

# Purobeach<sup>TM</sup>

*Oasis del mar*

ENG

M A R B E L L A

FOOD & DRINKS · LOUNGE · POOL · TERRACE · SPA & YOGA

PUROBEACH MARBELLA EVENTS  
2018



# ABOUT US

A Balinese environment by the sea, spacious outdoor areas and wonderful views of the Atlas Mountains in Morocco and the Rock of Gibraltar.

Different spaces waiting to be customized to your liking.

A familiar or corporate event, a company cocktail, a networking evening etc.

Many possibilities for an ideal location.



## RESTAURANT



250 pax.



100 pax.



## POOL



500 pax.



300 pax.



## BEACH



300 pax.



130 pax.

Exclusive space | Party to late hours | Outdoor parking: 250

# OUR MENUS AND DRINKS

Created around Mediterranean and product based cuisine, we put a wide range of gastronomic options on your table. Our team will adapt 100% to meet your needs, applying the latest trends in the sector and producing the kind of Andalusian, Mediterranean or international cooking that you most prefer.



CREATE  
YOUR  
EVENT



Cocktail

+



Food Stations

+



Menu

+



Drinks

+



Open Bar

+



Late Night Snacks

+



Extra Services

+



Gift\*

\* Choose a gift for your guests from our Puro Shop. Ask Us!

# CREATE YOUR WELCOME COCKTAIL

## WELCOME 1

Drinks 10€

## WELCOME 2

Drinks + 3 Appetizers 15€

## WELCOME 3

Drinks + 6 Appetizers 20€

# SELECTION OF FINGER FOOD

2,50€ / PIECE

## COLD TAPAS

- Little Almadraba bluefin tuna steaks
- Foie gras truffles over Apple compote
- Tomato, mozzarella and black olive
- Smoked salmon tartar
- Smoked salmon and cream cheese wraps
- Shrimp caribbean ceviche
- Mini cup of crabmeat cheesecake
- Mixed sushi

## HOT TAPAS

- Chicken goujons with soya alioli
- Prawns wrapped in potato threads with sweet chilli sauce
- Panko prawns
- Chicken skewer with pineapple and coconut
- Twister prawn
- Crunchy prawns with fresh basil
- Crunchy squid with lime mayonaise
- Cod tacos with honey alioli
- Chicken yakitori skewer
- Saltimbocca of Angus entrecote steak
- Selection of croquettes

## VEGETARIAN TAPAS

- Vegetable tempura
- Homemade spinach croquettes
- Spicy potatoes
- Vegetable samosas with yogurt and mint dressing
- Onion bajhi with yogurt and garlic sauce
- Vegetable gyrozas
- Andalusian gazpacho
- Homemade mushrooms croquettes

10% VAT not included



# MENUS

## M3 CUISINE

45€ P/P

### APPETIZERS TO CHOOSE FROM

Greek salad with feta cheese marinated in olive oil with garlic and herbs, red onion, cucumber, kalamata olives, cherry tomatoes, oregano and olive oil dressing, balsamic vinegar and sun-dried tomatoes

“Sichuan” rolls stuffed with vegetables and free-range chicken with Chinese-style salad

### ENTRÉES TO CHOOSE FROM

Salmon marinated in lime juice, soy sauce, olive oil, ginger and chilli, served with Sriracha mayonnaise and Mexican potatoes

250g. Angus veal entrecôte with barbecue sauce, roasted potatoes and garden salad

### DESSERTS TO CHOOSE FROM

White chocolate mousse, raspberry sorbet and berries

Cheesecake with berries

## SAINT-TROPEZ

60€ P/P

### APPETIZERS TO CHOOSE FROM

Zucchini carpaccio with feta cheese, mashed black olives, pine nuts and sherry vinaigrette

Thai-style shrimp salad

### ENTRÉES TO CHOOSE FROM

Baked sea bass with ratatouille and truffled potato quenelle

Grilled sirloin with asparagus, gnocchi with mushrooms, sage and pecorino

### DESSERTS TO CHOOSE FROM

Chocolate coulant with mango coulis

Fresh fruit tart with raspberry sorbet

## SOUTH BEACH

48€ P/P

### APPETIZERS TO CHOOSE FROM

Crispy duck salad, wasabi peanuts, mango, leek and red pepper dressing

Almadraba bluefin tuna tartare with avocado and crispy wonton

### ENTRÉES TO CHOOSE FROM

Panang chicken curry with Thai rice

Iberian pork, roasted potatoes, carrots and shallots served with chimichurri

### DESSERTS TO CHOOSE FROM

Chocolate brownie

Coconut pannacotta with red fruit jelly

## MARBELLA BAY

66€ P/P

### AMUSE BOUCHE

Shrimp ceviche

### APPETIZERS TO CHOOSE FROM

Almadraba bluefin tuna carpaccio with Matsuhisa sauce

Confit tomato tatin, pesto alla Genovese and tender shoots

### ENTRÉES TO CHOOSE FROM

Beef tenderloin with foie gras, potato mille-feuille and port sauce

Sea bass with truffled mashed potatoes

### DESSERTS TO CHOOSE FROM

Trio of mini desserts: mini coulant, mini cheesecake and mini macarons

Apple tart tatin with vanilla ice cream



# BUFFETS

## BBQ

53€ P/P

Green salad  
Potato salad  
Shopska salad  
Coleslaw  
Hummus  
...  
Marinated chicken skewers  
Grilled salmon  
Lamb chops  
Grilled beef  
Criollo sausages  
...  
Grilled vegetables  
Grilled baby potatoes  
Thai rice  
Baker's bread selection  
...  
Chocolate brownie  
Fresh fruit  
White chocolate soup

## MEDITERRANEAN

53€ P/P

Roasted peppers  
Andalusian gazpacho  
Greek salad  
Green salad  
Hummus  
...  
Seafood paella  
Vegetable paella  
Fish and shrimp sticks  
Lamb marinated in balsamic and rosemary  
...  
Grilled vegetables  
Potatoes with rosemary  
Baker's bread selection  
...  
Pannacotta with red berries  
Fresh fruit  
Little cups with Greek yogurt with fruit, honey  
and candied walnuts

## INDIAN

50€ P/P

Raita  
Indian salad  
Pappadums with mango chutney and  
mint sauce  
Vegetable samosas  
Vegetable pakora  
Fried Cassava  
Chilli mongo  
Sheek kebab  
Chicken or vegetable Biryani  
Chilli Paneer  
Chana masala  
Prawn vindaloo  
Chicken khorma  
...  
Basmati rice  
Chapati / Naan  
...  
Gulab jamun  
Fresh fruit  
Carrot and pistachio cake  
Kheer

## ARABIC

50€ P/P

Hummus  
Babaganush  
Fattoush  
Falafel  
Tabbouleh  
Meat pastry  
Beef kefta  
Shish taouk  
Vegetable tagine  
Lamb tagine  
...  
Rice with raisins and pine nuts  
Grilled vegetables  
Baker's bread selection  
Pita bread  
...  
Fresh fruit  
Arabic biscuits selection





# COCKTAIL DINNER

60€ P/P

The most social and dynamic option for your event!

## APPETIZERS

- Hummus and vegetables with bread bites
- Andalusian gazpacho
- Selection of croquettes
- Saltimbocca of Angus entrecote steak
- Prawns wrapped in potato threads with sweet chili sauce
- Chicken goujons with soya ali oli
- Almadraba bluefin tuna tartar with guacamole
- Mini sirloin steaks with pepper chutney
- Yakitori chicken skewer
- Fried fish Málaga style cones
- Little Almadraba bluefin tuna steak with teriyaki sauce
- Vegetable samosa
- Russian salad with tuna
- Sundried tomato, a mozzarella pearl and black olive

## SIDE DISH (CHOOSE BETWEEN)

- Beef ragu with a creamy potato purée and seasonal vegetables
- False risotto with vegetables, parmesan chips and seasonal mushrooms

## DESSERTS

- White chocolate soup
- Mini brownies
- Carrot cake







# ADD A TOUCH TO YOUR EVENT

## STANDS

Key to success? Add a touch to your event with a food corner.

• **Iberian ham** 550€

*With a master ham cutter.*

• **Cheese board** 11€ p/p

*With the best selection of chutneys, breads, oils and nuts.*

• **Sushi corner: the Japanese tradition** 13€ p/p

*Avocado maki, summer roll, dragon roll, california roll, samon nigiri.*

• **Fried fish** 13€ p/p

*The best Málaga flavor.*

• **Rice dishes** 11€ p/p

*Black rice, seafood paella, vegetarian paella and Mariana's rice.*

• **Sweet corner** 11€ p/p

*For the spoiled ones.*

• **Smoked fish corner** 15€ p/p

*Cod, tuna, salmon and sardine served with toasts and dressings.*





# DRINKS PACKAGE

## PURO SELECTION

19€ P/P

### Puro White

(Macabeo, Chardonnay, Bodegas Castaño, Yecla, España)

### Puro Red

(Cabernet Sauvignon, Yecla, España)

### Puro Rosé

(Monastrell, Bodegas Castaño, Murcia, España)

San Miguel beer

Mineral still and sparkling water

Coffee

## PURO NATIONAL

29€ P/P

### Conde San Cristóbal

(Cabernet Sauvignon, Ribera del Duero, Bodegas Marqués de Vargas, España)

### Pazo San Mauro

Alvariño, Rías Baixas, Bodega Pazo San Mauro, España)

San Miguel beer

Mineral still and sparkling water

Coffee

## PURO WORLD

38€ P/P

### Jerman Pinot Grigio

(Pinot Grigio, Bodegas Jermann, Italia)

### Ramón Bilbao

(Bodegas Ramón Bilbao, La Rioja, España)

San Miguel beer

Mineral still and sparkling water

Coffee



# ADD A TOUCH TO YOUR EVENT

## THE PARTY

Why not? Let's continue the party.

## EXTRA OPEN BAR

With your wedding menu you have 2 hours of open bar included.

### STANDARD

Mixed drinks with vodka, gin, whisky, rum and Puro wines.

- 4 HOURS: 55€ p/p
- 3 HOURS: 40€ p/p
- 2 HOURS: 30€ p/p
- 1 HOUR: 19€ p/p

### PREMIUM

Mixed drinks with premium brand vodka, gin, whisky, rum and Puro wines.

- 4 HOURS: 65€ p/p
- 3 HOURS: 50€ p/p
- 2 HOURS: 40€ p/p
- 1 HOUR: 22€ p/p

### MOJITOS STAND 6€ p/p

- Regular mojito
- Strawberry mojito
- Mango mojito

### GIN&TONICS STAND 7€ p/p

With a selection of Premium gins and tonics.

## LATE NIGHT SNACKS

Choose three snacks from our selection and complete your perfect party.

### SOUR

- Corn dogs
- Mini pizzas
- Mini chicken wraps
- Chicken quesadillas
- Spinach and goat's cheese mini wraps

### SWEET

- Cupcakes
- Mini donuts
- Churros with hot chocolate

3 SNACKS - PRICE: 10€ P/P

10% VAT not included



**THE BEST BEACH PARTY**  
IMAGINABLE!



# MORE PLANS...

We will help you to organize and celebrate different events.  
Have unforgettable experiences with us!



A boat, a private house, an art gallery...  
Tell us what your thoughts are and we will do the rest.

# Purobeach<sup>TM</sup>

*Oasis del mar*

M A R B E L L A

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