




Plan your Wedding at GF Gran Costa Adeje







## Ceremony

Closed gazebo with natural flower decoration

Red, camel or lilac carpet

Entry with floral bouquets on pedestals

Chairs with white cover

Total set up for 490€

- Open gazebo has 90€ extra cost for one use special curtains and extra flowers decoration

Open gazebo style

Pedestal with natural flowers 'bouquets





## Master of ceremony in your language

English  
Deutsch  
French

1 language ceremony: 350 €



Time to relax with a banquet made by our Chefs



(Prices for a minimum of 60 guests. Between 25 & 59 guests, a supplement of 15€ per person, will be charged) *Prices with taxes included*

Gold Package 88 €	Platinum Package 99 €	Premium Package 120 €
4 varieties of appetizers (30 minutes)	6 varieties of appetizers (30 minutes)	8 varieties of appetizers (60 minutes)
Cold starter	Cold starter	Cold or Hot starter
Hot Starter	Hot Starter	Fish
Meat or Fish	Meat or Fish	Sorbet
Dessert or Wedding Cake	Dessert or Wedding Cake	Meat
		Dessert or Wedding Cake

**All packages include: selection of White & red wine GF Gran Costa Adeje; Beer, soft drinks and water**

For customers with special diets, we will prepare a menu according to your needs. Children 3 courses menú at 50% discount over the chosen package.

Prices include the chosen menu, set-up outside, seasonal flower centrepieces, printing menus, White table cloth and chairs and available shashes. *Other table cloth and decoration options available with extra charge.*

## Choose your favorite appetizers

Appetizers for the 3 Packages (Gold, Platinum and Premium)

- \* Mini sándwiches with Roast pepper & tuna
- \* Canarian Cheese bites & coriander mojo
- \* Cod croquettes with ali-oli
- \* Bravas Potatoes
- \* Potatoes filled with meat & almogrote
- \* Sweet potato bites with cod & coriander sauce
- \* Humus with tapenade
- \* Fried cheese with tomato jam
- \* Melon Dip with parmesan & nutty bread
- \* Goat's cheese with pear & sesame chutney
- \* Spicy mussels bravo
- \* Iberian Croquettes
- \* Octopus with Olive oil
- \* Sweet potato bites with banana & lime
- \* Piquillo Peppers Tapenade
- \* Sweet Morcilla sausage
- \* Endives with almogrote
- \* Canarian tomatoes confit & cream of ham
- \* Guacamole with anchovis
- \* Andalusian squids
- \* Prawns with mango
- \* Melon bites with hazelnut & gorgonzola
- \* Fresh canarian cheese with Palma sirope & onion chips
- \* Potato & spinach bites
- \* Prawns with ginger mayonnaise
- \* Small sándwiches with Serrano Ham
- \* Sweet Morcilla sausage sticks
- \* Bites of mozzarella and ham
- \* Smoked salmon tartar
- \* Foie Gras mousse with berries
- \* Iberian Sushi
- \* Olive Bread with tomato & olive oil
- \* Cheese Sticks
- \* Octopus with tomato sauce
- \* Prawn Canapes with mango & pesto
- \* Mini Iberian Sanwiches
- \* Cheese balls with almonds & pistachio
- \* Canarian potato blinis with egg and ham





## Now customize your menu ...

## GOLD package

### 1) Cold starter

- Shellfish salad with guacamole & mango vinaigrette
- Seafood cocktail & caramelized tomato
- Eel & smoked salmon salad with garlic chips
- Goat cheese salad & pumpkin compote

### 2) Hot starter

- Cream of cauliflower & asparagus
- Cream of mushroom & pesto
- Cream of pumpkin & gorgonzola
- Cream of potato & watercress
- Cream of watercress & crispy pork rind
- Cream of pumpkin & crunchy parmesa
- Cream of carrot with raisin bread croutons
- Cream of sweet potato with toasted almonds & coriander oil

### 3) Main Course

#### Fish dishes

- Hake with jabugo ham reduction & braised vegetables
- Tuna & onions with japanese dressing (soy, mustard, honey)
- Salmon with parmesan, orange essence & cream of safron

#### Meat dishes

- Iberian Pork tenderloin
- Iberian secret
- Filled chicken Paupiettes
- Chicken breast with coconut milk and dried fruits
- Roast chicken leg with fennel & pistachios

### Suggestions of sauces from our Chef

- Parmesan Sauce
- Almogrote sauce
- Chocolate sauce
- Iberian sauce
- Roquefort sauce
- Pedro Ximenez reduction
- Teriyaki Sauce
- Mushroom sauce

### 4) Dessert

- Brownie with cream cheese
- Three chocolates cup
- Ferrero passion
- Yoghurt mousse with raspberry glaze
- Teardrops of mango & basil
- Orange after Eight
- Hazelnut & chocolate cake
- Mango Tiramisu
- Piña Colada
- Pistachio Coulant

## Now customize your menu ...

### 1) Cold starter

- Shellfish salad with guacamole & mango vinaigrette
- Seafood cocktail & caramelized tomato
- Eel & smoked salmon salad with garlic chips
- Goat cheese salad & pumpkin compote
- Seafood with pinch of salt & wakame salad
- Scallop ceviche with vinegar rice

### 2) Hot starter

- Cream of cauliflower & asparagus
- Cream of mushroom & pesto
- Cream of pumpkin & gorgonzola
- Cream of potato & watercress
- Cream of watercress & crispy pork rind
- Cream of pumpkin & crunchy parmesa
- Cream of carrot with raisin bread croutons
- Cream of sweet potato with toasted almonds & coriander oil

### 3) Main Course

#### Fish

- Hake with jabugo ham reduction & braised vegetables
- Tuna & onions with japanese dressing (soy, mustard, honey)
- Salmon with parmesan, orange essence & cream of safron
- Wreckfish with smoked cream cheese & bacon
- Cod with potatoes & red mojo ali-oli
- Sea Bass with toasted cauliflower, hazelnuts & mandarin oil

#### Meat

- Iberian Pork tenderloin
- Iberian secret
- Filled chicken Paupiettes
- Chicken breast with coconut milk and dried fruits
- Roast chicken leg with fennel & pistachios
- Sirloin of beef
- Lamb
- Confit of duck with vanilla parmentier

## PLATINUM package

### Suggestions of sauces from our Chef

- Parmesan Sauce
- Almogrote sauce
- Chocolate sauce
- Iberian sauce
- Roquefort sauce
- Pedro Ximenez reduction
- Teriyaki Sauce
- Mushroom sauce

### 4) Dessert

- Brownie with cream cheese
- Three chocolates cup
- Ferrero passion
- Yoghurt mousse with raspberry glaze
- Teardrops of mango & basil
- Orange after Eight
- Hazelnut & chocolate cake
- Mango Tiramisu
- Piña Colada
- Pistachio Coulant

# Gala Dinners

## PREMIUM package

Now customize your menu ...

### 1) Cold starter

- Shellfish salad with guacamole & mango vinaigrette
- Seafood cocktail & caramelized tomato
- Eel & smoked salmon salad with garlic chips
- Goat cheese salad & pumpkin compote
- Seafood with pinch of salt & wakame salad
- Scallop ceviche with vinegar rice

### 2) Hot starter

- Cream of cauliflower & asparagus
- Cream of mushroom & pesto
- Cream of pumpkin & gorgonzola
- Cream of potato & watercress
- Cream of watercress & crispy pork rind
- Cream of pumpkin & crunchy parmesa
- Cream of carrot with raisin bread croutons
- Cream of sweet potato with toasted almonds & coriander oil

### 3) Fish dishes

- Hake with jabugo ham reduction & braised vegetables
- Tuna & onions with japanese dressing (soy, mustard, honey)
- Salmon with parmesan, orange essence & cream of saffron
- Wreckfish with smoked cream cheese & bacon

- Cod with potatoes & red mojo ali-oli
- Sea Bass with toasted cauliflower, hazelnuts & mandarin oil

### 4) Sorbet

- Lemon & Lime
- Mojito
- Citrus
- Mandarin
- Cava & Lime
- Lemon
- Garden fruit
- Red Berries
- Mango
- Lime & Basil

### 5) Meat dishes

- Iberian Pork tenderloin
- Iberian secret
- Filled chicken Paupiettes
- Chicken breast with coconut milk and dried fruits
- Roast chicken leg with fennel & pistachios
- Sirloin of beef
- Lamb
- Confit of duck with vanilla parmentier

### Suggestions of sauces from our Chef

- Parmesan Sauce
- Almogrote sauce
- Chocolate sauce
- Iberian sauce
- Roquefort sauce
- Pedro Ximenez reduction
- Teriyaki Sauce
- Mushroom sauce

### 6) Dessert

- Brownie with cream cheese
- Three chocolates cup
- Ferrero passion
- Yoghurt mousse with raspberry glaze
- Teardrops of mango & basil
- Orange after Eight
- Hazelnut & chocolate cake
- Mango Tiramisu
- Piña Colada
- Pistachio Coulant

# Gala buffet at GF Gran Costa Adeje



Buffets for a minimum of 80 pax. Between 50 & 79 guests, a charge of 15€ per person will be applied

## Buffet nº 1 - 105 € per person

Selection of crudités  
Selection of sauces and dressing  
Red cabbage marinade  
Apple & cheese salad  
Salmon mousse bites  
Shrimps  
Selection of cheeses  
Poultry cream with mushrooms and onion chips

Roast Loin of Pork  
Roast beef with gravy and Yorkshire pudding  
Brussels sprouts  
Potato Purée  
Potatoes Rissole with fine herbs  
Meat Pie  
Sole Rolls with bearnaise sauce  
Rice with raisins and parmesan  
Pork sirloin sautéed with curry  
Crunchy roast vegetables  
Paxo and coated prawns

### Dessert

Muffins  
Vanilla pudding  
Selection of cakes

### Drinks

Selection of White & red wine GF Costa Adeje  
Beer, soft drinks, water

## Buffet nº 2 – 90€ per person

Selection of crudités  
Selection of sauces and dressing  
Shrimp and mango cocktail  
Chicken and apple salad  
Selection of canarian cheeses  
Endives with “almogrote”  
Sweet potatoe bites with Stone bass confit and coriander sauce  
Chicken soup  
Green Pea casserole

Canarian potatoes with “Mojo sauce”  
Carved Leg of Pork with palma sirope  
Yellow Rice with olives  
Sea bass Rolls with onion  
Pork Sirloin with mushroom sauce  
Fish fritters  
Sautéed vegetables with coriander sedes

### Dessert

Canarian creme caramel  
Assortment of canarian pastry  
Selection of cakes

### Drinks

Selection of White & red wine GF Costa Adeje  
Beer, soft drinks, water

## Buffet nº 3 - 95€ per person

Selection of crudités  
Selection of sauces and dressing  
Dressed asparagus  
Selection of cheeses  
Iberian meat mini sandwiches  
Capresse salad with pine nut pesto  
Octopus salad with herb vinaigrette  
Fried cheese and tomato preserve  
Seafood cream soup

Roast Lamb with spices and its juices  
Loin of hake in shellfish sauce  
Sautéed sliced potatoes  
Selection of cabbages with maldon salt  
Duck magret with pumpkin chutney  
Sautéed vegetables with jamaican pepper  
Pilaf Rice with nuts  
Peppers stuffed with cod and Green sauce

### Dessert

Assortment of pastries  
Selection of cakes  
Fruit of the season

### Drinks

Selection of White & red wine GF Costa Adeje  
Beer, soft drinks, water

For customers with special diets, we will prepare a menu according to your needs.

Prices include the chosen menu, set-up outside, banquet table with white table cloth, chair dressed up in white with shashes available at the hotel and standard decoration with natural seasonal flowers. *Other table cloth and decoration options available with extra charge.*

# Buffets Dinners

Buffets for a minimum of 80 pax. Between 50 & 79 guests, a charge of 15€ per person will be applied

## Buffet nº 4 - 95 € per person

Selection of crudités

Selection of sauces and dressing

Serrano Ham with bread and tomato

Selection of cheeses

Shrimps salted to taste

Watercress salad with smoked salmon

Cod croquettes

Baked pepper and aubergine with tuna

Cream of vegetables with saffron

Beef sirloin with three peppers sauce

Stone bass with "almogrote"

Grilled vegetables

Canarian Potatoes

Braised beef cheek with sweet wine sauce

Sautéed broccoli with sitake

Rice with squids

### Dessert

Assortment of mini pastry

Selection of cakes

Fruit of the season

### Drinks

Selection of White & red wine GF Costa Adeje

Beer, soft drinks, water

## Buffet nº 5 - 105 € per person

Selection of crudités

Selection of sauces and dressing

Selection of seafood

Iberian ham mini sandwiches

Selection of cheeses

Guacamole salad with soft cheese

Iberian Meat croquettes

Fish soup with Pernot

Smoked salmon with anchovy butter

Octopues with Olive oil

Beef sirloin with roquefort

Duck magret with glacé onions and palma honey

Sautéed sliced potatoes

Loins of salmon with parmesan and orange

Cod confit with eels

Pilaf Rice

Sicilian Caponata

Confit of canarian tomatoes

### Dessert

Mojito Sorbet

Assortment of mini pastry

Selection of cakes

Fruit of the season

### Drinks

Selection of White & red wine GF Costa Adeje

Beer, soft drinks, water

For customers with special diets, we will prepare a menu according to your needs.

Prices include the chosen menu, set-up outside, cocktail high table with White table cloth and standard decoration. *Other table cloth and decoration options available with extra charge.*



# Cocktail Banquet



# Banquet Cocktail

*2 hours service– Prices with taxes included*

## Banquet Cocktail 1– 67€ per person

Canarian Cheese bites & coriander sauce

Sweet potato with confit of cod

Mini sándwiches with Iberian ham and olive oil

Mini hamburguers with hake, prwans & wasabi mayonnaise

Brava Potatoes

Iberian croquettes

Cream of watercress with crunchy pork crackling

Potato and spinach bites

Sweet morcilla sausage

Iberian ham crecrets 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

## Banquet Cocktail 2– 69€ per person

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 sándwiches 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

For customers with special diets, we will prepare a menu according to your needs.

Prices include the chosen menu, set-up outside, cocktail high table with White table cloth and standard decoration. *Other table cloth and decoration options available with extra charge.*

# Do you want to add a station to your cocktail?

*Supplements over the Banquet Cocktail prices. Taxes 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: 150€

## Sausages – 11 € p/pers

Iberian Chorizo  
Iberian sausage  
Iberian ham  
Chorizo Sartas  
Iberian Morcón  
Classic Coppa  
Grated Tomatoes  
Selection of breads

## PATÉ – 7 € per person

Foie Gras terrine  
Pigeon  
Poularde  
Partridge  
Bonito tuna  
Scorpionfish  
Assorted sauces  
Caramelized Onion  
Chutney  
Selection of breads

## Oriental – 13 € per person

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

## Cheeses – 11 € per person

Brie  
Cambozola  
Puro de oveja  
Idiazábal  
Melted cheese with nuts  
Tetilla  
Ceniza Goat cheese  
Pimentón  
Fresh  
Smoked  
Urgelia  
Selection of breads  
Dried nuts  
Range of jams and chutneys  
Caramelized onions  
Honeys  
Grated Tomato  
Selection of oils

## Rices – 9 € per person

Mushroom Rissotto with Parmesan or  
prawns  
Shekkfish Paella  
Black Rice with cuttlefish & ali-oli

# Gala Hindu buffet at GF Gran Costa Adeje



# Hindu Buffets Dinners

Buffets for a minimum of 80 adults. Between 50 & 79 guests, a charge of 15€ per person will be applied. 2 hours length

## Welcome Cocktail - 19€/person (Length 30 minutes)

Mini-Vegetable Spring rolls  
Mini-Burguer with Soy and Cheddar cheese  
Melon Dip with Parmesan and nutty bread  
Falafel with hummus & pita bread  
Mini-Pizza (Margherita, vegetable & Mushrooms)  
with Canarian spicy sauce "mojo picón"

### Drinks

Water  
Variety of Juices  
Soft Drinks  
Beer  
White Wine Bach (Penedés)  
Red Wine Faustino VII (Rioja)

## Mehndi/ Buffet snack I – 69,50€/person (Length: 1 hour 30 minutes)

Tikki potatoes with cheese  
Pakorras  
Paneer tikka  
Dahi wada  
Seekh kebab chicken  
Kashmiri Lamb chops  
King Prawns tandoori  
Samosa Chicken

### Drinks

Water  
Variety of Juices  
Soft Drinks

## Mehndi/Sangeet Vegetarian Buffet I - 80€/pers

### Vegetarian

Kachori stuffed dal (gidamri & yogurt)  
Thai Salad  
Spinach's & Pine Nuts Croquettes (no egg)  
Sliced Potatoes  
Potatoes Salad (no egg)  
Vegetable Rosti  
Vegetarian Chop and vegetables with curry  
Vegetable Pastry Shells with Ratatouille recipe  
Butter panner  
Tortellini with mushrooms sauce  
Spinach Lasagna  
Vegetarian Manchurian  
Rice with vegetables  
Pita Bread

### Non vegetarian

Chicken Manchurian (dry)  
Pork Tenderloin with mushrooms sauce  
Vegetable Paella with boned chicken  
Lamb Kadai

### Dessert

4 Variety of Cakes  
Carrot Cake ( gaajar halwa)

### Drinks

Water  
Soft Drinks  
Beer Dorada  
White Wine Bach (Penedés)  
Red Wine Faustino VII (Rioja)



# Hindu Buffets Dinners

Buffets for a minimum of 80 adults. Between 50 & 79 guests, a charge of 15€ per person will be applied. 2 hours length

## Mehndi/Sangeet Vegetarian Buffet II - 82€/person

Papadums with mint sauce, chutney, spicy  
onion and mango  
Seekh kebab  
Spinach Pakoras  
Paneer curry o tandoori o butter  
Biryani  
Naan  
Manchurian  
Allogobi mutter  
Okra with tomato  
Choplets qorma

### Dessert

Jalebi  
Fruit Brochettes

### Drinks

Water  
Soft drinks  
Variety of juices  
White Wine Bach (Penedés)  
Red Wine Faustino VII (Rioja)  
Johnnie Walker (E.N)  
Bacardi  
Smirnoff (red)  
Gordon's

## Mehndi/Sangeet Buffet III - 85€/person

### Vegetarian

Mixed salad  
Spring Rolls  
Snacks of cheese with spinach  
Spinach Lasagna  
Palak paneer  
Vegetable cutlet with Korma Sauce  
Manchurian  
Basmati Rice with saffron  
Naan

### Non vegetarian

Iberian Croquettes  
Tandoori chicken  
Butter Chicken  
Lamb with rogan josh sauce  
Sauces: Soy, sweet and sour and green  
chutney

### Dessert

Fruit Gelatine  
Fresh fruit  
Puff pastry cake with chocolate and ice cream

### Drinks

Water  
Soft drinks  
Variety of juices  
White Wine Bach (Penedés)  
Red Wine Faustino VII (Rioja)  
Johnnie Walker (E.N)  
Bacardi/ Smirnoff (Red)/ Gordon's

## Mehndi/Sangeet Buffet IV - 88€/person

### Vegetarian

Aloo chat puri  
Achari baby roast potatoes  
Paneer korma  
Dokhla with green chutney  
Manchurian  
Biryani sandwich

### Non vegetarian

Chicken biryani  
Rogan josh  
Chicken curry  
Salmon tandoori  
Variety of sauces

### Dessert

Kulfi  
Rasmalai  
Chocolate fountain with fruits

### Drinks

Water  
Soft drinks  
Variety of juices  
White Wine Bach (Penedés)  
Red Wine Faustino VII (Rioja)  
Johnnie Walker (E.N)  
Bacardi  
Smirnoff (Red)  
Gordon's



## STANDARD OPEN BAR- 10€ P/person



Spanish Cava

**Beer:** Dorada

**Wines:** Selection of red and White wine GF Costa Adeje

**Appetizers:** Martini Bianco; Martini Rosso; Martini Dry

**Brandy:** Carlos III

**Liquors:** Vodka Pomelo; Ron Miel; Baileys; Fruit liquors with & without alcohol

**Gins:** Gondon´s; Beefeter; Bombay saphire

**Run:** Bacardi; Arehucas carta oro

**Vodka:** Smirnoff Rojo; Moskovskaya

**Whisky:** Johnnie Walker Red; J&B

## PREMIUM OPEN BAR- 20€ P/ person

Spanish Cava

**Beer:** Heineken; San Miguel; Budweisser; Dorada

**Wines:** Selection of red and White wine GF Costa Adeje

**Cocktails:** 2 opciones a elegir

**Appetizers:** Martini Bianco; Martini Rosso; Martini Dry; Jägermeister; Fernet

**Brandy:** Carlos I

**Cognac:** Remy Martin VS

**Liquors:** Frangelico; Amaretto; Vodka Pomelo; Ron Miel; Baileys; Fruit liquors with & without alcohol

**Gins:** Gondon´s; Beefeter; Bombay saphire; Hendrick´s; Tanqueray

**Run:** Bacardi 8 años; Arehucas carta oro; Havana 7; Matusalem 15 años; Brugal

**Vodka:** Smirnoff Rojo; Moskovskaya; Absolut; Grey Goose

**Whisky:** Johnnie Walker Black; JB 15 años; Macallan; Chivas Regal; Jack Daniels



The above prices are per person and hour. It is also possible to contract the Open bar with a deposit of € 500 and the drinks are discounted, once the € 500 is over, you can continue with a minimum of € 300. The drinks in that case are charged at the menu price. Maximum limit in the Disco: 5 a.m.





GF VICTORIA \*\*\*\*\* GL  
GF GRAN COSTA ADEJE \*\*\*\*\*  
GF FAÑABE \*\*\*\*  
GF ISABEL \*\*\*\*  
GF NOELIA \*\*\*

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