

Barbeque Station

Chicken kebab
 Moorish Lamb skewer
 Monkfish and Prawn kebab
 Beef Sirloin in Chapatita
 Corn on the Cob discs
 Roasted Baby Guinea Fowl
 Mini 100% Beef Burger with Caramelised
 Onion in Mustard Bread Roll
 Mini Chicken Burger with Guacamole in
 Sesame Bread Roll
 Ox Burger with Truffle emulsion
 Mini Mixed Burger with Gouda in Pistachio
 Bread Roll

27€

Shellfish Station

Crayfish
 King Prawns
 White Prawns
 Oysters
 Moet & Chandon*

*This station is accompanied by Moet & Chandon which will also be available during the banquet with a maximum of two glasses per guest

47€

Arabic Station

Hummus with
 Breadsticks
 Tabbouleh
 Cumin Soup with
 Coconut
 Lamb Tajin with Baby
 Vegetables, Sultanas
 and Walnuts
 Carrots with Coriander
 and Cumin

27€

Mediterranean Station

Shellfish Rice a Banda
 Black Rice with Alioli
 Fideuá
 Fried Whitebait

27€

Price per Person. 10% VAT
 included

Asian Station

Tuna Tartar

Eel, Omelette and Tuna Futomaki

Tobiko Maki

Spring Rolls

Tuna Makis

Salmon Makis

Thai King Prawns

Nigiris

Maguroi: Tuna

Tako: Octopus

Tamago: Japanese Omelette

Ura Makis

California Hosomaki: Avocado and Prawns

Hosomaki Moriawase: Tamago, Carrot and Spinach

Fruto Makis

Tobiko Roll: Avocado, Prawn and Tobiko

New York Roll: Avocado, Carrot and Cucumber

Futo Maki Moriawase: Spinach, Carrot, Tamago and Surimi

27€

Hot and Cold Cream Soup Station

Andalusian Gazpacho

Malaga Ajo Blanco

Mint Broth

Little Bowls of Garlic Soup

Shellfish Salpicón

Salmorejo

27€

Price per Person. 10% VAT
included

Sweets and Ice Cream Station

Selection of French Pastries

Strawberry Tart

Black Forest Gateaux

Spanish Yema Tart

Tiramisu

Small Glass of *Tocino de Cielo* Cream

Small Glass of Raspberry Cream

Small Glass of Creamy Tiramisu

Grandma's Custard

Brownie

Turrón

Vanilla

Stracciatella

Chocolate

Strawberry

Raspberry Sorbet

Mango Sorbet

27 €

Price per Person. 10% VAT included

Wine List for the Stations

Bodega 1

Red Wine: Cune D.O. Rueda
White Wine: Beronia Crianza D.O. Rioja

Included

Bodega 2

Red Wine: Ramón Bilbao D.O. Rioja
White Wine: Monte Blanco D.O. Rueda

Supplement: 8€/Person

Bodega 3

Red Wine: Ramón Bilbao D.O. Rioja
Rosé Wine: Ramón Bilbao D.O. Rioja

Supplement: 8,50€/Person

Bodega 4

Red Wine: Marqués de Riscal Reserva D.O. Rioja
White Wine: Marqués de Riscal D.O. Rioja

Supplement: 20€/Person

Bodega 5

Red Wine: Quinta de Tarsus D.O. Ribera del Duero
White Wine: Pazo de Bruxas D.O. Rias Baixas

Supplement: 15€/Person

Bodega 6

Rosé Wine/White: Jean Leon 3055 D.O. Penedes
Red Wine: Jean Leon 3055 D.O. Penedes

Supplement: 18,50€/Person

Bodega 7

Red Wine: La Encina del Inglés D.O. Sierra de Málaga
Rosé Wine: La Encina del Inglés D.O. Sierra de Málaga

Supplement: 14€/Person

Bodega 8

Red Wine: Capuchina Vieja Reserva D.O. Sierra de Málaga
White Wine: Capuchina Vieja D.O. Sierra de Málaga

Supplement: 28,50€/Person

Bodega 9

Red Wine: Lunares D.O. Sierra de Málaga
White Wine: Lunares D.O. Sierra de Málaga

Supplement: 17,50€/Person

Bodega 10

Red Wine: Lunares D.O. Sierra de Málaga
Rosé Wine: Lunares D.O. Sierra de Málaga

Supplement: 16€/Person



estrelladelmar
beach club

Kids Menu

4-8 YEARS

Starter

Rice with Delicious Tomato Sauce and Fried Quail Egg

Main Course

Breaded Chicken with Potatoes Castle and Grilled Tomatoes

Dessert

Chocolate Brownie with Vanilla Ice Cream and Oreo Cookie

8-14 YEARS

Starter

Meat and Vegetables Lasagna Au Gratin with Mozzarella and Home-Made Tomato.

Main Course

Scaloppini of Veal with Potatoes Spheres and Mikado Green Beans.

Dessert

Warm Chocolate Volcano with Chewing Gum Ice Cream and Red Berries

HEALTHY

Starter

Vegetables Soup with Iberian Ham and Small Egg

Main Course

Supreme of Monkfish Cooked at Low Temperature with Steam Potatoes and Vegetables Chips

Dessert

Seasonal Fruit Salad in Orange Juice and Chantiny Foam

34€

10% VAT included

Our Wedding Cakes

The Wedding Packages include a wedding cake to be cut by the bride and groom and made by our expert pastry chef.

Strawberry – Cream with Chocolate

Turrón sponge

Truffle and Vanilla with Chocolate sponge

Dark Chocolate with Meringue, Cream, Truffle

San Marcos

Royal

Meringue





Our Hot Afters

Our Afters Buffet will be served about 2 hours after the banquet.

It will be available all night until the end of the Open Bar.

Mini Hot Dogs

Mini Spanish Omelette Baguettes

Mini Cured Ham with Tomato Chapatas

Different Mini Medianoches

Mini Tuna Pizzas

Homemade Puchero Soup with Mint

Chocolate Covered Churros

Fruit Skewers

You can also complement your Afters with some of our chef's suggestions:

Crayfish Consomé

Mini hamburgers

Sauteed Baby Broad Beans with Ham and Mint

Huevos Rotos (fried egg and chips) with Cured Ham

Sauteed Baby Eels with Garlic

Different French Pastries

Gold and Chocolate Covered Strawberries

Bar

Open Bar

First three hours (per person).....	29€
Subsequent hours	9€

* After three hours a head count of the guests will be carried out every hour, billing only the people that are there at that time

* A minimum of 50 guests will be billed

Standard Open Bar

Brandy: Torres 10

Ginebra: Beefeater, Gordon's, Larios

Ron: Cacique, Brugal, Bacardi

Vodka: Smirnoff, Absolut

Whisky: J&B, Ballantines, White Label

Cerveza: Carlsberg Barril

Premium Open Bar

* Supplement of 5€ per person per hour

Everything from the Standard Open Bar plus a great selection of Premium drinks for a touch of distinction to your wedding.

Brandy: Carlos I

Ginebra: Bombay Sapphire, Martin Miller, Hendrick's

Ron: Cacique 500, Brugal Extra Viejo, Bacardi 8

Vodka: Citadelle, Belvedere

Whisky: Johnnie Walker Etiqueta Negra, Deward's 12, Jack Daniel's