

GASTRONOMIC OFFER

2025



HOTEL BOTÁNICO
& The Oriental Spa Garden

 A MEMBER OF
THE LEADING HOTELS
OF THE WORLD



HOTEL BOTÁNICO

& The Oriental Spa Garden



GASTRONOMIC OFFER 2025

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COFFEE BREAKS

2025



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COFFEE BREAK I



WELCOME COFFEE

10,50€

- Coffee, decaffeinated and cold and hot milk
- Assorted tea selection
- Mineral water
- Fresh orange juice

MORNING COFFEE BREAK

16,00€

- Coffee, decaffeinated and cold and hot milk
- Assorted tea selection
- Mineral water
- Fresh orange juice
- Assorted bakery
- Traditional plum cake
- Seasonal fruit

AFTERNOON COFFEE BREAK

18,00€

- Coffee, decaffeinated and cold and hot milk
- Assorted tea selection
- Mineral water
- Digestive detox juice
- Assorted canarian sweets
- Mini muffins
- Seasonal fruit

Prices per person · Taxes included · Minimum 15 people · 30 minutes service

COFFEE BREAK II



COFFEE BOTÁNICO

25,00€

- Coffee, decaffeinated and milk
- Assorted tea selection
- Mineral water
- Fresh orange juice
- Digestive detox juice
- Energizing detox juice
- Ciabatta with roasted pork leg
- Tramezzini bread with babaganoush, tomato and rocket salad
- Seasonal fruit

COFFEE BREAK CHOCOLATE

26,00€

- Coffee, decaffeinated and milk
- Assorted tea selection
- Hot chocolate
- Mineral water
- Milkshake with chocolate ice cream
- Chocolate mini muffin
- Chocolate brownie
- Sacher cake
- Chocolate mini cookies

Prices per person · Taxes included · Minimum 15 people · 30 minutes service

EXTRAS & SUGESSTIONS



NESPRESSO

125,00€

- 1 Professional Nespresso machine (8 hours)
30 capsules · espresso, lungo & decaffeinated
Additional capsules 3,00 € / unit

ASSORTED TEA SELECTION

16,00

- Warm water jug + 2 milk jugs

EXTRAS

- Coffee, milk and tea selection 1 liter 25,00 €
- Fresh orange juice 1 liter 20,00 €
- Soft drink bottle (1 unit) 5,00 €
- Assorted mini bakery (18 units) 25,00 €
- Assorted mini canarian sweets (24 units) 30,00 €
- Morning Coffee Break (3 hours p.p.) 8,00 €
- Afternoon Coffee Break (3 hours p.p.) 10,00 €
- Coffee Break Botánico
or Chocolate (3 hours p.p.) 15,00 €

Prices per person · Taxes included

BUSINESS LUNCH

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FINGER BUFFET I

SALADS & SOUPS

Cold strawberry soup with basil
Greek salad with feta cheese
Quinoa salad with zucchini,
cherry tomato and jalapenos

SNACKS

Hummus and babaganoush with crudités and pita bread
Chicken wrap with spinach Spanish
omelette bun with lime mayonnaise
Tuna focaccia with capers
Country bread with roast leg, pickle and mustard

DESSERTS

Crême brûlée
Sacher with apricot puree
Seasonal fruit skewer

40,00 €

*Price per person
Taxes included*

FINGER BUFFET II

SALADS & SOUPS

Cordoban style cold soup with egg and ham
Caesar salad with free range chicken
Asian noodles salad

SNACKS

Quiche Lorraine bites
Smoked salmon wrap with fresh cheese
Mini Iberian ham baguette with tomato
Vegetables piadina
Roast beef pretzel with rocket salad and mustard
Thai style fried rice
Beef and cheese mini burger

DESSERTS

Coffee Eclair
Passion fruit pudding
Three chocolates cake
Seasonal fruit skewer

52,00 €

*Price per person
Taxes included*

*Includes: Soft drinks, mineral water, coffee and tea · Minimum 30 pax · Groups from 15 to 30 people · 10,00 € supplement per person
Only available with the meeting setup*

BUSINESS LUNCH I

STARTERS

Cordoban

tomato soup with smoked sardine and pickles

Green salad with asparagus, apple and pistachios

Pumpkin cream with turmeric and crunchy parmesan

MAIN COURSES

Bacalao con aceite de tomillo and verduritas

Canelón de rabo de toro
con boletus and bechamel trufada

Wok de verduras con semillas de sésamo and soja

DESSERTS

Passion fruit mousse

White chocolate and mango mousse

Red fruits Pannacotta

55,00 €

*Price per person
Taxes included*

BUSINESS LUNCH II

STARTERS

Mozzarella salad with Canarian tomato

Almonds and herbs soup with smoked sardine and grapes

Free range egg with truffled puree and boletus

MAIN COURSES

Grilled sea bream with vegetables and black salt flakes

Black pork cheek with mashed potatoes

Mushrooms and parmesan risotto

DESSERTS

Uruguayan powder with caramel ice cream

White chocolate brownie with pistachios and rum sauce

French toast with cinnamon ice cream

60,00 €

*Price per person
Taxes included*

*Includes: Soft drinks, mineral water, coffee and tea · Choose: 1 starter, 1 main and 1 dessert from the Menu
Minimum 20 pax · Groups from 12 to 20 people · 10,00 € supplement per person · 60 minutes service*

COCKTAILS

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WELCOME COCKTAIL I

BITES

Crunchy sunflower seeds,
vegetable chips and almonds

CAVA-SPARKLING WINE

Freixenet Blanc de Blancs

WHITE WINE

Palestra
D.O. Rueda - Verdejo

RED WINE

Castillo Mayor
D.O. Cariñena - Tempranillo and Garnacha

BEER

Dorada & Dorada alcohol free

ALCOHOL FREE

Soft drinks, juices, mineral water

24,00 €

*Price per person
Taxes included*

Minimum 20 pax · 30 minutes service

WELCOME COCKTAIL II

SNACKS

Crunchy sunflower seeds, vegetable chips
Spanish omelette bite
Cheese and almond bonbon with jam
Hummus with pita bread and raw vegetables sticks

CAVA-SPARKLING WINE

Freixenet Blanc de Blancs

WHITE WINE

Palestra
D.O. Rueda - Verdejo

RED WINE

Castillo Mayor
D.O. Cariñena Tempranillo and Garnacha

BEER

Dorada & Dorada alcohol free

ALCOHOL FREE

Soft drinks, juices, mineral water

35,00 €

*Price per person
Taxes included*

Minimum 30 pax · 45 minutes service

WELCOME COCKTAIL III

SNACKS

Crunchy sunflower seeds and olives
Mango cold soup with trout roe
Foie bonbon
Grissini with iberian ham
Mini tuna tartar cone
Vegetables samosas with Homemade croquettes

CAVA-SPARKLING WINE

Freixenet Blanc de Blancs

WHITE WINE

Palestra

D.O. Rueda - Verdejo

RED WINE

Castillo Mayor

D.O. Cariñena Tempranillo and Garnacha

BEER

Dorada & Dorada alcohol free

ALCOHOL FREE

Soft drinks, juices, mineral water

42,00 €

Price per person

Taxes included

Minimum 30 pax · 45 minutes service

{ 12 }

COCKTAIL BOTÁNICO I

COLDS

Strawberry gazpacho with smoked cheese Capresse
skewer with basil pesto
Mini tuna tartar cone
Foie lollipop with onion jam

WARMES

Mushrooms croquettes
Vegetable delicacies with kimchi sauce
Chicken satay skewers
Mini black squid bao with coriander mayonnaise

SWEETS

Creamy cheesecake
Assorted mini éclairs
Mini orange bread toast
Seasonal fruit skewer
Brocheta de fruta de temporada

CAVA-SPARKLING WINE

Freixenet Blanc de Blancs

WHITE WINE

Palestra
D.O. Rueda - Verdejo

RED WINE

Castillo Mayor
D.O. Cariñena - Tempranillo - Garnacha

BEER

Dorada & Dorada alcohol free

ALCOHOL FREE

Soft drinks, juices, mineral water

55,00 €

*Price per person
Taxes included*

Minimum 30 pax · 90 minutes service

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COCKTAIL BOTÁNICO II

COLDS

Trío de sopas frías
Piruleta de salmón ahumado and queso fresco
Ceviche de cherne and lima
Bombón de foie
Lingote de steak tartar con brotes de guisantes
Hummus con pan pita and crudités

WARMES

Cucurucho de fritura andaluza
Gyoza vegetal con salsa de soja
Langostino en tempura con salsa ponzu
Chupa chup de codorniz glaseado con chocolate
Mini Burger de cochino negro con mayo-mojito
Bao trufado de jamón ibérico

SWEETS

Creamy Uruguayan powder
Assorted macarons
Chocolate and almond rocks
Lemon and yuzu tartlets
Seasonal fruit skewer

CAVA-SPARKLING WINE

Freixenet Blanc de Blancs

WHITE WINE

Palestra
D.O. Rueda - Verdejo

RED WINE

Castillo Mayor
D.O. Cariñena - Tempranillo and Garnacha

BEER

Dorada & Dorada alcohol free

ALCOHOL FREE

Soft drinks, juices, mineral water

70,00 €

*Price per person
Taxes included*

Minimum 30 pax · 90 minutes service

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SPECIAL STATIONS

ESTACIÓN CANARIA DE PATA ASADA

10,00€

- Princkled potatoes, mojo sauces and bread
- 1 leg recommended for 100 pax

CANARIAN CHEESES

12,00€

- Homemade jams, quince, grapes and breads

SUSHI BAR

18,00€

- Assorted niguiris, maki rolls and sashimi
- * 3 units per pax

RICE AND PAELLA

15,00 €

- Mixed paella, black rice, vegetable paella

IBERIAN ACORN HAM 100%

950,00 €

- Crystal bread, grissini and tomato
- 1 ham recommended for 80 pax

Ham cutter included

SWEET STATION

9,00 €

- Crepes, waffles and pancakes
- Nutella, syrups, jams, mini sugar clouds

MIDDLE EAST

12,00 €

- Hummus, babaganoush, muhamara
- Arabic bread, vine leaves, marinated olives

Prices per person · Taxes included

BAR & COCKTAILS

COCKTAIL BAR

12,00€

- Flavored Mojitos and Daiquiries
- Prepared by our mixologist

GIN & TONICS BAR

16,00€

- Premium gins and special selection of tonics
- Served by our bartender

Prices per person · Taxes included

Cocktail stations with a minimum of 50 pax

These stations can only be combined with a cocktail menu

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GALA DINNER MENUS

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GALA SNACKS

COLD SNACKS

Peruvian purple corn cold soup
Cod brandade
Vegetarian focaccia
Capresse skewer
Foie bonbon
Steak tartare cone

WARM SNACKS

Squid croquettes with lime mayonnaise
Diced black pork with tamarind and grapefruit sauce
Curry chicken gyoza
Vegetable samosas with sour sauce
Kataifi prawns with mango sauce
Quail lolli pop with orange and chocolate sauce

30,00 €

*Price per person
Taxes included*

*Includes: White wine, red wine, beer, soft drinks, juices and mineral water · Choose: 3 colds and 3 warm
Only as an appetizer prior to the Gala Menu Service · Minimum 30 pax · 30 minutes service*

GALA MENU I

STARTER

Cherry cold soup
canary cheese and smoked eel

MAIN COURSE

Beef cheek
mashed potatoes and boletus
or
Grilled hake
spinach and wild asparagus emulsion

DESSERT

White chocolate semisphere
perfumed strawberries

80,00 €

*Price per person
Taxes included*

GALA MENU II

STARTERS

Tuna tartare
avocado and sriracha
Celeriac cream soup
walnuts and tuffed oil

MAIN COURSE

Beef tenderloin
muslin potato, green beans and red wine saucer
or
Seabass
cous cous, baby vegetables, curry and yogur sauce

DESSERT

Lemon grass crème brûlée
raspberry sorbet

88,00 €

*Price per person
Taxes included*

*Includes: Botanical Wines package, coffee and infusions · Choose: 1 main course between fish and meat from the selected menu
Minimum 30 pax · Maximum 2 hours service*

GALA MENU III

STARTERS

Foie and apple tatin
sprouts and berries coulis

Seafood cream soup
Oporto blanco

MAIN COURSE

Roasted suckling pig
pineapple and raisins chutney

or

Roasted monkfish
old fashioned mustard, mashed potatoes and tarragon sauce

DESSERT

Creamy mango and passion fruit mousse
coconut and caramelized banana emulsion

102,00 €

*Price per person
Taxes included*

GALA MENU IV

STARTERS

King Prawn Cocktail
pink sauce and trout roe

Consommé from marrow
chives and sherry

MAIN COURSE

Baked turbot
Yellow chili pil pil and crystal shrimp

Beef tournedó
foie and Madeira sauce

DESSERT

Pistacchio Bavaroise
cassis coulis

115,00 €

*Price per person
Taxes included*

*Includes: Botanical Wines package, coffee and infusions · Choose: 1 main course between fish and meat from the Gala Menu III
Minimum 30 pax · Maximum 2 hours service*



VEGETARIAN GALA MENU

STARTERS

Cherry cold soup
tofu

Roasted celeriac
Mushrooms and wild flowers

MAIN COURSE

Truffled ravioli
vegan cheese and walnut sauce

DESSERT

Creamy mango and passion fruit mousse
coconut and caramelized banana emulsion

84,00 €

*Price per person
Taxes included*

*Includes: Includes Botanical Wines package coffee and infusions
Minimum 30 pax · Maximum 2 hours service*

WINE SELECTION

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WINE SELECTIONS

BOTÁNICO

Included in the menu

- White wine Palestra
D.O. Rueda · Verdejo
- Red wine Castillo Mayor
D.O. Cariñena · Tempranillo and Garnacha
- Beer, soft drink and mineral water

CELLAR I

15.00€

- White wine S-Naia
D.O. Rueda · Sauvignon Blanc
- Red wine La Planta
D.O. Tinta fina
- Beer, soft drink and mineral water

CELLAR II

18.00€

- White wine Enate 234
D.O. Somontano · Chardonnay
- Red wine Enate cr
D.O. Somontano · Tempranillo and Cabernet
- Beer, soft drink and mineral water

CELLAR III

20.00€

- White wine Paco Lola
D.O. Rías Bajas · Albariño
- Red wine Marqués de Riscal Rva.
D.O. Rioja · Tempranillo and Graciano
- Beer, soft drink and mineral water

CANARIAN CELLAR

12.00€

- White wine Tajinaste
D.O. Ycoden-Daute-Isora · Listán blanco, Albillo
- Red wine Marba
D.O. Tacoronte-Acentejo · Listán Negro and Varietal
- Beer, soft drink and mineral water

SPARKLINGS

6.00€

- Brindis de Cava Freixenet Blanc de Blancs
D.O. Cava · Macabeo, Xarel-lo and Parellada

SPARKLINGS

16.00€

- Brindis de Champán Taittinger Brut Réserve
*D.O. Champagne · Chardonnay · Pinot Noir · Pinot Meunier **
** 1 glass per person*

Prices per person · Taxes included

OPEN BAR

STANDARD

GIN

Beefeater, Gordon's, Larios 12, Larios Rosé

RON

Arehucas Oro, Brugal blanco, Havana 3, Brugal añejo

WHISKY

Johnnie Walker ER., J&B, Famous Grouse, Jim Beam

TEQUILA & BRANDY

Tequila Herradura, Brandy Carlos III

VODKA

Smirnoff, Moskovskaya

LIQUORS

Baileys, Licor de hierbas, Orujo, Pacharán,
Limoncello, Ron miel

ALCOHOL FREE

Fruit liquors

1 hour: 30,00 € • 2 hours: 50,00 € • 3 horas: 60,00 €

Price per person • Taxes included

PREMIUM

GIN

Beefeater 24, Hendricks, Martin Miller's, Larios 12 Rosé

RON

Brugal extra viejo, Arehucas 12, Havana 7, Bacardi 8

WHISKY

Johnnie Walker EN., Cardhu, J&B 15, Jack Daniels

TEQUILA & BRANDY

Tequila Herradura, Brandy Cardenal Mendoza

VODKA

Grey Goose, Absolut

LIQUORS

Baileys, Licor de hierbas, Orujo, Pacharán,
Limoncello, Ron miel

ALCOHOL FREE

Fruit liquors

1 hour: 40,00 € • 2 hours: 65,00 € • 3 hours - 80,00 €

Price per person • Taxes included

100% of adults attending the event will be billed