



Beach House **
RESTAURANT MARBELLA

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 drinks on a white ledge next to a swimming pool. The drink on the left is in a round, textured glass with ice, a black straw, and a lemon twist garnish. The drink on the right is in a tall, textured glass with ice, a black straw, and garnishes including raspberries, mint leaves, and a lemon slice. The background is the blue water of the pool with sunlight reflecting off the surface. A semi-transparent white box with the text 'Welcome Drinks' is overlaid on 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, optional 10% service charge applied •



Canapés

3 Canapés for €15.00 • 4 Canapés for €20.00 • 5 Canapés for €25.00

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

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



Beach House**
Restaurant Marbella

Menu Options

• please choose your preferred menu •



Bronze Menu

€60.00 per person

Starters

Soup of the Day ✓

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 ✓

to be confirmed

Superfood Salad

lentils, quinoa, black beans, sweet potatoes, red onion, seeds, feta, avocado, pomegranate, kale
served plain ✓ 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

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

Silver Menu

€75.00 per person

Amuse Bouche

Small Soup ✓
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 ✓

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

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

Gold Menu

€95.00 per person

Amuse Bouche

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

Starters

Burrata & 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

Smoked Cheese & Fresh Basil Ravioli ✓
jospur 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

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

Taste of Spain Menu

€75.00 per person, minimum 35 guests

Tapas Boards

• served as canapes in the lounge or inside bar •

padron peppers ✓ • 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 ✓
traditional garnish

Main Courses

Wild Mushroom & Smoked Cheese Fritters ✓
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

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



*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, optional 10% service charge applied •



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

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

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29604 Marbella, Málaga (Spain)
(Click here for directions)



Beach House
MARBELLA