



Beach House**
RESTAURANT MARBELLA

Christmas Party Menus

FESTIVE DINING

CHRISTMAS PERIOD
1st December to 17th December

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Introduction

Our opulent inside bar & cosy interior dining spaces make for the perfect location to celebrate your office or Christmas party with friends.

The Beach House is the ideal winter setting with an open fire, beautiful Christmas decorations, fabulous food & striking views across the moody December seas.

This year we will be featuring Christmas Shows on Friday 8th, Saturday 9th, Friday 15th & Saturday 16th December, so if you are looking for something more upbeat, we would definitely recommend coinciding your event with one of these weekend entertainment nights.

For all preliminary enquiries please send an email to:

events@thebeachhousemarrbella.com



Welcome Drinks

Welcome Drinks

Wine, Cava, Beer & Sangria

2 drinks per person €15.00 • 3 drinks per person €22.00 • 4 drinks per person €30.00

Sangria

red, white, rosé or cava

Homemade Iced Tea

fresh raspberry & mint

Draught Lager

victoria, Málaga

White Wine

marqués de riscal, rueda, organic sauvignon blanc

Rosé Wine

cuvée de lices 'blush', provence, grenache

Cava

albet i noya brut

Premium Aperitifs

Cocktails

aperol spritz • hugo spritz • mojito • daiquiri • piña colada
from €14.50 per cocktail

The Festive Mojito

mulled syrup, rum, mint & soda on crushed ice
€14.50 per cocktail

Premium Gins

hendricks • brockmans • g-vine • gin mare
from €15.50 per G & T

House White Champagne

laurent perrier brut
€105.00 per bottle

House Rosé Champagne

laurent perrier rosé
€175.00 per bottle

please advise if you would like to see our full wine, champagne or cocktail menus

• prices include 10% IVA/VAT, optional 10% service charge •



Canapés

Canapés

• please choose your preferred canapés selection •

The Bronze Selection

€15.00 per person

Vegetarian Croquette ✓
filling & garnish to be confirmed

Boneless Tempura Rib
kimchi mayonnaise

Salmon Ceviche Taco
red pepper glaze, spicy peanut crunch

The Silver Selection

€20.00 per person

Vegetarian Croquette ✓
filling & garnish to be confirmed

Smoked & Fresh Salmon Tartare
lime, dill & caper crème fraîche

Sesame Prawn Toast
charred calamari & mango salsa

Seared Beef Taco
pickled cabbage, chilli & black bean

The Gold Selection

€25.00 per person

Crispy Fried Spicy Halloumi ✓
yuzu dressing

Tuna Ceviche Taco
lime & coriander, harissa yogurt

Prawn Satay
soft pita

Spicy Fillet of Beef Samosa
with raita

We are very flexible so feel free to mix & match canapé options

• prices include 10% IVA/VAT, optional 10% service charge applied •



Beach House**
Restaurant Marbella

Menu Options

• please choose your preferred menu •

Traditional Christmas Fayre

Menu One

€55.00 per person

• half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup ✓
to be confirmed

Starters

Vegetarian Soup of the Day ✓
with freshly baked bread

Caesar Salad Finished with Almond Pesto
plain ✓ • king prawns • smoked salmon • marinated chicken
(also available as a main course)

Chicken Liver Parfait
homemade granary bread, spiced pear & saffron chutney

Main Courses

Vegetarian Dish of the Day ✓
to be confirmed

Fish & Chips
lightly battered cod, crushed minted peas, tartare sauce

Roast Turkey
with all the trimmings

Dessert

Assiette of Desserts
chef's selection of miniature desserts

Wine

Red Wine • Protocolo, Tempranillo, Castilla y Leon
White Wine • Albet I Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés
Rosé Wine • Borsao, Blush, Garnacha, Campo de Borja
Beer • Victoria

• prices include 10% IVA/VAT, optional 10% service charge applied •

Traditional Christmas Fayre

Menu Two

€75.00 per person

• half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup ✓
to be confirmed

Starters

Vegetarian Dish of the Day ✓
to be confirmed

Salmon & Cod Fishcakes
warm tartare sauce

Boneless Baby Back Ribs
barbecue glaze, kimchi coleslaw, peanut dressing

Palate Cleanser

Festive Mojito Coronel
with rum, fresh mint & mulled spices

Main Courses

Vegetarian Dish of the Day ✓
to be confirmed

Beach House Fish Pie
king prawns, wild seabass, salmon, cod, spinach & egg in a creamy velouté
topped with mashed potatoes & parmesan cheese

Roast Turkey
with all the trimmings

Dessert

Assiette of Desserts
chef's selection of miniature desserts

Wine

Red Wine • La Tarara, Tempranillo, Rioja

White Wine • Marques de Riscal Organic, Sauvignon Blanc, Rueda

Rosé Wine • Cuvée des Lices, Granache, Côtes de Provence

Beer • Cruzcampo

• prices include 10% IVA/VAT, optional 10% service charge applied •

Office Party Menu

Option One

€55.00 per person

- half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup ✓
to be confirmed

Starters

Soup of the Day ✓
to be confirmed

Vegetarian Croquettes of the Day ✓
to be confirmed

Caesar Salad Finished with Almond Pesto
plain ✓ • king prawns • smoked salmon • marinated chicken
(also available as a main course)

Chicken Liver Parfait
homemade granary bread, spiced pear & saffron chutney

Main Courses

Vegetarian Dish of the Day ✓
to be confirmed

Superfood Salad
lentils, feta, quinoa, spiced sweet potato, black beans, red onion, celery, avocado, pomegranate
& kale served plain or with grilled marinated chicken

Fish & Chips
lightly battered cod, crushed minted peas, tartare sauce

Iberian Secreto of Pork
creamed rosemary cannellini beans, heritage tomato glaze, charred asparagus in parma ham

Dessert

Assiette of Desserts
chef's selection of miniature desserts

Wine

Red Wine • Protocolo, Tempranillo, Castilla y Leon
White Wine • Albet I Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés
Rosé Wine • Borsao, Blush, Garnacha, Campo de Borja
Beer • Victoria

- prices include 10% IVA/VAT, optional 10% service charge applied •

Office Party Menu

Option Two

€75.00 per person

- half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup ✓
to be confirmed

Tapas Sharing Boards

Vegetarian Croquettes ✓ • Mini Salmon & Cod Fishcakes
Boneless Baby Back Ribs • Chicken Liver Parfait
King Prawn Pil-Pil • Crispy Calamari

Main Courses

Vegetarian Dish of the Day ✓
T.B.C

Beach House Fish Pie

king prawns, wild seabass, salmon, cod, spinach & egg in a creamy velouté
topped with mashed potatoes & parmesan cheese

Malay Style Yellow Curry

coconut rice, aromatic flat bread, smoked aubergine dahl
vegan • king prawns • chicken

Aged Rib-Eye or Prime Fillet Steak

twice cooked chips, duck fat roasted onion purée, asparagus & Béarnaise sauce
(supplementary charge of €10 applied to all orders of rib eye & prime fillet)

Dessert

Assiette of Desserts

chef's selection of miniature desserts

Wine

Red Wine • La Tarara, Tempranillo, Rioja

White Wine • Marques de Riscal Organic, Sauvignon Blanc, Rueda

Rosé Wine • Cuvée des Lices, Granache, Côtes de Provence

Beer • Cruzcampo

- prices include 10% IVA/VAT, optional 10% service charge applied •



*Festive Entertainment
Nights*

Festive Entertainment Nights

- live musicians during the Christmas period •

During the festive period there will be evening live music performances on **Friday 8th, Saturday 9th, Friday 15th & Saturday 16th December**. Please take a look at the entertainment schedule below & pick your preferred act.

The Second Weekend in December

Friday 8th December

The Beach House Christmas Show

By Johnny G

•
DJ After Party

By Maxee

Saturday 9th December

Bublé Christmas Tribute

By Peet Rothwell

•
DJ After Party

By Maxee

The Third Weekend in December

Friday 15th December

Bublé Christmas Tribute

By Peet Rothwell

•
DJ After Party

By Maxee

Saturday 16th December

The Beach House Christmas Show

By Johnny G

•
DJ After Party

By Maxee



Further Information

Further Information

- > We will print your office/Christmas party menu in house so please feel free to provide us with a logo.
- > If you are a large group place cards & a table plan can be printed in house at an additional cost.
- > We will require a menu pre-order at least three days in advance of the event.
- > We will require an initial deposit of 25% of the menu price in order to confirm your booking, & then the balance paid four days in advance of the event.
- > Please be informed that we always work with market fresh seasonal produce. For this reason, menu ingredients & recipes may have to be moderately changed at short notice, which may also be applicable to certain wines.
- > If you are a large group, please note that during semi-exclusive events the restaurant & bar facilities will remain open to the public.
- > If you are a large group please consider that amplified entertainment including live musicians, DJs & iPod playlists cannot go on past 23:00, unless you or members of your party have booked all five rooms in The Residence, in which case the party will be relocated to the inside bar from thereon after.
- > Please advise if you would like us to provide details of a local photographer to really capture the moment of your event.

Contact Us

Beach House Marbella • 0034 952 83 94 58 • events@thebeachhousemarbella.com
www.beachhousemarbella.com

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(Click here for directions)



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MARBELLA