



LAS COLINAS
Golf & Country Club

CHRISTMAS
CORPORATE
MENUS 2025

For groups of 12 or more





WELCOME COCKTAILS

The Perfect Start this Christmas



• **WELCOME COCKTAIL 1** •

Grissini with Iberian Ham

Mini Russian Salad Bites with Cantabrian Anchovy

Panko-Crusted King Prawn with Kimchi Sauce

PRICE: €8 per person

Drinks are included with your selected menu

• **WELCOME COCKTAIL 2** •

Grissini with Iberian Ham

Mini Russian Salad Bites with Cantabrian Anchovy

Panko-crusted King Prawn with Kimchi Sauce

Vegetable Gyoza with Teriyaki Sauce

Cochinita Pibil Taco

PRICE: €12 per person

Drinks are included with your selected menu



RICE MENU

A Christmas Filled with Local Flavors



• STARTERS TO SHARE •

Tomato Salad with Tuna Belly in Olive Oil and Pickles
Iberian Ham Croquettes with a Delicate Veil
Selection of Iberian Cured Meats and Cheeses

• CHOICE OF MAIN COURSE •

“Arroz a Banda” with Sea Bream, King Prawns, and Saffron Aioli
or

Rice with grilled ribeye

• DESSERT •

Warm Nougat *Coulant* with Chocolate Ice Cream

Assorted Christmas Sweets

Coffee or Tea

PRICE: €50 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



COCKTAIL MENU

*Small Bites, Memorable Flavors.
Informal Standing Reception*



Grissini with Iberian Ham

Avocado *Gazpacho* Shot with Salmon

Mini Russian Salad Bite with Cantabrian Anchovy

Rosemary *Focaccia* Bikini with Stracciatella and Red Pesto

Beef Tartare Spoon with Mango and *Foie Gras*

Bluefin Tuna Tartare with Kimchi Vinaigrette and Sesame



Cochinita Pibil Taco with Pickled Red Onion

Panko-Crusted King Prawn with Kimchi Sauce

Vegetable Gyoza with Teriyaki Sauce



Sweet Petits Fours



Assorted Christmas Sweets

Coffee or Tea

PRICE: €55 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



FUSION MENU

A Culinary Journey of Flavours to Celebrate Christmas



• STARTERS TO SHARE •

WAKAME SEAWEED SALAD
with Avocado and Red Tobiko

EBI FURAI
Prawns in Panko Batter and Kimchi Mayonnaise

SAKURA MARU CEVICHE
Salmon, Avocado, Red Onion, Roasted Corn, Tomato and Coriander

BLUEFIN TUNA TARTARE
with Mildly Spicy Sauce and Avocado

SUSHI MORIAWASE
a Selection of Uramakis, Nigiris and Makis

• CHOICE OF MAIN COURSE •

Grilled Veal Entrecote with Creamy Potato, Chilli and Stir-fried Vegetables
or
Spicy Glazed Salmon Served with Miso and Spicy Gochujang Sauce

• DESSERT •

Matcha Tea Tiramisú

Assorted Christmas Sweets

Coffee or Tea

PRICE: €60 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



SIGNATURE MENU

Celebrate Christmas in style



• **INDIVIDUAL APPETIZERS** •

Red Prawn Tartare on Tomato Cream with Crispy Bread

Poached Egg with Truffle Cream and Potato Crisp

• **CHOICE OF MAIN COURSE** •

Beef Tenderloin with Roasted Garlic Praline and Baby Potatoes

or

Baked Turbot with Sautéed Vegetables

• **DESSERT** •

Chocolate Mousse Dome with Almond and Hazelnut Crunch

Assorted Christmas Sweets

Coffee or Tea

PRICE: €68 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



FLAVOURS MENU

A Celebration of Christmas Flavours



• STARTERS TO SHARE •

Octopus Salad with Hummus and Smoked Paprika Oil

Panko-Crusted King Prawns with Kimchi Mayonnaise

Dry-Aged Beef Carpaccio with Parmesan Shavings and Mustard Vinaigrette

• CHOICE OF MAIN COURSE •

Cod Fillet *al Pilpil* on Potato Cream and Clams

Or

Confit *Ibérico* Pork *Secreto* with Wild Asparagus and Green Peas in Its Own Jus

• DESSERT •

Golden Chocolate and Peanut Bar with Caramel Coating

Assorted Christmas Sweets

Coffee or Tea

PRICE: €72 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



SENSATIONS MENU

Where Every Dish Celebrates the Essence of Christmas



• STARTERS TO SHARE •

Ibérico Ham with *Pan de Cristal* and Grated Tomato

Andalusian-Style Squid with *Alioli*

Dry-Aged Beef *Carpaccio* with Parmesan and Mustard Vinaigrette

• INDIVIDUAL STARTER •

Cream of Mushroom and Truffle with Slow-Cooked Egg

• CHOICE OF MAIN COURSE •

Hake Loin in Puff Pastry with Sea Urchin Sauce and Seasonal Vegetables

Or

Provençal-Style Herb-Crusted Lamb with Potato *Mille-Feuille* and Rosemary Jus

• DESSERT •

Crispy Apple and Cinnamon Tartlet with Vanilla Ice Cream

Assorted Christmas Sweets

Coffee or Tea

PRICE: €78 per person

*Includes water, beer, soft drinks, and regional wines
during the meal*



REGIONAL WINES



- Sauvignon Blanc, Bodegas Alceño, D.O. Jumilla
- Casa del Capitán Monastrell, Bodega Barahonda, D.O. Yecla
- Initium Reserva Brut, Mascaró, D.O. Cava
- Water, Beer, Soft Drinks, Coffee and Tea



EXTRAS



- DJ option, from €590.
- Open bar from €18 per person.
- Late-night snack from €8 per person.
- Decoration and external services such as equipment rentals, entertainment, photographer, etc.

Please contact us for the exclusivity conditions of our venues.

CONTACT

Get in touch with us and secure your corporate Christmas meal



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