

ENELDO

CATERING DESDE 1979

COCKTAIL WEDDING MENU

NAME:

PHONE:

EMAIL:

THE WEDDING DATE:

NUMBER OF GUESTS:

VENUE:



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COCKTAIL

(To choose 16 options)

COLD CANAPES

Truffled popcorn

Assortment of Iberian hams with Jerez bread.

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Brochette caprese salad with basil pesto colors

Goat cheese lollipops, raspberry and mango

Diced smoked cod with tapenade of Kalamata

Shot of garlic soup with grapes jam

Teaspoon lime tartare scallops and lemon thyme oil

Ceviche of sea bass with chimichurri

White and black foie and almond truffles

Assortment of sushi and maki with soy, ginger and wasabi

Diced salmon with dill sauce

Cappuccino foie A.O.V.E. and spiced cake

Mini cone of blue cheese and passion fruit

Sea Bass Ceviche with mango, avocado and lemongrass.

Skewered tuna tataki with sesame crisp



WHEN MORE THAN 150 GUESTS ALSO INCLUDES:

Cocktails, Mojitos, Caipiriñas bar

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HOT

Smoked skewered grilled octopus
Crispy coconut shrimp
Yakitori chicken with sauce tare
Smoked aubergine croquettes and parmesan
Quail drumsticks in sesame crisp with citrus
Skewer vegetables in tempura
King shrimp satay
Skewer shrimp with honey Kataifi
Crispy duck with ginger and sweet apple jam
Pularda brochette with curry and coconut milk
Mini caprices of squid with wakame seaweed
Teaspoon of grilled octopus

STALLS (To choose 2 options):

MEAT BUFFET:

Sirloin steak with mushroom sauce and beef tenderloin soubis with caramelized onions and foie.

FISH BUFFET:

Hake in green sauce with clams and prawns and piquillo peppers stuffed with cod brandade.

TEX MEX BUFFET

Nachos, red cabbage salad, beans, corn and peppers, beef burritos, chicken and vegetables with guacamole sauce, chili, Mexican, green and red.

PAELLA CORNER

Paella and fideua

CHEESE CORNER

Assortment of different spanish cheeses

GOURMET

jamón, lomo, chorizo, salchichón y fuet ibérico

TRATTORIA

Pizzas (4 formaggi, vegetale and prosciutto) and 3 pastas with 3 sauces to choose from (Pasta: ravioli, tortellini, spaghetti sauces and feathers. Bolognesa, Carbonara and Pesto)

RISSOTO CORNER

Risottos (boletus, shrimps, vegetables and iberics).

“SOBRASADA” CORNER

Toasts with spicy sausage and quail egg.

JAPANESE BUFFET

Makis variados, niguiris, sashimi y californica with soja, jengibre and wasabi.

* Este buffet tiene un suplemento de 3€/persona.

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DESSERT BUFFET

homemade cakes (Sacher, cheesecake, strudel sweet milk, almond cake, Arabic cake), mini pastries and fruits.

WINERY

- White wine Viña Mocén, D.O. Rueda.
- Red wine Marqués de Riscal Reserva D.O. Rioja o Viña Albina Reserva Especial 2005 D.O. Rioja.
- Cava Brut Visiega.
- Champagne Laurant Perrier Brut (*suplemento 9€/persona*).
- Ask us for other options on our winery.

LONG DRINKS

- Whisky: J&B, Cutty Shark y Johnny Walker (Red Label), Ballantines.
- Ron: Cacique, Brugal y Pampero.
- Ginebra: Beefeater, Bombay y Seagrams.
- Vodka: Absolut y Moskovskaya.
- Soft drinks: Coca Cola, Cola Light, Sprite, naranja, limón, Tónica, zumos, soda, agua con gas y sin gas.
- National beer con y sin alcohol.

AFTER DINNER SNACK

- Mini Chapatas with tomato Iberian.
- Mini varied sandwich.
- stockings stuffed turkey nights with egg yolk
- Mini gouda cheese burgers.
- Mini homemade pastries.

OTHER EXTRAS AFTER DINNER:

- | | |
|---------------------------------------|------------|
| • CANDY BAR | 3€/person |
| • "CHURROS CON CHOCOLATE" | 5€/person |
| • "HUEVOS CON MIGAS" | 6€/person |
| • HAMBURGUERS AND MINI HOT DOGS STALL | 14€/person |

PRICE PER PERSON: 115,00€ +IVA

*** PRICES VALID FOR EVENTS OF MORE THAN 150 PEOPLE ARE HELD WITHIN A RADIO MADRID 30KM.**

***ANY CHANGE IN NUMBER OF GUESTS WEDDING OR LOCATION MAY VARY THE PRICE.**

THIS PRICE INCLUDES

- Mojitos bar during the appetizer (*from 150 guests*).
- The waiter service, maître D hotel and the necessary kitchen staff.
- The necessary standards furniture and utensils (crockery, glassware, tablecloths, cutlery and furniture necessary).
- Free bar and late night snack.
(4 horas)
- Menu test for 6 personas (*from 150 guests*).
- Eneldo Catering floral decoration on tables, in the appetizer area, at lunch/dinner tables and at the bars by the dance floor.



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BUFFET INFANTIL

Table sandwich ham and cheese, Nutella and ham.

Midnights turkey, butter and egg yolk.

Surprise box (choose one):

Mini beef burger with cheese and fries.

Mini dogs with fries and ketchup.

Chicken nuggets and fries.

DESSERTS

- Mini brownies black and white chocolate.
- Bag of sweets.
- celebration cake.

DRINKS

Soft drinks, juices and water

PRICE PER PERSON: 38€



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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)

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.

IVA 10% NOT INCLUDED IN PRICES ABOVE



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