

# CHRISTMAS

*Party Menus*

**FROM 45€ INCLUDING DRINKS PACK**  
PRICES INCLUDE IVA | AVAILABLE 1ST TO 18TH DECEMBER, MON TO SAT

## LIVE MUSIC

*Weekends*

**GEORGIE O'NEILL CHRISTMAS SHOW**  
FRIDAY 10TH & 17TH DECEMBER - 20:00

**PEET ROTHWELL'S FESTIVE BUBLE TRIBUTE**  
SATURDAY 11TH & 18TH DECEMBER - 20:00

**BOOK NOW | LIMITED AVAILABILITY**

**CHRISTMAS PARTY CELEBRATIONS BY RESERVATION ONLY**

Tel: +34 952 839 458 | Elviria, Marbella | [info@thebeachhousemarbella.com](mailto:info@thebeachhousemarbella.com)  
[www.marbellabeachhouse.com](http://www.marbellabeachhouse.com) | Beach House Marbella   

# CHRISTMAS PARTY MENUS

FESTIVE DINING



CHRISTMAS PERIOD

1<sup>st</sup> December to 18<sup>th</sup> December

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## INTRODUCTION

Our opulent inside bar and 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 and striking views across the moody December seas.

This year we will be featuring Christmas Shows on Friday 10<sup>th</sup>, Saturday 11<sup>th</sup>, Friday 17<sup>th</sup> and Saturday 18<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 days.

Please enjoy taking a browse through the rest of the brochure :)

For all preliminary enquiries send an email to:

*[info@thebeachhousemarbella.com](mailto:info@thebeachhousemarbella.com)*



WELCOME DRINKS

## WELCOME DRINKS

*(Please choose 3 or 4 different items)*

### The Festive Mojito

mulled syrup, rum, mint and soda on crushed ice  
€9.00 per drink

### Sangria

red, white, rose or cava  
€30.00 per pitcher

### Non-Alcoholic Punch

homemade flavoured ice tea  
€15.00 per pitcher

### Draught Lager

Cruzcampo  
€4.00 per glass

### Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daiquiri | Piña Colada  
€9.00 per cocktail

### Premium Gins

Tanqueray Seville Orange | Gordons Pink | Hayes Rhubarb | Seagram's Extra Dry  
€9.50 per G & T

### White Wine

Palacio de Bornos Rueda, Sauvignon Blanc  
€28.50 per bottle

### Rose Wine

Cuve de Lice, Côtes de Provence, Granache  
€27.00 per bottle

### Cava

Albet I Noya  
€29.50 per bottle

### Prosecco

Machio del Cavalleri  
€39.50 per bottle

### House White Champagne

Laurent Perrier Brut  
€90.00 per bottle

### House Rose Champagne

Laurent Perrier Rose  
€155.00 per bottle

*Please advise if you would like to see our full wine, champagne or cocktail lists  
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*



# CANAPÈS

## CANAPÈS

*(Please choose your preferred canapés selection)*

### THE BRONZE SELECTION

€10.00 per person

#### Chicken Skewers

katsu curry sauce

#### Spiced Falafel with Hummus

garlic flat bread

#### Salmon and Avocado Tartare

coriander and lime crème fraîche

### THE SILVER SELECTION

€12.00 per person

#### Warm Gorgonzola Crostini

candied walnut

#### Smoked Salmon Pate

on crostini

#### Prawn Pil Pil Spoon

chilli, blended dried spices, confit garlic

#### Spicy Fillet of Beef Samosa

with raita

### THE GOLD SELECTION

€16.00 per person

#### Falafel on Garlic Spiced Flat Bread

hummus and aubergine chutney

#### Salmon Ceviche Taco

roasted red pepper and chilli glaze, avocado and mango salsa

#### Crispy Korean King Prawns

katsu curry sauce

#### Lebanese Lamb Spring Roll

spiced cauliflower puree

*We are very flexible so feel free to mix and match canapé options  
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*



# MENU OPTIONS

## MENU OPTIONS

*(Please choose your preferred menu)*

### TRADITIONAL CHRISTMAS FAYRE MENU #1

€45.00 per person

(half bottle of wine, mineral water and coffee included)

#### STARTERS

##### Vegetarian Soup of the Day

with freshly baked bread

##### Caesar Salad Finished with Almond Pesto

served plain, with king prawns or marinated chicken

##### Chicken Liver Parfait

with homemade granary bread, spiced pear and saffron chutney

#### MAIN COURSES

##### Vegetarian Dish of the Day

t.b.c

##### Beach House Fish Pie

king prawns, wild sea bass, salmon, cod, spinach and egg in a creamy velouté topped with mashed potatoes and parmesan cheese

##### Roast Turkey

with all the trimmings

#### DESSERT

##### Assiette of Desserts

christmas pudding | eton mess | white chocolate cheesecake

#### WINE

House Red Wine | Protocolo, Tempranillo, Castilla y Leon

House White Wine | Albet I Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés

House Rose Wine | Pagos de Araiz, Cabernet Sauvignon, Navarra

Beer | Cruzcampo

*(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*

## TRADITIONAL CHRISTMAS FAYRE MENU #2

€65.00 per person  
(half bottle of wine, mineral water and coffee included)

### AMUSE BOUCHE A Small Hot Soup T.B.C.

### STARTERS

#### Vegetarian Winter Salad

textures of goats cheese, roasted beets and candied walnuts

#### Cured Salmon, Dill and Shallot Tart

king prawn, pickled cucumber and caviar salad

#### Confit Pork Belly

apple fondant with almond and raisin, spiced jus, potato crisps

### PALATE CLEANSER

#### Festive Mojito Coronel

with rum, fresh mint and mulled spices

### MAIN COURSES

#### Roasted Vegetable Wellington

confit carrot puree, creamed potatoes with caramelised onion,  
petit pois and mint velouté

#### Lemon and Garlic Pan Roasted Fillet of Sea Bass

crispy fondant potato, Cava and king prawn beurre blanc,  
roasted vegetable mirepoix

#### Roast Turkey

with all the trimmings

### DESSERT

#### Assiette of Desserts

christmas pudding | eton mess | white chocolate cheesecake

### WINE

**Red Wine** | La Tarara, Tempranillo, Rioja

**White Wine** | K Naia, Verdejo, Rueda

**Rose Wine** | Cuve de Lice, Granache, Cotes de Provence

**Beer** | Cruzcampo

*(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*

## OFFICE PARTY MENU OPTION #1

€45.00 per person  
(half bottle of wine, mineral water and coffee included)

### STARTERS

#### Soup of the Day

T.B.C

#### Vegetarian Croquettes of the Day

T.B.C

#### Caesar Salad Finished with Almond Pesto

served plain, with king prawns or marinated chicken  
(also available as a main course)

#### Chicken Liver Parfait

with homemade granary bread, spiced pear and saffron chutney

### MAIN COURSES

#### Vegetarian Dish of the Day

t.b.c

#### Superfood Salad

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

#### Beach House Fish Pie

king prawns, wild sea bass, salmon, cod, spinach and egg in a creamy velouté  
topped with mashed potatoes and parmesan cheese

#### Succulent Slow Braised Iberian Pork

creamed rosemary cannellini beans, roasted heritage tomato puree,  
charred asparagus wrapped in serrano ham

### DESSERT

#### Assiette of Desserts

a trio of miniature desserts

### WINE

House Red Wine | Protocolo, Tempranillo, Castilla y Leon

House White Wine | Albet I Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés

House Rose Wine | Pagos de Araiz, Cabernet Sauvignon, Navarra

Beer | Cruzcampo

*(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*

## THE SILVER WINTER PARTY MENU

€55.00 per person

(half bottle of wine, mineral water and coffee included)

### TAPAS

**Vegetarian Croquettes**  
of the day

**Thai Fishcakes Infused with Lemongrass, Kaffir Lime and Coriander**  
homemade sweet chilli jam and pickled cucumber

**Prawn Pil Pil**  
mixed dried spices, confit garlic, tomato and chilli

**Crispy Calamari**  
with jalapeno mayo and pink pepper dressing

**Slow Braised Boneless Baby Back Ribs**  
smoky teriyaki glaze, Japanese vegetable salad and sweet ginger dressing

**Chicken Liver Parfait**  
toasted home baked bread and tomato chutney

### MAIN COURSES

**Vegetarian Dish of the Day**  
T.B.C

**Pan Roasted Cannon of Atlantic Cod**  
mussels and prawns in a Vermouth beurre blanc, haddock brandade, wilted spinach

**Slow Braised Galician Beef in a Rich Pan Jus**  
creamed potatoes with caramelised white onion, winter greens and vegetable mirepoix

### DESSERTS

**Assiette of Desserts**  
a trio of miniature desserts

### WINE

**Red Wine** | La Tarara, Tempranillo, Rioja

**White Wine** | K Naia, Verdejo, Rueda

**Rose Wine** | Cuve de Lices, Granache, Cotes de Provence

**Beer** | Cruzcampo

*(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*

## THE GOLD WINTER PARTY MENU

€75.00 per person

(half bottle of wine, mineral water and coffee included)

### AMUSE BOUCHE

#### A Small Homemade Soup

T.B.C.

### STARTERS

#### Gorgonzola and Caramelised Walnut Tartlet

with spiced pear and apple compote

#### Tempura King Prawns and Crispy Calamari

celeriac and fennel kimchi salad, mango and coconut cream, Thai prawn toasts

#### Caesar Salad Finished with Almond Pesto

served with sautéed king prawns or grilled marinated chicken  
(also available as a main course)

#### Prime Fillet of Beef Carpaccio

cauliflower and parmesan cream, pickled shallot and salt baked beetroot brunoise

### PALATE CLEANSER

#### Mojito Coronel

a refreshing blend of lime sorbet, mint and rum

### MAIN COURSES

#### Vegetarian

T.B.C.

#### Pan Fried Fillet of Wild Sea Bass

warm tartar sauce, wilted spinach and peas, crispy fondant potato

#### Persian Spiced Lamb Shank

potato, cumin, pea and chilli sauté, duo of cauliflower, cooling pomegranate yogurt

#### Aged Rib Eye Steak

with twice cooked chips, duck fat roasted onion, asparagus and Béarnaise sauce

### DESSERT

#### Assiette of Desserts

a trio of miniature desserts

### WINE

**Red Wine** | Figuero Crianza, Tinto Fino, Ribera del Duero

**White Wine** | Nora, Albariño, Rias Baixas

**Rose Wine** | Minuty, Granache, Cotes de Provence

**Beer** | Cruzcampo

*(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)*



*Beach House* ❄️❄️  
RESTAURANT MARBELLA

Festive  
Entertainment  
Days

## FESTIVE ENTERTAINMENT NIGHTS

*(Live musicians during the Christmas period)*

During the festive period there will be evening live music performances on  
Friday 10<sup>th</sup> and Saturday 11<sup>th</sup>, and  
Friday 17<sup>th</sup> and Saturday 18<sup>th</sup> December.

Please take a look at the entertainment schedule below and pick your  
preferred act.

### THE SECOND WEEKEND IN DECEMBER

#### The Beach House Christmas Show

By Georgie O'Neill

Friday 10<sup>th</sup> December, 20:00

#### Bubl  Christmas Tribute

By Peet Rothwell

Saturday 11<sup>th</sup> December, 20:00

### THE THIRD WEEKEND IN DECEMBER

#### The Beach House Christmas Show

By Georgie O'Neill

Friday 17<sup>th</sup> December, 20:00

#### Bubl  Christmas Tribute

By Peet Rothwell

Saturday 18<sup>th</sup> December, 20:00



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 and 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 and 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 and recipes may have to moderately change at short notice which could also be the case for certain wines.
- > If you are a large group, please note that during semi-exclusive events the restaurant and bar facilities will remain open to the public.
- > If you are a large group please consider that amplified entertainment including live musicians, DJs and 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

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

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Beach House  
MARBELLA