

2022/2023

MAX

BEACH

Weddings



www.maxbeach.es

W E L C O M E

Located on the sparkling beach of playa Riviera, Max beach has a chilled and relaxed feel letting you bask in the raw-beauty of the costa del sol elements.

Allowing our guests to enjoy our authentic boho style and laid back atmosphere all in harmony with the natural environment.

Celebrate your big day with a breath-taking backdrop of sun-drenched sand and shimmering waters.

We pride ourselves on our flexibility and with our fully equipped events team are more than happy to accommodate your requests the best we can

Within the Max Beach complex we have many options for wedding receptions. As well as the option to have your wedding reception in the Max Beach restaurant we also use MAO as an events space. It is a great space to hire for groups up to 100 people.

"Planning a wedding takes a lot of time,
but we're here to help!"



PACKAGES

Our specially designed menus have been prepared for weddings in
2022/2023

For a Minimum of 40 people.

The price of our menu includes:

IVA

3 Hours of drinks

3 Course meal

Menu tasting for 2 people

Personalized attention from our events team

Personalized printed menus

Complimentary dinner for two on your 1st Anniversary



CANAPES

€3 EACH

HOT

Chicken satay skewer
Teriyaki beef skewer
Iberico ham croquetas with tomato marmalade
Coca ibicenca, colored peppers and onions, black olives
Butternut veloute with garlic croutons
Thai prawn steamed balls with a spicy sauce
Thai pork steamed balls
Cod fish donut with a guacamole sauce
Fried prawn wan ton with a sweet and sour sauce
Falafel and a greek yoghurt sauce
Mini lamb kebab
Tempura octopus with wasabi aioli
Vietnamese pork spring roll
Potato and courgette spanish omellette
Shrimp tortilla and a milk aioli

COLD

Strawberry and tomato gazpacho shot
Cold Bali chicken spring roll
Peruvian ceviche
Classic beef tartar toast
Smoked salmon and citrus cream mini blinis
Crab and avocado cocktail

SUSHI

Spicy tuna roll
Cucumber and avocado roll
California roll
Smoked salmon roll

*These options can be chosen for before the meal and also for late night food

€90

STARTER

Buffalo Mozzarella and Heirloom Tomatoes

burrata cheese, pesto, organic tomatoes arugula leaves, fresh basil

OR

Chicken and Avocado Salad

Escabeche chicken, avocado, sweetcorn puree,
baby leaves, tamarin dressing

OR

Rock Shrimp Tempura

spicy mayonaise

MAIN COURSE

Iberian Pork Tenderloin

rosti potatoes, morel mushroom jus, asparagus

OR

Steamed salmon

coconut jasmin rice, wakame creamy cheese sauce, steamed pak choy

OR

Green Risotto

spinach, vegetables, enoki mushrooms, parmesan

DESSERT

Chocolate Brownie

caramel sauce, vanilla ice cream

OR

Poached Peaches

€110

STARTER

Salmon Gravlax

herb sour cream, green apple, cucumber

OR

Thai Beef Salad

grilled beef, spring onion,
papaya, carrots, cucumber,
pink radish, thai dressing, rice noodles

OR

French Riviera Tartelette

confit onions, capers, zucchini,
tomatoes, eggplant, kalamata olives

MAIN COURSE

Sea bream Fillet

grilled vegetables, confit potatoes, chilli coriander pesto

OR

Duck Confit

pulled duck, sweet potato, porto wine glaze, mache leaf salad

OR

Truffle Gnochì

truffle sauce, burratina , spinach

DESSERT

Apple tart

caramel sauce, vanilla ice cream

OR

Pana Colada

coconut panacotta, fresh pineapple, cinnamon biscuit

€140

STARTER

Foie gras

brioche, fig chutney,
onion marmelade

OR

Tuna tataki

grilled tuna, ponzu sauce, fried
garlic, avocado, herb salad

OR

Porcini Mushroom Mille Feuille

crispy potatoes, confit porcini,
arugula, raw mushrooms

MAIN COURSE

Galician Beef Fillet

gratin dauphinois, asparagus,
bearnaise sauce

OR

Sea bass Fillet

shellfish sauce, sauteed shitake and zucchini

OR

Braised Vegetable Truffle Pot

asparagus, baby carrots, shallots, mushrooms, green beans

DESSERT

Passion Fruit Tiramisu

mascarpone cream, savoiardi biscuit, pasoa licor, passion fruit juice

OR

Key Lime Pie

butter biscuit, raspberry, key lime cream, creamy cheese chantilly

BBQ & PAELLA MENUS

€110

SALADS

Ceasar salad
Potato Salad
Pasta Salad
Coleslaw
Heirloom Tomato Salad

MAIN COURSE

Grilled Lemon and Garlic Prawns
South Carolina BBQ Pork Ribs
Skirt Steak
Beef Sliders
Sea Bass

SIDE DISHES

Baby Potatoes
Elote Corn on the cob
Mac and Cheese
Fried Plantain
Coconut rice

SAUCES

Aioli
BBQ
Chimichuri
Piri piri

DESSERT

Seasonal fruits
Cheesecake
Chocolate Brownie
Mini Choux Puffs
Lemon Pie

€120

STARTERS

Marinated Green Olives
Boquerones
Sliced Iberian Cold Cuts
Manchego Cheese
Spanish Tortilla
Spanish Potato and Red Pepper Salad
Salpicon De Mariscos
(Cold Seafood Salad)
Green Salad
Padron Peppers
Fried Calamari
Lobster Croquetas

MAIN COURSE

Traditional Spanish Paella "Mixta"
Entrecote Steaks with Pedro Ximenez Sauce
Garlic & Parsley Dusted Sea Bass Fillets
Traditional Vegetables "Pisto"
Potatoes "A La Riojana"

DESSERTS

Almond Cake
Fresh Fruit Tarts
Crema Catalana
Apple Tart
Seasonal Fruit

ADDITIONAL SERVICES

Jamón	Price on application
Spanish Ham with a professional ham cutter And homemade crostinis	
Sushi	€20pp
Bono Beach Mixed Sushi	
Oyster Bar	Market Price
Assorted Styles	
Cheese Platters	€9pp
Cheese Station	€12pp
Local Spanish Cheeses, Yellow Plum Jam, Homemade Crostini's	
Candy Cart	€10pp
Assorted petit fours and sweets	
Shawarma Party	€15pp
Self-service, open BBQ, make your own lamb or chicken wrap	

DRINKS

BASIC OPEN BAR

Unlimited House Wines, Draught Beer, Soft Drinks, Water
(Min. 2 hours) €24pp Low-Mid season
(Min. 2 hours) €30pp High season
Extra hours + €5pp

STANDARD OPEN BAR

Unlimited Standard Spirits, House Wines, Draught Beers, Soft drinks, Water
(Min. 2 hours) €36pp Low-Mid season
(Min. 2 hours) €44pp High season
Extra hours + €7pp

PREMIUM OPEN BAR

Unlimited PREMIUM Spirits, SELECTED Wines, Cava, Draught Beers, Soft drinks, Water
(Min. 2 hours) €48pp Low-Mid season
(Min. 2 hours) €56pp High season
Extra hours + €8pp

COCKTAIL ADD ON;

1 Type	€4 per person per hour
2 Types	€6 per person per hour
3 Types	€9 per person per hour

F A Q S

Q: What's the process to find out the price to have our wedding at the Max Beach complex?

A: Firstly, we will check to see if the date is available. Depending on the date in question we will send you a quote of the hire fee and a minimum spend for food & beverage.

Q: What does the hire fee include?

A:

- Use of the certain zones exclusively
- Removal of the sunbeds and raking/cleaning of the sand ready for the ceremony
- Personalized attention/co-ordination from the events team and company Executive Chef.
- Menu tasting
- Handheld fans for all the guests
- Easle for table plan
- Printed personalized menus for the table
- Extra staff

Q: How do we reserve our wedding date?

A: A 30% deposit & signed contract with a copy of your passport is required in order to get your wedding on the calendar. The remainder of your balance is due two weeks prior to your wedding.

Q: Are children allowed?

A: Children are always welcome. We can also provide a menu for Children.

Q: Do you have a list of preferred vendors to use?

A: Yes! From wedding planners to florists and musicians, we have worked with some of the best companies in the industry & would love to share their information with you!

GENERAL TERMS AND CONDITIONS

100% of the total must be paid 15 days before the event takes place

To secure the date of the reservation the client must pay a deposit

The full amount can be paid in instalments

Everything consumed before or after the service must be paid at the price of the menu with the restaurants established prices

Additional decorations are welcome and the time to set up is to be considered in the events preparation. Nothing is to be stapled to wallpaper or other fixtures which may incur damage upon removal

Any entertainment arranged for the event must be communicated to Bono Beach for our consent

Any music outdoors cannot exceed 12am due to licensing laws across the Costa del Sol

For a semi exclusive event the music or speeches are not to interrupt with other guests

For non-sharing menus a menu pre-order for each guest is required. Dietary requirements must be informed to us with advance notice

CANCELLATION POLICY

Written confirmation will be required in order to validate the cancellation policy

If your event is cancelled or postponed up to 60 days prior to the event you will receive a full refund excluding an administrative fee of 50% of the total

If your event is cancelled or postponed 30 days or less prior to the event there will be no refund

Guests may be reduced at no costs for the following periods:

From the confirmation, up to 60 days before the event, 25% of the total number of guests can be reduced without cost. Additional reductions will be billed at 100%

From 60 days before the event, 10% of the total number of guests can be reduced without costs. Additional reductions will be billed at 100%.

From 20 days before the event, all reductions will be billed at 100%



CONTACT

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