Beach florise

Christmas Party Menus

FESTIVE DINING

CHRISTMAS PERIOD

1st December to 18th December



Beach House

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 9<sup>th</sup>, Saturday 10<sup>th</sup>, Friday 16<sup>th</sup> & Saturday 17<sup>th</sup> 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@thebeachhousemarbella.com



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

#### 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 €14.00 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 flotise
Carapés

• please choose your preferred canapés selection •

The Bronze Selection

€12.00 per person

**Vegetarian Croquette V** filling & garnish to be confirmed

Boneless Tempura Rib kimchi mayonnaise

Salmon Ceviche Taco red pepper glaze, spicy peanut crunch

The Silver Selection

€14.00 per person

Vegetarian Croquette √ filling & garnish to be confirmed

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

Sesame Prawn Toast charred calamari & mango salsa

Seared Beef Taco
pickled cabbage, chilli & black bean

The Gold Selection

€18.00 per person

Crispy Fried Spicy Halloumi V 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 to parties of 10 or more •



Traditional Christmas Fayre
Menu One

€55.00 per person
• half bottle of wine, mineral water & coffee included •

Amuse Bouche Small Soup V

to be confirmed

Starters

Vegetarian Soup of the Day V with freshly baked bread

Caesar Salad Finished with Almond Pesto

plain  $\checkmark$  • 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 • Vaja, Pinot Grigio Blush, Delle Venezie Beer • Victoria

• prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

Beach florise
Traditional Christmas Fayre
Menu Two

€70.00 per person
• half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup V 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

<sup>•</sup> prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more •

Office Party Menu Option One €55.00 per person half bottle of wine, mineral water & coffee included

Amuse Bouche

Small Soup V to be confirmed

Starters

Soup of the Day V to be confirmed

Vegetarian Croquettes of the Day 

√ to be confirmed

Caesar Salad Finished with Almond Pesto plain **Y** • 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 V 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

Nine

Red Wine • Protocolo, Tempranillo, Castilla y Leon White Wine • Albet I Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés Rosé Wine • Vaja, Pinot Grigio Blush, Delle Venezie Beer • Victoria

prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more

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Office Party Menu

Option Two

€75.00 per person

half bottle of wine, mineral water & coffee included •

Amuse Bouche

Small Soup V to be confirmed

Tapas Sharing Boards

Vegetarian Croquettes V • 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 to parties of 10 or more •



Beach House

# Festive Entertainment Nights

• live musicians during the Christmas period •

During the festive period there will be evening live music performances on Friday 8<sup>th</sup>, Saturday 9<sup>th</sup>, Friday 15<sup>th</sup> & Saturday 16<sup>th</sup> 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 16th December

Bublé Christmas Tribute By Peet Rothwell

> DJ After Party By Maxee

Saturday 17th December

The Beach House Christmas Show By Johnny G

> DJ After Party By Maxee





# 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 semiexclusive 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 • <u>events@thebeachhousemarbella.com</u> www.beachhousemarbella.com

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(Click here for directions)

