

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC



*A life less ordinary*

Puente Romano  
MARBELLA



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Coffee Break I

Coffee Break II

Coffee Break III

Additional Stations

Self Service

# COFFEE BREAKS

*Life begins at breakfast*

<b>COFFEE BREAKS</b>	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Coffee Break I

### Coffee Break II

### Coffee Break III

### Additional Stations

### Self Service

## COFFEE BREAK I

### WELCOME COFFEE

Coffee, decaffeinated coffee, cold & hot milk, hot water, assorted teas & infusions, still & sparkling mineral water

9

### COFFEE BREAK I B

Coffee, decaffeinated coffee  
Cold & hot milk, hot water  
Assorted teas & infusions  
Still & sparkling mineral water  
Fruit cake | 2 pieces p/p  
Seasonal fruit | apple, banana, mandarin, etc.

15

### COFFEE BREAK I A

Coffee, decaffeinated coffee  
Cold & hot milk, hot water  
Assorted teas & infusions  
Still & sparkling mineral water  
Assorted mini pastries | palmiers and pain au chocolat, 2 pcs p/p  
Seasonal fruit | apple, banana, mandarin, etc.

15

### COFFEE BREAK I C

Coffee, decaffeinated coffee  
Cold & hot milk  
Hot water  
Assorted teas & infusions  
Still & sparkling mineral water  
Biscuits & cookies | 2 pieces p/p  
Seasonal fruit | apple, banana, mandarin, etc.

15

#### PRICES PER PERSON

service: 20-30 min. | 10% VAT not included

<b>COFFEE BREAKS</b>	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Coffee Break I

**Coffee Break II**

Coffee Break III

Additional Stations

Self Service

## COFFEE BREAK II

### COFFEE BREAK II A

Coffee, decaffeinated coffee, cold & hot milk  
 Hot water, assorted teas & infusions  
 Still & sparkling mineral water  
 Hazelnut cupcake  
 Fruit salad  
 Assorted mini pastries | fruit pastry, pain au chocolat, 2 pcs p/p  
 Seasonal fresh fruit | apples, bananas, mandarins, etc.  
 Almond dragees

17

### COFFEE BREAK II C

Coffee, decaffeinated coffee, cold & hot milk  
 Hot water, assorted teas & infusions  
 Still & sparkling mineral water  
 Doughnuts  
 Cup of yoghurt & cereals  
 Biscuits & cookies | 2 pieces p/p  
 Seasonal fruit | apples, bananas, mandarins, etc.  
 Almond dragees

17

### COFFEE BREAK II B

Coffee, decaffeinated coffee, cold & hot milk  
 Hot water, assorted teas & infusions  
 Still & sparkling mineral water  
 Carrot cupcake  
 Watermelon & melon cup  
 Fruit cake | 2 pcs p/p  
 Seasonal fruit | apple, banana, mandarin, etc.  
 Almond dragees

17

**PRICES PER PERSON**

minimum 25 guests | service: 20-30 min. | 10% VAT not included

<b>COFFEE BREAKS</b>	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Coffee Break I

Coffee Break II

**Coffee Break III**

Additional Stations

Self Service

## COFFEE BREAK III

### SWEET COFFEE BREAK

Coffee  
 Decaffeinated coffee  
 Cold & hot milk  
 Hot water  
 Assorted teas & infusions  
 Still & sparkling mineral water  
 Fresh orange juice  
 Seasonal fruit skewers  
 Carrot cupcakes | 2 pieces p/p  
 Cups of yoghurt & cereal with raspberry coulis  
 Seasonal fruit | apples, bananas, mandarins, etc.  
 Chia pudding

19

### SAVOURY COFFEE BREAK

Coffee  
 Decaffeinated coffee  
 Cold & hot milk  
 Hot water  
 Assorted teas & infusions  
 Still & sparkling mineral water  
 Fresh orange juice & assorted soft drinks  
 Ham & cream cheese mini sandwiches  
 Spanish omelette mini rolls  
 Bread with tomato & olive oil  
 Grilled vegetables focaccia  
 Seasonal fruit | apples, bananas, mandarins, etc.

19

**PRICES PER PERSON**

minimum 25 guests | service: 20-30 min. | 10% VAT not included



<b>COFFEE BREAKS</b>	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Coffee Break I

Coffee Break II

Coffee Break III

**Additional Stations**

Self Service

## ADDITIONAL STATIONS & SUGGESTIONS



**POPCORN CART** | Freshly popped popcorn 3

**WAFFLES** | with a selection of sauces 8

**CRÊPES** | with a selection of sauces 8

**FRESHLY MADE JUICES** 8

**FRESHLY MADE SMOOTHIES** 8

**JELLY BEANS & CANDY** 6

**CHURROS WITH CHOCOLATE** 8

**COFFEE BREAKS WITH COLOUR SCHEMES** 8

Flower centrepieces, macarons & cupcakes  
in red, yellow or orange colour schemes

**PRICES PER PERSON**

minimum 30 guests | service: 20-30 min. | all stations are staffed with chefs and / or barmen | may not be combined with the 'welcome coffee' | 10% IVA no inc.

<b>COFFEE BREAKS</b>	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Coffee Break I

Coffee Break II

Coffee Break III

Additional Stations

Self Service

## IN-MEETING SELF SERVICE

### 4 HOURS

| no replenishment included

Coffee, tea & milk

9

Coffee, tea & milk, mini danish pastries, whole fruit

14

### 8 HOURS

| 1 replenishment

Coffee, tea & milk

18

Coffee, tea & milk, mini danish pastries, whole fruit

28

### EXTRAS

Biscuits & shortbread platter

14

Mini danish pastries platter

14

Jug of freshly squeezed orange juice

15

Cake platter

15

Fresh fruit skewers platter

18

### NESPRESSO MACHINE

1 professional Zenius Nespresso machine

8 hours

135

30 capsules | espresso, lungo & decaffeinated

Additional capsules

3

Assorted teas & infusions | Hot water thermos flask

19

+ 2 milk thermos flasks

**PRICES PER PERSON**

minimum 25 guests | 10% VAT not included

COFFEE BREAKS	<b>DELI BUFFET</b>	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Deli Buffet I

Deli Buffet II & III

Deli Buffet IV & V

# DELI BUFFET

*an appetite for life*



COFFEE BREAKS	<b>DELI BUFFET</b>	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Deli Buffet I

### Deli Buffet II & III

### Deli Buffet IV & V

## DELI BUFFET I



### SALADS

- Mini tomato & tuna salad with olive oil
- Mini beetroot & feta cheese salad with cumin

### SANDWICHES

- Iberian ham wraps with rocket
- Rustic rolls with curried chicken & pineapple
- Avocado & lettuce rolls with lime mayonnaise
- Vegetable antipasti focaccia
- Spanish tortilla with lemon mayonnaise

### DESSERTS

- Seasonal fruit brochette
- Strawberry dough-nuts
- Piononos

**48 EUR** | price per person

includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	<b>DELI BUFFET</b>	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Deli Buffet I

### Deli Buffet II & III

### Deli Buffet IV & V

## DELI BUFFET II

### SALADS

Mini chicken Caesar salad with croutons

Mini potato salad with tuna & egg

### SANDWICHES

Mini 'serranitos sevillanos' with pork, green pepper & Iberian ham

Avocado, lettuce & tomato sandwich

Roast beef sandwich with creamy mustard spread

Smoked salmon with fresh cheese

Melva with red pepper & lemon mayonnaise rolls

### DESSERTS

Seasonal fruit brochette

Mini cinnamon custards

Chocolate profiteroles

## DELI BUFFET III

### SALADS

Mini quinoa & rocket salad

Mini cabbage salad with blueberries

### SANDWICHES

Potato bread with smoked salmon & fresh cheese

Rustic bun with melva & piquillo peppers

Piadina with vegetable antipasti

Pretzel bun with Emmental cheese & paprika

Ham & cheese envoltini with pickles

### DESSERTS

Seasonal fruit brochette

Mini rice pudding with cinnamon

Apple puff pastry

COFFEE BREAKS	<b>DELI BUFFET</b>	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Deli Buffet I

### Deli Buffet II & III

### Deli Buffet IV & V

## DELI BUFFET IV

### SALADS

Mini cherry tomato & pearl mozzarella salad with basil

Mini Russian salad

Guacamole with nachos

### SANDWICHES

Iberian ham & rocket wrap

Rustic rolls with smoked salmon & cream cheese

Avocado & lettuce piadina with lime mayonnaise

Laugen bread with smoked wagyu and rocket

Mini 'serranitos sevillanos' with pork, green pepper & iberian ham

Beef burgers with caramelised onion

### DESSERTS

Fresh fruit brochettes

Strawberry dough-nuts

White chocolate & coffee éclairs

## DELI BUFFET V

### SALADS

Mini Caesar salad with king prawns & croutons

Mini Málaga salad with cod & orange

Chilli con carne with nachos

### SANDWICHES

Iberian ham with tomato & olive oil

Smoked salmon wraps with fresh cheese

Piadina with vegetable antipasti

Spanish tortilla with lemon mayonnaise

Small sandwich with turkey breast and escarole

Cuban-style pork sandwich with Emmental cheese, ham & jalapeños

### DESSERTS

Seasonal fruit skewers

Mini rice pudding

Piononos



COFFEE BREAKS	DELI BUFFET	<b>LIGHT BUFFET</b>	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

# LIGHT BUFFET

*the good life*

COFFEE BREAKS	DELI BUFFET	<b>LIGHT BUFFET</b>	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

## LIGHT BUFFET I

### SALAD BAR

Lettuce, carrot, tomato, cucumber, onion

### APPETISERS

Tomato with buffalo mozzarella

Oranges with spring onions & black olives

Mezzi rigatoni with cherry tomatoes & rocket

Cherry tomatoes risotto with artichoke & kalamata olives

### DESSERTS

Sliced fruit

Strawberry tiramisu

Chocolate mousse with meringue

## LIGHT BUFFET II

### SALAD BAR

Lettuce, carrot, tomato, cucumber, onion

### APPETISERS

Baby spinach with feta cheese and olives

Grilled vegetable antipasti

Calamarata with king prawns & pesto

Chanterelle risotto

### DESSERTS

Sliced fruit

Panna cotta with strawberry

Cinnamon danish

## LIGHT BUFFET III

### SALAD BAR

Lettuce, carrot, tomato, cucumber, onion

### APPETISERS

Vegetable antipasti

Hummus with pita bread

Casareccia pasta with broccoli & courgette

Salmon & ricotta lasagne

### DESSERTS

Sliced fruit

Profiteroles with limoncello

Chocolate brownie

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	<b>LIGHT MENUS</b>	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

# LIGHT MENUS

*finer things in life*



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	<b>LIGHT MENUS</b>	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### LIGHT MENUS I

Red curry coconut soup  
with prawn

Satay chicken  
with basmati rice & pak choi

Roasted pineapple skewer  
with coconut ice cream

### LIGHT MENUS II

Cream of tomato soup  
with ricotta & basil

Roasted lemon chicken  
served with rosemary potatoes and broccoli

Grand Marnier-marinated strawberries  
with yoghurt ice cream

### LIGHT MENUS III

Andalusian 'gazpacho'

Marbella fried fish  
with salad

Seville "poleá"  
with orange blossom ice cream

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	<b>LUNCH &amp; DINNER</b>	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

# LUNCH & DINNER

*Life is full of flavour*

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	<b>LUNCH &amp; DINNER</b>	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

---

## MENU I

---

Wild rocket salad  
with avocado & prawns  
served with balsamic vinaigrette

Crispy sea bass  
with sweet potato purée & thyme sauce

Seville style sweet french toasts  
served with orange blossom ice cream

---

## MENU II

---

Green salad  
with asparagus, apple & pistachios  
served with white balsamic vinaigrette

Beef tenderloin  
with potato mousseline, served with green beans  
& red wine sauce

Panna cotta  
with strawberry consommé  
and white chocolate ice cream

---

## MENU III

---

Creamy truffled potato soup

Mint crusted lamb  
with Anna potatoes  
& creamed savoy cabbage

White chocolate brownie  
with pistachios  
served with rum & raisin ice cream



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail

Light Cocktail I

Light Cocktail II

Puente Romano Cocktail I

Puente Romano Cocktail II

Stations

Bar

# COCKTAIL & CANAPÉS

*Life is rosé*

LIGHT COCKTAILS, STATIONS & **BAR**

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

**Welcome Cocktail**

Light Cocktail I

Light Cocktail II

Puente Romano Cocktail I

Puente Romano Cocktail II

Stations

Bar

## WELCOME COCKTAIL



### CAVA

Rovellats Gran Reserva Brut Nature

### WHITE WINE

Nekeas | D.O. Navarra · Viura, Chardonnay

### RED WINE

Finca San Martín | D.O.Ca. Rioja · Tempranillo

### BEER

San Miguel & non-alcoholic San Miguel

### AND OF COURSE...

Sparkling & still mineral water, juices & soft drinks

Almonds, crisps & manzanilla olives

**28 EUR** | price per person

**43 EUR** | price per person, welcome cocktail with Pol Roger Champagne

service: 1 hour | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail

**Light Cocktail I**

Light Cocktail II

Puente Romano Cocktail I

Puente Romano Cocktail II

Stations

Bar

## LIGHT COCKTAIL I

### CANAPÉS

Beetroot marinated home-smoked salmon with white sesame on a skewer

Spanish tortilla bites

Mini home-smoked wagyu flute with herbs

Iberian 'pata negra' ham

Vegetable tempura with kimchi sauce

### WHITE WINE

Nekeas · D.O. Navarra · Viura, Chardonay

### RED WINE

Finca San Martín · D.O.Ca. Rioja · Tempranillo

### AND OF COURSE...

Sparkling & still mineral water, juices & soft drinks

**42 EUR** | price per person

8 canapés per person | service: 45 min. | 10% VAT not included



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail

Light Cocktail I

**Light Cocktail II**

Puente Romano Cocktail I

Puente Romano Cocktail II

Stations

Bar

## LIGHT COCKTAIL II

### COLD CANAPÉS

Mini blackberry gazpacho shots with green apple tartare

Tuna tartare on “regañá”

Open beetroot ravioli with beetroot and apple tartare

Manchego cheese with Padron peppers jam

Iberian ‘pata negra’ ham shavings

### HOT CANAPÉS

Peppered beef tenderloin skewers

Coconut king prawn skewers with kimchi sauce

Chicken croquettes

Spanish omelette

Curried vegetable samosas with spicy sauce

### WHITE WINE

Nekeas | D.O. Navarra · Viura, Chardonay

### RED WINE

Finca San Martín | D.O.Ca. Rioja · Tempranillo

### AND OF COURSE...

Sparkling & still mineral water, juices & soft drinks

**52 EUR** | price per person

14 canapés per person | service: 1 hour | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail

Light Cocktail I

Light Cocktail II

**Puente Romano Cocktail I**

Puente Romano Cocktail II

Stations

Bar

## PUENTE ROMANO COCKTAIL I

### COLD CANAPÉS

Tuna tartare on “regañá”

Lime with guacamole

Home smoked salmon with white sesame

Iberian ‘pata negra’ ham shavings

Open daikon ravioli with steak tartare

Goat’s cheese with pepper jam

### HOT CANAPÉS

Peppered beef tenderloin skewers

Coconut king prawn skewers with kimchi sauce

Spanish tortilla

Vegetable tempura

Chicken skewers with satay sauce

Marbella fried fish cone

### STATIONS

Puente Romano paella

English style roast beef

### DESSERT SELECTION

Fruit tartlets

White chocolate and pistachio brownie

Lemon sponge

Fried milk pudding

Seville style sweet french toast

Mini éclairs

Seasonal fruit skewers

### WHITE WINE

Nekeas | D.O. Navarra · Viura, Chardonay

### RED WINE

Finca San Martín | D.O.Ca. Rioja · Tempranillo

### AND OF COURSE...

Sparkling & still mineral water, juices & soft drinks

**68 EUR** | price per person

17 canapés per person | 2 stations | service: 2 hours | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail

Light Cocktail I

Light Cocktail II

Puente Romano Cocktail I

Puente Romano Cocktail II

Stations

Bar

## PUENTE ROMANO COCKTAIL II

### COLD CANAPÉS

Poppy macaron with home smoked salmon

Beef tartare with quail eggs

Iberian 'pata negra ham' shavings

Lime with guacamole

Foie gras macaron

Chicoree with blue cheese and pecan nuts

### HOT CANAPÉS

Marbella fried fish cone

Chicken skewer with satay sauce

Spanish tortilla

King prawn tempura with kimchi sauce

Arabic lamb kefta with sumac

Curried vegetable samosas

Mini duck burgers with tarragon mustard

Peppered beef tenderloin skewers

### PAELLA STATION

Rice or fideuá pasta with seafood, vegetables or chicken

### JAPANESE SUSHI

prepared à la minute

Selection of nigiris, makis and rolls

### DESSERT SELECTION

Dark chocolate brownie

Assorted macarons

Seville style sweet french toast

Strawberry, blueberry & raspberry tartlets

Baked cheesecake

Seasonal fruit skewers

### WHITE WINE

Nekeas | D.O. Navarra · Viura, Chardonay

### RED WINE

Finca San Martín | D.O.Ca. Rioja · Tempranillo

### AND OF COURSE...

Sparkling & still mineral water, juices & soft drinks

90 EUR | price per person

17 canapés per person | 2 stations | service: 2 hours | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail    Light Cocktail I    Light Cocktail II    Puente Romano Cocktail I    Puente Romano Cocktail II    **Stations**    Bar

## SPECIAL COCKTAIL STATIONS

<b>JAPANESE SUSHI STATION</b> prepared à la minute Nigiri, maki & sashimi	16	<b>ROBATAYAKI</b> Japanese Style Hot Charcoal Barbeque   Available outdoors only. Beef robata, chicken yakitori, teriyaki salmon & vegetables	18
<b>OYSTER ICE BAR</b> Fine de claire oysters with garnishes on ice	15	<b>ASSORTED CHEESE PLATTER</b>	7
<b>SUSHI ICE BAR</b> Assorted sushi served on ice	12	<b>IBERIAN PLATTER</b>	7
<b>RAW ICE BAR</b> King crab, oysters, smooth clams and lobster with garnishes on ice	23	<b>PAELLA STATION</b> Rice or fideuá pasta with seafood, vegetables or chicken	9
<b>IBERIAN HAM CARVER</b> Iberian ham with carver, crystal bread, bread sticks & grated tomato One ham serves up to 80 people   minimum one per event	595*	<b>CRÊPE STATION</b>	7
		<b>MARSHMALLOW BBQ</b>	7

**MINIMUM 50 GUESTS** | prices per person | \* per ham with expert carver  
service: 2 hours | these stations can only be combined with a cocktail, buffet or barbecue | 10% VAT not included



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	<b>COCKTAIL &amp; CANAPÉS</b>
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Welcome Cocktail    Light Cocktail I    Light Cocktail II    Puente Romano Cocktail I    Puente Romano Cocktail II    Stations    **Bar**

## COCKTAIL **BAR**



### **COCKTAILS** 15

Prepared by our mixologist

### **GIN & TONIC** 22

Premium gins and a special selection of tonics served by our barman

**MINIMUM 50 GUESTS** | prices per person

service: 2 hours | these stations can only be combined with a cocktail, buffet or barbecue | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Buffet I

Buffet II

Buffet III

Buffet IV

Buffet V

Buffet VI

# BUFFET

*live life to the full*



Life is so much more than what you get handed on a silver platter

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Buffet I

### Buffet II

### Buffet III

### Buffet IV

### Buffet V

### Buffet VI

## BUFFET I

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, manzanilla olives, carrot, sweetcorn & tuna

### SALADS

“Pipirrana” | chopped onions, tomatoes & peppers with prawns

Russian salad

Multi-coloured pasta salad

Spinach & feta salad

Waldorf salad

### APPETISERS

Smoked salmon

Iberian pata negra ham

Spanish omelette

Chef's paté

Aubergine with cane honey

Brie with quince jelly

### MAIN COURSES

Puente Romano paella

Orange marinated salmon

Madras chicken curry

Potato & carrot gratin with nutmeg

Penne bolognese or tomato sauce

Green peas sautéed with serrano ham

### DESSERTS

Apple cake

Chocolate brownie

Strawberry dough-nuts

Lemon sponge

Seville style French toasts

Profiteroles

Rice pudding

Seasonal fruit

**58 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Buffet I

Buffet II

Buffet III

Buffet IV

Buffet V

Buffet VI

## BUFFET II

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, peppers, manzanilla olives, carrot, sweetcorn, tuna

### SALADS

Rocket with parmesan chips

“Pipirrana” | chopped onions, tomatoes & peppers

Tropical seafood salad

Munich style potato salad

### APPETISERS

Chef's paté

Spanish omelette

Grilled octopus with paprika

Multi-coloured rice salad

English style roast beef

Broccoli, nut & cheese salad

### MAIN COURSES

Fisherman's hake

Mezzi rigatoni with cherry tomatoes, rocket & chilli

Puente Romano black rice

Iberian pork loin with white pepper

Roast chicken in white wine sauce

Canary island style potatoes

Roasted pepper 'escalivada'

### DESSERTS

Apple strudel

Strawberry cake

Chocolate cake

Cinnamon & honey cake

Fried milk pudding

White chocolate mousse

Profiteroles

Seasonal fruit

**58 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Buffet I

Buffet II

Buffet III

Buffet IV

Buffet V

Buffet VI

## BUFFET III

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, peppers, manzanilla olives, carrot, sweetcorn, tuna

### SALADS

Caesar salad

Hummus sprinkled with pink pepper

Orange & cod salad

Roasted pepper & prawn salad

### APPETISERS

Smoked salmon

Asparagus in vinaigrette

Iberian pork loin

Piquillo peppers stuffed with tuna

Spanish omelette

Manchego cheese

### MAINS

Casareccia carbonara

Roast chicken in white wine sauce

Pork loin in whisky jus

Grilled vegetables

Puente Romano paella

Grilled tomatoes with herbs

Rosemary roasted potatoes

### DESSERTS

Strawberry cake

Chocolate cake

Strawberry dough-nuts

Lemon sponge

Fried milk pudding

Chocolate mousse

Profiteroles

Seasonal fruit

**58 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Buffet I

Buffet II

Buffet III

**Buffet IV**

Buffet V

Buffet VI

## BUFFET IV

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, manzanilla olives, pickle skewers, carrot, sweetcorn & tuna

### SALADS

“Pipirrana” - chopped onions, tomatoes & peppers with prawns

Russian salad

Multi-coloured pasta salad

Spinach & feta salad

Tomato and buffalo mozzarella salad

### APPETISERS

Smoked Salmon

Iberian Pata Negra Ham

Spanish Omelette

Chef's Pate

Brie with Quince Jelly

Cooked Prawns

### MAIN COURSES

Puente Romano paella

Cod fillet

Milanese style escalope

Mashed potatoes

Honey glazed carrots

Lasagna bolognese

Peas with iberian ham

### DESSERTS

Apple cake

Chocolate brownie

Cherry gâteau

Lemon sponge

Seville style sweet french toast

Vanilla choux

Rice pudding

Seasonal fruit

**68 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

Buffet I

Buffet II

Buffet III

Buffet IV

Buffet V

Buffet VI

## BUFFET V

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, manzanilla olives, pickle skewers, carrot, sweetcorn, tuna

### SALADS

Tomato, mozzarella & basil

“Pipirrana” | chopped onions, tomatoes & peppers

Tropical seafood salad

Potato & tuna salad

### APPETISERS

Smoked marlin

Spanish omelette

Galician style octopus

Quinoa salad

English style roast beef

Broccoli, nut & cheese salad

Marbella king prawns

### MAIN COURSES

Fisherman-style gilthead bream

Conglioni with iberian ham & sage

Puente Romano black rice

Veal filet marinated with lemon

Turkey in porcini sauce

Rosemary potatoes

### DESSERTS

Apple strudel

Strawberry cake

Chocolate cake

Cinnamon & honey cake

Fried milk pudding

White chocolate mousse

Profiteroles

Seasonal fruit

68 EUR | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
<b>BUFFET</b>	BARBECUE	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Buffet I

### Buffet II

### Buffet III

### Buffet IV

### Buffet V

### Buffet VI

## BUFFET VI

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, white asparagus, manzanilla olives, pickle skewers, carrot, sweetcorn, tuna

### SALADS

Green beans, egg & tuna salad

“Pipirrana” - chopped onions, tomatoes & peppers with prawns

Red cabbage & apple salad

Baba ghanoush with pita bread

Orange, spring onion & black olive salad

Greek salad with feta cheese

Hummus with pink pepper

Andalusian potato salad

### APPETISERS

Marinated anchovies, avocado with prawns, smoked salmon, Manchego cheese, Iberian pata negra ham, Padrón peppers, aubergine with cane honey, potato & vegetable omelette with Jabugo chorizo, king prawns, lobster

### MAIN COURSES

Duck à l'orange

Basmati rice with fresh coriander

Monkfish medallions & tiger prawns in Champagne sauce

Conglioni with gilt head bream & grilled vegetables

Beef tenderloin Stroganoff

Puente Romano vegetable paella

Marbella fried fish

### DESSERTS

Baked cheesecake

Chocolate cake

Apple cake

Strawberry, raspberry & blueberry tartlets

Chocolate mousse

Seville style sweet french toast

Fried milk pudding

Coffee éclairs

Rice pudding

Caramel custard

Seasonal fruit

**95 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	<b>BARBECUE</b>	GALA	WINES & BASICS	OPEN BAR	PICNIC

Barbecue I

Barbecue II

Barbecue Stations

# BARBECUE

*a perfect day*

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	<b>BARBECUE</b>	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Barbecue I

### Barbecue II

### Barbecue Stations

## BARBECUE I

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, manzanilla olives, pickle skewers, carrot, sweetcorn

### SALADS

“Pipirrana” | chopped onions, tomatoes & peppers, potato & tuna salad, pasta & baby vegetable salad, white asparagus, andalusian gazpacho

### MEAT & POULTRY

Beef entrecôte, iberian pork shoulder, lamb cutlets, lamb kefta, pork ribs marinated in bbq sauce, crispy chicken wings, beefburgers with caramelised onion, chorizo, chistorra sausage & sausages

### ACCOMPANIMENTS

Baked potatoes, honey glazed corn on the cob, rice sautéed with raisins and pine nuts, grilled tomatoes, grilled vegetables

### DESSERTS

Apple cake, strawberry cake, chocolate brownie, lemon sponge, fried milk pudding, coffee éclairs, Seville style french toast, seasonal fruit

**83 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	<b>BARBECUE</b>	GALA	WINES & BASICS	OPEN BAR	PICNIC

### Barbecue I

### Barbecue II

### Barbecue Stations

## BARBECUE II

### APPETISERS

'Pata negra' ham shavings, Spanish omelette, chicken croquettes,  
'Pata negra' ham croquettes, fried peppers & aubergine, smoked salmon

### SALAD BAR

Lettuce, tomato, cucumber, onion, beetroot, manzanilla olives,  
pickle skewers, carrot, sweetcorn

Mozzarella & tomato salad, Andalusian potato salad, grilled octopus  
seasoned with paprika, lebanese tabbouleh, multi-coloured rice salad,  
andalusian gazpacho

### MEAT & POULTRY

Beef entrecôte, iberian pork shoulder, lamb cutlets, lamb kefta,  
beef ribs marinated in bbq sauce, crispy chicken wings, beefburgers  
with caramelised onion, chorizo, chistorra sausage & sausages

### FISH & SEAFOOD

Grouper, monkfish, lobster, gilthead bream,  
salmon supreme, king prawns

### ACCOMPANIMENTS

Baked potatoes, honey glazed corn on the cob, saffron rice,  
grilled tomatoes, grilled vegetables

### DESSERTS

Apple cake, strawberry cake, chocolate brownie,  
lemon sponge, fried milk pudding, coffee éclairs,  
Seville style french toast, seasonal fruit

**95 EUR** | price per person

minimum 30 guests | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

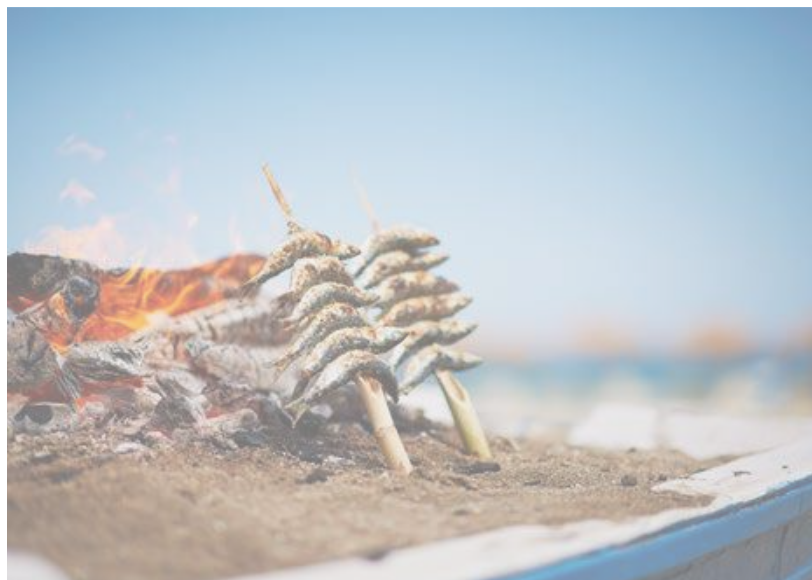
COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	<b>BARBECUE</b>	GALA	WINES & BASICS	OPEN BAR	PICNIC

Barbecue I

Barbecue II

**Barbecue Stations**

## BARBECUE STATIONS



*Freshly-caught fish, grilled over an open wood fire on the beach.*

### ESPETO BOAT | El Chiringuito beach

sardine skewers 15

sardine, red mullet & king prawn skewers 23

### ROBATAYAKI | Outdoors only

beef robata, chicken yakitori, teriyaki salmon & vegetables 18

wagyu beef, tuna belly, king prawns, asparagus & enoki mushrooms 25

**WAGYU** | Wagyu beef rib strips 25

**TOMAHAWK** | Galician beef tomahawk steak 12

**MARSHMALLOW BARBECUE** 7

**MINIMUM 30 GUESTS** | prices per person

to combine with a buffet or barbecue menu | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	<b>GALA</b>	WINES & BASICS	OPEN BAR	PICNIC

Menus I & II

Menus III & IV

Menus V & VI

# GALA

*the time of your life*

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	<b>GALA</b>	WINES & BASICS	OPEN BAR	PICNIC

### Menus I & II

### Menus III & IV

### Menus V & VI

## MENU I

Tuna tartare  
with avocado & kimchi

Truffled parsnip soup

Beef tenderloin  
with potato mousseline served with green beans & red wine sauce

Black chocolate mousse & olive oil cannelloni  
with wine-marinated oranges

## MENU II

Port wine marinated foie gras  
with cacao and hazelnut crisp

Jerusalem Artichoke's soup  
with black truffle

Wagyu beef karubi eye  
served with mascarpone, parsnip mousseline & red wine sauce

White chocolate hemisphere  
with rose perfumed strawberries

Menu I **85 EUR**

Menu II **92 EUR**

prices per person | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	<b>GALA</b>	WINES & BASICS	OPEN BAR	PICNIC

### Menus I & II

### Menus III & IV

### Menus V & VI

#### MENU III

Snow crab cocktail  
with passion fruit and mustard honey sauce

Bone marrow consommé with chives

Porcini crusted beef tenderloin  
with celeriac mousseline & red wine glaze

Dark chocolate mille-feuille  
with spiced coffee mousse, served with whisky marinated oranges

#### MENU IV

Puff pastry pillow with chanterelle mushrooms & leeks  
served with champagne foam

Shrimp bisque with white port

Crispy sea bass  
with vegetable tagliatelle & yam purée

Lemongrass crème brûlée  
with blackberry sorbet & white chocolate crisp

Menu III **100 EUR**

Menu IV **105 EUR**

prices per person | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	<b>GALA</b>	WINES & BASICS	OPEN BAR	PICNIC

### Menus I & II

### Menus III & IV

### Menus V & VI

## MENU V

Paradise pepper macaron  
with home smoked salmon and micro herbs

Venetian black risotto  
with scarlet shrimp confit and saffron sauce

Veal with a crust of foie gras and pine nuts,  
yam musseline and Jerusalem artichoke purée with Madeira sauce

Coconut slices

## MENU VI

Sweet shrimp tartare  
with Gin Fizz and trout caviar

Scallop with panko and truffle  
on parsley risotto

Monkfish with old style wholegrain mustard  
served with crushed potatoes & tarragon sauce

Dacquoise of pistachios and cassis

Menu V **110 EUR**

Menu VI **115 EUR**

prices per person | includes sparkling & still water, soft drinks, tea & coffee | 10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	<b>WINES &amp; BASICS</b>	OPEN BAR	PICNIC



# WINES & BASICS

*conversation and life*

---

## DRINKS & WINES **PACKAGES**

---



COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	<b>WINES &amp; BASICS</b>	OPEN BAR	PICNIC

## DRINKS & WINES **PACKAGES**

### **BASIC**

Sparkling & still mineral water, juices, selection of soft drinks

10

### **PACKAGE I**

Nekeas | D.O. Navarra, Viura, Chardonnay

Borsao | D.O. Campo de Borja, Garnacha

Sparkling & still mineral water, juices, soft drinks & beer

18

### **PACKAGE II**

S-Naia | D.O. Rueda, Sauvignon Blanc

Finca San Martín | D.O. Ca Rioja, Tempranillo

Sparkling & still mineral water, juices, soft drinks & beer

24

### **PACKAGE III**

José Pariente | D.O. Rueda, Verdejo

La Planta | D.O. Ribera del Duero, Tempranillo

Sparkling & still mineral water, juices, soft drinks & beer

29

### **PACKAGE IV**

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

Viña Alberdi | D.O. Ca Rioja, Tempranillo

Sparkling & still mineral water, juices, soft drinks & beer

35

### **WITH...**

Cava | Rovellats Gran Reserva Brut Nature

+ 8

Champagne | Pol Roger Reserve, Pinot Noir, Pinot Meunier,  
Chardonnay

+ 18

**PRICES PER PERSON**

10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	<b>OPEN BAR</b>	PICNIC

# OPEN BAR

	1 HOUR	2 HOURS
Standard brands	30	40
1 additional hour	10	
Premium brands	36	46
1 additional hour	12	

**PRICES PER PERSON**

10% VAT not included

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	<b>PICNIC</b>

# PICNIC

*life's little luxuries*

COFFEE BREAKS	DELI BUFFET	LIGHT BUFFET	LIGHT MENUS	LUNCH & DINNER	COCKTAIL & CANAPÉS
BUFFET	BARBECUE	GALA	WINES & BASICS	OPEN BAR	<b>PICNIC</b>

## PICNIC I

One ham & cheese sandwich  
 One vegetarian sandwich  
 One hard boiled egg  
 One piece of fruit  
 One cereal bar  
 One fruit juice  
 250ml still mineral water

## PICNIC II

One ham & cheese sandwich  
 One vegetarian sandwich  
 One chicken & lettuce sandwich or one smoked salmon sandwich  
 One hard boiled egg  
 One piece of fruit  
 One cereal bar  
 One snack bar  
 One fruit juice  
 One actimel / danup  
 One piece of cake  
 One bag of crisps  
 250ml still mineral water

Picnic I **19 EUR**

Picnic II **35 EUR**

prices per person | 10% VAT not included



LIVE  
LIFE

Puente Romano  
MARBELLA