

EVENTS IN PLAZABLANCA®

SOTOGRANDE

SIGNATURE ANDALUSIAN CUISINE FOR UNFORGETTABLE
CELEBRATIONS.

DOSSIER 2026



CELEBRATE AT PLAZABLANCA

AT PLAZABLANCA, WE TURN EVERY CELEBRATION INTO A GASTRONOMIC EXPERIENCE WORTHY OF SOTOGRANDE. OUR CUISINE DRAWS INSPIRATION FROM TRADITIONAL ANDALUSIAN RECIPES AND REINTERPRETS THEM THROUGH CONTEMPORARY TECHNIQUES AND CAREFULLY CRAFTED PRESENTATION.

WEDDINGS, FAMILY CELEBRATIONS, CORPORATE EVENTS OR PRODUCT LAUNCHES: WE ADAPT THE VENUE, SETUP AND MENU TO EACH TYPE OF EVENT, ALWAYS MAINTAINING THE SAME HIGH STANDARDS THAT DEFINE OUR DAILY À LA CARTE SERVICE.

THIS DOSSIER BRINGS TOGETHER OUR VENUES, MENUS AND TERMS AND CONDITIONS TO HELP YOU DESIGN YOUR EVENT STEP BY STEP.

OUR VENUES

INDOOR DINING ROOM

COCKTAIL RECEPTION: 80 GUESTS
BANQUET: 60 GUESTS

TERRACE

COCKTAIL RECEPTION: 95 GUESTS
BANQUET: 70 GUESTS

TYPES OF EVENTS

- WEDDINGS
- COMMUNIONS AND CHRISTENINGS
- BIRTHDAYS AND PRIVATE CELEBRATIONS
- CORPORATE EVENTS AND BUSINESS MEETINGS
- CORPORATE DINNERS AND CHRISTMAS EVENTS
- PRODUCT LAUNCHES
- SHOW COOKINGS AND GASTRONOMIC EVENTS
- ANY OTHER TAILOR-MADE CELEBRATION



A photograph of the Plaza Blanca restaurant at night. On the left, a large Christmas tree is decorated with warm white lights, red ribbons, and gold and silver ornaments. The background shows the restaurant's facade with white walls, arched windows, and balconies with white railings. Warm yellow light emanates from the windows and a small sign that reads "PLAZA BLANCA". Purple ambient lighting is cast on the ground and walls. In the foreground, two tall, cylindrical outdoor heaters are lit, and potted plants are visible. The overall atmosphere is cozy and festive.

PLAZABLANCA®

RESTAURANTE

CANAPÉS AND APPETIZERS

- RED SCORPIONFISH PÂTÉ CANAPÉ WITH CITRUS AIOLI
- BEETROOT SALMOREJO SHOT WITH FETA CHEESE
- SALMON TARTARE TOAST WITH AVOCADO AND PICKLED ONION
- CHICHARRÓN TOAST WITH RED PESTO AND PAYOYO GOAT CHEESE
- PUCHERO CROQUETTES WITH A TOUCH OF MINT
- FRIED TUNA CUBES IN ADOBO MARINADE
- WILD MUSHROOM AND WILD ASPARAGUS RISOTTO
- CHICKEN SKEWERS WITH PEDRO XIMÉNEZ TERIYAKI

DULCE

- MINI LEMON PIE
- BROWNIE WITH BOURBON VANILLA CHANTILLY CREAM

VINOS INCLUIDOS

- SOLARCE, RED AND WHITE
- CLOS CIBONNE TENTATIONS ROSÉ

PRICE 65 € / PERSON

APPETIZERS

- SEAFOOD SALAD CANAPÉ
- MARINATED TUNA GILDA WITH WAKAME AND WASABI MAYONNAISE
- STRAWBERRY GAZPACHO SHOT WITH EXTRA VIRGIN OLIVE OIL PEARLS
- TUNA TARTARE TOAST WITH TRUFFLE MAYONNAISE
- SANLÚCAR PRAWN SAAM WITH AJOBLANCO CREAM
- COURGETTE CANNELLONI WITH SUN-DRIED TOMATO AND BASIL
- ACORN-FED IBERIAN PORK NIGIRI CROQUETTE
- MINI SHRIMP FRITTER
- CHARCOAL-GRILLED CONFIT LEEKS WITH ROMESCO SAUCE
- CONFIT COD WITH PIQUILLO PEPPER CREAM
- RETINTA BEEF TENDERLOIN TATAKI WITH TRUFFLED PARMENTIER

DESSERT

- CHEESE AND MANGO TARTLET
- CHOCOLATE, ORANGE AND OLIVE OIL MOUSSE

WINES INCLUDED

- LA RAD: WHITE AND RED
- CLOS CIBONNE TENTATIONS ROSÉ

PRICE 90 € / PERSON



PLAZABLANCA®
RESTAURANTE

GROUP MENU 1



STARTERS TO SHARE

- IBERIAN PORK PRESA CARPACCIO, PAYOYO ICE CREAM AND CÁDIZ-STYLE PONZU
- WILD MUSHROOM AND WILD ASPARAGUS RISOTTO

MAIN COURSE TO CHOOSE

- GRILLED TURBOT WITH BRAISED LEEKS AND CITRUS PIL-PIL SAUCE
- OR DUCK MAGRET WITH CELERIAC PURÉE, GLAZED BABY CARROTS AND RED BERRY SAUCE

DESSERT TO SHARE

- WARM CHOCOLATE SPONGE CAKE, PEDRO XIMÉNEZ TOFFEE, HAZELNUTS AND VANILLA ICE CREAM

WINES INCLUDED

- SOLARCE, RED AND WHITE
- CLOS CIBONNE TENTATIONS ROSÉ

PRICE 70 € / PERSON

STARTERS TO SHARE

- ARTICHOKE AND PICKLE SALAD
- TRUFFLED ALMADRABA BLUEFIN TUNA TARTARE WITH CURED EGG YOLK AND AJOBLANCO
- GARLIC SAUTÉED SCARLET PRAWNS WITH CRUSHED POTATOES SCENTED WITH OLOROSO

MAIN COURSE TO CHOOSE

- SOLE PAUPIETTE FILLED WITH WHITE PRAWNS AND ITS CREAMY BISQUE
- OR RETINTA BEEF TENDERLOIN WITH POTATO PARMENTIER, VEGETABLES AND OLOROSO DEMI-GLACE

DESSERT TO SHARE

- PISTACHIO COULANT, RASPBERRY SOUP AND LEMON ICE CREAM

WINES INCLUDED

- LA RAD, WHITE AND RED
- CLOS CIBONNE TENTATIONS ROSÉ

PRICE 90 € / PERSON



GROUP MENU 2

GROUP MENU 3

STARTERS TO SHARE

- RETINTA BEEF TARTARE STEAK WITH CASSAVA CHIPS
- LOBSTER SALPICÓN WITH CHILLED TOMATO AND MANZANILLA CREAM AND REGAÑÁ
- TRUFFLE RISOTTO WITH CRISPY PARMESAN

INDIVIDUAL STARTER

- OYSTER DUO WITH CÁDIZ-STYLE PONZU AND BLOODY MARY GRANITA WITH SANLÚCAR MANZANILLA

MAIN COURSE TO CHOOSE

- RETINTA BEEF TENDERLOIN WITH POTATO PARMENTIER, VEGETABLES AND OLOROSO DEMI-GLACE
- OR SOLE PAUPIETTE FILLED WITH WHITE PRAWNS AND ITS CREAMY BISQUE

DESSERTS TO SHARE

- PISTACHIO COULANT, RASPBERRY SOUP AND LEMON ICE CREAM
- WARM CHOCOLATE SPONGE CAKE, PEDRO XIMÉNEZ TOFFEE, HAZELNUTS AND VANILLA ICE CREAM

WINES INCLUDED

- VIÑA ARDANZA RESERVA
- JEAN-MARC BROCARD CHABLIS
- PEYRASSOL LA CROIX, ROSÉ

PRICE 120 € / PERSON

PLAZABLANCA®

RESTAURANTE



CHOOSE YOUR EXPERIENCE

COCKTAIL MENU 1 COCKTAIL MENU 2

65 € / PERSON

90 € / PERSON

GROUP MENU 1

GROUP MENU 2

GROUP MENU 3

70 € / PERSON

90 € / PERSON

120 € / PERSON

COCKTAIL · SEATED · GASTRONOMY · WINE INCLUDED

ALL MENU LEVELS INCLUDE THE OPTION OF ADDING PREMIUM WINES UPON REQUEST.

PLEASE CONSULT OUR TEAM REGARDING ALLERGENS.

EST

LB

25

EXTRA EXPERIENCES

STATIONS

- OYSTER STATION
- CHEESE STATION
- STEAK TARTARE STATION
- PROFESSIONAL HAM CARVING
- CHAMPAGNE TASTING
- COCKTAIL TASTING

FEATURED

PRICE ACCORDING TO THE OPTION SELECTED · PLEASE ENQUIRE
VAT INCLUDED.

WELCOME DRINK

DURATION: 30 MINUTES

PACK 1 / 19€

SPARKLING WINE

CAVA PEDREGOSA

OTHER BEVERAGES

SOFT DRINKS, BEER, WATER

APPETIZERS

3 APPETIZERS

PACK 2 / 22€

SPARKLING WINE

CAVA MESTRE

OTHER BEVERAGES

SOFT DRINKS, BEER, WATER

APPETIZERS

4 APPETIZERS

PRICES PER PERSON

PACK 3 / 27€

SPARKLING WINE

CHAMPAGNE ANDRÉ CLOUÉ

OTHER BEVERAGES

SOFT DRINKS, BEER, WATER

APPETIZERS

5 APPETIZERS

EXTRA SERVICES

- FLORISTRY AND DECORATION
- PHOTOGRAPHY / VIDEO
- CUSTOM CAKE
- TRANSPORTATION / BUS SERVICE
- ON-SITE EVENT COORDINATOR
- CHILDREN'S ENTERTAINMENT, AVAILABLE UPON REQUEST
- DJ / LIVE MUSIC, AVAILABLE UNTIL 2:00 A.M.

ALL EXTRAS ARE QUOTED ACCORDING TO THE SPECIFIC REQUIREMENTS OF EACH EVENT, USING OUR OWN OR EXTERNAL SUPPLIERS DEPENDING ON THE SERVICE.

WE DESIGN YOUR EVENT TO YOUR REQUIREMENTS

VENUE

INDOOR DINING ROOM

TERRACE

GASTRONOMY

COCKTAIL RECEPTION

SEATED MENU

STATIONS

BEVERAGES

WELCOME DRINK

WINES

PREMIUM OPTIONS

EXPERIENCE

DECORATION

PHOTOGRAPHY

MUSIC

TRANSPORTATION

COORDINATION





PLAZABLANCA[®]
RESTAURANTE

EXCLUSIVE USE OF THE VENUE

LOW SEASON

1 NOVEMBER – 31 MARCH

MINIMUM SPEND: €7,000

MID SEASON

1 APRIL – 30 JUNE

1 SEPTEMBER – 30 OCTOBER

MINIMUM SPEND: €9,000

HIGH SEASON

1 JULY – 31 AUGUST

MINIMUM SPEND: €12,000



BOOKING DEPOSIT / PAYMENT

DEPOSIT

- 50% OF THE TOTAL AMOUNT UPON CONFIRMATION OF THE BOOKING.
- THE REMAINING 50% 10 DAYS BEFORE THE EVENT.

PAYMENT METHODS

- BANK TRANSFER
- CARD

BOOKING

- RECOMMENDED MINIMUM NOTICE: 15 DAYS, SUBJECT TO AVAILABILITY.



CANCELLATION POLICY

FINAL NUMBER OF GUESTS

- THE FINAL NUMBER OF GUESTS MUST BE CONFIRMED AT LEAST 10 DAYS BEFORE THE EVENT.
- FROM THAT POINT ONWARDS, A MAXIMUM REDUCTION OF 10% OF THE CONFIRMED TOTAL NUMBER OF GUESTS WILL BE ACCEPTED.

BETWEEN 30 AND 10 DAYS

- FULL LOSS OF THE DEPOSIT PAID.

LESS THAN 10 DAYS OR ON THE DAY OF THE EVENT:

- 100% CHARGE OF THE AGREED QUOTATION.



GENERAL TERMS AND CONDITIONS

END TIME

- 2:00 A.M
- SUBJECT TO APPLICABLE NOISE AND OPERATING-HOUR REGULATIONS.

SETUP

- THE SCHEDULE FOR PRE-EVENT SETUP WILL BE ADAPTED ACCORDING TO THE CLIENT AND THE TYPE OF EVENT.

PLAZABLANCA RESERVES THE RIGHT TO RESCHEDULE OR CANCEL AN EVENT DUE TO FORCE MAJEURE. IN SUCH CASES, ALL AMOUNTS PAID WILL BE RE-FUNDED IN FULL.



YOUR CELEBRATION STARTS HERE.

PLAZABLANCA®

SOTOGRANDE

EVENTS





PLAZABLANCA®
RESTAURANTE