



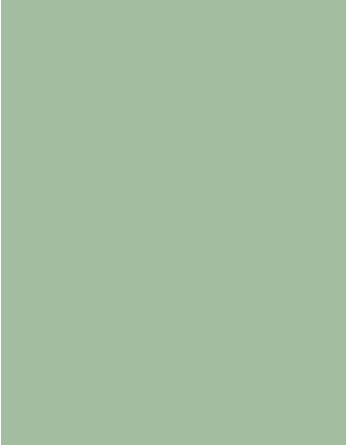
ARABELLAGOLF

EVENTS

COMPANY LUNCHES
AND DINNERS

**CHRISTMAS
2023**





**CHRISTMAS
2023**

**Company
Lunches and
Dinners**



19



64

SON VIDA
RESTAURANT



SON QUINT
RESTAURANT



COMPANY COCKTAIL

Cold & Hot Appetizers (45 minutes)

- / Steamed bao bun filled with tender Iberian pork cheek and onion chips
- / Grilled vegetable toast with homemade pickled anchovies
- / Traditional falafel with Madras curry sauce
- / Asian duck bites with sweet and sour sauce
- / Smoked salmon tartare with slightly spicy avocado cream
- / Variety of house croquettes

Dessert

- / Mini Belgian chocolate brownie
- / Carrot tartlet
- / Nougat bites

Arabella 2023 Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon blanc
- / Monte Ocijo, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Brut Nature
- / Water, soft drinks, Paulaner beer, and coffee

36€*

*Prices include VAT. All prices are per person.
For events outside of our regular hours, please request a custom quote.



TEULERA MENU

To share at the table

- / Beef carpaccio with arugula sprouts and chimichurri mayonnaise
- / Smoked salmon on avocado cream, *pico de gallo* and cilantro vinaigrette
- / Bread, olives and *all-i-oli*

Main course to choose *(with 5 days notice)*

- / Corvina stew with prawns, island potatoes, and fennel tile
- / Confit Iberian pork cheek on mashed roasted chestnuts and clove sauce

Dessert

- / Nougat Jijona Tiramisu
- / Assorted Christmas sweets

Arabella 2023 Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon blanc
- / Monte Ocijo, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Brut Nature
- / Water, soft drinks, Paulaner beer, and coffee

52€*

*Prices with VAT. All prices are per person.
For events outside our regular hours, request a customized quote.
The drinks package will be available from the arrival of guests until coffee service. Once the coffee service is removed, drinks will be billed according to consumption



MILANA MENU

To share at the table

- / Puff pastry coca with roasted *piquillo* peppers, slices of confited cod, and black olive vinaigrette
- / Assortment of house croquettes
- / Bread, olives, and *all-i-oli*

First

- / Seasonal mushroom cream with a touch of truffle

Main course to choose *(with 5 days notice)*

- / Supreme Jhon Dory fish on homemade potato mille-feuille with cream and herb coulis
- / Low-temperature veal cheek, light sweet potato cream, sweet mustard sauce, and winter vegetable chips

Dessert

- / Dark chocolate coulant with creamy ganache heart and vanilla chantilly
- / Assortment of Christmas sweets

Arabella 2023 Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon blanc
- / Monte Ocijo, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Brut Nature
- / Water, soft drinks, Paulaner beer, and coffee

59€*

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ARABELLA MENU

To share at the table

- / Grilled zucchini with buffalo mozzarella, lime pesto, and toasted seeds
- / "Vitello tonnato" with creamy Menorcan caper sauce and tender arugula sprouts

Starter

- / Smoked salmon coca on light guacamole, dill vinaigrette, and onion sprouts

Main course to choose *(with 5 days notice)*

- / Confit cod loin on creamy celery puree and black *all-i-oli*
- / Roasted oxtail brick on Parmentier, foie béchamel, and balsamic vinegar reduction

Dessert

- / Crème brûlée with toasted almond ice cream
- / Assorted Christmas sweets

Arabella 2023 Beverage Package

- / Monte Ocijo, D.O Rioja, Sauvignon blanc
- / Monte Ocijo, D.O Rioja, Tempranillo
- / Cava Blau de Mar, Brut Nature
- / Water, soft drinks, Paulaner beer, and coffee

68€*

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OPEN BAR

Standard open bar (2hrs included)

- / Ginebras – Gordon´s, Beefeater, Seagram´s
- / Vodka- Smirnoff, Moskovskaya
- / Whisky & Bourbon – J&B, Ballantine´s, Jack Daniel´s
- / Rum - Bacardi White, Barceló Añejo
- / Beer: Paulaner
- / Cava Blau de Mar Brut Nature
- / Soft drinks

40€*

*Prices with VAT. All prices are per person.
For events outside our regular hours, request a customized quote.
Price for subsequent hours of open bar: €12 per person per hour. It will be billed for all attending guests. If you wish to extend the open bar, it must be confirmed in advance of the event.

