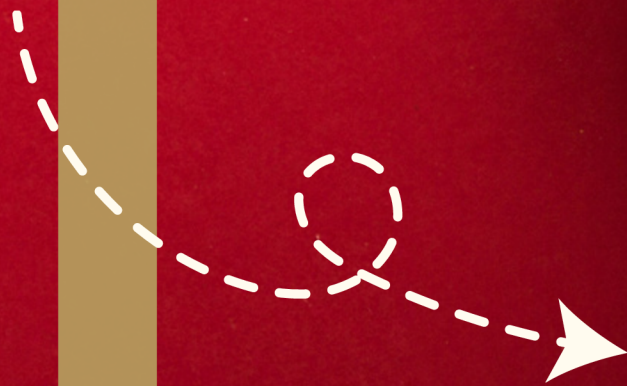


ROOFTOP
elevēn elevēn
BEACH CLUB | LOUNGE | RESTAURANT

Hosting a corporate event?

YOUR TEAM'S FESTIVE CELEBRATION STARTS HERE

starting from €22.50 per person





FESTIVE EVENTS, ELEVATED!



Celebrate the season in style with our **stunning rooftop venue, festive vibes, and packages to suit every wish.** From elegant 3-course meals to chic finger food spreads and open bar options. Make this year's Christmas event unforgettable!

discover your perfect festive package



The Festive 3 Course

€37.50 Per Person

BEEF WELLINGTON SPRING ROLL

Served with a truffle mayo, mixed greens & basil oil

OR

CREAMY CHESTNUT SOUP (V)

Topped with pan fried wild mushroom, sour cream,
herbed crostini & grilled asparagus tip

OR

CREAMY SHRIMP & LEMON CASARECCE

Casarecce pasta tossed with shrimps, vodka, green
onion, garlic, lemon zest, parsley & cream
Finished off with grana shavings and basil oil



BRAISED TURKEY BREAST

With creamy leek & chestnut filling

Set on roasted asparagus & served with marsala sauce

OR

GRILLED SEASONED LAMB CHOPS

Served with seasoned fried kale, chimichurri dressing
& infused semi dried cherry tomato

OR

PARMESAN & CITRUS BAKED SEABASS FILLETS

Accompanied by wilted garlicky spinach, served with a
lemon & white wine cream sauce

ALL ABOVE ARE SERVED WITH STIR FRY VEGETABLES
AND ROASTED BUTTERED NEW POTATOES



A CHRISTMAS DELIGHT TRIO
COFFEE & MINCE PIES

Very Merry 4 Course

€45 Per Person

BUTTERNUT SQUASH & SAGE SOUP (V)

With a swirl of crème fraiche & toasted pumpkin seeds



GOAT CHEESE & CARMELIZED ONION TARTLET (V)

Side of micro greens tossed in citrus vinaigrette & balsamic glaze

OR

DUCK LIVER PARFAIT

With fig chutney and toasted brioche

OR

SMOKED SALMON VOULAVENT

With dill cream cheese, mixed greens & chive oil



PAN SEARED BEEF TENDERLOIN

Accompanied by a port wine reduction & seasoned fried kale

OR

MAPLE GLAZED DUCK BREAST

Served with a rich plum sauce, accompanied with a honey glazed orange segments

OR

PISTACHIO CRUSTED HALIBUT

With saffron cream sauce & finished off with an infused semi dried yellow cherry tomato

ALL MAINS ARE SERVED WITH FONDANT POTATOES,
BABY CARROTS & GRILLED ASPARAGUS



A CHRISTMAS DELIGHT TRIO
COFFEE & MINCE PIES

Merry Morsels

Finger Food Menu
€22.50 Per Person
(min. 30 people)

COLD ITEMS

ASSORTED CANAPES

MINI CAPRESE SKEWERS – with mozzarella, cherry tomato & basil

SMOKED SALMON MINI BLINIS – with dill cream cheese

CRANBERRY & BRIE PUFF PASTRY BITES

PAN FRIED RABBIT OPEN SANDWICH – with caramelized onions

PRAWN & MANGO SAUCE SHOOTERS



HOT ITEMS

MINI MEATBALL SKEWERS – with tomato basil sauce

DEEP FRIED HALLOUMI BITES – with chili honey drizzle

TEMPURA PRAWNS – with sweet chili dip

LAMB KOFTA – with mini pita bread & yoghurt sauce

VEGETABLE SPRING ROLLS – with plum sauce

FRIED BATTERED CALAMARI – with tartar sauce

ONION BHAJI – with tahini sauce

ZUCCHINI FRITTI – with lemon mayo sauce



DESSERT ITEMS

MINI MINCE PIES – with powdered sugar

MINI PAVLOVAS – with cream and berries

Frosted Flavours

Finger Food Menu
€27.50 Per Person
(min. 30 people)

COLD ITEMS

ASSORTED CANAPE'S

PARMA HAM SKEWERS – with bocconcini di mozzarella, mango & salsa verde
SMOKED TURKEY & CRANBERRY MOUSSE CROSTINI – with sesame seeds

THAI BEEF SALAD TARTLET

PROFETEROLS WITH CHICKEN LIVER PATE - dipped in honey and roasted nuts.

PAN FRIED RABBIT OPEN SANDWICH – with caramelized onions

PRAWN, GUACAMOLE & SOUR CREAM OPEN SANDWICH



HOT ITEMS

CURRIED BEEF & MOZZARELLA ARANCINI

CRISPY PORK in sweet & sour sauce

ORANGE GLAZED OCTOPUS – with hash brown & lemon and chive mayo

LAMB KOFTA – with mini pita bread & yoghurt sauce

VEGETABLE SPRING ROLLS – with plum sauce

LIME AND GARLIC BREADED PRAWNS

STICKY PORK BELLY BITES

AVOCADO FRITTERS – with tzatziki sauce

GLAZED PORK BELLY BAO BUNS

CHICKEN SCHNITZEL FINGERS – with garlic aioli



DESSERT ITEMS

MINI MINCE PIES – with powdered sugar

MINI CHOCOLATE ECLAIRS

Twinkle & Taste

Finger Food Menu
€32.50 Per Person
(min. 30 people)

COLD ITEMS

MINI YORKSHIRE PUDDINGS – with roast beef & horseradish cream
PIGS IN BLANKETS – with honey mustard glaze
MINI FALAFEL BITES - with tahini sauce
PULLED CHICKEN VOULAUVENS
GLAZED GAMMON & PINEAPPLE SKEWERS
PROFETEROLS WITH CHICKEN LIVER PATE - dipped in honey & roasted nuts
BEEF TARTARE OPEN SANDWICH
PRAWN & CRAB MINI BRIOCHE ROLLS
PROSCIUTTO WRAPPED GLAZED PEARS – with pecorino cream



HOT ITEMS

DOUBLE MEAT BALL SKEWERS – with a basil, garlicky tomato sauce
CRISPY PORK in sweet & sour sauce
HALF SHELL MUSSEL AU' GRATIN
LAMB KOFTA – with mini pita bread & yoghurt sauce
HALLOUMI & CORN FRITTERS – with an avocado dip
DEEP FRIED CALAMARI FRITTI – with a chive & lime cream
STICKY PORK BELLY BITES
AVOCADO FRITTERS – with tzatziki sauce
BEEF WELLINGTON MINI SPRING ROLLS – with a chimichurri dressing
CHICKEN SCHNITZEL FINGERS – with garlic aioli
PRAWN FRITTERS – with peppered sour cream



DESSERT ITEMS

CHRISTMAS DELICACIES
MINI CANNOLI with sweet ricotta & pistachio

Beverage Packages

WELCOME GLASS OF SPARKLING WINE €5 P/P

WELCOME GLASS OF PROSECCO WINE €6.50 P/P

WELCOME GLASS OF APEROL SPRITZ €9.50 P/P

OPEN BAR A €22.50 P/P

3 Hours Free Flowing wine, beer, soft drinks, juices and water

Extra Hours €5 P/P

OPEN BAR B €32.50 P/P

3 Hours Free Flowing wine, beer, soft drinks, juices, water
and spirits

Extra Hours €8 P/P

We welcome both small and large bookings. A pre-order and a 50% deposit are required to confirm your reservation. Please email or call us to make a booking, and kindly inform us of any allergies or food intolerances. The deposit must be settled within 48 hours of placing the reservation. Please note that a venue fee may apply.

Free Parking (subject to availability)



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