



ME

MARBELLA



ME MARBELLA

Where avant-garde style redefines Marbella's luxury. Beneath the endless glow of Marbella and its seductive glamour, a hotel emerges where Mediterranean sophistication meets bold, avant-garde design. In the vibrant heart of the Costa del Sol, a refuge awaits—one that breaks with convention to offer a limitless luxury experience. A place of pure exclusivity in an iconic destination. Passion, audacity, and design converge at ME Marbella.



Coffee Break

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Coffee Break

ME Simple

Coffee with whole, skimmed and soy milk
Natural orange juice, natural green apple juice and ginger
Detox mineral water

12€/per person

Marbella Classic

Coffee with whole, skimmed and soy milk
Natural orange juice, natural green apple juice and ginger
Detox mineral water
Assortment of pastries
Chocolate and walnut brownie
Selection of whole seasonal fruit

17€/per person



Duration: 30 minutes
Minimum: 10 people
10% VAT included
Standing service



Coffee Break

Marbella Signature

Coffee with whole, skimmed and soy milk
Natural orange juice, natural green apple juice and ginger
Detox mineral water
Assortment of pastries
Chocolate Neapolitan
Almond cake
Smoked salmon and Philadelphia cheese sandwich
Selection of whole seasonal fruit

18€/per person

Marbella Premium

Coffee with whole, skimmed and soy milk
Natural orange juice, natural green apple and ginger Juice
Detox mineral water
Chocolate cookies
Mini financiers
Mini pintxo of iberian ham and grated tomato
Yogurt assortment with seasonal fruit and crunchy granola
Selection of nuts

20€/per person



Duration: 30 minutes
Minimum: 10 people
10% VAT included
Standing service

Coffee Break

Healthy

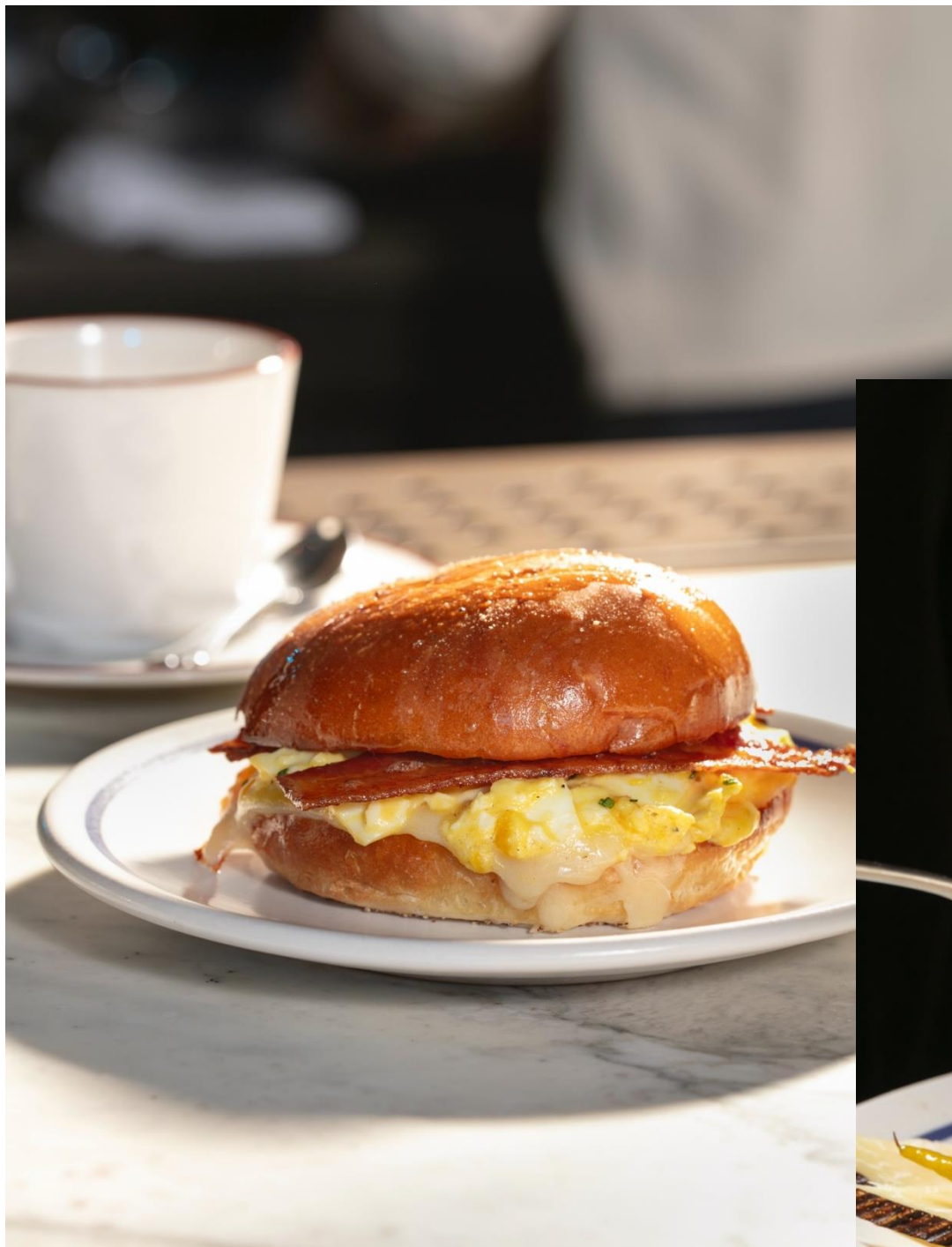
Coffee with whole, skimmed
and soy milk
Natural orange juice, natural green
apple juice and ginger
Detox mineral water
Oatmeal Cookies
Cereal Croissants
Tea and Key Lime Tart
Yogurt with Honeycomb and Fruit
Avocado and Feta Toast
Seed Bread with Arugula and Braised
Turkey Breast
Fruit Slices
Assorted juices
Seasonal smoothies

28€/per person

ME Marbella Deluxe

Coffee with whole, skimmed and soy
milk
Natural orange juice, natural green
apple and ginger juice
Detox mineral water
Chocolate cookies
Smurf
Mollete de Antequera
Chocolate with churros
Serranito
Selection of assorted mini snacks
Yogurts assortment
with seasonal fruit
Coconut and chia seed pudding,
mango, shredded toasted coconut
Selection of nuts

26€/per person



Duration: 30 minutes
Minimum: 10 people
10% VAT included
Standing service

Expansion of the service
Extension of the service 15 minutes 2€*
*Extension of the service 30 minutes *4€*
** Extensions of the duration of the service will only include drinks.*

Conditions:
All supplements must be requested for the same number of diners for which the main service has been contracted
** Extensions of service duration will include drinks only*



Coffee Break Permanent

Tea pastries
Coffee
Variety of infusions
Whole, skimmed and soy milk
Natural orange juice
Mineral water

Customize your coffee break:

Mini butter croissant **1€**
Mini pintxo of Iberian ham and tomato **4€**
Mini smoked salmon and avocado sandwich **3€**
Yoghurts assortment with fruit and granola **1€**
Healthy vegetable sticks **1€**
Seasonal fruit parfaits **3€**
Soft drink **3€**
Natural green apple and ginger juice **2€**
Natural carrot juice **2€**

Conditions:
A replacement will be made every 3 hours of consumption.

Complementary services.

- Waiter supplement at the rate of **140€/VAT** included per waiter (4 hours of minimum service)
The extra hour will be **€35 per waiter.

PRICE PER PERSON

1/2Day - **15€**
Conference 8h - **18€**
Conference 12h - **23€**



Welcome drink

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Welcome drink

Basic Welcome Drink

Sparkling Prosecco
Selection of house red and white wines
Assortment of beers
Refreshments
Mineral water
Selection of nuts
Crispy fries tossed in house ranch powder

17€/per person | 30 minutes
24€/per person | 60 minutes

ME Welcome Drink

Sparkling wine
Improved selection of red and white wine
Assortment of beers
Refreshments
Mineral water
Assortment of marinated olives
Crispy fries tossed in house ranch powder

19€/per person | 30 minutes
28€/per person | 60 minutes



Duration: 30-60 minutes
Minimum: 10 people
10% VAT included
Standing service



Welcome drink

Premium Welcome Drink

Premium sparkling wine
Selection of premium red and white wines
Assortment of beers
Refreshments
Mineral water

Duration: 30-60 minutes

Minimum: 10 people

10% VAT included

Standing service

Iberian ham in toasted mini baguettes
Chef's selection of local cheeses and cured meats
Assortment of marinated olives and pickled vegetables

24€/per person | 30 minutes

38€/per person | 60 minutes





Finger Menus

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Finger I

Includes a selection of local seasonal cheeses served with crusty bread

Cold Selection (Choose 4)

Toasted bread with Iberian ham and tomato
Prawn ceviche, onion, cilantro, jalapeño and tomato cocktail
Foie gras bonbon and tomato chutney
Smoked tuna nacho, rice cracker and wasabi aioli,
Togarashi spiced tuna
Smoked salmon and cream cheese sandwich
Salmorejo with egg and jam

Hot Selection (Choose 4)

Pork belly and apple croquette
Oxtail and roasted pepper tatin
Quinoa, pumpkin and kale risotto
Black beans and apple cider aioli
Cod, brandade cake, potatoes, aged cheddar
Mini Burger beef, cheddar, bacon, lettuce and tomato
Artichoke flour, Truffle

Our Artisan Desserts

Belgian Chocolate Mousse and Crumble
Traditional Torta Loca
Fruit in a glass with passion fruit cream

52€/per person



Duration: 90 minutes
Minimum: 15 people
10% VAT included
Standing service and display set up



Finger II

Includes a selection of local seasonal cheeses served with crusty bread

Cold Selection (Choose 4)

Tuna tataki, sesame crust and wakame seaweed

Carrot, ginger, rye streusel and coconut cream

Foie gras and seasonal chutney bonbon

Pickled belly on cocoa and tomato cassé

Sobrasada biscuit with honey and quail egg

Chef's Pick of Sashimi and nigiri bites

Hot Selection (Choose 4)

Fried turbot with artichoke puree

Duck confit on boa bun and Hoisin sauce

Beef cheek with Mantonegro sauce

Braised pork belly, roasted apples, brussels sprout salad and apple cider vinegar

Cod brandade cake, potatoes and aged Cheddar cheese

Risotto with mushrooms and prawns

Our artisan desserts

Strawberry mousse

Chocolate and berry brownie

Tiramisu Bites

58€/per person



Duration: 90 minutes

Minimum: 15 people

10% VAT included

Standing service and display set up





Duration: 90 minutes

Minimum: 15 people

10% VAT included

Standing service and display set up

Chef's Recommendations

Includes a selection of local seasonal cheeses served with crusty bread

Cold Selection (Choose 4)

Toasted bread with Iberian ham and tomato

Marinated spanish manchego cheese, olive tapenade and fine herbs

Roasted tomato and bocconcini skewers, basil and EVOO

Oven-roasted vegetables, roasted red pepper dip, lemon, espelette

Grilled free-range chicken salad, blueberries, walnuts, grilled grapes,
and toasted seed bread

Pastrami, Spiced Smoked Salmon, Pickled Red Onions, Capers, Aoili,
rye Streusel and whole wheat rye bread toast

Spicy Selection (Choose 4)

Marinated beef skewer with peppers and onions and veal demi glaze

Mushroom risotto, peas and crispy garlic chips

Grilled octopus on baby mashed potatoes, chimichurri and chili oil

Braised pork belly, roasted apples, Brussels sprout salad and apple cider vinegar

Prawns marinated with gochujang, edamame, carrot, onion, coriandee, romesco sauce

Our Artisan Desserts

Coconut cream, mango compote and its crunch

Soft cheesecake and fresh blueberries

Compressed fruit cup with passion fruit coulis and tajín

60€/per person

Healthy finger menu

Cold Selection

Marinated spanish manchego cheese, olive tapenade and fine herbs

Roasted tomato and bocconcini skewers, basil and EVOO

Baked roasted vegetables

Roasted red pepper dip, lemon, espelette

Carrot, ginger, rye streusel and coconut cream

Hot Selection

Mushroom risotto, peas and crispy garlic chips

Quinoa, pumpkin and kale risotto

Black beans, Archini apple cider aioli and tomato fondue

Artichoke fritters with yogurt tzatziki

Our Artisan Desserts

Coconut cream, mango compote and its crunch

Soft cheesecake and fresh blueberries

Compressed fruit glass with passion fruit coulis and tajín

56€/per person



Duration: 90 minutes
Minimum: 15 people
10% VAT included
Standing service and display set up





Work Menus

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Menu I

Create your own menu: choose a starter, main course and dessert

Starter

Tomato, buffalo mozzarella and fresh basil trio
Cream of green asparagus and goat cheese toast
Marinated prawn salad and red fruit vinaigrette

Main course

Turbot, parsnip puree and spinach
Creamy pork belly confit with sweet potatoes and green apples
Beef cheek with velvet potato, green asparagus and truffle sauce

Dessert

Brownie with walnuts and Bourbon vanilla ice cream
Tiramisu with red fruits
Apple puff pastry with raspberry sorbet

54€/per person



Duration: 90 minutes
Minimum: 10 people
10% VAT included

Menu II

Create your own menu: choose a starter, main course, and dessert

Starter

Marinated foie micuit with Pedro Ximénez and
blueberry jam
Octopus carpaccio with kalamata olive dressing and
paprika from La Vera
Seafood bisque with monkfish

Main course

Cod confit, bomba rice with mushrooms and their juice
Beef, mushroom and potato tenderloin with port sauce
Wild sea bream and seasonal vegetables

Dessert

Strawberries infused with modena vinegar and mango sorbet
Lemon tart, burnt meringue with passion fruit coulis
Coconut and white chocolate cream with caramelized pineapple
and rum

58€/per person



Duration: 90 minutes
Minimum: 10 people
10% VAT included

Kid's menu

Create your own menu: choose a starter, main course, and dessert

Starter

Homemade ham croquettes
Andalusian-style squid
Noodles with tomato sauce or bolognese

Main course

Galician Beef Loin
Grilled Sea Bass
Black Angus Burger
Battered Free-Range Chicken Breasts

Sides

White rice
Buttered noodles
Chips

Dessert

Brownie with vanilla ice cream
Rice pudding
Seasonal cut fruit

Drinks included: Soft drinks, apple juice and mineral water

35€/per person





Buffet Menus

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Buffet I



Salad selection

Lollo rosso, oak leaf, endive, arugula, tomato, corn, cucumber, carrot, beetroot, red onion, egg and tuna

Sauces and vinaigrettes

Honey and mustard vinaigrette, balsamic vinaigrette and citrus sauce

Cold

Cured meats and cheese board

Greek salad with feta cheese

Andalusian gazpacho with its garnish

Hot dishes and side dishes

Soup of the day

Grilled hake, roasted tomato, onion, basil and red wine

Cheese and spinach tortellini with mushroom sauce

Roasted free-range chicken breast with green peppercorn sauce

Roasted potato with rosemary

Seasonal roasted vegetables

Desserts

Coconut and mango cream

Blueberry cheesecake

Strawberry mouse

Chocolate tartlet

54€/per person

Duration: 90 minutes

Minimum: 25 people

10% VAT included



Buffet II

Salad selection

Lollo rosso, oak leaf, endive, arugula, raff tomato, corn, cucumber, carrot, beetroot, red onion, egg, tuna belly and smoked salmon

Sauces and vinaigrettes

Honey and mustard vinaigrette, balsamic vinaigrette and citrus sauce

Cold

Iberian sausages and cheese board

Tomato and buffalo mozzarella salad

Pasta salad with roasted vegetables and chayote salad

Hot dishes and side dishes

Soup of the day

Chicken thighs stuffed with spinach and raisins

Hake in green sauce with clams

Vegetable lasagna with herb béchamel sauce

Roast Mallorcan potato

Thai-style seasonal vegetables

Desserts

Tiramisu

Creamy cheese with passion fruit tart

Red fruit tartlets

Caramel and sesame mousse

58€/per person

Duration: 90 minutes

Minimum: 25 people

10% VAT included

Buffet III

Salad selection

Lollo Rosso, oak leaf, endive, arugula, roast tomato, corn, cucumber, carrot, beetroot, red onion, egg and tuna belly, anchovies in vinegar and smoked salmon

Sauces and vinaigrettes

Honey and mustard vinaigrette, balsamic vinaigrette and citrus sauce

Cold

Iberian sausages and cheese board D.O.

Vegetable and prawn tabbouleh

Caesar salad with free-range chicken

Escarole, roquefort and walnut salad

Hot dishes and side dishes

Soup of the day

Cod au gratin with apple aioli

Confit suckling pig terrine

Cheese ravioli, parmesan sauce and truffle

Wrinkled potatoes with green mojo

Grilled vegetables with rosemary oil

Desserts

Brownie with berries

Mini vanilla raspberry cake

Strawberry petit choux

Coffee mousse with vanilla sauce

Banoffee cake

62€/per person

Duration: 90 minutes

Minimum: 25 people

10% VAT included



Healthy Menu

Salad selection

Lollo rosso, oak leaf, endive, arugula, tomato, corn, cucumber, carrot, beetroot, red onion, egg and tuna

Sauces and vinaigrettes

Honey and mustard vinaigrette, balsamic vinaigrette and citrus sauce

Cold

Grilled vegetables with Muhammara and Dil Yogurt Dip

Traditional caesar salad

Escarole, roquefort and walnut salad

Hot dishes and side dishes

Vegetable minestrone

Charred corn, black beans, sweet potatoes, quinoa, green kale

Roasted seasonal vegetables

Vegetable lasagana, tomato ragout

Cheese tortellini, parmesan cream

Roasted foxglove potatoes

Desserts

Seasonal fruit salad

Mini fruit mousse

Crunchy white chocolate, mango and coconut bites

Zabaglione and fresh berries

77€/per person

Duration: 90 minutes

Minimum: 25 people

10% VAT included





Cocktail Menus

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Cocktail Menus

Taste ME

Salmon tataki with kimchi mayonnaise
Guacamole with caramelized seeds
Beetroot tartlet with creamy goat and anchovy
Toasted bread with Iberian ham

Fried chicken and vegetable gyozas
Mini squid sandwich with aioli
Creamy beef brioche with boletus mushrooms
Creamy mushroom rice with prawns
Fried turbot with Iberian ham

Rose mousse glass with strawberries
Mini chocolate cupcakes
Mini Financiers

52€/per person

Touch ME

Zucchini roll, sun-dried tomato and truffle and pistachio vinaigrette
Avocado tartare with bluefin tuna
Russian salad with prawns
Salmon burnt in tataki of tender sprouts and wasabi mayonnaise
Salmorejo with burrata, tomato pesto and basil

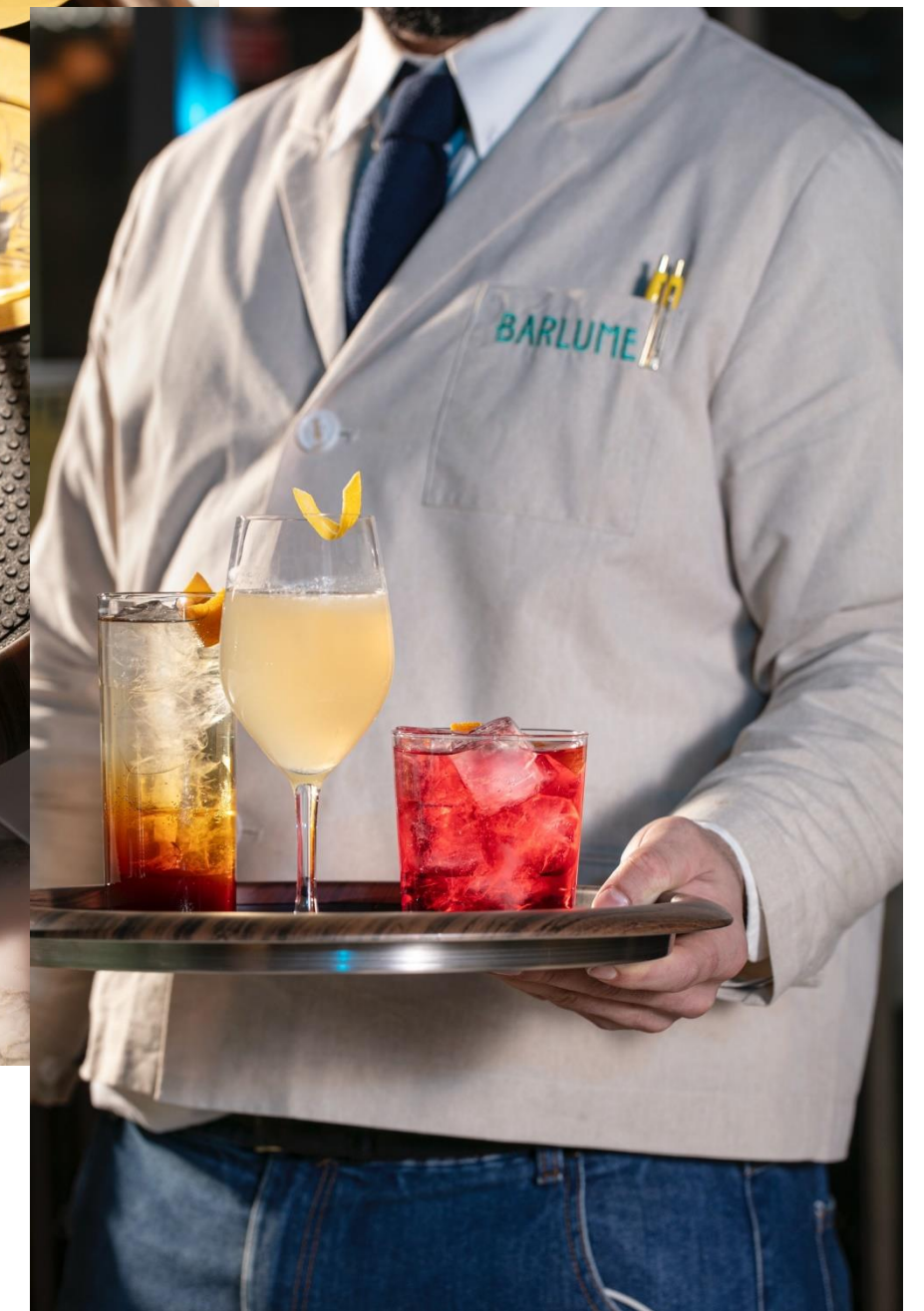
Crunchy suckling pig bite
Duck roll with sweet and sour sauce
Beef cachopitode with piparra
Saffron rice with baby squid in its ink
Fried artichoke with boletus mayonnaise

Lima mouse
Vanilla cream puff pastry
Chocolate and dulce de leche petit fours
Wafer Rock

65€/per person



Duration: 90 minutes
Minimum: 10 people
10% VAT included
Standing service



Cocktail Menus

Surprise ME

Bluefin tuna tataki with vegetable wok
Guacamole with fried prawns and caramelized
sunflower seeds
Salmorejo with burrata and tomato and basil pesto
Cured salmon canapé with passion caviar
Foie gras between crunchy pistachio with
Fig Pearls

Angus burger with smoked cheese and sun-dried
tomato
Beef cachopo with piparra
Grilled octopus with its false ember
Crispy artichoke
Creamy rice with prawns, cockles and seasonal
mushrooms
Cod in seaweed tempura and romesco mayonnaise
Iberian ham croquette

Extra dark chocolate cupcake
Eclairs red fruits
Cheese tartitade
Lemon tart with flambéed meringue
Assorted petit fours

76€/per person

Healthy Menu

Cucumber, tomato, EVOO,
balsamic reduction
Jalapeño cornbread bites
Spinach and artichoke purse
Truffled deviled eggs

Hot gougères, goat cheese,
chives
Falafel with yogurt sauce
Mini mushroom tartlets
Arancini with tomato fondue

Mini Fruit Pies
Apple Butter Pinwheels
Chocolate Brownie Napoleons
Yuzu Citrus Cheesecake Bites

72€/per person



Duration: 90 minutes
Minimum: 10 people
10% VAT included
Standing service





Gala Menu

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Gala menu

Menu I

Salmon tartare and avocado cream

Hake loin with spinach, pak choi and
spring onions

Lemon and mint sorbet

Airplane chicken breast, potato
pasta, seasonal roasted pumpkin,
mushrooms and chicken demi sauce

Chocolate napoleon, puff
pastry and red fruit sauce

60€/per person

Chef's Recommendation

Lobster bisque

Cod confit, potatoes and
piquillo peppers

Mandarin and cava sorbet

Iberian feather, potato pavé,
asparagus, carrot and sweet
potato puree

Apple tatin and dulce de
leche ice cream

71€/per person



Duration: 120 minutes
Minimum: 10 people
10% VAT included



Gala menu

Menu II

Lobster salad

Wild sea bass, vegetables, parsnip
puree and citrus air

Lemon and cava sorbet

Beef tenderloin, seasonal
mushrooms, truffled potato,
asparagus, beef demi

Traditional cheesecake with peach
and vanilla compote

82€/per person

Premium

Caramelized cauliflower,
romanesco, frisee, shallot and
vinaigrette

Charred carrots, turmeric
pumpkin puree, crunchy quinoa
granola, parsley gremolada

Cucumber and ginger sorbet

Vegetable napoleon, eggplant,
pumpkin, tomato ragout,
fingerling potatoes

Compressed fruit salad, mint,
pomegranate seeds

78€/per person



Duration: 120 minutes
Minimum: 10 people
10% VAT included





Drink Packages

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Drinks package

Add your beverage package to the selected menu.

10% VAT included

BASIC

Assortment of soft drinks, mineral water and coffee and herbal teas

9€/per person

DELUXE

Ramon Bilbao Verdejo, CZA. Beronia, Beers, Assorted Soft Drinks, Mineral Water and Coffee and Infusions

15€/per person

GRAND

Ramon Bilbao Verdejo, CZA. Beronia, Cava, Beer, Assorted Soft Drinks, Mineral Water, Coffee and Infusions.

18€/per person

PREMIUM

Meu Treixadura Ribeiro, Coto De Hayas Garnacha Cent. Cava, Beer, Assorted Soft Drinks, Mineral Water, Coffee and Infusions

24€/per person



Open Bar

Duration: 120 minutes
Minimum: 50 people
10% VAT included

BASIC OPEN BAR

Ramon Bilbao Verdej
White Wine,
Came CZA. Beronia
Mysa Brut
Beer
Soft Drinks & Water

23€/per person
12€/per person every
additional hour

DELUXE OPEN BAR

Belvedere Vodka
Beefeater Gin
Brugal Rum
Jose Cuervo Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey
Martini & Rossi Vermouth
Vino Blanco Ramon Bilbao Verdej
Vino CZA. Beronia
Mysa Brut
Cerveza
Zumos, refrescos y aguas

29€/per person
15€/per person every
additional hour

GRAND OPEN BAR

Absolute Vodka
Bombay Sapphire Gin
Barcelo Rum
1800 Tequila
Four Roses Single Barrel Bourbon
Jack Daniel's Rye
Casa Mariol Vermouth
Vino Blanco Protas Verdejo
Vino CZA. Cume
Mysa Brut
Cerveza
Zumos, refrescos y aguas

32€/per person
16€/per person every additional
hour

PREMIUM OPEN BAR

Grey Goose Vodka
The Botanist Gin
Bacardi 10 Rum
Casamigos Silver Tequila
Angel's Envy Bourbon
Bulleit Rye
Maccallan Sherry Oak 12 Scotch
Miro Vermouth
Vino Blanco Meu Treixadura Ribeiro
Vino Coto De Hayas Garnacha Cent.
Mysa Brut
Cerveza
Zumos, refrescos y aguas

38€/per person
18€/per person every additional
hour

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