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CHRISTMAS 2023
It's time to celebrate

Time *to* Shine

ELFUERTE
MARBELLA



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It's time to celebrate

SPECIAL CHRISTMAS EVE BUFFET

Because it's a time for sharing and celebrating, we aim to be the finest hosts, ensuring you have an enjoyable evening at El Fuerte Marbella.

A hotel that seamlessly blends luxury, design, warmth, history, and local spirit. An oasis nestled in the heart of Marbella.

On this truly unforgettable night, we want you to savour the exquisite and authentic flavours of our dishes, prepared with the utmost care.

All of this, combined with the best live music, will allow you to immerse yourself in a cosmopolitan and authentic experience with us.

BOXING DAY BRUNCH

The magic lingers the day after Christmas, and that's why we're extending the celebration with an enticing brunch at our iconic and newly renovated

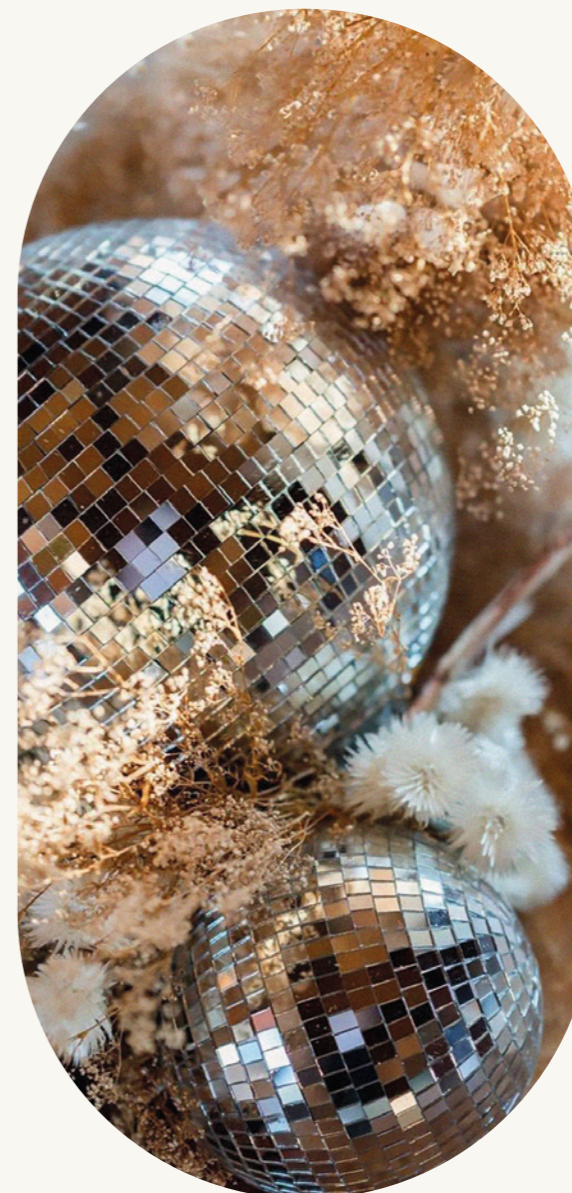
Marbella hotel. We've combined the charms of breakfast, cosy and modern luxury, and the tradition of a Christmas lunch to immerse you in an authentic culinary experience: a selection of dishes with local flair and a touch of style in buffet format.

GALA DINNER

On the most special night of the year, we will celebrate the end of 2023 and eagerly welcome in a new year.

We aspire to be your partners in happiness tonight, and to make that happen, we've crafted a menu full of flavour and elegance, served in a venue with its own radiance.

We'll raise a toast to the moments we've shared at our Levante Bar and enjoy the lucky grapes to the rhythm of live music.



We await you with open arms
and our warmest smiles!

Info and reservations:
+34 952 861 500

guex@elfuertemarbella.com

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CHRISTMAS EVE

Special Buffet Dinner

Sunday, December 24th, 2023

From 7:00 PM to 10:00 PM



FROM OUR REGION

A grand selection of the finest hand-cut Iberian charcuterie and Spanish cheeses, accompanied by our assortment of bread sticks, crackers, mojo sauces, and flavoured oils

THE CHEESE SHOP

An array of international cheeses paired with our selection of bread, oils, preserves, and pickles, crafted by our team.
Brie / Stilton / Tete de Moine / Morbier

THE FISH MARKET

We've carefully chosen the best products from our seas: crayfish, scallops, white and red Mediterranean prawns, lobster, and crab, all accompanied by our homemade sauces.

POP UPS

Carved 5J ham
Cart with Oysters and garnishes

SELECTED SUSHI CORNER

Live preparation of nigiris, sashimi, rolls and makis

RAW BAR

An assortment of smoked delicacies and tatakis
Flounder and lobster pie
Salmon and asparagus terrine
Shrimp cocktail
Monkfish and lobster roll

SALAD BAR

Craft your own seasonally inspired salad with the finest ingredients

FISH AND SEAFOOD OF THE DAY

Sea bass, turbot, monkfish, bluefin tuna, black tiger prawns, and scarlet shrimp

FROM OUR CARVING STATION

Salt-crusted sea bream
Hollandaise sauce & roasted garlic and chilli oil
Beef Wellington, stuffed turkey, la broché beef sirloin
Béarnaise sauce & turkey jus

GOURMET MEATS

Black Angus sirloin
Slow-cooked lamb chops
Wagyu tenderloin
Duck magret
Turkey breast

DESSERTS AND PETIT FOURS

A wide selection of homemade cakes and desserts crafted by our pastry chef:
Apple tatin with vanilla ganache, chocolate orange and toasted corn croquette, yuzu cream, white chocolate and cashew brownie
Crepes Suzette cart, festive confections: nougat, polvorones, marzipan,
Pannetonne & Cantuccini

€ 160 / Adult

€ 80 / Child
(under 12)

10% VAT included.

À la carte drinks not included.

Kindly note that all dinners must be paid in full at the time of booking. Cancellations, with a refund, cannot be entertained within 10 days preceding the event.

BOXING DAY

Brunch-lunch

Tuesday, December 26th, 2023
From 12:00 PM to 2:30 PM

SMOKED DELICACIES STATION & SEAFOOD

An array of smoked, pickled, and cured delights
Cooked prawns and crab legs

TARTAR CORNER

Black Angus sirloin steak
Norwegian salmon accompanied by garnishes, sauces, and toast

GOURMET SALAD BAR

Exquisite seasonal offerings to craft your own salad, complemented with a selection of dressings, vinaigrettes, and flavoured oils

A TASTE OF ITALY

Pastas al gusto:
Pasta your way with our selection of sauces and cheeses - Chitarra, Papardelle, Penne, Ravioli...
Pizza al Taglio. Bianca, Margherita, Pepperoni

THE DELI

An assortment of classic sandwiches and tramezzinis with roast beef, pastrami, smoked salmon
Iberian charcuterie bites, ham, loin, chorizo
Savoury waffles

SHOWCOOKING

Omelettes cooked to taste with selected ingredients
Classic eggs Benedict and Florentine
Fried eggs with wrinkled potatoes and tuna tartar



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CHEF'S CHOICE

Homemade meat pasty
Roast ham
Mac & Cheese

ICE ROLL & FRUITS

Pancakes & fruits
Station of sliced seasonal fruits
Fluffy pancakes in the American style with your choice of ingredients

SWEET TREATS

Cheesecake
Carrot cake
Hazelnut brownie
Passion fruit mousse
Petit fours



FUNDACIONFUERTE

10% of the funds raised at this event will go to the Fuerte Foundation.

€ 90 / Adult

€ 45 / Child
(under 12)

10% VAT included.

À la carte drinks not included.

Kindly note that all Brunch-lunches must be paid in full at the time of booking. Cancellations, with a refund, cannot be entertained within 10 days preceding the event.

NEW YEAR'S EVE

Gala Dinner

Domingo, 31 diciembre de 2023
Welcome aperitif 8:00 PM | Gala Dinner 8:30 PM

AMUSE BOUCHE

Oyster & apple

Foie gras mini toastie with grilled papaya

Salt-baked scallop with fennel and parsnip infusion

Taittinger Prestige Rosé (Chardonnay, Pinot Noir, Pinot Meunier) A.O.C. Champagne

THE SALAD

Lobster, passion fruit vinaigrette, charred avocado, and minted bread

Polvorete Emilio Moro (Godello) D.O. Bierzo

SOMETHING WARM

Mushroom cannelloni on leek cream

Lalomba Finca Lalinde (Garnacha, Viura) D.O.Ca. Rioja

FROM THE SEA

Crayfish and turbot with creamy truffled cauliflower and parmesan

La Bruja de Rozas 2021 (Garnacha) D.O. Vinos de Madrid

THE MEAT

Ingot of glazed matured beef rib with roughly mashed potatoes and collard greens

San Román 2020 (Tinta de Toro) D.O. Toro

SWEET MEMORIES

Peach, goat milk and orange blossom aromas

Petit Fours and Christmas sweets

Molino Real Mountain Wine (Moscatel de Alejandría) D.O. Málaga



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KID'S MENU

Iberian ham stick

Cheese star

Stewed meat croquette

Tuna pastry

Tomato, mozzarella, and pesto brochette

Lemon sorbet

Black Angus sirloin medallions

Pont Neuf chips and a secret sauce

Fruit skewer on a chocolate cookie with vanilla ice cream

WELCOME THE NEW YEAR

Lucky grapes

Copa de champagne Taittinger Brut Reserve (Chardonnay, Pinot Noir, Pinot Meunier)

1 free drink (New year's selection)

€ 310 / Adult

Includes wine pairing and 1 complimentary drink in the party favors.

€ 155 / Child

(under 12)

10% VAT included.

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Discover more

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www.elfuertemarbella.com

Calle El Fuerte S/N
29602 Marbella, Málaga

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