

2019 EVENTS



ABADIA RETUERTA

L^oDomaine

An exceptional location

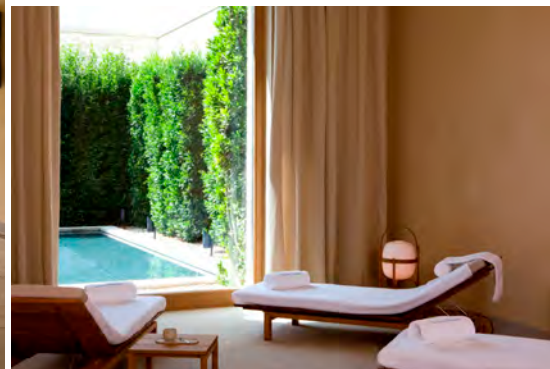
- 5 star luxury and the only hotel in Spain to offer a Full Butler Service.
- Three suites and twenty seven double rooms. Eight of them are situated into the ancient abbey's former stable, which has direct access to the Wellness & Spa Center LeDomaine. All designed to guarantee maximum comfort and boasting stunning views of the vineyard.



A special setting for your event: We offer several spaces for you to organize events such as meetings, committees, product presentations, concerts, gala dinners and weddings and other special celebrations.

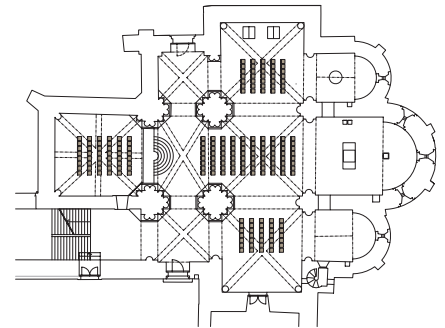
Santuario LeDomaine

- Santuario LeDomaine Wellness & Spa opens a new door into the spa experience with an innovative and ground-breaking vinotherapy concept. Santuario LeDomaine introduces the spa industry's first "Spa Sommelier" - a highly specialized professional who deliver an unprecedented level of guest service and customization.



The 12th century church

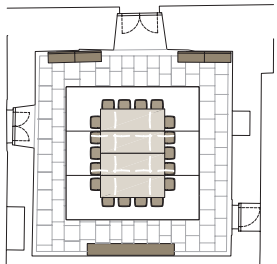
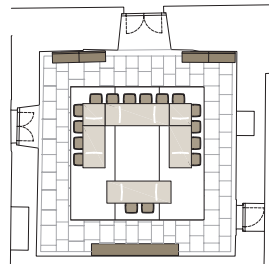
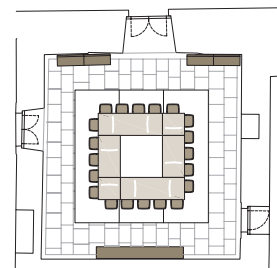
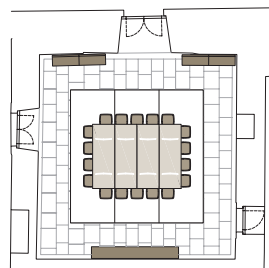
- Ideal venue for banquets, cocktail parties, product launches, concerts, gala dinners, weddings, etc.
- The ideal number of guests for a banquet-style menu is maximum 180.
- The ideal number of guests for a cocktail-style menu is maximum 200.



Sacristy

The Sacristy offers the benefits of a flexible layout that can be adapted to each event.

With a capacity for up to 20 people, it is the perfect space for private meetings or specialised tasting sessions under the guidance of our skilled experts.



Board room

This room is of outstanding architectural interest and can comfortably host up to 20 people.

With a large central table, attractive brickwork and windows overlooking the Jardín de la Hospedería, this room boasts natural light and adjustable spotlights.

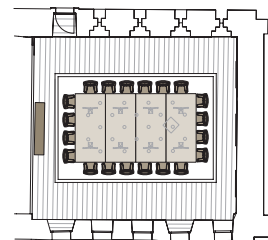
The room is equipped with state-of-the-art audio-visual technology.



Equipment:

- 3 x 3 m. screen.
- Projector.
- Videoconferencing system.
- Integrated sockets.
- WiFi connection.

Please consult availability and rates.



Meeting room

This meeting room, offering superb natural light and magnificent views of the vineyard, is a comfortable setting that requires little in the way of technology.

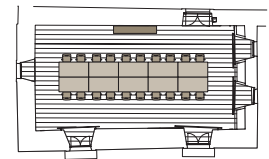
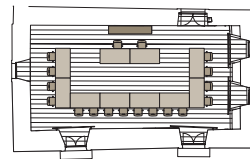
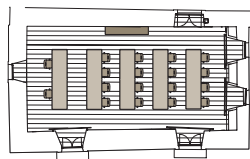
It is the ideal choice for corporate meetings and private dining for parties of up to 30 people.



Equipment:

- 2 x 3 m. screen.
- Projector.
- WiFi connection.

Please consult availability and rates.



Refectorio

Main Restaurant of the hotel which has One Michelin Star that we offer exclusively for groups at lunch time.



Cloister garden

This outdoor restaurant, open during the summer, offers a mediterranean cuisine featuring seasonal ingredients.



Business Lunch

Duero Menu

Asparagus salad, smoked cheese and medium-dry tomatoes.

Beetroot honeyed rice and goat cheese egg free mayonnaise.

Hake loin with toasted noodles and roasted vegetable sauce.

Wine, cocoa and biscuit soup.

*Water, drinks and coffee included in the price.

Price: 54€ per person*

Lunch/Dinner in a private room

Abades Menu

Starter

Foie micuit entier, fruit chutney and spiced bread.

Fish course

Hake loin with mangetouts and its juice.

Meat course

"Ibérico" pork cheeks with cauliflower puré and almonds.

Dessert

Nut sponge cake and coffe Ice-Cream.

Wine

Abadía Retuerta Selección Especial.

*Water, drinks and coffee included in the price.

Price: 80€ per person*

Lunch/Dinner in a private room

Campanario Menu

Starter

Medina del Campo prawn salad with almond vinaigrette.

Fish course

Steamed monkfish and "candeal" bread soup.

Meat course

Smoked veal sirloin, mushroom duxelle and demi-glace.

Dessert

Traditional style tatin cake with a frozen vanilla cream.

Wine

Abadía Retuerta Selección Especial.

*Water, drinks and coffee included in the price.

Price: 90€ per person*

Lunch/Dinner in a private room

Palomar Menu

Starter

Lobster salad, avocado cream, medium-dry cherry tomatoes and black olive powder.

Fish course

Steamed seabass, celeriac cream and wine sauce.

Meat course

De-boned baby lamb, roasted aubergine and fresh herbs.

Dessert

Aromatized and spiced brioche, passion fruit coulis and meringue milk Ice-Cream.

Wines

Abadía Retuerta Selección Especial.

Local verdejo wine.

*Water, drinks and coffee included in the price.

Price: 100€ per person*

Cocktail menu*

D.O. Guijuelo "Ibérico" ham with bread and tomato.

Ratte potato with blood sausage and salted wallnuts.

Salmon and its eggs canapé.

Tuna tartare with smoked herring eggs.

Picked Tudela de Duero lettuce heart with "Ibérico" pork jowl.

Pepper and anchovie pastry.

"Cecina" croquettes.

Fried prawn with teriyaki sauce.

Nachos with "sobrasada", quail egg and honey.

Steamed bread with mushroom duxelle.

Octopus toast with cheese and paprika.

Truffle profiterole.

Mascarpone and red fruit cake.

Wine

Abadía Retuerta Selección Especial.

*Standing

**Water, drinks and coffee included in the price.

Price: 62€ per person**

Vinoteca

Restaurant with personality that offers a simple, traditional gastronomy with creative touches.



Vinoteca Menu

Garduña Menu

"Cecina" from León with oil and pepper with bread and tomato.

Lettuce heart from Tudela de Duero, chicken and medium-dry tomatoes.

"Tiger" mussels.

Baby lamb stew with mushroom duxelle.

Basilcustard, broken biscuit and apple.

Wine

Abadía Retuerta Selección Especial.

Price: 55€ per person*

* Water, drinks and coffee included in the price.

Negralada Menu

D.O. Guijuelo "Ibérico" ham with bread and tomato.

Cod brandade, tomato compote and "bacabits".

Lettuce heart from Tudela de Duero, chicken and medium-dry tomatoes.

"Tiger" mussels.

Seasonal rice.

70% Chocolate ganache and coffee Ice-Cream.

Wine

Abadía Retuerta Selección Especial.

Price: 65€ per person*

Coffee Break



Coffee Break

"Classic" Coffee Break*:

Coffee / Tea.
Natural orange juice.

Fruit skewer.

Something sweet...

Pastries

Price: 16€/pax.

"Healthy" Coffee Break*:

Coffee / Tea.
Cow milk yogurt.

Fruit skewer.
Wholemeal muffins.

Carrot and orange juice.
Mint and kiwi smoothie.

Price: 22€/pax.



Coffee Break

*You can add the following sweet and salt tapas**:

Something sweet...

Cream and caramel profiterole.
Carrot cake.
Raspberry semifreddo.
Chocolate cookie.
Gianduja biscuit .
Meringue and lemon tart.
Red velvet.

Something salt...

Cheese and ham sandwich.
Salmon and fresh cheese roll.
Spanish potato omelette and glass pepper sandwich.
Chicken, vegetables and yogurt sauce muffin. .

**Check the supplement.

Unique Experiences

- Abadia Retuerta Tour.
- Oenological immersion.
- Wine tasting course.
- Countryside aperitif.
- Guided wine tasting.
- Harvest.
- Cheese and wine harmony.
- Beekeeping day.
- Picnic and E-bike tour.
- Horseback riding.
- Helicopter flight.
- The Chef's secrets.
- Falconry.
- Yoga, relaxation and meditation.
- Personal Training.
- Cycling tours and Hiking through “The Trails of Abadia Retuerta”.
- Exclusive car rental.

General conditions

- Menus are subject to changes because of fresh and seasonal products.
- These prices are valid for 2018. Forthcoming years the prices and conditions are subject to modifications.
- All prices are inclusive of VAT; in case of any modifications, the valid rate at the time of each payment shall apply.
- You are required to inform us if any of your guests suffer any type of food restriction at least 7 days in advance.
- Pursuant to Law 42/2010 smoking is strictly forbidden anywhere inside the hotel. We suggest two areas for smokers: the Cloister garden and the exterior of the hotel's main entrance.
- Other menu options and room rates according to season on request.

ABADIA RETUERTA

L^oDomaine

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