

Special Hen Do Menus

2026

Make the Bride's Night Unforgettable!

Surprise her with Marbella's ultimate private chef experience — themed décor, handcrafted cocktails, and a gourmet menu designed just for your celebration.

What's Included:

- Gourmet Custom Menus
- Table Decorations
- Menu Cards
- Elegant Name Cards
- Fresh Floral Centerpieces
- Special Welcome Cocktails
- Delicious Canapés
- Surprise Gift for Bride

Your Hen Weekend, Completely Transformed:

- No stress unpacking
- Instagram-worthy dining setup
- Personalized touches everywhere
- Memories made delicious

🥂 All You Have to Do Is Show Up and Celebrate!

Relax, sip, and enjoy the Marbella sunshine — Chef Davis takes care of everything else.

*Limited Spots Available



Marbella Sunrise

PAELLA PARTY

WELCOME

Marbella Sunrise Cocktail;
Home Made Fruity Sangria;
Chefs selected Canapes

STARTERS

Burrata salad with roasted cherry tomatoes in Pesto sauce;
Patatas Bravas with Salsa Brava - Spicy tomato based sauce;
Creamy Guacamole & Hummus, Nachos and Crudités;
Pilpil prawns in Rich garlic and Chilli oil, delightful flavor
(choose 3)

PAELLA

Seafood Paella;
Chicken & Chorizo Paella;
Veggie Paella
(choose 1)

**Includes: Local tomato salad & freshly made Alioli*

DESSERT

Spanish style cheesecake with fresh berry Compote;
Chocolate Lava cake with Vanilla Ice Cream;
Pavlova with Greek yoghurt sauce, berries
(choose 1)

price per person 96 euro + 10% VAT

One Last Spritz

PIZZA PARTY

WELCOME

Aperol Spritz
Chefs selected Canapes

STARTERS

Burrata salad with roasted cherry tomatoes in Pesto sauce;
Pilpil prawns in Rich garlic and Chilli oil, delightful flavor;
Beef Carpaccio with arugula, parmesan shavings, and truffle oil;

Tomato Bruschetta: Local tomatoes on crusty bread;
Tuna Tartar with Atún Rojo, crushed avocado on Crunchy Toast
(choose 2)

MAIN COURSE

Outdoor Oven Freshly Made Pizzas
with various toppings

DESSERT

Home Made Tiramisu;
Crème Brûlée à la Parisienne;
Chocolate Lava cake with Vanilla Ice Cream

(choose 1)

price per person 96 euro + 10% VAT

Last Rodeo

SPECIAL BBQ PARTY

WELCOME

Spicy Cowgirl Margarita

Chefs selected Canapes

STARTERS

Chicken wings with BBQ glaze;

Mini Pulled Pork Sliders with smokey onions;

Pilpil prawns in Rich garlic and Chilli oil;

Cowboy Nachos fully Loaded - Chilli and Guacamole
(choose 2)

MAIN COURSE

Beef Entrecote or Fillet (Prime Cuts);

Pork Pluma Ibérico (Prime Cut);

Grilled Fish - Dorada or Sea Bass;

Tandoori spiced chicken thighs;

Spanish Chorizo sausages Local

(choose 2)

SIDES

Céaser Salad;

Mediterranean salad;

Corn on the Cob;

Grilled veggies;

Roasted potatoes with Truffle oil;

Burrata salad with roasted cherry tomatoes in Pesto sauce;

Coleslaw

(choose 3)

DESSERT

Crème Brûlée à la Parisienne;

Grilled Malbiu Pineapple with ice cream;

Chocolate Lava cake with Vanilla Ice Cream

(choose 1)

price per person 105 euro + 10% VAT

Last Disco

TAPAS PARTY

WELCOME

Limoncello Spritz;
Home Made White Sangria
Chefs selected Canapes

TAPAS

Pimientos de Padrón – Spanish Padron peppers;
Patatas Bravas with Salsa Brava – Spicy tomato based sauce;
Creamy Guacamole, Fresh Nachos, Hummus, crudites;
Tomato Bruschetta: Local tomatoes on crusty bread;
Romesco Sauce with Roasted Vegetables,
Eggplant with honey – Using miel de caña from Frigiliana and
served with yoghurt-lemon dip;
Croquetas with Jamón Serrano;
Chorizo sausages with Chimichurri Sauce;
Grilled Iberian Pluma Pork – Culinary treat (Prime Cut);
Mini Beef or chicken Burgers;
Spanish style Chicken Wings;
Lemon marinated Chicken thighs (recommended);
Tuna Tartar with Atún Rojo, crushed avocado on Crunchy Toast;
Pilpil prawns in Rich garlic and Chilli oil;
Marinated Octopus – Grilled served with onion & herb salsa;
Grilled King Prawns with Garlic and lemon Butter
(choose 6)

DESSERT

Selection of Mini Desserts

price per person 96 euro + 10% VAT

Margs & Matrimony

FIESTA BBQ

WELCOME

Delicious Margaritas;
Chefs selected Canapes

STARTERS

Tuna Tartar with crushed avocado on Crispy Toast;
Citrus infused Ceviche with Sea bass;
Marinated Chicken Tacos;
Cowboy Nachos fully Loaded - Chilli and Guacamole
(choose 1)

MAIN COURSE

Beef Tenderloin fillet with roasted potatoes seasonal veg
& red wine sauce;
Sea Bass with baby potatoes, roasted Beurre- blanc
sauce;
Cauliflower Steak with Romesco Sauce, Rucola,
chimichurri and toasted nuts
(choose 1)

DESSERT

Lime Tart with meringue topping;
Pavlova cake with Greek yogurt sauce, fresh berries;
Crème Brûlée à la Parisienne

(choose 1)

price per person 96 euro + 10% VAT

Love Island

BOTTOMLESS BRUNCH

BRUNCH

Fluffy Scrambled Eggs

Omelettes with a choice of fillings

Sunny-Side-Up Fried Eggs

Crispy Bacon Strips

Breakfast sausages

Sauteed Mushrooms

Assorted Bread Basket

Buttery Croissants

Home made Waffles & American pancakes, golden and crisp,
served with Luxurious Maple Syrup, Fresh Berries

Freshly Baked Blueberry Muffins

Serrano Ham

Burrata Salad

Creamy Avocado Guacamole

Silky Smooth Hummus

Premium Smoked Salmon

Quiche Lorraine

Fresh Orange Juice

Coffees

Matcha Latte

Breakfast Tea

COCKTAILS

Mimosa, Aperol Spritz, Limoncello Spritz, Tequila Sunrise,
Hugo Spritz, Mojito, Skinny Bitch, Margarita, Tropical Spritz,
(choose 2-3)

price per person 78 euro + 10% VAT

Brunch starting time latest 11am (3 hours in total)

Mama Mia

LUXURY DINNER

WELCOME

Sparkling Bubbles

Chefs selected Canapes

**Palate cleanser between courses - Lemon Sorbet & Cava*

**Choose one dish in every course*

STARTERS

Wild Mushroom Risotto with Black truffle puree, Parmesan;
Salmon or Tuna Tartar with Atún Rojo, crushed avocado on Crunchy
Toast;

Pil Pil Prawns in Rich spicy and garlicky sauce;

Pan Seared Scallops with saffron sauce, crispy serrano & toasted
hazelnuts;

Moules Marinières - Mussels, white wine, Shallots, aromatics & herbs;

Burrata salad with roasted cherry tomatoes in Pesto sauce

MAIN COURSES

Sesame Crusted Tuna Steak with Carrot & Zucchini Spaghetti,
Beurre blanc;

Crispy Skin Sea Bass or Salmon, Butter poached Prawn,
Beurre blanc;

Beef Tenderloin fillet with Red wine sauce, add Foie Gras
(extra charge);

Braised Beef Cheeks in Rich Red wine sauce;

Saffron Risotto with a roasted lamb and balsamic glazed
brussel sprouts;

**All main courses served with Chef selected sides & sauces*

DESSERT

Tarta La Viña - Spanish Style Cheesecake with fresh berries and
Strawberry sauce

Pavlova (Meringue) with Yoghurt sauce & Fresh berries
Crème Brûlée

Chocolate Lava Cake with Vanilla Ice Cream

Lime Tart with Lotus cookie base

price per person 105 euro + 10% VAT

ADD “HAPPY HOUR MARBELLA” FOR EXTRA FUN!

Choose from refreshing spritzes, tropical creations, or bottomless classics — all mixed and served right at your villa.

*Let's get the
party started!*

✨ Perfect for welcome drinks, poolside parties, or after-dinner celebrations.

Because every unforgettable night deserves a few amazing cocktails.



@happyhourmarbella