



H A C I E N D A
L O S N A R A N J O S

MARBELLA

GROUPS & EVENTS

Menus & Catering

———— 2026 · 2027 ————

SET MENUS • TAPAS • SHARING • BEVERAGES



———— FOR GROUPS FROM 25 GUESTS ————

RESTAURANT@HACIENDALOSNARANJOS.COM

WELCOME TO

HACIENDA

Los Naranjos



From intimate corporate dinners to large golf celebrations, Hacienda Los Naranjos offers flexible group dining at Los Naranjos Golf Club, in the heart of Nueva Andalucía. Our group menus are designed for smooth service, generous sharing and relaxed Mediterranean hospitality.

FROM 25 GUESTS

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All prices per person, in euros, 10% VAT included.

Food and beverages are priced separately.





SEATED DINING

GROUP SET MENUS



MENU I

HACIENDA CLASSIC

€50 PER PERSON

TO SHARE

Spanish Tortilla with Chistorra

Ham Croquettes with Aioli

Russian Salad with Crystal Prawns

Mini Roast Beef

MAIN COURSE

Saint Petersburg Beef Stroganoff

jasmine rice, pickles and sour cream

or

Grilled Salmon

creamy dill potatoes and mixed green salad

DESSERT

Choco Brownie

red fruits and vanilla ice cream

MENU II

HACIENDA SIGNATURE

€65 PER PERSON

TO SHARE

Iberian Ham & Manchego Board

Ham Croquettes with Aioli

STARTER

Hacienda Prawn Skagen

avocado, white toast and cherry tomatoes

MAIN COURSE

Wallenbergare

*mashed potatoes, green peas, lingonberry
and creamy sauce*

or

Grilled Seabass

grilled vegetables and garlic butter

DESSERT

Soft Cheesecake

yogurt ice cream and exotic fruit coulis



Served with Cristal bread and virgin olive oil ● *Main-course choices one week in advance*

BEVERAGES NOT INCLUDED ● PACKAGES ON PAGE 7

SEATED DINING

PREMIUM & GALA



MENU III

HACIENDA PREMIUM

€80 PER PERSON

TO SHARE

Iberian Ham & Manchego Board

Mini Roast Beef

STARTER

Salmon Tartare

avocado and mango

MAIN COURSE

Grilled Ribeye Steak

*truffled mashed potatoes, rocket salad
and cherry tomatoes*

or

Grilled Seabass

grilled vegetables and garlic butter

DESSERT

Hacienda Crème Brûlée

vanilla



MENU IV

HACIENDA GALA

€95 PER PERSON

WELCOME TAPAS

Salmon Gravlox on Rye Toast

Hacienda Prawn Skagen on Toast

Ham Croquette

TO SHARE

Iberian Ham & Manchego Board

STARTER

Tuna Sashimi

pink ginger, wasabi and ponzu sauce

MAIN COURSE

Crispy Duck

*pancakes, hoisin sauce, mango chutney
and fresh vegetable sticks*

or

Grilled Seabass

grilled vegetables and garlic butter

DESSERT

Strawberry Panna Cotta

Served with Cristal bread and virgin olive oil • Main-course choices one week in advance • Beverages not included

RECEPTIONS & WELCOME

TAPAS

WELCOME

3 tapas per guest · €15
before a seated meal



RECEPTION

6 tapas per guest · €30
around one hour

EXTENDED 9 tapas per guest · €45 · around 90 minutes

Generous bite-size portions, passed on trays or served on stations. Choose your selection below.

COLD

Salmon Tartare

Tuna Tartare

Hacienda Prawn Skagen
on toast

Salmon Gravlax
rye toast, Hovmästarsås

Smoked Salmon Blini
dill cream

Beef Tartare
crispy capers

Gazpacho Andaluz

Salmorejo Cordobés

Tomato & Mozzarella Skewer

Hummus
crudité sticks

Mini Club Sandwich
chicken and bacon

HOT

Ham Croquette
aioli

Crispy Prawn
teriyaki mayo

Spanish Tortilla with
Chistorra

Chicken Satay Skewer

Spring Roll
sweet chili sauce

Beef Slider
cheddar, truffle mayo

Pulled Pork Mini Burger
pickled onions

Grilled Morcilla
piquillo pepper sauce

Falafel
Greek yogurt sauce

SWEET

Choco Brownie
white chocolate sauce

Mini Cheesecake
exotic fruit coulis

Carrot Cake
cream cheese icing



BEVERAGES NOT INCLUDED • PACKAGES ON PAGE 7



TO THE CENTRE OF THE TABLE

SHARING MENU



€26 PER PERSON

Relaxed and generous — ideal after golf, for prize-givings and informal lunches.



Iberian Ham & Manchego Board
Ham Croquettes with Aioli
Mini Roast Beef

Russian Salad with Crystal Prawns
Spanish Tortilla with Chistorra
Cristal Bread with Virgin Olive Oil

BEVERAGES NOT INCLUDED • PACKAGES ON PAGE 7

MAKE IT AN EVENT

For corporate dinners, awards evenings and celebrations

Stage	Audiovisual & screens	Microphones
Event lighting	DJ	Live entertainment
Decoration	Flowers	Exclusive venue use

PRICE ON REQUEST • QUOTED INDIVIDUALLY



PRICED SEPARATELY

BEVERAGES



WELCOME GLASS · ONE PER GUEST

Hacienda
*house wine, draught beer
or soft drink*

€5

Cava
Codorníu Prima Vides

€6

Champagne
Moët & Chandon

€15

OPEN BAR

1 HOUR

2 HOURS

3 HOURS

Soft Open Bar

house white, red and rosé wine · draught beer · soft drinks · water

€16

€24

€31

Full Open Bar

*Soft Open Bar plus vodka, gin and whisky with mixers
Smirnoff or Absolut · Larios or Beefeater · J&B or Ballantine's*

€28

€40

€50

Not included: premium spirits, champagne, cocktails, shots and energy drinks.

WITH LUNCH OR DINNER

Hacienda Wine Package
*house white, red and rosé · water
up to 1.5 hours*

€18

Premium Wine Package
*selected Spanish D.O. wines · water
up to 1.5 hours*

€26

Champagne Toast
*a glass of Moët & Chandon
for speeches and awards*

€15

Wine selection confirmed according to availability.

OR ON CONSUMPTION

*Beverages may also be charged according to actual consumption from the
Hacienda beverage list.*





GOOD TO KNOW

BOOKING YOUR EVENT



ONE MONTH BEFORE

Final guest numbers confirmed, with a 50% deposit.

ONE WEEK BEFORE

Main-course choices and dietary requirements confirmed.

YOUR EVENT

Balance settled as set out in your event quotation.

CANCELLATION

The deposit is non-refundable for cancellations made less than one week before the event.

MINIMUM 25 GUESTS

One agreed menu for the whole group.

BEVERAGE PACKAGES

Apply to all confirmed guests for the agreed time.

PRICES

Per person, in euros, 10% VAT included.

AVAILABILITY

Champagne and premium products subject to availability.



H A C I E N D A
L O S N A R A N J O S

We look forward to welcoming you

EVENT ENQUIRIES

RESTAURANT@HACIENDALOSNARANJOS.COM

WWW.HACIENDALOSNARANJOS.COM

Los Naranjos Golf Club · Nueva Andalucía · Marbella

