

Lew Hoad Weddings 2024



Lew Hoad Weddings

The Lew Hoad Tennis and Paddle Club is located in Mijas, perfectly communicated between Malaga and Marbella.

We offer different environments for the celebration of your wedding, outdoors or indoor for events both day and night.

We take care of designing and organizing your wedding from the beginning to the end.

Included Services

- Celebration spaces without rental fee.
- Customizable Floral Decoration standard centerpieces.
- Printing of Standard Menu Card, table numbers and Seating Plan.
- Menu Tasting.
- Floral details on Cocktail tables and bathrooms.
- Symbolic cake for cutting.

- Table linen and furniture.
- Large Parking area.
- Projector y screen.
- Indoor Air-Condicioned areas.
- Only one wedding is celebrated per day.









#### Bridal Menu

Natural Pineapple Cocktail and Shrimp with Bellavista Sauce

Sorbet

Pork Tenderloin with Malaga Wine and Raisins Sauce, Risolated Potatoes and Natural Vegetables

> Red Velvet Cake with Raspberry Mousse



Menu 2

#### Welcome Cocktail

3 Shots
5 Colds Appetizers
5 Hots Appetizers

#### Bridal Menu

Marinated Salmon and Avocado Tartar with Wasabi Mayonnaise

Sorbet

Iberian Pork Cheeks in Red Wine Sauce,
Mediterranean style puree
and Natural Vegetables

Milk Chocolate Mousse on Brownie base



Menu 3

#### Welcome Cocktail

3 Shots 5 Colds Appetizers 5 Hots Appetizers

#### Bridal Menu

Andalusian Tomato Mousse with Tuna Tataki, Quail Egg and Crystal Bread

Sorbet

Veal Cheeks in Cabernet Sauvignon Sauce Mediterranean style puree and Natural Vegetables

Nougat Mousse with Ferrero Cream and Caramelized Glaze





Welcome Cocktail

3 Shots
5 Colds Appetizers
5 Hots Appetizers

#### Bridal Menu

Wild Salmon with Pistachio Vinaigrette, Onion and Plum Emulsion

Sorbet

Chef-Style stuffed Roasted Chicken Risolated Potatoes and Natural Vegetables

Chocolate Duo



3 Shots 5 Colds Appetizers 5 Hots Appetizers

#### Bridal Menu

Mezclum of Lettuces and Mango with Shrimps, Honey and Mustard Vinaigrette

Sorbet

Iberian Pork "Secreto" with Salt Flakes Risolated Potatoes and Natural Vegetables

> Black Chocolate Mousse with Crunchy Walnuts and Sacher Cake



## Menu 6

Welcome Cocktail

3 Shots 5 Colds Appetizers 5 Hots Appetizers

Bridal Menu

Seafood Crepes with Shrimp Lobster and Choco Sauce

Sorbet

Iberian Pork "Presa" with Applesauce Risolated Potatoes and Natural Vegetables

Orange Chocolate Mousse on crunchy base





Bridal Menu

Hake with Cava Sauce on Vegetables base

Sorbet

Iberian Pork Tenderloin with Port Wine Sauce and Truffles Risolated Potatoes and Natural Vegetables

Lemon Mousse



Menu 8

Welcome Cocktail

3 Shots 5 Colds Appetizers 5 Hots Appetizers

Bridal Menu

Wild Tuna Tartar, Avocado and Tomato Tartar and Wasabi Mayonnaise

Sorbet

Beef Tenderloin
with Malaga Wine and Raisins Sauce
Risolated Potatoes and
Natural Vegetables

Red Velvet Cake with Raspberry Mousse

## Welcome Cocktail

#### Colds Appetizers

- Marinated Salmon and Cheese Lollipops
- ° Pate Mousse with Chocolate Shavings MiniCone
- ° Chicken Curry with Pineapple Mini Cone
  - Foie with Almonds Mini Cone\*
- Steak Tartar Bombon with Wasabinee
  - Fresh Cheese Quince, Grape and Cherry Tomato Skewer
  - ° Cube of Spanish Omelette
- Goat Cheese Bombon with Almonds and Raspberry
  - Taboulé
  - Corvina Ceviche with Lime\*
- Bao Bread of Marinated Salmon with Dill and Mustard Sauce
  - Tuna Tataki with Teriyaki Sauce\*
  - Lime Cut with Prawn Ceviche from Fuengirola and Cilantro

\* Extra cost:

#### Shots

- Cold Andalusian Soup "Gazpacho" Bottle
  - Melon with Iberian Ham Crumble
    - Porra Antequerana
  - Foie with Candied Apple and Gelatin reduced to Pedro Ximénez\*
- Pipirrana Salad Shot with Prawns and Mango Foam\*
  - Crab Salad with Citrus Shot
  - Spinach with Cream Reduction and Poached Egg
    - Malagueña Cod Salad with Orange Foam

\* Extra cost:

#### Hots Appetizers

- Chef´s Croquette
- Cigarette stuffed with Black Pudding and Applesauce
  - Marinated Fried Fish with Ali Oli
    - Crispy Prawn
- Cod Fritter with Honey Cane Jam
- Teaspoon of Galician Octopus with Mashed Potatoes
  - Mini McLew Hoad "La Finca"
- ° Bao Bread with Squid and Kimchi Sauce
- Boletus Risotto with Parmensan Flakes
- Breadcrumbs Casserole with Quail Egg and Vera Paprika
  - ° Shrimp Pil-Pil Croquette





Salads Station

A Station to choose

Cheese Station Vermouth and Pickles Station Beers Station

A Station to choose

Sea Station
Sushi Station
Mexican Station

Pork Tenderloin with Malaga Wine and Raisins Sauce Risolated Potatoes and Natural Vegetables

Chocolate Duo



# Menu Mix 2

Welcome Cocktail

3 Shots 4 Colds Appetizers 4 Hots Appetizers Casserole



A Station to choose:

Cheese Station
Vermouth and Pickles Station
Beers Station

A Station to choose:

Sea Station
Sushi Station
Mexican Station

Iberian Pork Tenderloin with Port Wine and Truffles Sauce Risolated Potatoes and Natural Vegetables

Red Velvet Cake with Raspberry Mousse

# Menu Mix 3

#### Welcome Cocktail

3 Shots
4 Colds Appetizers
4 Hots Appetizers
Casserole

Salads Station

A Station to choose:

Cheese Station Vermouth and Pickles Station Beers Station

A Station to choose:

Sea Station
Sushi Station
Mexican Station

Iberian Pork with Salt Flakes
Risolated Potatoes and Natural Vegetables

Nougat Mousse with Ferrero Cream and Caramelized Glaze



Menu Mix 4

Welcome Cocktail

3 Shots
4 Colds Appetizers
4 Hots Appetizers
Casserole

Salads Station

A Station to choose:

Cheese Station
Vermouth and Pickles Station
Beers Station

A Station to choose:

Sea Station
Sushi Station
Mexican Station

Beef Tenderloin with Mushroom Sauce Risolated Potatoes and Natural Vegetables

Lemon Mousse

# Cocktail Menu

#### Welcome Cocktail

2 Shots 3 Colds Appetizers 3 Hots Appetizers

Salads Station

A Station to choose:

Cheese Station Vermouth and Pickles Station Beers Station

A Station to choose:

Sea Station Sushi Station Mexican Station

Mini Veal Cheek Meatballs in their Gravy
Bao Bread or Brioche Lew Hoad Style
Moorish Lamb Skewer

Beef Burger "La Finca" with crunchyOnion and Edam Cheese

French Pastry Station





Drinks included during the cocktail and the banquet

White and Red Wine (Cellar D.O. Rioja o Penedés) Cava Beer Soft Drinks

Free Bar

Mineral Water

#### Unlimited Drinks:

- Lhour
- 2 hours
- 4 hours



(2 options to choose)

- Tuna Tataki with Teriyaki Sauce
- Lime Court, Prawn Ceviche from Fuengirola and Cilantro
  - Galician Octopus
- Mix of Red and Green Peppers with Confit Cod

#### Salads

(2 options to choose)
Malaga Salad
Spanish Potato Salad
Caprese Salad
Caesar Salad

Cheese

### Stations

Oberian Ham

Cutter service: (Ham not included)

Mexican

Vermouth and Pickles

Beers

Vegan

Letronade

Sushi

(To choose 2 varieties)

Nigiri

California

Maki

Candy Bar

French Pastry

Includes treats

Donuts and Pastry

Includes treats

Vegan Menu

Welcome Cocktail

Shots
Colds Appetizers
Hots Appetizers

#### Bridal Menu

To choose one:

- Chef-Style Green Asparagus Cream
- Tomato, Avocado and Mango Tartar
- Lettuce Mix with Pineapple and Honey Vinaigrettel

Sorbet

To choose one:

- Vegetable Lasagna
- Heura Curry with Basmati Rice
- Creamy Risotto with Mushrooms and Green Asparagus

Vegan Bridal Dessert





## Children Menu

Menu

Chef's Croquettes

Chicken Scaloppine and Frenchy Fries

Lew Hoad Dessert



### Special proposals

#### Weddings of more than 100 guests

- Celebration and set up of simbolic ceremony.
- Coordination of the wedding day by our Wedding Planner.
  - Hotel for the wedding night or SPA experience.
  - Mojitos Bar during the Open Bar.
- Supper of varied mini sandwiches with the 4 hours Free Bar pack.
- Special offers for weddings celebrated from Sunday to Friday.

#### Discount on 50% Free Bar

For weddings celebrated from Sunday to Friday.

- Unlimited drinks.
- Includes mojito table and supper of varied mini sándwiches.
- Minimum 100 adults guests.

#### Winter Wedding

Your dream Winter wedding during the months November to March.

- Minimum 60 adults guests
- Gift symbolic ceremony.
- Floral decoration included.
- Coordination of the wedding day by our Wedding Planner.
- Free Bar with discount of 50%.

Check our Winter menu options.





All I can stay is stunning. The grounds are magnificent, the food was delicious, the drinks were flowing. The service we received from Nuria and Alberto, along with all the waiting staff was out of this world.

Would highly recommend

Mark & Steve

You are one in a million. I know you do a lot of weddings and functions, but I don't think that would be as successful if it wasn't for you and an amazing team at Lew Hoad. People still say best wedding they have been to.

Jenna & David

Everything was perfect, and all the guests were very impressed of the arrangment in beautiful evironment and with very good food. If we hear about any other Norwegians that will be married in Costa del sol, we will gladly recommend Lew Hoad!

Bernhard & Madelen

We got married at the start of June at Lew Hoad and what a venue this is! Our guests were amazed as soon as they came through the entrance. Nuria made our process very easy and stayed for majority of the day in our wedding day so everything fell I to place and we was running on time.

Adam & Abbie

What a place with quality, honest and professional staff. Attention to detail at whatever they're doing is second to none.

David & Laura

We had an amazing experience and loved every second of it. Not just us, but all our loved ones as well. The whole experience at Lew Hoad was amazing. Everyting from the staff that worked there, food, atmosphere and all the little details that made it even more special.

Christoffer & Jeanett

We had the most amazing day and everyone absolutely loved the venue. The food was amazing, everything cooked to perfection, the decoration of the room, the flowers and all the attention to detail even in the toilets.

Graham & Michelle

We had the most amazing day from start to finish. Every single member of staff was so attentive, professional and could not have done enough for us to ensure we had everything we needed and wanted. The venue was beautiful!

The food was incredible and impeccably presented.

Edel & Ryan



### Terms and Conditions

- The prices of this dossier do not include VAT\*.
  - Food and beverages 10%\*.
  - Services 21%\*.
- Food and drinks outside the Club are not allowed
- Aproximate duration of each service:
  - Ceremony: 30 min.
  - Cocktail: I hour.
  - Lunch/Dinner: 2 hours.
- · Once lunch/dinner is over and after 20 courtesy minutes, the open bar will open.
- The DJ service and the lighting and shading structure must be contracted exclusively through the Club.
- To reserve the wedding date, a deposit of \_\_\_\_ must be made: it will be deposited as a deposit and will not be refundable in case of cancellation
- The closure of the club for exclusivity must be requested 6 months before the wedding.
- Full payment must be made one week before the celebration of the wedding.
- The minimum number of adult guests required in high season (April-October both included) will be:
  - Weddings from Sunday to Thursday: minimum 45 adults.
  - Wedding on Friday: minimum 80 adults.
  - Weddings on Saturday: minimum 100 adults.





Facebook.com/lewhoad



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