

LA MILLA
ELEGIMOS EL MAR

WEDDINGS



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Our space on the beach makes **La Milla** 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 has thought about all the details to make a perfect celebration. We have prepared the following **ceremony package** especially for you.



WEDDING PACKAGE

Huppa decoration with flowers, green and cloth, carpet and aisle decoration

Assistance and coordination when organizing and during the event

1,210€

VAT included

BANQUET

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

The price of our menus include:

Standard floral decoration

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 hotel in the area

Printed menus



MENUS



COCKTAIL

To choose 4 cold and 4 hot appetizers

COLD APPETIZERS

Foie macaroon with balsamic pearl

Marinated salmon with citrus and soy

Shot of "salmorejo" with Iberian ham

Avocado tartare with pickled vegetable crudites and nachos powder

Yogurt foie and apple shot

Caprese skewer

Beef sirloin tataki, sesame and mango gel

Red tuna tartare with fruit and crunchy bread toast

Bloody Mary shot with marinated mussels

Veal tartare with soybean emulsion and vegetable germination

Mini "La Milla Ensaladilla" with tuna and caviar

Cured prawn with tomato gel

HOT APPETIZERS

Prawn croquettes with black aioli

Oxtail mini burger with cheddar cheese and bull sauce

Marinated in citrus and peppermint chicken skewers with sesame

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

Mini lamb kebab with lettuce, peppermint and yogurt sauce

Roasted peppers salad with fried prawn

Crunchy lamb ravioli with rosemary

49.00€ / person

VAT included

GALA MENUS

MENU 1

STARTER

Selection of sprouts with grilled prawns, dices of mango and mandarin daiquiri vinaigrette

MAIN COURSE

Cod loin confit on "piquillo" cream and asparagus tips

DESSERT

Cheesecake, biscuits and red fruits

Coffee

DRINKS - DINNER & COCKTAIL

Red and white wine · Cava Brut · Beer
Mineral water · Soft drinks and juices

68.00€ / person

VAT included

GALA MENUS

MENU 2

STARTER

Lobster legs salad with soft lettuce and fruit tartar

MAIN COURSE

Beef loin with vegetable fricassee with potato cake and red wine sauce

DESSERT

Hazelnut mousse with currants and violets

Coffee

DRINKS - DINNER & COCKTAIL

Red and white wine · Cava Brut · Beer
Mineral water · Soft drinks and juices

79.90€ / person

VAT included

GALA MENUS

MENU 3

STARTER

Burrata cheese on tomato carpaccio, marinated mussels and green pesto vinagrette

FIRST COURSE

Sea bass tenderloin on black risotto with seafood and white wine sauce

SECOND COURSE

Beef sirloin with baby vegetables stew and "risoladas" potatoes

DESSERT

White chocolate with stewed pineapple and cardamom

Coffee

DRINKS - DINNER & COCKTAIL

Red and white wine · Cava Brut · Beer
Mineral water · Soft drinks and juices

89.90€ / person

VAT included

GALA MENUS

MENU 4

STARTER

King prawns escalivada with vinagretta of its juice

FIRST COURSE

Salmon supreme in pepper crust, citrus and ginger sauce on spinach cream

SECOND COURSE

Lamb French rack with honey and mint sauce accompanied by potato rösti

DESSERT

Creamy vanilla, banana and Baileys

Coffee

DRINKS - DINNER & COCKTAIL

Red and white wine · Cava Brut · Beer
Mineral water · Soft drinks and juices

95.00€ / person

VAT included

OPEN BAR

Whisky, gin, vodka, rum, limoncello, pacharan, orujo,
Irish cream, house wines, beer, mineral water,
soft drinks and juices

STANDARD OPEN BAR

2 hours: 28€ / person

3 hours: 40€ / person

4 hours: 50€ / person

Suplement Premium: 8€ / hour

STANDARD OPEN BAR BRANDS

Bacardi Blanco

Santa Teresa Añejo

White Label

Jameson

Absolut

Bombay Sapphire

Puerto de Indias

Tequila José Cuervo Blanco

MARCAS BARRA LIBRE PREMIUM

Matusalem Gran Reserva

Bacardi 8 Años

Black Label

Dewar's 12

Grey Goose

Belvedere

Star of Bombay

Brockmans

Tequila Olmeca Reposado

STATIONS

Cocktails: 720€ / hour

To choose two options: Gin Fizz Star, Mojito,
Aperol Spritz La Milla or Sour

Gin Tonic Premium: 720€ / hour

*Cash bar or other drinks not included
Please contact event department*



OTHER SERVICES

Ham station: 690€

Oyster station: 750€ (100 units)

Japanese corner: 14€ / pax (4 pieces / pax)

Sweet and salted late snacks: from 7€ / pax (2 pieces / pax)

SWEETS

Cake pops (chocolate, red velvet, hazelnut, vanilla, pistachio)

Mini cupcakes (chocolate, vainilla, cheese and blueberry, orange and honey, lemon and meringue)

Mini cakes (carrot cake, red velvet, lemon pie and brownie)

Mini donuts

SALTED

Prawns and leeks quiche

Roast beef brioche with mustard and rocket

Ham and cheese mini croissant

Goat cheese mini napolitanas

Basic DJ: 320€

Premium DJ: 880€ (booth and lighting included)

Wine corkage: 15€

Champagne corkage: 18€

Champagne supplement: 8€ / pax (toast)

External wedding cake service: 3.50€ / pax

GENERAL CONDITIONS

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All prices that appear in this information kit include VAT

JUNE AND SEPTEMBER

Exclusivity day use minimum F&B spend: 12.500€
Saturday, Sunday and bank holiday: 14.000€
From 8.00pm minimum F&B spend: 7.000€

MARCH, APRIL, MAY AND OCTOBER

Exclusivity day use minimum F&B spend: 6.500€
Saturday, Sunday and bank holiday: 10.500€
From 8.00pm minimum F&B spend: 5.000€

EASTER, JULY AND AUGUST

Exclusivity day use minimum F&B spend: 18.000€
From 8.30pm minimum F&B spend: 10.000€

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 14 days before it actually takes place.

(Deposits are not returned)

To guarantee the booking of the date, the client must pay 2,000€ as 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 letter at the restaurants 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 12am)





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 15 days before the event, 10% of the total number of guests can be reduced without cost. Additional reductions will be billed at 100%.

From 15 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)

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[@lamillamarbella](https://www.instagram.com/lamillamarbella)



[tripadvisor](https://www.tripadvisor.com)