

Hen Night in Marrakech

A Journey Through the Flavours of Morocco

Welcoming Cocktail & Chef Canapés



STARTERS– Choose 2

- Moroccan Harira Soup
- Zaalouk–Smoky roasted eggplant and tomato dip.
- Spiced Carrots with honey, cumin and coriander.
- Salad Marocaine–with fresh diced vegetables, olives and a light citrus dressing.
- Pastilla (B'stilla) – Chicken or Seafood–A savoury-sweet pie filled with chicken or seafood.

MAIN COURSE– Choose 1

- Lamb Tagine with Prunes & Almonds
- Chicken M'hammer (oven-roasted)– marinated in Moroccan spices, served with saffron rice
- Vegetable / Lamb / Chicken Couscous Royale–with seasonal vegetables, chickpeas, caramelized onions and raisins.

DESSERTS

Mint Tea & Moroccan Pastries

Traditional mint tea paired with assorted sweet pastries.



Ciao Bella!

Italian Hen Party Feast

Welcoming Cocktail & Chef Canapés

STARTERS – Choose 2

- Burrata Caprese
- Bruschetta Trio–Classic tomato & basil, roasted pepper & ricotta, and olive tapenade on toasted sourdough.
- Beef Carpaccio
- Aubergine Parmigiana Bites
- Melon & Ham

MAIN COURSE – Choose One

- Seafood Tagliatelle– prawns, calamari and mussels with tomato sauce.
- Authentic Italian Braciole –Accompanied by Pasta
- Tuscany Chicken –Accompanied by Pasta
- Classic Beef Lasagna

DESSERT – Choose 1

- Homemade Tiramisu
- Panna Cotta with Berry Coulis
- Cheesecake

Paella, Amigas & Celebrations

Hen Party Spanish Flavours Menu

Welcoming Surprise Cocktail
Chef-Selected Canapés

TAPAS SELECTION

Choose up to 4 tapas [hot or cold]

Cold Tapas [Tapas Frías]

- **Ensaladilla Rusa**
- **Boquerones en Vinagre:** Fresh anchovies marinated in vinegar, garlic & parsley.
- **Queso Manchego con Membrillo:** Aged Manchego cheese paired with sweet quince paste.
- **Salpicón de Marisco:** Fresh seafood salad with peppers, tomato, onion & light vinaigrette.

Hot Tapas [Tapas Calientes]

- **Pollo al Ajillo:** Chicken sautéed in garlic and olive oil.
- **Gambas al Ajillo [Pil Pil]:** Prawns cooked in sizzling garlic & chilli oil.
- **Tortilla Española:** Classic Spanish potato omelette served warm.
- **Seafood Croquetas:** shrimp croquettes with crispy coating.
- **Patatas Bravas:** Crispy potatoes with spicy bravas sauce or garlic aioli.

MAIN COURSE

Choose one paella for the group:

- Traditional Seafood Paella
- Chicken Paella
- Mixed Paella [Chicken & seafood]

DESSERTS [Postres]

Choose 1

- Crema Catalana – Spanish crème brûlée with caramelized sugar
- Brownie with Vanilla Ice Cream
- Lime Tart
- Cheesecake

La Noche Española

Hen Tapas Feast

Welcoming Cocktail & Chef Canapés

Choose up to 6 Tapas [Hot or Cold]
To Share [Platos para Compartir]

COLD TAPAS [Tapas Frías]

- **Jamón Ibérico con Pan con Tomate**
- **Gazpacho Andaluz**
- **Ensaladilla Rusa**
- **Boquerones en Vinagre**
- **Queso Manchego con Membrillo**-Aged Manchego cheese paired with quince paste.
- **Salpicón de Marisco**
- **Serrano Ham and Melon**

HOT TAPAS [Tapas Calientes]

- **Pollo al Ajillo**-Tender chicken sautéed in garlic and olive oil.
- **Gambas al Ajillo** [Pil Pil]-Prawns cooked in garlic and chili oil.
- **Shrimp Skewers**
- **Tortilla Española**-Classic Spanish potato omelette
- **Croquetas** – Ham, Chicken or Prawn
- **Patatas Bravas**-Crispy fried potatoes topped with spicy bravas sauce or garlic aioli.
- **Albóndigas en Salsa de Tomate**-Spanish-style meatballs in a rich tomato sauce.
- **Pimientos de Padrón**-Fried Padrón peppers sprinkled with sea salt.
- **Berenjenas con Miel**-Crispy fried eggplant with honey.
- **Setas al Ajillo**-Sautéed wild mushrooms with garlic and parsley.

DESSERTS

Selection of Mini Desserts



BBQ SOIRÉE-

HEN EDITION

Welcoming Cocktail Drink
Selected Canapés

Starters to share: choose 2

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- Caprese Skewers
 - Jamón Serrano with Melón
 - Spanish Cheese Board with Membrillo (Quince Paste)
 - Tomato Bruschetta
 - Mini Tortilla Española

MEAT OPTIONS - Choose 2

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- Premium Ribeye Steak
 - Iberian Pork Chops
 - Lemon & Herb Marinated Chicken Skewers
 - Spiced Lamb Kebabs
 - Beef Burgers
 - Grilled Fish – Sea Bass / Dorada
 - Prawn Skewers

★ Selection of Different Sauces Included

SIDE DISHES - Choose 3

- Grilled Mediterranean Vegetables
- Roasted Potatoes with Herbs
- Greek Salad
- Traditional Creamy Coleslaw
- Garlic Butter Corn

SWEET ENDINGS - Choose 1

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- Brownie with Vanilla Ice Cream
 - Crema Catalana
 - Seasonal Fresh Fruits Platter
 - Cheesecake



Bottomless Brunch Menu



Egg-cellent Choices

- Scrambled Eggs
- Fried Eggs: cooked to your liking, with runny yolks or cooked through.
- Omelette of your choice
- Spanish tortilla

Meat:

- Crispy Bacon strips
- Jamón Ibérico
- Sausages
- Smoked Salmon

Bread and pastry [all included]

- Assorted bread basket
- Butter croissant
- Homemade Pancakes served with fresh berries and honey

Classic favorites to choose from:

- Jam and butter
- Avocado guacamole
- Classic Hummus
- Cheese Selection
- Golden Hash Browns
- Grilled Tomato Provençal
- Baked beans
- Sauteed mushrooms
- Yogurt and Granola
- Creamy Porridge with fresh fruits, cinnamon and a drizzle of honey.

Beverages:

- Fresh Juices: Orange
- Coffee and Tea: A selection of coffee and tea to suit your taste.

COCKTAILS -CHOOSE 2-3:

- Mimosa
- Bellini
- Aperol Spritz
- Limoncello Spritz
- Narancello Spritz
- Sangría Blanca
- Bloody Mary

MOCKTAIL Options

