



# ni neu weddings

A perfect space that invites you to dream of the future.



## ni neu weddings

ni neu is a restaurant owned by the IXO group which offers you the ideal setting to fully enjoy the happiest day of your life.

The restaurant staff is thrilled to share this unique emotion-filled day with you. Because we realize just how important this occasion is, we commit to putting all our energy and affection into entertaining you so that you can enjoy the day with your loved ones. Leave everything in our hands and just sit back and savour this day in which you bring happiness and in which we serve you joy.

**Location:** On the Cantabrian seafront and by the Urumea riverside, ni neu is located in downtown San Sebastian and is easily accessible to you and your guests.

**Capacity:** Wedding receptions are held on the upper level of our establishment which can entertain a maximum of 170 people.

**The welcoming cocktail:** It is served on the riverside patio, weather permitting. If the weather doesn't cooperate, the cocktail is served in the hall of the upper-level entrance.

**The banquet hall:** We sit eight to twelve guests per round table, with a maximum of 15 tables. The hall, with its unbeatable view, is spacious and very welcoming. We look after the smallest details because, at ni neu, we believe that gastronomy is made to be enjoyed with our five senses.

**Our gastronomy:** Our restaurant offers a personal cuisine, rooted in the Basque tradition, yet also outward looking. We adapt our menus to the taste of the newlyweds, who can rely on Head Chef Mikel Gallo's personal advice.

**The dance following the wedding:** Part of the restaurant's upper level is transformed into a dance floor. ni neu offers the more-lively guests the possibility of extending the celebration until 1:30 in the morning.

**Exclusive use of the space:** For parties of more than 60 people, the use of the banquet hall is solely for the newlyweds and their guests. It is also possible to arrange its exclusive use for a party of less than 60.

**Small yet important touches:** ni neu offers small yet important touches that go a long way in pleasing and surprising your guests, like grilled seafood or grilled seasonal baby vegetables, served with one of our land's stellar beverages, txakoli wine. We can also set up a mojitos counter, and mix the drink before your very eyes, or roll out beer carts.

**The extras:** because ni neu knows that a wedding includes much more than this, we can also look after other related matters like the transportation of the newlyweds and guests, live music, the DJ, fun for the kids, gifts, invitations, hairdressing, and make-up, among other matters, and take them off your hands.





## one

*We try to create emotions to move people. We cook to make them feel nature,  
because only if they get lost in it, will they be able to enjoy.*

### welcoming cocktail

Depending on the time of the year, we offer the best products available on the market when they are at their prime. Some of the snacks listed below vary throughout the year due to the continuous development of new tapas and appetizers.

### menu

Marinated Cantabrian anchovies salad, Iberian ham slices  
and light-Basque gazpacho cream

Ravioli filled with porcini mushrooms and other seasonal mushrooms  
with lobster juice and sautéed prawn

Crystallized cod filet in garlic oil with San Sebastian-style crab  
and pil-pil sauce

Grilled lacquered suckling lamb on creamy chicory and vanilla rice

Caramelized French toast dipped in yolks and fresh cream  
with frozen cheese cream and lime juice

Galician bread - cornbread

### cellar & nightcap

Solagüen Rva. red wine, Rioja Qualified Designation of Origin  
Conclass'08 white wine, Rueda D.O.  
Brut cava Sumarroca

Illy espresso coffee and liqueur

Flowers and printing



## two

*We try to create emotions to move people. We cook to make them feel nature,  
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### welcoming cocktail

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### menu

Crystallized cod slice salad with grilled garlic cream and fried eggplant

Cuttlefish stuffed tomato on creamy rice with cuttlefish ink and Idiazabal cheese liquid

Hake filet grilled in mollusc juice with mashed potato

Grilled Iberian pork with special roseval potato purée and its juice reduction

Chocolate cake and praline crisp, with dacquoise pastry and home-made ice cream

Galician bread - cornbread

### cellar & nightcap

Solagüen Rva. red wine, Rioja Qualified Designation of Origin  
Conclass'08 white wine, Rueda D.O.  
Brut cava Sumarroca

Illy espresso coffee and liqueur

Flowers and printing



## three

*We try to create emotions to move people. We cook to make them feel nature,  
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### welcoming cocktail

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### menu

Foie gras terrine with nut praline, sprouts salad and passion fruit jelly

Griddled scallops with white asparagus and cherry tomato sauté,  
Idiazabal smoked cheese drizzle

Hake filet grilled in its toasted skin juice, fried eggplant

Veal cheek cooked at 66° with grilled pepper juice

Creamy bitter-cacao sponge cake sprinkled with white chocolate shavings  
and served with homemade ice cream

Galician bread - cornbread

### cellar & nightcap

Solagüen Rva. red wine, Rioja Qualified Designation of Origin  
Conclass'08 white wine, Rueda D.O.  
Brut cava Sumarroca

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Wedding menus from 92 €.

Consult cocktails and other menu options.