



*Beach House* \*\*  
RESTAURANT MARBELLA

# Sit-Down Events

SEMI-EXCLUSIVE

SPRING • SUMMER • AUTUMN  
1<sup>st</sup> April to 31<sup>st</sup> October

# Table of Contents

WELCOME DRINKS

Page 2

CANAPÉS

Page 4

MENU OPTIONS

Page 6

BEVERAGE OPTIONS

Page 11

FURTHER INFORMATION

Page 13

# 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](mailto: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.

A photograph of two refreshing drinks on a white poolside ledge. The background is a clear blue swimming pool with sunlight reflecting off the water. The drink on the left is in a round, shallow glass with a black straw, containing a light-colored beverage, ice, and several lemon slices. The drink on the right is in a tall, narrow glass with a black straw, containing a dark-colored beverage, ice, two raspberries, a slice of orange, and a sprig of mint. A semi-transparent grey box with the text "Welcome Drinks" is overlaid on the center of the image.

*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

### **Rose Wine**

borsao, blush, 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  
€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, 10% service charge •



# Canapés

3 Canapés for €18.50 • 4 Canapés for €22.50 • 5 Canapés for €27.50

## Vegetarian Selection ✓

**Sweet Potato, Spiced Pea & Spinach Samosa**  
homemade chutney

**Tomato, Garlic, Oregano & Mozzarella Bruscheta**  
fresh basil, local olive oil

**Vegetarian Croquette of the Day**  
avocado purée

**Chilled Gazpacho Shots**  
traditional garnish

## Fish & Seafood Selection

**Sea Bass 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

**Salmon & Avocado Tartare**  
split coriander cream

**Pulpo a la Gallega**  
potato glaze, paprika oil

**Crispy Fried Calamari**  
chilli jam

**Thai Fishcakes**  
homemade sweet chilli sauce

## Meat Selection

**Manchego Cheese & Ham Croquette**  
avocado purée

**Chicken Skewer**  
satay dipping sauce

**Chicken Liver Parfait**  
pear & saffron chutney

**Fillet of Beef Taco**  
harissa crème fraiche

**Steak Tartare**  
smoked anchovy aioli

**Tempura Baby Back Ribs**  
kimchi mayonnaise

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



Beach House\*\*  
Restaurant Marbella

# Menu Options

• please choose your preferred menu •



## Bronze Menu

€65.00 per person

### Starters

**Gazpacho** ✓  
traditional garnish

**Crispy Fried Calamari**  
aioli, fresh lemon

**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** ✓  
to be confirmed

**Superfood Salad**  
lentils, quinoa, black beans, sweet potatoes, red onion, seeds,  
feta, avocado, pomegranate, kale  
served plain ✓ or with chicken satay

**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

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

## Silver Menu

€75.00 per person

### Amuse Bouche

Small Soup ✓  
to be confirmed

### Starters

**Spinach & Feta Spanakopita Filo Parcel** ✓  
tzatziki, fresh herbs

**Tempura King Prawns**  
wakame salad, kimchi mayonnaise, sesame prawn pancake

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

### Main Courses

**Grilled Goats Cheese Salad with Hot Honey & Chilli** ✓  
pine nuts, beetroot, caramelised onion, croutons, salad leaves

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

**Fresh Catch of the Day**  
to be confirmed

**Persian Spiced Lamb Shank**  
greek aegean couscous, sundried tomato hummus,  
pistachios & sesame, tzatziki

### Dessert

**Sharing Boards**  
pastry chef's selection of mini desserts served family style

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

## Gold Menu

€115.00 per person

### Amuse Bouche

Small Soup  
To be confirmed

### Starters

**Burrata with Salt Baked Beetroot** ✓  
crushed pistachios, heirloom tomato

**Tuna Ceviche Taco**  
lime, chilli, coriander & harissa yoghurt

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

### Palate Cleanser

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

### Main Courses

**Vegan Lentil Moussaka** ✓\*  
griddled aubergine & tomato, coconut bechamel, house salad

**Lobster & King Prawn Salad**  
chilli & mango dressing, tabbouleh, coriander & lime vinaigrette

**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

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

# Taste of Spain Menu

€85.00 per person, minimum 35 guests

## Tapas Boards

• served as canapes in the lounge or inside bar •

padron peppers ✓ • crispy fried calamari • russian salad • berenjenas a la miel ✓  
pulpo a la gallega • king prawn pil pil croquettes • prawn & chorizo pintxo

## Sit Down Menu

### Starter

• served on the restaurant terrace •

Gazpacho ✓  
traditional garnish

### Main Courses

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

Pan Fried Fillet of Wild Sea Bass or Iberian Secreto of Pork  
with seafood or mixed paella "show kitchen" cooked in front of the guests

### Sides

Mediterranean Mixed Salad • Home Baked Baguette

### Dessert

Assiette of Spanish Desserts  
churros • arroz con leche • crema catalana

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



*Beverage Options  
with Meal*

• please choose your preferred package •

# Beverage Packages

## Bronze

€22.50 per person

- half bottle of wine & mineral water •

### White Wine

Albet I Noya Can Vendrell, Penedes  
Chardonnay, Xarel Lo

### Rose Wine

Borsao, Blush  
Garnacha, Campo de Borja

### Red Wine

Protocolo, Castilla y Leon  
Tempranillo

## Silver

€27.50 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

€34.50 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**

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



*Further Information*

## Further Information

- › 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

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[www.beachhousemarbella.com](http://www.beachhousemarbella.com)

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(Click here for directions)



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MARBELLA