



Emotions...

döss

Created by two people, **Bruno and Giuseppina**, both professionals who are passionate about flavours and excellent customer service. Together they have created döss, the best combination of Mediterranean and Asian cuisine in a unique environment.

A MAGICAL PLACE FOR CELEBRATIONS OF ANY KIND

With a unique architecture by the prestigious Paco Guillén, who has designed the different spaces so that döss can host banquets for groups of 20 to 220 people. The Mediterranean events room has modern facilities, equipped with a dance floor, a stage for shows, and all the necessary services to make any celebration a huge success. The terraces, surrounded by pine trees with fabulous sea views, are perfect for ceremonies or welcome cocktails and apéritifs.



OUR MENUS INCLUDE

Setting of tableware, linens, cutlery and standard glassware.

OUR TEAM

Our team, made up of young professionals who focus on every detail in order to make your wedding a success. Our expertise will convey a sense of confidence and tranquility at all times so that your dream becomes a reality.

Personalised service, design, management, advice on protocol and supervision in every event.

OUR MENUS

They include the possibility of designing and customising your menu. To assist you in your choice, we propose an exquisite selection of dishes prepared by our Chef, with priority given to the quality, tradition and freshness of the raw materials, above all, as well as attentive service.

PARKING

We have a convenient private car park for our clients.

Silver MENU

Welcome drink:
Roger Goulart Rosé

HOT AND COLD APPETISERS

Roquefort panna cotta
Beetroot gazpacho with feta cheese
Guacamole with prawns
Teriyaki salmon with sesame seeds
Panko-crusteD prawns with kimchi sauce

STARTER

Salmon gravlax with blinis, Philadelphia with lime,
bouquet of green leaves and caper berry

ENTREMETS

Lemon sorbet with vodka perfume

MAIN

Iberian sirloin with spicy bread crust in its juices

DESSERT

Chocolate sphere, Chantilly cream and amarena cherry,
chocolate crunch

Wines and Drinks

Silga Verdejo White Wine
Döss Red Wine Cortijo los Aguilares
Mineral water
Beer
Glass of cava for the toast
Roger Goulart Rosé

Coffee or infusion
Mignardises

Price per person: € 90 (V.A.T. included).

Gold MENU

Welcome drink
Roger Goulart Rosé

HOT AND COLD APPETISERS

Boletus and truffle cream
Foie gras sphere with caramelised apple
Tuna tataki
Asian meatballs with kimchi sauce
Scallop in saffron sauce and orange reduction

STARTER

Saffron risotto with foie gras, carrot and orange chutney
and port wine reduction

MAIN

Cod fillet confit, potato and basil foam,
lime and romesco sauce

DESSERT

Coconut panna cotta
with mango sauce and crunchy granola

Wines and Drinks

Silga Verdejo White Wine
Döss Red Wine Cortijo los Aguilares
Mineral water
Beer
Glass of cava for the toast
Roger Goulart Rosé

Coffee or infusion
Mignardises

Price per person: € 100 (V.A.T. included).

Diamond MENU

Welcome drink
Roger Goulart Rosé

HOT AND COLD APPETISERS

Octopus with potato foam
Panko-crusted prawns
Salmon tartare with avocado
Cream of parmesan
Scallops with saffron sauce and orange reduction
Tom yum soup shot
Beetroot panna cotta with red fruits and feta cheese
Breaded chicken with aioli
Foie sphere with caramelised apple

STARTER

Lobster ravioli with seafood bisque

ENTREMETS

Mango sorbet with fresh mint

MAIN

Beef sirloin with gravy, potato and parsnip purée,
carrots with thyme

DESSERT

Chocolate and tonka bean cream with moist chocolate dough,
pears in mulled wine syrup and vanilla ice cream

Wines and Drinks

Silga Verdejo White Wine
Döss Red Wine Cortijo los Aguilares
Mineral water
Beer
Glass of cava for the toast
Roger Goulart Rosé

Coffee or infusion
Mignardises

Price per person: € 125 (V.A.T. included).

Children's Menu

Pizza Margherita
Breaded chicken fillets with chips
Variety of ice creams

Drinks:

Mineral water, juice or soft drink.

Price of children's menu: € 30 (V.A.T. included)

ADDITIONAL SERVICES

CUSTOMISED MENUS

Menus for special dietary requirements; allergies, intolerance to certain products, diabetic, celiac, vegetarian, vegan, etc.

SEATING PLAN AND DECORATION

Seating plan with a printed list of the distribution of diners by tables.
Centerpieces with natural flowers and themed menus.

CIVIL CEREMONIES

Event decoration, PA system, DJ and sound system, consult prices.

OPEN BAR OPTIONS

Hourly:

1 hour	17,00.-€	(V.A.T. included)
2 hours	22,00.-€	"
3 hours	26,00.-€	"
4 hours	30,00.-€	"

National and international drinks of leading brands. Not included: reserves, black label or premium drinks.

D.J.

DJ performance throughout the event, € 650 (V.A.T. not included)

HAM CARVER + IBERIAN BELLOTA HAM D.O.

Ham-carving service, Iberian bellota ham D.O., € 750 (V.A.T. not included).

LATE-NIGHT SNACKS

LATE-NIGHT SNACKS

FOOD STATIONS

- Tartare Cooking Show
- Pasta and Risotto Cooking Show
- Slider, Hot-dog and Montadito Cooking Show
- Mozzarella Bar
- Popcorn Station
- Cheese Station
- Iberian Station
- Dessert Station
- Pancake and Crêpe Cooking Show
- Pavlova Bar

- Eclair Bar
- Candyfloss
- Chocolate fountain
- Candy Bar

(Consult prices)

COMPLIANCE WITH CURRENT LEGISLATION

We comply with the current legislation regarding safety measures, noise pollution, and safety and hygiene.

CONTRACT CONDITIONS

For your peace of mind, we can make a pre-reservation on the chosen date for 10 days with no commitment.

RESERVATIONS AND PAYMENT METHOD

To confirm the reservation, a deposit of 30% of the total must be made, along with written acceptance of our general conditions.

50% to be paid one month before the event, and the rest, 7 days before the event.

The prices of our menus include the current V.A.T. rate, except for extra services, which will be charged at 21% V.A.T.





Urbanización Artola Alta,
29604 Marbella

www.dossmarbella.com
doss@dossmarbella.com

+34 952 000 772
+34 667 544 727