



2026/27 WEDDINGS DOSSIER

MENÚS + SERVICES + ADVANTAGES + CONDITIONS + ACCOMMODATION

HOTEL TOSSAL D'ALTEA

hoteltossalaltea.com

almasseradeguillem.com

info@hoteltossalaltea.com

Instagram hotel: @hotel_tossal_altea

Instagram restaurant: @almasseradeguillem

Tel. (+34) 966 883 183



Hotel Tossal d'Altea

An old olive oil mill converted into a hotel and restaurant just 500 m. away of the Old Town of Altea

- Hotel Tossal d'Altea is a traditional hotel and gastronomic establishment located on a 200-year-old olive oil mill in Altea. So, this historic building has been restored and it was a farmhouse and a farm of olive, almond and orange trees known as "Almàssera de Guillem".
- Located just 500 m. from the popular "Casco Antiguo" or also known as Old Town (Well of Cultural Interest as a Historic Site), this family run hotel retains the atmosphere of old time to move to the rural Altea that defends the local values and the memory of our ancestors.
- We recommend you to stay in our nice and rustic rooms, taste our Mediterranean cuisine at our Restaurant, visit the landscapes of the Sierra Bernia and Puig Campana, soak up the aroma of tradition, savor and smell the olive oil, relax in our rural environment, or take a walk to the "Casco Antiguo"
- We celebrate events and weddings and we offer you a welcome cocktail and banquet, accommodation for your guests with special discounts and a garden area for the ceremony. You have the option to celebrate your wedding Ceremony in the garden and to host your guests in our rooms.
- In our wide range of wedding menus we include a welcome cocktail, banquet, wedding cake, open bar, late night snack and the option of music.
- Free of charge: the wedding menu tasting test, the flower centerpieces arrangement on the tables, the custom wedding menu cards and the guest list.
- The covered terrace (pergola), the exteriors and the interior lounges are the spaces available for you to choose the one you prefer.



WELCOME COCKTAIL

Standing up welcome cocktail (to choose 6 appetizers) on outdoor areas:

- Skewer of grapes, Iberian ham and cured cheese
- Glass of salmorejo (tomato, bread, olive oil and garlic) and slices of Iberian ham
- Glass of Vichyssoise (cold cream of leeks)
- Spinach croquettes
- Iberian ham croquettes
- Cod croquettes
- Mushrooms croquettes
- Mini skewers of chicken and pork
- Typical salted pastry cake stuffed with vegetables and tuna
- Puff pastry stuffed with spicy sausage and goat cheese
- Mini burger with goat cheese medallion
- Crunchy puff pastry stuffed with blood sausage and apple
- Crispy prawns with guacamole
- Tartlet of prawn mayonnaise
- Assortment of cured and semi-cured cheese
- Assortment of Iberian cold cuts
- Piece of toasted bread with Iberian ham and grated tomato
- Piece of toasted bread with aubergine and roasted peppers and anchovy
- Piece of toasted bread with “sobrasada” (cured pork sausage) and cheese

EXTRAS IN WELCOME COCKTAIL (BUFFET TABLES FOR AN EXTRA CHARGE)

- **BUFFET TABLE:** A selection of different kind of cheeses: cured, semicured, smoked, brie, “servilleta”, cookies, jams, nuts, grapes, breads and black olives (extra 8 €/pax)
- **BUFFET TABLE:** Rice Paella (with fish or meat) tasting with spoons (extra 5 €/pax)
- **BUFFET TABLE:** Sliced Iberian ham by an experienced cutter (extra 750 €)
- **DRINKS:** During the Welcome Cocktail, dried fruits, olives, red, white and rosé wine, cava, water, soft drinks, vermouth and draught beer are included.
- **COCKTAIL HOUR TIME:** The Welcome Cocktail hour length is 60 minutes (without extras) or 90 minutes (with extras).



MENÚ Nº1

• Menú nº 1 = 100 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course

- Typical salad from Alicante with salt-cured tuna, regional tomato, lettuce hearts, anchovies from Cantabria, olives, regional premium almonds and extra virgin olive oil

Sorbet

- Mediterranean Cava lemon sorbet with peppermint

Individual second course (choose one)

- Grilled Iberian pork steak ("pluma ibérica") with dried apricot sauce
- Stewed Iberian pork cheeks with red wine
- Loin of salmon with honey, mustard and lemon sauce
- Paella with fish (monkfish, squid and prawns) or with meat (lean pork, chicken and vegetables) or vegetarian

Dessert

- Skewer of seasonal fruit with hot chocolate and garnished with creamy superior nougat candy ice cream or vanilla ice cream (choose one of the two options)

After dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries

Wines and drinks

- Red wine: Doble R Roble (D.O. Ribera del Duero)
- White wine: Marina Alta (D.O. Alicante)
- Rosé wine: Fuenteseca organic (D.O. Utiel-Requena)
- Cava: Molí de Foc Brut (D.O. Cava)
- Water, soft drinks, beer and coffee or tea



• Menú n° 2 = 110 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course

- Salad of tuna ventresca, red peppers, regional tomato, pickles, black olives and anchovies from Cantabria with extra virgin olive oil

Sorbet

- Mediterranean Cava mandarin orange sorbet with peppermint

Individual second course (choose one)

- Grilled Iberian pork sirloin medallions with toasted almonds and raisins cream
- Stewed beef cheeks with red wine
- Loin of codfish with Pil Pil sauce (made with extra virgin olive oil, garlic and chilli) or with orange sauce, peas and mint (choose one of the two sauces)

Dessert

- Skewer of seasonal fruit with hot chocolate and garnished with creamy superior nougat candy ice cream or vanilla ice cream (choose one of the two options)

After dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries

Wines and drinks

- Red wine: Mariluna organic (D.O. Valencia)
- White wine: Mariluna organic (D.O. Valencia)
- Rosé wine: Fuenteseca organic (D.O. Utiel-Requena)
- Cava: Molí de Foc Brut (D.O. Cava)
- Water, soft drinks, beer and coffee or tea

MENÚ N°3



• Menú n° 3 = 115 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course

- Timbale of "Espenecat", a typical salad of baked red and green peppers and aubergine with salted cod, tomato, grated egg and extra virgin olive oil

Sorbet

- Mediterranean Cava green apple sorbet with peppermint

Individual second course (choose one).

- Iberian pork ("Presa") with Pedro Ximénez sauce, dried apricots and orange
- Loin of confited codfish with Pil Pil sauce (made with extra virgin olive oil, garlic and chilli) or with orange sauce, peas and mint (choose one of the two sauces)

Dessert

- Skewer of seasonal fruit with hot chocolate and garnished with creamy superior nougat candy ice cream or vanilla ice cream (choose one of the two options)

After the dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries

Wines and drinks

- Red wine: Flores de Callejo Tempranillo (D.O. Ribera del Duero)
- White wine: Oro de Castilla Verdejo (D.O. Rueda)
- Rosé wine: Pasión de Bobal (D.O. Utiel-Requena)
- Cava: Terra Terrae organic (D.O. Cava)
- Water, soft drinks, beer and coffee or tea



MENÚ N°4

• Menú n° 4 = 120 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course (choose one)

- Corn salad (lamb's lettuce) with confit codfish, orange and raspberry vinegar reduction
- Timbale of avocado, salmon, mango and prawns with caviar and a citrus oil and roe accompanied by small tender shoots

Sorbet

- Tropical Cava mango sorbet with mint leaves

Individual second course (choose one)

- Grilled Galician beef fillet steak (entrecot) with seasonal mushroom sauce or with "Café de Paris" sauce (herbs butter) (choose one of the two sauces)
- Grilled turbot with a smooth yogurt, coriander and chives sauce

Dessert

- Skewer of seasonal fruit with hot chocolate and garnished with creamy superior nougat candy ice cream or vanilla ice cream (choose one of the two options)

After the dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries. **2 € extra for plating an external cake not belonging to the hotel.**

Wines and drinks

- Red wine: Pasión de Bobal (D.O. Utiel-Requena)
- White wine: Pasión de Moscatel (D.O. Valencia)
- Rosé wine: Pasión de Bobal (D.O. Utiel-Requena)
- Cava: Terra Terrae organic (D.O. Cava)
- Water, soft drinks, beer and coffee or tea



MENÚ N°5

• Menú n° 5 = 125 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course (choose one).

- Corn salad (lamb's lettuce) with confit codfish, orange and raspberry vinegar reduction
- Timbale of avocado, salmon, mango and prawns with caviar and a citrus oil and roe accompanied by small tender shoots

Sorbet

- Mediterranean Cava raspberry sorbet with peppermint

Individual second course (choose one).

- Grilled beef from Galicia (tenderloin steak) with green pepper sauce or mushroom sauce or red wine reduction sauce (choose one of the three sauces)
- Baked lamb shoulder in its juice (+ 5 €)

Dessert

- Skewer of seasonal fruit with hot chocolate and garnished with creamy superior nougat candy ice cream or vanilla ice cream (choose one of the two options)

After the dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries. **2 € extra for plating an external cake not belonging to the hotel.**

Wines and drinks

- Red wine: Juan Gil Etiqueta Plata (D.O. Jumilla)
- White wine: Outón Albariño (D.O. Rias Baixas)
- Rosé wine: Pasión de Bobal ecológico (D.O. Utiel-Requena)
- Cava: Anna de Codorníu Brut Nature (D.O. Cava)
- Water, soft drinks, beer and coffee or tea



MENÚ N° 6

• Menú n° 6 = 140 €

Welcome cocktail standing up

- Selection of 6 standing appetizers + drinks (red / white / rosé wine, cava, water, soft drink, vermouth and draught beer) for 60/90 minutes

Individual first course

- Timbale of avocado, salmon, mango and prawns with caviar and a citrus oil and roe accompanied by small tender shoots

Individual second course

- Loin of confited codfish with Pil Pil sauce (made with extra virgin olive oil, garlic and chilli) or with orange sauce, peas and mint (choose one of the two sauces)

Sorbet

- Tropical Cava Mojito sorbet with mint leaves

Individual third course (to choose one)

- Grilled beef from Galicia (tenderloin steak) with green pepper sauce or mushroom sauce or red wine reduction sauce (choose one of the three sauces)
- Baked lamb shoulder in its juice (+ 5 €)

Dessert

- Fresh seasonal fruit for sharing

After the dessert

- **Extra 5 € (optional):** Chocolate cake ("Valor" from Villajoyosa) or Carrot and almond cake with coconut or Cheesecake with nuts or chocolate Coulant with berries. **2 € extra for plating an external cake not belonging to the hotel.**

Wines and drinks

- Red wine: Enrique Mendoza Merlot-Monastrell Crianza (D.O. Alicante)
- White wine: Enrique Mendoza Chardonnay (D.O. Alicante)
- Rosé wine: Enrique Mendoza Monastrell (D.O. Alicante)
- Cava: Anna de Codorníu Brut Nature (D.O. Cava)
- Water, soft drinks, beer and coffee or tea



KIDS MENU, LATE SNACK AND MORE

- **Kids Menu (up to 12 years old) = 35 €**

Starter (choose two).

Assortment of Iberian cold cuts and cheeses / Squid rings fried in batter / Iberian ham croquettes / Chicken fingers with chips

Individual second course (choose one).

Chicken escalope with chips / Beef escalope with chips / Beef burger with cheese and chips / Meat of fish rice Paella

Dessert to choose

Ice cream / Seasonal fresh fruit / Cake

Drinks

Water and soft drinks

- **About the wedding menus:**

These menus have been prepared by the hotel as a first contact so that you know what our cuisine is like. You have the option of combining several dishes from different menus or even choosing dishes not included, as well as changing the menu structure. In these cases, you will have to consult us and we will quote you the menu that you have prepared. On the other hand, we adapt to the special diets of diners (to be known well in advance).

- **Non-hotel food products not allowed:**

The consumption during the event of non-hotel products is not allowed except in the case that these products are accredited by sanitary authorization.

- **Drinks included in the menu:**

Drinks are included in the menu prices from the welcome cocktail to the end of the banquet (until the dessert is served). After dessert, the drinks served will be part of the open bar.

- **Late night snack:**

Mini-sandwiches with Iberian ham, cheese and cold cuts, miniburgers, salted pastry cake stuffed with ratatouille, assortment of dried fruit and fruit skewers: 12 €/pax.

- **Hours:**

Open bar ends at midnight (00:00 h.)

Music ends at midnight (00:00 h.)



OPEN BAR PER HOURS

Enjoy a party with the best alcohol brands (soft drinks included):

1) STANDARD OPEN BAR PACK (8 €/pax/hour)

- Whisky: J&B, Ballantine's, Dewar's White Label
- Vodka: Absolut, Smirnoff
- Rum: Bacardi, Barceló, Puerto de Indias Strawberry
- Gin: Beefeater, Seagram's Extra Dry
- Liquors: Baileys
- Brandy: Magno
- Non-alcoholic liqueurs
- Draught Beer
- House red, white and rosé wine
- Cava
- Agua de Valencia
- Sangría

2) PREMIUM OPEN BAR PACK (12 €/pax/hour)

All drinks in the standard package plus the following drinks:

- Whisky: Jack Daniels
- Rum: Havana 5
- Gin: Bombay Sapphire, Hendrick's, Martin Miller's
- Liquors: Orujo, tequila, Aperol Spritz
- Cocktail: Mojito, Moscow Mule

The price of the open bar per hour will be calculated on the total number of guests invited.

Open bar soft drinks: small glass bottle for tonic and 1-liter bottle for Coca-Cola, Fanta and other soft drinks



OPEN BAR BY BOTTLE/GLASS

***OPEN BAR FOR BOTTLES (SOFT DRINK INCLUDED):**

- Whiskey J&B, Dewar's White Label: 65 €
- Vodka Absolut, Smirnoff: 65 €
- Bacardi, Cacique, Barceló: 65 €
- Havana 5: 70 €
- Beefeater: 65 €
- Seagram Extra Dry, Puertos de Indias, Tanqueray: 65 €
- Bombay Sapphire: 75 €
- Martini, Magno, Torres 10: 50 €
- Baileys: 60 €
- Orujos, Tequila: 55 €
- Bottle of red, white or rosé wine and Cava: price according to brand

***OPEN BAR DRINKS BY GLASS:**

- Draught beer (0,40 cl): 3 €
- Tank of beer (0,60 cl): 4,50 €
- Soft drinks: 2,50 €
- Water (plastic bottle 1,5 l): 3 €
- Magno or Torres 10 (cognacs): 6 €
- Baileys: 6 €
- Anise and Orujo: 5 €
- J&B/White Label + soft drink: 7 €
- Jack Daniels + soft drink: 8,50 €
- Absolut/Smirnoff + soft drink: 7 €
- Beefeater + soft drink: 7 €
- Seagram's/Tanqueray + soft drink: 7 €
- Puerto de Indias Strawberry + soft drink: 7 €
- Bombay Sapphire + soft drink: 8 €
- Cacique/Bacardi/Barceló/Havana 5 + soft drink: 7 €
- Havana Club 7 + soft drink: 8 €
- Martin Miller's or Hendricks + soft drink: 11 €
- Mojito, Moscow Mule: 8 €
- Aperol Spritz: 7 €



ADVANTAGES

INCLUDED FREE OF CHARGE FOR EVENTS OVER 50 PEOPLE:

- **Wedding Menu taste testing** for four adults (between 50 people and 100 people) or for six adults (more than 100 people). It is possible to do the menu taste testing for more people with an added charge of 45 € per extra person.
- **Flower centerpiece** arrangement for tables.
- Custom **wedding menu cards** on tables.
- **Ceremony area (if needed) in our garden area.** We include a set up of guest chairs (a maximum of 40/50 chairs), a ceremonial lectern and a microphone with a portable speaker. The rest of possible decorative elements (if desired) will be arranged by the bride and groom. The Ceremony could be done in another place of the hotel if it is necessary because of weather or logistical conditions.
- **Stay of one night (bed and breakfast) in our King Size Suite** for the bride and groom if the wedding is for 80 people or more. Also, a gift of a bottle of extra virgin olive oil and a bottle of Cava Terra Terrae as welcome details.
- **Special discount for wedding guests who wish to stay in our rooms.** The discount will depend on the number of nights reserved and the total number of rooms belonging to the guests.

OPTIONAL EXTRAS (NOT INCLUDED):

- If you need a **DJ and/or live musicians, sound equipment, photographer and/or videographer, bouquets of flowers or extra floral decoration** (ceremony arch, terrace pergola columns, etc...), ask us for the price and we will recommend our suppliers to you.



CONDITIONS

- **DURATION OF THE DRINK INCLUDED:** The drink will be included for a maximum of 4 hours (1 hour of cocktail and 3 hours of table banquet). After this time, the drink served will not be included in the prices of the set menus and will be valued as an extra.
- **CONFIRMED DATE BOOKING:** To reserve the date and the space to hold the event on a specific date, we request an initial payment of 550 € for wedding for less than 100 people and 750 € for weddings for more than 100 people. Making this payment deposit is essential to guarantee the reservation. Otherwise, the reservation will not be considered confirmed. The client will receive a receipt of the amount paid.
- **SIGNING OR CONSENT OF THE CONTRACT:** The contract will be signed (or will be agreed in writing) by both parties before or after the initial payment on behalf of the client of 500 € that guarantees the reservation of the event.
- **CANCELLATION OF THE EVENT BY THE CUSTOMER:** If the client cancels the event, the hotel will not refund any successive payments made (the hotel will not refund the initial payment and the following payments prior to the wedding). Cancellation does not commit the hotel to hold the event at a later date.
- **CANCELLATION OF THE EVENT BY THE HOTEL:** If the hotel is forced to cancel the event for a reason or cause attributable to itself, the hotel will propose an alternative date for the celebration or will refund the client the amounts received.
- **TERMINATION OF THE CONTRACT:** This contract may be terminated by mutual agreement between the parties or by manifest breach of it by either party. The unilateral termination of the contract is specified in the previous points.
- **VARIATIONS ON THE MENUS OFFERED AND DIETS:** Any variation on the menus on the previous pages will be valued at an additional price. For example, you can ask us about the possibility of adding some standing appetizers or more table starters to the menu. In this case, we value apart from these variations as an amount to be added. We can also adapt to the dietary or allergic needs.
- **CASE OF FORCE MAJEURE:** If the event could not be carried out in the date and manner agreed in the contract due to a case of force majeure, the hotel and the client will agree on a new date for the event.
- **TABLES SET UP:** Standard set up is on round tables for 8 or 10 people. The tablecloth is white. Flower arrangement centertable is included.
- **MENUS AND PRICES:** Menus cannot be modified for a lower price.
- **MUSIC:** In the case of requesting music, the Hotel reserves the right to decide the volume of the music and also the possibility or not of having it. The schedule of events and the type of music must be known to specify conditions. Please note that the music must end at midnight (00:00 h.) and this time limit cannot be extended.
- **OPEN BAR:** The open bar service will end at 00:00 h.
- **EXTERNAL SERVICES:** All the contracts that the client makes to external services to the hotel (magicians, entertainers, games, music, etc ...) must be known by the hotel in advance. The hotel reserves the right to accept or not these external services offered to the client.
- **SWIMMING POOL:** For the clients' own safety, the use of the swimming pool is prohibited.
- **SPACE AND TIMETABLE WHERE THE EVENT IS HELD:** It is necessary to specify the times and the dining room/salon (or covered terrace) where the event will take place to confirm availability. The reservation of a specific space or area does not mean that the hotel cannot have other spaces or areas to make other activities. The hotel can use free spaces to other events when it is possible.
- **DEFINITIVE NUMBER OF MENUS:** The hotel will have to know the final number of menus at least 5 days in advance. Menus canceled in the 3 days prior to the event date will be billed.



COMPLIANCE

DECLARATION OF COMPLIANCE TO CONFIRM THE RESERVATION

- Customer name:

.....

- Customer contact phone:

.....

- Customer's e-mail:

.....

- Date of the event:

.....

- Estimated number of people:

.....

- Reserved Salon, lounge or area:

.....

- Reserved hours:

- In Altea (Alicante), from..... of 20.....

The customer Mr / Mrs

.....knows
and accepts the conditions established by the Hotel Tossal d'Altea on the pages previous.

Signature of the customer

Signature of the Hotel representative



PAYMENT AND AGREEMENT

- **PAYMENTS:**

1- Deposit amount of the reservation # 550 €/750 € # to be paid on the day the reservation is confirmed (date and space/area).

2- Amount of delivery on account of 25% of the total amount to be paid on the date the menu test is performed.

3- Amount of the rest pending to be paid 5 days before the date of the event.

- **CONTRACT AGREEMENT:**

I ACCEPT the conditions stipulated on the previous pages by the company Tossal d'Altea S.L. with NIF: B53247730 (fiscal number) and with fiscal address in Avenida La Nucía, nº 75, Postal Code 03590, Altea (Alicante), for the provision of the service that I request, I Mr / Mrs

.....
..... with ID number..... and with address at
....., nº,
City and Country....., Postal Code

Signature The Customer

Signature The Company

Date:



PRE-WEDDING DINNER AND/OR POST-WEDDING LUNCH

As **optional extras**, you can book a pre-wedding dinner and a post-wedding lunch. Here are some suggestions:

PRE-WEDDING DINNER WITH TAPAS TO SHARE (SEATED). PRICE: 40 €

- Russian salad
- Spanish omelette
- Assortment of Iberian cured meats and cheeses
- Scrambled eggs with Iberian ham, mushrooms, and garlic shoots
- Meatball casserole
- Andalusian-style squid (calamari) rings
- Individual: Nougat candy ice cream with hot chocolate and almond crunchy tile
- Drinks included for 2 hours (beer, house wine, soft drinks, water, and coffee)

PRE-WEDDING DINNER WITH APPETIZERS (STANDING UP). PRICE: 35 €

- Chicken and pork skewers
- Assortment of Iberian cured meats and cheeses
- Assorted croquettes
- Tartlet stuffed with prawn mayonnaise
- Canapé with spicy pork sausage and quail egg
- Drinks included for 2 hours (beer, house wine, soft drinks, water, and coffee)

POST-WEDDING MEAL (SEATED). PRICE: 35 €

Starters:

- Bread with garlic mayonnaise
- House mixed salad
- Cod fritters

Main course:

- Senyoret rice paella with monkfish, prawns, and squid, and chicken rice paella with lean pork and vegetables

Dessert:

- Pineapple Carpaccio with vanilla ice cream
- Drinks included for 2 hours (beer, house wine, soft drinks, water, and coffee)



ROOMS FOR GUESTS

ACCOMMODATION

If you wish to accommodate your wedding guests, we have 22 rooms. If all the rooms are reserved for you and your guests, the schedules and the options are more extensive and flexible for your event.

We offer you special discounts depending on the number of rooms and the nights booked.

Ask us, please!

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HABITACIONES

- **Dirección del Hotel Tossal d'Altea:**

Partida el Pla de Castell, 96
CP: 03590 Altea (Alicante)
Tel. (+34) 966 883 183
info@hoteltossalaltea.com
www.hoteltossalaltea.com

Privacy policy and protection of personal data:

Responsible for the treatment: TOSSAL D'ALTEA SL, with CIF B53247730, and registered office in Altea, Alicante, Avenida La Nucía, 75, CP: 03590, will act as data controller, for the purposes provided in the General Regulation on Data Protection (EU 2016/679). TOSSAL D'ALTEA S.L. is a commercial entity with its own legal personality, duly registered in the Alicante Mercantile Registry, in volume 2119, Folio 54, Sheet A-47939, Inscription 3. Likewise, TOSSAL D'ALTEA S.L. The legal obligation of the appointment of a Data Protection Delegate does not apply to it, as it is not framed within the assumptions of article 37 of the EU Regulation 2016/679, nor has the entity made its appointment on a voluntary basis.

- **Purpose of the treatment:**

The purposes of the processing of personal data of customers are detailed below:

Reception and management of room reservations in a hotel complex and provision of restaurant service; billing for the required service; and sending information related to the activity of the data controller.

- **Personal data collected:**

The client's personal data, stored in the data files of the data controller, are: Name and surname, personal identification number, E-mail, telephone, address and country. The contribution of the personal data of the applicant will be necessary for the provision of the entrusted service, supposing the non-incorporation of the same the impossibility of complying with it.

- **Legitimation:**

The collection of customer data and its subsequent treatment responds to the express consent of the owner of the data, pursuant to article 6.1 a) of the General EU Data Protection Regulation 2016/679. Failure to provide the client's personal data will lead to the impossibility of attending the required service, which has been duly explained in the "Purposes of treatment" section, without any liability being demanded from TOSSAL D'ALTEA S.L. in the event that such personal information has not been provided.

- **Data retention period:**

The personal data collected will be kept for the time strictly necessary for the fulfillment of the requested service, and that responds to the purposes of booking accommodation in a hotel complex or providing restaurant services, although the person responsible for the treatment reserves the right to extend the storage time of the personal information collected up to the prescription periods established in the tax and commercial regulations, as well as those necessary for the attention or filing of claims or legal actions. However, the owner of the data may, at any time, request the cancellation of the data when they are no longer useful for the purpose for which they were obtained.

- **Recipients of the data:**

TOSSAL D'ALTEA S.L. will not transfer personal data of its associates or any other person who has indicated their personal data to any third person, physical or legal, except for those that are imposed by a legal requirement, or had been the object of express consent by the owner of the data, or are strictly necessary for the fulfillment of the treatment purposes. TOSSAL D'ALTEA S.L. will not make any international transfer of data with the personal information collected from its associates or applicants.

- **Rights of the data owner:**

The owner of the data will be, at all times, empowered to exercise their legitimate right of access to the personal data that appears on it in the databases of TOSSAL D'ALTEA S.L. ; request its rectification in case of being inaccurate or outdated; request the cancellation of the same when the treatment has become unnecessary, safe from the legal rights of conservation for the established legal term reserved by the person responsible for the treatment; oppose the processing of your personal data; limit your treatment or request portability to another data controller, for which you must make a written communication to HOTEL TOSSAL D'ALTEA SL, Avenida La Nucía, 75, CP: 03590, ALTEA, ALICANTE, or send an e-mail to the following email address: info@hoteltossalaltea.com, attaching in any case a copy of your ID, NIE, passport or any other document proving your identity. TOSSAL D'ALTEA S.L. You will acknowledge receipt of your request to exercise your rights and will respond to it within the periods established in Regulation 2016/679, using, if possible, the electronic means within your reach.