



ANANTARA
VILLA PADIERNA PALACE
BENAHAVIS · MARBELLA
RESORT



BANQUETING KIT

COFFEE BREAKS

DELI BUFFET

BUFFET

LUNCH & DINNER

COCKTAIL

GALA

WINES & BUBBLES

OPEN BAR

COFFEE BREAKS

WELCOME COFFEE BREAK

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

EUR 8

MORNING COFFEE BREAKS

MORNING COFFEE BREAK I

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Butter croissant

Danish pastries

Yogurt with berries, nuts and multi flower honey

EUR 14

MORNING COFFEE BREAK II

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Pain aux chocolat

Creamy vanilla profiteroles

Berry muffins

EUR 14

MORNING COFFEE BREAK III

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Creamy eclair

Pain aux framboise

Homemade olive oil muffins

EUR 14

AFTERNOON COFFEE BREAKS

AFTERNOON COFFEE BREAK I

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Chocolate homemade cookies

Baby cupcakes

Almond and orange tea cookies

EUR 14

AFTERNOON COFFEE BREAK II

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Lemon meringue cake

Carrot and coconut financier

Pine nuts financier

EUR 14

AFTERNOON COFFEE BREAK III

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Seasonal fruit

Butter tea cookies

Almond tuiles

Cinnamon cookies

EUR 14

SIGNATURE COFFEE BREAKS

ANDALUSIAN COFFEE BREAK

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Fresh Orange juice

Mango and strawberry skewers

Almond cake

Avocado pie

Serrano ham sandwich- Mollete bread

Mini sandwich with cheese and sweet quince paste

EUR 20

HEALTHY COFFEE BREAK

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Seasonal fruit salad

Fresh orange juice

Detox juice: spinach, pineapple and grapefruit

ABC Anantara juice: apple, beetroot and carrot

Lime and basil panna cotta

Healthy banana brownie

Chia seeds and strawberry pudding

Quinoa and maca shake

Oatmeal and chocolate cookies

EUR 20

ADDITIONAL SUGESTIONS

Chocolate croissant
EUR 3

Mini apple puff pastry
EUR 3

Churros and hot chocolate
EUR 3

Chocolate and coconut truffles
EUR 4

Assortment of sandwiches
EUR 4

Gazpacho
EUR 3

Assortment of local chesses
EUR 9

Acorn- fed Iberian cold cut selection
EUR 9

Assortment of natural juices (detox,ABC, multi fruit)
EUR 5

Assortment of refreshments
EUR 5

Assortment of lemonades
EUR 4

Assortment or local craft beers
EUR 10

Minimum 20 guests. Price per person, 10% VAT not included

SELF SERVICE

IN-MEETING ROOM STATION

Coffee, decaffeinated coffee, assorted teas and infusions, milk, still and sparkling mineral water

Assortment of refreshments

Fresh Orange juice

Seasonal fruit

Butter croissant

Lemon meringue cake

Pan aux chocolat

Pineapple and mango smoothie with agave honey

4-hour service | No replenishment
EUR 13

8-hour service | One replenishment
EUR 25

Minimum 10 guests. Price per person, 10% VAT not included

COFFEE BREAKS

DELI BUFFET

BUFFET

LUNCH & DINNER

COCKTAIL

GALA

WINES & BUBBLES

OPEN BAR

DELI BUFFET

DELI BUFFET I

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles
 Caesar salad with garlic crostinis and parmesan cheese
 Fresh vegetable antipasti with virgin olive oil
 Orange, grapefruit, and almonds couscous

COLD CUTS

Homemade smoked turkey
 Roasted beef meat, fresh herbs, and mustard
 Bresaola carpaccio
 Smoked salmon with traditional garnishes

STARTERS

Rucola, tomato and smoked bacon sandwich
 Beef and grilled veggie beef wrap with Korean sauce
 Chicken, tomato, and cheese baguette
 Grilled vegetables with seed bread sandwich

HOT DISHES

Truffled vegetable risotto

DESSERTS

Berry bliss cheesecake
 Fresh fruit

EUR 45

DELI BUFFET II

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles
 Smoked chicken, fennel, and wild mushrooms salad
 Heart lettuce with gorgonzola cheese and pear
 Caprese salad

COLD CUTS

Artisan pickled loin
 Truffled roasted turkey
 Bologna mortadella
 Black pepper duck ham

STARTERS

Salmon with honey mustard sandwich
 Pumpkin bagel with beetroot, kale, and tofu
 Tomato, parmesan, and ham focaccia
 Rye-bread Reuben sandwich

HOT DISHES

Orecchiette Carbonara

DESSERTS

Classic Tiramisu
 Fruit tartlets

EUR 45

DELI BUFFET III

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles, etc.
 Orange, cod, and fresh chives salad
 Avocado and ginger salad
 Chicken, apple, and fresh lemon spinach salad

COLD CUTS

Roast beef
 Marinated pork loin
 Finocchio salami
 Truffled turkey with pistachios

STARTERS

Croque Monsieur
 Marinated beef, rocket salad and mustard bagel
 Tuna and avocado spinach bread sandwich
 Artichokes and hummus wrap

HOT DISHES

Mixed paella

DESSERTS

Chocolate and almond bavarois
 Fruit salad

EUR 45

ADDITIONAL SUGESTIONS

Hummus with vegetables crudités
 EUR 5

Baba ghanoush with pita bread
 EUR5

Nut and red paprika muhammara
 EUR 6

Assortment of local chesses
 EUR 9

Acorn- fed Iberian cold cut selection
 EUR 9

Minimum 20 guests. Price per person, 10% VAT not included

COFFEE BREAKS |

DELI BUFFET |

BUFFET |

LUNCH & DINNER |

COCKTAIL |

GALA |

WINES & BUBBLES |

OPEN BAR

BUFFET

BUFFET I

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Russian Salad 'Olivye'

Malaga cod salad

Caesar salad with garlic crostinis and Parmesan cheese

SOUPS

Cold garlic soup

Green asparagus velouté soup

HOT DISHES

Mixed paella

Seabream with serrano ham and steamed artichokes

Slow cooked lamb shanks

Grilled seasonal vegetables

DESSERTS

Apple millefeuille

Coconut and mango cream tartlets

Fresh fruit

EUR 53

BUFFET II

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Niçoise salad

Greek salad

Smoked chicken, fennel, and wild mushrooms salad

SOUPS

Traditional Andalusian gazpacho

Smoked leek soup

HOT DISHES

Potatoes au gratin

Seabass drizzled with a saffron sauce

Free range chicken meatballs and almond sauce

Grilled seasonal vegetables

DESSERTS

Chocolate delights

Fresh fruit tartlets

Fresh fruit

EUR 53

BUFFET III

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Waldorf salad

Beetroot salad and sesame sauce

Roasted pepper salad

SOUPS

Cold vegetable soup- Porra Antequerana

Classic minestrone Soup

HOT DISHES

Vegetable rice pilaf

Salmon steak and mustard sauce

Beef medallions with truffled Porto sauce

Grilled seasonal vegetables

DESSERTS

Coffee mousse

Classic opera cake

Fresh fruit

EUR 53

BUFFET IV

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Seafood salad

Beetroot and carrot hummus and crudités

Caprese salad

SOUPS

Cold garlic soup with coconut and pines

Mediterranean fish soup

HOT DISHES

Fontini and basil sauce cappellotti

Truffled potato croquettes

Snapper fillet, leek cream and confided garlic

Guinea fowl supreme with grape sauce

Andalusian style egg plant

DESSERTS

Apple pie Calvados sauce

Andalusian pastries

Fresh fruit

EUR 57

BUFFET V

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Quinoa, avocado, ginger, and lime salad

Beetroot hummus and crudités

Pasta salad with smoked salmon

SOUPS

Tomato vichyssoise with tarragon

Potage Parisien

HOT DISHES

Buckwheat risotto with vegetables

Boiled potatoes with spicy sauce- Papas arrugas con mojo

Seabream “roteña” style

Confited skirt steak

Sauced champignons

DESSERTS

Three chocolate cakes

Carrot and coconut pie

Apricot jam tart

Fresh fruit

EUR 62

BUFFET VI

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Lombardy, carrot, and apple salad

Potato, pepper mayonnaise and fresh dill salad

SOUPS

Tomato Andalusian soup

Pumpkin velouté

HOT DISHES

Creamy rice with baby cuttlefish

Seasonal Ratatouille

Sweet potato wedges and chive sauce

Seabass Malaga style

Beef medallions of tenderloin with wild mushrooms sauce

Grilled vegetables

DESSERTS

Sacher torte

Honey and cheese curd

Pumpkin pie

Fresh fruit

EUR 74

BARBECUE BUFFET

SALADS

Salad bar with assortment of lettuces, tomato, carrot, sweet corn, beetroot, cucumber, pickles

Roasted paprika salad

Seafood salad

Codfish and orange salad

Tuna, potato, and spring onion salad

SOUPS

Andalusian gazpacho

Truffled onion soup

FROM THE GRILL

Salmon and swordfish

Beef medallions, beef skirt steak, homemade beef burger

Iberian pork steak

Free range chicken

Lamb chops

Blood sausage, red sausage and pork belly

Corn cob

Fresh vegetables

Grilled potatoes

DESSERTS

Patisserie selection

Fresh fruit

EUR 79

ADDITIONAL SUGESTIONS

Rice station

EUR 6

Assortment of local chesses

EUR 9

Acorn- fed Iberian cold cut selection

EUR 9

Ceviche station

EUR 7

Sushi station

EUR 11

Oyster ice station a la minute

EUR 13

Seafood ice station a la minute

EUR 24

Carving station with onsite chef

EUR 18

Iberian serrano ham leg-ham carver included (one for every 70 people)

EUR 550price per leg

Artisan ice cream station

EUR 16

Minimum 30 guests. Price per person (except serrano ham leg), 10% VAT not included

COFFEE BREAKS

DELI BUFFET

BUFFET

LUNCH & DINNER

COCKTAIL

GALA

WINES & BUBBLES

OPEN BAR

LUNCH & DINNER

MENU I

STARTER

Asparagus velouté with Iberian serrano ham

MAIN

Confit duck leg and caramelized apple

DESSERT

Rich chocolate brownie with vanilla ice cream

EUR 50

MENU II

STARTER

Mediterranean salad, Sherry wine dressing

MAIN

Sea bream with red paprika sauce and artichokes

DESSERT

Apple crumble, toffee and cinnamon ice cream

EUR 50

MENU III

STARTER

Andalusian gazpacho

MAIN

Roast suckling lamb leg with truffled potato puree

DESSERT

Berry bliss cheesecake

EUR 55

ADDITIONAL SUGESTIONS

Aperitif of six canapes and drinks

EUR 7

Aperitif of six canapes and drinks a la table

EUR 7

Minimum 15 guests. Price per person, 10% VAT not included

MENU IV

STARTER

Cold and thick tomato soup (Salmorejo) with boiled egg and serrano ham

MAIN

Sea bass supreme with clam sauce and baby vegetables

DESSERT

Manjari chocolate mousse, egg custard sauce and cream ice cream

EUR 59

MENU V

STARTER

Marinated salmon carpaccio, edamame, mini tomatoes, and baby leaf salad

MAIN

Braised pork cheeks with Pedro Ximenez sherry and carrot puree

DESSERT

Passion fruit mousse and white chocolate

EUR 63

MENU VI

STARTER

Marinated free range chicken salad

MAIN

Beef tenderloin with potato cream and baby vegetables

DESSERT

Chocolate and pistachio tartlet

EUR 66

COFFEE BREAKS |

DELI BUFFET |

BUFFET |

LUNCH & DINNER |

COCKTAIL |

GALA |

WINES & BUBBLES |

OPEN BAR

COCKTAIL

WELCOME COCKTAIL

CANAPES

Almonds, olives, and crisps

Still and sparkling mineral water, soft drinks and beer

DRINKS

White wine | Condesa Eylo, D.O. Rueda/ Verdejo

Red wine | Finca San Martín, D.O.Ca. Rioja/
Tempranillo

Cava | Rovellats Gran Reserva Brut Nature, D.O.

Cava / Xarel-lo, Macabeo, Parellada

EUR 22

ADDITIONAL SUGESTIONS

Ceviche station

EUR 7

Sushi station

EUR 11

Oyster ice station a la minute

EUR 13

Seafood ice station a la minute

EUR 24

Carving station with onsite chef

EUR 18

Iberian serrano ham leg-ham carver included

(one for every 70 people)

EUR 550price per leg

Artisan ice cream station

EUR 16

Minimum 30 guests. Price per person (except serrano ham leg), 10% VAT not included

COCKTAIL

MENU I

CANAPES

Serrano ham grissinis

Duck foie mousse with berry crumble

Beef carpaccio with wild mushroom and pistachio
sauce

Cuttlefish croquettes

Langoustines tempura

Bread toast scallop with bacon

DRINKS

White wine | Condesa Eylo, D.O. Rueda/ Verdejo

Red wine | Finca San Martín, D.O.Ca. Rioja/
Tempranillo

Cava | Rovellats Gran Reserva Brut Nature, D.O.

Cava / Xarel-lo, Macabeo, Parellada

Still and sparkling mineral water, soft drinks and beer

EUR 34

Minimum 30 guests. Aprox. service 45 minutes. Price per person, 10% VAT not included

MENU II

CANAPES

Guacamole and anchovies stuffed egg

Manchego cheese dices

Salmon and pesto carquiñoli

Seabass ceviche with yucca chips

Andalusian gazpacho shot

Russian salad with prawns

Satay chicken stews

Cod paprika salad and olives

Deep fried mussel balls

Artichoke tempura

Shrimp omelet

Chickpeas falafel with veggies and Taratur sauce

TO CONTINUE WITH COLD AND WARM SELECTION

Assortment of Iberian cold cuts: Iberian ham,
Malaga sausage, Huelva pork loin and Salamanca
chorizo

Assortment of local cheeses

Rice station: mixed paella and vegetable paella

Patisserie selection

EUR 45

Includes still and sparkling water, soft drinks, coffee and tea.
Minimum 30 guests. Aprox. service 100 minutes. Price per person, 10% VAT not included

MENU III

CANAPES

Guacamole and anchovies stuffed egg

Manchego cheese dices

Salmon and pesto carquinyoli

Seabass ceviche with yucca chips

Andalusian gazpacho shot

Russian Salad 'Olivye' with prawns

Chef salmorejo

Pita bread with avocado hummus

TO CONTINUE WITH / COLD AND WARM SELECTION

Serrano ham croquettes

Pekin duck millefeuille with shitakes and spring
onions

Bread toast scallop with bacon

Deep fried white anchovies

Ham toast with fried quail egg

Shrimp omelette

Langoustines with potato and sweet chile sauce

Assortment of Iberian cold cuts: Iberian ham,
Malaga sausage, Huelva pork loin and Salamanca
chorizo

Assortment of local and international cheeses

Rice station: saffron vegetable chicken fideua, black
rice, mixed paella, and vegetable paella

Patisserie selection

EUR 59

Includes still and sparkling water, soft drinks, coffee and tea.
Minimum 30 guests. Aprox. service 120 minutes. Price per person, 10% VAT not included

COFFEE BREAKS |

DELI BUFFET |

BUFFET |

LUNCH & DINNER |

COCKTAIL |

GALA |

WINES & BUBBLES |

OPEN BAR

GALA

MENU I

STARTER

Prawn salad with red paprika sauce and orange vinaigrette

FIRST MAIN

Steamed monkfish medallion, potato, and local olives puree

SECOND MAIN

Stuffed guinea fowl leg with foie and apple roasted sauce

DESSERT

Classic French opera cake and custard sauce

EUR 89

MENU IV

STARTER

Foie, goat cheese and mango mousse

FIRST MAIN

Roasted sea bass with ratatouille and tomato confit

SECOND MAIN

Galizian beef loin, potato and baby zucchini

DESSERT

Apple Tatin with vanilla ice cream

EUR 97

MENU II

STARTER

Marinated salmon carpaccio with lemon and ginger gel

FIRST MAIN

Snapper loin and leek cream and crispy potatoes

SECOND MAIN

Roast suckling pig, celery puree with soya and honey sauce

DESSERT

Pistachio sponge cake, chocolate ice cream and vanilla sauce

EUR 89

MENU V

STARTER

Scallop, salmon and avocado tartar, ginger, and tomato jelly

FIRST MAIN

Roast sea bream, potato foam and Iberian ham

SECOND MAIN

White veal tenderloin with vegetables and boletus sauce

DESSERT

Banoffee cake with custard ice cream

EUR 106

MENU III

STARTER

Babaganush, smoked cod and baby leaves timbale

FIRST MAIN

White sea bass fillet with fennel puree Pernod aromatized

SECOND MAIN

Slow roast lamb and buckwheat cous cous

DESSERT

Carrot financier with coconut ice cream

EUR 89

MENU VI

STARTER

Red tuna tataki with sea plant salad and glutinous rice

FIRST MAIN

Classic lobster Thermidor

SECOND MAIN

Black Angus tenderloin Wellington

DESSERT

Pistachio sponge cake and Chiboust cream

EUR 110

ADDITIONAL SUGESTIONS

Colonel sorbet
EUR 3

Aperitif of six canapes and drinks
EUR 7

Aperitif of six canapes and drinks a la table
EUR 7

Minimum 15 guests. Price per person, 10% VAT not included

COFFEE BREAKS |

DELI BUFFET |

BUFFET |

LUNCH & DINNER |

COCKTAIL |

GALA |

WINES & BUBBLES |

OPEN BAR

WINES & BUBBLES

WINES

WINES OPTION I

WHITE WINE

Condesa Eylo, D.O. Rueda/ Verdejo

RED WINE

Finca San Martín, D.O.Ca. Rioja/ Tempranillo

EUR 17

WINES OPTION II

WHITE WINE

Abadia de San Campio, D.O. Rias Baixas/ Albariño

RED WINE

Vizcarra Senda del Oro, D.O. Ribera del Duero/
Tempranillo

EUR 26

ANDALUSIAN WINES OPTION

FORTIFIED WINE

Manzanilla Papirusa, D.O. Manzanilla Sanlucar de
Barrameda / Palomino Fino

WHITE WINE

Mountain Blanco, D.O. Sierras de Málaga/ Moscatel
de Alejandría

RED WINE

Chinchilla Seis+Seis, D.O. Sierras de Málaga /
Tempranillo, Syrah

EUR 22

National beer included in all prices. Price per person, 10% VAT not included

BUBBLES

CAVA

Rovellats Gran Reserva Brut Nature, D.O. Cava /
Xarel-lo, Macabeo, Parellada

EUR 7

CHAMPAGNE

Laurent Perrier la Cuvée Brut, A.O.C. Champagne/
Chardonnay, Pinot Noir, Meunier

EUR 17

ADDITIONAL SUGESTIONS

Assortment of lemonades

EUR 4

Assortment of local craft beers

EUR 10

Live cocktail station

EUR 15

Gin&tonic station

EUR 17

Mini hot dogs' corner

EUR 7

Mini burgers corner

EUR 7

Mini pizzas corner

EUR 7

Minimum 50 guests. Price per person, 10% VAT not
included

COFFEE BREAKS

DELI BUFFET

BUFFET

LUNCH & DINNER

COCKTAIL

GALA

WINES & BUBBLES

OPEN BAR

OPEN BAR

STANDARD

Cruzcampo beer and soft drinks

RUM

Bacardi, Barceló Añejo, Cacique and Negrita

TEQUILA

Sauza Silver

WHISKY

Dewars White Label, JB, Johnnie Walker Red Label,
Cutty Sark and Ballantines

GIN

Larios, Gordons and Beefeater

VODKA

Smirnoff, Absolute and Eristoff

OTHERS

Baileys, Disaronno, Malibú, Carlos III, Pacharán
Zoco and Tía María

1-hour service

EUR 25

2-hour service

EUR 36

Extra hour

EUR 9

Price per person, 10% VAT not included

PREMIUM

Cruzcampo Reserva beer and soft drinks

RUM

Brugal Extra-Old, Havana 7 and Zacapa 23

TEQUILA

Jose Cuervo Especial

WHISKY

Johnnie Walker Black Label, Chivas 12, Cardhu,
Talisker 10 and Jack Daniels

GIN

Hendrick's, Bombay Sapphire and Tanqueray Ten

VODKA

Grey Goose, Belvedere and Uluvka

OTHERS

Cardenal Mendoza, Remy Martin, Orujo Pazo de
Señorans and Fernet Branca

1-hour service

EUR 30

2-hour service

EUR 42

Extra hour

EUR 11

Minimum 50 guests. Price per person, 10% VAT not
included

ADDITIONAL SUGESTIONS

Assortment of lemonades

EUR 4

Assortment of local craft beers

EUR 10

Live cocktail station

EUR 15

Gin&tonic station

EUR 17

Mini hot dogs' corner

EUR 7

Mini burgers corner

EUR 7

Mini pizzas corner

EUR 7

Minimum 50 guests. Price per person, 10% VAT not
included

Anantara Villa Padierna Palace Benahavís Marbella Resort
Urb. Los Flamings Golf - Ctra. de Cádiz, km 166, 29679, Marbella, Málaga
T. (+34) 952 889 150 E. villapadierna@anantara-hotels.com
[anantara.com](https://www.anantara.com)