

Bbou

ICONIC HOTELS

B bou Iconic Hotels La Viñuela & Spa



WEDDINGS 2025

MAKE A WISH

B bou Iconic Hotels La Viñuela & Spa is the place where dreams come true.

Here, happiness isn't just promised—it's lived.
Gardens that embrace you, details that move you,
moments that stay with you.

Your dream wedding finds its perfect setting here.



A photograph of a hotel room, viewed through a doorway. The room features a bed with a white textured duvet and a peach-colored throw blanket. A light blue armchair with a peach cushion is visible. A nightstand with a lamp and a book is next to the bed. The wall has a mural of a tropical garden. The word 'AUTHENTICITY' is overlaid in the bottom left of the image.

AUTHENTICITY

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WHO ARE WE?

THE ICONIC EFFECT

A haven where well-being finds its home amidst serenity, beauty, and impeccable attention to every detail.

Here, every corner is designed to go beyond rest. We are the stage where your dreams take shape.

Andalusian tradition and essence intertwine with unmatched care to create unique moments that tell your story.

WHERE DREAMS COME TRUE

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ICONIC VENUES

THE CHARM OF “I DO” IN EVERY CORNER

With over 15,000 square meters, our gardens are a true treasure where nature becomes the soul of your celebration, offering a captivating and enchanting setting for your wedding.

Imagine saying “I do” surrounded by lush greenery under the warm sun of the Costa del Sol.

Our venues are the stage where unforgettable memories begin to take shape.

GUARDIANS OF ICONIC MOMENTS
We transform your dreams into reality



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BOUTIQUE HOTEL

ICONIC LUXURY

Every corner is designed to envelop your celebration in comfort and elegance.

Rooms and suites for rest, a library that invites tranquility, a pool to unwind, and a private spa where well-being becomes a gift for all.

We want you to enjoy every moment without worries, knowing that every detail reflects our commitment to you.

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SHALL WE MAKE YOUR DREAM COME TRUE TOGETHER?

WHERE YOUR DREAMS ARE CHERISHED

We understand that the true success of a wedding lies in the care given to every detail. From the first contact to the last memory, our team is committed to ensuring that each moment is as special as you imagined.

We celebrate unique stories in a place where warmth and dedication turn every moment into something unforgettable. Every detail, no matter how small, reflects our commitment to transforming your wedding into an experience that will be forever etched in your memory.



EVERY
GESTURE
SPEAKS OF
LOVE AND
DEDICATION

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OUR COMMITMENT

AN ETERNAL MEMORY

Making your day unforgettable is our inspiration.

Transforming each moment into an eternal memory is how we care for you. Because at **B bou Iconic Hotels La Viñuela & Spa**, your happiness gives meaning to everything we do.



THE DAY YOU'LL LIVE FOREVER

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OUR PASSION

FLAVORS TO SHARE

At our hotel, gastronomy celebrates the essence of the Mediterranean. Fresh, authentic dishes captivate your guests, creating unforgettable moments with every bite.

We work with you to design a unique menu that reflects your tastes and your story. Each creation, crafted with care and dedication, combines tradition and innovation to make your wedding an unforgettable experience.

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WHEN FLAVOR TRANSCENDS INTO MEMORY

WELCOME APPETIZERS

Citrus almond soup with smoked tuna

Gilda with pickled anchovy and Ronda olive

Quinoa salad with edamame, semi-dried tomato, and chia seeds

Guacamole with vegetable crudité

Blini with Camembert cheese cream and blueberry

Antequera-style cold soup with crispy shrimp and leek

Marinated salmon bite with sweet chili

Vegetable and chicken gyozas

Mini vegetable samosas

Potato delights with baby broad beans and ham shavings

Fried marinated dogfish bites (Málaga-style)

Andalusian stew croquettes

Cannelloni with boletus, shrimp, and foie

Mini beef burger with caramelized onion

Curry chicken bao bun

Iberian pork bao bun

White Wine, Red Wine, Beer, Soft drinks and Water



WEDDINGS 2025

MENU 1

Welcome Appetizers

Starter

Warm duo of prawn and scallop with a salad of tender greens, red berries, and creamy avocado

Main Course

Iberian pork shoulder with truffled parmentier cheese and asparagus

Dessert

Grandma's fine cake: chocolate truffle, biscuit, and pastry cream

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€79.90 + 10% VAT per person

WEDDINGS 2025

MENU 2

Welcome Appetizers

Starter

Creamy rice with wild prawns

Main Course

Duck confit with chestnuts glazed in moscatel grape juice and spiced mango, accompanied by truffle potato gratin

Dessert

Mille-feuille with cream and custard, sprinkled with cinnamon

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€82 + 10% VAT per person

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MENU 3

Welcome Appetizers

Starter

Málaga-style ajoblanco with mango, oranges, and almonds in sherry vinegar, served with moscatel grape ice cream

Main Course

Roasted gilthead sea bream fillet with cockle marinara sauce and baby potatoes

Dessert

“La Axarquía” mousse with almonds

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€83 + 10% VAT per person

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MENU 4

Welcome Appetizers

Starter

Avocado and mango timbale wrapped in smoked salmon, served with strawberry spheres and prawn

Main Course

Iberian pork tenderloin with a moscatel grape and orange jus, accompanied by zucchini and blueberry timbale and creamy extra virgin olive oil purée

Dessert

Chocolate coulant with vanilla ice cream

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€86.5 + 10% VAT per person

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MENU 5

Welcome Appetizers

Starter

Pan-seared foie gras served with creamy fig, raisin, and mango risotto

Main Course

Seared cod loin with pil pil sauce, sweet potato purée, and snow peas

Dessert

White chocolate and passion fruit semi-sphere

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€88.50 + 10% VAT per person

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MENU 6

Welcome Appetizers

Starter

Roasted sea bass fillet over confit vegetables with fennel and star anise

Main Course

Iberian pork loin with fig jus, Pedro Ximénez reduction, olive oil parmentier, and aged cheese

Dessert

Strawberry and raspberry mousse with blueberries

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€89 + 10% VAT per person

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MENU 7

Welcome Appetizers

Starter

Malagueña “Colorá” soup with hake and prawns, seasoned with cumin and an almond “majaillo”

Main Course

Beef tenderloin in a sauce of Jamaican pepper and vanilla, served with baby carrots and a gratin of broccoli and cauliflower

Dessert

Caramel chocolate mousse with hazelnuts and a milk chocolate coating

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€91 + 10% VAT per person

WEDDINGS 2025

MENU 8

Welcome Appetizers

Starter

Roasted scarlet prawn with a delicate seafood and spider crab cream, ravioli filled with its coral, and crispy vegetable and seaweed garnish

Main Course

Glazed beef cheek in its own Sedella red wine sauce, served with vegetable chips, quince purée, and passion fruit

Dessert

Cheesecake with lemon liqueur and raspberries

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€93 + 10% VAT per person

WEDDINGS 2025

MENU 9

Welcome Appetizers

Starter

Truffled capon cannelloni served over sautéed mushrooms and green beans with foie cream, mango, and citrus flavors

Main Course

Turbot loin with celery parmentier, snow peas, and caramelized peppers, finished with basil oil, pine nuts, and chives

Dessert

White chocolate mousse with a chocolate and brandy glaze

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€95 + 10% VAT per person

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MENU 10

Welcome Appetizers

Duration: 1 hour and 30 minutes

Includes:

Cheese Station, a selection of national and international cheeses

Rice Station

Main Course

Iberian pork tenderloin with Pedro Ximénez jus, sautéed snow peas with pancetta, and truffle

Dessert

Mille-feuille with cream and cinnamon

White Wine, Red Wine, Beer, Soft drinks and Water

To choose from:

White Wine

Señorío de Nava Verdejo D.O. Rueda ó El coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja ó Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius ó Reymos Selección

Price:

€90 + 10% VAT per person

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CHILDREN'S MENU

Welcome Appetizers

Main Course

Chicken escalope with fries and croquettes

Dessert

Vanilla and chocolate ice cream

Drinks

Fruit juices, soft drinks, and mineral water

Price

€31/person + 10% VAT

(Other dishes available upon request)

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OTHER DISHES TO CHOOSE

STARTERS

Kumato tomato gazpacho with red berries, mini tartare of avocado, mango, prawns, and scallops

Andalusian gazpacho with AOVE ice cream

Marenga-style potato salad with hake and aioli, avocado, cod roe, and spherical olive

Warm duo of prawns and scallops with mixed greens, red berries, creamy avocado, and passion fruit vinaigrette

Slices of duck magret with foie on puff pastry, goat cheese, and fresh sprouts
Brothy rice with wild scarlet prawns

Cannelloni of canillas kid goat with sautéed mushrooms and green beans, mango, and foie cream

Smoked sturgeon escalope on a seafood wheat risotto with vegetables and mushrooms, bound with goat cheese

OTHER DISHES TO CHOOSE

SOUPS AND CREAMS

“Colorá” Málaga soup with hake, prawns, cumin, and almond pesto

Almond and cashew ajoblanco with smoked eel and Granny Smith apple

Creamy cherry gazpacho with cheese crisp, aged cheese cream, and duck ham

Crab bisque with octopus carpaccio and prawn

Artichoke vichyssoise with roasted avocado and smoked Riofrío trout

Roasted scarlet prawn with fine seafood and spider crab cream, ravioli of its coral, and crispy vegetables

Aromatic tomato cream with basil, pistachio truffles, goat cheese, and quince paste

Chestnut and sweet potato cream with foie gras cubes and sautéed portobello mushrooms

Fine seafood cream scented with Pernod, mini crab and prawn cannelloni on creamy pea and mint purée

Málaga-style “colorá” fabes with scarlet prawn, cumin, and almond pesto





OTHER DISHES TO CHOOSE

FISH

Crab and prawn crepe with seared scallop, sea lettuce, and shellfish coulis

Cod loin with pil pil sauce and seafood pisto

Cod loin over Málaga-style “colorá” fabes stew

Roasted dorado loin with cockle marinera sauce

Roasted seabass loin on squid ink fideuá with piquillo marinera cream

Turbot loin with basil oil, pine nuts, chives, parsnip purée, snap peas, and caramelized peppers

Glazed salmon loin with stir-fried mushrooms and edamame

Salmon loin over crushed potatoes with pumpkin marinade, kale, and seaweed chimichurri

OTHER DISHES TO CHOOSE

MEAT

Ox cheek in pajarete malagueño jus with star anise-scented sweet potato purée

Duck confit with chestnuts candied in moscatel jus, spiced mango, and vegetable chips

Canillas kid goat loin in sugarcane honey jus, wild mushroom purée, and baby vegetables

French-cut lamb loin crusted with mint and fine herbs, Hasselback potatoes, and stir-fried snap peas and mushrooms

Canillas kid goat leg in Sedella red wine jus

Iberian pork secreto confit in cilantro chimichurri with baby zucchini

Beef tenderloin with pan-seared foie and truffle potato gratin

Veal tenderloin in Ronda red wine jus, duo of green asparagus wrapped in cured beef, and pumpkin purée

Iberian pork tenderloin in thyme jus with potato flower and blood sausage pisto



INCLUDED IN THE MENU PRICE

Venue rental fee

Menu Tasting Months Before the Wedding:

2 people: Weddings with fewer than 60 guests

4 people: Weddings with 60 to 119 guests

6 people: Weddings with more than 120 guests

Complimentary Junior Suite for the Newlyweds

Block of 5 double rooms with special rates.

For additional rooms, please review conditions for minimum stays and pricing (non-exclusive bookings) at least 2 months in advance.

Table linens in various tones, tableware, glassware, cutlery, and centerpiece arrangements.

Furniture: tables and chairs.

Wedding stationery: menus, table numbers, seating charts, etc.

Staffing: Qualified maître d', chefs, and waitstaff

Cloakroom service and parking.

Late-night snacks: warm rolls and Jabugo broth.

47-seat bus: Round trip.

(Furthest route: Málaga.)

These conditions apply to weddings with a minimum of 150 guests.



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EXTRA SERVICES

Ceremony Celebration: €1,000

Private garden with a marble dome
Set-up includes 56 distressed white wrought iron chairs
Table, and sound system

Wine List

Should you wish to explore additional options, we offer a curated and extensive wine list to personalize your selection.

Lemonade Bar for guest reception: €350

Mojito Bar during the welcome cocktail: €450

(See pricing for open bar options)

Gin and Tonic Bar during the welcome cocktail: €300

(+€90/bottle for premium options)

(See pricing for open bar options)

Venenciador/a in traditional attire, serving Manzanilla or Fino sherry: €330

Jamón Carver:

**Service and Iberian acorn-fed ham from
Guijuelo during the welcome cocktail: €800**

Cheese Station: €5/person supplement

Enjoy a geographical tour with our variety of cheeses.

Prices for additional services include VAT

Prices calculated for up to 150 guests; please inquire for other arrangements

EXTRA SERVICES

Rice Station during the cocktail: €4/person supplement

Choose two types of rice:

- Black rice
- Paella
- Seafood rice
- Risotto
- Fideuà

Biznaguero in traditional Málaga attire: €120

Biznaga: €4

Malagueño Tasting Station from La Caleta Port

- Málaga-style pipirrana salad
- Cartuchitos of crispy shrimp
- Small dish of local clams sautéed with garlic
- Fresh clams on the half shell (1 piece)
- (Request a quote based on market prices)

Open Bar:

- €20/adult, 4 hours (min. 120 people)
- €22/adult, 4 hours (80–120 people)
- €32/adult, 4 hours (40–80 people)

Extra hour of open bar: €750

Prices for additional services include VAT

Prices calculated for up to 150 guests; please inquire for other arrangements



EXTRA SERVICES

Live music during the ceremony, cocktail hour, lunch or dinner, and open bar:
(Request pricing)

DJ from the ceremony, lunch, or dinner until the 4 hours of open bar: €1,100

SGAE fee and electricity connections: €270
(Only applicable if an external group or DJ is provided by the couple)

Extra DJ hour: €90

Extra round-trip bus: €550

Cocktail bar:
Drinks such as Daiquiri, Mojito, Piña Colada, non-alcoholic options like San Francisco, etc.
(€250 setup supplement for 2 hours during the open bar and €7.50 per cocktail)

Popcorn Machine during 2 hours of open bar: €250

Mini Burgers and Mini Hot Dogs: €3.20/unit (for late-night snacks)

Children's Entertainment:
Two monitors for kids' activities such as treasure hunts, clowns, magic, inflatable castles, mechanical bull, etc. (Pricing based on activity and duration.)

Childcare Service: (Pricing upon request)

Churros and Chocolate Stand:
(Pricing based on guest count)

Chill-Out Garden Décor for cocktails, ceremonies, or open bar:
(Pricing based on setup)

Prices for additional services include VAT

Prices calculated for up to 150 guests; please inquire for other arrangements

ALICIA CAKES AND CUPCAKES

Sweet Table: €275

8 varieties of gummies
15 bags of potato chips
15 bags of popcorn
15 bags of nuts
12 cake pops
12 assorted donuts

Cake Table: €360

10 varieties of gummies
20 bags of potato chips
20 bags of popcorn
20 bags of nuts
18 cake pops
18 mini cupcakes
20 assorted donuts
GIFT: 12 personalized cookies

Premium Table: €490

12 varieties of gummies
35 bags of potato chips
35 bags of popcorn
35 bags of nuts
24 cake pops
24 mini cupcakes
24 assorted donuts
24 brownie portions
Naked cake with natural flowers
GIFT: 12 personalized cookies



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OPEN BAR

WINE CELLAR INCLUDED IN THE OPEN BAR

(Choose one option during the menu tasting)

White Wine: Señorío de Nava Verdejo D.O. Rueda or El Coto D.O. Rioja

Red Wine: Familia Valdelana Crianza D.O. Rioja or Carramimbre D.O. Ribera del Duero

Cava or Sparkling Wine: Brut Nature Xenius or Reymos Selección

BEER

Cruzcampo Draft

WHISKEY

Jameson · White Label · Four Roses · JB · Dyc 8 Años · Ballantine's · Johnnie Walker

RUM

Bacardi · Cacique · Pampero · Brugal · Barceló

GIN

Larios · Larios Rosé · Puerto de India Rosé · Seagram's · Beefeater · Bombay

BRANDY · Soberano Magno

VODKA · Smirnoff

OTHERS

Tía María Martini · Malibu Coco · Amaretto Di Saronno · Pacharán · Licores Sin Alc. · Baileys

SOFT DRINKS

Coca-Cola / Coca-Cola Zero / Fanta Orange-Lemon / Tonic / Seven Up / Soda / Nestea
/ Aquarius

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COSTA DEL SOL

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