FLORYVAL PERSONAL CHEF

- 2026 -

www.floryvalpersonalchef.com

floryvalpersonalchef

floryvalpersonalchefmarbella

FLORYVAL PERSONAL CHEF

Continental Breakfast & Brunch Menu

Fresh orange juice
Fresh milk
Fresh fruit
Greek yoghurt
Cereals
Bread
Croissants and chocolate rolls
Cheese
Ham
Salami
Chicken breast ham
Marmalades
Nutella
Eggs of choice and bacon

€ 25 PP

Luxury Breakfast & Brunch Menu

Fresh orange juice, milk, chocolate milk
Fresh fruit
Greek Yoghurt
Muesli - Granola - forest fruit
Cereals
Various breads
Croissants and chocolate rolls
Continental toppings (Cheese, ham, chicken)
Luxury toppings (such as brie, Iberian ham, etc.)
Smoked salmon - dill sauce
Avocado
Marmalades
Nutella
Tomato, mozzarella, basil salad or similar
Eggs of choice
Bacon
Pancakes

€ 40 PP

€ 50 transport not included, 10% tax not included, minimum fee of € 350.
Please note that menu ingredients are seasonal and so some items may change at the time of booking.
In case of multiple bookings, daily changing items will be included in your menu.

Floryval Personal Chef | Marbella - Spain | www.floryvalpersonalchef.com | info@floryvalpersonalchef.com | + 34 635 25 99 11 | + 32 473 37 93 37 | +32 479 70 76 39

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Meat Barbecue Menu

Mini hamburgers and buns
Premium Iberian pork sausages
Spanish chorizo
Marinated free range chicken filet
8 hours slow cooked pluma Iberica
Grilled seasonal veggies
Two different mixed salads
Roasted potatoes - cold sauces

€ 50 PP

Mixed Barbecue Menu

Marinated king prawns
Norwegian Salmon filet
Marinated free range chicken filet
Premium Iberian pork sausages
Mini cheese and bacon burgers
8 hours slow cooked pluma Iberica
Grilled seasonal veggies
Two different mixed salads
Roasted potatoes - cold sauces

€ 60 PP

Luxury Barbecue Menu

Canadian lobster
Premium Rubia Gallega filet steak
Norwegian salmon
Marinated free range chicken filet
8 hours slow cooked pluma Iberica
Grilled seasonal veggies
Tomato - basil - mozzarella salad or similar
Caesar salad or similar
Roasted potatoes - cold sauces

€ 75 PP

Ultimate Meat Barbecue Menu

Premium Rubia Gallega filet steak
Mini cheese and bacon burgers
Marinated chicken filets
8 hours slow cooked pluma Iberica
Premium Iberian pork sausages
24 hours slow cooked barbecue ribs
Roasted potatoes - cold sauces
Corn on the cob with garlic chilli butter
Caprese salad or similar

€ 80 PP

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Meat Paella Menu

Bread - homemade aioli

STARTER: Traditional Spanish gazpacho

MAIN: Meat paella
(Chicken - chorizo - pork - vegetables paella)

DESSERT: Chocolate tartelette

€ 50 PP

Mixed Paella Menu

Bread - homemade aioli

STARTER: Spanish tortilla

MAIN: Mixed paella
(Chicken - Chorizo - Prawns - Clams - Mussels - Squid)

DESSERT: Raspberry tartelette

€ 60 PP

Luxury Paella Menu

Bread - homemade aioli

STARTER: Gambas pil pil

MAIN: Paella with Lobster - Clams - Langoustines - Squid - Mussels - Chicken - Chorizo

DESSERT: Manchego cheesecake - coulis

€ 75 PP

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Spanish Tapas Menu

Fine Iberian ham
Spanish quality green olives
Lomo filet slices
Different flavoured Spanish cheeses
Fuet sausage slices
Spanish tortilla
Patatas bravas with aioli and salsa brava
Gambas pil pil
Mixed paella (meat and seafood)
Manchego cheesecake

€ 75 PP

World Tapas Menu

Japan
Selection of sushi - tuna - salmon - surimi
Mexico
Chili con carne - nacho's - guacamole - cheddar cheese - jalapeños
Korea
Sticky chicken and sesame sticks
Italy
Caprese pasta - mozzarella - pesto - tomato
Belgium
Steak tartare - pickles - capers - green herbs - brioche
India
Chicken Tikka Masala - naan bread
Spain
Tortilla - onion - egg - potato
Brasil
Delicia de Maracuja - passionfruit dessert

€ 75 PP

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Fine Dining Experiences

For true foodies and fine dining lovers, we gladly design a multiple course lunch or dinner.
Every menu is crafted using premium ingredients, allowing the chef's creativity to shine in each dish.

3 courses	€ 75 PP
4 courses	€ 100 PP
5 courses	€ 125 PP
6 courses	€ 150 PP

A la carte canapé menus

In addition, we also offer exclusive, signature designed canapé and finger-food menu´s.
The perfect match for intimate gatherings, stylish celebrations, and corporate receptions for groups of 15 or more.

Personalized quote on demand.

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This is what our clients had to say about us

Daniel Björnemalm (Sweden)
We hired Valerie and her team for a full service at a big house in Marbella during a 4 day kickoff with my company. 28 people served with breakfast, lunch and dinner every day. and what they did was pure magic. they where so service minded and really did their absolute best every day. the food was really great. the paella was just a superstar course!!! I have already booked Valerie end her team for my next stay in Marbella in a month for my 40th birthday party.
If you are looking for the best, stop looking further. 5 stars!!!

Lee Mcqueen (U.K.)
This is THE personal Chef service in Marbella! The food was amazing, the service was outstanding and shopping list service is a no brainer too! Valérie was on another level when it comes to going above and beyond for her clients... we where really well looked after and couldn't sing their praises enough! Team Willems you rock!
Look forward to hosting another party with you catering for us!

Charlie Gray (U.K.)
`Valerie and Florijn - what a fantastic pair! The food was delicious and the service was fantastic. We had them come out to our villa on two separate occasions. The first was for brunch on our first day and the second was a surprise BBQ for a friends Birthday. Both occasions were truly wonderful. Thank you for your amazing food and the great service! We will see you next year.

Dr. Sandor Nagy (Hungary)
The dinner was excellent, more than we expected! Valerie & Flo made a wonderful job, preparing amazing seafood dishes! Hope we have chance to see them soon again!

Barry Vorstenbosch (The Netherlands)
We stayed in Villa Siempre Domingo with a group of 11 people and at first we where looking for people who could make a "a meal". Then we got in touch with Floryval and met Valerie. They really took service to the next level and supported us in the best way possible. Not only did they serve us with a stunning breakfast, Lunch, BBQ and Dinner but next to this they arranged for our beds to be made in the morning and arranged for a golf course and buggy trip.. THANKS VALERIE & FLORIJN for making us feel like ROCKSTARS

Tony Lylle (U.K.)
I mean what can I say !!! I'm on a business trip and these lovely professional crew have 1 million % exceeded our expectations I feel so looked after! Friendly and amazing Chefs Michelin star (in my opinion) quality I would massively recommend you all and once again from the bottom of my heart say thank you !! Xxxx OUTSTANDING

Charles Kravetz (USA, Boston)
Val and Flo are totally charming. As a group of Americans we found them lovely and fun and so gifted as chefs and servers. The paella was so delicious, moist and fresh and hot and filled with the most amazing ingredients. The ali oil was especially wonderful, rich with garlic and pepper. Crema Catalana was a delightful dessert. We loved the food and we loved them. They also made a kosher paella for one of us which was magical. You will so appreciate everything about Floryval. We can not recommend them enough. Enjoy!

Alice Roper (U.K. / Sotogrande)
Valerie and her team were a joy to deal with. They were friendly and efficient. I had a drinks party for 35 people and they provided all the canapés - they went down a treat - especially the paella balls!!! I would highly recommend their services. Thank you!

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Floryval Personal Chef Terms & Conditions of booking 2025

Menu

Please note that menu ingredients are seasonal and so some items may change at the time of booking. We will inform you of any changes.

- Please inform us of special dietary requirements when booking.
- Children´s menus can be provided for children under 12 years. Please advise if you require a separate children´s menu.

Staff & Times

We will inform you about our arrival times, close to the date of booking.

- We kindly ask that the kitchen is as cleared as possible, so our chef can start cooking right away
- Empty dishwasher.
- If the chef is unable to start cooking because the guests are late, an extra fee of € 100 per started hour will be applied.
- If guests are not awake at the agreed time for the breakfast service, the chef will leave the breakfast set up for the guests on the buffet and will make his way to his next service.

Kitchen Equipment

- We use the kitchen equipment, dinnerware, cutlery and glasses that are already in the property. However, if you require additional plates, cutlery & glass hire we are happy to quote this separately for this.
- When booking a barbecue menu, we request that you inform us whether the barbecue is charcoal or gas, so we can supply charcoal where necessary. We request that you please check if there is a (full) gas bottle where a gas barbecue is supplied.

Payment & Group Size

- We apply a transportation cost of € 50 per service.
- We have a minimum service fee of € 350 regardless of group size
- All prices are exclusive 10% vat.
- If on the day of the meal, more guests show up to eat, they will be charged per person for this meal on the day itself.

Payment and cancellation policy

100% payment is required to confirm your booking. Once 100% is received, the dates and menus are blocked and booked for you.

In case the customer cancels his booking, the following cancellation rules are applied:

- If the customer cancels more than 30 calendar days for the delivery of services, he will receive the full payment
- If the customer cancels between 30 and 21 calendar days for the delivery of services, he will receive 75% of the payment
- If the customer cancels between 20 and 8 calendar days for the delivery of the goods or services, he will receive 50% of the payment
- If the customer cancels less than 7 calendar days for the delivery of services, the entire down payment will be settled as administration costs. Even if the customer comes with fewer people than anticipated without timely (4 days) notification, this will be considered as a late cancellation and this missing person will be charged.
- The cancellation rules are always applied. The client can under no circumstances invoke force majeure (including accidents, bad weather, illness, impediment, covid-19 etc.). Cancellations can only be done via email: info@floryvalpersonalchef.com

Not showing up or showing up late for a made reservation (no-show) is always considered a late cancellation and gives Floryval personal chef the irrevocable right to apply the cancellation rules and to collect the costs.

By booking and paying for a service, you automatically agree with our T&C.