



CASILLO DE BVEN AMOR



Your Wedding, your Castle





¡Bienvenidos al Castillo del Buen Amor!



Our warmest congratulations!

These are great news and we are delighted that you are thinking of celebrating the big day with us.

In this brochure you will find all the necessary information so that everything goes perfectly. Not only do we have the ideal setting, helpful and professional staff and delicious cuisine, we are also known by a long history and extensive event experience. We have all the ingredients for a movie-like celebration.

To have all the details you can contact Marisa Collantes, your guide throughout the process, so that she can answer your questions and show you the different spaces available for the different sections of the event.

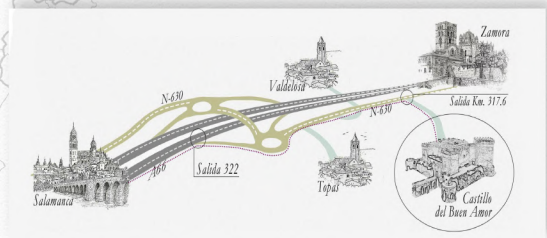
Where are we?



The Posada Real CASTILLO DE BUEN AMOR is located on the road that connects Salamanca with Zamora, strategically on the Ruta de la Plata, N-630 kilometer 317.6 At 15 minutes from the center of Salamanca, 25 minutes from Zamora, 1 hour from Valladolid and 2 hours from Madrid. The Castle is located in the middle of a meadow planted with holm oak, cork oak, pine and almond trees, next to the Cañedo stream, surrounded by gardens and vineyards.



15 minutes from Salamanca
25 minutes from Zamora
2 hours from Madrid





A little bit of History

The Castle of Villanueva de Cañedo opened its doors to the public as a Hotel-Posada in 2003. As it is a Historic-Artistic Monument, the building's maintenance works have always been continuous, but always respecting the structure of the building, which has remained intact since the fifteenth century.



The building is popularly known as Castillo del Buen Amor, since in the 15th century the Bishop Fonseca lived here together with his lover, Doña Teresa de las Cuevas. A forbidden love, although legitimized, that impregnated the walls of the castle and that made it possible to preserve it throughout the centuries, as Fonseca's motto says:

CUM TEMPORE!

Spaces and Capacities

At Castillo del Buen Amor we have different spaces for celebrations, so no wedding is the same. It is very important to us that you can personalize your event to the maximum. For this reason, and depending on the number of guests and your preferences, you can choose different areas of the castle, so that you will enjoy all the rooms, which will make your wedding unique and different from the others.

In high season (May to October) all weddings will have at least 100 adult guests. In low season (from November to April) weddings may be less than 100 adults but always with a minimum of 65 adult guests.

For smaller weddings, check our possibilities.





Civil Ceremony

For civil celebrations we have several spaces, completely different from each other, which will give you more flexibility when it comes to personalize your event: in the Courtyard, in the Paso de Guardia or even outdoors, in the gardens, next to the vineyards.

Classic setup includes: · 30 chairs · Table with stand and candle lamp · Armchairs for the couple · Needs for musicians (chairs, tables...) €500

Reinforced assembly includes: · 80 chairs · Table with lectern and candle · Armchairs for the bride and groom · Needs for musicians · Lemonade stand. €800 (reinforced assembly cannot be done in the courtyard)



Cocktail

To receive your guests and start the party, we propose a cocktail-type aperitif that you also have the option of customize. In all the assemblies some seats are included so that some guests can use them.

The realization of the cocktail in the Courtyard has a supplement of €300

Our assembly includes support tables and chairs. The number used will be at the discretion of the Castle team, depending on the number of guests, to guarantee a comfortable space for everyone.



- Cocktail capacities:
- Courtyard up to 170 guests
 - Courtyard + Liza up to 250 guests
 - Liza up to 170 guests
 - Gardens up to 250 guests

Buen Amor Cocktail

To wake your appetite we propose the following appetizers, of which you can choose up to 10 different ones.

1. Beet Gazpacho and Basil Powder
2. Melon and Mint Cream
3. Mini Marinated Partridge Salad
4. Confit Tomatoes alla Caprese
5. Anchovy and Piquillo Pepper in a Cracker
6. Cecina from León Roll with Foie Mousse
7. Green asparagus with Bacon
8. Creamy Mushroom Rice
9. Assorted Croquettes
10. Seasonal Vegetables Mini Quiche
11. Black pudding and Farinato cigarettes
12. Zucchini Tartare with Crispy Parmesan
13. Salmon Tartare with Homemade Pickles
14. Sea Bass Ceviche with Cilantro Leaves
15. Diced Red Tuna Marinated with Soy and Lime
16. Battered Hake with Citrus Alioli
17. Shrimp and Monkfish *in Salpicon* * + €0.60
18. Foie Micuit Toast with Onion Jam
19. Quail Drumsticks with Teriyaki Sauce
20. Chicken Curry Gyozas
21. Chistorra Skewers
22. Pickled Iberian Sirloin Tataki
23. Mini Beef Burger with Homemade Ketchup * + €0.90
24. Mini Palomas (crusts with Russian salad)
25. Iberian Sirloin Skewers with Mustard Sauce
26. Pedrosillano Chickpea Hummus with Sesame Crackers
27. Meneás Potatoes with Torreznos
28. Guacamole with Crispy Onion on Endive
29. Bravioli Potatoes



* Increase per person in the final price

60-minute cocktail: €25/person (includes Bodega del Buen Amor)

90-minute cocktail: €35/person (includes Bodega del Buen Amor)

VAT included in all prices



Stations

For an amazing gathering, you can reinforce the cocktail with our fabulous stations to complete this fun wedding moment. The guests will be able to approach and decide what they like the most.



BEVERAGE STATIONS All cocktails include a Lemonade and Fresh Water station, a National Beer corner and a drinks bar (soft drinks, white wine and red wine). To offer a greater variety of options to your guests you can add:

National and international beer station: €2/person

Champagne station : €6.5/person

IBERIAN HAM STATION A magnificent acorn-fed Iberian ham cuted by knife directly by a professional. €650 for Ham and cutter (€590 for the second ham)

CHEESE STATION A beautiful still life of selected cheeses and different breads to accompany the cocktail and give a different touch to your wedding. €5/person

RICE STATION With this stand you can taste different types of rice dishes made at the moment and served by our staff. We include: black rice, dry rice our style, rice with vegetables and mushroom risotto. €6.50/person

IBERIAN STATION A Fantastic and surprising Iberian pork products. Delicious so-brassada, truffled sausage and traditional chorizo. €5.50/person

FOIE STATION Our Foie Station will give a touch of distinction with which your guests will enjoy fresh grilled foie, foie micuit toast and some delicious foie chocolates. €8.50/person



More Stations

MEXICAN STATION If you have a weakness for Mexican delicacies, you cannot miss our Tex-Mex stand, with chef's tacos, quesadillas and nachos with guacamole. Also perfect to recover energy during the open bar at midday weddings. €6/person

AMERICAN STATION Fast-food meal made with lots of love! You can savor some delicious mini hot dogs, chicken fingers, onion rings and, of course, mini hamburgers! A great option, also to continue the fun during the open bar at midday weddings. €6.50/person

SERRANA STATION A stand with typical products from Salamanca: fried chorizo served on loaf bread, migas del pastor, meneás potatoes and Serrano Lemon. €4.50/person



TARTAR STATION We are specialists in the preparation of sea bass ceviche, red tuna tartare and steak tartare. €7/person

BBQ STATION Only for cocktail-type weddings: lamb skewers, Iberian pork chops, Charro veal entrecote and grilled Iberian sausages. €12/person

DESSERT STATION For those with a sweet tooth, we suggest you finish with an assortment of exquisite desserts: brownie cubes, fresh fruit cups, sliced cake, truffles and chocolate rocks, assorted mousse cups and cheesecake cubes. Only for cocktail type weddings.

Cocktail Banquet

If you want a more informal wedding, we suggest you have a cocktail-type lunch or dinner, without table protocol.

For this type of celebration you must choose 20 appetizers from the 29 available for the Good Love Cocktail.

It is necessary to reinforce the selection of appetizers with at least three stations, so that your guests can enjoy going through the different stalls trying all kinds of delicacies.

Depending on the number of guests and the chosen stations we offer you several spaces:

- Courtyard for up to 170 guests
- Courtyard + Liza up to 230 guests
- Liza up to 170 guests
- Garden up to 250 guests

The Cocktail Banquet includes: a selection of 20 appetizers, a dessert station, a coffee station and the Castillo wine selection, keep in mind that it will be necessary to add at least 3 stations.

Price per guest: €77 + 3 stations minimum.

The assembly will consist of some chairs and support tables depending on the capacity. If you want to have a reinforced assembly, with a multitude of tables and at least one chair per guest, it would cost €5 per guests. The reinforced mounting option is only possible in the Garden.





Banquet

For the gala banquet, we offer you unique spaces: The Courtyard (with capacity for up to 160 guests), the Ullóa and Fonseca Lounges (former stables of the castle with capacity for 35 and 70 guests respectively), or El Cenador (with capacity up to 250).**To serve the banquet in the Courtyard it will be necessary to reserve the Castle exclusively.

In addition to the cocktail, you must select at least one starter or one main dish, one meat and one dessert for a full feast (for example: starter + meat + dessert, or fish + meat + dessert). If you prefer a more substantial banquet you can add a third course (for example: starter + fish + sorbet + meat + dessert)

In any case, we will always include a cake for you to cut that will be served during the open bar. You can choose the one you like the most from our proposals.



Starters

Acorn-fed Iberian ham and loin €22

Lobster salad with orange and coral vinaigrette €29

Sprout salad and confit cod with tapenade dressing 21€

Sachets of scallops and shellfish with mushroom cream 21€

Mushroom cream with duxelle and croutons 16€

Ajoblanco with grapes macerated in Amontillado and toasted almonds 15€

Grilled octopus with paprika, parmentier and vegetable chips €20

Fresh seafood and lobster salad 29€

Fish

Low temperature cod with escalivada vegetables 22€

Salmon ceviche our way on tender greens €20

Sea bass fillet with confit tomatoes with potato cream and meunière 21€

Grilled hake on panaché of vegetables and Asian dressing €23

Baked turbot with grilled green asparagus 25€

Monkfish in its juice with American sauce with its garnish €24

The fish service will always be plated

Meat

Beef tenderloin on truffled parmentier, asparagus and cherry tomatoes 26€

Traditional suckling lamb roast with baked potatoes and greens €23

Castilian-style roasted suckling pig with potatoes and greens €22

Cheeks stewed with Tempranillo del Castillo with potato textures 22€

Baked goatling accompanied by traditional garnish €24

Iberian pork in its juice with homemade pineapple chutney 24€

The meat service will always be English style except the Tenderloin and the Presa

VAT Included

Sorbets

- Lemon cava with a touch of mint €6
- Green apple with brandy €6
- Tangerine with traditional cider €6
- Lemon-lime with gin and tonic €6
- Raspberry with a touch of rum €6



Deserts

- Regina cake 7 €
- Lemon tart ingot €7
- Cocoa cream bomb €7
- Overtured yolk 7€
- Yogurt sash €7
- Spring cake 7€
- Yogurt and lime lingot €7
- Chocolate coulant €7.50
- Pineapple carpaccio €7 (gluten-free)



Infant Menu

Starters

- Iberian ham
- Assortment of Iberian cured meats
- Ham croquettes
- Chicken nuggets
- Fried calamari

Mains

- Sirloin medallions
- Mini beef burger
- Mini chicken burger
- All served with fries.

Desserts

- Fantasmikos
- Icecream cone
- Mikolapiz
- Adult dessert

The children's menu consists of two starters, a second and a dessert to choose from.
The quantities served are intended for diners up to a maximum of 10 years of age.
All children's menus must be the same. Price: €38 includes drinks and bread.
Price of the children's menu at the cocktail banquet: €32

The prices shown are for celebrations of 100 or more adult diners. VAT included

We have a **Teenage Menu**, for guests between 11 and 20 years old who want to enjoy the pleasures of the Children's Menu but with ad hoc quantities. Price €50

The **Menu for external providers** is chosen in advance from our cafeteria menu. It is necessary to coordinate it with our team since it is a service without a waiter.

Vegetarian Options

Cold dishes

- Pedrosillano chickpea hummus with vegetable crudités 14€
- Green pea cream with Fino aroma 9€
- Salmorejo with Feta cheese, apple and EVOO 8€
- Al dente vegetable salad with nuts 14€
- Tabbouleh with roasted vegetables and mint aroma 14€
- Zucchini carpaccio with its dressing €12

Warm dishes

- Grilled vegetables with parmesan 14€
- Creamy rice with seasonal vegetables or funghi €18
- Sautéed courgette noodles with dried tomatoes 15€
- Vegan burger with fried aubergine €18
- Vegetable lasagna €16

A vegetarian menu can be made by choosing two or three dishes from the list.
All vegetarian menus will be the same.



Wine Selection

You must select one of our three proposals. The price of the wine option includes all the drinks served during the cocktail and the banquet, except spirits.



Castillo wine option: 25€/person

- Red: **CBA** I.G.P. Castilla y León or **Viña Pomal** D.O. La Rioja or **Ribera de Cañedo** I.G.P. CyL
- White: **La Venganza** I.G.P. Castilla y León or **Valdubón** D.O. Rueda
- Sparkling: **Aria Brut Nature** D.O. Cava

Gourmet wine option: 35€/person

- Red: **Dominio del Bendito** D.O. Toro or **Pesquera** D.O. Ribera del Duero
- White: **José Pariente** D.O. Rueda or **Quinta Apolonia** I.G.P. Castilla y León or **Mar de Frades** D.O. Rías Baixas
- Sparkling: **Raventós I Blanc de Blancs** Alt Penedés

Premium wine option: 60€/person

- Red: **Abadía Retuerta Selección Especial** I.G.P. Castilla y León or **Pago de Carrovejas** D.O. Ribera del Duero or **Mauro** I.G.P. Castilla y León
- White: **Belondrade y Lurtón** D.O. Rueda or **Terras Gauda** D.O. Rías Baixas
- Sparkling **G. H. Mum** Champagne or **Henri Abelé** Champagne

Soft drinks, Beers, Water, Coffee and Infusions are included in all the wine options.



¡Fiesta!

Depending on where you have held the ceremony or the cocktail, and the number of guests, we have different options for setting up the open bar: the Courtyard (for this option it is necessary to reserve the castle exclusively), El Cenador, or the Buen Amor Lounge.



Open Bar

For the moment of the drinks we propose a great selection of leading brands.

During the first 3 hours the price of the open bar is €25 per total adult guests (no person discounts or counts will be made). The additional hour is priced at €6 per person per hour.

Open bar hours will be:

Weddings during the day, until 11:00 p.m.

Weddings at night, until 5:00 a.m.

Our open bar includes a small candy station and the cake you cutted earlier to sweeten this moment of the event.

*Bar with premium alcohols: €7 per guest and hour, additional.

*The number of contracted hours must be the same as the Open Bar.
The open bar will begin right after the end of the banquet.

Snacks

Os proponemos las siguientes opciones:

- Recena española, cosas que siempre apetecen: tortilla de patata, hornazo y pulguitas ibéricas (5€/persona)
- Recena americana, la opción perfecta pra reponer fuerzas: pizzas variadas, miniburgers y mini perritos (8€/persona)
- Recena fast food, para sorprender a tus invitados: a elegir entre Burger King, McDonald ó Telepizza (5€/persona)



CANDY BAR If you love treats, and you want something to accompany the refreshing drinks, we offer you 2 types of Candy bar.

1. Classic candy bar. A candy bar with traditional goodies. €250
2. Deluxe candy bar. Candy bar of sweets and cakes that apart from being sweetly delicious, they are super beautiful. We set it up with the collaboration of Bendito Cupcake. €450



Additional Services

We offer a wide variety of additional products that will make your wedding different and more special. In a personal interview we will expand this information and we will put ourselves at your entire disposal to make everything you want come true, the sky is the limit!

Our Kitchen

Focused on local and proximity products, our Chef Nerea Hernández offers honest and sincere cuisine.

We really like the good table and it shows! The two kitchens, inside the castle and another in the Cenador, allow everything to come out to the point and freshly made.



Additional Services

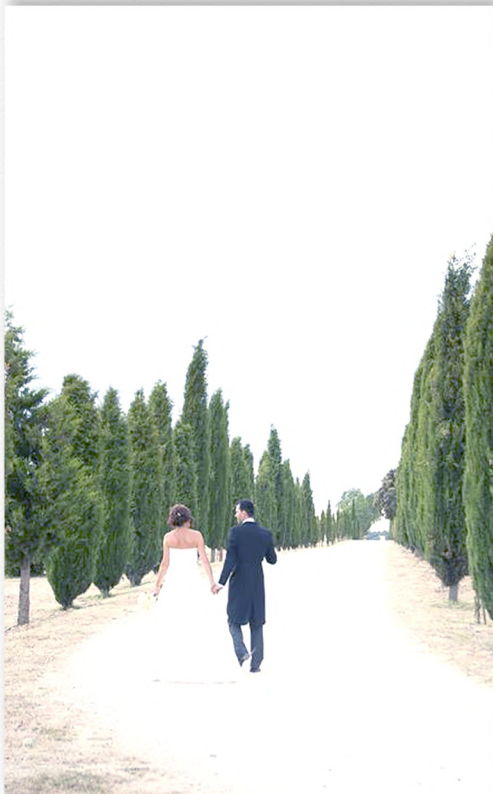
DECOR

We are at your entire disposal to advise you on decoration. We will make any idea you have in mind come true, and your guests will be left with their mouths open. We will put you in contact with suppliers of flowers, balloons, furniture rental, so that you can personalize your wedding to the maximum. To help you with the decoration assembly on your wedding day, we can quote you the help of support staff. Price to consult.



COURTESIES

These are the courtesies for weddings if your guests are more than 100 people: *One wedding night for the couple in one of our exclusive suites, on a BB basis. *Menu test for 6 people. As long as the chosen menu is over €90 without counting the stations. They will be carried out according to a pre-established calendar. *Medieval decoration for the banquet tables with a candle and old books. Does not include flowers. *Printing of menus and seating of the guests *Special prices for the accommodation of the guests *One person pending the entire day of the event.



Conditions

1. To guarantee the reservation date, €1,800 must be paid, which will be deducted from the final invoice, and on the other hand, a letter of agreement will be signed by both parties.
2. One month before the date of the event, the second payment corresponding to 80% of the total budget must be paid.
3. The rest of the budget, which would be around 20%, will be paid within a maximum period of 6 days, after the end of the event.

ACCOMMODATION AND EXCLUSIVITY

So that your guests enjoy the castle to the fullest, there are different room packages. Consult us. If you would like to have the entire Castle for yourself, you can reserve all the rooms.

You will have the Castle exclusively at your disposal, which guarantees that your celebration will be the only one that day and only your guests will be at the hotel. From 4:00 p.m. on the day of the event, until 12:00 p.m. the next day. All rooms will have a bed and breakfast basis.

We will be happy to answer all your questions by making an appointment on the phone 923 355 002 or by email comercial@buenamor.net

CASTILLO DE BVEN AMOR

