



WEDDINGS AND BANQUETS 2017

WEDDINGS AND BANQUETS

FEATURES OF THE ESTABLISHMENTS

- Lunch or dinner banquets can be held in all the establishments, although the Hotel Balneario Laias and the Abadía require all their rooms to be reserved for night-time events. In all events, only one wedding per day will be held if the minimum number of 50 guests is exceeded.
- The Hotel Balneario Laias has a chapel in its grounds where religious ceremonies can be held. The other establishments have nearby chapels available.

SPECIAL DISCOUNTS AT COLLABORATING ESTABLISHMENTS

When you celebrate a wedding banquet in one of our establishments, you can benefit from special discounts on services or articles at collaborating establishments: **photography and video, wedding gowns, souvenirs of the event for guests and floristry.**

THE MOST COMPLETE PLAN FOR YOUR WEDDING

EVENT ROOMS, RESTAURANTS, HOTEL, RELAX AND BEAUTY

For your big day Caldaria offers enticing, complete menus or the option of creating one to your own taste.

ALL OPTIONS INCLUDE:

- A tasting of the chosen menu for two people (*when ordering a banquet for at least 50 guests*).
- Suite for the wedding night including breakfast and access to thermal pools the following day.
- Personalised table decoration and set up.
- Protocol list and guest seating plan.

- Personalised menu items.
- Rooms for guests (*bed + breakfast + thermal pools*): 75€.
- Spectacular natural settings for your wedding photos.

OPTIONAL EXTRAS (ASK FOR PRICES)

- Chapel hire for religious ceremonies or preparation of room or garden for civil ceremonies.
- Floral decorations for the ceremony.
- Thermal spa treatments and hair and beauty services.
- Children's entertainment services.
- Music: during the ceremony (*string quartet, soprano, choir, etc.*), during the banquet (*violinist, traditional Spanish 'tuna' group, etc.*), after the banquet (*musical duo, mobile disco, group etc.*).
- Open bar during the dance.
- Brunch.
- The hotel can book buses for guests or a special car for the couple (*vintage, limo, etc.*).
- Thermal spa cosmetic products can be acquired as a souvenir of the wedding (*we can personalise them for you*). .
- Complete booking of Abadia Caldaria (*1 or 2 nights with access to Arnoia thermal pools*).

**EXAMPLES OF
APPETIZERS**

OPTION 1

Bar

“Selecta” ham served on artesan bread
rubbed with tomato

Galician mussels in their shells with
vinagrette

Seafood salad in a red pepper

Spider crab paste on mini toast

Creamy homemade croquettes

Dates stuffed with melted cheese and
covered in bacon

Spoon of small scallop and peanuts
flavoured with red curry

Spoon of Galician style octopus on
potato base

10,10€

OPTION 2

Appetizer “Caldaria”

(minimum 80 people)

“Selecta” sliced ham

‘a feira’ boiled Octopus with paprika

Selection of homemade ‘empanada’ pies
*(cod, scallop, ryebread with local veal and
turnip tops, pork and cheese)*

Selection of Galician cheeses
*(chunks of Arzúa cheese with quince jelly,
raisin bread open sandwich with local ‘tetilla’
cheese, San Simón cheese with grape mini-
kebab stick, mini toast with Cebreiro cheese
and pepper conserve)*

Water, soft drinks and beers

D.O. Ribeiro wine

(Val de Nairoa)

20€

**SPANISH
WINE**

Cold bites:

Bread with tomato and ham

Toast with cheese, apple conserve and

cherry tomato

Crab and smoked salmon mini roll

Mini toast with spider crab paste and

Thousand Island dressing

Mussels in vinaigrette

Sweet bites:

Brownie with caramelized condensed

milk

Cream sponge cake

Baked cheese cake

Hot bites:

Rye pastry pie with turnip tops, ham and

cheese

Prawn and courgette tempura

Capon roll with curry sauce

Toast with baby squid and black aioli

sauce

Homemade mushroom croquettes

Drinks:

Bar

D.O. Ribeiro "Nairoa" white wine

D.O. Ribeiro "Terralonga" red wine

Coffee liqueur or traditional Spanish

crème liqueur shots

22,80€

**MENUS FOR
FAMILY EVENTS**

OPTION 1

Scallop, mushroom and king prawn
risotto

Vila Termal style cod

Iberian pork sirloin rolls with dates and
bacon

Celebration cake with ice-cream

Mineral water and soft drinks
D.O. Ribeiro “Nairoa” white wine
D.O. Ribeiro “Terralonga” red wine
Cava, coffees and liqueurs

54,35€

OPTION 2

Starters for sharing
*(a two-person serving of: boiled octopus ‘a
feira’ style with paprika, red peppers stuffed
with mushrooms, scrambled eggs with ‘ibérico’
ham, caramelized onion and melted cheese,
scallop ‘empananda’ pie)*

Lobster and rice

Celebration cake with ice-cream

Mineral water and soft drinks
D.O. Ribeiro “Nairoa” white wine
D.O. Ribeiro “Terralonga” red wine
Cava, coffees and liqueurs

59,60€

**MENUS FOR
FAMILY EVENTS**

OPTION 3

Grilled king prawns

Crepe filled with baby squid in its ink

Larded veal rump steak with mushroom
risotto

Vanilla ice-cream tulip with hot
chocolate

Mineral water and soft drinks

D.O. Ribeiro “Nairoa” white wine
D.O. Ribeiro “Terralonga” red wine

Cava, coffees and liqueurs

46,30€

**CHILDREN'S
MENUS**

The children's menu includes lunch and
afternoon snack.

*For communions and children's parties we
offer free children's entertainment (games
organiser or inflatable) when consumption
comes to over €2000*

Lunch:

Homemade pizza, bowl of French fries
with ketchup, Caldaria hamburger
(Galician veal + cheese + bacon), homemade
ham croquettes, chocolate ice-cream
(cone) and soft drinks

Snack:

Ham and cheese toasty, snacks (Cheetos®
+ popcorn + cheese puffs) and soft drinks

30€

**WEDDING
MENUS**

OPTION 1

Crab filled with seafood
(filling: lobster, crayfish, king prawns)

Galician style scallops

Vila Termal style cod

Beer and lemon cream sorbet

'Select' pork sirloin with turnip-top
sauce and carrot cake

Celebration cake with ice-cream *(choice
of flavours)*

Mineral water and soft drinks

D.O. Ribeiro "Alberte" white wine

D.O. Ribeiro "Terralonga" red wine

Cava, coffees and liqueurs

85,25€

OPTION 2

Seafood platter
(includes: lobster, crayfish and king prawns)

Cockles with octopus

Sole rolls in almond sauce

Strawberry 'cipiriña' sorbet

Veal rump steak with pâté and San
Simón cheese served with potato and
peach purée

Black beer and Belgian chocolate cake
with tropical 'mojito' ice-cream

Mineral water and soft drinks

D.O. Ribeiro "Viña do Campo" white
wine

D.O. Ribeiro "Pazos de Albor" red wine

Cava, coffees and liqueurs

99,30€

Special a la carte menus can be prepared for guests who cannot eat some or all of the dishes on the menu for health reasons *(allergies, diabetes, celiac disease, etc.)*

When consumption on menus comes to over €10,000 we also include at no extra cost:
Music *(DJ or musical duo)* + Candy Table + chocolate fountain with prepared fruit tray.

INFORMATION

A deposit is required to confirm an event booking.

For further information and advice, please contact the Caldaria booking centre.

TELEPHONE 988 280 406

E-MAIL reservas@caldaria.es



caLDaria

HOTELES Y BALNEARIOS

www.caldaria.es
reservas@caldaria.es