



Season  
2024

**Weddings &  
Events**  
*at Bono Beach*

**BO  
NO**  
BEACH





# Welcome

Bono Beach is located just ten minutes' drive from Marbella, on the beautiful Costa del Sol.

With a nice sandy beach and stunning views over the Mediterranean Sea, Gibraltar and Morocco, Bono Beach is the perfect beachfront location to celebrate all the important moments in life.

Whether it be your wedding, pre- or post-wedding party, communion, corporate event, or any other special occasion, our team will provide fantastic service in a fun atmosphere.

Our knowledgeable and efficient Events Team is ready to collaborate with your event planner to create memories you will cherish for the years to come. With a wide range of menu options and plenty of additional services we will be able to create an event that suits your needs.

The information in this brochure is for events of a minimum of 40 people in 2023. Please contact us:

events@metrogrupo.com  
www.bonobeachmarbella.com  
@bonobeachmarbella

10% Service charge to be added to final bill

IVA / VAT is included in all our prices

For events in 2024 and after, prices may be adjusted for inflation

# Canapes

5€ each

## Hot

- Chicken Satay Skewer
- Teriyaki Beef Skewer
- Iberico Ham Croquettes with Tomato Marmalade
- Coca Ibicenca, Peppers and Onions, Black Olives (V)
- Butternut Velouté with Garlic Croutons (V)
- Thai Prawn Steamed Balls with Spicy Sauce
- Thai Pork Steamed Balls
- Cod Fish Donut and Guacamole Sauce
- Fried Prawn Wonton and Sweet and Sour sauce
- Falafel and Greek Yoghurt Sauce (V)
- Mini Lamb Kebab
- Tempura Octopus with Wasabi Aioli
- Vietnamese Pork Spring Roll (vegetarian option available)
- Potato and Courgette Spanish Omelette (V)
- Shrimp Tortilla and Milk Aioli

## Cold

- Strawberry and Tomato Gazpacho Shot (V)
- 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 (V)
- California Roll
- Smoked Salmon Roll

## Sweet

- Seasonal fruit Pinchitos
- Cheesecake Bites
- Chocolate Brownie
- Mini Choux Puffs
- Lemon Pie

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

\*Our recommendation:

- For a pre-dinner reception, we recommend one hour of 5 different canapes
- For a late-night feast, we recommend one hour of 8 different canapes

# Menu One

70€ per person

## Starter

**BUFFALO MOZZARELLA AND  
HEIRLOOM TOMATOES (V)**

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

or

**CHICKEN AND AVOCADO SALAD**

Poached chicken, avocado, sweetcorn purée,  
baby leaves, tamarind dressing

or

**ROCK SHRIMP TEMPURA**

Spicy mayonnaise

## Main Course

**IBERIAN PORK TENDERLOIN**

Rosti potatoes, morel mushroom jus,  
asparagus

or

**STEAMED SALMON**

Coconut jasmine rice, wakame creamy cheese  
sauce, steamed pak choy

**VEGETARIAN OPTION:**

**GREEN RISOTTO (V)**

Spinach, vegetables, enoki mushrooms,  
parmesan

## Desserts

**CHOCOLATE BROWNIE**

Caramel sauce, vanilla ice cream

or

**POACHED PEACHES**

\*Desserts and starters can be served as sharing boards



# Menu Two

90€ per person

## 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 (V)**

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

### **VEGETARIAN OPTION:**

### **TRUFFLE GNOCCHI (V)**

Truffle sauce, burrata, spinach

## Desserts

### **APPLE TART**

Caramel sauce, vanilla ice cream

or

### **PANNA COLADA**

Coconut panna cotta, fresh pineapple, cinnamon biscuit

\*Desserts and starters can be served as sharing boards



# Menu Three

120€ per person

## Starter

### FOIE GRAS

Brioche, fig chutney, onion marmalade

or

### TUNA TATAKI

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

or

### PORCINI MUSHROOM MILLE FEUILLE (V)

Crispy potatoes, confit porcini, arugula, raw mushrooms

## Main Course

### GALICIAN BEEF FILLET

Gratin dauphinoise, asparagus, bearnaise sauce

or

### SEA BASS FILLET

Shellfish sauce, sauteed shitake and zucchini

### VEGETARIAN OPTION:

### BRAISED VEGETABLE TRUFFLE POT (V)

Asparagus, baby carrots, shallots, mushrooms, green beans

## Desserts

### PASSION FRUIT TIRAMISU

Mascarpone cream, Savoiardi biscuit (lady finger), Pasao Licor, passion fruit juice

or

### KEY LIME PIE

Butter biscuit, raspberry, Key Lime cream, cream cheese Chantilly

\*Desserts and starters can be served as sharing boards



# Menu Four

BBQ Sharing Menu 99€ per person

ALL DISHES SERVED AS SHARING PLATTER

## Start with

Bread and dips  
Marinated Green Olives

## Salads

Cesar 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  
Traditional Spanish Paella: choose meat,  
seafood or mixed) (Sup. €7pp)  
**VEGETARIAN OPTION:**  
Mediterranean vegetable skewers, with  
Halloumi cheese (V)

## Side dishes

Baby Potatoes  
Eloté Corn on the cob  
Mac and Cheese  
Fried Plantain  
Coconut Rice

## Sauces

BBQ  
Chimichurri  
Piri Piri

## Desserts

Seasonal Fruit Pinchitos  
Cheesecake Bites  
Chocolate Brownie  
Mini Choux Puffs  
Lemon Pie

4





# Menu Five

Paella Sharing Menu 80€ per person

ALL DISHES SERVED AS SHARING PLATTER

## Starters

Fried Boquerones  
Sliced Iberian Cold Cuts  
Manchego Cheese  
Spanish Tortilla (V)  
Padron Peppers (V)  
Fried Calamari  
Lobster Croquets

## Main Course

Traditional Spanish Paella – meat and seafood  
Traditional Spanish Paella – vegetarian (V)  
Garlic & Parsley Dusted Sea Bass Fillets  
(Sup. €9pp)  
Entrecote Steak with Pedro Ximenez Sauce  
(Sup. €9pp)

## Side dishes

Traditional Vegetable 'Pisto' (V)  
Potatoes 'A La Riojana' (V)

## Salads

Spanish Potato and Red Pepper Salad (V)  
Seafood Salad  
Green Salad (V)

## Sauces

Alioli  
Spicy Mayonnaise

## Desserts

Almond Cake Bites  
Fresh Fruit Tartlets  
Creme Catalan  
Apple Tartlets  
Seasonal Fruit Pinchitos





# Additional Services

- **SPANISH JAMON (ONE LEG) AND PROFESSIONAL JAMONERO (HAM CUTTER) (PRICE ON APPLICATION)**

Suitable for up to 80 pax.  
Includes bread sticks and rustic crostini

- **IBERIAN CORNER €25PP**

Iberian chorizo, cured loin, Spanish pork loin sausage, black pudding, bread sticks and rustic crostini

- **CHEESE PLATTERS (3 TYPES) €12PP**

Two types of goat's cheese, two types of cow cheese, two types sheep's cheese

- **CHEESE STATION €18PP**

Selection of European cheeses, crostini, nuts, grapes and jams; bread sticks and handmade crostini

- **RAW BAR €26PP**

Tartar, ceviche, seaweed salad, sashimi, smoked fish  
Add caviar (price on application)

- **SUSHI STATION €28PP**

California Roll, Spicy Tuna Roll, Cucumber and Avocado Roll, Smoked Salmon Roll

- **OYSTERS N°3 €6 EACH**

Flying canapes, minimum order is 50 pieces

- **OYSTER BAR (PRICE ON APPLICATION)**

Minimum 100 units; served with mignonette, shallot vinaigrette or tabasco dressing

- **CANDY CART (PRICE ON APPLICATION)**

Popcorn, sweets, lollipops, chocolate fondant, mini desserts, etc

- **TACO STATION €16PP**

Make your own taco

- **SELECTION OF PETIT FOURS €7PP**

Different colours and flavours

- **CHOCOLATE FOUNTAIN €12PP**

Fruit, marshmallows, biscuits

- **LATE NIGHT FOOD OPTIONS €17PP**

(one hour) choose one option

- Mini Sliders (burgers): chicken, beef, pulled pork, halloumi; Mini chicken Caesar wraps, spring rolls, regular fries, sweet potato fries;

or

- Mini pizza paninis; Bitterballen, chicken satay, fries

- **KIDS MENU €25PP SHARING PLATTERS**

Starters: Dipping hummus, carrot and cucumber sticks

Mains: mini burgers, chicken nuggets, mini pizzas, fries

Desserts: ice creams

Soft drinks included

# Drinks

All drinks packages require a minimum of two hours.

## **BASIC OPEN BAR**

Unlimited House Wines, Draught Beer, Soft Drinks, Water, Cava (min. 2 hours)  
13€ per person per hour

## **STANDARD OPEN BAR**

Unlimited Standard Spirits, House Wines, Draught Beers, Soft drinks, Water, Cava (min. 2 hours)  
16€ per person per hour

## **PREMIUM OPEN BAR**

Unlimited PREMIUM Spirits, SELECTED Wines, Cava, Draught Beers, Bottled Beers, Soft drinks, Water, Tea & Coffee (min. 2 hours)  
20€ per person per hour

## **OPTIONAL ADDITIONAL DRINK ADD-ONS**

### **COCKTAILS**

Spritz, Bellini, Espresso Martini, Mojitos  
**(PRICE ON APPLICATION)**  
(Minimum of two hours)

### **FROZEN COCKTAILS**

Margarita or Daiquiri  
**(PRICE ON APPLICATION)**  
(Minimum of two hours)

### **LEMONADE STATION**

Homemade lemonade  
7.50€ per person per hour

### **CHAMPAGNE**

€17 per glass; or by bottle  
(price on application)

## **COFFEE / ASSORTED TEAS**

€2.50 per person

## **GIN TONIC STATION**

€25 per person per hour

Larios 12; Mombasa; Martin Miller; Gin Vine;  
Gin Mare; Seagram's; Hendriks; Puerto de  
Indias Pink  
Fever Tree Premium Tonic plus:

## **HERBS AND SPICES:**

mint, rosemary, basil, thyme, tarragon,  
cardamom

or

**FRUITS AND VEGETABLES:** strawberries,  
currants, cucumber, lime, grapefruit

# Useful Information

## **CAPACITY:**

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

Final numbers (for ordering and payment purposes) to be confirmed 15 days in advance.

No reduction in price is available after this time if the numbers are reduced.

## **EXCLUSIVITY:**

To hold your wedding ceremony and meal at Bono Beach, you will need to hire the entire venue exclusively. Generally, weddings and post-wedding parties hire the entire venue for the entire day, particularly if you are holding your ceremony on either our terrace or the beach.

For groups under 40 people; for wedding meals without a ceremony, corporate and other events, it is not essential to have the venue exclusively.

If your event is not exclusive, you may be restricted in your choice of music and having speeches with a microphone.

There will be a venue hire fee, depending on date and time of the event.

If you wish to hold an evening event, it will need to begin at sunset or later. To begin earlier, we need to close the beach to daytime customers and this will incur a fee for venue-hire.

## **DECORATIONS:**

We can offer candle lights 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 recommend that you use an events planner who can offer a decorations service. We can make some recommendations.

## **CAKES:**

We can recommend companies for bespoke cakes, or you are welcome to bring your own celebration cake, which we will serve. There may be a supplement added.

## **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 required, unless you opt for sharing platters or set dishes. Vegan dishes can also be offered. Staff menus can be negotiated according to your needs.

## **MUSIC:**

Due to licensing laws that apply across the Costa del Sol, music levels are defined and limited to 80 decibels. Events must finish by midnight. 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. For exclusive events, you may provide your own music. Only professional musicians can connect to our system.

## **KIDS:**

Children are always welcome at Bono Beach. We offer a menu for children under 12 years. We can offer a gazebo and kiddie pool at no extra cost.

## **PRICES:**

All prices are inclusive of IVA / VAT. An additional 10% service charge will be added to your quote/final bill.

# Frequently Asked Questions

## **Q: WHAT'S THE PROCESS TO FIND OUT THE PRICE TO HAVE OUR WEDDING AT BONO BEACH?**

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 on food & beverage.

## **Q: WHAT DOES THE EXCLUSIVITY HIRE FEE INCLUDE?**

- A:
- Use of the whole venue exclusively
  - Removal of the sunbeds and raking/cleaning of the sand
  - Personalized attention/co-ordination from the events team
  - Handheld fans for all the guests
  - Fire torches to be placed on the beach for the evening
  - Printed personalized menus
  - Cool refreshing towels
  - Tablecloths
  - Extra staff

## **Q: HOW DO WE RESERVE OUR WEDDING DATE?**

A: A 20% non-refundable deposit of the total cost & signed contract with a passport copy (organiser or Bride & Groom) is required in order to get your wedding on the calendar. 30% of the total cost needs to be paid after the food tasting.

The remaining 50% is due 15 days prior to the event when you provide final guest numbers.

## **Q: DO YOU HAVE A LIST OF PREFERRED VENDORS TO USE?**

A: Yes! From wedding planners to florists and musicians, DJs, dancers, kids' entertainment, cake suppliers etc. We have worked with some of the best companies on the coast & would love to share their information with you!

## **Q: DO YOU REQUIRE PRE-ORDERS?**

A: Yes, if you have chosen a menu that does not include sharing platters, we require pre-orders together with a table plan, 15 days before the event, to make sure the service properly and smoothly.

## **Q: HOW MANY PEOPLE CAN I BRING TO OUR FOOD TASTING?**

A: For events <80pax: 2 guests. For events > 80pax: 4 guests. Any extra person will need to pay a set price for the menu.

## **Q: WHAT IS YOUR ACCESSIBILITY LIKE?**

A: Bono Beach is wheelchair accessible. If your guests arrive by car, we can offer a valet parking service. Buses can access the venue only to the roundabout about 500 meters up the street, from where the guests can walk, or we can assist with our valet buggy.



# Testimonials

"It was just perfect. The staff were absolutely unbelievable and flawless. The venue is stunning and the food was delicious. All our guests spoke so highly about Bono and their staff.

We would like to thank the events manager in particular who, from the moment we enquired, took us by the hand and helped us with all our requests. Also, a big thank you to the head Chef whose food was just unbelievable and also made us feel like nothing was too much to ask. Finally, we would like to thank all the rest of the staff who were just amazing and super professional on our big day. Bono Beach. We truly love you!"

**LORENZ & KELLY, SEP 2021**

"Just wanted to sincerely thank you and all the staff at Bono Beach for an incredible day-two of our wedding. Each staff member could not have done more and were so friendly to deal with. From the moment we arrived and we were greeted with a glass of bubbly, the canapes, bbq dinner, to the last orders, everyone was exceptional. All of our guests remarked on how amazing the food was and the service. The canapes and BBQ food was 10/10 - it all tasted delicious!! The wine selection was excellent and the day was beyond what we thought it would be. A day we and our friends and family will never forget! Thank you for making it all happen."

**JENNI & PATRICE, SEP 2022**

"We have finally made it back to the UK and are still blown away from the amazing time we had celebrating our wedding at Bono Beach on 3rd Sep. The entire experience from start to finish was just amazing and our guests cannot stop talking about the service of the staff, they were never without a drink and how the staff couldn't do enough for all of them... And the food was just outstanding, everyone cannot believe that the chef was able to make so much food sooo well at the same time.

You have definitely gained a following from our party and you can expect to see us (and them) again soon. Our guests are already asking if we can go back next year, including my 88yr old father-in-law!! Please pass on our deepest gratitude's and thanks to all of the team there that day."

**NICKY & DAVID, SEP 2022**



# General Terms & Conditions

- 100% of the total must be paid 15 days before the event takes place. All additional consumption on the day must be paid for before departure.
- To secure the date of the reservation the client must pay a 20% non-refundable deposit.
- The minimum-spend is for food and beverage only. The amount quoted must be reached. Any shortfall must be paid for separately.
- Decorations are welcome and the time to set up is to be considered in the events preparation. Nothing is to be taped or stapled to wallpaper or other fixtures which may incur damage upon removal.
- There is no room available for storage.
- Any entertainment arranged for the event must be communicated to Bono Beach for our consent.
- Any music outdoors cannot exceed 12am (midnight) due to licensing laws across the Costa del Sol.
- External DJs / entertainers arranged must be professional. They always need to visit the venue in advance to check our audio system
- For a semi-exclusive event the music or speeches are not to interrupt or interfere with other guests' enjoyment of the venue.
- For non-sharing menus a pre-order for each guest is required 15 days in advance of the event.
- Dietary requirements must be informed to us with 15 days' notice.
- We do not take responsibility for any items left behind without prior arrangement.

## **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 refund excluding the deposit.
- If your event is cancelled or postponed 60 days or less prior to the event there will be no refund.

## Contact

events@metrogrupo.com

www.bonobeachmarbella.com  
@bonobeachmarbella

**BONO**  
BEACH

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