

ENELDO

CATERING DESDE 1979

WEDDING MENU

NAME:

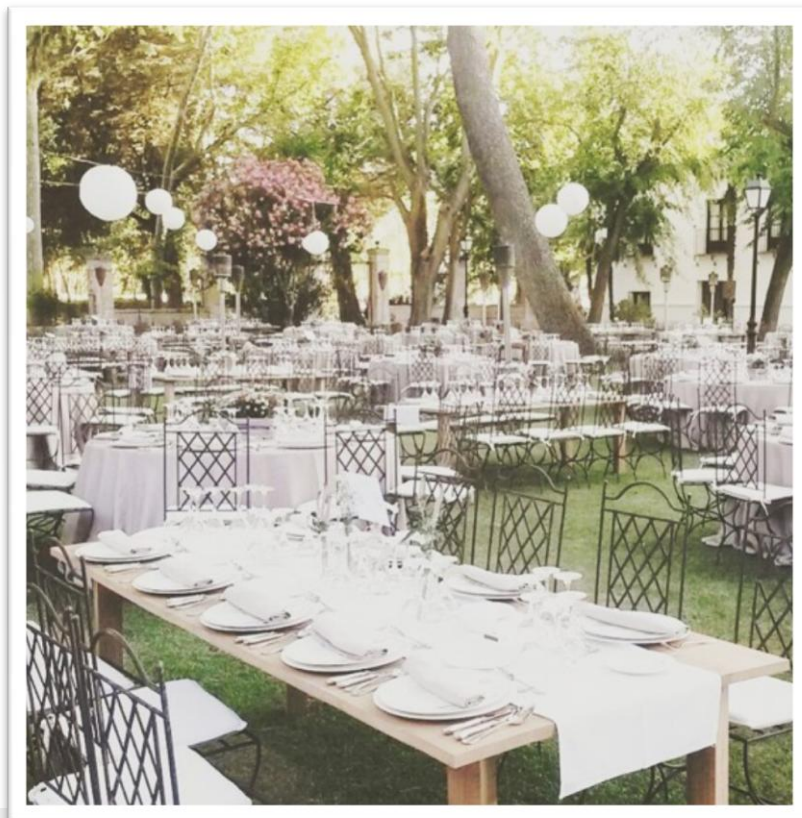
PHONE:

EMAIL:

THE WEDDING DATE:

NUMBER OF GUESTS:

VENUE:



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COCKTAIL

(CHOOSE FROM 12 VARIETIES)

COLD DISHES

Assortment of Iberian hams with Jerez sauces.

Selection of artisan cheese with breadsticks and dried fruits.

Salmon cubes with dill sauce.

Shots of the season (choose 2): *watermelon gazpacho, cantaloupe, beet with anchovies, peas with clam tartar, white garlic with grape jam, bisque with shrimp crisp, truffle-flavored boletus mushroom, pumpkin with beef jerky.*

Pearls of goat cheese with pistachio and rosemary honey.

Sea Bass escovitch with mango, avocado and lemongrass.

White and Black Almond Foie truffles.

Selection of maki and California sushi, with soya, ginger and wasabi.

Sea Bass escovitch with chimichurri.

Colorful, Basil Pesto caprese salad skewer.

Goat cheese tartlet with raspberry and mango.

Raf Tomato tartlet with marinated anchovies.

Scallop Tartare with lime and lemon thyme oil.

Tuna tataki skewer with sesame crisp.



HOT DISHES

Varied Homemade Croquettes.

Iberian bacon and pineapple lacada skewer.

Diced hake with citrus aioli.

Chicken sticks with sour sauce.

Lamb skewer with cumin and saffron.

Changurro sticks with Bizkaia salsa.

Breaded shrimp in coconut and coriander mayonnaise.

Green asparagus in tempura with cane honey.

Black pudding sticks with piquillo jam.

Teaspoon of octopus with caramelized onions and black salt.

Smoked eggplant and parmesan croquette.

Mini squid capricho with wakame seaweed.

Stuffed chicken skewer with curry and coconut milk.

Diced ox sirloin in whisky with mojo rojo sauce.



FOR WEDDINGS OF MORE THAN 150 GUESTS INCLUDING:

Mojitos bar during the appetizers.

Corner of selected products during the appetizer
(ham, loin, chorizo, sausage and Iberian ham salami).



ENTREES (CHOOSE 1)

COLD DISHES

Strawberry gazpacho with crayfish tartare on a bed of algae and caviar in olive oil.

Cordoban Salmorejo with smoked sardine and avocado mousse.

Beet vichyssoise with sweet potato and crab millefeuille.

Melon and mango soup with clam ravioli and smoked octopus.

Foie and caramelized apples millefeuille with spiced bread and sprouts bouquet.

Tender buds salad with Iberian ham and foie and fig jam vinaigrette.

Crayfish and asparagus Salad on guacamole tartare and mango vinaigrette.

Algae mezclum in lobster salad with Raf tomato and chive oil*.

Lobster, crayfish and clam gel ravioli, with passion fruit soft cream.

Octopus rolls with algae on potato foam and Vera paprika oil.

**This dish has an extra charge of €4.00.*

HOT DISHES

Shrimp cream with pearls of prawns and clams in tempura.

Chanterelle cream with foie and chestnuts sautéed in port wine.

Boletus mushroom soup with hake and shrimp ravioli and truffle essence.

Creamed corn with diced foie and beef jerky in thick sauce.

Crab ravioli with chanterelle sauce and roe of flying fish.

Roast scallops with shrimp souquet and first sprouts salad with cilantro oil.

MAIN DISHES (CHOOSE 1)

FISH

Bay of Biscay Hake on asparagus cream with Idiazabal cheese and stir fried vegetables.

Baked wild Sea Bass with leek and purple potato foam.

Coal-smoked Turbot with celery pure and tomato fricassee.

Hake fillet in green sauce with clams and prawns.

Cod confit with clams and boletus mushroom.

Monkfish filleted steak with shrimp powder, shrimp broth with clams.

Tuna fillet with Salicornia ragout and miso coup.

Golden roast fillet with potato ratte and snow peas salad.

MEAT

Duck Confit with caramelized onions, dried apricots soaked in port wine and honey sauce.

Honeyed veal with cinnamon and juniper, Parisian potato and diced pumpkin.

Glazed Iberian pig cheek with vegetables of the season and applesauce.

Guinea fowl stuffed with foie and mushroom with fig sauce and mashed sweet potato.

Iberian pork confit with black garlic and sautéed cherry tomatoes.

Beef tenderloin soubise filled with fresh foie, onions and potato stew.

Grilled ox sirloin with vegetables and potatoes rissole.

Broche tenderloin with golden potato rounds and vegetable bouquet.

Glazed lamb steak with potatoes and tomatoes confits in lemon thyme.

Lamb shoulder confit with asparagus buds and wrinkled potatoes.

Slow-Roast suckling pig with vegetables and fried potatoes.

Stewed oxtail on truffled potato parmentier and boletus mushroom.

SELECTION OF DESSERTS (CHOOSE 1)

Tarta arabe.

White chocolate and passion fruit cake.

Cream and sweet milk millefeuille with red fruits.

Chocolate Brownie with Bourbon Chantilly.

Cheese cake with strawberries and blackberries.

Chocolate Duo with passion fruit sauce.

Crunchy hazelnut with green apple sauce.

Lemon hibiscus tea with turquoise biscuit.

Chocolate Coulant with coconut cream.



FINISHING UP

Mini-



desserts (chocolate chip flakes), 100%
Colombia coffee, teas, infusions and spirits.

WINE

- Viña Mocén, D.O. Rueda White wine.
- Marqués de Riscal Reserva D.O. Rioja or Viña Albina Reserva Especial 2005 D.O. Rioja red wine.
- Cava Brut Visiega.
- Laurent Perrier Brut (extra €9.00/person).
- Ask Bodega Eneldo for other options.

FREE BAR

The free bar service starts when coffee is served (until 8-hour service is finished).

- Whisky: Cutty Shark and Johnny Walker (Red label), Ballantines.
- Rum: Cacique, Brugal and Pampero.
- Gin: Beefeater, Bombay and Seagrams.
- Vodka - Absolut and Moskovskaya.
- Soft drinks: Coca Cola, Cola Light, Sprite, orange, lemon, tonic, juices, soda, carbonated and plain water.
- Local beers with and without alcohol.
- Ask Bodega Eneldo for other options.

LATE NIGHT SNACK

- Mini Iberian pork sandwiches with tomato.
- Variety of mini-sandwiches.
- Ham rolls stuffed with turkey and egg garnish
- Mini Gouda cheese burgers.
- Broth.
- Mini homemade pastry.

Late night snack extras:

- | | |
|---------------------------------|---------------|
| • CANDY BAR | €3.00/person |
| • CHURROS WITH CHOCOLATE | €5.00/person |
| • EGGS WITH CRUMBS | €6.00/person |
| • MINI HOTDOGS AND BURGERS CART | €14.00/person |

PRICE PER PERSON (FOR EVENTS OF MORE THAN 150 GUESTS): €125.00

***PRICES VALID FOR EVENTS THAT ARE HELD WITHIN A RADIUS OF 30KM OF MADRID.**

IF THE EVENT IS HELD IN ANOTHER PLACE, AN EXTRA CHARGE FOR THE DISTANCE SHALL BE APPLIED.

ASK FOR FINAL PRICE FROM YOUR WEDDING PLANNER.

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THE PRICE INCLUDES

- Mojitos bar during the appetizer *(from 150 guests)*.
- Corner of selected products during the appetizer (ham, loin, chorizo, sausage and Iberian fuet) *(from 150 guests)*.
- Special menus for the gluten sensitive, vegetarians, diabetics or those with other allergies.
- The waiter service (1 per 10 guests), maître D and the necessary kitchen staff.
- 8 hours of service from the scheduled time for the arrival of guests.
- The necessary standards furniture and utensils (crockery, glassware, tablecloths, cutlery and furniture necessary).
- Iron chair with white round cushion and round tables for ten persons.
- Table numbers, minutes and protocol. (Must be provided with 7 days in advance. Otherwise the customer will be responsible for crafting it).
- Menu test for 6 personas *(from 150 guests)*.
- Free bar and late night snack.
- Eneldo Catering floral decoration on tables, in the appetizer area, at lunch/dinner tables and at the bars by the dance floor.
- WEDDING PLANNER: coordination service on the day of the wedding *(from 200 guests and depending on availability of dates. To book weddings for less than 200 guests ask your consultant)*.
- If meat is chosen as the second dish, there shall be a 10% on the fish as an alternative. If fish is chosen, then vice versa. The special menus will have to be communicated to the caterers prior to the wedding.

Wedding Planner Service: For special requests of decoration, entertainment, suppliers, etc. ask us.



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KIDS'S MENU

MAIN (CHOOSE 1)

Varied, squid croquettes and chicken nugget

Iberian pork hors d'oeuvres with cheese.

Bolognese style Spaghettis.

Mini-pizzas variety.



SECONDS (CHOOSE 1)

Breaded veal with french fries.

Breaded lamb with french fries.

Grilled sirloin medallions.

Romana style hake medallions.

Beef burgers and fries.

Hot dog on brioche bread with potatoes.

DESSERT

Chocolate Brownie.

Bag of sweets.

PRICE PER PERSON: €60.00

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POSSIBLE EXTRAS NOT INCLUDED

- **GIN TONIC BAR PREMIUM** €12.00/person
- **COCKTAIL BAR, MOJITOS AND CAIPIRINAS** €8.00/person
- **BUFFET TEX MEX** €10.00/person
Nachos, salad made with red cabbage, beans, corn and peppers, burritos beef, chicken and vegetables, served with guacamole, Chile, Mexican, green and red sauces.
- **CUTTER WITH IBERIAN HAM** €600
- **CUTTER ONLY** €250
- **JAPANESE BUFFET** €13.00/person
Varied makis varied, nigiris, sashimi and California accompanied by soy, ginger and wasabi.
- **TASTING OF OYSTERS AND CHAMPAGNE** €25.00/person
Moët Chandon and local oysters.
- **VARIETY OF ARTISAN CHEESES** €12.00/person
Manchego, Mahon, Idiazabal, Gouda, Brie and Emmental served with dried fruits and selected assortment of breads.
- **IBERIAN BUFFET** €13.00/person
Ham, loin, chorizo, sausage and Iberian pork fuet with assortment of breads and tumaca.
- **MEAT BUFFET** €16.00/person
Diced sirloin steak with boletus mushroom sauce and soubise veal loin with caramelized onions and foie.
- **FISH BUFFET** €15.00/person
Hake in Green Sauce with clams and prawns and Red Piquillo Peppers Stuffed with Cod brandade.
- **OCTOPUS** €14.00/person
Octopus prepared in the finest Galician style.
- **MINI HOT DOGS AND HAMBURGERS CART** €14.00/person
Roast potatoes and potato cones with sauces.
- **CAVIAR AND VODKA TASTING** €55.00/person
Caviar Nacarii and Grey Goose vodka with homemade blinis and toast bread with butter.
- We have **KOSHER AND HALAL MENUS** (see proposals and rates)

POSSIBLE EXTRAS DURING THE DESSERT

- **DESSERT BUFFET** €8.00/person
Homemade cakes, mini pastries and fruit skewers.
- **CANDY BAR** €3.00/person

*PRICES VALID FOR EVENTS FOR A MINIMUM OF 150 GUESTS.

FOR EVENTS OF LESS THAN 150 GUESTS, ASK FOR THE PRICES FROM YOUR WEDDING PLANNER.

EXTRAS FREE BAR AND LATE NIGHT SNACK

-  **DJ Service** Play Music. (see availability and prices)
- **EXTRA HOUR OF FREE BAR** €8.00/person
(On 50% of adult diners, with a minimum of €1,000.00)
- **CANDY BAR** €3.00/person
- **CHURROS WITH CHOCOLATE** €5.00/person
- **EGGS WITH CRUMBS** €6.00/person
- **MINI HOTDOGS AND BURGERS CART** €14.00/person



BOOKING CONDITIONS

PAYMENT METHOD:

For the booking must be paid €3,000.00 + VAT. This amount is not refundable in case of cancellation by the client. The reserve will not be effective until this amount paid, could not be ensured the availability until that moment.

The number of guests shall be confirmed seven days before the event via email, during which the total balance is paid.

If complete payment is not made, then the event will not be held.

If the number of guests decreases after the figure provided with 7 days in advance, the difference shall not be paid.

If attention is to be given to other attendees not considered guests (photographers, drivers, musicians), they shall be confirmed with the other guests so that they may be served. The menu may be a snack plus soft drink and coffee (€20.00/person) or the second plate of the wedding chosen by the customer, dessert, coffee and drinks without alcohol (€60.00/person).

Tasting Menu for 6 persons. It shall consist of a choice of 6 appetizers, an entree, a second, a dessert. For more than 6 persons, there will be a charge of €100.00 + VAT for each additional person.

If you want to try other wines or champagne, they will be considered extras, to be paid on site at the end of the tasting.

10% VAT is not included in the above prices.