



The  **Ibiza Catering**

Taste is our signature.

**Your Gala
Menu**

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

One oyster per person

Aperitif

Including service and high tables with white cover

1,5 h Unlimited Open Bar with:

Cava or cava sangria, house wine, water and beer

+ 3 appetizers of your choice

In addition to open bar one cocktail extra

The appetizers

Shot of cherry gazpacho

Shrimp and fruit ceviche

Iberico ham with carob bread

Crudités with lentil hummus cream and black olive solid

Mini spinach and sweet potato quiche

Skewer of in organic lemon and garlic marinated chicken on crushed chickpeas

we serve one of each canape as flying service



Extras

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

Cotton Candy Machine

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 and white rum.

Frozen Daiquiri Strawberry or Mango

Refresh yourself with rum, strawberry/mango, sugar, served tall over crushed ice.

Espresso Martini

Stay awake with cold shaken espresso, kahula and vodka.

Moscow Mule

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.



Gala Menu

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 dining area set up
- Dismantling of kitchen and dining area after dinner
- Transport
- *Included only with booking our drink packages

Drinks during the dinner

- During the dinner included in the menu price: ½ bottle wine p.p. Bodega Red/ White/ Rose + water, one coffee per person
Additional unlimited beer and softdrinks 5,50€ p.p.
More options for Drinking Packages on request
- different qualities of wine which you can choose from our winelist
 - unlimited drinking packages

Soda, soft drinks and beer

Medium wine pack

- White wine – Otzu 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

Gala Menu Silver

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (choose one per person)

Flame grilled caramelized goat cheese on bitter leave salad with roasted hazelnuts, pepper touched strawberries and honey dressing

Grilled prawns on spicy touched couscous with herbs flavoured with orange infused with light cucumber yogurt sauce

MAINS (choose one per person)

Confited black cod on potato mash with marinated green asparagus and refreshing tomato basil vinaigrette

On low temperature cooked chicken breast on chorizo risotto and baked baby capsicum roasted red bellpepper cream

Ecologic whole grain creamed rice with marinated beetroot and baby spinach topped with ricotta and caramelized sunflower seeds

DESSERT (choose one for the whole group)

Amarena cherry tiramisu in a glass with a fresh mint touch and chocolate chips

Flaó – goat cheese & lemon verbena ibizan cake and lemon curd

Lemon pie tartlet with merengue and salted toffee cream

Gala Menu Diamond

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (choose one per person)

Spicy red prawn and mango salad on green peas mint hummus and crispy sesame rocks

Burrata on rocket salad with mint and blueberries and smoked almonds

Marinated scallops, grilled and served on sweet potato puree and sautéed sea fennel

MAINS (choose one per person)

Gratinated half lobster on cornsalad and warm potato salad

Chateaubriand rolled in chopped herbs from Ibiza with potato mash and grilled mushrooms

Creamy buckwheat with watercress, roasted pumpkin seeds and young goat cheese from Ibiza

DESSERT (choose one for the whole group)

Three chocolate cake with nuts and soft spiced berries

Espresso nougat tarte with cognac and blood orange salad

Almond cake with orange ricotta



Paella Menu

TRADITIONAL WELCOME APETIZER

Homemade bread with aioli garlic sauce

Marinated olives

TAPAS (choose three for the whole group)

Gazpacho in your style : classic/watermelon/spicy

Braised homemade chorizo with honey from Ibiza and ecologic herbs

Grilled green baby peppers

Classic spanish tortilla

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

Mixed paella with chicken, seafood and fish

Fish and seafood paella with daily fish and prawns

Black rice paella with baby squids, prawns and cod

Vegetarian paella with seasonal vegetables

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

DESSERT (Choose one for the whole group)

Flaó, goat cheese & lemon verbena cake from Ibiza

Almond cake

Honey & lemon mousse



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

BASIC OPEN BAR 4H

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

Extension basic open bar

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

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**

“Curry Wurst” grilled german sausages topped with ketchup and home made curry powder served with bread

“Gulash soup” the classic late night snack made of beef shoulder with chili served with home made bread

“Chili con Carne” or “Chili sin Carne” with bread

Huge nacho platter with its toppings

Onion cake served on wooden tray with crème fraiché and Chives

“Bretzel” Home made classic bretzel, gratinated with cheese or with cheese and bacon

TACO 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 PLATTER

Variation of international cheese with its compliments united on one board

World's most famous Hams united on one board

All prices are excluding VAT. All prices are in Euro.

The prices and timings of the offer are based on the minimum number of 25 guests. If this number changes, prices and times can change.