

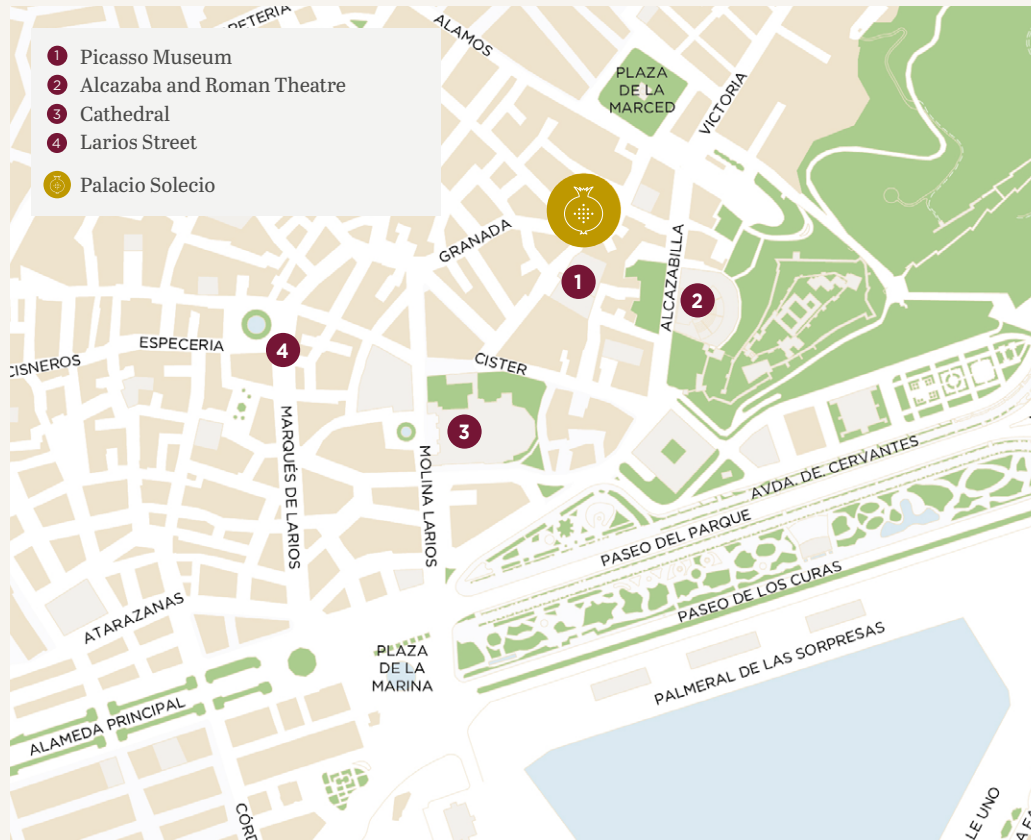


GROUPS AND EVENTS

Málaga

Malaga is a city of history, culture, and tradition. A synonym for warmth and a desire to celebrate both special occasions and the simple pleasures of everyday life.

A city on the edge of the Mediterranean that perfectly combines its historical legacy with a contemporary atmosphere, providing a unique and versatile backdrop to celebrate an unforgettable event. With over 300 days of sunshine per year, Malaga is surrounded by blue skies and bathed in warm sunlight, ensuring an exceptional experience for whatever the occasion.



Malaga Airport, Costa del Sol - Palacio Solecio 20-30 min.

María Zambrano train station - Palacio Solecio 15 min.

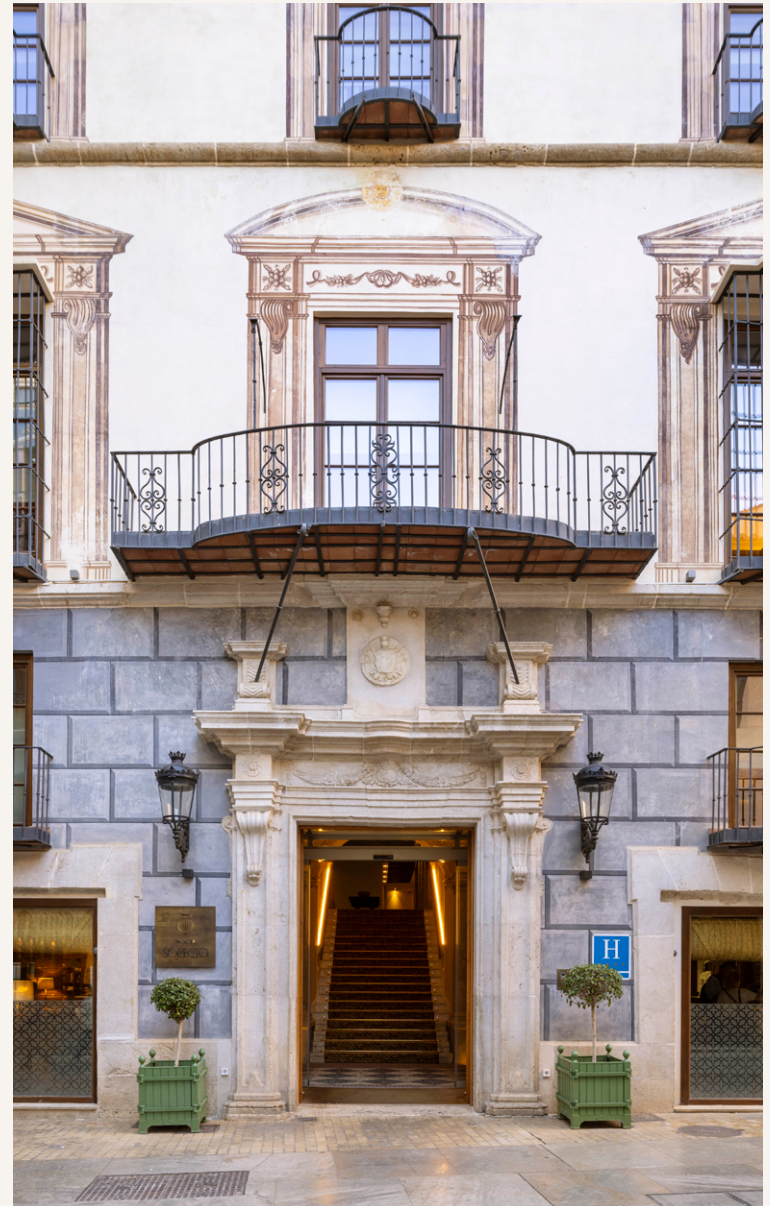
AVE Málaga- Madrid 2h 30 min.



Palacio Solecio

Located on the historic Calle Granada, Palacio Solecio is an 18th-century architectural treasure transformed into a charming boutique hotel. The palace that belonged to the Genoese Félix Solesio has been meticulously restored, rescuing authentic elements and preserving its original essence reflected in its vaulted courtyard, in the bright and elegant rooms, and in the intimate and stately atmosphere that characterises the palace.

The boutique hotel has a total of 116 rooms, located between the former palace and the new building. On its rooftop terrace, guests can enjoy a cocktail under the blue skies of Malaga or make the most of its 300 days of sunshine a year in the swimming pool. Discover a space conceived to offer you maximum comfort and refined luxury.



Meetings and events








Palacio Solecio has two rooms bathed in natural light, designed to hold bespoke events. Both are located on the ground floor of the palace and are equipped with Wi-Fi, flat screens, sound systems, as well as individual control of lighting and air conditioning.

For those who wish to make the most of Malaga's pleasant climate, we also have an Andalusian courtyard with restored 18th-century elements, where you can enjoy cocktail events or coffee breaks.



Located on the ground floor of the building, Palacio Solecio's event spaces are the perfect setting for meetings, conferences, and celebrations of all kinds. Equipped with the latest technology, these spaces offer comfort and versatility. With a stable and fast Wi-Fi connection, wired Internet access with an impressive 600 MB upload and download speed and flat screens with HDMI connection, we guarantee that your presentations and meetings will run smoothly.

In addition, our high-quality sound system and light intensity control allow you to personalise your experience in these spaces. Individually controlled climate control also adjusts to your preferences, ensuring an optimal environment for every occasion. These spaces are designed to provide a technical and functional environment for your events.

SALÓN	M ²	FEET	DIMENSIONES	ALTURA							
De Cózar	54	592	12x4,5m	2,34	40	20	26	40	20	24	45
Galveston	43	462,8	10x4,3m	2,32	24	16	16	24		18	30



Gastronomy

The palace is home to the renowned **Balausta restaurant**, with Michelin-starred chef José Carlos García and head chef Sergio Solano at the helm of the kitchen. Driven by the philosophy of highlighting local and seasonal flavours, Balausta's culinary offer stands out for its tradition and originality, reflected in every dish. In its porticoed courtyard and its Andalusian interiors, Balausta celebrates Malaga's culinary heritage, whilst always keeping an eye on the future. We also offer the possibility of creating group menus, which you can consult [here](#).



Coffe Break 1

Mini pastries
Apple sponge cake
Seasonal fruit salad
Tea & coffee
Freshly squeezed orange juice
Still and sparkling water

15€

Coffe Break 2

Mini pastries
Apple sponge cake
Seasonal fruit salad
Ham and cheese mini sandwich
Tea & coffee
Freshly squeezed orange juice
Still and sparkling water

17€

Coffe Break 3

Mini pastries
Mini brownies
Selection of biscuits
Nuts and chocolate bites
Tea & coffee
Freshly squeezed orange juice
Still and sparkling water

18€

Add-ons

Loquitas de Málaga 1€
Selections of biscuits 1€
Ham and cheese mini sándwich 2€
Vegetable mini sandwich 2€
Iberian ham and tomato roll 3€
Turkey, avocado and cream cheese roll 2,50€
Nuts and chocolate bites 2€
Chia pudding 2€
Seasonal fruit salad 2€
Yoghurt with granola 2€
Mini brownie 2€
Smoked salmon and sauce tartare roll 3€
Spanish omelette skewer 1,50€
Fresh fruit seasonal smoothie 2,50€
Soft drinks supplement 4€

Coffee break (only drinks)

Tea & coffee
Freshly squeezed orange juice
Still and sparkling water

12€

Servicio permanente de bebidas

Tea & coffee
Freshly squeezed orange juice
Still and sparkling water

Half day (4 hours)

12€

Full day (8 hours)

18€

PRICE PER PERSON. VAT INCLUDED / MINIMUM OF 10 PEOPLE / SERVICE DURATION: 30 MINUTES



Cocktail Finger I

Ajoblanco malagueño,
spiced tomato and corn crumble
Foie mi cuit, mango and orange
Porra antequerana with poached
egg and pickled tuna
Cod and potatoe brandade
Traditional Olivier salad with shrimps
Iberian ham croquettes
Mellow rice with grilled octopus and paprika ali oli
Mini burger
Stewed Oxtail
Potatoe and bacon pie with cold sausage tartar

DESSERT

Chocolate petit fours
Strawberries in three textures

55€

Cocktail Finger II

Ajoblanco malagueño,
spiced tomato and corn crumble
Foie mi cuit, mango and orange
Porra antequerana with poached
egg and pickled tuna
Sardine toast with “mutabal”
Smoked salmon blini with pickled onion
with dill and basil dressing
Traditional Olivier salad with shrimps
Pumpkin creamy soup with seeds and sherry vinegar
Toasted noodles, prawns and garlic mayonnaise
Duck confit with creamy lentils
Grilled octopus with a slightly spicy romesco sauce
Traditional dogfish stew with potatoes and clams
Mini Burger

DESSERT

Chocolate petit fours
Petit choux
Strawberries in three textures

65€

Cocktail Finger III

Assorted goat cheese from Málaga
Acorn-fed Iberian ham with tomato
and olive oil toasts
Ajoblanco malagueño,
spiced tomato and corn crumble
Foie mi cuit, mango and orange
Sea bass and apple tartare with mustard dressing
Beetroot gazpacho, vegetable pipirrana
and pomegranate
Traditional Olivier salad with shrimps
Pumpkin creamy soup with seeds and sherry vinegar
Codfish fritters
Spicy potatoes “bravas” with caramelized onions
Iberian ham croquettes
Duck confit with creamy lentils
Traditional dogfish stew with potatoes and clams
Iberian pork cheeks and sweet potato mashed

POSTRE

Chocolate petit fours
Petit choux
Strawberries in three textures

75€

Drinks included

White wine Peces de Ciudad D.O. Rueda
Red wine Peces de Ciudad D.O. Rioja
Beer, soft drinks and still or sparkling water

Premium wine

White wine Guitian sobre Lías. D.O. Valdeherras
Red Wine Pago del Espino D.O. Sierras de Málaga

Suplement 12€

PRICE PER PERSON. VAT INCLUDED / MINIMUM OF 15 PEOPLE / SERVICE DURATION, COCKTAIL I AND II: 30 MINUTES / SERVICE DURATION, COCKTAIL III: 1 HOUR AND 30 MINUTES



MENU I

STARTER

“Porra antequerana” with quail’s egg and pickled tuna in pickled sauce

MAIN COURSE

Cod loin confit, poached spinach leaves and saffron sauce

or

Veal terrine stewed in its own juices, roasted mashed potatoes
with plum and hazelnut puree

DESSERT

Opera cake with chocolate and cinamon ganache

55€

MENU III

STARTER

Norway lobster “viña AB” soup with green beans and confit potato

MAIN COURSE

Grilled fillet of salmon in bilbaina sauce, purple carrot and crunchy quinoa

or

Iberian acon-fed pork fillet with gazpachuelo pork jus and chestnut
in two versions

DESSERT

Bienmesabe antequerano

75€

Drinks included

White wine Peces de Ciudad D.O. Rueda

Red wine Peces de Ciudad D.O. Rioja

Beer, soft drinks and still or sparkling water

MENU II

STARTER

Warm smoked pumpkin cream soup, zucchini ravioli stuffed
with vegetables and grilled crayfish

MAIN COURSE

Steamed hake loin, dogfish brith and clams from the Cantabrian Sea

or

Slab of suckling pig confit with reduction of orange and its own juice,
shiitake mushrooms and glazed apple wedges

DESSERT

Praline cake, cocoa crumble and Gianduja ice cream

65€

MENU IV

APETIZERS

Foie gras mi-cuit, mango tartar, orange jelly and wild rocket leaves

STARTER

Tarragon vichysoisse with roasted scallops and cooked leek

FIRST COURSE

Seabass loin with cockles and chards velouté

SECOND COURSE

Beef tournedó, with truffled boletus risotto and bordelaise sauce

DESSERT

Chocolate and hazelnut coulant, yogurt and White chocolate soup and mango sorbet

85€

Premium wine

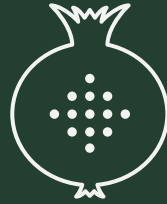
White wine Guitian sobre Lías. D.O. Valdehorras

Red Wine Pago del Espino D.O. Sierras de Málaga

Suplement 12€

PRICE PER PERSON. VAT INCLUDED / MINIMUM OF 10 PEOPLE / SERVICE DURATION: 1 HOUR AND 30 MINUTES





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