

Weddings 2026

Hotel La Barracuda provides the ideal spaces for your banquet, tailored to suit both the season and the timing of your celebration. Subject to availability, tables can be set up in our cosy dining room or within the hotel gardens.

The open bar, together with dancing and a late-night snack, will take place exclusively in our nightclub lounge, reserved for your party for 4 hours.

To guarantee the reservation of these spaces, a **minimum of 100 guests** is required.

The hotel also offers the option of holding a civil ceremony (optional) in a specially prepared area, complete with chairs, altar, portable sound system, and basic decoration. This service is priced at €500 (officiant not included)

All menus include:

- A one-hour welcome aperitif
- The menu chosen by the couple, with the possibility to personalise dishes, dessert, and wine selection from our menu
- Four hours of open bar and standard late-night snack
- Table decorations and personalised menu cards featuring the selected menu (additional options available upon request)

Reservations and Terms

A deposit of €800 is required to secure the date

The hotel offers a tasting menu for 6 people on a mutually agreed date

Once the menu is finalised, a contract detailing all arrangements will be signed and a further deposit of €2,500 will be made. The remaining balance must be settled during the week prior to the wedding

The number of guests must be confirmed at the time of booking and may be adjusted up to 7 days before the event. After this date, no discounts will be given for cancellations

Should cancellations exceed 20% of the total initially confirmed, prices may be revised accordingly





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Welcome Cocktail

Selection of Welcome Canapés included in all menus:

Cold Canapés (choose 5 varieties):

Salmorejo with smoked cod
Ajoblanco shots
Tuna tartare
Smoked sardine with guacamole
Málaga salchichón tartare
Anchovy toast with sun-dried tomato
Gilt-head bream ceviche with lime
Prawn and caper potato salad

Hot Canapés (choose 5 varieties):

Assorted croquettes
Artichoke and parmesan tart
Oxtail quiche
Chicken skewers with sesame and Thai sauce
Vegetable tempura with Japanese mayonnaise
Mussels with paprika potato foam
Fried boquerones vitorianos / Baby squid / Red mullet

Additional options (upon request):

Sushi and maki station
Cheese table
Iberian cured meats table
Sliced acorn-fed ham
Cocktail corner



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Menu no. 1

Confit cod served with a carrot pil-pil sauce and prawns

Refreshing lemon sorbet

Tender Iberian pork tenderloin with a fig and mushroom sauce

Accompanied by creamy potato and crisp seasonal vegetable tempura

Dessert of your choice

Price: €110 per person (excluding VAT)

Menu no. 2

Sea bass fillet in a delicate mushroom and prawn sauce

Accompanied by creamy vodka gnocchi

Refreshing mandarin sorbet

Tender Iberian pork shoulder with a pine nut and raisin sauce

Served with smooth potato parmentier

Dessert of your choice

Price: €115 per person (excluding VAT)



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Menu no. 3

Crispy turbot and seafood with pesto rosso

Refreshing Gin & Tonic sorbet

Tender beef cheek in a rich red wine sauce

Served with creamy spinach risotto

Dessert of your choice

Price: €120 per person (excluding VAT)

Menu no. 4

Salmon fillet with a delicate orange sauce

Accompanied by Parisian potatoes and leek tart

Tender Iberian pork presa with a rich red fruit sauce

Served with layered potato and caramelised onion millefeuille

Dessert of your choice

Price: €135 per person (excluding VAT)



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Menu no. 5

Oven-baked gilt-head bream, served with scallop tartare
and chestnut cream

Refreshing Mojito sorbet

Tender beef tenderloin with pistachio sauce

Accompanied by vegetable tart and diced potatoes

Dessert of your choice

Precio: 150 € (IVA no incluido)

Vegan Menu

Rocket, avocado and corn salad with mustard vinaigrette

Gazpacho

Vegetable lasagne

Dessert of your choice

Price: €110 per person (excluding VAT)



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Children's Menu

Starters: Chicken nuggets, Spanish omelette, Croquettes
Main course – choose one: Beef burger, Pork escalope, or
Chicken escalope (*all main courses served with chips*)
Dessert of your choice

Price: €35 per person (excluding VAT)

Dessert Menu

- One selection from the following:
 - Opera cake with a crunchy nut topping
 - Mint semifreddo with sparkling wine and chocolate crisp
 - Nougat semifreddo
 - Tramontana with two types of chocolate
 - San Marcos with cream ice cream and crunchy caramel
 - Cream, truffle and toasted egg yolk cake
 - Pistachio log
 - Chocolate bomb

**A symbolic wedding cake for six to eight people is included.*



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Selection of Wines

The proposal includes one bottle of each type of wine of your choice.

Further selections are available upon request, with no obligation.

- **White Wine:**

Siglo X: Rueda Verdejo

Barbadillo: Castillo San Diego, Cádiz

- **Red Wine:**

Ramón Bilbao, Alta Crianza, Rioja

Alcorta, Rioja Reserva

- **To accompany dessert:**

Freixenet Cava

Glass of Quitapenas Moscatel

- **Available on request and subject to quotation:**

Moët & Chandon Brut Impérial

Moët & Chandon Ice Impérial



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Dance and Open Bar

All our menus include 4 hours of Standard Open Bar, offering:

- A wide selection of national and international spirits.
- Beers, soft drinks, juices, and other beverages.

Late-night snack included:

- Mini molletitos with pringá.
- Spelt and honey rolls with ham and cheese.
- Tortilla skewers.
- Mini pizzas.
- Mint-flavored broth.
- Platters of assorted pastries: mini croissants, napolitanas, and mini donuts.

Premium Open Bar

Supplement: €18 per person

Includes a selection of Premium brands and a gourmet late-night snack consisting of:

- Mini burgers
- Cheese and pâté platters
- Croquettes
- Mini Iberian ciabattas
- Mini rustic bread with guacamole and Serrano ham
- Churros with chocolate

The open bar will take place exclusively in the hotel's discotheque room for your guests.

A DJ is not included, although we provide our sound system and can assist with coordination with any musicians you wish to hire.

Sweet table: from €350