



# Ecocatering by Nutrialma

— ALIVE BEACH HOUSE —

Custom menus for our events and retreats



# Ecocatering by Nutrialma

## at Alive Beach House

### SPECIALTY RETREAT MENUS

At Alive, we focus on providing nutritious and delicious food for guests, which is why we partner with Nutrialma to create custom menus for our events and retreats. Ecocatering by Nutrialma chooses locally sourced, sustainable, organic, and locally grown ingredients.

Our goal is to provide you with new and enjoyable food experiences while we sustain supportive relationships with local farmers. Meals are always fresh and you will find that the flavors tell a story of their own.

Menus change with the seasons and can be buffet style, sit-down, or a combination of both.

If you are interested in learning more about our specialty organic menus, contact us today at [alive.beach.house@gmail.com](mailto:alive.beach.house@gmail.com).

### ECOCATERING BY NUTRIALMA INCLUDES:

- **CUSTOM MENU DESIGN** that works around your events, and meets the needs of your guests (gluten free, vegan, vegetarian, detox, etc)
- **PRINTED DAILY MENU** where guests will know the description of each dish that will fuel them each day. We give information regarding the preparation of each dish together with its nutritional description, Ayurveda information, and some simple recipes for drinks, dressings, etc.
- **30 MINUTE EDUCATIONAL PRESENTATION** by our nutritional advisor at a predetermined time during your event

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### OUR VALUES

#### HOSPITALITY

We believe in radiating warmth and generosity through our service. Our team is here to serve you with a genuine positive attitude and willingness to provide you with an experience, not just a service.

#### DEDICATION

We believe that our customers deserve to be treated like family. This is why we strive for excellence as if feeding our loved ones.

#### SUSTAINABILITY

Our food makes us unique: by carefully choosing our source, taking care of the environment and only using only the best local and seasonal products, we manifest our values of sustainability and environmental ethics.

#### ENTHUSIASM

Enthusiasm means delight in food, unlimited passion for new cuisine, and a constant process of expanding our recipes. We are constantly pushing our own boundaries and exploring food flavors to create the best possible menus to showcase at your events or retreats.

#### EXCELLENCE

We provide a professional service from start to finish, from the creation of the menu, to cleaning the kitchen. We guarantee it.

### CONTACT US

**EMAIL** [alive.beach.house@gmail.com](mailto:alive.beach.house@gmail.com) | **PHONE** +505 8288 9132

**LOCATION** De La Escuela Douglas Sequeira 2 Cuadras Al Oeste, 4 Cuadras Al Sur, El Tránsito, Nicaragua