



COCKTAIL RECEPTION

Average duration, 1:20mins

Our Cocktail Reception includes a selection of 6 canapés & an unlimited drinks service including:

Cava D.O. Penedés

Red Wine Crianza D.O. Rioja

White Wine Organic Sauvignon Blanc, D. O Tierra de Castilla

Beer, Soft Drinks & Water

COLD CANAPÉS

Please choose 3

Andalusian Gazpacho Shots with a Raw Vegetable Salad Topping (VG)

Roast Green Peppers stuffed with Spanish Potato Tortilla (V)

Cabrales Blue Cheese Crostini with Cardamom Caramelized Red Apple & Chili Honey (V)

Iberian Ham Pata Negra Crostini with Tomato Purée & Extra Virgin Olive Oil

Fresh & Smoked Salmon Rilletes with a Sweet Mustard Dressing

Duet of Salted & Marinated Anchovies over Rustic Bread Toast & Black Olive Tapenade

Marinated Red Tuna Cube with a Kimchi Mayonnaise & Wakame Salad

Duck Magret Tataki with Spring Onions, Peppers & Creole Salsa

HOT CANAPÉS

Please choose 3

Aubergine Mousse Crostini with a Sugar Cane Honey & Roasted Sesame Seeds (VG)

Vegetable Samosas & Tzatziki (V)

Garlic Sautéed King Prawn & Cherry Tomato Mini Skewer

Crispy Fried Chicken & Sweet Mustard Bites

Ras-El-Hanout Chicken Skewers with a Yogurt & Tahine Dipping Sauce

Roast Octopus served over Potato Mash, Smoky Paprika & Olive Oil

Spiced Steak Noisette with a Green Pea & Mint Dip



GUSTO

LUXURY VILLA CATERING

TAPAS & PAELLA MENU

TAPAS SELECTION

Tapas are an essential part of our gastronomic culture. Small versions of traditional dishes or fabulous new creations by Chefs, they offer the chance to try a good variety of our best recipes and local ingredients in just one meal.

PLEASE CHOOSE 3 OPTIONS FOR YOUR WEDDING MENU

Iberian Cold Cuts & Cheese Platter with Fresh Breads, Tomato Pulp & Dipping Oils
(Iberian Ham, Lomo, Salchichón, Cured Manchego Cheese, Ronda Goats Cheese)

Duet of Salted & Marinated Anchovies over Rustic Bread Toast & Black Olive Tapenade

Seared Red Tuna Loin over Salmorejo & Caramelized Onions

Sautéed Jumbo Prawns over Mediterranean Ratatouille

Cured Iberian Chorizo Braised in Red Wine & Basil Leaves

PAELLA SHOWCOOKING STATION

Please choose up to 2 options

Seafood Paella

(King Prawns, Kingklip, Calamari, Clams, Seasonal Vegetables)

Meat Paella

(Chicken, Pork, Seasonal Vegetables)

Rustic Paella

(Chicken, Iberian Chorizo, Seasonal Vegetables inc Asparagus & Green Peas)

Vegetarian Paella

(Seasonal Vegetables inc Artichokes, Broccoli, Wild Mushrooms)

PLATED DESSERT OPTIONS

Red Berries Millefeuille with a Lemon Chantilly & Raspberry Coulis

Pistacchio Nut Crème Brulée, Grilled Nectarines & Fig Corner

Chocolate Ganache Cake Served in a Chilled Dulce de Leche Soup,

Almond Crocanti & Oreo Sand Topping

Price per person from 110,00 EUR + 10%

Price is based on a minimum of 40 guests.




LUXURY VILLA CATERING

CHARCOAL BARBEQUE MENU

Please choose 4 options to be delivered to the centre of the table in hot platters

Halloumi, Mushroom & Vegetable Brochette (V)

Jumbo Prawn & Vegetable Brochettes with a Citrus Dill Sauce

Tuna Steak Brochettes with a Ginger & Garlic Glaze

BBQ Marinated Off-the-bone Chicken with Toasted Sesame Seeds & Cibboulette

Crisp Secreto Ibérico with a Pistachio Nut Chimichurri

Grass-Fed Natural Entrecote Steak with Sea Salt Flakes & Fried Padrón Peppers

SALADS & SIDE ORDERS

Delivered to the centre of the table

Green Leaves & Rocket Salad with Spring Onions, Lemon/Garlic Vinaigrette

Roast Cawliflower Salad with Hazelnuts, Sultanas & a Sugar Cane Honey Vinaigrette (V)

Rissolee Baby Potatoes with Fresh Rosemary & Thyme

PLATED DESSERT OPTIONS

Red Berries Millefeuille with a Lemon Chantilly & Raspberry Coulis

Pistacchio Nut Crème Brulée, Grilled Nectarines & Fig Corner

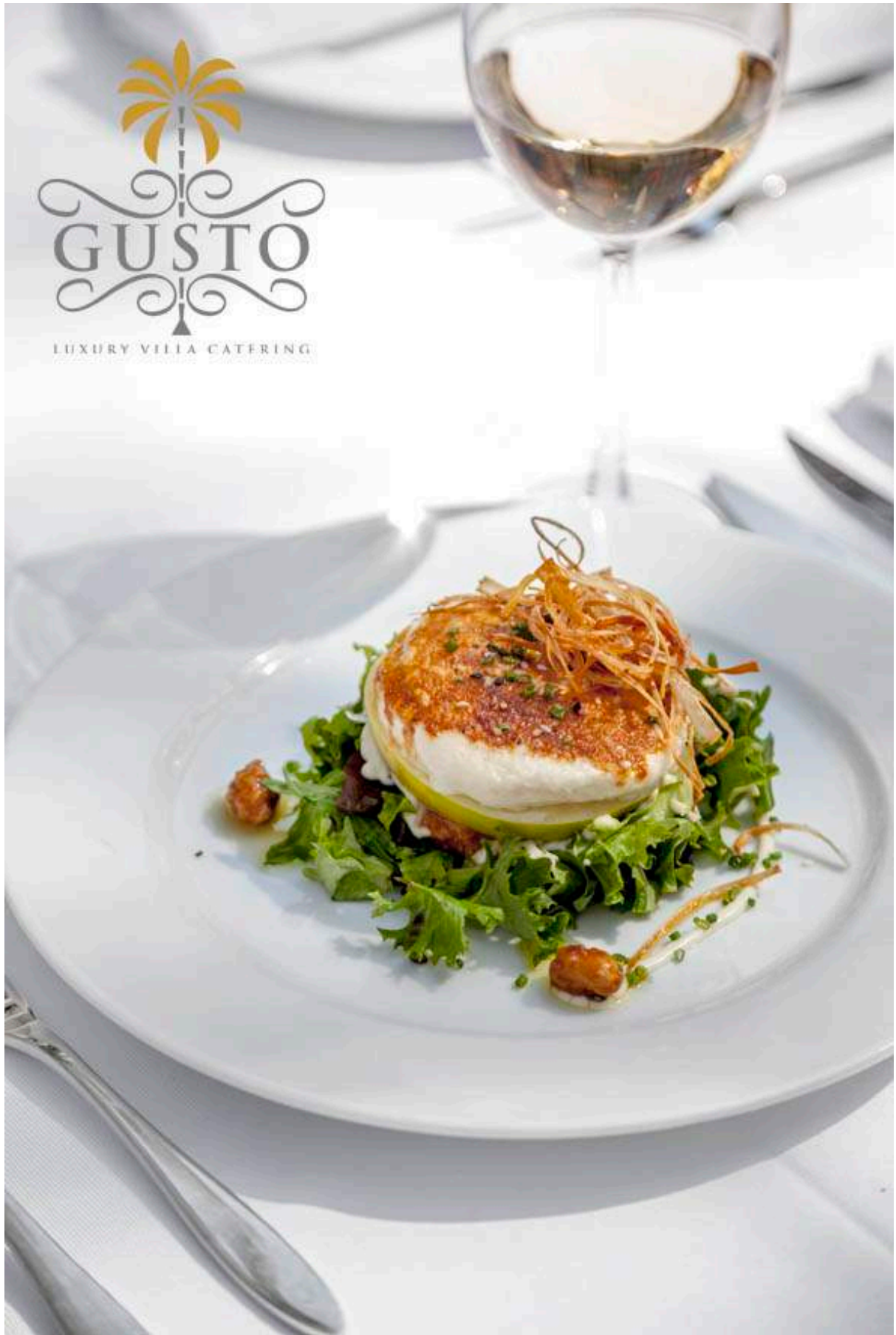
Chocolate Ganache Cake Served in a Chilled Dulce de Leche Soup, Almond Crocanti & Oreo Sand Topping

Price per person from 112,00 EUR + 10%

Price is based on a minimum of 40 guests



LUXURY VILLA CATERING



TAPAS & PLATED 3 COURSE MENU

TAPAS SELECTION

Tapas are an essential part of our gastronomic culture. Small versions of traditional dishes or fabulous new creations by Chefs, they offer the chance to try a good variety of our best recipes and local ingredients in just one meal.

PLEASE CHOOSE 3 OPTIONS

Iberian Cold Cuts & Cheese Platter with Fresh Breads, Tomato Pulp & Dipping Oils
(Iberian Ham, Lomo, Salchichón, Cured Manchego Cheese, Ronda Goats Cheese)

Caramelized Ronda Goats Cheese Medallion Salad with Cardamom Infused Green Apples, Walnuts & Honey/Yogurt Dressing

Sautéed Jumbo Prawns over Mediterranean Ratatouille

PLATED MAIN COURSE

Iberian Pork Fillet Steak with a Málaga Sweet Wine Reduction,
Roast Vegetable Tower & Risolé Potatoes

Fish Alternative for Non Meat Eaters:

Fillet of Sea Bass with a Vermouth & Saffron Cream, served over a Vegetable Julienne & Risolée Potatoes

Vegetarian/Vegan Option:

Coconut & Courgette Risotto with Grilled Wild Mushrooms & Ciboulette

PLATED DESSERT OPTIONS

Please choose 1

Red Berries Millefeuille with a Lemon Chantilly & Raspberry Coulis

Pistacchio Nut Crème Brulée, Grilled Nectarines & Fig Corner

Chocolate Ganache Cake Served in a Chilled Dulce de Leche Soup, Almond Crocanti & Oreo Sand Topping

Price per person from 118,00 EUR + 10%

Price is based on a minimum of 40 guests



3 COURSE PLATED MENU 1

STARTER

Jumbo Prawn & Marinated Salmon Salad with Tropical Fruits, Mediterranean Orange,
Soya & Basil Dressing

Vegetarian/Vegan Option:

Caramelized Ronda Goats Cheese Medallion Salad with Cardamom Infused Green
Apples, Walnuts & Honey/Yogurt Dressing

PLATED MAIN COURSE

Iberian Cheeks Braised in Montilla Moriles Sherry Wine
Truffled Potato Parmentier & Roast Vegetable Tower

Fish alternative:

Swordfish Steak with an Asian Inspired Ginger & Lime Sauce
Stir Fry Spinach Leaves & Roast Baby Potatoes

Vegetarian/Vegan Option:

Coconut & Courgette Risotto with Grilled Wild Mushrooms & Ciboulette

PLATED DESSERT OPTIONS

Red Berries Millefeuille with a Lemon Chantilly & Raspberry Coulis

Pistacchio Nut Crème Brulée, Grilled Nectarines & Fig Corner

Chocolate Ganache Cake Served in a Chilled Dulce de Leche Soup, Almond Crocanti &
Oreo Sand Topping

Price per person: 118,00 Euros + IVA

Price is based on a minimum of 40 guests

PLATED THREE COURSE MENU Nº2

STARTER

Red Tuna & Wasabi Guacamole Tartar over Wakame Salad, Yogurt & Sesame Dressing

Vegetarian/Vegan Option:

Roasted Beetroot Salad with Ronda Goats Cheese Crumble
Frisée Leaves, Roasted Cherry Tomatoes & Seds

MAIN COURSE

Galician Fillet Steak with a Wild Mushroom Ragout
Roast Vegetable Tower & Risolée Potatoes

Fish Alternative for Non Meat Eaters:

Fillet of Sea Bass with a Vermouth & Saffron Cream, served over a Vegetable Julienne &
Risolée Potatoes

Vegetarian/Vegan Option:

Coconut & Courgette Risotto with Grilled Wild Mushrooms & Ciboulette

PLATED DESSERT OPTIONS

Red Berries Millefeuille with a Lemon Chantilly & Raspberry Coulis

Pistacchio Nut Crème Brulée, Grilled Nectarines & Fig Corner

Chocolate Ganache Cake Served in a Chilled Dulce de Leche Soup, Almond Crocanti &
Oreo Sand Topping

Price per person: 124,00 Euros + IVA

Price is based on a minimum of 40 guests



AL-ANDALUS or ANDALUSI CUISINE

The Arab influence in Andalusia left a distinct mark on its culture and cuisine, mainly due to the many products they successfully introduced to Spain.

Oranges, lemons, aubergines, almonds, dates, peaches, quinces are some of them. With the right combination of spices, a touch of cane honey, dried fruits or nuts and the prime quality products that we find today in Andalusia, we can achieve some of the most delicious recipes that you should not miss.

STARTERS TO SHARE

Hummus Tasting Duet:

Roasted Red Peppers Hummus with Walnuts & Pomegranate

Classic Chickpea Hummus with Extra Virgin Olive Oil & Paprika

Aubergine Zaalouk, Sugar Cane Honey & Goats Cheese Crumble, Crisp Pita Bread

Ras-El-Hanout Marinated Chicken Brochettes with a Yogurt & Tahine Dipping Sauce

MAIN COURSE

Slow Cook Lamb or Beef Tajine with Cinnamon, Cumin, Dates & Apricots

Roasted Almonds, served with Seasonal Vegetables & Roast Potatoes

PLATED DESSERT OPTION

Pistachio Nut Crème Brûlée, Grilled Nectarines & Fig Corner

Price per person 120,00 EUR + 10%

Price is based on a minimum of 40 guests



STAND UP DINNER MENU

Our stand up dinner menu is ideal for Weddings as well as Corporate Events & Private Parties.

This menu is delivered by waiters passing ceramic miniature dishes on trays with a silver miniature fork.

Its also ideal for Weddings or events where there is no formal seating, where clients are using existing or Chill-Out seating.

Cocktail Reception is Included

Does NOT include Evening Bar / Spirits Service.

Does NOT include tables and chairs

Includes 1 High cocktail table for every 25 guests

STAND UP DINNER MENU

COLD BOWLS

- Roasted Red Peppers & Onions Salad with Grilled Tuna Belly Slices
- Roast Duck Teriyaki served over a Mango Salad & Mojo Canario Salsa
- Sea Bass Ceviche with Choclo, Cilantro & Leche de Tigre
- Roast Cauliflower Salad with Sultanas, Hazelnuts, Celery & a Maple Syrup Dressing (VG)
- Grilled Courgette & Avocado Salad with a Vegan Pesto (VG)

HOT BOWLS

- Coconut Risotto with Grilled Wild Mushrooms Topping (VG)
- Spinach & Chickpea Stewed with Paprika & Garlic, served with Croutons (VG)
- Singapore Style Stir Fried Vermicelli with Vegetables (VG)
- Jumbo Prawn Pil Pil served over Mediterranean Vegetable Ratatouille
- Roast Octopus Galician Style served over Extra Virgin Olive Oil & Potato Mash
- Off the Bone Chicken Fricasée with Tomatoes, Capers & Black Olives
- Iberian Pork Cheeks Stew with a Sherry Wine Reduction, Root Vegetables Mash
- Argentine Entrecot Steak Strips with a Creole Salsa, served over Green Salad
- Moroccan Lamb or Beef & Honeyed Prunes Tajine served over Roast Potatoes

SWEET MINIS

- Chocolate Ganache Minis with Praliné
- Cardamom Caramelized Apple, Greek Yogurt & Natural Honey
- Meringue Crush with Strawberry & Cream
- Banana Mousse with a Butterscotch Base & Oreo Sand Topping

Price per person from 69,00 EUR + 10% IVA

Price is based on a minimum of 40 guests and a maximum choice of

2 Cold, 2 Hot Bowls, 2 Sweet Minis.

Does NOT include Evening Bar.

4 hr Evening Bar Service during or after dinner supplement: 22,00 EUR + 10 % IVA

INCLUDED IN OUR WEDDING MENUS

Unlimited Drinks during Cocktail Reception & Meal Service

Rioja Crianza Red & Sauvignon Blanc White Wine

Beer, Soft Drinks & Water

Evening Bar:

4 hours of free bar including Spirits, Wines, Bottled Beer, Soft Drinks, Water

Bar Set-Up, Bar Staff, Glassware

Furniture & Tableware:

Round Tables for Guests, Chiavari Chairs, White Linen, Crockery, Designer Cutlery,

VIP Range Glassware, Dressed Buffet Tables

Staff

This proposal includes sufficient staff to deliver the service, on average 1 waiter per 15 guests, Catering Manager, Kitchen Staff

EXTRA OPTIONS FOR YOUR CONSIDERATION

TEA & COFFEE STATION

Self Service Nespresso Tea & Coffee Station

Price per person: 1,50 EUR + IVA

LATE HOURS SNACKS

Roast Pork Loin Rolls with Green Peppers & Alioli: 4,00 Euros per person

Soft Rolls (Bacon, Sausages, Egg): 5,00 Euros per person

Stir Fry, Burgers, Fried Fish Cones & More! Starting at: 7,50 Euros per person

SWEET SHOOTERS & CAKE BITES DESSERT STATION

A decorated self service Dessert Station offering a variety of delicious sweet shooters.

Almond Tiramisú

Banana Mousse, Caramel & Oreo

Dark Chocolate Ganache Mousse

Red Berries Eton Mess.

Passion Fruit Cheesecake Bites

Dark Chocolate Cake with Dulce de Leche

Fresh Fruit Platters

Supplement per person: 5.50 EUR + 10% IVA

FRUITS & CHEESES

Delivered to the Centre of the Table in Sharing Platters or built into your Sweet Shooters Station

Platter of Mango, Oranges & Grapes from Axarquía Region

Award Winning Málaga Cheeses & Dried Fruits Board

Cured Payoyo Goat Cheese

Soft Ronda Goats Cheese

Roasted "Marcona" Almonds, Fig Bread & Quince Jelly

Supplement per person: 6.50 EUR + 10% IVA



EXTRA BAR & CELLAR OPTIONS

D.O SIERRAS DE MÁLAGA – RONDA WINES

White Wine Cloe, D.O. Sierras de Málaga

Cortijo Aguilares Red Wine, D.O. Sierras de Málaga

Muscatel Sweet Dessert Wine, D.O. Sierras de Málaga

Supplement per person: 8,50 EUR + 10% IVA

Cocktail Bar

Please enquire about our Cocktail Bar Service

Evening Bar:

Extra Free Bar Hour per person: 8.00 Euros + 10% IVA

Premium Evening Bar Also Available

PRE & POST WEDDING GATHERINGS

Our pre & post wedding menus include cutlery, plates & good quality one-use serviettes
Does not include drinks, furniture or linen.

PAELLA MENU

1 PAELLA OF YOUR CHOICE

Seafood Paella

(King Prawns, Kingklip, Calamari, Clams, Seasonal Vegetables)

Meat Paella

(Chicken, Pork, Seasonal Vegetables)

3 SALADS OF YOUR CHOICE

Salad with Green Leaves, Cherry Tomatoes, Onions, Cucumber, Lemon & Garlic Dressing

Spinach Salad with Confit Cherry Tomato, Genovese Pesto & Toasted Pine Nuts

Ras-El-Hanout Chicken Caesar Salad with Croutons & Parmesan

Moroccan Chickpea Salad with Sultanas, Gherkins, Red Onions, Black Olives, Turmeric & Lemon Dressing

New Potato, Green Beans, Hard Boiled Eggs & Tuna Salad with a Light Mayonnaise Dressing

Pasta Salad with Feta Cheese, Sun Dried Tomatoes, Black Olives,

Price per person: 22,00 Euros + 10% IVA

Price is based on a minimum of 40 guests

BARBECUE MENU

Selection of Barbecue Sausages (Argentinean Creole, Spicy Merguez, Pork)

Marinated Chicken Breast Skewers

Grilled Iberian Pork Fillet with a Herbs Crust

Entrecote Strips

3 SALADS OF YOUR CHOICE

Summer Salad with Green Leaves, Cherry Tomatoes, Onions, Cucumber, Lemon & Garlic Dressing

Spinach Salad with Confit Cherry Tomato, Genovese Pesto & Toasted Pine Nuts

Ras-El-Hanout Chicken Caesar Salad with Croutons & Parmesan

Moroccan Chickpea Salad with Sultanas, Gherkins, Red Onions, Black Olives, Turmeric & Lemon Dressing

New Potato, Green Beans, Hard Boiled Eggs & Tuna Salad with a Light Mayonnaise Dressing

Pasta Salad with Feta Cheese, Sun Dried Tomatoes & Black Olives

Price per person: 28,00 Euros +10% IVA

Price is based on a minimum of 40 guests

DRINK PACKAGES FOR PRE & POST WEDDING GATHERINGS

3 Hours of Wines, Sangría, Beers, Soft Drinks & Water

Price per person: 16,00 Euros +10% IVA