



# AMARAGUA

HOTEL & CONVENTION CENTER

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COFFEE BREAK & BRUNCH





# Welcome

Located on the beachfront  
of La Carihuela

*A paradise by the sea*





PASSION FOR GASTRONOMY AND SERVICE

*This is the essence  
of our celebrations.*





# Coffee Break

Below, we offer you our selection of menus designed to be eaten standing up, quickly and informally, but without compromising on the high standards that characterize our brand.

These are ideal for creating a convivial atmosphere among the participants of an event, or if you have little time, for taking a short break during the event.

The service time for these menus ranges between 30 and 45 minutes.





# COFFEE BREAK MENUS

## COFFEE STATION | 9,50€ + VAT

NESPRESSO STATION (INCLUDES 3 VARIETIES OF CAPSULES)  
VARIETY OF INFUSIONS

## COFFEE BREAK LIQUIDO | 10,50€ + VAT

NESPRESSO STATION (INCLUDES 3 VARIETIES OF CAPSULES)  
VARIETY OF INFUSIONS  
VARIETY OF JUICES

## MENÚ NÚMERO 1 | 14,00€ + VAT

ASSORTED PASTRIES  
PLUMCAKES  
PALMERITAS  
INÉS ROSALES CAKES  
COFFEE, HERBAL TEAS, ASSORTED JUICES, AND WATER

## MENÚ NÚMERO 2 | 16,00€ + VAT

BUTTER CROISSANTS  
INÉS ROSALES CAKES  
ACAI WITH FRUIT AND OATS  
SEASONAL FRUIT  
GOUDA, CARAMELIZED ONION, AND PEAR BRIOCHE  
COFFEE, HERBAL TEAS, ASSORTED JUICES, AND WATER



# Brunch

Below, we offer a selection of brunch-style menus,  
ideal for a simple and informal meal.

The serving time for these menus ranges between  
60 and 75 minutes.

All the menus listed below include coffee, herbal  
teas, various juices, and water.  
(Alcoholic beverages not included)

## BRUNCH MENUS

### **MENÚ NUMERO 1 | 22,00€ + VAT**

BUTTER CROISSANTS FILLED WITH CHOCOLATE AND PISTACHIO

INÉS ROSALES CAKE

KEFFIR, BITTER ORANGE, AND GRATED DARK CHOCOLATE

SEASONAL FRUIT

ROAST BEEF BIKINI WITH MUSTARD BUTTER AND PICKLES

MINI MUFFIN WITH MAJORCAN SOBRASADA AND ACACIA HONEY

### **MENÚ NUMERO 2 | 26,00€ + VAT**

MINI DOTS

MINI GRANNY APPLE TART WITH CINNAMON

CAROB CAKE

GREEK YOGURT WITH BLUEBERRIES AND ROSEMARY HONEY

BEETROOT HUMMUS AND CRUDITES

SEASONAL FRUIT

PEANUT BUTTER, BANANA, AND OAT BRIOCHE

MINI CHICKEN CLUB WITH RED PESTO AND PARMESAN

SHALLOT OMELETTE WITH PAYOYO CREAM

CONFIT CHICKEN FOCACCIA WITH SUN-DRIED TOMATO

# FOOD STATIONS

To guarantee the uniqueness of your event, we offer you the following list of stations to complement your chosen menu:

## **PORTION OF IBERIAN HAM | 32,00€ + VAT/PORTION**

STATION OF NATIONAL BREADS AND OILS ARE INCLUDED.

## **IBERIAN RECEBO HAM | 500,00€ + VAT/PIECE**

THE PRICE INCLUDES THE SERVICES OF A PROFESSIONAL CUTTER AND A STATION OF ARTISAN BREADS AND NATIONAL OILS.

## **IBERIAN HAM TASTING | 9.00€ + VAT PER PERSON**

TASTING OF 4 VARIETIES OF IBERIAN HAM.

## **TASTING OF NATIONAL CHEESES | 10.00€ + VAT PER PERSON**

TASTING OF 5 VARIETIES OF NATIONAL CHEESES

## **SUSHI BAR | 4,00€ + VAT PER PIECE**

THE CUSTOMER CAN CHOOSE THOSE VARIETIES THAT BEST SUIT THEIR TASTE



# FOOD STATIONS

## SEAFOOD STATION | MARKET PRICE

THE CUSTOMER WILL BE ABLE TO CHOOSE THE VARIETY OR VARIETIES OF SEAFOOD THAT THEY LIKE FOR THEIR SEASON. FOR EXAMPLE, OYSTERS, CAÑAÍLLAS, MUSSELS, THIN SHELL, WHITE PRAWN.

## “ESPETO” BOAT | 8.00€ + VAT PER PERSON

TYPICAL MÁLAGA FISH SKEWER COOKS ON THE GRILL LIVE BY OUR “ESPETERO.

## SHOW COOKING OF RICE, FIDEUÁ OR RISOTTO | 10.00€ + VAT PER PERSON

TO CHOOSE TWO VARIETIES OF RICE, FIDEUÁ OR RISOTTO.

## BARBECUE SHOW COOKING | 25,00€ + VAT PER PERSON

IT INCLUDES CRIOLLOS, WHITE SAUSAGES, BLACK PUDDING, MARINATED CHICKEN “CHURRASCO,” IBERIAN SECRET, LAMB CHOPS, TURKEY AND VEGETABLE SKEWER, CORN ON THE COB, ROASTED POTATO AND GRILLED SEASONAL VEGETABLES.

## “VENENCIADOR”

**1 TYPE OF WINE €500.00 + VAT**

**2 TYPES OF WINE €600.00 + VAT**

WINE POURING RITUAL SERVICE FROM A CERTAIN HIGHT TO GET THE BEST FROM ITS FLAVOURS AND NUANCES.



## DRINK PACKAGES

DRINKS SUCH AS BEER, SOFT DRINKS OR WATER ARE INCLUDED IN ALL PACKAGES.  
NESPRESSO COFFEE STATION (INCLUDES 3 VARIETIES OF CAPSULES) AND  
ASSORTED INFUSIONS ALSO INCLUDED.

### PACKAGE NUMBER 1 | INCLUDED IN THE MENU PRICE

AÑARES TERRANOVA VERDEJO (D.O RUEDA)  
AÑARES CRIANZA (D.O. RIOJA)  
CAVA CASTILLO DE PERELADA SECO

### PACKAGE NUMBER 2 | 15.00€ PER PERSON + VAT ON THE INITIAL RETAIL PRICE OF THE MENU

*Selection of three wines, one from each category, chosen by the customer*

*WHITE WINES (ONE TO CHOOSE FROM):*

JAVIER SANZ VERDEJO (D.O RUEDA)  
JAVIER SANZ SAUVIGNON BLANC (D.O. RUEDA)  
LA DONCELLA CHARDONNAY (D.O IGO TIERRA DE CASTILLA)

*RED WINES (ONE TO CHOOSE FROM):*

BARDOS HIGH ALTITUDE VINEYARDS (D.O. RIBERA DEL DUERO)  
CERRO AÑON CRIANZA (D.O. RIOJA)  
FIRST FROM "BODEGAS FARIÑA" (D.O TORO)

*CAVA & CHAMPAGNE (ONE TO CHOOSE FROM):*

PERELADA BRUT NATURE (D.O CAVA)  
G.H MUMM (AOC CHAMPAGNE) (+ 7,00€)



## FLOWER ARRANGEMENT AND DECORATION

We have a professional decorator who will take care of every little detail of the service.

In the price of the menu, we include a standard custom decoration based on natural seasonal flowers. We can personalize any color of your preference, let us know.

However, if you have another idea in mind about the decoration of your event, let us know, we will be happy to make it happen.







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