

Celebrate your Wedding at The Farm

located at the heart of Marbella's old town.



RECEPTION

welcome drink and appetizers:



soup SHOTS:

- gazpacho
- mushroom soup
- cauliflower and vanilla cream
- ajo blanco
- pumpkin soup
- celery and apple cream
- chicken bouillon

TAPAS

- spanish omelette
- eggplant chips with cane honey
- anchovies in vinegar
- fresh tomato and mozzarella brochette
- smoked salmon crepe
- skagen toast (shrimps and dill)
- blood sausage and apple toast with crispy onion.
- quinoa tabouleh with yogurt sauce
- fresh tomato and tuna toast
- smoked salmon and wasabi roll
- wild fish and avocado tartare
- moroccan style lamb roll
- vegetables or shrimps tempura skewer
- chicken, beef, fish or shrimps brochette



STARTERS to choose 1 per person or 3 to share:

- ~ seasonal gourmet salad
- ~ prawns and garlic warm salad
- ~ guacamole salad with sweet potato chips and homemade corn nachos
- ~ wild fish ceviche with wakame seaweed and asparagus
- ~ smoked salmon and avocado tartare

MAIN COURSE to choose 1:

- ~ wild sea bass with seasonal garniture
- ~ turbot with cheese sauce and quince cubes
- ~ iberian pork best cuts selection with grilled pear and red fruits jam
- ~ grilled beef entrecot with vegetables and potatoes gratin
- ~ toasted lamb in vanilla cream with pineapple in ginger oil
- ~ red wine stewed oxtail

DESSERTS to choose 1:

- ~ pineapple carpaccio with coconut ice-cream
- ~ stuffed strawberries
- ~ homemade lemon cake
- ~ black chocolate mousse
- ~ apple strudel with vanilla ice-cream
- ~ mascarpone cake with wild berries
- ~ seasonal fresh fruit brochette with chocolate

EXTRAS”

iberian ham hand cutter

organic cheeses trolley

paella showcooking

cocktail bar

desserts buffet (variety of homemade cakes, seasonal fruits, ice cream and sorbets instead of the regular dessert choice or after dinner)

churros and hot chocolate

liqueurs bar (whisky cream, brandy and grappa) during dessert





If you wish to leaven up your very special day with live music, flamenco, latino, jazz.. kids entertainment, audio and visual equipment renting,,, or any other special request you can dream of do not hesitate to let us know.

THIS BUDGET INCLUDES:

open bar of house wines, cava, beer, sodas and water during max 6 hours from the arrival of the guests.

reception, lunch or dinner and after dinner

table clothes, rustic style decoration and floral arrangements.



Don't hesitate to contact us for a personalised quote at: hola@thefarm-marbella.com
Felicidades! María y Elio