

Sublīna

EVENTS MENU



SEASIDE EVENTS

THE PERFECT SETTING FOR A SPECIAL CELEBRATION

We create experiences designed to make every event a unique moment. A privileged setting, attentive service and an elegant atmosphere come together to shape memorable celebrations.

Our team takes care of every detail so your guests enjoy a seamless, special and perfectly organised experience.

CAPACITIES



Restaurant

Seated: 150 pax
Standing: 200 pax



Stage

Seated: 160 pax
Standing: 300 pax



Pool

Seated: 400 pax
Standing: 2000 pax



Beach

Seated: 250 pax
Standing: 1500 pax

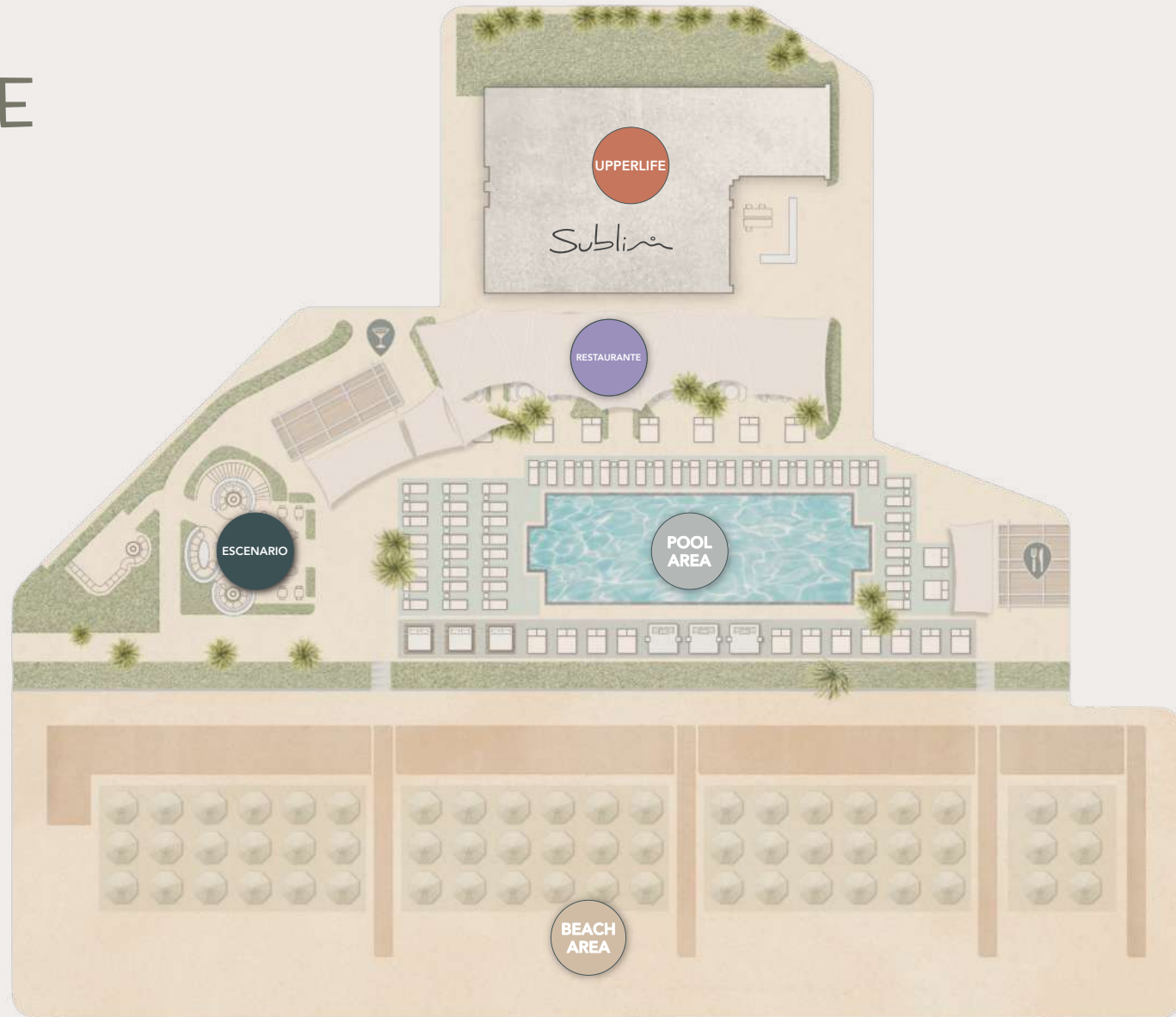


Upperlife

Seated: 200 pax
Standing: 400 pax

Should the client prefer to hire different furniture, they may consult our team for available options.

EXPLORE THE SPACE





DRINKS PACKAGE

Available drink options during the welcome cocktail and/or lunch and dinner service.

WELCOME COCKTAIL

1 hour

WHITE

Menade
Verdejo / D.O. Rueda

RED

Azabache Roble
Tempranillo / D.O.Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O.Ca.

CAVA

House cava

17€

BE HOUSY

2 hours

WHITE

Menade
Verdejo / D.O. Rueda

RED

Azabache Roble
Tempranillo / D.O.Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O.Ca.

CAVA

House cava

25€

BE NEO

2 hours

WHITE

La Poda
Sauvignon Blanc / D.O. Rueda

RED

Vivir Vivir
Tempranillo / D.O. Ribera del Duero

ROSÉ

Studio by Miraval
Grenache, Cinsault
y Rolle / I.G.P. Méditerranée

CAVA

Torelló Brut Reserva
Macabeo, Xarel·lo y Parellada

36€

BE PRESTIGE

2 hours

WHITE

Pazo San Mauro
Albariño / D.O. Rías Baixas

RED

Cepa 21
Tempranillo / D.O. Ribera del Duero

ROSÉ

Minuty Prestige
Grenache / A.O.C. Côtes de Provence

CHAMPAGNE

Moët & Chandon Brut Impérial
Pinot Noir, Pinot Meunier y Chardonnay

58€

All packages include soft drinks, water and beer.

OUR CANAPÉS

5 VARIETIES • 25€ / 7 VARIETIES • 35€ / 10 VARIETIES • 50€

Duration: 45 minutes.

Cold

Wagyu carpaccio

Salmon tartare with spicy sake

Anchovy gilda

Steak tartare toast

Salmon nigiri

Tuna nigiri with dijon mustard

Russian salad & prawn toast

Avocado & almadraba tuna
tartare toast

Hot

Chicken & vegetable gyozas

Miso & yuzu aubergine

Yakitori

Octopus causa appetizer

Iberian ham croquette

Prawn croquette

Mini veal burger

Black pasta & pine nut risotto

Fried cuttlefish

Tuna belly ventresca mini baguette

Fried baby squid

Vegetarian

Spicy edamame

Miso aubergine

Vegetarian nigiri

Vegetarian risotto

Traditional salmorejo

Hummus with crudités

Vegetable gyozas

OUR MENUS

Our menus are designed so that you and your guests can focus entirely on enjoying yourselves, while we take care of every detail.

We offer a range of menus tailored to each occasion: weddings, communions, christenings, birthdays, family gatherings and corporate events. Each menu is crafted with quality produce, blending tradition, creativity and meticulous presentation.

We also offer the possibility of customising menus to suit the group's needs, because every event is unique and deserves a bespoke proposal.



85€/pp

95€/pp

120€/pp

Main courses must be selected 2 weeks before the event, along with the seating plan.

OPEN BAR

BE HOUSY

- 1 hour • **17€/pp**
- 2 hours • **30€/pp**
- 3 hours • **43€/pp**
- 4 hours • **53€/pp**

From the 5th hour, each additional hour will be charged at €10/hour.

Includes beer, soft drinks, and water.

WHITE

Menade, Verdejo / D.O. Rueda

RED

Azabache Roble, Tempranillo / D.O.Ca.

ROSÉ

Marqués de Riscal, Tempranillo y Viura / D.O.Ca.

CAVA

House cava

BE THE BAR

- 1 hour • **34€/pp**
- 2 hours • **50€/pp**
- 3 hours • **65€/pp**

From the 4th hour, each additional hour will be charged at €15/hour.

Includes beer, soft drinks, and water.

Vodka Eristoff

Bombay Dry Gin

Johnnie Walker Red Label /
White Label

Bacardí

Cazadores Silver

BE PREMIUM

- 1 hours • **45€/pp**
- 2 hours • **65€/pp**
- 3 hours • **82€/pp**

From the 4th hour, each additional hour will be charged at €17/hour.

Includes beer, soft drinks, and water.

Belvedere

Bombay Sapphire

Johnnie Walker Black Label

Havana 7

Volcán Blanco

BE COCKTAIL

45€/pp (VAT Included)

Choose 3 – Duration 1.5h

Mojito

Caipiriña

Espresso Martini

Pornstar Martini

Piña Colada

Daiquiri de fresa

Paloma

Pisco Sour

Aperol Spritz

Whiskey Sour

The open bar service will begin once lunch or dinner has concluded.

STATIONS

FROM KAI

Tuna sashimi
Salmon sashimi
White fish sashimi
Sake nigiri
Akami nigiri
Truffle egg nigiri
Spicy tuna maki
Akuma maki
Yasai maki

65 € /pax

ABOUT GREENS

Green gazpacho
Salmorejo with
fresh crudités
Seasonal cherry tomatoes
Baba Ghanoush
Bulgur salad
Vegetable gilda skewer
Tzatziki

25 € /pax

BBQ

Grilled vegetable skewer
Grilled prawn skewer
Grilled octopus skewer
Chicken breast skewer
with basil pesto
Miso-glazed pork skewer
Chicken teriyaki
thigh skewer

50 € /pax

SWEET BITES

Fresh seasonal fruit
Chocolate & hazelnut
mini tart
Mini lemon tart
Individual tiramisu tart
Vanilla-infused rice pudding
Tropical fruit mousse
Creamy cheesecake
with red berries

20 € /pax

The station service has a duration of 1 hour.



Sublime



STATIONS

CHEESES

Selection of Andalusian cheeses

Selection of international cheeses

Jams

Nuts

Breadsticks & crackers

20 € /pax

OYSTERS

Natural oysters

Oysters with ponzu

Oysters with chilli

20 € /pax

PAELLAS

"Sofrito" rice with peeled seafood

Free-range chicken rice

Mushroom rice

25 € /pax

IBERICS

Selection of Andalusian Iberian cured meats

Breadsticks & crackers

20 € /pax

The station service has a duration of 1 hour.



CANCELLATION POLICY

Upon receipt of a written cancellation notice:

If there is a change in the number of attendees exceeding 10% of the originally agreed number, a charge equivalent to 50% of the per-person price will apply.

In the event of cancellation by the client with at least 30 days' notice before the event, 50% of the paid deposit will be refunded, provided the cancellation is due to justified and duly accredited reasons. Once this period has passed, the deposit will be non-refundable.

OPERATIONAL PROCESSES

15 days before the event, the client must confirm in writing their main course selection and the final number of guests.

PAYMENT POLICY

The first payment of 30% of the total budget as a deposit is due on the day of event confirmation.

The second payment of 70% of the total budget is due 15 days before the event, once the final number of attendees has been confirmed.

Please include the company or individual client name and the event date in the bank transfer reference.

Please send proof of payment to:
sales@lagunacostadelsol.com



Playa Padrón, A-7 KM, 159 29680 - Estepona
+34 682 02 10 18
sales@lagunacostadelsol.com
www.sublimbeach.com
[@sublimbeach](https://www.instagram.com/sublimbeach)