

Moments

NAME
La Garriga de Castelladral
2026



The Spirit of Moncho's Catering

From its Spanish origins, MONCHO'S has become a renowned made-to-measure caterer for the Spanish event industry. Belief in blending the authentic Spanish gastronomy and different culinary cultures with the latest trends drives MONCHO'S to develop original recipes and create environment that reflects a given concept, identity, or product. Offering more than just exquisite food; Moncho's aim is to create an experience that reflects their client's brand identity.

Using the freshest seasonal ingredients that give us the base to perform an authentic kitchen combining flavors and textures; Moncho's is about creating exciting food experiences bases on genuine products and respectful techniques that increase the traditional flavors including multi-ethnic inspirations for a provocative culinary sensations.

<<Surprising and seducing >>, key values defining each Moncho's Catering reception, 100% gourmet event caterer. Whether a themed cocktail party or a gala dinner, our teams are dedicated to turning each event into a memorable success, with constant care for ultimate quality levels. MONCHO'S CATERING delivers catering service for the satisfaction of over 170.000 guests yearly.





At the
arrival of
the guest...

Lavender lemonade ·served in mini bottles·

Moroccan style ice tea served with ice and fresh mint

Flavoured Waters with fresh fruit



No contractual photos. Any missing product will be supplied by similar ones

Hello!!

Smoked pineapple
and vanilla mojito
served in a "Maison Jar"

Iberian ham shavings with oil pearls

Foie mi cuit with mango gelée

"Rock & Lobster Roll" with blue lobster and prawns

Salmon bonbon in a steamer with trout roe

Shrimp with coconut milk and "ají amarillo" pepper

Pac Choi and mushrooms dim sum

Creamy seafood croquettes

Crispy iberian ham and brie "mollete" with truffle oil

Boletus and parmesan faux cappuccino

Beverage · open bar format ·

Wines, beers, soft drinks, juices and still waters

THE BEER BUCKETS

Different kind of beers from different processing
methods served in crushed ice buckets ...

Alhambra, Coronita, San Miguel, San Miguel Selecta,
Mahou! Refreshing!



live cooking Buffet

(4 options included, to be chosen)



No cheese no kiss

NATIONAL AND FRENCH CHEESE STATION

A selection of artisan national and french cheese served in a funny way...

Semi manchego, smoked Idiazábal, goat cheese, cheese with rosemary, brie and “tetilla” cheese.

“Sweet-spicy” chutneys trio.



Burrata BAR

Delicious combinations with burrata straciatella, pesto emulsion, roasted cherry tomatoes, crispy basil, rocket sprouts, crunchy bread and iberian ham shavings will be done in our Burrata Bar.



Ceviche ICE BAR

Enjoy our fusion ceviches served on ice!

Vegetables ceviche

Artichoke , red pepper, piquillo pepper, choclo and crispy seaweed.

Sea bream ceviche

Sea bream, ají amarillo, crunchy cancha, choclo and coriander.



Guacamole • show •

Guacamole crushed in a mexican stone mortar in front of the guest, and finished with corn “totopos” and pomegranate sedes.



Cold SOUPS

A colorful and refreshing corner served on crushed ice:

Cantaloupe melon soup

Ripe tomato and watermelon “gazpacho”

Apple, cucumber and celery cold soup



The Tiradito • show •

Perú with a Nikkei touch

In this station you will be able to taste delicious sea bass tiradito with “ají amarillo” sauce and pomegranate seeds, seasoned in front of the guest



The Rices

- Black rice with cuttlefish.
- “Barceloneta” style paella with peeled seafood
- “Cambrils” style fideuá with its shrimps

Choose one of these three delights!



B a o B A R

Enjoy these two asiatic bites recipes...

- Cochinita pibil bao bun with fresh coriander
- Beef bao bun with Satay sauce and ginger poder.



T a c o s B A R

Delicious corn tortitas with beef slices cooked in a show-cooking way.

Complete your taco with our toppings buffet: “pico de gallo”, cheddar, black beans, guacamole and purple onion ...and of course crunchy nachos!



MINI Burgers

- Galician beef mini burger with caramelised onion
- Iberian “secreto” mini burger with special bbq sauce
- Beetroot mini burger with soy mayonnaise
- Oxtail mini Burger with old cheddar
- Chicken breast mini Burger with blue cheese and spinach

Choose two of these five delights!



PAD Thai

Noodle time!

Sumptuous thin rice noodles sautéed in a show-cooking way with vegetables, prawns and amazing asiatic flavours.

Enjoy the vegetarian version too!



Skewers

- Marinated salmon skewer
- Yakitori marinated chicken skewer
- Lamb kofta skewer
- “Rubia gallega” beef skewer

Accompanied by our artisan sauces: tartara sauce, harissa mayonnaise and “Café de Paris” sauce.

**Choose this delicious show-cooking for only
3€ + 10%VAT per person.**



Smoke House SHOW

Delicious salmon tataki instantly smoked in beech ash hook. A showcooking with an amazing touch of surprising flavour...

It is served with cauliflower parmentier and sesame seeds.

***Choose this premium show-cooking for only
3€ + 10%VAT per person.***



About EGGS

Eggs from happy chicken and fried with the región's best products.

- “Must be” fried eggs with potatoes
- Fried eggs with iberian ham and mushrooms
- Fried eggs with foie and truffle

***Choose this premium show-cooking for only
3€ + 10%VAT per person***



The Fish Market

Grilled fresh seafood from the fish market served to taste... nothing else needed.

- Shrimp skewer with garlic oil
- Grilled scallops with lime zest
- Grilled razor with coriander oil

Accompanied by our “romesco” sauce, tartara sauce and kimchi sauce.

***Choose this delicious show-cooking for only
5€ + 10%VAT per person.***



Raw ice BAR

Delicious tartars served on ice and finished in front of the guest...

Blue Fin tuna tartar with oyster sauce and avocado

Galician beef tartar with mustard and quail egg

***Choose this premium show-cooking for only
3€ + 10%VAT per person***



J a p o C O R N E R

Nipon pleasure

Uramakis, makis, niguiris & californian Rolls of tuna, salmon, crab and vegetables...served with wasabi, soya and ginger.

Also you can enjoy our delicious shrimp gyozas and steamed vegetables cooked in front of the guests.

***Choose this premium show-cooking for only
5€ + 10%VAT per person***



Steak house BBQ

Did you know that Monchos has his own organic “Rubia Gallega” beef breed livestock farming in Castro Verde, Lugo?

In this station you will be able to taste slowly roasted in holmoak charcoal filleted “rubia gallega” steak with herbs butter served in front of the guests

***Choose this premium show-cooking for only
8€ + 10%VAT per person***

Let's
take a
sit



MENU

STARTER
EGG & TOMATO SOUP WITH MASCARPONE
OR PRAWNS & CUCUMBER TARTAR

MAIN COURSE
GALICIAN BEEF SIRLOIN NORSETTE WITH BOLETUS
OR CRISPY IBERIAN HAM AND BAKED POTATO

CAKES BAR
LEMON CURD WITH MERINGUE
RED VELVET WITH CHEESE FROSTING
CHOCOLATE SACHET

DRESSING
TRUFFLE, CAPERS, BEETROOT, BAKED CHEESE
BACON, BEEF, BREAD, BREAD, BREAD
OR BAKED POTATO

MYLES & LUMBER
CATERERS



STAR TERS

(1 option to be chosen)

No contractual photos. Any missing product will be supplied by similar ones

Cold ripe tomato soup with mascarpone
on prawns mini tartar

Salmon tartar on algae “coca” bread
with yoghurt, ginger and wasabi foam

Crunchy shrimp on a cookie
with confited shallot cream

Foie raviolonis
with white truffle sauce and its flakes

Crispy duck confit caneloni
with coffee and truffle sauce

Foie mi cuit and apple taten mille-feuille with
Oporto and crispy iberian ham

FEELING MORE SYBARITE..?

A la “Poele” tempered scallop
on potato and truffle parmentier + 3€

Monkfish salad
with green leaves, mango and alvocado + 4€

Botafumeiro tempered “King Crab”
with crunchy bread layer and mustard + 8€

Blue lobster “Chateaux”
with tempered chardonnay vinaigrette +10€

Recommended pairing...

Blanco Bouza do Rei . Rías Baixas

Vol D'Ànima de Raimat white wine . Costers Del Segre

Baluart white wine .Verdejo

El Perro Verde . Rueda (Supl. 2€ p.p)

Ermita D'Espiells . Penedès (Supl 1€ p.p)

Jose Pariente . Rueda (Supl. 2€ p.p)

MAIN COURSE

(1 option to be chosen)



No contractual photos. Any missing product will be supplied by similar ones

“Rubia gallega” beef mille-feuille
on a potato, mushrooms and truffle oil cream

Roasted duck confit
with Oporto and honey sauce and pear taten

Beef cheek lingot
with hoisin sauce & cauliflower cous cous

Suckling lamb gigot
filled with vegetables

Sea bream supreme
with wild mushrooms and sweet onion

FEELING MORE SYBARITE..?

“Botafumerio” Cantabrian monkfish
with concasse tomato and Xerez vinegar + 4€

Sole and prawns rolls
with white truffle sauce and its oil + 6€

Galician beef sirlion Noissete
stuffed with boletus and crispy iberian ham + 6€

Galician beef sirlion
foie medallion, Oporto sauce and figs + 10€

Recommended pairing...

Cuné Crianza (Tempranillo) . Rioja Alta

Raimat Abadia - Costers del Segre

Luis Cañas Tempranillo- Garnacha . Rioja (Supl. 2€ p.p.)

Protos Crianza - Ribera del Duero . (Supl. 3€ p.p.)

Terricola . Monsant (Supl. 3€ p.p)

CAKES BAR



Enjoy this cakes bar choosing 3 from this lustful menú and you won't lack color and sweetness

Lemon Curd with meringue

Red Velvet with cheese frosting

Double chocolate Sacher

Basque Cheesecake

Semi-naked Carrot Cake

PAIRED WITH...

Cava Codorniu Brut Nature

Coffee with truffles & coquitos

Premium liqueurs

OPTIONAL

Torelló Brut nature (Supl. 3€ p.p.)

Juvé Camps Cinta Púpura (Supl. 3€ p.p.)

The party



Open Bar

Making a toast

Let's raise the glasses, celebrate, dance, breath...because the best way to end a memorable celebration is to make an amazing toast...



No contractual photos. Any missing product will be supplied by similar ones

National and international premium destillates selection to mix with soft drinks and premium tonic.

J & B, Ballantine's, Bombay Shappire, Seagram's, Ron Brugal, Habana 5 años, Bacardi, Absolut, fruit liqueurs...

Served with premium tonic, soft drinks and fruit juices!

Enjoy the party as we include 3 hours of open bar in our proposal!

From the fourth hour, the price will be 12€ + 10% VAT per person and hour

Mixologist Corner

Ingredients...

Angostura, mint, red fruits,
bitters, agave syrope lime, ice
rock, rested tequila...



GINGER MIND •alcohol free•

Pinne apple – Basil – Ginger – Lemon – Agave honey

TOMMY'S MARGARITA

Tequila 8 - Agave honey - Lime

MOJITO

Bacardi Oakheart Rum –Lime – Fresh mint – Sugar cane
syrup

STRAWBERRY DAIQUIRI

Bacardi Oakheart Rum – Strawberry – Lime - Sugar

But if you really want
to surprise...

ADD THIS COMPLETE CORNER

**to your Open Bar for 8€ + 10%VAT per person
and hour**

Late Night Snack



D O N U T S B A R

A vertical wall with donuts assortment for the sweetest people!

Price per person: 6€+ VAT

G R I L L E D S A N D W I C H E S

Delicious grilled sandwich with melted cheese that you won't be able to stop eating!!! Classic, Majorcan & Gourmet!

Price per person: 6€+ VAT

M I N I H O T D O G S

Delicious mini hot dogs served with Ketchup & mustard.... Irresistible!

Price per person: 6€+ VAT

U N A D E C H U R R O S

¡A classic! Because there isn't a great party without "churros con chocolate" ending.

Price per person: 6€+ VAT

Kids Menu

And for
the kids...



No contractual photos. Any missing product will be supplied by similar ones

KIDS MENU 1

Complete Galician beef burger with seeds bread, edam cheese and tomato

Acompanied with potatoes cone and fresh vegetables salad

Vanilla ice cream

Cakes bar

Price per kid: 54€ + 10% VAT

KIDS MENU 2

Fresh pasta macarroni with Napolitana sauce

Chicken Fingers with fries

Vanilla ice cream

Cakes bar

Price per kid: 60€ + 10% VAT

Cava Tower



No contractual photos. Any missing product will be supplied by similar ones

Pompadour Glasses
Cava Codorniu Brut Nature

But if you really want to surprise...

Add for 450€ + 10% VAT

Set Up

APERITIVO

- Wooden bar or white open bar
- High tables with table clothes and low round tables (1,20m)
- White or wooden folding chairs (number of chairs calculated for 30% of guests)
- Buffet furniture (iron, wooden or dressed)



White linum
tablecloth



Anthracite Grey
tablecloth



Stone colour
linum tablecloth



DINNER

Set Up



Moncho's glassware



Optional Tablemat



Hobstar



Blue



Catering



Galao



White linum napkins



Coímbra



Rak



Novecento (thin)



Ocean



Millenium



Baguette (thick)



Cristal bread dish



Rustic bread dish



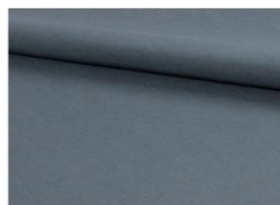
Coímbra or ocean bread dish

Set Up

DINNER



White linum tablecloth



Anthracite Grey tablecloth



Stone colour linum tablecloth



Round table (1,20m)

OR

Rectangular table (1m wide 2m long)

INCLUDED CHAIRS WITH WHITE CUSHION



Plegable nogal



Plegable blanca



Parma



Toscana



Gardanne



Provenzal

EXTRA +3€/PP+21%IVA CHAIRS WITH WHITE CUSHION



Crossback +3€



Bambú + 3€



Tolix +3€



Milán +3€



Chiavary +3€

STATIONERY

Set Up



Some examples... see our full inspiration board

SEATING PLAN STRUCTURES



Grid frame

Hanging structure

Flower bottle vase

Measures:

- Height : 204 cm
- Base : 124cm x 67cm

We are product



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¿Would you like to have more information?



[Join us in our instagram](#)

Set Up



Would you like to have more information?



[Join us in our instagram](#)



Conditions

Our services implies the acceptance of the following terms and conditions

PRICE PER PERSON

For weddings of more than 100 adults 183€ + VAT

For weddings between 75-99 adults 195€ + VAT

For weddings between 50-75 adults 206€+ VAT

For wedding less than 50 adults, check the prices

Price of the kids menu: according to the chosen menu

Kids menu 1: 54€ +VAT

Kids menu 2: 60€ +VAT

Price of the professional staff menu: 75€ + VAT

THESE PRICES INCLUDE*

- Welcome table
- Passed delights, the beer buckets and the open bar during the appetizer time
- 4 Buffets to be chosen from our proposal
- Starter & Main course from our menu
- Selected pairing during the dinner
- Breads Assortment
- Cakes bar, coffees, truffles & coquitos
- 3 hours of Open Bar
- Our own material packs for tablecloth, chairs and tableware to be chosen in our showroom.
- Tasting menu for 6 people.
- Cards proposal from our catalogue (menu cards, name cards...)

THESE PRICES DON'T INCLUDE

The supplement of the courses and/or optional buffets.

Venue rental.

Chairs and ceremony set up. Check the prices.

Rent material or premium set-up.

Floral and environmental decoration.

Kids menu, staff menu, late night snack.

Transport fee: 880€ + VAT

*Revisable according to the CPI of the year in which the event takes place.

ADDITIONAL INFORMATION

For celebrations on the eve of a public holiday and/or holiday, a supplement for service personnel will be quoted.

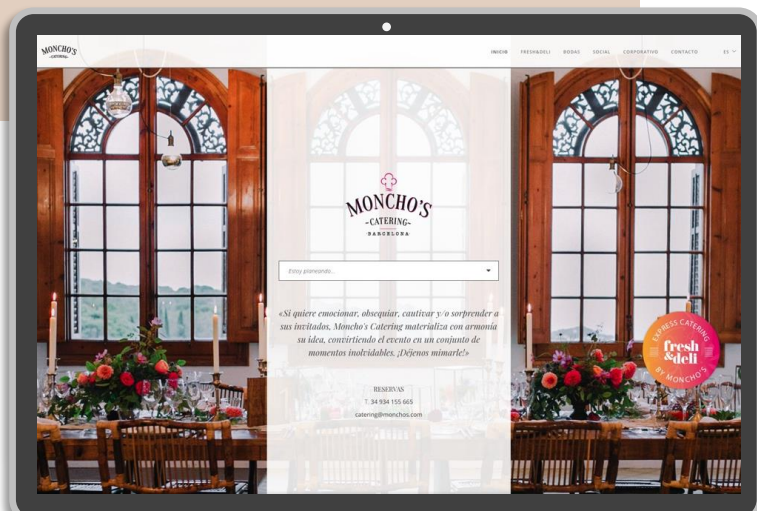
PAYMENT METHOD

The effective reservation should be made with a signal payment of **2.000€** to the following bank account BANC SABADELLL specifying event date and full name inside the reference.

ACCOUNT HOLDER: M.N. CATERING 98 S.L.

The 50 % of the total amount will be made fifteen (15) days before the event and the rest 50% should be cancelled four (4) days before the wedding; without prejudice to any possible extra to be paid at the end. The payment will be exclusively done through bank transfer.

Let's talk!



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MONCHO'S
~CATERING~
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