

CHRISTMAS PARTY MENUS

FESTIVE DINING



CHRISTMAS PERIOD

1st December to 18th 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 9th, Saturday 10th, Friday 16th and Saturday 17th December, so if you are looking for something more upbeat, we would definitely recommend coinciding your event with one of these weekend entertainment nights.

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

For all preliminary enquiries send an email to:

events@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
€40.00 per pitcher

Non-Alcoholic Punch

homemade flavoured ice tea
€25.00 per pitcher

Draught Lager

Victoria
€4.00 per glass

Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daiquiri | Piña Colada
€12.50 per cocktail

Premium Gins

Hayes Blood Orange | Tanqueray 10 | Hayes Rhubarb & Ginger | Hendricks
€12.50 per G & T

White Wine

Marques de Riscal Organic, Sauvignon Blanc
€36.00 per bottle

Rosé Wine

Cuvée des Lices, Côtes de Provence, Granache
€34.50 per bottle

Cava

Albet I Noya
€35.50 per bottle

Prosecco

Machio del Cavalleri
€45.50 per bottle

White Champagne

Laurent Perrier Brut
€95.00 per bottle

Rosé Champagne

Laurent Perrier Rosé
€165.00 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)*



CANAPÉS

CANAPÉS

(Please choose your preferred canapés selection)

THE BRONZE SELECTION

€12.00 per person

Vegetarian Croquette

filling and 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 and garnish to be confirmed

Smoked and Fresh Salmon Tartare

lime, dill and caper crème fraiche

Sesame Prawn Toast

charred calamari and mango salsa

Seared Beef Taco

pickled cabbage, chilli and black bean

THE GOLD SELECTION

€18.00 per person

Crispy Fried Spicy Halloumi

yuzu dressing

Tuna Ceviche Taco

lime and coriander, harissa yogurt

Prawn Satay

soft pita

Spicy Fillet of Beef Samosa

with raita

*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

€55.00 per person
(half bottle of wine, mineral water and coffee included)

AMUSE BOUCHE

a Small Hot Soup

T.B.C.

STARTERS

Vegetarian Soup of the Day

with freshly baked bread

Caesar Salad Finished with Almond Pesto

plain | king prawns | smoked salmon | marinated chicken
(also available as a main course)

Chicken Liver Parfait

homemade granary bread, spiced pear and 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 | Cruzcampo

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

TRADITIONAL CHRISTMAS FAYRE MENU #2

€70.00 per person
(half bottle of wine, mineral water and coffee included)

AMUSE BOUCHE
a Small Hot Soup
to be confirmed

STARTERS
Vegetarian Dish of the Day
to be confirmed

Salmon and Cod Fishcakes
warm tartare sauce

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

PALATE CLEANSER
Festive Mojito Coronel
with rum, fresh mint and mulled spices

MAIN COURSES
Vegetarian Dish of the Day
to be confirmed

Beach House Fish Pie
king prawns, wild seabass, 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
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)

OFFICE PARTY MENU OPTION #1

€55.00 per person
(half bottle of wine, mineral water and coffee included)

AMUSE BOUCHE
a Small Hot Soup
to be confirmed

STARTERS
Soup of the Day
T.B.C

Vegetarian Croquettes of the Day
T.B.C

Caesar Salad Finished with Almond Pesto
plain | king prawns | smoked salmon | marinated chicken
(also available as a main course)

Chicken Liver Parfait
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

Fish & Chips
lightly battered cod, crushed minted peas, tartare sauce

Iberian Secreto of Pork
creamed rosemary cannellini beans, heritage tomato glaze, charred asparagus wrapped in parma ham

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 | Cruzcampo

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

OFFICE PARTY MENU OPTION #2

€75.00 per person
(half bottle of wine, mineral water and coffee included)

AMUSE BOUCHE

a Small Hot Soup
to be confirmed

TAPAS SHARING BOARDS

Vegetarian Croquettes
of the day

Mini Salmon and Cod Fishcakes
warm tartare sauce

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

Crispy Calamari
saffron aioli

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

Chicken Liver Parfait
toasted home baked bread and tomato chutney

MAIN COURSES

Vegetarian Dish of the Day
T.B.C

Beach House Fish Pie
king prawns, wild seabass, salmon, cod, spinach and egg in a creamy velouté
topped with mashed potatoes and 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 and Béarnaise sauce
(supplementary charge of €10 applied to all orders of rib eye and prime fillet)

DESSERTS

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 **
RESTAURANT MARBELLA

Festive
Entertainment
Nights

FESTIVE ENTERTAINMENT NIGHTS

(Live musicians during the Christmas period)

During the festive period there will be evening live music performances on Friday 9th, Saturday 10th, Friday 16th and Saturday 17th December. Please take a look at the entertainment schedule below and pick your preferred act.

THE SECOND WEEKEND IN DECEMBER

Friday 9th December

The Beach House Christmas Show

By Johnny G

DJ After Party

By Maxee

Saturday 10th December

Bubl  Christmas Tribute

By Peet Rothwell

DJ After Party

By Maxee

THE THIRD WEEKEND IN DECEMBER

Friday 16th December

The Beach House Christmas Show

By Johnny G

DJ After Party

By Maxee

Saturday 17th December

Bubl  Christmas Tribute

By Peet Rothwell

DJ After Party

By Maxee



FURTHER
INFORMATION

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- > 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 be moderately changed at short notice, which may also be applicable to 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

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



Beach House
MARBELLA