



## **Parties at Bono Beach 2019**

### **CAPACITY**

We can cater for up to 160 people. You can choose from a cocktail party or buffet or a seated meal. Some menus have a minimum number of guests.

### **DECORATIONS**

We can offer candles for tables and flaming torches for the beach. Additional decorations are welcome and the time to set up is to be considered in the event preparation. We can recommend our dedicated events planner who can offer a decorations-only service.

### **CAKES**

We can recommend companies for bespoke cakes, or you are welcome to bring your own celebration cake, which we will serve.

### **MENUS**

Our menus are flexible. We can cater for vegetarians, gluten-free and other allergies. Substitutions can be made to your menu of choice and we will price it for you. Pre-orders are always recommended unless you opt for sharing platters or set dishes.

### **MUSIC**

Due to licensing laws that apply across the Costa del Sol, music levels are restricted outdoors (below a reasonable limit). For exclusive events, we may apply for a specific event license.

We can recommend a variety of musicians including DJs, saxophonist, violin, guitarists, bands, and singers. They can connect to our sound system, or are welcome to bring their own. We have disco lighting in the rotunda available for evening events.

For exclusive events, you may provide your own music.

### **KIDS**

Children are always welcome. We can provide a menu for children. We welcome children's entertainers that do not interfere with general public customers.

### **EXCLUSIVITY**

To hire Bono Beach exclusively there may be a venue hire fee depending on date and time of the event. Evening events need to begin at sunset or later. To begin earlier, we will need to close the beach to daytime customers.

Final numbers (for ordering and payment purposes) to be confirmed 2 weeks in advance. No reduction in price is available after this time if the numbers are reduced.

### **PRICES**

All prices are inclusive of IVA / VAT and service.  
A deposit will be required upon confirmation of booking.  
Full payment is required at least 48 hours in advance of the event.



## **SEATED MENUS**

*Canapé reception + 3-course dinner including 3 hours drinks (soft drinks, house wines, beer, cava, standard long drinks, tea & coffee). Substitute wines for additional fee.*

### **AZURE €79pp**

Fresh baked breads with aioli and olives

#### **Starter – Sharing plates**

Classic Chiringuito Salad *mixed leaves, tomato, cucumber, white onion, white asparagus, soft egg, olives, bonito del norte (tuna), green mustard vinaigrette*

And

Fried Calamari (hot) – *Lemon and black garlic aioli*

And

Indonesian Chicken Satay (hot): *peanut and coconut dip*

#### **Main**

Grilled salmon teriyaki: *tempura asparagus, fresh mint and lime hollandaise*

Or

Grilled Boneless Chicken, *BBQ glaze, steamed rice, baby leaf tomato & onion salad*

Or

(V) Wild Mushroom Risotto *black truffle and basil pesto*

#### **Dessert**

Bono Brownie Sundae: *triple choc, ice cream, white chocolate crunch*

And

Fresh strawberries: *lemon sorbet, champagne syrup*

### **CORAL €89pp**

Fresh baked breads with aioli and olives

#### **Starter – Sharing plates**

Mixed Sushi: *sashimi, maki rolls and nigiris, soy, pickled ginger, wasabi mayonnaise*

And

Bono's Caprese Salad: *buffalo mozzarella, plum tomatoes, basil, toasted pine nuts, rocket,*

And

Grilled asparagus (hot): *lemon and black pepper hollandaise*

#### **Main**

Sea Bream Fillet: *baby new potatoes, grilled asparagus, parsley lemon & garlic pesto*

Or

Rib Eye Steak: *Argentinean grass-fed Angus, fries, tomato rocket and watercress salad*

Or

(V) Roast pumpkin ravioli: *sage and parmesan butter*

#### **Dessert**

Baked Vanilla Cheesecake: *passion fruit*

Or

Key Lime Pie: *ginger biscuit base, orange cream*

### **SEA LA VIE €99pp**

Fresh baked breads with aioli and olives

#### **Starters – Sharing plates**

Mixed Sushi: *sashimi, maki rolls and nigiris, soy, pickled ginger, wasabi mayonnaise*

And

Tempura King Prawns: *Japanese dip*

And

Tuna and Avocado Poke: *avocado cubes, sweet soy, honey, chilli and nori*

#### **Main**

Grilled whole lobster: *garlic, coriander and garlic butter*

Or

Fillet steak: *Béarnaise sauce*

Or

Combination Surf & Turf: with half lobster and fillet mignon

Or

(V) Risotto: *baby vegetable with truffled pecorino*

#### **Dessert – sharing plates**

Belgian Waffles: *Nutella ice cream, banana, salted caramel sauce*

And

Baked Vanilla Cheesecake: *passion fruit*

And

Fresh Cut Fruit Pinchitos: *lemon sherbet and mango ice*



### **BONO CANAPÉ RECEPTION**

*Standing canapé reception, including house drinks for two hours (beer, house wine, soft drinks, water, cava, mimosa). Minimum 20 pax*

**€45 per person, choose 6 items:**

1. Fried Calamari – *Lemon and black garlic aioli*
2. Slow Roast Pork – *Asian slaw*
3. Buffalo Mozzarella - *tomato and basil, crostini*
4. Mini Chicken Caesar Salad
5. Bitterballen – *Van Dobben crispy meatballs hot mustard*
6. Gazpacho Andaluz *traditional garnish*
7. Wagyu Beef Nigiris – *wasabi mayonnaise*
8. Cajun Chicken Nachos *chilli, cheddar, guacamole, sour cream*
9. Tuna Tataki *soy, ginger and honey*
10. Indonesian Chicken Satay *peanut and coconut dip*
11. Salmon Tartar – *chunky guacamole*
12. Mixed Sushi – *sashimi, maki rolls and nigiris, soy, pickled ginger, wasabi mayonnaise*
13. Jamón Serrano – *toast, tomato, olive oil*

Add on venue hire fee (if applicable).



## **BONO BBQ'S**

*Duration: 3 hours. Minimum 20 pax*

- Canapes to be served as a standing reception.
- Main course to be cooked on the open BBQ\* and brought to the buffet table with salads and vegetables.
- Desserts served as sharing plates on tables.
- House drinks included: beer, house wine, soft drinks, welcome glass of cava/mimosa, water, tea & coffee.
- Price includes: food, drink for 3 hours, DJ for 3 hours, IVA.
- For exclusivity, add venue hire fee (as applicable). Sunbed hire additional (upon application).

### **Open BBQ Party €55pp**

#### Canapes:

- ◊ Mini Caesar Salad
- ◊ Fried Calamari
- ◊ Bitterballen *crispy meatballs*  
OR
- ◊ Indonesian Chicken Satay
- ◊ Cajun Chicken Nachos

#### Main Course:

- ◊ Bono Deluxe Beach Burger
- ◊ Boneless Half Chicken
- ◊ Salmon Fillet

#### Sides on the buffet:

- ◊ Classic Chiringuito Salad
- ◊ American Coleslaw
- ◊ Sweet Potato Fries and  
Regular Chips  
OR
- ◊ baby roast potatoes

#### Desserts sharing plates:

- ◊ Belgian Waffle
- ◊ Fresh Cut Fruit Pinchitos

### **Deluxe BBQ Party €75**

#### Canapes:

- ◊ Cajun Chicken Nachos
- ◊ Mixed Sushi – sashimi, maki  
rolls and nigiris
- ◊ Fried Calamari
- ◊ Slow Roast Pork
- ◊ Mini Caesar Salad
- ◊ Indonesian Chicken Satay

#### Main Course:

- ◊ Rib Eye Steak
- ◊ Sea Bream Fillet
- ◊ Lamb Rump
- ◊ Fat Rib

#### Sides sharing platters:

- ◊ Sweet Potato Fries
- ◊ Roast New Baby Potatoes
- ◊ Char-Grilled Mediterranean  
vegetables
- ◊ Classic Chiringuito Salad
- ◊ American Coleslaw

#### Desserts sharing platters:

- ◊ Baked Vanilla Cheesecake
- ◊ Key Lime Pie
- ◊ Belgian Waffle
- ◊ Fresh Cut Fruit Pinchitos

### **Shawarma BBQ Party €40**

Self-service, open bbq,  
make your own kebab wrap

#### Open BBQ

- ◊ sliced grilled chicken
- ◊ sliced boneless legs of lamb
- ◊ falafel (vegetarians)

#### ◊ Pita bread

#### ◊ Range of chopped salads

- ◊ Range of sauces (e.g.  
humous, garlic sauce, spicy  
sauce)

#### ◊ Fresh fruit Pinchitos

\* Open BBQ may be dependent on the weather. Alternative is the food will come from the indoor kitchen bbq.



### **PAELLA SHOW PARTY**

€45pp. For an exclusive event, a venue hire fee may apply. Minimum 50 guests. Buffet style service.

#### **Upon arrival:**

Carved Spanish jamón, Manchego cheese, breads, Andalusian tomato, local olive oil.  
Served with Cava.

#### **Main meal:**

- ◊ Classic Chiringuito Salad (*mixed leaves, tomato, cucumber, white onion, white asparagus, soft egg, olives, bonito del norte (tuna), green mustard vinaigrette*) +
- ◊ Seafood Paella (prawns, mussels, clams, calamari, saffron, tomato) +
- ◊ Paella Valenciana (chicken, chorizo, wild mushroom +
- ◊ Vegetarian Paella (courgette, aubergine, roast peppers, fresh herbs)

#### **Dessert:**

- ◊ Crème Catalana
- ◊ Chilled watermelon

#### **Drinks:**

- ◊ Sangria
- ◊ Cerveza
- ◊ Water and soft drinks

#### **Entertainment:**

- ◊ Spanish guitarist and flamenco dancer +
- ◊ DJ for three hours



### **BONO DRINKS PACKAGES - OPEN BAR OPTIONS**

#### ***OPTION 1 – UNLIMITED House Wines, Beers, Sodas, Water***

One Hour: €10 per person
Two Hours: €18 per person
Three Hours: €26 per person
Four Hours: €34 per person
Five Hours: €42 per person
Six Hours: €50 per person

#### ***OPTION 2 – UNLIMITED Standard Spirits, House Wines, Beers, Sodas, Water***

One Hour: €12 per person
Two Hours: €20 per person
Three Hours: €32 per person
Four Hours: €36 per person
Five Hours: €44 per person
Six Hours: €52 per person

#### ***OPTION 3 – UNLIMITED Premium Brand Spirits, Selected Wines (TBD), Beers, Cava, Sodas, Water***

One Hour: €14 per person
Two Hours: €22 per person
Three Hours: €30 per person
Four Hours: €38 per person
Five Hours: €46 per person
Six Hours: €54 per person