



*Dani's*  
*CATERING*  
*MARBELLA*

*Immersive  
Culinary Experiences*

A curated collection of luxury dining experiences designed to impress, entertain, and create unforgettable moments.

Each experience is fully hosted, styled, and executed by our professional culinary and service team.



## SIGNATURE EXPERIENCE

*A refined introduction to immersive dining*

From €200 per person + VAT | Minimum: 10 guests

Includes:

- 4–5 course curated menu
- Private chef & professional service staff
- Elegant table setup & standard styling
- Concept-based menu design
- Pre-event consultation



## LUXURY EXPERIENCE

*Elevated dining with immersive and theatrical elements.*

From €400 per person + VAT | Minimum: 10 guests

Includes:

- 6–8 course fine dining or experiential menu
- Premium ingredients & artistic presentation
- Concept-specific décor & table styling
- Interactive or theatrical elements (experience-dependent)
- Dedicated service team



## ULTRA-LUXURY / VIP EXPERIENCE

*A fully bespoke, concierge-level culinary production.*

From €800 per person + VAT | Minimum: 10 guests

Includes:

- 8–10 course tailor-made tasting menu
- Ultra-premium ingredients (lobster, Wagyu, truffle, caviar, etc.)
- Luxury tablescape & full experience styling
- Live entertainment or performers
- Chef interaction & table-side finishes
- Dedicated event coordination

## Chef's Table Experience

Available as: VIP only

An intimate, immersive dining journey curated and hosted personally by the chef. Set within the privacy of your villa, this experience invites guests into the creative process - with each course introduced, explained, and finished with precision and care.

Elegant, personal, and refined, this experience is designed for guests who appreciate exceptional cuisine and storytelling.

### INCLUDED

- Chef-hosted multi-course tasting menu
- Direct chef interaction and storytelling
- Professional service team
- Elegant table setup and styling
- Full clean-down of kitchen and dining area

### OPTIONAL ENHANCEMENTS

- Wine pairing or sommelier service
- Champagne upgrade
- Floral and candle styling
- Live acoustic or ambient music



## Chef's Table - An Intimate Culinary Journey

### IDEAL FOR

Milestone celebrations • Food lovers • Intimate private dinners • VIP guests

From €280 per person + VAT

### SAMPLE CHEF'S TABLE MENU

Seasonal & bespoke

#### ON ARRIVAL

Champagne or house signature cocktail  
Chef's opening amuse-bouche



#### COURSE I

Hamachi crudo  
Yuzu • cucumber • olive oil pearls



#### COURSE II

Burrata espuma  
Roasted heritage tomatoes • basil essence



#### COURSE III

Fresh handmade pasta  
Wild mushrooms • aged Parmesan • truffle

#### COURSE IV

Line-caught sea bass  
Shellfish velouté • fennel • citrus



#### COURSE V

Beef tenderloin  
Truffle potato purée • red wine reduction



#### PRE-DESSERT

Green apple granita  
Herb infusion



#### DESSERT

Dark chocolate crèmeux  
Sea salt • raspberry

## Blind Tasting Experience

Available as: Luxury | VIP

A unique, multi-sensory dining concept designed to heighten taste, aroma, texture, and sound by temporarily removing sight. Guests are guided through a curated tasting menu while blindfolded, allowing flavours to be experienced in their purest form.

Unexpected, playful, and unforgettable - this experience is designed to surprise and connect guests in a truly memorable way.

### INCLUDED

- Blind tasting concept and hosting
- Curated multi-course tasting menu
- Professional service team
- Guided sensory experience
- Table setup and full clean-down
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### OPTIONAL ENHANCEMENTS

- Wine or cocktail pairing (served prior to blindfolding)
- Live ambient music
- Personalised menu cards as a keepsake



## Blind Tasting Experience A SENSORY DINING ADVENTURE

### IDEAL FOR

Private celebrations • Corporate experiences • Team bonding • Experiential dining enthusiasts

From €320 per person + VAT

### EXPERIENCE FLOW

- Guests are seated and guided by our team
- Blindfolds are provided
- Each course is introduced verbally by the chef or host
- Guided sensory interaction throughout the experience
- Blindfolds are removed for the dessert finale

### SAMPLE BLIND TASTING MENU

Exact dishes remain a surprise

#### OPENING BITE

Crisp • creamy • citrus



#### COURSE I

Fresh • herbal • chilled



#### COURSE II

Warm • earthy • umami



#### COURSE III

Delicate • marine • aromatic

#### COURSE IV

Rich • slow-cooked • comforting



#### PRE-DESSERT

Clean • icy • refreshing



#### DESSERT REVEAL

Decadent • smooth • indulgent



#### PETIT FOURS

Sweet finale with coffee & tea

## MURDER MYSTERY DINNER

An elegant multi-course dinner paired with live theatrical storytelling and guest interaction.

Available as: Signature | Luxury | VIP



## HAUTE COUTURE FINE DINING

Michelin-inspired tasting menus with flawless service in a private setting.

Available as: Signature | Luxury | VIP



## THEATRICAL DINING EXPERIENCE

Live plating, smoke, fire, and table-side finishes turn each course into a performance.

Available as: Luxury | VIP



## SPEAKEASY DINNER EXPERIENCE

1920s-inspired fine dining with classic cocktails and moody elegance.

Available as: Signature | Luxury | VIP



## FIRE & SMOKE LUXURY EXPERIENCE

Live fire cooking with premium meats and seafood, refined for luxury events.

Available as: Signature | Luxury | VIP



Optional upgrades:

- Wine pairing or sommelier
- Cocktail pairing or mixologist
- Live music (DJ, saxophonist, jazz trio)
- Actors, performers or storytellers
- Floral installations & luxury styling
- Photographer / videographer
- Custom branding for corporate events



# BOOKING INFORMATION & TERMS

We can organize all of the above experiences fully tailored to your villa stay and guest preferences.

- All prices listed are valid for 2026.
- Pricing is subject to availability, guest numbers, location, and final menu selection.
- A minimum of 10 guests applies for standard pricing. Events with fewer than 10 guests may be subject to a minimum spend or adjusted private dining rate.
- A minimum spend may also apply depending on date, season, and event requirements.
- All experiences are customized and confirmed upon final proposal approval.
- A deposit is required to secure the booking and event date.
- Full payment must be made between 3–5 days prior to the event date.
- Final guest numbers must be confirmed in advance prior to the event.
- Cancellations or date changes may be subject to fees depending on notice period.
- Dietary requirements and allergies must be communicated prior to the event.
- Service hours, staffing requirements, and logistics will be confirmed during planning.

Our team works closely with villa concierges and guests to ensure a seamless, discreet, and luxury hospitality experience from planning through execution.

