

AC HOTEL ALMERIA

Dear Sirs,

On behalf of all the team of people who work at the AC Almeria hotel by Marriott, I welcome you to our facilities and thank you for the trust you have placed in us.

Our Organization will take care of any act having intended to perform, carry out as you wish. We prepare any event to the accurate measurement of their needs, and not only to fulfill his wishes, but will advise you and will work with you in each and every one of the different processes of preparation of your event. We are pleased to offer you all our services and facilities so that together with your family and friends, enjoy a really special day. It is for us a pleasure to introduce you our banquet Menus, formed by a careful selection of dishes created by our chef, Marcos Quintero, which, among other events, has cooked for the Royal Casal. We offer as well, the possibility of creating your menu in a totally personalized way. We remain at your entire disposal to extend them any additional information you may require, as well as to personally study the details of such unforgettable moment. We invite you to get to know our facilities, (classroom celebrations, rooms, terrace with swimming pool to give cocktails for companies, weddings, meetings, dinners, etc...), to clarify all doubts that may have and respond to suggestions that wish to make. Contact us to schedule an appointment.

Kind Regards

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Director

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AC HOTEL ALMERIA

ALPUJARRA MENU

Snacks at the center of the table

Assortment of Iberian sausages and ham
Scrambled eggs with Golden cod with potatoes
With its jam home-made croquettes

Cava and Lemon Sorbet

Morcillo pork in its own juices with cream of mushrooms and
Trufa with poor potatoes

Pionono with Hot Chocolate and vanilla ice cream

Winery

White wine (D.O. Rueda)
Red wine Crianza (D.O. Rioja)
Cava Brut Nature Reserve
Beer
Soft Drinks
Mineral Water
Coffee

€36,00 VAT included price per person

AC HOTEL ALMERIA



NEVADA MENU

Snacks at the center of the table

Shoulder and Zamorano cheese with fried almonds
Salad special of our restaurant El Asador
(mixture of lettuce, tomatoes, cherrys, tuna, cheese, corn,
asparagus, olives, boiled egg, carrot ralladay caramelized
onions)

Pisto Manchego cheese cream sachets
Scrambled the old

Cava lemon sorbet

Pork Tenderloin medallion with Nuecesy sauce potato
puree powder de Jabugo

Brownie with vanilla ice cream and Hot Chocolate

Winery

White wine (D.O. Rueda)
Red wine Crianza (D.O. Rioja)
Cava Brut Nature Reserve
Beer
Soft Drinks
Mineral Water
Coffee

€39,00 VAT includedprice per person

REAL MENU

Snacks at the center of the table

Salad special of our restaurant El Asador
(mixture of lettuce, tomatoes, cherries, tuna, cheese, corn,
asparagus, olives, boiled egg, carrot ralladay caramelized
onions)

With its jam home-made croquettes

Timbal de Gallo stuffed with mushrooms and ham to the
cavay vegetable confit

Malibu and pineapple sorbet

Cheek stewed Iberian pork with port wine sauce and
candied potatoes with garlic and thyme

Chocolate Mango-edged delights

Winery

White wine (D.O. Rueda)

Red wine Crianza (D.O. Rioja)

Cava Brut Nature Reserve

Beer

Soft Drinks

Mineral Water

Coffee

€41,00 VAT included price per person

AC HOTEL ALMERIA

AC MENU

Snacks at the center of the table

Mixed Iberic and Manchego cheese with tomato bread
Salad special of our restaurant El Asador
With its jam home-made croquettes

Cod Tempura with Mozarabic sauce and potatoes turned

Passion fruit sorbet

Pork Tenderloin medallion with walnuts and potato
puree powder de Jabugo sauce

Mille-Feuille of cream with Hot Chocolate

Winery

White wine (D.O. Rueda)

Red wine Crianza (D.O. Rioja)

Beer

Soft Drinks

Mineral Water

Coffee

€44,00 VAT included price per person

AC HOTEL ALMERIA



AC SILVER MENU

Crêpe cod au gratin with Mousselina of garlic and red wine reduction

Sole Poupiette prawns stuffed with caramelized peppers and saffron sauce Bouquet

Mojito sorbet

Mille-Feuille de Presa of Iberian pork with roasted Foie duck and Caramelized Onion with port wine sauce and potato cake

Assortment of desserts d'ela House

Winery

White wine (D.O. Rueda)
Red wine Crianza (D.O. Rueda)
Cava Brut Nature Reserve
Beer
Soft Drinks
Mineral Water
Coffee

€46,00 VAT included price per person

AC HOTEL ALMERIA



AC GOLD MENU

Salad of scallops with garlic with Mango Vinaigrette
and slices of Iberian

Supreme Golden with fry of vegetables from Almeria

Mandari sorbet na and Limoncello

Tournedo of beef on potatoes Panaderascon
three peppers sauce

Puff pastry with fruit

Winery

White wine (D.O. Rueda)

Red wine Crianza (D.O. Rueda)

Cava Brut Nature Reserve

Beer

Soft Drinks

Mineral Water

Coffee

€56,00 VAT includedprice per person

CHILDREN'S MENU

To Choose:

Escalope of chicken or Pizza
Fried Squid
Croquettes of the House
Chips

Ice-cream

Drinks

Soft Drinks
Mineral Water

€22,00 VAT included price per person

ADDS – IN

Banquet Shedule:

Hours Lunch: to 18h30

Hours Dinner: to 01h00

Lunch Service: to 20h30(if it's with open bar)

Dinner Service: to 04h00 (if it's with open bar)

Plug-ins included in the menu:

Floral Decoration of the tables

Minuta

Protocol

Children's entertainment:

From 110,00€ vat included

Price for 1 monitor and 10 children

It will depend on the rate of the number of children of the banquet and the number of monitors to hire.

Open Bar:

Per person:

15,00€ vat included price per adult person

Per bottles:

Alcohol Bottles: 63,50€ vat included

Liquor bottles: 27,00€ vat included

By the glass:

Combined : 5,50€ vat included

Liquors: 3,50€ vat included

Open bar with waiter service and including sweets

Extra hour of open bar:

10,00€ per person vat included

Before dinner:

6,00€ per person vat included

Sandwiches , half moons, mini breads , and snacks.

Music:

Dj: 300,00€ vat included

Duo of singers live : 480,00€ vat included

BOOKING PROCEDURE AND PAYMENT:**Booking of facilities:**

The room reservation is kept free for 15 days. If after the 15 days we have not received am on the other hand, the reserve shall be void and Lounge will be available. For confirmation of the room, must submit a deposit of €300,00.

This advance payment will be subtracted from the total of the invoice. In case of **cancellation** of the banquet, **not be returned this deposit**. Once delivered, the salon would be confirmed and signing a document with the reserve. Any change of dishes from the menus as well as special requests

effective haraan a new quote on the price of the menu.

Five days before the celebration , you will proceed to the final confirmation of the number of Diners, the distribution of the tables with the guests and the payment of 50% of the budget of the final rest of the event.

The number of guests will be which will be invoiced.

That same day, signing a contract which were reflected and all the details of the event are reviewed. The definitive payment of the remaining 50% will take place 48 hours after the completion of the event or at the end.

The % of invoiced VAT will be that at that time this force

The hotel won't be responsible for objects that disappear during the event which will not have been deposited in slogan of the hotel or the safety deposit boxes available for this purpose.

Any defect originated during the wedding celebration in our hotel should be paid by the customer.