

enaventaytrés ⁴³



Wedding MENUS

A unique space to host
your wedding.

What Makes Us

Unique

With sea views, in the heart of Cartagena, Espacio Cuarentaytrés offers a gastronomic experience that brings together Mediterranean tradition and contemporary creativity.

Its menus, prepared with seasonal products, reflect quality and innovation under the signature of Pablo González Conejero, a chef with two Michelin stars, who gives them a distinctive Mediterranean essence.



OUR *Events* include

Our menus include a carefully selected range of services designed to offer a unique and personalized experience:

- Menu tasting for 6 guests.
- Personalized selection of tablecloths and napkins.
- Floral table centerpieces.
- Printed menus and seating plan.
- Event coordination on the wedding day.
- DJ during Open Bar (3h)

**Conditions applicable for events with 100 or more adult guests.*



Wedding MENUS

A gastronomic
proposal designed
to captivate the
senses and elevate
every moment into
a unique experience

MENU 1

99€ *Per person*

COCKTAIL

Finger food

Gilda Cuarentaytrés

Crispy corn and sea bass ceviche

Endive saam with tzatziki, fried tofu, tomato and dill

Cuarentaytrés Iberian ham croquette

Potato waffle and "Julio Verne" steak tartare

Cartagena blanco fish tartare roll with thyme emulsion

Braised oxtail pita with herb pesto

Drink package

Ramón Bilbao Verdejo white wine (Rueda)

Ramón Bilbao Crianza red wine (Rioja)

Water, beer and soft drinks

43
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MAIN MENU

Fresh & Heirloom Tomato Salad with Burrata and Thin Slices of Iberian Pork Jowl

Braised veal cheek, its vanilla jus and parsnip in textures

Cuarentaytrés Asiático coffee

Petit Fours

Drink package

Ramón Bilbao Verdejo Sobre Lías white wine (Rueda)

Ramón Bilbao Reserva red wine (Rioja)

Licor 43 Original, Chocolate, Horchata & Crème Brûlée

Water, beer, soft drinks and coffee

Includes 3 hours of open bar

Gins: Martin Miller's & Beefeater

Rums: Ron Abuelo Añejo & Havana Especial

Whiskies: Ballantine's & Four Roses

Vodkas: Absolut & Smirnoff

VAT included.

1.5 pieces of each finger-food item are served per person.

MENU 2

109€ *Per person*

COCKTAIL

Finger food

Gilda Cuarentaytrés

Mini Roman pala with mozzarella, tomato, basil and white truffle

Endive saam with tzatziki, fried tofu, tomato and dill

Beetroot and gorgonzola tartare

Cuarentaytrés Iberian ham croquette

Cod fritter in tempura with saffron

Braised oxtail pita with herb pesto

Drink package

Ramón Bilbao Verdejo white wine (Rueda)

Ramón Bilbao Crianza red wine (Rioja)

Water, beer and soft drinks

43
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MAIN MENU

Sardine and red onion tartare, cold pistachio soup and deep-water rose shrimp

Moorish-style Iberian pork presa, vegetable couscous and pickled aubergines

Italian meringue, pastry cream, angel hair and almonds
Petit fours

Drink package

Ramón Bilbao Verdejo Sobre Lías white wine (Rueda)

Ramón Bilbao Reserva red wine (Rioja)

Licor 43 Original, Chocolate, Horchata & Crème Brûlée

Water, beer, soft drinks and coffee

INCLUDES 3 HOURS OF OPEN BAR

Gins: Martin Miller's & Beefeater

Rums: Ron Abuelo Añejo & Havana Especial

Whiskies: Ballantine's & Four Roses

Vodkas: Absolut & Smirnoff

VAT included.

1.5 pieces of each finger-food item are served per person.

MENU 3

119€ *Per person*

COCKTAIL

Finger food

Gilda Cuarentaytrés
Prawn ceviche sope
Spicy bluefin tuna tartare wafer cone
Foie micuit by maestro Alfonso Ortega
Cuarentaytrés Iberian ham croquette
Braised oxtail pita with herb pesto
Mini bao with braised veal cheek

Drink package

Ramón Bilbao Verdejo white wine (Rueda)
Ramón Bilbao Crianza red wine (Rioja)
Water, beer and soft drinks

43
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MAIN MENU

Scallop tiradito with citrus quinoa salad

Beef sirloin with Périgord sauce, creamy potato and sour cream, confit Jerusalem artichoke and its crisp

Chocolate in textures, peanuts and vanilla ice cream
Petit Fours

Drink package

Ramón Bilbao Verdejo Sobre Lías white wine (Rueda)
Ramón Bilbao Reserva red wine (Rioja)
Licor 43 Original, Chocolate, Horchata & Crème Brûlée
Water, beer, soft drinks and coffee

INCLUDES 3 HOURS OF OPEN BAR

Gins: Martin Miller's & Beefeater

Rums: Ron Abuelo Añejo & Havana Especial

Whiskies: Ballantine's & Four Roses

Vodkas: Absolut & Smirnoff

VAT included.
1.5 pieces of each finger-food item are served per person.

MENU 4

129€ *Per person*

COCKTAIL

Finger food

Mini Roman pala with mozzarella, tomato, basil and white truffle

Endive saam with tzatziki, fried tofu, tomato and dill

Smoked salmon taco, roasted tomato juice, sour cream and dill

Cod fritter in tempura with saffron

Cuarentaytrés Iberian ham croquette

Potato waffle and "Julio Verne" steak tartare

Braised oxtail pita with herb pesto

Drink package

Ramón Bilbao Verdejo white wine (Rueda)

Ramón Bilbao Crianza red wine (Rioja)

Water, beer and soft drinks

43
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MAIN MENU

Bluefin tuna loin tataki, grape-must ceviche and Thai nuances

Glazed suckling goat shoulder with the nuances of its roast

Lemon and yuzu

Petit Fours

Drink package

Ramón Bilbao Verdejo Sobre Lías white wine (Rueda)

Ramón Bilbao Reserva red wine (Rioja)

Licor 43 Original, Chocolate, Horchata & Crème Brûlée

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Vodkas: Absolut & Smirnoff

VAT included.

1.5 pieces of each finger-food item are served per person.

CHILDREN'S MENU

35€ *Per person*

STARTERS

Iberian and regional cured meats
Ham croquettes

MAIN COURSES

One shared option to be chosen for all invited children.

Spaghetti Bolognese with grated cheese
Burger 43 with fries
Breaded chicken tenderloins with fries

DESSERT

Chocolate

DRINKS

Cuarentaytrés water and soft drinks

Children's Menu

VAT included.

43
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Cocktail STATIONS

Excellence lies in the
subtle details, in the
flavor that surprises
and lingers in the
memory

Stations

OCTOPUS, Cartagena style 9€ Per person

Cartagena-style octopus accompanied by ratte potatoes, plated on the spot

TUNA 10€ Per person

Tuna sashimi with Asian chimichurri.
Spicy bluefin tuna loin cubes

OYSTERS 12€ Per person

Gillardeau oysters served on crushed ice with different toppings to choose from: ajoblanco with black garlic, michirones and ponzu

MEXICAN STATION 8€ Per person

Guacamole with totopos
Cochinita pibil tacos
Chicken tacos with mole

ARTISAN CHEESES 9€ Per person

Artisan cheeses from around the world, with assorted breads and regañás, quince paste, fresh fruit and honey

SUSHI 10€ Per person

(2 pieces per person)

Nigiris
Makis

HAM-CARVING STATION 790€ Per station

50% Iberian ham hand-carved by a professional, served with toasted bread, tomato and extra virgin olive oil

Stations

"MEDITERRANEAN RICE DISHES" 8€ Per person

Choose two of the following options:

Portmán caldero with mild ñora pepper aioli
Arroz a banda with monkfish and cuttlefish
Murcian Chato pork rice
Vegetable rice

COCKTAILS 43 9€ Per person

Choose two of the following options:

Dolce Vitta

Licor 43, vodka, strawberry juice, basil,
balsamic vinegar & lime

La Tribu

Ron Abuelo, passion fruit, raspberry & lime

Anahí

Berezko pacharán, vodka, red berries &
apple foam

Ginger 43

Licor 43, ginger ale & lime

SWEET TABLE 9€ from Per person

"FOIE" 9€ Per person

Freshly Made Cotton Candy
Nest Crowned with a Foie
Gras Heart

"VERMOUTH BAR" 9€ Per person

Exclusive bar with Vermouths red & white

Vermouths red & white
Pickles
Marineras
Potatoes dressed with escabeche
French fries

CHAMPAGNE 24€ Per person

Pommery Brut Royal
Pommery Brut Rosé Royal
Pommery Blue Royal

Extra OPTIONS

PREMIUM DRINKS

LATE-NIGHT SNACK *open bar*

Premium DRINKS

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PREMIUM COCKTAIL DRINKS 5€ Per person

BEER STATION: four types of Estrella Levante beers

WHITE WINE: Ramón Bilbao Sobre Lías Verdejo (*Rueda*)

RED WINE: Ramón Bilbao Limited Edition (*Rioja*)

CAVA: Mar de Frades (*Albariño*)

PREMIUM MAIN MENU DRINKS 8€ Per person

WHITE WINE: Mar de Frades (*Albariño*)

RED WINE: Cruz de Alba Fuentelun Reserva Orgánico (*Ribera del Duero*)

CAVA: Mar de Frades

BEBIDA BARRA LIBRE PREMIUM 8€ Per person / 3 hours

GINs: Martin Miller's Westbourne

RUMs: El Abuelo 7 & Havana 7

WHISKIES: Chivas 12

VODKAS: Cîroc



Late-night Snack

OPEN BAR

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AMERICAN

13€ Per person

Burger 43
Fries

CLASSIC

8€ Per person

Selection of mini pastries
Selection of mini savory bites

ITALIAN

12€ Per person

Homemade pizza selection

CHURRERÍA

9€ Per person

Churros
Waffles
Chocolate



SERVICES *& terms*

Every detail matters,
and we have the
resources to make the
celebration perfect,
original and memorable

OTHER Services

We have a room for the couple, fully equipped with **a shower, private bathroom, wardrobes, table and mirrors** for private use during the wedding day.

There is the possibility of extending the open bar **until 5:00 a.m.**

BOOKING CONFIRMATION, PAYMENTS AND TERMS

To confirm your booking, a non-refundable deposit of €1,500 is required, payable by bank transfer. The venue will only be considered reserved once this deposit has been made.

The remaining payments must be made as follows: 70% of the budget, deducting the initial deposit, one month before the event; and the remainder of the budget one week before the event celebration.

All deposits are **non-refundable**.

Regarding changes in the number of guests, a reduction of up to 25% will be accepted if communicated one month before the event. The final number of guests for the event must be communicated ten days before the event date. Once the final payment has been made, no further reductions in the number of guests will be permitted.

All cancellations and modifications must be confirmed in writing.

All prices **include VAT**.

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WEDDING & EVENTS

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