



BEACH
CLUB
TLV

EVENTS MENU

EVENTS AT THE BEACH CLUB CHIC STYLE AND BEACH VIBES

A location on the beach in Tel Aviv, with breathtaking sea views, pleasant weather all year round, and multiple seating arrangements, make the Beach Club the perfect place for events. The space has a variety of seating options suitable for various events, from 30 to 200 people: A private room designed for intimate events - inside the restaurant is a private event space that holds up to 50 people seated at tables. The room is equipped with a state-of-the-art sound system, designer furniture and a projector. The Balcony with a sea view - a variety of seating areas on one level overlooking the sea. The balcony is furnished with stylish chic white furniture, an excellent sound system and a breathtaking view. Seating on the beach - a variety of comfortable and spacious seating areas and beach tables, with a breeze from the sea. A menu with a variety of rich, fine foods from the best cuisines in the world. With professional service from our staff. The possibility to include a cocktail bar, water sports activities, and design and decoration services. For any type of event, we will tailor a beach experience for you at the Beach Club.

Brunch Beach club TLV

BREADS

Brioche buns sourdough bread

BOUTIQUE CHEESES

Gouda, Bouchon, Kashkaval, Camembert

QUICHES

Sweet potato quiche- Onion quiche

Smoked salmon cream cheese.

Shakshuka in spinach sauce

Sweet potato pancakes and almond yogurt.

Grape leaves wrapped with rice and pumpkin squash

MARKET SALAD

A variety of fresh vegetables, with Zaatar and feta cheese

Antipasti

Roasted beets, arugula, almonds and goat cheese

Muesli, sweet pastries, fruit.

BEVERAGES

Fresh Squeezed juices, coffee, mimosa , Soft drinks

THE PRICE PER PERSON -320₪

Casual Menu

STARTERS FOR THE CENTER OF THE TABLE - CHOICE OF 4 DISHES

Hot focaccia from the oven - served with olive oil, balsamic and tahini.

Market salad - A variety of fresh vegetables, feta cheese and zaatar *

Caesar salad - lettuce hearts, classic Caesar sauce, croutons, parmesan

* Possibility to add grilled chicken

Caprese salad - Maggie tomatoes, mozzarella cheese and basil

Sea Bass Ceviche - roasted tomatoes, purple onion, mint, Kalamata Olive tapenade, labneh.

Roasted cauliflower - Salsa Verde, caper aioli and dried mint.

Eggplant Carpaccio - Bryndza cheese, sliced almonds, Egyptian Doha Spice Blend

MAIN COURSES FOR THE CENTER OF THE TABLE - CHOICE OF 2 DISHES

Grilled meats - chicken, sausages and kebabs with pistachios

Fillet Denise (Sea Bream) - grilled vegetables and sweet potato cream

Sushi combination - fried salmon roll, vegetarian, Sea bass roll.

Salmon fillet - bonfire potatoes and green beans.

DESSERTS FOR THE CENTER OF THE TABLE – CHOICE OF 2

Seasonal Fruit

Petit fours - eclairs, truffles, macaroons.

Banana Roll

DRINKS INCLUDED IN THE EVENT

Gamla Chardonnay, Golan Heights Wineries // Gamla Syrah, Golan Heights Wineries // Rosa Jordan Golan Heights Wineries // Sparkling

Blue Nun

Soft drinks/ Beers on tap

THE PRICE PER PERSON - 385 ₪

Wine + Dine Menu

STARTERS FOR THE CENTER OF THE TABLE - CHOICE OF 4 DISHES

- Red tuna tartare - avocado, Uzbeki apricot, Ponzo sauce
- Sea Bass Ceviche - roasted tomatoes, purple onion, mint, Kalamata Olive tapenade, labneh.
- Caesar salad - lettuce hearts, classic Caesar sauce, croutons, parmesan
 - * Possibility to add grilled chicken
- Burrata salad - colorful cherry tomatoes, Kalamata olives, fresh basil, purple onion.
- Market salad - A variety of fresh vegetables, feta cheese and zaatar
- Beef sirloin carpaccio – rocket leaves, truffle aioli, radishes, balsamic.
- Roasted cauliflower - salsa verde caper aioli, dried mint.
- Fish tacos - grilled tortilla, sea fish on the grill, Cajun tomato salsa and chipotle aioli.

MAIN COURSES FOR THE CENTER OF THE TABLE - CHOICE OF 2 DISHES

- Grilled meats - chicken, grilled sausages, kebab with pistachio, entrecote and grilled vegetables.
- Whole White Fish – Emitted by the waiter. Comes buried in salt or grilled, grilled vegetables and bonfire potatoes.
 - Salmon fillet - sweet potato cream, green beans and broccoli.
- Sushi combination - vegetarian roll, fried salmon roll, bass roll.

DESSERTS FOR THE CENTER OF THE TABLE – CHOICE OF 2

- Seasonal Fruit
- Petit fours - eclairs, truffles, macaroons
- Banana Roll

DRINKS INCLUDED IN THE EVENT:

- Chablis Albert Bichot // Petit Castel, Castel // Rosa Jordan
- Golan Heights Wineries Soft drinks/ beers on tap

THE PRICE PER PERSON - 450 ₪

Exclusive Menu

STARTERS FOR THE CENTER OF THE TABLE - CHOICE OF 4 DISHES

- Tuna sashimi - avocado, Uzbeki apricot and Ponzo sauce.
- Sea Bass Ceviche - roasted tomatoes, purple onion, mint, Kalamata Olive tapenade, labneh.
- Intias tartare white fish - blood orange, fennel, purple onion, lime zest, hot chili.
- Burrata salad - colorful cherry tomatoes, Kalamata olives, fresh basil, purple onion.
- Fish tacos - grilled tortilla, sea fish on the grill, Cajun tomato salsa and chipotle aioli.
- Classic sirloin carpaccio - truffle aioli, radishes, rocket, parmesan, a touch of balsamic.
- Artichoke carpaccio - Artichoke on the grill, buffalo yogurt, and sliced almonds and chives.
- PaniPuri- sea bass cubes, roasted tomatoes, coriander, ponzo sauce and yuzu aioli

MAIN DISHES FOR THE CENTER OF THE TABLE CHOICE OF 2 DISHES

- Grilled meats - entrecote, butcher's portion, chicken and various sausages
- Whole sea fish with salt / grilled / fried served with grilled vegetables. Issued by the waiter.
- Beef Fillet - Jerusalem artichoke cream, Chinese peas.
- Premium sushi combination
- Beef fillet, foie gras and fig chutney. Plus 65 NIS per person

DESSERTS TO THE CENTER OF THE TABLE CHOICE OF 2 DISHES

- Seasonal Fruit
- Chocolate Krembo
- Banana Roll
- Petit fours - eclairs, truffles, macaroons.

DRINKS INCLUDED IN THE EVENT

- Chardonnay Katzrin, Golan Heights Wineries // Petit Castel, Castel // Rosa Mademoiselle, La Citadel de Diamant Winery
- Soft drinks beers on tap
- Premium alcohol (one drink per person for choice of) Jack Daniels, Vodka Beluga, Grey Goose, Tanqueray Gin, Champagne Moët & Chandon

THE PRICE PER PERSON - 585₪

Seafood Menu

STARTERS FOR THE CENTER OF THE TABLE -CHOICE OF 4 DISHES

Nam Tok Shrimp Salad - Mint, Fried Shallot, Fish Sauce and Roasted Rice Powdered

Papaya Tataki Salad - Chili and Persian Lemon

Crystal Shrimp Carpaccio - Tomato Seeds and Yuzu Aioli

Cauliflower roasted over an open fire - Har Bracha tahini, pickled lemon and smoked paprika

Burrata salad - colorful cherry tomatoes , Kalamata olives, fresh basil.

MAIN DISHES FOR THE CENTER OF THE TABLE -CHOICE OF 2

Dry Sea - veal fillet, jumbo shrimp, blue crab

Seafood Paella - mussels, shrimp, pepper and saffron

Beef Fillet - potato gnocchi, crab bisque, purple basil

Mussels-celery, white wine and Dutch butter

DESSERTS TO THE CENTER OF THE TABLE- CHOICE OF 2

Banana Roll

Paris-Brest- Patisserie cream and lavender honey

Chocolate cream - pineapple, hazelnut chips, caramel meringue.

Meringue ball - mascarpone cream, wild berries , fresh blueberries

DRINKS INCLUDED IN THE EVENT

Chardonnay Katzrin, Golan Heights Wineries // Petit Castel, Castel // Rosa Mademoiselle,

La Citadel de Diamant Winery

Soft drinks and beers on tap

THE PRICE PER PERSON - 585₪

Degustation menu

STARTERS FOR THE CENTER OF THE TABLE - CHOICE OF 4

Roasted asparagus - in a crust of herbs and hollandaise sauce
Scallops - Jerusalem artichoke cream and beet syrup.
Veal tataki - smoked corn cream and milky pistachio.
Green salad – selenova lettuce, liqueur and caesar with champagne vinaigrette, black radish and caramelized cashews.
Ceviche Sea Bass - blood orange, chili habanero and crème fraiche
Blue Fin Tuna Sashimi - Dried Fruit. And ponzo sauce
Palate Refresher
Lemonade sorbet

MAINS FOR THE CENTER OF THE TABLE- CHOICE OF 2 DISHES

Half lobster - Tabasco butter and saffron.
Round Steak Sous vide- Brown butter and roasted carrots
Grouper in the oven - lemon risotto and horseradish cream.
Veal sweetbread - potato cream, charred onion and beef stock

DESSERTS TO THE CENTER OF THE TABLE -CHOICE OF 2

Paris Brest - Patisserie cream and lavender honey
Chocolate cream - pineapple, hazelnut chips, caramel meringue
Meringue ball - mascarpone cream, wild berries , fresh blueberries

DRINKS INCLUDED IN THE EVENT

Chablis, Albert Bisho Winery // Petit Castel, Castel // Rosa Chateau de Mirabel, Provence
Soft drinks beers on tap

THE PRICE PER PERSON - 795 ₪



Bottle Menu for Events:

GREY GOOSE 900
GREY GOOSE 1.5L 1500
MACALLAN 12 1400
MACALLAN 15 2100
JACK DANIELS 700
BOMBAY 800
MOET 800
MOET 1.5L 1400
LAUREN FREYA KOSHER 800
LAUREN FREYA ROSE KOSHER 1200
SILVER PATRON 800
DON JULIO ANEJO 1000
MADEMOISELLE ROSE 300
MADEMOISELLE ROSE 1.5L 600
MIRAVEL 350
MIRAVEL 1.5L 700
MIRAVEL 3L 1800



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CONCEPT
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Happy Hour

Tired of being in the office, did you work hard? The happy hour has come that is totally worth leaving work for!?

Apart from good and quality food, we take charge of the most beautiful place in the city, good music and a young atmosphere.

What is on the menu?

Small tapas - FINGER FOOD
Amazing cocktails, quality wine.
A small gift for each participant.



Let's Surf

Looking for a cool team building workshop?
Celebrate in a slightly different way?
We have something special for you!

Participants will enjoy a surfing / SUP experience on the most beautiful beach in Tel Aviv. With equipment, training staff, lots of good vibes and a once in a lifetime experience.

The activity is suitable for a minimum of 20 participants.
At the beginning of the activity each participant receives a small, branded gift.

After the workshop, indulge in a luxurious shared meal.

There is a selection of chef's menus for you to choose from - brunch, sushi, seafood, etc...

The cost of the workshop per participant is 150 NIS, not including the food.



Yoga on the Water

Looking for a cool team building workshop?
Celebrate in a slightly different way?
We have something special for you!

Participants will enjoy a yoga class facing the sea, which will make them relax from the surrounding pressures and connect to the tranquility.

Activities suitable for a minimum of 20 participants.
At the beginning of the activity each participant receives a small, branded gift.

After the workshop, indulge in a luxurious shared meal.

There is a selection of chef's menus for you to choose from - brunch, sushi, seafood, etc...

The cost of the workshop per participant is 100 NIS, not including the food



Upgrade to a Perfect Event Beach club TLV

UPGRADE FOR TABLE

DJ

PRIVATE COCKTAILS BAR

TABLE DESIGN – MAPS/ FLOWER/ VASE

BALLONS DESIGN

CONCEPT EVENTS – YOGA/ SEA SPORT

MARKET TABELS

KOSHER MENU EVENTS



CONTACT US

הצעת מחיר לאירוע ב BEACH CLUB

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