



# Wedding Menus

Combining food, love and passion

A wedding is one of the most important and memorable days of any couple's life.

We believe every sight should make the mouth water and every bite should leave an explosion of taste. We believe professionalism should be so attentive that everyone feels personally cared for and bellies are left completely full.

Our wedding and event menus have been carefully composed by our leading executive chef, combining refined global cuisine with beautiful, contemporary presentations whilst offering suitable options for a variety of palettes and dietary requirements - including vegan, vegetarian, organic and allergies considerations. If there's anything you need specifically, talk to us, we are happy to oblige.

[theibizacatering.com](http://theibizacatering.com)





## Our Cuisine

At The Ibiza Catering, we enjoy delivering homemade and tasty dishes by handling only fresh and high quality ingredients.

We creatively transform them into delicious and inspirational cuisine dishes paired with a fine 'Art of Plating' style – all designed to make an emotional connection with your event.

We make sure that every detail of your wedding is handled with impeccable professionalism, service and care – an elegant, delicious and truly unique experience is promised.

We can advise you with the perfect bespoke catering menu and endless possibilities to suit your desired event.

### If you require a full planning management service

or a few additions to your event with organisation, seeking vendors, venues, setting up at the perfect location, we can gladly advise and assist! We even cover decoration and styling, floristry, entertainment, general rentals and equipment hire under our management services.

## We have an industrial portable kitchen,

preparation stands, cooking appliances and transportation – plus everything else you and your guests could possibly need for setting up and dining in luxury. We are one of few catering companies on Ibiza which are fully licensed. We work with many local and international wedding planners

## Together, we would love to partner with you in fine food for your special event.

The team behind The Ibiza Catering share an unrivalled passion for gastronomy, exceptional organisational skills and the incredible ability to tap into exactly what their clients desire. From preparing decadent feasts, laidback buffets and bespoke cocktails to organising post-wedding brunches, boat days and even finding the perfect villa for your location, they can make your wedding dreams a reality.





## Wedding Package

Create your own wedding package.

If you don't know how to start, here you have an example:

- Welcome drink with Cava and Water
- Aperitif with Cava or Cava Sangria , Beer, White/Rose/Red Wine and Water
- Flying Appetisers 5 p.p. - you can choose which ones you like
- 3 course menu - sit down or a buffet style
- Wine and Water during the dinner
- Open bar 4 hours

The price include our kitchen set up, plates, cutleries, talented chefs and great waiters.

And of course cold drinks and our delicious food. You can always upgrade the drink package and as well choose different menu according to your preferences :-)

Add tables and chairs according to your wedding style.

Feel free to create your own schedule and choose what you exactly like.

Don't forget about the open bar! To good eating belongs good drinking.

Cheers!



# The Welcome

Including service with high tables and white cover

30 min unlimited cava or cava sangria and infused water

Do you want something special? Go for the

## CAVA TOWER

### Small appetisers

Please choose a maximum of four varieties canapés, we serve five pieces per person.

# After Ceremony

Including service with high tables and white cover

1,5 h unlimited open bar with cava or cava sangria, house wine, water and beer

In addition to open bar:  
**APEROL/HUGO STATION  
OR  
GIN BAR**

FOR THE GIN BAR CHOOSE 2 FROM THE LIST:

- hendricks
- bulldog
- beefeter
- bombay sapphire
- brockman





## SHOTS & COLD BITES

Pumpkin peach shot

Cherry gazpacho

Fermented lentil vichyssoise and truffle

Coco shot with pineapple

Blinis with bread cream cheese and smoked trout

Iberico ham with carob bread

Mini poke with prawn and quinoa

Mozzarella bite + basil + tomato / vanilla jam

Tuna and smoked red bell pepper salad with cumin  
and red onion

Shrimp and fruit ceviche

Parsley and cod salad

Anchovis in herb vinegar on chopped tomatoes

Crudités with chickpeas cream and black olive solid

## WARM BITES

Crispy prawn with sweet and chili sauce

Pumpkin quiche

Chicken saté with peanut and black sesame

Gently cooked octopus and spicy tomato sauce

Beef tandoori with spiced yogurt and chickpea  
bread

Creamy rice with baby octopus

Pimientos de padron with black pepper crunch

Gambas al ajillo

Grilled chorizo with cream of braised red bell pepper

Fried calamari with fresh lime and garlic cream





# Extras

Including tables and serving

## Cured Iberic ham station

Professional ham cutter

Cured Iberic ham of your choice

Toasted bread with grated tomatoes

Grissini and crispy bread

## Oysters

Two oysters per person

Dips sauces and toppings





# Wine during dinner

Chefs and waiters to serve the food and drinks\*

Necessary kitchen gear

Crockery, glassware\*

Buffet station and necessary serving gear

Kitchen set up and dinning area set up

Dismantling of kitchen and dinning area after dinner

Transport

\* Included only with booking our drink packages

Drinks during the dinner Select your drink package, unlimited during the dinner & including water, soda, soft drinks and beer

## House wines

White wine - Cardonnay, France

Rose wine - Quatro rayas, Spain

Red wine - Otazu Premium cuvée, Spain

## Medium wine pack

White wine - Otazu Chardonnay D.O. Navarra

Rose wine - Gris Blanc et Noir

Red wine - Marques de Valparaiso Ribera del Duero

## Premium wine pack

White wine - Domaine Gitton Pere & Fils Pouilly Fume

Rose wine - Cibonne temptation Rpsé ´, France

Red wine - El Valiente D.O. Ribera del Duero

Please don't hesitate to ask for our extensive wine list for your bespoke package

# After Dinner

## Coffee and Shot of your choice

(Hierbas Ibicencas, Limoncello, Grappa)

# Kids Menu

For kids between 2 and 12 years, choose one for all.

Including dessert from the menu.

Spaghetti with tomato sauce

Spaghetti with parmesan

Chicken nuggets with french fries

Chicken breast with potato puree or rice

Half fillet steak with potato gratin and salad

Unlimited drinks for kids



# MENU

## gold

### TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

### STARTERS-choose three to share

Burrata with tomatoes and basil

Deep fried calamari with citric mayonnaise

Beef carpaccio pecorino and black truffle

Quinoa salad with nuts and avocado

### MAINS - choose one

Grilled Sea Bass, aubergine and smoked tomatoes

Cod Filet served with broccoli and lemon

Beef Sirloin with sweet potatoes and mushrooms

Pumkin risotto with sage

### DESSERTS - choose one

White chocolate cheesecake with berries

Brownie with strawberries





# PURA VIDA

## WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## TO SHARE - choose three to share in the middle of the table or 1 for each

Chicken roll, mushrooms and parmigiana sauce

Sea bass ceviche, avocado salad and spicy lemon

Steak tartare with mustard and black truffle

Quinoa salad with veggies and pesto basilica

## MAIN - choose one (or two different)

Roasted salmon with basmati rice and zucchini

Beef tenderloin accompanied by eggplant and balsamic vinegar

## DESSERT - choose one or two to share in the middle of the table

Variation of seasonal fruit

White chocolate cheesecake with berries and crumbles







# MENU

## Paella

### TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

### TO SHARE - choose three to share

Typical Ibiza Salad (potatoes, tomatoes, onions, tuna, olives, green pepper)

Grilled Padrón peppers

Spanish tortilla

"Albondigas" with tomatoes sauce (traditional meatballs)

### MAINS - choose one

Mixed paella with chicken, seafood and fish

Fish and seafood paella

Black rice paella - with baby squids, prawns and cod fish

Lobster paella with cuttlefish, prawns and monkfish

### DESSERT - choose one

Flaó - goat cheese & lemon verbena cake from Ibiza

Ibizan herbs and lemon sorbet



# FARM & SEA bbq

## TRADITIONAL WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## STARTER- choose three to share

Burrata with cherry tomatoes and basil

Hummus and guacamole dip with pita bread

Quinoa salad, avocado and nuts

Octopus salad with baby potatoes

## FROM THE BBQ - choose two to share

Free range chicken

Beef entrecôte

Roasted seabass

Grilled calamari

Grilled pumpkin and vegetables. (option veggie)

## SIDE DISHES-choose two to share

Salad bowls ( mix and normal salads)

Grilled vegetables from our garden

Roasted potatoes with rosemary

## DESSERT - choose one

Grilled marinated pineapple

Traditional flao (Ibiza cheesecake with mint) and graixoneta ice cream



## SAUCES - choose two

Ketchup and Mayonnaise

Mustard

Caper sauce

Spicy BBQ sauce

Chimichurri







# FAVOURITE bbq

## WELCOME APPETISERS

Homemade bread with aioli garlic sauce and olives

## STARTER-choose three to share

Burrata with cherry tomatoes and basil

Hummus and guacamole dip with pita bread

Quinoa salad, avocado and nuts

Octopus salad



## From the BBQ-choose three to share

Red prawns and Lobster

Galician beef sirloin

Farm chicken thighs marinated with soya and ginger

Roasted sea bass

## SIDE DISHES-choose two to share

Salad bowls ( mix and normal salads)

Grilled vegetables from our garden

Roasted potatoes with rosemary

## Desserts - choose one

Fresh fruit Salad

Brownie with strawberries and ice cream

## SAUCES - choose two

Ketchup and Mayo

Mustard

Caper sauce

Spicy BBQ sauce

Chimichurri



# MENU

## Italian twist

### TRADITIONAL WELCOME APPETISERS

Homemade bread and olives

### STARTERS-choose two to share or one for everybody

Eggplant parmigiana

Veal tonnato

Prawn carpaccio

Zucchini carpaccio with mint

### MAIN or PASTA -Choose one for the whole group

Roasted seabass with pumpkin purée, roasted onions

Grilled lamb chops, rosemary sauce and mashed potatoes

Paccheri with prawns and fresh cherry tomatoes

Gnocchetti with tomatoes, basil and burrata

### DESSERT-Choose one dessert for the whole group

Panda cotta with berries

Tiramisu'



# veggie LOVE

## TRADITIONAL WELCOME APPETISERS

Homemade bread variation

The holidays must have aioli garlic sauce - can be changed for sauce without garlic

Home-made marinated olives

## STARTERS choose three to share

Crudites with walnuts sauce

Zucchini tartare, Lemon, ginger

Eggplant parmigiana rolls

Quinoa salad, basil pesto, olives

Marinated rod with yellow tomatoes, basil and onion

## MAINS-Choose one for main for whole group or two different)

Roasted pumpkin, sage risotto with smoked mozzarella

Ecologic poached egg mushrooms soup and spicy sauce

## DESSERTS-choose one

Chocolate brownie

Marinated pineapple carpaccio

White chocolate cheesecake with berries and crumble





A large, stylized graphic of a fork, rendered in a light beige color, spans the right side of the image. The tines of the fork are at the top, and the handle extends downwards, partially overlapping the text on the left.

The Ibiza  
Catering

Open Bar



### OPTIONAL COCKTAIL (no champagne)

Select two cocktails to add to your open bar

### OWN DRINKS –

We also offer the possibility that you provide your own drinks and we just support you with staff and hardware you might need.

There is no glassware included, obviously when welcome drink, aperitif, drinks during dinner and open bar do not apply.

### Including:

Necessary bar gear like ice tongs, cocktail shaker, straws

Glassware

Ice cubes

Cooling equipment

Transport, set up and break down

Bar up from 50 guests & booking of full open bar included

Staff

### FULL OPEN BAR 4H

SOFT DRINKS: Coca Cola, Schweppes tonic, Sprite, Fanta orange

BEER, HOUSE WINE, CAVA, WATER

LONG DRINKS with basic spirit brands:

GORDONS, BEEFEATER, SMIRNOFF, BACARDI, CACIQUE

& HAVANA III, BALLANTINES, JOSE' QUERVO

### BASIC OPEN BAR 4H

Soft drinks: Coca Cola, Schweppes tonic, Sprite, Fanta Orange

BEER, HOUSE WINE, CAVA, WATER

### PREMIUM OPEN BAR 4H

BEER, HOUSE WINE, CAVA, WATER

Soft drinks: Coca Cola, Fever tree Tonic, Sprite, Fanta Orange

GREY GOOSE, HENDRICKS, BULLDOG, BACARDI 8, KNOCKANDO, JOSE' QUERVO GOLD





## TACO STATION

### TACO CAR (optional)

Including:

One or two different tacos of your choice

House dips for “build your own taco”

Nachos and guacamole

## TACOS

Pulled Pork

Pulled Beef

Pulled Chicken

Grilled Shrimp

Grilled Beef

Grilled Chicken

Grilled Pork

## HOUSE DIPS

Pickled Tomatoes

Red Onions

Cream Cheese with Herbs

Jalapeno Peppers

Hot Salsa

Fresh Lime

## CHEESE & HAM PLATTER

Variation of international cheese with its compliments

World’s most famous hams united on one board

## EMPANADAS

Nachos and guacamole