GO
GRAND
GASTRONOMIC
OFFER
GRAND | HYATT™
LA MANGA CLUB
GOLF & SPA

With more than 50 years of experience, we distinguish ourselves through our commitment to quality and sustainability.
In our dedication to local products, we collaborate closely with the primary sector and regional producers, prioritizing locally sourced goods.
This decision not only bolsters the local community but also ensures the freshness and authenticity of our products.
Our extensive experience, coupled with the meticulous selection of premium ingredients, enables us to ensure distinctive events and experiences, underpinned by a steadfast commitment to excellence and sustainability.

CULINARY & WELL-BEING

At Grand Hyatt La Manga Club Golf & Spa, we are dedicated to sustainability and demonstrate profound respect for the environment, with a steadfast commitment to providing exceptional culinary experiences.

Our commitment to quality is evident not only in the superiority of our dishes but also in our efforts to preserve the environment and support the local community.

Our gastronomy represents a journey through the five senses, uniting body, soul, and mind, where emotions and sensations converge to foster a profound state of well-being.

Savor a sophisticated culinary experience that is sustainable and honors the integrity of each ingredient.

FOOD ALLERGY ICONS

GO

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GO
BREAKFAST
We craft sustainable breakfasts that energize the day, utilizing fresh and nutritious ingredients to nurture both body and spirit.
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BREAKFAST

Presented in a buffet format.

DRINKS

Organic Juices
Orange, carrot, and blueberry.

Infused water
Grapefruit, lemon, apple, star anise

Selection of tea, coffee, and water. Nutritious beverages. Milks: cow, soy, almond, oat, rice, and lactose-free.

DETOX

Nutritious Smoothie
with spinach, pineapple, mango, parsley, and almond milk

HEALTH

Açaí Bowl
Greek yogurt with forest fruits.

ENERGY

Muesli with apple, nuts, and honey.

ENERGY RESOURCE

Cereal Selection
Croissants Assortment of
Mini Pastries

COLD DISHES

Iberian charcuterie, assortment of breads, bread topped with grated tomato, variety of jams, selection of cheeses

HOT DISHES

Scrambled eggs from free-range chickens, bacon, pork sausages, roasted potatoes, roasted tomatoes, and baked beans.

EXTRAS

Chocolate fountain
Pancakes, churros, waffles
Tortilla station
Iberian ham platter
Smoked salmon platter

WORK BREAKFAST

Presented at the table.

DRINKS

Juices
Orange, carrot, apple

Selection of tea, coffee, and water.

Infused water.
Strawberry and mint.

Milks: Cow, soy, almond, oat, rice, and lactose-free options

DETOX

pineapple, celery, coriander, lemon

ENERGY

Greek yogurt accompanied by red berries. Fruit skewer.

ENERGY RESOURCE

Napolitana pastries

HOT DISHES

French omelet accompanied by bacon and sausages

PLANT-BASED ALTERNATIVE

French-style chickpea flour omelet with spinach, mushrooms, sausage, and bacon.

BREAKFAST

OPTIONS	PAX MIN	TIME	INFORMATION
BREAKFAST	25	60 MIN	A surcharge will be imposed on all groups that fail to meet the minimum participant requirement.
WORK BREAKFAST	25	60 MIN	

If you have any food allergies, please notify our sales team. We will supply you with a product guide customized to your requirements.

The final guest count must be confirmed 10 days prior to the service.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

GO
COFFEE BREAK
We utilize locally sourced products, meticulously chosen from nearby suppliers, ensuring that our ingredients originate from local sources and are procured within the region, thereby minimizing the environmental impact linked to food transportation.
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COFFEE BREAK

NORTH FIELD

Selection of tea, coffee, water, and milk options
Cow's milk, soy milk, almond milk, oat milk, and rice milk

Detox
Cucumber and apple.

Infused water
Grapefruit-apple and strawberry-mint.

Organic Juices
Orange, carrot, and blueberry.

Bowl of fresh, seasonal fruit

WEST FIELD

Selection of tea, coffee, water, and milk options
Cow's milk, soy milk, almond milk, oat milk, and rice milk

Detox
Cucumber and apple.

Infused water
Grapefruit-apple and strawberry-mint.

Organic Juices
Orange, carrot, and blueberry.

Fresh seasonal fruit

Bagels (one option)
Sandwiches (two options)

Oatmeal cookies

SOUTH FIELD

Selection of tea, coffee, water, and milk options
Cow's milk, soy milk, almond milk, oat milk, and rice milk

Detox
Cucumber and apple.

Infused water
Grapefruit-apple and strawberry-mint.

Organic Juices
Orange, carrot, and blueberry.

Fresh seasonal fruit, organic Greek yogurt with fruit medley, miniature pastries

HEALTHY CHOICE

Selection of tea, coffee, water, and milk options
Cow's milk, soy milk, almond milk, oat milk, and rice milk

Detox
Cucumber and apple.

Organic Juices
Orange, carrot, and blueberry.

Organic Greek yogurt accompanied by fruit salad, a bowl of fresh seasonal fruit, oatmeal cookies, and toast topped with avocado and cottage cheese.

COFFEE BREAK

OPTIONS	PAX MIN	INFORMATION
NORTHFIELD	10	The half-day Coffee Break includes a beverage refill.
SOUTHFIELD	10	
WESTFIELD	10	The full-day Coffee Break comprises two refills.
NUTRITIOUS CHOICE	10	

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EXTRAS (cost per individual)

- *Detox juice withcarrot, ginger, and cinnamon*
- *Detox juice withcucumber, celery, and apple*
- *Detox juice with spinach, pear, and grapefruit*
- *Detox juice with orange and mixed berries*
- *Greek yogurt accompanied by granola and fruit cream*
- *Plant-based yogurt infused with chia seeds*
- *Greek yogurt paired with strawberry jam*
- *Greek yogurt served with muesli and apple brunoise*
- *Seasonal fruit medley Fruit salad*
- *Miniature multigrain croissants*
- *Miniature butter croissants*
- *Chocolate confections*
- *Cinnamon roll*
- *Gluten-free chocolate brownie*

EXTRAS (cost per individual)

- *Grilled ham and Havarti cheese sandwich*
- *Vegan sausage sandwich*
- *Truffled mortadella, cheddar cheese, arugula, and basil sandwich*
- *Cream cheese and smoked salmon sandwich with sesame seeds*
- *Assortment of macarons*
- *Mini three-chocolate tart*
- *Mini chocolate and passion fruit tart*
- *Mini classic dacquoise*
- *Mini chocolate and hazelnut dacquoise*
- *Açai bowl with banana, mango, coconut milk, and pistachio*
- *Vegan quinoa and spelt croissant*
- *Vegan multigrain and oat croissant*
- *Spelt digestive biscuits Cereal biscuits*
- *Sesame biscuits*
- *Gluten-free vanilla waffles*
- *Nuts Lemon tart*

EXTRAS (cost per individual)

- Quinoa salad with vegetables
- Roasted vegetable and cream cheese salad
- Avocado salad with julienned cabbage and apple
- Endive salad with walnuts, dried apricots, and blue cheese dressing
- Iberian ham roll with grated tomato
- Cooked ham bagel with arugula and pesto
- Vegan chorizo bagel with eggplant hummus and sprouts
- White tuna bagel with lettuce and piquillo peppers
- Hot chocolate and churros
- Strawberry smoothie
- Mango and coconut smoothie
- Lemon smoothie
- Mini chocolate passion fruit tart
- Mini chocolate and hazelnut dacquoise
- Mini classic dacquoise
- Organic gluten-free chocolate Marie biscuit
- Gluten-free croissant
- Vegan chocolate-filled croissant
- Gluten-free muffins
- Chocolate brownie

EXTRAS (cost per individual)

- Cheese platter from the Murcia region. Board of Iberian ham accompanied by toasted bread, tomato, and extra virgin olive oil. Assortment of Iberian cured meats. Kombucha.

GRAND

GO
PICNICS
We draw inspiration from our natural surroundings, crafting dishes that pay homage to the land and sea through locally sourced ingredients, while respecting and preserving the environment that sustains us.
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PICNICS

PICNIC VEGGIE

- Vegetable tabbouleh accompanied by hummus and cilantro.
- Roasted vegetable sandwich with vegan cold cuts and extra virgin olive oil.
- Vegan energy bar.
- Serving of fruit.
- 50cl bottle of mineral water and a bottle of fruit juice.

ESSENTIAL PICNIC

- Quinoa salad with cherry tomatoes and Kalamata olives
- Salmon sandwich accompanied by cream cheese, dill, and cucumber.
- Energy bar
- piece of fruit
- 500ml bottle of mineral water, and bottle of fruit juice

PICNIC EXTRAVAGANZA

- Pasta salad with feta cheese, roasted tomatoes, and red onions.
- Mini baguette accompanied by Iberian ham, tomatoes, and extra virgin olive oil.
- Energy bar.
- Serving of fruit.
- 50cl bottle of mineral water and a bottle of fruit juice.

PICNIC EXTRAS

ADDITIONAL SALADS SURCHARGE

- Goat cheese salad with arugula, grilled onions, and marinated tomatoes.
- Pear salad with crumbled blue cheese, walnuts, and fresh sprouts. Lentil salad accompanied by vegetable ratatouille and red onion.
- Niçoise Salad: Spinach salad with apple, sun-dried tomatoes, and orange vinaigrette.

SUPPLEMENT ALTERNATIVES

Cut fruit
Kombucha
Açai bowl with fruit

EXTRAS BOCATINES SURCHARGE

- Mini potato omelet baguette with mayonnaise.
- Sandwich with hard-boiled egg, lettuce, and curry mayonnaise.
- Sandwich with pastrami, gherkin, lettuce, wholegrain mustard, and mayonnaise.
- Turkey wrap with lettuce and roasted tomato aioli
- Hummus wrap with arugula and tofu

PICNICS

OPTIONS

PICNIC VEGETABLE

ESSENTIAL PICNIC

PICNIC EXTRAVAGANZA

If you have any food allergies, kindly notify our sales team. We will furnish you with a product guide customized to your requirements.

Elevate your wine cellar with our curated selection of wines.

The final count of picnics must be confirmed a minimum of 5 days prior to the service.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

GO
FINGER BUFFET
We prioritize sustainability by sourcing products locally, meticulously chosen to support regional producers. By utilizing locally harvested ingredients, we reduce transportation impact and foster a healthier environment.
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FINGER BUFFET

SNACKS

- Vegetable crisps
- Potato crisps
- Curried cashew nuts
- Fried almonds
- Cajun-seasoned cashew nuts
- Marinated olives

CREAMS

- Chicken broth with vegetables
- Fish soup
- Creamy leek and potato soup
- Gazpacho
- Creamy pumpkin soup
- Chilled white asparagus soup

FROM ITALY

- Gnocchi with spinach, mushrooms, cherry tomatoes, and marinara sauce
- Penne all'arrabbiata

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MINI BOCATINES

- Truffled mortadella accompanied by green pesto
- Grilled vegetable panini with red pesto and tofu Mini
- Iberian ham wraps
- Vegan chorizo wraps
- Mini roasted vegetable sandwich on rye
- Tuna bao with cucumber and soy yogurt sauce
- Octopus bao with kimchi mayonnaise

WRAPS

- Hummus wraps with arugula and tofu
- Salmon wraps accompanied by cream cheese and red onion
- Chicken wraps enhanced with gaucho sauce and arugula
- Roasted vegetable wraps paired with hummus
- Roast beef wraps complemented by mustard sauce and arugula
- Ham and cheese wraps
- Curried cheese cream sticks with hard-boiled egg
- Soy yogurt cream sticks with cucumber, tomato, tofu, and red onion

GOURMET BOCATINES

- Basil tramezzini with truffle mortadella, cheddar cheese, tomato, German pickle, and pesto mayonnaise. Chicken tramezzini accompanied by gaucho sauce, tomato, pickle, and lettuce.
- Tramezzini with pastrami, mayonnaise, wholegrain mustard, tomato, German pickle, and lettuce. Mini ciabatta filled with roasted vegetables and vegan cheese.

FINGER BUFFET

MINIATURE SALADS

- Arugula salad with blue cheese, sun-dried tomatoes, and a nut vinaigrette.
- Edamame salad incorporating black beans, diced tomatoes, red and green bell peppers, and a sesame oil vinaigrette.
- Roasted vegetable salad accompanied by cod.
- Murcian salad with tuna, boiled egg, spring onion, and black olives.
- Potato salad with octopus and sweet paprika from La Vera.
- Caesar salad with crystal prawns.
- Quinoa accompanied by diced peppers, tuna, sun-dried tomatoes, and Kalamata olives.
- Goat cheese paired with roasted onions and sun-dried tomatoes.
- Beef served with radishes.
- Lentils combined with vegetables and feta cheese.
- Hummus alongside crudités.
- Brown rice with tofu and thyme.
- Pasta enriched with avocado, salmon, and basil.
- Seafood salad (small can).
- Pasta salad incorporating albacore tuna, corn, carrots, cherry tomatoes, and diced soft cheese.
- Spinach salad with feta cheese, cherry tomatoes, and black olives.

GO

COLD DISHES

- Selection of Murcian cheeses aged with wine, rosemary, and paprika.
- Selection of Murcian sausages: chorizo, white sausage, and morcón.
- Selection of vegan sausages infused with herbs.
- Tuna accompanied by wakame seaweed.
- Marinated salmon served with blinis.
- Roast beef presented with toast and breadsticks.

HOT DISHES

- Mini free-range chicken skewer Mini sea bass and prawn skewer
- Vegetable roll with plant-based protein
- Mini red mullet casserole with rice
- Mini tuna sliders
- Mini beef slider
- Mushroom and asparagus risotto

FINGER BUFFET

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GO

OF THE EARTH

DISHES WITH AN ADDITIONAL CHARGE PER PERSON.

Red curry casserole with marinated chicken breast;
Lamb served with couscous and Ras El Hanout spices;
Pork skewers with onions and peppers.
Mini beef burger accompanied by caramelized onions

OF THE OCEAN

DISHES WITH AN ADDITIONAL CHARGE PER PERSON.

Monkfish stew,
Sea bass and prawn skewer,
Fish and prawn ceviche,
Seafood paella,
Sea bass and prawn fideuà

OF THE FIELDS

DISHES WITH AN ADDITIONAL CHARGE PER PERSON.

Mushroom and asparagus risotto Miniature vegan burger
Gnocchi with spinach, mushrooms, cherry tomatoes, and marinara sauce
Breaded cutlet crafted from Heura plant-based meat accompanied by seasonal vegetables

FINGER BUFFET

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FINGER FOOD BUFFET STATIONS

Migas (a local specialty of fried breadcrumbs with garlic and chorizo)
Murcian sausage Andalusian fried fish cone Marineras Doughnuts filled with Russian salad and anchovies Cabo de Palos stew Traditional rice from the Mar Menor Vegan option (supplement per person)
Hummus, rice noodles, and plant-based prawns, miniature salad cups, and vegetable rice.

Indo-Asian (surcharge per person)
Spring rolls, Vietnamese spring rolls, lamb and cardamom kebabs, Garam Masala, mango chutney, sweet and sour sauce, papadum, and prawn crackers

Mexican cuisine (surcharge per person)
Guacamole accompanied by tortilla chips, nopales salad, chicken fajitas, Vera Cruz sea bream, potato skins, and apple enchilada.

Regional, national, and international cheeses (surcharge per person)

Healthy supplement per person)
Detoxification juice, crimson berries, and superfoods

Galician-style octopus (surcharge per person)

Iberian Ham (minimum of 100 guests - additional charge)

Premium Iberian Ham (minimum of 100 guests -additional charge)

Seafood (market price per unit)

Sirloin steak station accompanied by three sauces (supplement per person)

Wellington station is immediately inaccessible (surcharge per person).

Roast leg of lamb station (surcharge per person)

International beers (surcharge per person)

Local wines D.O. Region of Murcia surcharge per person)

Cocktail - refer to options (surcharge per person)

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FINGER BUFFET

DESSERTS

- Fruit skewers
- Chocolate brownie
- Apple tart
- Crostata tart
- Mini fruit tarts
- Banana cake
- Assortment of mini pastries
- Fried milk with syrup
- Murcian dessert selection (supplement)
- Paparajotes, rice pudding, tocino de cielo, pan de Calatrava

BEVERAGES (INCLUDED)

Beverages and carbonated drinks

Coffee and herbal infusions

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WE HANDLE IT, SO YOU DON'T HAVE TO!

SANDWICH MENU 1

Snack - Marinated olives, vegetable chips, and Cajun-spiced cashews
Sandwiches
Mini Iberian ham rolls, chicken
Tramezzini with gaucho sauce, tomato,
German gherkin, and lettuce, truffle mortadella with green pesto.
Quinoa salad with diced peppers, tuna, sun-dried tomatoes, and Kalamata olives.
Desserts
Apple tart
Chocolate fudge brownie

SANDWICH MENU 2

Snack - Fried almonds, potato chips, and marinated olive
Sandwiches
Vegan mini chorizo rolls
Roast beef wraps with mustard sauce and arugula
Octopus bao with kimchi aioli
Pasta salad with avocado, salmon, and basil
Desserts
Fruit kebabs
Fried milk with syrup

SANDWICH MENU 3

Snack - Vegetable chips, Cajun-spiced cashews, and marinated olives
Sandwiches
Salmon wraps with cream cheese and red onion;
Basil tramezzini accompanied by truffle mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise;
Tuna bao served with cucumber and soy yogurt sauce.
Salad Lentil, vegetable, and feta cheese salad
Desserts
Miniature fruit tarts
Banana loaf

BEVERAGES (INCLUDED)

Beverages and carbonated drinks
Coffee and herbal infusions

FINGER BUFFET

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SANDWICH MENU 4

Snacks
Cajun-spiced cashews, marinated olives, and potato crisps
Sandwiches
Mini Iberian ham wraps
Hummus wraps with arugula and tofu.
Truffled mortadella accompanied by green pesto.
Salad
Murcian salad with tuna, hard-boiled egg, spring onion, and black olives
Desserts
Selection of miniature pastries
Apple tart

SANDWICH MENU 5

Snack
French fries, marinated olives, and roasted almonds
Sandwiches
Grilled vegetable panini accompanied by red pesto and tofu.
Octopus bao with kimchi mayonnaise.
Tramezzini filled with pastrami, mayonnaise, wholegrain mustard, tomato, gherkin, and lettuce.
Salad
Caesar salad accompanied by crystal prawns
Desserts
Chocolate Brownie
Tart

SANDWICH SELECTION 6

Snack
Curried cashews, chips, and marinated olives.
Sandwiches
Mini ciabatta with roasted vegetables and vegan cheese
Ham and cheese wraps.
Mini vegan chorizo rolls.
Salad
Goat cheese, caramelized onions, and sun-dried tomatoes
Desserts
Fruit kebabs
Apple tart

BEVERAGES (INCLUDED)

Beverages and carbonated drinks

Coffee and herbal infusions

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FINGER BUFFET PREMIUM 1

Snacks
French fries
Marinated olives
Curried cashews.
Cream
Gazpacho
Sandwiches
Basil tramezzini, truffle mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise.
Salmon wraps with cream cheese and red onion.
Miniature Iberian ham rolls.
Salads
Caesar salad with crystal prawns.
Murcian salad comprising tuna, boiled egg, spring onion, and black olives.
Cold dishes
Selection of Murcian sausages: chorizo, salchichón, and morcón.
Hot dishes
Mushroom and asparagus risotto
Miniature beef burger
Desserts
Chocolate brownie
Miniature fruit tarts
Crostata tart

FINGER BUFFET PREMIUM 2

Snacks
Curried cashews
Vegetable crisps
Marinated olives
Cream
Velvety pumpkin bisque
Sandwiches
Ham and cheese wraps
Chicken tramezzini with gaucho sauce, tomato, German pickle, and lettuce, mini ciabatta with roasted vegetables and vegan cheese.
Salads
Arugula salad with blue cheese, sun-dried tomatoes, and a nut vinaigrette.
Potato salad with octopus and sweet paprika from La Vera.
Cold dishes
Marinated salmon accompanied by blinis
Hot dishes
Mini beef burger accompanied by caramelized onions.
Mushroom and asparagus risotto with cherry tomatoes and a rich tomato sauce.
Desserts
Selection of miniature pastries
Banana cake
Apple tart

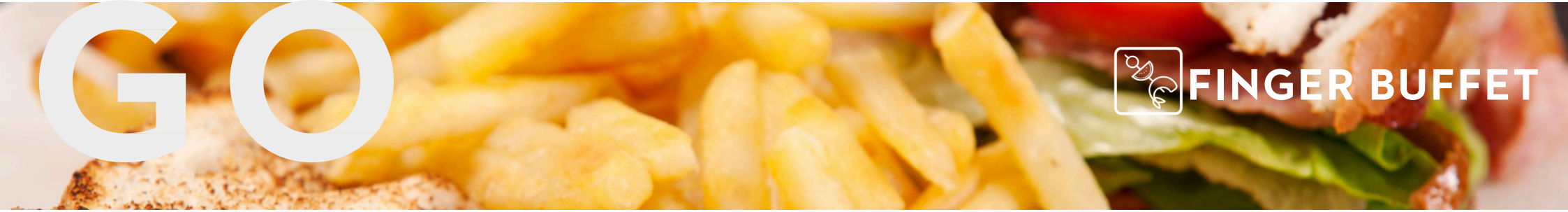
FINGER BUFFET PREMIUM 3

Snacks
Cajun-spiced cashews
Marinated olives
Vegetable crisps
Cream
Chowder
Sandwiches
Truffled mortadella accompanied by green pesto
Chicken tramezzini with gaucho sauce, tomato, gherkin, and lettuce
Hummus wraps with arugula and tofu.
Salads
Murcian salad with tuna, hard-boiled egg, spring onion, and black olives.
Accompanied by goat cheese, roasted onion, and sun-dried tomatoes.
Cold dishes
Selection of Murcian cheeses aged with wine, rosemary, and paprika
Hot dishes
Mini free-range chicken skewer.
Mini red mullet casserole with rice.
Desserts
Fried milk with syrup
Fruit skewers
Chocolate brownie

BEVERAGES (INCLUDED)

Beverages and carbonated drinks
Coffee and herbal infusions

GRAND



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FINGER BUFFET PREMIUM 4

Snacks
Roasted almonds
Pommes frites
Marinated olives
Cream
Cold White Asparagus Soup
Sandwiches
Mini roasted vegetable sandwich on rye.
Roast beef wraps with mustard sauce and arugula.
Tramezzini with pastrami, mayonnaise, wholegrain mustard, tomato, gherkin, and lettuce.
Salads
Seafood salad.
Spinach salad with feta cheese, cherry tomatoes, and black olives.
Cold dishes
Tuna accompanied by wakame seaweed
Hot dishes
Mini skewer of sea bass and shrimp.
Vegetable roll with plant-based protein.
Desserts
Mini fruit tarts
Assortment of miniature pastries
Apple tart

FINGER BUFFET PREMIUM 5

Snacks
Vegetable crisps
Marinated olives
Roasted almonds
Cream
Creamy leek and potato bisque
Sandwiches
Octopus bao accompanied by kimchi mayonnaise
Chicken wraps with gaucho sauce and arugula
Basil tramezzini filled with truffle mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise.
Salads
Quinoa accompanied by diced peppers, tuna, sun-dried tomatoes, and Kalamata olives.
Hummus served with crudités.
Cold dishes
Roast beef accompanied by toast and breadsticks
Hot dishes
Mini skewer of sea bass and shrimp.
Mini casserole of red mullet, caldero (fish stew), and rice.
Desserts
Chocolate brownie
Crostata tart
Apple tart

FINGER BUFFET PREMIUM 6

Snacks
Marinated olives
Curried cashews
Vegetable crisps
Cream
Chicken Broth with Vegetables
Sandwiches
Tuna bao accompanied by cucumber and soy yogurt sauce
Salmon wraps with cream cheese and red onion Mini ciabatta filled with roasted vegetables and vegan cheese.
Salads
Arugula salad with blue cheese, sun-dried tomatoes, and a nut vinaigrette.
Potato salad with octopus and sweet paprika from La Vera.
Cold dishes
Selection of Murcian cheeses aged with wine, rosemary, and paprika
Hot dishes
Mushroom and asparagus risotto
Miniature beef burger
Desserts
Chocolate brownie
Banana cake
Selection of miniature pastries.

BEVERAGES (INCLUDED)

Beverages and carbonated drinks
Coffee and herbal infusions

GRAND

WE HANDLE IT, SO YOU DON'T HAVE TO!

FINGER BUFFET EXCLUSIVE 1

Snacks
Cajun-spiced cashews
Marinated olives
Potato crisps
Cream
Fish Soup
Sandwiches
Hummus wraps with arugula and tofu
Tuna bao accompanied by cucumber and soy yogurt sauce
Basil tramezzini with truffle mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise
Chicken tramezzini with gaucho sauce, tomato, German pickle, and lettuce.
Salads
Pasta salad with albacore tuna, corn, carrots, cherry tomatoes, and diced soft cheese.
Spinach salad accompanied by feta cheese, cherry tomatoes, and black olives.
Roasted vegetable salad with cod.
Station - Selection of Murcian Cured Meats
Cold Dishes
Roast beef accompanied by toast and breadsticks.
An assortment of Murcian cheeses aged with wine, rosemary, and paprika.
Hot dishes
Mini tuna sliders,
Mini red mullet gratin, and rice
Desserts
Chocolate brownie
Fruit skewers
Crostata tart

FINGER BUFFET EXCLUSIVE 2

Snacks
Roasted almonds
Marinated olives
French fries.
Cream
Chicken Broth with Vegetables
Sandwiches
Salmon wraps with cream cheese and red onion
Octopus bao accompanied by kimchi mayonnaise
Tramezzini filled with pastrami, mayonnaise, wholegrain mustard, tomato, gherkin, and lettuce
Mini ciabatta with roasted vegetables and vegan cheese.
Salads
Edamame salad with black beans, diced tomatoes, red and green bell peppers, and a sesame oil vinaigrette.
Goat cheese accompanied by roasted onions and sun-dried tomatoes.
Spinach salad with feta cheese, cherry tomatoes, and black olives.
Station - Migas (local specialty: fried breadcrumbs with garlic and chorizo)
Cold dishes
Selection of Murcian sausages: chorizo, white sausage, and morcón.
Marinated salmon accompanied by blinis.
Hot dishes
Mini free-range chicken skewer.
Vegetable roll with plant-based protein.
Desserts
Apple tart
Fried milk with syrup
Banana sponge cake.

FINGER BUFFET EXCLUSIVE 3

Snacks
Curried cashews
Marinated olives
Vegetable crisps
Cream
Creamy leek and potato bisque
Sandwich
Truffled mortadella accompanied by green pesto
Mini Iberian ham rolls
Basil tramezzini with truffled mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise
Chicken wraps with gaucho sauce and arugula
Salads
Seafood salad, brown rice with tofu and thyme,
Caesar salad with translucent prawns
Station - Andalusia - Fried Fish Cone
Cold Dishes
Selection of Murcian cheeses aged with wine, rosemary, and paprika.
Selection of Murcian cured meats: chorizo, salchichón, and morcón.
Hot dishes
Mushroom and asparagus risotto
Miniature beef burger
Desserts
Apple pie
Banana cake
Fried milk with syrup

BEVERAGES (INCLUDED)
Beverages and carbonated drinks
Coffee and herbal infusions

GRAND

FINGER BUFFET

WE HANDLE IT, SO YOU DON'T HAVE TO!

FINGER BUFFET EXCLUSIVE 4

Snacks
Cajun-spiced cashews
Marinated olives
Potato crisps
Cream
Gazpacho
Sandwiches
Roasted vegetable wraps accompanied by hummus
Tuna bao with cucumber and soy yogurt sauce
Chicken tramezzini with gaucho sauce, tomato, gherkin, and lettuce
Mini Iberian ham rolls
Salads
Murcian salad with tuna, hard-boiled egg, spring onion, and black olives.
Pasta salad incorporating albacore tuna, corn, carrots, cherry tomatoes, and cubed soft cheese.
Goat cheese accompanied by roasted onion and sun-dried tomatoes.
Station - Doughnuts accompanied by Russian salad and anchovies
Cold dishes
Tuna accompanied by wakame seaweed.
Roast beef served with toast and breadsticks.
Hot dishes
Mushroom and asparagus risotto
Vegetable roll with plant-derived protein
Desserts
Chocolate
Brownie Banana
Cake Crostata Tart

FINGER BUFFET EXCLUSIVE 5

Snacks
Roasted almonds
Marinated olives
Pommes frites
Cream
Creamy Pumpkin Soup
Sandwiches
Basil tramezzini, truffle mortadella, cheddar cheese, tomato, gherkin, and pesto mayonnaise.
Chicken wraps with gaucho sauce and arugula.
Roast beef wraps with mustard sauce and arugula.
Vegan mini chorizo rolls.
Salads
Edamame salad with black beans, diced tomatoes, red and green bell peppers, and a sesame oil vinaigrette.
Lentils accompanied by vegetables and feta cheese.
Pasta with avocado, salmon, and basil.
Station - Marineras
Cold dishes
Selection of Murcian cheeses aged with wine, rosemary, and paprika.
Marinated salmon served with blinis.
Hot dishes
Mini casserole of red mullet, caldero, and rice.
Mini tuna sliders.
Desserts
Banana bread
Fried milk drizzled with syrup
Miniature fruit tarts

FINGER BUFFET EXCLUSIVE 6

Snacks
Curried cashews
Marinated olives,
Vegetable crisps
Creamy
Cold White Asparagus Soup
Sandwiches
Truffled mortadella accompanied by green pesto
Ham and cheese wraps
Chicken tramezzini with gaucho sauce, tomato, gherkin, and lettuce
Tramezzini with pastrami, mayonnaise, wholegrain mustard, tomato, gherkin, and lettuce
Salads
Roasted vegetable salad accompanied by cod
Murcian salad with tuna, boiled egg, spring onion, and black olives
Lentils with vegetables and feta cheese.
Station - Caldero de Cabo de Palos (traditional rice dish from the Mar Menor)
Cold dishes
Selection of Murcian cheeses aged with wine, rosemary, and paprika.
Marinated salmon served with blinis.
Entrees
Mushroom and asparagus risotto
Miniature tuna sliders
Desserts
Fruit skewers
Apple tart
Crostata tart

BEVERAGES (INCLUDED)

Beverages and carbonated drinks
Coffee and herbal infusions

WE HANDLE IT, SO YOU DON'T HAVE TO!

HEALTHY FINGER BUFFET 1

Snacks
Vegetable crisps
Marinated olives
Cream
Chicken Broth with Vegetables
Sandwiches
Hummus wraps with arugula and tofu
Roasted vegetable wraps accompanied by hummus.
Mini roasted vegetable sandwiches on rye bread.
Salads
Murcian salad with tuna, hard-boiled egg, spring onion, and black olives.
Quinoa accompanied by diced peppers, tuna, sun-dried tomatoes, and Kalamata olives.
Cold dishes
Marinated salmon served with blinis
Hot dishes
Vegetable roll with plant-based meat.
Mini mullet casserole accompanied by rice.
Desserts
Fruit skewers
Miniature fruit
Apple pie

HEALTHY FINGER BUFFET 2

Snacks
Cajun-spiced cashews
Marinated olives
Cream
Gazpacho
Sandwich
Mini ciabatta with roasted vegetables and vegan cheese.
Tuna bao accompanied by cucumber and soy yogurt sauce.
Ham and cheese wraps.
Salads
Roasted vegetable salad accompanied by cod.
Pasta with avocado, salmon, and basil.
Cold dishes
Tuna with wakame seaweed
Hot dishes
Mini free-range chicken skewer
Mini sea bass and shrimp skewer
Desserts
Fruit skewer
Banana cake
Apple pie

BEVERAGES (INCLUDED)

Beverages and carbonated drinks
Coffee and herbal infusions

FINGER BUFFET

OPTIONS	PAX MIN	TIME	SNACKS	CREAM	BOCATÍNES WRAPS SANDWICHES	MINIATURE SALADS	SEASON	COLD PLATTER	CASSEROLE	DESSERT
SANDWICH MENU	10-25 PAX	60 MIN	3	0	3	1	0	0	0	2
FINGER BUFFET PREMIUM	25 PAX	60 MIN	3	1	3	2	0	1	2	3
FINGER BUFFET EXCLUSIVE	25 PAX	60 MIN	3	1	4	3	1	2	2	3
HEALTHY FINGER BUFFET	25 PAX	60 MIN	2	1	3	2	0	1	2	3

If you have any food allergies, kindly notify our sales team. We will furnish you with a product guide customized to your requirements.

The final guest count must be confirmed 10 days prior to the service.

Elevate your wine cellar with our curated selection of wines.

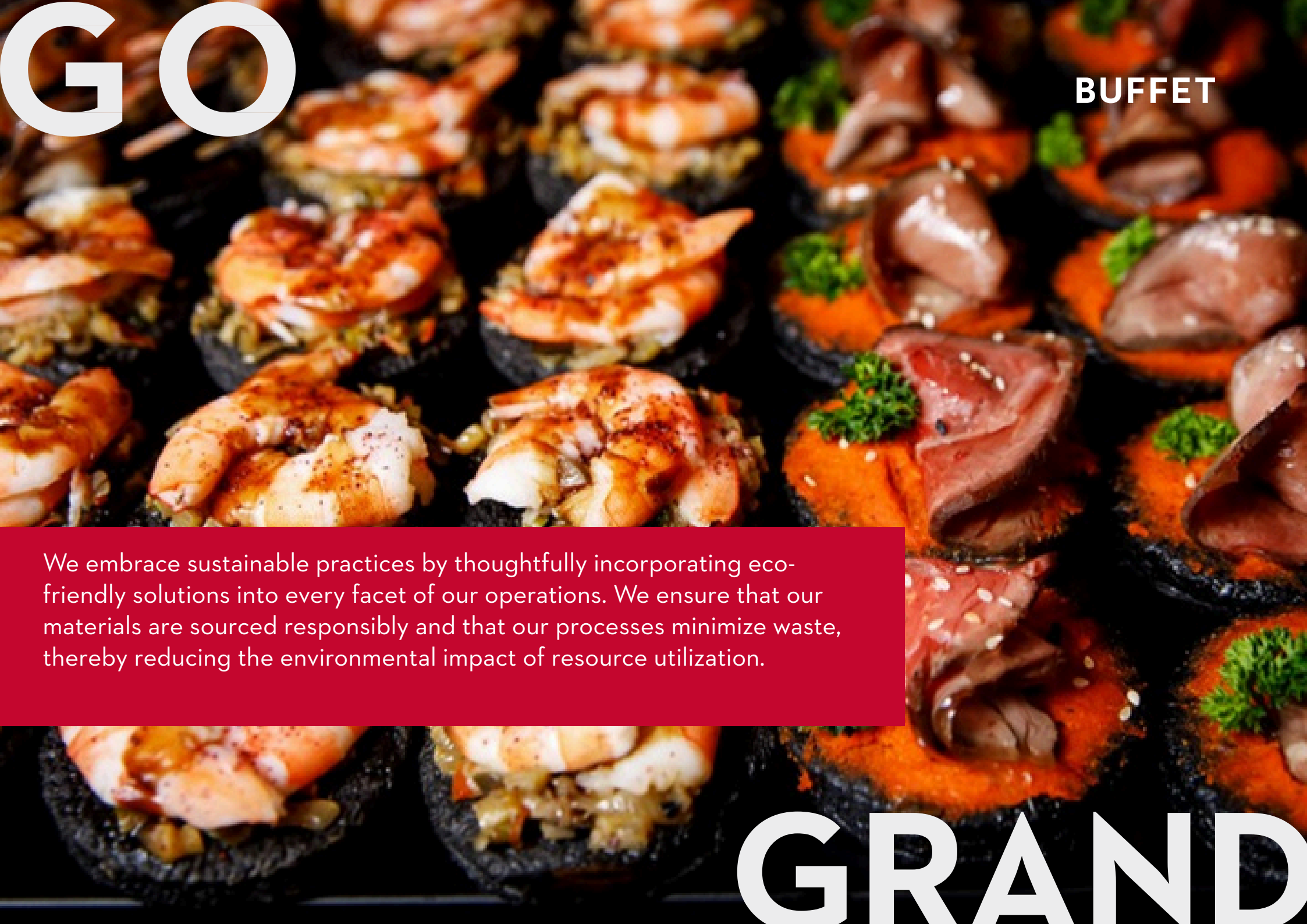
The seated service for the Sandwich and Finger Buffet menu incurs an additional charge.

If you wish to include the service with alcoholic beverages (beer, white wine, and red wine), an additional charge per person will apply.

The service duration may be extended from 60 to a maximum of 90 minutes for an additional fee per person.

A surcharge will be imposed on all groups that fail to meet the minimum participant requirement.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com



We embrace sustainable practices by thoughtfully incorporating eco-friendly solutions into every facet of our operations. We ensure that our materials are sourced responsibly and that our processes minimize waste, thereby reducing the environmental impact of resource utilization.

GO

SALAD STATION

- Mixed sprouts lettuce
- Hearts of lettuce
- Iceberg lettuce
- Tomatoes
- Cherry tomatoes
- Anchovies
- Cheese in oil
- Fresh cheese
- Green and black olives
- Capers
- Mazarrón tomato
- Red onion
- Corn
- Cucumber
- Tuna
- Boiled egg
- Croutons.

CONDIMENTS

- Caesar dressing
- Spanish vinaigrette
- Mustard vinaigrette
- Lime vinaigrette
- Soy sauce
- Aioli
- Assortment of oils
- Assortment of salts
- Vinegar
- Tabasco sauce
- Barbecue sauce
- Ketchup
- Mayonnaise

REGIONAL BUFFET

SALAD AND CONDIMENT STATION

APPETIZERS, GOURMET SALADS, AND COLD PLATTERS

White garlic soup (almond soup)
Mazarrón tomato soup
Regional cheeses (cured in wine, rosemary)
Regional cured meats (ham, morcón, white sausage, red and white sausage) served with traditional bread and grated tomato
Cantonal salad with smoked fish
Russian salad accompanied by breadsticks and anchovies (create your own marinara)
Mojete with plum tomato, spring onion, tuna, Cuquillo olives, and boiled egg
Pickled vegetables infused with bay leaf and paprika
Toasted bread topped with sobrasada, grilled cheese, and oregano
Toasted bread with tortilla, aioli, and fried peppers

HOT DISHES

Murcian "Chato" Pork Secret Cut
Chicken with Peppers
Lamb with "Ajo Cabañil" Garlic Sauce and Vinaigrette
Murcian-Style Sesugo Fish
Caldero Rice (Traditional Fishermen's Rice from Murcia)
Zarangollo (Scrambled Eggs with Onion and Zucchini)

DESSERTS

Sliced fruit
Fried milk
Rice pudding infused with cinnamon and honey
Pan de Calatrava
Paparajote
An assortment of ice creams and sorbets.

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages Coffee and teas

TAPAS BUFFET

SALAD AND CONDIMENT STATION

STARTERS, GOURMET SALADS, AND COLD PLATTERS

- Selection of soups (gazpacho, salmorejo, ajo blanco)
- Seafood salad
- Mozzarella and arugula salad
- Assortment of Iberian cured meats (ham, chorizo, salchichón) accompanied by crispy bread and grated tomato
- Selection of national cheeses, Mazarrón tomato with bonito
- Anchovies marinated in vinegar
- Galician empanada
- Potato and pea tortilla
- Galician-style octopus casserole with paprika purée (supplement per person)

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages
Coffee and teas

HOT DISHES

- Cod and prawn tartlets
- Mini chicken and vegetable paella
- Mini rice pans
- Andalusian-style crystal prawn cones
- Patatas bravas
- Iberian pork shoulder.

DESSERTS

- Santiago Cake: Almond cake
- Catalan cream
- Profiteroles with chocolate
- Mini fruit tarts
- Sliced fruit, selection of ice creams and sorbets.

GRAND

BBQ BUFFET

GO

SALAD AND CONDIMENT STATION

STARTERS, GOURMET SALADS, AND COLD PLATTERS

- Zucchini soup
- Caprese salad with buffalo mozzarella balls
- Coleslaw with beef
- Beef carpaccio drizzled with truffle oil and arugula
- Beef salad with radishes
- Marinated salmon accompanied by herb vinaigrette
- Potato omelet
- Pea omelet
- Potato salad with chorizo and gherkins
- Assortment of soup shots (gazpacho, salmorejo, ajo blanco)
- Cheese salad with young garlic.

HOT DISHES

- Grilled chicken breast seasoned with Cajun spices
- Grilled lamb infused with rosemary and garlic
- Assortment of kebabs
- Salmon accompanied by spices and crisp vegetables
- Sea bass and prawn skewers
- Potatoes served with sour cream
- Iberian pork shoulder

DESSERTS

- Carrot cake with nuts
- Chocolate profiteroles
- Apple tart
- Sliced fruit
- Assortment of ice creams and sorbets.

BEVERAGES (Included)

- Clamor D.O. Costers del Segre
- Petit Mas Oliu
- Water, beer, and soft beverages
- Coffee and teas

HEALTHY BUFFET

GO

SALAD AND CONDIMENT STATION

APPETIZERS, GOURMET SALADS, AND COLD PLATTERS

- Caprese salad with buffalo mozzarella balls
- Quinoa salad with corn, carrot, cherry tomatoes, and tuna
- Spinach, sun-dried tomato, turkey, and walnut salad
- Avocado, mango, and shrimp salad
- Marinated salmon accompanied by herb vinaigrette
- Shot selection: Spinach, pineapple, and apple
- Beetroot, papaya, carrot, and tomato
- Mango, chia, and celery
- Vegetable crudités served with hummus
- Pickled anchovies
- Potato, egg, tomato, and turkey salad Zucchini soup

HOT DISHES

- Pumpkin and ginger bisque
- Grilled beef tenderloin
- Sautéed turkey with bell peppers
- Spiced salmon with crisp vegetables
- Cod with Padron peppers
- Steamed bimi
- Roasted sweet potato with Cajun spices
- Brown rice sautéed with turmeric

DESSERTS

- Fruit skewer
- Baked apple
- Panna cotta
- Greek yogurt with red berries.

BEVERAGES (Included)

- Clamor D.O. Costers del Segre
- Petit Mas Oliu
- Water, beer, and soft beverages
- Coffee and teas

NUTRITIOUS BUFFE

GRAND

GO

SIDE DISHES (All Buffets)

Sweet potato cubes with sage and ham
- Sautéed mushrooms
- Jasmine rice
- Grilled vegetables
- Roasted potatoes
- Roasted corn on the cob
- Baked ratte potatoes with herbs
- Padrón peppers
- Sautéed eggplant, cherry tomatoes, and Kalamata olives
- Vegetable ratatouille
- Mashed potatoes

Green beans with ham

BUFFET

GRAND

BUFFET STATIONS

Migas (a local specialty of fried breadcrumbs with garlic and chorizo)
Murcian sausage
Andalusian fried fish cone
Marineras
Doughnuts with Russian salad and anchovies
Cabo de Palos stew
Traditional rice from the Mar Menor
Vegan option (supplement per person)
Hummus, rice noodles, and plant-based prawns, miniature salad cups, and vegetable rice.
Indo-Asian (surcharge per person)
Spring rolls, Vietnamese spring rolls, lamb and cardamom kebabs, Garam Masala, mango chutney, sweet and sour sauce, papadum, and prawn crackers
Mexican cuisine (supplement per person)
Guacamole accompanied by tortilla chips, nopales salad, chicken fajitas, Vera Cruz sea bream, potato skins, and apple enchilada.
Regional, national, and international cheeses (surcharge per person)
Healthy (supplement per person)
Detoxifying juice, crimson berries, and superfoods
Galician-style octopus (surcharge per person)
Iberian ham (minimum of 100 individuals - additional charge)
Premium Iberian ham (minimum of 100 guests - additional charge)
Seafood (market price per unit)
Sirloin steak station accompanied by three sauces (supplement per person)
Wellington station is immediately inaccessible (surcharge per person).
Roast leg of lamb station (surcharge per person)
International beers (per person)
Local wines D.O. Region of Murcia (per person)
Cocktail - refer to cocktail selections (per person)

GRAND

WE HANDLE IT, SO YOU DON'T HAVE TO!

BUFFET REGIONAL 1:

Salad bar
Cream- Cream of Mazarrón tomato soup
Composed salad
Cantonal salad with smoked fish
Cold dishes
Russian salad accompanied by breadsticks and anchovies (prepare your own marinara)
Sobrasada toast with grilled cheese and oregano
Hot dishes
Chicken with bell peppers, rice casserole
Station - Marineras
Side Dish - Grilled Vegetables
Desserts
Rice pudding infused with cinnamon and honey
Bread pudding
Sliced fruit

BUFFET REGIONAL 2:

Salad bar
Cream - garlic soup (almond soup)
Composed salad
Mixed salad Mojete with plum tomato, spring onion, tuna, cuquillo olives, and boiled egg
Cold dishes
Local cheeses (matured in wine, infused with rosemary)
Toasted tortilla accompanied by aioli and fried peppers
Hot dishes
Sea Bream Murcian
Style Zarangollo
Station - Murcian Charcuterie
Side dish - Sautéed Mushrooms
Desserts
Fried milk
Paparajote
Assortment of ice creams and sorbets

Beverages (Included)
Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages
Coffee and teas

REGIONAL BUFFET

GRAND

WE HANDLE IT, SO YOU DON'T HAVE TO!

TAPAS BUFFET

TAPAS BUFFET 1:

Salad Bar
Creams
White garlic soup (almond soup)
Mazarrón tomato bisque
Composed salad
Mozzarella and arugula salad
Cold dishes
Seafood salad
Selection of Iberian cured meats (ham, chorizo, salchichón)
Potato and pea frittata
Hot dishes
Mini chicken and vegetable paella
Patatas bravas
Cod and prawn tarts
Accompaniments
Sautéed mushrooms.
Sautéed eggplant, cherry tomatoes, and Kalamata olives.
Station - Marineras
Desserts
Santiago cake (almond cake)
Miniature fruit tarts
Chocolate éclairs

TAPAS BUFFET 2:

Salad Bar
Creams
Selection of soups (gazpacho, salmorejo, ajo blanco)
Chef's choice (see option)
Composed salad
Mozzarella and arugula salad
Cold dishes
Seafood salad, assortment of regional cheeses
Mazarrón tomato with tuna
Galician empanada
Hot dishes
Mini pans of arroz a banda
Andalusian-style crystal prawn cones
Patatas bravas
Accompaniments
Grilled vegetables.
Diced sweet potato infused with sage and ham.
Station - Andalusia (fried fish cone)
Desserts
Catalan cream
Sliced fruit
Assortment of ice creams and sorbets

Beverages (Included)
Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages
Coffee and teas

GRAND

WE HANDLE IT, SO YOU DON'T HAVE TO!

BUFFET BBQ 1:

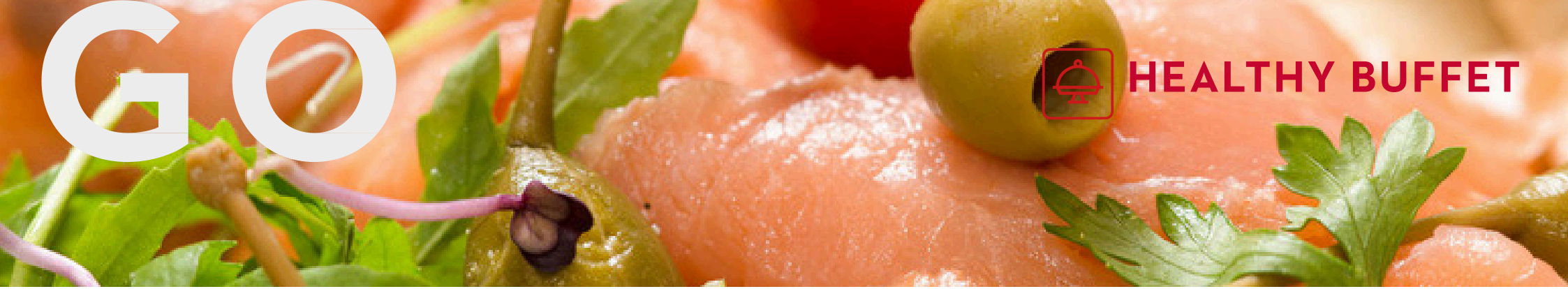
Salad bar
Cream
Mazarrón tomato soup
Composed salad
Caprese salad with buffalo mozzarella
Cold dishes
Beef carpaccio drizzled with truffle oil and accompanied by arugula. Potato tortilla.
Assortment of soup shots (gazpacho, salmorejo, ajo blanco).
Entrees
Spiced salmon accompanied by crisp vegetables. Potatoes served with sour cream.
Assortment of kebabs.
Accompaniments
Padrón peppers, roasted potatoes, sautéed eggplant, cherry tomatoes, and Kalamata olives
Station
Caldero de Cabo de Palos (traditional rice dish from the Mar Menor)
Desserts
Carrot cake with nuts
Apple tart
Sliced fruit
Assortment of ice creams and sorbets

BUFFET BBQ 2:

Salad bar
Cream Zucchini soup
Composed salad
Beef coleslaw
Chilled dishes
Selection of soup shots (gazpacho, salmorejo, ajo blanco)
Beef carpaccio drizzled with truffle oil and accompanied by arugula
Marinated salmon served with herb vinaigrette
Entrees
Sea bass and prawn skewers.
Grilled chicken breast seasoned with Cajun spices.
Chef's selection substituting lamb.
Accompaniments
Jasmine rice, herb-infused baked ratte potatoes, vegetable ratatouille
Station
Murcian Sausage
Desserts
Profiteroles with chocolate sauce
Apple tart
Carrot cake with nuts
Assortment of ice creams and sorbets

Beverages (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages
Coffee and teas



WE HANDLE IT, SO YOU DON'T HAVE TO!

HEALTHY BUFFET 1:

Salad bar
Cream
Zucchini soup
Composed salad
Mozzarella and arugula salad
Cold dishes
Caprese salad with buffalo mozzarella
Marinated salmon accompanied by herb vinaigrette
Vegetable crudités served with hummus.
Hot dishes
Grilled beef tenderloin
Steamed bimi
Brown rice sautéed with turmeric.
Accompaniments
Sautéed mushrooms.
Sautéed eggplant, cherry tomatoes, and Kalamata olives.
Station
Seafood
Desserts
Fruit skewer
Baked apple
Greek yogurt with red berries.

Beverages (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages
Coffee and teas

HEALTHY BUFFET 2:

Salad bar
Cream
zucchini soup
Composed salad
Quinoa salad with corn, carrot, cherry tomato, and tuna
Cold dishes
Beetroot, papaya, carrot, tomato, mango, chia, and celery.
Avocado, mango, and shrimp salad.
Mango, chia, and celery.
Hot dishes
Roasted sweet potatoes seasoned with Cajun spices,
Sautéed turkey accompanied by peppers
Cod served with Padrón peppers
Accompaniments
Sautéed mushrooms
Green beans accompanied by ham
Station - Doughnuts accompanied by Russian salad and anchovies
Desserts
Greek yogurt with red berries
Panna cotta
Baked apple

GRAND

BUFFET

OPTIONS	PAX MIN	TIME	SALAD STATION	CREAM	COMPOSED SALADS	STATIONS	COLD PLATTER	HOT DISH	ACCOMPANIMENTS	DESSERTS
REGIONAL BUFFET	30 PAX	75 MIN	1	1	1	1	2	2	1	3
TAPAS BUFFET	30 PAX	75 MIN	1	2	1	1	3	3	2	3
BBQ BUFFET	30 PAX	75 MIN	1	1	1	1	3	3	3	4
NUTRITIOUS BUFFET	30 PAX	75 MIN	1	1	1	1	3	3	2	3

The final guest count must be confirmed 10 days prior to the service.

Elevate your wine cellar with our curated selection of wines.

If you have any food allergies, please notify our sales team. We will supply you with a product guide customized to your requirements.

The buffet service is now seated.

The service may be extended for a maximum duration of 75 to 95 minutes for an additional fee per person.

A surcharge of will be imposed on all groups that fail to meet the minimum participant requirement.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

GO

WELCOME DRINK

Sustainability is central to our service, supported by a team dedicated to minimizing waste, optimizing resources, and implementing environmentally friendly practices, thereby guaranteeing a responsible and mindful dining experience for each guest.

GRAND

WELCOME DRINK

SNACKS

- Vegetable crisps,
- Curried cashew nuts
- Olives from Campo de Cartagena
- Fried Marcona almonds from Jumilla

BEVERAGES (Included)

Clamor D.O. Coaster of the Segre
Petit Mas Oliu
Water, beer, and soft drinks
Cava

GRAND

WELCOME DRINK

HOT APPETIZERS

- Mini Iberian ham croquettes
- Cod and prawn tartlet
- Black pudding bombs with pine nuts
- Prawn curry gyozas
- Vegan sliders

COLD APPETIZERS

- Marinated tuna accompanied by kimchi mayonnaise wakame seaweed, and soy pearls
- Tuna tataki garnished with sesame seeds and soy mayonnaise.
- Bloody Mary with cockles.
- Fish ceviche macaron.
- Mini brioche with hummus, vegetables, and tofu.

WE DO IT, SO YOU DON'T HAVE TO!

SIGNATURE DRIK 1:

Snacks

Vegetable chips

Olives from the Cartagena region

SIGNATURE DRINK 2:

Snacks

Vegetable chips

Olives from the Cartagena region

SIGNATURE DRINK 3:

Snacks

Olives from the Cartagena region

Roasted Marcona almonds from Jumilla

DRINKS (Included)

Clamor D.O. Costers del Segre

Petit Mas Oliu

Agua, cerveza y refrescos

Cava

WE DO IT, SO YOU DON'T HAVE TO!

HOUSE DRINK 1:

Snacks
Vegetable chips
Curry cashews
Olives from the Campo de Cartagena region
Cold appetizers
Marinated tuna with kimchi mayonnaise, wakame seaweed, and soy pearls
Hot appetizers
Mini Iberian ham croquettes

HOUSE DRINK 2:

Snacks
Fried Marcona almonds from Jumilla
Curry cashews
Olives from the Campo de Cartagena region
Cold appetizers
Mini hummus brioche with vegetables and tofu
Hot appetizers
Cod and shrimp tartlet

HOUSE DRINK 3:

Snacks
Vegetable chips
Fried Marcona almonds from Jumilla
Olives from the Campo de Cartagena region
Cold appetizers
Tuna tataki with sesame seeds and soy mayonnaise
Hot appetizers
Curry shrimp gyozas

DRINKS (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Agua, cerveza y refrescos
Cava

WE DO IT, SO YOU DON´T HAVE TO!

GRAND DRINK 1:

Snacks
Vegetable chips
Curry cashews
Olives from the Campo de Cartagena region
Cold appetizers
Tuna tataki with sesame seeds and soy mayonnaise
Mini hummus brioche with vegetables and tofu
Hot appetizers
Mini Iberian ham croquettes
Blood sausage bomb with pine nuts

GRAND DRINK 2:

Snacks
Vegetable chips
Fried Marcona almonds from Jumilla
Olives from the Campo de Cartagena region
Cold appetizers
Bloody Mary with cockles
Marinated tuna with kimchi mayonnaise, wakame seaweed, and soy pearls
Hot appetizers
Cod and shrimp tartlet
Curry shrimp gyozas

GRAND DRINK 3:

Snacks
Fried Marcona almonds from Jumilla
Curry-flavored cashews
Olives from the Campo de Cartagena region
Cold appetizers
Fish ceviche macaroni
Mini hummus brioche with vegetables and tofu
Hot appetizers
Mini vegan burgers
Mini Iberian ham croquettes

DRINKS (Incluided)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Agua, cerveza y refrescos
Cava

GRAND DRINK

WELCOME DRINK

OPTIONS	PAX MIN	TIME	SNACK	COLD APPETIZERS	HOT APPETIZERS
DRINKS	25	30 MIN	0	0	0
SIGNATURE BEVERAGE	25	30 MIN	2	0	0
RESIDENTIAL BEVERAGE	25	30 MIN	3	1	1
GRAND BEVERAGE	25	30 MIN	3	2	2

The welcome drink does not substitute for the cocktail service. All welcome drink selections are served in a standing format and can be complemented with the Executive Menu or the Gala service.

Elevate your wine cellar with our curated selection of wines.

If you have any food allergies, kindly notify our sales team.

We will furnish you with a product guide customized to your requirements.

The final guest count must be confirmed 10 days prior to the service.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

GO
COCKTAIL
We craft our dishes with sustainability at the forefront, choosing seasonal and responsibly sourced ingredients to ensure freshness and quality, while minimizing food waste and environmental impact for a more mindful culinary experience.
GRAND

COCKTAIL

SNACKS

- Vegetable crisps
- Curried cashew nuts
- Olives from Campo de Cartagena
- Fried Marcona almonds from Jumilla

GRAND

GO

COLD APPETIZERS

- Marinated tuna accompanied by kimchi mayonnaise wakame seaweed, and soy pearls.
- Smoked salmon tartare garnished with lumpfish roe and yuzu.
- Scallop tiradito enhanced with fish roe and olive oil.
- Aged beef tataki served with soy mayonnaise.
- Watermelon and basil gazpacho.
- Bloody Mary with cockles.
- Mango and crab gazpacho.
- Beef ham macaroni paired with caramelized onion jam.
- Fish ceviche macaroni.
- Smoked salmon macaroni with cream cheese and chives.
- Mini duck brioche filled with smoked sardine and tomato compote.
- Mini hummus brioche with diced vegetables and tofu.

COCKTAIL

HOT APPETIZERS

- Mini Iberian ham croquettes
- Mini porcini mushroom croquettes
- Mini oxtail croquettes
- Cod and prawn tartlet
- Bacon and cheese tartlet
- Fried black pudding with pine nuts
- Fried cod brandade
- Pheasant caramel
- Vegetable gyozas
- Curried prawn gyozas
- Oxtail gyozas with hoisin sauce
- Vegan mini burgers
- Beef mini burgers

SKEWERS

- Chicken satay accompanied by peanut sauce
- Iberian pork served with hoisin sauce
- Beef tenderloin enhanced with teriyaki sauce
- Tempura prawns coated in panko
- Miniature fruit skewers.

GRAND

COCKTAIL STATIONS

Migas (a local specialty of fried breadcrumbs with garlic and chorizo)
Murcian sausage
Andalusian fried fish cone
Marineras
Doughnuts filled with Russian salad and anchovies
Cabo de Palos stew Traditional rice from the Mar Menor
Vegan option (supplement per person)
Hummus, rice noodles, and plant-based prawns, miniature salad cups, and vegetable rice.
Indo-Asian (surcharge per person)
Spring rolls Vietnamese spring rolls, lamb and cardamom kebabs, Garam Masala, mango chutney, sweet and sour sauce, papadum, and prawn crackers
Mexican cuisine (supplement per person)
Guacamole accompanied by tortilla chips, nopales salad, chicken fajitas, Vera Cruz sea bream, potato skins, and apple enchilada.
Regional, national, and international cheeses (surcharge per person)
Healthy (supplement per person)
Detoxification juice, crimson berries, and superfoods
Galician-style octopus (surcharge per person)
Iberian ham (minimum of 100 guests - additional charge)
Premium Iberian ham (minimum of 100 guests - additional charge)
Seafood (market price per unit)
Sirloin steak station accompanied by three sauces (supplement per person)
Wellington station is immediately inaccessible (surcharge per person).
Roast leg of lamb station (surcharge per person)
International beers (per person)
Local wines D.O. Region of Murcia (per person)
Cocktail - refer to cocktail selections (per person)

GO

DESSERTS

- Fruit tarts
- Mini lemon
- Selection of macarons
- Chocolate profiteroles
- Cream cheese cone with red pepper jam
- Mini Lotus tart
- Mini brownie
- Mini Russian cake

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages

WE HANDLE IT, SO YOU DON'T HAVE TO!

COCKTAIL 1:

Snack - Vegetable Crisps
Cold Appetizers
Watermelon and basil gazpacho
Beef ham macaron accompanied by caramelized onion marmalade
Smoked salmon tartare garnished with lumpfish roe and yuzu.
Warm Appetizers
Mini porcini mushroom croquettes
Curry prawn gyozas
Miniature beef sliders
Station - Murcian Charcuterie
Skewer - Tempura Prawns with Panko
Dessert - Profiteroles with Chocolate Sauce

COCKTAIL 2:

Snack - Curried Cashews
Cold Appetizers
Scallop tiradito accompanied by fish roe and olive oil
Fish ceviche macaron
Mango and crab meat gazpacho.
Warm Appetizers
Mini oxtail croquettes, bacon and cheese tartlet
Vegetable gyozas.
Station - Marineras
Skewer - Chicken Satay accompanied by Peanut Sauce
Dessert - Mini Lotus Tart

COCKTAIL 3:

Snack - Olives from the Campo de Cartagena
Cold Appetizers
Aged beef tataki accompanied by soy mayonnaise
Smoked salmon macaroni enriched with cream cheese and chives
Mini duck brioche with smoked sardine and tomato compote
Warm Appetizers
Mini Iberian ham croquettes
Fried cod brandade
Oxtail gyozas with hoisin sauce.
Station - Andalusia
Skewer - Beef tenderloin with teriyaki glaze
Dessert - Mini brownie

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages

COCKTAIL

WE HANDLE IT, SO YOU DON'T HAVE TO!

COCKTAIL PREMIUM 1:

Snack - Olives from the Campo de Cartagena

Cold Appetizers

Aged beef tataki accompanied by soy mayonnaise

Smoked salmon macaroni with cream cheese and chives

Mini duck brioche topped with smoked sardine and tomato compote

Bloody Mary garnished with cockles

Warm Appetizers

Mini Iberian ham croquettes

Fried cod brandade

Oxtail gyozas with hoisin sauce

Caramelized pheasant

Stations

Andalusian

Doughnuts accompanied by Russian salad and anchovies

Skewers

Beef tenderloin accompanied by teriyaki sauce.

Tempura prawns coated in panko.

Dessert

Assortment of macarons

Fruit tarts

COCKTAIL PREMIUM 2:

Snack - Curried Cashews

Cold Appetizers

Scallop tiradito accompanied by fish roe and olive oil

Fish ceviche macaron

Mango and crab gazpacho

Mini duck brioche with smoked sardine and tomato compote

Warm Appetizers

Mini oxtail croquettes

Bacon and cheese tartlet

Vegetable gyozas

Cod and prawn tartlet.

Stations

Murcian sausage

Marineras

Skewers

Chicken satay accompanied by peanut sauce.

Beef tenderloin served with teriyaki sauce.

Dessert

Mini Lemon

Mini Lotus Tart

COCKTAIL PREMIUM 3:

Snack - Vegetable Crisps

Cold Appetizers

Watermelon and basil gazpacho

Beef ham macaron with caramelized onion marmalade

Smoked salmon tartare with lumpfish roe and yuzu

Aged beef tataki with soy mayonnaise

Warm Appetizers

Mini porcini mushroom croquettes, curried prawn gyozas

Miniature beef sliders

Fried salt cod brandade.

Stations

Murcian sausage

Caldero de Cabo de Palos – a traditional rice dish from the Mar Menor

Skewers

Tempura prawns coated in panko breadcrumbs.

Chicken satay accompanied by peanut sauce.

Dessert

Cream cheese cone with roasted red pepper jam

Miniature brownie

BEVERAGES (Included)

Clamor D.O. Costers del Segre

Petit Mas Oliu

Water, beer, and soft beverages

GRAND

COCKTAIL

WE HANDLE IT, SO YOU DON'T HAVE TO!

COCKTAIL EXCLUSIVE 1:

Snack - Vegetable Chips

Cold Appetizers

Watermelon and basil gazpacho
Beef ham macaron with caramelized onion marmalade
Smoked salmon tartare with lumpfish roe and yuzu
Aged beef tataki with soy mayonnaise
Mini duck brioche with smoked sardine and tomato compote

Warm Appetizers

Mini porcini mushroom croquettes,
Curried prawn gyozas
Miniature beef sliders
Fried cod brandade
Miniature beef sliders

Stations

Murcian sausage,
Caldero de Cabo de Palos – a traditional rice dish from the Mar Menor
Marineras

Skewers

Tempura prawns coated in panko breadcrumbs.
Chicken satay accompanied by peanut sauce.

Dessert

Mini Russian cake,
Mini brownie,
Chocolate profiteroles

COCKTAIL EXCLUSIVE 2:

Snack - Curried Cashews

Cold Appetizers

Scallop tiradito accompanied by fish roe and olive oil
Fish ceviche macaron
Mango and crab meat gazpacho
Mini duck brioche with smoked sardine and tomato compote
Smoked salmon tartare with lumpfish roe and yuzu

Warm Appetizers

Mini oxtail croquettes
Bacon and cheese tartlet
Vegetable gyozas, cod and prawn tartlet
Fried black pudding with pine nuts.

Stations

Marineras,
Murcian sausage
Cabo de Palos rice dish – a traditional rice dish from the Mar Menor.

Skewers

Chicken satay accompanied by peanut sauce.
Beef tenderloin served with teriyaki sauce.

Dessert

Mini Lotus Tart
Fruit tarts
Mini Russian pastries

COCKTAIL EXCLUSIVE 3:

Snack - Olives from the Campo de Cartagena

Cold Appetizers

Aged beef tataki accompanied by soy mayonnaise
Smoked salmon macaroni enriched with cream cheese and chives
Mini duck brioche with smoked sardine and tomato compote
Bloody Mary garnished with cockles Scallop tiradito enhanced with fish roe and olive oil

Warm Appetizers

Mini Iberian ham croquettes
Fried cod brandade
Oxtail gyozas with hoisin sauce
Caramelized pheasant Mini beef sliders

Stations

Andalusia
Doughnuts accompanied by Russian salad and anchovies
Caldero de Cabo de Palos – a traditional rice dish from the Mar Menor.

Skewers

Beef tenderloin accompanied by teriyaki sauce.
Tempura prawns coated in panko.

Dessert

Fruit tarts
Miniature brownies
Assortment of macarons

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and soft beverages

COCKTAIL

OPTIONS	PAX MIN	TIME	SNACKS	CHILLED APPETIZERS	HOT APPETIZERS	STATIONS	SKEWERS	DESSERTS
COCKTAIL	40 PAX	45 MIN	1	3	3	1	1	1
PREMIUM COCKTAIL	40 PAX	60 MIN	1	4	4	2	2	2
EXCLUSIVE COCKTAIL	40 PAX	60 MIN	1	5	5	3	2	3

If you have any food allergies, kindly notify our sales team.

We will furnish you with a product guide customized to your requirements.

The final guest count must be confirmed 10 days prior to the service.

Elevate your wine cellar with our curated selection of wines.

Cocktails 2 and 3 may serve as substitutes for lunch or dinner.

The service may be extended for an additional 90 minutes for a fee per person.

A surcharge will be imposed on all groups that fail to meet the minimum participant requirement.

We would be delighted to create a tailored proposal for you. Please contact our team at

sales.lamangaclubresort.grand@hyatt.com

GO

EXECUTIVE MENU

We craft our dishes with sustainability as a priority, choosing seasonal and responsibly sourced ingredients to ensure freshness and quality, while minimizing food waste and environmental impact for a more mindful culinary experience.

GRAND

GO

STARTERS

- Pumpkin cream accompanied by sautéed sultanas and pumpkin seeds
- Apple and marinated tofu salad with balsamic vinaigrette, honey, and pumpkin seeds.
- Creamy porcini mushroom soup with sautéed mushrooms
- Cauliflower purée with pickled tomatoes
- Timbale of rice and garden vegetables accompanied by romesco sauce

Sprout salad with smoked salmon, complemented by a lime, cilantro, and orange vinaigrette.

Duck foie gras brioche accompanied by smoked sardine and tomato jam

Salmon tartare accompanied by mango, avocado, lime, and a soy vinaigrette.

Semi-salted tuna carpaccio served on grated tomato with wholemeal toast (supplement per person)

Sea bass and prawn ceviche accompanied by tiger's milk and crispy corn (supplement per person)

Grilled octopus accompanied by La Vera paprika purée and a vinaigrette of lemon, balsamic vinegar, and olive oil (supplement per person)

EXECUTIVE MENU

GRAND

EXECUTIVE MENU

MAIN COURSES

FISH

Andalusian-style hake served with grilled vegetables and lemon aioli.
Cod accompanied by fried sardine on truffle risotto with saffron sauce (supplement per person).
Salmon paired with sautéed vegetables and teriyaki sauce.
Sea bream fillet accompanied by vegetables and Lyonnaise potatoes.
Wild sea bass fillet on sautéed fennel with saffron sauce (supplement per person).

MEAT

Lamb terrine accompanied by mashed potatoes and gravy.
Chicken breast filled with basil and sun-dried tomatoes, served with truffled mashed potatoes.
Sirloin steak paired with red onion puree, strawberries, and jus (supplement per person).
Breaded Iberian pork chop with garlic sauce and its jus (supplement per person).
Sirloin steak with basil sauce, glazed shallots, assorted mushrooms, and confit potatoes (supplement per person).
Iberian pork shoulder.
Vegetable roll with plant-based meat.

GRAND

GO

DESSERTS

- Vegan chocolate cake
- Coconut panna cotta
- Three-layer chocolate sponge cake with vanilla sauce
- Chocolate fondant accompanied by cinnamon ice cream and sponge crumble
- Carrot and walnut cake with coconut mousse
- White chocolate and mango egg nestled in its nest (supplement per person)
- Mille-feuille with vanilla custard and whipped cream topped with red berries (supplement per person)

Beverages (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and non-alcoholic beverages
Coffee and teas

EXECUTIVE MENU

GRAND

EXECUTIVE MENU

WE HANDLE IT, SO YOU DON'T HAVE TO!

EXECUTIVE MENU 1:

First course
Timbale of rice and garden vegetables accompanied by romesco sauce
Second course
Sea bream fillet accompanied by vegetables and Lyonnaise-style potatoes
Dessert
Vegan chocolate confection

EXECUTIVE MENU 2:

First course
Apple and marinated tofu salad with balsamic vinaigrette, honey, and pumpkin seeds.
Second course
Andalusian-style hake served on a bed of grilled vegetables accompanied by lemon aioli.
Dessert
Three-chocolate cake accompanied by vanilla sauce

EXECUTIVE MENU 3:

First course
Creamy porcini mushroom soup with sautéed mushrooms
Second course
Salmon accompanied by sautéed vegetables and teriyaki sauce
Dessert
Chocolate fondant accompanied by cinnamon ice cream and sponge crumble

Beverages (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and non-alcoholic beverages
Coffee and teas

GRAND

WE HANDLE IT, SO YOU DON'T HAVE TO!

EXECUTIVE MENU 4:

First course
Cauliflower purée with pickled tomatoes
Second course
Chicken breast filled with basil and sun-dried tomatoes, accompanied by truffled mashed potatoes.
Dessert
Carrot and walnut cake accompanied by coconut mousse

EXECUTIVE MENU 5:

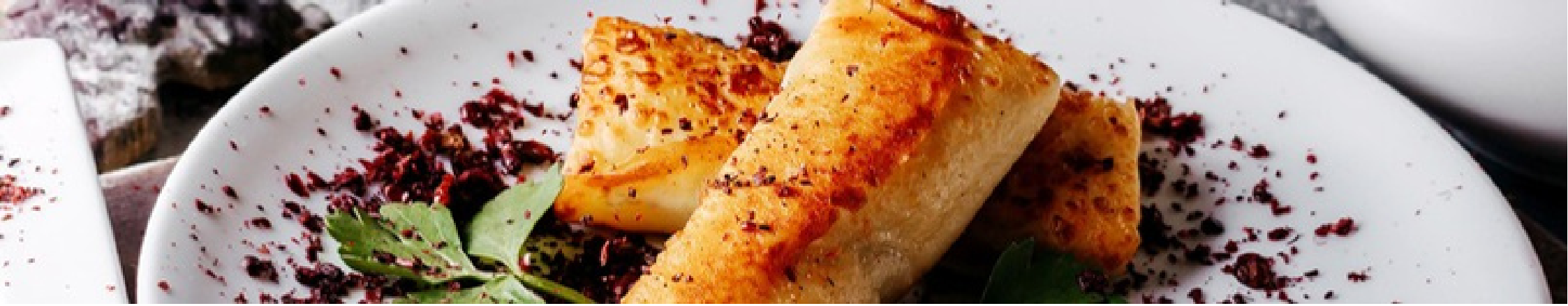
First course
Salmon tartare accompanied by mango, avocado, lime, and a soy vinaigrette.
Second course
Lamb terrine accompanied by mashed potatoes and gravy.
Dessert
Coconut panna cotta

EXECUTIVE MENU 6:

First course
Duck foie gras brioche accompanied by smoked sardine and tomato jam
Second course
Iberian shoulder of pork
Dessert
Carrot and walnut cake accompanied by coconut mousse

Beverages (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Water, beer, and non-alcoholic beverages
Coffee and teas



EXECUTIVE MENU

OPTIONS	PAX MIN	TIME	STARTERS	MAIN COURSES	DESSERTS
EXECUTIVE MENU	12	75 MIN	1	1	1

An assortment of breads, along with butter or margarine, is included.

If you have any food allergies, kindly notify our sales team. We will furnish you with a product guide customized to your requirements.

It may be served during lunch or dinner.

Elevate your menu with a welcome drink service and/or enrich your wine cellar with our curated selection of wines.

The final guest count must be confirmed 10 days prior to the service.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

GO

GALA SERVICE

Sustainability is evident in our dining experience, from dishes crafted with locally sourced seasonal ingredients to reusable tablecloths, encompassing waste reduction and environmental respect in every aspect.

GRAND

GO

STARTERS

- Lobster bisque accompanied by choux pastry, chives, prawns, and whipped cream.

Porcini cappuccino

- Sprout salad with smoked salmon, complemented by a lime, cilantro, and orange vinaigrette.
- Grilled octopus accompanied by paprika purée from La Vera, lemon vinaigrette, balsamic vinegar, and olive oil.

Duck foie gras brioche accompanied by smoked sardine and tomato jam

Salmon tartare accompanied by mango, avocado, lime, and a soy vinaigrette.

GRAND

GALA SERVICE

GO

MAIN COURSES

MEAT

Slow-cooked beef ingot accompanied by potatoes, garlic cloves infused with thyme, and beans sautéed with Iberian bacon.

Lamb terrine accompanied by confit potatoes and vegetables.

Grilled beef sirloin accompanied by vanilla potatoes, shallots, and a mixed mushroom sauce (supplement per person)

100% plant-based meat roll served on a bed of sautéed vegetables and sweet potato purée.

Chicken breast filled with basil and sun-dried tomatoes accompanied by truffled purée.

FISH

Hake accompanied by pea fricassee and Iberian bacon

Wild sea bass fillet accompanied by fennel sauce and saffron-infused potatoes.

Salmon accompanied by leek sauce and Iberian ham, infused with a touch of sherry.

GO

SORBET

- Yuzu
- Mandarin Kalamansi
- Mojito

DESSERTS

- Mille-feuille with vanilla pastry cream and red berry whipped cream
- Chocolate fondant accompanied by vanilla Ice cream
- Mille-feuille with a crunchy chocolate layer
- Coconut mousse finger paired with Pineapple compote and mango glaze
- chocolate opera with passion fruit.

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

WE HANDLE IT, SO YOU DON'T HAVE TO!

GALA SERVICE 1:

Appetizer
Lobster bisque accompanied by choux pastry, chives, prawns, and whipped cream.
Second course
Lamb terrine accompanied by confit potatoes and vegetables.
Frozen dessert
Yuzu
Dessert
Mille-feuille with vanilla pastry cream and whipped cream infused with red fruits

GALA SERVICE 2:

Appetizer
Porcini cappuccino
Second course
Slow-cooked beef ingot accompanied by potatoes, garlic cloves infused with thyme, and beans sautéed in Iberian bacon.
Sorbet
Mandarin Kalamansi
Dessert
Chocolate fondant accompanied by vanilla ice cream

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

WE HANDLE IT, SO YOU DON'T HAVE TO!

GALA SERVICE 3:

Appetizer
Duck foie gras brioche accompanied by smoked sardine and tomato jam
Second course
Hake accompanied by pea fricassee and Iberian bacon
Sorbet
Mojito
Dessert
Mille-feuille with crisp chocolate

GALA SERVICE 4:

Appetizer
Grilled octopus accompanied by paprika purée from La Vera, lemon vinaigrette, balsamic vinegar, and olive oil.
Second course
Wild sea bass fillet accompanied by fennel sauce and saffron-infused potatoes.
Sorbet
Yuzu
Dessert
Coconut mousse finger accompanied by pineapple compote and mango glaze

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

GALA SERVICE

WE HANDLE IT, SO YOU DON'T HAVE TO!

PREMIUM GALA SERVICE 1:

Starter - Sprout salad with smoked salmon, accompanied by a lime, cilantro, and orange vinaigrette.

First course

Wild sea bass fillet accompanied by fennel sauce and saffron-infused potatoes.

Sorbet

Mandarin Kalamansi

Second course

Lamb terrine accompanied by confit potatoes and vegetables.
Slow-cooked beef cheeks served with potatoes, garlic cloves infused with thyme, and sautéed beans with Iberian bacon.

Dessert

Coconut mousse finger accompanied by pineapple compote and mango glaze

PREMIUM GALA SERVICE 2:

Starter - Duck foie gras brioche accompanied by smoked sardine and tomato jam

First course

Hake accompanied by pea fricassee and Iberian bacon

Sorbet

Mojito

Second course

Slow-cooked beef cheeks accompanied by potatoes, garlic, thyme
Sautéed beans with Iberian bacon.

Dessert

Chocolate opera

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

GRAND

GALA SERVICE

WE HANDLE IT, SO YOU DON'T HAVE TO!

PREMIUM GALA SERVICE 3

Starter - Grilled octopus accompanied by paprika purée, lemon vinaigrette, balsamic vinegar, and olive oil.

First course

Salmon accompanied by leek sauce and Iberian ham, infused with a touch of sherry.

Sorbet

Yuzu

Second course

100% plant-based meat roll served on a bed of sautéed vegetables and sweet potato purée.

Dessert

Chocolate fondant accompanied by vanilla ice cream

PREMIUM GALA SERVICE 4

Starter - Salmon tartare accompanied by mango, avocado, lime, and a soy vinaigrette.

First course.

Wild sea bass fillet accompanied by fennel sauce and saffron-infused potatoes.

Sorbet

Mandarin Kalamansi

Second course

Lamb terrine accompanied by confit potatoes and vegetables.

Dessert

Mille-feuille with vanilla pastry cream and whipped cream infused with red fruits

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

GRAND

GALA SERVICE

WE HANDLE IT, SO YOU DON'T HAVE TO!

HEALTHY GALA SERVICE 1:

Starter - Sprout salad with smoked salmon, accompanied by a lime, cilantro, and orange vinaigrette.

First course

Salmon accompanied by leek sauce and Iberian ham, infused with a touch of sherry.

Sorbet

Yuzu

Second course

100% plant-based meat roll served on a bed of sautéed vegetables and sweet potato purée.

Dessert

Passionfruit sunlight

HEALTHY GALA SERVICE 2:

Starter - Salmon tartare accompanied by mango, avocado, lime, and a soy vinaigrette.

First course.

Wild sea bass fillet accompanied by fennel sauce and saffron-infused potatoes.

Sorbet

Mandarin Kalamansi

Second course

Chicken breast filled with basil and sun-dried tomatoes accompanied by truffled purée.

Dessert

Coconut mousse finger accompanied by pineapple compote and mango glaze

BEVERAGES (Included)

Clamor D.O. Costers del Segre
Petit Mas Oliu
Codorniu Clásico D.O. Cava
Water, beer, and soft beverages
Coffee and teas

GALA SERVICE

INFORMATION	PAX.MIN	STARTERS	SORBET	MAIN COURSES	DESSERTS	INFORMATION
GALA SERVICE	25	1	1	1	1	
PREMIUM GALA SERVICE	25	1	1	2	1	Meat and fish options included.
HEALTHY GALA SERVICE	25	1	1	1	1	

A variety of breads, along with butter or margarine, is provided.

If you have any food allergies, kindly notify our sales team.

We will provide you with a tailored product guide based on your requirements.

Elevate your menu by incorporating a welcome drink service.

Elevate your wine cellar with our curated selection of wines.

The final guest count must be confirmed 10 days prior to the service.

The Gala Menu is available for both lunch and dinner.

We would be delighted to create a tailored proposal for you. Please contact our team at sales.lamangaclubresort.grand@hyatt.com

Our cocktails narrate a sustainable story, crafted with seasonal fruits, organic liqueurs, and homemade infusions, minimizing waste and honoring locally sourced ingredients in every sip.

DRINKS

REGIONAL OPTION

Castaño Macabeo D.O. Yecla Juan
Gil Silver Label D.O. Jumilla
Water, beer, soft beverages
Coffee and teas

SPANISH OPTION

Marquis de Riscal D.O. Rioja
Ars Collecta Grand Rosé
Water beer, soft drinks
Coffee and infusions

SOMMELIER'S SELECTION ELEVATE YOUR WINE SELECTION

WHITE WINE
That is a D.O. Catalonia (supplement per person)
La Vicalanda D.O. Rioja (supplement per person)
Mar de Frades (supplement per person)

RED WINE
Vizcarra Senda del Oro (supplement per person)
Sierra Cantabrica Crianza (supplement per person)
La Vicalanda Reserve D.O. Rioja (supplement per person)
Mas Oliu (supplement per person)

CAVA / CHAMPAGNE
Cava Aire Rosé Brut Nature (supplement per person)
Ars Collecta Grand Rosé (supplement per person)
Mirgin Laietà Rosé Gran Reserva Brut Nature (supplement per person)
Möet & Chandon D.O. Cava Louise Roederer Collection (supplement per person)
Bollinger R.D. (supplement per person)

Laurent-Perrier Champagne (surcharge per person)
Mumm Grand Cordon Champagne (surcharge per person)
Möet & Chandon Rosé Imperial Champagne (surcharge per person)

If you are looking for a specific wine, please ask for our full wine list.

GO

OPEN BAR

Our open bar has been crafted with sustainability as a priority, with beverages made from fresh, locally sourced ingredients and organic spirits. Each cocktail represents a harmonious blend of flavor and responsibility, minimizing waste while enriching the drinking experience.

GRAND

STANDARD PACKAGE

Vodka - Absolut
Gin - Beefeater Dry
Gin - Bombay, Whiskey - J&B
Whisky - White Label
Rum - Barcelo
Rum - Brugal

ROYAL PACKAGE

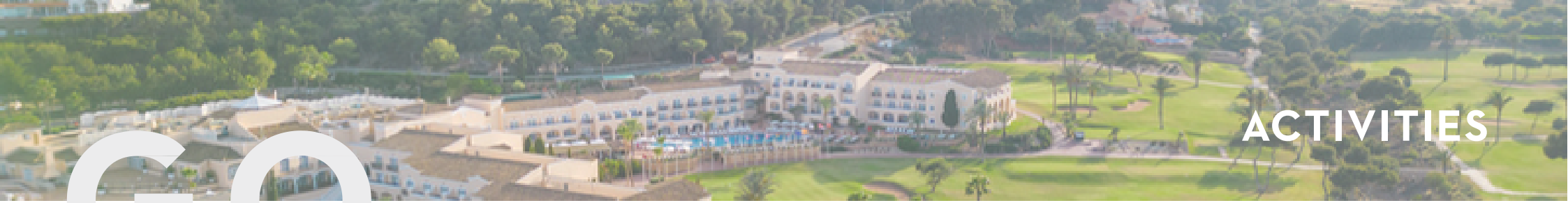
All beverages included in the standard package, in addition to:
Vodka - Grey Goose, Dry Gin - Bombay Sapphire
Gin - Martin Miller
Whisky - Johnnie Walker Black Label
Whisky - Cardhu, Rum - Brugal Extraviejo
Rum - Havana 7

MIXOLOGY SET

Aperol Spritz
Aperol, Prosecco, soda
Moscow Mule
Grey Goose, lime, and ginger beer
Pornstar Martini
Grey Goose, Passoa, passion fruit, lime, Prosecco

OPEN BAR

OPTIONS	PAX MIN	INFORMATION
STANDARD	50	Please consult our sales team regarding pricing for four or more hours of open bar.
PREMIUM	50	Please consult our sales team regarding pricing for four or more hours of open bar.
MIXOLOGY STATION	50	Explore our à la carte cocktail menu.



ACTIVITIES

GO

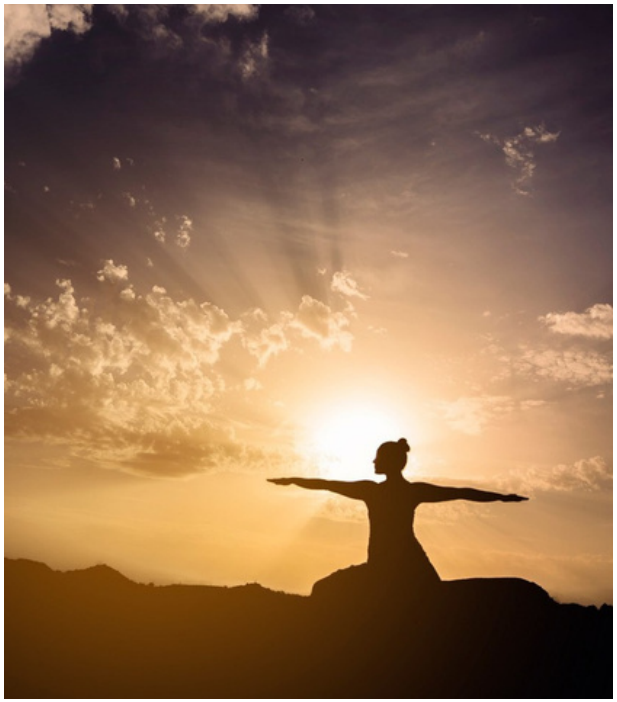
BEGIN THE DAY

Bamboo Cane Session
Duration: 40 minutes
Number of participants: 5 to 50 (in groups of 9 to 20 individuals)

SUNRISE YOGA (AERIAL OPTION OFFERED)
Duration: 40 minutes
Number of participants: 5 to 100 (in groups of 9 to 20 individuals)
Airfare for 10 to 12 participants (single group)
Airfare: per person

TAI CHI
Duration: 40 minutes
Number of participants: 5 to 100 (in groups of 9 to 20 individuals)

QIGONG
Duration: 40 minutes
Number of participants: 5 to 100 (in groups of 9 to 20 individuals)



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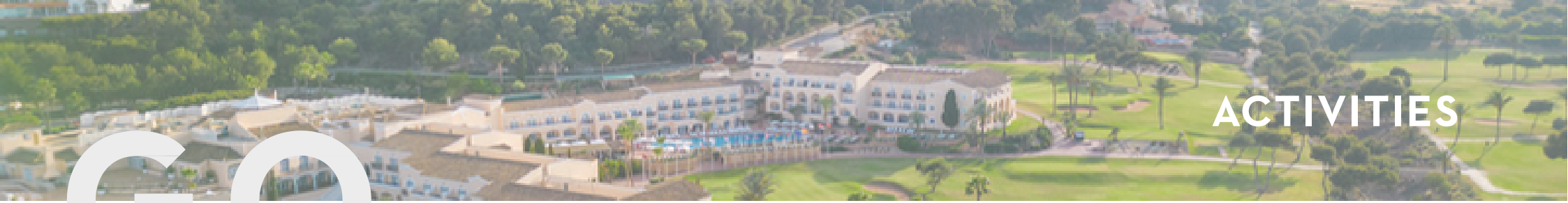


ACTIVITIES

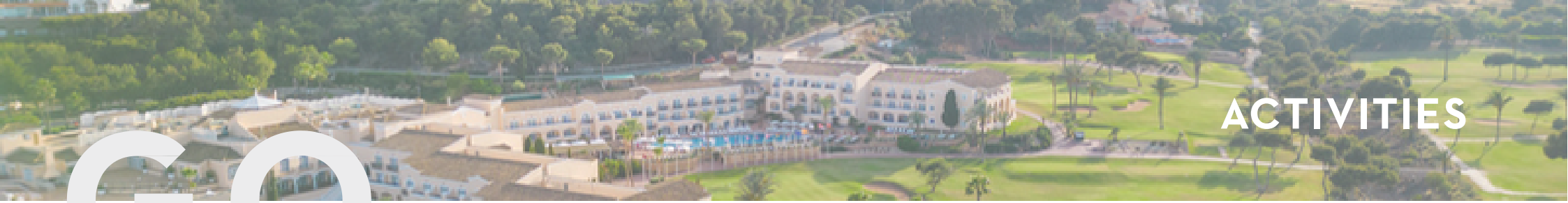
GO

GOLF

TENNIS

PADEL

GRAND



ACTIVITIES

GO

BEFORE THE CONFERENCE

BODY ACTIVATION (PRIOR TO THE MEETING OR DURING THE BREAK)
Duration: 10 minutes
Number of participants: 5 to 150
Cost: per individual

PRE-MEETING STRETCHES
Duration: 10 minutes
Number of participants: 5 to 150
Cost: per individual

BREAKS DURING MEETINGS
DISCONNECT TO RECONNECT

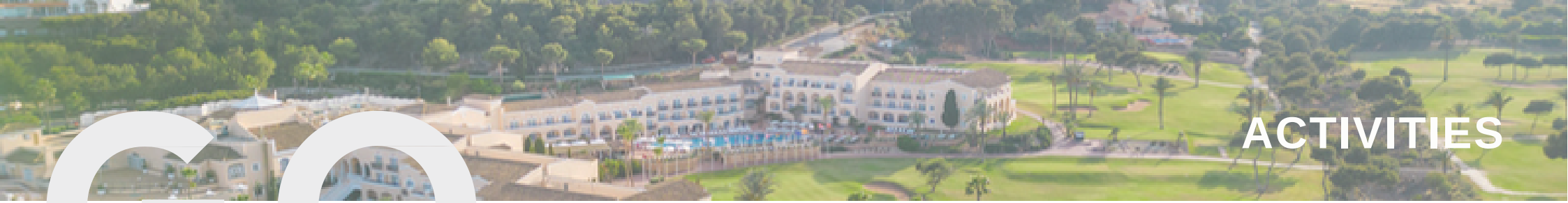
GO FOR A WALK: COMPLIMENTARY
Duration: 3 minutes per individual.
Number of participants: 5 to 15 per session. Price: per individual.

AROMATHERAPY - HEAD ACUPRESSURE SILENT MEETING INTERMISSION
Duration: 3 minutes per individual.
Number of participants: 5 to 15 per session. Price: per individual.

AUDIO THERAPY
Duration: 10 minutes
Number of participants: 5 to 150
Cost: per individual

YOGA SEAT
Duration: 15 minutes
Number of participants: 5 to 150
Cost: per individual

GRAND



ACTIVITIES

GO

CONCLUSION OF MEETING

5-MINUTE MEDITATION INTERVAL: COMPLIMENTARY

Duration: 5 minutes
Number of participants: 5 to 15
Cost: per individual

IN THE AFTERNOON

TEAM BUILDING ACTIVITIES

PAELLA COMPETITION

Duration: 150 minutes
Number of participants: 10 to 40
Price: per person

WAITER FOR A DAY

Duration: 90 minutes
Number of participants: 10 to 40
Cost: per individual

TAPAS (OR SPANISH OMELETTE) CONTEST

Duration: 90 minutes
Number of participants: 10 to 30
Cost: per individual

CONSCIOUS DESSERT ENTHUSIASTS

Duration: 45 minutes
Number of participants: 10 to 20
Cost: per individual

BOAT TOUR - UNDERWATER WINE ANALYSIS

Duration: 90 minutes
Number of participants: 20 to 60
Cost: per individual

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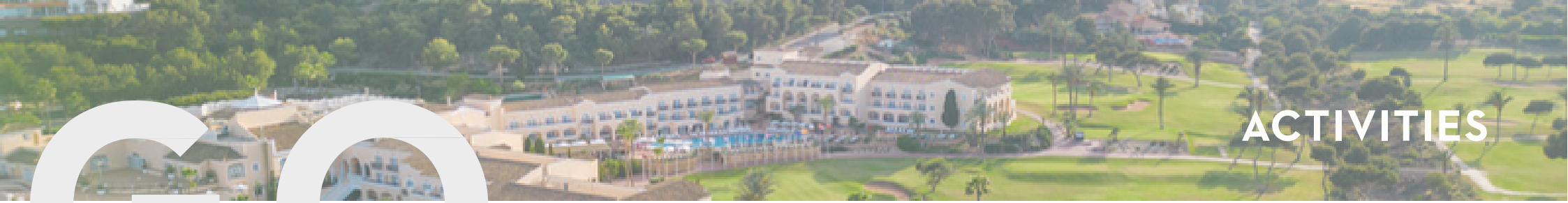


ACTIVITIES

GO

TO ACHIEVE HARMONY WITH NATURE

PLANT A TREE AND REMOVE YOUR FOOTPRINT

Duration: 45 minutes
Number of participants: 15 to 50
Cost: per individual

STAR TREK ADVENTURES

Duration: 180 minutes
Number of participants: 20 to 60
Price: per individual
Price with music: per person.

ASTRO DELUXE TIME

MEMORABLE MOMENTS

DANCE OF SPAIN

Duration: 30 minutes
Number of participants: 10 to 50 (in groups of a maximum of 20)
Price: per person

RUNNING

Duration: 90 minutes
Number of participants: 10 to 60
Total cost: (dinner not included)

UNDERCOVER SERVER

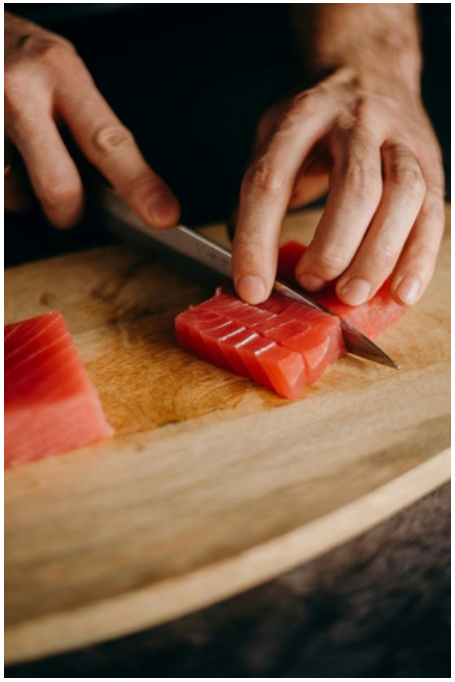
Duration: 120 minutes
Number of Participants: 10 to 150
Price: per actor

THE MOST AMUSING TRIUMPH - FCO

Photography contest: the finest selfies or photographs captured during the stay are showcased on a screen, from which 10 finalists are selected, and attendees cast their votes for the best entry.

IMPROVISATION

Duration: 60 minutes
Number of Participants: 10 to 150



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