PRECISE RESORT TENERIFE

WEDDING DOSSIER



Invitation au voyage



WELCOME

A garden facing the Atlantic

On Tenerife's north coast, forty thousand square metres of subtropical garden slope down towards the ocean. Palm trees, century-old trees, the sound of water.

Among them stands Precise Resort Tenerife, a four-star hotel. Here the day can begin with vows beneath a century-old tree, continue on the terrace as the light falls over the sea and end at a long table under the stars, or in one of our halls.

From the first visit to the last dance, one team stays by your side. You celebrate. We take care of the rest.

Precise Resort Tenerife has received the Bodas.net Wedding Awards, which recognise service quality and couples' satisfaction.

RECOMENDADO bodas.net ★★★★★ 10 OPINIONES

bodas.net wedding awards 2025

"Everything was even better than we had imagined."
"The gardens are spectacular and the organisation was flawless."
"The food surprised all our guests."
"The team looked after us all day."
"We would choose Precise Resort again without a doubt."

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I

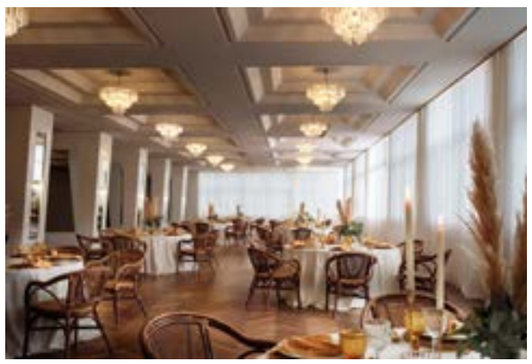
The ceremony and the setting

Every love story is unique. So is every wedding.



INDOORS & IN THE OPEN AIR

Three ways to gather



Elegant halls

Spacious interiors for a beautifully hosted banquet, with layouts and decoration tailored to your celebration.



Ocean-view terraces

Open-air spaces for a ceremony, welcome cocktails and gatherings overlooking the Atlantic.



Subtropical gardens

Palm-lined ceremony spaces and open-air dining, set within more than 40,000 m² of gardens.



THE CEREMONY

Where you say “I do”

The sound of water, the breeze in the palms, the people you love waiting for you.
A symbolic ceremony in the gardens, designed for the two of you. Your wedding planner coordinates the setting, the timings and the details.

WHAT’S INCLUDED

Ceremony set-up
Forty guest chairs
Arch, lectern and shoe-removal bench
Basic floral decoration
Personal advice from the first day
Coordination and supervision on the day

THREE DISTINCT PLACES

Choose your setting



The Waterfall

Symbolic ceremony
An intimate garden corner, with falling water and lush greenery.

FROM €1,400



The Braided Tree

Symbolic ceremony
Exchange vows beneath the canopy of a centu-ry-old tree.

FROM €1,800



Mar Océano Terrace

Symbolic ceremony and cocktails
The Atlantic as your back-drop, from the first words to the last light.

FROM €1,400

SPACIOUS. ELEGANT. ENTIRELY YOURS.

A celebration in the halls

Bring everyone together in spacious, elegant interiors. From an intimate gathering to a larger wedding banquet, the rooms can be arranged to reflect your guest numbers and the way you want to celebrate.



Sala La Marea — UP TO 80 GUESTS

A welcoming, elegant room for intimate and medium-sized celebrations, with capacity for up to 80 guests.



Sala Precise — FOR LARGER WEDDINGS

A spacious and versatile hall for larger weddings. Its flexible layout allows a choice of table arrangements and a personalised setting. Ask the team about capacity for your chosen layout.

Your planner will help match the room to your guest list and preferred atmosphere. Our events team coordinates table layouts, decoration, lighting and service, creating a setting that feels considered from the first welcome to the last toast.



DINNER BENEATH THE PALMS

Gather in the gardens

White linen, garden paths and an evening beneath the palms. Bring everyone together for an open-air banquet in the resort's subtropical grounds.

INCLUDES

Exclusive use of the garden space
Set-up
Basic decoration
Event coordination
Supervision

Garden venue

€2,500

Venue supplement

Outdoor celebrations finish at 23:00; the party then continues indoors.

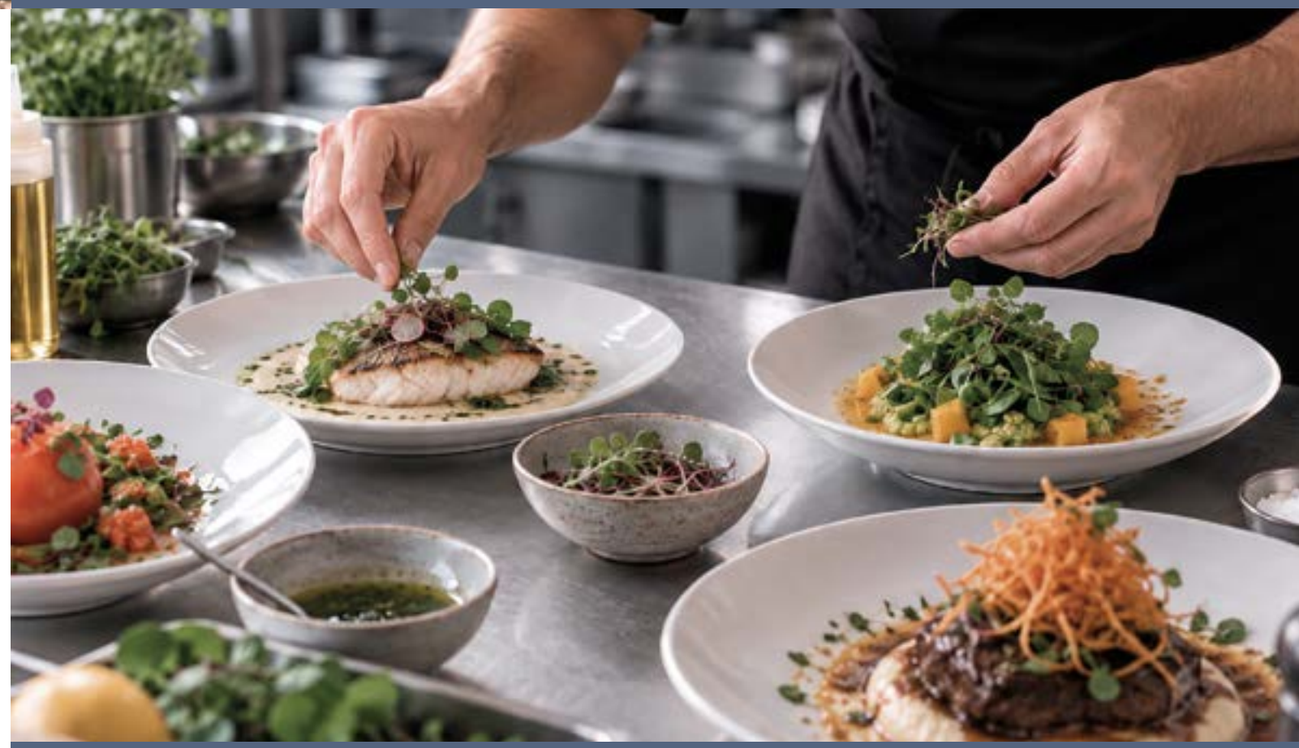
II

AT THE TABLE

The art of gathering.

Canarian flavours, Mediterranean influences and dishes chosen together. Begin with welcome cocktails, settle into a served banquet or let the evening flow around food stations.

A tasting for two helps you choose your menu. Vegetarian, vegan, gluten-free and allergy-adapted options can be discussed with the team, alongside a dedicated children's menu.



01 · WELCOME COCKTAIL

The first toast

Classic Cocktail | €18 per person | 45 minutes | choose four appetisers
Each additional appetiser: €3.80 per person. Dishes marked *: +€1.50 per person.

COLD

Canarian cheeses with palm honey
Almogrote brioche with mushrooms
Tomato and mozzarella skewer
Watermelon gazpacho
Mango gazpacho
Serrano ham toast with tomato
Goat's cheese canapé with fig jam
Vegetable gyozas with guava sauce
Avocado and prawn tartare*
Mini smoked salmon sandwich with cucumber and radish*

HOT

Gourmet croquettes
Canarian soufflé omelette
Galician-style octopus spoon
Mini beef burger
Chicken arepitas
Vegetable crisps with hummus
Falafel with mint yoghurt
Crispy king prawn with yoghurt sauce*
Pork sirloin skewer with Pedro Ximénez*
Chicken skewer with peach sauce*

VEGETARIAN OPTIONS

Caesar salad skewer
Tofu taco with pesto
Mini spring roll
Watermelon teriyaki with sesame
Mini vegetable fajita

VEGAN OPTIONS

Avocado and sun-dried tomato tartare
Tempura vegetables with beetroot aioli
Hummus with pitta bread
Grilled vegetable skewer
Vegetable gyozas with guava



02 · SERVED BANQUETS

Three ways to dine

All prices are per person. Choose your dishes from the following pages.

Menu 1 — €78

Cream soup; fish or meat main course; dessert; drinks.

Menu 2 — €86

Salad; fish or meat main course; dessert; drinks.

Menu 3 — €102

Cream soup; salad; fish main course; sorbet; meat main course; dessert; drinks.

INCLUDED WITH EVERY MENU

Banquet drinks: white and red wine, beer, mineral water and soft drinks
Full set-up with furniture, tableware, glassware and linen
Standard floral table arrangements
Menu tasting for two

Wine upgrades and selected dishes carry supplements as shown.

03 · STARTERS & MAIN COURSES

Choose your courses

Supplements shown are per person. Menu 1 begins with soup; Menu 2 with salad; Menu 3 includes both.

SOUPS & CREAM SOUPS

Chicken soup
Potato and leek cream soup
Watercress cream soup with croutons
Courgette cream soup
Seafood cream soup (+€2)

SALADS

Precise salad with goat's cheese
Smoked cod, potatoes and orange with chive oil
Burrata with cucumber ribbons
Canarian-style Caesar salad
Avocado tartare, vegetables and cheese crisp
Lobster salad with lumpfish roe vinaigrette (+€5.50)







From the sea, from the land

Menus 1 and 2: one main course, fish or meat. Menu 3: both.

FROM THE SEA

Hake supreme with lime hollandaise
Confit cod with La Vera pepper parmentier
Sea bass loins with light fennel cream
Garachico coast wreckfish with Canarian black potatoes (+€2)
Salmon with fine herbs and vegetable mille-feuille

FROM THE LAND

Pork cheek in Pedro Ximénez with sweet potato parmentier
Cheek royale in golden puff pastry
Tender veal with boletus velouté, potato gratin and wild asparagus
Grilled Iberian pork tenderloin with apple and thyme potatoes
Beef tournedos, Périgourdine sauce and boulangère potato timbale (+€4)
Slow-cooked beef cheek with pink peppercorn sauce (+€4)

04 · VEGETARIAN & VEGAN SELECTIONS

A menu for every guest

APPETISERS · CHOOSE FOUR

Boletus croquettes with kimchi sauce
Brioche with pepper jam and caramelised onion
Avocado and sun-dried tomato tartare
Tempura vegetables with beetroot aioli
Hummus with pitta bread
Risotto spoon
Grilled vegetable skewer
Watermelon gazpacho
Nachos with guacamole
Pickle gilda skewer
Vegetable gyozas with guava
Falafel with yoghurt

STARTERS

Mango and avocado carpaccio with passion fruit vinaigrette
Quinoa and nut timbale with avocado foam
Roasted aubergine with hummus and palm honey
Fresh coconut filled with vegetables, avocado, mango, red berries and pesto coulis

SOUPS · HOT OR COLD

Vichyssoise with chive oil
Pea cream soup with mint
White tomato soup with cherry tomato jam
Pumpkin cream soup with red curry coulis
Chilled mango soup with basil sponge

MAIN COURSES

Mushroom and seasonal vegetable lasagne with carrot sauce
Cannelloni with vegan cream cheese, confit vegetables, caramelised walnuts and coconut béchamel
Roasted vegan “sirloin”, toasted corn cream and chimichurri
Vegan confit “cod” (tofu), sweet potato cream and romesco coulis

DESSERTS

Coffee ice cream with vanilla cream
White chocolate soup with torrija
Rice pudding tiramisu with pistachio
Brownie tart with Nutella cream
Panna cotta with red berry soup

Share your dietary requirements with our wedding team. Vegetarian and vegan adaptations are agreed with the kitchen; some dishes contain dairy or other non-vegan ingredients.

05 · A SWEET FINISH

Handmade desserts

Dark chocolate sphere with chocolate filling and a touch of salt

Mango passion dunes

Red berry blancmange

White chocolate sphere with a passion fruit heart

Chocolate, caramel and hazelnut



Children’s menu €32

Chicken soup
Chicken fingers, bolognese pasta and chips
Ice cream
Soft drinks, juices and water



III

INTO THE NIGHT



06 · FOOD-STATION CELEBRATION

An evening in motion

An informal alternative to a served dinner.

Dynamic food-station cocktail | €59 per person | 90 minutes | six appetisers | three stations | drinks included

Choose six from the hot, cold, vegetarian and vegan cocktail selections (page 12). The station menu also offers Iberian pork secreto risotto.
Extra appetisers: €3.80 per person; dishes marked *: +€1.50 per person.
Three stations — Iberian cured meats and Canarian cheeses, one rice selection, and a dessert buffet of French pastries and freshly cut fruit.

CURED MEATS & CANARIAN CHEESES

Ham, chorizo and lomo
Semi-cured cheese
La Palma cheese with paprika and gofio
Goat's cheese log
Valsequillo cured cheese
Smoked fresh cheese

RICE · CHOOSE ONE

Seafood rice
Meat rice
Mushroom and vegetable risotto

DESSERTS

French pastries
Freshly cut fruit

DRINKS INCLUDED · House wine, beer, soft drinks and water

07 · WINE & BAR

Wine for the table. After dinner, the dancing
A considered menu deserves considered wines.

WITH EVERY MENU
House white and red wine, beer, mineral water and soft drinks.

OTHER WINES · SUPPLEMENT PER PERSON
A selection of Canarian and Spanish wines for those who wish to replace the house wine.

WHITE WINES

House wine · included
D.O. Gran Theydal, dry +€1.50
D.O. Tagaral, dry +€2
D.O. Tajinaste, dry +€3.50

RED WINES

House wine · included
D.O. Tagaral +€2
D.O. Viña Norte, carbonic maceration +€2.50
Ramón Bilbao +€6

House wines are subject to change.
If you would like a particular wine, we will be happy to accommodate your preferences.

Open bar — €30 per person

Minimum 35 guests. 2 hours
Children aged 2–12: 50% discount. Each additional hour: €14 per person

THE SELECTION

Whisky — J&B, Ballantine's, Johnnie Walker Red Label

Gin — Beefeater, Larios, Puerto de Indias

Rum — Havana Club 7, Bacardí Blanco, Arehucas Oro

Vodka — Absolut, Moskovskaya

Liqueurs — Baileys, Amaretto

08 · AFTER DINNER

The sweetest hours

THE CAKE

A cake designed for the cutting and photographs is part of the celebration. A handmade cake to serve to all your guests can be ordered separately; our pastry team will show you designs, flavours and prices.

Sweet table — €10 per person

MINIMUM 50 GUESTS
Handmade sweets and little treats. Flavours and presentation to your taste.



LATE-NIGHT SNACKS · PER PERSON

Spring style — hot dogs and pizza — €10
Canarian style — churros with chocolate — €7.50
Precise Premium — rustic bread with tomato and 50% Iberian ham, plus Precise omelette — €14

ALL-INCLUSIVE

The celebration, one price

INCLUDES

Welcome cocktail with five appetisers

Your chosen menu

Open bar

Cake cutting

Sweet table

Late-night snack

With Menu 1	€138 per person
With Menu 2	€152 per person
With Menu 3	€168 per person

Ceremony and garden venue fees are listed separately. Confirm package inclusions, service timings and supplements with your planner.

IV

THE DETAILS

Every wedding tells a story. We would love to be part of yours.





EVERY STEP, CONSIDERED

From first visit to final toast

1. DISCOVER	Visit the resort, explore the venues and share your ideas.
2. DESIGN	Receive a personalised proposal shaped around your plans.
3. RESERVE	Confirm your date and begin coordinating the celebration.
4. TASTE	Choose your dishes at a menu tasting for two.
5. REFINE	Review timings, guest numbers, seating and final details.
6. CELEBRATE	Your team coordinates the day, from set-up to service.

A specialised wedding planner, event coordinator, kitchen and dining team work together, including coordination with external suppliers.

TOGETHER, BEYOND THE DAY

Stay a little longer

FOR THE COUPLE

Bridal suite on the wedding night
Your room, decorated for the occasion
A tasting menu for two
Parking for one vehicle
Late check-out the following day, subject to availability

FOR YOUR GUESTS

Special wedding accommodation rates
Breakfast included
Children's menu
Vegetarian, vegan, gluten-free and allergy-adapted menus

Peace of mind also means knowing that everyone you love will be well looked after.

BEFORE YOU RESERVE

The practical details

CELEBRATION TIMINGS

Your celebration may last up to seven hours from the start and must finish by 02:00.
Outdoor celebrations and garden use finish at 23:00, after which the party continues indoors.

RESERVING YOUR DATE

A payment of 20% of the estimated total confirms your reservation.
A further 50% is due 60 days before your celebration, with the remaining balance due 15 days before.

IF YOUR PLANS CHANGE

More than 60 days before your celebration: the initial 20% payment is non-refundable.
Between 60 and 15 days before: a cancellation charge of 70% of the total invoice applies.
Less than 15 days before: the full invoice amount applies.
For partial cancellations, billing is based on the guest total confirmed 15 days before the celebration.

Please confirm availability, taxes, minimum guest numbers, package inclusions and final terms with our wedding team before reserving.

AN INVITATION

Let’s begin with a visit

Share your preferred date, guest numbers and the celebration you have in mind. Our wedding team will show you the halls, terraces and gardens, and help shape your celebration.

WEDDING ENQUIRIES

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You imagine it.
We make it happen.



PRECISE RESORT
Puerto de la Cruz Tenerife