



The 
Ibiza Catering

Taste is our signature.

Your Wedding
Menus

The Welcome

Including service and high tables with white cover

30 minutes unlimited cava or cava sangria

or

Oysters and champagne welcome

One glass of champagne per person

Two oysters per person with dips, sauces and toppings.

After Ceremony

Including service and high tables with white cover

1,5 h Unlimited Open Bar with:

Cava or cava sangria, house wine, water and beer

In addition to open bar one cocktail extra

Small appetizers

Please choose a maximum of 4 varieties canapés, we serve 5 pieces per person.

SHOTS & BITES

- Cherry gazpacho with flame grilled and lime marinated prawn skewer or traditional gazpacho
- Pisco Ceviche Sour; pisco sour foam on shot with sea bass traditional tiger milk ceviche bite
- Creamy Mojito & Tobiko; creamy coconut mojito shot with tobiko flying fish roe.

SPOON or GLASS CANAPES

- Smoked cheese on a skewer with quince sweet and grapes
- Mozzarella bite + basil + tomato / vanilla jam
- Parmesan and sunflower seeds Lollipop
- Cured Iberic ham on toast with grated tomato
- Tuna and smoked red pepper salad with cumin and red onion
- Smoked salmon, rocket and cream cheese roll
- Beef tataki with seaweed and red curry and lime dressing
- Tuna & Salmon sashimi +1€
- Mini lobster salad + Salmon caviar +1,5€
- Shrimp and scallop ceviche with fresh fruit
- Goat cheese + spinach quiche
- Traditional Steak tartar with crispy straw potato chips
- Grilled figs on spicy bbq sauce with crispy caramelized bacon

WARM BITES

- Crispy prawn with sweet and sour sauce
- Foie gras crumble + apple +1€
- Traditional beef mini cocktail cheeseburger with burger sauce and pickled cucumber +1€
- Chicken & guacamole mini cocktail burger with cheddar cheese and crispy nachos +1€
- Skewers of traditional garlic prawns with fresh lime and parsley
- Fried calamari cone with fresh lime and aioli

Extras

Cured Iberic Ham Station

Professional ham cutter
Cured Iberic ham of your choice
Grated tomato on toast
Grissini and crispy bread

Oysters

2 oysters per person
Dips sauces and toppings

Candy Flush Maker

Champagne tower

Cava Tower

Cocktail List

With selection of cocktail, cocktail supplies included

Mojito

Keep it simple with Bacardi, crushed-lime, sugar & mint topped with soda, served tall over crushed ice.

Whiskey Sour

The simple drink is a fit for whiskey lovers and haters alike
Sugar syrup, whiskey, slice of orange and cherry with ice cubes.

Bloody Mary

Vodka, tomato juice, Tabasco sauce.

Cosmopolitan Classic

Lime vodka, Cointreau, cranberry juice, shaken and served in a cocktail glass.

Piña Colada

Old fashioned but cool, cream, pineapple, white rum.

Frozen Daiquiri Strawberry or Mango (+1e p.p.)

Refresh yourself with Rum, Strawberry/Mango, sugar, served tall over crushed ice.

Espresso Martini

Stay awake with cold shaken espresso, kahula, vodka.

Moscow Mule (+ 2e p.p.)

One of the trendiest cocktails around, with vodka, lime and ginger beer.

Cuba Libre

Legendary cocktail with dark rum, crushed-lime, cola or cola zero, ice.

Margarita

The traditional margarita is served up and made simply of tequila, triple sec, and lime juice.

Cava Sangria

Summer classic served ice cold. Different fruits, brandy, peach liquor, lemonade and cava.



Lunch or Dinner

Including:

- Chefs and waiters to serve the food and drinks*
- Necessary kitchen gear
- Crockery, glassware*
- Tables, chairs and white linens
- 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
All including water

Soda, soft drinks and beer

House wines

White wine - Isabelino Verdejo y Macabeo D.O. Rueda
Rose wine - Lamblin & Fils Rose Fruite, Pays d'oc, France
Red wine - Pago de Araiz, Roble D.O. Navarra

Medium wine pack

White wine - Ostatu Chardonnay D.O. Navarra
Rose wine - Brigue Provence Rosé Only D.O. Provence
Red wine - Valdelacierva Crianza Tempranillo D.O. Rioja

Premium wine pack

White wine - Domaine Gitton Pere & Fils Sancerre
Rose wine - Chateau La Sauvageonne Volcanic Rose
Red wine - Mas de Leda Tempranillo D.O. Castilla y León

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

After dinner –

Nespresso coffee

Shot of your choice

(Hierbas Ibicencas, Limoncello, Grappa)

Kids Menu

For kids between 2 and 12 years, choose one for all. Including chocolate brownie or dessert from the menu.

Spaghetti with tomato sauce

Spaghetti with Parmesan

Chicken nuggets with French fries

Chicken breast with potato gratin or rice

Half fillet steak with potato gratin and salad

Drinks for kids

For kids between 2 and 12 years, choose one for all. Unlimited drinks during welcome drink, aperitif, Dinner and after dinner – only with booking our drink packages.

Apple juice, sparkling water, cola, Fanta orange.





TAPAS & PAELLA MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce

Marinated olives

Tapas (Served as starter for sharing)

Local tomatoes gazpacho cold soup

Chorizo cooked in white wine and honey

Gilled Padrón peppers

Spanish tortilla

Garlic mushrooms

STARTERS (Choose one for the whole group, buffet style)

Mixed paella with chicken, seafood and fish

Fish and Seafood paella (with daily fresh fish, prawns and cod fish)

Black rice paella (with baby squids, prawns and cod fish)

Vegetarian paella with seasonal vegetables

Lobster paella with cuttlefish, prawns, lobster (+10,00e p.p.)

DESSERTS (Choose one for the whole group)

Flaó (goat cheese & mint cake from Ibiza)

Greixonera (sweet pastries & liquor pudding for Ibiza)

Ibizan herbs and lemon sorbet

SILVER MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce and olives

STARTERS (Choose 3 to share or one for each person – maximum 2 different dishes)

Thai chicken salad with with soya noodles, crunchy veggies, spicy mango dressing and peanuts

Flame grilled caramelized goat cheese salad with hazelnuts, pepper touch strawberries and honey & lemon dressing

Five colour tomatoes with mozzarella bites and rocket & fresh basil salad

Salt roasted Iberic loin Carpaccio with fresh leaves & fresh basil salad

Quinoa tubule with grilled veggies and roasted garlic and feta cheese dressing

MAINS (Choose 3 to share –buffet style or one for each person – maximum 2 different dishes)

Tandoori marinated farm chicken breast on pita bread with yogurt sauce and mixed salad garnish

Ginger & lime & soya marinated beef Entrana, grilled and served with local tomatoes “pico de gallo”

Marinated salmon & pineapple skewers served with chimichurri and fresh fennel salad

SIDES (Choose one side – buffet style or served with mains)

Grilled jacked potatoes with sour cream

Wok style sautéed wild rice with grilled vegetables and peanuts

Roasted potatoes with spiced butter and peppers

Grilled vegetables “parrillada” served with traditional Romesco sauce

DESSERTS (Choose one for the whole group)

White chocolate tiramisu in a glass with a fresh mint touch

Flao, traditional goat cheese cake from Ibiza with mint and served with lemon chutney

Red velvet cake with cream cheese frosting

Traditional brownie with walnuts and spiced strawberries



Sit-down
meals



GOLD MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce and olives

STARTERS (Choose 3 to share or one for each person – maximum 2 different dishes)

Wild corvina and prawns traditional tiger milk ceviche with crispy corn and sweet potato garnish

Grilled tiger prawns with fresh tropical fruits Tatar and bitter mustard leaves dressed with honey, lime and olive oil vinaigrette

Beef tenderloin tataki with seaweed salad and red curry & lime dressing served with spicy mayo.

Mozzarella burrata on 3 colour cherry tomatoes salad with pine nuts, basil & rocket leaves and mild pesto dressing

Home marinated scallops, flame grilled and served on a green citric cold soup with garlic flowers and fresh sprouts

MAINS (Choose one per person – maximum 2 different)

Sea bass fillet on truffled potato mash with grilled asparagus and black truffle dressing

Grilled half lobster on shell with ginger spiced butter and fresh leaves and potato salad

Low temperature cooked lamb rack; flame grilled and served in its own juice with green salad and wild mushroom risotto garnish

Ginger & lime & soya marinated entrecote, grilled and served with citric dressed potato salad

Quinoa risotto with zucchini, shitake mushroom, grilled green asparagus, rocket leaves and freshly grated black truffle

DESSERTS (Choose one for the whole group)

Lemon pie tartlet with meringue and pistachio sauce

3 chocolate cake with Brazilian nuts and soft spiced berries

Spiced dark chocolate soup with grilled banana & strawberry mash and soft brownie crumble

Strawberries tiramisu “in a glass” with a fresh mint touch

Caramelized pineapple carpaccio with confit strawberries and passion fruit dressing

DIAMOND MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce and olives

STARTERS (Choose 3 to share or one for each person – maximum 2 different dishes)

Marinated Mediterranean red prawns; flame grilled and served on a fresh fruit ceviche with a Cherry gazpacho cold soup

Grilled lobster salad with tomato, dates and chives tartar, fresh leaves and creamy toasted almonds and olive oil dressing

Grilled scallops with crispy pork belly on olive cream and warm black truffle vinaigrette

Angus beef tenderloin Carpaccio with home dried out cherry tomatoes, aged Parmesan shavings and basil caviar vinaigrette

Grilled octopus on a fresh fennel salad, witch cherry tomatoes, rocket leaves and sea-pesto drops

Mozzarella burrata on mild pesto soup and pine nuts, with local tomatoes Carpaccio and vanilla, tomatoes and lime chutney

MAINS (Choose one per person – maximum 2 different)

Herbs crusted Chateaubriand served with spiced butter and truffle potato mash

Steak & Lobster with fries & salad (includes half a lobster and 150g steak with garnish)

Low temperature cooked Angus beef entrecote, flame grilled and served with grilled red prawns on top and its own juice and bitter cocoa sauce

Iberic pork belly wrapped Monkfish fillet served with sweet cinnamon touch carrot pure and dried out kalamata black olives powder

Grilled lobster (without shell) with “causa limeña” lime & herbs spiced potato mash and baby zucchini mild ceviche with coconut tiger milk

SORBET & DESSERT (Choose one sorbet and one dessert for the whole group)

Ibiza herbs and lemon sorbet

Vodka and mandarin sorbet

Lemon pie tartlet with meringue and pistachio sauce

3 chocolate cake with Brazilian nuts and soft spiced berries

Spiced dark chocolate soup with grilled banana & strawberry mash and soft brownie crumble

Caramelized pineapple Carpaccio with confit strawberries and passion fruit dressing



BBQ Menus

PREMIUM BBQ MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce and olives

STARTERS (Buffet style)

Italian salad with rocket leaves, Parmesan shavings and dried out cherry tomatoes, olive oil and balsamic dressing

Corvina and seafood ceviche with coconut tiger milk and sweet potato and crispy corn garnish

Thai chicken salad with soya noodles, crunchy veggies, spicy mango dressing and peanuts

MAINS (Buffet style)

Farm chicken breast and spiced sausages skewers with a sweet and chilly touch

Grilled beef tenderloin “Chateaubriand” with spiced butter

Grilled lobster and seafood skewer with prawns and scallops and ginger, garlic and lime zest

SIDES & SAUCES (Buffet style)

Rosemary roasted potatoes with garlic and peppers

Grilled vegetables with traditional Romesco sauce

DESSERTS (Buffet style)

White chocolate piña colada with fresh fruit skewer

Lemon pie tartlet with meringue and pistachio sauce.

CASUAL MEETING BBQ MENU

TRADITIONAL WELCOME APETIZER

Homemade bread with Aioli garlic sauce and olives

STARTERS (Buffet style)

Mozzarella bites with 3 colour tomatoes and rocket & fresh basil salad

Flame grilled caramelized goat cheese salad with hazelnuts, pepper touch strawberries and honey & lemon dressing

Thai chicken salad with soya noodles, crunchy veggies, spicy mango dressing and peanuts

MAINS (Buffet style)

Indian tandoori marinated farm chicken breast with yogurt sauce

Mixed pork, chicken and veggies skewers with chimichurri spices & herbs marinade

Ginger & lime&soya marinated beef “entraña”, grilled and served with local tomatoes “pico de gallo”

Grilled tiger prawn skewers with parsley & garlic dressing

SIDES & SAUCES (Buffet style)

Jacket baby potatoes with sour cream

Grilled vegetables “parrillada” served with traditional romesco sauce

Homemade sauces: House BBQ sauce, spices & herbs Chimichurri, ketchup, mustard

DESSERTS (Buffet style)

Flaó, Ibiza traditional fresh goat cheese and mint cake

Traditional brownie with wall nuts and spiced strawberries



Open Bar

Including:

- Barman and waiters to serve drinks
- 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

FULL OPEN BAR 4H

Soft drinks: Coca Cola, Schweppes tonic, Sprite, Fanta Orange BEER, HOUSE WINE, CAVA, WATER + LONGDRINKS with basic spirit brands GORDONS & BEEFEATER, SMIRNOFF, BACARDI, CACIQUE & HAVANNA III, BALLANTINES

Extension full open bar 9,50 p.p./h

BASIC OPEN BAR 4H

Soft drinks: Coca Cola, Schweppes tonic, Sprite, Fanta Orange BEER, HOUSE WINE, CAVA, WATER

Extension basic open bar 7,50 p.p./h

PREMIUM OPEN BAR 4H

BEER, HOUSE WINE, CAVA, WATER GREY GOOSE, HENDRICKS, BULLDOG, BACARDI 8, KNOCKANDO Soft drinks: Coca Cola, Fever tree Tonic, Sprite, Fanta Orange

Extension Premium open bar 12,50 p.p./h

OPTIONAL COCKTAIL (no champagne)

Select two cocktails to add to your open bar

Premium and Full open bar extra

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 then welcome drink, aperitif, drinks during dinner and open bar do not apply.

You have the option to book waiters/barmen per hours at a price of 25€/h, you can provide us with a timing and we guide you through needed drinks staff

Don't forget about... **Late Night Snack**

Sandwich

Stuffed focaccia with mozzarella, dried out tomatoes and rocket leaves

Smoked salmon bagel with cream cheese, cucumber and spinach leaves

Pickled chicken breast stuffed bagel with smoked aborigine and mango chutney

Herbs crusted roast beef sandwich with mustard cream and fresh fennel salad

Rustic bread sandwich with cured Iberic ham, Manchego cheese and sliced tomatoes.

TACO PARADISE STATION

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 STATION

Aged Manchego cheese slices served with sweet balsamic & red onion chutney

Grissini wrapped in Serrano ham served with basil garlic pesto

All prices are excluding VAT

The prices and timings of the offer are based on the number of guests. If this number changes, prices and times can change.