



Make your dreams come true



Bienvenidos

A NUESTRA BODA

Adriana y Alejo

9 MARZO DE 2024





Yes, I do!

Thank you for placing your confidence in GF Gran Costa Adeje ***** to celebrate such a special day as your wedding. Our extensive experience ensures that it will be a success.

Furthermore, we are pleased to inform you that upon confirmation, we will gift you the following:

- Menu tasting for the couple.
- Wedding night in one of our senior suites for weddings with a minimum of 60 adults.
- Wedding night in a double room with a sea view for weddings with 25 to 59 adults.
- On your wedding night, we will surprise you with special touches. The following morning, enjoy breakfast in your room.



Congratulations on deciding to say *I do!* at GF Gran Costa Adeje *****!

To secure your wedding date, the first step is to make a deposit of €1,000, which will be deducted from the total invoice. The final payment should be made 2 weeks before the event, at which time you will also need to confirm the total number of guests.

Once your date is secured, it's time to meet with our wedding planner to start designing every detail of your wedding.

After the design and decorations have been confirmed, we will proceed to the menu tasting, where you can sample a preview of the banquet.



CEREMONY

You can start with a beautiful ceremony surrounded by palm trees, overlooking the sunset and the sea for just 1200€ (up to 60 people, TAX included).

This price includes:

- The venue
- Setup of chairs with white covers
- Two entrance decoration with personalized seasonal floral arrangements
- Camel, red, or lilac carpet
- Altar with seats for the couple
- Gazebo with three personalized seasonal flower bouquets
- Technician with sound equipment

We also offer indoor spaces.

Our decorators will be delighted to assist you with additional decorative details or to bring your own ideas to life.

The hotel provides a master of ceremonies for 375€ (TAX included), who will meet with you beforehand to craft your wedding speech.

WEDDING BANQUET

Create a customised menu from our list of proposals. If you wish, our expert chefs can advise you. We also offer special menus tailored for your guests with specific dietary needs.

For the little ones, we provide a three-course children's menu at half the price of the chosen package.

Our wedding packages are very comprehensive, with no unexpected surprises. They include:

- Cocktail and banquet with wine selection
- Venue for the celebration
- Design and printing of the menu and guest names for the banquet setup
- Signage for the cocktail and event
- Gala setup for up to 100 people with tables for 10 guests each
- White table linens
- Chairs with white covers
- GF Decorative underplates and bows

We ensure that everything is perfectly organized so that your celebration is unforgettable.





Gold package 99€ (TAX included)

6 varieties of appetizers (30 minutes)

Cold starter

Cream soup

Main course: meat or fish

Dessert

Platinum package 109€ (TAX included)

8 varieties of appetizers (30 minutes)

Cold starter

Cream soup

Main course: meat or fish

Dessert

Premium package 145€ (TAX included)

8 varieties of appetizers (60 minutes)

Cold Starter or cream soup

Main course of fish

Sorbet

Main course of meat

Dessert

Local beer, soft drinks, water, red and white wine selection, cava and coffee

Prices for weddings with a minimum of **60 adults**.

Between 25 and 59 adults, a supplement of 15€ per person applies.

Children's menu (ages 2 to 12): 50% discount on the chosen package price.



APPETIZERS

Canarian cheese bites & coriander mojo

Cod croquettes with aioli

Andalusian style calamari

Stuffed potatoes with shredded meat
and almogrote

Bites of sweet potato with cod and
coriander mojo

Hummus with pickled vegetables

Fried cheese with tomato jam

Goat cheese with pear chutney and
sesame

Iberian croquettes

Octopus salpicón with olive oil caviar

Beet gazpacho shots with marinated
mussels

Spicy potatoes

Our version of potatoes, ribs, and corn

Avocado foam with crispy corn

Prawn salpicón with mango

Canarian fresh cheese with palm
sirope and onion chips

Prawn tempura with mayonnaise

Serrano ham canapés

Mozzarella bites

Smoked salmon tartare

Foie gras mousse with redcurrants

Cheese lollipops

Octopus with tomato mojo

Iberian products canapés

Cheese balls with almonds and
pistachios

Sweet black pudding Ferrero

Canarian potato blinis with scrambled
eggs & Iberian ham



GOLD PACKAGE

Cold starters

“Changurro” Crab salad with guacamole

Goat cheese salad with pumpkin compote

Seafood cocktail with caramelized tomato

Cream soups

Pumpkin and gorgonzola cream

Pumpkin cream with crunchy parmesan

Carrot cream

Main courses: meat or fish

Hake with pea and broad bean cream

Tuna loin with Canarian potato escacho and mojo sauce of Canary tomato and saffron

Salmon with buttered herb sautéed vegetables

Beef shank with truffled mashed potatoes and red wine sauce

Pork tenderloin with mojo and honey sauce

Filled chicken paupiettes with bacon and lemon sauce

Desserts

Coconut

Mango-yuzu-passion

Red berry cheesecake

Fraisier (glass)

Chocolate-caramel brownie

PLATINUM PACKAGE

Cold Starters

Seafood with wakame salad

Vertical land and sea salad

Cream soups

Watercress cream with pork crackling

Pumpkin cream with parmesan crisp

Sweet potato and carrot cream with topping

Main courses: meat or fish

Hake with pea and broad bean cream

Tuna loin with Canarian potato escacho and mojo sauce of Canary tomato and saffron

Salmon with buttered herb sautéed vegs.

Pressed suckling lamb with palm syrup sauce

Beef tenderloin with mini vegetables and red wine sauce

Tender beef shank served with a mash of Canarian potato ‘Bonita’

Beef sirloin steak with mojo cream

Desserts

Coconut

Mango-yuzu-passion

Red berry cheesecake

Fraisier (glass)

Chocolate-caramel brownie



PREMIUM PACKAGE

Cold starters

Lobster salad with tomato carpaccio
Cordovan salmorejo cream, sun-dried tomato, egg, and Iberian ham
Octopus carpaccio, Canarian potato escacho, and vegetable vinaigrette

Cream soups

Watercress cream with crispy crackling
Pumpkin cream with Parmesan crisp
Sweet potato and carrot cream with topping

Main courses of fish

Hake with pea and broad bean cream
Tuna loin with Canarian potato escacho and Canarian tomato mojo with saffron
Salmon with herb butter sautéed vegetables

Sorbets of:

Lime-lemon; Tangerine; Red berries; Mango

Main courses of meat

Pressed suckling lamb with palm syrup sauce
Beef sirloin with mini vegetables and red wine sauce
Tender veal shank with sweet potato mash
Beef entrecote with mojo cream

Desserts

Coconut
Mango-yuzu-passion
Red berry cheesecake
Fraisier (glass)
Chocolate-caramel brownie

Ask for our alternative menus for vegetarian, vegan, gluten free...



Gold Package

White wine

Faustino VII, Rioja.
Marqués de Cáceres, Rioja.
Bach, Penedés.
Montespina Sauvignon, Rueda.

Red wine

Faustino VII Tempranillo, Rioja.
Atrium Merlot, Penedés.
Bach Viña Estrísima, Penedés.
Celeste Roble , Ribera del Duero.

Platinum Package

White wine

Gran Feudo Chardonnay, Navarra.
Viñátigo dried, Icoden Daute Isora.
Marqués de Cáceres, Rioja.

Red wine

Monte Haro Tempranillo, Rioja.
Señorío Boccas Roble , Ribera del Duero.

Premium Package

White wine

Presas Ocampo Seco, Tacoronte Acentejo.
Flor Chasna Afrutado, Tenerife Abona.
Flor Chasna Seco, Tenerife Abona.
Viña Esmeralda, Penedés.
Faustino V, Rioja.

Red wine

Presas Ocampo, Tacoronte Acentejo.
Presas Ocampo Maceración, Tacoronte Acentejo.
El Lomo Tradicional, Tacoronte Acentejo.
Azpilicueta Crianza, Rioja.
Dorium Roble , Ribera del Duero.

The following wine selections are indicative and may vary according to the hotel's or winery's production and stock.



Gala buffets

Asian Buffet 113€ (TAX included)

Beverages included: water, soft drinks, local Dorada beer, selection of white and red wines from GF Hotels.

Dessert served with cava
Coffee

Spanish Buffet 125€ (TAX included)

Beverages included: water, soft drinks, local Dorada beer, selection of white and red wines from GF Hotels.

Dessert served with cava
Coffee

Italian Buffet 119€ (TAX included)

Beverages included: water, soft drinks, local Dorada beer, selection of white and red wines from GF Hotels.

Dessert served with cava
Coffee

Canarian Buffet 135€ (TAX included)

Beverages included: water, soft drinks, local Dorada beer, selection of white and red wines from GF Hotels.

Dessert served with cava
Coffee

Buffet prices for a minimum of 80 guests. For 50 to 79 guests, a supplement of 15€ per person will be applied. Buffets are available for a minimum of 50 people. It includes a gala setup for up to 100 people (Presidential table for 2 to 6 people + 10 tables for up to 10 guests each). These prices do not include the wedding cake.



ASIAN BUFFET 113€/PERS

Cold options and sauces

Selection of crudités; Selection of sauces & dressings; Prawn salpicon with wakame and mango; Chicken and apple salad with peanuts and sesame. Selection of cheeses; Variety of sushi. Red curry cream & coconut

Warm options

Lacquered duck; Duck confit with couscous, orange sauce, and ginger. Vegetable, chicken, and prawn dumplings; Chicken curry; Salmon with fine herb sauce. Butterfish with seafood and oyster sauce; Fried squid with red onion and soy sauce; Three treasures rice; Sautéed spicy "Bravas" potatoes with cumin; Vegetable chop suey. Tempura vegetables.

Desserts

Chinese pudding; Asian sweet bread. Fried rice pudding.

Water, soft drinks, local beer, wine selection GF Hoteles.
Cava and coffee

SPANISH BUFFET 125€/PERS

Cold options and sauces

Selection of crudités; Selection of sauces & dressings; Serrano ham with bread and tomato; Selection of cheeses; Shrimps, salted to taste. Watercress salad with smoked salmon. Baked pepper & aubergine with tuna

Warm options

Cod croquettes. Pumpkin & cheese cream; Valencian paella; Veal shank with red wine sauce. Lamb stew; Entrecôte with pepper sauce; Hake with green sauce; Baked fish with baby eels, "Bilbao style"; Scallops with lime and caper meunière. Green beans; Vegetable ratatouille. Asparagus "Trigueros"; Sautéed spicy potatoes "Bravas"

Desserts

Mini pastries; Assorted selection of cakes; Seasonal fruit

Water, soft drinks, local beer, wine selection GF Hoteles.
Cava and coffee



ITALIAN BUFFET 119€/PERS

Cold options and sauces

Selection of crudités; Selection of sauces & dressings; Garnished asparagus; Selection of Italian sausages; Caprese salad with pine nuts and pesto; Mixed salad with basil dressing

Warm options

Minestrone soup; Lasagna Bolognese. Chicken Milanese; Veal tagliata with Parmesan; Gnocchi with walnut pesto cream and Parma ham.

Fish in seafood sauce with basil; Swordfish with tomato concassé; Basque tuna stew.

Sautéed mushrooms with garlic; Mushroom risotto; Aubergine Parmigiana; Broccoli and carrots.

Desserts

Mini Ferrero; Cannoli; Profiteroles

Water, soft drinks, local beer, wine selection GF Hoteles.
Cava and coffee

CANARIAN BUFFET 135€/PERS

Cold options and sauces

Selection of crudités; Selection of sauces & dressings.
Marinated red cabbage; Apple & cheese salad; Salmon mousse canapé. Mini prawns; Selection of cheeses.

Warm options

Ham croquettes; Fish soup; Paella with marinated saffron.

Marinated pork chops;
Chicken drumsticks with chili sauce;
Beef stew with potatoes.

Wreckfish with coriander aioli;
Mashed potatoes; French fries;
Canarian potatoes with “mojo” sauce;
3 types of vegetables.

Desserts

Canarian crème caramel
Assortment of Canarian pastries
Selection of cakes

Water, soft drinks, local beer, wine selection GF Hoteles.
Cava and coffee

Banquet Cocktail I

Canarian Cheese bites & coriander sauce
Sweet potato with corn of cod
Mini sándwiches with Iberian ham and olive oil
Mini hamburgers with hake, prawns & wasabi mayonnaise
Brava Potatoes
Iberian croquettes
Cream of watercress with crunchy pork crackling
Potato and spinach bites
Sweet morcilla sausage
Iberian pork lollipops with amarena cherry caramel and sesame
Cheese Rolls grilled with caramelized onion
Mushroom risotto with parmesan

Dessert

Shoots of mango sorbet
Brownie with cream cheese
French mille-feuille

Drinks

Selection of wines GF Gran Costa Adeje
Local beer
Soft drinks
water

2 hours service

84€ (TAX included)

Prices for weddings with a minimum of 60 adults.
For 25 to 59 adults, a supplement of 15€ per person applies.
Table setup and decoration are quoted separately.





Banquet Cocktail II

Melon spoons with hazelnuts and gorgonzola cream

Shrimp salad with mango

Goat cheese with pear chutney and sesame

Mini beef tenderloin burgers

Confit Canarian tomatoes with Iberian ham cream

Pumpkin cream shots with crispy parmesan

Pork tenderloin montaditos with almogrote

Cod croquettes

Octopus with olive oil foam

Mozzarella bites

Dessert

Mojito Sorbet shots

Mango Tiramisu

Mini Coulant with White chocolate sauce

Drinks

Selection of wines GF Gran Costa Adeje

Local beer

Soft drinks

water

2 hours service

88€ (TAX included)

Prices for weddings with a minimum of 60 adults.

For 25 to 59 adults, a supplement of 15€ per person applies.

Table setup and decoration are quoted separately.





ORIENTAL STAND

Sushi of tuna
Sushi of salmon
Sushi of prawn
Roe roll
Vegetarian roll
Herring
Iberian sushi
Wasabi
Soy sauce
Ginger

17,40€/pers (TAX incl)

IBERIAN SAUSAGES STAND

Iberian chorizo
Iberian sausage
Iberian cured pork loin
Iberian morcón

Grated tomato
Selection of breads

18€/pers (TAX incl)

CHEESE STAND

Sheep
Idiazábal
Tetilla
Fresh

Variety of jams and chutneys
Grated tomato
Selection of breads

18€/pers (TAX incl)

IBERIAN CURED HAM LEG

Cured ham leg to choose according to
quality and price/kg

Grated tomato
Olive oil
Selection of breads

Professional caver of cured ham
leg **from 250€**



OPEN BAR SERVICES

ESSENTIAL COSTA ADEJE

Soft drinks and juices

Cava Costa Adeje

Beer Dorada

Wine: White & Red from the banquet

Appetizers: Martini Bianco, Martini Rosso, Martini Dry

Brandy: Carlos III

Liquors: Grapefruit Vodka, Honey Rum, Baileys, Fruit liqueurs with/without alcohol.

Gin: Gordon's, Beefeater, Bombay Sapphire, Puerto de Indias (Strawberry)

Rum: Bacardi White, Arehucas Carta de Oro

Vodka: Smirnoff Red, Moskovskaya

Whisky: Johnnie Walker Red, J&B

2 hours package: 30€/adult

3 hours package: 42€/adult

4 hours package: 54€/adult

*Minimum billing of 1425€/3 hours for 25 adults to enjoy the venue privately with Essential Costa Adeje open bar services.

CHILDREN 2 TO 9 YEARS OLD

3 Hours package: 25€/child

4 Hours package: 33€/child

PREMIUM COSTA ADEJE

Soft drinks and juices

Cava: Codorníu Brut

Beers: Dorada, Heineken & San Miguel

Vinos: Blanco y tinto del banquete

Wine: White & Red from the banquet

Cocktails: Piña colada, Sex on the Beach

Appetizers: Martini Bianco, Martini Rosso, Martini Dry, Jägermeister, Fernet

Brandy: Carlos I

Cognac: Remy Martin VS

Liquors: Frangelico, Amaretto, Grapefruit Vodka, Honey rum, Baileys, Fruit liqueurs with/without alcohol.

Gin: Gordon's, Beefeater, Bombay Sapphire, Hendrick's, Tanqueray

Rum: Bacardi white, Bacardi 8 years, Arehucas Carta de Oro, Havana 7 years, Matusalem.

Vodka: Smirnoff Rojo, Absolut, Grey Goose

Whisky: Johnnie Walker Black, Macallan 12 years, Chivas Regal, Jack Daniels

2 hours package: 54€/adult

3 hours package: 78€/adult

4 hours package: 102€/adult

CHILDREN 10 TO 17 YEARS OLD

3 Hours package: 30€/child

4 Hours package: 39€/child



TO ENJOY DURING OPEN BAR SERVICES

Candy bar: for minimum 20 persons -
12€ per person (TAX included)

Iberian montaditos: 12€ per person
(TAX included)

Canarian pastries: 11€ per person
(TAX included)

Hot dog cart (100 units, including
onion chips, chips & grated cheese-
Self service): 550€ (+ 4€/extra unit)

Classic cheese stand: sheep, Idiazábal,
Tetilla, Fresh, variety of jams and chutneys,
grated tomato and selection of breads,
540€ (TAX included)



Do you need anything else?

We can help you with all you need to
make your wedding perfect:

- Wedding Invitations
- Personalized Guest Favors
- DJ Services
- Solo Musicians and Musical Duos
- Bridal Hair and Makeup
- "Balloon Release"
- Illuminated LOVE Letters
- Photo Booth and/or 360° Platform
- Special Poolside Illuminations

Just let us know what you need. Here
are some of our options:

- DJ (1 to 3 hours) with lighting and
wedding logo: 800€
- Violinist or saxophonist: starting
from 500€
- 4 remote-controlled cold fire boxes
for that WOW moment: from 675€
- Floating candles: from 11€/unit

Copyright music fee (SGAE): 250€ for
weddings up to 150 guests.

To conclude, we can add that romantic touch to your wedding with floral decoration. We have a decoration department dedicated to making all your dreams come true. We work with seasonal fresh flowers and provide decoration materials for creating the centerpiece for the head table, guest tables, seating plan, and to adorn all the areas that are important to you.

Basic decoration packages include:

- Cocktail with 60 guests: decorative centerpieces for 3 canapes`stands and 4 high-top tables from 220€
- Floral centerpieces for round banquet tables: starting from 90€

- Rectangular top table for 2 to 6 diners: from 220€
- Floral detail on the napkin, alongside the menu card: from 2€/unit
- Decoration of three columns minimum with greenery and lights: 135€ (Includes decorative lighting for the pergola)
- Six columns decorated with greenery and lights: 270€
- Imperial tables for 25 to 28 diners: from 660€
- Classic bridal bouquet: from 120€
- Bridesmaid bouquets: from 65€
- Flower girl bouquets: from 45€
- Floral bracelets: from 45€
- Men's boutonnieres: from 15€
- Seating plan / Table layout: from 165€





Trusted partners for your wedding day



Senza Salon

Hairdressing and makeup artists services for brides and guests.



BIO SPA GF Gran Costa Adeje

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.



Photographers and Videographers

Whether you need just a photographer or you want an entire team for photo and video, we'll provide you with the contact of great professionals.



Still unsure about what to do for your hen party?

Enjoy a magnificent dinner with a burlesque show at **SCANDAL**.

Visit our website here [here](#)



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 bride, blending tradition with contemporary style.



NOVAL NOVIAS

WWW.NOVALNOVIAS.COM



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



Contact:
Irene Cormenzana
irene@gfhoteles.com
+34 922 716 624



GF GRAN COSTA ADEJE *****
Avda. de Bruselas 16
38660 Costa Adeje
Santa Cruz de Tenerife

UNA EMPRESA DEL  **Grupo fedola**