



Bbou

ICONIC HOTELS

WHERE THE DREAMS ASSUME FORM

LA VIÑUELA 2026



WELCOME TO
B BOU ICONIC HOTELS

In the heart of the Costa del Sol, the B bou Iconic Hotel **La Viñuela emerges as a destination where indelible memories begin to form.**

Spanning more than 15,000 square meters, this unparalleled enclave is a genuine gem: nature serves as the essence of your celebration, infusing each moment with a magical and captivating ambiance.

Envision uttering “I do” amidst verdant foliage, with the mountains as witnesses and beneath the warm sun of the Costa del Sol.

Here, each detail is transformed into an unforgettable iconic experience.

WHERE ASPIRATIONS

They look after one another.

Every corner is crafted to envelop your celebration in comfort, nature, and elegance.

Our rooms and suites serve as a sanctuary for relaxation; the library fosters tranquility, the pool provides a much-needed retreat, and the private spa presents an oasis of well-being tailored for you and your guests.

We aim for you to relish every moment without concern, confident that each detail has been meticulously crafted to embody our unwavering dedication to your experience.

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





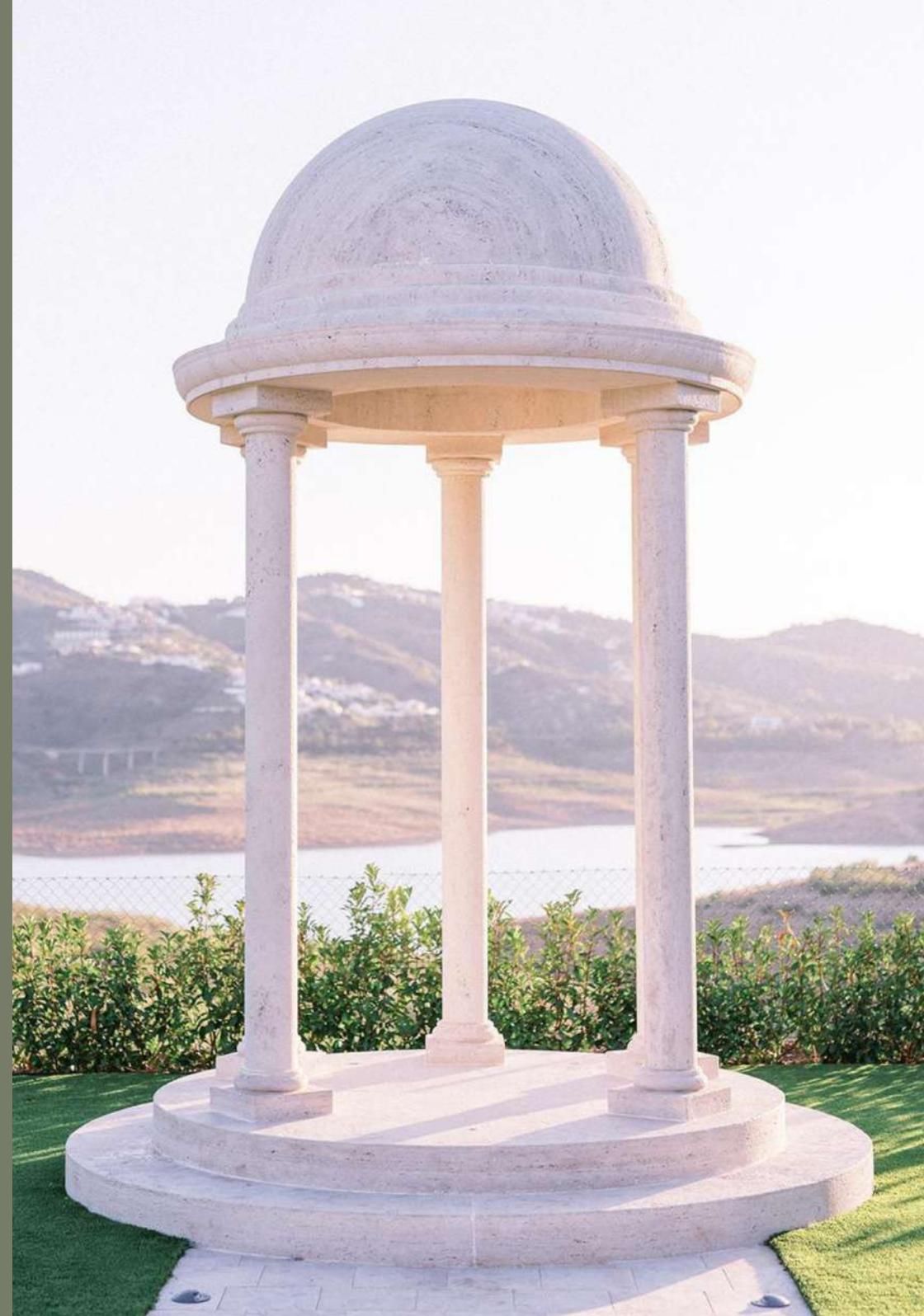
SPACES

B bou Iconic Hotel La Viñuela provides a distinctive venue for celebrations and events, accommodating between 10 and 450 guests. Nestled in the heart of the Sierra de Almirajara Tejeda mountains and overlooking the Viñuela Reservoir, the hotel is situated at the base of La Maroma mountain, seamlessly blending Andalusian tradition with elegance.

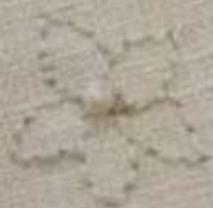
Its gardens, patios, and lounges, seamlessly integrated with nature, create an ideal backdrop for the Welcome Cocktail and Gala Dinner, enveloped in an ambiance of serenity and elegance. The cocktail reception may be hosted on our main terrace, which offers a picturesque view of the reservoir and the hotel's surrounding gardens—a setting that encourages tranquility and appreciation of the present moment.

For guests seeking to prolong the celebration, our event spaces evolve into intimate settings where they can raise a toast, relish music, and commemorate while remaining connected to nature.

La Viñuela, an enchanting destination.



2025
The Jasoniers





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 banquet infused with spirit

A celebration of the senses.

WELCOME APPETIZERS

Mango ajoblanco garnished with flaked almonds; Anchovy gilda marinated in vinegar accompanied by Ronda olives; Piquillo pepper hummus paired with caramelized carrots; Blini topped with Camembert cheese cream and cranberry; Porra antequerana adorned with trout roe; Prawn and octopus pipirrana; Tuna tartare served on rye bread with avocado and lime; Cheese selection complemented by nuts; Vegetable and chicken gyozas; Cannelloni filled with porcini mushrooms, prawns, and foie gras; Small fried fish cone in a Malaga marinade; Croquettes of Andalusian stew; Spinach croquettes accompanied by tomato jam; Crispy prawn with kimchi mayonnaise; Mini beef burger topped with caramelized onion; Mini brioche filled with black pudding and roasted pepper cream.

Beverages during the Welcome Aperitif

Red and white wines, beers, water, and soft beverages

WEDDINGS 2026

MENU 1

Welcome refreshments

Incoming

Rice soup with wild prawns

Entree

Iberian pork shoulder accompanied by Sedella red wine jus and vegetable lasagna.

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*

€86.50 per individual

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

WEDDINGS 2026

MENU 2

Welcome refreshments

Incoming

Pink gazpachuelo featuring hake and prawns, infused with chamomile.

Entree

Duck confit accompanied by cranberry juice and potato gratin.

Dessert

Grandmother's exquisite cake: chocolate truffle, biscuit,
and pastry cream.
Coffee and herbal teas.

wine cellar

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

€89.50 per individual

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

WEDDINGS 2026

MENU 3

Welcome refreshments

Incoming

Caramelized goat cheese log served atop roasted vegetables and duck ham.

Entree

Confit Iberian pork cheek in its own sugarcane honey reduction accompanied by sobrasada parmentier.

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*

€93.00 per individual

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

WEDDINGS 2026

MENU 4

Welcome refreshments

Incoming

Porcini and zucchini risotto accompanied by salmon escalope

Entree

Iberian pork loin accompanied by PX reduction and royal zucchini.

Dessert

Carrot and cinnamon dessert accompanied by velvety cream.
Coffee and herbal infusions.

wine cellar

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

€93.00 per individual

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



WEDDINGS 2026

MENU 5

Welcome refreshments

Incoming

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

Entree

Seared sea bass sautéed in a wok with artichokes, accompanied by a red pesto emulsion and pine nuts.

Dessert

Chocolate liquid with blood orange. Coffee and herbal infusions.

wine cellar

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

€94.50 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

Goat Wellington tenderloin accompanied by its own dry muscatel jus, ariyanas, and lemon thyme, served with pumpkin ratatouille.

Dessert

White chocolate mousse encased in a brandy shell.
Coffee and herbal infusions.

wine cellar

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

€95.50 per individual

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

WEDDINGS 2026

MENU 7

Welcome refreshments

Incoming

Orange and citrus ajoblanco accompanied by cod carpaccio and infused with black olive essences.

Entree

Beef tenderloin served in a cardamom and orange jus, accompanied by potato parmentier, extra virgin olive oil, and broccoli.

Dessert

Jijona nougat bavarois and passion fruit cream.
Coffee and herbal infusions.

wine cellar

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

€97.00 per individual

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

WEDDINGS 2026

MENU 8

Welcome refreshments

Incoming

Roasted cod loin accompanied by arbequina olive pil pil sauce, sautéed green beans, mango, and muscatel wines.

Entree

Iberian pork tenderloin paired with Ronda red wine, served alongside gnocchi in truffle cream, ham, and snow peas.

Dessert

Cheese and mango amalgamation.
Coffee and herbal infusions.

wine cellar

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

€99.00 per individual

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

WEDDINGS 2026

MENU 9

Welcome Refreshments

(Maximum service duration: 1 hour and 30 minutes)

Includes: Station for national and international cheeses.

Rice station: Black rice with chicken and mushroom parmesan.

Entree

Grilled Iberian pork secreto accompanied by sautéed potatoes in green mojo sauce and baby peppers.

Dessert

Mango hemisphere from La Axarquía, pistachio, and milk chocolate.
Coffee and herbal infusions.

wine cellar

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

€95.00 per individual

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

WEDDINGS 2026

KIDS' MENU

Welcome refreshments

Entree

Chicken escalope, potatoes, and croquettes

Dessert

Vanilla and chocolate gelato

Drinks

Fruit juices, carbonated beverages, and mineral water

€34.00 per individual

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

ADDITIONAL DISHES AVAILABLE

Below, we offer a 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 starters, 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

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

**** Andalusian gazpacho served with extra virgin olive oil ice cream

**** Hake and aioli salad featuring avocado, cod roe, and spherified olive

**** Duo of prawns and warm scallop paired with tender leaf salad, red berries, creamy avocado, and passion fruit vinaigrette

Slices of duck breast accompanied by foie gras atop a puff pastry base, garnished with goat cheese and sprouts

**** Creamy rice featuring wild carabineros prawns

**** Smoked sturgeon escalope served on a seafood wheat risotto, complemented by vegetables and mushrooms, enriched with goat cheese

CREAMS

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

**** Almond and cashew ajoblanco accompanied by smoked eel and Smith apple

**** Crab cream featuring octopus and prawn carpaccio

**** Vichyssoise of artichokes, roasted avocado, and smoked Riofrío trout

ADDITIONAL DISHES AVAILABLE

Roasted scarlet prawn accompanied by a refined seafood and spider crab cream, complemented by coral ravioli and vegetables

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

**** Chestnut and sweet potato cream featuring a foie gras taco and sautéed portobello mushrooms

**** Delicate seafood cream infused with Pernod, served with mini crab and prawn cannelloni atop a creamy mint pea purée

**** Malaga-style “fabes colorás” (a type of bean stew) with scarlet prawn, cumin, and almond paste

FISH

Spider crab and prawn crepe accompanied by a scallop skewer, sea lettuce, and seafood coulis.

Cod loin accompanied by pil pil sauce and seafood ratatouille.

**** Roasted sea bream fillet accompanied by cockle marinara

**** Turbot fillet drizzled with basil oil, garnished with pine nuts, chives, and celery parmentier, served with snow peas and caramelized peppers

**** Glazed salmon fillet paired with a mushroom and edamame stir-fry

**** Salmon fillet atop mashed potatoes, enhanced with pumpkin marinade, kale, and seaweed chimichurri

MEATS

Beef cheek braised in its own Malaga pajarete wine jus, accompanied by sweet potato parmentier and star anise.

**** Duck confit paired with candied chestnuts in muscatel wine and spiced mango, served with vegetable chips. ****

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



ADDITIONAL DISHES AVAILABLE

Goat loin from Canillas in its own sugarcane honey reduction, mushroom parmentier, and baby vegetables **** French-cut lamb loin encrusted with mint and fine herbs, accompanied by Hasselback potatoes and a snow pea and mushroom stir-fry **** Leg of suckling goat from Canillas in its own Sedella red wine reduction **** Beef tenderloin paired with a pan-seared foie gras cube and potato truffle gratin **** Beef tenderloin in its own Ronda red wine reduction, complemented by a duo of asparagus wrapped in cured beef and pumpkin parmentier **** Iberian pork tenderloin in its own lemon thyme reduction, potato blossom, and black pudding ratatouille

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 individuals: weddings with fewer than 60 attendees
4 individuals: weddings accommodating 60 to 119 guests
6 individuals: weddings exceeding 120 attendees

Accommodations for the bride and groom: Junior Suite.

Five 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, glass utensils, cutlery, 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-passenger bus (Round trip) Maximum distance: Malaga

These conditions are applicable for a minimum of 150 guests.



B BOU ICONIC HOTELS

ADDITIONAL SERVICES

Ceremony celebration: €1,100

It encompasses the assembly of 56 white distressed wrought iron chairs, a central table, and a public address system.

During the months of July and August, the ceremonies will commence at 6:00 pm, with 8:00 pm suggested as the optimal time.

Wine Selection

We provide a meticulously curated assortment of national and international wines to enhance your menu. Additional options customized to your preferences can be included upon request.

Lemonade station for guest reception: €390

Mojito bar at the welcome cocktail: €495

Please request pricing for inclusion in the open bar.

Gin and tonic bar at the welcome cocktail: €330

Premium bottles are available; please inquire about the brands.
Price: €100 per unit. Option to include in the open bar.

Venenciador/a during the aperitifs: €385

Attired in traditional Andalusian garments, presenting tasting glasses of manzanilla or fino sherry during the reception.





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. A biznaguero, attired in traditional Malaga attire, will add an authentic and classic element to the event.

Biscuit-making service with travel: €180

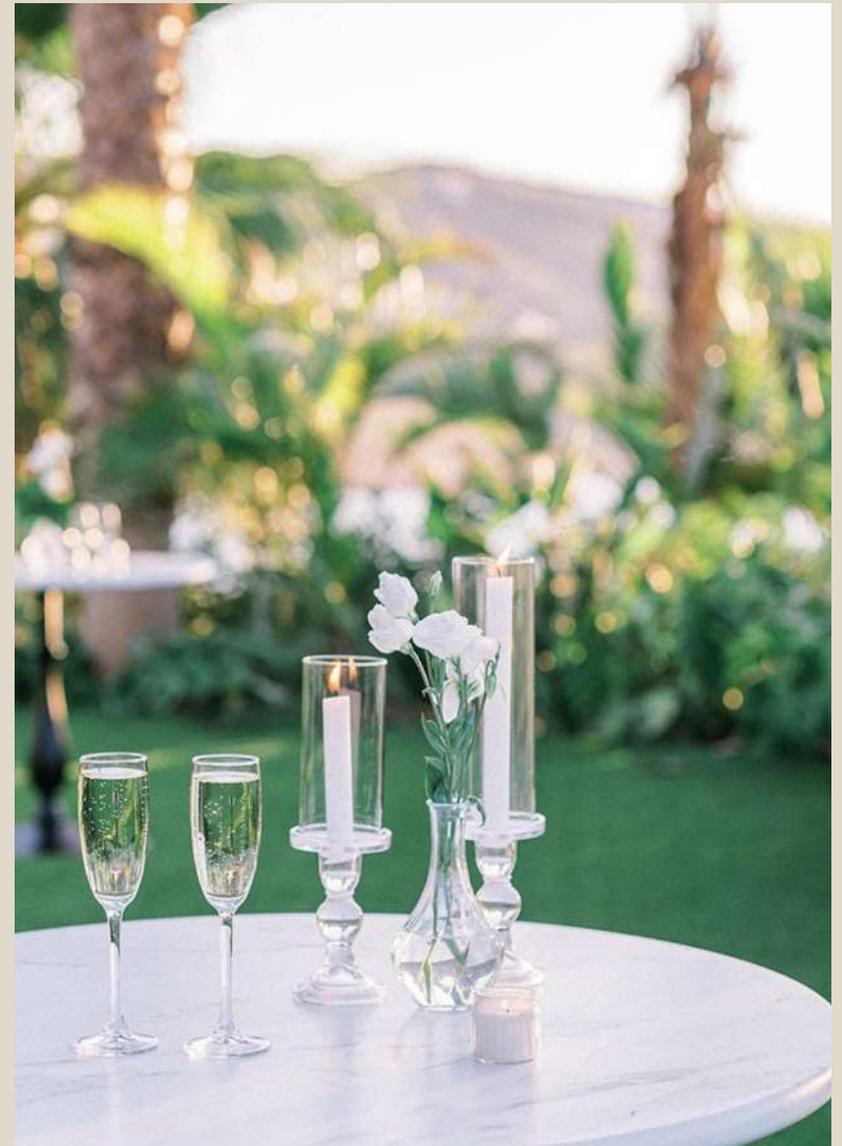
Natural biznagas: €4.50 each

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 “local” clams infused with garlic
- Natural fine clams sourced from La Caleta (1 unit)

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



B BOU ICONIC HOTELS

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 groups of 80 to 120 individuals)

€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 such as 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 stall: 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, 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 LA VIÑUELA

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