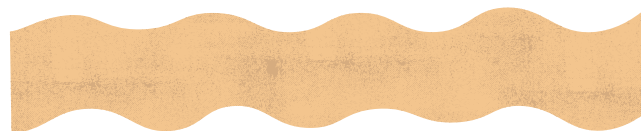




WEDDINGS 2025



**HOTEL
ONA MARINAS DE NERJA**

The perfect location for your wedding!!

Attention to details and service are the reason for our existence!!

We make sure that a very special day becomes an unforgettable memory and your dreams come true .

Ona Marinas de Nerja is the ideal place for your Wedding Reception!

Its location within a unique environment , right on the beach itself facing the sea, with spectacular views and sunsets, make this hotel a romantic place with a special charm and elegance



ONA MARINAS DE NERJA



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ONA MARINAS DE NERJA



Ceremonies

An outdoor ceremony on our garden, is a stunning location overlooking the sea!!!
A picture that most people can only dream of having.

RENTAL CEREMONY AREA.....700€ + VAT

Includes: White chiavari chairs, white Carpet, Sound equipment

Flowers are not included. Ask for prices





Reception Garden

Cocktail garden offers guests a warm and welcoming ambience!!
An outdoor location in our garden at the sea front





BALLROOM "ALBATROS"

With a capacity for 300 guests, the Albatros ballroom is the perfect place for capturing the right atmosphere on your wedding day.

This room also offers a fully functional Bar and sound system





BEACH RESTAURANT

Located in a prime position on the Beach and a capacity for 110 guests, The Beach Restaurant is the ideal place for small Wedding Dinners.



ONA MARINAS DE NERJA



OUR WEDDING PACKAGE MENUS INCLUDE

Everything you need for your Perfect Wedding Day !!

- WELCOME RECEPTION with drinks in our garden (1 hour)
- DRINKS during the meal
 - Free-flowing Red & White Wine
 - Draught Beer
 - Soft Drinks
- SPANISH CHAMPAGNE (Cava) for the Speeches
- TASTING MEAL
- FRESH FLORAL TABLE CENTERS
- PERSONALIZED PRINTED MENU CARDS
- SEATING PLAN
- ELEGANT "CHIAVARI" CHAIRS
- Beautiful SEA VIEW ROOM FOR THE BRIDE & GROOM the night of the Wedding with Cava and Fruits
- SPECIAL ACCOMODATION RATES for your guests (subject to availability and minimum stay)



NOTE

The main course option (Fish / Meat/ Veg) must be advise 15 days in advance .

Menu price is based on the main course

The menu prices are for a minimum of 60 adults (Sunday to Friday) . Minimum number on Saturdays are 120 guests

Prices + VAT (10%)

Please , ask for SPECIAL CONDITIONS AND RATES from November to March !!





THE MENUS !!

We are delighted to present you with our gastronomic offers for banquets. It goes without saying we are willing to assist you in making this day truly magical. So should you have any queries or preferences please don't hesitate to let us know, so our team might use everything in their hands to make your wishes come true.

WEDDING PACKAGE MENUS

1.- WELCOME DRINKS in our Gardens with :

Red & White Wine, Draught Beer, Soft Drinks, Cava cocktail

Also you can add canapes to your Welcome Reception. 4 Options to choose: 6,00€ + VAT. Please select appetizers from the following :

- *Spanish Serrano Ham with Breadstick*
- *Assorted of Spanish Cheeses*
- *Smoked Salmon Macaroons with Cream Cheese*
- *Pate toast with Raspberry Marmalade*
- *Gazpacho shots (Andalusian cold soup)*
- *Cherry Tomato and mozzarella skewer*
- *Serrano Ham croquettes*
- *Crispy Prawns trio with bittersweet sauce*
- *Brie Cheese with raspberry marmalade*
- *Marinated Chicken with Soy and tomato marmalade*
- *Cheddar cheese twister with caramelized onions*
- *Spanish omelette with fried green peppers*
- *Quiche lorraine*



2.- MENU.

You can create your own 3 courses menu. Please select one dish of the 3 sections that we present you:

- 1 Starter
- 1 Main course (Fish or Meat). These options must be confirmed 15 days prior the wedding day
- 1 Dessert

Note: Please note that with banqueting each guests must be served the same meal in order to deliver exceptional quality and service.

All the menus include House Red & White wine served during the meal, local Draught Beer, soft drinks and Cava served during the toasts.

We also offer you a **SALAD BUFFET AND BBQ** option

SPECIAL MENUS: If you have any special request or if any of your guests have a particular dietary requirement, we would be delighted to discuss these matters with you



TO CREATE YOUR OWN MENU

1.- Choose one STARTER

STARTERS

CHICKEN AND MUSHROOM VOL-AU-VENT

In a white wine sauce

OR

MANGO & AVOCADO DUO WITH MARINATED SALMON

and salmon caviar with mango vinaigrette

OR

TROPICAL FRUIT SALAD

Prawns skewer with panko and
our cocktail sauce with spicy touch

OR

VELE E TARTUFO

With ricota sauce

OR

TRADITIONAL CAESAR SALAD

with sautéed chicken, parmesan cheese
and yogurt Caesar sauce

OR

SMOKED SALMON ROLL

STUFFED WITH AVOCADO CREAM

Crab and radish mayonnaise

OR

GOAT'S CHEESE AND CRISPY CHICKEN SALAD

with nuts, onion and bacon jam with honey ,
and mustard vinaigrette





2.- Choose MAIN COURSE

You can choose one FISH option & one MEAT option . These options and the numbers of each option must be confirmed 15 days prior the wedding day

FISH OPTIONS

LOIN OF HAKE WITH PIL-PIL SAUCE

Served with mini steamed potatoes and sautéed vegetables

82,00€

OR

SUPREME OF WHITE FISH WITH PRAWNS AND FENNEL SAUCE

Sautéed vegetables and basmati rice

87,00€

OR

SALMON GRILLED SERVED WITH CHAMPAGNE SAUCE

Baby potatoes with butter and herbs and baby carrots

87,00€

OR

FILLET OF SEA-BASS ON A BED OF GREEN BEANS WITH MANGO

Almond seafood juice and baby potatoes with butter and herbs

91,00€

OR

SLOW-COOKED COD WITH ALI-OLI GLAZED

Piquillo pepper coulis and mini steamed potatoes

94,00€

OR

MONKFISH WITH AMERICAN SAUCE

Sautéed vegetables and mini steamed potatoes

97,00€

Note: all prices +10% VAT





MEAT OPTIONS

GLAZED SUPREME OF TURKEY IN CRANBERRY SAUCE

Potato anna and sautéed vegetables

82,00€

OR

STUFFED CHICKEN WITH SPINACH AND GOAT CHEESE PORT WINE SAUCE

De luxe potatoes and sautéed vegetables

87,00€

OR

ROAST PORK LOIN WITH MALAGA WINE SAUCE

Potato dauphinoise and sautéed vegetables

87,00€

OR

SLOW COOKED RACK OF LAMB LACED WITH ITS OWN JUICES

Served on a bed of cous cous and dried fruits

92,00€

OR

ROAST BEEF WITH YORKSHIRE SAUCE

De luxe potatoes and sautéed vegetables

94,00€

OR

FILLET OF BEEF

Potato anna and sautéed vegetables

97,00€

Note: all prices +10% VAT

SAUCES:

- Black Pepper sauce
- Mushroom sauce
- Red Wine sauce
- Gravy sauce
- Boletus and Foie sauce
- Port wine sauce
- Cranberry sauce





3.- Choose DESSERT OR CAKE

- THREE CHOCOLATES MOUSSE
- CHEESE MOUSSE WITH MANGO AND RASPBERRY
- BROWNIE WITH VANILLA ICE CREAM
- BACCARAT WITH CARAMEL AND TRUFFLE ICE CREAM
- WARM TARTE TATIN WITH TOFFEE ICE CREAM
- MANDARIN AND CHOCOLATE IMPERIAL



Extra Wedding CAKE to cut (Spanish wedding Cakes)

- MONTBLANC (Truffle, cream, custard creme, white chocolate icing)
- TRUFFLE & DOUBLE CHOCOLATE (Chocolate and whipped truffle)
- NOUGAT AND CUSTARD CREAM
- FRESH FRUIT CAKE
- TIRAMISU CAKE
- RED VELVET CAKE



ONA MARINAS DE NERJA



VEGETARIAN/VEGAN MENUS

CREAM OF VEGETABLE SOUP

with croutons

OR

AVOCADO TIMBALE WITH MANGO

Nuts with tapenade and bitter orange

OR

TOMATO AND FRESH MOZZARELLA SALAD

drizzled with virgin oil, modena vinegar and basil

OR

VEGETABLE PUFF PASTRY

with pillaf rice and grilled asparagus

AND

STUFFED RED PIQUILLO PEPPERS

with mushrooms and leek on a bed of pillaf rice

OR

VEGETABLE LASAGNE

with fresh tomato and spinachs

OR

GREEN BEANS SAUTÉED WITH MANGO

on a bed of pillaf rice with raisins and almonds

OR

MUSHROOM RAVIOLI WITH DUO OF SAUCES

Pesto and Herbs and Tomato confit

Note: the cost of the vegetarian/vegan menu will be the same than the cheapest main course option

KIDS MENU

from 3 to 12 years old

STARTERS: Slice of pizza and croquettes
&

MAIN COURSE:

Breaded escalope of chicken with French fries
OR

Hamburger with French fries

OR

Nuggets with French fries

&

Ice Cream

29,00€

Note: all prices +10% VAT



ONA MARINAS DE NERJA



SALAD BUFFET, PAELLA Y BBQ

Welcome Reception

MENU

SALAD BUFFET

*The salad buffet and Paella will be available from the beginning of dinner
Gazpacho (Andalusian cold tomato soup) with garnishes

Cold vegetable soup
Mozzarella and tomato salad
Boiled king prawns
Pasta salad
Guacamole with Nachos
Tuna , tomato and lettuce
Chicken curry salad
Smoked salmon
Choice of vegetables
Sauces and Pickles

&

MIXED PAELLA AND VEGETABLE PAELLA

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BBQ

Chicken , Pork, Beef, Lamb cuttles, Sausages
Fish option
Baked/Roast potatoes and sauces

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DESSERT

83,00€

Note: all prices +10% VAT

A TOUCH OF DISTINCTION

SPANISH CAVA OR LEMONADE : A Stand of Cava and Water or a Lemonade Trolley will be available 30 minutes before the ceremony . 250€ (for 80 guests)

LATE NIGHT SNACKS: Sandwiches and Crisps Or Hot Dogs and Hamburgers

6,50€ per person catered for a minimum of 70% of the total guests (minimum number of 50)



ONA MARINAS DE NERJA



BAR DISCO

A minimum spend of **1.900€** (VAT included) is required to cover the cost of the Room Rental, waiter service, and DJ 4 hours . We offer you 2 options :

OPTION 1: The couple pay the minimum spend

The couple pay for this amount before the wedding day and on the night everybody has free drinks up until the minimum amount of 1.900€. When it reaches the minimum amount, the bar tab has been used up and everyone can then buy their own drinks . (The couple must sign the final bill on the night of the wedding before they leave the room.)

OPTION 2: Guests pay for their own drinks

In this case the hotel will ask for a credit card details to have on file as guarantee. If at the end of the night , when the bar closes, the minimum amount has not been spent by the guests, the barman will procedure a ticket for the rest of the money owing and the couple must sign that ticket on the night of the wedding before they leave the room.

The amount owed (the difference in what was spent on the night to what should have been spent= the minimum spend of 1.900€) will be billed to the couple, on check out of their room the following day. this will be paid at the reception the day after .





CONDITIONS & THINGS TO DO !!

- Make an appointment with us to view our wedding facilities
- Estimate number of guests you expect and be sure to enquire about our minimum number and policy
- Pay a non refundable deposit of 1.000€ to secure your reservation

1 year to 1 month prior ...

- Tasting meal and confirmation of the menu, wines, and general format of the day (the menu must be confirmed 1 month prior to the event). A second deposit of 1.000€ must be done the day of the tasting meal.
- To receive quotation
- A month before the wedding day, a second deposit of 30% of the balance must be done
- Finalize the small details and arrangements

2 weeks before to go....

- Numbers of guests must be confirmed 14 days prior to the event. (The invoice will be charged according to this number)
- Send the table plan with the final number of guests and menu options
- Settle outstanding bill balance with hotel. Final payment must be done a week before the wedding day

48 hours countdown...

- To finalize all aspects of your day. Any monies outstanding between the couple and the hotel can be settled the morning before your special day.

"I DO" day...

- Arrive smiling and excited and enjoy your BIG DAY!!!!

Thank you very much for your interest shown in ONA MARINAS DE NERJA. We are at your entire disposal should you have any queries or require any explanations.

