

An aerial photograph of the Abadia Retuerta estate. The central focus is a large, light-colored stone building complex with a prominent central tower and a circular structure. The estate is surrounded by lush green vineyards in the foreground and background, and a dense forest of tall trees. A winding road and a small stream are visible in the upper left. The overall scene is bathed in warm, golden light, suggesting late afternoon or early morning.

# Events 2021

ABADIA RETUERTA  
L'Domaine



*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

How to get to the hotel:

- Helicopter flight. Hotel has private helipad at the state.
- Private jet to Valladolid Airport, 45 minutes far from the hotel.
- Private transfer service.



Superior Room



Junior Suite



Classic room with terrace

## *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:

- 11 Classic rooms
- 4 Superior Twin rooms
- 12 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.



Refectorio restaurant



Overview of Cloister Garden

## Our meeting room capacity

	M <sup>2</sup>	F <sup>2</sup>	HEIGHT	DIMENSIONS	CLASSROOM	THEATRE	BANQUET	BOARDROOM	U-SHAPE	COCKTAIL
SALA CONSEJO	93	1001	3,33	10m x 9m	N/A	N/A	N/A	20	N/A	N/A
SALA 1146	84	904	3	12m x 6m	24	50	36	34	34	50
SALA RIVULA TORTA	97	1044	3,2	17m x 5,8m	34	70	50	34	34	70
SACRISTY	85	915	10	9,3m x 9,2m	20	50	N/A	20	20	N/A
REFECTORIO	146	1571	9,70	6,10m x 18m	N/A	N/A	60	40	N/A	N/A
12TH-CENTURY CHURCH	582	6264	12	22,6m x 26m	100	180	180	40	40	180
CLOISTER GARDEN	441	4746	N/A	21m x 21m	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 Premium WIFI (300 MB).
- 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 Premium WIFI (300 MB).
- 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€

\*Available Menus:

Executive and Duero. See details on page 13.

Abades, Campanario and Palomar). See details on page 15.



## *Sala Rivula Torta*



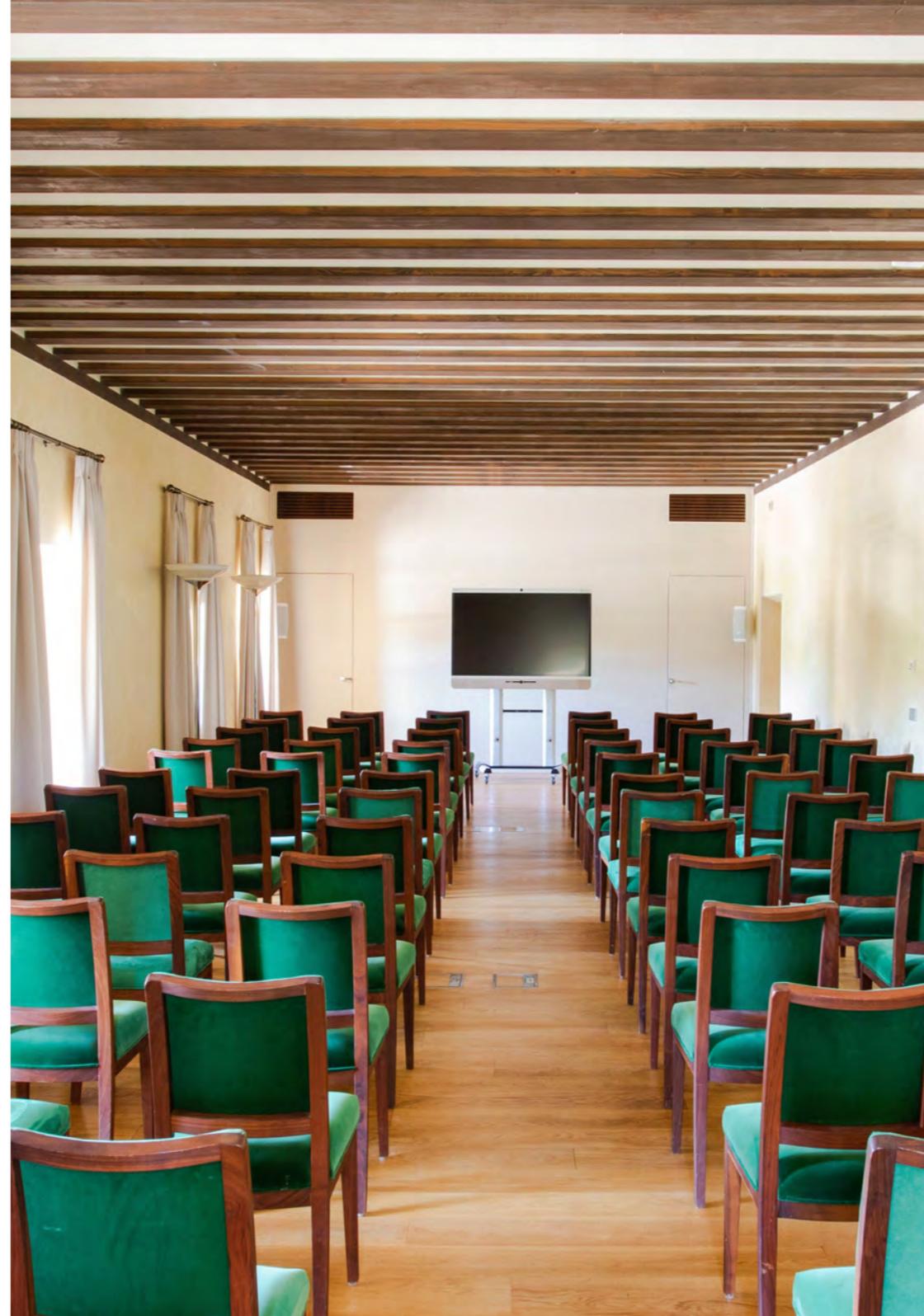
The Rivula Torta meeting room, which offers great natural light and magnificent views of the Douro riverbank, owes its name to the union of two words that define and describe the territory: Rivula (riverbank / shore) and Torta (tortuous, curved), and that gave its name to the Abadía Retuerta winery. This room, with great amplitude and versatility is the perfect venue for all kinds of corporate events and private meetings.

### EQUIPMENT:

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

### MEETING ROOM RENTAL FEES:

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



# 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.

•Complimentary Premium WIFI (300 MB).





## 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€.

\*Available Menus:

Executive and Duero. See details on page 13.

Abades, Campanario and Palomar). See details on page 15.



Michelin  
Star



Green  
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 menu on page 14 and seated menu options: Abades, Campanario and Palomar on page 15.

\*\*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 menu on page 14 and seated menu options: Abades, Campanario and Palomar on page 15, and Garduña and Negralada on page 17.



es Cabrales con Cabrales  
Costilla de Loda Salto  
Bosque y Mestizaje  
Flechazo de Domaine  
Solomillo y terrina de Patatas  
Torte de

Sel de  
Vesuviana  
Zorra

*Menus*

## *Special Menus for your event*

### **EXECUTIVE MENU 57€/person\***

Honeyed seafood and mushroom rice.

“Ibérico” pork, with celeriac cream and watercress salad.

Wine soup, toasted cocoa Ice-Cream and sponge cake.

#### WINE

Abadía Retuerta Selección Especial.

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



## *Special Menus for your event*

### **DUERO MENU 62€/person\***

Roas beef, foie, médium-dry tomatoes and black olive.

Honeyed mushroom rice with wild asparagus.

Marinated “Ibérico pork presa” with mash potato.

Burned yolk, walnuts and orange Ice-Cream

#### WINE

Abadía Retuerta Selección Especial.

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



## COCKTAIL MENU

67€/person\*

“Gordal” olive with vermouth and anchovy.

Salmon and its eggs canapé.

Melon with “Ibérico” pork jowl and mint.

Profiterole with smoked sardine mousse.

Cod fritters with tomato mermelade.

Vegetable California roll.

Porcini croquettes.

Fried “Medina del campo” prawns with teriyaki sauce.

Egg plant, cheese and honey.

Corn “nacho” with marinated prawn tartar and avocado.

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

Cheek bun

Lavander and strawberry macarron.

Brownie with salted walnuts.

## 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.

Beetroot Gazpacho.

“Russian” salad.

Spanish potato and onion omelette.

Calamari fideua.

“Ibérico” pork cheeks with mash potato.

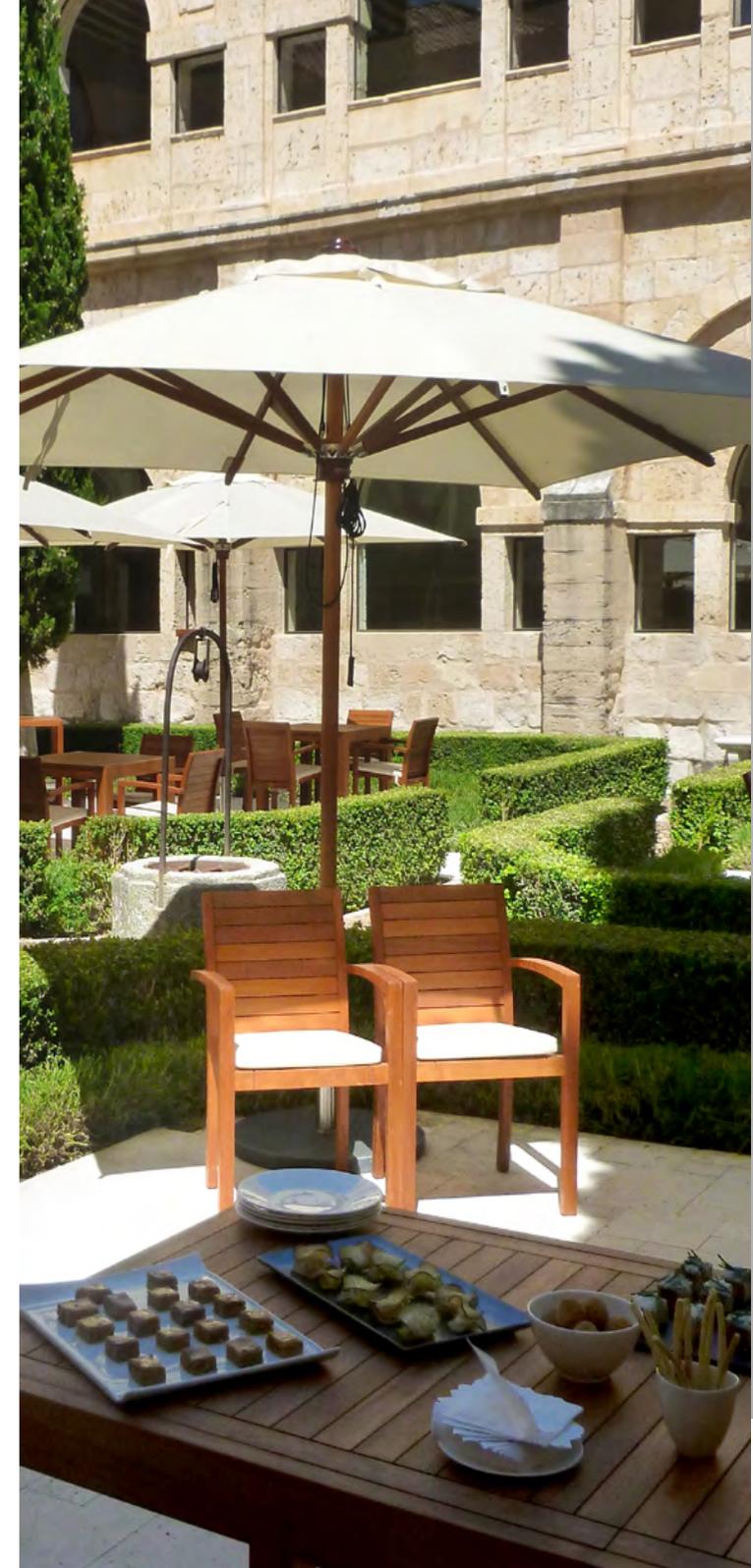
Cheese cake.

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 mi cuit, apple cream, fried vegetable chutney and wine bread.

### FISH COURSE

Hake loin, porcini sauce and asparagus.

### MEAT COURSE

Veal cheeks with cauliflower and almond purée.

### DESSERT

Black chocolate sponge cake with salted toffee and milk Ice-Cream.

### WINE

Abadía Retuerta Selección Especial.

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

## CAMPANARIO MENÚ 99€/person\*

### STARTER

Laminated octopus with ink and pinenut vinaigrette.

### 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.

Blanco LeDomaine.

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

## PALOMAR MENU 106€/person\*

### STARTER

Scallops with carrot marinade.

### FISH COURSE

Steamed seabass, boullabaise and seasonal vegetables.

### MEAT COURSE

De-boned babylamb shoulder with aubergine caviar and watercress.

### DESSERT

Spice and aromatized brioche, passion fruit jelly and honey Ice-Cream.

### WINE

Abadía Retuerta Selección Especial.

Blanco LeDomaine.

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



## COFFEE BREAK

### CLASSIC: 16€/person

Coffee/Tea.  
Natural orange juice.  
Strawberries with chocolate.  
Sweet bite from our Bakery.

### HEALTHY 22€/person

Coffee / Tea.  
Cow milk yogurt.  
Fruit skewer.  
Oatmeal, raisins and cinnamon biscuits.  
Orange and carrot juice.  
Detox juice: apple, cucumber and celery.



## COFFE BREAK

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

SWEET BITES: 2€/bite

Chocolate profiterole.  
Carrot cake.  
Cheese cake.  
Chocolate cookie.  
Gianduja biscuit.  
Meringue and lemon tart.  
Red velvet.

SALTY BITES: 3€/bite

Cheese and ham sandwich.  
Pastrami and herb mustard muffin.  
Salmon and fresh cheese roll.  
Tuna Pie.

## PERMANENT COFFEE STATION

### INCLUDES:

Coffee, tea, mineral water and soft drinks.  
Additional coffee station refreshment.

12€/person

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” mussel.

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

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

Coffee custard and crumbs with cocoa.

#### WINE

Abadía Retuerta Selección Especial.

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

### NEGRALADA MENU 67€/person\*

Artisanal regional cheese assortment with walnuts and quince  
jelly.

Marinated trout, citrus, baby radish, herbs and aromatic oil.

Sauteed vegetables and spinach bechamel.

Fried babylamb pastie.

Seasonal rice.

Chocolate and cocoa ganache, milk crumb and hazelnut Ice-Cream.

#### WINE

Abadía Retuerta Selección Especial.

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

# *Calicata* *Terroir Bar\**

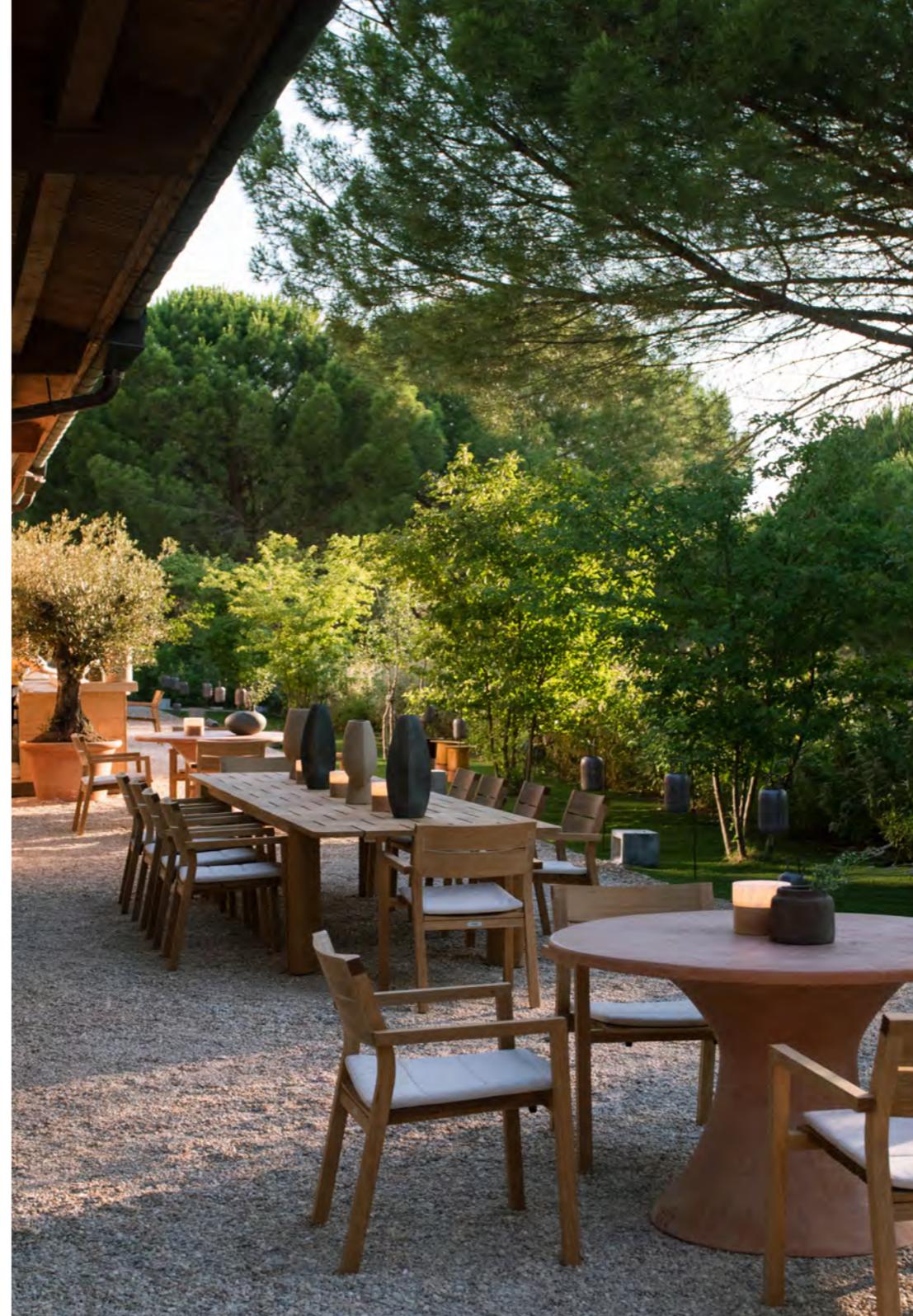
Calicata is the name for Abadía Retuerta's new project. A magical space where you can extend your visit to the winery —or stay just to enjoy a unique place away from the city and the noise— and better understand the meanings of this land, Castilla y León and its wines. A terrace overlooking the Abadía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

**CALICATA RENTAL FEE FOR EXCLUSIVE USE: 1.200€.**

\*Available from May to October  
(subject to weather conditions)



## CALICATA MENU 57€/person\*

### *APPETIZERS*

Appetizer and Candeal bread

### *STARTER*

Terroir platter

### *FIRST COURSES*

Cold cream of garden vegetable soup

Castile-style potato salad

Egg plant Tatin cake with egg yolk and mint

### *MAIN COURSES*

Cold stew with pickled partridge

“Ibérico” pork pastrami and mustard sandwich

### *DESSERT*

Poached pears in spiced wine and honey ice-cream

### *WINE*

Abadía Retuerta Selección Especial

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

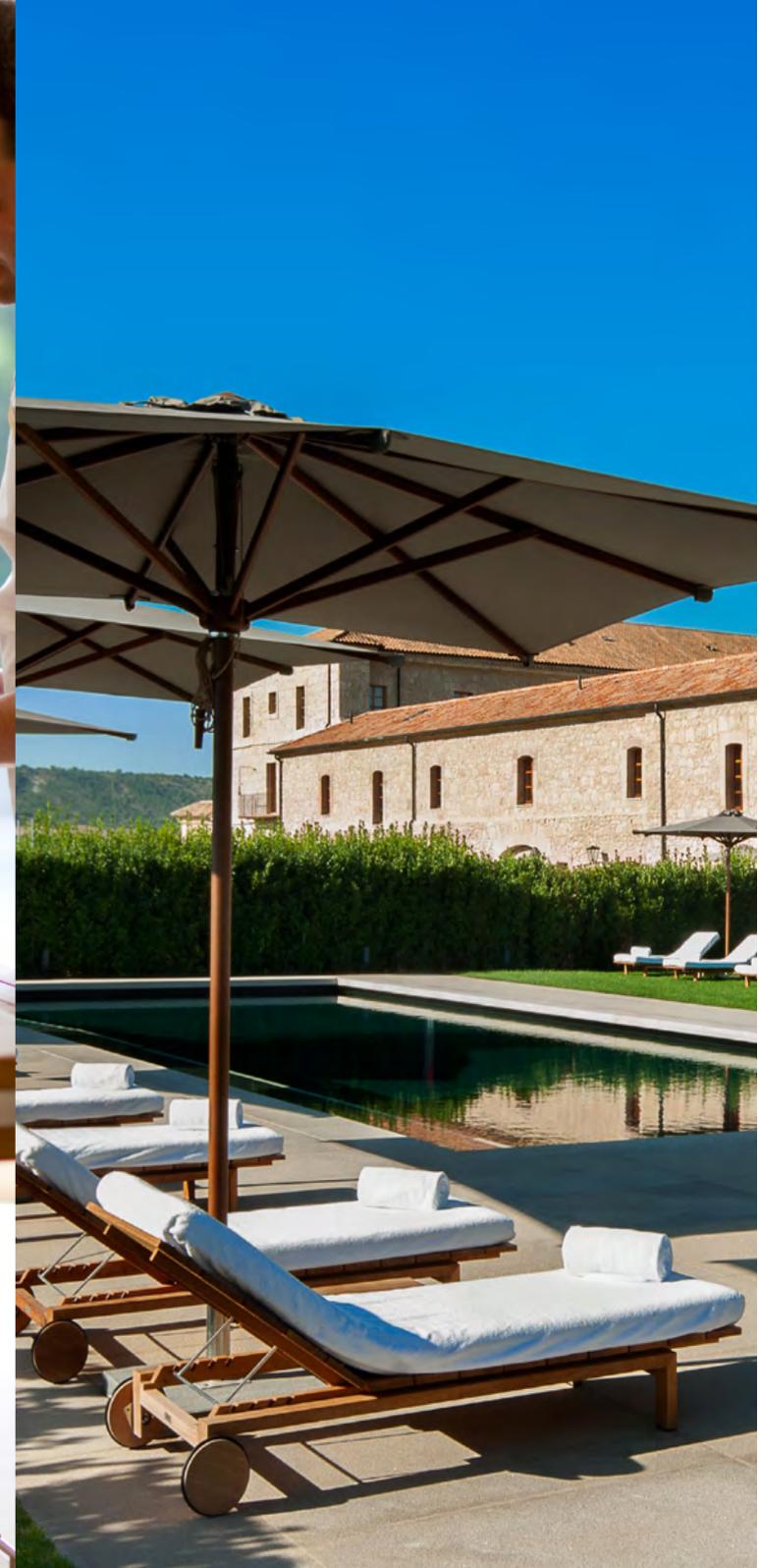
*All our raw fish has been treated according to the existing legislation.  
The information about allergens is available upon request.*

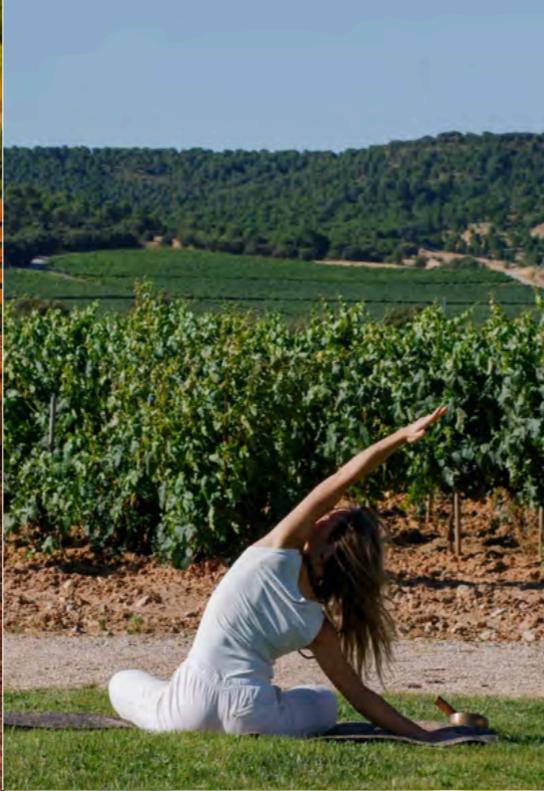
# *Santuario Wellness & Spa*

The Santuario Wellness & 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  
SANTUARIO





## Unique Experiences

### 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.

### NATURE

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

### GASTRONOMY

- Countryside Aperitif.
- The Abbey Vegetable Garden.
- Wine and Cheese harmony.
- Bartender's Secrets.
- Mushroom Foraging Experience (seasonal).

### ART

- Experience the art.

### WELLNESS

- Tibetan Singing Bowls - Sound Therapy.
- Yoga and Mindfulness.
- Laughter Yoga.
- Natura Bissé Master Class.

SEE OUR  
EXPERIENCES



# *General conditions*

These rates and menus are valid for 2021. Forthcoming years the prices, menus and conditions are subject to modifications.

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.

Abadía 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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