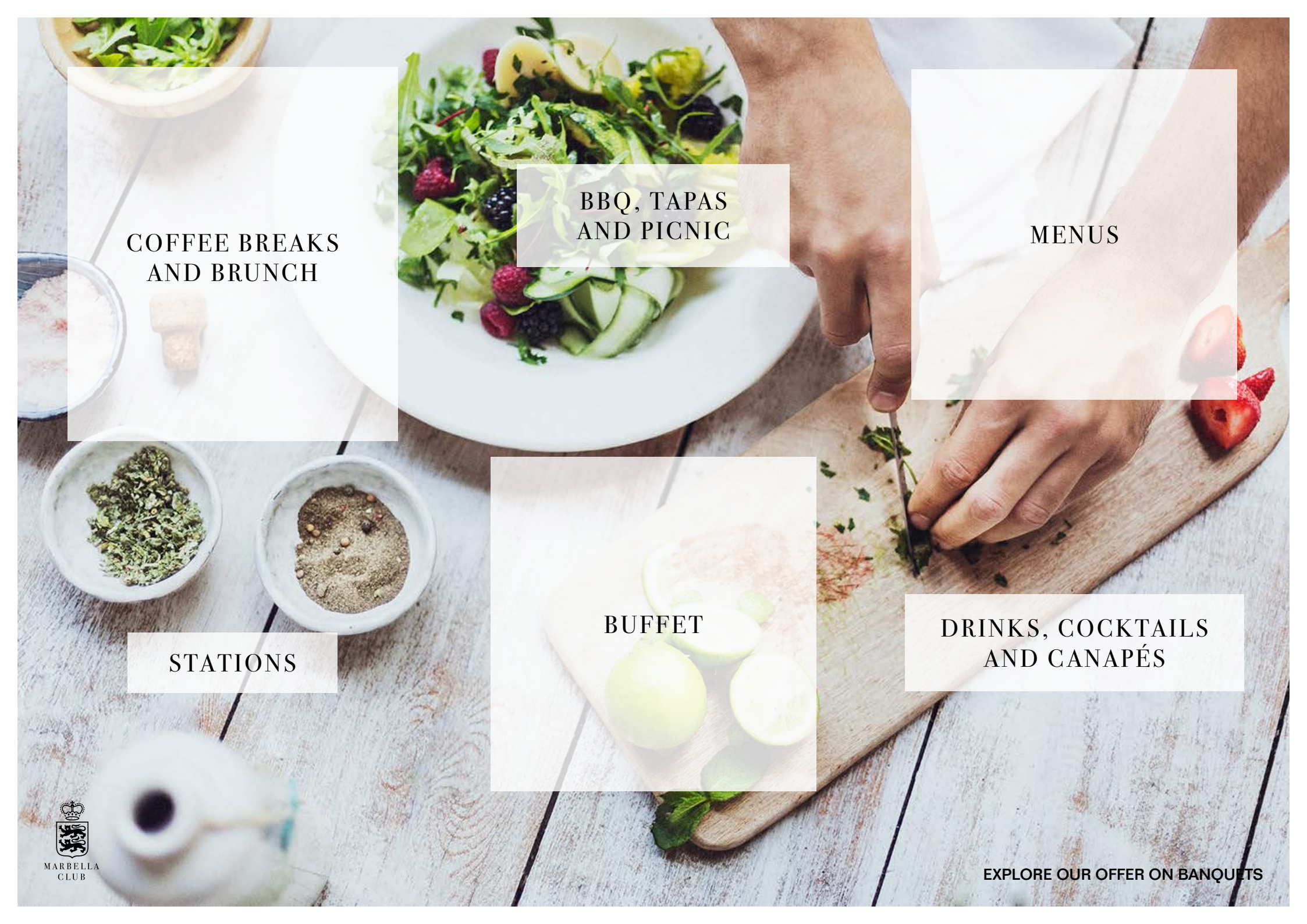




COFFEE BREAKS
AND BRUNCH

BBQ, TAPAS
AND PICNIC

MENUS

STATIONS

BUFFET

DRINKS, COCKTAILS
AND CANAPÉS

COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
		COFFEE BREAKS	BRUNCH BUFFET		


[HOMEPAGE](#)

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 BREAK 2	COFFEE BREAK 3	COFFEE BREAK 4
Coffee, milk, hot water	Coffee, milk, hot water	Coffee, milk, hot water	Coffee, milk, hot water
Assorted teas & infusions	Assorted teas & infusions	Assorted teas & infusions	Assorted teas & infusions
Still & sparkling mineral water	Still & sparkling mineral water	Still & sparkling mineral water	Still & sparkling mineral water
	Biscuits & cookies	Pastries	Pastries
		Fresh juices	Fresh juices
		Seasonal fruit	Seasonal fruit
			Soft drinks
			Sandwich
EUR 20	EUR 25	EUR 35	EUR 40

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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
		COFFEE BREAKS	BRUNCH BUFFET		

Buffet brunch

← HOMEPAGE

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

[← HOMEPAGE](#)

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

Price per person and hour · 10% VAT included



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	BBQ BUFFET	BUFFET BARBACOA PREMIUM	TAPAS	PICNIC	

← HOMEPAGE

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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	BBQ BUFFET	PREMIUM BBQ BUFFET	TAPAS	PICNIC	

← HOMEPAGE

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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	BBQ BUFFET	PREMIUM BBQ BUFFET	TAPAS	PICNIC	


[HOMEPAGE](#)

Tapas

STANDARD	PREMIUM	EXTRAS
Loin cane and manchego cheese	Lobster cream with toasted sesame	Dutch Meat Grills:
Consome scoffier	Prawn salad with watermelon and tuna cream	Sirloin / chistorra / curry chicken skewer / ketta hamburger
Salmon tartare with mustard in grain	Galician octopus with creamy cachelos	
Tuna tartare with avocado mousse	Creamy iberian pureé with red prawn	Chef: EUR 150 per hour EUR 40 per person per hour
Mussels with spicy pipirrana	Creamy mushroom and truffle risotto	
Spanish omelette with green mayonnaise	Turbot quenelle	Dutch fish grills:
Puchero, ham and chicken croquette	Parmesan cheese soufflé	Tuna, king prawns, sea bass
Victorian anchovies	Meat tartare in roastik potatoes	Chef: EUR 150 per hour EUR 50 per person per hour
Prawns with spinach	Fillets of sole prince alfonso style	
Honey duck with caramelised onion	Duck foie-gras bikini	
EUR 10 /tapa	Duck liver with catalan style bread	
	EUR 15 /tapa	

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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	BBQ BUFFET	PREMIUM BBQ BUFFET	TAPAS	PICNIC	


[HOMEPAGE](#)

Picnic

PICNIC
Homemade biscuits
Piece of fruit
Sandwich or wrap (roast beef, smoked salmon or vegetarian/vegan)
Two pieces of pastries
Fruit juice (bottle)
Water, 33ml
EUR 50

PICNIC PREMIUM
Homemade biscuits
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
Plain yoghurt (or flavoured)
Fruit juice (bottle), soft drink or beer
Water, 33ml
EUR 70

Price per person and service · 10% VAT included



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
		BUFFET	BUFFET BEACH CLUB		

Buffet

← HOMEPAGE

BUFFET PREMIUM 1	BUFFET PREMIUM 2	BUFFET 1	BUFFET 2
Serrano ham with melon	Salmorejo with iberian ham	Red pepper salad	Seafood pipirrana
Andausian gazpacho	Tropical tomato salad	Couscous salad	Hummus
Pasta salad with	With mozzarella	Burrata antipasto	Potato salad
Smoked salmon and cherry tomato	Grilled salmon	Salmon and cheese	Chicken and lettuce mini sandwich
Spanish omelette	Roast beef	Mini sandwich	Vegetarian mini sandwich
Fish ´roteña´ style	Mixed paella	Iberian ham	Spinach and ricotta ravioli
Boneless roast chicken	Assorted cake and mousse	Mini sandwich	Chicken sautéed with mushrooms
Seasonal fruit	Selection of paties	Fresh pasta	
Assorted cakes		Selection of small desserts	
		Chocolate mousse	

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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
		BUFFET	BUFFET BEACH CLUB		

[← HOMEPAGE](#)

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	MENU 2	MENU 3
Cold tomato crema	Sweet corn cream	Mushroom cream
Fresh cheese and basil	Crunchy apple	Tartufata
Loin of sea bass	Tenderloin noisettes	Duck magret
Beans and spinach sauteed	‘Colmenillas’ sauce	Port sauce and candied fruit
Coco bavaoise	Brownie with nuts	Crispy cake three chocolate
Raspberries	Banana cinnamon stew	Coffee, tea and mignardises
Coffee, tea and mignardises	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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	THREE COURSE MENUS	FOUR COURSES MENUS	VEGETARIAN MENUS		

← HOMEPAGE

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	MENU 2	MENU 3
Pastinaca cream crunchy apple	Lobster cream tarragon	Cod carpaccio
Lobster and watermelon salad tuna cream	Land and sea salad	Arugula and toasted pine nuts
Loin of turbot baby spinach and seafood vinaigrette	Pintada y king prawns	Lobster ravioli
Cappuccino coffee cream	Trout eggs	Tomato and basil
Coffee, tea and mignardises	Duck magret	Beef tenderloin roast
	Port sauce and candied fruit	Black truffle sauce
	Crispy cake three chocolate	Cheesecake oreo and raspberries
	Coffee, tea and mignardises	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



COFFEE BREAKS AND BRUNCH	STATIONS	BBQ, TAPAS AND PICNIC	BUFFET	MENUS	DRINKS AND COCKTAILS
	THREE COURSE MENUS	FOUR COURSE MENUS	VEGETARIAN MENUS		


[HOMEPAGE](#)

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	

[← HOMEPAGE](#)

Cocktail and canapés

COCKTAIL 1	COCKTAIL 1 & 2	COCKTAIL 1 & 3	COCKTAIL 1 & 4
House wines	Truffle croquettes	Truffle croquettes	Truffle croquettes
National beer	Salmon with trout caviar on black bread	Salmon with trout caviar on black bread	Salmon with trout caviar on black bread
Still water	Manchego cheese	Iberian loin	Iberian ham toast
Sparkling water		Chicken satay	Chicken satay
Soft drinks		Serrano ham and cheese tartlet	Serrano ham and cheese tartlet
Juices		Fresh ronda cheese skewer with Tomato and basil	Fresh ronda cheese skewer with tomato and basil
		Salmorejo shot	King prawn skewer with mushroom powder
		Guacamole and lobster tartlet	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 45	EUR 75	EUR 105	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	

← HOMEPAGE

Drinks package

STANDAR	DELUXE	PREMIUM
Still water	WHITE WINE	WHITE WINE
Sparkling water	Nekeas · Viura & Chardonnay, D.O. Navarra	Blas Muñoz · Chardonnay, D.O. La Mancha
Soft drinks	Albamar, Albariño, Rías Baixas	Finca la Colina · Sauvignon Blanc, D.O. Rueda
Juices	RED WINE	RED WINE
Coffee	Viña Alberdi Reserva · Tempranillo, D.O.Ca. La Rioja	Valenciso REse · D.O.Ca. Rioja
Tea	Conde de San Cristóbal · D.O. Ribera del Duero	Laderas del Norte · D.O. Ribera del Duero
	CAVA	*Rosé wine may be selected instead of white, if preferred:
	Rovellats Gran Reserva	ROSÉ WINE
	National beer	Château Sainte-Marguerite · A.O.C. Provence
	Soft drinks	CHAMPAGNE
	Coffee and tea	Comte de Montaigne But Grande Reserve
EUR 25	EUR 70	EUR 95

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	

Open bar

← HOMEPAGE

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 50** / 2 hours, **EUR 85**
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	

[← HOMEPAGE](#)

Premium open bar

GIN	VODKA	RUM	WHISKY
Tanqueray Ten	Belvedere	Bacardi 8	Chivas Regal
Hendrick's	Beluga	Brugal Añejo	Johnnie Walker Black & Gold Label
Martin Miller's	Grey Goose	Matusalem	Cardhu
Beefeater 24	Cîroc	Cacique 500	Talisker 12
Citadelle	Stonichlaya Elit	Havana 7	Glenfiddich
G'Vine		Barceló Imperial	Macallan 12
Monkey			Jack Daniel's
SOLERA BRANDY GRAN RESERVA		GRAPPA	COGNAC & ARMAGNAC
Carlos I		Grappa	Hennessy VSOP
Lepanto		Di Biserno	Rémy Martin VSOP
Duque de Alba			Armagac Saint Vivant
Larios 1866			

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