



WEDDINGS 2024

Donostia / San Sebastián



The Hotel de Londres y de Inglaterra has been, over the years, witness and protagonist of the events that have marked the history of our city. A hotel of the city and for the city. A hotel of its people, and above all, of the most special moments of its citizens. Such as a wedding.

The celebration of a wedding is one of the most important moments of our lives and at the Hotel de Londres y de Inglaterra we are aware of it. For this reason, we offer you an idyllic setting: a 19th-century building facing the bay of La Concha in San Sebastian.

The decoration and the atmosphere of our meeting rooms will make your banquet an unforgettable moment for you and for all your guests.



Our magnificent rooms and their spectacular sea views can accommodate up to 350 guests. In addition, the exquisite Basque cuisine of our chef Mikel Ibero, specialised in seasonal products, will make your wedding a delicious culinary experience.



How does it feel to get married at the Hotel de Londres y de Inglaterra?

"Our experience has been incredible. The facilities were superb, the food was amazing, and the team was very professional. I would like to mention the event manager and the Maitre d'Hôtel, who helped us with everything and made everything perfect. We recommend it 100%. Thank you very much from the bottom of our hearts. Mila esker!"

N.A.

"If you are looking for proximity, professionalism, good food and, above all, if you like to have everything under control, this is your hotel. (...). We can only thank them for making that day unforgettable."

N&D

"Their professionalism and attention to detail are remarkable: they treated us great throughout the wedding and we could appreciate the care with which they arranged everything."

Y.U.I.

"It's always said that nothing and no one is perfect.... Our wedding at the Hotel Londres was, starting with the food, which was spectacular! And ending with the team who made it so easy for us."

H.B.M

"The attention and service was unbeatable. Total attention from the beginning. The Maitre d'Hôtel, the Chef, the Event Manager and the whole team have shown to be very professional. We are very grateful for helping us to have an unbeatable day."

L.V.

"It has been a real success. The views were spectacular, the attention of all the staff was exquisite, all our guests were delighted and of course we were too."

M.P.

THE WEDDING DAY

1

THE COCKTAIL

The cocktail is common to all menus

*Courtesy of the
Hotel de Londres y
de Inglaterra*



You can choose from a variety of menus designed by our chef or, if you prefer, you can compose your own wedding menu. We also have different possibilities for children and people with allergies or intolerances.

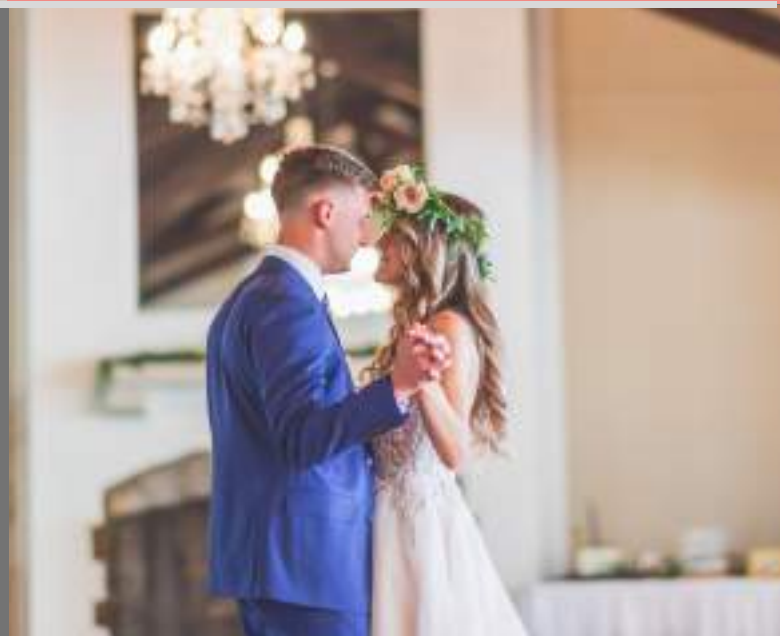
2

THE MENÚ

3

THE DANCE AND THE PARTY

The Hotel de Londres y de Inglaterra will take care of coordinating everything necessary for the dance: orchestra, DJ, dance floor, lights, open bar... The conventions and events department will offer you different alternatives and will facilitate the contracting of the service you wish for your wedding.



COCKTAIL

Smoked Cod Shavings Canapé with Traditional Vinaigrette
Smoked Salmon Canapé with Basil Butter
Canapé of Foie Terrine with Sweet Apple and Hazelnut Shavings
Our traditional Gilda
Hummus Spoon with Cantabrian Anchovies and Sesame
Crispy Prawns in Panko
Small Cuttlefish Croquettes in its own Ink
Iberian Ham Croquettes
Leek Soup Shot with Ham Shavings and Virgin Olive Oil

Optional

Iberian mixed-fed Ham knife cut

(700€ +10% VAT
per unit. Ham
Cutter included)

100% Acorn-fed Iberian Ham, knife cut

(840€ +10% VAT per
unit. Ham Cutter
included)

Sushi Bar

(consult options and
prices)



BEVERAGE

DRINKS INCLUDED DURING THE COCKTAIL PARTY AND BANQUET

Red Wine “Rioja Bordón Crianza”
White Wine Viña Perelada
Rosé Wine from Navarre “Las Campanas”
Beer
Soft Drinks
Cava NPU Codorníu

DRINKS INCLUDED IN THE AFTER MEAL DRINK

Patxaran
Apple or peach liqueur
Baileys
Whisky JB or similar
Aniseed and Grape Marc

MENUS

All our menus include individual dessert
(wedding cake)

01
110€

- Prawns and Avocado Tartar Salad with Cherry Tomato and Wild Rocket Leaves
- 1/2 Oriotarra-style Turbot Loin on a bed of Roasted Vegetables
- Iberian Pork Cheek Timbale with Truffled Potato
- Fresh-Baked Apple Millefeuille with Vanilla Cream and Ice cream

02
120€

- Scallop and Prawn Salad in Ceviche with Diced Avocado Tempura
- Crab Ravioli with crunchy Cristal Bread served with Lobster Cream
- Roast Iberian Pork on Risotto of Jabugo Ham and Thyme with Rioja Wine
- Timbale of two Chocolates with Strawberry Syrup and Ice Cream

03
130€

- Steamed Rice Wafer Stuffed with Lobster and Truffled Mushrooms with its Thick Consommé
- Grilled Sea Bass Fillet with Vegetable Tying and Traditional Fried Sauce
- Sherbet of your choice (Mojito, Passion fruit, Raspberry, Apple, Pear, Lemon)
- Veal Taco with Fried Potatoes and Light Idiazabal Cheese Sauce
- Saint Honoré Puff Pastry and Profiteroles Tart with Caramel and Ice-Cream

04
132€

- Homemade Foie Terrine with Apple, Plum and Raspberry purée
- Crunchy Leek and Prawns on Crayfish and Clam Cream
- 1/2 Black Monkfish Fillet with Cuttlefish Risotto and Olive Oil Pearls
- Grilled Sirloin and its Basket of Potatoes and Shallots in Port Wine Sauce
- Fresh Cheesecake with Red fruits and Ice Cream

05
135€

- Donostia's style Lobster and Spider Crab Salad with Tender Leaves and Truffle Oil
- Fillet of Sole with Marine Plankton Cream and Crispy Wakame Seaweed
- Roasted Rack of Lamb Provençal with Crispy Potato Nest and Sauce Forestière
- Vanilla Cream Puff Pastry au gratin with Ice Cream

06
145€

- Stuffed Clams with vegetables in White Martini sauce with Hollandaise Gratin
- Grilled Lobster with sauce of your choice served at the centre of the table (hollandaise, mayonnaise, tartar, béarnaise, etc.)
- Sherbet of your choice (Mojito, Passion fruit, Raspberry, Apple, Pear, Lemon)
- Beef Sirloin with Fresh Foie Gras Slice and Basket of Potato and Mushroom Forestière
- Pantxineta Crusty Cream Cake with Ice Cream

Rates VAT not included

PERSONALISED MENUS

The choice of menu is one of the keys to the success of your wedding. For this reason, we invite you to create your own personalised menu, choosing either from the dishes on the menus proposed above and/or dishes from the blocks listed below:

STARTERS

- Lobster Salad with Truffle Oil, Coral and Parsley Flavouring
- Salmon Fillet Salad with Tender Leaves and Dill Dressing
- Spider Crab and Prawn Warm Salad with Caramelized Onion and Crispy Leeks
- Seafood Salpicon on Crispy Rice and Traditional Vinaigrette
- Brik of Leek and Prawns with Honeyed Foie Gras Soup and Roasted Broccoli Purée
- Gyozas Stuffed with Spider Crab and Tarragon Seafood Cream
- Foie Escalope with Tender Wheat, Sautéed with Duck and Cristal Bread
- Crust Veal oxtail ravioli with its consommé
- Spider Crab and Cod Timbale with Pil-Pil Sauce

FISH

- Roasted Sea Bass with Donostia's Stile Spider Crab Sauce
- Turbot Supreme with Tomato and Truffle Vinaigrette
- Roasted Hake with Donostia's Stile Spider Crab Sauce
- Roast Hake Loin with Black Olive Praline and Crunchy Sesame
- Grilled Turbot Loin with Pea Polenta, Sesame and Olive Oil Pearls
- Hake Kokotxas on Seasoned Baked Potato and Chive Pil-Pil Sauce
- Roasted Monkfish Fillet with Seasoned Potato and Fried Garlic Sauce





SEAFOOD

- 1/2 Grilled Lobster served with Tender Leaves Salad, Hollandaise Sauce and Béarnaise Sauce
- Grilled lobster with various sauces
- Lobster Salad with Truffle Oil, Coral and Parsley Flavouring
- Warm Lobster with Black Garlic Mayonnaise and Vinaigrette
- Oysters Au Gratin with Cava Sauce
- Natural Oysters
- Clams in Green Parsley Sauce

MEAT

- Slow Roasted Lamb with Green Salad and Boulangère Potatoes
- Lamb Shoulder Stuffed with Foie and Mushrooms
- Iberian Pork Sirloin Steak with Sweet Potato Purée and Caramelised Pineapple Small Lasagne
- Chateaubriand of Roast Sirloin with Basket of Vegetables or Forestière Accompaniment
- Roasted Iberian Pork with Pears in Port Wine Sauce
- Lamb Tournedos on Iberian Pork Belly with Rosemary and Roasted Shallots
- Duck Magret with Potatoes and Wild Mushroom Lasagne
- Roasted Deer Sirloin with Vegetable Couscous and Yuca Purée

DESSERTS

- Yoghurt and Strawberry Pastry
- Chocolate Truffle Pie
- Toffee Pie
- Chocolate Coulant
- Crème Brûlée with Peaches
- Brioche French Toast
- Hazelnut and Chocolate Pastry

Wedding Cake included

CHILDREN'S MENU

- Iberian Ham
- Foie-Gras Terrine
- Grilled Sirloin Steak with French Fries
- Individual dessert with ice cream
- Drinks: Mineral Water and Soft Drinks

56€

+ 10% VAT

OTHER OPTIONS...

WINE CELLAR AND OTHER DRINKS

WHITE WINE

- Viña de Sopié.....without supplement
- Marqués de Riscal.....+3,8€ / pax
- Monopole.....+1,6€ / pax
- Albariño Lagar de Cervera...+5,5€ / pax

CHAMPAGNE

- Champagne Lanson Black Label +11€/pax
- Champagne Moët Chandon +17€/pax

RED WINE

- Rioja Cune Crianza...without supplement
- Bordón D'Anglade Crianza....+2,2€ / pax
- Remelluri Reserva.....+9€ / pax
- Ribera del Duero Corimbo..+7€ / pax

WATER

- Artesian 22.....+0,6€ / pax
- Numen Premium.....+0,6€ / pax

CAVA SHERBET OF YOUR CHOICE

Supplement of 4,5€ / pax + 10% VAT

- | | | |
|-----------------|-------------|----------------|
| • Lemon | • Mojito | • Blackberry |
| • Passion fruit | • Raspberry | • Blackcurrant |
| • Mango | • Tangerine | |
| • Gin tonic | • Orange | |





...AND FINALLY, THE DANCE

OPEN BAR OPTIONS

CLASSIC

- Cava
- Whisky J.B, Ballantines or similar
- Gin Gordon's
- Rum Bacardi
- Vodka Smirnoff
- Baileys
- Patxarán
- Apple Liqueur
- Peach Liqueur
- Frangelico Liqueur
- Soft Drinks
- Bottle Milkshakes
- Kronenbourg Beer
- Mineral Water

Price per person:

18€ (2h) + 10% VAT

8€ each extra hour + 10% VAT

PREMIUM

- Cava
- Whisky Chivas, Cardhu or similar
- Armagnac
- Brandi Carlos I or similar
- Gin Beefeater, Bombay or similar
- Rum Habana, Cacique or similar
- Vodka Stolichnaya or similar
- Baileys
- Patxarán
- Apple Liqueur
- Peach Liqueur
- Frangelico Liqueur
- Soft Drinks
- Bottle Milkshakes
- Mineral Water

Price per person:

22€ (2h) + 10% VAT

8,5€ each extra hour + 10% VAT

Other options...

[Check availability and prices](#)

- Mojito bar
- Candy bar
- ...

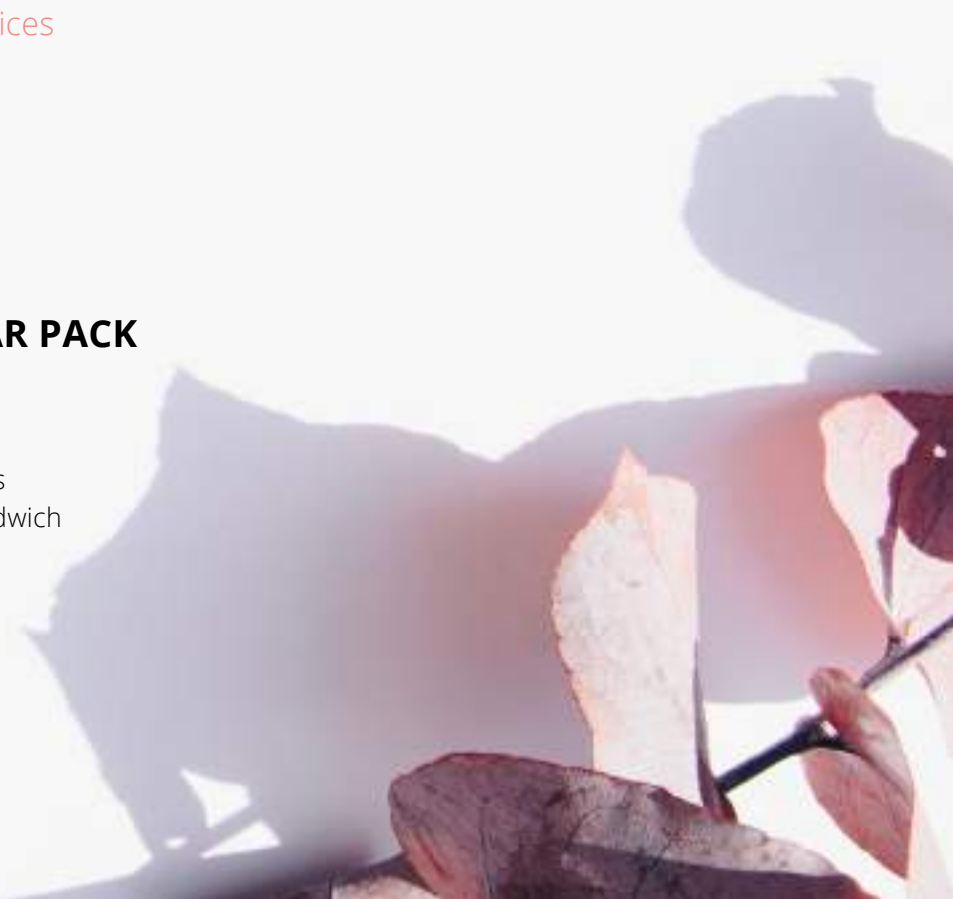
DINNER + OPEN BAR PACK

From 19:30 h to 00:00 h

- Mini picolinos
- Mini vegetable sandwiches
- Mini ham and cheese sandwich
- Mini beef burger
- Pizza
- Assorted croquettes
- Fruit brochette
- Assorted pastries

FREE BAR 5 h + DINNER

54€ / / pax + 10% VAT



CONDITIONS FOR...

FOOD AND BEVERAGE



- **MENUS**

The Hotel will be notified of the chosen menu 1 MONTH before the date of the event.

The composition of the menus is based on our experience, changes can be made as long as the amount of the menu is not less than that of menu 1.

- **GUESTS**

The number of guests to be billed will be the number of guests contracted with the establishment at least ONE week before the date of the banquet, admitting up to 72 hours before the event variations in the number of guests not exceeding plus/minus 5 people. If the number of guests attending the banquet is higher than the number contracted, the Hotel de Londres will invoice for the number of guests actually served.

- **FOR WEDDINGS WITH < 80 GUESTS**

A separate charge will be made for the hire of the hall (1200€+VAT).

The events department will provide you with a copy of all the services requested and an estimate of the same, signed by both parties.

- **DESSERT GUESTS**

The price for dessert guests (cake, coffee and drink) is 28€ per person + 10% VAT

MUSIC



The Hotel facilitates the hiring of the musical service of your choice, whether it is an orchestra or a DJ. In any case, royalties are not included and amount to 160€ + 21% VAT to be paid to the Hotel.

SCHEDULE



The end of the stay in the halls will be estimated at 19:30 h for lunches and at 0:30 h for dinners.

PAYMENT



The reservation will be confirmed by the payment of a deposit of 2500€. This amount will only be refunded if the cancellation is made within 15 days of delivery.

The established method of payment will be 50% of the estimated amount 1 month before the contracted date for the service (this amount will not be refunded in case of cancellation). The rest in the week following the event

DETAILS

- **MENU TASTING**

For weddings up to 90 guests, we invite the bride and groom to taste their wedding menu. For weddings between 90 and 140 guests, we invite 4 people to try the menu, and for weddings of more than 140 people, 6 people. The menu tastings will take place from Monday to Thursday with a choice of lunch or dinner. Accompanying persons 75€ + 10% VAT.

- **DECORATION**

The Hotel will take care of the decoration of the centrepieces, the printed menus and the table layout plans.

- **ACCOMMODATION**

The Hotel invites the bride and groom to their **wedding night** in our Hotel (room, breakfast and parking), always guaranteeing sea views. There is nothing better than ending your wedding night with strawberries and a bottle of champagne waiting for you in your room overlooking the bay of La Concha. We also offer **special accommodation** conditions for all your **guests**.



CONTACT

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