



MS
HOTEL
Mejor siempre



W O R K M E N U S

Below MS Hoteles offers you a wide selection of Menus adapted to your needs. Within this selection, you will find in the dossier, light and functional Menus to enjoy at short intervals along a working day, as well as more extensive and elaborated with distinction Menus.worthy of any kind of celebration or event

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MENU I

- S T A R T E R -

Turbot Fill with Compote of Tomatoes and Pepper Confit
accompanied by Curcums Potatoes Balls

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

Roasted White Veal Loin Served with Creamy Wild Mushrooms,
Spicy Potatoes and Vegetables Ragout

- D E S S E R T -

Two Chocolates Mousse with Baileys Custard

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

67,00€ VAT not included

MENÚ II

- S T A R T E R -

Carpaccio of Monkfish and Tuna Fish Tartar with
Mussels and Olive Vinaigrette

- F I R S T D I S H -

‘Gazpachuelo’¹ of Scarlet Shrimpd, and Butterfish with Roasted
Almonds served with Warm Olive Oil Vinaigrette

- S E C O N D D I S H -

Beef Tenderloin with Jamaica Pepper Juice, Potatoes au Gratin,
Vegetables Moussaka

- D E S S E R T -

Tropical Coco Mouse

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

¹ Soup originating in Málaga and a typical fisherman’s dish

VEGETARIAN GALA MENU

- S T A R T E R -

Cream of Asparagus with Caramelized Cheese

- F I R S T D I S H -

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

- S E C O N D D I S H -

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 GALA MENU

- S T A R T E R -

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

- F I R S T D I S H -

Ratatouille Tatin, Asparagus Grilled with Wild Mushrooms Orange Oil

- S E C O N D D I S H -

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

- D E S S E R T -

Apple Crisp with Red Fruits Sorbet

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

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

M E N U 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

ENTERTAINMENT

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 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 ARRANGEMENT 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