



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 offer 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 menu that we offer you at Jardín Catering will turn a special day into an even more special one. We offer you the best option.

The menu consists of twelve kinds of appetizers, and later it continues with a starter, a main dish and a dessert, accompanied by the best and widest choice of wines and champagnes from our private cellar.

In the following pages we will present you our special menu to celebrate your venue. Everything you need to create your customized 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
Fennel and squid tempura with pepper mayonnaise
Andalusian - style crispy little fish
Artichoke with black olive mayonnaise

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
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

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

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
- Marinated tuna with pickles
- Tempered lobster broth with baby squid reduction
- Lentil salad with our garden's herbs and vegetables **V**

Main Courses

- Hake with its emulsion and broccoli couscous
- Mallorcan - style hake
- Monkfish with prawns juice
- Beef cheeks with red wine sauce, creamy spinach and roasted vegetables
- Roasted beef with red wine sauce, *boulangere* potatoes and snow peas
- Lamb shoulder with mashed potato and seasonal vegetables
- Black pig with potatoes, vegetables 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

Caramelized sweet bread with frozen vanilla soup and crunchy coffee

Mascarpone with soaked strawberries and crunchy chocolate

Creamy chocolates, salty ground coffee, chocolate sponge cake

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.

Mallorcan 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

Cherry *gazpacho* with roasted lobster

Tuna with tabouleh

Cod cream with crunchy black rice

Creamy rice with funghi and vegetables

Dice of foie on a spiced bread 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

Grilled potato

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

Charcuterie

Iberian ham

Pork loin

Iberian Pork Sausage

Chorizo

Mallorcan 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 a Iberian ham

Tortillitas

Spanish omelette show cooking

- Potato
- Iberian ham
- Vegetables
- Seafood
- *Botifarró*

Asian

Tuna maki

Salmon sushi

Vegetable maki

Vietnamese rolls

Green curry with chicken

Vegetable and meat rolls



Add something+

Rices

Creamy rice with funghi and vegetables

Creamy rice with seafood

Seafood, meat or vegetables *fideuá*

Fritters

Andalusian-style crispy little fish Cod
fritters

Squid and fennel tempura with pepper
mayonnaise

Our *bravas* potatoes

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

Boletus croquettes

Spinach croquettes

Escalivada with black olives paté

Coca with onion cream and mushrooms

Avocado and tomato salad



Add something +

Desserts

Saffron apple with creamy vanilla and crunchy cinnamon

Creamy chocolate with sponge cake

Creamy cheese with red berries and shortbread cookie

Cocktails

Mojitos

Daiquiris

Caipirinhas

Basil Smash

Moscow Mule

Martini Espresso

...

Champagne *extra

Selection of different references of white and rosé champagne.



Add Something +

Midnight Snack

Mini hamburgers
Mini serranitos
Hot dogs
Kebabs
Baos
Pizza
Chilli con carne
French fries

Sweet snack

Fruit bochette
Ensamada
Hot chocolate
Petit fours
Brownie

Spanish Midnight Snack

Pa amboli
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, coffee and tea.

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, champagne cocktail, beer, martini, soda and water. Drinks menu: white wine, red wine, champagne, water, coffee and tea.

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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