



*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.
- Free parking for you guests at **GF Gran Costa Adeje 5\***.





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 490€ (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. Along with the menu, we include the design and printing of the menu cards; the printing of the seating plan; the printing of directions on how to arrive at confirmed events personalized; table centrepieces; white tablecloths; chairs with white covers and sashes of gold, pink, fuschia pink pattern, turquoise or red; under plates (red or gold) and sound equipment for background music during cocktail and dinner.





### Gold Package 88€ (VAT included)

4 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake

### Platinum Package 99€ (VAT included)

6 varieties of appetizer (30 minutes)

Cold starters

Hot starters

Meat or fish

Dessert or Wedding cake

### Premium Package 120€ (VAT included)

8 varieties of appetizer (60 minutes)

Hot or cold starters

Fish

Sorbet

Meat

Dessert or Wedding cake

Selection of white and red wine

Beer, refreshments & water

Cava brut nature, coffee & liquor

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)



## Appetizers (Gold, Platinum & Premium)

Mini sandwiches with roast pepper & tuna

Canarian cheese bites & coriander mojo

Cod croquettes with ali-oli  
Brava Potatoes

Potatoes filled with meat & almogrote

Sweet potato bites with cod & coriander mojo

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 anchovies

Andalusian squid

Prawns with mango

Melon bites with hazelnut & gorgonzola

Fresh Canarian cheese with Palma honey & onion chips

Potato & spinach bites

Prawns with ginger mayonnaise

Small sandwiches 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 mojo

Prawn Canapés with mango & pesto

Mini Iberian sandwiches

Cheese balls with almonds & pistachio

Canarian potato blinis

with egg and ham



## Cold Starters

### **Gold**

Shellfish salad with guacamole & mango vinaigrette

Seafood cocktail & caramelized tomato

Eel & smoked salmon salad with garlic chips

Goat's cheese salad & pumpkin compote

### **Platinum**

Seafood with a pinch of salt & Wakame salad

Scallop ceviche with vinegar rice

### **Premium**

Lobster salad with carpaccio of tomato & apple

Foie Gras terrine with caramelized onion & apple purée

## Hot Starters

### **Gold/Platinum/Premium**

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 parmesan

Cream of carrot with raisin bread croutons

Cream of sweet potato with toasted almonds & coriander oil



## Sorbets (Premium)

Lemon & Lime Sorbet, Mojito Sorbet, Citrus Sorbet, Mandarin Sorbet, Cava & Lime Sorbet, Garden Fruit Sorbet, Red berries Sorbet, Lemon Sorbet, Lime & basil Sorbet, Mango Sorbet.



## Main

### **Fish Gold, Platinum & Premium**

Hake with Jabugo ham reduction & braised vegetables

Tuna & onions with Japanese dressing (soy, mustard, honey)

Salmon with parmesan, orange essence & cream of saffron

### **Fish Platinum & Premium**

Wreckfish with smoked cream cheese & bacon

Cod with potatoes & red mojo ali-oli

Sea Bass with toasted cauliflower, hazelnuts & mandarin oil

### **Meat Gold**

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

### **Meat Platinum – Premium**

Sirloin of beef, lamb or confit of duck with vanilla parmentier

**Suggestions of sauces for meats:** parmesan sauce, almogrote sauce, chocolate sauce, Iberian sauce, roquefort sauce, Pedro Ximenez reduction, teriyaki sauce, mushroom sauce. Exclusive sauces for Premium; pineapple chutney, black truffle, Sichuan pepper (Japanese), grape-raisin juice.



## Desserts

Includes specific proposals for the wedding cake or one of the following desserts: brownie with cream cheese, three chocolate cup, Ferrero passion, yoghurt mousse with raspberry glaze, teardrops of mango & basil, orange After Eight, hazelnut & chocolate cake, mango tiramisu, piña colada or pistachio coulant.

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

Recorba, Ribera del Duero.

## **Platinum package**

### White wine

Gran Feudo Chardonnay, Navarra.

Viñátigo Seco, Icoden Daute Isora.

### Red wine

Monte Haro Tempranillo, Rioja.

Señorio Bocos 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.



# Banquet Cocktail N°1

Canarian cheese bites & coriander  
mojo  
Sweet potato with confit of cod  
Mini sandwiches 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 ham secrets with cherry candy  
& sesame  
Cheese rolls grilled with caramelized onion  
Mushroom risotto with parmesan

## **Dessert**

Shots of mango sorbet  
Brownie with cream cheese  
French mille-feuille  
(the desserts can be substituted for wedding  
cake or added as an extra)

## **Beverages**

Bach Penedés white wine  
Faustino VII Rioja red wine  
Beer  
Refreshments  
Water  
Cava brut nature

**Duration 2 hours**

**67€ (VAT included)**





## Banquet Cocktail N°2

Melon bites with hazelnut and gorgonzola cream

Prawns with mango

Goat's cheese with pear chutney & sesame

Mini beef sirloin burgers

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**

Mojo sorbet shots

Mango Tiramisú

Mini coulant with white chocolate sauce

(the desserts can be substituted for wedding cake or added as an extra)

Beverages

Bach Penedés white wine

Faustino VII Rioja red wine

Dorada beer

Refreshments

Cava brut nature

Water

**Duration 2 hours**

**69€ (VAT included)**

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

# STATIONS Gastronomy corner



## Cheeses

Brie

Cambozola

Puro de oveja

Idiazábal

Melted cheese with nuts

Tetilla

Ceniza goat cheese

Pimentón

Fresh,

Smoked

Urgelia

Selection of breads

Dried fruits

Range of jams and chutneys

Caramelized onion

Honeys

Grated tomatoes

Selection of oils

**11.00€ (VAT included)**

## Oriental

Sushi of tuna

Sushi of salmon

Sushi of prawn

Egg rolls

Vegetarian rolls

Herring

Iberian Sushi

Wasabi

Soy sauce

Ginger

Variety of breadsticks

**13.00€ (VAT included)**

## Rice

Mushroom risotto with parmesan or prawns

Shellfish Paella

or

Black rice with cuttlefish & ali-oli

**9.00€ (VAT included)**



# STATIONS Gastronomy corner



## Paté

Foie Gras terrine

Pichón

Pularda

Partridge

Bonito tuna

Scorpionfish

Assorted sauces

Caramelized onion

Chutney

Selection of breads

**7.00€ (VAT included)**

## Sausages

Iberian Chorizo

Iberian Sausage

Iberian ham

Chorizo Sartas

Iberian Morcón

Classic Coppa

Grated tomatoes

Selection of breads

**11.00€ (VAT included)**

## Leg of ham with expert carver

Iberian ham

Stuffed tomatoes

Selection of oils

Selection of breads

**Consult all options**



# WEDDING CAKE



We do not offer any particular model but, as with the whole event, this will be a personal choice. We will be delighted to make the cake of your dreams, even if it is not one included in our usual selection. The figure of the Bride & Groom will be a gift from the hotel.

## FOR CAKES FINISHED WITH FONDANT:

### **Ferrero:**

Chocolate cake - chocolate and hazelnut cream (buttercream) - toasted hazelnuts inside

### **Red velvet:**

Red velvet cake (red) - cream cheese (buttercream) - strawberry jam

### **Lemon:**

Vanilla cake - lemon buttercream - lemon cream

\* Choosing this type of filling (buttercream) is important if the cake is to be all edible, so that the fondant does not become damp.

\* If you choose the false cake, there is no problem in using other types of filling (mousses, pastry creams.....)

## FOR OTHER FINISHES:

### **Ferrero:**

Chocolate cake - chocolate mousse with milk and hazelnut - cream of dark chocolate and hazelnut

### **Chocolate and vanilla:**

Almond cake - vanilla pastry cream - dark chocolate mousse

### **Tropical fruit:**

Vanilla cake - banana-passion fruit mousse - mango cream

\* finishes in cream, chocolate icing, meringue, buttercream, fondant, etc.



### Option 1:

#### 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**

### Option 2: (minimum guaranteed)

We charge a minimum of 500€ and all drinks will be charged your consumption. Once you arrive to the minimum, you can continue extending the bar with minimums of 300€ until maximum 5am.





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, guests' favours, customized details, Bride bouquet, button hole, 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 with extra lighting system, smoke geysers and LED screen for projection of personalized logos or images from € 490 (1 to 3 hours); Release of 200 red heart-shaped balloons from 250€; cold fireworks package from 500€; floating candles from 11€.



[www.gfhoteles.com](http://www.gfhoteles.com)



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