

Lew Hoad

WEDDINGS
2027



Lew Hoad Weddings

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

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

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

* Maximum capacity 350 people
** Maximum capacity 165 people

Included Services

- Celebration spaces without rental fee.
- Floral decoration of centerpieces and cocktails.
- Standard menu card, table numbers and seating plan.
- Menu Tasting.
- Wedding Planner Service*
  (Management, follow-up and coordination of the entire process of your wedding: from the booking to the day of the event).
- Exclusive Website for our couples.
- Symbolic cake for cutting.
- Table linen and furniture.
- Large Parking area.
- Indoor Air-Condicioned areas.
- Only one wedding is celebrated per day.

* For Weddings of more that 100 adult guests



Ceremony

You can celebrate your symbolic civil ceremony in our pond or in gardens. Assembly includes arch with standard floral detail, chairs for guests, lectern and bench for couple. Officiant service, optional, (check the prices)



Gastronomy

Our main commitment is to offer a service based on fresh products from the area of high quality.

We have our own kitchen, based on traditional Mediterranean cuisine, adapted to the latest trends and characterized by both its variety and its careful presentation..

We have various proposals for special menu requirements (intolerances, allergies, vegan menú,...)

All our menus include drinks during the cocktail and the banquet: white and red wine, beer, soft drink, water and sparkling wine for toasts.

Below we present the three menu options: traditional, fusion, and cocktail.



Menu Options

Which of our options do you consider most suitable for your big day?

Traditional

An ideal experience for the most classic weddings

Welcome Cocktail

Approximately 1 hour
8 appetizers to choose

Bridal Menu

Approximately 2 hours
Plate starter, sorbet,
main course and dessert

4 hours of Open Bar
Supper

Fusion

The perfect combination of classic and modern

Welcome Cocktail

Approximately one and a half hours
10 appetizers to choose
3 stations at no additional cost

Bridal Menu

Approximately one and a half hours
Main course and dessert

4 hours of Open Bar
Supper

Cocktail

Our most informal and Dynamic proposal

Welcome Cocktail

Approximately two hours
15 appetizers to choose
3 stations at no additional cost

4 hours of Open Bar
Supper



Welcome Cocktail

Colds Appetizers

- Marinated Salmon and Cheese Lollipops
- Pate Mousse with Chocolate Shavings MiniCone
- Chicken Curry with Pineapple Mini Cone
- Steak Tartare on Beet Waffle with Wasabi Sauce
- Melon Skewer with Ham
- Cube of Spanish Omelette
- Goat Cheese Bombon with Almonds and Raspberry
- Taboulé
- Bao Bread of Marinated Salmon with Dill and Mustard Sauce
- Lime Cut with Prawn Ceviche from Fuengirola
- Tuna Tataki with Teriyaki Sauce
- Corvina Ceviche with Lime
- Gilda of Antxoa and Cheese
- Malaga Salchichon Tartar on Rye Bocabits

- Cold Andalusian Soup "Gazpacho" Bottle
- Malaga Soup "Ajoblanco" Bottle
- Melon with Iberian Ham Crumble Sorbet
- "Porra Antequerana"
- Crab Salad with Citrus Shot
- Spinach with Cream Reduction and Poached Egg
- Malagueña Cod Salad with Orange Foam
- Pipirrana Salad Shot with Prawns and Mango Foam
- Mini Salmon Poke

Premium Appetizers

- Foie Macaron*
- Foie Cappuccino with Apple Candied*

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"
- Boletus Risotto with Parmensan Flakes
- Manchego Ratatouille Casserole with Quail Egg
- Shrimp Pil-Pil Croquette
- Cheek meatballs
- Monkfish Shewer Mini with Citrus Emulsion
- Bao Bread with Squid Madrid Style
- Chicken Satay Skewer Mini


Beverages

Stations

No extra cost for fusion and cocktail menus

Sea

(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
- Marinated Salmon and Cheese Lollipops

Salads

(2 options to choose)

Malaga Salad
Spanish Potato Salad
Caprese Salad
Caesar Salad
Taboulé
Mini Salmon Poke

Sushi

(To choose 3 varieties)

Nigiri
California
Maki

Mexican

Omelette

Beers

Vermouth and Pickles

Iberian Assortement

Cheese

Croquette

Extra Staion

Check the price

Iberian Ham
Oysters
Cocktail
Lemonade
Champagne / Cava
Vegetarian
and more options...



Starters

- Natural Pineapple Timbale and Shrimp with Bellavista Sauce
- Cream of Asparagus with Confit Cod
- Italian Delight with Mozzarella and Garden Tomato with Basil
- Selection of Tender Shoots with Mango, Shrimps, Honey and Mustard Vinaigrette
- Marinated Salmon and Avocado Tartar with Wasabi Mayonnaise
- Andalusian Tomato, Mousse with Tuna Tataki, Quail Egg and Crystal Bread
- Chef's Style Lobster Cream
- Seafood Crepes with Shrimp Lobster and Choco Sauce
- Wild Tuna Tartar, Avocado and Tomato with Wasabi Mayonnaise
- Cod in Orange Sauce
- Wild Salmon with Pistachio Vinaigrette, Onion and Plum Emulsion
- Hake with Cava Sauce on Steamed Potatoes





Main Course

- Iberian Pork Cheeks in Red Wine Sauce
with Creamy Parmentier and Vegetables from the Garden
- Veal Cheeks in Cabernet Sauvignon
on Creamy Potatoes and Seasonal Vegetables
- Chef-Style stuffed Roasted Chicken
- Iberian Pork Tenderloin
with Malaga Wine and Raisins Sauce,
Risalated Potatoes and Vegetable Skewer
- Iberian Pork "Secreto" with Apple Compote
Country Potato and Vegetable Skewer
- Cod in Orange Sauce
- Wild Salmon with Pistachio Vinaigrette,
Onion and Plum Emulsion
- Iberian Pork "Presa" with Salt Flakes
Risolated Potatoes and Natural Vegetables
- Hake with Cava Sauce on Steamed Potatoes
- Beef Tenderloin
on reduction of Pedro Ximénez Wine and Raisins
Risolated Potatoes and Vegetables





Dessert

- Cookies & Cream with Red Fruits
- Chocolate and Brownie Temptation
- Bavarois Nougat with Rocher Core
- Chocolate Duo
- Lemon and Toasted Meringue Tartlet
- "Inés Rosales" Cheesecake
- Pistachio Cheesecake
- Red Velvet

Free Bar

The first 4 hours of the opne bar are included in all menus.

DJ

Our sound technician and DJ will accompany you and provide sound in all areas of the wedding, from ceremony to the 4th hour of open bar. Your service will be totally personalized according to your musical tastes.

The hiring of the DJ is exclusively with the Club.

Supper

The supper is included with the 4 hour open bar, and is composed of varied paninis.

Suplements:
"Serranitos"
Burgers
Pizzas
Chicken Soup

Check more options and prices

Candy Bar

Treats

Donuts

French Pastry

Kiosko Bar



Children Menu

Chef´s Croquettes

Chicken Scaloppine and Frenchy Fries

or

Burger on Brioche Bread
Frenchy Fries

Lew Hoad Dessert

Special Menus

Check out the different options we have for special menus (allergies, intolerances, vegetarians, vegans,...)



Extras

- Exclusivity of the Club
(Includes closure of sports courts, gym and restaurant)
- Lighting or shading
- Ceremony
- Officiant Service
- Chill out
- Children´s animation
- Wedding Planner Service

(Check the prices and conditions of the extras to our Wedding Planner)



Special Proposals

Weddings of more than 100 adults guests

- Wedding Planner Service
(Management, monitoring and coordination of the entire wedding process, from booking to completion)
- Celebration and setup of a symbolic Ceremony.
- Mojitos Bar during the Open Bar.
- Special offers for Wedding celebrated from Sunday to Friday.

Open Bar with discount of 50%

- Unlimited drinks.
- Includes mojito bar and late-nigth snack.
- Minimum 100 adult guests.
- For Weddings celebrated from Sunday to Friday

Winter Weddings

Wedding celebrated from November to April

- Minimum 60 adults menu.
- Gift for Symbolic Ceremony.
- Floral decoration included.
- Free Bar with discount of 50%.

All I can stay is stunning. The grounds are magnificent, the food was delicious, the drinks were flowing. The service we received from the team, 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. They 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

- Food and drinks outside the Club are not allowed.
- Aproximate duration of each service::
  - Ceremony: 30 min.
  - Cocktail: 1 hour.*. (*Depending on menú type)
  - Lunch / Dinner: 2 hours*. (*Depending on menú type)
  - 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.
- For live and outdoor music, consult conditions..
- The use of pyrotechnic elements of any kind is not permitted. (fireworks, sparklers...)
- Full payment must be made one week before the celebration of the wedding.
- To close the Club due to exclusivity, you must request it 6 months before the wedding, sign an annex to the contract and pay 50% of the amount of this service.. During the months of July and August, from Monday to Friday, exclusivity may be from 5:00 p.m
- The minimum number of adult guests required in high season (May-October both included) will be:
  - Weddings from Sunday to Thursday: minimum 45 adults**. (or billing equivalent to that number of adults.)
  - Wedding on Friday: minimum 80 adults**. (or billing equivalent to that number of adults.)
  - Weddings on Saturday: minimum 100 adults**. (or billing equivalent to that number of adults.)

**Adult Menus are counted according to the price of the chosen Menu (cocktail and banquet) plus open bar.

* It could be modified according to the VAT Regulation in force at the time of its application.



Facebook.com/lewhoad

@lew_hoad

@LewHoad

Wedding Planner

Sandra Junco y Celia Postigo
(+34) 645 465 773 / (+34) 952 467 673
eventos@lew-hoad.com
www.lew-hoad.com

Club de Tenis y Pádel Lew Hoad
Ctra. Mijas Km 3,5 Mijas (Málaga)
restaurante@lew-hoad.com
(+34) 952 474 858 / (+34) 610 459 049