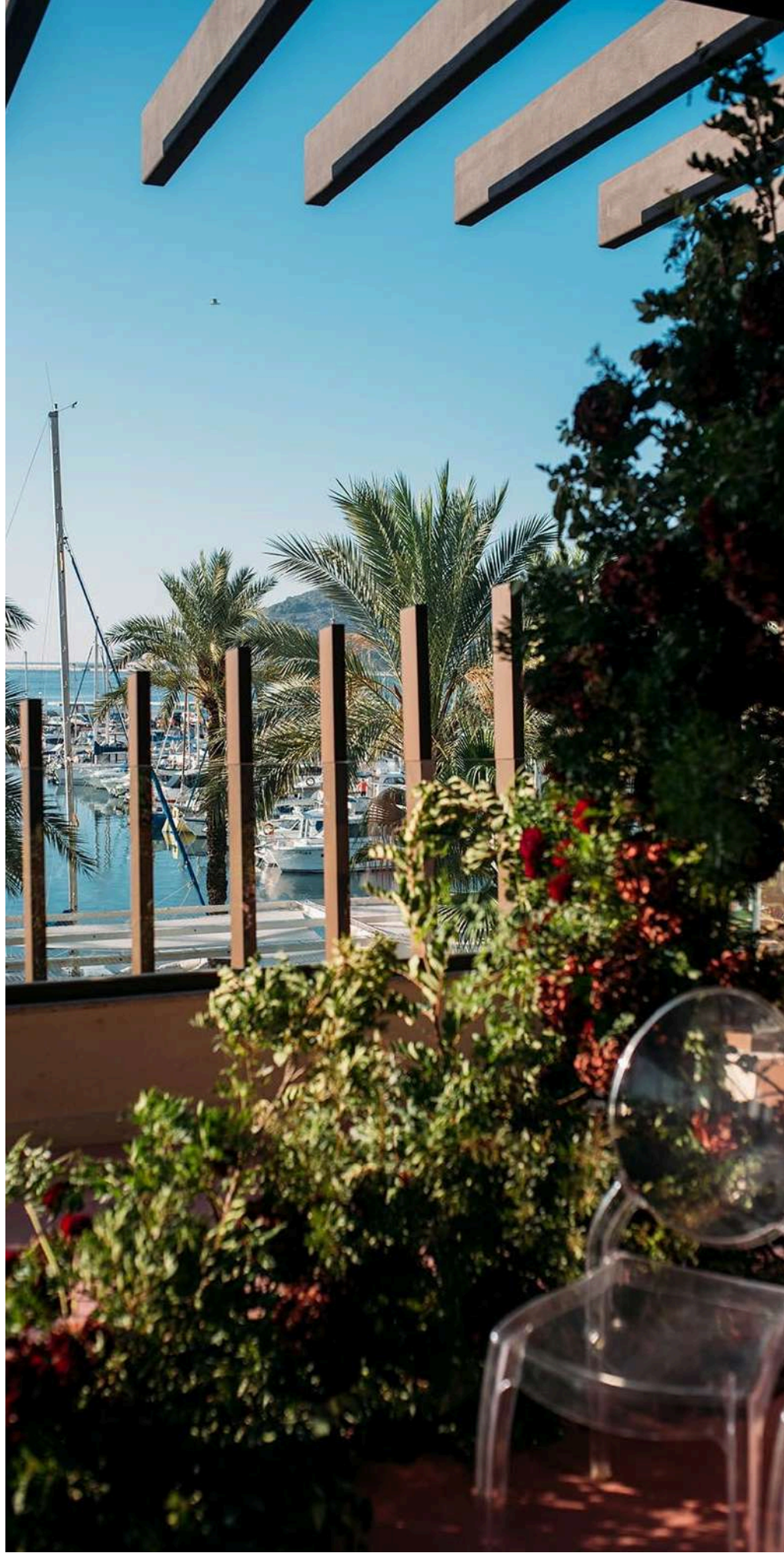
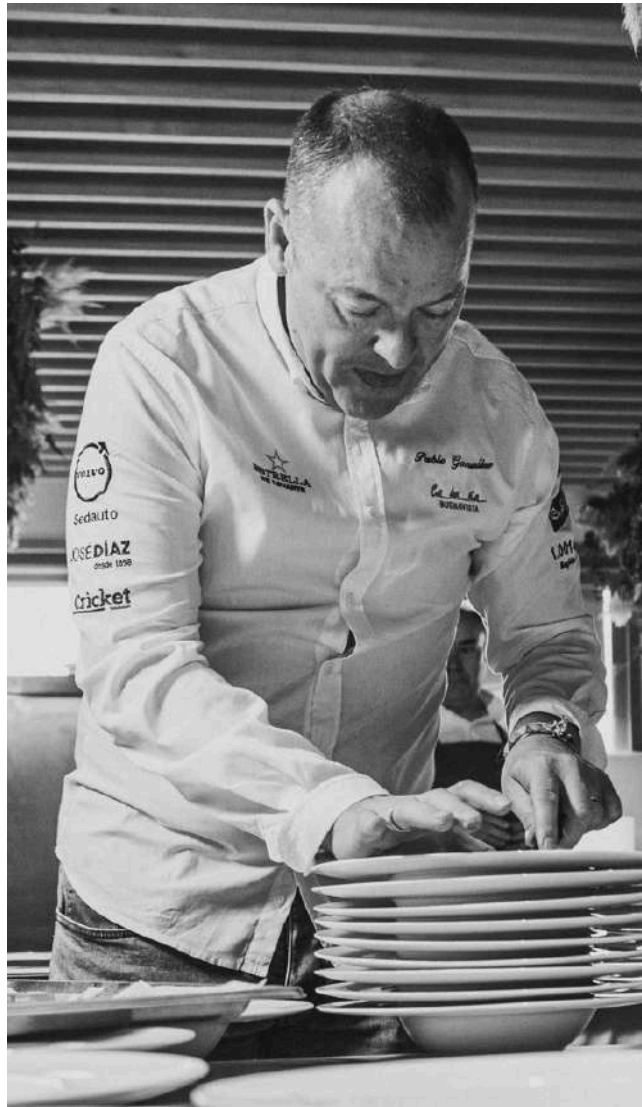


BODAS & EVENTOS – enarentaytrés

An *unique* place to
organize your wedding



cuarentaytres



Pablo Gonzalez Conejero. Two-Michelin-starred

BODAS & EVENTOS



Overlooking the sea in the heart of Cartagena, Espacio Cuarentaytrés offers a gastronomic experience that blends Mediterranean tradition with contemporary creativity. Its menus, crafted with seasonal ingredients, reflect quality and innovation, bearing the signature of Pablo, a two-Michelin-starred chef who infuses each dish with a distinct Mediterranean essence.





Our events include

Our menus include a carefully curated selection of services designed to offer a *unique* and *personalized* experience for 100 or more guests:

Menu tasting for 6 guests.

Decoration of the four central columns of the space.

Personalized selection of tablecloths, napkins, glassware, and chargers.

Floral centerpieces.

Menus and seating plan.

Event coordination on the wedding day.

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MENUS



A GASTRONOMIC PROPOSAL DESIGNED TO CAPTIVATE THE SENSES AND ELEVATE EVERY MOMENT TO A UNIQUE EXPERIENCE

MENU

ESSENTIAL 135€ Per Person

COCKTAIL

CHEESE STATION

FINGER FOOD *(Five options)*

Foie micuit from Maestro Ortega, Events

Steak tartare waffle

Iberian ham croquettes

Endive salad with tofu and tomato jam

Mini truffle tortilla and Cartagena white wine tartare

COCKTAIL DRINKS PACKAGE

Ramón Bilbao Verdejo

Ramón Bilbao Crianza

Cuarentaytrés water, beer, and soft drinks

BANQUET

STARTERS *(Choose one option for all guests)*

“Fuentes” red tuna tataki, aguachile, papaya, green apple, and peanuts

Salmorejo, olive spheres, fresh herb pesto, and bonito

MAIN COURSES *(Choose one option for all guests)*

Pork cheek with truffle jus and parsnip

Hake with pil-pil sauce and morcón stew Codium

DESSERTS *(Choose one option for all guests)*

Lemon and Yuzu

Cartagena Cake

Petit Fours

BANQUET DRINKS PACKAGE

Ramón Bilbao Verdejo sobreLías

Ramón Bilbao Edición Limitada

Cuarentaytrés water, beer, and soft drinks

MENU

GOURMET 164€ Per Person

COCKTAIL

MEDITERRANEAN RICE STATION

Choose two options from the following:

Portmán Caldero with mild ñora pepper aioli

Monkfish and cuttlefish rice with light saffron emulsion

Murcian pig rice

Vegetable rice

TUNA STATION

Tuna sashimi with Asian chimichurri

Spicy bluefin tuna loin cubes

FINGER FOOD *(Six options)*

Ortega's foie micuit (for events)

Steak tartare waffle

Cuarentaytrés Iberian ham croquettes

Endive salad with tofu and tomato jam

Mini truffle tortilla with Cartagena white wine tartare

Gini potato waffle with steak tartare

COCKTAIL DRINKS PACKAGE

Ramón Bilbao Verdejo SobreLías

Ramón Bilbao Rueda

Cuarentaytrés water, beer, and soft drinks

BANQUET

STARTERS *(Choose one option for all guests)*

Colorful endive salad with pickled partridge

Scallop tiradito with citrus quinoa salad

MAIN COURSES *(Choose one option for all guests)*

Beef tenderloin, périgord sauce, creamy potato and sour cream, confit Jerusalem artichoke and crispy topping

Glazed shoulder of kid goat, semi-dried tomato, roasted onion purée, confit garlic and potato

Turbot, pil-pil sauce with garlic sauce, Cartagena-style potatoes and piparras peppers

DESSERTS *(Choose one option for all guests)*

Asiático *or* Chocolate

Petit Fours

BANQUET DRINKS PACKAGE

Mar de Frades Albariño

Ramón Bilbao Reserve

Cuarentaytrés water, beer, and soft drinks

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OPEN BAR



EXCELLENCE LIES IN THE SUBTLENESS, IN
THE FLAVOR THAT SURPRISES AND LIES
IN THE MEMORY

OPEN BAR

STANDARD 22€ *For Person - 3 Hours.*

GINS Martin Millers & Beefeater
RUMS Ron Abuelo Añejo & Havana Especial
WHISKIES Ballantines & Four Roses
VODKAS Absolut & Smirnoff

Water, Beer & Soft Drinks

OPEN BAR

PREMIUM 26€ *Per Person - 3 Hours.*

GINS MartinMiller'sWestbourne & Monkey 47
RUMS El Abuelo 7 & Havana 7
WHISKIES Yellow Rose Rye & Chivas 12
VODKAS Wyborowa

COCKTAILS

Paloma (Tequila Buen Amigo, Lima & Soda de Pomelo Fever Tree)
Gin Coffee & Tonic (Martin Miller's, Licor 43 Baristo, expresso & tónica Fever Tree)

Water, Beer & Soft Drinks

OPEN BAR

LATE SNACK

AMERICAN 13€ Per Person
Burger 43
Chips

CLASIC 8€ Per Person
Selection of mini pastries
Selection of mini savory snacks

ITALIAN 12€ Per Person
Selection of homemade pizzas

OTHER OPTIONS
Churros with chocolate 9€ Per Person
Broth with meatballs 6€ Per Person

BODAS & EVENTOS – *eventos y fiestas*

SERVICES AND CONDITIONS

EXCLUSIVE SERVICES AND GASTRONOMY

Private Wedding Lounge: A fully equipped private room (bathroom, shower, and vanity) at your disposal throughout the event.

Culinary Experience: We offer a variety of themed stations to personalize your menu. We fully accommodate any allergies, intolerances, or preferences (vegetarian/vegan) at no extra cost.

Open Bar: Option to extend until 1:00 AM (daytime weddings) or 5:00 AM (evening weddings).

Guest Services: Cloakroom service included for your convenience.

Note: All prices include taxes.

TERMS AND PAYMENT PLAN

DATE RESERVATION

The date will be confirmed only after a non-refundable deposit of €1,500 via bank transfer.

PAYMENT SCHEDULE

One month prior: Payment of 70% of the total cost (excluding the initial deposit).

One week prior: Payment of the remaining amount.

All deposits are non-refundable.

GUEST MANAGEMENT

Up to 30 days prior: A reduction of up to 25% of the initial guest list is permitted.

10 days prior: Notification of the final number of guests.

After the final payment, no further reductions in the guest list will be accepted.

CANCELLATIONS AND CHANGES

Any modifications or cancellations must be notified and confirmed in writing.

cuarentaytres

BODAS & EVENTOS

CONTACT

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