

Sofitel Legend Santa Clara *Weddings*



SOFITEL
LEGEND





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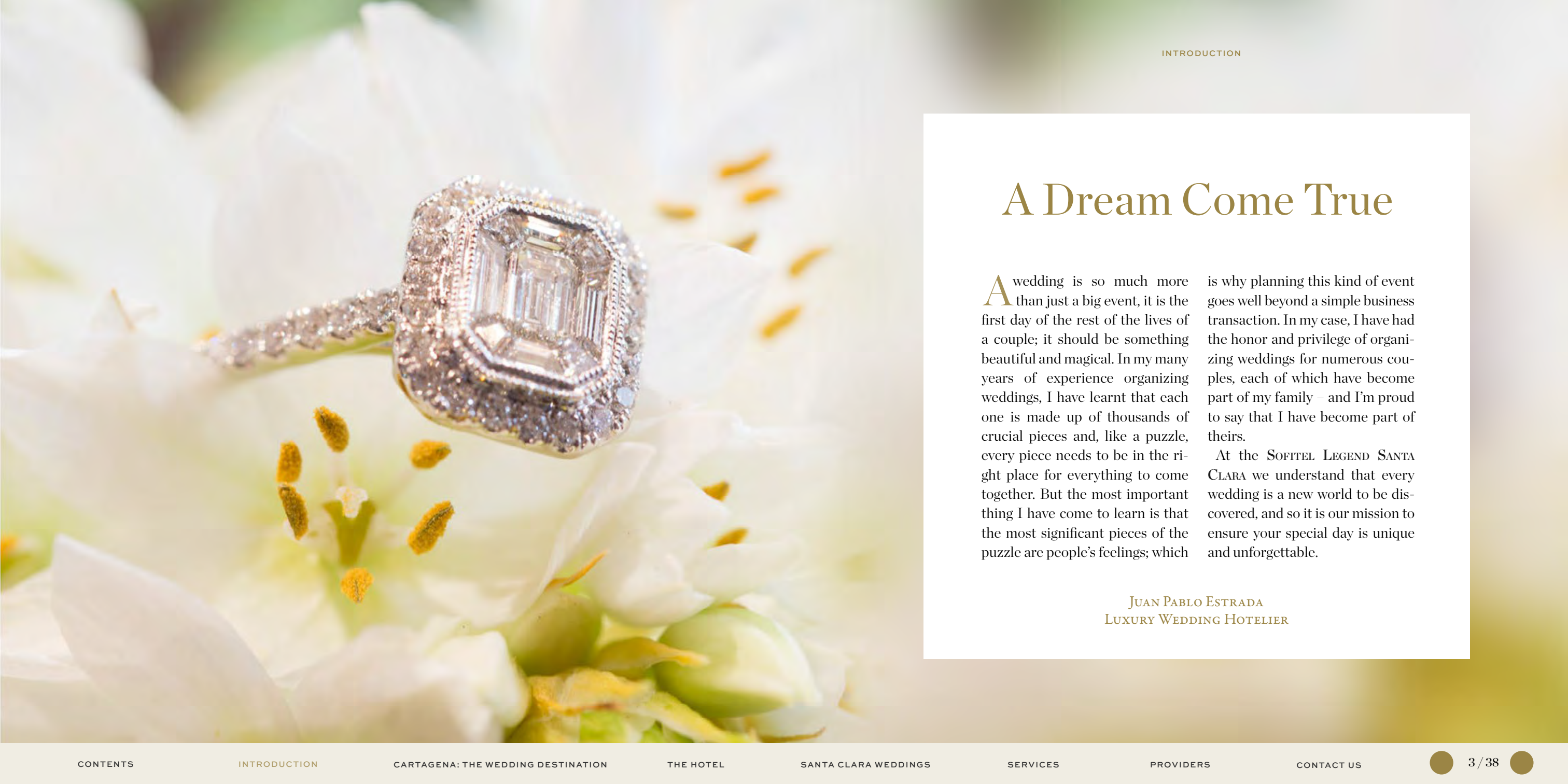
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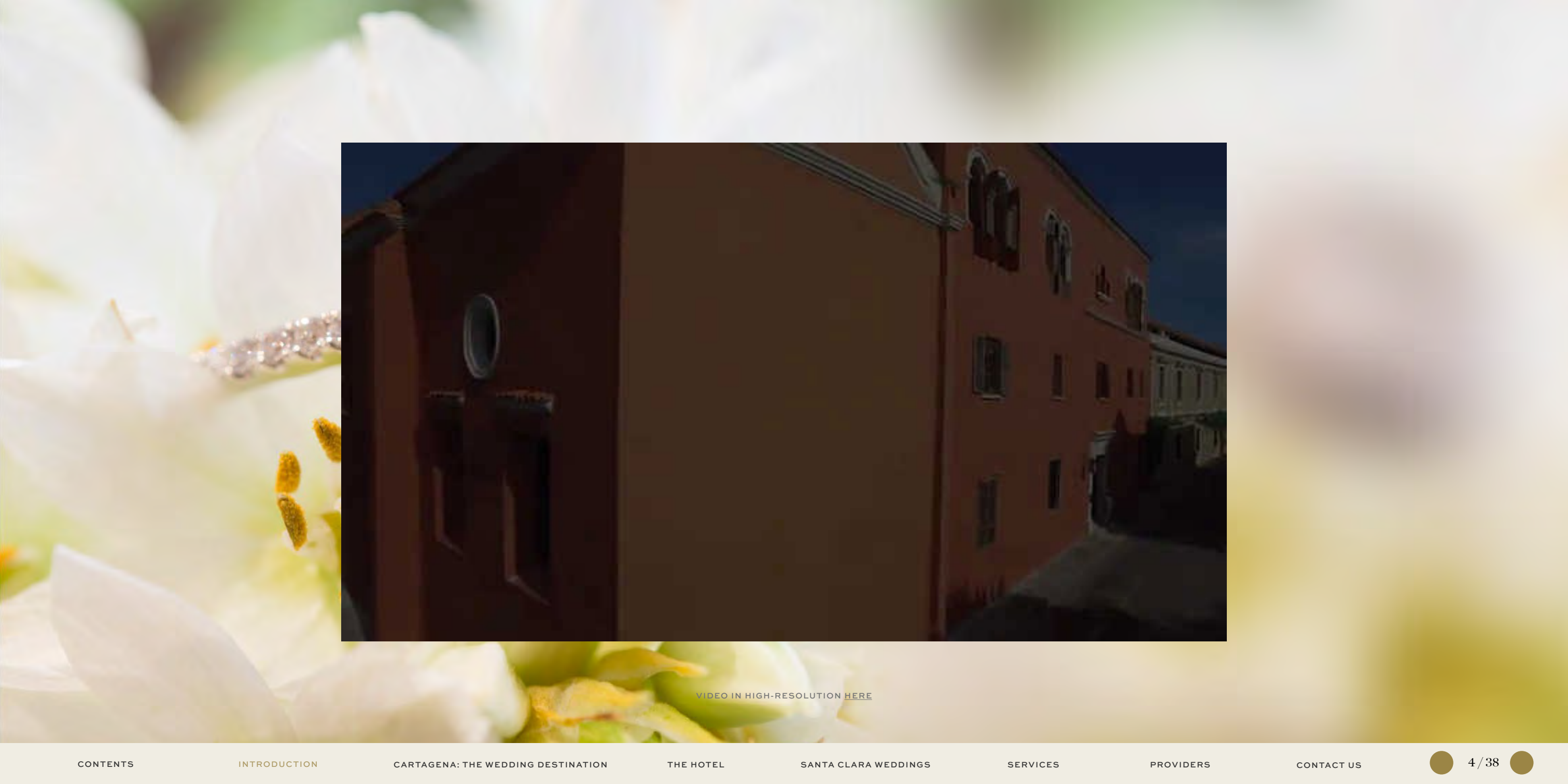
A Dream Come True

A wedding is so much more than just a big event, it is the first day of the rest of the lives of a couple; it should be something beautiful and magical. In my many years of experience organizing weddings, I have learnt that each one is made up of thousands of crucial pieces and, like a puzzle, every piece needs to be in the right place for everything to come together. But the most important thing I have come to learn is that the most significant pieces of the puzzle are people's feelings; which

is why planning this kind of event goes well beyond a simple business transaction. In my case, I have had the honor and privilege of organizing weddings for numerous couples, each of which have become part of my family – and I'm proud to say that I have become part of theirs.

At the **SOFITEL LEGEND SANTA CLARA** we understand that every wedding is a new world to be discovered, and so it is our mission to ensure your special day is unique and unforgettable.

JUAN PABLO ESTRADA
LUXURY WEDDING HOTELIER



[VIDEO IN HIGH-RESOLUTION HERE](#)



Cartagena: The Wedding Destination

The magic of the tropics and the Caribbean intertwine with the legends and romanticism of Cartagena’s colonial history, coming together to create a city that oozes enchantment. Narrow cobblestone streets, colorful bougainvillea-clad balconies and majestic centuries-old architecture attract more and more couples from around the world, who choose this magical setting as the place to make their dreams come true,

with a wedding that is absolutely unique and incomparable. Cartagena is right up there with some of the most appealing wedding destinations in the world, rightfully earning its place in the weddings and events market – a fact which is reflected in the recognition it has gained in numerous renowned travel and tourism publications. It truly is a magical city that offers couples an unforgettable experience, whatever your desires.

CARMEN OTERO DE MILLÁN
MARKETING AND SALES DIRECTOR

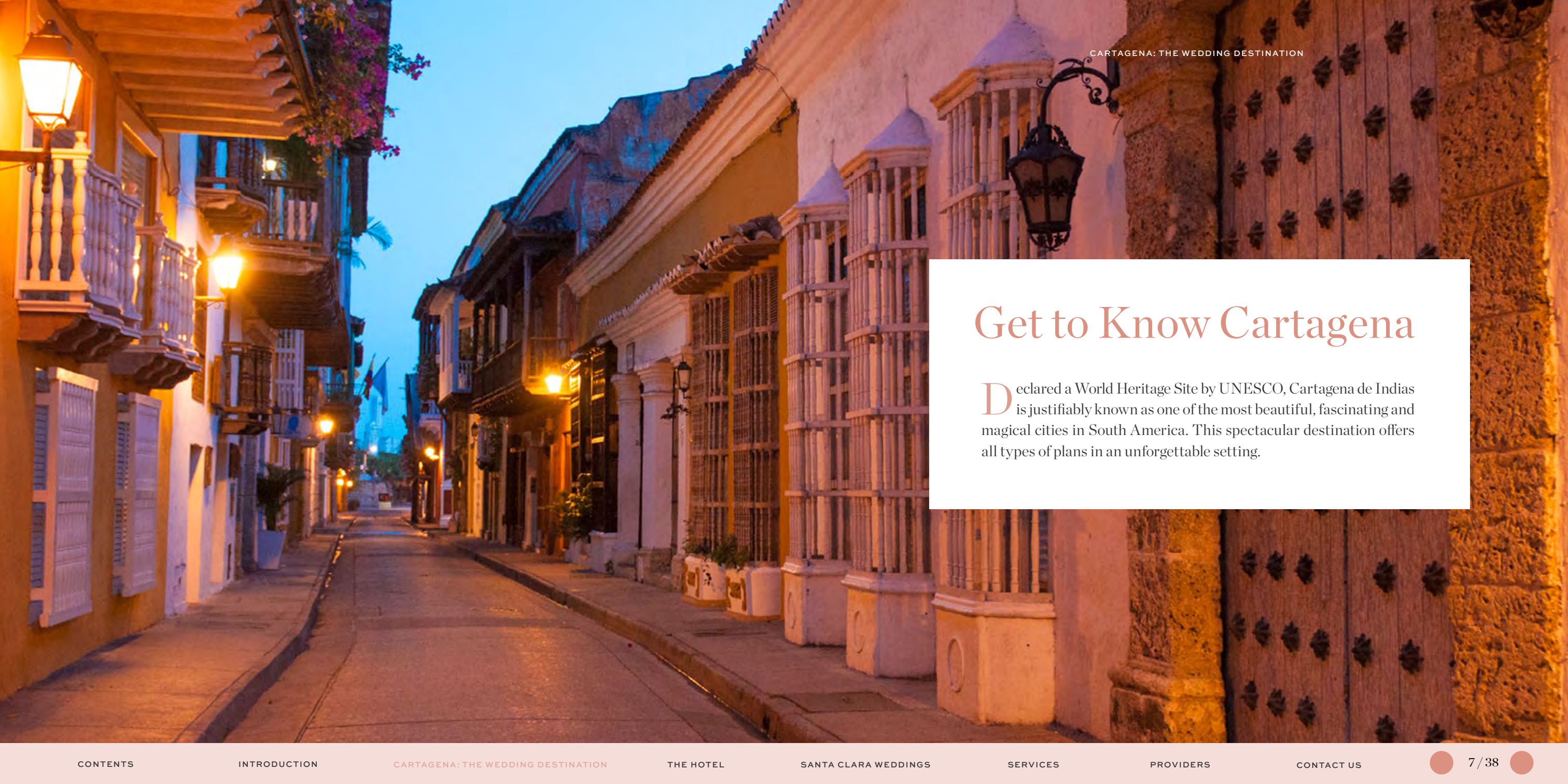
What is a ‘destination wedding’?

A wedding which takes place at a travel destination away from where the bride, groom, and majority of their guests live. It usually includes more than just a ceremony, with an itinerary of several days in order to allow guests to make the most of the trip and the destination.

Why choose a destination wedding?

It offers the unique opportunity to fuse the wedding with the honeymoon, allowing you to discover new cultures and exotic destinations. What’s more, it allows you to spend plenty of quality time with loved ones and close friends.





Get to Know Cartagena

Declared a World Heritage Site by UNESCO, Cartagena de Indias is justifiably known as one of the most beautiful, fascinating and magical cities in South America. This spectacular destination offers all types of plans in an unforgettable setting.

ENJOY YOURSELF

Immerse yourself in the Colombian Caribbean's best nightlife, with a plethora of great clubs, cafés, bars and top quality international restaurants.



LA HEROICA

You are guaranteed a truly magnificent experience getting to know Cartagena's ever-surprising beauty and history encapsulated in its churches, plazas, city walls, convents and colonial houses.



TROPICAL PARADISE

Swim with multi-colored fish in the crystalline waters of the Rosario Islands, enjoy the wonders of a tropical paradise with family and friends and let all of your worries disappear. This is the ideal place to start your new life as a married couple.

GETTING BACK TO YOUR ROOTS

Cartagena is the door to Colombia. If you are Colombian and have gone to live abroad, getting married in Cartagena is the ideal way for you to get back in touch with your roots and give your guests a little taste of your culture and your essence.



A photograph of the entrance to Hotel Santa Clara. The building has a vibrant orange-red wall. To the left of the entrance, there is a circular metal sunburst ornament and a black lantern. The words "HOTEL SANTA CLARA" are mounted on the wall in large, green, serif capital letters. The entrance itself is a white-framed archway with a black wrought-iron gate. A small, colorful plaque is visible on the left side of the archway.

HOTEL SANTA CLARA

Sofitel Legend Santa Clara

Originally built in 1621 as a convent, the **SOFITEL LEGEND SANTA CLARA** is an emblematic part of Cartagena's vibrantly beating heart, the historic center.

Transformed into a luxurious hotel in 1995, it boasts a unique style, combining the best of local history and hospitality with the art of French *savoir-faire*.

The stunning hotel brings together colonial architecture and the style of *La République* with

modern comforts. All of its 124 guestrooms (which include 19 suites) boast a privileged view, be it of the sea, the walled city, the hotel's large swimming pool or its beautiful hidden gardens. There is also gourmet cuisine of the highest international standards, a world-renowned spa, plenty of facilities and technology for hosting events, conventions and weddings and, of course, an exceptional level of service.





Santa Clara Weddings

Your wedding is the big event and perhaps the most complex and detailed occasion that you will ever have to plan. It reflects the personality of a couple which is why it is key to transform this into an absolutely unique experience. The bridal couple, event planners and artists all develop a project together which starts with the selection of a theme and – through the decoration, music, details and the menu – create a true love story based on the couple’s deepest desires. Cartagena is definitely the perfect

destination in which all wishes can be granted given its history, tradition, legends, and that pure magic when the sun sets over the Caribbean Sea.

SOFITEL LEGEND SANTA CLARA is by far the best choice in the city to make your wedding dreams become reality, not just because of the beautiful spaces and settings but also because of the highly-professional and well-trained team that help to broaden the options and completely personalize the most important day of your life.





Pre-Wedding Dinner

The night before your wedding is a great opportunity to make the most of our services with an intimate evening for your loved ones. You can host the traditional rehearsal dinner in our fifth floor colonial hall. How about an elegant picnic under the stars, allowing you to marvel at the splendor of the city, with its unique panorama that contrasts history with modernity, all with the mesmerizing backdrop of the Caribbean Sea.

Ceremony

This is, without doubt, one of the most important moments for the bride and groom. The **SOFITEL LEGEND SANTA CLARA** offers options for all tastes and needs: two terraces with views of the stunning Caribbean Sea, a covered colonial hall and our Gran Salón Santa Clara, as well as five banquet rooms, which have seen a number of intimate and special ceremonies, such as the beautiful Japanese Tea Ritual. There are many options for those who prefer not to get married in a religious ceremony.





Cocktail Reception

Cartagena is a magical city and, on your wedding day, you should make the most of this magic to create memories that will last a lifetime. After the ceremony is the ideal moment for the bride and groom to have their photos taken on the historic center’s unique streets, while their guests enjoy a refreshing drink and some canapés on one of our terraces with the beautiful backdrop of the sun setting over the sea.

Reception

The event that everyone has been waiting for: a dinner in **SOFITEL**'s trademark style. You and your guests will have the privilege of spending a unique, legendary and unforgettable evening in one of the convent's historic rooms. We will welcome your guests in the Gran Salón Santa Clara, for a fantastic celebration of love and unity. Capture unforgettable moments in your dream photographs that will forever take you back to the joy of your special night.





Gran Salón Santa Clara

Legendary, charismatic and awe-inspiring, this 17th century setting, which started out as the chapel of the cloister of the Order of Saint Clare, will enchant you with its charm, simplicity and beauty.

It transports visitors to a bygone era, while also offering a refined, sophisticated modern-day atmosphere. Those who attend receptions here are guaranteed an unforgettable experience, regardless of the kind and size of ceremony – the space boasts a capacity of up to 200 guests and is open until 3am. This surely is one of the coun-try's most exclusive venues.

SO SPA TERRACE

This is the venue *par excellence* for your welcome cocktail. Offering spectacular ocean views and a large swimming pool, this comfortable space is the ideal setting for your guests to mingle before the reception. It's also possible to host ceremonies here.



FIFTH FLOOR HALL

Picture a rehearsal dinner under the gaze of the stars with your nearest and dearest. An intimate, airy space which is the ideal setting to prepare for your big day.



THIRD FLOOR HALL

An intimate, covered space from which guests can enjoy the best of the stunning gardens and colonial architecture of the hotel. Ideal for civil and symbolic ceremonies.



FIFTH FLOOR TERRACE

What better way to join your lives together in front of friends and family than with the most stunning view of the sunset?





Banquets

Our aim is to guarantee the complete satisfaction of our clients, which is why we offer a complimentary taster menu before the event. This gives you the opportunity to discuss and analyze all the finer details of the chosen menu with us, from taste to color and texture. Together we will decide upon the perfect cuisine for your big day.



Gala Menus

(Served at the table)

Flavors of the World

(Select one option per category)

COLD STARTERS

- Prawn salad with mint and mango
- Tartare of fresh smoked salmon with an avocado cream
- Carpaccio of snook and octopus with tomato confit and an Asian salad bouquet
- Chicken stuffed with mushrooms, oven-baked local pumpkin tian with spinach, and an almond and semi-dried tomato chimichurri
- Fish casserole with lobster and coconut rice

HOT STARTERS

- Vegetable quiche with grilled portobello mushrooms and pesto
- Chicken, raisin and plum puree *pastilla*, with a fresh salad bouquet
- Sautéed scallops with endive and apples roasted with a hint of vanilla

SORBETS

- Lime and basil
- Pineapple and mint
- Mango and ginger
- *Lulo* and rosemary

MAIN DISHES

- Red snapper fillet with an assorted grains, orange and candied artichokes couscous
- Peruvian-style tuna *causa* of potato and vegetables with sautéed asparagus and rocoto peppers
- Beef loin with a mix of potatoes and sautéed vegetables, accompanied by a mustard sauce

DESSERTS

- Fine puff pastry with fresh fruit and vanilla cream
- Chocolate Mojito (mojito cake with chocolate, mint-rum biscuit, lemon jelly)
- Passion *babà*
- Fruits of the forest *clafoutis*
- Mango Passion (spheres of mango mousse with a passion fruit glaze, set on a bed of chocolate)

Abbess

(Select one option per category)

AMUSE-BOUCHE

- Scallop with pumpkin and vanilla

STARTERS

- Peruvian-style corvina and prawn ceviche
- Barú crab salad

MAIN DISH

- Roasted lobster with vegetables and a *beurre blanc* sauce
- Roasted lamb with a potato and bacon terrine, plum-port puree and sautéed asparagus with truffle sauce

PRE-DESSERT

- Mango medley and *flor de sal* salted chocolate

DESSERTS

- Praline Supreme (cream of caramelized almonds, caramel cake with a citrusy lime hint)
- Fruits of the forest *dégustation* (fruits of the forest cream, jelly, mousse, crunch, flan and a 75% cacao cake)

Golden Menu

(Select one option per category)

COLD STARTERS

- Beef carpaccio, parmesan cheese and a truffle vinaigrette
- Crab cannelloni with avocado and tomato
- Lobster and prawn ceviche
- Roasted rack of lamb with a puff pastry of roasted vegetables and lemon confit, green asparagus and rosemary sauce

DESSERTS

- Pineapple and pistachio cake
- Santa Clara Opera
- Pear and spice parfait
- Fruits of the forest savarin
- Fine puff pastry with fruit

HOT STARTERS

- Tuna served with a seaweed salad and bell pepper coulis
- Ratatouille puff pastry with tapenade, a parmesan crisp and tomato jam
- Mushroom ravioli with a creamy herb sauce

SORBETS

- *Uchuva* and aged rum
- Passion fruit and gin
- Lime and vodka
- *Corozo* and champagne

MAIN DISHES

- Snook fillet with creamed yam, grilled palm hearts, julienne vegetables and a saffron bisque
- Prawns sautéed with fine herbs, a yucca croquette and tamarillo chutney
- Grilled salmon with a pea and potato *causa*, and green sauce
- Duck *magret* with caramelized pears, *criolla* potato puree, and honey and pink pepper-corn sauce



Buffets

Mediterranean

COLD

- Marinated squid
- Lettuce with a selection of dressings and condiments
- Galician-style octopus salad with aioli
- Quinoa, palm heart and courgette salad
- Tomato, mozzarella and pesto salad
- Mussel salad
- Salade Niçoise
- Spinach and cheese quiche
- Assortment of garnishes and dressings
- Potato and bell pepper Spanish tortilla

LA BOULANGERIE

- Tomato *focaccia*
- Baguette
- Anchovy bread
- Onion bread

FISH

(Select one)

- Fillet of snook *à la meunière*, lime and capers
- Paella-style rice with fish and seafood

MEAT

- Provence-style chicken fricassee
- Pork loin with rosemary and a honey-mustard sauce

ACCOMPANIMENTS

- White bean casserole with sun-dried tomatoes and thyme
- Roasted tomatoes with herbs
- Potatoes *à la alioli*
- Ratatouille

DESSERTS

- Blondie (pineapple-banana biscuit with white chocolate cream)
- Opera
- Coffee *crème brûlée* with chocolate
- Blackberry and soursop *choux* pastry
- Apple pie
- Mint cake with strawberry cream
- *Gulupa* fruit cheesecake

Colombian

COLD

- Cucumber-melon soup
- Avocado and crab salad shot
- Assorted grains, quinoa, maize and rosemary bell pepper salad
- Mixed ceviche of shrimp and octopus with tomatoes and cilantro
- Mackerel ceviche
- Lettuce with a selection of dressings
- Assortment of garnishes and dressings

LA BOULANGERIE

- Tomato *focaccia*
- Baguette
- Anchovy bread
- Onion bread

FISH

(Select one)

- Seafood casserole
- Snook fillet in olive oil with sweet chili sauce

MEAT

(Select two)

- Pork sirloin in orange sauce and pink peppercorns
- Traditional *posta negra cartagenera*
- Free-range chicken breast with smoky bacon

ACCOMPANIMENTS

- Plantain
- Roasted criolla potatoes
- Coconut rice
- Variety of sautéed vegetables with butter

DESSERTS

- Enyucado (cassava cake)
- Plantain with a light take on the local sour cream, *suero*
- Strawberry merengue
- Coconut rice pudding with cream of mango pods
- Exotic flavors (coconut cake, and mango, passion fruit and banana creams)



Buffets

Flavors of the World

COLD

- Salmorejo
- Thai-style vegetables and prawns
- Fish ceviche in lime and passion fruit
- Tzatziki salad with shrimp and mint
- Exotic chicken and ginger salad
- Selection of makis
- Ham and cheese quiche
- Samosas and assortment of chutneys
- Hummus and *mutabal*, served with maize tortillas
- Cheese platter
- Assortment of pickles
- Lettuce with a selection of dressings and condiments

LA BOULANGERIE

- Focaccia
- Baguette
- *Pandebono*
- Olive ciabatta

FISH

(Select one)

- Snapper fillet with *criolla* potatoes, onion and cilantro
- Bouillabaisse
- Seafood paella

MEAT

(Select two)

- Chicken curry

- Cheesy meat and vegetable lasagna
- Roasted leg of lamb with garlic and rosemary

ACCOMPANIMENTS

- Wild rice
- Truffle polenta
- Sautéed vegetables

DESSERTS

- Variety of macaroons
- Fruits of the forest mini-tartlet
- Moist, frosted chocolate cake
- Cheesecake with white chocolate
- Choux pastry *à la passion*
- Opera of cakes
- Pistachio *éclair*

Golden Buffet

COLD

- Green pea gazpacho
- Seafood ceviche in coconut
- Prawn ceviche
- Avocado and lobster salad
- Marinated squid causa
- Smoked salmon and cream cheese
- Assortment of lettuce and dressings
- Platter of cold cuts and cheeses

LA BOULANGERIE

- Baguette
- Brioche
- Multigrain bread
- *Pandebono*

FISH

- Snook fillet in a 'virgin' sauce
- Corvina with saffron mussels

MEAT

- Prime beef loin in mushroom sauce
- Roasted pork loin with almonds and plums

VEGETARIAN

- Penne pasta with three different sauces

ACCOMPANIMENTS

- *Criolla* potatoes roasted with rosemary
- Variety of sautéed vegetables
- *Arroz verde*

FRENCH DESSERTS

- Pineapple and pistachio cake
- Santa Clara Opera
- Mango *éclair*
- Flavor sabers

COLOMBIAN DESSERTS

- *Enyucado* (cassava cake)
- Plantain with a light take on the local sour cream, *suero*
- Strawberry merengue
- Coconut rice pudding with cream of mango pods
- Coconut pie

Hors D'Oeuvres



Variety of Canapés

COLD

- Marinated squid
 - Shrimp and mango ceviche
 - Snook ceviche in coconut milk
 - Vegetarian ceviche
 - Mixed ceviche
 - Plantain and yucca crisps
 - Strawberry and cachaça cocktail
 - Lobster and avocado cup
 - Galician-style octopus salad
 - Smoked salmon roll filled with cream cheese
 - Salmorejo
 - Selection of makis
 - Tuna tartare with horseradish
 - Pumpkin *crème brûlée* and cream cheese
 - *Pandebono* filled with the local-style sour cream, *suero costeño*
- Fried cheese sticks
 - Meat empanadas
 - Cheese empanadas
 - Sautéed prawns with coconut sauce
 - Mini egg *arepas*
 - Mini meat *carimañolas*
 - Mini cheese *carimañolas*
 - Mini cheeseburger
 - Mini *kibbe*
 - Spinach and bacon quiche
 - Leek and cheese quiche
 - Quiche Lorraine

HOT

- Shrimp skewer covered in coconut
 - Bacon and prawn skewer
 - Steak skewer with roasted bell pepper
 - Chicken skewer with satay sauce
 - Beef skewer with teriyaki sauce
 - Squid bathed in sweet and sour sauce
 - Garlic shrimp
 - Ham croquettes
 - Marinated fish, diced
- ### DESSERTS
- Rice pudding
 - Hazelnut truffles
 - Blackberry *clafoutis*
 - Vanilla *crème brûlée*
 - Pistachio choux pastry
 - Caramel cake *à la flor de sal*
 - Lemon curd tart
 - Chocolate cake
 - Cheesecake
 - Coconut pie
 - Blackberry *crostata*
 - Opera
 - Mint and lime sponge cake
 - Piña colada tartlet
 - Chocolate flan





Specialized Stations

CEVICHES

(choose six)

- Shrimp and avocado
- Peruvian-style corvina
- Snook in coconut milk
- Mixed
- Passion fruit mackerel
- Octopus in Creole sauce
- Vegetarian
- Shrimp cocktail

SALAD BAR

- Assortment of mixed salads, lettuce, vegetables, dressings and condiments

SEAFOOD

- Fish ceviche
- Shrimp cocktail
- *Carpaccio* of octopus with green sauce
- Smoked salmon
- *Carpaccio* of snook with lime
- Tuna marinated in soy sauce and ginger, diced
- Assortment of fish and seafood ceviches, carpaccios and tartares

CARPACCIOS AND TARTARES

- Beef *carpaccio* with mustard dressing
- *Carpaccio* of grouper with lime
- Smoked salmon *carpaccio* with herbs
- Tuna tartare with soy sauce and ginger
- Fruit and vegetable tartare

- Accompaniments: served with pickles, capers, pickled pearl onions, Santa Clara radishes, olives, lemongrass mayonnaise, aromatic oils and tartar sauce

SUSHI AND SASHIMI

(select five options, nine pieces per person)

- California maki
- *Kumara* maki
- Avocado maki
- Veggie roll
- Salmon sashimi
- Grouper sashimi
- Accompaniments: served with wasabi mayonnaise, soy sauce and pickled ginger

CARTAGENA STATION

- Meat *carimañolas*
- Cheese *carimañolas*
- Mini egg *arepa*
- Shot of smoked cheese from the coastal region
- Plantain chips and dip
- Pork loin in *cartagenera* sauce and black coconut rice
- Plantain
- Accompaniments: served with cheese from the region and *ogao* sauce

GRILL STATION

- Top beef loin
- Lamb
- Marinated chicken supreme
- Home-smoked bacon
- Argentine chorizo
- Sausages

- Prawns
- Lobster
- Accompaniments: selection of garnishes (candied *criolla* potatoes, rice pilaf, Provençe-style tomatoes) and a selection of sauces: chimi-churri, tartar sauce, béarnaise sauce, Dijon mustard sauce and red wine sauce

COLD CUTS STATION

- Sliced Spanish *jamón serrano*
- Roast beef
- Home-smoked pork loin
- Spanish *salchichón*
- *Jamón serrano* terrine
- Pork terrine, served *en croûte*
- Accompaniments: served with pickles, capers, pickled pearl onions, Santa Clara radishes, olives, French Dijon mustard sauce and whole grain mustard

CHEESE STATION

- Camembert
- *Semicoto*
- Manchego
- Tilsit
- Local cheese from the coastal region
- Smoked *idiazabal*
- Blue cheese
- Accompaniments: this selection of domestic and imported cheeses is served with a variety of bread and dried fruit

PÂTISSERIE FRANÇAISE

- Santa Clara Opera
- *Bavarois*
- Mint *éclairs*
- *Mango sable*
- Vanilla flan

COLOMBIAN BAKERY

- Coconut pie
- Soursop cheesecake
- Traditional sweets
- Coconut rice pudding

FRUIT STATION

(cut, candied, or juiced)

- Watermelon
- Melon
- Pineapple
- Papaya
- Mango
- Blueberry shot
- Candied tamarillo
- Strawberries with wine
- *Curuba*
- Fruit salad



Santa Clara Brunch

DRINKS

- Mimosas
- Champagne
- Fruit Punch
- Lemonade
- Soft Drinks

BREAD

- Bread Option 1: mini croissants, mini *pain au chocolat*, mini brioche, banana bread, mini cupcakes
- Bread Option 2: assortment of mini cheese, corn and seed breads, as well as baguette
- Bread Option 3: homemade butter and preservative-free jams
- Bread Option 4: bottomless breadbaskets on the dining tables

COLD CUTS

- Spanish *jamón serrano*
- Artisanal sweet ham
- Roast beef
- Assortment of pickles
- Sauces: roasted apple, plum puree, and tamarind sauce

FISH AND SEAFOOD PLATTER

(Select four)

- Crab claws with passion fruit vinaigrette
- Shrimp cocktail in a *cartagenera* red sauce
- Peruvian-style fish ceviche
- Cup of crab, avocado and marinated cherry tomato
- Pyramid of marinated prawns

- Tartare of home-smoked salmon

CHEESE PLATTER

- Includes up to five varieties of cheeses selected by the chef, accompanied by dried fruit, chutneys and an assortment of bread (*laboss*, *grissinis*, fruit and nut bread)

SALAD BAR

- *Antipasto della casa*
- Roasted aubergines with parmesan
- Assortment of lettuce and salads
- Red wine mushrooms
- Orzo salad
- Assortment of pickles, sauces and condiments

HOT FOOD STATION

- Spinach and goat cheese quiche and/or quiche Lorraine, cut into large and small slices
- Traditional *posta cartagenera* and plantain
- Chicken fingers covered in coconut
- Mediterranean-style snook fillet
- Garnishes: grilled vegetables, *criolla* potatoes sautéed with garlic and rosemary

SAVORY CREPE STATION

- With ham, mushrooms, cheese, béchamel sauce, etc.

FRUIT STATION

- Mini fruit salad shots
- Decorated platters of cut fruit

DESSERTS

- Macaroons
- Mini coffee *crème brûlée*
- Opera
- Mango delight
- Fruits of the forest tart
- Chocolate cake with a syrup of spices
- Pistachio cake





Drinks

Hotel offer

You will receive a special price for your event. Set an exact amount for the party and, should it run out and subject to availability.



Accommodation

As a minimum requisite for your event, you will need to reserve at least 10 nights of accommodation. This could include several rooms for one or two nights or two rooms for five nights.

A special rate will be offered to wedding guests (subject to availability), provided that the reservations are made through an agent assigned by the hotel – reservations through

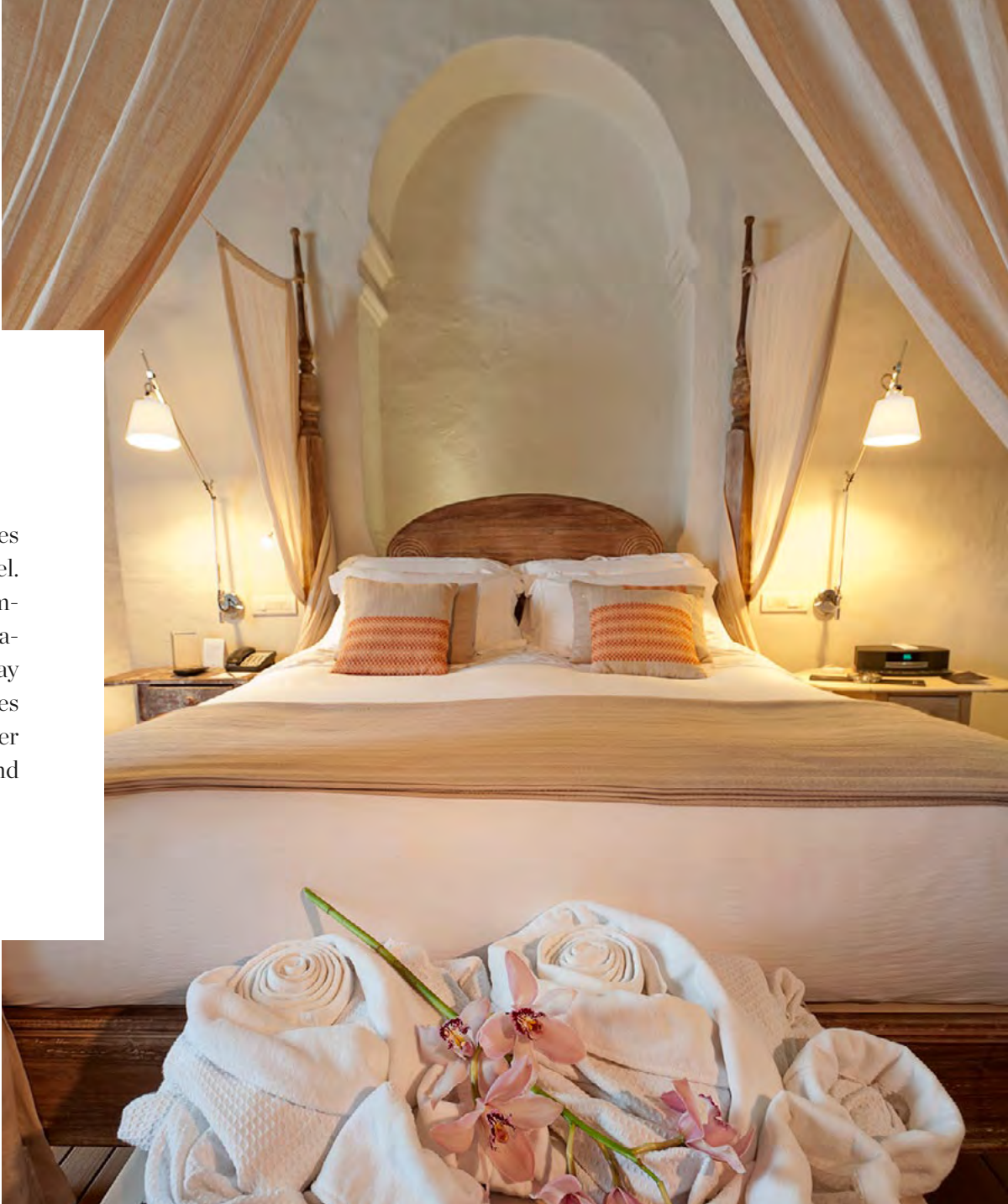
other channels will not be eligible for the special rate.

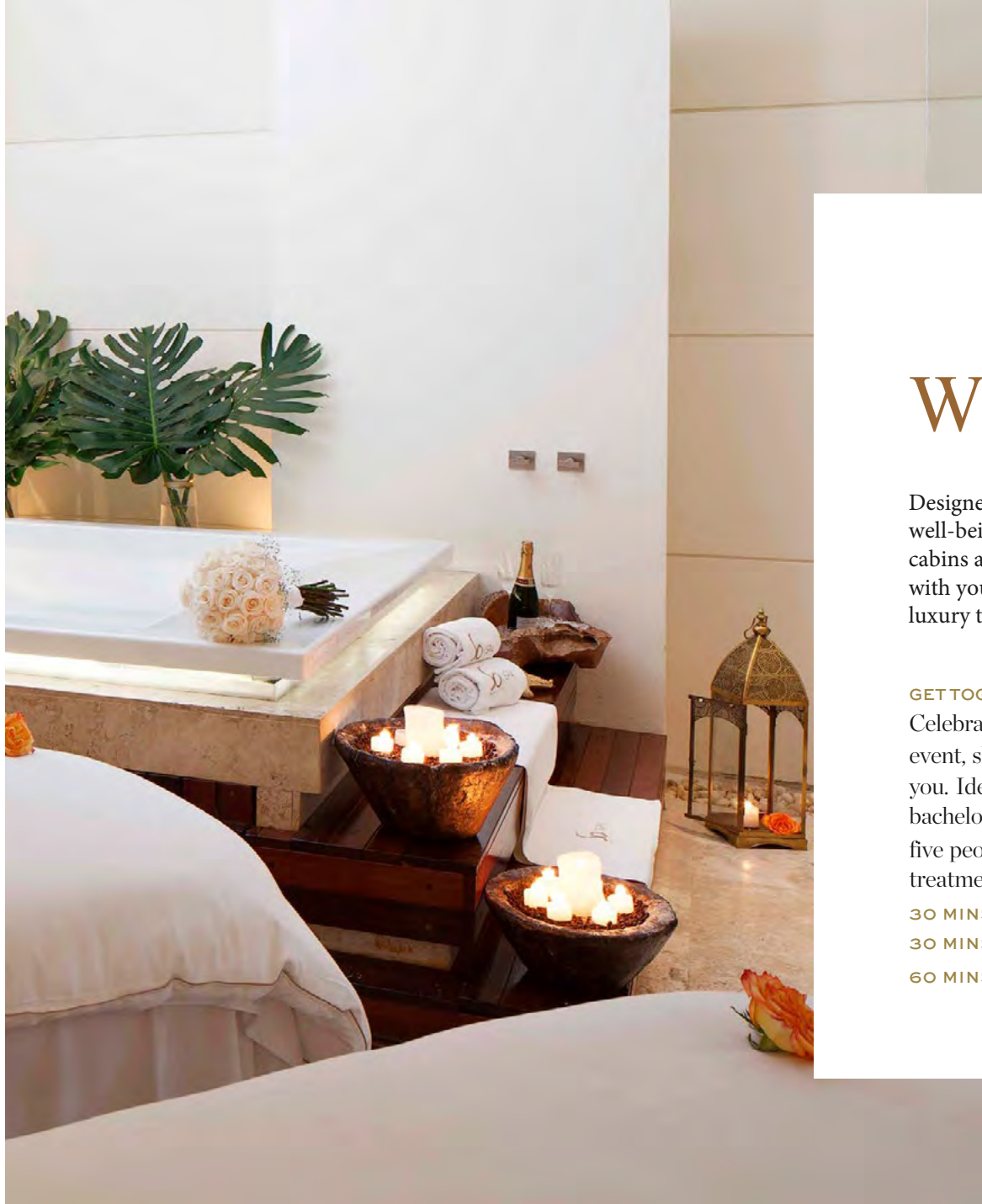
- Superior Room
- Classic Room
- Luxury Room
- Junior One-Floor Suite
- Two-Floor Colonial Suite
- Suite Spa
- Grau Iconic Suite
- Junior Legend Iconic Suite
- Amaral Iconic Suite
- Botero Presidential Suite



Wedding Night

On your wedding night, enjoy one of our colonial suites and exclusive VIP treatment, courtesy of the hotel. Carefully decorated in a tasteful mix of colonial and contemporary styles, our rooms offer comfortable and versatile spaces which boast Sofitel's MyBed concept, for a relaxing stay and revitalizing sleep. Your wedding night package includes Hermès or Loto del Sur amenities, a pillow menu, butler service, early check-in, late check-out, romantic *décor* and sparkling wine.





Sofitel SPA

Why not take some time out to experience magical moments of relaxation?

Designed to transform body and soul, Sofitel SPA invites you to improve your well-being. With exclusive 800 m² installations, fully equipped with comfortable cabins and professional, qualified and highly-trained staff. Whether visiting alone, with your partner or in the company of friends, choose between a wide selection of luxury treat-ments, facials, body scrubs, rituals or special packages all year round.

GET TOGETHER – 2 HOURS

Celebrate a memorable and unique event, sharing with those closest to you. Ideal for bachelor or bachelorette parties. Minimum five people. Includes the following treatments:

- 30 MINS - Hammam
- 30 MINS – Full body exfoliation
- 60 MINS – Relaxing massage with warm oils

JUST FOR TWO - 2 HOURS

Open your mind and free your senses, and share a unique experience with your partner. Includes: hammam, hydrating bath, mini-facial and our signature ‘Sofitel SPA: So Exhilarating’ body massage.

Providers

We have a wide selection of providers who boast the highest standards in professionalism and quality as well as plenty of experience, ready to help us personalize your wedding and ensure it is the best day of your life.

Decorations and Floral Arrangements

Decorations, tableware, furnishings and table linen rental, conceptualization, interior design and floral arrangements

Andrés Cortés Decorador

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CITY	Bogotá
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Alcira de Guevara Eventos

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TELEPHONE	(+57 5) 656 6637
MOBILE	(+57) 300 815 5650 / (+57) 301 218 0150
EMAIL ADDRESS	eventos@alciradeguevara.com alciradeguevara@yahoo.com
ADDRESS	Show Room Hotel Las Américas Sector Cielo Mar, Anillo Vial, Local 187
CITY	Cartagena de Indias
WEBSITE	http://www.alciradeguevara.com

Banquetes Bocaditos S Y M

ACTIVITY	Tableware rental
CONTACT	Rosa Mendoza
TELEPHONE	(+57 5) 666 1487 / (+57 5) 666 6957
MOBILE	(+57) 315 682 4020
EMAIL ADDRESS	bocaditossym@hotmail.com
ADDRESS	Pie de La Popa, Carrera 19A No. 29B-208
CITY	Cartagena de Indias
INSTAGRAM	@bocaditossym

Don Eloy Eventos

ACTIVITY	Floral conceptualization and decoration for weddings, as well as for social and corporate events
CONTACTS	Cristina Del Castillo and Ángela Velásquez
TELEPHONE	(+57 1) 743 7459 – Bogotá (+57 5) 670 8977 – Cartagena de Indias
MOBILE	(+57) 310 679 2197 – Bogotá (+57) 321 201 3930 – Cartagena de Indias
EMAIL ADDRESS	eventos@rosasdoneloy.com mercadeo.eventos@rosasdoneloy.com
ADDRESS	Calle 79B No. 8-50 – Bogotá Hotel Hilton – Cartagena
CITY	Bogotá and Cartagena de Indias
WEBSITE	http://www.doneloyeventos.com

Decorations and Floral Arrangements

Decorations, tableware, furnishings and table linen rental, conceptualization, interior design and floral arrangements

Floristería Florarte and/or María Elena Baena

ACTIVITY	Floral conceptualization and decoration for weddings, as well as for social and corporate events
CONTACT	María Elena Baena
TELEPHONE	(+57 5) 665 3989 / (+57 5) 665 3794
MOBILE	(+57) 315 736 0228
EMAIL ADDRESS	florartewb@hotmail.com
ADDRESS	Carrera 1 No. 2-87, Hotel Caribe, Local 8
CITY	Cartagena de Indias
WEBSITE	http://www.williambaena.com

Gilma de Santos Decoración

ACTIVITY	Decoration for social and business events
CONTACT	Gilma Guerra Morelli
TELEPHONE	(+57 5) 359 0034
MOBILE	(+57) 300 301 8173
EMAIL ADDRESS	gilma@gilmadesantos.com gilmaeguerra@gmail.com
ADDRESS	Calle 84C No. 42D -30, Los Alpes
CITY	Barranquilla
WEBSITE	http://www.gilmadesantos.com



Entertainment

Live music (duets, orchestras, bands, Cuban son, chamber music), DJs

DJ Nicolás Rojas

ACTIVITY	Entertainment, professional DJ specialized in performing at weddings
CONTACTS	Nicolás Rojas and Andrés F. Rojas
MOBILE	(+57) 311 786 1395 / (+57) 320 205 9143
EMAIL ADDRESS	dj@djnicolasrojas.net djandrew@djnicolasrojas.net
ADDRESS	Calle 107 No. 8-21
CITY	Bogotá
WEBSITE	http://www.djnicolasrojas.net

Felipe Madariaga - Musicalizaciones

ACTIVITY	Music Services
CONTACT	Felipe Madariaga
TELEPHONE	(+57 1) 346 8376
MOBILE	(+57) 313 532 2252 / (+57) 313 681 0341
EMAIL ADDRESS	info@felipemadariaga.com
CITY	Cartagena de Indias
WEBSITE	http://www.felipemadariaga.com

Entertainment

Live music (duets, orchestras, bands, Cuban son, chamber music), DJs

Isaac Ricardo

ACTIVITY	Entertainment – Live music
CONTACT	Isaac Ricardo
MOBILE	(+57) 300 244 1087
EMAIL ADDRESS	isaacricardomusic@gmail.com chchricardo@gmail.com
CITY	Cartagena de Indias
WEBSITE	http://www.isaacricardo.com

José Antonio Barragán S.A.S.

ACTIVITY	Live music and entertainment
CONTACT	José Antonio Barragán Ramos
TELEPHONE	(+57 5) 647 1832
MOBILE	(+57) 315 257 9631
EMAIL ADDRESS	musicaenvivobarragan@gmail.com
ADDRESS	Carrera 65 No. 30-55, Edificio Castellana Sky, Apartamento 606
CITY	Cartagena de Indias
WEBSITE	http://www.josebarraganorquesta.com

Grupo Manhattan

ACTIVITY	Live music, Cuban son, Boleros, Mariachis, Vallenato
CONTACT	Néstor A. Bermúdez
MOBILE	(+57) 311 412 7150 / (+57) 316 696 8407
EMAIL ADDRESS	katiadelrealbarreto@yahoo.es
CITY	Cartagena de Indias

Nélon Gómez - Servicios musicales

ACTIVITY	Live music
CONTACT	Marybel Perilla Pasquel
TELEPHONE	(+57 5) 690 0759
MOBILE	(+57) 311 561 2751 / (+57) 320 286 4582
EMAIL ADDRESS	info@nelsongomez.co
ADDRESS	Carrera 80 No. 15-256, Torre 4, Apartamento 514, Portales de San Fernando I, Barrio San Fernando
CITY	Cartagena de Indias
WEBSITE	http://www.nelsongomez.co



Photography and Video

Antonio Flórez Fotografía y Video

ACTIVITY	Video and photography
CONTACT	Vilma Castillo
TELEPHONE	(+57 5) 643 7385
MOBILE	(+57) 315 759 2224
EMAIL ADDRESS	antonioflorezfotografia@gmail.com info@antonioflorez.co
ADDRESS	Calle del Bouquet No. 25-02, Local 2, Manga
CITY	Cartagena de Indias
WEBSITE	http://www.antonioflorez.co

Arte Visión S.A.S.

ACTIVITY	Video and photography
CONTACT	Víctor Alzate and Nélsón Bedoya
TELEPHONE	(+57 1) 807 6666
MOBILE	(+57) 312 433 7498 (+57) 317 668 5445
EMAIL ADDRESS	alzate@mac.com
ADDRESS	Carrera 14A No. 82-42
CITY	Bogotá
WEBSITE	http://www.arte-vision.com

Christopher Kewish

ACTIVITY	Photography
CONTACT	Christopher Kewish
TELEPHONE	(+57 5) 357 2976
MOBILE	(+57) 301 795 4145
EMAIL ADDRESS	info@kewphoto.com
ADDRESS	Calle 91 No. 57-19, Edificio Tropic, Apartamento 102
CITY	Barranquilla
WEBSITE	http://www.chriskewishfotografia.weebly.com

Decibell Producción Audiovisual

ACTIVITY	Audiovisual production
CONTACT	Cristian Rivas
TELEPHONE	(+57 1) 346 8376
MOBILE	(+57) 300 576 8813
EMAIL ADDRESS	info@decibellpro.com
ADDRESS	Centro, Calle de La Moneda, No. 7-122, Piso 2, Oficina 04
CITY	Cartagena de Indias
WEBSITE	http://www.decibellpro.com

MAT Fotografía

ACTIVITY	Video and photography
CONTACT	Miguel Torres
TELEPHONE	(+57 4) 589 6569, Medellín, Colombia (+1 954) 519 2050, USA
WHATSAPP	(+57) 318 460 4769
EMAIL ADDRESS	info@matfotografia.com
WEBSITE	http://www.matfotografia.com

Manuel Pedraza Producciones Ltda.

ACTIVITY	Audiovisual production
CONTACT	Manuel Pedraza
MOBILE	(+57) 320 865 6030
EMAIL ADDRESS	immanuel@pedrazaproducciones.com
WEBSITE	http://www.pedrazaproducciones.com/blog



Personal Styling

Haute couture design, fashion atelier, boutique, hair styling, beauty styling and spas

Camino al Altar

ACTIVITY	Wedding dresses
CONTACT	Claudia Bermúdez Mejía
TELEPHONE	(+57 5) 643 1663
MOBILE	(+57) 320 720 0486 / (+57) 310 438 7759
EMAIL ADDRESS	gerencia@caminoalaltar.com.co
ADDRESS	Carrera 2 No. 11-41, Edificio Grupo Área, Office 2105
CITY	Cartagena de Indias
WEBSITE	http://www.caminoalaltar.com.co/es/inicio.html

Francesca Miranda

ACTIVITY	Fashion design / Brides
CONTACT	Daniella Jassir
TELEPHONE	(+57 5) 304 4126 / (+57 5) 304 4160
MOBILE	(+57) 317 573 7993
EMAIL ADDRESS	info@francescamiranda.com
ADDRESS	Carrera 53 No. 79-103
CITY	Barranquilla
WEBSITE	http://www.francescamiranda.com

Peluquería Portada

ACTIVITY	Beauty and personal care services
CONTACT	Diego Medina
TELEPHONE	(+57 5) 643 6697
MOBILE	(+57) 300 776 2280
EMAIL ADDRESS	peluqueria@portadacartagena.com
ADDRESS	Carrera 3 No. 7-159
CITY	Cartagena de Indias
WEBSITE	http://www.portadacartagena.com

So SPA Legend Santa Clara Cartagena

ACTIVITY	Spa services, body treatments and facials
CONTACT	Jurany Cárdenas García
TELEPHONE	(+57 5) 650 4727, ext. 2147 / (+57 5) 650 4700, ext. 2147
MOBILE	(+57) 320 542 4174
EMAIL ADDRESS	sospa.santaclara@sofitel.com
ADDRESS	Calle del Torno No. 39-29, Carrera 8, Barrio San Diego – Centro Histórico
WEBSITE	http://www.hotelsantaclara.com

Production

Event production, lights, sound, special effects, structures

Playa Producciones

ACTIVITY	Event production, lights, sound, special effects, structures
CONTACT	Ricardo Giraldo
TELEPHONE	(+57 5) 669 9514
MOBILE	(+57) 316 441 6641
EMAIL ADDRESS	playaproducciones@gmail.com
ADDRESS	Amberes, Tercer Callejón, Carrera 44 No. 29-61
CITY	Cartagena de Indias
WEBSITE	http://www.playaproducciones.co

Rhitmo Producciones S.A.S

ACTIVITY	Event production design, lights, sound, special effects, structures. Production, lighting, professional sound systems, dance floors, platforms, screens, LED lights, electric generators, DJ, live music groups, roofs, tents, bars, lounge rooms and bar-style tables
CONTACTS	Rita Cuadrado y Kelly Jaramillo
LANDLINE TELEPHONE NUMBER	(+57 5) 662 5576 / (+57 5) 662 8873
MOBILE TELEPHONE NUMBER	(+57) 315 334 8194 / (+57) 310 603 7268
EMAIL ADDRESS	comercial@rhitmo.com, info@rhitmo.com
ADDRESS	Bosque, Avenida Crisanto Luque No. 47A-205
CITY	Cartagena de Indias
WEBSITE	http://www.rhitmo.com

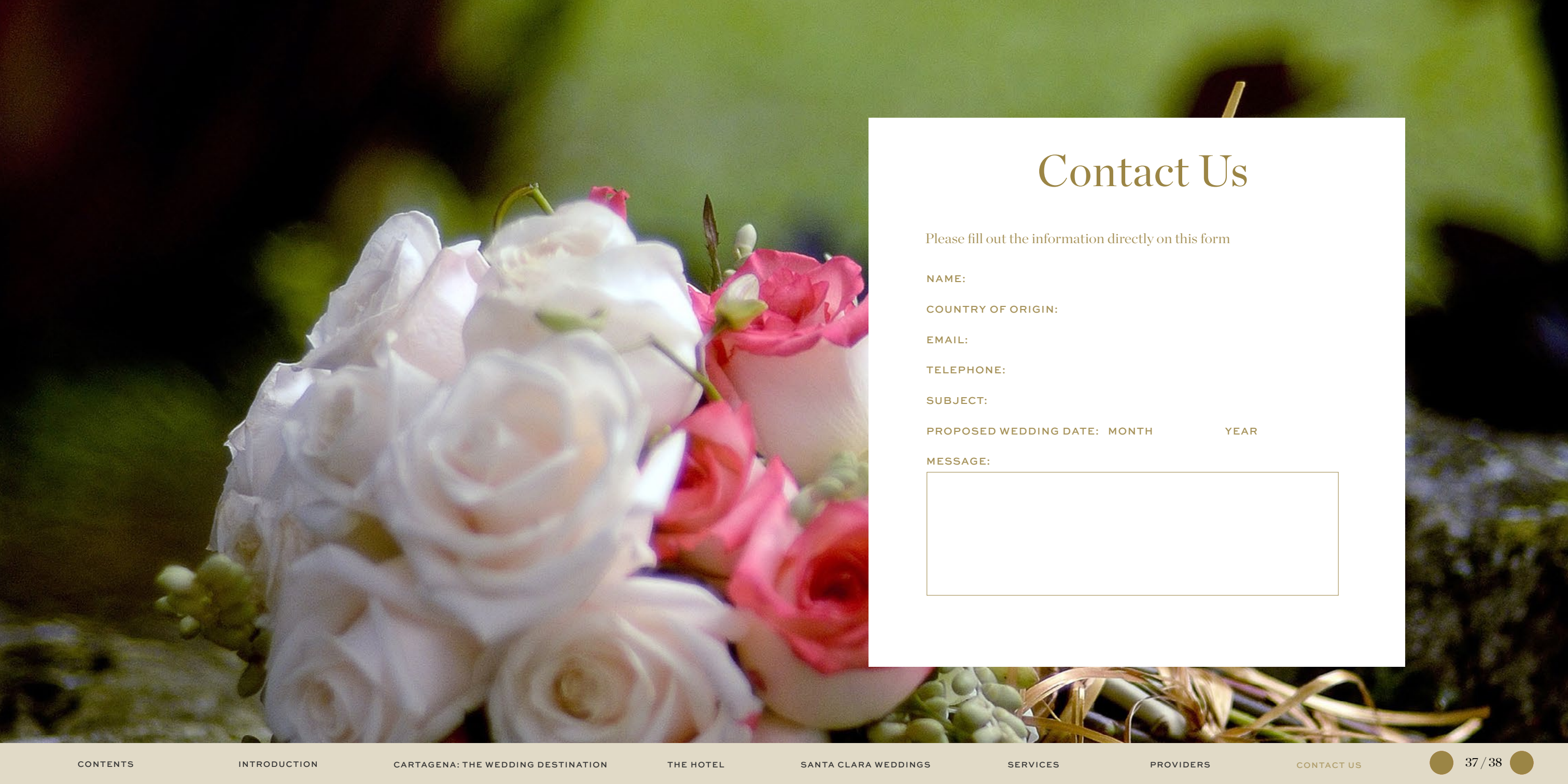


Luxury Guides

Luxury guides on Cartagena are available for you to give to your guests

Lure Media

ACTIVITY	Bilingual (Spanish/English) luxury guides on both Cartagena and Bogotá providing recommendations on the best of the best in terms of what to do and where to go in each city
CONTACT	Lina María Díaz
MOBILE	(+57) 320 866 9830
EMAIL ADDRESS	info@luremediagroup.co
ADDRESS	Carrera 19A No. 90-65, Piso 5
CITY	Bogotá
WEBSITE	http://luremediagroup.co



Contact Us

Please fill out the information directly on this form

NAME:

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EMAIL:

TELEPHONE:

SUBJECT:

PROPOSED WEDDING DATE: MONTH YEAR

MESSAGE:

HOTEL
SANTA CLARA



HOTEL
SANTA CLARA
CARTAGENA
Depuis 1621

SOFITEL
LEGEND

RNT 5519

