

A photograph of two women from behind, wearing elaborate floral crowns. The crowns are made of various flowers, including pink, purple, and white roses, and smaller white flowers. The women have long, wavy brown hair. They are wearing light-colored, possibly white, dresses with ruffled collars. The background is a plain, light-colored wall.

Weddings

EVENTOS
DANI GARCÍA
COCINA CONTRADICIÓN



Wedding cocktail

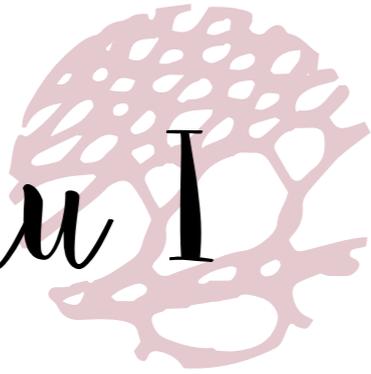
Upon arrival at the venue, we will enjoy one of the most special moment of the day, where there all guests will be received with welcome drink and our special cocktail for the occasion.

Watermelon Sangria
Iberian pork rind with miso and mint
My first yoghurt
Coco loco of white almond gazpacho
Mini mollete bun with crab
Payoyo moshi with truffle
Cherry flavoured gazpacho, cheese and anchovies
Our creamy Russian salad
Meet croquettes
Mushroom empanadilla
Cod fritters
Fried seabass
Robuchon King Prawns

Wine Cellar

Menade D.O. Rueda
Viña Sastre Cr. D.O. Ribera del Duero
Juve & Camps Milesimé D.O. Cava
Water, soft drinks & beer

Menu I



Cherry flavoured Andalusian gazpacho with fresh cheese, pistachios and anchovies

Creamy rice finished with herb and mussels sauce, asparagus and calamari

Guinea fowl stuffed with foie gras and mushrooms, apricot pure with vanilla and braised gem lettuce

Caramelized apple, bathed in toffee, walnuts, honey and citric yoghurt

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Water, soft drinks, beer & coffee



An outdoor dining area at night, illuminated by warm string lights. The scene features several round tables set with white tablecloths and glassware, surrounded by wooden chairs. The background shows tall cypress trees and a dark blue sky. The lighting is soft and ambient, creating a romantic atmosphere.

Menu II

White almond gazpacho with caviar, mini vegetables, confit spaghetti squash, white shrimp carpaccio and grapes

Roasted seabass on a mirror of shellfish marinera, herb chlorophyll, celeriac pure with bay leaf

Slow stewed beef wrapped in a ravioli with wild mushrooms and creamy potato puree

Marbella full moon

Wine Cellar

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Juve & Camps Milesimé D.O. Cava

Water, soft drinks, beer & coffee

Menu III

Lobster salad, avocado tartar and truffle vinegar

Black cod marninated in miso, truffled spinach, lightly smoked cauliflower puree and champagne sauce

Confit duck with roasted leeks, hoisin sauce, strawberries and dried mint

Aero chocolate sponge, pineapple cured with star anis and passion fruit and yoghurt soup

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Water, soft drinks, beer & coffee





Menu IV

Tin of DG caviar with crab and tarragon spiced cream

Lobster gazpacho, peaches, nitro tomato and basil gel

Fillet of hake, creamy pil pil with spider crab and tomato raff stew

Beef fillet, black trumpet puree and slices of mushrooms

Sun

Wine Cellar

Menade D.O. Rueda

Viña Sastre Cr. D.O. Ribera del Duero

Juve & Camps Millesimé D.O. Cava

Water, soft drinks, beer & coffee



extra Wine Selection

For those weddings, that wish to make any change in the wine cellar section, we have several suggestions at your disposal.

OPTION 1

Valdesil D.O. Valedores

Contino Rsv. D.O.C. Rioja

Juve & Camps Millesime D.O. Cava

OPTION 2

Quinta Couselo D.O. Rias Baixas

Finca Valiera D.O.C. Rioja

Juve & Camps Millesimal D.O. Cava

Open bar & Cocktails

Option 1

COCKTAILS

Vanilla and caramel whisky sour: lemon, black tea syrup, vanilla, caramel, whisky

Thai Cooler: lime, citronella, basil, ginger, coco water and vodka

Mediterranean Fizz: strawberry, lemon juice, gin, fresh basil, mandarin and tonic

Rhubarb Mai Tai: lime, orange juice, almond syrup, rhubarb and rum

OPEN BAR (2 hours)

Brugal Rum, Barcelo Rum

Finlandia Vodka and Sotolichnaya Vodka

Cutty Sark Whisky, Jack Daniel's and J&B

Hendrick's, Tanqueray and Larios 12

Option 2

COCKTAILS

Vanilla and caramel Whisky sour: lemon, black tea syrup, vanilla, caramel, whisky

Thai Cooler: lime, citronella, basil, ginger, coco water and vodka.

Mediterranean Fizz: strawberry, lemon juice, gin, fresh basil, mandarin and tonic.

Rhubarb Mai Tai: lime, orange juice, almond syrup, rhubarb and rum.

Pear and lavender Capi: vodka, lime, lavender and Normandy pear

OPEN BAR (2 hours)

Brugal XV Rum, Barcelo Imperial and Matusalem 15

Absolut Vodka and Grey Goose Vodka

The Macallam Amber Whisky, Cutty Sark, Jack Daniel's and Laproigh

Hendrick's, N° 3 and Gin Mare

Interesting facts

Services included in the culinary offer

Informative documents regarding the menu and wine cellar, seating arrangements and name cards

Time periods for the services

Cocktail: 1 hour and 15 minutes
Table menu: 1 hour and a half
Open bar: according to agreement with the client

Not included

10 % VAT
Presentation wedding cake
Floral decoration
Audiovisuals

Payment Conditions

Once the possible celebration date of the event has been set, the client will have a period of 15 days in which to make his or her reservation effective. This confirmation will be made valid with a deposit of € 1,500, plus VAT and will be taken into account in the final invoice

The total payment of the services will be paid in full 10 working days before the date fixed for the event

Samples will be provided for a maximum of 4 people, in which the options determined by the client will be served. This sampling must be confirmed to the restaurant with a minimum of 8 days forewarning and requested by e-mail

The date of the sampling will depend on the Restaurant's spatial availability, as this sampling will be held at the Dani García Restaurant 2 Michelin Stars in Marbella

Further information

For further information, please direct your inquiries to eventos@grupodanigarcia.com

Telephone: 902.101.743

Working hours:
Monday to Thursday 9.00 to 18.00
Friday 9.00 a 15.00

To learn more about Dani García Restaurant, please visit our website at www.grupodanigarcia.com