

Weddings Dossier 2016

Apartahotel & Spa Jacetania ***

Welcome to Apartahotel & Spa Jacetania ***,

First of all, we'd like to congratulate you for your oncoming engagement, and thank you for wanting to share such an important day with us. Here are some menu options that we recommend for your special day.

All set menus include 2 hours free drink, wines and liquors, a 'cocktail' of appetizers from our appetizer menu, 3 courses, dessert, coffee and digestifs. The options may be combined and mixed at the couple's discretion.

Appetizers

You can select up to 8 appetizers in our set menus, except for the gourmet menu in which you may choose up to 10.

Cold Appetizers

Foie gras and quince shot

Refreshing apple and cucumber sorbet

Watermelon cube with goat cheese

'Ajoblanco' (white garlic 'gazpacho')

Iberian ham in glass bread

Marinated tuna, yoghurt and basil

Hot Appetizers

Salt cod fritters

Prawn and mussel risotto

Vegetable tempura

Home-made 'chistorra' sausage pasty

Gorgonzola croquette

Vegetable mini-quiche (warm)

Thai-style chicken satay

Mushroom mini-croquettes

Hot prawn brick

Drinks included:

Water, refreshments, draft beer, grape juices, Martini, home-made Vermouth, bitter soda, and selected wines.

The aperitif will take place out on the Gastroespacio's terrace, next to the children's play area and the swimming pool, if the weather permits. In the event of bad weather, it will take place in the Jacetania halls.

Gastroespacio Jacetania *** Menus

COCKTAIL

A choice of 8 appetizers from our appetizer menu

MAIN MENU

Norway lobster bisqué with walnut mascarpone

Line-caught hake on Aragonese ratatouille and clam vinaigrette

Beef cheeks at a low temperature, mushroom cream, and parmesan cheese

DESSERT

Peach in wine, strawberries and 'cava' sparkling wine, or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestifs

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

COCKTAIL

A choice of 8 appetizers from our appetizer menu

MAIN MENU

Crunchy prawn salad with strawberry aioli

Baked cod with veggies, soya and honey

Iberian pork shoulder steak done to a turn with a 'piquillo' pepper Romesco, and broken potatoes

DESSERT

Russet apple crumble, or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestif

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

COCKTAIL

A choice of 8 appetizers from our appetizer menu

MAIN MENU

Octopus carpaccio, salt cod brandade and toasted pinions

Terrine of foie gras 'au muscat' with walnut and raisin bread

Black monkfish loin with spider crab and dry cherry tomatoes

Boneless lamb shoulder with potato and apple creamy sauce

DESSERT

White chocolate soup with violet caramel ice cream, or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestif

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

COCKTAIL

A choice of 8 appetizers from our appetizer menu

MAIN MENU

Scallop and baby squid salad on 'ajoblanco' soup and onion jam

Terrine of foie gras 'au muscat' with walnut and raisin bread

Common and Norway lobster, and algae casserole

Suckling pig confited at 60° C with truffle sauce and green asparagus

DESSERT

Chocolate mousse and liquid cheese tart, or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestif

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

COCKTAIL

A choice of 10 appetizers from our appetizer menu

MAIN MENU

Lobster salad with a 'salmorejo' cream of the lobster's corals

Sous-vide octopus with Iberian pork jowl and melanosporum truffle

Wild bass with a citrics, pumpkin, and carrot mousseline

Beef tenderloin, foie gras cream, and potato terrine

DESSERT

Chocolate mousse with passion fruit sorbet or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestif

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

COCKTAIL

A choice of 10 appetizers from our appetizer menu

MAIN MENU

Poached egg in its nest with scarlet shrimps

Sous-vide octopus with Iberian pork jowl and melanosporum truffle

'Almadraba' red tuna with algae, sesame, and roe salad

Ox loin with small glazed onions, and a Boletus edulis sauce

DESSERT

Mille feuille of honey ice cream, home-made toffee, and custard, or Nuptial tart and French pastries

(with ice cream, optional)

WINES & LIQUORS

Crianza red wine

Selected white wine

'Cava', coffee & digestif

(shots of marc, herbs, sloe or fruit liquors)

Mineral water & bread

Two hours free drink

Extras

Sorbet List:

Mango sorbet

Pineapple sorbet

Strawberry and mint sorbet

Gin & tonic sorbet

Mojito sorbet

Lemon sorbet

Peach sorbet

Bedtime Snack Options

Mini-hamburgers with coloured bread

Mini-ciabattas of Iberian ham and cold cuts with tomato spread

Mini-ciabattas of Spanish omelette with tomato spread

Bikini mini-sandwich (ham and cheese)

Seasonal natural fruit brochettes

French fries served in paper cones

Sweet: cupcakes & coloured doughnuts

'Chorizo' & 'longaniza' Aragonese cured sausages

First brands free drink extra hours:

All menus include 2 hours free drink but, for daytime weddings, this can be extended to 3 extra hours.

Music and Photographer

Both for the music and the photographer services, the hotel has adequate professional contacts who are used to making on site photographic studies, videos, etc., and whose contact details we can provide for you.

Decoration

The nuptial menu cards, the floral decoration on tables, and the seating plan, are all included. We offer you free of charge the menu cards and the flower centrepieces that will decorate each table with its corresponding number. The Apartahotel has its own tableware and linen for this type of events.

OPTIONAL EXTRA SERVICES:

- Option of superior wines & 'cavas'
- Premium brands free drink
- Professional ham cuts, based on number of guests and type of ham
- Photocall, photobooth
- Nursery service
- Special decoration for the event
- Live show cooking on the terrace during the aperitif
- Any other request the bride and groom may have

SERVICES INCLUDED BY THE APARTAHOTEL & SPA JACETANIA:

- FLORAL DECORATION, NUPTIAL MENU CARDS & SEATING PLAN included in the menu's price, with the option of personalizing it according to your taste
- Special prices for bedrooms, and SPA service for guests
- Sampling and trying the selected menu: 4 people up to 100 guests, 6 people above 100 guests
- Double apartment for the bride and groom included in the wedding night, with a bottle of 'cava' sparkling wine and a buffet breakfast the morning after the engagement
- Three free parking places the day of the engagement (bride and groom, and godfathers)
- A 90 minute circuit of our Río Aragón Spa for the bride and groom, and discounts in special Spa programs for marrying couples
- Transport to the hotel for guests (2 buses from Jaca centre for groups over 150)

- Integral restaurant service at the agreed price: aperitif, banquet, free drink, Candy, Bar and bedtime snack
- Arrangements to contract a live DJ, musical equipment or live music during the free drink or the aperitif.
- Personalized attention before, during, and after the event.

Book your visit to discover our facilities without commitment, we will be pleased to receive you:

For any doubts or questions, please contact our event organizing department: Iban Azpiroz,
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