

Baptism



Lew Hoag

Introduction

Our Club puts at your service spectacular tropical gardens with ponds and diverse vegetation, which provide a unique environment to enjoy this unforgettable date, with you family and friends.

During all the year, you can enjoy a magnificent and unforgettable day outdoor and not forgetting that, all situated in the beautiful.

The Lew Hoad Tennis and Paddle Club has its own team of Catering. You can enjoy our specialties in the different spaces, outdoors or in the inside our restaurant.

We offer four different atmospheres: the Restaurant with a capacity for 110 guests, the Swimming Pool Lounge with a capacity for 200 guests, a Heated Wooden Shed with seating for 200 guests and Lew Hoad Garden for 450 guests.



We Include

We take care of every detail to make you feel at home. Our commitment is:
Your Satisfaction

INCLUDE:

- Floral Decoration.
- Ornamentation for Tables.
- Guests Distribution.
- Menu Card Printing.
- Custom Fondant Cake.
- Bouncy Castle
- Professional Music Equipment
- And much more...



Extra Services

We advise you at all times, from choosing the menu to the smallest details. Our extensive experience and human team will make your celebration a reality just as you would have imagined.

And for the little ones to enjoy the big day we offer the following services:

- Entertainers
- Candy Bar
- Magicians
- Iberian Ham Cutter
- Open Bar

For this special day, they may also have the following extra services:

Venenciador, Chocolate Fondue, Photocall and Seating Custom Plan, Shopping Hotdogs, Mojitos and Cocktail Bar, Live Music, Candy Bar,...



Gastronomy

The Kitchen of the Lew Hoad Tennis and Paddle Club is characterized by its variety and careful presentation.

Our dishes are prepared with great care, so that your guests enjoy as much as you.

Our winery has the most select and fine wines.

The menus are standard and you can add or make suggestions of any changes you may want in them.

We invite you to meet some of our exquisite menus:



Menu

Baptism 2017

Welcome Cocktail Lew Hoad

Assorted Canapes*

Starters

Option A (To choose a dish)

Crepes filled with Shrimp Lobster and Choco Sauce

Tartar of Avocado and Marinated Salmon with Wasabi Mayonnaise

Tartar de Ceviche de Corvina con Mango y Helado de Lima a la infusión de Albahaca

Tartar de Atún y Aguacate con Helado de Wasabi*

Andalusian Tomato Mousse with Tuna, Quai Egg and Crystal Bread

Option B (3 Variety of Dishes to Choose from Central Table)

Home Pate with Jam of Red Fruits

Millefeuille Avocado, Mozzarella and Tomato with Sauce Pesto

Marinated Salmon in Dill and Mustard Sauce

Assorted Lettuce with Goat Cheese, Nuts and Balsamic Vinaigrette

Crisp Morcilla Burgos and Apple Compote

Scrambled Eggs with Mushrooms, Young Garlic and Iberian Ham

Salad of Red and Green Peppers with Cod Confit and Cherry Tomato Sauce

Main Dish

Fillets of Tenderloin of Pork in Malaga Wine Sauce

Lew Hoad Potatoes and Natural Vegetables

or

CodFish Vizcaina

Steamed Potatoes

Dessert

Cinnamon and Cream Millefeuille with Vanilla Ice Cream

or

Apple Strudel with Vanilla Ice-Cream

or

Baptism Cake

Drinks

Bodegas D.O. Rioja o Penedés

Cava

Beer

Refreshments

Mineral Water

Menu

Baptism 2017

Welcome Cocktail Lew Hoad

Assorted Canapes*

Starters

Option A (To choose a dish)

Crepes filled with Shrimp Lobster and Choco Sauce

Tartar of Avocado and Marinated Salmon with Wasabi Mayonnaise

Tartar de Ceviche de Corvina con Mango y Helado de Lima a la infusión de Albahaca

Tartar de Atún y Aguacate con Helado de Wasabi*

Andalusian Tomato Mousse with Tuna, Quai Egg and Crystal Bread

Option B (3 Variety of Dishes to Choose from Central Table)

Home Pate with Jam of Red Fruits

Millefeuille Avocado, Mozzarella and Tomato with Sauce Pesto

Marinated Salmon in Dill and Mustard Sauce

Assorted Lettuce with Goat Cheese, Nuts and Balsamic Vinaigrette

Crisp Morcilla Burgos and Apple Compote

Scrambled Eggs with Mushrooms, Young Garlic and Iberian Ham

Salad of Red and Green Peppers with Cod Confit and Cherry Tomato Sauce

Main Dish

Iberian Pork ?????? Sal o Compota??

Lew Hoad Potatoes and Natural Vegetables

or

Supreme Hake in Green Sauce

Steamed Potatoes

Dessert

Cinnamon and Cream Millefeuille with Vanilla Ice Cream

or

Apple Strudel with Vanilla Ice-Cream

or

Baptism Cake

Drinks

Bodegas D.O. Rioja o Penedés

Cava

Beer

Refreshments

Mineral Water

Menü

Baptism 2017

Welcome Cocktail Lew Hoad

Assorted Canapes*

Starters

Option A (To choose a dish)

Crepes filled with Shrimp Lobster and Choco Sauce

Tartar of Avocado and Marinated Salmon with Wasabi Mayonnaise

Tartar de Ceviche de Corvina con Mango y Helado de Lima a la infusión de Albahaca

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Option B (3 Variety of Dishes to Choose from Central Table)

Home Pate with Jam of Red Fruits

Millefeuille Avocado, Mozzarella and Tomato with Sauce Pesto

Marinated Salmon in Dill and Mustard Sauce

Assorted Lettuce with Goat Cheese, Nuts and Balsamic Vinaigrette

Crisp Morcilla Burgos and Apple Compote

Scrambled Eggs with Mushrooms, Young Garlic and Iberian Ham

Salad of Red and Green Peppers with Cod Confit and Cherry Tomato Sauce

Main Dish

Sirloin Steak in Pedro Ximénez Sauce

Lew Hoad Potatoes and Natural Vegetables

or

Supreme Hake in Green Sauce

Steamed Potatoes

Dessert

Cinnamon and Cream Millefeuille with Vanilla Ice Cream

or

Apple Strudel with Vanilla Ice-Cream

or

Baptism Cake

Drinks

Bodegas D.O. Rioja o Penedés

Cava

Beer

Refreshments

Mineral Water

Menu

Baptism 2017

Welcome Cocktail Lew Hoad
Assorted Canapes*

Children's Menu

Chicken Escalope, Croquettes and Fried Potatoes

Lew Hoad Dessert

Drinks

Refreshments
Mineral Water