

Las Palmeras

FUENGIROLA



**Baptisms
& communions**

Affiliated by
FERGUS

Make the communion you'd always dreamed of come true with us



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Our team

Our hotel has a team of specialist professionals focused exclusively on organising communions. From the very first moment, the advisor in charge of your event will listen to all your needs and preferences, discuss ideas with you and guide you when you have to make decisions. Our goal is always to make our customers' dreams come true. We plan, coordinate and focus on every aspect: decoration, menus, special details, and more to ensure the result is as good as can be.



Our menu

Our menus are designed for celebrations of any kind or format, and taking into account the needs of all guests. They have been carefully analysed and created by our kitchen team to achieve the most outstanding results. Meat, fish and quality ingredients that we combine in the most balanced way and adapt to the taste of guests to deliver the perfect menu for each communion. That's why we also prepare a choice of menu options especially for kids, vegetarians or people with a gluten intolerance.



An unforgettable event

Allow yourself to be advised in line with our extensive experience and learn about the exclusive special touches that will make your celebration truly unique. Enjoy the presence of an authentic "venenciador" to handle the wine, an expert slicer, a sweet trolley, a chocolate fountain... so many ideas to surprise your guests: And don't forget about the celebrations after the meal. We have a lot of options to make sure it's a great party, entertainment, bouncy castles, shows... something to ensure the memory of the day will last forever.

Our menus

Appetisers for baptisms and communions

01. Mini wrap with chicken, guacamole, melted cheese and mesclun
02. Salmorejo with diced Iberian ham
03. Malaga salad canica
04. Spanish omelette brochette with aioli and padrón green peppers
05. Cheese platter with quince and nuts
06. Iberian cold-cut platter with breadsticks
07. Mini roast beef, rocket and tartar sauce sandwich
08. Curried chicken brochettes
09. Oxtail croquettes
10. Cod fritters with citric mayonnaise
11. Crispy txistorra sausage
12. Mini spring rolls with soy mayonnaise
13. Mini beefburgers with crispy onions
14. Chicken pops with kimchi mayonnaise
15. Vegetable brochettes with romesco sauce

If you would like a greater choice of appetisers, a supplement of €2.50 per person will apply for each additional appetiser.

Menu 1

Welcome cocktail

Comprising 4 appetisers to choose from the previous list

Starter

Payoyo cheese salad, raspberry vinaigrette and confit tomatoes

Main course

Stewed pork cheek with mashed potatoes and mushrooms

Or

Confit cod with Spanish ratatouille and parmesan cheese emulsion

Dessert

Small glass of home-made tiramisu with nougat ice cream

Or

Communion / baptism cake

Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda)

Viña Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks, water and coffee

€ 42.00 *

Menu 2

Welcome cocktail

Comprising 4 appetisers to choose from the previous list

Starter

Creamy Iberian rice, seasonal baby vegetables and a cheese cloud

Main course

Pork tenderloin in a port sauce with parmentier potatoes, sautéed asparagus and cherry tomatoes

Or

Sea bream fillet on quinoa and a citrus pesto with tomato and avocado

Dessert

Apple tart with vanilla ice cream and a light almond cream

Or

Communion / baptism cake

Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda)

Viña Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks, water and coffee

€ 45.00 *

* Price per person
VAT included

Menu 3

Welcome cocktail

Comprising 5 appetisers to choose from the previous list

Starter

Prawn tartar, avocados and tropical fruit with a citrus vinaigrette

Main course

Tender beef in a red wine sauce with potato gratin

Or

Grilled salmon, cava sauce and sautéed vegetables

Dessert

Chocolate and walnut brownie with vanilla ice cream

Or

Communion / baptism cake

Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda)

Viña Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks, water and coffee

€ 48.00 *

Menu 4

Welcome cocktail

Comprising 5 appetisers to choose from the previous list

Starter

Marinated salmon carpaccio, confit cherry tomatoes and salad

Main course

Iberian pork confit with chimichurri sauce and roast vegetables

Or

Roast sea bass with celery purée and green curry sauce

Dessert

Cheesecake with raspberry sorbet

Or

Communion / baptism cake

Drinks

Sparkling wines

Melior Verdejo de Matarromera white wine (D.O. Rueda)

Viña Alcorta Crianza red wine (D.O. Rioja)

Beer, soft drinks, water and coffee

€ 52.00 *

* Price per person
VAT included

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Children's menus

Children's menu A

Chicken nuggets with BBQ sauce and deluxe potatoes
Pasta spirals with bolognese sauce
Ice cream or cake
Cone of mixed sweets
Water and soft drinks

€ **18.00** *

Children's menu B

Baguepizza of ham and cheese
Beefburger with French fries
Ice cream or cake
Cone of mixed sweets
Water and soft drinks

€ **20.00** *

Children's menu C

Ham croquettes
Chicken escalope with French fries
Ice cream or cake
Cone of mixed sweets
Water and soft drinks

€ **22.00** *

* Price per person
VAT included

Other wineries

If you wish, you can replace the wines on your menu with others from our selection:

Northern Spanish wineries

Cuatro Pasos (D.O. Bierzo) rosé wine
Lisonja Lias Rueda (D.O. Rueda) white wine
Ricardo Dumas Roble (D.O. Ribera del Duero) red wine

Supplement € 4.00 per person

Southern Spanish wineries

La Depa (D.O. Sierras de Málaga) rosé wine
Montespejo (D.O. Sierras de Málaga) white wine
La Depa (D.O. Sierras de Málaga) red wine

Supplement € 4.00 per person

Signature wineries

Quelias (D.O. Cigales) rosé wine
Bicicletas y Peces (D.O. Rueda) white wine
La Mateo Insolente (D.O. Rioja) red wine

Supplement € 6.00 per person

Open bar

Per glass

€ 6.00

Per bottle

Includes 12 soft drinks € 70.00

Per bottle (Premium)

Includes 12 soft drinks € 80.00

For hours

2 hours	€ 15.00 / person
3 hours	€ 25.00 / person
4 hours	€ 33.00 / person
5 hours	€ 40.00 / person

IVA incluido

Complimentary services

Entertainment service

Bouncy castles

DJ service

Ask for a quote

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Cold dishes

Cured serrano ham on Spanish tomato bread

Wholewheat open sandwiches with tuna, aioli and rocket

Mini ciabatta with Zurrapa pork spread

Nachos with guacamole, sour cream and cheddar

Mixed sweets

Drinks

Beer, soft drinks and water

€ **9.00** *

Hot dishes

Mini beefburger

Open sandwich with serrano cured ham

Mini pizza

Drinks

Beer, soft drinks and water

€ **10.00** *

* Price per person
VAT included



Chocolate fountain

The perfect complement to your parties and celebrations. Make a sensation at your next event by hiring this exquisite detail.

Basic

(2 hours)

Includes chocolate for melting plus **one** of these three ingredients:

Fruits, candy or sweets

~~€ 187.5~~

€ 150.00 *

Premium

(2 hours)

Includes chocolate for melting plus **these three ingredients:**

Fruits, candy and sweets

~~€ 225~~

€ 180.00 *



Freebies

Event room set-up

Design and printing of personalised place cards

Audio equipment in the lounge

Table decoration with standard centrepieces

Parking for guests

Sweets for children

Conditions

*** Prices apply for a minimum of 50 adults:**

If this minimum is not reached, a 15% supplement will be applied per person to the price of the chosen menu.

*** Conditions for confirming the reservation:**

Deposit of €300 (preferably by bank transfer) on confirmation of the reservation.
Payment of the remainder of the cost: 10 days before the event.
Maximum amount accepted in cash: €990

*** Confirmation of the chosen menu:**

30 days before the event.

*** Confirmation of the number of diners:**

10 days before the event.

*** Confirmation of the amounts of each of the main courses:**

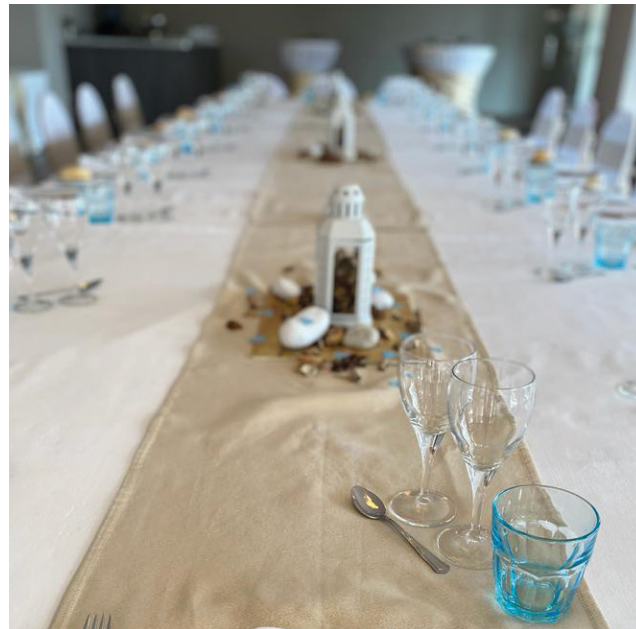
10 days before the event.

Contact

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