

# *Events*

## *2021*



ABADIA RETUERTA  
CRAFTED SPANISH WINES

ABADIA RETUERTA  
L'Domaine

A MEMBER OF  
  
THE LEADING HOTELS  
OF THE WORLD









*The Spanish wine region of Ribera del Duero, a destination recommended by The New York Times*

- **"#1 Hotel in Spain and Portugal and #2 in Europe "**by Condé Nast Reader's Choice Awards 2018.
- **"Best Getaway Hotel"** by Conde Nast Traveler Spain 2018.
- **"Best Hotel Spain"**by Trip Advisor 2018.



-  MADRID 50 minutes
-  BARCELONA 1 hour and 20 minutes
-  BILBAO 3 hours
-  PORTO 4 hours





## *A unique environment*

Abadía Retuerta LeDomaine offers the most exclusive facilities to host both corporate meetings and special celebrations in a very unique environment.

5-starred hotel offering 24hrs Butler Service:

- 13 Classic rooms
- 4 Classic Twin rooms
- 10 Superior rooms
- 1 Junior Suite
- 1 Two-Bedroom Suite
- 1 Master Suite







All the hotel guestrooms, which overlook an endless “sea of vineyard”, have been designed to ensure our clients’ comfort. The Abadía Retuerta LeDomaine experience is based on two key pillars: gastronomy and wine. LeDomaine holds different spaces and options to enjoy a gastronomy and wine offer on the banks of the Douro River.

Marc Segarra, our executive chef behind the stove, offers an exceptional cuisine: a perfect blend of tradition and creative avant-garde.





## Our meeting room capacity

|                     | M <sup>2</sup> | FT <sup>2</sup> |  CLASSROOM |  THEATRE |  BANQUET |  BOARDROOM |  U-SHAPE |  COCKTAIL |
|---------------------|----------------|-----------------|---|---|---|---|---|--|
| SALA CONSEJO        | 93             | 1001            | N/A   | N/A   | N/A   | 20  | N/A   | N/A  |
| SALA 1146           | 84             | 904             | 24  | 50  | 36  | 34  | 34  | 50   |
| SALA RIVULA TORTA   | 97             | 1044            | 34  | 70  | 50  | 34  | 34  | 70   |
| SACRISTY            | 85             | 915             | 20  | 50  | N/A   | 20  | 20  | N/A  |
| REFECTORIO          | 146            | 1571            | N/A   | N/A   | 60  | 40  | N/A   | N/A  |
| 12TH-CENTURY CHURCH | 582            | 6264            | 100   | 180   | 180   | 40  | 40  | 180  |
| CLOISTER GARDEN     | 441            | 4746            | N/A   | N/A   | 100   | N/A   | N/A   | 100  |





## *Sala Consejo*



This room has a wealth of historic architecture offering state-of-the-art technology. The boardroom fixed set-up overlooks the “Jardín de la Hospedería” enjoying natural daylight.

### EQUIPMENT:

- 86” Multimedia Screen , WIFI encrypted connections:
  - All-in-one system.
  - Built-in video conferencing system.
  - Touch screen,
- Complimentary WIFI (300 megas).
- Complimentary flip chart, note pads, pencils and mineral water.

### MEETING ROOM RENTAL FEES:

- Half-day room rental fees: 700€
- Full-day room rental fees: 1.200€



## Sala 1146



This meeting room, which offers natural daylight and stunning views to the vineyard, is the perfect choice to host any corporate meeting or private meals.\*

### EQUIPMENT:

- 65" Multimedia Screen, WIFI encrypted connections:
  - All-in-one system.
  - Built-in videoconferencing system.
  - Touch screen.
- Complimentary WIFI (300 megas).
- Complimentary flip chart, note pads, pencils and mineral water.

### MEETING ROOM RENTAL FEES:

- Half-day room rental fees: 500€
- Full-day room rental fees: 800€

\*Please, see menu options (Abades, Campanario and Palomar) on page 13.





## *Sala Rivula Torta*



The Rivula Torta meeting room, which offers great natural light and magnificent views of the Douro riverbank, owes its name to the union of two words that define and describe the territory: Rivula (riverbank / shore) and Torta (tortuous, curved), and that gave its name to the Abadía Retuerta winery

This room, with great amplitude and versatility is the perfect venue for all kinds of corporate events and private meetings.

### MEETING ROOM RENTAL FEES:

- Half-day room rental fees: 700€
- Full-day room rental fees: : 1.200€

\*AV system not included.





# Sacristy



The Neoclassical-style Sacristy room, offering natural daylight, can host different layouts adapted to any event: from private meetings to exclusive wine tastings.

## SACRISTY RENTAL ROOM\*:

- Half-day room rental fees: 300€.
- Full-day room rental fees: 500€

\*AV system not included.







## Refectorio



The Refectorio Michelin-starred restaurant, the former monk's refectory, can be offered for private group meals upon request. The room holds magnificent stone walls and vaults and receives natural lighting. The 17th-century "Last Supper" mural painting dominates the room.

Our clients can enjoy a special group menu or, on request, a delightful tasting menu at the Refectorio restaurant.

**REFECTORIO RENTAL ROOM FEES, FOR PRIVATE GROUPS MEALS (FROM 8 PERSON)\*: 800€.**

\*Please, see menu options (Abades, Campanario and Palomar) on page 13.



Michelin  
Star



Two Soles  
Repsol





## *The 12th-century church*



The breathtaking 12th century Romanesque church can be privatized to host any exclusive event\* accompanied by live music\*\*

**CHURCH RENTAL FEES FOR LeDomaine HOTEL GUESTS: 1.000€.**  
**CHURCH RENTAL FOR EXTERNAL CLIENTS: 2.500€.**

\*Please, see cocktail menus on page 12 and seated menu options (Abades, Campanario and Palomar) on page 13.

\*\*Please, feel free to ask for live music information.



# The Cloister Garden



Our clients can enjoy the Cloister Garden during the summer season and experience our gastronomy in an exceptional environment: an outdoor\* patio surrounded by stunning architecture and history.

Our guests will appreciate the magical atmosphere during their breakfast time, after a good night's rest at LeDomaine.

Enjoy your lunch outdoors or end the day with a delightful menu in the same place where the monks who inhabited the 12th century Abbey became inspired.

Tables up to 12 people\*\*,

\*Subject to weather conditions,

\*\*Please, see cocktail menus on page 12 and seated menu options (Abades, Campanario and Palomar) on page 13, and (Garduña and Negralada) on page 14,





es Cabrales con Cabrales  
Costilla de Loda Salto  
Bosque y Mestizaje  
Flechazo de Domaine  
Solomillo y terrina de Patatas  
Tortilla de L.

Sel de  
Vesuviana  
Zorra

*Menus*



# Cocktail Menu

**67€/person\***

Spider Crab eclairé.

Corn "nacho" with marinated prawn tartar and avocado.

Salmon and its eggs canapé.

"Chorizo" tartar.

Lettuce heart, "Ibérico" ragout with pickled purple onion and herbs.

Pistachio and foie bonbon.

Shrimp fritter.

"Cecina" croquettes.

Confit quail thighs with mustard and honey sauce.

Ox tail bun.

Crunchy lamb ravioli.

Lavander and strawberry macarron.

Mascarpone and red fruit cake.

WINE

Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menu



# Buffet Menu

**67€/person\***

Olives with aromatic herbs.

"Cecina" dressed with oil and pepper.

Artisanal cheese assortment, nuts and quince jelly.

Bread, oil with tomato Gazpacho de remolacha.

"Russian" salad.

Spanish potato and onion omelette.

Calamari fideua.

"Iberico" pork cheeks with cauliflower purée Truffle.

Eclairé.

Fruit skewer.

WINE

Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menu





# Lunch/Dinner menus in private room

## ABADESMENU 82€/person\*

STARTER  
Smoked foie *micuit* with apple cream and chutney.

FISH COURSE  
Hake loin, *bouillabaise* sauce and turnip.

MEAT COURSE  
Veal cheeks with sweet potato puré and watercress salad.

DESSERT  
Chocolate sponge cake with cow mil Ice-Cream.

WINE  
Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menu

## CAMPANARIO MENÚ 92€/person\*

STARTER  
Laminated scallops, with aromatic herb *pistou*.

FISH COURSE  
Steamed monkfish, almond soup and asparagus.

MEAT COURSE  
Veal sirloin with mushroom *duxelle* and demi-glace.

DESSERT  
Traditional style *Tatin* cake with a frozen vanilla cream.

WINE  
Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menu

## PALOMAR MENU 102€/person\*

STARTER  
*Lobster salad, medium-dry cherry tomatoes and almond vinaigrette.*

FISH COURSE  
Steamed seabass, pickled sauce and seasonal vegetables.

MEAT COURSE  
De-boned baby lamb shoulder with aubergine caviar and watercress.

DESSERT  
Aromatized and spiced brioche, wine jelly and cereal Ice-Cream.

WINE  
Abadía Retuerta Selección Especial.  
"Local Verdejo white wine".

\*Mineral water, soft drinks and coffee included in the menu





## Coffee break

### CLASSIC: 16€/person

Coffee/Tea.  
Natural orange juice.  
Fruit skewer.

**SWEET BITE:**  
Apple Mini Tatin.

### HEALTHY 22€/person

Coffee / Tea.  
Cow milk yogurt.  
Fruit skewer.  
Quinoa biscuits.  
Carrot biscuits.  
Orange and carrot juice.  
Kiw and mint smoothie .



## Coffee break

The following sweet and salty bites  
can be added on request:

**SWEET BITES: 2€/bite**  
Cream and caramel profiterole.  
Carrot cake.  
Raspberry semifreddo.  
Chocolate. cookie Gianduja biscuit.  
Meringue. and lemon tart Red velvet.

**SALTY BITES: 3€/bite**  
Cheese and ham sandwich.  
Roast beef and herb mustard *mollete*.  
Salmon and fresh cheese roll.  
Tuna Pie.

### PERMANENT COFFEE STATION

**INCLUDES:**  
Coffee, tea, mineral water and soft drinks. 12€/person  
Additional coffee station refreshment. 5€ person





## Vinoteca



*The hotel main restaurant offers a traditional gastronomy cuisine with a creative touch.*

Maximum seating capacity for groups: 12 people.

## Vinoteca Menus

### GARDUÑA MENU 57€/person\*

“Cecina” dressed with oil and pepper with bread and tomato.

“Tiger” mussels.

“Tudela de Duero” lettuce heart salad, creamy dressing, quail eggs and chicken wings.

Marinated “Ibérico presa”, potato parmentier and fennel salad.

Yougurt custard, broken biscuit and strawberries.

#### WINE

Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menú

### NEGRALADA MENU 67€/person\*

Salted “Ibérico presa”, citrus, Jalapeño pepper and aromatic oil.

Vegetable crudité salad with mayonnaise and prawns.

Sauteed and pickled vegetables with “cecina from León” velouté.

Fried babylamb pastie.

Seasonal rice.

Chocolate ganache, rosemary Ice-Cream and pinenuts.

#### WINE

Abadía Retuerta Selección Especial.

\*Mineral water, soft drinks and coffee included in the menú



# *Calicata* *Terroir Bar*

Calicata is the name for Abadía Retuerta's new project. A magical space where you can extend your visit to the winery —or stay just to enjoy a unique place away from the city and the noise— and better understand the meanings of this land, Castilla y León and its wines. A terrace overlooking the Abadía Retuerta's pine forest and vineyards.

Everything in Calicata has a reason to be: the plates —designed by Marc Segarra; the furniture, the materials, the tableware and obviously, the wines. They are introduced as a game, allowing their approach from different angles.

An ideal place for the most special events, being able to reserve the space exclusively for a maximum of 40 people.





# *Santuario Le Domaine*

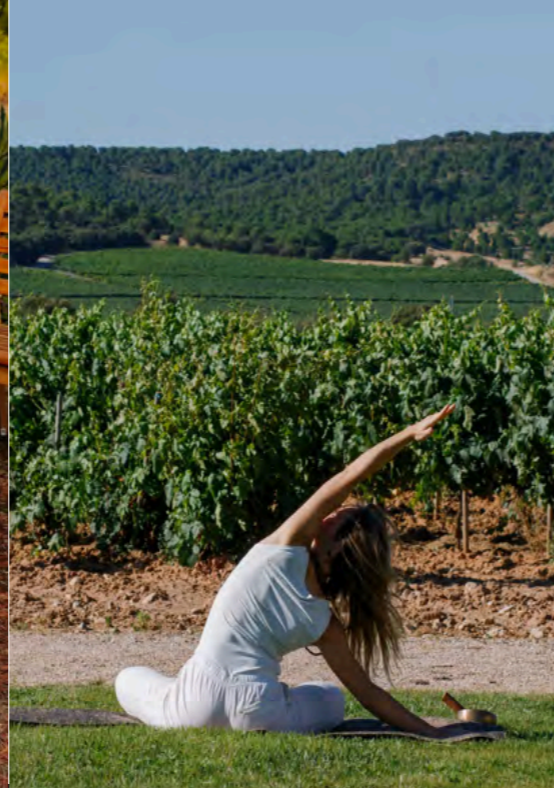
The Santuario LeDomaine and Spa offers a new Spa experience, including an innovative and ground-breaking wine therapy treatment: the very first “Spa Sommelier” in the world.

**SPECIAL GROUP OFFER (from 8 rooms): 10% off for any facial or body treatment from 60 minutes.**

[EXPLORE OUR SPA →](#)







# Unique Experiences

## AROUND WINE

- Abadía Retuerta Tour.
- Terroir Experience.
- Visit and winemaker's collection tasting.
- Oenological Immersion.
- Visit and full range wine tasting.
- Great Estates of Spain Experience "Travel around Spain" tasting.
- Great Estates of Spain Experience "Themed" visit.
- Vine Cycles.
- Winemaker for a day.

## AROUND NATURE

- Harvest.
- Beekeeping Day.
- Lavender Experience.
- Gymkhana in the vineyards.
- Horse ride around the vineyards.
- Falconry.

## AROUND GASTRONOMY

- Countryside Aperitif.
- The Abbey Vegetable Garden.
- Wine and Cheese harmony.
- Chocolate and Wine.
- Bartender's Secrets.
- Mushroom Hunting.

## AROUND ART

- Experience art.
- Piano Concert at the Chimney Room.
- Retuerta and Ribera del Duero tour.
- Retuerta and Valladolid "the Ansúrez legacy" tour.
- Photographing Retuerta.
- The Secret of Abadía Retuerta.

## AROUND WELLNESS

- Yoga and Mindfulness.
- Laughter Yoga.
- Tibetan Singing Bowls.

SEE OUR EXPERIENCES →



# *General conditions*

Our rates are valid for 2021.

All our rates are VAT included. If there's any change in the VAT rate, our rates will be modified.

Our seasonal menus feature ingredients at their peak of freshness; therefore, some items may be subject to modifications depending on the season.

Abadia Retuerta LeDomaine is able to accommodate dietary requirements (vegan, vegetarian or gluten-free menus are available).

According to the Spanish law 42/2010, smoking is not allowed inside the hotel. There are two smoking areas available for our guests: the Cloister Garden and right outside the hotel main entrance.





ABADIA RETUERTA

# L<sup>o</sup>Domaine

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