



Make your dreams come true



I DO!

Thank you for placing your confidence in **GF Gran Costa Adeje 5*** to celebrate such a special day. Our wide experience will guarantee that your wedding will be a success.

In addition, it is our pleasure to inform you that, after confirming your wedding, you will receive the following gifts:

- Menu tasting for the Bride and Groom to be.
- The wedding night in a Senior Suite; valid for weddings with more than 60 guests.
- The wedding night in a Double Room with views; valid for weddings between 25 and 59 guests.
- On your wedding night we will surprise you with some special courtesies. The next day we will deliver breakfast to your room.



You have decided to say yes to **GF Gran Costa Adeje 5***. The next step is to block the date, by paying the deposit of 1.000€, which will be deducted from the final invoice. The final payment should be made 2 weeks before the day of the wedding, when we need to know the final number of guests. Afterwards comes the meeting with our decorator. When the decorations are confirmed, the time comes for the menu tasting, which is a rehearsal of the banquet.



Ceremony

You begin with a beautiful ceremony surrounded by Palm trees, with views of the sunset and the sea, for just 650€ (up to 60 people, VAT included). This price includes the space, the set-up of the seats with white covers, 2 pedestals at the entrance with seasonal personalized floral arrangement; red, purple or camel coloured carpet; Altar with seats for the Bride and Groom; gazebo with 3 bouquets of seasonal flowers; technician with sound equipment included. We can also offer interior spaces. Our decorators will be delighted to give you a quote for some special decorative ideas, or to bring to life your own suggestions. The hotel will recommend a Master of Ceremonies for 350€ (VAT included), with whom you will meet in advance to prepare the wedding blessing.

Wedding Banquet

Create a personalized menu from our list of suggestions; if you wish, our expert chefs can offer their advice. Any guests with special dietary needs will receive a menu in accordance with their requirements. For the little ones, we can offer a 3 course children's menu, at half the price of the chosen package.

With our wedding packages there will be no surprises, because they are very comprehensive. The packages include a cocktail with canapes and banquet both services with cellar; the venues for cocktail and banquet; design and print out of the menu cards and names of your guests (sitting), as well as the stationery involved for the whole wedding; gala set up with white tablecloth, rounded tables for 10 guests, chairs with white covers, decorative sashes* and decorative underplates* up to 100 people. (*Included with decorative material in house)





Gold Package 88€ (VAT included)

6 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake Costa Adeje*

Platinum Package 99€ (VAT included)

8 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake Costa Adeje*

Premium Package 120€ (VAT included)

8 varieties of appetizer (60 minutes)

Hot or cold starters

Fish

Sorbet

Meat

Dessert or Wedding cake Costa Adeje*

Selection of white and red wine

Beer, refreshments & water

Cava & coffee

Prices for weddings of minimum 60 guests, adults 'rate. Between 25 & 59 guests, adults 'rate, a supplement of 15€ per person will be applicable. Children menu: 50% discount over the chosen package. (2 children equals to 1 adult)

Costa Adeje wedding cake with buttercream ending. Not artistic wedding cakes included.



Appetizers (Gold, Platinum & Premium)

Canarian cheese bites & coriander
"mojo"

Cod croquettes with ali-olí

Bravas Potatoes

Potatoes filled with meat & almogrote

Sweet potato bites with cod &
coriander sauce

Humus with tapenade

Fried cheese with tomato jam

Goat's cheese with pear & sesame
chutney

Iberian croquettes

Octopus with olive oil caviar

Beet and pickled mussel gazpacho
shots

Sweet morcilla sausage

Andalusian squids

Our versión of potatoes, ribs and corn

Avocado mousse with crispy corn

Prawns with mango

Fresh canarian cheese with Palma
sirope & onion chips

Battered Prawns with mayonnaise

Mini sandwiches with serrano ham

Bites of mozzarella

Smoked salmon tartar

Foie Gras mousse with berries

Cheese sticks

Octopus with tomato sauce

Iberian mini sandwiches

Cheese balls with almonds & pistachio

Canarian potatoe blinis with egg & ham



Gold Package

Cold starters

Shellfish salad with guacamole
Goat cheese salad & pumpkin compote
Seafood cocktail & caramelized tomato

Hot starters

Pumpkin cream soup & gorgonzola
Pumpkin cream soup & crunchy
parmesan
Carrot cream soup

Fish or meat main course

Hake with pea & beans cream
Tuna loin with canarian potato puree
with canarian tomato & saffron sauce
Salmon with vegetables sauteed with
herb butter
Beef shank with truffled mashed
potatoes and red wine sauce
Pork tenderloin with canarian sauce and
honey
Filled chicken Paupiettes with bacon and
lemon

Dessert

Coconut tree
White chocolate and yuzu sphere
Cheese Cake
Fraisier
Chocolate with nuts and salted toffee

Platinum Package

Cold starters

Seafood with wakame salad
Chicken & Prawns salad

Hot starters

Watercress cream soup and crispy pork
rind
Pumpkin cream soup & crunchy
parmesan
Sweet potato cream soup with carrot

Fish or meat main course

Hake with pea & beans cream
Tuna loin with canarian potato puree
with canarian tomato & saffron sauce
Salmon with vegetables sauteed with
herb butter
Lamb with palm syrup sauce
Beef sirloin with mini vegetables and red
wine sauce
Beef shank with canarian potato puree
Beefsteak with canarian sauce

Dessert

Coconut tree
White chocolate and yuzu sphere
Cheese Cake
Fraisier
Chocolate with nuts and salted toffee



Premium Package

Cold starters

Lobster salad and tomato carpaccio

Salmorejo cream, dried tomato, egg & jabugo ham

Octopues carpaccio with canarian potato puree & vegetable vinaigrette

Hot starters

Watercress cream soup and crispy pork rind

Pumpkin cream soup & crunchy parmesan

Sweet potato cream soup with carrot

Fish main course

Hake with pea & beans cream

Tuna loin with canarian potato puree with canarian tomato & saffron sauce

Salmon with vegetables sauteed with herb butter

Sorbet

Lemon & lime sorbet or mandarin orange or red berries or mango

Meat main course

Lamb with palm syrup sauce

Beef sirloin with mini vegetables and red wine sauce

Beef shank with canarian potato puree

Beefsteak with canarian sauce

Dessert

Coconut tree

White chocolate and yuzu sphere

Cheese Cake

Fraisier

Chocolate with nuts and salted toffee

Ask us for our menu options for vegetarians, vegans, intolerants ...



WINE CELLAR

Gold package

White wine

Faustino VII, Rioja.

Marqués de Cáceres, Rioja.

Bach, Penedés.

Montespina Sauvignon, Rueda.

Red wine

Faustino VII Tempranillo, Rioja.

Atrium Merlot 2016, Penedés.

Bach Viña Estrísima, Penedés

Celeste, Ribera del Duero.

Platinum package

White wine

Gran Feudo Chardonnay, Navarra.

Viñátigo Seco, Icoden Daute Isora.

Red wine

Monte Haro Tempranillo, Rioja.

Señorio 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.

Azpilcueta Crianza, Rioja.

Dorium Roble , Ribera del Duero.

the cellar options provided are orientative and can have changes according to to production or annual stock of the wineries or hotel.



Banquet Cocktail N°1

Canarian Cheese bites & coriander sauce

Sweet potato with confit of cod

Mini sándwiches with Iberian ham and olive oil

Mini hamburguers with hake, prawns & wasabi mayonnaise

Brava Potatoes

Iberian croquettes

Cream of watercress with crunchy pork crackling

Potato and spinach bites

Sweet morcilla sausage

Iberian ham crecets with cherry Candy & 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 White & red wine GF Costa Adeje

Beer, soft drinks, water

PRICE - 70€ per person





Banquet Cocktail N°2

Melon bites with hazelnut and gorgonzola cream

Prawns with mango

Goat's cheese with pear chutney and sesame

Mini beef sirloin Burguers

Confit of canarian tomatoes and cream of Iberian Ham

Cream of pumpkin shots with crunchy parmesan

Mini Pork tenderloin sandwiches with "almogrote"

Cod Croquettes

Octopus with olive Oil

Mozzarella Bites

Dessert

Mojito Sorbet shots

Mango Tiramisu

Mini Coulant with White chocolate sauce

Drinks

Selection of White & red wine GF Costa Adeje

Beer, soft drinks, water

PRICE: 72€ per person

Prices for weddings of minimum 60 guests. Between 25 & 59 guests, a supplement of 15€ per person will be applicable.



STATIONS Gastronomy corner



Oriental

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

**14,50 € per person
(VAT included)**

Sausages and cheeses

Sausages

Iberian chorizo
Iberian sausage
Iberian ham
Iberian morcon3

Cheeses

Sheep
Idiazábal
Tetilla
Fresh

Variety of jams and chutneys
Grated tomato
Selection of breads

12€ per person (VAT included)

Leg of ham with expert carver

Iberian Ham to chose**, grated
tomatoes, selection of oils, selection of
breads

**Ham price according to customer
selection

Cutter Ham price: 200€ VAT included





Option 1 Open bar:

Essential open bar

House Cava

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 liquors with/without alcohol.

Gin: Gordon's, Beefeater,

Bombay Sapphire

Rum: Bacardi White,

Arehucas Carta de Oro

Vodka: Smirnoff Red, Moskovskaya

Whisky: Johnnie Walker Red, J&B

10€ (VAT included) per person/hour

Premium open bar

Beer: Heineken, San Miguel, Budweisser, Dorada.

Wine: White & Red from the banquet

Cocktails: 2 options to choose from

Cava: Codorniu

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

Brandy: Carlos I

Cognac: Remy Martin VS

Liquors: Frangelico, Amare_or, Grapefruit Vodka, Ron Miel, Baileys, Fruit liquors with/without alcohol.

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

Rum: Bacardi White, Bacardi Black, Arehucas Carta de Oro, Havana 7 años, Matusalem, Brugal.

Vodka: Smirnoff Rojo, Moskovskaya, Absolut, Grey Goose

Whisky: Johnnie Walker Black, JB 15 años, Macalan, Chivas Regal, Jack Daniels

20€ (VAT included) per person /hour

2nd option for Open bar services with minimum deposit behind the bar
We require a minimum deposit behind the bar of 500€ for open bar services in a private venue with staff only for your event. Drinks prices according to the hotel menu cart. You will be able to extend the deposit with minimum 200€ for extra time. These prices are based in groups of 25 to 35 people. Larger groups will require an adjustment of the deposits to guarantee a minimum consumption for each guest.

To finish, we only have to give that romantic touch to your wedding with floral decoration. We have a decoration department to make all your dreams come true. We work with natural seasonal flowers and you will also have decoration material in house to make the floral centerpieces for the top table, guest tables, seating plan... to decorate all the spaces that you think are important to you.

Package of decoration for the cocktail venue for weddings with minimum 60 guests:

Floral centerpiece for the canapes' tables and 4 high cocktail tables from **150€**

Seating plan from **120€**

Centrepieces to decorate the banquet set up:

Top table from 2 to 6 people from **150€**

Guests rounded tables 'centrepieces from **60€**

Greenery touch tied-up to the napkin and menu carte from **1,50€/uni**

Minimum of the 3 pergola columns decorated with greenery and lights **135€/3 columns**, Includes the fair lights at the pergola ceiling.

Bride bouquet from **100€**

Bridesmaids bouquets from: **60€**

Bridesmaids bouquets for children from **40€**

Floral bracelets from **40€**

Floral buttonerie for men from **15€**





Snacks during the open bar (Minimum 20 persons.)

Here we will just show you some possibilities; we are open to your suggestions:

Candy bar: 7€ per person (VAT included).

Iberian Sandwiches: 9€ per person (VAT included).

Canarian Pastries: 8€ per person (VAT included).

Do you need anything else?

Wedding invitations, favors for your guests, DJ, musicians, musical duos, hairdresser and make-up artist, "balloon release", LOVE letters with flowers or lit up, photo booth, special lighting for the pool environment... ?

You just have to ask for it and we will take care of offering you the best suppliers. These are some of their proposals: DJ (1 to 3 hours) with disco lighting and a screen to personalize your wedding, 590€ ; explosion of red heart-shaped balloons from 300€; Spark flare boxes with remote control for the WOW effect from 500€; decorative floating candles from 11€...

Adrian
Florian

Mesa 7
Ester
Diana
Marian
Isabel
Ester
Ester
Ester
Ester
Ester

Mesa Presidencial
David
Adriana
Sergio
Eduardo
Eduardo
Santiago
Philippe

Mesa 2
Isabelle
Marcelle
Vivianmarie H
Eduardo
Philippe
Sylvain
Isabel
Suzanne
Andreas

Mesa 1
Quentin
Kathie
Marie
Kevin
Meylin
David
Audi
Alina
Christelle

With you, for you





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