cuarentaytrés 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.




Pablo Gonzalez Conejero

# 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, marinated 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

## 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, marinated 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

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Menu 2

## 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

## 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, marinated 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

Menu 4

## 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
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.

# CHILDREN'S MENU

35€ *Per person*

Children's Menu

## 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

**VAT** included.

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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

## OYSTERS 12€ Per person

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

## ARTISAN CHEESES 9€ Per person

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

## HAM-CARVING STATION 790€ Per station

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

## TUNA 10€ Per person

Tuna sashimi with Asian chimichurri.
Spicy bluefin tuna loin cubes

## MEXICAN STATION 8€ Per person

Guacamole with totopos
Cochinita pibil tacos
Chicken tacos with mole

## SUSHI 10€ Per person

***(2 pieces per person)***

Nigiris
Makis

# 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 from 9€ 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

## 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

## PREMIUM OPEN BAR DRINKS 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

### 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

## CONTACT

**+34 608 552 486**
hola@cuarentaytres.com
cuarentaytres.com

C/ Muelle Alfonso XII S/N 30201
Cartagena (Spain)

