



GF
HOTELES
— ★ ★ ★ ★ ★ GL —
VICTORIA



RESTAURANTE DONAIRE

SUNDAYS & MONDAYS



Wedding Finger Buffets

Mifaya

TABLE SERVICE

Crunchy vegetables
Fried almonds with salt from "Fuencaliente"
Oriental snack
Grissini with "Almogrote" cheese

COLD

Goat cheese and cactus fig jelly shot
Raspberry gazpacho
Scorpion fish cake with Japanese mayonnaise
Black pudding "Ferrero"

HOT

Grated "papas bonitas" with worldwide cheeses
Whisky flambeed prawns with basmati rice
Cheese croquets with red fruits
Mini beef burger and sweet chili

DESSERTS

Chocolate
Fruit sorbet
Cream
Lollipop
Nuptial cake*

P.V.P. 75 € person (TAX included)

Acorán

TABLE SERVICE

Crunchy vegetables
Fried almonds with salt from "Fuencaliente"
Oriental snack
Cone with cheese mousse and Iberian powder
Cheese and "Mojo" sticks

COLD

Goat cheese and cactus fig jelly shot
Raspberry gazpacho
Scorpion fish cake with Japanese mayonnaise
Black pudding "Ferrero"

HOT

Grated "papas bonitas" with worldwide cheeses
Whisky flambeed prawns with basmati rice
Cheese croquets with red fruits
Mini beef burger and sweet chili

DESSERTS

Chocolate
Fruit sorbet
Cream
Lollipop
Nuptial Cake*

P.V.P. 102 € person (TAX included)

Iballe

TABLE SERVICE

Crunchy vegetables
Carved canarian pork leg with salt flakes and "Arico" olive oil
Canarian cheese tasting
Pork rinds with canarian flour "gofio"

COLD

Ceviche and sea food salad
"Alfajor" of Canarian black pudding and smoked cheese cream
Avocado gazpacho with crunchy bacon
Sliced octopus with black potato and prawns
Mozzarella pearls and candied tomato with vanilla and pesto

HOT

Bun Bao bread of black pork with mayonnaise of "Mojo Palmero"
Sea urchin with bass in its own emulsion
Lentils cream shot with foam of potato and cod
Grilled foie with caramelized onion and Iberian ham
Lamb lollipops with black cherry and white sesame seeds
Risotto of boletus with parmesan cheese flakes

DESSERTS

Chocolate fountain with fruit, sponge cakes and candies
Variety of sorbets (1 with fruit, 1 with alcohol, 1 with spices)
Mini pastries selection (1 chocolate, 1 fruit, 1 cream, 1 lollipop)
Nuptial cake*

PVP: 130 € person (TAX included)

2 hours service. All prices are per person and have TAX included. Prices for a minimum of 40 pax. Between 25 & 39 pers. supplement of 15€ per person applied.
Drinks included: water, beer, soft drinks, red and white wine from Victoria cellar selection and liquor. *Nuptial cake with artistic endings quoted separately.



WELCOME COCKTAILS

Cocktail I

From 22 € per person (Includes a selection of 4 cold or hot appetizers)
Supplement of 13€/person applied to extend the cocktail 30 minutes longer

Cold appetizers

- Almogrote
- Creamy goat cheese with Rosemary, quince and mezclun
- Mozzarella pearls with baby tomatoes sprinkled with vanilla and pesto
- Beef sirloin carpaccio with truffle and cured cheese
- Roasted leg of black pork with reineta apple purée
- Rockfish pâté with mayonnaise and tender shoots
- Crunchy sweet potato with paprika "de la Vera"
- Sliced octopus with prawns

Warm appetizers

- Spicy potatoes
- Cheese croquettes with red berries
- Porcini mushroom croquettes with sesame mayonnaise
- Tuna dices with dried fruits vinaigrette
- Potatoes stuffed with roasted meat and almogrote
- Cod croquettes with coriander garlic sauce

Cocktail II

From 33€ per person (Includes a selection of 6 cold or hot appetizers)
Supplement of 17€/person applied to extend the cocktail 30 minutes longer

Cold appetizers with supplement

- Grilled scallop with canarian tomato and coriander oil 4€ (unit)
- Black pork rind with gofio 4€
- Tuna tartar with lime 2€
- Foie with pancake and fig cream 2€
- Roasted toast with scaled anchovies 1€
- Black potato salad and "Uga" salmon Cornet 2€
- Skewer of fineapple from "El Hierro" with Uga salmon 1.50€
- Herb bread with foie-gras and pear chutney 1€

Warm appetizers with supplement

- Crunchy prawns 1.50€
- Black pork sirloin skewer with onion and roasted corn 1.50€
- Prawns in coconut with sweet chili sauce 1.50€
- Mini beef burger 1.50€





BUFFET DINNERS



INTERNACIONAL

COLD

Selection of crudités

Our pickles and variety of letucces and sauces

Cordoban Salmorejo with boiled egg and Iberian ham

Wakame seaweed salad with confit cod and black olive vinaigrette

Roasted leg slices of black pig with paprika from La Vera and virgin olive oil with Maldon salt

Mussels with vinaigrette; Tiger Prawns Salad

Smoked cheese Carpaccio with truffle, parmesan shavings and white truffle oil

Beef sirloin Carpaccio; Red Tuna tartar

Chickpeas hummus and eggplant hummus with pita bread sticks

Guacamole with nachos

Wide selection of breads and butters

WARM

Seasonal Cream or soup

Grilled Meat: Iberian loin with caramelized peppers; steak sirloin with mushroom cream

Grilled Fish: hake fillet with green sauce, supreme of Cherne with prawns' cream
4 varieties of potatoes with canary mojo sauces

Sautéed beans with Iberian ham; Pilaf rice; Sautéed mushrooms; Vegetable stew
Grilled Vegetables

Gratinated macaroni; Meat lasagne and vegetable lasagne; Sautéed tortellini with cream and ham; Turnip noodles with cream cheese; Cabbage cannelloni gratin stuffed with vegetables and prawns

DESSERT

Mini pastries

Chocolate cake and Lemon cake

Selection of ice cream with assorted toppings

Seasonal fruit

Price: 84 €

VICTORIA

COLD

Selection of crudités

Our pickles and variety of letucces and sauces

Iberian products: chorizo, sausage, loin and ham

Variety of Cheeses: paprika, Mahón, goat cheese, manchego and red or green almogrote

Smoked products: salmon, tuna, herring and cod with their own garnishes

Zucchini Carpaccio and dried tomatoes

Sushi: Maki Salmon, Uramaki of surimi and tobico

Prawns and pineapple cocktail; Octopus brochette and potato cream; Salt stewed Prawns

Pates: Guineafowl terrine with pistachio, Squab terrine with foie, quail terrine with grape
Wide selection of breads and butters

WARM

Seasonal Cream or soup

Grilled Meat: free rango chicken breast, sirloin entrecotte, iberian secret

Sauces: pepper, oporto wine and red "mojo"

Grilled Fish: hake fillet, salmon supreme, sole

Sauces: green, sea urchin and green "mojo" sauce

4 varieties of potatoes

Vegetable pancakes; pilaf rice; vegetable ratatouille, sautéed tofu with soy and sesame sauce; grilled vegetables; marmitako of mushrooms and seaweed

Pizza: margarita & seafood

Spaghetti with tomato and basil oil; gnocchi with prawns sauce

DESSERT

Mini pastries

Black Forrest gâteau / Swiss roll/ Santiago cake

Selection of ice cream with assorted toppings

Seasonal fruit

Price: 94 €

All prices are per person and have TAX included. 1 hour and a half service. Prices arranged for a minimum of 75 pers. Between 35 and 74 per. a 15€/pers supplement applied. Drinks included: wáter, soft drinks, beer, red and white wine of the Victoria cellar selection. Coffee and liquor. Wedding cake quoted separately.





Open bar

OPEN BAR

GF
HOTELES

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VICTORIA ESSENTIAL(18 €*)

VICTORIA PREMIUM (30 €*)

APPETIZERS

Martini Bianco
Martini Rosso
Martini Dry

VODKA

Smirnoff
Stolichnaya

RUM

Bacardi
Arehucas Carta Oro

GIN

Gordon's
Beefeater
Bombay Sapphire

LIQUORS

Fruit Liquors
Licor 43
Honey Run
Grapefruit Vodka
Baileys

TEQUILA

Herradura reposado

BRANDY

Carlos III

WHISKY

J&B
Johnnie Walker E.R

APERITIF

Martini Bianco
Martini Rosso
Martini Dry

VODKA

Smirnoff
Stolichnaya
Absolut
Grey Goose

RUM

Bacardi
Arehucas carta oro
Havana Club 3 años
Havana Club 7 años
Matusalem Gran rum reserva

GIN

Gordon's
Beefeater
Bombay Sapphire
Hendrick's
Tanqueray

WISKHY

Johnnie Walker red
Johnnie Walker black
J&B
Macallan Ambar
Chivas regal
Jack Daniels
Jameson

DIGESTIVES

Herbal marc
Fernet branca
Jägermeister

LIQUORS

Fruit liquors with or without alcohol
Hony rum
Grapefruit vodka
Baileys
Liqueur 43
Fragelico
Amaretto
Tía María

TEQUILA

Herradura reposado
Jose cuervo

BRANDY

Carlos III
Carlos I

COGNAC

Remy Martin v.s.o.p.

*Prices per person and hour. Consecutive hours reduced prices.

Open bar for a minimum of 40 per.

Between 25 & 39 per. 5€/pers supplement applied.

Minimum deposit behind the bar 1250€ for private services at Las Olas

Sky Bar open bar minimum services arranged for 3000€ that includes 3 hours

open bar Victoria Essential



OPEN BAR

Add the specialty in Gin and Tonic

All gin and tonics are included with different tonics, combinations species and fruits. An exclusive presentation to create the perfect combination.

25 € hour per person

FRUIT GINS

Brockmans
G´vine
Gin Mare
Puerto de Indias

GINS

Gordon´S
Beafeater
Bombay Sapphire
Hendrick´s
Tanqueray
London nº1

Add a Armony Bar

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

Mojitos, flavor Mojitos (3 flavors to choose), San Francisco.

20€/hour per person

Mojitos, Mojitos flavors (3 flavors to choose), pina colada, San Francisco.

22€/hour per person

Mojito, daiquiris (3 flavors to choose), pina colada, San Francisco.

22€/hour per person

Mojito, daiquiri, caipirinha, San Francisco.

22€/hour per person

Choice of 6 cocktails from the menu.

36€/hour per person

Exclusive design of two personalized cocktails for the bride and groom + 6 cocktails of your choice from the menu.

45€/hour per person

*An exclusive presentation to create
the perfect combination*



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