



★★★★★

TAURITO PRINCESS
RESORT

Your Princess wedding . . .

SEAL YOUR LOVE UNDER THE
CANARIAN SUN WITH THE ATLANTIC
OCEAN IN THE BACKGROUND

GRAN CANARIA - CANARY ISLANDS



Your most special day

The hotel Taurito Princess**** is located directly on the beach of the quiet Taurito valley. Our 404 rooms and the tropical palm garden offer magnificent ocean views.

Thanks to its prime location, its services and modern facilities, the all-inclusive hotel is ideal for an unforgettable holiday with your partner or family. Leaving everyday life behind you is very easy here!





Say Yes, I do!

To marry the love of your life by the sea at sunset is pure romance. Say "Yes, I do" in the tropical palm garden of the hotel.

A stylish decoration and selected menus under the starry sky create moments for eternity.



Celebrate in style

VENUE PROPOSALS FOR EVENTS

„Sunset garden" for the ceremony and cocktail reception
Pergola area of the restaurant "La Choza" for the wedding banquet
Salón Princess, discotheque with its own bar for celebrations

SERVICES FOR THE CELEBRATION

The hotel includes at no additional cost, any material we have available in terms of decoration, table linen and tableware, however, there's also the option to hire other decor elements through external suppliers to enhance your celebration.
Here are some examples.

Decoration:

- Flower arrangements for tables and altar (prices depend on flowers and season).
- Chair covers (extra service, price on request)
- Table linen options (consult available models)

External entertainment services:

- Live music. Costs depending on the choice of musician, group or DJ
- Rental of special equipment (lighting/sound/pyrotechnics...)
- Photo booth, price according to duration and supplier

Additional catering services:

- Spanish Serrano ham cutter service *
- Pork roast cutter service *
- Salmon slicer service *
- Sushi chef *
- Chocolate fountain with fruits and profiteroles: € 4 per person

* Note: service offered by professional staff. Price on request, depending on the duration of the service and the quality and quantity of the chosen products.



WELCOME COCKTAILS

COCKTAIL 1 (15,00 €)

- Iberian ham with tomato bread
- Toast with anchovies and salmon roe
- Salmon marinated in soy and sherry
- Codfish croquettes.
- Prawns in tempura and sweet and spicy chilli sauce.
- Teriyaki poultry skewer.

COCKTAIL 2 (17,00 €)

- Duck ham and orange sandwich
- Toast with foie and grated dark chocolate
- Beetroot gazpacho with strawberry skewer
- Potato brochette and Galician-style octopus
- Chistorra sausage skewer with Padrón peppers
- Cured Iberian ham croquettes

COCKTAIL 3 (24,00 €)

- Sea bass tartare with crunchy black olives
- Smoked salmon with chutney
- Soft cheese and tomato balls
- Asian-inspired pasties with Sriracha sauce
- Poultry yakitori with mango chutney
- Prawn Samosa with sweet and sour sauce

DRINKS INCLUDED AT THE COCKTAIL:

- White wine*
- Red wine*
- Rosé wine*
- Cava
- Softdrinks, mineral water and draft beer

*House wines.

Prices per person for a 60-minute cocktail reception.

The rates are net prices and don't include taxes (7% IGIC).



MENUS

Menu 1 (48,00 €)

Caesar salad reinvented with tempura chicken, almonds and their edible flower
Wreckfish loin on confit potatoes, coriander aioli gratin
Sorbet
Sirloin steak, caramelised red onion and mushrooms, with 3 pepper sauce

Menu 2 (59,00 €)

Salad of King prawns in panko flour, fruit cocktail with rice vinegar
Slow-cooked cod with black garlic, sweet potato purée and sautéed beans
Sorbet
Iberian pork tenderloin stuffed with nuts, rosemary potatoes and a vegetable bundle with berry sauce

Menu 3 (66,00 €)

Salad of marinated salmon and fried prawns, lentils in vinaigrette and sprouts
Sea bream fillet in pistachio crust, small potato, courgette and tomato
Sorbet
Pork tenderloin stuffed with pisto, creamy potatoes and vegetable mille-feuille with mushrooms sauce

Menu 4 (74,00 €)

Salad of pepper and cinnamon duck confit with caramelised pumpkin
Creamy courgette soup with mushroom cream and truffle jus
Roasted hake with olive vinaigrette and green tomato marinade
Sorbet
Sirloin steak with mini vegetable sandwiches, extra-virgin olive oil and meat juice

Menu 5 (81,00 €)

Foie terrine with fig purée, balsamic and mango reduction
Creamy potato soup with langoustine, fried bacon and truffle dressing
Cod on red pepper purée and sea urchin juice
Sorbet
Beef sirloin, baked potatoes and grilled lettuce hearts

Menu 6 (95,00 €)

Foie-Morels-Cream with duck julienne and rocket with parmesan
Crab meat with roast potatoes and escalivada juice
Monkfish medallion in a small brick pastry bag on a bed of spinach and currants
Sorbet
Roast Iberian pork, spinach pie and pisto toast



MENUS

Menu 7 (111,0 €)

Scallop cream with coriander and trout roe
Tuna tartare with crispy cassava
Sole fillets stuffed with prawns on confit potatoes
Sorbet
Veal sirloin with red wine sauce, aubergine and cristal peppers

Menu 8 (156,00 €)

Lobster with mango, peanuts, cucumber and carrot and scallop coulis
Mi-cuit of foie with green apples and wild blackberry reduction
Sea bass with langoustine mousseline and flowers
Sorbet
Piglet confit with Jamaica pepper on a bed of green asparagus

· Wedding cake: from 5,00 € per person.

Children's menu (25,00 €)

Spaghetti with tomato sauce and mini sausages
Veal escalope with chips
Chicken Nuggets

Prices per person.

The rates are net prices and don't include taxes (7% IGIC).

Please don't hesitate to contact us for any suggestions or modifications in regards to the



Cold appetizers

Mi-cuit with apple compote and balsamic reduction
Sea bass tartare with crunchy black olives
Anchovies with salmon roe
Smoked salmon with chutney
Soft cheese and tomato balls
Marinated smoked salmon roll
Curry cod with apple and celery toasts
Tuna tataki with soybean sprouts
Hummus with crunchy corn
Foie gras with macadamia nut and coconut powder
Tuna mojama with almonds
Beetroot gazpacho with strawberry skewer

Cold appetizers

Skewered chistorra sausage with Padrón peppers
Octopus skew with potatoes
Mini brick pastry stuffed with pork and prawns
Pickled free-range chicken with leek and shiitake cream
Asian dumplings with sriracha sauce
Poultry yakitori with mango chutney
Citronella prawns with two types of sesame
Crunchy black pudding with onion jam
Cod croquettes
Partridge delights with mushroom powder



BEVERAGE PACKAGES TO COMBINE WITH THE WEDDING

Pack 1 (10,00 €)

- Viña Sol (Catalonia-white wine)
- Ibérico (Rioja-red wine)
- Cava Freixenet Carta Nevada

Pack 2 (13,00 €)

- Verdeo (Rueda-white wine)
- Celeste Roble (Ribera del Duero-red wine)
- Cava Freixenet Cordon Negro

Pack 3 (15,00 €)

- Atrium (Chardonnay-white wine)
- Ramón Bilbao (red wine)
- Cava Freixenet Carta Nevada

Pack 4 (16,50 €)

- Atrium (Chardonnay-white wine)
- Santa Digna Gran Reserva (Cabernet Sauvignon-red wine)
- Cava Freixenet Cordon Negro

Pack 5 (17,00 €)

- Santa Digna Reserva (Sauvignon-white wine)
- El Lomo Listán Negro (red wine)
- Cava Freixenet Cordon Negro

Pack 6 (19,00 €)

- Verdeo (White wine)
- Jean Leon 3055 (Merlot-red wine)
- Cava Codorniu NPU

Pack 7 (21,00 €)

- Paco y Lola (Albariño-white wine)
- Santa Digna Gran Reserva (Cabernet Sauvignon-red wine)
- Cava Codorniu NPU

Pack 8 (24,00 €)

- Rubicón (Malvasía, Lanzarote -white wine)
- Luis Cañas Crianza (red wine)
- Cava Codorniu NPU

Pack 9 (25,00 €)

- Atrium (Chardonnay-white wine)
- Jean Leon 3055 (Merlot-red wine)
- Mum Champagne

Prices per person. All packages include bottled mineral water, soft drinks and draft beer. The rates are net prices and don't include taxes (7% IGIC).

OPEN-BAR

FREE WEDDING DRINKS BAR

Vodka: Absolut, Smirnoff Red Label, Moskovskaya
Gin: Gordons, Beefeater, Bombay, Sapphire
Rum: Arehucas Carta Oro, weißer Arehucas, Havana Club Añejo 3 Jahre, Havana Club Añejo Especial 5 years, Havana Club Añejo 7 years
Whisky: Ballentines, Johnnie Walker Red Label, Johnnie Walker Black Label, 100 Pipers, Chivas Regal
Brandy: Carlos I, Magno, Courvoisier
Liquors: Tia María, Baileys, Malibú, Licor 43, Non alcoholic liquors
Martini
Draught beer
Water and softdrinks

PRICES

First hour: 15,00€
Second hour: 12,00€
Third hour: 9,00€
Fourth hour: 7,00€

Prices per person and hour .
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www.princess-hotels.com

Celebrations preferably with a minimum of 40 guests and a maximum of 140 guests. Please contact us for tailor-made packages

Payment conditions:

- 10% Deposit at time of reservation.
- 50% up to 60 days before the event.
- 40% Balance to be paid 30 days before the event.

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