



Banqueting Menu

Unforgettable Memories

METT Hotel & Beach Resort offers an array of venues tailored to your needs.

Featuring beautiful views, natural daylight and the latest AV equipment, our venues become the perfect setting for your dream event, while our talented team of experienced culinary and service professionals, is committed to bring your unique vision to life.



Conference Packages



FULL DAY PACKAGE

120 € p.p including

- Meeting room hire full day
- A/V equipment (LCD, screen, flipchart)
- Meeting room amenities (notepads and pens)
- 2 Coffee breaks
- Working lunch
- Beverage package during lunch (water, soft drinks, coffee)

HALF DAY PACKAGE

90 € p.p including

- Meeting room hire half day
- A/V equipment (LCD, screen, flipchart)
- Meeting room amenities (notepads and pens)
- 1 Coffee break
- Working lunch
- Beverage package during lunch (water, soft drinks, coffee)

Coffee Breaks

Coffee breaks included in the conference packages:
2 coffee breaks in full day package, 1 coffee break in half day package.

Price per coffee break outside conference packages 20€ p.p per service. Additional Smothies Station 7€ p.p per service



OPTION I

- Coffee, decaffeinated coffee, cold and hot milk
- Hot water, assorted teas and infusions
- Still and sparkling mineral water
- Fruit juices
- Hazelnut cupcake
- Fruit salad
- Seasonal fresh fruit
- Madeleine lime
- Red velvet and chocolate chip cookies

OPTION II

- Coffee, decaffeinated coffee, cold and hot milk
- Hot water, assorted teas and infusions
- Still and sparkling mineral water
- Fruit juices
- Carrot cupcake
- Watermelon and melon cup
- Seasonal fresh fruit
- Madeleine lime
- Red velvet and chocolate chip cookies

OPTION III

- Coffee, decaffeinated coffee, cold and hot milk
- Hot water, assorted teas and infusions
- Still and sparkling mineral water
- Fruit juices
- Doughnuts
- Cup of yoghurt and cereals
- Biscuits and cookies | 2 pieces p.p
- Seasonal fresh fruit
- Red velvet and chocolate chip cookies

HEALTHY OPTION

+5€ p.p per service

- Coffee, decaffeinated coffee, cold and hot milk
- Hot water, assorted teas and infusions
- Still and sparkling mineral water
- Fruit juices
- Matcha muffins | Carrot cakes | Vegan brownies
- Pasion fruit smoothies
- Eco yoghurts | Raw balls dried fruits | Fruit mini salad

Working Lunch

Group Lunch included in the Conference Packages for under 30 guests.

Price per Lunch outside Conference Packages 75€ p.p per service.

Soft Drinks Included. Drinks package +25€ .

CAVA - BODEGA BACH | BEER - VICTORIA | RED WINE - EDERRA | WHITE WINE - MELIOR BY MATARROMERA

OPTION I

Wild rocket salad with avocado and prawns served with balsamic vinaigrette

Crispy sea bass with sweet potato purée and thyme sauce

Warm chocolate fondant with amarena ice cream

OPTION II

Green salad with asparagus, apple and pistachios served with white balsamic vinaigrette

Beef tenderloin with potato mousseline, served with green kenya beans and red wine sauce

Panna cotta with strawberry consommé and white chocolate ice cream



OPTION III

Minestrone soup with local greens and basil

Mint crusted lamb with baby potatoes and creamed savoy cabbage

Pistachio cheesecake with cherry coulis and vanilla ice cream

Buffet Lunch

Group Lunch included in the Conference Packages for over 30 guests.

Price per Lunch outside Conference Packages 75€ p.p per service.

Soft Drinks Included. Drinks package +25€ .

CAVA - BODEGA BACH | BEER - VICTORIA | RED WINE - EDERRA | WHITE WINE - MELIOR BY MATARROMERA



OPTION I

COLD STATION

Green salad with pomelo and pomegranate dressing
Cesar salad with chicken and croutons
Baby potato salad with shallots and chives
Panzanella salad | Gazpacho

OPEN SUSHI STATION

Norwegian salmon roll | Spicy tuna roll
Vegetarian roll | Ebi tempuras roll with tobiko
Nigiri salmon | Nigiri hamachi | Nigiri tuna

HOT STATION

Seabass with herbs-lemon-olive oil vinaigrette
Beef Bourguignon | Pan fried chicken breast supreme
Roasted baby potatoes | Glazed carrots | Cauliflower gratin
Red wine sauce | Mushrooms sauce

DESSERT STATION

Cheesecake | Pavlova | Crema catalana
Pat a Choux (Hazelnut, caramel, yuzu)

OPTION II

COLD STATION

Caprese salad | Pasta salad with seafood
and lemon oil dressing | Chicken curry coleslaw
Greek salad | Gazpacho

OPEN SUSHI STATION

Norwegian salmon roll | Spicy tuna roll
Vegetarian roll | Ebi tempura roll with tobiko
Nigiri salmon | Nigiri hamachi | Nigiri tuna

HOT STATION

Salmon with teriyaki glaze | Grilled beef fillet
Jasmine rice | Sauté broccolini
Fondant potato | Rosemary sauce
Mushroom tarragon sauce

DESSERT STATION

Mango crème brûlée
Lemon pie | Pistachio cheesecake
Pat a Choux (Hazelnut, caramel, yuzu)

OPTION III

COLD STATION

Cesar salad with chicken and crotuns
Red quinoa salad with beetroot and sweet potatoes
Wakame shrimp salad | Gazpacho

OPEN SUSHI STATION

Norwegian salmon roll | Spicy tuna roll
Vegetarian roll | Ebi tempuras roll with tobiko
Nigiri salmon | Nigiri hamachi | Nigiri tuna

HOT STATION

Cod fish tempura | Marinated baby chicken
Roasted beef | Country fried potatoes
Penne pasta with herbs
Flamed corn cob lemon sauce

DESSERT STATION

Seasonal fruits | Pavlova
Chocolate trilogy | Cheesecake

Cocktails

For minimum 30 guests.

Soft Drinks Included. Drinks package +25€.

CAVA - BODEGA BACH | BEER - VICTORIA | RED WINE - EDERRA | WHITE WINE - MELIOR BY MATARROMERA

UPGRADE WITH LIVE COOKING STATION



AZURE BEACH POOL 95 € p.p

- Wagyu mini beef burgers
- Azure club sandwich
- Tori karage mini chicken burgers
- Prawn tacos
- Teriyaki tofu wrap

- SUSHI STATION
- Norwegian salmon roll | Spicy tuna roll
 - Vegetarian roll | Ebi tempura roll with tobiko
 - Nigiri salmon | Nigiri hamachi | Nigiri tuna

- DESSERTS
- Mochi | Vegan brownie

BAR DE LOLA 95 € p.p

- Anchovies fillet in vinegar on seaweed brea
- Fried Padron peppers with Maldon salt
- Seasoned tomato with olive poder
- Iberian cured pork loin and sausage platter
- Payoyo and Manchego cheese platter
- Spanish omelette with potatoes and aioli
- Homemade croquettes with ham

- DESSERTS
- Cheesecake



METT 120 € p.p
Best of Azure + Isola + Ammos + Lola

- Ammos Greek style menu
- Isola Italian style menu
- Bar de Lola Spanish style menu

- SUSHI STATION
- Norwegian salmon roll | Spicy tuna roll
 - Vegetarian roll | Ebi tempura roll with tobiko
 - Nigiri salmon | Nigiri hamachi | Nigiri tuna

- COLD CUTS STATION
- DESSERTS
- Mochi | Vegan brownie
 - Cheesecake | Selection of Greek sweets

Live Cooking Station

Our Live stations are only available in addition to our Cocktails options for minimum of 30 guests.



SPANISH LIVE COOKING STATIONS

HAM CARVING STATION 10€ p.p (min 100persons)

Iberico ham carving station + Assorted breads

CHEESE STATION 10€ p.p

Assorted cheese selection, grapes, nuts, crackers

ITALIAN LIVE COOKING STATIONS

RISOTTO 13€ p.p

CACCIO E PEPE OR CARBONARA 15€ p.p

OYSTER STATION 20€ p.p

ESPETOS LIVE COOKING STATION

FISH ESPETOS

Squid 12 € p.p

Octopus 16€ p.p

Sardines 8€ p.p

Mix 25€ p.p

MEAT ESPETOS

Baby Chicken 10€ p.p

Keftas 12€ p.p

Mix 16€ p.p

Set Menus

Restaurant Lunch and Dinner sharing style options.

Soft Drinks Included. Drinks package +25€ .

CAVA - BODEGA BACH | BEER - VICTORIA | RED WINE - EDERRA | WHITE WINE - MELIOR BY MATARROMERA

AMMOS GREEK MENU

STARTERS

Greek Mezze Tray
Tzatziki | Tirokafteri | Eggplant salad
Taramosalata | Octopus | Pita bread

MAIN COURSE

Meat Platter
Lamb chops | Beef Soutzoukakia
Pork Souvlaki | Baby chicken

Seafood Platter
Shrimps | Octopus | Calamari
Seabass | Garden salad | Grilled broccolini

DESSERT

Orange pie
Chocolate lava cake
Baklava

ISOLA ITALIAN MENU

STARTERS

La Burrata de Isola
Beef carpaccio with truffle

MAIN COURSE

Beef Tagliata with Rosemary sauce
Grilled sea bream with Sicilian dressing
Ricotta ravioli
Risoto al funghi
Baked potatoes with Parmessan

DESSERT

Pistachio cheesecake
Tiramisu



Celebrate life together

For more information please contact:

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