



Frou Frou

Born from the Mediterranean

EVENTS DOSSIER 2025



DISCOVER FROU FROU MARBELLA — BORN FROM THE MEDITERRANEAN

In the heart of Marbella, you will find Frou Frou, a vibrant Mediterranean space designed for unforgettable gatherings.

Our setting blends style, warmth and versatility, creating the perfect backdrop for private celebrations, corporate events or special moments.

Every detail has been carefully crafted to ensure your experience is unique and infused with authentic Mediterranean charm.



- 1 *SALON*
- 2 *LOUNGE AREA*
- 3 *TERRACE*
- 4 *TEA ROOM*

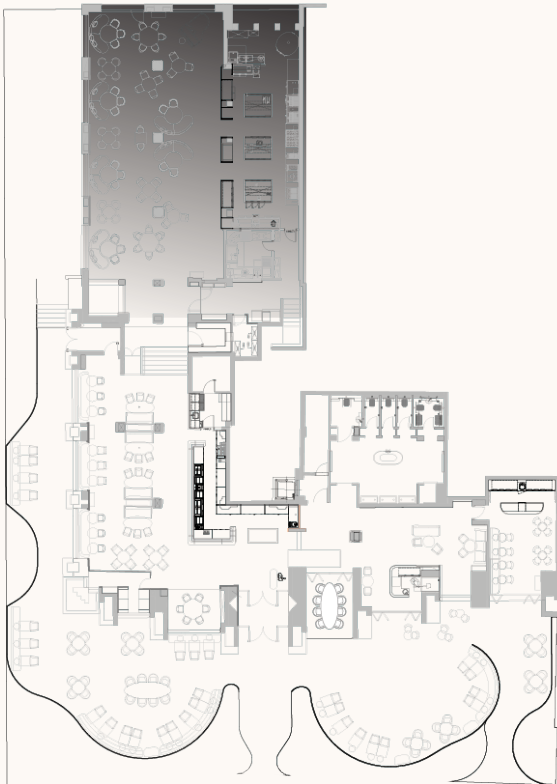


Salon

Seated: 110 Pax

Standing: 200 pax

An inviting space ideal for intimate dinners, casual gatherings, and vibrant indoor parties featuring live DJs.

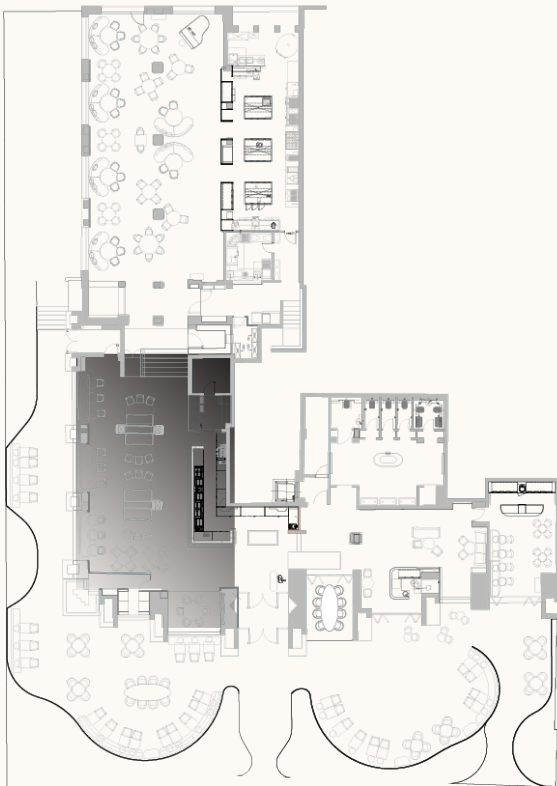


Lounge area

Seated: 90 Pax

Standing: 200 pax

Our stylish lounge area is designed for comfort and sophistication, it's an ideal space to relax, connect, and celebrate in style..



Terrace

Seated: 70 Pax

Standing: 200 pax

Discover our exclusive terrace space

A chic terrace designed for memorable occasions.

Enjoy the fresh air, relaxed ambiance, and seamless service that make every event special.

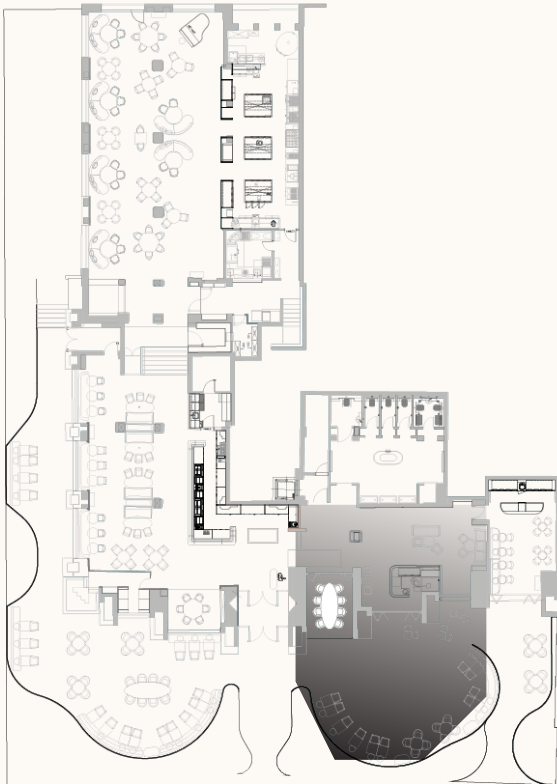


Tea Room

Seated: 50 Pax

Standing: 100 pax

Let yourself be embraced by the elegance and charm of our tea room.
Perfect for gathering with friends and stepping away from the traditional, conventional menu.



Welcome reception

OPTION 1

Water
Soft Drinks
Beer
House Wines

17€

OPTION 2

Water
Soft Drinks
Beer
House Wines
Standard Spirits

30€

OPTION 3

Water
Soft Drinks
Beer
House Wines
Premium Spirits

45€

SIGNATURE COCKTAIL STATION

A celebration of flavor and flair, our cocktail station is a dynamic focal point where mixology meets creativity.

Brimming with colorful spirits, fresh juices, herbs, and garnishes, it invites guests to choose from curated signature drinks or create their own masterpiece.

Every cocktail is made to order—vibrant, delicious, and unforgettable.

15€ PP

CHAMPAGNE ON ARRIVAL

Set the tone with a touch of sparkle.

As guests arrive, a chilled glass of champagne awaits—light, lively, and brimming with anticipation.

It's more than a drink; it's a moment that says this is special.

Cheers to new memories, joyful connections, and a celebration that starts with style.

18€ PP





Create
your event

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Cocktail event menu

COLD APPETIZERS

Strawberry gazpacho, tomato tartare and feta cheese
Foie with peach jam
Scallop tartare in yellow chili ceviche
Tuna tartare with shiso sauce
Beef steak tartare
Assorted cheeses
Oyster mignonette dressing
Beef carpaccio with truffle sauce and artichoke
Octopus carpaccio with bottarga

HOT APPETIZERS

Galician-style octopus with Robuchon mashed potatoes
Camembert honey and fig compote
Iberian ham croquettes
Escargots cooked in the classic french style
Fried calamari with aioli
Mini beef cheek burger with BBQ sauce
Shrimps red curry stracciatella
Lamb chops with chimichurri sauce
Steak Rib Eye

DESSERTS

Chocolate cake
Montana Blanca
Pistachio cookies
Turrón

3 VARIETIES • 15€ / 5 VARIETIES • 25€ / 7 VARIETIES • 35€ / 10 VARIETIES • 50€

HAM STATION

ADD A MEDITERRANEAN FEEL WITH HAM CUTTER

Sourdough bread
Montaraz Jamón
Truffle butter and olive oil tastings

15€ PER PERSON (MIN 15 PEOPLE)

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A decorative border surrounds the central text, featuring stylized floral and leaf motifs in shades of blue, orange, and green. The motifs include various leaf shapes, some with veins, and abstract floral forms. The colors used are primarily navy blue, light blue, orange, and green, set against a light cream background.

Select your menu

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Bread

Sourdough bread

Raw bar

Oysters (Unit per person)

Starters (to share)

Beef carpaccio with truffle sauce and artichoke

Tomato salad

Iberian ham croquettes

Main course (to choose from)

Duck confit with braised spinach and tomatoes

Seabass a la vongole in green sauce

Sides (to choose from)

French fries

Broccolini with romanesco sauce

Dessert

Montana blanca

80EUR

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Bread

Sourdough bread

Raw bar

Oysters (Unit per person)

Starters (to share)

Beef carpaccio with truffle sauce and artichoke

Octopus carpaccio with bottarga

Tomato salad

Iberian ham croquettes

Fritto calamari wuth yozu alioli

Green salad with artichoke, asparagus and avocado

Main course (to choose from)

Duck confit with braised spinach and tomatoes

Lamb chops with chimichurri sauce

Seabass a la vongole in green sauce

Sides (to choose from)

French fries

Broccolini with romanesco sauce

Robouchon mashed potatoes

Dessert

Montana Blanca

Turron with pistachio sauce and hazelnuts

100EUR

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Bread

Sourdough bread

Raw bar (to share)

Oysters (Unit per person)

Starters (to share)

Beef carpaccio with truffle sauce and artichoke

Octopus carpaccio with bottarga

Charred ribeye slices

Iberian ham croquettes

Meat (to choose from)

Duck confit with braised spinach and tomatoes

Lamb chops with chimichurri sauce

Rib Eye

Seafood (to choose from)

Seabass a la vongole in green sauce

Roasted Octopus in vegetables stew and spinach

Sides (to choose from)

French fries

Broccolini with romanesco sauce

Robouchon mashed potatoes

Dessert

Montana Blanca

Turron with pistachio sauce and hazelnuts

Tiramisu della nonna

120EUR

Drink packages

OPTION 1

Water
Soft Drinks
Beer
House Wines

23€

OPTION 2

Water
Soft Drinks
Beer
House Wines
Standard Spirits

45€

OPTION 3

Water
Soft Drinks
Beer
House Wines
Premium Spirits

60€

Open bar

STANDAR

Beefeater gin
Absolut vodka
Havana 3 YO
Havana 7 YO
Olmeca blanco
Olmeca
Reposado
Hennessy VS
Chivas 12
Jameson
Jack Daniel old

1 hour • 30€ /pp
2 hour • 40€ /pp
3 hour • 50€ /pp
4 hour • 60€ /pp

PREMIUM

Gin mare
Belvedere
Brugal 1988 gran reserva
familia
Zacapa 23
Don Julio blanco
Don Julio reposado
Hennessy VSOP
Macallan 12 double task
Jameson
Woodford reserve

1 hour • 40€ /pp
2 hour • 50€ /pp
3 hour • 60€ /pp
4 hour • 70€ /pp



Terms and conditions

Kindly review the following conditions carefully:

SET UP SUPPLEMENTS

Any set-up for event, outside the structure of the venue, is subject to prior agreement between the parties. Additional elements required by clients and events with more than 100 guests, will incur an additional fee for the special set-up requested. For more than 80 guests, clients must pay the venue exclusivity fee, taking into account the requested date and season for the event. For more information please do not hesitate to contact our events department.

EXCLUSIVITY

Please consult with your events manager regarding the exclusive rental of the venue based on your event requirements. One month before the event, the client must confirm menus, special diets, guest count, and final details. External food and beverages are not permitted.

COMPLIMENTARY SERVICES

Menu tasting is complimentary for the bride and groom upon confirmation of the wedding. Up to four attendees can participate in the tasting without charge if the wedding has more than 80 guests.

PAYMENT TERMST

A payment of €2,500 is required to secure the event date. Six months before the event, 50% of the total amount is due, and one month before the date, the remaining amount (with the €2,500 blocking fee deducted) must be settled.

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CANCELLATION OF SPACES

Total Cancellation:

- 90 days before the event: No surcharge, no penalty, and deposit will be refunded.
- 60 days before the event: 50% charge on the agreed rental rate.

Less than 30 days before the event: 100% charge of the total agreed amount.

Space Reduction: *30 days before the event: Final numbers closed. Reductions must be notified before this time to the events department. From this moment, 100% of the contracted services will be charged.



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THANK YOU