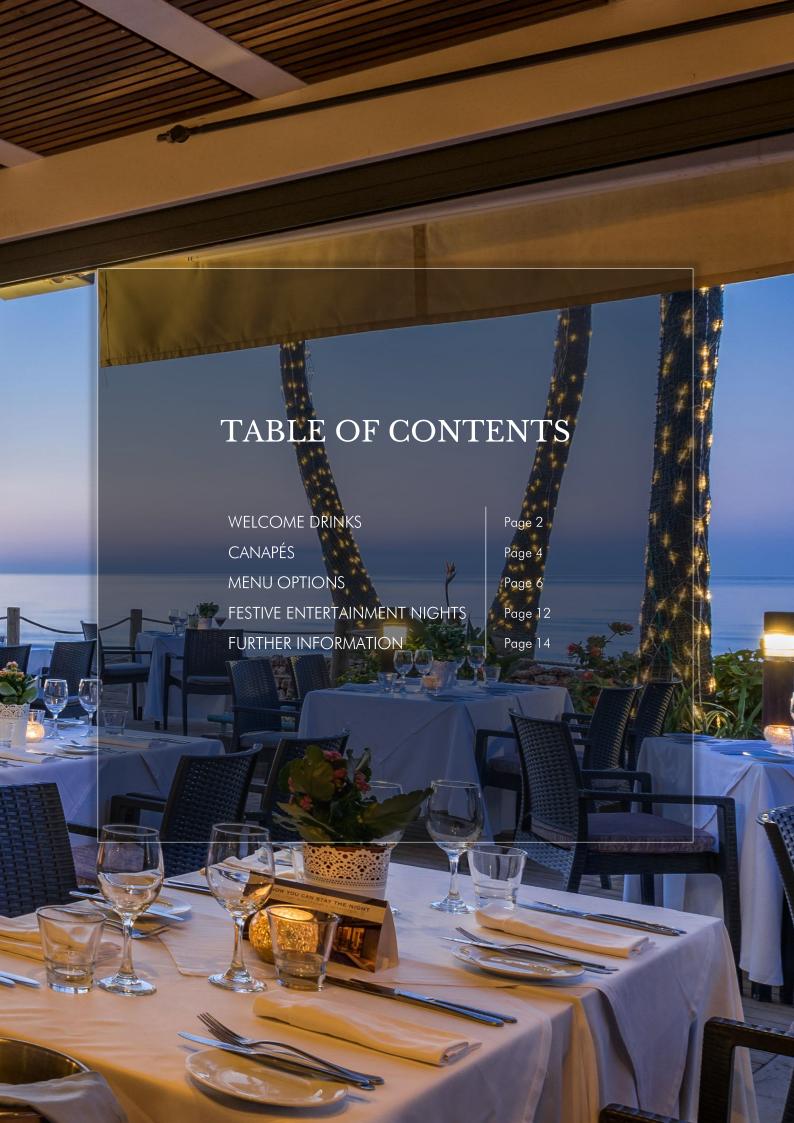
CHRISTMAS PARTY MENUS

FESTIVE DINING

Beach Plouse





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 11th, Saturday 12th, Friday 18th and Saturday 19th 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:

info@thebeachhousemarbella.com





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

Tanquerray 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

(Please choose your preferred canapés selection)

THE BRONZE SELECTION

€6.00 per person

Chicken Skewers katsu curry sauce

Spiced Falafel with Hummus garlic flat bread

Salmon and Avocado Tartare coriander and lime crème fraiche

THE SILVER SELECTION

€10.00 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

(Please choose your preferred menu)

TRADITIONAL CHRISTMAS FAYRE MENU #1

€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 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



TRADITIONAL CHRISTMAS FAYRE MENU #2

€50.00 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

WINF

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



OFFICE PARTY MENU OPTION #1

€35.00 per person (half bottle of wine, mineral water and coffee included)

Soup of the Day

Vegetarian Croquettes of the Day

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



THE SILVER WINTER PARTY MENU

€45.00 per person

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

<u>TAPAS</u>

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



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

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

<u>WINE</u>

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 festive period there will be evening live music performances on Friday 11th and Saturday 12th, and Friday 18th and Saturday 19th 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 Johnny G
Friday 11th December

Bublé Christmas Tribute By Peet Rothwell Saturday 12th December

THE THIRD WEEKEND IN DECEMBER

The Beach House Christmas Show
By Johnny G
Friday 18th December

Bublé Christmas Tribute By Peet Rothwell Saturday 19th December





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

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

Urbanización Coto de los Dolores, Calle Carril del Relojero, s/n, 29604 Marbella, Málaga (Spain) (Click here for directions)

