



THE WESTIN
LA QUINTA
GOLF RESORT & SPA
BENAHAVIS, MARBELLA

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Weddings

	<i>Pages</i>
<i>Ceremony.....</i>	<i>6</i>
<i>Cocktail.....</i>	<i>8</i>
<i>Food & Drinks Stations.....</i>	<i>9</i>
<i>Drinks.....</i>	<i>10</i>
<i>Menus.....</i>	<i>11,12,13, y 14</i>
<i>Sweet Bar.....</i>	<i>15</i>
<i>Children´s Menu.....</i>	<i>16</i>
<i>Open Bar.....</i>	<i>17</i>
<i>Our Presents.....</i>	<i>18</i>
<i>Other information, Reservation & Contact.....</i>	<i>19</i>

PERFECT PARTNERSHIP



*We anticipate your every need so you can
enjoy each moment to the fullest.*

At Westin, we are committed to bringing your vision of the perfect wedding day to life flawlessly. We take the time to understand your unique needs so that we can shower you with intuitive service, thoughtful touches and enriching experiences at our vibrant venues.

We will make your celebration memorable.



PERSONALIZED SERVICE



Expert assistance for an unforgettable event

Our dedicated staff is at your side through every step of the planning process, taking the time to understand your unique vision. From our world-renowned chefs to our wedding specialists, our team of experts offers intuitive service with meticulous attention to detail, allowing you to delight in every memorable moment of your celebration.



CEREMONY



We propose you the perfect option for celebrating the most special moment in your life. A personal venue surrounded by mountains, golf and sea views. Our Events team will be in charge to give you the best while you enjoy our panoramic views of Costa del Sol.

Could not be a better scene!

We include:

Westin fruit flavoured

Water station

Lectern for Minister

Flower details for presidential table

Up to 80 chairs with white covers

Up to 10 meters carpet for aisle

850.00 EUR

21% VAT NOT INCLUDED



COCKTAIL



Cold appetizers

Watermelon gazpacho, mint and feta cheese
Coconut “ajo blanco”, roasted almonds and smoked sardine
Sea bass tartare, avocado & passion fruit with lime pearls
Scallop ceviche, fennel, mango and coriander
Mini tomato with goat cheese, pine nuts and basil
Caramelized apple strudel with foie gras
Foie & chocolate cone
Crab brioche, lime, celery and kimchi
Anchovy on crystal bread
Smoked salmon blinis, truffle cream and rocket salad
Avocado cream, wasabi and grilled octopus
Mozzarella, tomato and basil cornet

Hot appetizers

Crispy shrimp with basil and sweet chili sauce
Braised Oxtail mini brioche with kimchi and pickles
Assorted homemade croquettes (Iberian ham, spinach, prawns)
Beef miniburger with cheese and caramelized onions
Goat cheese with red fruits
Charcoal grilled octopus with smoked potato
Málaga’s deep fried fish cornet
Boletus and truffle quiche
Tandoori chicken pops
Vegetable Gyoza with soy

90 minutes

Drinks: according to dinner selection

Selection of 5 cold appetizers and 5 hot appetizer

Cocktail included for menus from 1 to 6



STATIONS

Cocktail

Mojito, Caipirinha or Piña Colada
5.50 EUR per person
(Duration: 60 min)

Beer station

National selected beers
4.50 EUR per person
(Duration: 60 min)

Iberian

Iberian Ham LQ Selection including live
cutter service
650.00 EUR
(Cutter + 1 Ham)
(Recommended: 1 Ham every 100
people)

Cheese

Galician cow's semi soft
Semi-cured cow cheese from Mahon -
Menorca
Sheep cured Idiazábal
Payoyo goat
Goat's milk cheese roll
6.00 EUR per person
(Duration: 90 min)

Candy Bar

Candies, jellies and sweets
during your Open Bar
3.00 EUR per person

10% VAT NOT INCLUDED



DRINKS

Mineral still & sparkling water

Soft drinks

Draft beer

White wine:

Viña Calera. Verdejo. D.O. Rueda

Marqués de Riscal. Sauvignon Blanc. D.O. Rueda

Rosé wine:

Marqués de Riscal. Tempranillo. D.O.C.a. Rioja

Red wine:

Marqués de Arienzo. Crianza. Tempranillo y Mazuelo D.O.C.a. Rioja

Valdubon de Ribera del Duero roble. Tinta de Toro, Merlot y Syrah. Castilla y Leon.

Cava:

Anna de Codorniu. Brut Nature

Coffee & Herbal teas

(Included in all menus)



Menu 1

Starter
Langoustine cream, red prawn, confit artichoke and shitake mushroom

Sorbet
Raspberry with violet and Cava

Main course
Candied beef on caramelized sweet potato puree and purple potato

Dessert
Choco - Raspberry, chocolate mousse and raspberry with mascarpone ice cream

92.00 EUR per person
10% VAT NOT INCLUDED

Menu 2

Starter
Prawns salad with tomato, mango and avocado with lime vinaigrette

Sorbet
Melon and Cava

Main course
Beef tenderloin with truffled parmentier and mushroom sauce

Dessert
Raspberry sponge cake with vanilla heart, sablé Breton and Madagascar vanilla ice cream

95.00 EUR per person
10% VAT NOT INCLUDED



Menu 3

Starter
Foie mi-cuit served with brioche, fig confiture and blueberries

Sorbet
Green lemon and Cava

Main course
Wild sea bass, green beans, spring onions, peas and saffron sauce

Dessert
Chocolate coulant with vanilla ice cream and crumble

98.00 EUR per person
10% VAT NOT INCLUDED



Menu 4

Starter
Red tuna tartare marinated with kimchi, avocado and wasabi foam

First Course
Cod confit, falafel, yogurt and beet with ginger ice cream

Sorbet
Strawberry with basil and Cava

Main course
Beef tenderloin with carrot puree, potatoes "au gratin" and mushroom sauce

Dessert
Mango mousse filled with passion fruit, coconut Dacquoise and coconut milk ice cream

105.00 EUR per person
10% VAT NOT INCLUDED

Menu 5

Starter

Warm red tuna salad, Tudela lettuce hearts, capers and lemon mayonnaise

First course

Turbot fillet on black noodles with Granny smith apple aioli

Sorbet

Cider sorbet

Main course

Beef tenderloin with bacon, served with mashed potato pie, asparagus and smoked Idiazabal cheese sauce

Dessert

Royal Gianduja, Extra Virgin olive oil cake and salted caramel ice cream

110.00 EUR per person

10% VAT NOT INCLUDED

Menu 6

Starter

Lobster and mango salad, avocado puree and salted lime crumble

First course

Beetroot risotto with semicured cheese and bimi

Sorbet

Maracuya and vodka

Main course

Beef tenderloin with potatoes mille-feuille, asparagus and Port sauce

Dessert

White chocolate mousse with clementine heart and mango ice cream

120.00 EUR per person

10% VAT NOT INCLUDED



La Quinta Menu

Our corners

Mojito cocktail Station

Cheese Station:

Sheep cured

Idiazabal

Payoyo cured sheep

Sheep semicured

Goat's milk cheese roll

Atrezzo: bread, toasts, grapes and dried fruits

Iberian cuts station

Iberian salami

Iberian pork loin

Iberian Chorizo

Cocktail

Cold appetizers

Watermelon gazpacho, mint and feta cheese

Coconut "ajo blanco", roasted almonds and smoked sardine

Anchovy on crystal bread

Crab brioche, lime, celery and kimchi

Foie & chocolate cone

Hot appetizers

Crispy shrimp with basil and sweet chili sauce

Assorted homemade croquettes (Iberian ham, spinach, red prawns)

Goat cheese with red fruits

Charcoal grilled octopus with smoked potato

Boletus and truffle quiche

(90 minutes cocktail)

Served on table

Main Course

Beef Sirloin with potatoes au gratin with bacon and foie sauce

Dessert

Chocolate coulant with mango ice cream

125.00 EUR per person

10% VAT NOT INCLUDED





Sweet Bar

Dessert Buffet

Chocolate mini ingot

Gourmet semi cold ice cream selection

Nougat mini spheres with orange and

CointrEau

Vintage capricchio

Caramelized millefeuille

Crème brulee

Macarrons

Selection of translucids

Cascade of tropical fruits

Lollypop selection

Mini sorbets selection

Apple mini pancakes

Crispy chocolate

Mini Eclairs

Redberries tartlets

Strawberries with dark, white and milk
chocolate

Praliné lollypops with white chocolate
and almonds

Saint Honoré soufflé au Grand Manier

Selection of mini Cupcakes

Pecan walnuts tartlets and pipettes
with baileys

32.00 EUR per person

10% VAT NOT INCLUDED



Children's Menu

Starter

Tomato and cheese, roast ham panini

Pasta with tomato sauce

Main course

Chicken filet with chips

Chicken burger with french fries

Dessert

Assorted ice cream & confetis

Chocolate cake with vanilla ice cream

Drinks

Mineral water, soft drinks and juices

25.00 per person

10% VAT NOT INCLUDED

(To choose one starter, one main course, and one dessert)

Open Bar

Standard

National and International drinks
Black Labels, Premium and Reserves
not included

1 Hour Package: 15.00 EUR

3 Hours Package: 29.50 EUR

4 Hours Package: 35.00 EUR

Extra hour: 9.00 EUR

Premium

National and International drinks
Black Labels, Premium and Reserves
included

3 Hours Package: 38.00 EUR

4 Hours Package : 43.00 EUR

Extra Hour: 15.50 EUR

Midnight Appetizers

Cold Appetizers

Iberian ham and tomato ciabattas

Ham and cheese mini sandwiches

Salted stuffed puff pastries

6.00 EUR

Hot Appetizers

Iberian ham and tomato ciabattas

Mini burgers of beef

Ham and cheese mini pizzas

9.00 EUR

10% VAT NOT INCLUDED

Prices per person



Our Present

Hotel room for your wedding night with breakfast included (from 100 guests).

Free parking for your guests.

Presentation wedding cake.

Special accommodation rates for wedding guests as from 10 rooms .

Tasting menu for 6 people (from 100 guests).

Romantic dinner for your first anniversary in our Sunsa Restaurant.

Menu cards and standard sitting plan included. We also include one standard floral centerpieces for every 10 persons. Additional centerpieces from €27 + 10% VAT .

A Spa circuit for the couple the day after the wedding in our Heavenly Spa by Westin™.



Other Information

Menus and prices valid for 2022 & 2023. Same menu must be chosen for every guest.

Cocktail set up: white linens dressed up the cocktail tables.

Banquet set up: white linens dressed up the round banquet tables.

White dressed chairs are the standard ceremony and banquet set up. Additionally, under availability, we provide different types of banquet chairs according to its catalogue. Please ask for ceremony use.

We can offer you additional decoration through our external suppliers. Please, let us know your needs and we will be delighted to offer you a proposal. In case of having your own decoration, there will be an extra cost for the set up service.

DJ service could be provided with an extra cost and upon request.

Outside music is allowed until midnight. From that time, music must be indoors until 5:00 am and not exceeding 60 db from the closest room to the hotel.

By reserving your wedding from Monday to Thursday (both included) you will get a 10% discount on the banquet service for weddings for a minimum of 100 guests.

Additionally, did you know that you can earn free complimentary hotel nights at Marriott International depending on your bill? Thanks to the Marriott Bonvoy Program, you can choose from an endless number of hotels and enjoy free stays. Knowing that you could earn 2 points for every USD spent, if your wedding, for example, has an invoicing of € 12,000 VAT not included (+/- USD 13,300), you would earn 26,600 points, which could be exchanged for nights of stay from 5,000 points per night. (Information subject to availability and changes)
For more information about the Marriott Bonvoy Program you can check with our staff or at www.Marriott.com

Allergens

We have all the information regarding allergies available upon request.

Book your wedding

Booking day : 3.000

6 months before: 25% of total estimated

3 months before 50% of total estimated

14 days before: final payment



Contact

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