



LA MANGA CLUB

YOUR SECOND
BEST DECISION

C E L E B R A T I O N S

WHY WE ARE YOUR SECOND BEST DECISION

Love is everything.
It's a big decision in your life.
You choose with whom to share it and plan for the future
You choose who to love

La Manga Club is your second best decision
It's the perfect choice for celebrating love.



LA MANGA CLUB

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WHY WE ARE YOUR BEST CHOICE 5 STARS



Accommodation in a Superior Room with breakfast at Hotel Príncipe Felipe *****



Free tasting menu for six people



Special prices for personalised floral table centre pieces



Tiffany Chairs (different colours to choose)



Special discount on accommodation for your guests



*Special benefits with providers recommended by La Manga Club Resort

Without forgetting, the unbeatable surroundings and exclusivity of the region!

*These benefits are only applicable for a minimum of 100 dinner guests. For weddings with less than 100 dinner guests, you can receive an estimate for any of these services.



LA MANGA CLUB

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MENUS

SET MENUS MENU 1

3 COURSES

Welcome Cocktail

Cheese Mousse with Qince in Shot	€1,50
Fish Ceviche in Spoon	€1,50
Tuna with Pepper	€1,50
Iberian Ham Croquettes	€1,50
Tartlets of Leek and Prawns	€1,50
Mini Hamburguers	€2,00
Mini Chicken Sate and Peanut Sauce	€2,00

Menu

Marinated Vegetable Salad and Almadraba Tuna with Black
Pepper Crust and Radish Mayonnaise with Balsamic Vinaigrette €17,00

Iberian Dam in MOnTe Spices Adobo, Dices of Sautéed
Potatoes with Spinach Leaves and Pine Nuts €21,00

Flowing Chocolate with Vanilla Ice Cream and Sugar Tile €7,00

Dilema, Verdejo, D.O. Rueda

Viña Bujanda Madurado, Tempranillo, D.O. Rioja

Marqués de Monistros Brut Nature, D.O. Cava

Water, beer and refreshments

Price per person €23,00

Price per person: €80.00

+

Open Bar Standard Package 4 hours, price per person: €18,00

Total price: 98.00€

VAT included



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MENUS

MENU 2

3 COURSES

Welcome Cocktail

Tartlets of Leek and Prawns	€1,50
Fish Ceviche in Spoon	€1,50
Tuna with Pepper	€1,50
Iberian Ham Croquettes	€1,50
Mousse of Foie Gras with Raspberry on Brioche	€2,00
Skewers of Beef Sirloin with Horseradish	€3,00
Mini Hamburgers	€2,00

Menu

Poached Codfish Loin in Olive Oil on Scalloping of
Grilled Vegetables with aroma of Thyme €24,00

Beef Tenderloin with Cassis Shallots, Potato Gratin and
Ancient Mustard Wild Mushroom Sauce €28,00

Truffle and Cream Tart with Appeared Cherries and Cacao Sauce €7,00

Dilema, Verdejo, D.O. Rueda

Viña Bujanda Madurado, Tempranillo, D.O. Rioja

Marqués de Monistros Brut Nature, D.O. Cava

Water, beer and refreshments

Price per person €23,00

Price per person: €95,00

+

Open Bar Standard Package 4 hours, price per person: €18,00

Total price: €113

VAT included



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MENUS

MENU 3

4 COURSES

Welcome Cocktail

Tartlets of Leek and Prawns	€1,50
Eggplant Pudding	€1,50
Tuna Tataki with Lima	€2,00
Iberian Ham Croquettes	€1,50
Marinated Salmon Tartar	€2,00
Skewers of Beef Sirloin with Horseradish	€3,00
Shrimp Tempura	€2,00

Menu

Mango soup with crayfish and fine clam	€15,00
Wild Sea Bass Loin Roasted with Fennel Saffron White Wine Sauce	€19,00 1/2 portion
Shoulder of Suckling Lamb Roasted in its Juice with Pine Nuts, Baked Potatoes and Pepper	€28,00
Three Chocolates Ingot with Vanilla Sauce	€7,00
Dilema, Verdejo, D.O. Rueda Viña Bujanda Madurado, Tempranillo, D.O. Rioja Marqués de Monistros Brut Nature, D.O. Cava Water, beer and refreshments Price per person	€23,00

Price per person: €106

+

Open Bar Standard Package 4 hours, price per person: €18,00

Total price: €124

VAT included



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MENUS

MENU 4

4 COURSES

Welcome Cocktail

Tartlets of Leek and Prawns	€1,50
Crab Meat Fritters	€3,00
Tuna Tataki with Lima	€2,00
Iberian Ham Croquettes	€1,50
Mousse of Foie Gras with Raspberry on Brioche	€2,00
Skewers of Beef Sirloin with Horseradish	€3,00
Homemade Croquetas of Boletus and Tomato Sauce	€3,00

Menu

Sea scallop and ham duo, tomato confit and asparagus on crusty bread €24,00

Grilled wild sea bass fillet with fennel and white wine saffron sauce 19,0 ½ portion

Beef Tenderloin Grilled, Soft Parmentier, Beans and Tomato Provenzale €28,00

Praline White Pie and Berries with Fresh Fruits and Passion Coulis €7,00

Dilema, Verdejo, D.O. Rueda
Viña Bujanda Madurado, Tempranillo, D.O. Rioja
Marqués de Monistros Brut Nature, D.O. Cava
Water, beer and refreshments
Price per person €23,00

Price per person: €117,00

+

Open Bar Standard Package 4 hours, price per person: €18,00

Total price: €135

VAT included



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MENÚS

WELCOME COCKTAILS

HORS D'OEUVRES*

Cheese mousse with quince in shot glasses	1,5 €
Fish ceviche served in a spoon	1,5 €
Tuna with pepper sauce	1,5 €
Iberian ham croquettes	1,5 €
Seafood volovant	1,5 €
Eggplant pudding	1,5 €
Creamy cheese with walnuts	1,5 €
Leek and prawn tartlets	1,5 €
Mini sausages	1,5 €
Seafood tartlets	1,5 €
Shrimp tempura	2,0 €
Mini chicken satay and peanut sauce	2,0 €
Foie gras mousse with raspberry on brioche	2,0 €
Mini hamburgers	2,0 €
Avocado and crab mousse	2,0 €
Marinated salmon tartar	2,0 €
Tuna tataki with lime	2,0 €

DELUXE HORS D'OEUVRES

Tricolor foie macaroon	3,0 €
Scallop carpaccio with lumpfish roe	3,0 €
Prawn with mango chutney and spicy sweet and sour sauce	3,0 €
Crabmeat fritters	3,0 €
Skewered beef tenderloin with horseradish	3,0 €
Homemade 'Boletus' mushroom croquettes with tomato sauce	3,0 €

*Minimum choice of 7 hors d'oeuvres

1,5 hors d'oeuvres of each selection are served per person

Wine not included

Service time: 45 min



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OPTIONAL COCKTAIL STATIONS

Iberian Bellota ham station

For 100 pax (1 ham and ham cutter)

Price: € 620

National and international cheeses station

For 100 pax (8 varieties of cheese)

Price: € 550

Additional pax: 5.50€/pax

Sushi station

100 pieces (3 varieties)

Price: € 500

'Caldero' station

(Rice dish made with fish stock)

For 100 pax

Price: € 350



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CREATE YOUR MENU

STARTERS

Sea scallop and ham duo, tomato confit and asparagus on crusty bread	€ 24,0
Warm half lobster, vegetable sprouts and strawberry vinaigrette	€ 29,0
Duck foie millefeuille "Mi Cuit", Granny Smith apple, bread made with spices, macadamia nut, muscatel reduction and mango chutney	€ 22,0
Lobster salad with select lettuce, green asparagus and aged sherry vinaigrette	€ 29,0
Marinated "gravelax" salmon tartar with avocado and parmesan cheese served with crispy garlic bread and sun-dried tomato vinaigrette	€ 17,0
Salad of marinated vegetable and almadraba tuna with a black pepper crust served with horseradish mayonnaise and a balsamic vinaigrette	€ 22,0
Smoked duck ham salad and foie gras on a selection of lettuces, dried tomatoes, pine nuts, balsamic dressing and sesame grisini	€ 22,0
Lobster Bisque <i>(only 4 course meal available)</i>	€ 15,0
Mango soup with crayfish and fine clam <i>(only 4 course meal available)</i>	€ 15,0



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FISH

Grilled wild sea bass fillet with fennel and white wine saffron
sauce

€ 24,0 / 19,0 ½ portion

Hake fillet stew in fresh green pea fricassee with wild mushrooms, Iberian ham shavings and green onion

€ 22,0 / 17,0 ½ portion

Sea bass fillet with crispy vegetables and potato confit in a white wine sauce

€ 20,0 / 16,0 ½ portion

Dorado fillet with crispy vegetables and potato confit in a white wine sauce

€ 20,0 / 16,0 ½ portion

Cod fillet poached in olive oil over thyme-infused mixed grilled vegetables

€ 24,0 / 19,0 ½ portion

Turbot fillet roasted "Murcian style" with tomato confit and Moet & Chandon emulsion

€ 26,0 / 21,0 ½ portion



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MEAT

180g VEAL TENDERLOIN

Soft parmentier wood-grilled suckling veal tenderloin with beans and tomato provençale € 28,0

Grilled yearling veal tenderloin with foie, potato confit and bale of beans € 28,0

Suckling veal tenderloin with cassis shallots, creamy potato gratin and wild mushroom and old-style mustard sauce € 28,0

Yearling tenderloin fillet, truffled potato, selection of mini vegetables, sherry sauce € 28,0

PORK

Iberian pork shoulder marinated in wild spices, sauteed diced potatoes with spinach leaves and pine nuts € 25,0

Iberian pork cheek braised in Cabernet Sauvignon, wild mushroom and seasonal vegetables € 20,0

LAMB

Lamb shoulder roasted in its own juice, potato confit and crunchy vegetables € 24,0

Baby lamb shoulder roasted in its own juice with pine nuts, baked potatoes and peppers € 28,0

CHICKEN

Chicken breast stuffed with sun dried tomatoes and Basil with crunchy vegetables and mashed potato with truffle and a basil cream sauce € 18,0



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DESSERTS

White praline and forest fruit cake with fresh fruit and passion fruit coulis	€7,00
Truffle cream cake with spiced cherries and cacao sauce	€7,00
Chocolate semisphere filled with exotic fruit and spices in a tropical coulis	€7,00
Chocolate coulant with vanilla ice cream and sugar lace	€7,00
Chocolate "opera" cake with raspberry sorbet	€7,00
Three chocolate 'ingot' with vanilla sauce	€7,00



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BEVERAGE PACKAGE

HOUSE PACKAGE

Dilema, Verdejo / D.O. Rueda
Viña Bujanda Madurado, Tempranillo / D.O. Rioja
Marqués de Monistrol Brut Nature / D.O. Cava Water,
beer and soft drinks
Price per person: € 23

EXTRAS PER PERSON

SPARKLING

Raventos i Blanc L'Hereu	Conca Riu Anoia	€ 3,00
Raventos i Blanc de Nit	Conca Riu Anoia	€ 5,00
Gramona Imperial	Cava	
Champagne upon request		€ 7,00

WHITES

Jean Leon	Chardonnay / D.O. Penedès	€ 5,00
Martín Códax	Albariño / D.O. Rias Baixas	€ 4,00
Finca Montepedroso	Verdejo / D.O. Rueda	€ 3,00
Jose Pariente	Verdejo / D.O. Rueda	€ 4,00
Finca Antigua	Viura / D.O. La Mancha	€ 2,00
Castaño	Macabeo / D.O. Yecla	€ 5,00
Juan Gil Blanco	Moscatel / D.O. Jumilla	€ 3,00

REDS

Austum	Tinto Fino / D.O. Ribera del Duero	€ 3,00
Cantos de Valpiedra	Tempranillo / D.O. Rioja	€ 3,00
Cruz de Alba	Tinto Fino / D.O. Ribera Del Duero	€ 8,00
Carmelo Rodero Roble (9 meses)	Tinto Fino / D.O. Ribera Del Duero	€ 7,00
Abadia Retuerta Selección	Cabernet S. Temp. / V.T. Castilla y León	€ 7,00
Juan Gil 12 meses	Monastrell / D.O. Jumilla	€ 6,00



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MINIMUM MENU CREATION

3 COURSE MEAL

1. Fish (whole portion) or a starter
2. Meat
3. Dessert

4 COURSE MEAL

1. Starter
2. Starter or fish (1/2 portion)
3. Meat
4. Dessert

5 COURSE MEAL

1. Cold appetizer
2. Hot appetizer
3. Fish (whole portion)
4. Meat
5. Dessert

It is not permitted for customers to bring in any food or drink from outside. All products must be provided by La Manga Club. Menus with less than three courses will not be accepted. All menus must include cocktails. All menus must include a beverage package.



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OPEN BAR

OPTION PER PERSON

Standard Package: €18 per person, includes 4 hours of service.

Premium Package: €22 per person, 4 hours of service with premium and standard brands

Terms of Service after the 5th hour of open bar:

Over time Standard Package €5 per person (70% of the total of the guests)

Over time Premium Package €7 per person (70% of the total of the guests)

* DJ not included



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LATE-NIGHT SNACK

OPTION 1

(minimum 50 pax) €5/pax

Mixed Salty Snacks
Little Serrano Ham and Tomato Sandwiches
Cooked ham and Cheese Sandwiches

OPTION 2

(minimum 50 pax) €9/pax

Mixed Salty Snacks
Mini Serrano Ham and Tomato Sandwiches
Sandwiches with Cream Cheese and Turkey with Lettuce and Tomato
Mini Stuffed Croissants
Cooked ham and Cheese / Tuna and Mayonaisse Sandwiches

OPTION 3

(minimum 50 pax)

Mini sweet buffet
(assortment of mini sweets, mini cupcakes, macaroons)
€6/pax

Selection of cupcakes €1/portion
Mini cupcakes €0.5/portion
`Churros` with chocolate €5/portion

OPTION 4

(mínimo 50 pax) €5/pax

Meatball soup

OPTION 5

Medium chocolate fountain with fruit and toppings
(50-80 pax) 450€
Large chocolate fountain with fruit and toppings
(50-80 pax) 650€



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lamangclub.com