Special Hen Do Menus 2027

Make the Bride's Night Unforgettable!

Your villa. Your girls. Your chosen theme.

We bring the food, cocktails, table styling and all the little details that make the night feel special.
Choose your favourite Chef Davis experience and we'll take care of the rest — from setting the table to cooking, serving and cleaning up.

WHAT'S INCLUDED:
Welcome Cocktail
Chef's Canapés
Themed Table Styling
Fresh Flowers
Personalised Menu Cards
Name Cards for Every Guest
A Little Surprise for the Bride
Private Chef & Service
Full Kitchen Clean-Up
YOU BRING THE GIRLS. WE'LL DO THE REST.

No restaurant bookings. No taxis. No shopping, cooking or cleaning.

🥂 Good food. Great cocktails. Your favourite people.

*Limited Dates Available

PRIVATE CHEF DAVIS

EF MADE • HOME SERV



Final Fiesta

PAELLA PARTY

WELCOME

Pornstar Martini;
Homemade Fruity Sangria (Red or White);
Chef's Selected Canapés

STARTERS

Burrata salad with roasted cherry tomatoes in pesto sauce;
Patatas Bravas with Salsa Brava – spicy tomato-based sauce;
Creamy Guacamole with fresh nachos;
Pil Pil Prawns in rich garlic & chilli oil
(choose 3)

PAELLA

Seafood Paella;
Chicken & Chorizo Paella;
Veggie Paella
(choose 1)
**Includes: local tomato salad & freshly made Alioli*

DESSERT

Basque Cheesecake with fresh berries & strawberry sauce;
Mango-Maracuya Cheesecake with Maracuya coulis;
Chocolate Lava cake with vanilla ice cream;
(choose 1)

price per person €110 + 10% VAT (Tax for Hospitality services)



Last Spritz as a Miss

PIZZA PARTY

WELCOME

Aperol Spritz
Chef's Selected Canapés

STARTERS

Burrata salad with roasted cherry tomatoes in pesto sauce;
Pil Pil Prawns in rich garlic & chilli oil;
Tomato Bruschetta – local tomatoes on crusty bread;
Tuna Tartare with Atún Rojo, crushed avocado on crunchy toast
(choose 2)

PIZZAS

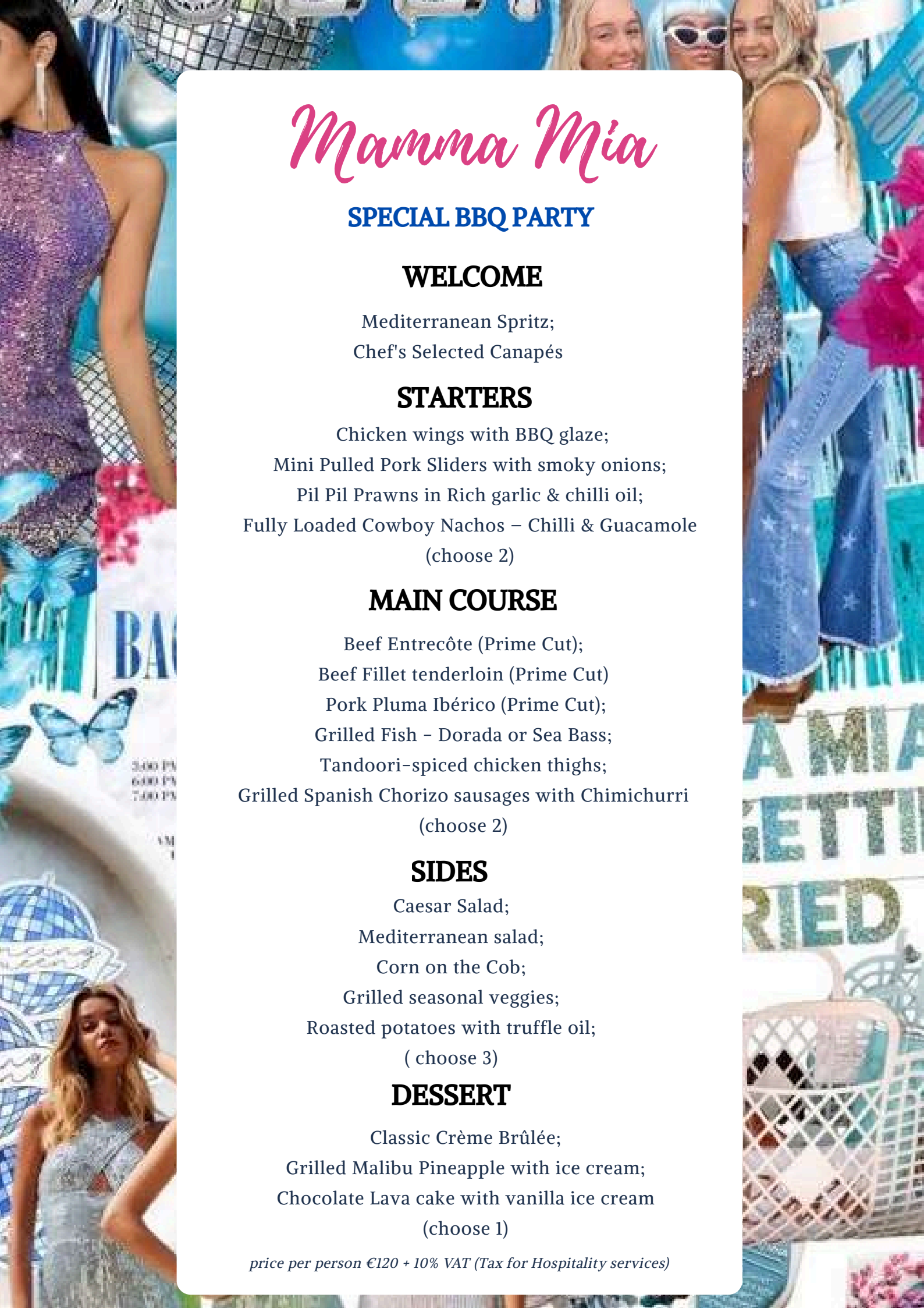
Freshly Made Pizzas from Our Outdoor Oven
with various toppings

DESSERT

Homemade Tiramisu;
Mini Cannoli;
Chocolate Lava cake with vanilla ice cream

(choose 1)

price per person €105 + 10% VAT (Tax for Hospitality services)



Mamma Mia

SPECIAL BBQ PARTY

WELCOME

Mediterranean Spritz;
Chef's Selected Canapés

STARTERS

Chicken wings with BBQ glaze;
Mini Pulled Pork Sliders with smoky onions;
Pil Pil Prawns in Rich garlic & chilli oil;
Fully Loaded Cowboy Nachos – Chilli & Guacamole
(choose 2)

MAIN COURSE

Beef Entrecôte (Prime Cut);
Beef Fillet tenderloin (Prime Cut)
Pork Pluma Ibérico (Prime Cut);
Grilled Fish – Dorada or Sea Bass;
Tandoori-spiced chicken thighs;
Grilled Spanish Chorizo sausages with Chimichurri
(choose 2)

SIDES

Caesar Salad;
Mediterranean salad;
Corn on the Cob;
Grilled seasonal veggies;
Roasted potatoes with truffle oil;
(choose 3)

DESSERT

Classic Crème Brûlée;
Grilled Malibu Pineapple with ice cream;
Chocolate Lava cake with vanilla ice cream
(choose 1)

price per person €120 + 10% VAT (Tax for Hospitality services)



Last Toast on the Coast

TAPAS PARTY

WELCOME

Hugo Spritz;
Homemade White Sangria;
Chef's Selected Canapés

TAPAS

Pimientos de Padrón – Spanish Padrón peppers;
Tomato Bruschetta: Local tomatoes on crusty bread;
Homemade Hummus with roasted veggies;
Creamy Guacamole with freshly made nachos;
Whipped Goat Cheese – Creamy goat cheese with honey, walnuts & toasted bread;
Patatas Bravas with Salsa Brava : Spicy tomato- based sauce;
Romesco Sauce with Roasted Vegetables;
Berenjenas con Miel de Caña – Fried Aubergine with honey & molasses;
Tuna Tartare with Atún Rojo, crushed avocado on crunchy toast;
Boquerones Fritos – Crispy Málaga anchovies with lemon
Pil Pil Prawns in Rich garlic & chilli oil (recommended);
Marinated Octopus – grilled served with onion & herb salsa;
Grilled Scallops – Scallops with cauliflower purée and crispy Serrano ham
Mini Pulled Pork Brioche;
Mini Beef Burgers;
Spanish – style Chicken Wings;
Lemon marinated Chicken thighs;
Spanish chorizo grilled and cooked in apple cider
Grilled Iberian Pluma Pork – Culinary treat (Prime Cut);
Slow-Cooked Iberian Pork Cheeks;
(choose 6)

Vegetarian options

DESSERT

Selection of Mini Desserts

price per person €110 + 10% VAT (Tax for Hospitality services)



Love Island

BOTTOMLESS BRUNCH

BRUNCH

Fluffy Scrambled Eggs;
Omelettes with a choice of various fillings;
Sunny-Side-Up Fried Eggs;
Crispy Bacon Strips;
Breakfast sausages;
Sautéed Mushrooms;
Assorted Bread Basket;
Homemade Waffles with fresh berries;
American pancakes with maple syrup;
Freshly Baked Blueberry Muffins;
Serrano Ham;
Burrata Salad with roasted cherry tomatoes & pesto;
Creamy Guacamole;
Silky Smooth Hummus;
Premium Smoked Salmon with cream cheese;
Fresh Orange Juice;
Coffee;
Matcha Latte;
Breakfast Tea;

**Includes all above*

COCKTAILS

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

price per person €83 + 10% VAT (Tax for Hospitality services)
Latest brunch start time: 11 am | Duration: 3 hours



Vino Before Vows

LUXURY DINNER WITH WINE PAIRING

WELCOME

Sparkling Bubbles
Chef's Selected Canapés

**Palate cleanser between courses - Lemon Sorbet & Cava*
**Choose one dish per course*

STARTERS

Wild Mushroom Risotto with black truffle purée, Parmesan;
Salmon or Tuna Tartare with Atún Rojo, crushed avocado on crunchy toast;
Pil Pil Prawns in rich garlic & chilli oil;
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, toasted Pistachios

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, Foie Gras optional;

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

DESSERT

Basque Cheesecake with fresh berries & strawberry coulis;
Mango-Maracuya Cheesecake with Maracuya coulis;
Crème Brûlée;
Chocolate Lava Cake with Vanilla Ice Cream;
Selection of Mini Desserts;

price per person €120 + 10% VAT (Tax for Hospitality services)

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. Exclusive package pricing when booked with Chef Davis!

Happy Hour
MOBILE BAR MARBELLA

@happyhourmarbella