



**COFFEE BREAKS
AND BRUNCH**

**BBQ, TAPAS
AND PICNIC**

MENUS

STATIONS

BUFFET

**DRINKS, COCKTAILS
AND CANAPÉS**

Breakfast station

Full breakfast offer at the Grill

The opening of the venue before 7.30AM bears a fixed charge of EUR 600 per day

Coffee breaks

COFFEE BREAK 1

Coffee, milk, hot water
Assorted teas & infusions
Still & sparkling mineral water

EUR 20

COFFEE BREAK 2

Coffee, milk, hot water
Assorted teas & infusions
Still & sparkling mineral water
Biscuits & cookies

EUR 25

COFFEE BREAK 3

Coffee, milk, hot water
Assorted teas & infusions
Still & sparkling mineral water
Pastries
Fresh juices
Seasonal fruit

EUR 35

COFFEE BREAK 4

Coffee, milk, hot water
Assorted teas & infusions
Still & sparkling mineral water
Pastries
Fresh juices
Seasonal fruit
Soft drinks
Sandwich

EUR 40

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



Buffet brunch

Pastries	Wellington sirloin	Assorted cold meat 4 types
Toast and bread	Creamed spinach	Potato salad
Pancake	Smoked salmon	Mixed seafood
2 cakes	Serrano ham with melon	Roasted pepper salad
Scramble eggs	Prawns with avocado	Rice and vegetable salad
Bacon	Aparagus	Fresh pasta salad
Sausages	Cold poche salmon	Anchovies in vinegar
Tomato and vegetables	Sea bass 'roteña' style	Tuna taco with peppers
Spanish omelette	Crayfish and king prawns	

EUR 110

Price per person, including service charge · 10 % VAT included · Minimum 25 pax.
Including: Fresh Juices, coffees and teas. Please, select a beverage package to complete this offer.



Stations

EXTRA STATIONS

Iberian platter & cheese variety · **EUR 30**

Serrano ham carver + 6/7kg ham · Upon request

Mojito & Sau Sau cocktail station · **EUR 30**

Premium Gin & tonic cocktail station · **EUR 40**

Sushi station · **EUR 40**

Oysters station · **EUR 25**

Min 30 pax

ADDITIONAL OFFERINGS

Romantic dinner in the pier

Rental fee EUR 1000 + menú, from EUR 150 p/person

Drinks not included

Food truck

Rental fee EUR 750 /day · Food and drink packages:

Sweet table · EUR 20 / Juice station · EUR 15

Price per person and hour · 10% VAT included



BBQ Buffet

CREATE YOUR OWN SALAD

Lettuce
Curly endive
Arugula
Tomato
Cucumber
Carrot
Onion
Sweet corn
Boiled egg
Green beans
Guacamole

MIXED SALADS AND COLD DISHES

Rice salad
'Pipirrana' with tuna salad
Pasta salad
Potato, egg and tuna salad
Serrano ham with melon
Pepper salad
Avocado with prawns
King prawns
Asparagus
Smoked salmon

GRILL

Grilled sea bass
Sirloin steak
Grilled chicken
Lamb chop
Hamburger
Turkey skewer ras el hanout
Black pudding
Chorizo

EXTRAS

Vegetable panaché
Baked potatoes

SAUCES

Bearnaise
Argentinian
Diabla

DESSERTS

Dessert selection

EUR 190

WHITE WINE · **Nekeas** · Chardonnay, Navarra / **Marqués de Riscal** · Sauvignon Blanc, Rueda

RED WINE · **Viña Alberdi Reserva** · Tempranillo, La Rioja / **Conde de San Cristóbal** · Ribera del Duero

CAVA · **Rovellats** | DRINKS · National beer, soft drinks, coffee and tea

Price per person · 10% VAT included



Premium BBQ buffet

CREATE YOUR OWN SALAD

Lettuce
Curly endive
Arugula
Tomato
Cucumber
Carrot
Onion
Sweet corn
Boiled egg
Green beans
Guacamole

MIXED SALADS AND COLD DISHES

Rice salad
'Pipirrana' with tuna salad
Pasta salad
Potato, egg and tuna salad
Serrano ham with melon
Pepper salad
Avocado with prawns
Lobster
Crayfish
King prawns
Asparagus
Smoked salmon

GRILL

Grilled sea bass
Sirloin steak
Sirloin
Grilled chicken
Lamb chop
Hamburger
Turkey skewer ras el hanout
Black pudding
Chorizo

EXTRAS

Vegetable panaché
Baked potatoes

SAUCES

Bearnaise
Argentinian
Diabla

DESSERTS

Dessert selection

EUR 250

WHITE WINE · **Nekeas** · Chardonnay, Navarra / **Marqués de Riscal** · Sauvignon Blanc, Rueda

RED WINE · **Viña Alberdi Reserva** · Tempranillo, La Rioja / **Conde de San Cristóbal** · Ribera del Duero

CAVA · **Rovellats** | DRINKS · National Beer, Soft Drinks, Coffee and Tea

Price per person · 10% VAT included



Tapas

STANDARD

Loin cane and manchego cheese

Consomme scoffier

Salmon tartare with mustard in grain

Tuna tartare with avocado mousse

Mussels with spicy pipirrana

Spanish omelette with green mayonnaise

Puchero, ham and chicken croquette

Victorian anchovies

Prawns with spinach

Honey duck with caramelised onion

EUR 10/tapa

PREMIUM

Lobster cream with toasted sesame

Prawn salad with watermelon and tuna cream

Galician octopus with creamy cachelos

Creamy iberian pureé with red prawn

Creamy mushroom and truffle risotto

Turbot quenelle

Parmesan cheese soufle

Meat tartare in roastik potatoes

Fillets of sole prince alfonso style

Duck foie-gras bikini

Duck liver with catalan style bread

EUR 15/tapa

EXTRAS

Dutch Meat Grills:
Sirloin / chistorra / curry chicken skewer /
ketta hamburger

Chef: EUR 150 per hour
EUR 40 per person per hour

Dutch fish grills:
Tuna, king prawns, sea bass

Chef: EUR 150 per hour
EUR 50 per person per hour

Price per person · 10% IVA included
Please, select a drink package to complete our offer.



Picnic

PICNIC

Cereal bar

Piece of fruit

Sandwich or wrap
(roast beef, smoked salmon or vegetarian/vegan)

Two pieces of pastries

Fruit juice (bottle)

Water, 33ml

EUR 40

PICNIC PREMIUM

Cereal bar

Piece of fruit

Small bag of crisps

Iberian ham with tomato sandwich
(or vegetarian/vegan option)

Smoked salmon sandwich
(or vegetarian/vegan option)

Chicken with avocado wrap
(or vegetarian/vegan option)

Two pieces of pastries

Actimel yogurt

Fruit juice (bottle), soft drink or beer

Water, 33ml

EUR 60

Price per person and service · 10% VAT included



Buffet

BUFFET PREMIUM 1

Serrano ham with melon
 Andalusian gazpacho
 Pasta salad with
 Smoked salmon and cherry tomato
 Spanish omelette
 Fish 'rotea' style
 Boneless roast chicken
 Seasonal fruit
 Assorted cakes

BUFFET PREMIUM 2

Salmorejo with iberian ham
 Tropical tomato salad
 With mozzarella
 Grilled salmon
 Roast beef
 Mixed paella
 Assorted cake and mousse
 Selection of paties

BUFFET 1

Red pepper salad
 Couscous salad
 Burrata antipasto
 Salmon and cheese
 Mini sandwich
 Iberian ham
 Mini sandwich
 Fresh pasta
 Selection of small desserts
 Chocolate mousse

BUFFET 2

Seafood pipirrana
 Hummus
 Potato salad
 Chicken and lettuce mini sandwich
 Vegetarian mini sandwich
 Spinach and ricotta ravioli
 Chicken sautéed with mushrooms

BUFFET EUR 75 · BUFFET PREMIUM EUR 100

Price per person and service - 10% VAT included - Minimum 25 people.
 House wines, national beers, water, soft drinks, juices, coffee and tea included



Beach Club buffet

STARTERS

Green salads

Mixed salads

Serrano ham with melon

Boiled asparagus

Poached salmon

Salmon smoked

Hummus / taboulé / babaganoush

Seafood:

Lobster, crayfish y king prawns

Nachos with guacamole

Prawns with guacamole

HOT

Fish 'roteña' style

Paella

Dish of the day

Assorted vegetables

Varied 'fritura'

Grilled meat

Grilled fish

DESSERTS

Cheese selection

Assorted pastries

Fruits

Mousse

Ice cream selection

EUR 130

Price per person · 10% VAT included
Please, select a drink package to complete our offer



Three course menu

CANAPÉS INCLUDED IN ALL MENUS

Spoon of tuna tartare · Samon rosette · Chicken satay · Lobster croquettes · King prawn skewer · Glass of salmorejo with ham

MENU 1

Cold tomato crema

Fresh cheese and basil

Loin of sea bass

Beans and spinach sauteed

Coco bavaroise

Raspberries

Coffee, tea and mignardises

MENU 2

Sweet corn cream

Crunchy apple

Tenderloin noisettes

‘Colmenillas’ sauce

Brownie with nuts

Banana cinnamon stew

Coffee, tea and mignardises

MENU 3

Mushroom cream

Tartufata

Duck magret

Port sauce and candied fruit

Crispy cake three chocolate

Coffee, tea and mignardises

EUR 185

WHITE WINE · **Nekeas** · Chardonnay, D.O. Navarra / **Marqués de Riscal** · Sauvignon Blanc, D.O. Rueda

RED WINE · **Viña Alberdi Reserva** · Tempranillo, D.O. Ca. La Rioja / **Conde de San Cristóbal** · D.O. Ribera del Duero

Lunch and dinner · Price per person · 10% VAT included

House wines, national beer, water, soft drinks, juices, coffee and tea included during lunch and dinner

Premium wine package available at an additional cost, EUR 10 per person



Four courses menu

CANAPÉS INCLUDED IN ALL MENUS

Salmon with Caviar on Black Bread · Spoons of Tuna Tartare · Seafood Tartleta with Guacamole
Truffle Croquettes · Iberian Ham Croquettes · Chicken Satay

MENU 1

Pastinaca cream
crunchy apple

Lobster and watermelon salad
tuna cream

Loin of turbot
baby spinach and seafood vinaigrette

Cappuccino coffee cream

Coffee, tea and mignardises

MENU 2

Lobster cream tarragon

Land and sea salad

Pintada y king prawns

Trout eggs

Duck magret

Port sauce and candied fruit

Crispy cake three chocolate

Coffee, tea and mignardises

MENU 3

Cod carpaccio

Arugula and toasted pine nuts

Lobster ravioli

Tomato and basil

Beef tenderloin roast

Black truffle sauce

Cheesecake oreo and raspberries

Coffee, tea and mignardises

EUR 225

WHITE WINE · **Nekeas** · Chardonnay, D.O. Navarra / **Marqués de Riscal** · Sauvignon Blanc, D.O. Rueda

RED WINE · **Viña Alberdi Reserva** · Tempranillo, D.O. Ca. La Rioja / **Conde de San Cristóbal** · D.O. Ribera del Duero

Lunch and dinner - Price per person - 10% VAT included

House wines, national beer, water, soft drinks, juices, coffee and tea included during lunch and dinner

Premium wine package available at an additional cost, EUR 10 per person



Vegetarian menu

STARTERS

Cold tomato cream with fresh cheese and basil

Anise perfumed cold melon cream

Cold pumpkin cream with crunchy almonds

Gazpacho · cold

Ajoblanco · cold

Pumpkin crema

Mushroom cream

Asparagus · cold

Broccoli cream

Spinach cream

Salsifies cream

FIRST COURSES

Vegetarian salad

With cheese and nuts

Selection of grilled vegetables

Selection of cold pickled vegetables

Mushroom ravioli

Spinach and cheese ravioli

Vegetable cannelloni

Braised endives

Cheese soufflé

MAIN COURSES

Vegetable lasagna

Spinach sauteed with raisins and pine nuts

Mushroom crepe with bechamel

Warm asparagus

Sorrentino stuffed with ricota cheese and spinach in tomato and basil sauce

Grilled asparagus

Grilled mushrooms

Grilled vegetables

Three course menu, **EUR 150** · Four course menu, **EUR 180**



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	COCKTAIL AND CANAPÉS	DRINKS PACKAGE	OPEN BAR	PREMIUM OPEN BAR	

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Cocktail and canapés

COCKTAIL 1

House wines
National beer
Still water
Sparkling water
Soft drinks
Juices

EUR 45

COCKTAIL 1 & 2

Truffle croquettes
Salmon with trout caviar on black bread
Manchego cheese

EUR 75

COCKTAIL 1 & 3

Truffle croquettes
Salmon with trout caviar on black bread
Iberian loin
Chicken satay
Serrano ham and cheese tartlet
Fresh ronda cheese skewer with
Tomato and basil
Salmorejo shot
Guacamole and lobster tartlet

EUR 105

COCKTAIL 1 & 4

Truffle croquettes
Salmon with trout caviar on black bread
Iberian ham toast
Chicken satay
Serrano ham and cheese tartlet
Fresh ronda cheese skewer with tomato and basil
King prawn skewer with mushroom powder
Lobster croquettes
Tuna tartare in a spoon
Steak tartar with crispy potatoes
Feta cheese and tomato skewer with tapenade
Foie-gras with quince and crunchy almonds
Spring roll

EUR 130

Price per person · 120 minutes service · 10% VAT included



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	COCKTAIL AND CANAPÉS	DRINKS PACKAGE	OPEN BAR	PREMIUM OPEN BAR	

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Drinks package

STANDAR

Still water
 Sparkling water
 Soft drinks
 Juices
 Coffee
 Tea

EUR 25

DELUXE

WHITE WINE

Nekeas · Chardonnay, D.O. Navarra

o

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

RED WINE

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

o

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

CAVA

Rovellats

National beer

Soft drinks

Coffee and tea

EUR 60

PREMIUM

WHITE WINE

Blas Muñoz · Chardonnay, D.O. La Mancha

o

Fransola · Sauvignon Blanc, D.O. Penedés

RED WINE

Valenciso REse · D.O.Ca. Rioja

o

Laderas del Norte · D.O. Ribera del Duero

ROSÉ WINE

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

CHAMPAGNE

Perrier Jouët

EUR 70

Price per person · 10% VAT included



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINK AND COCKTAILS
	COCKTAIL AND CANAPÉS	DRINKS PACKAGE	OPEN BAR	PREMIUM OPEN BAR	

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Open bar

GIN	VODKA	RUM	WHISKY	OTHER LIQUEURS
Larios	Smirnoff	Bacardi	Ballantine's	Amaretto
Gordon's	Stolichnaya	Havana 7	Johnnie Walker	Bailey's
Bombay	Absolut	Brugal Añejo	Red Label & White Label	Cointreau
Beefeater	Bacardi	Cacique 500	J&B	José Cuervo Reposado
		Barceló Imperial		Père Magloire
				Pacharán

1 hour, **EUR 40** / 2 hours, **EUR 75**
 Price per person · 10% VAT included



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	COCKTAIL AND CANAPÉS	DRINK PACKAGES	OPEN BAR	PREMIUM OPEN BAR	

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Premium open bar

GIN

Tanqueray Ten
Hendrick's
Martin Miller's
Beefeater 24
Citadelle
G'Vine
Monkey

VODKA

Belvedere
Beluga
Grey Goose
Ciroc
Stonichlaya Elit

RUM

Bacardi 8
Brugal Añejo
Matusalem
Cacique 500
Havana 7
Barceló Imperial

WHISKY

Chivas Regal
Johnnie Walker
Black & Gold Label
Cardhu
Talisker 12
Glenfiddich
Macallan 12
Jack Daniel's

SOLERA BRANDY GRAN RESERVA

Carlos I
Lepanto
Duque de Alba
Larios 1866

GRAPPA

Grappa
Di Biserno

COGNAC & ARMAGNAC

Hennessy VSOP
Rémy Martin VSOP
Armagac Saint Vivant

1 hour, **EUR 60** / 2 hours, **EUR 95**
Price per person · 10% VAT included





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