



MS
HOTEL
Mejor siempre



APPETIZER COCKTAIL MENUS

At MS Hoteles we would define an Appertizer Cocktail Menu as the set of the guests, the delight of the palate, elegance and the pleasure of doing things well in harmony. If you are looking for creating a relaxed and jovial atmosphere, in which the interrelation reigns, certainly, an Appetizer Cocktail Menu will be the most successful.

Bellow , you will find a careful selection of appertizer, along with different stations that can be interspersed and that will give a fun and special touch to your event.

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STATIONS

The length of the cocktail shall be limited to 120 minutes.

A standard decoration will be provided in each guest table

Different stations are suggested so that you can choose and add your preference from the followings:

Recebo Iberian Ham D.O, cut at the time¹

Sushi Station, made at the time by a Sushiman

Venenciador²

Barca de Espetos³

Rice Tasting Session

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

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- 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’.
 - 3 Sardines strung on a stick placed vertically on a charcoal fire, located in a fishing boat.

MENU I

- 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 Prawns `Salpicón`¹

Octopus & Chips

Spicy Hummus with Feta Cheese

`Ajoblanco Malagueño MS`²

`Bravas al Curry`³

Garnish of Ratatouille with Olive Oil and Sardine on Toast

(CONTINUES)

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- 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
 - 3 Fried potatoes in spicy sauce

MENÚ I

- 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

Iberian Tenderloin served with Date Puree and Cous-Cous

Taco of Bacon Confit and Pineapple Balls

Stuffed tortilla "Bilbao style "

Oxtail Ravioli with Apple Compote perfumed with Rosemary

Corn Parmentier, Crispy Bacon and Tapenade of Morcilla ¹

- 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

50,00€ VAT not included

¹ Spanish style blood sausage

MENU II

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

Tartar of `Málaga Summer Sausage` accompanied with Fig Breadcrumbs

Spanish Potatoes Omelette Cream with Codfish Confit and Spring Onions

Tataki of White Veal, Sheep Cheese Payoya Cream,
Chutney of Piquillo Pepper

Octopus & chips

Spicy Guacamole and Prawn `Salpicón`

Octopus Rollup stuffed with Spicy Tuna

Monkfish Carpaccio and Mussels Vinaigrette

`Ajoblanco Malagueño MS`

(CONTINUES)

MENU II

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

Corn Parmentier, Crispy Bacon and Tapenade of Morcilla

Taco of Shredded Bitter Sweet Glazed Suckling Pig

Prawn Tempura with Red Wine Aioli

Veal Mini Burgers cover with Bacon Mayonnaise and Fried Onion

Crispy Marinated Chicken

Taco of Bacon Confit and Pineapple Balls

Codfish Tempura accompanied of Aioli of Mojo Picón¹

Stuffer Tortilla "Bilbao Style"

Camembert in Quince Croquette

- 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

54,00€ VAT not included

1 Spicy dipping-sauce originating in Lanzarote Island

MENU III

- S T A T I O N S -

Iberian Cold Cuts Station

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

Iberian Prey Steak Tartar with Blueberries

Garnish of Ratatouille with Olive Oil and Sardine on Toast

‘Ajoblanco Malagueño MS’

Atlantic Blue Fin Tuna Tataki served with Caramelized Pineapple

Spanish Potatoes Omelette Cream with Codfish Confit and Spring Onions

Octopus Rollup stuffed with Spicy Tuna

Tataki of White Veal, Sheep Cheese Payoya Cream, Chutney of Piquillo
Pepper

Octopus & chips

‘Bravas al Curry’

Ceviche of Salmon with Mango Mayonnaise

Fritters of Spanish Potatoes Omelette

(CONTINUES)

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

MENÚ III

‘Callos al Revés’¹

Pil-Pil Prawns Croquet Monsieur

Grilled Scallop, Rice with Wakame Seaweed and Coconut Cream
aromatized with Lemongrass/Citronella

Grilled Octopus Leg on Gazpachuelo² Cream

Aussie Lamb Mini Burger covered with Cucumber and Mint Mayonnaise

Oxtail Ravioli with Apple Compote perfumed with Rosemary

Taco of Shredded Bitter Sweet Glazed Suckling Pig

Codfish Tempura accompanied of Aioli of Mojo Picón

Iberian Tenderloin served with Date Puree and Cous-Cous

Taco of Bacon Confit and Pineapple Balls

Tiny Fried fish within cartridges and Basil Aioli

- 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

62,00€ VAT not included

60,00 € IVA no incluido

1 Stew common across Spain, and is considered traditional to Madrid. Contains beef tripe and chickpeas, blood sausage and bell peppers. Chorizo sausage may also be used

2 Soup originating in Málaga and a typical fisherman's dish

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