First Communions

2027 — EXCLUSIVITY · GASTRONOMY · STYLE

Lew Hoad
EVENTS

First Communions

Our Club offers you spectacular tropical gardens with ponds and a wide variety of plants, the ideal setting to enjoy this unforgettable day with your family and friends..

All year round you can enjoy a wonderful day outdoors, all set within the incomparable surroundings of an Andalusian cortijo.

The **Lew Hoad** Tennis and Padel Club has its **own catering team**. You can enjoy our specialities in a variety of spaces, outdoors or inside our Imperial Hall.

We offer **four distinct settings**: the Imperial Hall, with capacity for 85 guests; the Pool, with capacity for 170 guests; the air-conditioned Pergola, with capacity for 200 guests; and the **Lew Hoad** Garden, with capacity for 400 guests




GLASS PERGOLA,
AIR-CONDITIONED:
Capacity 170 pax
1
POOL:
Capacity 200 pax
2
4
IMPERIAL HALL:
Capacity 70 pax
3
3.
LEW HOAD GARDEN:
Capacity 400 pax
3

GLASS PERGOLA, AIR-CONDITIONED









POOL









LEW HOAD GARDEN









IMPERIAL HALL









Included Services

We will take care of every detail so that you feel at home.

Our commitment: Your Satisfaction.

WE INCLUDE:

- Celebration spaces with no rental fee
- Floral decoration for table centrepieces and the cocktail
- Table numbers, table stands and seating plan
- Symbolic cake for kids
- Table linen and furniture
- Large parking area
- Air-conditioned indoor areas









Extra Services

We will advise you at every step, from choosing the menu to the smallest details. Our extensive experience and team will make your celebration come true, just as you imagined it.

And so the little ones can have a great time, we offer the following services:

- Entertainers
- Sweet carts
- Magicians
- Ham carver
- Open bar

For such a special day, the following extra services are also available:

Fortune teller, Chocolate Fondue, Afternoon Snack, Photocall, Hot Dog Cart, Mojito and Cocktail Bar, Live Music, Candy Bar...




Diego



Gastronomy

The cuisine of the **Lew Hoad** Tennis and Padel Club stands out for its variety and careful presentation.

Our dishes are prepared with the utmost care, so that your guests enjoy them as much as you do.

Our cellar offers a selection of the finest wines.

The menus are standard, and you can add or suggest any changes you wish.

We offer various proposals for special menu requirements (intolerances, allergies, vegans...).

Below, we invite you to discover some of our exquisite menus.







Menu 7 First Communion

LEW HOAD WELCOME COCKTAIL

2 Lew Hoad shots
3 cold appetizers
3 hot appetizers

STARTERS
(a single dish for all the guests)

Crêpes filled with seafood in lobster (bogavante) and cuttlefish (choco) sauce
Marinated salmon and avocado tartare with wasabi mayonnaise
Chef's-style cream of asparagus
Lew Hoad lobster (langosta) cream
Corvina ceviche with mango and lime ice cream infused with basil*
Tuna and avocado tartare with wasabi ice cream**
Antequera porra with tuna tataki, quail egg and glass bread
Avocado, mozzarella and tomato mille-feuille with pesto sauce
Mixed lettuce and mango salad with king prawn, nuts and honey-mustard vinaigrette

MAIN COURSE

Veal cheek (carrillada) in Cabernet Sauvignon, Mediterranean-style purée and seasonal vegetables
OR
Cod with orange and sautéed potatoes

DESSERT
(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base
OR
Apple and raisin strudel with vanilla ice cream
OR
Brownie with chocolate mousse

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos



Menu 2 First Communion

MENUS

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

LEW HOAD WELCOME COCKTAIL

2 Lew Hoad shots
3 cold appetizers
3 hot appetizers

STARTERS

(a single dish for all the guests)

Crêpes filled with seafood in lobster (bogavante) and cuttlefish (choco) sauce
Marinated salmon and avocado tartare with wasabi mayonnaise
Chef's-style cream of asparagus
Lew Hoad lobster (langosta) cream
Corvina ceviche with mango and lime ice cream infused with basil*
Tuna and avocado tartare with wasabi ice cream**
Antequera porra with tuna tataki, quail egg and glass bread
Avocado, mozzarella and tomato mille-feuille with pesto sauce
Mixed lettuce and mango salad with king prawn, nuts and honey-mustard vinaigrette

MAIN COURSE

Pork tenderloin in Málaga wine and raisin sauce,
natural vegetables and sautéed potatoes
OR
Cod with orange and sautéed potatoes

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base
OR
Apple and raisin strudel with vanilla ice cream
OR
Brownie with chocolate mousse



Menu 3 First Communion

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

LEW HOAD WELCOME COCKTAIL

2 Lew Hoad shots
3 cold appetizers
3 hot appetizers

STARTERS

(a single dish for all the guests)

Crêpes filled with seafood in lobster (bogavante) and cuttlefish (choco) sauce
Marinated salmon and avocado tartare with wasabi mayonnaise
Chef's-style cream of asparagus
Lew Hoad lobster (langosta) cream
Corvina ceviche with mango and lime ice cream infused with basil*
Tuna and avocado tartare with wasabi ice cream**
Antequera porra with tuna tataki, quail egg and glass bread
Avocado, mozzarella and tomato mille-feuille with pesto sauce
Mixed lettuce and mango salad with king prawn, nuts and honey-mustard vinaigrette

MAIN COURSE

Iberian presa (pork shoulder cut) on apple compote,
natural vegetables and sautéed potatoes
OR
Wild salmon with pistachio vinaigrette, onion cream and plum

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base
OR
Apple and raisin strudel with vanilla ice cream
OR
Brownie with chocolate mousse



Menu 4 First Communion

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

LEW HOAD WELCOME COCKTAIL

2 Lew Hoad shots
3 cold appetizers
3 hot appetizers

STARTERS
(a single dish for all the guests)

Crêpes filled with seafood in lobster (bogavante) and cuttlefish (choco) sauce
Marinated salmon and avocado tartare with wasabi mayonnaise
Chef's-style cream of asparagus
Lew Hoad lobster (langosta) cream
Corvina ceviche with mango and lime ice cream infused with basil*
Tuna and avocado tartare with wasabi ice cream**
Antequera porra with tuna tataki, quail egg and glass bread
Avocado, mozzarella and tomato mille-feuille with pesto sauce
Mixed lettuce and mango salad with king prawn, nuts and honey-mustard vinaigrette

MAIN COURSE

Heart of veal tenderloin in Pedro Ximénez sauce,
natural vegetables and Lew Hoad potatoes
OR
Hake supreme in green sauce with sautéed potatoes

DESSERT
(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base
OR
Apple and raisin strudel with vanilla ice cream
OR
Brownie with chocolate mousse

Children's Menu

MENU

Chef's croquettes
Chicken escalope and French fries
OR
Hamburger in brioche bun
with French fries
Lew Hoad dessert

DRINKS

Soft drink
Mineral water

First Communion Cocktail Menu

Small bottle of Lew Hoad gazpacho

Small bottle of Málaga ajoblanco

Shot of Málaga-style salt cod salad with mandarin foam

Mini cone of curry chicken with pineapple

Lew Hoad Spanish omelette bites

Lime cup with corvina ceviche, coriander and extra virgin olive oil

Steak tartare on beetroot waffle with wasabi mayonnaise

Chef's croquettes

Crispy king prawn with teriyaki sauce

Mini beef burger with Lew Hoad sauce

Boletus risotto with Parmesan shavings

Chef's-style Lew Hoad mini skewers

Cheese Station*

Salad Station**

(choose 2 options: Málaga, Russian, Caprese and Caesar)

Croquettes Station***

(choose 3 varieties: puchero, Iberian ham, oxtail, cuttlefish...)

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Fresh fruit skewers

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Pastelería Francesa

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)

Ramón Bilbao Crianza (D.O. Rioja)

Cava

Victoria beer

Soft drinks

Mineral water

Reymos

The cocktail will last 120 minutes.

Menu Mix 1

LEW HOAD WELCOME COCKTAIL

8 appetizers (4 cold and 4 hot)

TWO STATIONS TO CHOOSE

Cheese Station

Salad Station

(choose 2 options: Málaga, Russian, Caprese and Caesar)

Mexican Station

Croquettes Station

(choose 3 varieties: puchero, Iberian ham, oxtail, cuttlefish...)

Sushi Station*

MAIN COURSE

Veal cheek (carrillada) in Cabernet Sauvignon, Mediterranean-style purée and seasonal vegetables

OR

Cod with orange and sautéed potatoes

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base

OR

Apple and raisin strudel with vanilla ice cream

OR

Brownie with chocolate mousse

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)

Ramón Bilbao Crianza (D.O. Rioja)

Cava

Victoria beer

Soft drinks

Mineral water

Reymos

Menu Mix 2

LEW HOAD WELCOME COCKTAIL

8 appetizers (4 cold and 4 hot)

TWO STATIONS TO CHOOSE

Cheese Station

Salad Station

(choose 2 options: Málaga, Russian, Caprese and Caesar)

Mexican Station

Croquettes Station

(choose 3 varieties: puchero, Iberian ham, oxtail, cuttlefish...)

Sushi Station*

MAIN COURSE

Pork tenderloin in Málaga wine and raisin sauce,
natural vegetables and sautéed potato

OR

Biscay-style cod (bacalao a la vizcaína)
and sautéed potatoes

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base

OR

Apple and raisin strudel with vanilla ice cream

OR

Brownie with chocolate mousse

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

Menu Mix 3

LEW HOAD WELCOME COCKTAIL

8 appetizers (4 cold and 4 hot)

TWO STATIONS TO CHOOSE

Cheese Station

Salad Station

(choose 2 options: Málaga, Russian, Caprese and Caesar)

Mexican Station

Croquettes Station

(choose 3 varieties: puchero, Iberian ham, oxtail, cuttlefish...)

Sushi Station*

MAIN COURSE

Iberian presa (pork shoulder cut) on apple compote,
natural vegetables and sautéed potato

OR

Wild salmon with pistachio vinaigrette,
onion cream and plum

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base

OR

Apple and raisin strudel with vanilla ice cream

OR

Brownie with chocolate mousse

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

Menu Mix 4

LEW HOAD WELCOME COCKTAIL

8 appetizers (4 cold and 4 hot)

TWO STATIONS TO CHOOSE

Cheese Station

Salad Station

(choose 2 options: Málaga, Russian, Caprese and Caesar)

Mexican Station

Croquettes Station

(choose 3 varieties: puchero, Iberian ham, oxtail, cuttlefish...)

Sushi Station*

MAIN COURSE

Heart of veal tenderloin in Pedro Ximénez sauce,
natural vegetables and Lew Hoad potatoes

OR

Hake supreme in green sauce with sautéed potatoes

DESSERT

(choose a single dessert from)

Cream and cinnamon mille-feuille on a custard base

OR

Apple and raisin strudel with vanilla ice cream

OR

Brownie with chocolate mousse

DRINKS

Ramón Bilbao Verdejo (D.O. Rueda)
Ramón Bilbao Crianza (D.O. Rioja)
Cava
Victoria beer
Soft drinks
Mineral water
Reymos

Extras

OPEN BAR

Hourly service:
- 1 hour
- 2 hours
- 4 hours

The late-night snack is included with the 4-hour open-bar pack.

BOOKING OPTIONS

The open bar will end at 22:00.

For celebrations in ***the glass pergola***, a minimum of 80 adult guests is required on Saturdays from May to October (both included), or billing equivalent to that number of adults.

SERVICE BY THE DRINK**

Mixed drinks
Liqueurs
Beers, soft drinks

** Waiting staff service



Lew Hoad
EVENTS

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