



GF
HOTELES

VICTORIA
★★★★★ GL

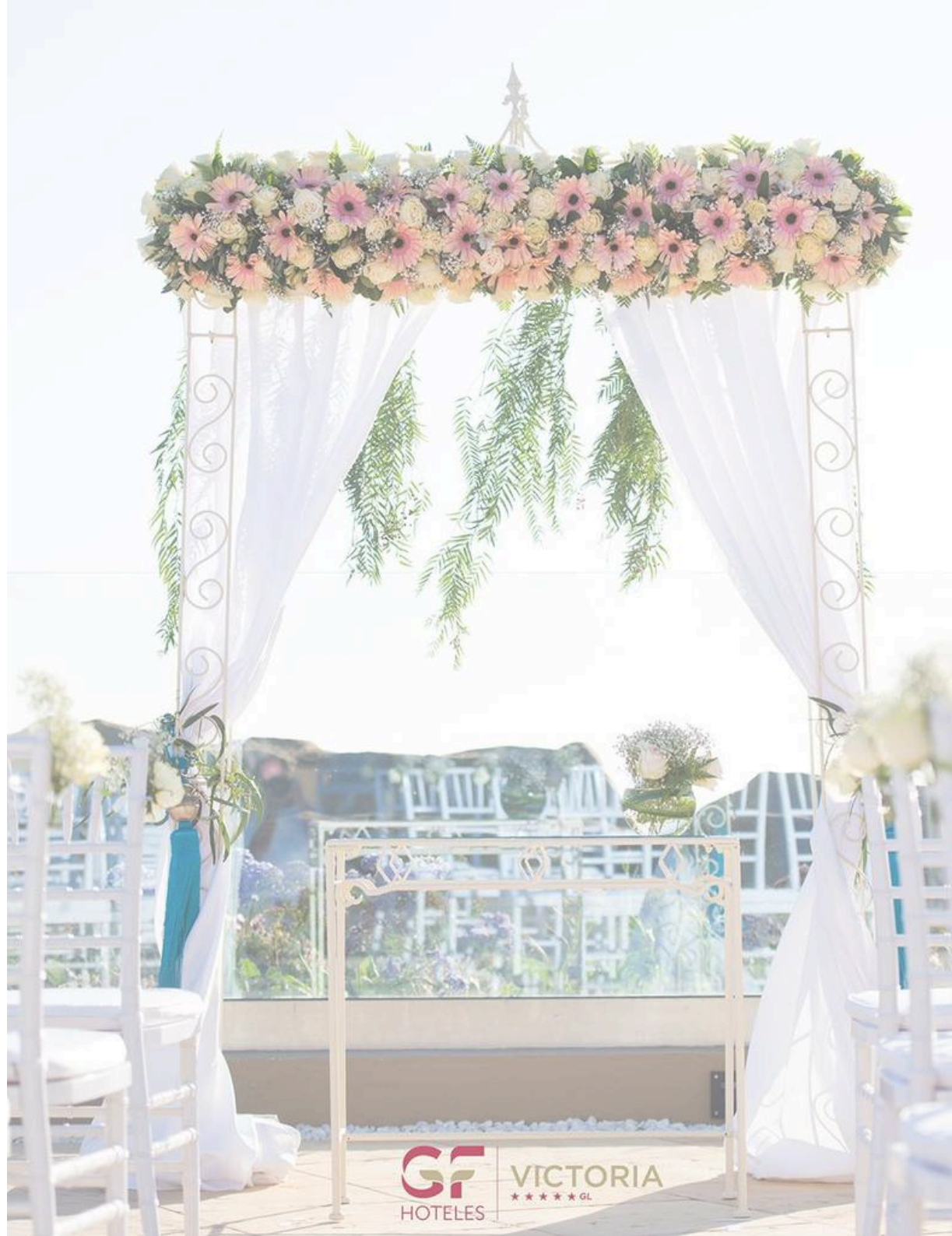
Yes, I do!

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.
- 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.





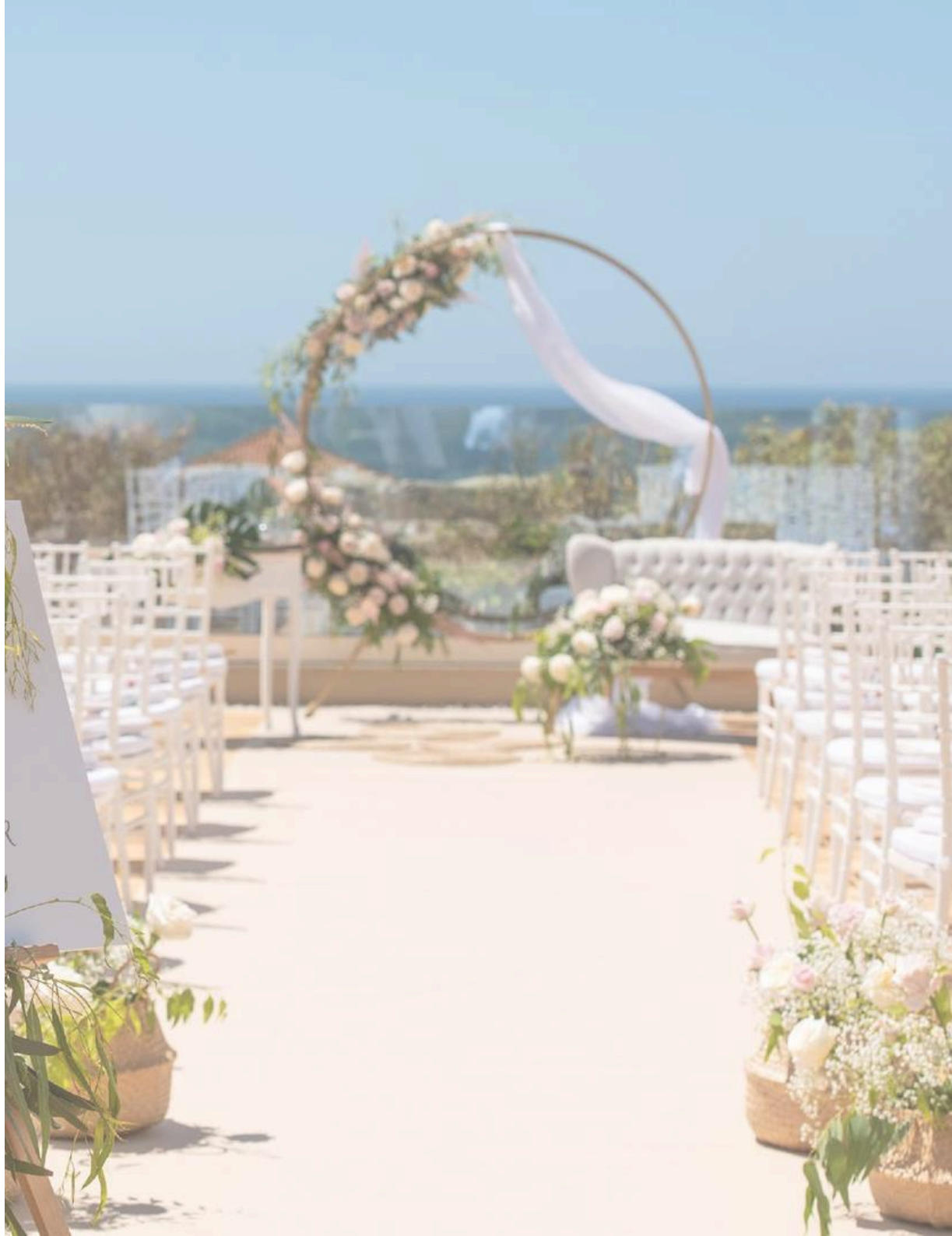
Embark on your wedding journey with a stunning ceremony set against the backdrop of a sunset or overlooking the majestic sea and mountains, all for just 1530 € (VAT included).

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.



Celebrate your wedding in a relaxed and flowing atmosphere in front of the sea and surrounded by the Tenerife mountains, with the people who love you most.

Be Different!

U n i q u e O u t d o o r W e d d i n g s
Tailored services for your perfect early celebration







Finger buffet

Wedding cocktail style

FINGER BUFFETS GF VICTORIA*****GL

All prices with TAX included and quoted for minimum 40 people

FINGER BUFFET ABIAN & CELLAR VICTORIA WINE SELECTION – 96 €

1 hour and a half of service.

Between 25 and 39 people, supplement of 9 € will be applied.

FINGER BUFFET FAYNA & CELLAR VICTORIA WINE SELECTION – 118 €

1 hour and a half of service.

Between 25 and 39 people, supplement of 9 € will be applied.

Included cellar of our buffets:

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

WEDDING CAKE NOT INCLUDED

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

Artistic wedding cakes available upon request



Abian finger buffet

Wedding cocktail style

TABLE SERVICE

Crunchy vegetables
Crispy chickpeas with smoked paprika
Garam Masala Popcorn
Grilled pepper hummus

COLD CANAPES

Pickled vegetable nigiri with melon veil
Corn in textures and foie gras
Shrimp tiradito with yellow chili
Roasted duck leg with figs and cracklings

HOT CANAPES

Spicy potatoes bravas
Panko-coated prawns with spicy mango and pineapple chutney
Lamb kebab with raita
Iberian ham croquettes with creamy Canarian tomato dip

DESSERT

Fruit sorbet
Mini pastry (2 varieties)

DRINKS: water, soft drinks, local beer, white and red wine selection Victoria



Fayna finger buffet

Wedding cocktail style

TABLE SERVICE

Crunchy vegetables
Crispy chickpeas with smoked paprika
Garam Masala Popcorn
Grilled pepper hummus
Sweet potato fries with cinnamon and tzatziki

COLD CANAPES

Pickled vegetable nigiri with melon veil
Oxtail Taco with guacamole
Shrimp tiradito with yellow chili
Foie gras roll with quince
Salmon blinis with caviar

HOT CANAPES

Smashed potatoes with iberian ham
Black rice with squids and garlic emulsion
Mushrooms croquettes with truffle mayonnaise
Bulgur with pineapple & coconut curry and confit lamb
Octopus and Canarian smoked fish
Duck breast & roasted pumpkin with foie gras and sweet & sour red berry sauce

DESSERT

Variety of sorbets
Mini pastry (3 varieties)
Chocolate lollipops (2 varieties)

DRINKS: water, soft drinks, local beer, white and red wine selection Victoria



Cellar Victoria

S E L E C T I O N

Water, local beer, soft drinks, selection of white wine and red wine

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

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



Classic

C E L L A R

CLASSIC 10 € SUPPLEMENT PER 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

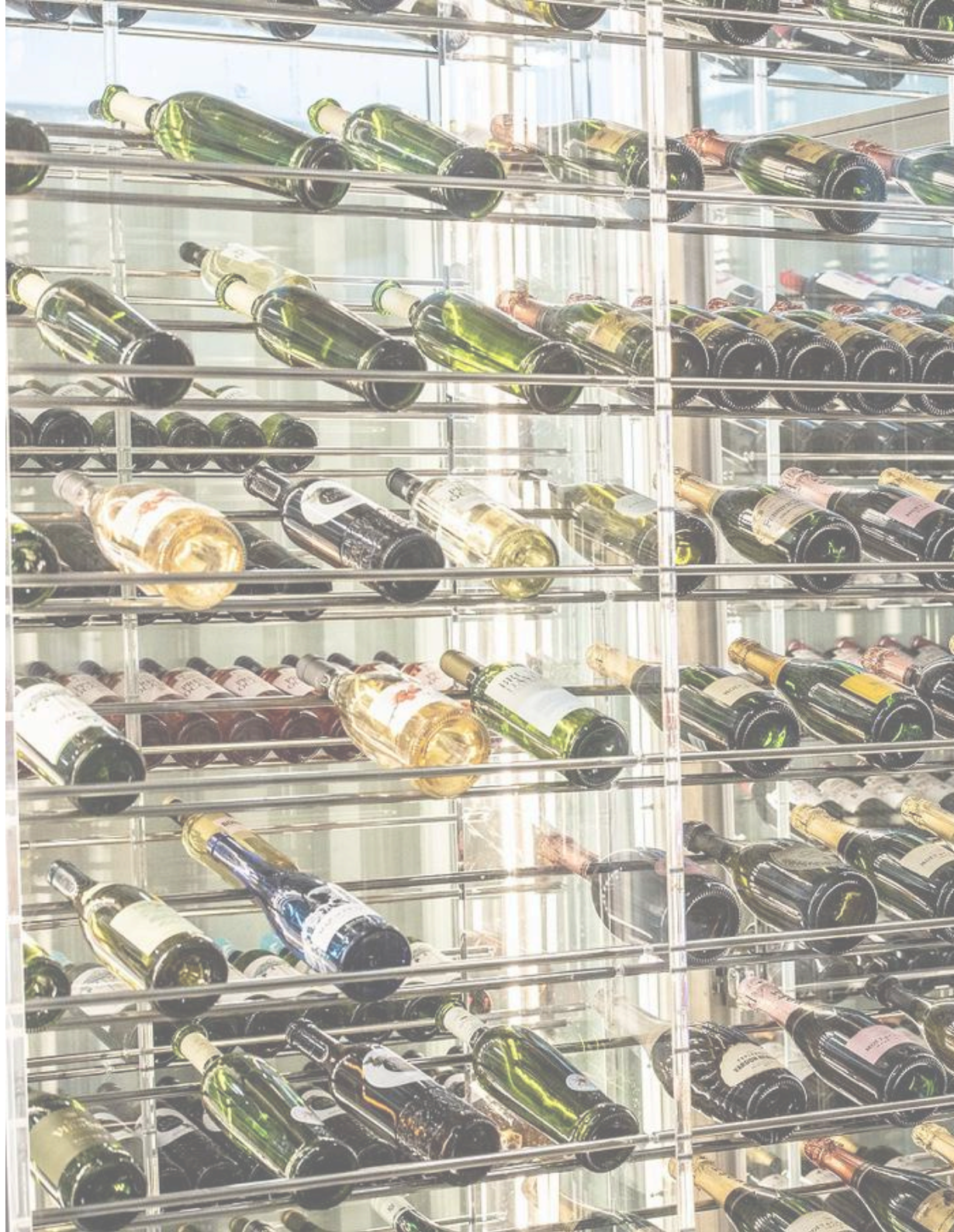
Viñático Malvasía - D.O. Islas Canarias

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

C E L L A R

PREMIUM 20 € SUPPLEMENT PER 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



Japanese Garden

6th floor - Availability
from 11 a.m. to 10 p.m.



Sun Garden

1st floor - Availability
from 11 a.m. to 10 p.m.





Outdoors open bar

Victoria Essential

O P E N B A R

**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

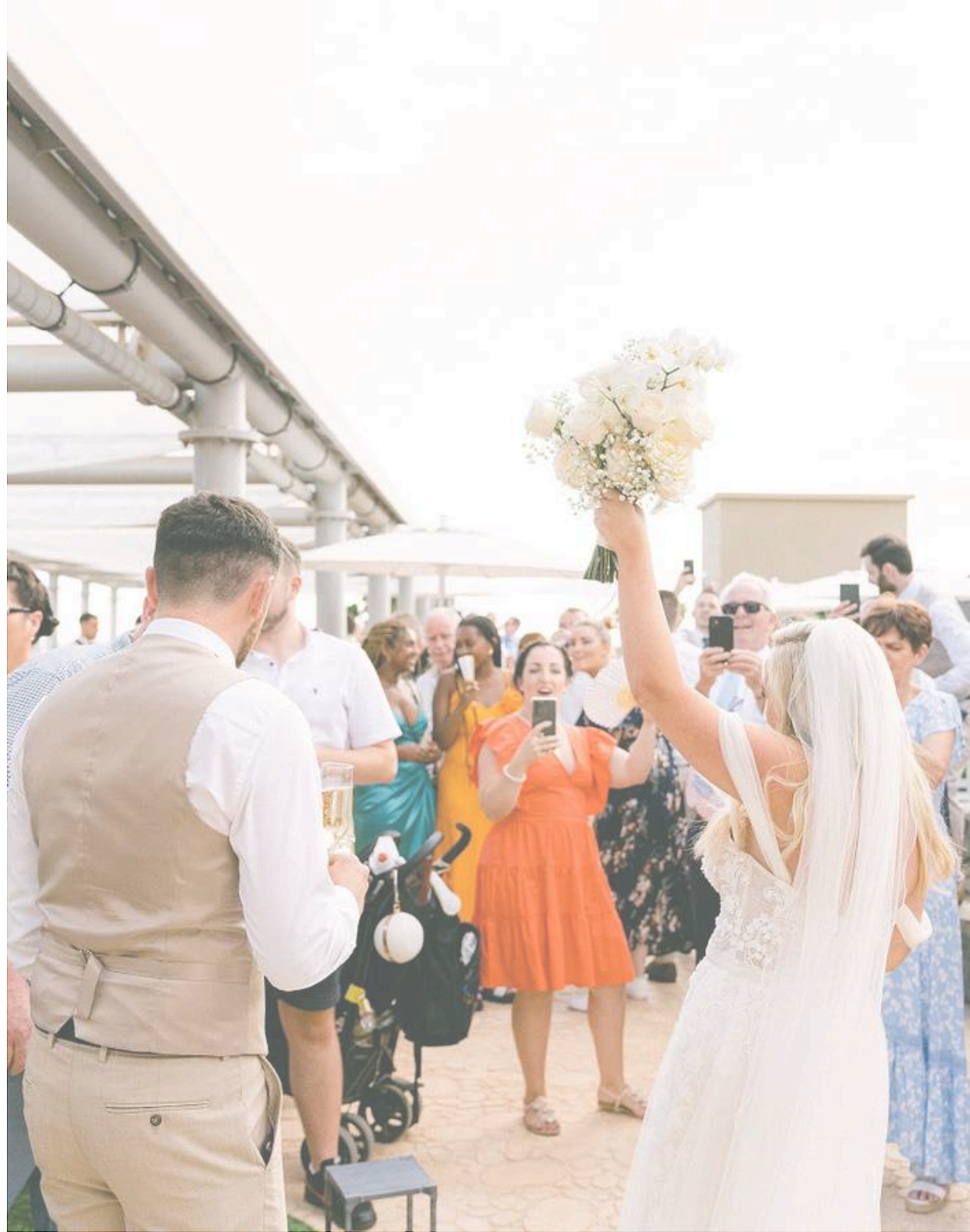
GIN

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.



Premium

OPEN BAR

**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

Igneos

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

Set high cocktail tables with flower decoration from 144 €.

Large floral high stands centrepieces from 200 €

1 Outdoors PA system for cocktail banquet – 360 €

(Speakers, 1 wireless microphone, 1 4-channel sound table)

Speakers to meet additional sound requirements based on space and setup - 69.55 €/unit.

DJ (1 to 3 hours) with special illumination, 2 vertical smoke machines and screen to customise the event - 800 €

DJ extra hour - 150 €

SGAE fee (music rights): 250 € for weddings or events featuring music entertainment.

Outdoor setup and service fee:

- 800 € for up to 100 people at the Japanese Garden.
- 2,000 € for 101 to 200 people at the Japanese Garden (maximum 120 pax) or Sun Garden (up to 200 people).
- 3,000 € for 201 to 600 people (only at the Sun Garden venue).





STILL NOT SURE WHAT TO DO FOR YOUR
BACHELOR / BACHELORETTE PARTY?

Enjoy a wonderful dinner with a stunning
burlesque show at • S C A N D A L •

DINNER SHOW

Visit our website on
<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



