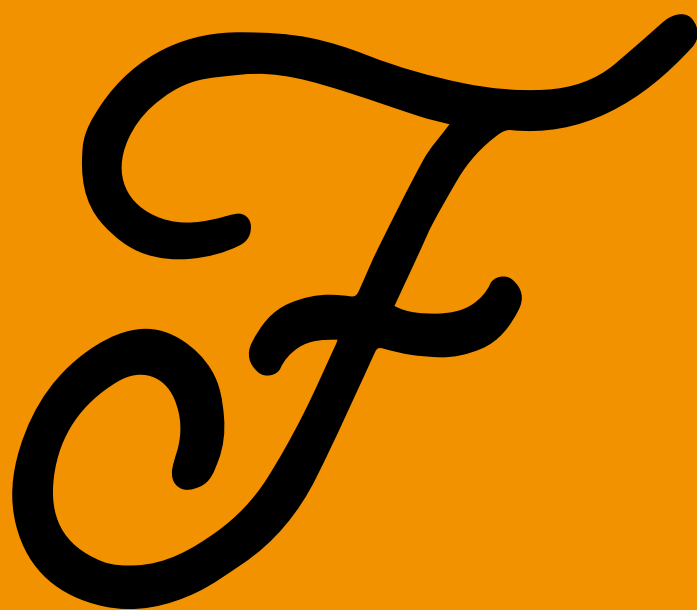




EVENTS DOSSIER



A UNIQUE VENUE FOR CELEBRATIONS AND EVENTS

FANDANGO
BAQUEIRA



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Fandango Baqueira is an exclusive venue designed to transform every wedding into an unforgettable experience. Located in the heart of Baqueira, the space combines the beauty of the alpine surroundings with a warm and contemporary aesthetic, creating an atmosphere that inspires emotion from the very first moment.

Its versatile design allows the hosting of intimate ceremonies, elegant cocktail receptions and personalized banquets, adapting to each couple and every style of celebration. Carefully designed lighting, a welcoming atmosphere and details inspired by the essence of the mountains bring a distinctive and sophisticated touch to every event.



Surrounded by one of the most iconic landscapes of the Val d'Aran, Fandango Baqueira offers an incomparable natural setting, perfect for those seeking a wedding with character, authenticity and a touch of exclusivity.

Its high-level gastronomic proposal and the dedication of the team guarantee a tailor-made celebration filled with special moments. At Fandango Baqueira, every wedding becomes an unforgettable memory where the magic of the mountains meets the emotion of a unique day.

Cocktail Reception

COLD APPETIZERS

Salmorejo with boiled egg and ham
 Salmon blinis with tartar sauce and piparra pepper
 Ajoblanco with smoked sardine and trout roe
 Avocado and salmon burrito
 Smoked eggplant coca with sobrasada and parmesan
 Avocado coca with smoked sardine and sun-dried tomato
 Crispy cone with tuna salad
 Cashew pesto cone with sun-dried tomato
 Roast chicken cone with parmesan
 La Gilda (anchovy with piparra pepper, stuffed olive and chive vinaigrette)
 Marinated tuna brioche with Fandango sauce
 Hand-cut beef steak tartare
 Vichyssoise with prawn and croutons

HOT APPETIZERS

Prawn skewer with romesco sauce
 Crispy cod fritters with piquillo pepper
 Mushroom with prawns Ángel style
 Fried cheese with tomato jam
 Mushroom cream with bacon foam
 Red prawn croquette
 Green curry, spinach and cheese croquette
 Peking duck croquette
 Ham croquette
 Fish and chips
 Chistorra puff pastry
 Quail egg with baby eels in garlic
 Quail egg with truffled mashed potato
 Mini quiche lorraine samosa
 Mini sandwich with truffled cheese and ham
 Mini burger
 Crispy patatas bravas
 Cochinita taco with chipotle mayonnaise



Menus

OPTION 1

Fandango cocktail reception

Main dishes

Duck salad with blue cheese, dried apricots and nuts

Slow-cooked beef with celeriac purée

Dessert

Fandango cheesecake

OPTION 2

Fandango cocktail reception

Main dishes

Cod with prawn duxelles and seafood cream

Oxtail ravioli with mushroom sauce

Dessert

Our version of lemon pie

OPTION 3

Fandango cocktail reception

Main dishes

Kale, chicken and avocado salad with mango vinaigrette

Beef tenderloin with pepper sauce and meat jus

Dessert

Roasted pineapple with mascarpone cream and yogurt ice cream



Late-Night Snack

OPTION 1

Mini aged-beef burger with cheese, sun-dried tomato and bull
mayonnaise
Iberian ham mini sandwich
Crab salad mini sandwich
Mozzarella, arugula and sun-dried tomato mini sandwich
Brownie cubes

OPTION 2

Mini aged-beef burger with cheese, sun-dried tomato and bull
mayonnaise
Iberian ham mini sandwich
Mini pizzas / assorted paninis
Brownie cubes

Late-night snacks are served during the open bar.



Fandango Wine Selection

APERITIF DRINKS

Beer, vermouth, soft drinks, white wine and red wine
Welcome glass of Mailly Champagne
Welcome glass of Gramona Imperial

RED WINES

HLH San Vicente
Bardos Viñedos de Altura
El Pacto Red
Carmelo Rodero Crianza
Camins del Priorat

WHITE WINES

HLH Badarán
Bardos Verdejo
El Pacto White
Pazo Señorans Albariño
Waltraud Torres

SPARKLING WINES

Amat Roland

WATER AND COFFEE

Included



Open Bar

SPIRITS

Gin: Bombay Sapphire, Seagram's, Beefeater
Whisky: Jameson, Dewar's White Label, Ballantine's
Rum: Brugal Añejo, Santa Teresa Gran Reserva, Bacardi Carta Negra
Vodka: Grey Goose, Absolut Blue
Tequila: José Cuervo Especial

PREMIUM SPIRITS

Gin: Bulldog, Martin Miller's, Hendrick's
Whisky: Jack Daniel's, Johnnie Walker Red Label, Johnnie Walker Black Label
Rum: Havana Club Especial, Santa Teresa 1796
Vodka: Beluga Export
Tequila: Patrón Reposado, Patrón Silver

*Maximum until 21:00 for daytime weddings
Maximum until 03:00 for evening weddings
The open bar will always be managed by the restaurant and is intended for adult guests.*

Capacity

INDOOR AREA

Lower floor:
35 seated guests / 100 standing.

Upper floor:
64 seated guests / 150 standing

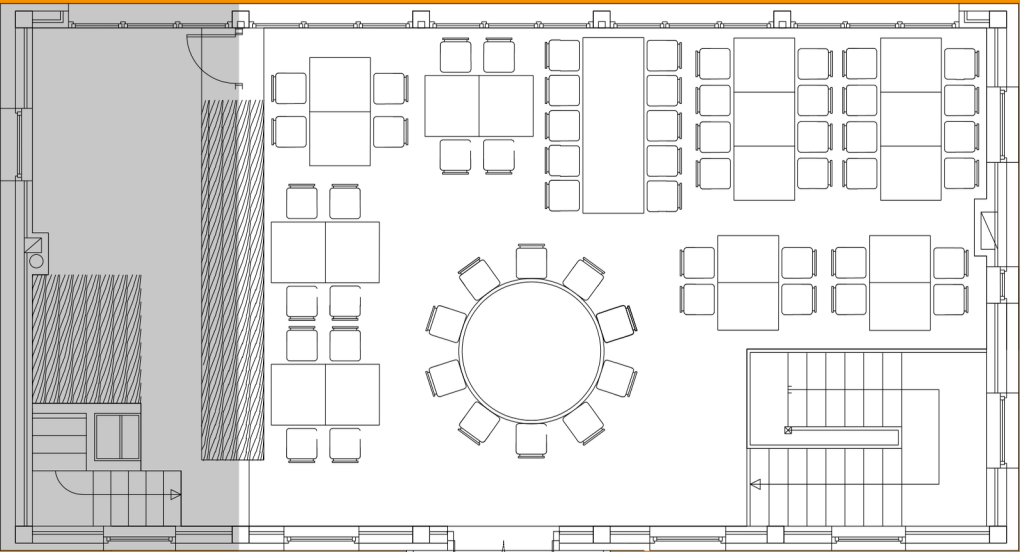
TENT AREA

100 seated guests / 200 standing

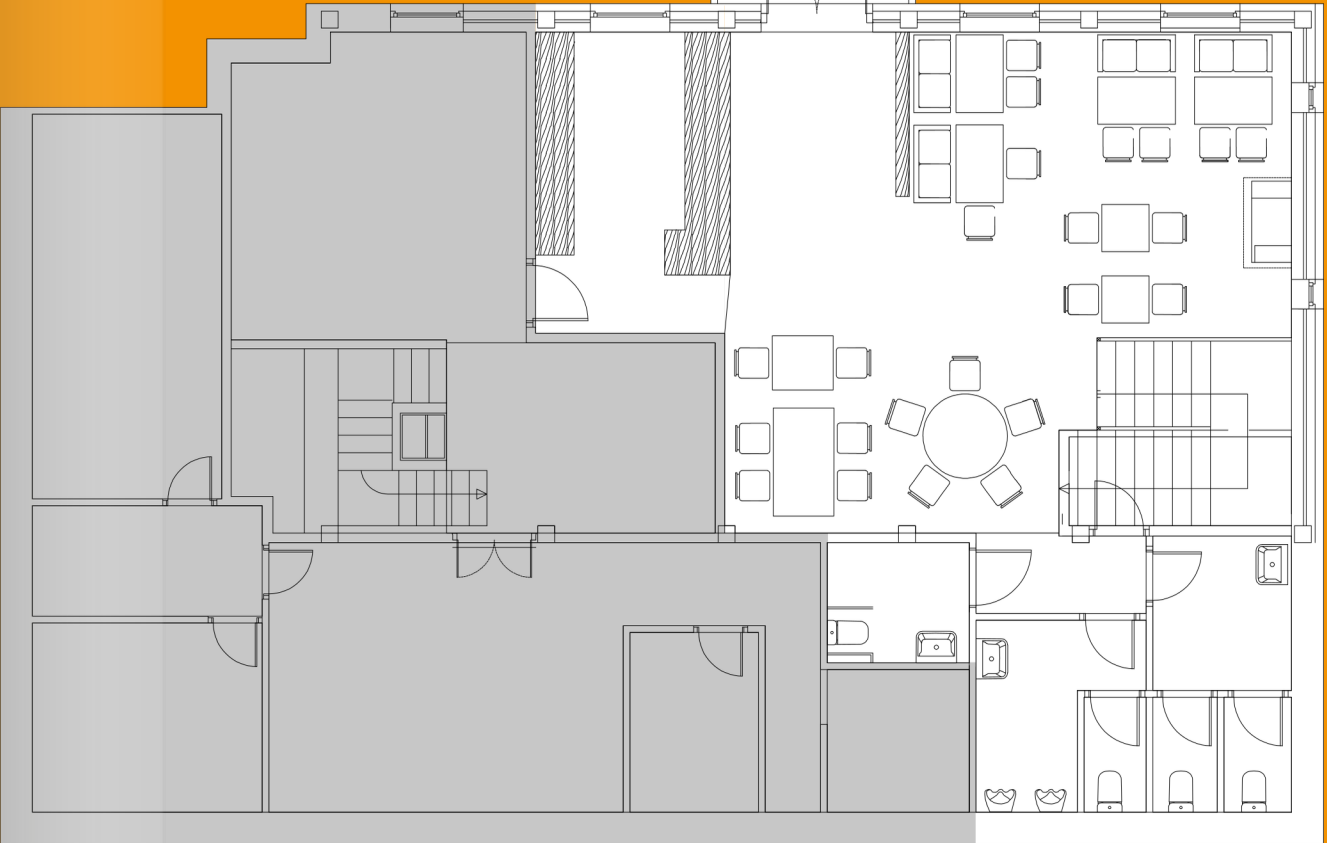
GARDEN AREA

180 seated guests / 250 standing

UPPER FLOOR



LOWER FLOOR





Ceremony

Fandango Baqueira offers a versatile and welcoming space for civil ceremonies. Its contemporary design and location allow the organization of a comfortable and well-structured ceremony tailored to each couple. The surroundings and layout facilitate the setup, ensuring a smooth and carefully organized experience for both the couple and their guests.



General information

WEDDING SCHEDULE

Daytime weddings: the restaurant will be open from 1:00 PM for civil weddings and from 1:30 PM for religious weddings, until the open bar ends.

Evening weddings: the restaurant will be open from 8:00 PM for civil weddings and from 8:30 PM for religious weddings, until the open bar ends.

The check-in time for midday weddings is 9:00 AM and for evening weddings is 3:00 PM. If there is an event the day before, check-in will be from 12:00 PM.

BOOKING CONDITION

The banquet will be confirmed upon payment of the 20% deposit. Previous year's rates will not apply; prices will be updated according to annual increases and market fluctuations.

In case of non-compliance, the COMPANY may terminate the contract without right to compensation, and CLIENTS will forfeit all amounts paid up to that point.

MENU PRICES INCLUDES

INCLUDES:

- Selected menu
- Open bar with selected drinks during the cocktail hour
- Wine selection
- Menu tasting
- Basic printed menus for adults
- Maitre d' responsible for the event
- Technical visit for clients
- Private parking
- Special menus (as detailed above)

DOES NOT INCLUDE:

- Open bar and late-night snack
- Copyright (SGAE)
- Intellectual Property Rights Management Association (AGEDI)
- Additional furniture and tableware
- Other suppliers (DJ, flowers, etc.)
- VAT

ADDITIONAL WEDDING PLANNER SERVICE
€1,500

Outside food and/or beverages are prohibited. Please inform us about any items you wish to bring to the wedding that are not from the restaurant (decorations, fireworks, etc.).

Fandango is not responsible for any losses or thefts that occur during the event, anywhere on the premises or in the parking area.

All agreed-upon conditions beyond those outlined in this document must be in writing and signed by management and the client; otherwise, they will be invalid.

All these conditions are valid for the current year and must be submitted signed.



FANDANGO BAQUEIRA

Carrer dera Mola s/n 25598

Salardú, Lleida

fandangobaqueira.com

T+34 683 10 33 42

Restaurant hours:

Sunday - Thursday: 12:00 - 20:00

Friday - Saturday: 12:00 - 24:00

[@fandangobaqueira](https://www.instagram.com/fandangobaqueira)

CONTACT

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