

# CASUAL DINING

BUFFET | STREET FOOD | CANAPÈS



SPRING | SUMMER

1<sup>st</sup> May to 30<sup>th</sup> September



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## INTRODUCTION

### PLEASE READ THIS FIRST :)

Our informal group dining options make for the perfect pre or post wedding party, birthday celebration, corporate event or gathering with old friends and family!

Please take a browse through this brochure to start familiarising yourself with all the options.

Whether you want to provide a few canapés and welcome drinks to get the party started or you're thinking of a more substantial offering such as our paella show kitchen, we'll definitely have an option for you.

Once we've got a confirmed date and rough number of guests, we'll need to know your preferred food and beverage options so that we can pop you back a bespoke event proposal.

For all preliminary enquiries please send an email to:

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

### INFORMAL DINING EXPLAINED

From the rustic, shabby-chic confines of the beach lounge embrace the irresistible ambience of Spanish beach life with simple but beautifully prepared food, refreshing cocktails and a refreshing absence of formality 😊





## HOT & COLD BUFFET

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€35.00 per person

### SALAD OPTIONS

*(Please choose two salads)*

#### Traditional Salads

Chicken Caesar Salad with Almond Pesto  
Caprese Salad  
Tuna Pasta Salad  
Classic Coleslaw

#### Modern Salads

Mango, Honey and Lime King Prawn Salad  
Superfood Salad  
Halloumi and Avocado Super-Bowl  
Edamame, Broccoli and Baby Spinach Salad

### MAIN ITEMS

*(Please choose four main items)*

#### Meat Main

Barbecue Baby Back Ribs  
Mini Cheese Burgers  
Chicken Liver Parfait  
Crispy Sake Chicken Skewers  
Buffalo Wings with Spicy Chorizo  
Cold Roast Rib Eye of Beef with Caper Salsa  
Fully Loaded Nachos

#### Fish & Seafood Mains

Salmon Fishcakes  
Sesame Prawn Toasts  
Poached Salmon with Dill, Crème Fraiche  
Prawn Pil Pil  
Crispy Fried Calamari with Pink Peppercorn  
Panko Breaded Cod Goujons with Tartare Sauce

#### Vegetarian Mains

Mediterranean Vegetable and Mozzarella Samosas  
Croquettes of the Day  
Mini Spiced Veggie Burgers with Mango Chutney and Smoked Cheese

### GARNISH OPTIONS

*(Please choose two garnish options)*

Mini Cheese and Bacon Jackets  
Twice Cooked Chips  
Kaffir Lime and Coconut Rice

### HOMEMADE PIZZAS

*(Please choose two styles of pizza)*

Spicy Barbecue Pulled Pork  
Roasted Mediterranean Vegetable  
Smoked Cheese, Chicken, Bacon and Mushroom

### ADDITIONAL OPTIONS

Large Mixed Seafood Platters including Two Whole Prepared Lobsters  
€155.00 each

Selection of Sushi  
€25.95 for 12 pieces





A woman in a black shirt with a logo that reads "Le Jardin de la Rose RESTAURANT" is serving a variety of appetizers on a wooden board. The board includes sushi, small bowls of food, and glasses of a green beverage. A man in a light pink shirt and a woman in a white lace dress are looking at the food. The background shows a garden with rocks and plants.

# CANAPÈS PARTIES



## CANAPÈS

€15.00 per person, per round

*(Please choose four different canapés per round)*

### COCKTAIL CANAPÈS

#### Vegetarian

Beetroot and Shallot Tarte Tatin  
Tomato, Garlic, Oregano and Mozzarella Bruscheta  
Croquettes (Cheddar and Jalapeno / Gorgonzola and Caramelised Walnut)  
Spinach and Chickpea Falafel  
Chilled Gazpacho Shots  
Whipped Brie and Cranberry Crostini  
Vietnamese Lettuce Wraps

#### Fish & Seafood

Japanese Style Gravlaks with Crispy Seaweed  
Thai Fishcakes with Brunnoise Dressing  
Smoked Salmon on Sweet Corn Blini with Smoked Salmon Pate and Salmon Caviar  
Croquettes (Hot Smoked Salmon/Calamare Nero/Prawn Pil Pil)  
Shot of Spiced Crab Salad with Cucumber and Horseradish Gazpacho  
Prawns 'Skagen' in Dill Crème Fraiche on Toasted Rye  
Pil Pil Spoon  
Glazed Tempura Octopus Nero Avocado Puree  
Tuna and Avocado Tartar

#### Meat

Chicken Liver Parfait Crostini with Spiced Tomato Chutney  
Classic Steak Tartar  
Lebanese Lamb Spring Rolls  
Croquettes (pulled pork / satay chicken / jamón and Manchego)  
Charcuterie Crostini

### PARTY CANAPÈS AND SLIDERS

#### Vegetarian

Mini Spiced Veggie Burgers with Smoked Cheese and Mango Chutney  
Vegetarian Spring Rolls

#### Fish & Seafood

Mini Fish and Chips  
Lemongrass, Chilli and Basil Prawn Skewers with Satay Sauce

#### Meat

Mini Cheese Burgers on Homemade Brioche  
Crispy Fried Sake Chicken Skewers  
Pulled Pork Ciabatta with Black Olive Tapenade and Smoked Cheese  
Boneless Tempura Baby Back Ribs with Barbecue Mayonnaise

**NB** | One round of canapés will last approximately 30 to 45 minutes. For standing canapés parties, we advise serving two rounds, the first from the 'cocktail canapé' range to kick the evening off in style and then the second from the 'party canapés and sliders' range to soak up the booze later on in the night 😊

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



The image features a blurred background of people at a street food market. In the foreground, a large platter of seafood is visible, including mussels, shrimp, and other shellfish. A semi-transparent dark rectangle is overlaid in the center, containing the text "STREET FOOD STATIONS" in white, serif, all-caps font.

## STREET FOOD STATIONS



## STREET FOOD STATIONS

### SPANISH

€45.00 per person

#### STARTERS

*(A selection of the following will be served canapé style)*

**Croquettes**  
of the day

**Salmorejo/Gazpacho**  
served in a shot glass

**Galician Style Octopus**  
potato and olive oil glaze

**Pil Pil Prawns**  
potato and olive oil glaze

**Charcuterie Crostini**  
jamón, salchichón and tomato chutney

#### MAIN COURSE DISHES

*(Please choose one meat and one fish option)*

**Seafood or Mixed Paella Show Kitchen**  
prepared right in front of your guests

**Whole Wild Sea Bass**  
baked in salt  
*(supplementary charge according to market price)*

**Succulent Braised Galician Beef**  
with red wine and chorizo

**Pinchitos**  
chicken or beef 'entraña' skewers

#### MAIN COURSE ACOMPANIMENTS

*(A selection of the following will be served)*

**Spanish Mixed Salad**  
cucumber, lettuce, egg, tuna, tomato, sweet corn, carrot, beet root

**Home Baked Baguette**  
Aioli

**Patatas Bravas**  
fried potatoes with spicy sauce

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

## INDIAN

€35.00 per person

### STARTERS

*(A selection of the following will be served canapé style)*

#### Onion Bhajis

minted yogurt

#### Samosas

lime pickle

#### Mixed Pakoras

mango chutney

#### Tandoori Chicken and Prawns

cucumber raita

### MAIN COURSE DISHES

*(Please choose one meat and one fish or vegetarian option)*

#### Mild Korma Curry

with chicken, lamb, king prawns or vegetables

#### Rogan Josh Curry

with chicken, lamb, king prawns or vegetables

#### Spicy Madras Curry

with chicken, lamb, king prawns or vegetables

### MAIN COURSE ACOMPANIMENTS

*(A selection of the following will be served)*

#### Basmati Rice

aromatic infused with safron

#### Naan Bread

garlic and coriander seed

#### Saag Aloo

vegetable and spinach bhaji

#### Popadoms

with dips and chutneys

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



## ASIAN

€35.00 per person

### STARTERS

*(A selection of the following will be served canapé style)*

#### **Crispy Chicken Skewers**

satay sauce

#### **Prawn Toasts**

homemade sweet chilli

#### **Thai Fish Cakes**

pickled cucumber salad

### MAIN COURSE DISHES

*(Please choose one meat and one fish or vegetarian option)*

#### **Thai Green Curry**

with chicken, prawn or vegetable

#### **Masaman Curry**

with beef

#### **Malay Curry**

with chicken, prawn or vegetable

### MAIN COURSE ACOMPANIMENTS

*(A selection of the following will be served)*

#### **Fragrant Rice**

with kaffir lime and coconut

#### **Asian Coleslaw**

crunchy vegetables, smashed cashew, Thai dressing

#### **Vegetable Stir Fry**

broccoli, pak choi, edamame, ginger, chilli and garlic

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

A photograph of two refreshing beverages 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, footed glass, filled with a light-colored, frothy beverage, ice cubes, and several lemon slices. The drink on the right is in a tall, cylindrical glass, filled with a dark purple liquid, ice cubes, and garnished with fresh raspberries, a slice of orange, and a sprig of mint. Both drinks have black straws. A semi-transparent grey rectangle with the text "BEVERAGE OPTIONS" is centered over the middle of the image.

## BEVERAGE OPTIONS



## BEVERAGE OPTIONS

### WELCOME DRINKS PACK

€10.00 two drinks per person

€15.00 three drinks per person

A selection of drinks to be served initially to get the party going, thereon after guests to purchase directly from the cash bar.

### SAMPLE WELCOME DRINKS

#### Sangria

rose, red or white

#### House Wine

Cava, white, blush or red

#### Draught Lager

Cruzcampo glacial

#### Soft Drinks

sodas and mineral water

### BAR TAB

A fixed amount of money behind the bar with pre-selected beverage items.

### SAMPLE BAR DRINKS

#### House Wine

Cava, white, blush or red

€21.95 per bottle

#### Sangria

rose, red or white

€30.00 per large pitcher

#### Draught Beer

Cruzcampo glacial

€2.95 small | €3.95 large

#### Premium Bottled Beer

Coronita or Heineken

€4.95

#### House Spirit and Mixer

Smirnoff | Gordons | Bacardi | Johnny Walker

€7.95

#### Standard Cocktails

Mojito | Daquiri | Piña Colada

€7.95

#### Soft Drinks

sodas and mineral water

€2.95

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



A photograph of a buffet restaurant with a thatched roof. In the foreground, a woman in a blue lace dress is seen from the back. To her right, a woman with blonde hair and sunglasses is looking at a phone. Further right, a man in a light blue shirt and pink pants is serving himself. A woman in a light blue dress is also visible. The buffet table is covered with a white cloth and has several bowls of food, including salads and rice. The background shows the interior of the restaurant with wooden beams and a thatched roof.

FURTHER  
INFORMATION



## FURTHER INFORMATION

- › The maximum capacity for informal gatherings in the beach lounge is 100 guests.
- › Exclusive use of the beach lounge is based on a minimum attendance of 50 guests.
- › In the event of inclement weather a marquee can be erected to enclose the beach decking at an additional cost of €250.
- › The main restaurant, Residence guest rooms and beach beds will remain open to the public. The beds will continue to be served from the beach lounge bar.
- › 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 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.
- › Due to the close proximity of neighbouring residential property, the beach lounge and bar will close for last orders at 23:45. The celebration can continue from the inside bar providing you or members of your party have booked all five Residence guest rooms.

### Contact Us

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

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





Beach House  
MARBELLA