

*Christmas
Business Menus*

2023

GRAND HYATT LA MANGA CLUB
GOLF & SPA

GRAND | HYATT™

LA MANGA CLUB
GOLF & SPA



BUSINESS MENUS

2023

MENU OPTION 1

HORS D'OEUVRE

Foie Brioche
Tuna spoon delicacy with wakame seaweed
Iberian ham croquettes
Cod and prawn tartlet

CENTRO MESA / SHARING OPTIONS

Bodega ham and Manchego cheese with country bread and grated tomato
Marinated salmon carpaccio
Fried cristal shrimps

PLATO FUERTE / MAIN COURSE

Rulo de cordero con salsa al romero y patatas al graten
or
Wild sea bass loin with carabineros sauce and crispy vegetables

POSTRE / DESSERT

Chocolate Christmas log
Coffee or tea
Petit Fours
Sweet Christmas treats

*€62 per person with house drinks included
VAT included*

Open Bar with standard drinks for 1 hour
Open Bar with standard drinks for 2 hours
Extra hour
DJ Service

€14 per person
€18 per person
€4 per person
€650 per session

Please let us know whether you have any allergies, intolerances or special food requirements.
Vegetarian and vegan options available

Confirmation one week in advance of your choice of cargo or fish

For more information and reservations, please contact our reservations department at +35 968 11 56 51 or
by email on lamangaclubresort.grand@hyatt.com



BUSINESS MENUS

2023

MENU OPTION 2

HORS D'OEUVRE

Brioche de foie
Smoked sardine with tomato jam
Beef tartar on mini crespillo
Boletus croquettes
Curry prawn gyoza

TO SHARE

Roe and mojama with almonds
Beer roasted octopus
Garlic prawns

MAIN COURSE

Solomillo de ternera añojo a la parrilla, patatas confitadas y bimis a la parrilla
or
Grilled yearling beef tenderloin, confit potatoes and grilled bimis

DESSERTS

Chocolate coulant with vanilla ice cream
Coffee or tea
Petit Fours
Sweet Christmas treats

*€74 per person with house drinks included
VAT included*

Open Bar with standard drinks for 1 hour	€14 per person
Open Bar with standard drinks for 2 hours	€18 per person
Extra hour	€4 per person
DJ Service	€650 per session

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BUSINESS MENUS

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MENU OPTION 3

HORS D'OEUVRE

Brioche de foie, tomato jam and smoked sardine
Beef tartar on mini crespillo
Boletus croquettes
Curry prawn gyoza

TO SHARE

Mango and shrimp salad with spicy sweet and sour sauce

MAIN COURSE

Sirloin with tomato confit, truffled potato, basil sauce and tomato handkerchief

or

Cod with sardines on truffled risotto and saffron sauce

DESSERTS

Chocolate coulant with vanilla ice cream

Coffee or tea

Petit Fours

Sweet Christmas treats

*€70 per person with house drinks included
VAT included*

Open Bar with standard drinks for 1 hour
Open Bar with standard drinks for 2 hours
Extra hour
DJ Service

€14 per person
€18 per person
€4 per person
€650 per session

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