

*Yes,  
I do!*

**FOR  
SINGULAR  
MOMENTS  
&  
SINGULAR  
PLACES**

**SH VILLA GADEA**  
RESORT + THALASSO  
\*\*\*\*\*  
Altea

**SINGULAR  
HOTELS**



[sh-hoteles.com](http://sh-hoteles.com)

**WELCOME**

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**SH VILLA GADEA**

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\*\*\*\*\*

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*“There are moments in life that are very special... sharing them with the people you love in the right place makes them utterly unforgettable.”*

Dear friends,

On behalf of the entire team, we'd like to congratulate you and say thank you for choosing our hotel for your wedding venue. On a day as special as your wedding day we want to help you create a unique experience.

Known as one of the prettiest villages on the Costa Blanca, Altea was declared the cultural capital of the Valencian Community. The SH Villa Gadea hotel is on the outskirts of the village, tucked away in a privileged enclave with views of the Mediterranean Sea. With its spectacular pools, balconies and white façades, our hotel is a very special place. Even if you want to celebrate your wedding indoors, we have no doubt that our hotel will meet your expectations. With over ten years of experience as a wedding venue, our staff will be delighted to attend to all your needs down to the last detail: decoration, ambience, formalities.... We'll make sure that enjoying yourself is your only task on your wedding day.

To make life easier, we've created an all-inclusive product: a Dream Wedding package offering a cocktail service, menu and open bar for three hours. This package still includes lots of options. We can adapt to any type of wedding and services that you request. The Chef, Banqueting Manager and I are happy to do our utmost to meet all your requirements. Looking forward to seeing you soon, and assisting you with this truly unforgettable day.

Warm wishes,  
**Nuria Pascual**  
Events Manager

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**SH VILLA GADEA**

RESORT + THALASSO

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Altea

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## LIST OF PRICES

- **Civil ceremony** from €850
- **Master of ceremonies** from €350
- **Kids' menu** SH Villa Gadea €35
- **Dream wedding adults menu** €120
  - Includes:
    - Cocktail reception (45 minutes)
    - Menu
    - Open bar (3 hours)
      - Extended open bar €6/person\*/hour
      - Premium supplement €12/person
      - Open cocktail bar €16/person\*
      - Gin Experience €22/person\*
- **Basic entertainment package** during the whole event (ceremony, cocktail, banquet and mobile disco) from €800
- **Premium entertainment package** during the whole event (ceremony, cocktail, banquet and mobile disco) from €1,370
- **Saxophonist or similar** during cocktail reception from €375

All prices are in euros including VAT.

\* Price per confirmed adult.



# CIVIL MARRIAGE CELEBRATIONS

In the grounds of our hotel, and directly accessible from it, is the former mansion Villa Gadea. Set against a natural backdrop of pines that provide shade during the summer months, and blessed with marvellous views of Altea Bay, this is the perfect spot for a dream ceremony.

Our basic ceremony package includes the following services:

- Choice of colours for the décor.
- Decorated pavilion.
- 50 white chairs.
- 10 m x 1 m carpet, with a choice of colour.
- Flower arrangements (seasonal varieties).
- Centre-piece for the bridal party table.
- Decorated chairs for the wedding couple.

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If you want to include or modify a service,  
feel free to request a  
no-obligation quote.



# COCKTAIL

## *“Dream Wedding”*

SH Villa Gadea invites you to enjoy the following aperitifs for the Welcome Cocktail. Personalise your own cocktail by choosing from four cold aperitifs and four hot aperitifs. For a minimum of 100 guests, the hotel will provide acorn-fed Iberian ham along with a professional carver.

### COLD APERITIFS

Chilled garlic and almond soup with quail in brine and papaya spheres

Cold coconut and leek soup with Galician mussels in brine

Tuna chunks marinated in tomato and strawberry gazpacho

Red prawns with citrus gremolata and olive-caper vinaigrette

Pork cheek tartare with marrownaise

Turbot brandade with polenta puffs

Marinated scallops wrapped in lardon strips, lemongrass, fennel and a pomegranate reduction

Beetroot cured gravlax with barley bread and yoghurt

Foie and apple lollipop with a Ximénez white wine reduction

Candied foie gras, pistachio and orange jelly

### HOT APERITIFS

Scallops au gratin with herbs, parmesan, tomato ragout and black olives

Fried provolone drizzled with maple syrup accompanied by a mixed green salad with green shoots and orange

Pigs' trotters fried in batter, with spicy brava sauce

Quail thigh confit with truffle-filled cream of celery balls

Baby squid-in-ink croquettes with citric aioli

Oxtail croquettes with ponzu mayonnaise

Burgos-style black rice puff with pear aioli

Slow-cooked bacon puff with creamed quince

Asian-style barbecued tuna skewer with spicy shoots

Rosemary-smoked octopus with cream of fabada (bean) stew

Grilled European sea bass chunks with sun-dried tomato and green olive tapenade

Pork sirloin wrapped in smoked bacon, with creamed Roquefort and plums

Lamb tikka lollipops with raita

Crunchy lobster dumpling, fresh coriander and lime zest

**Add a special touch by increasing the variety of the cocktail service with our themed buffets:**

**EXTRAS DURING THE COCKTAIL:**

• **Oyster station**

- Galician oysters, €3/pc
- Gillardeau oysters, €4.50/pc
- Professional oyster shucker, €200

• **Sliced Iberian ham**, (if there are fewer than 100 adults) €600/pc

- Professional ham carver, (if there are fewer than 100 adults) €200

• **Kitsune sushi**, €0.80/pc

• **Cheese platter**, €6/persona

- Cheese: Idiazabal, Mahón, leaf-wrapped blue-veined cheese, rosemary Manchego, smoked Ardiola, goat's cheese.
- Garnishes: selection of dried and seasonal fruit, nuts, orange blossom and rosemary honey, Damascus marmalade, tomato, figs, caramelised onions, flavoured oils.
- Breads: crystal bread, country-style bread, grissini, focaccia, sun-dried tomato and black olive ciabatta.

• **Rice degustation**, €5/person

• **Selection of Spanish cold cuts and pâté served with artisanal breads, tomatoes, pickles and salsas**, €3.50/person\*

• **Salted fish**, €2/person

- Cod, smoked tuna, cured salmon, tuna jerky, esgarraet (grilled red pepper and cured cod), aspencat with smoky grilled vegetables, Cantabrian anchovies in tomato sauce.

• **Wine cellar**, €4/person\*

- White wines:

- Fruto Noble, Sauvignon Blanc (D.O. Alicante)
- Nodus, Chardonnay (D.O. Valencia)
- Kentia, Albariño (D.O. Rías Baixas)
- Verdeo, Verdejo (D.O. Rueda)

- Red wines:

- Nodus de Autor, Coupage (D.O. Valencia)
- El Niño, Tempranillo (D.O. Rioja)
- Carmelo Rodero, Tempranillo (D.O. Ribera del Duero)
- Tarima Hill, Monastrell (D.O. Alicante)

• **Craft beers**, €5/person\*

- Althaia
- Vipa
- Tres Palmeras
- Llaüt doble malta

• **Vermouth**, €4/person\*

- Vermouth de Xaló
- Vermouth El Bandarra
- Vermouth Vermell
- Vermouth Miró reserva
- Vermouth Petroni
- Aperol
- Campari
- Seagram's

\* Minimum 100 adults If you would like this service for fewer guests, please request a quote.

# *“Dream Wedding”*

## BANQUET

Our menu includes an individual entrée, fish dish, sorbet, meat dish and dessert. Here are the options for each course so you can choose your favourites.

### ENTRÉE

Baby leaf salad with crunchy goat's cheese log and mango and mint chutney

Coconut vichyssoise, marinated seafood, pickled cucumber and spicy shoots

Salmon cured in beetroot and vodka for 12 hours, dill, pink peppercorns, and yoghurt vinaigrette

Turbot ceviche with mango salsa, crudités and a salad of mixed green shoots with pomegranate

Mi-cuit foie with dried fruit and nut brioche, caramelised figs, Pedro Ximénez

### FISH

Slow cooked hake fillet and olive-caper Parmentier with garlic shoots and clam sauce

Herb-crusted salmon, potato confit and a raw green asparagus emulsion

Icelandic cod, mashed potato trinchat (a pork and cabbage dish), black olives, sun-dried tomatoes with crustacean bisque sauce

Grilled sea bass on a bed of salt-and-citrus-cured prawns, venere rice and thick seafood broth

Sea bass in lime and ginger with seafood black rice, coriander sauce and black garlic

### SORBET

Green lemon and ginger confit

Cactus and green lemon

Lime and basil

Mojito

Sicilian mandarin

Williams pear

### MEAT

Young beef fillet with sautéed spinach and mushrooms, and thyme-infused shallot juice

Duck thigh confit with gnocchi and goat's cheese, pistachio, figs and a Jerez vinegar reduction infused with orange

Barbecued rack of lamb, pumpkin purée scented with vanilla and a Ximénez reduction

Beef sirloin, asparagus drizzled with truffle paste, potato chips and barbecued rib sauce

Oxtail log with potato au gratin, mini grilled legumes and bone broth

### DESSERT

Chocolate textured bar with hazelnut praline

Cassis mousse with pear and vanilla cream and white chocolate crisp

Chocolate mousse with milk toffee, passion fruit cream and mango and tonka bean jam

Cream mille feuille with forest fruits and a raspberry reduction

Hazelnut and black chocolate stracciatella cream

Coconut soup with tropical fruits and mint

**If you want a wedding cake, we'll be delighted to help you find the option that best meets your requirements**

### “SH SELECTION” WINE CELLAR

White wine: Fruto Noble, Sauvignon Blanc, D.O. Alicante

Red wine: Nodus de Autor, D.O. Utiel Requena

Mineral water, soft drinks and beers

Nodus Cava

Tea and coffee

**We have a well-stocked cellar that is sure to meet all your needs. Request a no-obligation quote.**



## KIDS' MENU

We've designed a special menu so the little ones can enjoy a delicious meal as well. Choose one entrée, one main dish and one dessert.

### ENTRÉE

Caesar salad with breaded chicken sirloin  
A variety of hors d'œuvres with Russian salad  
Ham croquettes with tartare sauce

### MAIN

Chicken Cordon bleu with coleslaw and fries  
Beef burger with cheese and rustic potatoes  
Penne pasta with Bolognese or tomato sauce  
Mini margherita pizza

### DESSERT

Chocolate cake  
Fruit salad  
Ice cream

# SPECIAL MENUS

For those who don't eat meat or fish, we have special options for vegetarians. Choose one entrée, two main dishes and a dessert.

## ENTRÉE

Palm heart salad with crunchy root vegetables, cucumber, truffle aioli and a beetroot reduction

Baby leaf salad with crunchy goat's cheese log and mango and mint chutney

Quinoa salad with dried fruit, nuts and citrus pieces

Asparagus soup with fennel tartare and aniseed oil

Mushroom salad with melted thyme-infused Comté flakes

## TWO MAINS

Vegetable trio lasagne with truffle béchamel

Aubergine parmigiana

Grilled vegetables and a balsamic reduction

Cauliflower curry with basmati rice

Vegetable cous cous with almonds and caramelised onions

## DESSERT

Seasonal fruit platter with mango coulis

Soy milk and vanilla panna cotta with strawberry jam

Forest fruit cup with yoghurt and muesli



# OPEN BAR

## *“Dream Wedding”*

Enjoy a party with the best alcohol brands for 3 hours (soft drinks included)

### STANDARD OPEN BAR (included in package)

- J&B
- Ballantine's
- Dewar's White Label
- Bacardi
- Barceló
- Brugal
- Santa Teresa
- Smirnoff
- Beefeater
- Tanqueray
- Seagram's
- Baileys
- Non-alcoholic liqueurs

### PREMIUM OPEN BAR

(€12/person supplement)

All drinks in the standard package plus:

- Jack Daniel's
- Cardhu
- Havana Club 7
- Matusalem
- Absolut
- Puerto de Indias
- Master's
- Hendrick's
- Martin Miller's

### THEMED OPEN BAR

(€16/person supplement)

Mojitos and caipirinhas bar  
Classic and signature bar  
Frozen bar

### GIN EXPERIENCE BAR\*

(€22/person supplement)

### EXTRAS DURING OPEN BAR

**Chocolate fountain** served with fruit skewers and marshmallows €165

**Sweet table:** €495

Selection of macaroons, cupcakes, mini tarts and sweets.

**Late night snack:** €8/person

Mini Iberian ham sandwiches, cheese and cold cuts, stuffed coca bread, savoury selection, dried fruit and nuts, fruit skewers.

\* Bar in parallel with the other open bar.



## DISCOUNTS AND COMPLIMENTARY GIFTS

- The hotel offers a special discount for guests who want to enjoy our facilities. We provide a discount code for website bookings with a 10% discount for one night.
- If you decide to hold your wedding between Sunday and Thursday, you will receive a 10% discount on the package (except on public holidays or the day before public holidays).
- Free taste test menu for two people (minimum 25 adults).
- Wedding centrepieces, including the bridal party table.
- Menu cards.
- Salux Thalasso Spa: treat yourself, and surprise your guests with the following offers:
  - Thermal circuit: 2x1 offer
  - General treatments: 10% discount

**The following complimentary gifts are provided for over 100 adult guests:**

- Menu taste test for wedding couple and four others.
- Acorn-fed Iberian ham and professional carver during cocktail reception.
- Wedding night in our Bridal Suite with breakfast served in your room the following morning.
- Treatment at our thalassotherapy centre (choose from two options).
  - Option 1: Thermal circuit and anti-stress aromatic massage.
  - Option 2: Chocolate bath and cocoa massage.

## ADDITIONAL INFORMATION

### **STANDARD BANQUET SET-UP:**

The standard set-up is round tables with either dark grey or sand-coloured table clothes, long overlay and white chair covers. For any other options in the banquet set-up, please request a personalised quote.

### **SPECIAL DIETS:**

If any of your guests have special dietary requirements (gluten-free, allergies, intolerances), our kitchen team will make every effort to provide equally excellent alternative dishes. Please talk to our banquets department.

### **GETTING HERE:**

SH Villa Gadea Hotel is 3 km from the centre of Altea. It can be easily accessed from exit 64 on the AP-7. Around the hotel there is a large parking area for guests to leave their cars and enjoy the celebration. There is also indoor parking. The hotel is located at kilometre 160.5 on Carretera Nacional 332, heading North.

## CONDITIONS

### **Reservations and deposit policy:**

Reservation deposit: €1,500

25% payment during menu taste test

Payment of the remaining amount five days before the wedding

### **Function room hours:**

Lunches until 7 pm

Dinners until 4:30 am

For weddings with fewer than 25 guests, please discuss with us.



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