



Sit-Down Events

SEMI-EXCLUSIVE

SPRING • SUMMER • AUTUMN

1st April to 31st October

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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.

A photograph of two refreshing drinks on a white poolside table. The drink on the left is in a round, footed glass, filled with a light-colored beverage, ice, and several lemon slices. The drink on the right is in a tall, cylindrical glass, filled with a dark purple beverage, ice, and garnished with fresh raspberries, a lemon slice, and a sprig of mint. Both glasses have black straws. The background is a bright blue swimming pool with shimmering water. The scene is brightly lit, casting shadows of the glasses onto the table.

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

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 •



Sea & Flare
Restaurant Marbella

Menu Options

• please choose your preferred menu •



Bronze Menu

€65.00 per person

Starters

Gazpacho ✓
traditional garnish

Crispy Fried Calamari
orange salt, ginger & chilli jam

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

Spiced Aubergine, Kale & Mushroom Spring Rolls ✓
satay dipping sauce

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

Sesame Tempura Artichoke & Baby Spinach Salad ✓
crispy chickpeas & cauliflower florets, red onion, harissa halloumi, chilli, mint & tahini dressing

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
roasted red pepper & butternut purée, artichoke hearts, green olive & feta cheese tapenade

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

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

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

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(Click here for directions)



Beach House
MARBELLA