



MS
HOTEL
Mejor siempre



C E L E B R A T I O N M E N U S

An elegant table, some delicious bites, good company, a good sip `caldito´ to harmonize and ward any misadventure off. All this is understood as the perfect combination to become a special day into an unforgettable one, at MS Hoteles.

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WELCOME COCKTAIL

Listed below is a selection of appetizers included in any menu

- C O L D A P P E T I Z E R S -

Atlantic Blue Fin Tuna Tataki served with Caramelized Pineapple

Spicy Guacamole and Langostino Prawns `Salpicón`¹

Tiramisu of Foie Grass served with Baked Apple

`Ajoblanco Malagueño MS`²

- H O T A P P E T I Z E R S -

Veal Mini Burgers cover with Bacon Mayonnaise and Fried Onion

Puntalette Risotto with Wild Mushrooms and Truffle

Taco of Shredded Bitter Sweet Glazed Suckling Pig

Spanish Potatoes Omelette Cream with Codfish Confit and Spring Onions

1 Typical Spanish meal about chopped seafood or meat with onion, tomato and peppers

2 Cold soup based on olive oil, garlic and almonds. Typical Málaga dish

WELCOME COCKTAIL

- E X T R A S -

We suggest you a range of stations to add, from the list below, just to empower your cocktail with that special and distinctive touch

Jamón Ibérico de Recebo D.O + Cortador

Recebo Iberian Ham D.O, cut at the time¹

Sushi Station, made at the time by a Sushiman

Venenciador²

Oysters from France

Selection of Spanish Cheese

Selection of Iberian Products

Champagne (Moët Chandon or G.H. Mumm)

National Vermouth

Premium Beer

Cuban Cigars

Each option has an extra charge. Tell us which one is of your interest and we will calculate the total amount

1 Recebo: Iberian pig that has been fed on acorn, pasture and compounds feeds

2 A venenciador pours Sherry drawn from a cask (or “butt”) into a ‘catavino’

MENU I

- S T A R T E R -

Salmorejo¹ fo Avocado from Axarquia served with Tartar of White Shrimp and Trout Roe

- M A I N C O U R S E -

Pork Cheek in Confit of Sweet Wine, accompanied with Mashed Potatoes and a touch of Vanilla flavour

- D E S S E R T -

Tiramisú with Frothly Coffe of the house
Coffe and Infusions

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

60,00€ IVA incluido

1 Salmorejo is a traditional thick soup originating from southern Spain

MENU II

- S T A R T E R S -

Sharing Platters

Clams Marnière from Carril / Roasted Peppers Salad

Oliver Russian Salad served with Pulpo á Feira

Marinated Rosada and Puntillitas¹

- M A I N C O U R S E L -

The choice of the dish is to be communicated no later than 7 days prior to the event date

¿Which one should I choose?

Steamed Sea Bass on Basil Cream and Pine Nuts

or

White Veal Loin with cured Cheese and Quince

- D E S S E R T -

Lemon Pie

Coffe and Infusions

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

65,00€ VAT not included

1 Tiny fried baby squid

MENÚ III

- S T A R T E R -

Loin of Cod Biscayan Style

- M A I N C O U R S E -

Sirloin Steak with Shallot Sauce, Potatoes Gratiné and Grilled Vegetables

- P O S T R E -

Sautéed of Red Fruits with Creamy Blue Cheese and Frothy Mnago
Coffe and Infusions

- W I N E R Y -

Añares Terranova White (D.O. Rioja)

Añares Crianza Red (D.O. Rioja)

Cava Castillo de Perelada Dry

Finos, Olorosos, Vermouths, Beer, Juice and Soft Drinks

72,00€ VAT not included

INFANT MENU

- S T A R T E R S -

Choice of two options to share together

Serrano Ham and Manchego Cheese
Guacamole with Tortilla Chips 'Nachos'
Cesar Salad
Fish Nuggets
Chicken Fingers

French Fries with Cheddar Sauce and Crunchy Bacon

- M A I N D I S H E S -

The choice of the dish is to be communicated no later
than 7 days prior to the event date

¿Which one should I choose?

Crunchy Breast of chicken with French Fries

or

Veal Hamburguers with French Fries

- D E S S E R T -

Ice Cream Sundae

26,00€ VAT not included

VEGETARIAN MENU

- S T A R T E R -

Cream of Asparagus with Caramelized Cheese

- M A I N C O U R S E -

The choice of the dish is to be communicated no later than 7 days prior to the event date

¿Which one should I choose?

Crunchy Bag containing Tofu Ragout, Sautéed Vegetables in Sesame Oil and Madras Curry Sauce

Creamy Mushroom Risotto with Orange Caramel and Vinaigrette of Roasted Vegetables

- D E S S E R T -

Baileys Ice Cream, Bitter Chocolate Brownie and Caramelized Banana

VEGAN MENU

- S T A R T E R -

Pineapple and Spicy Guacamole Timbale, Trail Mix of Dry Fruits and Bitter-Sweet of Passion Fruit

- M A I N C O U R S E -

The choice of the dish is to be communicated no later than 7 days prior to the event date

¿Which one should I choose?

Ratatouille Tatin, Asparagus Grilled with Wild Mushrooms Orange Oil

o

Pack Choi Strudel, Tofu and Shiitake Thai Style, Aubergines and Raisins Moussaka and Potato Cake filled with Broccoli Bolognaise

- D E S S E R T E -

Apple Crisp with Red Fruits Sorbet

CAKE CHOICES

- Three Chocolates Cake -

Three Semifreddo of Milk, White and Black Chocolates with Rum Baba and Hazelnut Liquor

- San Marcos Cake -

Alternate Layers of Sponge Cake, perfume with Truffle and Brandy on Egg Yolk Nougat

- Toffee and Baileys Cake -

Layers of Sponge Cake dipped in Baily's Syrup and Toffee Mouse

- Jijona Cake -

Almond Sponge Cake with Turrón Mouse and Almond Crunch

- Segoviano Punch Cake -

White Sponge Cake with Passion Fruit Mouse and Roasted Marzipan

- Mascarpone Cheese Cake -

Baked Cheesecake and Red Fruits Jam

- Mille-Feuille of Turrón and Mascarpone Cake -

Caramelized Butter Flaky Pastry, Mouse of Turrón and Mascarpone Cream

OPEN BAR

The open bar can be hired by the bottle, or per drink

The price per bottle is specified below;

65,00€ VAT not Included Non Premium Bottles
85,00€ VAT not included Premium Bottles

The price per drink is specified below;

8,00€ VAT included Non Premium Distilled Spirits
14,00€ VAT included Premium Distilled Spirits

OPEN BAR EXTRAS

A selection of extras listed below that will make your open bar a unique and outstanding place.

Candy Buffet

Dried Nut Buffet

Chocolate Buffet

Mojito or Caipirinha Station

MENU I

Selection of National Cheese

Selection of Iberian Sausages

Varieties of Sweet rolls/ brioche

Selection of Gourmet Scones Pulguitas

Dessert Selection MS Hoteles

8,00€ VAT not included

MENU II

Selection of Iberian Sausages

Pie stuffed with* Pisto Manchego¹ and Tuna Fish

Ciabatta Bread with Olive Oil, Tomato Jam and Mozzarella

Chicken Roll with Madras Curry and Mango Chutney

Roast Beef Brioche with Herb Mustard and Caramelised Onion

Dessert Selection MS Hoteles

12,00€ VAT not included

1 Pisto Manchego: Spanish dish similar to ratatouille

ENTERTAINEMENT

Our team includes a professional DJ to guarantee the rhythm and the good atmosphere during the celebration of the event.

The music service (DJ) during the Wedding Ceremony, Welcome Cocktail, Lunch or Dinner, and Open Bar will cost:

€650.00 VAT excluded

If you only want the music (DJ) during the Open Bar it will cost:

400,00€ VAT excluded

However, if you consider any other type of entertainment to liven up your event, please let us know and we will be delighted to provide it as far as possible.

FLORAL ARRANGEMENTS AND DECORATION

Our team includes a professional decorator who will be in charge of decorating your event

In the menu price we include a standard decoration for the Civil Ceremony, Welcome Cocktail, Lunch or Dinner and Open Bar

However, if you prefer any other type of decoration for your event, please let us know and we will put you in contact with our decorator