

CARAVAN MADE



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**THE BEST MEMORIES
ARE MADE AROUND
A TABLE**



SEASONAL FOOD, SIMPLE, HONEST AND MADE WITH A HEART TO CELEBRATE

Caravan Made was launched at the end of 2013 to fulfill our lifelong dream of running our very own gastronomic project from a 1970's caravan.

Our journey began in the neighbourhood fairs and the very early street food festivals in Barcelona. Our aim was to share our passion for food with everyone who came to taste our creations. The experience we had in those early stages helped us develop a catering business with that same passion, creativity and attention to detail.

Seasonal, honest and locally sourced ingredients are at the heart of our project. Our dishes are the perfect blend of our family's recipes, our travels around the world and the "back to basics" philosophy. We love to let the highest quality ingredients shine by themselves.





OUR WEDDINGS

We are a passionate and experienced team of catering professionals committed to ensuring each and every event is a resounding success. We love celebrations, gatherings and special moments. We wish to translate that passion through thoughtful, curated experiences that highlight delicious food that all guests will remember.

The first step is getting to know you, to understand what you are looking for and by doing so being able to plan the wedding together with you. We design a customised proposal, considering every last detail to guarantee a unique and magical occasion. When the special day arrives, we are over the moon to see all the hard work and effort finally paying off and we give our all to making it a truly unforgettable event.

The Caravan Made team is constantly innovating and our weddings reflect this creative spirit. The quality of our food always comes first, with each exquisite mouthful an experience of its own.

We are also a company committed to our environment. We cook with seasonal ingredients and local products. We love collaborating with our local suppliers and producers, with whom we share values and vision.



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1. WHAT KIND OF CELEBRATION ARE YOU LOOKING FOR?



MENU
SIT DOWN
DINNER

Sit down and enjoy! If you love well laid tables, this is your option.

Of course, with freshness and creativity so that your guests live a gastronomic experience in the pure Caravan Made style.

MENU
FAMILY STYLE
DINNER

Family Style invites seated guests to share food in the middle of the table and help one another as they pass delicious platters of food to spoon on their plates.

If you like closeness and want your guests to feel at home, opt for the Family Style.

MENU
FOOD MARKET
WEDDING

If spending a lot of time sitting down isn't your thing, this option is perfect for you.

Different gastronomic proposals for you to walk around, explore and try everything: cheeses, tacos, seafood, gins...
A delicious Food Festival!

2. WELCOME





PRE-CEREMONY DRINK

- Seasonal flavoured water with fresh fruit and aromatic herbs

PRE-CEREMONY - SNACKS

- Melon with lime and white vermouth & sliced fresh fruit
- Savoury snacks

POST-CEREMONY - COCKTAIL

- Caravan Spritz

3. APERITIVO



COLD APPETISERS



Choose 8 or 10 appetisers in total, combining cold and warm options:

- Tuna tartare with avocado and pineapple
- Peruvian sea bass ceviche with sweet potato, crunchy corn, lime, and fresh coriander
- Mini burrata with confit leek and citrus vinaigrette 🍃
- Steak tartare with pepper crostini
- Peach gazpacho shots 🍃
- Crunchy bread with tomato and Iberian ham
- Beef carpaccio (*vaca vieja*) with parmesan cheese and hazelnut dressing
- Shrimp tartare with kimchi mayo and peach
- *Tarte tatin* with confit cherry tomatoes 🍃
- Marinated and flambé mackerel with dill and *piparra* mayo
- Caramelised puff pastry with chicken parfait
- Puff pastry with anchovy butter
- Vegan pumpkin *sobrassada* with pumpkin seeds cracker 🌱
- Prawn crostini with salmon sashimi
- Caravan veggie pizza with onion, tomato spread and pickled pumpkin 🍃
- Gilda with Bloody Mary

*We can personalise the appetisers to your taste and adapt it to cater for guests with allergies or dietary requirements.

🍃 Veggie

🌱 Vegan

WARM APPETISERS

Choose 8 or 10 appetisers in total, combining cold and warm options:

- *Patatas bravas* Caravan-style with roasted garlic & brava sauce 🍷
- Octopus with potato and paprika oil
- Chicken satay skewers with peanut mayo
- Beef bao bun with kimchi and teriyaki sauce
- Crispy chicken gyoza with ginger and tamarind sauce
- Truffled cheese and spiced aubergine mini brioche 🍷
- Fried calamari mini brioche with citrus and herb mayo
- Assortment of croquettes: squid ink, meat, and tomato and basil 🍷
- Pulled pork ssam with peanuts, Kimuchi sauce, and chilli mayo

*We can personalise the appetisers to your taste and adapt it to cater for guests with allergies or dietary requirements.

🍷 Veggie

🍷 Vegan



FOOD STATIONS - APERITIVO

FROMAGERIE

Selection of local and international cheeses with fresh fruit, nuts, breads, crackers, and homemade jams. A cheese lovers paradise!

CHARCUTERIE

A selection of local cured sausages and Iberian cured ham: *jamón ibérico, longaniza, bull, fuet, butifarra, and sobrassada*. Served with Spanish tomato bread.

**Ask us if you'd like a professional meat carver to serve freshly sliced Jamón de Bellota!*

EGGS!

Huevos rotos (fried), scrambled eggs, or poached... served with mushrooms and truffle oil, potato parmentier, or fried potatoes with *jamón*.

GREENY

Refreshing seasonal salad bar with cold soups and dips: seasonal tomatoes with burrata, zucchini ribbon salad, hummus with spices... Full of colour and flavour!

MEZZE TABLE

A grazing table Middle Eastern style! Hummus, tzatziki, baba ghanoush, labneh, pickles, feta cheese in oil, and Lebanese bread.

VERMOUTH BAR

Gildas, chunky chips with mussels and *Espinaler* sauce, *piparras* (pickled peppers), gourmet olives, and our housemade Spanish tapas (potato salad or fried calamari). Everything you need to accompany a vermouth!

PAELLAS

Seafood paella, *arroz negro* (seafood paella with squid ink), *arroz de montaña* (meat paella), and vegetable paella, let's just say that rice dishes are our specialty!

SEAFOOD CHIRINGUITO

Steamed mussels and clams with lemon and thyme, grilled prawns and razor clams with garlic and parsley. From the sea to the grill!

+5€

BAR DE PINCHOS

A bar full of pinchos like a classic Basque tavern: Spanish omelette with *padrón* peppers, cod brandade with *piquillo*, mushrooms with blue cheese, tuna salad, and cod with piparrade.

FOOD STATIONS - APERITIVO

BBO SKEWERS

Chicken tandoori skewers, octopus with pancetta, and roasted vegetables with halloumi...

CHEESY TOASTIES

Delicious bites of ooey-gooey cheese perfection! Try our versions of this all-time classic toastie made at the moment: sobrasada with honey, mozzarella with truffle, or roast ham. Choose your favorite or try them all!

CAVIAR

BY MISS CAVIAR

Delicate caviar served with vodka. Choose from our three types of caviar: Iranian-style, Russian-style or organic. You'll feel like a true tsar.

**Price to be defined depending on location and number of guests.*

TAQUERÍA

Mexican tacos and *tostadas*! Cochinita pibil, frijoles, and veggie quesadillas. With *totopos* and extra guacamole!

ASIAN BAR

A bar of baos (steamed buns) made at the moment: pork belly, duck, shiitakes, and pickles. A bite full of flavour!

Plus steamed and grilled dumplings & gyozas with sesame oil, served with our garlic and ginger soy sauce.

+3€

**Ask us if you'd like a professional sushi chef, with a variety of makis and nigiris!*

EL CHULETÓN

Mouth-watering Dry-aged ribeye steaks! Served with our green sauce and mini roasted potatoes. A paradise for meat lovers!

+3€

OSTRAS!

BY DON OSTRA

Premium oysters shucked in front of your guests while circulating around the venue. An appealing and unusual complement to your *aperitivo*!

**Price to be defined depending on location and number of guests.*

APERITIVO COCKTAIL BARS

SANGRÍA BAR

Artisanal sangria made with *cava*, white and red wine. Served with fresh seasonal fruit and lots of ice!

+4€

MARGARITAS BAR

This iconic sweet, sour, and salty drink could be the best option to spice up your *aperitivo*!

+5€

CRAFT BEER

A selection of craft and local beers!

+4€

SPRITZ BAR

Our Spritz Bar is the perfect complement to your *aperitivo*.

A menu with spritz cocktails where the popular *Aperol* Spritz will not be missing and other refreshing recipes with bubbles! Ginger & Lime Spritz, Cucumber Gin Spritz...

+5€

SAKE BAR

BY SAKEYMAS

We will make you discover the fascinating world of sake, offering both hot and cold varieties, and sake-based cocktails.

**Price to be defined depending on location and number of guests.*

GIN BAR

A selection of gins, premium tonics, and garnishes. Everything you need to get the party started

+9€

SIGNATURE

COCKTAIL

Why not let us design a signature cocktail just for you?

Old Fashioned, Negroni, Paloma, Piña Colada, Dirty Martini, Spritz, Manhattan, Bloody Mary, Whiskey Sour, Margarita, Moscow Mule...

**Price to be defined depending on cocktail selection (5 - 9€)*









4.1. SIT DOWN DINNER



STARTERS



Choose one:

- Zucchini carpaccio with sundried tomatoes, cashews, goat cheese, balsamic dressing, and fresh mint
- Tomato and watermelon *salmorejo* with anchovies, *mató* cheese, and breadcrumbs
- Creamy burrata with heirloom cherry tomatoes, parsley oil, and pickles
- Marinated mackerel with creamy carrot purée and pickled carrots
- Mushroom *raviolotti* with porcini mushroom and truffle sauce
- Gnocchi with scallop and tarragon sauce
- Red prawn carpaccio with fresh lime and tarragon mayonnaise (+5€ supplement)







MAINS

Each guest is invited to choose one main course ahead of the wedding: meat, fish, or vegetarian

MEATS

- Slow cooked beef with *Port* wine sauce, potato parmentier, roast apple, and pickled fennel
- *Secreto ibérico* (pork fillet) with mushroom parmentier, mushroom savoury crumble, and wine teriyaki sauce
- Catalan chicken with plums and caramelised onions, homemade leek and potato purée, and citrus and lemongrass sauce
- Slow cooked lamb with smoked yoghurt sauce, sautéed edamames, and creamy baba ghanoush
- Beef tenderloin with aromatic *beurre noisette* and smoked *raté* potatoes (+7€ supplement)

VEGETARIAN AND VEGAN

- Roasted pumpkin with tangerine tahini sauce and labneh 
- Roasted cauliflower with cauliflower purée and chickpea salad 
- BBQ portobello mushroom with white bean hummus 
- Aubergine *parmigiana* with ricotta cheese, tomato sauce and pesto 

 Veggie

 Vegan

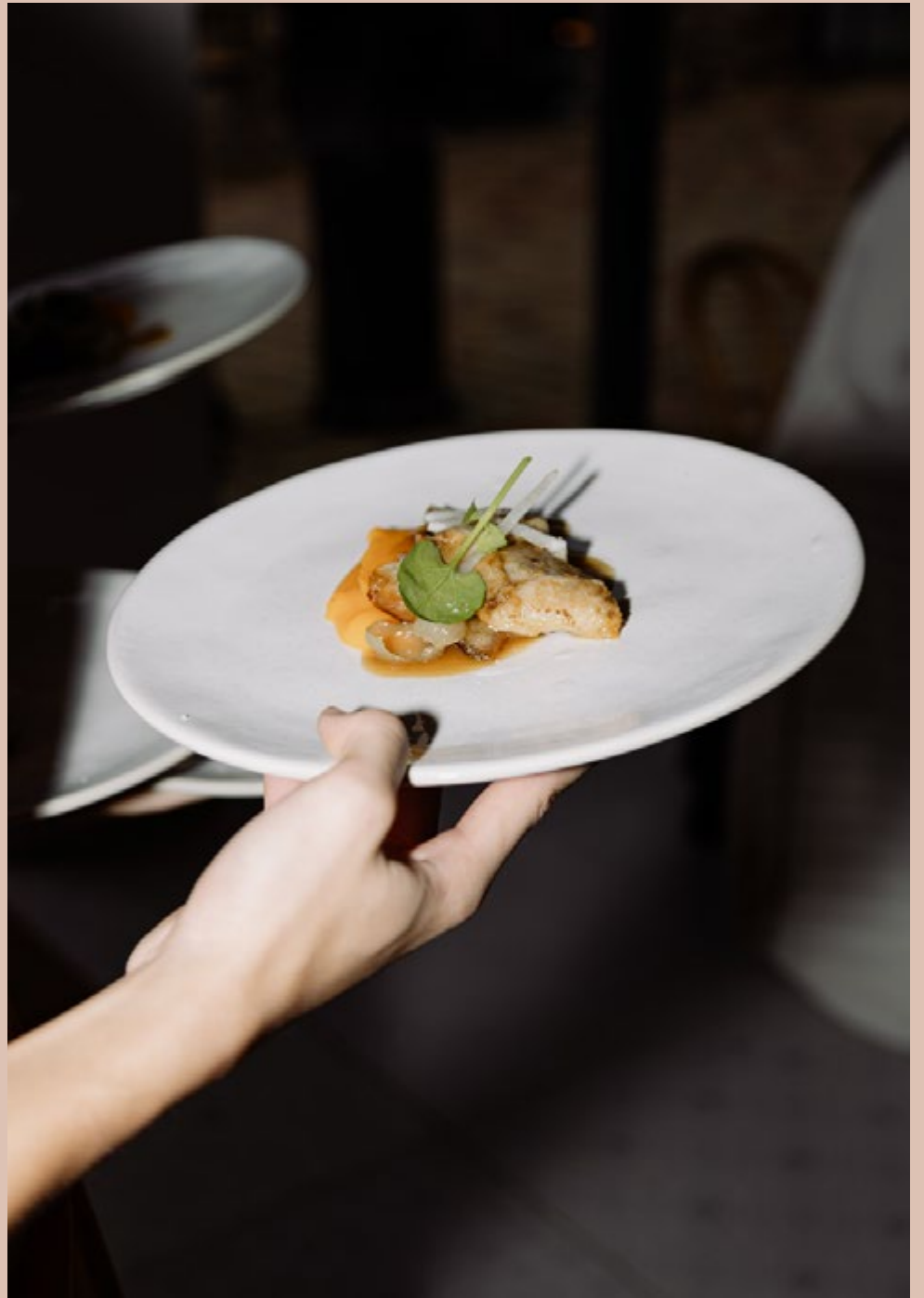
FISH

- Confit cod with Catalan *sanfaina* (stewed onion, tomato, peppers, and aubergine) and pear alioli
- Sea bass with creamy celeriac purée, hazelnut and ginger *beurre noisette* and a Mediterranean salad with black olives, hazelnuts, and cherry tomatoes
- Grilled salmon with creamy fennel purée and a pickled salad with capers, celery, asparagus, and grapes
- Grilled hake with a creamed mint and pea sauce, grilled green vegetables and dill oil (+3€ supplement)

*We can personalise the menu to your taste and adapt it to cater for guests with allergies or dietary requirements.

*The menu may vary depending on the season.





4.2. FAMILY STYLE



FAMILY STYLE



If you want to feel at home among your friends and family, this menu will allow you to enjoy a relaxed experience and at the same time enjoy a rich variety of food from the fire to the table.

In this menu, we want to highlight the simplicity and authenticity of the local and Mediterranean products, cooking them while maintaining its maximum properties and flavours.

We propose two formulas according to your preferences:

FAMILY STYLE PAELLAS

3 Paellas + 3 salads/sides

FAMILY STYLE FIRE

2 mains + 3 salads/sides

PAELLAS MENU

SALADS & SIDES. Served at the table to share between every four people. Choose three:

- Shaved zucchini salad with toasted almonds, fresh mint, red chilli and a lemon and extra virgin olive oil dressing
- Seasonal tomato salad with scallions, chilli peppers and extra virgin olive oil
- Roast aubergine salad with thyme, feta, pomegranate and green tahini and yogurt dressing
- Potato salad with rocket, fresh dill, feta cheese, fresh peaches, nuts and balsamic vinaigrette
- Xató (*Catalan grilled vegetable salad*) with chicory, cod, anchovies, black olives, onion and romesco sauce (*almond tomato sauce*)
- Steamed mussels with lemon and thyme
- *Panzanella* salad with roasted peppers, croutons and buffalo mozzarella
- *Cor de Bou* tomato carpaccio with *mató* soft cheese and ginger and spring onion vinaigrette

PAELLAS. Cooked at the moment. Choose three:

- *Paella marinera* with fish and seafood
- *Arroz negro* (seafood paella with squid ink)
- *Arroz de montaña* (paella with chicken, pork rib, and a selection of *butifarras* (Catalan sausages))
- Seasonal vegetable paella

Accompanied by a selection of breads.



FIRE MENU

GRILLED MEATS AND FISH. Served at the table and shared by four people. Choose two:

- Beef entrecôte
- *Picaña*
- Argentinian *entraña steak*
- Dry-aged ribeye steak (+3€ supplement)
- Sea bass with ginger, citrus, and coriander butter
- Sea bream with sage and lemon

GRILLED VEGETARIAN OPTION. Choose one:

- Halloumi, vegetables and mushroom skewers
- Roasted cauliflower with cauliflower purée and chickpea salad
- Roasted pumpkin with tangerine tahini sauce and labneh
- BBQ portobello mushroom with white bean hummus

SIDES AND SALADS. Choose three:

- Roasted fingerling potatoes with herb butter
- Roasted vegetables with aromatic herbs
- *Escalivada* - roasted smoked vegetables (aubergine, red pepper and onion)

- Roasted corn with coriander butter
- Roasted harissa & honey carrots with tahini
- Grilled Romaine lettuce salad with parmesan and lemon dressing
- Shaved zucchini salad with toasted almonds, fresh mint, red chilli and a lemon and extra virgin olive oil dressing
- Seasonal tomato salad with scallions, chilli peppers and extra virgin olive oil
- Roast aubergine salad with thyme, feta, pomegranate and green tahini & yoghurt dressing
- Green salad with mustard and citrus vinaigrette

SAUCES. Choose two:

- Chimichurri
- Roasted garlic aioli
- *Romesco* (almond and tomato sauce)
- Green sauce with cumin
- *Béarnaise*

Accompanied by a selection of breads.

*We can personalise the menu to your taste and adapt it to cater for guests with allergies or dietary requirements.

*The menu may vary depending on the season.







4.3. FOOD MARKET



4.3

FOOD MARKET



If you want to experience your wedding as a festival, this is your style!

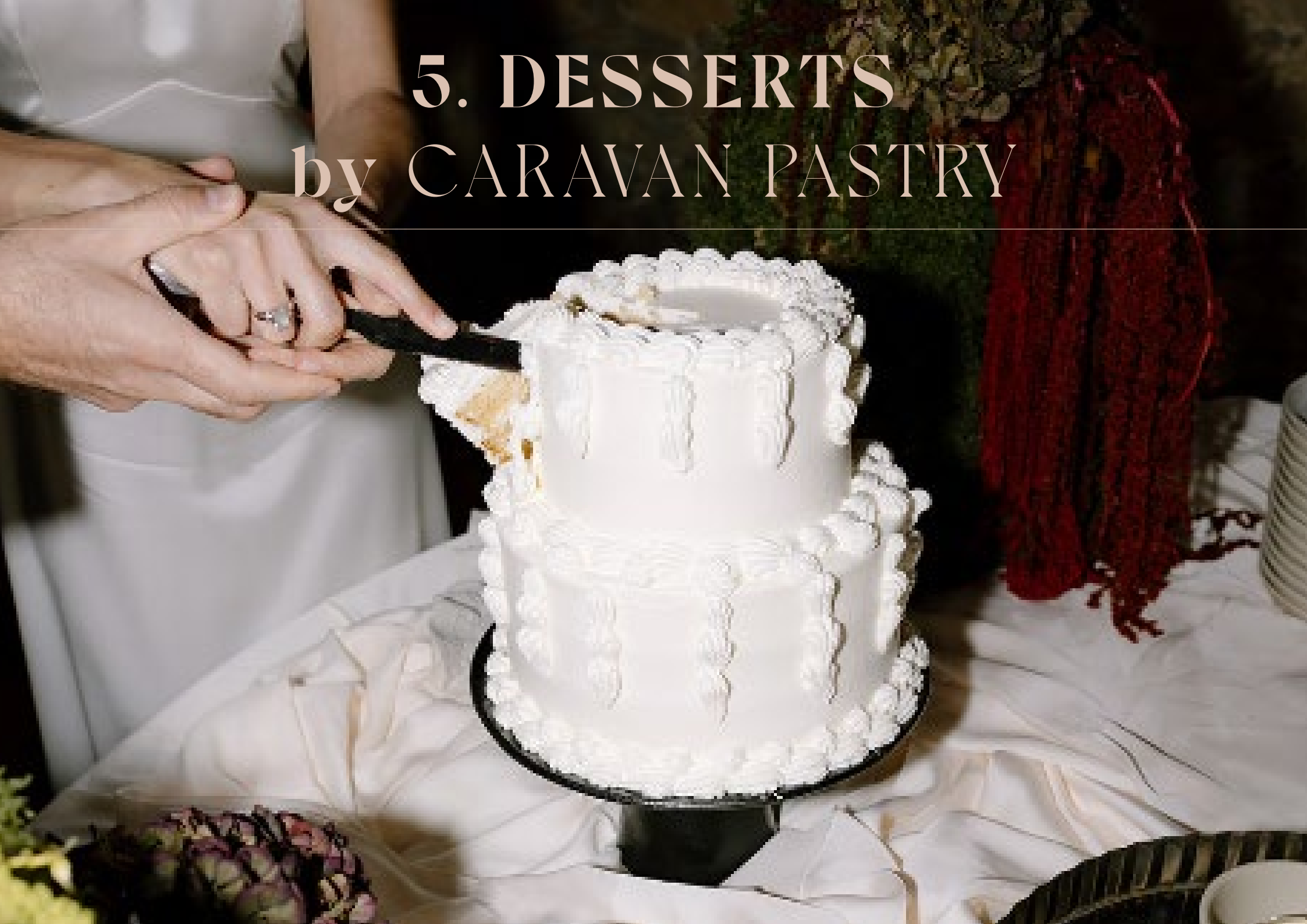
We will recreate an authentic food market with food stalls and live cooking stations.

In this style of wedding you will live the interaction between all your guests to the fullest. There are usually no assigned seats, and everyone can all move and sit between tables, chill outs areas, benches...

You can customise your food stations based on our list (3.2). We recommend a minimum of five (between aperitivo and dinner).

5. DESSERTS

by CARAVAN PASTRY



DESSERTS

by CARAVAN PASTRY

Caravan Pastry, a collaboration between Caravan Made and pastry chef Albert G. Mula, is a new gourmet patisserie project that celebrates quality, creativity, and exquisite attention to detail.

Desserts are essential, and we believe in giving them the prominence they deserve! For this reason, all our creations are handmade in our kitchen.



SWEET BUFFET

Table with a selection of delicious desserts!

Choose four:

- Mini brownies with thyme and sea salt flakes
- *Tarte tatin* sablé with seasonal fruit and spiced cream
- Mini carrot cake with orange and mascarpone cream
- Mini cheesecake glass with crumble, and seasonal fruit
- Mini citrus almond cake with lime cream
- Mini passionfruit mousse glass, with mint and basil sponge and coconut cream
- Coconut cake with milk chocolate and pecans
- White chocolate and raspberry truffles
- Hazelnut brownie with hazelnut toffee
- Brioche caramelized *torrijas* with *crème pâtissière*

Served with sliced fresh fruit and coffee, herbal teas, and after-dinner digestifs.



XXL DESSERTS

As a new addition to our desserts options, and following the latest trends, we want to offer our new XXL desserts. These will be presented and served by chefs and waiters on large trays, offering a gastronomic and interactive ending to your wedding menu.

Choose one:

- Pistachio tiramisu with white chocolate, pistachio praliné, and mascarpone
- Milk chocolate ganache with moist chocolate cake and fresh passion fruit
- Red fruits platter with labneh and citrus and thyme oil
- Dark chocolate ganache with olive oil and salt. A traditional catalan dessert our way!

Served with sliced fresh fruit, coffee, herbal teas, and after-dinner digestifs.



INDIVIDUAL DESSERTS

Individual desserts served at the table.

Choose one:

- Moist chocolate cake with spiced cream, praliné and caramel-coated nuts
- Caravan tiramisu with cocoa crunch and coffee-mascarpone cream
- Cheesecake cream with crunchy kataifi pastry, pistachios and seasonal fruit
- Almond cake with lychees, raspberries and rose cream
- Passion fruit mousse with mint and basil sponge and coconut cream

Served with sliced fresh fruit, artisan petit fours, coffee, herbal teas, and after-dinner digestifs.



5.4

WEDDING CAKE

Delicious homemade cakes from the Caravan kitchen!
Choose one of the options below or create your own
personalised flavour:

- Citrus (lemon and lime)
- Passion fruit and lemon
- Mint and basil sponge with passion fruit
- Lemon and rosemary
- Vanilla
- Carrot
- Chocolate and praliné

+5€



CAVA TOWER

Add a touch of elegance and celebration with a stunning cava tower. The perfect way to toast with your guests.

This service has an additional cost of **120€**, which covers the extra cava and the necessary glassware for the display



KIDS MENU

We offer a special menu for kids if desired. Choose one of the options below*:

1. Cheeseburger with chips
2. Pasta with Bolognese sauce and Parmesan cheese
3. Chicken nuggets with chips

+ Chocolate cookie

+ Drinks: mineral water, soft drinks, and juices

45€

* Choose one menu option for the whole group of children.

* Kids can eat like adults if they prefer it!

* For babies under 2, we do not charge for a meal. Just let us know if you need anything for them (a high chair, a small plate) and we will provide it.

STAFF MENU

Photographers, videographers, wedding planner, DJ...

We'll serve them the same food and drinks as your guests on the wedding day.

65€



8. TO DRINK...



TO DRINK

During the whole celebration drinks are on us!
We set up a bar during the *aperitivo* and we provide table service during the dinner, with all drinks included.

Drinks suggestions during the appetisers and dinner:

- A selection of natural and organic wines from local Catalan vineyards (to be chosen during the tasting session)
- Cava Brut Nature Casa Ravella
- Beer (Estrella Damm)
- Soft drinks
- Still and sparkling water



WINE LIST

SPARKLING WINE

BRUT NATURE
Casa Ravella - Cava
Xarel·lo, macabeu, parellada

BRUT NATURE
Mas Candí - Cava
Xarel·lo, macabeu, parellada, sumoll
(+2 € supplement)

999 ROSAT RESERVA
Loxarel - Clàssic Penedès
Pintor noir, xarel·lo vermeil
(+2 € supplement)

HOPP ANCESTRAL
Finca Parera - Vi Salvatge Ancestral
Chardonnay
(+2 € supplement)

5è ANCESTRAL
Celler 9+ - Tarragona
Sumoll
(+2 € supplement)

ROSÉ WINE

AMAT
Viamic - Alt Penedès
Garnatxa, ull de llebre

DESIG
Mas Candí - DO Penedès
Merlot, macabeu

ORANGE WINE

3R SELECCIÓ
Celler 9+ - Tarragona
Cartoixà vermell

CLAR
Finca Parera - Alt Penedès
Xarel·lo + others

* One Standard Rosé or one Standard Orange included in the Standard Bar.

WINE LIST

WHITE WINE

ETERN
Viamic - Alt Penedès
Macabeu

L'ABRUNET BLANC
Frisach - Terra Alta
Garnacha blanca

EXEDRA
Puiggròs - Pla de Bages
Garnacha blanca

MIRANIUS
Celler Credo - Penedès
Xarel·lo

BAUDILI BLANC
Mas Candí - Alt Penedès
Parellada, Xarel·lo

LIGNUM
Albet i Noya - DO Penedès
Chardonnay, Xarel·lo, Sauvignon Blanc

RED WINE

VI DEL MAS
Celler Comunica - Montsant
Garnacha, syrah

EL MISSATGER
Celler Pujolcargol - Alt Empordà
Carinyena

LES FORQUES
Mas Candí - DO Penedès
Monastrell, Cabernet-Sauvignon, Sumoll,
Mandò, Mónica,

BAUDILI NEGRE
Mas Candí - Alt Penedès
Cabernet sauvignon, parellada

NITA
Meritxell Pallejà - Priorat
Garnacha, Samsó, Cabernet Sauvignon, Syrah
(+3 € supplement)

PLANELLA
Joan d'Ànguera - Montsant
Garnacha, carinyena
(+3€ supplement)

SWEET WINE

PETIT CÀLIGO
DG Viticultors - Alt Penedès
Albariño, chardonnay, incrozio manzoni
(+3€ supplement)

SOLS
La Vinyeta - Empordà
Garnacha
(+3€ supplement)

9. PARTY TIME: OPEN BAR THE SHOW MUST GO ON!



9.1

OPEN BAR STANDARD by Gintonic.cat

VODKA

- Absolut, Moskovskaya, Belenkaya, Cîroc...

WHISKY

- Red Label, Black Label, Four Roses, Cardhu...

GIN

- Seagram's, Puerto de Indias, Martin Miller's, Citadelle, Tanqueray Sevilla...

TEQUILA

- José Cuervo

RON

- Brugal, Santísima Trinidad, Havana 3...

MIXERS

- Soft drinks (lemon, orange, Coca-Cola & 7Up), Tonics (Fever-Tree & Schweppes), Ginger Ale, Ginger Beer...

COCKTAILS

- Lime and strawberry mojitos, Moscow Mule, Bramble, Caipirinha and Mocktails

BEERS, WINE & WATER

3 HOURS

*Additional 9€ p/person p/hr.

9.2

OPEN BAR PREMIUM

- We offer a personalised cocktail menu with fresh, seasonal recipes*.

**Cost will depend on ingredients and spirits cost.*



MIDNIGHT FEAST



Late night snacks served during the party! Choose one:

· CARAVAN MADE BURGERS

Our original burger recipes. From the best festivals in Barcelona to your wedding! Ginger Pork, Caravan Burger, Veggie Burger...

+7€/p

· HOT DOGS

Hot dogs in bun bread, with sauces, pickles, and crunchy onion

+7€/p

· FOCACCIA SANDWICHES

Artisanal rosemary focaccia stuffed with Iberian ham and arugula, aubergine and sun-dried tomato pesto...

+7€/p

· CANDY BAR

+2€/p

· HOT CHOCO & CHURROS

+5€/p

Chocolate fountain* **+150€

· DONUTS

Classic glazed and chocolate artisan donuts with toppings.

+5€/p

11. MISE EN SCÈNE



MATERIAL AND FURNITURE

- Hire of crockery, cutlery, and glassware for the entire wedding (welcome, drinks, aperitivo, main meal, and open bar)
- Furniture hire (aperitif tables, dinner tables, buffet tables and chairs)
- Dedicated team to set up and manage all materials, equipment, and furniture
- Transport of materials to the wedding location (to be defined depending on the location and transport volume).

We prepare a customised proposal and budget so that each celebration is unique and personal.

The price may vary according to the number of guests, location, logistical needs, and style.

**Approximate cost: 40€ per person
+ Material Transport (to be determined)**

**These rates are estimated for groups of a minimum of 80 guests. For smaller groups, prices are to be determined.*



12. SUMMARY



SUMMARY

SIT DOWN MENU 1	SIT DOWN MENU 2	FAMILY STYLE PAELLAS	FAMILY STYLE FIRE	FOOD MARKET
<p>WELCOME Pre-ceremony drinks Post-ceremony cocktail Artisan snacks</p> <p>APPETISERS Selection of 8 2 food stations</p> <p>SIT DOWN MEAL 1 starter 1 main</p> <p>DESSERTS Sweet buffet or XXL dessert or individual dessert</p> <p>DRINKS During <i>aperitivo</i> and dinner</p> <p>OPEN BAR 3 hours service</p> <p>159€ / person</p>	<p>WELCOME Pre-ceremony drinks Post-ceremony cocktail Artisan snacks</p> <p>APPETISERS Selection of 10 3 food stations</p> <p>SIT DOWN MEAL 1 starter 1 main</p> <p>DESSERTS Sweet buffet or XXL dessert or individual dessert</p> <p>DRINKS During <i>aperitivo</i> and dinner</p> <p>OPEN BAR 3 hours service</p> <p>169€ / person</p>	<p>WELCOME Pre-ceremony drinks Post-ceremony cocktail Artisan snacks</p> <p>APPETISERS Selection of 8 2 food stations</p> <p>PAELLAS MENU 3 paellas 3 salads</p> <p>DESSERTS Sweet buffet or XXL dessert or individual dessert</p> <p>DRINKS During <i>aperitivo</i> and dinner</p> <p>OPEN BAR 3 hours service</p> <p>156€ / person</p>	<p>WELCOME Pre-ceremony drinks Post-ceremony cocktail Artisan snacks</p> <p>APPETISERS Selection of 8 2 food stations</p> <p>FIRE MENU 2 mains 3 sides</p> <p>DESSERTS Sweet buffet or XXL dessert or individual dessert</p> <p>DRINKS During <i>aperitivo</i> and dinner</p> <p>OPEN BAR 3 hours service</p> <p>158€ / person</p>	<p>WELCOME Pre-ceremony drinks Post-ceremony cocktail Artisan snacks</p> <p>APPETISERS Selection of 8 2 food stations</p> <p>FOOD MARKET MENU 3 food stations</p> <p>DESSERTS Sweet buffet or XXL dessert</p> <p>DRINKS During <i>aperitivo</i> and dinner</p> <p>OPEN BAR 3 hours service</p> <p>158€/ person</p>

CONDITIONS

This information is simply a guideline, as each wedding we cater is unique - we'd love to hear from you!

The proposal includes:

- Gourmet menu and drinks
- Waiters, *maître* and chefs for the entire event
- Menu tasting: for 2 people at weddings with 60-80 guests; up to 4 people at weddings with 80-100 guests; and up to 6 people at weddings with more than 100 guests or more

Not included:

- 10% VAT
- Catering transport from Molins de Rei:
 - Zone 1: 450€ (up to 50km)
 - Zone 2: 600€ (up to 100km)
 - Zone 3: 800€ (up to 150km)
- Waste Management (if there are no containers at the venue)
- Venue hire and terms & conditions
- Flower arrangements and external *décor*
- Printing and design of menu cards
- Tableware and furniture - depending on the final selection / location, and number of guests
- Generator, electrical installations, and kitchen setup in spaces not pre-equipped

Booking and terms and conditions:

- The prices in this proposal are for a minimum of 80 guests and are subject to to the specific technical needs of each location.
- For groups of less than 80 adult guests, please take into account:
 - 79 to 70 guests: +550€ service fee
 - 69 to 60 guests: +700€ service fee
 - 59 to 50 guests: +900€ service fee
 - 49 to 40 guests: +1100€ service fee
 - Fewer than 40 guests: +1250€ service fee, and a minimum charge equivalent to 40 menus is required.
- No rates from the previous year will apply. Prices will be updated according to the annual rate increase and market variations.
- This proposal does not entail a confirmed reservation.
- Payment must be made to the caterer as follows:
 - To confirm your reservation: a deposit of 2.000€ + 10% VAT
 - 50% of the total amount will be paid after the menu tasting
 - The remaining balance 15 days before the event
- The number of guests cannot be reduced 15 days before the event



THANK YOU!

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C/Jacint Verdaguer 117 - Molins de Rei

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