



Bbou

ICONIC HOTELS

WHERE THE DREAMS ASSUME FORM

CORTIJO BRAVO 2026

At **B bou Iconic Hotel Cortijo Bravo**, authenticity seamlessly merges with hospitality and tradition. Every corner exudes history and charm, immersing you in the essence of Andalusia. Here, dreams discover their ideal backdrop: gardens that envelop, details that astonish, and moments that are eternally imprinted in memory. Emotions are converted into enduring memories, enveloped by a culinary experience that stimulates the senses and a service that attentively caters to every moment.

AUTHENTICITY. ROMANTICISM. EXCLUSIVITY.



WELCOME TO

B BOU ICONIC HOTELS

In the heart of the Costa del Sol, the B bou Iconic Hotel Cortijo Bravo emerges as a source of inspiration.

More than a boutique hotel, we serve as a portal to the essence of Andalusia: authenticity, tranquility, and sophistication in every detail.

Artisans of memorable moments
We mold your aspirations, converting them into an unforgettable experience.

WHERE DREAMS ARE NURTURED

Iconic gardens and architecture provide an exquisite backdrop for experiencing joy and tranquility on your wedding day. As you envision a celestial celebration, we remain grounded, meticulously attending to every detail.

We crafted your experience to ensure that every moment, from the initial contact to the final dance, remains unforgettable.

Throughout the years, we have observed and safeguarded numerous love stories, orchestrating weddings that create enduring memories. Our hotel merges stunning vistas with the sophistication and charm of Andalusia, providing an ambiance that radiates warmth and beauty.

We invite you to explore a setting where tradition and modernity converge, transforming each wedding into an everlasting memory.





SPACES

Bou Iconic Hotel Cortijo Bravo provides a distinctive venue for celebrations and events, accommodating between 10 and 300 guests. Nestled in a valley with views of the Mediterranean Sea and enveloped by subtropical flora, the hotel harmoniously blends Andalusian charm with enduring sophistication.

The gardens, patios, and lounges, seamlessly integrated with nature, create an ideal backdrop for the Welcome Cocktail and Gala Dinner, enveloped in an ambiance of tranquility and elegance. The cocktail reception may be hosted on our main terrace, which offers stunning views of the Mediterranean Sea and the lush subtropical fields that encircle the estate—a setting that encourages relaxation and appreciation of the present moment.

For guests seeking to prolong the celebration, our event spaces are converted into intimate settings where you can raise a toast, relish music, and commemorate while maintaining the connection to nature that renders Cortijo Bravo a genuinely enchanting venue.







THE ESSENCE IN EACH DISH

Our culinary offerings, coupled with the commitment of our team, ensure that each moment will be a resounding success.

Andalusian and Mediterranean cuisine, profoundly anchored in tradition, merges the authenticity of age-old flavors with innovative elements and global specialties. Each dish we present reflects our commitment to excellence and our bond with the land.

A soulful banquet

A celebration of the senses.

WELCOME HORS D'OEUVRES

Guacamole infused with chia seeds and accompanied by vegetable
crudités

Strawberry salmorejo garnished with goat cheese

Mango ajoblanco adorned with flaked almonds

Pickled anchovies

Gilda

Payoyo cheese blini complemented by caramelized almonds

“Here and There” cheese tasting featuring assorted nuts

Tuna tartare served on rye bread with avocado and lime

Prawn crackers paired with king prawns, wasabi, and tomato chutney

Crispy prawns accompanied by sweet chili sauce

Marinated fried fish cones

Crystal prawns served with roasted pepper salad from La Vega

Beef cecina croquettes

Burgos black pudding with quail egg

Crispy porcini mushroom croquettes

Pear and cheese fagottini drizzled with truffle sauce

Vegetable samosas

Bao bun filled with cochinita pibil

Duck confit cannelloni au gratin with béchamel

BEVERAGES DURING THE WELCOME APERITIF

Red and white wines

Beers, water, and soft beverages

WEDDINGS 2026

MENU 1

Welcome refreshments

Incoming

Cannelloni filled with goat cheese from Canillas, served on a bed of sautéed mushrooms and green beans, accompanied by mango cream and foie gras.

Entree

Rice soup with wild prawns

Dessert

Orange sponge cake accompanied by dark chocolate cream.
Coffee and herbal teas.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€99 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 2

Welcome refreshments

Incoming

Cashew ajoblanco accompanied by tomato tartare, herring roe, and seared scallop.

Entree

Iberian pork tenderloin in a Pajarete wine reduction, accompanied by artichoke flower and potato parmentier with Iberian ham.

Dessert

Mille-feuille with cream and cinnamon.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€103 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 3

Welcome refreshments

Incoming

Prawn carpaccio accompanied by avocado emulsion, citrus dressing, and trout roe.

Entree

Iberian pork shoulder accompanied by Mozarabic date and potato blossom sauce, garnished with caramelized figs.

Dessert

Supreme chocolate accompanied by toffee and mascarpone.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€105 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 4

Welcome refreshments

Incoming

Roasted sea bass fillet accompanied by candied vegetables and star anise.

Entree

Grilled Iberian pork secreto accompanied by baby potatoes and Padrón peppers.

Dessert

Lemon cream tart topped with glazed meringue.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€108 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)



WEDDINGS 2026

MENU 5

Welcome refreshments

Incoming

Pan-seared foie gras taco accompanied by a rich fig and raisin risotto

Entree

Roasted cod loin accompanied by a delicate mango pil-pil sauce,
served on a bed of green beans and muscatel raisins.

Dessert

Chocolate mousse accompanied by caramel and hazelnuts.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€109 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 6

Welcome refreshments

Incoming

Avocado and mango timbale encased in smoked salmon,
accompanied by strawberry spheres and prawns.

Entree

Confit Iberian pork cheek in its own sugarcane honey reduction,
accompanied by extra virgin olive oil parmentier and vegetable crisps.

Dessert

Cheese paired with limoncello and a red berry sauce.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family Valdelana
Elevation D.O. Rioja Reymos Selection*

€110 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 7

Welcome refreshments

Incoming

Timbal of smoked cod and prawns accompanied by roasted peppers and roe vinaigrette

Entree

Duck confit with candied lemongrass, accompanied by mango juice and a hint of cinnamon.

Dessert

White chocolate and passion fruit semi-sphere.
Coffee and herbal infusions.

WINE CELLAR

*Lordship of Nava Verdejo D.O. Wheel Family
Valdelana Elevation D.O. Rioja Reymos Selection*

€114 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

AXARQUÍA MENU

Welcome refreshments

Incoming

Monkfish and prawn gazpachuelo accompanied by arbequina olive mayonnaise

Entree

Confit suckling goat from Malaga, prepared at a low temperature in its own thyme and rosemary-infused juices, accompanied by baby potatoes.

Dessert

Mango mousse from La Axarquía, accompanied by pistachio and milk chocolate.
Coffee and herbal infusions.

WINE CELLAR

*Señorío de Nava Verdejo D.O. Rueda Familia Valdelana Crianza D.O. Rioja
Reymos Collection*

€110 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 9

Welcome refreshments

Incoming

Lobster-infused rice soup.

Entree

Grilled beef tenderloin accompanied by truffle jus, chestnut parmentier, and broccoli.

Dessert

White chocolate half-sphere filled with infused cream, vanilla, and strawberry cream.
Coffee and herbal infusions.

WINE CELLAR

Señorío de Nava Verdejo D.O. Rueda Familia Valdelana Crianza D.O. Rioja Reymos Collection

€132 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)

WEDDINGS 2026

MENU 10

Welcome Refreshments

(Maximum service duration: 1 hour and 30 minutes)
Includes: Station for national and international cheeses.
Rice station.

Entree

Beef cheek in palo cortado reduction, sautéed bimi, and truffled parmentier.

Dessert

Bavaroise featuring Jijona nougat and passion fruit cream atop a sponge cake foundation.
Coffee and herbal infusions

WINE CELLAR

Señorío de Nava Verdejo D.O. Rueda Familia Valdelana Crianza D.O. Rioja Reymos Collection

€120 per individual

(10% VAT excluded. Menu items and wines are subject to change in 2027)



KIDS' MENU

WELCOME REFRESHMENTS

Entree

Chicken escalope, potatoes, and croquettes.

Dessert

Vanilla and chocolate gelato

Drinks

Fruit juices, carbonated beverages, and mineral water

€35.00 per individual

(10% VAT excluded.

Menu items and wines are subject to change in 2027

ADDITIONAL DISHES AVAILABLE FOR SELECTION

Below, we present our curated selection of dishes that you can personalize to craft the ideal menu for your celebration. The bride and groom will have the opportunity to select and customize various dishes within each proposal, blending appetizers, soups, and main courses according to their preferences. Furthermore, it is feasible to incorporate additional options or implement special modifications for an additional fee, ensuring that each menu embodies your unique style and personality.

STARTERS

Creamy ajoblanco with pine nuts, served on prawn carpaccio and avocado ice cream

**** Kumato and forest fruit gazpacho accompanied by mini avocado tartare, mango, prawns, and scallop

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

**** Goose and Cabrales cheese mousse hemisphere, complemented by mango chutney and red berries

Malaga salad featuring avocado encased in a timbale of smoked cod flakes, complemented by orange vinaigrette and watercress tapenade

**** Avocado timbale accompanied by seafood salad with picual aioli and prawns

CREAMS

Spider crab salmorejo accompanied by roasted avocado, amaranth sprouts, and herring roe

**** Malaga-style hake and prawn soup infused with cumin and almond paste

**** Chestnut and mushroom cream featuring roasted avocado and goat cheese cannelloni

**** Roasted scarlet prawn served with exquisite seafood and spider crab cream, coral ravioli, and vegetables garnished with crispy seaweed

ADDITIONAL DISHES AVAILABLE FOR SELECTION

Chestnut and sweet potato cream accompanied by Canillas goat cannelloni, glazed with Pedro Ximénez sherry and toasted almonds.

**** Turbot loin and prawns served in a gazpachuelo crafted from rockfish stock, complemented by Mondrón picual mayonnaise and marinated with Ariyanas Seco Sobre Lías Finas wine.

FISH

Roasted wild sea bass fillet accompanied by Rota-style sauce and oloroso sherry

**** Grilled red snapper fillet served with almond romesco and wild asparagus

**** Roasted salmon fillet paired with asparagus mousseline, kale, and sun-dried tomato and pine nut oil

**** Cod loin featuring pil-pil sauce and seafood ratatouille

MEATS

Beef cheek accompanied by honey-glazed chestnuts and vegetable chips

**** Goat Wellington served with truffle jus, parmentier potatoes, chestnuts, and baby vegetables

**** Iberian pork tenderloin in a lemon thyme jus, potato blossom, and black trumpet mushrooms

**** Beef tenderloin in black truffle jus, foie gras taco, chestnut cream, and roasted baby vegetables

Prices available upon request. The menu may vary based on seasonal changes and product availability.



INCLUDED IN THE COST

SPACE LEASING

Sampling various dishes months prior to the wedding:

2 people: weddings with fewer than sixty guests

4 individuals: weddings accommodating 60 to 119 guests

6 individuals: weddings exceeding 120 attendees

Accommodations for the bride and groom: Junior Suite.

Four double rooms have been reserved for bed and breakfast at preferential rates (please inquire for pricing). Should additional rooms be required, minimum stay requirements and pricing will apply (no exclusivity agreements), with a notice period of two months.

Table linens in diverse hues, dinnerware, glassware, utensils, and decorative centerpieces

Furniture, tables, and seating.

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

Maître d' service, appropriately qualified chefs and servers

Cloakroom services and parking facilities

Late-night indulgence of warm bread rolls accompanied by Jabugo ham broth.

47-seater bus (Round trip) Maximum distance: Málaga

These conditions are applicable for a minimum of 150 guests.

ADDITIONAL SERVICES

Ham slicer: €850

Includes a professional carving service and Reserva Guijuelo acorn-fed ham during the welcome cocktail.

Cheese station: €7.00 per person

A culinary journey across various regions featuring a meticulously curated assortment of artisanal cheeses.

Supplementary conditions

For daytime weddings in the high-temperature season, it is essential to secure shade to guarantee the comfort of guests and the successful execution of the outdoor event.

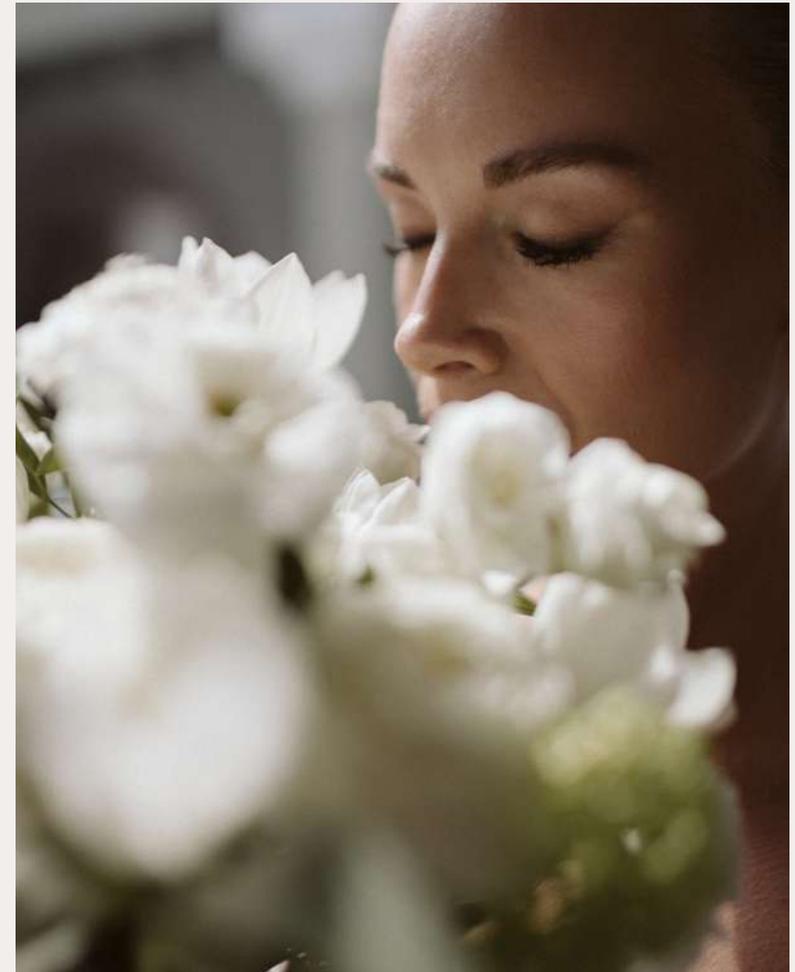
Available shading options:

Parasols: €70 each

Shade structures (150 m²): Kindly inquire.

Prices for additional services include VAT.

Prices are calculated for a maximum of 150 diners; please inquire about the conditions for different group sizes.







ADDITIONAL SERVICES

Rice station during the cocktail hour: €6.00 per person

Delight your guests with a station offering freshly prepared rice dishes. It encompasses the selection of two varieties of rice from the following options:

- Forbidden rice
- Seafood paella with rice
- Velvety risotto
- Traditional Fideuá

Málaga biznaga artisan

A quintessential Andalusian atmosphere will prevail during the cocktail hour. We will feature a biznaguero attired in traditional Malaga attire, adding an authentic and classic element to the event.

Biscuit-making service with travel: €180

Natural biznagas: €4.50 each

Malaga terminal of the Port of La Caleta

A proposal inspired by the most iconic flavors of Malaga, ideal for enhancing a cocktail or serving as a late-night snack:

- Malaga Pipirrana Station
- Crystal shrimp cartridges
- Small casseroles of “regional” clams with garlic
- Natural fine clams sourced from La Caleta (1 unit)

Price is subject to market fluctuations; a personalized quote will be provided.

ADDITIONAL SERVICES

Open bar

Includes premium beverage service for four hours, featuring specialized staff and a selection of top-tier brands.

€25 per adult – 4 hours (minimum of 120 participants)

€30 per adult – 4 hours (for 80 to 120 participants)

€40 per adult – 4 hours (for groups of 40 to 80 individuals)

Additional hour of open bar: €850

Music and ambiance

Curate the ideal soundtrack for your special day with musical selections customized for every moment of the celebration. Live music will be featured during the ceremony, cocktail hour, lunch, dinner, or open bar.

Prices fluctuate based on the duration of training and services provided.

Professional disc jockey

From the ceremony, lunch or dinner, to the four hours of open bar: €1,300

SGAE charges and electrical connections

Applicable solely if the bride and groom engage an external band or DJ: €300

Additional DJ hour: €100



ADDITIONAL SERVICES

Supplementary transportation

Additional round-trip bus fare: €590

An optimal choice to streamline the transfer of guests while ensuring a comfortable, secure, and hassle-free experience.

Cocktail lounge

Enhance your cocktail or open bar experience with a live cocktail station that offers a unique and original flair.

It encompasses the artisanal crafting of both classic and tropical cocktails, including daiquiris, mojitos, non-alcoholic piña coladas, and San Francisco, among others.

Setup fee: €250 (for two hours of service during the open bar)

Price for each additional cocktail: €10

Culinary arts and supplementary entertainment

- Popcorn machine: €280
- Two-hour open bar service.
- Mini-burgers and mini-hot dogs: €3.50 each (available during late-night service).

Children's amusement:

Two specialized monitors to engage children with activities including gymkhanas, clowns, treasure hunts, magic shows, a bouncy castle, a mechanical bull, and more.

(Consult prices based on the type of activity and duration of service.)

Childcare service: (Pricing available upon request.)

Specific details

Churros and chocolate stand: A classic and delectable conclusion to the celebration.

(Prices fluctuate based on the number of guests.)

Relaxing garden ornamentation:

Establish a sophisticated and relaxing ambiance in your outdoor areas, perfect for cocktails or an open bar.

(Prices fluctuate based on installation and spatial dimensions.)



CAKES AND CUPCAKES

Sweet table: €275

- 8 varieties of gummy bears
- 12 bags of potato crisps
- 12 bags of popcorn
- 12 bags of nuts
- 12 assorted doughnuts

Mesa cake: €365

- 10 varieties of gummy confections
- 20 bags of potato crisps
- 20 bags of popcorn
- 20 bags of nuts
- 18 cake pops
- 18 assorted donuts
- Customized cookies

Tabletop: €500

- 12 varieties of gummy confections (6 kg)
- 30 bags of potato crisps
- 30 bags of popcorn
- 30 bags of nuts
- 24 cake pops
- 24 miniature cupcakes
- 24 assorted doughnuts
- 24 brownie portions
- Customized cookies

Gift: Naked cake adorned with fresh flowers





— OPEN BAR —

Wine available at the open bar

Wines

White wine: Señorío de Nava Verdejo D.O. Rueda

Red wine: Familia Valdelana Crianza D.O. Rioja

Cava or sparkling wine: Brut Nature Xenius and Reymos Selección

Beer: Cruzcampo Draft

Whisky: Jameson, White Label, Four Roses, JB, Dyc 8 Year Old, Ballantine's, Johnnie Walker

Rum: Bacardi, Cacique, Pampero, Brugal, Barceló

Gin: Larios, Larios Rosé, Puerto de Indias Rosé, Seagram's 0.0, Beefeater, Tanqueray

Brandy: Soberano Grande

Vodka: Smirnoff

Liqueurs and other spirits: Tia Maria, Martini, Malibu Coco, Amaretto Di Saronno, Pacharán, Baileys, Blanco Tequila, non-alcoholic liqueurs.

Soft drinks and mixers: Coca-Cola, Coca-Cola Zero, Fanta Orange-Lemon, Tonic Water, Seven Up, Soda Water, Nestea, Aquarius

Prices for additional services include VAT.

Prices are calculated for a maximum of 150 diners; please inquire about the conditions for alternative scenarios.

Bbou

ICONIC HOTELS

CONTACT

Our team is dedicated to crafting the wedding of your dreams in one of the most exclusive and enchanting venues in La Axarquía, Málaga.

Events and Experiences

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B BOU ICONIC HOTELS CORTIJO BRAVO

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