



MARBELLA CLUB



We celebrate your event!

DISCOVER OUR BANQUETING OFFERINGS

COFFEE BREAKS AND BRUNCH

COCKTAILS AND CANAPÉS

DRINKS

MENUS AND BUFFET

STATIONS

BBQ

PICNIC TAKE AWAY

OPEN BAR

COFFEE Breaks

| COFFEE BREAK 1 | COFFEE BREAK 2 | COFFEE BREAK 3 | COFFEE BREAK 4 | COFFEE BREAK WELLNESS |
|--|--|---|--|--|
| Coffee, milk | Coffee, milk | Coffee, milk | Coffee, milk | Coffee, milk |
| Assorted teas and herbal infusions | Assorted teas and herbal infusions | Assorted teas and herbal infusions | Assorted teas and herbal infusions | Assorted teas and herbal infusions |
| Still and sparkling mineral water | Still and sparkling mineral water | Still and sparkling mineral water | Still and sparkling mineral water | Still and sparkling mineral water |
| Seasonal fruit and vegetable infused water | Seasonal fruit and vegetable infused water | Seasonal fruit and vegetable infused water | Seasonal fruit and vegetable infused water | Seasonal fruit and vegetable infused water |
| | ***** | Fresh juices from our Finca Ana María | Fresh juices from our Finca Ana María | ***** |
| | Assortment of homemade cookies | ***** | ***** | Mixed nuts |
| | Mini pastries | Mixed nuts | Mixed nuts | Assorted hummus and crudités |
| | Seasonal local fruit skewers | Mini sandwiches - ham & cheese, smoked salmon, tomato pesto & olive | Selection of local cheeses, cold cuts | Gazpacho shots |
| | | Yogurt, homemade granola | Mini sandwiches - smoked salmon, chicken with tapenade, zucchini with tomato cream | Energy balls |
| | | French pastries | Assortment of homemade pastries | Seasonal local fruit skewers |
| | | | Seasonal local fruit skewers | |
| EUR 35 | EUR 50 | EUR 70 | EUR 110 | EUR 85 |

Price per person, including service charge · 10 % VAT included · Coffee break refill, 50% of the total price

All our teas and coffees come from sustainable suppliers

BRUNCH

BRUNCH

HOMEMADE BAKERY

Assorted pastries from our bakery · Sourdough bread (classic, seeded, whole wheat) · Pancakes

Accompaniments: Homemade jam · Orange blossom honey · Chocolate spread

COLD

Açaí bowl with fresh fruit · Greek yogurt with honey and nuts · MC smoked salmon bagel

Artisan cheese board · Iberian ham · Focaccia with burrata, confit tomato, and olive oil

Roast beef with whole grain mustard · Endive salad with avocado and citrus · Hummus

EGGS & HOT DISHES

Eggs Benedict · Scrambled eggs · Shakshuka with poached egg and labneh · Omelette made to order

Brioche toasts · Sausages and bacon

DESSERTS

Creamy berry cheesecake · MC chocolate mousse

Pavlova with strawberries · Fresh seasonal fruit

EUR 150

Price per person, including service charge · 10% VAT included · Minimum 50 pax · 120 minutes

Including: water, soft drinks and house wines

Enhance your selection with our Stations section

COCKTAILS *and canapés*

CANAPÉS 1

Seasonal fruit gazpacho,
sunflower seeds, olive powder (V)

Pear hummus,
crispy pita (V)

Goat cheese bonbon,
toasted pistachios

Mini salmon & cheese quiche

Assorted croquettes

EUR 95

CANAPÉS 2

Iberian ham,
cristal bread, tomato

Smoked salmon,
black bread, trout caviar

Tomato tartare toast,
seasonal fruit

Roasted aubergine,
tomato chutney (V)

Assorted croquettes

Crispy prawns, basil

Marinated chicken skewer,
satay sauce

EUR 135

CANAPÉS 3

Steak tartare,
crispy potato

Salmon rosette, trout caviar

Almadraba tuna tartare toast

Roasted pumpkin toast,
Gorgonzola, green apple (V)

Foie "Bikini", spiced bread

Crispy asparagus, curry (V)

Mini salmon and cheese quiche

Mushroom and truffle croquettes

Beef skewer, fine herbs

EUR 150

Price per person · 10% VAT included · 120 minutes

Including: water, soft drinks and house wines

Premium wine package available with a supplement of **EUR 25** per person

DRINKS

Package

DELUXE

CAVA

Rovellats Gran Reserva

CHOOSE BETWEEN WHITE OR ROSÉ WINE:

WHITE WINE

Nekeas · Viura & Chardonnay, D.O. Navarra

or

Albamar, Albariño, Rías Baixas

ROSÉ WINE

La Rosa D.O. Penedés

RED WINE

Viña Alberdi Reserva · Tempranillo, D.O.Ca. La Rioja

or

Conde de San Cristóbal · D.O. Ribera del Duero

EUR 60

PREMIUM

CHOOSE BETWEEN CHAMPAGNE OR ROSÉ WINE:

CHAMPAGNE

Comte de Montaigne Brut Grande Réserve

ROSÉ WINE

Château Sainte-Marguerite · A.O.C. Provence

WHITE WINE

Blas Muñoz · Chardonnay, D.O. La Mancha

or

Finca La Colina · Sauvignon Blanc, D.O. Rueda

RED WINE

Valenciso Reserva · D.O.Ca. Rioja

or

Laderas del Norte · D.O. Ribera del Duero

EUR 85

EL PATIO

MENU 1

STARTERS TO SHARE

Roasted aubergine, piquillo peppers, ricotta, pine nuts · Fattoush salad, tomato, cucumber, crispy aubergine

MAIN COURSE TO CHOOSE

Wagyu marucha, chimichurri, roasted potato **or** Roasted gilthead sea bream loin, horseradish, potato cream **or** Parmigiana, pesto, tomato

DESSERT TO SHARE

Chocolate Nemesis · Pain perdu, vanilla ice cream

EUR 130

MENU 2

STARTERS TO SHARE

Babaganoush, pomegranate, za'atar bread · Burrata, grilled fruit, Iberian ham · Watermelon salad, Kalamata olives, feta, mint

MAIN COURSE TO CHOOSE

Marucha de Wagyu, chimichurri, patata asada **or** Lomo de dorada asada, rábano picante, crema de patata **or** Parmigiana, pesto, tomato

DESSERT TO SHARE

Tiramisu · Pain perdu

EUR 145

The menu selection can be made up to 72 hours before the event
Price per person · 10% VAT included · 120 minutes · Deluxe wine package included

GRILL

3 COURSE MENU

STARTER TO CHOOSE

Spinach and ricotta ravioli, tomato **or** Goat cheese salad **or** Tomato tartare

MAIN COURSE TO CHOOSE

Sea bass loin, sautéed vegetables **or** Beef sirloin, truffle sauce **or** Glazed aubergine

DESSERT TO CHOOSE

Chocolate mousse **or** Cheesecake **or** Roasted pineapple

EUR 175

4 COURSE MENU

STARTER TO CHOOSE

Lobster salad **or** Escoffier consommé

SECOND COURSE TO CHOOSE

Lobster ravioli, seafood cream **or** Beetroot carpaccio, cashew cream

MAIN COURSE TO CHOOSE

Sea bass loin **or** Beef tournedos **or** Vegetable risotto

DESSERT TO CHOOSE

Chocolate mousse **or** Apple Tarte Tatin **or** Roasted pineapple

EUR 215

The menu selection can be made up to 72 hours before the event
Price per person · 10% VAT included · 120 minutes · Deluxe wine package included

MC BEACH

MENU

STARTER TO CHOOSE

Mediterranean salad, tomato, Kalamata olives, pine nuts, feta

or

Tuna tartare

or

Spinach salad

MAIN COURSE TO CHOOSE

Turbot, baby vegetables

or

Creamy rice, vegetables

or

Beef sirloin

DESSERT TO CHOOSE

Ferrero cake

or

Red berry pavlova

EUR 150

The menu selection can be made up to 72 hours before the event
Price per person · 10% VAT included · 120 minutes · Deluxe wine package included

MC BEACH *Buffet*

BUFFET

COLD STATION

Melon with cured ham
Caesar salad
Mediterranean salad
Seabass ceviche
Quinoa salad
Tomato salad with tuna belly
Octopus pipirrana (Andalusian-style salad)
Seafood salad
Russian salad
Andalusian gazpacho
Boiled prawns

HOT STATION

Mixed fried fish
Roteña-style corvina (meagre fish)
Grilled sardine skewers (espeto)
Salt-baked fish
Paella
Beef tenderloin cooked in the Josper oven
Marinated cauliflower cooked in the Josper oven
Grilled vegetables from our garden
Baked potato with chimichurri
Padrón peppers

DESSERTS

Ferrero cake
Pavlova with red berries and strawberry coulis
Fresh seasonal fruit
Chocolate mousse cup

EUR 190

BEACH CLUB

MENU

STARTER TO CHOOSE

Prawn cocktail, avocado, cocktail sauce

or

Seasoned tuna tartare

or

Tijuana Caesar salad, Cajun chicken, red onion

MAIN COURSE TO CHOOSE

Sea bass loin Bilbaína style

or

Grilled beef sirloin, crushed potatoes

or

Garden style pasta, semi-dried tomatoes, capers, basil

DESSERT TO CHOOSE

Cheesecake

or

Strawberries, cream

EUR 150

The menu selection can be made up to 72 hours before the event
Price per person · 10% VAT included · 120 minutes · Deluxe wine package included

BEACH CLUB *Buffet*

BUFFET

COLD DISHES & SALADS

Guacamole, tortilla chips, crudités
Tomato salad, olives, mozzarella (V)
Roasted vegetable salad, piquillo peppers
Garden lettuce salad, grilled fruit, almonds
Caesar salad, Cajun chicken, croutons
Prawn cocktail, pineapple, lettuce, cocktail sauce
Seafood salad, green apple, pipirrana

CREATE YOUR OWN SALAD

Mix of lettuces, tomato, cucumber, peppers, carrot, beetroot, corn, hearts of palm, olives, vinaigrettes

FISH & SEAFOOD

Half-boiled lobster
Natural prawns
Steamed Norway lobsters
Sea bass ceviche
Tuna tartare
Sea bass tiradito

FROM THE GRILL

Grilled octopus, paprika oil
Prawn skewer, garlic, parsley
Sea bass fillet
Beef entrecôte, chimichurri
Lamb chops

HOT DISHES

Beef Wellington
Roasted free-range chicken, rosemary
Roasted salmon, fine herbs
Roasted potatoes
Grilled vegetables

DESSERTS

Passion fruit pavlova
Creamy chocolate dessert
Cheesecake
Baked apple tart
Banana sponge cake, rum-stewed banana
BBQ roasted pineapple, coconut cream
Seasonal fruit skewer

EUR 190

VEGETARIAN

MENU

STARTER TO CHOOSE

Chilled cantaloupe melon cream with a hint of anise **or** Chilled pumpkin cream, crispy almonds **or** Gazpacho

FIRST COURSE TO CHOOSE

Vegetarian salad, cheese, walnuts **or** Selection of grilled vegetables **or** Cheese soufflé

MAIN COURSE TO CHOOSE

Vegetable lasagna · Mushroom crêpe, béchamel **or** Sorrentino stuffed with ricotta cheese and spinach, tomato and basil sauce

DESSERT TO CHOOSE

EUR 150

The menu selection can be made up to 72 hours before the event
Price per person · 10% VAT included · 120 minutes · Deluxe wine package included

STATIONS

EXTRA STATIONS

Iberian platter, cheese selection · **EUR 30**

Iberian ham carver · **EUR 1.500**

Cocktail station (3 cocktails + 1 NoLo) · **EUR 60** 1h / **EUR 85** 2h

Sushi station · **EUR 55**

Oysters station · **EUR 40**

BBQ

BBQ SELECTION: MEAT, FISH OR VEGETARIAN:

TO START

Tomato, cucumber, feta salad · Tomato, onion salad · Caramelized onion hummus
Roasted carrots, honey · Stuffed baby lettuces · Grilled vegetables · Roasted potatoes · Corn on the cob

MEAT BBQ

Free-range chicken · Pork ribs · Wagyu burger · Beef sirloin · Chistorra sausage, blood sausage

FISH BBQ

Grilled sea bass · Grilled octopus leg · Tiger prawns · Monkfish and prawn skewer · Sardines (seasonal)

VEGETARIAN BBQ

Grilled avocados · Green asparagus, romesco sauce · Roasted cauliflower steak · Glazed aubergines · Halloumi skewer

DESSERTS

Tiramisu · Chocolate cake · Crema catalana · Banana sponge cake · Seasonal fruit skewers

EUR 275

PICNIC

Take away

STANDARD PICNIC

Homemade cookies
Seasonal fruit piece
Sandwich or wrap
(roast beef, smoked salmon or vegetarian)
Two pieces of pastry
Fruit juice
Water 33 cl

EUR 50

PREMIUM PICNIC

Homemade cookies
Seasonal fruit piece
Bag of crisps
Iberian ham and tomato sandwich
Smoked salmon sandwich
Chicken and avocado wrap
Two pieces of pastry
Natural yoghurt
Fruit juice
Water 33 cl

EUR 70

OPEN BAR

Deluxe

GIN

Larios
Tanqueray
Bombay Sapphire

VODKA

Stolichnaya
Absolut

RUM

Bacardi
Brugal Añejo
Havana 7

WHISKY

Famous Grouse
Red Label
Dewar's White Label

TEQUILA

Casamigos Reposado
Don Julio Silver

OTHER LIQUEURS

Amaretto
Baileys
Pacharán

1 hour, **EUR 50** / 2 hours, **EUR 85**
Price per person · 10% VAT included

OPEN BAR

Premium

GIN

Tanqueray Ten
Hendrick's
Gin Mare

VODKA

Belvedere
Grey Goose

RUM

Barceló Imperial
Matusalem 15
Zacapa 23

WHISKY

Black Label
Chivas 12
Macallan 12

TEQUILA

Don Julio Reposado
Patron Reposado

OTHER LIQUEURS

Amaretto
Baileys
Pacharán

1 hour, **EUR 70** / 2 hours, **EUR 105**
Price per person · 10% VAT included

Marbella Club Hotel, Golf Resort & Spa

Bulevar Príncipe Alfonso von Hohenlohe, s/n, 29602 Marbella, Málaga, España

Teléfono (+34) 952 822 211 marbellaclub.com