



THIS  
CHRISTMAS  
YOU ARE  
OUR BEST  
GIFT



Christmas 2021

**Celebrate Christmas with us this year!**

vinccihoteles

**And you can enjoy...**

**Our special Christmas decorations**

**Customised menus on the tables**

**Welcome drink on arrival**

**Cava toast to finish with Christmas treats**

**Screen and projector included (subject to availability)**

**Prize draws, gifts... and many more surprises!**

**Do you want to try something different?**

**Replace the Starter with this Welcome Cocktail!**

- ❖ **Toast with Anchovy in Vinegar with a Tomato and Basil Compote**
- ❖ **Green Rice Prawn Tempura Brochette with Mango Chutney**
- ❖ **Mini Steak Burger with Gouda, Crispy Onions and Kimchi Mayo**
  - ❖ **Camembert Bites on a Red Fruit Coulis**
  - ❖ **House Croquettes**

**Would you like to add a Welcome Cocktail to the menu?**

**3 canapés with drinks included: €5 per person**

**5 canapés with drinks included: €8 per person**

# Menu 1

vincchihoteles

## WELCOME DRINK

Crisps  
Nuts  
Olives

## STARTER

Warm Vichyssoise, Bonito Tartare, Red Tobiko and Nori Seaweed Powder

## MAIN COURSE (to be chosen in advance)

Cod Confit on Sautéed Seasonal Mushrooms with Pesto alla Genovese

or

Honey Glazed Veal with Smashed Purple Potatoes and Miel de Caña Sauce

## DESSERT

Chocolate Profiteroles over Cinnamon and Ginger Biscuit Cream

## DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

Prices are per person, include 10% VAT and are valid unless there is a typographical error.

The final number of guests must be confirmed 48 hours prior to the event; this will represent the minimum number for billing purposes.

**€43**

## Menu 2

vincchihoteles

### WELCOME DRINK

Crisps  
Nuts  
Olives

### STARTER

Duck Ham Salad with Blueberries, Peanuts and Cherry Tomatoes with a Cassis and Mustard Vinaigrette

### MAIN COURSE (to be chosen in advance)

Roast Sea Bass with Roasted Chickpea Hummus, Citrus and Cinnamon Oil and Beetroot Chips

or

Pork Knuckle cooked in its Juice with Korean Barbecue Glaze served on a Bed of Kimchi-marinated Purple Cabbage

### DESSERT

Double Cream Mille Feuille with Meringue Milk Ice Cream and Axarquía Mango Compote

### DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

**€44**

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# Menu 3

## WELCOME DRINK

Crisps  
Nuts  
Olives

## STARTER

Lamb's Leaf, Rocket, Pear, Goat's Cheese and Toasted Corn Salad with Honey Mustard Vinaigrette

## MAIN COURSE (to be chosen in advance)

Roasted Noodles with Tiger Prawns and Baby Squid, served with Squid-Ink Alioli

or

Iberian Secret Pork Strips cooked in Chimichurri Butter over Sautéed Seasonal Mushrooms

## DESSERT

Tiramisu with Savoiard Biscotti over Hot Chocolate Cream

## DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

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**€45**

## Menu 4

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### WELCOME DRINK

Crisps  
Nuts  
Olives

### STARTER

Seafood Soup, a Bed of Fennel with a Quail's Egg and  
Lentil Caviar

### MAIN COURSE (to be chosen in advance)

Norwegian Salmon served with Sautéed Black Spaghetti all'Arrabiatta

or

Poularde stuffed with Black Chanterelle and Foie over Bourbon Hazelnut Juice

### DESSERT

Mini Yule Log of Cheese and Red Fruits

### DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

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**€47**



## Menu 5

### WELCOME DRINK

Crisps  
Nuts  
Olives

### STARTER

Wild Mushroom Soup with Sautéed Artichokes, Crispy Soy Bread and Huelva Shrimp

### FISH

Cod Confit over Pilpil Sauce with Spinach, Smashed Kalamata Potatoes and Fried Yuca

### MEAT

Iberian Pork Tenderloin served with Dehydrated Wild Mushrooms and a Roasted Onion Sauce over Warm Snow Pea Cream and Sweet Popcorn Powder

### DESSERT

Brownie and Matcha Green Tea on a Bed of Creamy Passion Fruit and White Chocolate

### DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

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**€54**



## Vegetarian Menu

### WELCOME DRINK

Crisps  
Nuts  
Olives

### STARTER

Warm Salad of Cordoba Aubergine Pisto and Tofu Meatballs

### MAIN COURSE

Potato Truffle Gnocchi with Sun-dried Tomato Pesto and  
Parmesan Crunch

### DESSERT

Chocolate Mousse with Caramel Heart and Red Fruit Delight

### DRINKS

Water, Soft drinks, Beer,  
Cune White Wine DO Rueda,  
Beronia Crianza Red Wine DO Rioja,  
Cava, Coffee and Teas  
Mini Christmas pastries

Prices are per person, include 10% VAT and are valid unless there is a typographical error.

The final number of guests must be confirmed 48 hours prior to the event; this will represent the minimum number for billing purposes.

**€42**



## **Open Bar**

2 hours of Open Bar: €17/person

Additional hours: €9/person/hour

or

## **Long Drinks**

Standard Brands: €6/drink

Premium Brands: €9/drink

### **Standard Brands:**

**Gin:** Beefeater, Seagrams, Tanqueray

**Rum:** Bacardi White, Barcelo, Botrán 8 años, Cacique

**Vodka:** Absolut, Moskonskaya

**Whiskey:** Ballantines, Dewars White Label, Grants

**Do you want to take your event to the next level?**

**Check out our DJ and Music options**

*The open bar or extra drinks will be subject to the number of attendees  
and the time in the function room.*

*(Consult conditions at the hotel)*



## EXTRAS TO MAKE YOUR CELEBRATION TRULY UNFORGETTABLE

- ❖ Consult our wine cellar options for wine list upgrades
- ❖ Prize draw offering lunch and/or dinner at the Entremuros Restaurant for two people (excluding drinks)\*
  - ❖ Special prices on accommodation\*
  - ❖ Courtesy parking spaces\*
  - ❖ Christmas hamper prize draw\*
- ❖ Consult possible discounts depending on the day and time of the celebration.

**\*It will take effect according to the total cost of the event**

# Information and Reservations

## **Hotel Vincci Selección Posada del Patio 5\***

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45€