Corporate Events

2027 — EXCLUSIVITY · GASTRONOMY · STYLE

Lew Hoad
EVENTS

WELCOME

Lew Hoad Events

The **Lew Hoad** Tennis and Padel Club is located in Mijas, perfectly connected between Málaga and Marbella.

We offer a range of settings for celebrating your event: outdoor spaces* or indoor spaces**.

** Maximum capacity 350 people*
*** Maximum capacity 165 people*




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

GLASS PERGOLA, AIR-CONDITIONED









GLASS PERGOLA, AIR-CONDITIONED





POOL



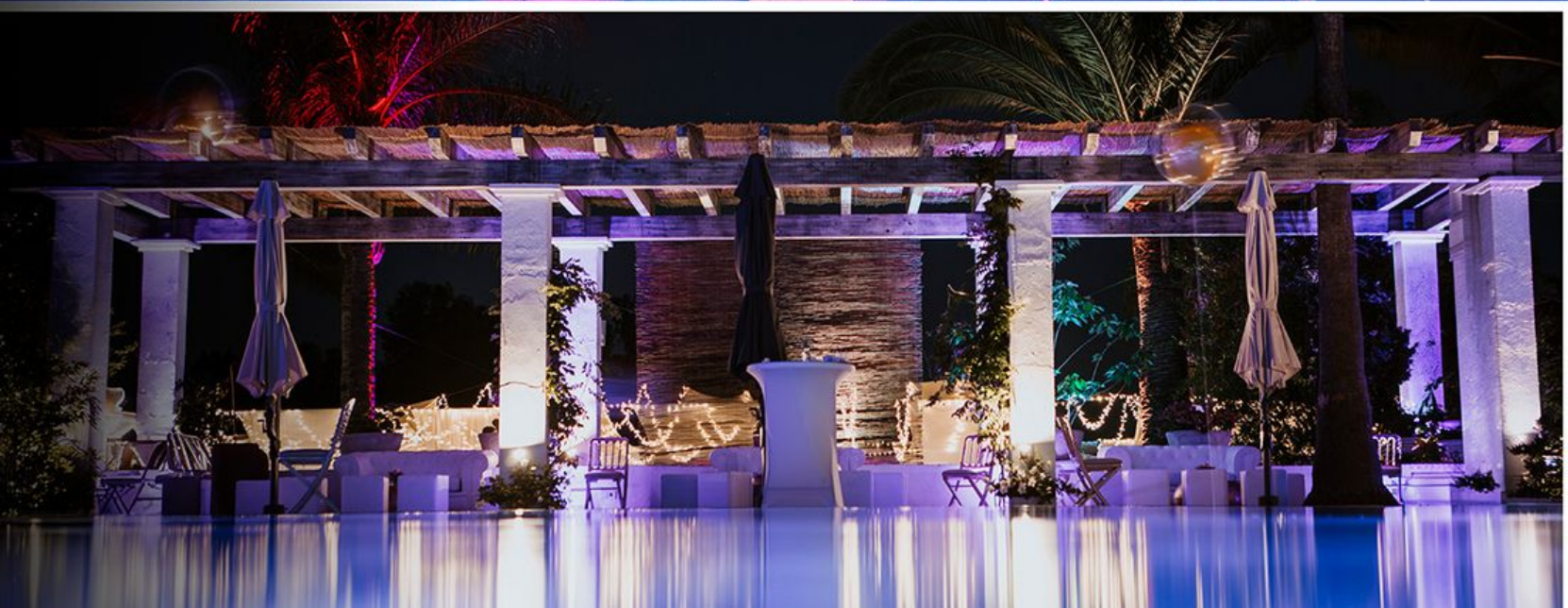






POOL







LEW HOAD GARDEN



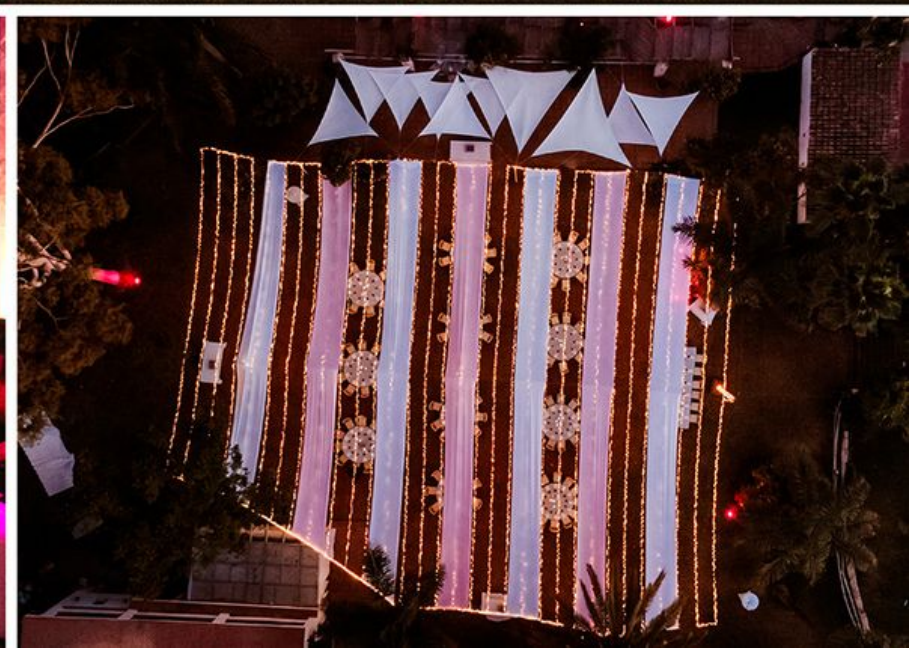






LEW HOAD GARDEN





SERVICES



Included Services

- Celebration spaces with no rental fee.
- Floral decoration for table centerpieces and the cocktail.
- Printing of menu cards, table names and seating plan.
- Table linen and furniture.
- Large parking area.
- Air-conditioned indoor areas.





Gastronomy

Our main commitment is to offer a service based on fresh, local, top-quality products prepared to order.

We have our own kitchen, based on traditional Mediterranean cuisine, adapted to the most avant-garde trends and characterized as much by its variety as by its careful presentation.

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

All our menus include drinks during the cocktail and the banquet: white and red wine, beer, soft drinks, water and sparkling wine for toasts.





Cocktail Menu

COLD APPETIZERS

- Marinated salmon and Philadelphia cheese lollipop
- Mini cone of pâté mousse with chocolate chip
- Mini cone of curry chicken with pineapple
- Steak tartare on beetroot waffle with wasabi mayonnaise
- Melon and ham skewer
- Spanish omelette bite
- Goat cheese bonbon with almonds and raspberry
- Tabbouleh
- Bao bun with marinated salmon, dill sauce and mustard
- Lime cup with Fuengirola prawn ceviche
- Anchovy (boquerón) and cheese gilda
- Málaga salchichón tartare on rye Bocabits

SHOTS

- Small bottle of Lew Hoad gazpacho
- Small bottle of Málaga ajoblanco
- Melon sorbet with Iberian ham crumble
- Mini mortar of Antequera porra
- Seafood salad with citrus
- Creamy spinach and poached egg
- Málaga-style salt cod salad with mandarin foam
- Málaga-style pipirrana with langoustines and mango foam
- Mini salmon poke

PREMIUM APPETIZERS

- Foie macaron*
- Foie cappuccino with candied apple*

HOT APPETIZERS

- Chef's croquette
- Cigar filled with blood sausage and apple compote
- Marinated pork (adobo) bite with black aioli
- Crispy ham
- Salt cod fritter with cane honey
- Small spoon of Galician-style octopus with creamy potatoes
- Mini McLew Hoad "La Finca"
- Boletus risotto with Parmesan shavings
- Small casserole of La Mancha pisto with quail egg
- Garlic prawn (pil-pil) croquette
- Mini braised-cheek (carrillada) meatballs
- Monkfish skewer with citrus emulsion
- Mini Madrid-style squid bao
- Chicken satay skewer



Stations

FROM THE SEA

(choose 2 options)

- Tuna tataki with teriyaki sauce
- Lime cup with Fuengirola prawn ceviche and coriander
- Galician-style octopus with creamy potatoes
- Mixed red and green peppers with confit salt cod
- Salmon and Philadelphia cheese lollipop

OYSTERS

CHEESES

MEXICAN

SALADS

(choose 2 options)

- Málaga salad
- Russian salad
- Caprese salad
- Caesar salad
- Tabbouleh
- Mini salmon poke

IBERIAN HAM

Carving service.

(ham not included)

SUSHI

(choose 3 varieties)

- Nigiri
- California
- Maki

VERMOUTH AND PICKLES

BEERS

LEMONADES

JUVÉ & CAMPS

MOËT & CHANDON


Boletus
CAREER IN BANKING
MARKETING
PORTUNITY
JOBS
Service Job Search
Pastelaria

MENUS

Menu 1

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Natural pineapple and langoustine timbale with Bellavista sauce

Sorbet

Veal cheek (carrillada) in Cabernet Sauvignon, creamy potatoes and seasonal vegetables

Cookies & Cream with red berries



Menu 2

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Marinated salmon and avocado tartare with wasabi mayonnaise

Sorbet

Iberian pork cheek in red wine, Mediterranean-style purée and natural vegetables

Chocolate and milk mousse on a brownie base

Menu 3

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Andalusian salmorejo with tuna tataki, quail egg and glass bread

Sorbet

Veal cheek (carrillada) in Cabernet Sauvignon, creamy potatoes and seasonal vegetables

Nougat (turrón) mousse with a Ferrero core and caramelized glaze

Menú 4

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Wild salmon with pistachio vinaigrette and onion and plum emulsion

Sorbet

Chef's-style stuffed pullet (young hen), roasted potatoes and natural vegetables

Chocolate duo

Menu 5

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Mixed lettuce and mango salad with prawn and honey-mustard vinaigrette

Sorbet

Iberian presa (pork shoulder cut) with flaked salt, roasted potatoes and seasonal vegetables

Lemon mousse



Menu 6

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Crêpes filled with seafood, with lobster (bogavante) and Choco (cuttlefish) sauce

Sorbet

Iberian secreto (pork cut), roasted potatoes and natural vegetables

Cookies & Cream with red berries

Menu 7

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Hake in Cava with steamed potatoes

Sorbet

Iberian pork tenderloin with Málaga wine and raisin sauce, roasted potatoes and natural vegetables

Lemon mousse

Menu 8

WELCOME COCKTAIL

2 shots

3 cold appetizers

3 hot appetizers

MENU

Wild tuna tartare with avocado, tomato and wasabi mayonnaise

Sorbet

Veal tenderloin with Málaga wine and raisin sauce, roasted potatoes and natural vegetables

Chocolate and milk mousse on a brownie base

Menu Mix 1

WELCOME COCKTAIL

3 shots
4 cold appetizers
4 hot appetizers
Small casserole (cazuelita)

Salad Station

TWO STATIONS TO CHOOSE

Cheese Station
Vermouth and Pickles Station
Beer Station
Seafood (Sea) Station
Sushi Station
Mexican Station
Omelette (Tortillas) Station
Croquettes Station
Iberian cured meats

Iberian pork cheek in red wine,
Mediterranean-style purée and natural vegetables
OR
Wild salmon with pistachio vinaigrette
and onion and plum emulsion

Chocolate duo



Menu Mix 2

WELCOME COCKTAIL

3 shots
4 cold appetizers
4 hot appetizers
Small casserole (cazuelita)

Salad Station

TWO STATIONS TO CHOOSE

Cheese Station
Vermouth and Pickles Station
Beer Station
Seafood (Sea) Station
Sushi Station
Mexican Station
Omelette (Tortillas) Station
Croquettes Station
Iberian cured meats

Iberian pork tenderloin in Málaga wine and raisin sauce, roasted potatoes and natural vegetables

Cookies & Cream with red berries

Menu Mix 3

WELCOME COCKTAIL

3 shots
4 cold appetizers
4 hot appetizers
Small casserole (cazuelita)

Salad Station

TWO STATIONS TO CHOOSE

Cheese Station
Vermouth and Pickles Station
Beer Station
Seafood (Sea) Station
Sushi Station
Mexican Station
Omelette (Tortillas) Station
Croquettes Station
Iberian cured meats

Iberian presa (pork shoulder cut) with flaked salt, roasted potatoes and natural vegetables
OR
Wild salmon with pistachio vinaigrette and onion and plum emulsion

Lemon mousse

Menu Mix 4

WELCOME COCKTAIL

3 shots
4 cold appetizers
4 hot appetizers
Small casserole (cazuelita)

Salad Station

TWO STATIONS TO CHOOSE

Cheese Station
Vermouth and Pickles Station
Beer Station
Seafood (Sea) Station
Sushi Station
Mexican Station
Omelette (Tortillas) Station
Croquettes Station
Iberian cured meats

Veal tenderloin with Málaga wine and raisin sauce, roasted potatoes and natural vegetables

Nougat (turrón) mousse with Ferrero cream and caramelized glaze

Menu Cocktail

WELCOME COCKTAIL

2 shots
3 cold appetizers
3 hot appetizers

Salad Station

TWO STATIONS TO CHOOSE

Cheese Station
Vermouth and Pickles Station
Beer Station
Seafood (Sea) Station
Sushi Station
Mexican Station
Omelette (Tortillas) Station
Croquettes Station
Iberian cured meats

• Mini braised-cheek (carrillada) meatballs in their juice
• Monkfish skewer with citrus emulsion
• Shredded Iberian presa (pork) sandwich with apple compote
• Chicken / pork satay skewer
• Mini veal burger "La Finca"

French Pastry Station

Children's Menu

MENU

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

Lew Hoad dessert

EXTRAS

Extras

OPEN BAR

Unlimited drinks

- 1 hour.
- 2 hours.
- 4 hours.

Extra open-bar hour

LATE-NIGHT SNACK (RECENA)

The late-night snack is included with the 4-hour open-bar pack and consists of savory delicacies.

Supplements:

Small ham rolls (serranitos).
Hamburgers.
Pizzas.
Puchero broth.
Assorted savory snacks (saladitos).

CANDY BAR

SWEETS (CHUCHES)

Includes sweets

DONUTS

Includes sweets and donuts

FRENCH PASTRY

Includes sweets, donuts and small pastries.

D J

Our sound technician and DJ will accompany you and provide the sound for your event from the start until the 4th hour of open bar. The service will be fully personalized to your musical tastes.

Extras

- Club exclusivity (closure of the Club).
(Includes closing of the sports courts, gym and restaurant)
- Lighting or shading.
- Chill-out area.
- Children's entertainment.



Lew Hoad
EVENTS

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