

A COLLECTION OF CAPTIVATING EXPERIENCES THAT BEGIN HERE

CELEBRATING WEDDINGS SINCE 1928

The Hotel Alfonso XIII has long been considered by the citizens of Seville as one of the city's most iconic buildings. It has always been favoured, too, as a peerlessly romantic place to get married in.

Why not celebrate your own wedding against the enchanting backdrop of the hotel?

You and your guests will be charmed by the attention to detail the Hotel Alfonso XIII has become renowned for ever since 1928, when it hosted Princess Isabel Alfonsa and Count Juan Zamoyski's spectacular wedding banquet.

AN ANDALUSIAN WEDDING

Nine luxurious function rooms can be used individually or configured into larger spaces providing a wide range of options for a sumptuous wedding. On the ground floor adjacent to the central courtyard are the hotel's four palatial ballrooms: Andalucía, Cartuja, Híspalis and the sumptuous Salón Real. All of these provide the perfect setting for a variety of events. Folding back the majestic mahogany and glass petitions creates a single integrated space covering over 530 square meters. Double height ceilings adorned with Bohemian crystal chandeliers, white stucco cornices with gilded trims and walls papered in subtle hues create a dreamy setting for your 'I do' moment

The regal decoration of Hotel Alfonso XIII's most luxurious ballroom, the Salón Real, makes it surely Seville's most elegant interior. The room's majestic décor is inspired by Seville's golden age in the 16th century and provides the perfect stage for wedding receptions and gala dinners. This fairytale ballroom has been favoured by monarchs, heads of state and celebrities for their social events while in Seville. The double-height coffered ceiling is adorned with hand painted ornamentation and hung with 11 stunning Bohemian crystal chandeliers. Natural light streams in through seven ceilingheight windows dressed in drapes, which draw the eye out into the verdant gardens beyond. Access to this palatial room is through a pair of grand wrought-iron doors, painstakingly decorated with gilded leaves, which are in themselves a work of art.

In addition to its sumptuous halls, the hotel has five further function rooms – Triana, Itálica, Betis, Santa Cruz and San Telmo – on the lower ground floor. These versatile spaces, some with natural light, can be used separately or combined for more space by opening the dividing panels.



ALL OUR WEDDING PACKAGES INCLUDE THE FOLLOWING FOR WEDDINGS OVER 30 GUESTS

WELCOME COCKTAIL OF 45 MIN., COURTESY OF THE HOTEL

MENU PRESENTATION CARDS

SEATING PLAN

FLORAL CENTERPIECES

WEDDING COURTESIES FOR WEDDINGS OVER 100 GUESTS

COMPLIMENTARY TASTING MENU FOR 6 PEOPLE

COMPLIMENTARY WEDDING NIGHT DELUXE DOUBLE ROOM FOR THE BRIDE AND GROOM AT HOTEL ALFONSO XIII

CHAMPAGNE & CHOCOLATE SIGNATURE AMENITY

LATE CHECK-OUT UNTIL 15:00

BREAKFAST BUFFET FOR TWO AT RESTAURANTE SAN FERNANDO OR CONTINENTAL BREAKFAST ROOM SERVICE

20 MINUTE MASAGE FOR THE BRIDE AND GROOM

SPECIAL GUESTROOM DISCOUNT FOR YOUR WEDDING GUESTS

3 COMPLIMENTARY PARKING SPACES IN THE HOTELS PARKING

WEDDING COURTESIES FOR WEDDINGS OVER 150 GUESTS

COMPLIMENTARY TASTING MENU FOR 6 PEOPLE

COMPLIMENTARY WEDDING NIGHT DELUXE SUITE FOR THE BRIDE AND GROOM AT HOTEL ALFONSO XIII

CHAMPAGNE & CHOCOLATE SIGNATURE AMENITY

LATE CHECK-OUT UNTIL 15:00

BREAKFAST BUFFET FOR TWO AT RESTAURANTE SAN FERNANDO OR CONTINENTAL BREAKFAST ROOM SERVICE

20 MINUTE MASSAGE FOR THE BRIDE AND GROOM

SPECIAL GUESTROOM DISCOUNT FOR YOUR WEDDING GUESTS

3 COMPLIMENTARY PARKING SPACES IN THE HOTELS PARKING

FEDERICA SERVICE

HOTEL ALFONSO XIII OFFERS THE SIGNATURE "A LA FEDERICA" ATIRE 95€ PER WAITER (MÁXIMUM 10)

SPECIAL CONDITIONS

MUSIC SHOWS HAVE A TIME LIMIT UNTIL 23:00 HRS ON THE MAIN FLOR FOR DAY WEDDINGS & UNTIL 04:00 HRS IN THE BETIS / ITÁLICA / TRIANA BALLROOMS FOR AFTERNOON WEDDINGS (MÁXIMO 200 PERSONAS)

THE DURATION OF THE MUSIC AND CONTRACTED OPEN BAR SHOULD BE THE SAME

THE HOTEL RESERVES THE RIGHT OF ADMISSION OF MUSICAL GROUPS. THESE MUST BE AUTHORIZED BY THE HOTEL PRIOR TO HIRING

MUSICAL GROUPS WILL RESPECT THE MAXIMUN VOLTAGE AND DECIBELS ESTABLISHED BY THE HOTEL (80 DECIBELS)

NO FOOD OR DRINK FROM OUTSIDE THE HOTEL ARE ALLOWED

ALL OUR PRICES INCLUDE VAT

WE WILL BE HAPPY TO ANSWER THE QUERIES OF CUSTOMERS THAT WISH TO KNOW IF ANY OF OUR DISHES CONTAIN ANY INGREDIENT IN PARTICULAR. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY NEEDS THAT WE SHOULD BEAR IN MIND, WHEN PREPARING YOUR MENU

WELCOME COCKTAIL

FROM THE LAND

Cold Cuts of Iberian Jabugo sausage Pure sheep's milk cheese

COLD

Shot of gazpacho, quail egg and EVOO Roasted eggplant and peppers tartlet, anchovies, balsamic Seafood salad and baby eels Roast beef and quince mayonnaise roll Vol au Vent with pork sausage and paprika, goat cheese, walnuts

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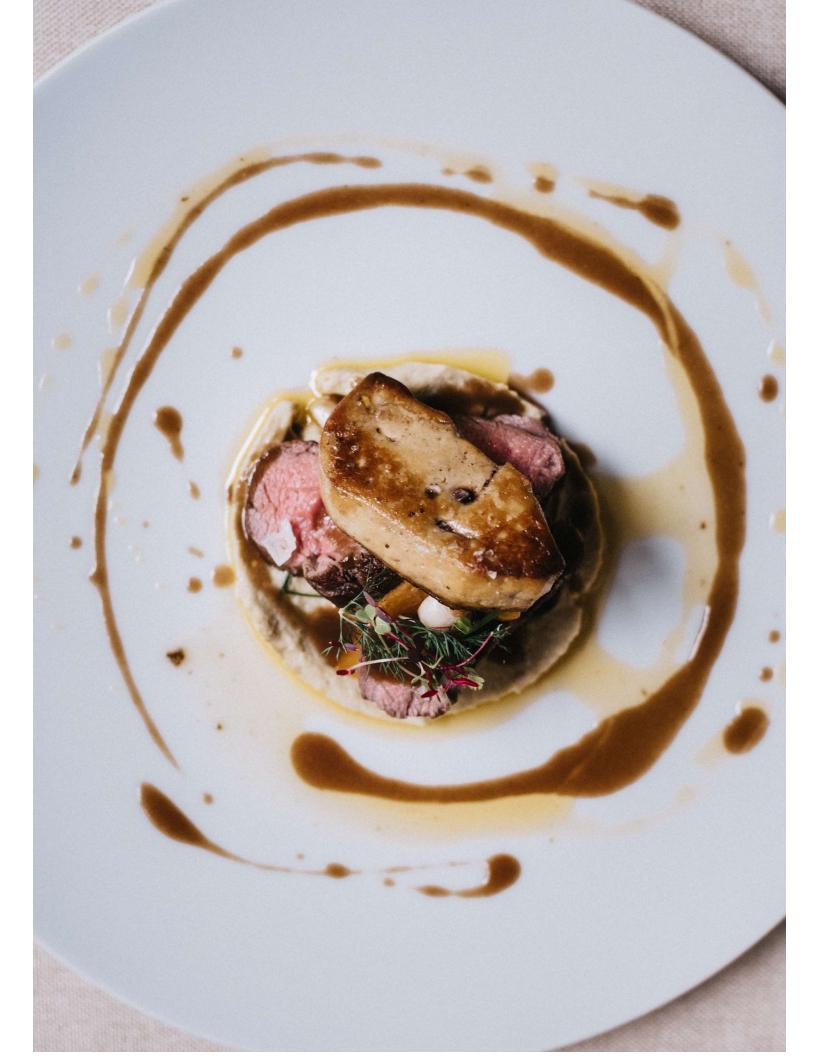
Artichoke in tempura Grilled octopus skewer with paprika oil from La Vera Iberian pork skewer with honey, thyme and lime zest Marinated dogfish with alioli Crispy black sausage ravioli with roasted apple

DRINKS

Beer, soft drinks, red and white house wines

EXTRA SERVICE NOT INCLUDED IN WELCOME COCKTAIL

45-minute extension of the welcome cocktail	20€ per person
Jabugo Iberico Ham 5J (Carved by a professional ham carver)	850€ per piece
Mojitos & Daiquiris open bar (Calculated over the total adult guest)	8€ per person
Cheese Station (Minimum 100 guest)	12€ per person
Rice Station (Minimum 100 guest)	12€ per person
Shellfish station	18€ per person



WEDDING MENU I

PRICE PER PERSON 139€ (VAT INCLUDED)

STARTER

One to choose

Mix leaves salad, artichokes, anchovies, Payoyo cheese, cherry tomato, grapefruit Dill marinated salmon with asparagus pudding, soy mayonnaise and yuzu Seafood bisque with crunchy lobster Hake and prawn crepes with mushroom and cava sauce

MAIN COURSE

One to choose

Duck confit with gratin potato, sautéed mushrooms, dried apricots in orange wine Iberian cheeks al oloroso with red garlic and sesame seeds Grilled sea bass, celeriac purée, carrots, herb oil Grilled salmon, sweet potato, fennel, dill sauce

DESSERT

One to choose

Chocolate cake San Marcos cake Alfonso XIII style Bread toast confit with Sevillian orange with cinnamon ice cream, toffee

Coffee & Mignardises

DRINKS

Beer, soft drinks, red and white house wines

INCLUDES 3 HOURS OPEN BAR

For more details see page 16.

WEDDING MENU II

PRICE PER PERSON 155€ (VAT INCLUDED)

STARTER

One to choose

Duck ham salad with foie mi-cuit and orange Lobster salad, avocado, gazpacho, green apple salad Puff pastry toast with goose pâté, pickled quail and caramelized onion Rocket rice and pecorino cheese

MAIN COURSE

One to choose

Beef tenderloin, carrot and quinoa puree, small vegetable stew and Pedro Ximenez sauce Suckling lamb, potato, roasted peach in syrup, asparagus, own juice Grilled sea bass, rustic potato, zucchini, citrus oil Hake fillet with prawns, asparagus, carrot

DESSERT

One to choose

Classic American white chocolate cheesecake, forest fruit sauce Chocolate sphere with custard, red berries and hot cream with Jerez brandy Almond tulip with lemon cream, seasonal fruits and salted caramel ice cream

Coffee & Mignardises

DRINKS

Beer, soft drinks, waters, red and white house wines & cava

INCLUDES 3 HOURS OPEN BAR

For more details see page 16.

WEDDING MENU III

PRICE PER PERSON 169€ (VAT INCLUDED)

STARTER

One to choose

Tender leaf salad, Millefeuille foie gras, goat cheese, caramelized apple Celery root and pear terrine with lobster, sour apple, tartar sauce and trout roe Norwegian salmon with pistachio soup and piquillo pepper molasses Sticky rice with prawns and lobster

MAIN COURSE

One to choose

Sirloin tenderloin millefeuille with foie, artichoke puree and truffle juice Oxtail, potato parmentier, eringui, aubergine, own juice Sea bass, cauliflower soup, crunchy asparagus salad Monkfish medallions, creamy parsnip, zucchini slices, squid ink sauce

DESSERT

One to choose

Chocolate mousse, crunchy hazelnut, apricot sauce, seasonal fruit Old-fashioned apple pie, Armagnac, cinnamon mousse, red berries Caramel Saint Honoré

Coffee & Mignardises

DRINKS

Beer, soft drinks, waters, red and white house wines & cava

INCLUDES 3 HOURS OPEN BAR

For more details see page 16.

KIDS MENU I

PRICE PER PERSON 40€ (VAT INCLUDED)

Mini hamburger, French fries, chicken nuggets & croquettes

Chocolate sphere, brownie, cookies, m&m's

Soft drinks and juices

KIDS MENU II

PRICE PER PERSON 42€ (VAT INCLUDED)

Macaroni à la Napolitana Breaded veal escalope with French fries Ice cream, chocolate brownie and cookies

Soft drinks and juices



OPEN BAR

WHISKY

JB White Label

VODKA

Eristoff

GIN Bombay dry gin Puerto de Indias

RUM Bacardi Carta Blanca Santa Teresa Ron Añejo

LIQUORS

Baileys Pacharán Apple no alcohol Peach no alcohol

Beer, soft drinks, red and white house wines & cava

PRICES OPEN BAR

Supplement for 4th hour:

14 € per person

CANDY O SAVORY BARS

Sweet and/or savoury tables must be contract with the hotel supplier

SNACKS

SNACK TO CHOOSE 3 REFERENCES

PRICE PER PERSON 15€ PRICE FOR EACH ADDITIONAL REFERENCE PER PERSON 4 €

SAVORY

Mini "mollete" bread with Iberian pork shoulder, idiazábal cheese and tartufato Mini foccacia with Iberian cured ham, mozzarella and truffle Cantabrian anchovy 00 on toasted farmhouse bread, evoo, tomato concasee Toasted walnut bread with smoked salmon, avocado and mango Cod fritters with honey and lemon alioli Goat´s cheese spring roll with tomato jam

SWEET

Selection of macaron Chocolate almond rocks Selection of mini pastries and sweets Traditional mini egg custard Mini doughnut filled with hazelnut chocolate Choux pastry buns filled with fresh cream Chocolate covered strawberries Selection of cupcakes

EVERY LOVE STORY IS BEAUTIFUL, BUT YOURS IS OUR FAVORITE.

Any detail you can think of, we will take care of. Let our experienced wedding ambassadors, help you prepare an unforgettable celebration where you will just have to take care of your loved ones.

HOTEL ALFONSO XIII A LUXURY COLLECTION HOTEL, SEVILLA CALLE SAN FERNANDO 2, 41002 SEVILLA ESPAÑA T 34 954 91 7000

THELUXURYCOLLECTION.COM/ALFONSOXIII