



JARDÍN CATERING

**Unique love,
unique events.**

WEDDINGS

jardincatering.com

Your big day.

Any given day in autumn. Or in spring.

Or in summer. And you have something to celebrate. It's the day you have dreamed about, the most desired. It's the day when everything will be perfect. Because you know how. And you know with whom. Because we have many recipes and all the ingredients. And because we have a passionate and creative team of chefs always ready to surprise you with their suggestions.

As well as with their wisdom, but overall, with their profound respect for their profession, the taste for details, and for the quality demanded selecting produce. And because they know perfectly that there's only one thing that works: to do the best. In the way how, in the essence, in every single detail. No matter a baptism, an inauguration, a First communion, a business meeting or a wedding... our philosophy, our aim, our main goal is to exceed the expectations. Your expectations.

Because, after all, it's your big day.

The menu.



The appetizers

Shots, spoons, finger sandwiches, brochettes...
Choosing among them is not going to be easy. However, rest assured that whatever you choose, there is no better way to start your celebration.



The appetizers

Brochettes & fried food

Prawns in tempura with Mahón cheese slivers and curry sauce

Fennel and squid tempura with spicy mayonnaise

Andalusian - style crispy little fish

Artichoke with black olive mayonnaise **V**

Brochettes:

- Iberian pork shoulder
- High loin
- Iberian pork
- Free-range chicken

Our *bravas* potatoes **V**

Cod fritters

Croquettes:

- Jabugo ham
- Cod
- *Sobrasada*
- Spinach **V**
- Stew

Shots

Melon cream with Iberian ham

Cherry *gazpacho* with roasted lobster

Cherry *gazpacho* with tomato and fennel tartar **V**

Cold leek cream with lobster

Suquet de peix

Small Bowls

Tuna with tabouleh

Creamy rice with: funghi and vegetables**V**, seafood and *botifarró*.

Seafood *fideuá*

Marinated tuna with avocado

Vegetable *frito* **V**

Ceviche

Avocado, tomato and yucca salad **V**

Octopus *trempó*

Grilled octopus with broken potato and black olive mayonnaise



The appetizers

Montaditos & our cocas

Escalivada with black olives paté **V**

Sobrasada with Mahón cheese

Cod cream with crunchy black rice and pepper emulsion

Dice of foie with fruit chutney

Steak Tartar

Our pa amb oli

Onion and sobrasada coca

Sardine, tomato and basil coca

Black pork and onion coca

Seaweed cone with white fish tartar and avocado

Goat cheese with tomato marmalade and crispy corn **V**

Black pork rib coca

At the table

It is time to sit at the table.

Please choose from the following dishes to make up your own menu.





At the table

Starters

Parmentier with prawns, funghi and truffle juice

Creamy potato with our garden's potato and truffle juice **V**

Cherry gazpacho with roasted lobster

Cherry gazpacho with tomato and fennel tartar **V**

Royal crab *trempó*

Beef cheeks cannelloni with our garden's vegetables

Seasonal vegetables cream with cod *brandada*

Marinated tuna with pickles

Tempered lobster broth with baby squid reduction

Lentil salad with our garden's herbs and vegetables **V**

Main Courses

Baked hake with its emulsion and broccoli couscous

Baked hake with its emulsion, prawns and spinach

Majorcan - style hake

Monkfish with prawns *suquet*

Beef cheeks with red wine sauce, creamy spinach and roasted vegetables

Beef cheeks with *parmentier* and yucca

Roasted beef with red wine sauce, *boulangere* potatoes and our garden's vegetables

Lamb shoulder with mashed potato and seasonal vegetables

Majorcan lamb shank with potato *parmentier* and glazed vegetables

Fried eggs with lobster *extra

Black pig with *patató* and pear compote

Our garden's *tumbet* with green asparagus **V**

Seasonal vegetables cannelloni **V**

Ravioli with spinach and pine nuts sauce **V**



At the table

Desserts

Chocolate cake in textures hemisphere with meringue milk ice cream
Chocolate cake in textures hemisphere with citric beet root powder
Caramelized *torrija* with frozen vanilla soup and crunchy coffee
Mascarpone with soaked strawberries, crunchy chocolate and shortbread crumble
Creamy chocolates with sponge cake, salty coffee ground and chocolate ice cream

Pineapple, ginger and lime soup with seasonal fruits and green apple sorbet

Cellar

Selection of white wines
Selection of red wines
Selection of cava
Mineral waters

Coffees & teas
Digestives



+ Original

This new menu that we offer gives you the opportunity to share with your guests a fun and dynamic time for the appetizer.

The idea is to develop a more extensive appetizer with stations such as those suggested below as an example. After the appetizer would be offered a single main course and dessert.



+ Original

18 Tasty bites of which 9 are divided into stations.

Majorcan Corner

Seafood *frito*

Sobrasada

Balearic Island Cheeses

Accompanied with oil cookies and nuts

Tortillitas Stand

Spanish omelette show cooking:

- *Botifarró*
- Iberian ham
- Vegetables

9 appetizers passed on trays

Prawns in tempura with Mahón cheese slivers and curry sauce

Cherry *gazpacho* with roasted lobster

Tuna with tabouleh

Cod cream with crunchy black rice

Creamy rice with funghi and vegetables

Dice of foie with fruit chutney

Jabugo ham croquettes

Sardine, roasted tomato and basil coca

Goat cheese, tomato marmalade and crispy corn



+ Original

18 Tasty bites of which 9 are divided into stations.

At the table

Our chef Maca de Castro will advise our customers according to their tastes

Drinks

Drinks bar with selection of wines, cava, mineral waters, soft drinks and digestives.

Dessert

Chocolate cake in textures hemisphere with meringue milk ice cream

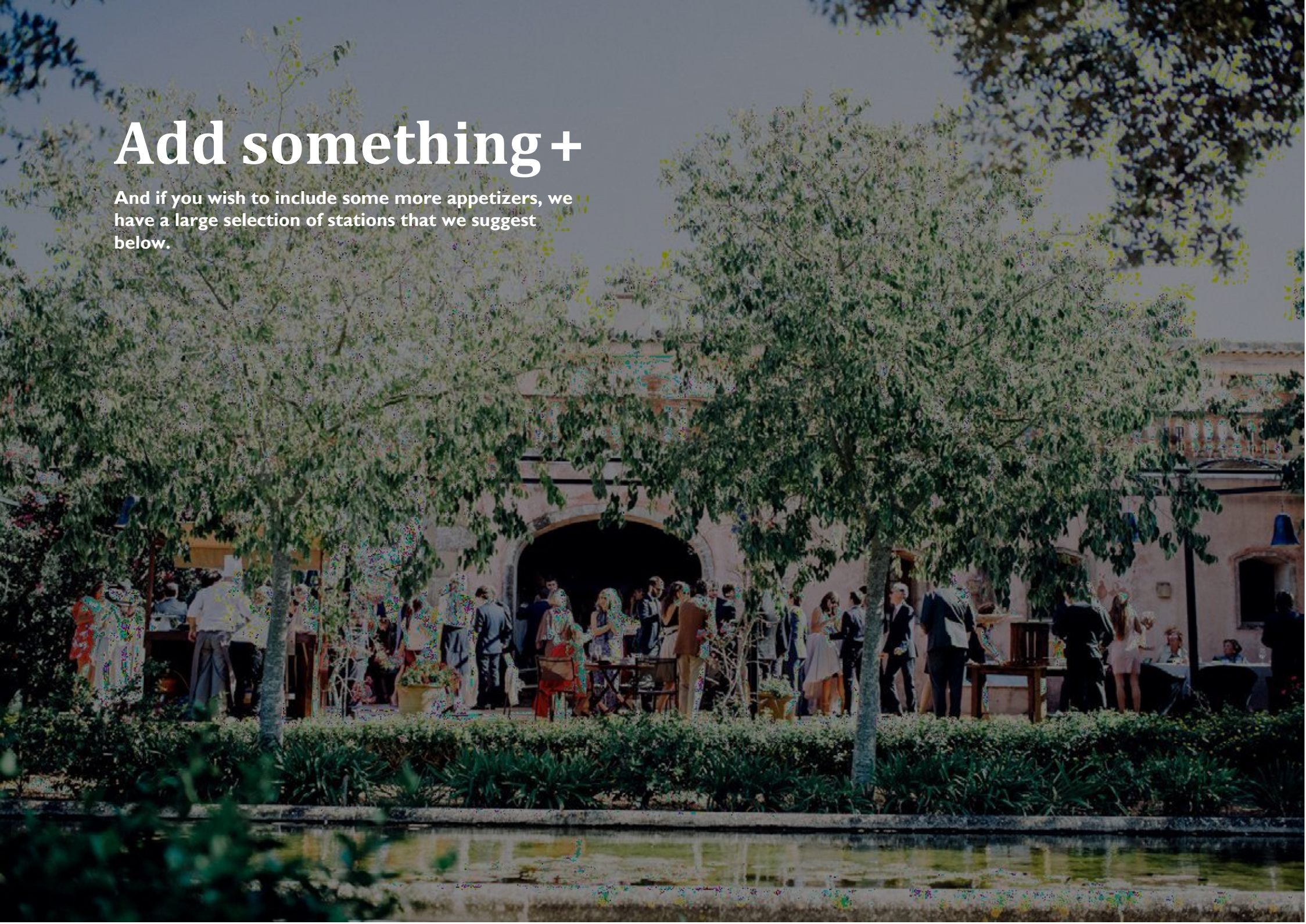
Open Bar

3 hours open bar included

* Is possible to change the menu options among the extensive selection of extras that we detail below.

Add something +

And if you wish to include some more appetizers, we have a large selection of stations that we suggest below.





Add something +

Every stand offer between 2 or 3 different options from the list we detail below.

Grill

Iberian pork shoulder

Iberian pork

High loin

Mini Hamburgers

Free-range chicken

Botifarró

Seasonal vegetables **V**

Grilled potato **V**

* It supplies a station with a cook, a grill, tableware and furniture.

Charcuterie

Iberian ham

Pork loin

Iberian Pork Sausage

Chorizo

Majorcan Corner

Seafood *frito*

Vegetables *frito*

Sobrasada

Balearic Island Cheeses

Vegetable *cocas*

Meat *empanadas*

Iberian Ham *extra

Iberian ham slicer

* A table is available with a slice ham cutter and an Iberian ham

Tortillitas

Spanish omelette show cooking

• Crunchy potato

• Iberian ham

• Vegetables

• Seafood

• *Botifarró*

Asian

Selection of: Nigiris, Makis, California

Rolls, Philadelphia Rolls, Temakis &

Sashimis ·

Vietnamese rolls

Green curry with chicken

Gyozas: chicken, pork

and prawns



Add something+

Rices

Creamy rice with funghi and vegetables **V**

Creamy rice with seafood

Seafood, meat or vegetables *fideuá*

Fritters

Andalusian-style crispy little fish

Cod fritters

Squid and fennel tempura with spicy
mayonnaise

Our *bravas* potatoes **V**

Crumbed chicken with crispy potato and
mustard mayonnaise

Prawns in tempura with Mahón cheese slivers

Artichoke with black olive mayonnaise

Seafood ^{*extra}

Red Majorcan prawn (boiled or grilled)

Grilled razor clam

Cooked king crab cooked

Oysters & Caviar ^{*extra}

Oysters

Champagne

Caviar

Vegetarian

Hummus with vegetable crudités
accompanied with different dips

Boletus croquettes

Spinach croquettes

Escalivada with black olives paté

Coca with onion cream and mushrooms

Avocado, tomato and yucca salad

Sushiman ^{*extra}

Sushi show cooking:

- Nigiris, Makis, California Rolls,
Philadelphia Rolls, Temakis &
Sashimis ·



Add something+

Dessert Buffet

In mini cups:

Saffron apple with creamy vanilla and crunchy cinnamon

Chocolate in textures with cacao crumble

Creamy cheese with red berries and shortbread cookie

Brownie with creamy chocolate

Cocktails ^{*extra}

Mojitos

Daiquiris

Caipirinhas

Basil Smash

Moscow Mule

Martini Espresso

...

Champagne ^{*extra}

Selection of different references of white and rosé champagne.

Danny's Gastrobar

Our travelling dishes:

Octopus and *oliva trencada ssäm*

Chicken dumplings

BBQ ribs bao bun

Cuban sandwich

Garlic prawns and guacamole taco



Add Something +

Midnight Snack

Mini hamburgers

Mini *serranitos*

Hot dogs

Kebabs

Baos

Pizzas

Chilli con carne

French fries

Pringá mollete

Sweet snack

Fruit bochette

Ensaïmada

Hot chocolate

Petit fours

Brownie

Spanish Midnight Snack

Pa amb oli

Iberian charcuterie

Cheeses

Sobrasada

Kids menu

Starter:

Nachos or Croquettes

Main course to choose:

Battered chips crispy chicken with french fries and croquettes

Battered cod with french fries and croquettes

Roasted beef with potatoes and vegetables

Dessert:

Ice cream

* The price of each station depends on the selection of appetizers or references the client chooses so a custom quote is required. Keep in mind that this menu is more expensive than the classic menu offered before due to the amount of kitchen staff, extra cooking and after cooking product production is needed.

Price and conditions

Price of the menu: 140€ (VAT not included). The price includes: 12 appetizers, a starter, a main course, and a dessert. The drinks for the appetizer are: cava, cocktail with cava, beer, martini, soft drinks and mineral water. The drinks for the dinner are: white wine, red wine, cava, mineral water, coffees, teas and digestives.

Price of the original+ menu: 140€ (VAT not included). This price includes: 3 stations listed, 9 appetizers, a main course and a dessert. Drinks for the appetizer: cava, cava cocktail, beer, martini, soda and water. Drinks menu: white wine, red wine, cava, water, coffees, teas and digestives.

Both menus include: 3 hours of free open bar (every extra hour: 7€/hour / pax) This will be calculated on 75% of the guests).

Special prize for tasting menu: 50€

Waiter service: one for every 10 people.

Children menu: 45€ per child.

Staff menu: we will offer the same menu at the venue per 45€ per person.

Cocktail service: bartenders are offered both for the appetizer to the open bar. We prepare the following original cocktails: Mojitos, Caipirinhas, Daiquiris, Cosmopolitan, Cocktail Hugo, etc.
Price: ask for prices.

Iberian Ham: we offer professional ham slicer. Price 650EUR.

Exclusive service: Maca de Castro at a private venue involving attendance throughout the event, an extra charge and a supplement per person for the selected menu.

These conditions are for a minimum of 100 persons. For smaller groups, please ask for prices. · Should the venue take place outside our premises and would an AC generator or kitchen tent be needed, Jardín Catering will not bear the cost of the expenses.

Payment conditions: To make a reservation you'll have to pay a deposit of 2.000 € (the deposit will not be refunded in case of cancellation).

30 days before the event, 50% of the total of the invoice will be credited. The remnant amount will be credited at least 3 days before the event.

Final confirmation of menu will be 15 days and number of guests will be given 8 days before the event. In the case that the menu will not be confirmed in that period, the final decision will be provided by Jardín Catering, due to the importance of ordering the products for the preparation of the final menu.

We will charge the number of people confirmed in this period. If there is lower number can not be taken into account and if, on the contrary, increases the number of guests respective we will charge to the end of the event.

Exclusive Service

Maca de Castro, chef and owner of Maca de Castro Restaurant offers the possibility of an exclusive service. Maca will participate personally in the venue you privately hire. An exclusive service that will give a special culinary excellence and social content of the celebration, the proof granting a Michelin star.

This unique service begins with a first contact between the client and Maca commented on common ideas and details that want to offer to their guests personally and selecting a menu exclusively prepared by the chef for the occasion.

The possibility to choose a wine pairing according to the menu that will be offered as an exclusive service available: sommelier, maitre, utensils, furniture, entertainment and decoration.

The cost of this service will be assessed depending on the options selected.





Special and Corporate Events

We have our own facilities to celebrate a private or corporate event:

Restaurant Maca de Castro

Indoor 120 pax

Jardín Bistró

Indoor & Outdoor capacity 80 pax

Danny's Gastrobar

Indoor 50 pax

For more information please contact us:

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<http://www.jardincatering.com/>

Thank you for trusting us.

Photos: Eva Plasencia | Pere&Marga | Paco&Aga



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