LA MILA
Gastro – Events Marbella

WEDDINGS 2019
Our space on the beach makes La Milla Marbella a privileged place to celebrate your wedding.

A person will be at your disposal from the first visit until the end of the event to coordinate and organize all the details.
CEREMONY

La Milla Marbella has thought about all the details to make a perfect celebration. We have prepared the following ceremony packages especially for you:

**Wedding Package**
- Ceremony on the beach
- Decoration: Arc with flowers, carpet and flower arrangement for the altar
- Personalised assistance from a coordinator when organizing the wedding and during the event

Total Price **1,155€ VAT included**

**Wedding Package deluxe**
- Ceremony on the beach
- Decoration: Huppa with flowers arrangements on the top and white cloth, carpet, flower arrangements on chairs and altar and petals over the carpet
- Marriage Officiant
- Personalised assistance from a coordinator when organizing the wedding and during the event

Total Price **2,145€ VAT included**
BANQUET

The menus specially designed for weddings that we have prepared for the 2019 season, have been based on international and Mediterranean cuisine, creating a modern culinary concept, made with fresh products of the highest quality.

WE OFFER ATTRACTIVE MENUS FROM 114 EUROS.

The price of our menus includes:

• One hour cocktail (including drinks and canapes)
• Gala Dinner: three-course menu including dessert or wedding cake
• Standard floral decoration and candles for the center of the tables
• Personalized attention from a coordinator in the organization of the event and in the course of it
• Menu tasting included for two people
• Special accommodation rate for guests at concerted hotels in the area
• Anniversary Lunch (Tasting Menu)
• Printed menus
• Basic DJ service during the open bar for a minimum of 2 hours and 50 guests guaranteed

COLD CANAPES

Foie Macaron with Balsamic Pearl
Salmon Cake Pop, Guacamole and Olives
Shot of “Salmorejo” with Iberian Ham
Ricotta Cheese and Apple Gelé Fork
Yogurt Foie and Apple Shot
Caprese Skewer
Beef Sirloin Tataki, Sesame and Mango Gel
Red Tuna Tartar with Fruit and Crunchy Bread Toast
Bloody Mary Shot with Marinated Mussels
Veal Tartar with Soybean Emulsion and Vegetable Germination
Mini “La Milla Ensaladilla” with Tuna and Caviar
Cured Prawn with Tomato Gel

HOT CANAPES

Red Shrimp Croquettes with Dill Mayonnaise
Oxtail Mini Burger with Cheddar Cheese and Bull Sauce
Chicken Cubes Corn Breaded with Yoghurt, Citrus and Cilantro
Mini Bao Bread with Fresh Onion, Wood Baked “Presa” and Raspberry Hoisin
Crispy Shrimps with Sweet Chilli
Veal Mini Burgers with Green Mustard and Crunchy Onion
Black Cod Fitters with Lemon Ali-Oli Sauce
Iberian Ham Croquettes
Fried Squid with Peppermint Mayonnaise
Crunchy Shrimp Candy on Passion Gel and Curry
Roasted Peppers Salad with Fried Prawn
Crunchy Lamb Ravioli with Rosemary

COCKTAIL

4 COLD CANAPÉS AND 4 HOT CANAPÉS TO CHOOSE FROM FOR THE COCKTAIL HOUR THIS COCKTAIL HOUR IS STANDARD FOR ALL THE MENUS.
**MENU 1**

**Starter**
Selection of Sprouts with Prawns in two Cooking’s, Dices of Mango and Mandarin Daiquiri Vinaigrette

**Main Course**
Cod Loin Confit on “Piquillo” Cream and Asparagus Tips

*Or*
Cheekbone Iberian Stew with Old Wine on Muslin of Potatoes

**Dessert**
Cheese Cake, Biscuits and Red Fruits or Wedding Cake

**Coffee**

65,00€ / Person VAT included

**DRINKS - DINNER & COCKTAIL**

Red and White Wine · Cava Brut · Beer · Mineral Water · Refreshments and Juices

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**MENU 2**

**Starter**
Lobster Legs Salad with Soft Lettuce and Fruit Tartar

**Main Course**
Monkfish “Osobuco” with Saffron Cream of Mussels and Green Oil

*Or*
Beef Loin “Taco” with Vegetable Fricassee with Potato Cake and Red Wine Sauce

**Dessert**
Hazelnut Mousse with Currants and Violets or Wedding Cake

**Coffee**

79,90€ / Person VAT included

**DRINKS - DINNER & COCKTAIL**

Red and White Wine · Cava Brut · Beer · Mineral Water · Refreshments and Juices
MENU 3

Starter
Burrata Cheese on Tomato Carpaccio, Marinated Mussels and Green Pesto Vinagrette

First Course to Choose
Sea Bass Tenderloin on Black Risotto with Seafood and White Wine Sauce
Salmon supreme in Short Broth Pepper Crust, Vanilla Sauce over Creamy Spinach
Octopus Leg in two Cooking’s with Pak Choi and Green Moho

Second Course to Choose
Iberian Pork with Raspberry Hoisin, Potato Millefeuille and Seasonal Vegetables
Crunchy Baby Pig on Mild Plum Compote with Candied Apple with Vanilla
Beef Sirloin with Baby Vegetables Stew and “Risoladas” Potatoes

Dessert to Choose
White Chocolate with Pineapple Stew and Cardamom Mango Mojito
Chocolate Sin Or Wedding Cake

Coffee

89.90€ / Person VAT included

DRINKS - DINNER & COCKTAIL
Red and White Wine · Cava Brut · Beer · Mineral Water · Refreshments and Juices

To choose between one first course, one second course and one dessert
OPEN BAR

Whisky, Gin, Vodka, Rum, House Wines, Beer, Water, Juices and Refreshments

Standard Open Bar
2 Hours 26€ / Person
3 Hours 38€ / Person
4 Hours 48€ / Person

Premium Open Bar
Supplement 12€ /hour

Brands Standard Open Bar
Bacardi Blanco
Santa Teresa
Erstoft
White Label
Bombay Dry
Bayleis, Limoncello
Pacharán, Orujas, Tequila

Brands Premium Open Bar
Bacardi 8 años
Dewar’s 12
Grey Goose
Bombay Saphire
Liquors (Baileys, Limoncello, Sloe Brandy, Grape Marc, Tequila)

Stations
Stations Cocktails 650.00€ / Hour
Gin Tonic 660.00€ / Hour
Gin Tonic Premium 770.00€ / Hour
Cash bar or other drinks not included
(please contact event department)

The minimum number of persons must be 50

Additional Services
Ham Station: 660€

Japanese Corner 12€/pax (4 pieces/pax)

Sweet and Salted Late Snacks from 6.60€/pax (2 options):

Sweets
- CAKES POPS (chocolate, red velvet, hazelnuts, vanilla and pistachio)
- MINI CUPCAKES (chocolate, vanilla, cheese and blueberry, orange and honey, lemon and meringue)
- MINICAKE (carrot cake, red velvet, lemon pie or brownie)
- MINIDONUTS

Salted
- PRAWNS AND LEeks QUICHE
- ROASTBEEF MINI SANDWICH WITH AUOLI
- HAM AND CHEESE MINI-CROISSANT
- GOAT CHEESE MININAPOLITAS

Basic DJ 320€
Premium DJ 880€
Wine Corkage 15€
Champagne Corkage 20€
External Wedding Cake Service 3.50€/pax
Champagne Supplement 12€/pax
GENERAL CONDITIONS

All prices that appear in this information kit include VAT.

*Restaurant Exclusivity Minimum F&B Spent:

MARCH, APRIL, MAY AND OCTOBER
Exclusivity Day Use Minimum F&B Spent 5,000 €
Saturday and Sunday 9,500 €
From 7:30pm No Fee Requested

JUNE AND SEPTEMBER
Exclusivity Day Use Minimum F&B Spent 8,000 €
Saturday and Sunday 12,000 €
From 7:30pm No Fee Requested (except the last week of June and the first week of September, to which the same conditions than the high season will be applied).

EASTER, JULY AND AUGUST
Exclusivity Day Use Minimum F&B Spent 18,000 €
From 8:30pm Minimum F&B Spent 8,000 €

*Schedule up to 2am
**From 40 people we can offer exclusivity for your event
Exclusivity requires minimum expense. Check with the events department.
*100% of the price of the events must be paid 15 days before it actually takes place (deposits are not returned).
*To guarantee the booking of the date, the client must pay 3,000 € as in a deposit that will not be refundable.
*If during the event, the client decides to use more services, it will be considered an extra service and the client should have to pay for it before the event finishes (before leaving the restaurant).
*Everything consumed before or after the service must be paid at the price of the menu with the restaurant’s established price.
*Any activity and / or entertainment arranged for the event must be communicated to La Milla for their consent.
*Any music that is going to be played during the wedding will be controlled and supervised by the restaurant and under no circumstances La Milla will allow the sound to exceed the reasonable limits agreed upon (especially after 12 a.m.).

CANCELLATION OR REDUCTION OF SERVICES

Guests may be reduced at no cost in the following periods:
From the confirmation, up to 60 days before the event, 25% of the total number of guests can be reduced without cost. Additional reductions will be billed at 100%.
From 60 days to 30 days before the event, 10% of the total number of guests can be reduced without cost. Additional reductions will be billed at 100%.
From 30 days before the event, all reductions will be billed at 100%.
Total cancellation
If the client decides to cancel the contracted services, the Client admits that such decision would constitute a breach of the obligations contracted by the client with La Milla Marbella S.L. under this contract, and that La Milla Marbella S.L. would be harmed by the decision. The amount that has been deposited until the cancellation date will be retained as cancellation expenses (penalty clause).