



ONCE UPON A TIME IN THE
BALEARIC RIVIERA...



WEDDING DIRECTORY



Dear fiancés,

Thank you very much for your interest in hosting your wedding at GECKO Hotel & Beach Club. It is truly an honor for us to be able to take care of such an special day.

We hope that you will find the proposal to be satisfactory and in line with your expectations.

I remain available for any further information you may require and look forward to hearing from you.

With my warmest regards,

Shauna Smith

VIP Experiences



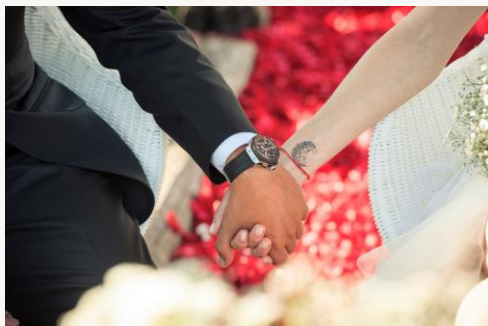
YOUR EVENT AT GECKO HOTEL & BEACH CLUB

Client:

Date of the Event:

Type of Event:

Number of Guests:





DESTINATION FORMENTERA

Uncharted Paradise





THE HOTEL

Seaside elegance in its own Balearic Riviera Style





THE CEREMONY

The ceremony can be arranged at Gecko Hotel & Beach Club in our gardens. The setting is underneath the two palm trees shown in the pictures and can be decorated according to the couple's wedding.

The decoration can be arranged with external suppliers, florists or wedding planners. We will be happy to share their details with you.





WEDDING MENUS

Every menu includes 8 canapes to choose from the list that you will find below, and in every menu, you can choose for all your guests the starter, main and dessert that you wish.

We can also offer the option to have a choice of fish or meat for the main course of your guests.

In case that you'd prefer to combine different dishes from the different menus, or if you need us to prepare some delicious options for specific diets or adapted food restrictions, our team will be happy to assist you.





COCKTAIL

COLD

Andalusian gazpacho

Vichyssoise

Fish ceviche (seabass and gilt-head bream) with mango, lime and coriander

Foie shavings with balsamic and raspberries

Smoked cod fish carpaccio with escarole and romesco

Avocado tartar and baby prawns

Tartar of smoked salmon with pine nuts, lime and avocado cream

Beef sirloin tartar with three mustards

Lobster and watermelon skewer

Mozzarella pearls with cherry tomatoes and pesto

WARM

Goat cheese with sobrasada and honey

Gorgonzola bites

Iberian ham and roasted free-range chicken breast croquettes

Candied leek, bacon and parmesan cheese crunchy rolls

Iberian sirloin "Montadito" with sobrasada, Formentera cheese and arugula

Batter coated king prawns with soya mayonnaise

Salmon Negui Maki in tempura

Fried goat cheese with redberries

Vegetable tempura with chilli sauce

Crunchy Andalusian-style calamari

Crispy beef cheek stewed with Port wine and mushrooms



COCKTAIL

During the cocktail service (approximately 60 minutes), the wines will be served depending on the chosen menu, as well as cava, beer, still & sparkling water.





COCKTAIL

FOOD STATIONS

In addition to the canapes, if you wish, you can complete your appetizers with the following Iberian delicacies:

Rice Corner:

Seafood paella
Black paella with squid.

5€+VAT per person.

Iberian Table:

Acorn-fed Iberian Ham hand cut (A minimum of 45 people is required).

National cheese selection: Mahonés, Manchego and aged.
Bread assortment, tomato and olives, crisps and nuts.

15€ + VAT per person.

MENU I

Starters

Tender leaf salad with candied walnuts and grilled goat cheese

or

Fish ceviche with mango, lime and coriander

or

Soy marinated fresh tuna salad with ginger, arugula, pine nuts and dried tomatoes

or

Pumpkin cream with parmesan shavings and wild berries

Mains

Galician turbot with truffle scented shiitake cream

or

Duck confit with sweet potato purée and wild berry sauce

or

Beef sirloin baby schnitzels with gorgonzola sauce and candied walnuts

or

Fetuccini with seasonal vegetables and soy

Desserts

Chocolate brownie with vanilla ice cream

or

Mango mousse with "Hierbas Ibicencas" ice cream

or

Cava-infused lemon sorbet

Drinks

White wine: Quinta Luna (Verdejo)

Red wine: Marques de Cáceres Excellence (Rioja)

Still and sparkling water

Coffee and tea

Price per person 150€+VAT



MENU 2

Starters

Arugula salad with orange, baby tomatoes, sprouts, duck ham and nuts
vinaigrette

or

Fresh salmon tartar with lime, scallions and avocado mousse

or

Thai salad with king prawns and tamarind scent

or

Pumpkin and pea cream with Iberian ham and baby sprouts.

Mains

Sea bass with laminated potatoes, baby cherry tomatoes and basil

or

Beef sirloin medallions with duck foie gras and creamy mustard sauce

or

Monkfish stew with clams and prawns with a saffron sauce.

or

Vegetarian Risotto with curry

Desserts

Chocolate coulant with ice cream and toffee sauce

or

Mojito cheesecake

or

Vodka scented mandarin sorbet

Drinks

White wine: Pazo San Mauro (Albariño)

Red wine: Antídoto (Ribera del Duero)

Cava: Codorniu Blanc de Blancs Brut Reserva

Still and sparkling water

Coffee and tea

Price per person 175€+VAT

MENU 3

Starters

Lobster and mango salad with passion fruit vinaigrette

or

Duck foie terrine and tender leaf salad with candied apple

or

Lime perfumed avocado tartar with king prawns

or

Crayfish cream with red prawns cooked in brandy

Mains

Grilled monkfish, truffle scented potato cream and mini vegetables

or

Beef sirloin with wine sauce and ceps, green asparagus and potato terrine

or

Slowly roasted suckling lamb shoulder, rosemary sauce, vegetables and saffron purée

or

Mushroom Risotto with green asparagus

Desserts

Tiramisú

or

Chocolate mousse, orange cream and crunchy roasted corn

or

Biscuit and figs ice cream with chocolate sauce

Drinks

White wine: Remírez de Ganuza (Rioja)

Red wine: Pago de Carraovejas (Ribera del Duero)

* Cava: Esplendor de Vardon Kennett

Still and sparkling water

Coffee and tea

Price per person 195€+VAT

* Champagne R de Ruinart: 15€ per person | Magnum format: 17€ per person

MENU STATIONS

This menu has been conceived based on several food stations, for the guests to go through them and enjoy the wide variety of options.

Iberian station

Acorn-fed Iberian Ham hand cut
Spanish cheese selection with assortment of bread and tomato spread with extra virgin olive.

Galician corner

Octopus "a la feira"
Pork loin pastry
Spanish omelette

Rice table

Seafood paella
Black paella with squid

Drinks

Still and sparkling water
White wine: Remírez de Ganuza (Rioja)
Red wine: Pago de Carraovejas (Ribera del Duero)
Cava: Codorniu Blanc de Blancs Brut Reserva
Beer and soft drinks
Coffee and tea

Mexican table

Tortilla chips with guacamole
Beef tacos
Chicken fajitas

American corner

Mini beef burgers with cheddar cheese
Mini sandwich
French fries

Asian corner

Mixed Sushi
Chicken and vegetable wok with chili

Salads

Caprese Salad
Ceasar Salad

Dessert

Chocolate brownie
Mango mousse
Fruit skewers

Price per peson 165 € + VAT

BARBECUE MENU

This menu has been conceived based on several food stations, for the guests to go through them and enjoy the wide variety of options that the Chefs cook on our gardens.

Salads and starters

Tortilla chips with guacamole
Caesar salad
Green salad
Thai salad
Caprese salad

Fish

Sea bass fillet with cherry tomato
and basil
Salmon fillet with creamy
mushrooms
Grilled prawns

Sauces

Pepper sauce
Chimichurri
Mustard
Tartar

Meats

Beef sirloin
Marinated chicken thighs
Lamb chops

Sides

Grilled vegetables
Roasted potatoes
Roasted tomatoes

Desserts

Mini chocolate brownies
Mango mousse
Fresh fruit

Drinks

White wine: Quinta Luna (Verdejo)
Red wine: Marques de Cáceres Excellence (Rioja)
Still and sparkling water
Coffee and tea

Price per person 185€+VAT



IMPORTANT FACTS ABOUT THE EVENT

After the cocktail, all the guests will pass to the designated tables to enjoy the chosen menu.

The dinner service, right after the appetizers, will take 90 minutes, and during that time the drinks included in the selected menu will be served. In case that you'd like the dinner service to be longer, please let us know so we can inform you about the terms and conditions.

The table set up is with white linen, let us know if you want something special.





MUSIC IN GECKO

It is mandatory to hire Gecko's DJ for any kind of music entertainment. This requirement is due to the technical features of our sound system and the rest of the hotel equipment, as well as because of the local regulations regarding the volume and time restrictions.

You may bring your own DJ, as long as Gecko's DJ is the one in charge of the sound equipment as well as the volume control. In any case, this option wouldn't affect the prices detailed below.

Due to the outdoor music local regulation after midnight, the party must be finished by midnight at the latest.

After that time, we will gladly suggest you other venues still open where you can continue celebrating the party.

The price for the DJ service is 1200€, and it includes the technical equipment, microphone, speakers, music session planning, the music playing at the guests arrival, during the ceremony, the cocktail and the dinner, until midnight.



OPEN BAR

The open bar must be hired for at least two hours. The price is the same for the first two hours and the following hours have a reduction on the price.

	1° y 2° Hour	Following hours
Standard	20 €	16 €
Premium	28 €	24 €

Standard

Rum: Flor de Caña.

Gin: Tanqueray

Tequila: José Cuervo

Vodka: Ketel 1

Whisky: Johnnie Walker Red label

Premium

Rum: Zacapa 23

Gin: Tanqueray 10

Tequila: Don Julio

Vodka: Cîroc

Whisky: Johnnie Walker Gold Label



TRUSTED SUPPLIERS

Photographer – Franco Giomi
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All the team at GECKO remains at your disposal to make your wedding unique and special.