Beach forise

Sit-Down Events

SEMI-EXCLUSIVE

SPRING • SUMMER • AUTUMN
1st April to 31st October





Introduction

#### **GETTING STARTED**

This brochure is the perfect way to start planning your semi-exclusive event with us.

Please take a browse through to familiarise yourself with all the options.

For a complete & seamless event, we would advise the full spectrum of services to include; drinks & canapés on arrival followed by a sit-down meal.

We are very flexible so please let us know if you have any dietary requirements, ideas or special requests.

Once we've got a confirmed date & estimated number of guests, we'll need to know your preferred food & beverage options so that we can send a bespoke event proposal.

For all preliminary enquiries please send an email to:

events@thebeachhousemarbella.com

#### SEMI-EXCLUSIVE EXPLAINED

By using different areas of the restaurant for each stage of your event, we are able to offer semi-exclusive guests an enhanced sense of privacy, intimacy & variety. This way we can keep venue hire charges to a minimum.

Typically, we would suggest the private use of either the pool or beach lounge for cocktails & canapés, the decking for your sit-down meal & the interior bar for late night drinks & dancing.



Beach Noise Welcome Drinks

Wine. Cava. Beer & Sangria

2 drinks per person €12.00 • 3 drinks per person €18.00 • 4 drinks per person €24.00

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

Rose Wine

cuvée de lices 'blush', provence, grenache

Cava

albet i noya brut

Premium Aperitifs

Suggested Cocktails

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

Premium Gins

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

House White Champagne

laurent perrier brut €95.00 per bottle

House Rosé Champagne

laurent perrier rosé €165.00 per bottle

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



Beach House Conssessed MARBELLA Canapés

3 Canapés for €14.00 • 4 Canapés for €17.50 • 5 Canapés for €21.50

Vegetarian Selection

Sweet Potato, Spiced Pea & Spinach Samosa homemade chutney

Tomato, Garlic, Oregano & Mozzarella Bruscheta Fresh basil, local olive oil

Cheddar Cheese & Jalapeño Croquette avocado purée

Chilled Gazpacho Shots traditional or cucumber & horseradish

Fish & Seafood Selection

Salmon or Tuna Ceviche Taco lime, chilli, coriander & harissa yoghurt

King Prawn Skagen with Dill Crème Fraiche on toasted rye

> King Prawn Pil Pil Croquette avocado purée

Tuna & Avocado Tartare split coriander cream

Glazed Tempura Octopus nero avocado purée

Crispy Fried Calamari pink peppercorn dressing

Thai Fishcakes homemade sweet chilli sauce

Meat Selection

Manchego Cheese & Ham Croquette avocado purée

Thai Crispy Chicken Spring Roll satay dipping sauce

Chicken Liver Parfait pear & saffron chutney

Fillet of Beef Taco harissa crème fraiche

**Steak Tartare** smoked anchovy aioli

Charcuterie Crostini sweet tomato chutney



Beach florise

Bronze Menu

€55.00 per person

Starters

Soup of the Day V spiced butternut squash & coconut or traditional gazpacho

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

Caesar Salad Finished with Almond Pesto served plain √ or with marinated grilled chicken & pancetta

• also available as a main course •

Chicken Liver Parfait toasted home-baked brioche, pear & saffron chutney

Main Courses

Vegetarian Dish of the Day V to be confirmed

Superfood Salad lentils, quinoa, black beans, sweet potatoes, red onion, seeds,

feta, avocado, pomegranate, kale served plain  $\sqrt[r]{or}$  with chicken shawarma

Fish & Chips

lightly beer battered cod with triple cooked chips, crushed minted peas & tartare sauce

Malay Style Yellow Chicken Curry coconut rice, aromatic naan & smoked aubergine dahl

Dessert

Assiette of Desserts

chef's selection of miniature puddings

Beach Notice
Silver Menu

€70.00 per person

Amuse Bouche

Small Soup Y to be confirmed

Starters

Brie & Chili Beignets √ sumac roasted cauliflower steak, duo of pesto

Tempura King Prawns & Crispy Fried Calamari thai prawn toast, mango & coconut cream, celeriac & fennel kimchi

Prime Fillet of Beef Carpaccio cauliflower & parmesan cream, pickled shallot & salt baked beetroot brunoise, crispy capers

Main Courses

Grilled Halloumi & Avocado Super-Bowl Y quinoa, roasted aubergine, griddled asparagus, mixed leaves, balsamic, mint & lime dressing

> Malay Style Yellow King Prawn Curry coconut rice, aromatic naan & smoked aubergine dahl

Pan Roasted Fillet of Sea Bass king prawns, smoked artichoke glaze, potato & caponata sauté

**Iberian Secreto of Pork** 

creamed rosemary cannellini beans, heritage tomato glaze, charred asparagus wrapped in parma ham

Dessert

**Sharing Boards** 

pastry chef's selection of mini desserts served family style

Beach Plouse
Gold Menu

€90.00 per person

Amuse Bouche

King Prawn, Butternut & Coconut Soup saffron & sweet potato mirepoix

Starters

Burrata & Salt Baked Beetroot V crushed pistachios, heirloom tomato

Tuna Ceviche Taco lime, chilli, coriander & harissa yoghurt

Open Duck Pancake
hoisin, spring onion, cucumber, crispy crackling

Palate Cleanser

Mojito Coronel
a refreshing blend of lime sorbet, mint & rum

Main Courses

Smoked Cheese & Fresh Basil Ravioli Y

josper roasted mediterranean vegetables, grated parmesan, honey vinaigrette, basil crisps

Roasted Lobster with Shellfish & Caviar Hollandaise

pesto parisian potatoes, wild rocket & parmesan salad, icelandic potatoes, green beans, asparagus in truffle mayonnaise

Fillet of Beef Wellington

truffle & parmesan potato terrine, haricots verts in bacon cream, port jus

Dessert

**Assiette of Desserts** 

an individual selection of beautiful miniature desserts

Beach florise

Taste of Spain Menu

€70.00 per person, minimum 35 guests

Tapas Boards

• served as canapes in the lounge or inside bar •

padron peppers V • crispy fried calamari • russian salad • espeto de sardinas pulpo a la gallega • duo of croquettes • prawn & chorizo pintxo

Sit Down Menu

Starter

• served on the restaurant terrace •

Gazpacho V traditional garnish

Main Courses

Wild Mushroom & Smoked Cheese Fritters Y with aubergine "escalivada" catalan stew

Pan Fried Fillet of Wild Sea Bass with seafood paella "show kitchen" cooked in front of the guests

**Iberian Secreto of Pork** 

creamed rosemary cannellini beans, heritage tomato glaze, charred asparagus wrapped in parma ham

Dessert

**Assiette of Spanish Desserts** churros • arroz con leche • tocino del cielo



Beach House

Bronze

€19.50 per person
• half bottle of wine & mineral water •

## White Wine

Albet I Noya Can Vendrell, Penedes Chardonnay, Xarel Lo

## Rose Wine

Vaja, Pinot Grigio, Delle Venezie Garnacha, Cabernet Sauvignon

## Red Wine

Protocolo, Castilla y Leon Tempranillo

Silver

€23.50 per person
• half bottle of wine & mineral water •

## White Wine

Marques de Riscal, Rueda Organic Sauvignon Blanc

## Rose Wine

Cuvee de Lices "Blush", Provence Granache

## **Red Wine**

La Tarara, Rioja Tempranillo

Gold

€31.50 per person
• half bottle of wine & mineral water •

#### White Wine

Avancia Cuvee de O Godello

#### Rose Wine

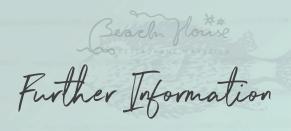
Minuty "Blush", Provence Granache

# Red Wine

Diaz Bayo 20 Meses, Ribera del Duero Tinto Fino

Please advise if you would like to see our full wine menu





- The maximum capacity for semi-exclusive events is 100 guests.
- Menus can be printed in-house with a bespoke message, watermark or company logo. This service is included in the set menu price.
- Place cards & a table plan can be printed in house at an additional cost.
- A menu pre-order for each guest is compulsory during certain times of the year, your event organiser will advise.
- Please be informed that we always work with market fresh, seasonal produce. For this reason, menu ingredients & recipes may moderately change at short notice.
- In the event of inclement weather a marquee can be erected to enclose the beach decking at an additional cost of €250.
- During semi-exclusive events the restaurant, beach & bar facilities will remain open to the public although full exclusivity of individual areas may be granted for specific periods of time. Your event organiser will inform you of exactly how this works.
- Amplified entertainment including live musicians & DJs cannot go on past 23:00 unless you or members of your party have booked all five rooms in the adjoining Residence hotel, in which case the party will be relocated to the dance & bar area from 23:00 onwards.
- Please advise if you would like us to provide details of the local florist, photographers, musicians or celebrants.

Contact Us

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

Urbanización Coto de los Dolores, Calle Carril del Relojero, s/n, 29604 Marbella, Málaga (Spain) (Click here for directions)

