



GF  
HOTELES

VICTORIA  
★★★★★ GL



# Yes, I do!

Thank you for entrusting GF VICTORIA \*\*\*\*\*GL with the celebration of your special day.

Drawing upon our extensive expertise, we ensure your wedding will be an unparalleled success.

And as a token of our appreciation, upon confirming your wedding, you will receive the following gifts:

- Menu tasting for Bride and Groom-to-be, along with a presentation of flower centerpieces and graphic design options.
- The wedding night in a Senior Suite is included for weddings with a minimum of 40 adults.
- On your wedding night, we will delight our newlyweds with special courtesies in the nuptial suite.



You have decided to say Yes at GF VICTORIA\*\*\*\*GL. The next step is to secure your date by paying a deposit of 1000 €.

Once your date is reserved, it's time to meet with our Wedding Planner, who will work with you to bring your dreams to life.

After discussing your wedding style preferences, we'll arrange a menu tasting day, where you'll get to experience a preview of your banquet with the table set up and decoration.

The second payment, totaling 60% of the confirmed services, will be due two months before your wedding date.

Finally, the remaining balance will be settled three weeks prior to the big day, once the final number of attendees is confirmed.







Embark on your wedding journey with a stunning ceremony set against the backdrop of a sunset or overlooking the majestic sea and mountains, all for just 1530 € (VAT included).

This package includes:

- Venue rental
- Up to 50 Tiffany white chairs
- GF decorative arch, entrance and altar table adorned with seasonal floral arrangements
- Choice of red, purple, or camel carpet
- Two individual seats or a two-seater sofa for the Bride and Groom
- PA system and professional sound technician

If you prefer an indoor setting, we also offer various indoor venues. Our decorators are eager to provide you with a quote for special decorative ideas or bring your own vision to life.

Additionally, the hotel can recommend different options for a Master of Ceremonies, starting from 375 € (VAT included). You'll have the opportunity to meet with them in advance to tailor the wedding blessing to your preferences.





# Welcome cocktail service

Prices based on 40 adults.

Supplement of 6 € applied for service for 25 to 39 adults.

**Welcome cocktail** - 30 € Includes 4 varieties of canapes -  
Duration 30 minutes. Supplement of 17 €/person to extend the  
cocktail 30 minutes longer.

**Welcome cocktail** - 45 € Includes 6 varieties of canapes -  
Duration 30 minutes. Supplement of 24.50 €/person to extend the  
cocktail 30 minutes longer.

## Cold appetizers to choose

Pickled nigiri with melon veil

Marinated sardine (or seasonal fish) with smoked pepper coulis

Blinis with smoked salmon and caviar

Caprese shot of parmesan and vanilla pesto

Corn in textures with foie

Shrimp strips with yellow chili pepper

Roasted black pig leg with fig and cracklings

Tuna roll with palm pepper mayonnaise

Plum skewer with parma ham and mozzarella pearl

## Hot appetizers to choose

Panko-coated prawns with spicy mango and pineapple chutney

Black pig and spider crab ha kao with mistela caramel

Lamb kebab with tzatziki

Scalded cured cheese with cracklings

Fried cheese with quince aioli

Bravas or shredded potatoes with almogrote sauce

Sobrasada quesadilla with honey and smoked cheese

Potato tapa with octopus and alioli from La Vera

Mini hamburger with spicy pear chutney

Fish, porcini mushroom, or almogrote croquettes

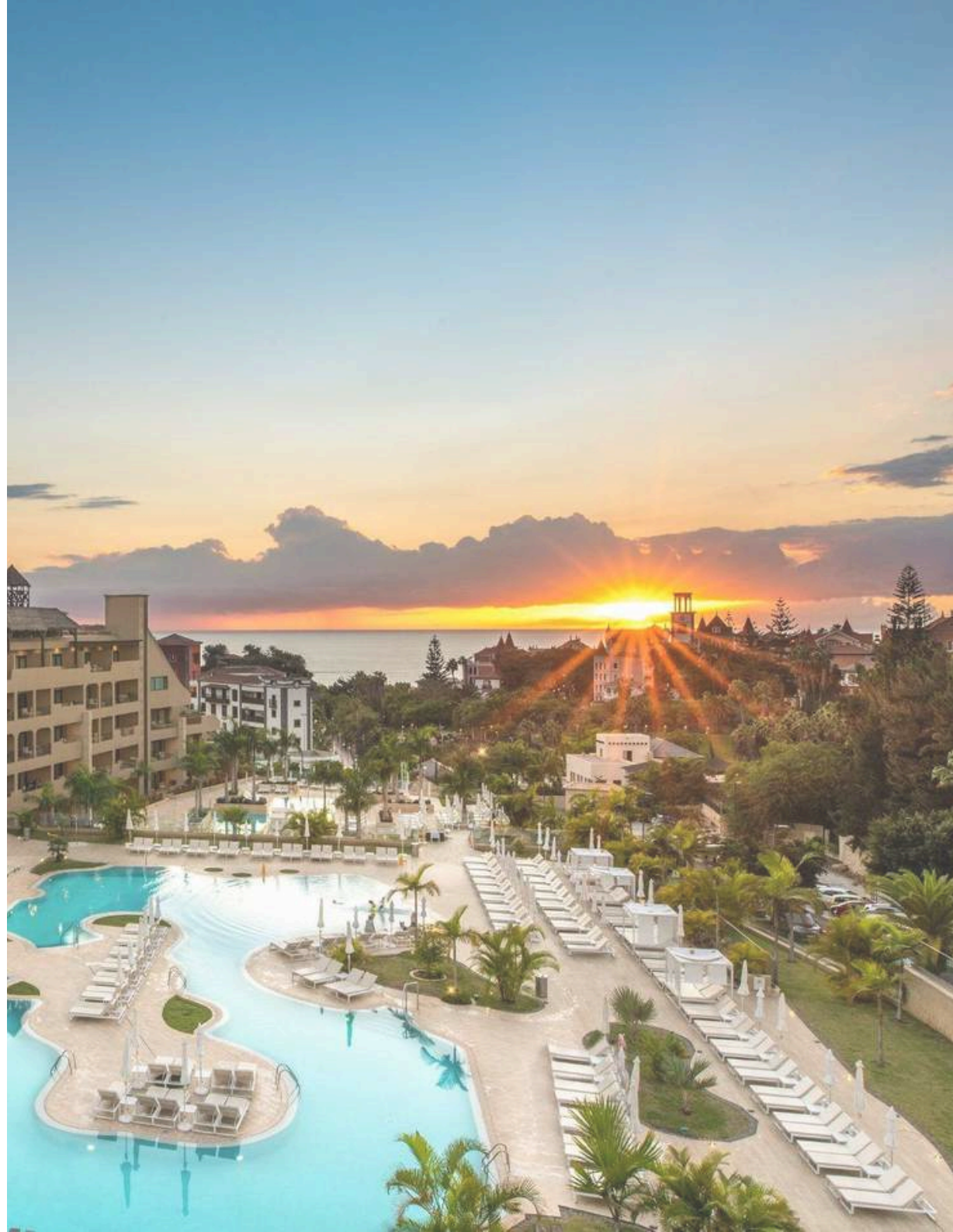
## Do you want to add a station to the cocktail?

Carving of Iberian ham, price upon request and professional Ham  
cutter from 200 €

Cheese buffet with accompaniments (8 varieties) 22 €/person

Sushi buffet (6 pieces per person) 30 €/person

Carving of smoked meats and black pearl oysters with  
accompaniments 38 €/person



## GF VICTORIA\*\*\*\*\*GL GALA MENUS

Prices set for 40 diners at the full adult rate.

Supplement of 15 € per person for weddings with 25 to 39 adults .

*Dishes with \*, has a supplement on the menu price.*

### Gala menu 1 – 90 € per person

*(3 dishes + dessert)*

Cold starter, cream/soup, main dish of meat or fish and dessert.

### Gala menu 2 - 140 € per person

*(5 dishes + dessert)*

Cold starter, warm starter, main course with fish, sorbet, main dish with meat and dessert.



## FOR THE LITTLE ONES

### Gala menu 1 – 65 € per person

*(3 dishes + dessert and beverages)*

Starter, soup, main course, and dessert with beverages.





## Starters

Traditional beef carpaccio with pickled mustard seeds  
Sama fish ceviche with lime and white vermouth cream  
Canarian octopus and smoked fish  
Lacquered scallops with teriyaki, caviar, and apple tartare with wakame  
Asparagus with gazpachuelo and nuts  
Canarian cheeses and their accompaniments  
Shrimp and prawn ceviche with fennel granita, lychee, and shichimi  
Grilled vegetables with fresh Arico cheese and red pesto

## Soups and creams

Porcini cream with truffle oil  
Lobster bisque  
Salmorejo with its accompaniments  
Textured pumpkin cream  
Pea cream with flavored butter

## Fish

\*Lobster in Thai sauce, corn puree, and crispy vegetables + 30€  
Local hake in green sauce  
Salmon with lemongrass béarnaise and vegetables  
Oven-baked sea bass with Sicilian caponata, confit artichokes, and ember oil  
Roasted grouper with its demi-glace and pineapple chutney  
Confit cod with sweet potato cream with quince and port reduction

## Sorbets

Lime with basil  
Red berries with Chinese spices  
Mango with tequila and cardamom  
Lemon with mint and cinnamon  
Tangerine and Puerto de Indias gin

## Meats

Beef sirloin, faux turnip risotto, and truffle mushroom sauce  
Angus sirloin with cassis scallions and potato mille-feuille  
Iberian acorn-fed pork tenderloin in its juice with yuzu reduction  
Lamb shank with cauliflower puree and vegetable couscous  
Duck breast and roasted pumpkin with foie gras and sweet and sour red berry sauce  
Iberian pork cheek with confit leeks and sweet potato puree with meat juice

## Dessert

“Pijama” flan  
Spiced pineapple and coconut in textures  
Canarian cheese mousse with citrus touches  
Orange chocolate trifle  
Citrus in textures  
Tiramisu cream

### WEDDING CAKE NOT INCLUDED

Wedding cake with cream or buttercream frosting: 9 € per portion  
Artistic wedding cakes available upon request.



# Banquet cellar

Water, local beer, soft drinks, selection of white wine and red wine, cava and coffee with dessert

*Drinks included during the banquet until coffee service*

*The wine selection for each package is subject to change based on the production and stock availability of the supplying wineries.*

## Victoria Wine Selection 25 €/pers

### RED WINE

Montecillo Crianza – D.O.ca. Rioja

Celeste roble – D.O. Ribera del Duero

Presas Ocampo Viñedos propios - D.O. Tacoronte Acentejo

Marba- D.O. Tacoronte Acentejo

### WHITE WINE

Palacio de Bornos Sauvignon Blanc - D.O. Rueda

Celeste Verdejo - D.O. Verdejo

Tajinaste – D.O. Islas Canarias

Presas Ocampo fruity - D.O. Tacoronte de Acentejo

### ROSÉ WINE

*An option to change the white or red wine of the banquet.*

Chivite - D.O. Navarra

Viñátigo - D.O. Islas Canarias



# Cellars Classic & Premium

## CLASSIC 35 € PERS

### RED WINE

Jean Lean D.O. Penedés  
Muga - D.O. Rioja  
Valtravieso - D.O. Ribera del Duero  
Ensamblaje Viñatigo - D.O. Islas Canarias  
Marba Barrica - D.O. Tacoronte de Acentejo

### WHITE WINE

Jean Lean D.O. Penedés  
Mar de Frades - D.O. Rias Baixas  
Ensamblaje Blanco Viñatigo - D.O. Islas Canarias  
Viñatigo Malvasía - D.O. Islas Canarias

### ROSÉ WINE

An option to change the white or red wine of the banquet.

Jean Leon 3055 Chardonnay- D.O. Penedés  
Minuty (D.O. Provence)

## PREMIUM 45 € PERS

### RED WINE

Marqués Murrieta - D.O. Rioja  
Salmos (D.O. Q. Priorat)  
Emilio Moro - D.O. Ribera del Duero  
Pantocrator D.O. Rioja  
O'Campos Listán Negro - D.O. Tacoronte de Acentejo

### WHITE WINE

Paco y Lola Vintage - D.O. Rias Baixas  
José Pariente - D.O. Rueda  
Valtrago - D.O. Penedés  
O'Campos Vidueño - D.O. Tacoronte de Acentejo

### ROSÉ WINE

An option to change the white or red wine of the banquet.

Romance - D.O. Provence  
Estudio Miraval - D.O. Provence





# Our *Veg* gastronomy

## Cocktail Appetizers:

Pickled nigiri with melon veil  
Fried cheese with quince aioli  
Spicy potatoes (papas bravas)  
Textured corn with tofu  
Caprese shot with parmesan and vanilla pesto  
Cured cheese scalded gofio with crispy vegetables  
Green gyoza with teriyaki caramel  
Spinach and nut croquettes

## Menu choices

### Starters:

Asparagus with gazpacho and nuts  
Canarian cheeses with accompaniments  
Sautéed mushrooms with truffle  
Tomato tartare with ponzu and amarena

### Cream soups:

Porcini cream with truffle oil  
Textured pumpkin cream

### Main courses:

Vegan bolognese lasagna  
Eggplants stuffed with feta cheese and cherry tomatoes  
Fresh tagliatelle with vegetable shrimp and sautéed vegetables  
Grilled vegetables with romesco sauce  
Roasted cauliflower with truffle purée and parmesan crisp





## FOR THE LITTLE ONES

### **Menu with starter, soup, main course, and dessert with beverages**

#### **Starters:**

Fish or ham croquettes  
Homemade chicken nuggets with potato chips  
Grissini with serrano ham

#### **Cream soups:**

Vegetable cream  
Chicken soup

#### **Main courses (choice of meat or fish)**

##### **Fish options:**

Grouper fillet with potatoes  
Fish churros with marinated cherry tomatoes  
Roman-style hake with vegetable chips

##### **Meat options:**

Beef fillet steak with potatoes  
Breaded chicken escalope with fries  
Mini cheeseburgers with chips (3 units)

#### **Desserts:**

Assorted ice cream cup  
Chocolate brownie with vanilla cream  
Cookie cake





## GALA BUFFETS GF VICTORIA\*\*\*\*\*GL

All prices with TAX included and quoted for minimum 75 people

### Gourmet buffet + cellar – 95 €

1 hour and a half of buffet service.

Between 35 and 74 people, supplement of 15 € applied.

### Maday buffet + cellar – 103 €

1 hour and a half of buffet service.

Between 35 and 74 people, supplement of 15 € applied.

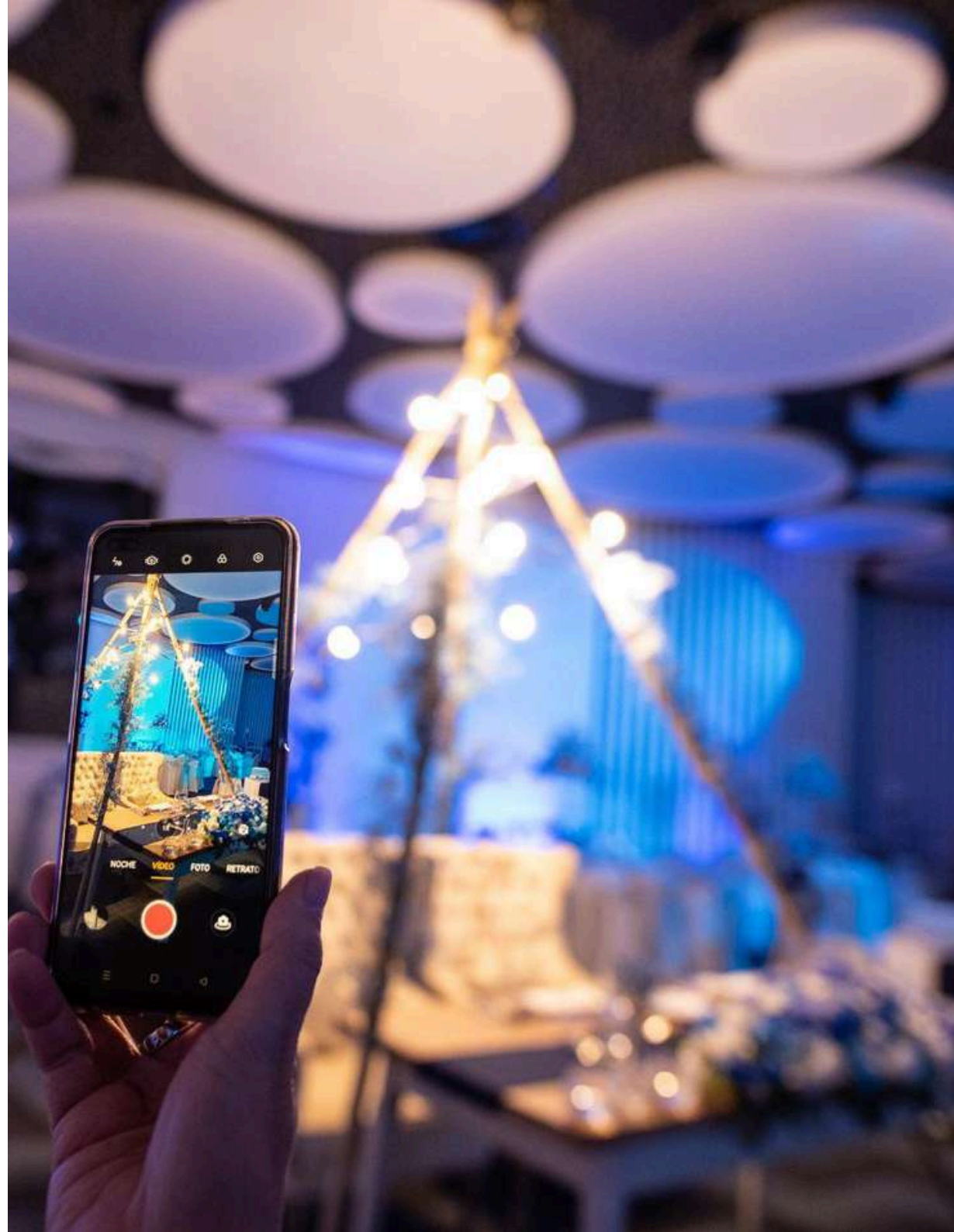
### Included cellar of our buffets:

Water, soft drinks, local beer, white and red wine from Victoria selection, and coffee.

### WEDDING CAKE NOT INCLUDED IN ANY BUFFET SERVICE

Wedding cake with cream or buttercream frosting: 9 € per portion

Artistic wedding cakes available upon request



## GAUMET BUFFET

### COLD

Selection of crudités; Variety of lettuces and sauces;  
Our pickles; Variety of oils, vinegars, jams, and garnishes;  
Gazpacho with its garnish; Cabbage salad with imitation crab and pink sauce; Potato salad with potatoes "Bonita"; Variety of domestic cheeses; Tuna salad with cilantro vinaigrette; Selection of smoked fish with their garnishes (Cod, salmon, sardines, eel, and tuna);  
Wide selection of breads and butters

### WARM

Vegetable soup  
**Meat grill:** chicken skewers with sweet chili sauce; Pork tenderloin with red wine confit onion  
**Fish grill:** sea bream fillet with garlic stir-fried and La Vera paprika; Salmon supreme with sea urchin cream;  
Four varieties of potatoes with their Canarian mojos (Canary Island sauces);  
Oriental vegetable wok; Vegetable paella; Pilaf rice; Bolognese lasagna; Spaghetti with pesto;  
Frutti di mare tagliatelle;  
Gratin asparagus; Steamed broccoli;  
Cauliflower puree

### DESSERT

4 varieties of mini pastries  
Fruit cake  
Chocolate cake  
Dry cake  
Selection of ice cream and toppings  
3 varieties of seasonal fruit

Water, soft drinks, local beer  
White wine and red wine from the Victoria selection  
Coffee

## MADAY BUFFET

### COLD

Selection of crudités; Variety of lettuces and sauces;  
Our pickles; Variety of oils, vinegars, jams, and garnishes;  
Cordoban salmorejo with its garnish; Wakame seaweed salad with confit cod and black olive vinaigrette;  
Roasted leg of black pig with La Vera paprika and Canary Islands virgin olive oil; Mussels in vinaigrette; Tiger prawn salpicon; Mini variety of Canary Island cheeses;  
Beef carpaccio with Parmesan shavings and white truffle oil;  
Foie micuit and its accompaniments; Hummus with pita bread;  
Shrimp cocktail; Beef tacos with guacamole;  
Wide selection of breads and butters

### WARM

Zucchini cream;  
**Meat grill:** Acorn-fed Iberian pork loin with caramelized peppers; Beef tenderloin with mushroom cream;  
**Fish grill:** Hake loin with green sauce; Gilt-head bream supreme with prawn cream;  
Four varieties of potatoes with Canary mojos (Canary Island sauces); Sautéed green beans with Iberian ham; Pilaf rice; Sautéed mushrooms; Thai wok; Grilled vegetables;  
Macaroni gratin; Seafood spaghetti; Vegetable lasagna;  
Truffle tortellini; Turnip noodles with cheese cream;  
Lamb leg in its juice.

### DESSERT

5 varieties of mini pastries  
Chocolate cake  
Citrus cake  
Creamy cake  
Selection of ice creams and toppings  
Seasonal fruit  
Hot chocolate and profiteroles

Water, soft drinks, local beer  
White wine and red wine from the Victoria selection  
Coffee











OPEN BAR



# Open Bar Victoria Essential

*\*INCLUDES: Soft drinks, Juices, Water, Beer, Cava, Red and White wine.*

**18 € per person /hour**

**3 hours package - 50 € per person**

Open bar prices set for 40 adults.

## LIQUORS

Fruit spirits with or  
without alcohol  
Honey rum  
Grapefruit vodka  
Baileys  
Liqueur 43  
Amaretto Disaronno  
Frangelico

## TEQUILA

Sierra Blanco

## BRANDY

Carlos III  
Magno

## APERITIFS

Martini Bianco  
Martini Rosso  
Martini dry  
Grappa  
Sambuca

## DIGESTIVES

Jagermeister  
Tía María

## VODKA

Smirnoff  
Eristoff  
Absolut

## RUM

Bacardi  
Arehucas Oro  
Arehucas Blanco  
Brugal

## GIN

Gordon'S  
Beefeater  
Bombay Sapphire  
Puerto de Indias  
Strawberry  
Duality

## WHISKEY

Johnnie Walker Red  
Label  
J&B  
Ballantines  
Four Roses  
Dewar's White Label



Between 25 and 39 people for private open bar services, minimum open bar  
billing required of 2000 € equivalent to 3 hours service.



# Open Bar Victoria Premium

*\*INCLUDES: Soft drinks, Juices, Water, Beer, Cava, Red and White wine.*

**32 € per person /hour**

**3 hours package - 92 € per person**

Open bar prices set for 40 adults.

## LIQUORS

Fruit liqueurs with or without alcohol

Ron Miel

Vodka Pomelo

Baileys

Licor 43

Amaretto Disaronno

Frangelico

Jagermeister

Tía María

## TEQUILA

Tequila Sierra

Blanco

Jose Cuervo

Patrón Añejo

## BRANDY

Carlos I

Carlos III

Magno

## COGNAC

Remy Martin VSOP

## APERITIFS

Martini Bianco

Martini Rosso

Martini Dry

Grappa

Sambuca

Petroni

## DIGESTIVES

Herbs Orujo

Fernet Branca

Jagermeister

## WHISKEY

Johnnie Walker Red

Label

Ballantine

Dewar's White Label

Bunnahabhain

Glenfiddich 12 years

Johnnie Walker Black

Label

Chivas Regal

Jameson

Jack Daniels

## VODKA

Smirnoff

Absolut

Eristoff

Grey Goose

Belvedere

Ignios

## RUM

Bacardi

Arehucas Oro

Arehucas white

Brugal

Havana Club 7 years

Matusalem 15 years

Arehucas white -

"Selección Familiar"

Arehucas 18 years

## GIN

Gordon's

Beefeater

Duality

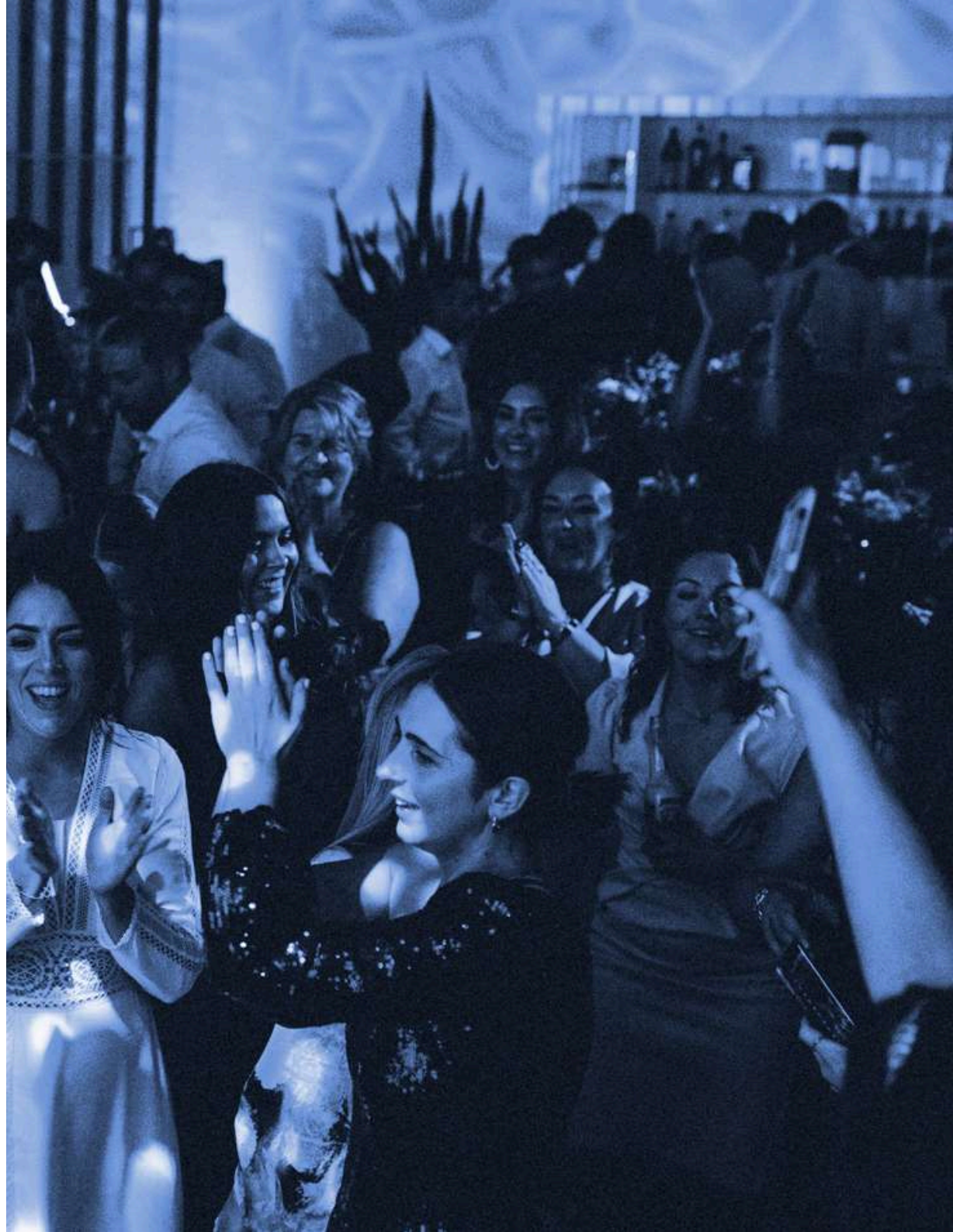
Bombay Sapphire

Hendrick's

Puerto de indias

Duality Love

Between 25 and 39 people for private open bar services, minimum open bar billing required of 3,680 € equivalent to 3 hours service.







## Add a HARMONY COCKTAIL BAR to your open bar

Mojitos Flavours (Classic + 3 flavours to choose) and San Francisco.  
**Supplement of 5 € per person/ hour**

Mojitos Flavours (Classic + 3 flavours to choose), Piña colada, San Francisco  
**Supplement of 7 € per person/ hour**

Mojito, Daiquirí (3 flavours to choose), Piña colada, San Francisco.  
**Supplement of 7 € per person/ hour**

Mojito, Daiquiri, Caipirinha, San Francisco.  
**Supplement of 7 € per person/ hour**

Exclusive design of 3 customized cocktails for your wedding.  
**Supplement of 10 € per person/ hour**





# ADDITIONAL INFORMATION

## Gala Setup & Event Services

- Gala setup with white tablecloths and round tables included for up to 100 guests\* for GF Victoria gala menus or buffet.
- (Includes: Rectangular top table for 2 to 8 guests, 8 round tables (210 cm) for 10 guests each, and 3 round tables (180 cm) for 8 guests each.)

## Floral Arrangements & Seating Plans

- Top table floral decoration (for 2 to 6 guests) – from 250 €
- Floral centerpieces – from 100 €
- Imperial tables (12–13 meters) with natural seasonal flowers – from 900 €
- Seating plan – from 200 €

## Sound & Lighting Equipment

- Outdoor PA system & sound technician for cocktail and banquet – 625 €
- (Includes: 2 speakers, 1 wireless microphone, and a 4-channel sound mixer in each space.)
- Outdoor PA system for cocktail or banquet – 360 €
- Additional speakers (to meet space and setup requirements) – 69,55 €/unit

## Entertainment & Music Licensing

- DJ (1 to 3 hours) with special lighting, 2 vertical smoke machines, and Wi-Fi interaction – 800 €
- SGAE Fee (Music Copyright License) – 250 € (for weddings or events featuring music, up to 150 guests).

## Technical Assistance & Venue Facilities

- Sound & lighting technician required for special setups or live music performances in Room Las Olas – from 300 €/4 hours
- (Two technicians are required when both sound, lighting, or projections are needed.)
- Room Las Olas (fully equipped with lighting & sound facilities for events) – 2.000 €

## Outdoor Setup & Service Fee

- 800 € – Up to 100 people
- 2.000 € – From 101 to 200 people
- 3.000 € – From 201 to 600 people\*

(600 people only for cocktail & finger buffet service.)





# ENJOY THESE BENEFITS BY BOOKING DIRECTLY WITH GF VICTORIA\*\*\*\*\*GL

## Exclusive benefits when booking directly with the hotel:

**Senior Suite** for the wedding night, even with fewer than 40 adults. (Minimum 25 adults)

**Harmony Suite** with a minimum of 60 adults (no need for 100 guests).

**Free LED totems** for custom designs at the hotel entrance and Las Olas.

## At Las Olas during the after-party:

- Professional audio system for your DJ at no extra cost.
- Two custom lighting designs.
- Wedding logo design and 1 video with personalised messages projected on an 8x3m LED screen.
- To maximize audiovisual services, hire a technician for dynamic effects, projections, or microphone assistance at no extra cost.

## Custom design and printing:

- Menu cards and guest names for tables.
- Additional prints (seat reservation cards, framed messages, etc.)

**GF furniture and decor items** with expert advice to enhance services like photocalls or LED messages on structures.

**Special rates** for additional gala setups (over 100 guests)

Menu tasting for the couple and **two additional guests** of your choice.

**Special prices and a surprise gift** at Senza Salón and BIO SPA (hairstyling, event makeup, and beauty treatments)

Elegant PDF **"Save the Date"** and **discounted stays** using an exclusive **wedding code** for guests:

- 5% discount\* on stays of 3 nights or more at GF Hotels for guests.
- 10% discount\* on 5 rooms at the wedding hotel for the couple and close family (no minimum stay)

Discounts combinable only with "Early Booking" offers, not applicable to special rates or promotions.





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DINNER SHOW

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<https://scandaldinnershow.com/>







# OUR TRUSTED COLLABORATORS FOR YOUR WEDDING DAY

We partner with a diverse array of external suppliers to provide you with the finest options tailored to meet your expectations. Please, don't hesitate to ask.





**Senza Salon & BIO SPA GF Victoria**   
Hairdressing and makeup artists services for brides and guests. Treatments to prepare your skin for the big day or to relax as a couple.


**Artists & Entertainment**  
DJ's, music bands, violinists, saxophonists... children's entertainment – whatever you desire for your wedding day.


**Noval Novias**   
Bridal, groom, and guest attire. Experienced team in image consulting and styling who will help bring out the best in you.



**Adeley Jewellery**   
From the engagement ring and his watch to the wedding bands and other moments of happiness!

**Tempus by Cristo Velázquez**   
Men's Accessories for groom suits.

**Jose Acosta**   
Tailored suits Custom-made suits for a modern and classy groom, blending tradition with contemporary style.

**Rodrigo Piñeiro Brides**   
Custom-made suits for a modern and classy brides, blending tradition with contemporary style.

Visit our website





