrooms and an intense morel sauce
Supplement €9 per person

Confit lamb shoulder
with carrot and turmeric purée, baby zucchini and aromatic thyme jus
Supplement €9 per person

Farmed sea bass
grilled over celeriac purée, pickled fennel and white wine sauce with tomato concassé
Supplement €7 per person

Monkfish with curry crust
accompanied by ratatouille, prawns and its cooking jus
Supplement €8 per person

Angus beef tenderloin
with potato and celeriac terrine, finished with Perigueux sauce
Supplement €11 per person

Roasted hake
on orzo, red prawns and a creamy scarlet prawn sauce
Supplement €7 per person

DESSERTS (TO CHOOSE FROM)

Traditional Spanish torrija
served with cinnamon ice cream, a crispy almond tuile and caramel sauce

Chocolate velvet
accompanied by strawberries and custard, with white chocolate mousse

San Marcos cake
traditional Spanish layer cake with cream and chocolate in the Alfonso XIII style

DESSERTS WITH PRICE SUPPLEMENT

Cheesecake with meringue
lime and red fruits
Supplement €5 per person

Warm apple sablé
with crème anglaise and bourbon vanilla ice cream
Supplement €5 per person

Yuzu and mandarin mousse
on sablé biscuit, with mango coulis
Supplement €6 per person

Chocolate millefeuille
with milk ice cream
Supplement €6 per person

Passion fruit and white chocolate mousse
on sablé biscuit, with raspberry coulis
Supplement €6 per person

SPECIAL MENUS

VEGETARIAN & VEGAN

STARTERS (TO CHOOSE FROM)

Vegetable tempura with ras el hanout aioli

Mar Azul tomato salad with vegetarian tuna, gazpacho gel, tart apple, shallot and Chardonnay vinaigrette

Avocado tartare with gazpacho, burrata cheese and small escarole salad

MAIN COURSES (TO CHOOSE FROM)

Creamy rice with roasted pumpkin and arugula, candied pumpkin seeds

Eggplant timbale with pickled mushrooms, roasted tomato sauce and herb oil

Artichoke stew with baby carrots and pine nuts

CHILDREN'S MENU

€45 PER CHILD

STARTERS (TO CHOOSE FROM)

Creamy prawn salad with mayonnaise

Macaroni Napolitana style

Sautéed mini vegetable salad

Assorted appetizers plate (selection of Iberian meats and cheeses, chef's croquettes and fried calamari strips)

MAIN COURSES (TO CHOOSE FROM)

Breaded chicken breast Paillard style

Grilled chicken breast

Grilled salmon

Mini burgers with cheese

Chicken nuggets

Sides: potato wedges or seasonal vegetables

DESSERTS (TO CHOOSE FROM)

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

Fresh fruit platter

Trio of ice creams

Soft drinks & juices

OPEN BAR

CLASSIC OPEN BAR
3 HOURS INCLUDED IN THE MENU PRICE
EXTRA HOUR – 15€ PER PERSON

WHISKY
Jack Daniels, Dewars White Label

VODKA
Eristoff, Absolut

GIN
Bombay dry, Puerto de Indias

RUM
Bacardi Carta Blanca, Santa Teresa Ron Añejo

TEQUILAS
Cazadores Reposado, Cazadores Silver

LIQUEURS
Baileys, Pacharán, Alcohol-free Apple, Alcohol-free Peach

INCLUDES
Viña Calera White Wine (Rueda D.O.),
Arienzo Red Wine by Marqués de Riscal,
Anna de Codorníu Brut Blanc de Blancs (Cava D.O.)
Beer, water, soft drinks

SNACKS

SERVED DURING THE OPEN BAR
CHOOSE 3 ITEMS – PRICE PER PERSON €16
PRICE PER ADDITIONAL ITEM PER PERSON €5

SAVORY

Mini soft bread roll with Iberian pork shoulder, Idiazábal cheese and truffle paste

Mini focaccia with Iberian ham, mozzarella and truffle

Rustic bread toast with Cantabrian anchovy, olive oil and tomato concassé

Walnut toast with smoked salmon, avocado and mango
Cod fritters with honey and lemon aioli

Goat cheese roll with tomato jam

SWEET

Selection of macarons

Almond rocks

Assortment of mini pastries

Tocinillos de cielo (traditional Spanish custard)

Mini chocolate and hazelnut doughnut

Choux puffs filled with cream

Strawberries dipped in chocolate

Selection of cupcakes

FEDERICA SERVICE

€100 PER WAITER – MAXIMUM 10 WAITERS

FEDERICA UNIFORM

A uniform that pays tribute to Sevillian tradition and sophistication.
Inspired by the hotel's classic aesthetic and history, this design is a statement of style that connects with the essence of luxury and hospitality.

SWEET TABLES

It is possible to hire sweet tables for your event through the hotel's official suppliers.
For reasons of quality and food safety, outside food is not permitted.

SPECIAL TERMS & CONDITIONS

REGULATIONS FOR MUSICAL PERFORMANCES AND OPEN BAR

Musical performances at daytime weddings may take place on the main floor until 11:00 pm.

For evening weddings, the schedule is extended until 4:00 am in the Betis, Itálica and Triana halls, with a maximum capacity of 200 people.

The contracted duration for music and the open bar must be the same.

The hotel reserves the right of admission for musical groups, which must be authorized in advance before being hired.

Furthermore, groups must comply with the technical conditions established by the hotel, including voltage and a maximum limit of 80 decibels.

Finally, no outside food or beverages are permitted in the hotel.

ALLERGIES AND INTOLERANCES

The selected menu will be the same for all guests, except for those with allergies or intolerances.

We will be delighted to answer any questions about the ingredients in our dishes; if you wish to confirm the presence of any specific component, please do not hesitate to ask. We kindly request that you inform us in advance of any allergy or dietary requirement so that we can adapt the menu and ensure your safety and satisfaction.

ALL OUR PRICES INCLUDE VAT

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

Whatever your dreams may be for your wedding day, our team of specialists will guide you towards a unique celebration, designed so that you and your guests will remember it forever. You are in the best hands



HOTEL ALFONSO XIII
A LUXURY COLLECTION HOTEL, SEVILLA
CALLE SAN FERNANDO 2, 41004 SEVILLA ESPAÑA
T 34 954 91 7000

THELUXURYCOLLECTION.COM/ALFONSOXIII