

# HOTEL TAMISA GOLF



## Weddings 2025

Carretera de Coin km 3,3  
29650 MIJAS / T: +34 952 07 00 25 / [www.hoteltamisa.com](http://www.hoteltamisa.com)



*Dear Couple*

*Thanks for thinking on us as one of the options for your wedding celebration.*

*We know that your wedding is a very special day, everything has to go perfect and that is why at Hotel Tamisa Golf we have made an effort to define a set of details that will help you enjoy a very special day with great ambience.*

*Our experience over the years allows us to know the great importance of small details.*

*From the first moment we put at your disposal a unique and completely trustworthy advisor who can guide and advise you on everything related to your big day.*

*As for gastronomy, we have the pleasure of having one of the best chefs in today's cuisine.*

*Also, as part of your big day, we will give you your Wedding Night and some gifts that will make you feel really special on your big day.*

*Be sure to come visit us so we can show you our large outdoor and indoor spaces for your wedding, staging, civil ceremony, floral decoration, stationery and everything you may need.*

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## ***Included in the Menu***

- *Honeymoon in our Bridal Suite with a Bottle of complimentary Cava*
- *Flower Decoration & prints (seating plan y printed menus) For changes in the proposed options please check prices with us.*
- *Wedding cake for the cutting ceremony & Pictures*
- *Menu Tasting for 6 people at weddings with more than 100 guests. For weddings of 50 to 99 pax we include 4 people for wedding tasting. For smaller weddings, consult.*
- *Anniversary Dinner in our Restaurant El Mirador & overnight stay at Tamisa Golf.*
- *Special Room Rates for your Guests*

*\* **140€** Double room with Breakfast & late check out at 1pm*

***(from 1st october to 1st june)***

*\* **175€** Double room with Breakfast & late check out at 1pm*

***(from 1st june to 30th September)***

*Prices valid up to 30 days before the event*

*Room reservation with that tariff can be made up to 3 weeks before the event*

- *We can also help with.....*
- *Pre-Wedding Party, Post-Wedding Lunch and everything you can imagine for your big Day.*

*For Wedding of less that 50 guests please contact us.....*





## *Cocktail*

Selection of Iberian Cold Cuts

Croaker Ceviche with Crunchy Sweet Potato

Octopus Cocktail with Season Vegetables

Goat Cheese & Caramelized Onion Toast

Foie Delice with Almond Crocante & Jelly

Traditional Gazpacho

Traditional Cold Soup “Ajo blanco”

Crab Pudding Toast

Toast with Foie and Tomato Jam

Smoked Salmon Vol-au-Vent with Cream Cheese & Dill

Beef “Retinta” Lollipop with Bittersweet

Corn Crunchy Chicken Kebab

Our Iberian Crunchy Pork Belly

Cod Tempura with Tomato Jam

Iberian “Pluma” Boneless Flank with Sauce

Fried King Prawns Tails with Panco flakes

*Iberian Ham Croquettes*

*Iberian Spanish Sausage Croquettes*

*Cod Croquettes*

*Squid with Ink Tempura with Green Alli-Olli*

**WINES & DRINKS**





## **Menú 1**

*Welcome Cocktail*

*(60 minutes y 14 aperitif to Choose)*

*Strawberry Gazpacho with King Prawns Ribbons  
& Crunchy Iberian Ham & Basil Pearls*

*Cod Confit in low temperatura  
with Fried Peppers & Tomatoes*

*Sorbet to Choose*

*Glazed Pork Cheek with Rustic Purée  
& Season Vegetables*

*Chocolate Brownie y Nuts with Tamisa Ice Cream*

*Our small Crazy Bits*

*Bodega DO Rioja o Ribera del Duero, White Wine, Water,  
Soft Drinks , Beer, coffee & Cava*

**100€ IVA Included**

***\*\*We also offer Vegetarian Menús, Vegan & we adapt to all kind of  
alegies & intolerances, check our options.***





## **Menú 2**

*Welcome Cocktail*  
(75 minutes)

*Our Seafood Cocktail with Marine Sauce*

*Hake Loin in a Green Sauce with Clams & Shrimp*

*Sorbet to Choose*

*Iberian Pork Loin stuffed with Caramelized Onion, Apple & Gorgonzola  
Cheese served with Rustic Potatoes & Rosemary*

*Chocolate Mousse Dome with pistachio Ice Cream*

*Our Smalls Crazy Bits*

*Bodega DO Rioja o Ribera del Duero, White Wine, Water,  
Soft Drinks , Beer, coffee & Cava*

**120€ IVA included**

***\*\*We also offer Vegetarian Menús, Vegan & we adapt to all kind of  
alegies & intolerances, check our options.***





## **Menú 3**

*Welcome Cocktail*

*(75 minutes)*

*Cod Carpaccio with Picual Oil, Black Olives Dust,  
Capers & Lime Zest with Flowers*

*Pasta Brick Bag with Mushrooms y King Prawns  
On a bed of Prawn Cream*

*Sorbet to Choose*

*Iberian "Pluma" Boneless Flank, Vegetables Sauté  
& Red Wine Reduction*

*Lemon Mousse Timbale with Meringue, Lotus Cookie  
& Pistacchio Ice Cream*

*Bodega DO Rioja o Ribera del Duero, White Wine, Water,  
Soft Drinks , Beer, coffee & Cava Brut Nature*

**130€ IVA Included**

***\*\*We also offer Vegetarian Menús, Vegan & we adapt to all kind of  
alegies & intolerances, check our options.***





## **Menú 4**

*Welcome Cocktail*

*(75 minutes)*

*Concha de vieira gratinada rellena de setas y langostinos*

*Estero Sea Bass with Vegetables & Cous Cous*

*White Wine cooked Clam Sauce & Cauliflower emulsion*

*Sorbet to choose*

*“Charra” Beef Ingot with Pedro Ximenez Sauce*

*served with Roast Potatoes cooked with Serrano Mojo*

*Red Fruits Demiglacé on an Almond Butter Cookie with Chocolate Chips  
& Pistacchio Dust with Ice Cream*

*Our small Crazy Bits*

*Bodega DO Rioja o Ribera del Duero, White Wine, Water,  
Soft Drinks , Beer, coffee & Cava Brut Nature*

**145€ IVA included**

**\*\*We also offer Vegetarian Menús, Vegan & we adapt to all kind of  
alegies & intolerances, check our options.**



## **Menú all Inclusive**

### **Welcome Cocktail (75 min)**

#### **Fish (to choose)**

- Cod Confitted in low temperatura with Fried Peppers Salad & Tomatoes
  - Loin of Hake filled with Spider Crab,  
Red Prawns Infusion, Onion Confit y Grilled Shrimp
- Estero Sea Bass with Vegetables & Cous Cous & Cauliflower emulsion

#### **Sorbet to Choose**

#### **Meat (to choose)**

- Iberian Pork Tenderloin filled with caramelized Onion,  
Apple & Gorgonzola served with Roast Potatoes with a hint of rosemary
- Iberian "Pluma" Boneless Flank, Vegetables Sauté & Red Wine Reduction
  - "Charra" Beef Ingot with Pedro Ximenez Sauce  
served with Roast Potatoes cooked with Serrano Mojo

#### **Dessert (to choose)**

- Red Fruits Demiglacé on an Almond Butter Cookie  
with Chocolate Chips & Pistacchio Dust with Ice Cream
- Lemon Mousse Timbale with Meringue, Lotus Cookie & Pistacchio Ice Cream
  - Chocolate Mousse Dome with Pistacchio Ice Cream

Bodega DO Rioja o Ribera del Duero, White Wine, Water,  
Soft Drinks , Beer, coffee & Cava Brut Nature

### **In addition to Cocktail & Menu we also Include...**

Serrano Ham spot with a master Ham slicer,  
Table of Assorted Cheeses, Open Bar for 2 hours with Disco & dj  
"Mojitos" Bar during Cocktail  
Candy bar

**ALL THIS IS WHAT WE OFFER FOR .....175€ IVA incluido**

**Weddings under 100 pax ask conditions**





## **Children Menu**

### *Starters*

*Assorted Iberian Cold Cuts with a mix of Fried Bits*

*O*

*Pasta bolognaise*

### *Main Courses*

*Chicken Breast villeroy with French Fries*

*O*

*Breaded Iberian Fillet with French Fries*

*O*

*Beef Cheese-Burger with Frech Fries*

*Chocolate Cake with Ice Cream*

*Soft Drinks & Water*

**40€ IVA included**

**\*\*We also offer Vegetarian Menús, Vegan & we adapt to all kind of alegies & intolerances, check our options.**





### **Civil Ceremony**

*Celebrate your Wedding & enjoy in a beautiful surroundings with your guests  
Flower decorations, Table of Infused Waters*

**750€ IVA inc**

***In addition of all this we can offer a variety of Food stations during  
Cocktail as:***

*100% "Bellota" Iberian Serrano Ham with Master Slicer 750€*

*50% Iberian Ham with Master Slicer 550€*

*Assorted National & International Cheeses table  
with Breads 400€*

*Mojitos Bar 300 €*

*Candy bar 300€  
(for Themed Candy Bars please ask for conditions)*

*If you have another stands in your mind please ask us we will  
arrange them for you!*



***Party & Open Bar...***

*Two first hours 22€ per total of adults*

*1 additional hour 12€ per total of adults*

*2 additional hours 20€ per total adults*

***(Minimum 50 pax per event)***

*Extra Disco Hour 200€*

*All the prices are with IVA Included*

***During the Party... Why not a Snack??***

*It is common that after a while of partying we get hungry and for that reason we offer you the possibility of giving your guests a snack during the party to stay encouraged.*

*Our Snack can be:*

*Iberian Small Sanwiches (Loin, chorizo y Spanish Iberian Sausage)*

*Spanish Omelette*

*Ham & Cheese Croissant*

*Vegetal Croissant*

*Mini Beef Burgers*

*White & Dark Chocolate Donuts*

***15€ per person***

*(minimum 80% guests)*