



# CASTILLO DE BVEN AMOR



Your Wedding, your Castle





## Welcome to Castillo del Buen Amor!

Congratulations on your upcoming wedding! We are thrilled to hear that you are considering our castle as the venue for your special day.

In this dossier, you will find all the information needed to ensure your wedding is perfect. We offer not only a dream setting, a professional and attentive team, and exceptional cuisine, but also years of experience in event planning. In short, we have everything necessary to make a picture-perfect wedding a reality.

For any additional details, please feel free to contact our team, who will assist you every step of the way. You can write to:

[ventas@buenamor.net](mailto:ventas@buenamor.net)

We will be delighted to help you.

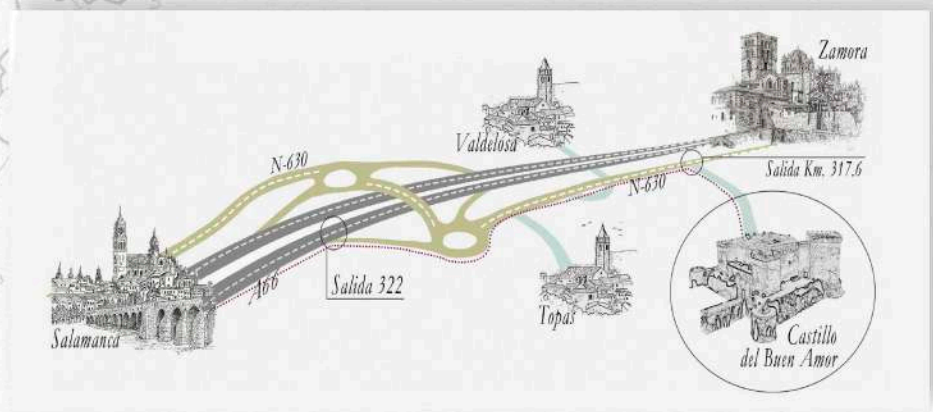
# Where are We?



The Royal Inn CASTILLO DE BUEN AMOR is located on the road that connects Salamanca with Zamora, strategically positioned on the Silver Route, N-630 kilometer 317.6: 15 minutes from the center of Salamanca, 25 minutes from the capital of Zamora, 1 hour from Valladolid, and 2 hours from Madrid. The Castle is situated in the midst of a pasture planted with holm oak, cork oak, pine, and almond trees, next to the Cañedo stream, surrounded by gardens and vineyards.



20 minutes from Salamanca  
30 minutes from Zamora  
2 hours from Madrid





## A bit of History

The Castle of Villanueva de Cañedo opened its doors to the public as a Hotel-Inn in 2003. As a Historical Artistic Monument, the building's maintenance works have been continuous, always respecting to the fullest the structure of the building, which has remained intact since the 15th century.



The building is popularly known as Castillo del Buen Amor, as in the 15th century, Bishop Fonseca lived in it with his lover, Doña Teresa de las Cuevas. A forbidden yet legitimized love that permeated the castle's walls and enabled its preservation throughout the centuries, as reflected in Fonseca's motto:

¡CUM TEMPORE!

# Spaces and Capacities

At Castillo del Buen Amor, we have various spaces for celebrations, ensuring that no wedding is the same. It is essential to us that you can customize your event to the fullest. For this reason, based on the number of guests and your preferences, you can choose different areas of the castle. This allows you to enjoy all the spaces, making your wedding unique and distinct from others.

During the high season (from May to October), all weddings will have a minimum of 100 adult guests. In the low season (from November to April), weddings can have fewer than 100 adults but always with a minimum of 65 adult guests.

For smaller weddings, please consult our possibilities.



## Civil Ceremony



For civil celebrations, we offer various spaces, each completely different from the others, providing you with more flexibility to personalize your event. Choose from the Cloister of the Courtyard, the Guard's Passage, or even outdoors in the gardens, next to the vineyards and the Castle.

Classic setup includes: · 30 chairs · Table with lectern and candle · Seats for the couple · Musician's needs (chairs, tables, etc.) 500€

Reinforced setup includes: · 80 chairs · Table with lectern and candle · Seats for the couple · Musician's needs · Lemonade station. 800€ (The reinforced setup cannot be done in the Courtyard).



## Our Cuisine

At the heart of our gastronomic proposal, we highlight a cuisine that reflects our commitment to authenticity and excellence. Led by our talented Chefs, Nerea Hernández and Mario Martínez, our kitchen focuses on local and proximity products, embracing the philosophy of km 0.

We understand the importance of honest cuisine, and that principle is evident in every dish we serve. Our passion for good food is apparent as we savor each bite as much as our diners. We are deeply committed to the quality of local products, holding our suppliers to high standards.



We proudly belong to the Slowfood Vía de la Plata, Tierra de Sabor, and Salamanca en Bandeja communities, recognizing and supporting the richness of our region. This commitment translates into a cuisine that stands out for the freshness and authenticity of local ingredients.

With two culinary spaces, one within the impressive castle and another in the charming conservatory, we ensure that each dish is served at its best and freshly made. At Castillo del Buen Amor, every detail matters, and that's why everything is cooked to order on the same day of your wedding, ensuring a unique and memorable gastronomic experience for you and your guests.





## Service Team

Allow us to introduce our fantastic Service Team, where warmth and dedication define our identity. Marta Hernández, Sommelier and Restaurant Maitre, and Aure Cascón, Wedding Maitre, lead this team, both with over 12 years of experience, all of them spent here, in our beloved Castle.

Marta Hernández, with her prominent role as Sommelier and Maitre, brings her expertise and knowledge to ensure an exceptional wine experience. On the other hand, Aure, as the Wedding Maitre, takes event coordination to another level, always with a smile and a positive attitude.

These professionals are the visible face of a dedicated team that works tirelessly to make each wedding special. From our sales team to the service team, through the kitchen staff, cleaning personnel, reception, and maintenance, each contributes to ensuring everything runs seamlessly.

At Castillo del Buen Amor, we understand that every team member is essential, and it's the collaboration of all that makes our weddings a success. We are grateful to have such a committed and hardworking team that makes each celebration unique and filled with special moments.



# Cocktail

To welcome your guests and kick off the party, we propose a cocktail-style appetizer that you also have the option to customize. All setups include some seating for those who wish to use them.

Holding the cocktail in the Cloister incurs an additional fee of €500.

Our setup includes support tables and chairs. The number of these will be determined by the castle team, depending on the number of guests, to ensure a comfortable space for everyone.

The last cocktail service in the courtyard will start at 7:30 PM.



- Cocktail Capacities:
- Courtyard/Cloister up to 170 guests
  - Courtyard + Liza up to 230 guests
  - Liza up to 170 guests
  - Gardens up to 250 guests

## Buen Amor Cocktail

To whet your appetite and allow you to customize your event to the fullest, we suggest the following appetizers, from which you can choose up to 10 different options.

1. Beet Gazpacho and Basil Powder
2. Melon and Mint Cream
3. Mini Marinated Partridge Salad
4. Confited Tomatoes alla Caprese
5. Anchovy and Piquillo Pepper in a Cracker
6. Cecina from León Roll with Foie Mousse
7. Green asparagus with Bacon
8. Creamy Mushroom Rice
9. Assorted Croquettes
10. Seasonal Vegetables Mini Quiche
11. Black pudding and Farinato cigarettes
12. Zucchini Tartare with Crispy Parmesan
13. Salmon Tartare with Homemade Pickles
14. Sea Bass Ceviche with Cilantro Leaves
15. Diced Red Tuna Marinated with Soy and Lime



16. Battered Hake with Citrus Alioli
17. Shrimp and Monkfish *in Salpicon* \* + €0.60
18. Foie Micuit Toast with Onion Jam
19. Quail Drumsticks with Teriyaki Sauce
20. Chicken Curry Gyozas
21. Chistorra Skewers
22. Pickled Iberian Sirloin Tataki
23. Mini Beef Burger with Homemade Ketchup \* + €0.90
24. Mini Palomas (crusts with Russian salad)
25. Iberian Sirloin Skewers with Mustard Sauce
26. Pedrosillano Chickpea Hummus with Sesame Crackers
27. Meneás Potatoes with Torreznos
28. Guacamole with Crispy Onion on Endive
29. Bravioli Potatoes
30. Mini Grandma-style Meatballs
31. Foie Gras Truffles
32. Pulled Pork Sandwich \* +€0.80



\* Increase per person in the final price

60-minute Cocktail: €27/person

90-minute Cocktail: €37/person

VAT included in all prices

## Stations

If you wish, you can enhance the cocktail with our fabulous stations to complete this fun moment of the wedding. Guests can approach and choose what they like the most. Station prices are valid during the cocktail.



**DRINKS STATIONS** All cocktails include a Lemonade and Fresh Water station, a corner with national beers, and a bar with drinks (soft drinks, white wine, and red wine). To offer a greater variety of options to your guests, you can add:

National and International Beer Station: €4/person

Champagne Station: €8/person

**IBERIAN HAM STATION** Set up a stand with acorn-fed Iberian ham cut live by a professional cutter. €700 per ham and cutter (€600 for the second ham).

**CHEESE STATION** A beautiful display of selected cheeses and different breads to accompany the cocktail and add a unique touch to your wedding. €6.50/person

**RICE STATION** With this station, you can taste different types of rice made on the spot and served by our staff. We include black rice, our style dry rice, rice with vegetables, and mushroom risotto. €6.50/person

**IBERIAN STATION** Fantastic and surprising products from the Iberian pig. Delicious sobrasada, truffle-infused salchichón, and traditional chorizo. €6.50/person

**FOIE STATION** Our Foie Station will add a touch of distinction as your guests enjoy freshly grilled foie, foie micuit toasts, and delicious foie bonbons. €8.50/person



## More Stations

**MEXICAN STATION** If you have a weakness for Mexican delights, you can't miss our Tex-Mex station with chef's tacos, quesadillas, and nachos with guacamole. Perfect also for regaining energy during the open bar at midday weddings. €7/person

**AMERICAN STATION** Fast-food made with lots of love! You can savor delicious mini hot dogs, chicken fingers, onion rings, and, of course, mini burgers! A great option, also to continue the fun during the open bar at midday weddings. €7.50/person

**SERRANA STATION** A stand with typical products from Salamanca: fried chorizo served on rustic bread, "migas del pastor" (shepherd's breadcrumbs), "patatas meneadas" (stirred potatoes), and serrano lemon. €5.50/person



**TARTAR STATION** We specialize in making sea bass ceviche, red tuna tartar, and steak tartar. €7/person

**BBQ STATION** Skewers of cherry tomatoes and prawns, cubes of picanha marinated in dark beer, skewers of Iberian secreto, and cubes of Charra beef loin. 8.5€/person.

**BBQ FOR THE COCKTAIL-STYLE BANQUET** Vegetable skewers, skewers of cherry tomatoes and prawns, volandeiras, cubes of picanha marinated in dark beer, Iberian secreto skewers, cubes of Charra beef loin, lamb skewers, and tacos of Iberian presa. 14€/person.

# Cocktail-style Banquet

If you prefer a more informal wedding, we suggest having a cocktail-style lunch or dinner without a table seating protocol.

For this type of celebration, you should choose 20 appetizers from the 29 available in the Buen Amor Cocktail.

It is necessary to complement the appetizer selection with at least three stations so that your guests can enjoy exploring different stands, trying various delicacies, and leaving satisfied.

Depending on the number of guests and chosen stations, we offer various spaces:

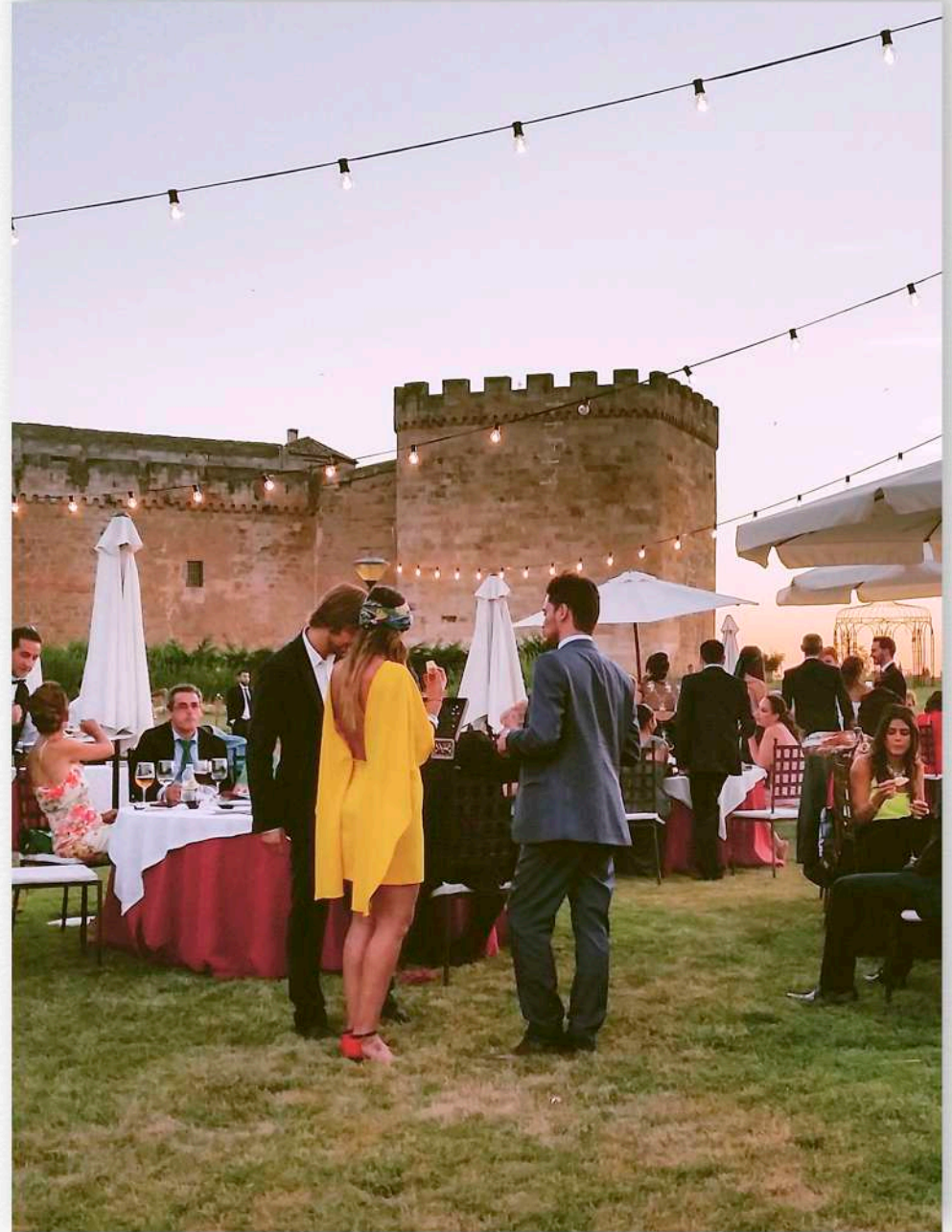
- Courtyard/Cloister for up to 170 guests
- Courtyard + Liza for up to 230 guests
- Liza for up to 170 guests
- Garden for up to 250 guests


The Cocktail-style Banquet includes: a selection of 20 appetizers, a dessert station, a coffee station, and Castillo wine cellar. Keep in mind that it will be necessary to add at least 3 stations.

Price per guest: €79 + a minimum of 3 stations.

The duration of the Cocktail-style Banquet is two hours, with the first hour and a half reserved for savory options and the last half-hour for sweet options. This formula ensures that all guests enjoy the celebration and that it is a success.

The setup will include some chairs and support tables based on capacity. If you want to have a reinforced setup, with numerous tables and at least one chair per guest, it would cost €8 per diner. The option of a reinforced setup is only possible in the garden.



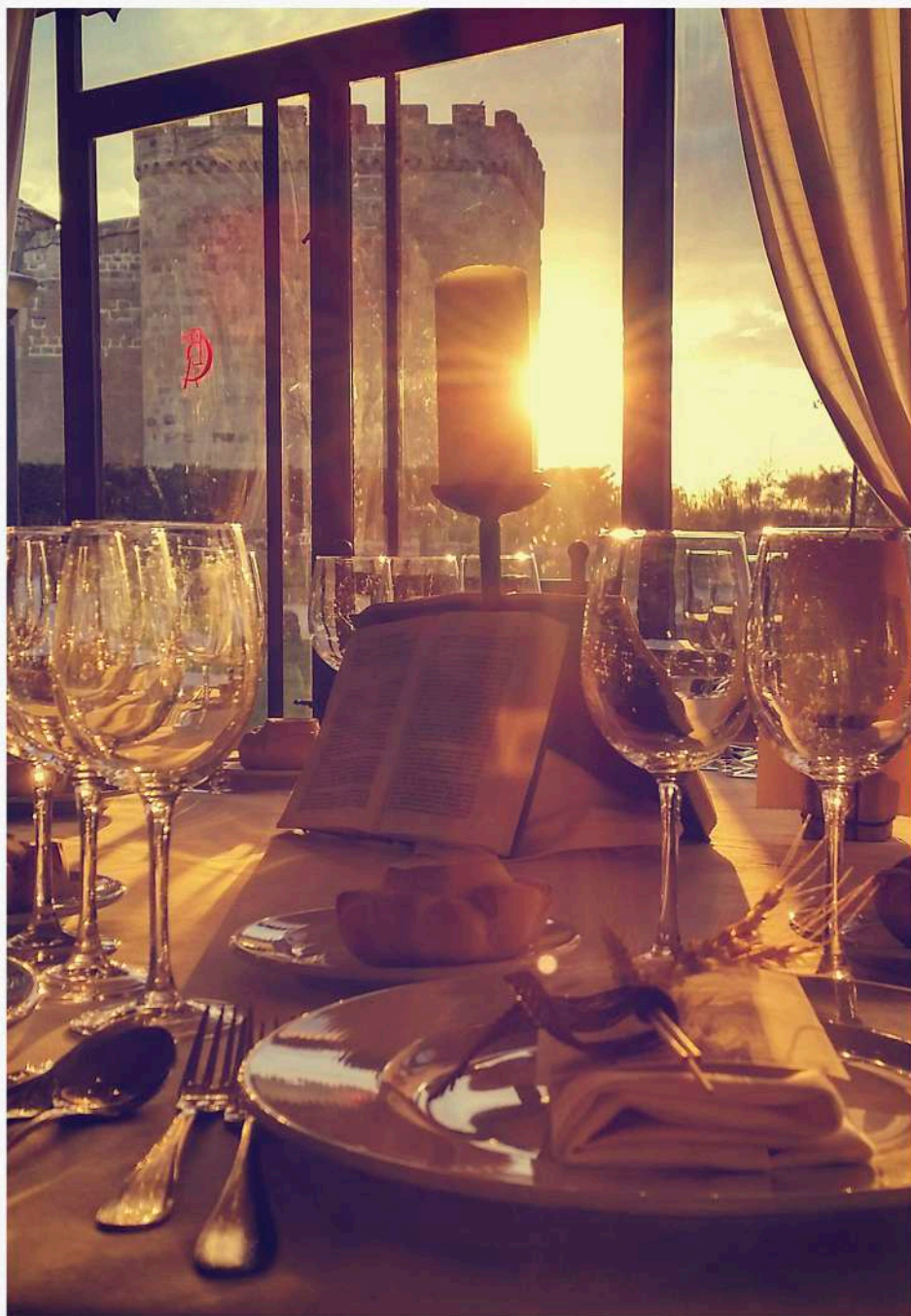


## Banquet

For the gala banquet, we offer unique spaces: The Castle Patio (with a capacity of up to 160 diners), the Ullóa and Fonseca Halls (former castle stables with capacities for 35 and 70 diners respectively), or The Conservatory (with a capacity of up to 230 diners). \*\*o serve the banquet on the Patio, it will be necessary to reserve the Castle exclusively.

In addition to the cocktail, you must choose at least one starter or a fish dish, a meat dish, and a dessert for a complete banquet (for example: starter + meat + dessert; or fish + meat + dessert). If you prefer a more substantial banquet, you can add a third course (for example: starter + fish + meat + dessert) and a sorbet.

In any case, we will always include a cutting cake served during the open bar. You can choose the one you like the most from the proposals we provide.



## Starters

- Iberian Acorn-fed Ham and Loin €24
- Lobster Salad with Orange Vinaigrette and its Coral €30
- Sprout Salad and Confit Cod with Tapenade Dressing €21
- Sea Scallops and Seafood Pouches with Mushroom Cream €23
- Mushroom Cream with Duxelle and Croutons €17
- Ajoblanco with Amontillado-Soaked Grapes and Toasted Almonds €16
- Grilled Octopus with Paprika, Parmentier, and Vegetable Chips €25
- Fresh Seafood and Lobster Salpicón €29

## Fish

- Slow-cooked Cod Taco with Grilled Vegetables €23
  - Salmon Ceviche in Our Style on Tender Sprouts €21
  - Sea Bass Loin with Confit Cherry Tomatoes, Potato Cream, and Meunière Sauce €22
  - Grilled Hake on a Vegetable Panaché with Asian Dressing €24
  - Baked Turbot with Grilled Green Asparagus €26
  - Monkfish in its Juice with American Sauce and its Accompaniment €25
- The fish service will always be plated.

## Meat

- Beef Sirloin on Truffled Parmentier, Grilled Green Asparagus, and Cherry Tomatoes €27
  - Traditional Roast Suckling Lamb with Sliced Potatoes and Sprouts €25
  - Roasted Castilian-style Suckling Pig with Potatoes and Sprouts €24
  - Braised Cheeks in Castillo's Tempranillo with Potato Textures €22
  - Roasted Goat with Traditional Garnish €25
  - Iberian Pork Presa in its Juice with Homemade Pineapple Chutney €26
- The meat service will always be English-style, except for Sirloin and Iberian Pork Shoulder.



## Sorbets

- Lemon with Cava and a touch of mint €6.50
- Green Apple with Brandy €6.50
- Tangerine with traditional cider €6.50
- Lemon-Lime with Gin and Tonic €6.50
- Raspberry with a hint of rum €6.50
- Mojito €6.50
- Lemon and CBA Syrah red wine: €6.50



## Desserts

- Regina Cake €8
- Cocoa Cream Bomb €8
- Overturedn Egg €8
- Yogurt Sash €8
- Yogurt and Lime Ingot €8
- Chocolate Coulant €8.50 (gluten-free +€1)
- Pineapple Carpaccio €8 (gluten-free and lactose-free)
- Strawberry Cake with Cream €8
- Sacher Cake Ingot €8
- Lotus Biscuits Delight €8



## Children's Menu

### Starters

- Iberian ham
- Assorted Iberian cold cuts
- Ham croquettes
- Chicken nuggets
- Fried calamari

### Mains

- Sirloin medallions
  - Mini beef burger
  - Mini chicken burger
  - Breaded hake
- \*all served with potatoes

### Desserts

- Fantasmikos
- Cone
- Mikolapiz

The children's menu includes two starters, one main course, and one dessert of choice.

The portions served are intended for diners up to a maximum of 10 years old.

All children's menus must be the same. Price: €38 includes a drink and bread.

Price of the children's menu in the cocktail-style banquet: €32

We have a Teen Menu for diners between 11 and 20 years old who want to enjoy the pleasures of the Children's Menu but with appropriate quantities. Price €50

**Menu for external providers.** A fixed menu is chosen in advance.

It needs to be coordinated with our team as it is a self-service without a waiter. Price €25

## Vegetarian Options

### Cold Options

Pedrosillo chickpea hummus with vegetable crudités €16

Pea cream with fino sherry €11

Salmorejo with Feta cheese, apple, and EVOO €10

Crunchy vegetable salad with nuts €16

Tabbouleh with roasted vegetables and a hint of mint €16

Zucchini carpaccio with its dressing €14

### Warm Options

Grilled vegetables with Parmesan €16

Creamy rice with seasonal or porcini mushrooms €20

Sautéed zucchini noodles with sun-dried tomatoes €17

Vegan burger with fried eggplant €20

Vegetable lasagna €18

Vegetable Wellington €22

A vegetarian menu can be created by choosing two or three dishes from the list. All vegetarian menus will be the same.



# Wine Cellar

You must choose one of our three proposals. The price of the wine cellar includes all drinks served during the cocktail and the banquet, excluding spirits. This wine cellar does not include drinks served during the open bar.

Castle Cellar: €25/person

- Red: **CBA** I.G.P. Castilla y León or **Ribera de Cañedo** I.G.P. CyL or "Wine to be determined"
- White: **La Venganza** I.G.P. Castilla y León or **Valdubón** D.O. Rueda
- Sparkling: **Aria Brut Nature** D.O. Cava

Gourmet Cellar: €35/person

- Red: "**Wine to be determined**"
- White: "**Wine to be determined**"
- Sparkling: "**Wine to be determined**"

Premium Cellar: €60/person

- Red: "**Wine to be determined**"
- White: "**Wine to be determined**"
- Sparkling: "**Wine to be determined**"

Soft drinks, beers, water, coffee, and infusions are included in all cellars.





## Fiesta!

Depending on where you held the wedding and the number of guests, we have different options for setting up the open bar: the Cloister of the Courtyard of Arms (for this option, it is necessary to reserve the castle exclusively), The Conservatory, or the Buen Amor Hall.



## Open Bar

For the toast moment, we offer you a great selection of top brands.

During the first 3 hours, the open bar price is €28 per total adult guest (no discounts or headcounts will be made). Each additional hour has a cost of €6 per person per hour.

The open bar hours will be:

Daytime weddings, until 11:00 pm

Evening weddings, until 5:00 am

\*Bar with premium spirits: €7 per guest per hour, additional. \*The number of contracted hours must be the same as the Open Bar.

The open bar will start immediately after the banquet ends.

## Late-night Snak

We propose the following options:

· Spanish late-night snack, things that are always appetizing: potato omelet, traditional pork pie, and Iberian mini sandwiches (€5/person).

· American late-night snack, the perfect option to recharge: assorted pizzas, mini burgers, and mini hot dogs (€8/person).

· Fast-food late-night snack, to surprise your guests: choose between Burger King, McDonald's, or Telepizza (€6/person)

\*recommended for midday weddings.



## Candy Bar

If you have a sweet tooth and want something to accompany the refreshing drinks, we offer two types of Candy Bars.

1. Classic Candy Bar: A candy bar with traditional sweets.  
€2.60 per person (min. 100 guests)

2. Deluxe Candy Bar: A candy bar with sweets and pastries that not only tastes sweetly delicious but is also beautifully presented. We set it up in collaboration with Bendito Cupcake.  
€4.80 per person (min. 100 guests)



## Additional Services

We provide a wide variety of additional products that will make your wedding unique and more special. In a personal interview, we will expand on this information and make ourselves entirely available to bring to life everything you desire – the sky's the limit!

# Additional Services

## DECORATION

We are at your complete disposal to advise you on the decoration. We will make any idea you have in mind come to life, leaving your guests in awe. We will connect you with suppliers for flowers, balloons, furniture rental, etc., so you can personalize your wedding to the fullest. To assist you with the decoration setup on your wedding day, we can provide a quote for the support of additional staff. Price upon request.



## CORTESÍAS

These are the courtesies for weddings with more than 100 guests: \*One wedding night for the newlyweds in one of our exclusive suites, with bed and breakfast. \*Tasting menu for 6 people, provided the chosen menu is over €90, excluding stations. Scheduled according to a predetermined calendar. \*Medieval-themed table decoration for the banquet with candles and antique books. Flowers not included. \*Printing of menus and guest seating. \*Special prices for guest accommodation. \*One person dedicated to overseeing the entire day of the event.





## Conditions

1. To secure the reservation date, a payment of €1,800 must be made, which will be deducted from the final invoice. Additionally, a mutual agreement letter will be signed by both parties.
2. Fifteen days before the event date, 80% of the total estimated amount must be paid.
3. The remaining budget, approximately 20%, will be settled within a maximum of six days after the event's conclusion.

In order to maintain quality and provide personalized attention, we limit our capacity to only one wedding per day. This allows us to dedicate all our efforts and resources to each couple. If your celebration has fewer than 100 guests, feel free to contact us to learn about our personalized conditions.

Prices valid for 2026, subject to possible increase due to a significant rise in raw material costs.

### ACCOMMODATION AND EXCLUSIVITY

To ensure your guests make the most of the castle, various room packages are available. Please consult with us. If you wish to have the entire castle exclusively for yourselves, you can book all the rooms.

You will have exclusive access to the castle, ensuring that your celebration is the only one on that day, with only your guests at the hotel. This exclusive access is available from 4:00 pm on the event day until 12:00 pm the following day. All rooms will include bed and breakfast.

We will be delighted to address all your questions by scheduling an appointment at +34 923 355 002 or via email at [comercial@buenamor.net](mailto:comercial@buenamor.net).

CASTILLO DE BVEN AMOR

