



MARBELLA NEVER ENDS

KIMPTON
LOS MONTEROS
MARBELLA

WELCOME

WHERE EVERY LOVE STORY DESERVES
AN EXTRAORDINARY SETTING

At Kimpton Los Monteros Marbella we believe every wedding should be as unique as the couple celebrating it. Located in the heart of the Costa del Sol, our hotel blends Andalusian charm with contemporary design and a style of warm, personalized service that sets us apart.

Surrounded by Mediterranean gardens just steps from the sea, and with multiple, elegant spaces bathed in southern light, Kimpton Los Monteros is the perfect place to say “*I do*” in a truly exceptional atmosphere.

Whether you’re planning an intimate ceremony or a grand celebration, our expert team takes care of every detail to ensure the most important day of your lives is also the most memorable.

Your job is to dream big.
Ours is to turn it into reality.





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SALA TERRA

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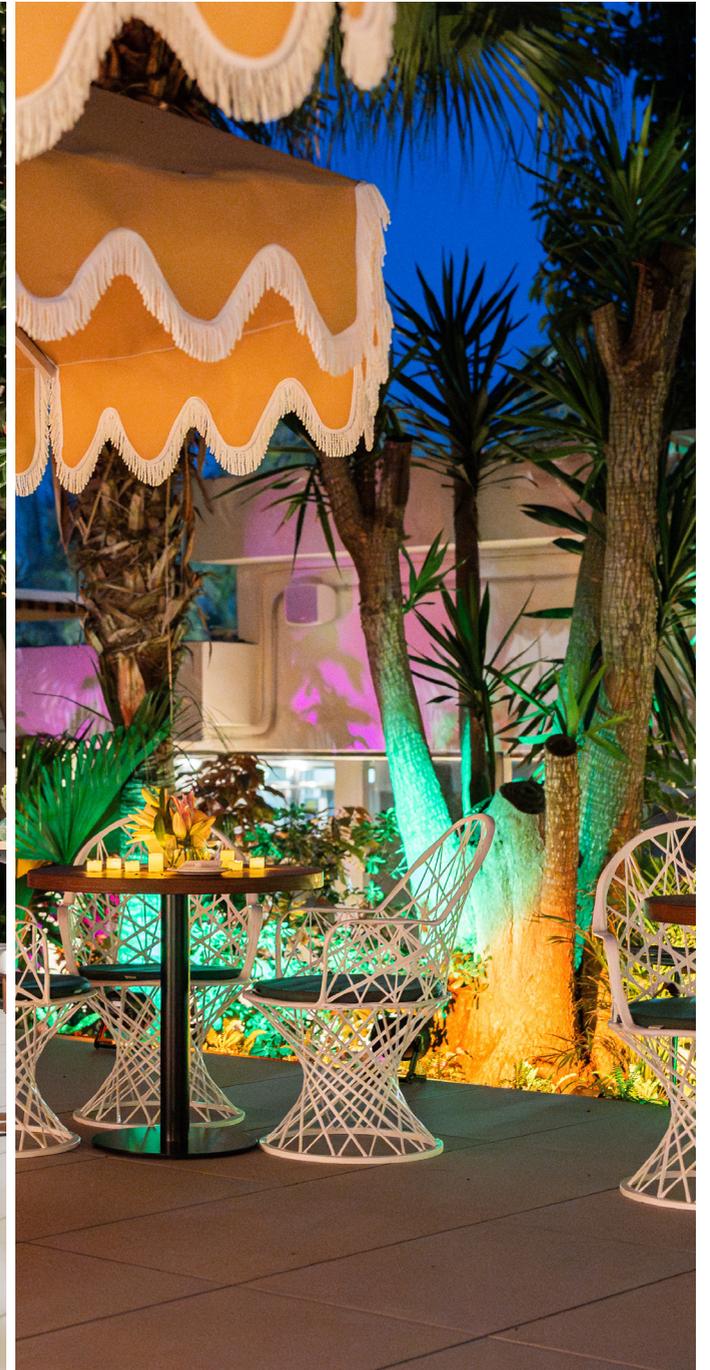
SALA TERRA

THE SOUL OF OUR MOST ICONIC EVENTS

The hotel's grand ballroom is designed for high profile events complete with an open, column-free layout, abundant natural light, and easy access to the gardens.

With 470 square metres of thoughtfully designed space, it offers exceptional versatility, and can be divided into three sections.

A dedicated venue for conferences, congresses, and a wide range of large-scale events and exhibitions.





ESCONDIDO

KIMPTON
LOS MONTEROS
MARBELLA

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WITH A COOL, CALIFORNIA VIBE,
UNMATCHED MEDITERRANEAN VIEWS
AND AN INFINITY POOL, THIS IS THE
ULTIMATE MARBELLA FANTASY

Enjoy tequila and salt-laced, signature
cocktails paired with authentic Mexican
cuisine crafted by chef José Carlos García,
while taking in sensational sunsets.

A place as much about connection as it is
about cuisine, honoring the true spirit of
Kimpton – where visitors and locals come
together to celebrate magical moments
under the Marbella sky.





MOMENTS MADE TO LAST

KIMPTON
LOS MONTEROS
MARBELLA



WELCOME COCKTAIL

COLD

Parmesan crisp with aged beef carpaccio, rocket, and truffle

Crispy rice with *almadraba* tuna tartare

Scallop ceviche with chilled Málaga-style *gazpachuelo*, pickled onion, and lime pearls

Spiced bread with foie micuit, mango, and raspberry

Salmorejo with Mediterranean anchovy and sardine, mint, and pickled *piparras*

Hummus with citrus-marinated tuna and tender shoots

HOT

Iberian croquettes with a smoky veil

Brioche bun with cochinita pibil

Battered sea bass with mango chutney

Panko prawns with ponzu emulsion

Grilled octopus fritter with smoked paprika aioli

Crispy duck bao with mint, hoisin mayo, and olive oil pearls

DURATION 60 MINUTES



OUR MENUS

LAVANDA MENU

Spider crab ravioli with foie
cream and seasonal truffles

Beef cheek Wellington with
Périgord sauce and sautéed baby
vegetables

Dark chocolate coulant with
vanilla and passionfruit

120

AZAHAR MENU

Prawn carpaccio with toasted pine
nut vinaigrette, yuzu ice cream,
citrus caviar, and tender shoots

Beef fillet with truffled potato,
a garden of micro vegetables,
and Bordelaise sauce

Hazelnut fondant with fresh
milk ice cream

135

JARA MENU

Lobster salad with avocado
tartare, tender shoots,
and mango vinaigrette

Seared sea bass loin with fennel
potato, toasted beurre blanc,
and caviar

Caramel mousse with nougat ice
cream and vanilla pear purée

145

PRICE PER PERSON EXPRESSED IN EUROS INCLUDING VAT.



ADDITIONAL SERVICES

Jamón carving service (2h) – 350

Jamón carving service + 1 Iberian ham platter (~ 8 kg) – 1.050

Extra Iberian ham platter served during the cocktail – 650

Cheese station – 12

4 varieties: breads, breadsticks, nuts, and grapes

Iberian charcuterie station – 16

Ham, chorizo, *salchichón*, and tenderloin, with breads, breadsticks, olive oils, and grated tomato

Oyster station – 25

Fresh oyster shucking on the spot. One shucker per 70 pax.

Mojito station – 14

Gin and tonic station – 16

Sushi stand (5 pieces p/p) – 22

Sushi chef service for sushi stand – 260

Sushi – served on trays – 2 assorted pieces per person – 9

Sushi - price per piece – 5.5

Candy bar – 12

Candy bar deluxe – 19

Cold late night snack – 12

Warm late night snack – 15

MINIMUM 70 PAX – PRICE PER PERSON EXPRESSED IN EUROS INCLUDING VAT.

DRINKS PACKAGES

INCLUDED DURING THE
COCKTAIL RECEPTION
AND UNTIL THE END
OF THE DINNER.

ESSENTIAL PACKAGE

WITH MENU

Soda
Still and sparkling water
Victoria draught beer
Roger de Flor Brut cava
Melior de Matarramera white wine
Verdejo, D.O. Rueda
Melior de Matarramera red wine
Tempranillo, D.O. Ribera del Duero
Coffee

44

SELECT PACKAGE

WITH MENU

Soda
Still and sparkling water
Victoria draught beer
Roger de Flor Brut cava
La Charla white wine
Verdejo, D.O. Rueda
Cueva de Lobos red wine
Tempranillo, D.O. Rio
Coffee

53

SIGNATURE PACKAGE

WITH MENU

Soda
Still and sparkling water
Victoria draught beer
Roger de Flor Brut cava
Castillo de Monjardín white wine
Chardonnay, D.O. Navarra
Lou By Peyrassol rosé wine
Garnacha
La Escucha red wine
Mencia, D.O. Bierzo
Coffee

60

UPGRADE OPTION

TO CAVA ROGER DE FLOR

- Ars Collecta Blanc de Blancs
- Ars Collecta Rosé

ESSENTIAL +14

SELECT +11

SIGNATURE +9

CHAMPAGNE

OPTION

Assessed according to each event.

PRICE PER PERSON EXPRESSED IN EUROS INCLUDING VAT.



OPEN BAR

BASIC

LIQUEURS

Sambuca
Baileys
Jägermeister
Patxarán
Limoncello

VODKA

Absolut Sweden

GIN

Bombay Sapphire

WHISKY

Dewars White Label, Scotch Blend

RUM

Bacardi Cuba
Santa Teresa Gran Reserva

TEQUILA

Patrón Silver

2 H - 57

3 H - 75

4 H - 89

PREMIUM

LIQUEURS

Sambuca
Baileys
Jägermeister
Patxarán
Limoncello

VODKA

Grey Goose French

GIN

Bombay Sapphire Premier Cru

WHISKY

Dewars 12, Scotch Blend

RUM

Bacardi Cuba
Santa Teresa Gran Reserva

TEQUILA

Patrón Reposado

2 H - 75

3 H - 102

4 H - 120

PRICE PER PERSON EXPRESSED IN EUROS INCLUDING VAT.

ESCONDIDO

SET UP CEREMONIA
MAX. 80 PAX
2.500

RENTAL FEE
ROOFTOP

MID DAY
UNTIL 18H

NOV TO FEB
2.000

MARCH TO MAY AND OCT
3.000

JUNE TO SEP
5.000

FULL DAY

NOV TO FEB
3.500

MARCH TO MAY AND OCT
5.500

JUNE TO SEP
7.000



A romantic dinner table setting featuring white roses, lit candles, and elegant glassware. The scene is warmly lit, creating a cozy and intimate atmosphere. The table is set with white plates, folded napkins, and various glassware, including wine glasses and a tall crystal chalice. The background is softly blurred, showing more of the table and the warm glow of the candles.

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