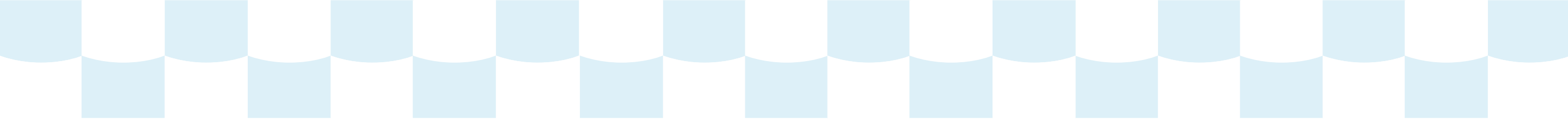




AMARAGUA
HOTEL & CONVENTION CENTER



Gala *by the sea*



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.*



WELCOME COCKTAIL

APPROXIMATE DURATION:
BETWEEN 30 AND 40 MINUTES.
INCLUDED IN ALL MENUS.

WELCOME DRINK | 12,00€ + IVA

FOR THOSE WHO WISH TO WELCOME THEIR GUESTS WITH A WELCOME DRINK, BUT WITHOUT APPETIZERS, WE OFFER THIS WELCOME DRINK. INCLUDED.

INCLUDES:

CORNEZUELO OLIVES
VERMOUTH, FINO & OLOROSO VARIETIES

(YOU WILL TASTE THREE VARIETIES OF VERMOUTH AND THREE VARIETIES OF FINO & OLOROSO)

BEER STATION

WHITE WINE *(AÑARES TERRANOVA VERDEJO, D.O. RUEDA)*

RED WINE *(AÑARES CRIANZA, D.O. RIOJA)*

DRY CAVA CASTILLO DE PERELADA

BEER, SOFT DRINKS, WATER, AND VARIOUS NON-ALCOHOLIC BEVERAGES

SELECTION OF APPETIZERS

IF YOU WISH, YOU CAN ADD A SELECTION OF APPETIZERS TO THE
START OF YOUR MENU, WITH A SUPPLEMENT TO THE CHOSEN PRICE.

AJOBLANCO M.S.

SCALLOP GRATIN WITH PARMESAN CHEESE AND TOBIKO ROE

TUNA GILDA, TOMATO, AND PIPARRA PEPPERS

TORREZNO DE SORIA, CITRUS GUACAMOLE

FRIED ARTICHOKE WITH CRISPY CURED MEATS

GUANCIALE BIKINI, BUFFALO BRIE, AND HONEY

JOSELITO CROQUETTES

COD BALLOON

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.

MENU N°1

(Confirm your choice at least 7 days in advance)

MONKFISH CARPACCIO, YUZU VINAIGRETTE, AND TROUT ROE

CRISPY BLACK-CRIMSON TRUMPET AND PUMPKIN LASAGNA,
OAT BÉCHAMEL

DESSERTS
(CHOOSE ONE)

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 72,00€ + VAT

MENU N°2

(Confirm your choice at least 7 days in advance)

VIEIRA GRATINADA CON MUSELINA DE AJO, CAVIAR DE TOBIKO

COCHINILLO DESHUESADO, CREMA DE CHALOTAS Y PERA LIMONERA

DESSERTS
(CHOOSE ONE)

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 81,00€ + VAT

MENU N°3

(Confirm your choice at least 7 days in advance)

SHERRY-MARINATED PARTRIDGE, BABY CARROTS, AND FRENCH ONIONS

STUFFED MONKFISH ON PRAWN GAZPACHO AND ROASTED ALMONDS

DUCK CONFIT WITH NABELINA INFUSION, ANISE, KUMQUAT, AND CURRANTS

DESSERTS
(CHOOSE ONE)

DEATH BY CHOCOLATE
CHEESE & BERRIES
COFFEE MOUSSE
TROPICAL SEMIFREDDO

RRP 89,00€ + VAT

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€)*

CUSTOMIZED OPTIONS FOR A TAILOR-MADE MENU

WE OFFER DIFFERENT OPTIONS SO YOU CAN CHANGE ONE OF THE DISHES. DEPENDING ON WHICH ONE YOU CHOOSE, IT WILL MEAN AN INCREASE OR NOT IN THE PRICE OF THE CHOSEN MENU. LET US KNOW YOUR CHOICE, AND WE WILL INFORM YOU ABOUT YOUR PRICE.

FISH CHOICE

LOBSTER MONKFISH, RUDOLPH POTATO, SAFFRON INFUSION.

COD LOIN, IBERIAN PORK “SOBRASADA” AND HONEY ON RED RICE.

SEA BASS LOIN, PICKLED OYSTER MUSHROOMS, LIQUORICE CARAMEL.

HAKE ROASTED IN ITS JUICE, DRIED SQUID “MARMITAKO”.

ROASTED NORWEGIAN SALMON LOIN, SUN-DRIED TOMATO, “PUNTALETTE” AND CITRUS CAVIAR.

MEAT CHOICE

WHITE BEEF TENDERLOIN WITH MOREL SAUCE.

GLAZED BEEF TENDERLOIN, HONEYCOMB PANEL AND “CAPOLLINI” ONION.

GRILLED BEEF LOIN, MONALISA POTATO ROSTI AND SEMI-DRIED TOMATO.

IBERIAN PORK CONFIT WITH GINGER IN ITS JUICE ON SEASONAL VEGETABLES.

GOAT GLAZED BLOCK WITH CHESTNUT JUICE AND MINT PILAF RICE.

OPEN BAR

THE PRICES LISTED BELOW ARE PER PERSON, EXCEPT
FOR OPTIONS BY THE BOTTLE OR BY THE GLASS.

The open bar can be hired by the hour, by the
bottle, or by the glass. The different prices are
specified below:

PRICE PER HOUR PER PERSON:

Non Premium Brands
2 hours | 25,00€ + VAT
3 hours | 32,00€ + VAT
4 hours | 38,00€ + VAT
Overtime | 14,00€ + VAT

Premium & non-Premium brands
2 hours | 32,00€ + VAT
3 hours | 44,00€ + VAT
4 hours | 56,00€ + VAT
Overtime | 19,00€ + VAT

PRICE PER BOTTLE

75,00€ + VAT | non-premium bottles
98,00€ + VAT | Premium bottles

THE PRICE PER TICKET

9,00 + vat | non-premium spirits
11,00€ + vat | premium spirits

Entertainer

A party to remember

Nothing sets the tone for a celebration like the right music.
Our professional DJ will ensure the best atmosphere at every moment of your event.

DJ services whole event **850.00€ + VAT**
DJ services during the open bar **450.00€ + VAT**

If you would like another type of animation or personalized entertainment, we will be delighted to offer you options tailored to your event.

LATE DINNER

DRINKS ARE NOT INCLUDED IN THE
FOLLOWING MENUS.

MENU NUMBER 1

GLAZED DONUTS

CONSOMMÉ WITH SHERRY

SPICY HUMMUS AND AVOCADO SMALL BREAD FROM THE AXARQUÍA
BRUSCHETTA OF CANDIED CHERRY TOMATOES, ANCHOVY, AND PECORINO CHEESE.

MINI KEBAB PITA, ONION, AND SOUR SAUCE

“MOLLETE” BREAD LOIN IN BUTTER WITH AGAVE SYRUP

16,00€ + VAT

MENU NUMBER 2

SELECTION OF CHEESES AND CURED MEATS.

CATSHARK BROTH

DATE AND BACON PIE.

SALMON BAGEL, CAPER MAYONNAISE AND DILL

ROYAL BRIOCHE OF TUNA, CELERY AND SIRACHA MAYONNAISE
ROAST BEEF CROISSANT, SAUERKRAUT, AND CREAMY MANGO CHUTNEY.

CUBAN PORK ROLL, CILANTRO, AND ORANGE

18,00€ + VAT

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.





AMARAGUA

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