

Wedding Catalog 2026



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Ceremony in the Variety Garden

Discover Euguren Ugarte

Your wedding will be unforgettable!

1. Welcome

We would like to thank you for choosing us as one of the possible venues to celebrate such a special day as your wedding.

On the following pages, you will find our selection of venues, menus, wines... and many more details that we hope you will like and that will help you enjoy preparing one of the most important and decisive moments of your life.

This is just a tool to make your journey easier, but our goal is to fulfill your dreams, make the planning process easier, and ensure your happiness from the very beginning.

Congratulations on your engagement!



2. Exclusivity and Services

Welcome Wine

As a courtesy from the winery, a welcome wine will be offered *(subject to current legislation)*.

Only the wine selected by Eguren Ugarte will be served, along with water.

If you would like to add other beverages, please ask us about the applicable supplement.

Exclusivity

Enjoy the exclusivity of a single wedding at our venue on your special day.

(The other areas —visits, hotel (if not booked in its entirety), and restaurants—will remain open).

Because it's **“YOUR BIG DAY”**, the entire Eguren Ugarte events team will work diligently to ensure every detail is perfect, unique, special, and unforgettable.

It is possible to rent the estate exclusively *(not open to the general public)* for €10,000 per day *(Hotel rooms are not included)*.

The booking will be finalized upon signing the contract.

Floral Decorations

Exclusive centerpieces with old vines, designed around the theme of wine, where you can personalize the fresh flowers *(choose from three types)*.

You can personalize your floral decoration with our trusted florist, managing all contracts and additional services with them.

If you choose an external company, no refunds will be issued.

Personalized Menus

Because details make all the difference and are what remain in everyone's memory...

We include personalized menus in the style of **“Eguren Ugarte Wedding”**, with two designs to choose from



External Decorations

We know that every couple wants to add their personal touch to their big day. Therefore, any additional decorations not included in this brochure must be authorized in advance and placed by external personnel to the company.

If you prefer that our Event Manager supervise and organize the placement, you can consult the corresponding supplement.

Space Rental

Unique spaces for your photo shoot: gardens, vineyards, and charming corners within the estate.

Personalized Attention

A public relations team will be in charge of welcoming and providing personalized attention to guests, guaranteeing a carefully curated experience from the first moment.





Report from the bridal suite

© Sorsain

Cloakroom and Restroom Cleaning

Staffed cloakroom service and continuous restroom cleaning throughout the event, including a basket of amenities. *Cost: 30 €/hour.*

Special Menus

Preparation of customized menus for guests with allergies, high blood pressure, vegetarians, celiacs, and other specific dietary needs.

Suite Room

Bridal suite included for the bride and groom. (Applicable to weddings with a minimum of 60 guests; on Saturdays, minimum 100 guests).

Accommodation Discounts

★ **15% discount on** the current rate for two-night stays (*bed and breakfast*).

★ **10% discount on the current rate for guests** staying on the wedding night (*bed and breakfast*).

Flat Rate Accommodation

150€ per night, when booking all hotel rooms.

Upon signing the contract, all available rooms will be reserved for the wedding date.

Rooms that are not confirmed or paid for at least two months prior to the wedding will be automatically released, and the corresponding charge will be applied according to the contract terms.

*Rooms:

- Check-in from 2:00 PM and check-out until 12:00 PM.
- If additional nights are required, they must be requested at the time of booking.
- Max. 50% room rate for the night before and the night after.

3. Civil Ceremonies

Unique Venues

Celebrate your civil ceremony in a setting with soul. Our unique spaces: **La Cueva Bodega** and **the Jardín de Variedades**; combine history, nature, and charm to create the perfect setting to begin your love story.

Every celebration is different, and that's why we offer great versatility in decoration and set-up, adapting to your style and every detail that makes this day a truly personal moment.

3.1 Cave Winery

For celebrations steeped in **history, aroma, and tradition**. Our cave will surprise your guests, and you'll never forget that unique wine cellar feeling as you reaffirm your love.



Ceremony at Mercedes Cave



Ceremony at the Hermitage

- Includes: Venue rental, setup, takedown, carpet, eucalyptus arch, officiant, and basic floral arrangements.
- Condition: Ceremonies at the **Cave Winery** require **prior reservation and are subject to availability**. Please contact us in advance to secure your celebration in this unique space.
- Does not include: sound system. Other options available upon request.

Price: 470€ V.A. T included

3.2 Variety Garden

Celebrate your wedding outdoors, surrounded by small varieties of vines and centuries-old olive trees. The **incredible views** of the Golden Mile of Rioja Alavesa create the perfect setting for an unforgettable day.

- *Includes:* Venue rental, setup, takedown, carpet, eucalyptus arch, officiant, and basic floral arrangements.

- *Conditions:* Advance booking is required to guarantee availability.

- *Does not include:* sound system. Other options available upon request.

Price: 470€ V.A.T included



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Ceremony in the Variety Garden

3.3 Ballrooms and Dance Halls

Enjoy our event halls, perfectly equipped with banquets and dance floors. Each hall includes:

- * Tables and chairs for all guests.
- * Plates and tableware for service.
- * Floral centerpieces to enhance the decoration of each table.
- * Setup and takedown of linens and decorations included. *(Not applicable to external decorations, unless an additional fee applies).*

Our halls offer an elegant and comfortable space, ready to make your celebration unforgettable, including a dance floor so the party can continue without worry.



Granddaughters' cave room



Event hall



Outdoor party



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3.4 Reservations and Contracting

CONTRACT CONDITIONS:

- * Number of guests: between 100 and 250 adults.
- * Floral table decorations and menus included.
- * Premium room (*bridal suite*) for the wedding night, included for weddings with a minimum of 100 adults on Saturday or a minimum of 60 adults on any other day.
- * 10 % discount on an hour cocktail, menu, and open bar on Fridays and Sundays (*minimum 60 adult guests*) (*not applicable to the eve of public holidays, public holidays or long weekends*).

VENUE RESERVATION AND DEPOSIT

The reservation is confirmed upon signing the “**Wedding Contract**” with a €1,000 deposit, which will be deducted from the final invoice.

If, due to force majeure (e.g., pandemic), the event cannot take place, the amounts paid will be refunded, less the cost of the menu tasting, valued at the current price list.

In case of voluntary cancellation, the deposit paid as a down payment will not be refunded.

PAYMENTS

* **€3,000:** 24 hours before the menu tasting.

* **Remaining amount:** 48 hours before the event, via bank transfer or Visa card. (*Cash payment is only accepted for amounts under €1,000.*)

MENUTASTING

Eguren Ugarte invites the couple to a menu tasting, subject to the following conditions:

Menu tasting dates are scheduled **in the first quarter of the year** (*January–March*), unless the booking is made after March 30th.

In that case, the tasting will be arranged at least one month before the wedding date.

Dates will be set by the establishment (*usually Saturdays or Sundays in January, February, and March*).

If you are unable to attend any of the proposed dates, you will forfeit the right to the menu tasting, and the corresponding number of guests will be deducted from the wedding bill.

* Menu tasting for 6 people: weddings with 100 or more adult guests.

* Menu tasting for 2 people: weddings with fewer than 100 adult guests, with a minimum of 60 guests.

If the initial booking exceeds 100 adults and the final number on the day of the reception is lower, the 4 tasting menus will be charged (*applicable from Sunday to Friday*). If the celebration is on a Saturday, the corresponding number of covers will be charged until the required number of guests is reached. (*Except during the period permitted for 60 guests*)

If the wedding has fewer than 60 guests and a tasting is desired, the dishes and drinks will be charged on the day of the tasting.

If the final number of adults is less than 60 on the day of the banquet, the two tasting menus will be charged and included in the final invoice.



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Wedding photoshoot outside the winery

GUEST AND ROOM CONFIRMATION

Between 45 days and 1 month before the event, the approximate number of confirmed guests must be communicated.

The final number will be invoiced based on the confirmation received 4 days before the wedding date.

Two months prior to the event, the room reservation list must be submitted; failure to do so will result in the cancellation of the room reservation.

MINIMUMS, SUPPLEMENTS, AND SPECIAL LOCATIONS

Saturdays: minimum 100 adult guests. If this number is not reached, the difference up to 100 guests will be billed. (*From November 15th to April 1st, a minimum of 60 people is permitted*)

Cueva de las Nietas: additional supplement of €3,000, except in October, on Fridays or Sundays, or under exceptional circumstances.

Outdoor dancing in the Jardín de los Olivos: supplement of €500. (*Each hall has its own party room if preferred.*)

The Racimotren will be used exclusively for transporting guests and will only be used when necessary for movement within the estate.

RESPONSIBILITY AND COLLECTION OF MATERIALS

The company is **not responsible for the loss or damage of objects**, valuables, or materials left in the halls or facilities.

All materials left (*gifts, decorations, clothing, etc.*) must be collected by the bride and groom, family, or friends within **48 hours** of the celebration.

If they are not collected, the winery may dispose of the items without recourse.

4. Gastronomic Experiences

4.1 Welcome Cocktail

In our cocktails, **every detail counts**. We select **fresh, top-quality ingredients**, and prepare each piece to order to preserve its full flavor and texture. **A carefully crafted offering, designed to be enjoyed and shared**, with the guarantee of authentic, expertly prepared cuisine.

WE OFFER THREE TYPES OF COCKTAILS: STANDARD, PREMIUM, AND CHILDREN’S.

Standard Cocktail Set

- * 8 tapas: 4 hot and 4 cold/oven-baked.
- * 1 hour duration.
- * **€26 per person.**

Superior Cocktail Package

- * 14 tapas: 7 hot and 7 cold/oven-baked.
- * 2-hour duration.
- * 1 corner from page 20 marked with:✳️ (includes 50% of the guests)
- * **€60 per person.**

Kids’ Cocktail Party

- * Ham croquettes.
- * Mini burgers or hot dogs.
- * Mini mixed sandwiches.
- * Cheese puffs and chips.
- * **€16 per person**

- * Additional tapas are €4.50 extra.
- * If you choose the **Superior cocktail** package, the banquet can be a three-course meal.
- * The cocktail hour can be extended by ordering additional tapas and a drink supplement. (4 tapas served every 30 minutes) (€5 drinks every 30 minutes)



Kids’ Cocktail Party



Prawn skewer



Hoisin oxtail gyoza

Hot Appetizers

- * Prawn croquette.
- * Black pudding bomb with pine nuts and spicy tomato.
- * Tuna, wasabi, and wakame croquette.
- * Crispy suckling lamb with Tempranillo sauce.
- * Creamy fried egg with Iberian ham.
- * Oxtail gyoza with hoisin sauce.
- * Shrimp omelet with mayonnaise and wasabi.
- * Fried kimchi cannelloni with eel cream.
- * Mini arepas with cheddar cheese, jalapeños, and sweet chili sauce.
- * Crispy black tempura cod.
- * Creamy Tetilla cheese with cereal crisp and red berries.
- * Crispy goat cheese with tomato jam.
- * Pheasant caramel with mango sauce.
- * Tiger mussel (trompe l’oeil).
- * Quail leg.
- * Crispy pork belly. (skewer)
- * Prawn skewer. (skewer)
- * Katafi txistorra sausage skewer. (skewer)
- * Vegetable tempura with teriyaki mayonnaise. (vegan)
- * Tempura-battered piparras peppers. (vegan)
- * Vegan maki roll. (vegan)

Cold or Oven-Baked Pintxos

- * Prawn pouch with bulgogi mayonnaise.
- * Traditional gazpacho.
- * Melon soup with crispy Iberian ham.
- * Vichyssoie with Idiazabal cheese foam.
- * Foie gras macaron.
- * Mini Angus burger.
- * Olive sphere (trompe l’oeil).
- * Tex-Mex fajita with guacamole.
- * Lollipop (Different flavors: foie gras and figs, foie gras and chocolate, Manchego cheese and quince paste).
- * Traditional pintxo (Txoripan).
- * Octopus with vinaigrette and crispy arugula.
- * Mini casserole of Rioja-style white beans.
- * Chicken with teriyaki touches (skewer).
- * Hummus tartlet (vegan).
- * Guacamole and tomato tartlet (vegan).
- * Vegan black pudding. (vegan)
- * Russian salad.
- * Salmon and cream cheese skewer

Exclusive Appetizers for the Superior Cocktail

- * Chicken and jalapeño tinga croquettes.
- * Crispy Thai mussel with sweet and sour Rioja sauce.
- * Crispy wok-fried vegetables with sweet chili sauce.
- * Scallops in filo pastry.
- * Crispy baby squid in its ink with aioli.
- * Kimchi with green rice.
- * French-style duck confit gyoza with hoisin sauce



Mini casserole of Rioja-style white beans.

Corners

(These do not count as tapas if you wish to extend the cocktail hour)

Add the **perfect gastronomic complement and delight** your guests.

Corners can be added to any cocktail, whether Standard or Superior. Only those marked with the * symbol are included at 50% off in the Superior Cocktail option.

* Lemon Oyster Station or two types of sauces *(depending on market availability)*

* Meat Show Cooking *(3 types) plus sauces. €8 per person*

* Iberian Acorn-Fed Ham and Ham Carver. **€720**
(One ham recommended for 100 guests)

* Cheese Still Life *(5 varieties) accompanied by quince, grapes, and nuts. €9 per person*

* Iberian Cured Meats Corner. **€9 per person**

* Rice Corner. *(Paella, black rice, and vegetable rice) €7.50 per person*

* Tortilla corner. *(with or without onion) €6.50 per person*

* Gilda corner. *(3 varieties) €5 per person*

* Croquette corner. *(porcini and ham) €8 per person*



Gilda corner

© Marina Palacios



Still life of cheeses accompanied by quince, grapes and nuts



© Sorsain



Lemon Oyster Station



Iberian Ham Corner with Ham Carver

4.2 Menu

We offer à la **carte menu**, allowing you to create a **personalized menu** that suits both the taste and budget of each event. *(On Saturdays, there is a minimum of 5 courses on the menu)*

WE OFFER A MENU OF 7 COURSES: STARTERS TO SHARE, INDIVIDUAL STARTERS, FISH, CHARCUTERIE BOARD, FISH, MEAT, AND DESSERT.



Grilled Cantabrian lobster

© Sorsain

Starters to share (minimum 1 per three diners)

- ★ Cured beef carpaccio with foie gras shavings - **19,50€**
- ★ Beef carpaccio with Idiazabal's cheese and Arroniz's olive oil - **€20**
- ★ Duck mi-cuit with cranberry jam and raisin bread - **€15**
(individual plating €13/person)
- ★ Wild king prawn carpaccio with orange and extra virgin olive oil pearls and a pickled green olive and chipotle sauce - **€19**
- ★ Red prawn carpaccio with Oscietra caviar and extra virgin olive oil jam - **€28.50**
- ★ Buffalo tartare with yellow chili cream and black sesame ice cream - **€25**

Individual Starters

- ★ Langoustine tartare with our dressing and orange pearls - **€18.50**
- ★ Galician clams in marinara sauce - **€23**
- ★ Foie gras curd cream in three textures - **€19**
- ★ Spider crab cream with cauliflower - **€16.50**
- ★ Rioja-style foam with crispy Iberian ham - **€15**
- ★ Stewed white beans, foie gras escalope, and mushrooms cooked over vine shoots - **€16**
- ★ Gratinated scallops on a bed of lettuce with red berries and our vinaigrette - **€18.50**
- ★ Langoustine salad with edible flowers, beetroot sprouts, and caramelized wine vinaigrette - **€22**
- ★ Grilled Cantabrian lobster - **€29**
- ★ Scallop heart salad with tomato jam from our garden, microgreens, and dots of black garlic aioli - **€18.50**
- ★ Salmon tartare with black garlic mayonnaise and avocado - **€18.50**
- ★ Baked lobster with mixed greens *(see conditions)*
- ★ Octopus salad - **€18.50**
- ★ Avocado gazpacho with sun-dried cherry tomatoes and creamy sheep's milk cheese - **€15.50**



White beans with foie gras



Grilled hake

© Caleidoscopia

Fish

- ★ Cod with black garlic purée - **€19.50**
- ★ Baked sea bass on a pistachio crust with its own sauce and cauliflower purée - **€25**
- ★ Hake with spider crab sauce and crispy vegetables - **€25**
- ★ Medallions of wild monkfish in a clam sauce - **€28.50**
- ★ Roasted turbot with potatoes and saffron sauce - **€28.50**
- ★ Baked sea bass in pea sauce - **€28**
- ★ Smoked salmon with broccoli purée - **€20**

Crisp

- ★ Martín Cendoya Red Wine Sorbet – €8.50
- ★ Zurracapote Sorbet – €9.00
- ★ Eguren Ugarte Malvasia White Wine – €8.00
- ★ Cherry Sorbet – €9.00
- ★ Mojito Sorbet – €8.50
- ★ Maturana Peach and Red Wine Sorbet – €8.50

Non-Alcoholic Sorbet (Ages 14-18)

- ★ Passion Fruit Sorbet – €8.50
- ★ Mango Sorbet – €8.50
- ★ Lemon Sorbet – €7.00



Mojito Sorbet

© Caleidoscopia

Meats

- ★ Boneless oxtail, stewed and braised in Rioja Alavesa red wine, Iberian pork jowl, and sweet potato cream – €19.50
- ★ Rolled beef cheeks with chocolate and fig sauce – €19.50
- ★ Beef tenderloin with porcini mushroom sauce and Idiazabal’s cheese foam – €29
- ★ Beef tenderloin with foie gras escalope, sweet wine reduction, and creamy potato and truffle – €32.50
- ★ Boneless and pressed shoulder of lamb with roasted apple purée – €29.50
- ★ Roasted suckling lamb D.O. IGP in the traditional style – €29
- ★ Boneless suckling pig taco, slowly roasted with pear and potato cream – €28
- ★ Slow roasted kid goat with Roasted potatoes – €29.50
- ★ Guinea fowl stuffed with foie gras, butter-glazed chestnuts, and Périgord sauce – €24



Guinea fowl stuffed with foie gras, chestnuts, and Périgord sauce



© Marina Palacios

Desserts

- ★ Cinnamon French toast with a crispy topping – €8
- ★ Lemon pie ingot – €8
- ★ Pistachio and cream mille-feuille – €8.50
- ★ Goxua (traditional Basque dessert) – €8
- ★ Traditional mille-feuille with hot chocolate – €8
- ★ Russian cake – €8
- ★ Coffee cube with raspberry jam, cream, and chocolate plaque – €8.50
- ★ Caramel and powdered sugar ingot – €8.50
- ★ Chocolate and hazelnut mousse – €8.50
- ★ Cheesecake with Roncal marshmallow – €8.50
- ★ Yogurt mousse filled with raspberry – €8
- ★ Pavlova filled with cream, raspberry jam, and fruit – €8.50

All desserts will be served with a tuile and one scoop of ice cream:

★ Chocolate	★ Vanilla	★ Cream
★ Lemon	★ Almond	★ Strawberry
⊗ Cherry	⊗ Green Tea	⊗ Black Sesame
⊗ Passion Fruit	⊗ Hazelnut	⊗ White Chocolate
⊗ Coconut	⊗ Nutella	⊗ Dulce de leche
		⊗ €0.50 supplement



French toast with cinnamon



© Sorsain

4.5 Winery

The Eguren Ugarte winery, **with over six generations dedicated to the art of winemaking**, complements your celebration with a carefully curated selection of wines produced on the estate.

We offer various wine pairing options, designed to suit the style of each event and enhance the gastronomic experience

Standard Wine Cellar

- ★ Eguren Ugarte Young White Wine.
- ★ Eguren Ugarte Rosé D.O. Rioja Alavesa.
- ★ 40 Festive Time Wine Red D.O. Rioja Alavesa.
- ★ Sparkling wine, coffee or herbal tea, and a glass of orujo or similar.
- ★ **€24 per person.**

Superior Wine Cellar

- ★ Eguren Ugarte Young White or Muscat 6° Semi-Sweet.
- ★ Eguren Ugarte Rosé D.O. Rioja Alavesa.
- ★ Eguren Ugarte 50 Festive Time Wine or Crianza D.O. Rioja Alavesa.
- ★ Sparkling wine, coffee or herbal tea, and a glass of orujo or similar.
- ★ **€27 per person.**

Premium Wine Cellar

- ★ White Malvasía D.O. Rioja Alavesa or Muscat 60 Semi-sweet.
- ★ Rosé di Vin.
- ★ Red 80 Festive Time Wine D.O. Rioja Alavesa or Reserva Eguren Ugarte.
- ★ Sparkling wine, coffee or herbal tea, and a glass of orujo or similar.
- ★ **€29 per person.**

**Please inquire about pricing for other wines from our winery. Wines, cava, or champagne from abroad are not permitted.*

Classical Rioja / D.O.C Rioja



Eguren Ugarte Crianza
tempranillo
garnacha

Eguren Ugarte Reserva
tempranillo
graciano

Terroir / D.O.C Rioja



40's

50's

80's

Festive Time Wines
tempranillo

Semi-sweet



Eguren Muscat 6°
muscat

Variety D.O.C Rioja



White Eguren Ugarte
malvasía
malvasía blanca

Fermented rosé D.O.C Rioja



Rosé di Vin
garnacha
tempranillo

Young / D.O.C Rioja



Rosé Eguren Ugarte
tempranillo

White Eguren Ugarte
viura
sauvignon blanc
chardonnay
tempranillo blanco
garnacha blanca



Seating plan

4.4 Menus

Because every detail counts, we've created a **selection of complete menus** that combine **quality, flavor, and balance**.

Options designed for everyone: children's, teenagers', and three menu options for adults.

The children's and teenagers' menus are exclusively for their age group.

Children's Menu *Ages: Up to 14.*

- * Appetizers (*Iberian ham and cheese*)
- * Croquettes and battered prawns
- * Lamb chops or breaded cutlet with potatoes
- * Ice cream with a surprise inside
- * Water, juice, or soft drinks
- * **€35 per person**

Teen Menu *Ages 14-18.*

- * Appetizers (*Iberian ham and cheese*)
- * Tempura prawns
- * Non-alcoholic sorbet
- * Beef tenderloin with potatoes and grilled peppers
- * Dessert
- * Water, juice, or soft drinks
- * **€65 per person**



© Marina Palacios

Young Adult Menu

- * Welcome Cocktail
- * Avocado gazpacho with sun-dried cherry tomatoes and creamy sheep cheese
- * Cod with black garlic purée
- * Mojito sorbet
- * Boneless oxtail, braised in Rioja Alavesa red wine, with Iberian pork jowl and sweet potato cream.
- * Lemon pie served with ice cream on a crisp tuile
- * Standard Wine List
- * **€121 per person**

Aged Menu

- * Welcome cocktail.
- * Beef carpaccio with Idiazabal cheese and Arroniz olive oil.
- * Rioja foam with crispy Iberian ham.
- * Baked sea bass on a pistachio crust with its own sauce and cauliflower purée.
- * Cherry sorbet.
- * Guinea fowl stuffed with foie gras, glazed chestnuts in butter, and Périgord sauce.
- * Yogurt mousse filled with raspberry.
- * Superior wine selection.
- * **€140.70 per person.**

Reserved Menu

- * Welcome cocktail.
- * Red prawn carpaccio with oscietra caviar and olive oil jam.
- * 1/2 Grilled Cantabrian lobster.
- * Medallions of wild monkfish in a sauce with clams.
- * Raspberry mojito.
- * Beef tenderloin with foie gras escalope and sweet wine reduction.
- * Traditional mille-feuille with hot chocolate.
- * Premium wine list.
- * **€172 per person.**



Cocktail in the Variety Garden

4.5 Cocktail-Style Wedding

A different option for those who want a more **dynamic and relaxed celebration, without sacrificing the style and quality** that characterizes Eguren Ugarte.

The cocktail-style wedding format combines exquisite cuisine, a relaxed atmosphere, and all the services necessary to enjoy a complete experience

Conditions:

- ★ Exclusive for weddings on Fridays and Sundays.
- ★ Format not available on Saturdays, the eve of public holidays, or public holidays.
- ★ Minimum 50 guests.
- ★ Traditional banquet discount does not apply.

Includes:

- ★ Ceremony with floral decorations.
- ★ Cocktail reception in the garden or in the available ballroom (*please inquire*).
- ★ Background music during the cocktail hour.
- ★ DJ during the open bar.
- ★ Open bar with premium brands.

Options:

- ★ Non-alcoholic option available for young adults up to 18 years old.
- ★ Children: up to 14 years old.
- ★ Teenagers: 14 to 18 years old. (*Not applicable to adults, pregnant women, or other special circumstances.*)

Cocktail:

- ★ Melon soup with crispy Iberian ham.
- ★ Small glass of traditional gazpacho.
- ★ Vichyssoise with Idiazabal's cheese foam.
- ★ Tiger mussel trompe l'oeil.
- ★ Foie gras macaron.
- ★ Octopus with vinaigrette.
- ★ Quail leg.
- ★ Tempura cod with black garlic aioli.
- ★ Txoripan (*traditional pintxo*).
- ★ Gilda Riojana.
- ★ Pango prawn skewer.
- ★ Assorted pastries

Drinks:

- ★ Specialty beer cart.
- ★ Flavored water and juice corner.

Live Cooking:

- ★ Meat show cooking (chicken, pork, and beef) or Rice Corner.
- ★ Cheese table with fruits and nuts.
- ★ Iberian acorn-fed ham with a carver. (*1 ham per 100 people. If the minimum number is not reached, hand-carved ham platters will be provided, proportional to the number of guests without a carver.*)

During the Party:

- ★ 3 hours of open bar.
- ★ Candy bar or chocolate fountain.
- ★ Cake.
- ★ Late-night snack (*option 1*) for 50% of the guests.

Children's Table:

- ★ Ham croquettes.
- ★ Mini hamburgers and hot dogs.
- ★ Cold cuts.
- ★ Cheese puffs, chips, nachos.
- ★ Mini buns.

Adult price: €149

Teenager price: €89

Child price: €50



Variety Garden Party



Party at Anastasio Cave

5. Celebration and Party

5.1 Open Bar and DJ

We offer **different spaces and atmospheres** to continue the celebration, with open bar options for all ages (including children) and the possibility of adding a cocktail corner with the best drinks.

Premium Brands

- ★ Various fruit liqueurs.
- ★ Brandies (type: Soberano).
- ★ Pacharán (type: La Navarra).
- ★ Gins (types: Beefeater, Larios, etc.).
- ★ Vodka (types: Eristoff, Smirnoff, etc.).
- ★ Rums (types: Habana 3, Brugal, etc.).
- ★ Whiskys (types: J&B, DYC, etc.).
- ★ Various: beers, wine, smoothies, or juices.

High Selection

★ This option includes premium international brands and adds €5.50 per person per hour to the price of the chosen time slot.

Children's Package

- ★ Soft drinks.
- ★ Juices.
- ★ Smoothies.
- ★ Water.
- ★ Grape juice.

★ €10 per child (ages 6-18, not pregnant or consuming alcohol).

Price per person for the Open Bar: 2h: €26 - 3h: €29 - 4h: €31

If you don't wish to book the open bar option, you can choose **direct payment** from each guest, with a set minimum spending, **or via hourly tickets.**

Prices:

★ Soft drinks and beers – €3 ★ Cocktails and mixed drinks – €7

Cocktail Corner (with and without alcohol)

★ Mojitos ★ Piñas colada ★ Margaritas

★ €14 per hour per person.

Dance Music (DJ)

Our DJ's price is **€400 for 3 hours**. SGAE and AEGEDI fees will be added to this amount, and the cost varies depending on the number of guests.

If you wish to hire an external DJ, please contact us beforehand.



5.1 Afternoon Tea or Late-Night Snack

Exclusive late-night snack option during the dance, available for **weddings held at midday** or in the evening.

Urban Late-Night Snack

Inspired by classic street food, ideal for enjoying without breaks.

A traditional selection of flavors to end the party on a high note.

★ Burger + French Fries + Hot Dogs

★ **€8 per person**

Gourmet Late-Night Snack

More elaborate bites, with a perfect balance between flavor and presentation.

★ Cheese board with nuts + Mini pastrami and cheddar sandwich + Mini cochinita and coleslaw sandwich + Assorted savory croissants.

★ **€15 per person.**

Classic Late-Night Snack

A traditional selection of flavors to end the party with the best taste.

★ Potato Omelette + Tuna Empanada + Mini Sandwiches + Cold Canapés + Savory Snacks + Cheese Board with Nuts.

★ **€12 per person.**

Premium Dinner

A complete proposal, with higher quality products and hot options.

★ Mini burger + Txoripán + Iberian ham platters + Cheese board with nuts + Assorted savory croissants + Bikini sandwich.

★ **€15 per person.**



To Surprise

★ Chocolate fountain (white, milk, or dark chocolate) (with fruit, pastries, and sweets) – **€400**

★ Candy bar with cake or personalized cookies – **€400**

★ Pizzas (Available flavors available) – **€16/pizza**

★ Churro bar – **€6 per person**

★ Ice cream and waffle cart (Please inquire)



(Consult Food Truck service)



Candy Bar

Bringing any outside food or beverages is strictly prohibited.

The prices shown in this brochure and accompanying documents are indicative and include VAT.

The final price per person will be determined 15 days prior to the event and may be subject to change if, by that date, the Consumer Price Index (CPI) has increased by more than 2% since the publication of this brochure, as certified by the National Institute of Statistics (INE).

Eguren Ugarte reserves the right to substitute the vintages initially chosen by the couple in case of lack of stock or change of vintage, always after prior information and alternative proposal. de alternativas.



6. What Makes Us Unique

At Eguren Ugarte, we don't just celebrate weddings, we create unforgettable experiences. Every detail is carefully considered to make your day as authentic as you are, combining tradition, gastronomy, and the excellence of a renowned winery.

1. An Unparalleled Setting

Surrounded by vineyards and with unique views of the Sierra de Cantabria mountains, our spaces offer the perfect balance of nature, elegance, and character.

2. Signature Cuisine

Our cuisine is prepared with top-quality products and original recipes, designed to be enjoyed at their peak. From cocktail hour to late-night snacks, each dish is prepared to order to guarantee flavor and freshness.



3. Winery and wines of excellence

The Eguren Ugarte winery offers unique wines, with personality and character, that accompany each menu, making the gastronomic experience complete and memorable.

4. Personalized attention

A dedicated events team will accompany you every step of the way, taking care of the details and resolving any issues, resolving doubts and adapting each proposal to your style. resolving doubts and adapting each proposal to your style.

5. Exclusivity and comfort

With its own hotel and the option to reserve all the spaces, your wedding becomes the only event of the day, with accommodation and services that facilitate the logistics and comfort of all guests.



Racimo tren

6.1 Recommended Partners

To ensure every detail of your special day is perfect, we offer a **selection of trusted partners**: hairdressers, photographers, officiants, and other complementary services.

They all share our commitment to quality and personalized attention.



A romantic couple is captured in a close embrace, kissing in a vineyard. The man, on the left, wears a white shirt and a dark vest. The woman, on the right, is in a white sleeveless dress. They are surrounded by lush green grapevines. The background is a soft, golden sunset with the sun low on the horizon, creating a warm, hazy atmosphere. The text "We're expecting you" is written in a cursive font across the top of the image.

*We're expecting
you*

EGUREN
FAMILY WINERY
UGARTE

A heartfelt thank you to all the couples who entrusted us with their special day!
And a special thank you to those who allowed us to share their photos in this catalog.
We are inspired to be a part of such beautiful stories

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