



GF
HOTELES

VICTORIA
★★★★★ GL

Yes, I do!

Thank you for placing your confidence in **GF VICTORIA *****GL**, 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 Bride and Groom to be.
- The wedding night in a Suite Harmony; valid for Weddings with more than 100 guests.
- The wedding night in a suite senior, valid for Weddings between 40 and 99 guests.
- On your wedding night we will surprise you with some special courtesies.
- The following day we will prepare a romantic breakfast in your room.
- Free parking for your guests at **GF VICTORIA*****GL** (Under availability)

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You have decided to say yes to **GF VICTORIA*****GL**.

The next step is to block the date, by paying the deposit of 1.000€, which will be deducted from the final invoice.

60% of the invoice is paid 2 months in advance and the final payment is done 3 weeks before the wedding day, when the final number of guests are confirmed.

After saving the date it is time to meet with our Wedding planner, who will help you to make your dreams come true.

Once we know your wedding style preferences, we will prepare the menu tasting which is a rehearsal of the banquet.

GF VICTORIA
*****GL



You begin with a beautiful ceremony surrounded by Palm trees, with views of the sunset and the sea, for just 850 € (VAT included).

This price includes the space, up to 50 chairs dressed up in white, 2 pedestals at the entrance with seasonal personalized floral arrangement; red, purple or camel carpet; Altar with seats for the Bride and Groom; Arch with seasonal flowers and 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.

Welcome cocktails

Welcome cocktail - 22€ Includes 4 varieties of cold or hot canapes - Duration 30 minutes. Supplement of 13€/person to extend the cocktail 30 minutes longer.

Welcome cocktail - 33€ Includes 6 varieties of cold canapes - Duration 30 minutes. Supplement of 17€/person to extend the cocktail 30 minutes longer.

Supplement of 5€ per person in case of less of 40 diners

Prices quotation based for 40 diners with full adult rate

Cold appetizers to choose

Cheese paste "Almogrote"

Creamy goat cheese with rosemary, quince and mézclum

Mozzarella Pearl cheese with tomatoes seasoned with vanilla and pesto

Beef sirloin carpaccio with truffel and cured cheese

Roast leg of black canarian pig with Reinette apple puree

Scorpion fish pie with mayonnaise and tender asparagus shoots

Sweet potato crunch with paprika from "La vera"

Octopus slices with prawns

Hot appetizers to choose

Spicy potatoes "Bravas"

Cheese croquettes with red berries

Boletus croquettes and sesame mayonnaise

Dice of tuna with dried fruit vinaigrette

Potatoes stuffed with roasted meat and "Almogrote" cheese paste

Cod croquettes with coriander sauce

Cold appetizers with supplement that can be added

Grilled scallop with canary tomato and coriander oil 4€/unit

Black pork rinds with wholegrain flour "Gofio" 4€

Tuna tartar with lime 2€

Foie bonbon with blinis and fig cream 2€

Toast of "Escalivada" with anchovies of l'escala 1€

Little cornette with black potato salad and Uga salmon 2€

"El Hierro" Pineapple skewer with Uga salmon 1.50€

Spicy bread with foie gras and pear chutney 1€

Hot appetizers with supplement

Crispy prawns 1.50€

Skewer of black pork sirloin with onion and toasted mais 1.50€

Prawns in coconut sauce with sweet chili sauce 1.50€

Mini beef hamburger 1.50€



GALA MENUS

Gala menu 1 – 57 € person

(3 dishes + dessert)

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

Gala menu 2 - 93 € person

(5 dishes + dessert)

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

Supplement of 15€ per person under 40 guests.

Prices 'quotation based for 40 diners with full adult rate

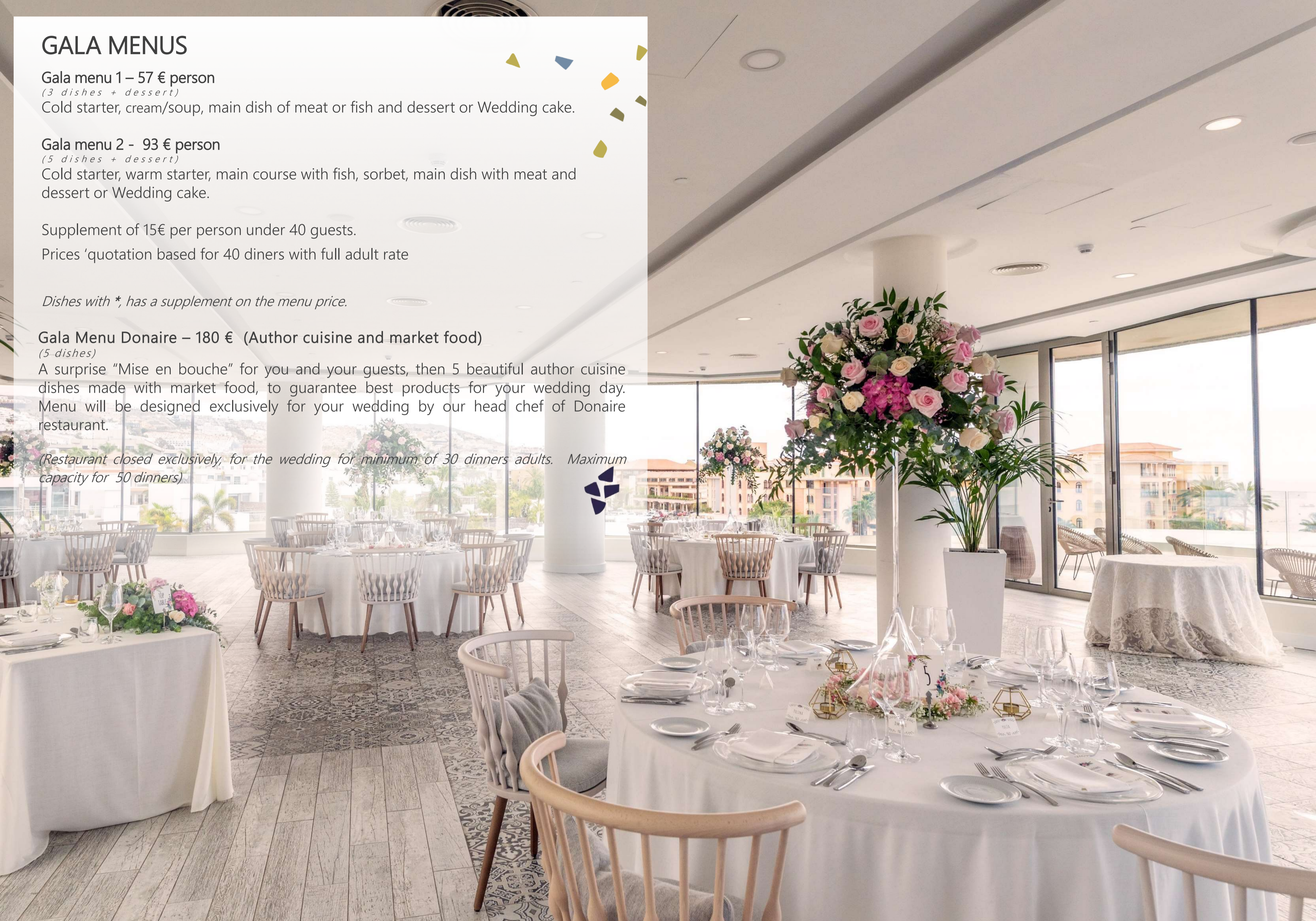
*Dishes with *, has a supplement on the menu price.*

Gala Menu Donaire – 180 € (Author cuisine and market food)

(5 dishes)

A surprise "Mise en bouche" for you and your guests, then 5 beautiful author cuisine dishes made with market food, to guarantee best products for your wedding day. Menu will be designed exclusively for your wedding by our head chef of Donaire restaurant.

(Restaurant closed exclusively, for the wedding for minimum of 30 dinners adults. Maximum capacity for 50 dinners)



Options to choose your WEDDING MENU

Starters

Cherne fish ceviche with dehydrated corn

Canarian cheese and jam tasting plate with spicy bread

Creamy Goat cheese grilled with Rosemary, julienne tomato and mezclum of lettuces

Tempered scallops with wakame and citrus

*Lobster salad with green papaya vinaigrette with passion fruit and salmon roe 15€

*Shrimp carpaccio with citrus and "Arico" Canarian oil with caramelized onions. 17€

*Iberian ham with bread with tomato and "Arico" Canarian oil 6€

Soups and creams

Boletus Cream with truffle oil

Rocky fish soup from the Canary coast

Cauliflower cream with caviar

Wild asparagus cream with foie scales

Pumpkin cream with toasted pine nuts and goat cheese

Zucchini cream with curry and crispy spice bread and virgin

Canarian olive oil from "Arico"

Fish

Cod loin confit with wakame salad and seasonal vegetables

Cod with wakame and vegetables and plankton oil

*Supreme of black "Cherne" fish and hedgehog cream 9€

*Canarian hake with bisque of red king prawns and crispy vegetables 6€

*Monkfish with Iberian juice and peas in textures 9€

Sorbets

Clementine with lemon tequila and salt scale

Lime with basil

Clementine, grapefruit and cinnamon

Mango with tequila and cardamom

Black chocolate and pepper Sichuan

Strawberry and pink pepper with vodka

Meats

Beef sirloin with foie and palm honey caramel

Duck confit with lime emulsion, carrot and truffle puree

*Pressed pork with apple chutney and chestnut puree 5€

*Boneless lamb cooked at low temperature with reduction trumpets of death
mushroom 14€

*Veal cheeks with foie cream 9€

*Angus loin on cradle of spinach and pine nuts 4€

Dessert

Wedding cake

5 flavors of the earth

Mini punch of avocado, mango and lemon thyme

Goat cheese and beet textures dessert

Chocolate and mandarin trifle

* Coulan of chocolate with vanilla icre cream 2€

*Profiteroles with cream and chocolate 2€

* *Wedding cake: wihipped cream, meringue, buttercream or white fondant ending
Artistic Bridal Cakes under quotation*





Cellar

Water, Beer, Soft drinks

Victoria selection of wines

Coffee and liqueur

From 15 €/person

*Drinks included during the banquet
until coffee service*

Victoria Wine Selection 15€/pers

RED WINE

Frontera Vilariego - *D.O. El Hierro*
Presas Ocampo - *D.O. Tacoronte Acentejo*
Presas Ocampo Maceración carbónica -
D.O. Tacoronte Acentejo
Damara 5 - *D.O. Ribera del Duero*

WHITE WINE

Flor De Chasna seco - *D.O. Abona*
Bermejo Malvasía seco - *D.O. Lanzarote*
Presas Ocampo - *D.O. Tacoronte Acentejo*
Palacio de Bornos Sauvignon Blanc -
D.O. Rueda

Classic Wine Selection 25€/pers

RED WINE

Dehesa de los Canónigos - *D.O. Ribera del Duero*
Marba Barrica - *D.O. Tacoronte Acentejo*
Emilio Moro - *D.O. Ribera del Duero*
Pesquera crianza - *D.O. Ribera del Duero*
Imperial de Cune - *D.O. Rioja*
Marqués de Murrieta - *D.O. Rioja*
Muga - *D.O. Rioja*
Presas Ocampo sumergido (*bajo disponibilidad,
producción limitada*) - *D.O. Tacoronte Acentejo*

WHITE WINE

Fransola Sauvignon Blanc - *D.O. Penedés*
Camino de Magarín - *D.O. Rueda*
Gran Viña Sol Chardonnay - *D.O. Penedés*
Mar de Frades - *D.O. Rias Baixas*

Victoria Premium Wine Selection 35€/pers

RED WINE

Gran Cruor - *D.O. Priorat*
Pago de los Capellanes reserva - *D.O. Ribera del Duero*
Amaren - *D.O. Rioja*
Roda I - *D.O. Rioja*
Numanthia - *D.O. Toro*

WHITE WINE

Milmanda Cardonnay - *D.O. Conca de Barberá*
Paco y Lola Vintage - *D.O. Rias Baixas*
Mosel Riesling - *Alemania*
Chablis Premier Cru Vaulorent - *Francia*







Open Bar



Open Bar Victoria Essential

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

18 € per person and hour

LIQUORS

Fruit spirits with or without alcohol

Honey rum

Grapefruit vodka

Baileys

Liqueur 43

TEQUILA

Herradura reposado

BRANDY

Carlos III

APERITIF

Martini Bianco

Martini Rosso

Martini dry

VODKA

Smirnoff

Stolichnaya

RON

Bacardi

Arehucas carta oro

GIN

Gordon'S

Beafeater

WHISKY

Johnnie Walker Red

J&B

Open Bar Victoria Premium

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

30 € per person and hour

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

Beafeater

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

Frangelico

Amaretto

Tía María

TEQUILA

Herradura reposado

Jose cuervo

BRANDY

Carlos III

Carlos I

COGNAC

Remy Martin v.s.o.p.

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 n°1

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

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Additional information

White table clothe style included

Floral centrepieces from 50 €

Outdoors set up fee 800€

Do you need anything else?

Wedding invitations, guests ' favors, customized details, Bride bouquet, button holes, DJ, musical group, photographer, hairdresser and nuptial make-up, balloons, illuminated letters, photo booth, external lighting, floating candles...

You only have to ask and we will request quotations to our best suppliers.

These are our proposals: Bridal bouquet from 90€, DJ from 600€ (1-3 hours); Release of 200 red heart-shaped balloons from 250€; cold fireworks package from 500€; floating candles from 11€.





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Pacto Mundial
Red Española