

EVENT MENU DOSSIER MICE

the new  
beach  
club  
higuera

Cheers to the sea!





# The beach

FLOOR -2



# stand options

The beach

FLOOR -2



## Sushi stand

4 types of maki and 2 types of nigiri

| 19€/pax |

## Cheese stand

Wheel of Grana Padano - Malaga goat -  
Smoked sheep

| 17€/pax |

## Premium cheese stand

Payoya goat D.O. - Wheel Parmesan D.O.  
- Comté D.O. - Idiazabal D.O.

| 20€/pax |

100% Iberian acorn-fed **ham stand**

| 21€/pax |

**Tartares, ceviches, tiraditos** (salmon, sea bass  
and lemon fish) **and poké salads** (salmon and  
tuna) **stand**

| 21€/pax |

# Menus

FLOOR -2  
The beach



## MENU 1

### STARTER

Salmorejo de melocotón de la axarquía con anguila ahumada y tartar de pera

### MAIN COURSE, to choose between:

Baked wild sea bream with black squid rice and green mojo sauce

or

Iberian pork pluma with charcoal-grilled leek and romesco sauce

### DESSERT

Lemon pie with yuzu sorbet

65€/pax  
including IVA and drinks

## MENU 2

### STARTER

Fresh sprouts and wakame seaweed salad with tempura shrimp, portobello slices, kimuchi sauce and a touch of nori

### MAIN COURSE

Taco of pork presa with baba ganoush and baby carrots

or

Grilled sea bass taco with piperada and black salt

### DESSERT

70€/pax  
including IVA and drinks



# Menu

FLOOR -2  
The beach



## MENU 3

SHARING DISH at the centre of the table

Homemade guacamole with pico de gallo, edamame and sunflower seeds served with your choice of tortilla chips

Sea bass tiradito in yellow sauce with tobiko roe, pickled red onion and wakame

Duck Bao with hoisin sauce and pickled vegetables with coriander sprouts

### MAIN COURSE

Roast sirloin of beef with truffled creamy potato and perigeux sauce

### DESSERT

70% chocolate mousse with miso toffee and salted chocolate ice cream

85€/pax  
including IVA and drinks

## MENU 4

SHARING DISH at the centre of the table

Our Russian salad with foam of piquillo peppers

Baby potatoes with a brava sauce duo

Cod fritters with baked apple custard

### MAIN COURSE

Grilled turbot with confit of piquillo peppers and Bilbao sauce

### DESSERT

Madagascar vanilla custard millefeuille with cinnamon ice cream

85€/pax  
including IVA and drinks



# Cocktails

The beach

FLOOR -2



## 8 TAPAS

### Table snacks

Cherry tomato focaccia with aromatic herb oil  
Flavoured potato chips  
Spicy Thai Crunch

### Cold appetizers

Salmorejo with roasted vegetables and ham crunch  
Russian salad with king prawns and foam of olives  
Malaga sausage tartar with sultanas and pistachios  
Crispy taco with nikkei bluefin tuna tartar

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard  
Crispy prawns with Malaga mango tartar and green shiso  
Mini Rossini Burger with foie gras and truffle emulsion  
Duck gyoza with aojiso sauce

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).  
Piña colada dice with lime zest  
White chocolate and curry bars, dark and white chocolate rocks and bayles truffles

75€/pax including IVA and drinks - minimum 30 pax



# Cocktails



## 12 TAPAS

### Table snacks

Cherry tomato focaccia with aromatic herb oil  
Flavoured potato chips  
Spicy Thai Crunch

### Cold appetizers

Iberian pork presa carpaccio with lime teriyaki and Payoyo cheese  
Gorgonzola cheese stuffed cone with salmon roe  
Salmorejo with roasted vegetables and ham crunch  
Russian salad with king prawns and foam of olives  
Malaga sausage tartar with sultanas and pistachios  
Crispy taco with nikkei bluefin tuna tartar

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard  
Crispy prawns with Malaga mango tartar and green shiso  
Duck Bao with Hoisin Sauce with Mint and Pickles  
Mini Rossini Burger with foie gras and truffle emulsion  
Prawn, coconut and curry fritter with citrus mayonnaise and shiso sprouts  
Duck gyoza with aojiso sauce

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).  
Piña colada dice with lime zest  
White chocolate and curry bars, dark and white chocolate rocks and bayles truffles  
Fruit jellies



# Cocktails



## 15 TAPAS

### Table snacks

- Cherry tomato focaccia with aromatic herb oil
- Flavoured potato chips
- Spicy Thai Crunch

### Cold appetizers

- Iberian pork presa carpaccio with lime teriyaki and Payoyo cheese
- Gorgonzola cheese stuffed cone with salmon roe
- Salmorejo with roasted vegetables and ham crunch
- Russian salad with king prawns and foam of olives
- Malaga sausage tartar with sultanas and pistachios
- Crispy taco with nikkei bluefin tuna tartar
- Foie mochi with fig compote

### Hot Appetizers

- Oxtail cannelloni with oxtail mayonnaise and spicy radish sprouts
- Mini Spanish Omelette with caramelised onion and citrus mayonnaise
- Croquettes of pork cheeks with baked apple custard
- Crispy prawns with Malaga mango tartar and green shiso
- Duck Bao with Hoisin Sauce with Mint and Pickles
- Mini Rossini Burger with foie gras and truffle emulsion
- Prawn, coconut and curry fritter with citrus mayonnaise and shiso sprouts
- Duck gyoza with aojiso sauce

### Desserts

- Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).
- Piña colada dice with lime zest
- White chocolate and curry bars, dark and white chocolate rocks and bayles truffles
- Fruit jellies

# Cocktails



## 6 TAPAS + CHEESE AND HAM STAND

### Table snacks

Thin slices of cherry tomato focaccia with thyme oil  
Flavoured potato chips  
Spicy Thai Crunch

### Cold appetizers

Gorgonzola cheese stuffed cone with salmon roe  
Iberian pork presa carpaccio with lime teriyaki and Payoyo cheese  
Russian salad with king prawns and foam of olives

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard  
Crispy prawns with Malaga mango tartar and green shiso  
Mini Rossini Burger with foie gras and truffle emulsion

### Stand

#### Ham and cheeses

Iberian ham, a selection of homemade breadsticks, assorted olives, Malaga goat's cheese, Wheel Parmesan cheese, Idiazabal cheese, assortment of nuts and jams.

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).  
Piña colada dice with lime zest  
White chocolate and curry bars, dark and white chocolate rocks and bayles truffles  
Fruit jellies

100€/pax including IVA and drinks - minimum 50 pax



# Cocktails

The beach

FLOOR -2



## 10 TAPAS + CHEESE AND HAM STAND

### Table snacks

Thin slices of cherry tomato focaccia with thyme oil  
Flavoured potato chips  
Spicy Thai Crunch

### Cold appetizers

Gorgonzola cheese stuffed cone with salmon roe  
Iberian pork presa carpaccio with lime teriyaki and Payoyo cheese  
Russian salad with king prawns and foam of olives  
Salmorejo with roasted vegetables and ham crunch  
Malaga sausage tartar with sultanas and pistachios

### Hot Appetizers

Croquettes of pork cheeks with baked apple custard  
Crispy prawns with Malaga mango tartar and green shiso

Pulled Chicken Bao with Hoisin Sauce with Mint and Pickles

Mini Rossini Burger with foie gras and truffle emulsion

Duck gyoza with aojiso sauce

### Stand

#### Ham and cheeses

Iberian ham, a selection of homemade breadsticks, assorted olives, Malaga goat's cheese, Wheel Parmesan cheese, Idiazabal cheese, assortment of nuts and jams.

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).

Piña colada dice with lime zest

White chocolate and curry bars, dark and white chocolate rocks and bayles truffles

Fruit jellies

105€/pax including IVA and drinks - minimum 50 pax

# Cocktails

The beach

FLOOR -2



## 12 TAPAS + BBQ TRAYS + CHEESE AND HAM STAND

### Table snacks

Thin slices of cherry tomato focaccia with thyme oil

Flavoured potato chips

Spicy Thai Crunch

### Cold tapas

Our Russian salad with 'aloreña' foam

Roasted vegetable salmorejo

American cabbage and carrot coleslaw with green apple

### Hot tapas

Bravas baby potatoes with powdered fried corn

Vegetable kebabs with herb oil

Roasted corn on the cob with smoked butter

Marinated chicken breast in chimichurri sauce

Iberian pork abanico with gaucho sauce

Roast Butifarra sausage

Beef and vegetable kebabs with ajimojili

Salmon kebabs with tartar sauce

Beef burgers with cheddar cheese and bbq sauce

### Stand

#### Ham and cheeses

Iberian ham, a selection of homemade breadsticks, assorted olives, Malaga goat's cheese, Wheel Parmesan cheese, Idiazabal cheese, assortment of nuts and jams.

### Desserts

Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).

Piña colada dice with lime zest

White chocolate and curry bars, dark and white chocolate rocks and bayles truffles

Fruit jellies

125€/pax including IVA and drinks - minimum 50 pax





PROPUESTA EVENTOS 2024

# the club

FLOOR -1



# Menus

FLOOR -1  
The club



## MENU 1

### SHARING DISH at the centre of the table

Homemade guacamole with pico de gallo, edamame and sunflower seeds served with tortilla chips.

Bluefin tuna tartare with sumiso sauce and avocado with a touch of lime on crispy taco

Crispy duck gyozas with okonomiyaki sauce and kimuchi mayonnaise

### MAIN TO CHOOSE

Pad thai rice with prawns, peanuts, pineapple and lime

### DESSERT

Lemon pie with yuzu sorbet

70€/pax  
including IVA and drinks

## MENU 2

### SHARING DISH at the centre of the table

#### COLD

Poke salad with marinated salmon in yakiniku sauce, wakame seaweed and edamame

Caesar rolls

Brioche rock & roll with pulled chicken, pickled red onion and red onion juice emulsion

#### HOT

Assortment of croquettes with ali oli verde (green garlic mayonnaise)

Duck Bao with hoisin sauce and pickles

Taco of Iberian pork presa and creamy pumpkin with cinnamon flavouring

### DESSERTS TO SHARE

Chocolate brownie with toffee and violet sorbet

Textured raspberry cheesecake

70€/pax  
including IVA and drinks



# Menus

The club

FLOOR -1



## MENU 3

### SHARING DISH at the centre of the table

Caesar salad with crunchy chicken, fine bacon strips, grana padano flakes, anchovies and croutons

Mini black bao with baby squid with raifort mayonnaise

Baby potatoes with salsa brava duo

### MAIN TO CHOOSE

Salmon taco with smoked cauliflower puree and bimi and baby corn wok

or

Taco of pork presa with baba ganoush and baby carrots

### DESSERT

70% chocolate mousse with miso toffee and salted chocolate ice cream

75€/pax  
including IVA and drinks

## MENU 4

### STARTER

Fresh sprout and wakame seaweed salad with tempura shrimp, portobello slices, kimuchi sauce and a touch of nori

### MAIN TO CHOOSE

Grilled sea bass taco with piperada and black salt

or

Beef entrecote with baby potatoes garnished with red mojo sauce

### DESSERT

Madagascar vanilla custard millefeuille with cinnamon ice cream

85€/pax  
including IVA and drinks

# Cocktails



## 8 TAPAS

### Table snacks

- Thin slices of cherry tomato focaccia with thyme oil
- Flavoured potato chips
- Spicy Thai Crunch

### Cold appetizers

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### Hot Appetizers

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- Duck gyoza with aojiso sauce

### Desserts

- Assortment of miniature desserts (mini caramel lotus, assorted cake pops, my opera, macaron with mascarpone and red fruit cream).
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- Fruit jellies



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# Open bars

the club y the beach



## CLASSIC

### \* Rum

Havana Club, Añejo Especial, Bacardi, Barceló y Legendario.

### \* Whisky

Ballantine's, JB, White Label y Four Roses

### \* Gin

Beefeater, Tanqueray, Larios Rosé, Bombay Sapphire y Seagrams

### \* Vodka

Absolut, Smirnoff y Stolichnaya

### \* Liqueurs

Baileys, Tía María, Kalhua, Carlos III, Pacharán, Orujo de Hierbas y Licores de Frutas

Barra libre de 2 hours | 25 €

Barra libre de 3 hours | 35 €

Barra libre de 4 hours | 40 €

## PREMIUM

### \* Rum

Matusalem, Barceló Imperial, Gran Barceló Añejo y Santa Teresa 1796

### \* Whisky

Glenmorangie, Macallan 12, Black Label, Chivas 12 y Jack Daniel's

### \* Gin

Hendricks, Martin Miller, Nordés, Gin Mare y G-vine

### \* Vodka

Grey Goose, Belvedere y Ciroc

### \* Liqueurs

Baileys, Tía María, Kalhua, Carlos III,

Barra libre de 2 hours | 40 €

Barra libre de 3 hours | 55 €

Barra libre de 4 hours | 65 €

## SUPPLEMENTS

**MOJITO bar** 10€/pax

**COCKTAIL station** 20€/pax

### PREMIUM WINE CELLAR

White wine Gran Bazán  
Ámbar – Albariño

Red wine Pago D'Anguix  
Costalara – DO Ribera del Duero

Cava Juve Camps

Sparkling and still water,  
soft drinks, alcoholic and  
non-alcoholic beers

Selection of coffees, teas and  
herbal teas

Supplement: 20€/pax



*the new  
beach club  
higueron*

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