

Aspic menus

2026

La Garriga de Castelladral

150 guests



The key to success lies in the
perfection of the small details

Our philosophy

ABOUT US

ASPIC has a personal commitment to bring the best version of haute cuisine to any celebration or event. We personalize each catering project with quality, service and innovation to suit any idea you have in mind.

Our experience in the gastronomic world begins with a shared passion: we enjoy mixing avant-garde techniques and traditional cuisine to respect the properties of the products always respecting the taste of the products.

We have 35 years of experience in the world of catering organizing events and celebrations both in business and family.

Having gastronomy and excellence in raw materials as our main goal in all our proposals.

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CATERING

Gastronomy

STYLE IN EVERY DISH



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BEVERAGES

Welcome drink

WE RECEIVE YOUR GUESTS

Lemon & mint Spritz

BAR:

Wines and cava, vermouth, soft drinks, beers and juices.

TO CHOOSE:

Mojitos & Caipirinhas or Aperol Spritz Corner

SNACKS

On the table

Gruyère cheese sticks

Kalamata olives in tempura

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Appetizers

THE EXCELLENCE OF THE PRIMARY
MATERIAL



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A P P E T I Z E R S

Cold served

Jabugo airbag

Foie gras on an almond toast

Lobster roll

Stracciatella cheese with sweet tomato and caramelized hazelnut

Tuna tartare with soy mousse

Stilton cheese cone with honey

Salmon skewer with wakame on top

A P P E T I Z E R S

Hot served

Bao bread with slow roasted lamb and crispy onion

Kataiffi prawn with lime jam

Spoon of scallop with foie poelé and teriyaki sauce

Calamari roll

Pekin duck Aspic

Porcini mushroom croquettes

Steak tartare “mollete” with fried quail egg

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Our Buffets

ADD A TOUCH WITH YOUR FAVORITES

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W E P R O P O S E

Three buffets

THE VERMOUTHERIA

Gildas, "ensaladilla rusa" Aspic, anchovies, "patatas bravas", Manchego cheese. Spanish olives and olive oil with different kind of breads. Vermouth Premium

SHELLFISH SOWCOOKING

Prawn and squid skewers with lime and honey vinaigrette

PAELLA BUFFET

Shellfish paella, mixed paella or vegetarian paella

* Please, consult us for alternative buffet options

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Our menus

CHOOSE YOURS

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READY TO DELIGHT

Menu 1

Raff tomato and red fruit soup with parmesan ice cream

Tender beef with porcini mushroom parmentier,
Hazelnuts, caramelized onions and Oporto sauce

Cream and little strawberries cake
with melted chocolate

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: Blanc Tranquille de Torelló D.O. Penedés

Red wine: Emilio Moro Finca Resalso D.O. Ribera del Duero

Cava Vilarnau Brut Reserva

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READY TO DELIGHT

Menu 2

Vichyssoise of grilled leek with foie mi cuit,
asparagus and poached quail egg

Grilled hake with green pepper,
And celery puree

Lemon Pie

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: And the winner is... de Recaredo D.O. Penedès

Red wine: La Montesa D.O. Rioja

Cava Parxet Brut Reserva

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READY TO DELIGHT

Menu 3

Crispy scallops and lobster
with roasted aubergine and soft mató

Slow roasted lamb
with onion and muscatel brunoise sauce

Three chocolate textures

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: Menade Verdejo Organic D.O. Rueda

Red wine: Viña Sastre Roble D.O. Ribera del Duero

Corpinnat Castellroig Rva. Brut Nature

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READY TO DELIGHT

Menu 4

Tomato and beetroot soup
with crab and prawns

Beef sirloin tataki D.O. Girona
with rosemary and basil oil

Chocolate, caramel and salt cake

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: José Pariente verdejo D.O. Rueda

Red wine: Muga El andén de la Estación D.O. Rioja
Corpinnat l'Infinit de Recaredo

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READY TO DELIGHT

Menu 5

Poached egg with truffled parmentier soup

Monkfish with Provençal tomato and fresh herbs

Homemade cheesecake

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: Finca Olivardots D.O. Empordà

Red wine: Marqués de Murrieta Reserva D.O. Rioja

Corpinnat Torelló Brut Nature

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READY TO DELIGHT

Menu 6

Prawn carpaccio with
tomato quenelle and balsamic pearls

Sea bass with potato ingot and leek confit

Hazelnut ice cream with mascarpone cream,
caramelized hazelnuts and mini brownies.

Coffee, infusions and mini gin tonics

Sweets

CELLAR

White wine: Polvorete Godello D.O. Bierzo

Red wine: Brunus D.O. Montsant

Cava Blanc de Blancs de Raventós i Blanc

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PARTY TIME

Open Bar

GIN

London Gin, Bombay, Puerto de Indias Rosé,
Seagram's, Bull Dog

RUM

Havana Club, Cacique, Pampero, Brugal

VODKA

Stolichnaya, Absolut, Sky

WHISKY

Ballantines, JB, Cutty Sark, Famous Grouses

OTROS

Tequila, Jägermeister...

Late night snacks

Nutella sandwiches

Frankfurt roll with Dijon mustard

Homemade pizzas

Mini hamburgers with Café de París sauce

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Menu 1: € 176

Menu 2: € 181

Menu 3: € 184

Menu 4: € 191

Menu 5: € 195

Menu 6: € 198

Catering transportation and logistic staff to La Garriga de Castelladral: € 1.600 (Amount calculated based on 150 guests. Any increase in the number of guests may result in a price adjustment).

Rental material NOT included in the price menu, to be managed directly with the supplier

(Premium open bar: +€11 optional)

Kids menu: € 60

Staff menu : € 60

Staff: All external staff working on the day of the event, except catering staff and employees in the space where the banquet is held

10% VAT not included

Prices

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The prices of these menus are for a minimum of 150 adults. This price does not include staff menu or children menu. The number of confirmed menus will be confirmed 72 hours before the event.

The wedding setup on the previous day is not included in the price. If required, please consult the corresponding supplement.

The catering is not responsible for waste collection.

The menu price may vary depending on the venue for the banquet

Conditions

If the banquet is served outside and the weather is unstable, the catering will determine whether and when to prepare the dining room inside or outside the house. And in case of repeating or moving the assembly will be charged an extra cost per waiter.

Any service undertaken on a public holiday is subject to a surcharge.

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We include

Appetizer, menu, late night snacks and the open bar service during 4 hours

Tasting menu for 6 people.

If finally, the client doesn't confirm the wedding service with us, we would charge €120/ each guest for the tasting.

Waiter service, maître and event planner.

5 hours of service are quoted, from the time it is agreed to start the aperitif until the coffees and liqueurs are served.

If the banquet is extended for other reasons, overtime will be charged by the catering. Each waiter staff at €33/ hour.

Design and stationary printing:

Appetizer and dinner menu cards, seating, table numbers, dining room plan and buffet displays.

Catering transport

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Payment conditions

Deposit of € 3,000 payable on booking

50% of total cost due two weeks before the event.
50% remaining 72 hours prior to the event when
confirming the final number of menus

Please, take into account that menus added later, will
have an increase of 20% of the price

Prices valid for the year 2026

