



Just as you always dreamed!

At Fuerte Hoteles, we are experts in creating unforgettable moments.

We offer a truly personalised service and pay attention to the smallest details. We believe each and every customer deserves nothing but the very best to make sure their event not only meets but goes beyond their expectations.

We'll work hand in hand with you to meet your every need. We'll provide you with ideas, advice and all the information you need to ensure your celebration goes off with a bang.

Below, you'll find dishes by our chef for you to create your very own menu.

Thanks for your interest and placing your trust in Fuerte el Rompido.

Fuerte Hoteles promises not to disappoint with ideas and advice so that you don't have to worry about a thing.

WHY CHOOSE FUERTE HOTELES?

- A **complimentary room** on your wedding night with breakfast and checkout at 15:00 (subject to availability).
- Kick off or extend your **honeymoon** at Fuerte Hoteles. We'll give you a voucher for a two-night stay in one of our rooms with sea or mountain views, including breakfast, as well as dinner for two at one of our hotels (subject to availability).
- The **personalised service** provided by our event planners.
- Our **excellent overall service**.
- The opportunity to create your **own menu**.
- **Special rates** on rooms for your guests.
- A **complimentary room** for every 15 rooms booked.
- The option of **outdoor canapés and civil ceremony**.
- **Advice** on choosing a photographer, shows, Dj, soloists, photocall, animation, candy bar.
- All tables have a **table centres** and **menus printed** with the motif of the event.
- We'll offer you a **complimentary tasting** session for 2 people for your chosen menu, provided there will be more than 60 guests at the meal. If more than 100 guests are confirmed for your meal, we'll offer you a complimentary tasting session for 4 people, and if more than 150 guests are confirmed, a complimentary tasting session for 6 people.

Events planner and customer service: pr.fer@fuertehoteles.com

MENU 1**WELCOME DRINK****(No canapés. Duration: 15 minutes)**

Red and white wine, sherry, manzanilla sherry, cava, beer, soft drinks, fruit juice, mineral water
Crisps, nuts and olives

STARTERS TO SHARE

Selection of Iberian cured meat and cheese
(Ham, pork loin, cheese and morcón sausage)
Selection of fried delicacies
(Fried cuttlefish, marinated fish and stew croquettes)

MAIN COURSE

Braised Iberian pork cheek on a bed of potato mousseline and creamy squash

DESSERTS

Hazelnut mousse with a truffle centre

COFFEE AND CAVA**BEVERAGES**

Beer, soft drinks, red and white house wine, mineral water, fruit juice

Price of menu: **€41** / person

MINIMUM 30 PEOPLE

Request a quotation!

MENU 2**WELCOME DRINK WITH CANAPÉS****(Duration: 30 minutes)**

Red and white wine, sherry, manzanilla sherry, cava, beer, soft drinks, fruit juice, mineral water
Crisps, nuts and olives
Cod brandade
Salmon tartare
Anchovies in vinegar served on a bed of creamy piquillo pepper
Cod fritter with honey-garlic mayonnaise

STARTERS TO SHARE

Octopus on potato mousseline
Selection of Iberian cured meat and cheese
(Ham, pork loin, cheese and morcón sausage)
White prawns caught off the coast of Huelva

MAIN COURSE

Iberian pork tenderloin with a cheese tartlet and a sweet wine reduction

DESSERT

Raspberry millefeuille served with crème anglaise

COFFEE AND CAVA**BEVERAGES**

Beer, soft drinks, red and white house wine, mineral water, fruit juice

Price of menu: **€47** / person

MINIMUM 30 PEOPLE

Request a quotation!

MENU 3 (RECOMMENDED MENU)**WELCOME DRINK WITH CANAPÉS****(Duration: 60 minutes)**

Red and white wine, sherry, manzanilla sherry, cava, beer, soft drinks, fruit juice, mineral water
Crisps, nuts and olives

Shot of gazpacho served with Andalusian-style octopus cooked in onions.

Spoon of guacamole with king prawn in a tomato vinaigrette

Spoon of salmorejo (creamy chilled tomato soup) with tuna belly confit

Salmon tartare

Cuttlefish balls with green sauce

Battered quail eggs

Brie with honey

Fried cuttlefish, shrimp fritters and battered prawns with chilli sauce

Skewers with pork tenderloin cooked in Pedro Ximénez sherry

STARTERS TO SHARE

White prawns caught off the coast of Huelva

INDIVIDUAL STARTER

Malaga-style salad with cod, potatoes and an orange vinaigrette

PALATE CLEANSER

Apple sorbet

MAIN COURSE

Iberian pork shoulder millefeuille filled with leek and mushrooms, served with quince preserve

DESSERT

Fruit tart

COFFEE AND CAVA**BEVERAGES**

Beer, soft drinks, red and white house wine, mineral water, fruit juice

Price of menu: **€60.45** / person

MINIMUM 30 PEOPLE

**CHILDREN'S MENU
(UP TO 12 YEARS OLD)**

OPTION 1

Selection box

(Mini-pizza, mini-hamburger and mini hot dog with chips)

DESSERT

Chocolate biscuit cake and fruit skewer

Price of menu: **€18** / child

OPTION 2

TO SHARE

Spanish cured meat and cheese platter

Croquettes

INDIVIDUAL DISH

Selection of pasta with Bolognese sauce

DESSERT

Chocolate biscuit cake and fruit skewer

Price of menu: **€22** / child



GENERAL MENU

(Prices per person)

CHOOSE THE PERFECT WELCOME DRINK

(all canapés cost €1)

If you'd like us to serve food during your welcome drink, please choose from these options, depending on how long you'd like it to last.

30 min: **3-6 canapés**1 hour: **7-12 canapés**Drinks with canapés: **€2 / person****COLD CANAPÉS**

Andalusian gazpacho
Strawberry gazpacho
Traditional salmorejo (creamy chilled tomato soup) with small pieces of iberian ham
Potato salad
Potato salad with prawns from Huelva
Andalusian-style octopus cooked in onions
Our homemade patatas bravas (fried potatoes served with a spicy tomato sauce)
Potato mousseline and octopus with paprika olive oil
Cod brandade
Prawn pipirrana (salad with onion, tomato, green pepper and cucumber)
Salmorejo (creamy chilled tomato soup) with tuna belly confit
Guacamole with king prawns
Salt-cured tuna in olive oil
Salmon with mango
Tomato with mozzarella and basil olive oil
Marinated tuna with cheddar cheese
Italian breadsticks with iberian ham
Crostini with pringá (pork, chorizo and black pudding) and brie
Crostini with mozzarella and tomato
Crostini with iberian ham and tomato
Crostini with anchovies, avocado and tomato
Cream cheese and sobrassada sausage wrap
Smoked salmon skewer with citrus butter
Ham, manchego cheese, pear and rocket
Salmon tartare

HOT CANAPÉS

Mini stew croquettes
Mini cod croquettes
Mini iberian cured meat croquettes
Mini mushroom croquettes
Cuttlefish balls in green sauce
Black pudding and honey involtini (rolls)
King prawn skewers
Skewers with iberian pork tenderloin cooked in Pedro ximénez sherry
Shrimp fritters
Fried cuttlefish
Andalusian-style marinated fish
Cod fritters with honey-garlic mayonnaise
Fried squid
Brie with honey
Battered prawns with chilli sauce
Battered quail egg

SWEET CANAPÉS

Chocolate truffles
Churro (fried dough pastry) with hot chocolate
Yemas de Ronda (candied egg yolk)
Strawberries and cream
Selection of mini desserts
Mini chocolate brownie
Traditional sponge cake with vanilla ice cream

GENERAL MENU

(Prices per person)

STARTERS TO SHARE

Iberian ham platter	€5.75
Cured Spanish sheep's cheese platter.....	€3.55
Langoustine platter	€4.64
Platter of prawns from Huelva	€5.96
Platter of fresh king prawns	€4.19

INDIVIDUAL STARTERS

Individual prawn platter (125 g).....	€7
Salmorejo (creamy chilled tomato soup) with basil sauce, quail egg and cured ham	€6
Andalusian gazpacho	€6
Malaga-style salad	€7
Roast pepper and tuna belly salad.....	€8
Lobster salad with citrus vinaigrette	€27
Salad with iberian ham, aged Spanish cheese, fresh greens and tomato confit.....	€8
Huelva strawberry salad with mango aroma.....	€8
Escalivada (roasted Mediterranean vegetables) with bullet tuna from Huelva and red onion confit ..	€8
Leafy mixed green salad with goat's cheese and fruits of the forest dressing	€8
Seafood pâté salad with fresh greens, tomatoes and egg yolk powder.....	€8
Marinated and smoked fish salad.....	€8
Iberian ham, aged Spanish cheese and sun-dried tomato salad	€8
Duck biscuit with crostini.....	€18

CREAM SOUPS

Bisque with monkfish medallions and sesame oil.....	€10
Cream of chicken soup with shavings of parmesan and iberian ham.....	€7
Cream of vegetable soup with crunchy pieces of king prawn	€7
Chilled cream of avocado, crab and iberian ham.....	€7

SORBETS

Apple sorbet.....	€2.50
Mojito sorbet.....	€2.50
Pineapple sorbet.....	€2.50
Lemon cava sorbet	€2.50
Raspberry sorbet	€2.50
Mandarin sorbet	€2.50

Request a quotation!

GENERAL MENU

(Prices per person)

FISH DISHES

Grilled gilt-head sea bream fillets with sautéed vegetables and watercress.....	€15
Oven-baked red snapper with seasonal mushrooms and saffron sauce	€20
Turbot with potato confit and honey-garlic mayonnaise	€20
Rolled sea bass stuffed with seafood on a bed of pea mousseline	€18
Baked monkfish on a bed of creamy mashed potato with paprika olive oil.....	€20
Oven-baked tuna scented with wild herbs, served with julienne-cut vegetables.....	€23

MEAT DISHES

Iberian pork shoulder millefeuille filled with mushrooms, leek and quince preserve, served with a potato cake and asparagus wrapped in bacon	€15
Iberian pork cheek on a bed of creamy mashed potato and squash	€10
Sirloin steak with mushrooms, foie sauce and young garlic shoots.....	€20
Iberian pork tenderloin served with a brie tartlet and a sweet wine reduction.....	€12

DESSERTS

Raspberry millefeuille	€6
Fruits of the forest delight.....	€6
Chocolate trio	€6
Nougat mousse cake with yoghurt sauce and lime aroma	€6
Fruit tart with a scoop of ice cream.....	€6
Pear and vanilla bavarois.....	€6
Chocolate truffle with tocino de cielo (candied egg yolk)	€6
Yoghurt with dulce de leche.....	€6
Passion fruit mousse	€6
Chocolate fondant mousse	€6

STATIONS

Iberian cured meat (morcón sausage, pork loin, ham, chorizo and salchichón sausage)	€5
Cheese (cured Spanish sheep's cheese, brie, cheddar, goat's cheese log, cheese with cranberries, Cheese with raspberries, roquefort, tetilla cow's milk cheese, and walnut gouda)	€5
Seafood (prawns, king prawns, crayfish, crab legs, winkles and shrimp).....	€15
Rice dishes (black seafood rice with squid ink, mushroom risotto, seafood rice stew, fideuà seafood noodles).....	€5
Selection of small cakes.....	€5

Request a quotation!

BEVERAGES

Drinks package: red and white house wine, beer, soft drinks and mineral water: **€10** / person
 If you would like to change the wine included in our drinks package,
 please bear in mind the extra charges detailed in this table.

WHITE WINE

Mioro - D.O. Condado de Huelva (house wine)	
Juan Jaime - D.O. Condado de Huelva (house wine)	
Chivite Chardonnay - D.O. Navarra (house wine)	
Viña Barredero 100% Zalema - D.O. Condado de Huelva	€1
Cuatro Rayas Verdejo - D.O. Rueda	€1
Cuatro Rayas Sauvignon Blanc - D.O. Rueda	€1
Martín Códax Albariño - D.O. Rías Baixas	€1
Finca La Colina Sauvignon Blanc - D.O. Rueda	€1

ROSÉ WINE

Gran Feudo Rosado - D.O. Navarra (house wine)	
Ramón Bilbao Garnacha - D.O. Rioja.....	€1

RED WINE

Gran Feudo Reserva - D.O. Navarra (house wine)	
Beronia Crianza – D.O. Rioja (house wine)	
Oliveros Roble - D.O. Condado de Huelva (house wine)	
Vallehondo Huelva	€2
Delea a Marca Villablanca Merlot (glass).....	€3
Semele - D.O. Ribera del Duero.....	€3
Cepa 21 - D.O. Ribera del Duero	€8

CAVAS

Cava Brut	
Cava Lumé Brut D. O. Rociana del Condado.....	€4
Sparkling wine Don Infante Brut Nature D.O. La Palma del Condado	€4
Sumarroca Brut Reserva - D.O. Cava	€8
Taittinger Brut Reserve	€20

OPEN BAR**OPTION 1**
BY THE GLASS

If more than 30 cocktails are consumed, the price is **€5**.

Alcohol-free liqueurs: **€3**

Soft drinks, fruit juice, tea and coffee: **€2**

The service charge is **€23** / hour per waiter

OPTION 2

Price per person confirmed for the meal

To be able to opt for the extra hour, there must be at least 30 guests

STANDARD OPEN BAR

2 hours: **€15** / person ♦ 3 hours: **€18** / person ♦ 1 extra hour: **6€** / person

Brandy: Magno

Gin: Gordons / Larios / Beefeater

Rum: Bacardí C.B. / Cacique/ Brugal Añejo/ Barceló

Vodka: Eristoff

Whisky: Dewar's White Label / Ballantine's

Liqueurs: Apple / Baileys / Patxaran

Aperitifs: Martini Bianco

Soft drinks: Diet Coke, Sprite, Fanta Orange, Fanta Lemon, Nordic tonic water, ginger ale, soda water.

Beers: San Miguel with and without alcohol

Still and sparkling mineral water

PREMIUM OPEN BAR

2 hours: **€20** / person ♦ 3 hours: **€26** / person ♦ 1 extra hour: **8€** / person

All the options available on the standard bar, as well as:

Brandy: Torres 10

Whisky: Johnnie Walker Black Label / Jack Daniel's

Rum: Bacardí 8 años / Havana 7

Gin: Hendrick's

Vodka: Belvedere / Absolut

Beers: Carlsberg / Alhambra 1925

Request a quotation!

HOW CAN I CREATE MY MENU?

The left information contain the dishes and the right information are the prices per person.

You may choose whichever dishes you want, for example:

WELCOME DRINK 30 MINUTES:

Canapé drinks	€2
Cod brandade	€1
Salmorejo (creamy chilled tomato soup) with tuna belly confit.....	€1
Guacamole with king prawn	€1

TO SHARE

Prawns from Huelva	€5.96
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INDIVIDUAL STARTER

Salmorejo (creamy chilled tomato soup) with a reduction of basil, quail egg and ham	€6
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MAIN COURSE

Pork cheek	€10
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DESSERT

Chocolate trio	€6
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DRINKS PACKAGE

€10

TOTAL

€42.96



Request a quotation!

GENERAL CONDITIONS

- ▶ Adult menu: minimum 30 people.
- ▶ Shared starters are for 4 people.
- ▶ If you have guests with food intolerances or allergies, please let our team know. We will be more than happy to adapt the menu to their needs.
- ▶ The price of the professional ham carving service is €120 / piece (carved on display) and €80 / piece (carved in our kitchen). *Please note: this service does not include the ham. If you'd like to know more about the types of hams we offer and their prices, please don't hesitate to ask.
- ▶ If guests would like us to use their own seafood, there is an additional charge of €1 / person.
- ▶ There is an additional charge of €3.45 / person in the event of a delay of more than 30 minutes on the agreed start time for the event.
- ▶ Guests shall be liable for any damage caused or items broken in the restaurant or anywhere else in the hotel by themselves or any of their guests.
- ▶ Open Bar may not exceed from 05.00 am. Contact us about other options.
- ▶ A €600 deposit is required for all bookings.
- ▶ 60% of the total must be paid 20 days before the event.
- ▶ The rest may be paid at the end of the event.

FULL CANCELLATION:

- ▶ If you cancel 3 months before the meal is due to take place, the hotel will withhold your deposit (€600) as compensation for not having been able to accept other bookings on the date in question.
- ▶ If you cancel 15 days before the meal is due to take place, the hotel will withhold all amounts received as compensation for not having been able to accept other bookings on the date in question.

PARTIAL CANCELLATION OR REDUCTION IN THE NUMBER OF CONFIRMED GUESTS:

- ▶ 10 days prior to the meal, customers must confirm the number of guests to the hotel.
- ▶ Within the **10 days leading up to the event**, customers may confirm up to 10% less guests than originally planned without incurring a penalty. Moreover, the hotel guarantees to cater for up to 10% more guests than originally confirmed, although it may alter the menu if necessary to be able to cater for the extra guests.
- ▶ On the day of the event, customers may do a headcount of guests with the head waiter. If they do not do this, they shall take the number given by the head waiter to be correct.