



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 30**

#### COFFEE BREAK 4

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

**EUR 35**

Price per person and service · 10 % VAT included  
Coffee break reposition, 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 95**

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

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### EXTRA STATIONS

Iberian platter & cheese variety · **EUR 20**

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

Mojito & Sau Sau cocktail station · **EUR 20**

Premium Gin & tonic cocktail station · **EUR 30**

Sushi station · **EUR 30**

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### ADDITIONAL OFFERINGS

#### Romantic dinner in the pier

**Rental fee EUR 500** + menú, from **EUR 150 p/person**

Drinks not included

#### Food truck

**Rental fee EUR 250 /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 180

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 210

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



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## 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

### 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

### EXTRAS

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

**Chef: EUR 100** per hour  
**EUR 30** per person per hour

Dutch fish grills:  
Tuna, king prawns, sea bass

**Chef: EUR 100** per hour  
**EUR 40** per person per hour

**Standard: 5 tapas to choose EUR 35 · Premium: 5 tapas to choose EUR 50**

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



COFFEE BREAKS AND BRUNCH	STATIONS	<b>BBQ, TAPAS AND PICNIC</b>	BUFFET	MENUS	DRINKS AND COCKTAILS
	BBQ BUFFET	PREMIUM BBQ BUFFET	TAPAS	<b>PICNIC</b>	

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# Picnic

## PICNIC 1

- Ham and cheese sandwich
- Vegetarian sandwich
- Boiled egg
- Piece of fruit
- Cereal bar
- Fruit juice
- Still water, 0,5l.

**EUR 25**

## PICNIC 2

- Ham and cheese sandwich
- Vegetarian sandwich
- Boiled egg
- Chicken and lettuce sandwich
- Cereal bar
- Piece of fruit
- Fruit juice
- Actimel / danup
- A piece of pastry
- A bag of crisps
- Still water, 0,5l.

**EUR 40**

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 'roteña' 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 patries

## 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 65 · BUFFET PREMIUM EUR 75**

Precio por persona y servicio · 10% IVA incluido · Mínimo 25 personas.  
 Vinos de la casa, cervezas nacionales, agua, refrescos, zumos, café y té incluidos



## *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

### MAIN COURSES

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 95**

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

#### MENÚ 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 150**

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 180**

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 30

### COCKTAIL 1 & 2

Truffle croquettes  
Salmon with trout caviar on black bread  
Manchego cheese

EUR 45

### 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 60

### 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 95

Precio por persona y por hora · 10% IVA incluido



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

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# Drinks package

STANDARD
Still water
Sparkling water
Soft drinks
Juices
Coffee
Tea
<b>EUR 20</b>

DELUXE
WHITE WINE
Nekeas · Chardonnay, D.O. Navarra
○
Finca la Colina · 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
CAVA
Rovellats
National beer
Soft drinks
Coffee and tea
<b>EUR 30</b>

PREMIUM
VINO BLANCO
Blas Muñoz · Chardonnay, D.O. La Mancha
○
Fransola · Sauvignon Blanc, D.O. Penedés
VINO TINTO
Valenciso REse · D.O.Ca. Rioja
○
Laderas del Norte · D.O. Ribera del Duero
VINO ROSADO
Château Sainte-Marguerite · A.O.C. Provence
CHAMPAGNE
Perrier Jouët
<b>EUR 40</b>

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	<b>OPEN BAR</b>	PREMIUM OPEN BAR	

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# *Open bar*

GINEBRA	VODKA	RON	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 35** / 2 hours, **EUR 65**  
 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	<b>PREMIUM OPEN BAR</b>	

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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

### RUN

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 50** / 2 hours, **EUR 85**  
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](http://marbellaclub.com)