

Monte de *Cutamilla* is a 1,200 ha historical nature reserve in the Henares River Valley and just 15 minutes from the medieval town of Sigüenza.

It figures in the inventory of royal hunters that was at the time the book of hunt de Alfonso XI (S.XIV) Inside the estate there is a palace of the nineteenth century, built by the Duke of Pastrana together with the railway station that allowed the comfortable visit of important characters to enjoy the private spa. The waters of the farm are currently being packaged by Font Vella.

In addition to the palace on the farm there are several restored buildings that facilitate the organization of business and social events. The Palace has 14 rooms to accommodate up to 32 people with the possibility of renting it whole.





Monte de Cutamilla has everything you need to organize the wedding of your dreams:

- · Catering with kitchen on the venue itself
- Parking up to 100 cars in one of our magnificent meadows
- Historic gardens for cocktail or civil ceremony.
- S.XIX Palace with accommodation.
- An optional covered patio in case of rain.
- A main lounge (Taina) to enjoy dinner or lunch up to 290 pax. and with additional tent up to 400 pax.
- Porch or space inside the Taina for dancing.
- In addition to the rest of the outdoor spaces of the venue if you wish.







Absolute privacy

To reach the Palace you have to travel a path of more than 3 km and an entrance with barrier and guard guarantee maximum privacy. A large expanse of countryside and mountains separates the celebration area from the road and the outside of the estate.







The rooms at the Palace

The Palace has double suits rooms with colonial-style Here can stay the bride and groom (included in the rental of the estate) for their first night, and their guests. A careful environment to enjoy.











Like in your own home in the middle of nature

In Cutamilla you can do your wedding as if you were getting married on your own estate.

Weddings are usually held on Saturdays. The Bride and Groom and their closest guests can stay at the Palace from the same Friday afternoon. Sunrise the instead of celebration is a luxury. To be able to prepare all the details of the celebration calmly the day before, have quiet breakfast, dress in your room, welcome your most special guests as in your own home and prepare for the ceremony.

On the Sunday after the wedding you can have a late breakfast with organic products and enjoy the magnificent natural environment of the farm.













We love details.

In *Cutamilla* you can do the wedding you imagined. We will be happy to help you. Please, tell us! We have a million places and corners to use in the way you prefer.

All spaces of the venue are included in the rent. You only have to draw up a specific budget for the necessary infrastructure and equipment, if you want to do it in a different place from the one we offer in the proposal.











The Garden of Statues

The Palace's terraced gardens are perfect for the welcome cocktail up to a maximum of 200 people. For major events we recommend the use of the Garden of Pines.

In these gardens you will enjoy privileged views of the valley and mountains. The porch looks great on the porch, the music groups or the photos.

The use of this space is included in the rental price of the farm.







The Garden of The Pines

This magnificent space under the top-trees of its towering pines is perfect for performing ceremonies*, cocktails and all kinds of events. It has a great capacity and you will enjoy the views of the hermitage, the Palace and the meadows of the cows. The use of this space is included in the rental price of the venue.

*Learn more about how to celebrate your civil wedding in Monte de Cutamilla below.







The Garden of the Pomegranates

These large landscaped terraces can serve to develop a lot of events. The use of this space is included in the rental price of the farm.









The "Patio"

The palace "patio" is a covered space of 240 m2 open in the center with a retractable awning in case time requires it. It can accommodate 150 people standing and 70 sitting down.

This place is perfect for ceremonies, dances or even banquets of few people.

The use of this space is included in the rental price of the farm.









The main hall. La Taina

This ancient 375 m2 barn can accommodate 290 diners. Its rustic and sober style make it perfect to develop any type of decoration you want. Apart with a semi-detached tent can be extended up to 350 people. In the interior of the Taina and its porch you can develop the dance after the banquet. In winter it is heated with fireplaces and in summer its thick stone walls make it cool. Please note that this room does not have air conditioning.

The use of this space is included in the rental price of the farm.









Accommodation:

The rental of the house is possible from Friday afternoon until Sunday to noon.

Inside the Palace we have 9 rooms, 8 of them doubles and 1 suite of 4 people, being able to sleep up to 20 people or more with extra beds (we have 3). They are all decorated with antique furniture. They have a minimum of 15m2 and the bathrooms, inside each room, about 6m2.

The rent of the Palace with 7 rooms + the suite for 16 people and breakfast included would be 1080 + + 21% VAT. For each extra person who spends the night in the house would be charged an extra of 20 o+21% iva (extra bed or suite in case of using the two sofa beds). The bride and groom's room is separate and is included for the wedding night.

In addition we have 5 rooms more annexed to the Palace, 3 in the "House of the Guard" with capacity for 6 people and 2 in the "house of the Magnolio" with capacity for 4-6 people. These have a minimum of 10m2 and 4m2 bathrooms. In case you need these houses extras the price would be 500 + 21% iva per night with breakfast included for 10 people. For each extra person who spends the night in the house would be charged an extra of 20+21% vat with breakfast included (extra bed or in case of the house of the Magnolio that has two extra beds.)











www.montedecutamilla.com www.maracatering.com Tlf: 609.51.02.42 E.mail:mara@montedecutamilla.com



Mara Catering official catering in Monte de Cutamilla — CORDON BLEU PARIS —

The venue is catering by Mara Catering and our Chef and owner of the estate Mara Onsés Gran Diplome Le Cordon Bleu París.











Welcome snack in the garden you prefer.

- Cold Snacks (Example)
- Iberian ham with Jeréz peaks
- · Tomato shot with ham shavings and chopped egg
- Zucchini and potatoe roll
- Marinated salmon crepe roll, yogurt sauce and honey-celed
- · Boar Pibil of Cutamilla
- Hot Snacks (Example)
- Finger chicken chips with mustard sauce and honey.
- Mini hamburgers of caramelized onion and gouda
- Baby beans spoons with ham and foie-gras
- Mini arabic "pastella" of chicken
- Mini cupcake of black pudding with co-peanut slammed
- Andalusian hake

Bebidas

- · Castelo de Medina D.O. Rueda
- Enate Crianza, D.O Somontano
- · Castillo de Perelada Brut D.O Cava
- Flat water of our own spring in Monte de Cutamilla
- Soft drinks, beer and juices







Dishes for the wedding menu for lunch or dinner in "Taina"

Main (* Supplement 2€)

- · Salmorejo with cheese mousse and ham shavings
- Hake canelon and prawns with creamy seafood (hot)
- · Pumpkin and duck canelón with mushroom sauce
- Watermelon gazpachuelo with prawn tartare
- Avocado cream with prawn ceviche
- · Cream of crab and lobstars with seafood.
- Forest mushroom cream and foie-grass with crispy cow ham
- Almond cream with crispy ham
- Mushroom cake with its muslin (hot or cold)
- Apple puff pastry and foie (hot or cold)
- Foie mi-cuit terrine, ginger biscuit, with bouquet of lettuce and shoots with fig dressing or granny smith apple
- *Scallop carpaccio with lime, chilli oil and tender shoots
- Bouquet of lettuces and shoots with wild boar carpaccio and sweet onion and mustard vinaigrette
- Fruit symphony, sprouts and seasonal vegetables with shrimp or scallops, parmesan and red fruit vinaigrette







Seconds

(* Supplement 2€)

Meats:

- · Duck and pumpkin canelón with mushroom sauce
- Cutamilla boar lasaggna
- Chiken legs stuffed with mushrooms with mushroom sauce and the preferred side dish
- Coulant of beef tail with mashed potato*
- Beef cheek with its sauce and favorite side dish
- Roasted and boneless lamb ingot with mushroom sauce and baked dish potatoes with onion or other preferred side dish*
- Iberian cheek with its sauce and the preferred side dish
- Old beef tenderloin with sauce and preferred side dishes*
- Thai-style beef ossobuco

Fish:

- Baked hake with tomato tapenade and toasted pine nuts
- Sea bass with eggplant and mango chutney

Winery:

Castelo de Medina, D.O. Rueda

- Finca Resalso, D.O. Ribera de Duero
- · Castillo de Perelada Brut D.O Cava
- Flat water of Monte de Cutamilla







Desserts

- 3 chocolate cake with white chocolate sauce
- Mango mousse dessert with fruits and crumble
- Cheesecake and red fruits
- Cheesecake and sweet milk
- Pyramid of Gianduja and Passionfruit
- Lemon and meringue tart
- Opera cake with toffee sauce
- Strawberry Surprise (Strawberry Ice cream wrapped in meringue)
- Sweet "tocinillo" with raspberry sauce
- Japanese, chocolate and amaretto cake
- Cheesecake and red fruits
- · Carot cake
- Red velvet
- Tiramisú
- Pavlova (Meringue, cream, red fruits and almonds)

Coffee, tea and almond biscuits Cornbread and sourdough wheat



www.montedecutamilla.com www.maracatering.com Tlf: 609.51.02.42 E.mail:mara@montedecutamilla.com

@ Mara catering







Open bar 3 hours with possibility of extension

Open bar includes: whiskey (White label, Jhonny Walker), rum (Barceló and Brugal), gin (Tanqueray and Seagrams), vodka (Absolut). Anyway, if you don't like these brands, we could make any changes. Soft drinks will be normal and light Coca-cola, Orange and Lemon Fanta, Sprite, Scheweppes Tonic and Pineapple, Tomato and Orange Juices.

Sweets includded.

You will be charged per hour 6 eur/person for the number of guests that are missing for each hour after the three hours included.

Minimum overtime: 600 euros + 10% VAT

There is no time limit.







Snack/late dinner

At two-and-a-half hours we'll pass you crumbs with fried eggs. A specialty of the house.

Other options for late dinner outside the proposal:

Mini Hamburgers: 3€/person

Churros with hot chocolate: 2€/person

Mini sandwiches with Iberian ham and ham: 2€/person

Mini potato tortilla sandwiches: 2€/person









Price per person

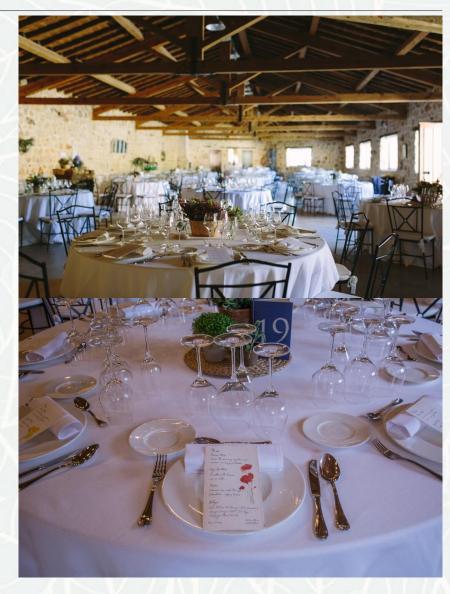
Minimum adult menu price 150 pax: 175€ + 10% iva (Weddings of 100-150 pax in the months of October-April)

What's included:

- Renting the estate for your wedding day
- Suite for the bride and groom at the Palace.
- Tasting menu test for 6 people
- Custom minutes on handmade paper
- Seasonal natural flower deco
- Master's service and 1 professional waiter for each 15 pax
- Welcome cocktail (11 varieties), main, second, and dessert
- Coffee, tea and infusion and almond biscuits
- Cornbread and sourdough wheat
- Drinks and cocktail cellar and lunch/dinner
- Recena/snack "Migas with grapes and fried eggs from eco hens!"
- 3hrs. open bar
- Broken white linen tablecloths, forging chairs, crockery, cutlery and glassware
- Uniformed maiden in toilets and valet service
- Tables and chairs for the cocktain







Children's Menu

To share:

- Quesadillas con guacamole
- Chicken Fingers chips
- Main course (to choose 1):
- Burger with fried potatoes
- Hot dog with fries
- Pizza

- Dessert
- Chocolate cake
- Sweets

Drinks

Soft drinks and water

Price per kid

50 € + 10% IVA



It is mandatory that children have a person responsible for them throughout the wedding.





Civil ceremony

The venue has a nice hermitage. It is the perfect background for civil and all kinds of ceremonies.

The celebration of the civil ceremony in one of the gardens of the farm, has a price of 600 euros + 21% VAT

Inccludes:

- Placing 100 chairs with bouquets of flowers in the hallway area (Carpet not included)
- Table for the officiant with floral deco
- Bank for the bride and groom
- Wooden and velvet chairs for witnesses
- Flower Centers for the officiator's table

Extras:

The audios must be contracted by the customer

Lemonade and water stand: 2€/person

It is forbidden to throw confetti and anything other than biodegradable







Stands:

- Ham cutter: Ham with a leg of iberian ham pure acorn COVAP "alta expresión": 700€+10%iva
- Each extra ham 115€/cut + ham approx 500€ (if it is the same cutter)
- Another cutter with ham: 700€+ 10% IVA
- Gin Tonics bar: ask for a budget
- Barman: ask for a budget
- Special dessert buffet: 6 varieties: 8€ per person
- Candy Bar :ask for a budget
- Others: fajita stand, lemonade stand, sushi stand, international flavor stand, rice stand







Booking and payment conditions

For the reservation of the venue and the event, a lease must be signed by the owner of the MONTE DE CUTAMILLA S.L. estate describing the areas they wish to rent, the day and the price. They will also need to pay 2500 euros as a reservation. Another 2500€ should be paid 3 months before wedding day. The rest will be paid 10 days before the wedding with the final number of guests.

To do this, the interested parties must send us the tax details of the company and first name surnames and ID of the person who signs on behalf of the same.

Cancelation:

- Reservation is not refundable.
- For cancellations after the 30 days before the event will result in the loss of the amounts paid.







And remember...

In Monte de Cutamilla you can make possible the wedding of your dreams without restrictions or closed packages.

We love to do different weddings. We only do a few a year to preserve this fantastic natural environment.

Tlf: 609.51.02.42 / Email: mara@montedecutamilla.com





