

Bbou

ICONIC HOTELS

En el B bou Iconic Hotels Cortijo Bravo



WEDDINGS 2025

MAKE A WISH

At **B bou Iconic Hotels Cortijo Bravo**, authenticity intertwines with hospitality and tradition. Every corner breathes history and charm, transporting you to the heart of Andalucía.

Here, dreams find their perfect stage: gardens that embrace, details that captivate, and moments that etch themselves into your memory forever.

Emotions transform into lasting memories, surrounded by cuisine that awakens the senses and service that cares for every moment with finesse.

AUTHENTICITY. ROMANCE. EXCLUSIVITY.





WEDDINGS 2025

WHO ARE WE?

B BOU ICONIC HOTELS

In the heart of the Costa del Sol, **B bou Iconic Hotels Cortijo Bravo** stands as a place full of inspiration. More than a boutique hotel, we are a gateway to the essence of Andalucía: authenticity, serenity, and sophistication in every detail.

Crafting Iconic Moments

We shape your dreams, transforming them into an experience you will cherish forever

TEAM

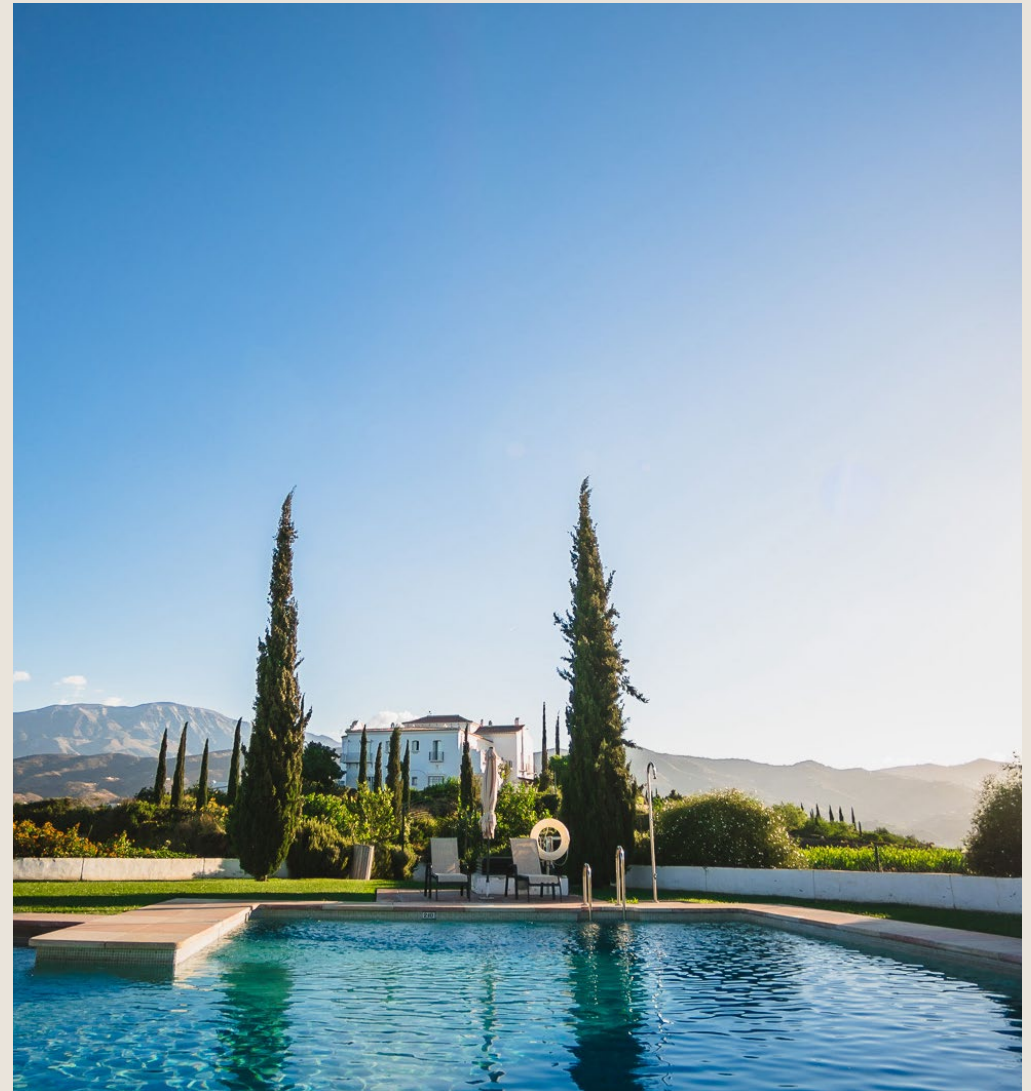
WHERE DREAMS ARE CHERISHED

Iconic gardens and architecture that become the perfect setting to breathe joy and serenity on your wedding day. While you dream of a sky filled with hope, we keep our feet firmly on the ground, ensuring every detail is cared for.

We design your experience to make every moment, from the first contact to the final dance, truly unforgettable.

Over the years, we have been witnesses and guardians of countless love stories, creating weddings that leave a lasting impression. Our hotel blends breathtaking views with the elegance and character of Andalucía, offering an atmosphere that exudes warmth and beauty.

We invite you to walk through a space where tradition and modernity meet, turning every wedding into an eternal memory.



WEDDINGS 2025

THE ESSENCE

IN EVERY DISH

Our gastronomy, paired with the dedication of our team, ensures that every moment becomes an absolute success.

Andalusian and Mediterranean cuisine, deeply rooted in tradition, blends the authenticity of timeless flavors with innovative touches and international specialties. Every dish we serve is a reflection of our passion for excellence and our connection to the land.

A Banquet with Soul
A Celebration of the Senses



WEDDINGS 2025

MAKING YOUR DREAMS COME TRUE

YOUR DAY, OUR DEDICATION

We are passionate about exceeding expectations and turning your wedding into a magical experience—a memory you'll cherish forever.

Every detail is handled with care and devotion, ensuring that each moment reflects the essence of your love. By your side every step of the way, we transform your dreams into iconic memories that will last a lifetime

Creating Unforgettable Memories

We Are Partners in Your Story

B BOU IS A PLACE WHERE EMOTIONS FIND THEIR HOME



B BOU ICONIC HOTELS



WEDDINGS 2025

WELCOME APPETIZERS

- Avocado hummus, chia seeds, and chickpeas fried with Pimentón de la Vera
- Strawberry salmorejo with goat cheese
- White garlic soup with harissa-spiced piquillo peppers and octopus
- Gourmet broccoli couscous with Greek yogurt and curry-spiced corn crumble
- Beet hummus blini with smoked pomfret
- Payoyo cheese blini with candied almonds
- Cheese tasting from near and far, served with dried fruits and preserves
- Spicy salmon tartare with shichimi togarashi and piña colada
- Shrimp cracker, king prawn, wakame wasabi, and tomato chutney
- Lobster crisp with shellfish coulis
- Shrimp and vegetable gyoza
- Cartuchitos of marinated fried fish
- Crispy tiny shrimp with roasted pepper salad from La Vega
- Cornflake-crusted cow cecina croquettes
- Burgos black pudding with quail eggs
- Bao bun with kid goat
- Boletus, shrimp, and foie cannelloni

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

WEDDINGS 2025

MENU 1

Welcome Appetizers

Starter

Prawn and pickled partridge salad with roasted pepper escalivada and pine nut vinaigrette

Main Course

Grilled Iberian pork shoulder with truffled parmentier and baby vegetables

Dessert

Chocolate fondant 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 or El Coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja or Carramimbre Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€93 + 10% VAT per person

WEDDINGS 2025

MENU 2

Welcome Appetizers

Starter

Mango ajoblanco from Vélez-Málaga with avocado ice cream and prawns

Main Course

Confit Iberian pork cheek with Ariyanas Seco Sobre Lías Finas jus, caramelized figs, and fan-cut potatoes

Dessert

Chocolate bar with passion fruit

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€94 + 10% VAT per person

WEDDINGS 2025

MENU 3

Welcome Appetizers

Starter

Shrimp carpaccio, avocado emulsion, and herring caviar

Main Course

Iberian pork tenderloin with cardamom and mango spiced jus,
vine tomato, and potato gratin

Dessert

Mille-feuille with cream and custard

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€99 + 10% VAT per person

WEDDINGS 2025

MENU 4

Welcome Appetizers

Starter

Foie escalope over vegetable and nut risotto with marinated
fig and mango chutney

Main Course

Cod with pil pil sauce over cauliflower emulsion

Dessert

Chocolate and biscuit tart with milk chocolate and custard

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€99 + 10% VAT per person

WEDDINGS 2025

MENU 5

Welcome Appetizers

Starter

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

Starter

Leg of young Málaga goat in its jus, mushroom parmentier, and vegetable chips

Starter

Chocolate semi-sphere with passion fruit

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€104 + 10% VAT per person

WEDDINGS 2025

MENU 6

Welcome Appetizers

Starter

Wild sea bass fillet with fennel ratatouille, Málaga-style cumin and almond marinera sauce

Starter

Duck confit in mango and spiced papaya jus, served with dragon fruit, avocado parmentier, and vegetable chips

Starter

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 or El Coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja or Carramimbre Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€104 + 10% VAT per person

WEDDINGS 2025

MENU 7

Welcome Appetizers

Starter

Pink gazpachuelo with hake and prawns, scented with Manzanilla wine

Main Course

Simmental beef tenderloin with Pedro Ximénez jus, potato gratin, broccolini, and baby carrots

Dessert

“La Axarquía” mousse with Algarrobo cake

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€105 + 10% VAT per person

WEDDINGS 2025

MENU 8

Welcome Appetizers

Starter

Wild scarlet prawn in brothy rice

Main Course

Beef tenderloin with black truffle jus and vegetable tatin in puff pastry

Dessert

Caramel and hazelnut chocolate mousse

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

To choose from

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 Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€120 + 10% VAT per person

WEDDINGS 2025

MENU 9

Welcome Appetizers

Duration: 1 hour and 30 minutes

Includes:

*Cheese Station, a selection of national and international cheeses
Rice Station*

Main Course

Beef Wellington with sautéed mushrooms

Dessert

Butter puff pastry tart with apple and dulce de leche ice cream

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

To choose from

White Wine

Señorio de Nava Verdejo D.O. Rueda or El Coto D.O. Rioja

Red Wine

Familia Valdelana Crianza D.O. Rioja or Carramimbre Roble D.O. Ribera del Duero

Cava or Sparkling Wine

Brut Nature Xenius or Reymos Selección

Price:

€114 + 10% VAT per person

WEDDINGS 2025

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

€31.50/person + 10% VAT

(Other dishes available upon request)



OTHER DISHES TO CHOOSE FROM

STARTERS

Creamy pine nut ajoblanco over shrimp carpaccio and Sichuan pepper ice cream

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

Slices of smoked cod in an avocado and roasted pepper timbale with prawns, tapenade, and roe vinaigrette

Semi-sphere mousse of goose and Cabrales cheese with mango chutney and red berries

Málaga-style salad with avocado wrapped in a timbale of smoked cod slices, orange vinaigrette, and watercress tapenade

Timbale of avocado and seafood salad with picual olive oil aioli and prawns

OTHER DISHES TO CHOOSE FROM

SOUPS AND CREAMS

Snow crab salmorejo with roasted avocado, amaranth sprouts, and herring roe

Málaga-style “colorá” soup with hake, prawns, cumin, and almond pesto (majaillo)

Chestnut and mushroom cream with seared avocado and Canillas kid goat cannelloni

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

Chestnut and sweet potato cream with Canillas kid goat cannelloni glazed with Pedro Ximénez and toasted almonds

Turbot fillet and prawns in gazpachuelo made from rockfish stock, served with picual olive oil mayonnaise from Mondrón and marinated with Ariyanas Seco Sobre Lías Finas wine





OTHER DISHES TO CHOOSE FROM

FISH

Roasted wild sea bass fillet with roteña sauce and Oloroso sherry

Grilled snapper fillet with almond romesco and green asparagus

Roasted salmon fillet with asparagus mousseline, kale, and dried tomato and pine nut oil

Cod loin with pil pil sauce and seafood pisto

OTHER DISHES TO CHOOSE FROM

MEAT

Beef cheek with honey-glazed chestnuts and vegetable chips

Kid goat Wellington with truffled jus, parmentier, chestnuts, and mini vegetables

Iberian pork tenderloin in lemon thyme jus, potato flower, and black trumpet mushrooms

Beef tenderloin in black truffle jus, seared foie, chestnut purée, and roasted baby vegetables

TIMELESS FLAVORS,, INNOVATIVE CREATIONS
THE ESSENCE OF OUR CUISINE



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 room for the newlyweds:

Junior Suite

Block of 4 Double Rooms with Bed and Breakfast at special rates.

For additional rooms, please check minimum stay conditions and prices (non-exclusive reservations) two months in advance.

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

Furniture: tables and chairs

Wedding stationery: menus, table numbers, seating chart

Qualified staff: maître d', chefs, and waitstaff

Cloakroom and parking service

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.*



EXTRA SERVICES



Ceremony Celebration: €900

Includes the setup of 56 distressed white wrought iron chairs, a table, and a 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

(Additional prices for the open bar available upon request)

Gin and Tonic Bar during the Welcome Cocktail: €300

(+€90/bottle for premium options)

(Additional prices for the open bar available upon request)

Sherry Pourer in Traditional Attire: €350

Serving Manzanilla or Fino sherry with typical attire and sherry glasses.

Ham Carving Service: €800

Includes professional carving and Iberian acorn-fed ham from Guijuelo during the welcome cocktail.

Cheese Station:

€5/person supplement

Enjoy a geographical journey with our variety of cheeses.

All extra service prices include VAT

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

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, including travel costs: €150
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:
€22/adult, 4 hours (min. 120 people)
€25/adult, 4 hours (80–120 people)
€38/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



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: €3.50/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

— 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





— 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

B BOU IS CELEBRATING LOVE

Bbou
I C O N I C H O T E L S

B BOU ICONIC HOTELS CORTIJO BRAVO

COSTA DEL SOL

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