

WEDDINGS

*IF SOMETHING  
CAN GO RIGHT,  
WE'LL MAKE IT  
EVEN BETTER.*

SPECIALISTS IN EVENTS

MAGNA CAFÉ

## PROFESSIONALISM

With 20 years of experience,  
specialising in haute cuisine.



## THE SETTING

Magna Café is setting the  
standard in international  
cuisine, in a truly unique  
setting.

# CHOOSE YOUR SPACE

we have four to choose from

...because every wedding is a truly personal decision.

Terraces

140 pax

01

Hole 9

270 pax

02

Putting  
Green

210 pax

03

Interiors

120 - 140 pax

04



Terraces

| 140 pax





02

Hole 9

270 pax

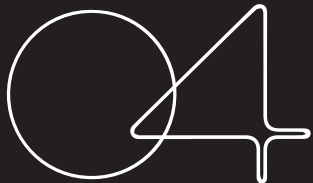




Putting Green

210 pax





Interiors

120 - 140 pax



# EVERY DETAILS MAKES IT UNIQUE

## ADD-ONS FOR YOUR WEDDING

choose your station or buffet,  
and why choose just one?

### Ham

Castro González private selection  
(includes professional slicer)  
**€885/unit**

### The Japanese

Sushi bar by Kalma  
**€25 p/p**

### Cheese bar

and organic breads  
**15€ p/p**

### Master sherry server

**5€ p/p**

### Cocktail bar

plus smoothies  
**15€ p/p**

Special champagne bar  
**Champagne Michel Arnoult  
Brut Tradition Grand Cru  
65€ / bottle**

### Wine menus upgrade

Price on request

### Candy Bar

**10€ p/p**

### Open bar

(NON-PREMIUM drinks)  
Gin / Scotch & Bourbon / Rum / Vodka  
\*Supplement €8 per person for every  
extra hour  
**2 hours 39€  
3 hours 51€  
4 hours 59€**

### DJ / LIVE MUSIC

Price on request

**Decoración** Special design  
Price on request

### Wedding planner

To be negotiated depending on services booked





ESSENTIAL  
MENU

125€  
VAT INCLUDED

STARTER

Grilled fresh duck foie gras with spices bread

APPETIZERS

Lime ceviche

Teriyaki chicken

Gravlax salmon

Crispy prawns

DESSERT

Chocolate in Textures

Water, beer, soft drinks,  
coffee, and infusions

SECOND COURSE  
*TO CHOOSE*

Bluefin tuna loin with asparagus and celery purée

Premium Irish duck magret with sweet potato purée

BEBIDAS

Cava Magna

El gorrión Verdejo, Rueda

Izadi Larrosa, Rioja

La Planta, Ribera del Duero

**165€**  
VAT INCLUDED

W E D D  
M E N U

STARTER

Lobster "Magna" Salad

DESSERT

Apple tart with vanilla ice cream

Water, beer, soft drinks,  
coffee, and infusions

APPETIZERS

Lime ceviche  
Teriyaki chicken  
Gravlax salmon  
Crispy prawns  
Japo brava potatoes  
Tuna tartare brioche

SECOND COURSE  
*TO CHOOSE*

Cod loin with pil pil sauce and prawns  
Ponzu-glazed lamb with celery purée and crispy potato

DRINKS

Torelló Reserva, Corpinnat  
M de Minuty Rosé, Côtes de Provence  
Arzuaga Crianza, Ribera del Duero  
Izadi Larrosa, Rioja  
Señorio de Sobral albariño, Rias Baixas

PREMIUM  
MENU

195€

VAT INCLUDED

STARTER

Lobster "Magna" Salad

DESSERT

Almond parfait with caramel sauce ice cream

Water, beer, soft drinks,  
coffee, and infusions

APPETIZERS

Lime ceviche

Teriyaki chicken

Gravlax salmon

Crispy prawns

Japo brava potatoes

Tuna tartare brioche

Foie gras with caramelized apple

Mini Angus burger

SECOND COURSE

TO CHOOSE

Wild white fish

Beef tenderloin

DRINKS

Michel Arnauld Blanc de Noirs Grand Cru Champagne

Nekeas Chardonnay , Navarra

M de Minuty Rosé, Côtes de Provence

Arzuaga Crianza, Ribera del Duero



GENERAL INFORMATION AND CONTRACT POLICY

MENU PRICES INCLUDE:

- Culinary selection.
- Menu cards and seating plan.
- Tasting menu for six people.
- Restaurant manager responsible for the event.
- One server for every ten guests.
- Basic floral decoration.

***The date will be reserved following receipt of a €2,000 deposit.***  
20% upon signing of the contract two months prior to the date.  
The remaining 75% one month prior.

CANCELLATIONS

1 MONTH PRIOR  
***No penalty charge.***

15 DAYS PRIOR  
***40% penalty charge***

7 DAYS PRIOR  
***100% penalty charge***

**CONTACT:**  
MAGNA CAFÉ  
952 92 95 78  
eventos@magnaspain.com



## MAGNA CAFÉ

Calderón de la Barca s/n  
29660  
Marbella  
+34 952 92 95 78  
[eventos@magnacafe.com](mailto:eventos@magnacafe.com)

