# **CHRISTMAS PARTY MENUS**

**FESTIVE DINING** 

RESTAURANT MARBELLA





# INTRODUCTION

### PLEASE READ THIS FIRST:)

Following our extensive refurbishment last year our new interior spaces make for a great location to celebrate your office or Christmas celebration with friends.

It's the perfect Marbella winter setting with an open fire, beautiful Christmas decorations, fabulous food and striking views of the moody December seas.

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

For a complete and seamless event, we'd definitely suggest taking drinks and canapés in the new bar followed by a sit-down meal.

Be sure to coincide the date of your event with one of our weekend live entertainment nights if you fancy a bit more of a party atmosphere!

For all preliminary enquiries please send an email to:

info@thebeachhousemarbella.com





# WELCOME DRINKS

(Please choose 3 or 4 different items)

The Festive Mojito
mulled syrup, rum, mint and soda on crushed ice
€5.95 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 €3.95 per glass

# Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada €8.95 per cocktail (groups of 10 or more please choose one)

#### Premium Gins

Hendricks | Brockmans | Gvine | Gin Mare €13.95 per G & T (groups of 10 or more please choose one)

#### White Wine

Palacio de Bornos Rueda, Sauvignon Blanc €27.95 per bottle

#### Rose Wine

Holiday, Côtes de Provence, Granache €27.95 per bottle

#### Cava

Raventos I Blanc €28.95 per bottle

#### Prosecco

Machio del Cavalleri €35.95 per bottle

#### House White Champagne

Laurent Perrier Brut €79.95 per bottle

#### House Rose Champagne

Laurent Perrier Rose €125.95 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

(Please choose your preferred canapés selection)

#### THE BRONZE SELECTION

€5.95 per person

Chicken Liver Parfait spiced tomato chutney

Grilled Halloumi black olive tapenade crostini

Crispy Fried Calamari pink peppercorn dressing

#### THE SILVER SELECTION

€9.95 per person

Warm Gorgonzola Crostini candied walnut

Hoisin Glazed Tempura Octopus nero avocado puree

Prawn Pil Pil Spoon chilli, blended dried spices, confit garlic

Hand Chopped Spicy Beef Samosa minted yogurt

#### THE GOLD SELECTION

€15.95 per person

Goats Cheese Croquette caramelised apple puree

Home Cured Salmon gravlaks sauce and home made rye crostini

Galician Crab Cakes
harissa yogurt

Lebanese Lamb Spring Roll spiced cauliflower glaze

Crispy Sake Chicken Skewers creamy satay sauce

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**

(Please choose your preferred menu)

#### TRADITIONAL CHRISTMAS PARTY MENU ONE

€35.00 per person

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

### **STARTERS**

Vegetarian Soup of the Day

with freshly baked bread

Caesar Salad

Served plain, with king prawns or marinated chicken

Chicken Liver Parfait

with homemade Goats cheese and caramelised red onion bread

#### MAIN COURSES

Vegetarian Special

changed daily

Traditional Fish Pie

cod, salmon, prawns and mussels in a creamy sauce topped with mashed potato

Roast Turkey

with all the trimmings

#### **DESSERT**

Christmas Pudding

with Brandy sauce

Apple and Black Berry Crumble

with ice cream and custard

#### WINE

House Red Wine | Protocolo, Tempranillo, Castilla y Leon
House White Wine | Albet | Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés
House Rose Wine | Pagos de Araiz, Cabernet Sauvignon, Navarra
Beer | Cruzcampo



#### TRADITIONAL CHRISTMAS PARTY MENU TWO

€45.00 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

a trio of miniature desserts

#### WINE

Red Wine | La Tarara, Tempranillo, Rioja White Wine | K Naia, Verdejo, Rueda Rose Wine | Holiday, Granache, Cotes de Provence Beer | Cruzcampo



#### THE BRONZE WINTER PARTY MENU

€35.00 per person

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

#### **STARTERS**

Soup of the Day

Vegetarian Croquettes of the Day

#### Caesar Salad Finished with Almond Pesto

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

#### Chicken Liver Parfait

spiced tomato chutney and home baked red pepper bread

#### 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 Topped with Creamed Potatoes and Parmesan sauce king prawns, wild sea bass, salmon, spinach and boiled egg in a creamy velouté

#### Succulent Slow Roast Iberian Pork

with creamed potatoes, stuffing, braised cabbage, apple sauce, crackling and gravy

#### **DESSERT**

#### **Eton Mess**

broken meringue, Chantilly cream, strawberry compote

#### WINE

House Red Wine | Protocolo, Tempranillo, Castilla y Leon
House White Wine | Albet | Noya Can Vendrell, Xarel Lo/Chardonnay, Penedés
House Rose Wine | Pagos de Araiz, Cabernet Sauvignon, Navarra
Beer | Cruzcampo



#### THE SILVER WINTER PARTY MENU

€45.00 per person

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

#### TAPAS SHARING BOARDS

Vegetarian Croquettes of the day

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

Prawn Pil Pil

mixed dried spices, confit garlic, tomato and chilli

Crispy Calamari

with jalapeno mayo

Slow Braised Boneless Baby Back Ribs

smoky teriyaki glaze, Japanese vegetable salad and sweet ginger dressing

Chicken Liver Parfait

wtoasted home baked bread and tomato chutney

#### MAIN COURSES

Vegetarian Dish of the Day

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**

Spiced Apple, Pear and Ginger Crumble

with crème Anglaise and pistachio ice cream

Cherry Cheesecake

with Amarena syrup

#### WINE

Red Wine | La Tarara, Tempranillo, Rioja
White Wine | K Naia, Verdejo, Rueda
Rose Wine | Holiday, Granache, Cotes de Provence
Beer | Cruzcampo



#### THE GOLD WINTER PARTY MENU

€60.00 per person (half bottle of wine, mineral water and coffee included)

AMUSE BOUCHE
A Small Homemade Soup

#### **STARTERS**

Gorgonzola and Caramelised Walnut Tartlet with spiced pear and apple compote

Tempura King Prawns and Crispy Calamari with mango and avocado tartar, sesame prawn toasts and wasabi emulsion

#### Caesar Salad Finished with Almon Pesto

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

## Prime Fillet of Beef Carpaccio

with a caper, parsley, shallot and mustard salsa, wild rocket and Parmesan salad

#### 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 style sauce with wilted spinach and peas, crispy fondant potato

# Persian Spiced Lamb Shank with a Rich Harissa Gravy

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

### Aged Rib Eye Steak

with twice cooked chips, asparagus and Béarnaise sauce

#### **ASSIETTE OF DESSERTS**

Sample Selection

caramelised lemon tart | white chocolate cheesecake | strawberry pavlova

#### 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





# FESTIVE ENTERTAINMENT NIGHTS

(Live musicians during the Christmas period)

During the December period there will be evening live music performances on all Friday and Saturday nights. Please take a look at the entertainment schedule below and pick your preferred act to celebrate with.

#### THE FIRST WEEKEND IN DECEMBER

Girl & The Groove Friday, December 6<sup>th</sup> from 20:00

Bublé Tribute Show Saturday, December 7<sup>th</sup> from 20:00

#### THE SECOND WEEKEND IN DECEMBER

Girl & The Groove Friday, December 13th from 20:00

Bublé Tribute Show Saturday, December 14<sup>th</sup> from 20:00

#### THE THIRD WEEKEND IN DECEMBER

Adele Tribute Show Friday, December 20<sup>th</sup> from 20:00

The Beach House Christmas Special... with Johnny G and Santa's Little Helpers Saturday, December 21st from 20:00





# FURTHER INFORMATION

- We will print your office/Christmas party menu in house so please feel free to provide 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 may also be the case for certain wines depending on the time of year.
- ) 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 the local florist, photographers, musicians or celebrants.

#### Contact Us

Beach House Marbella | 0034 952 83 94 58 | info@thebeachhousemarbella.com www.beachhousemarbella.com

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