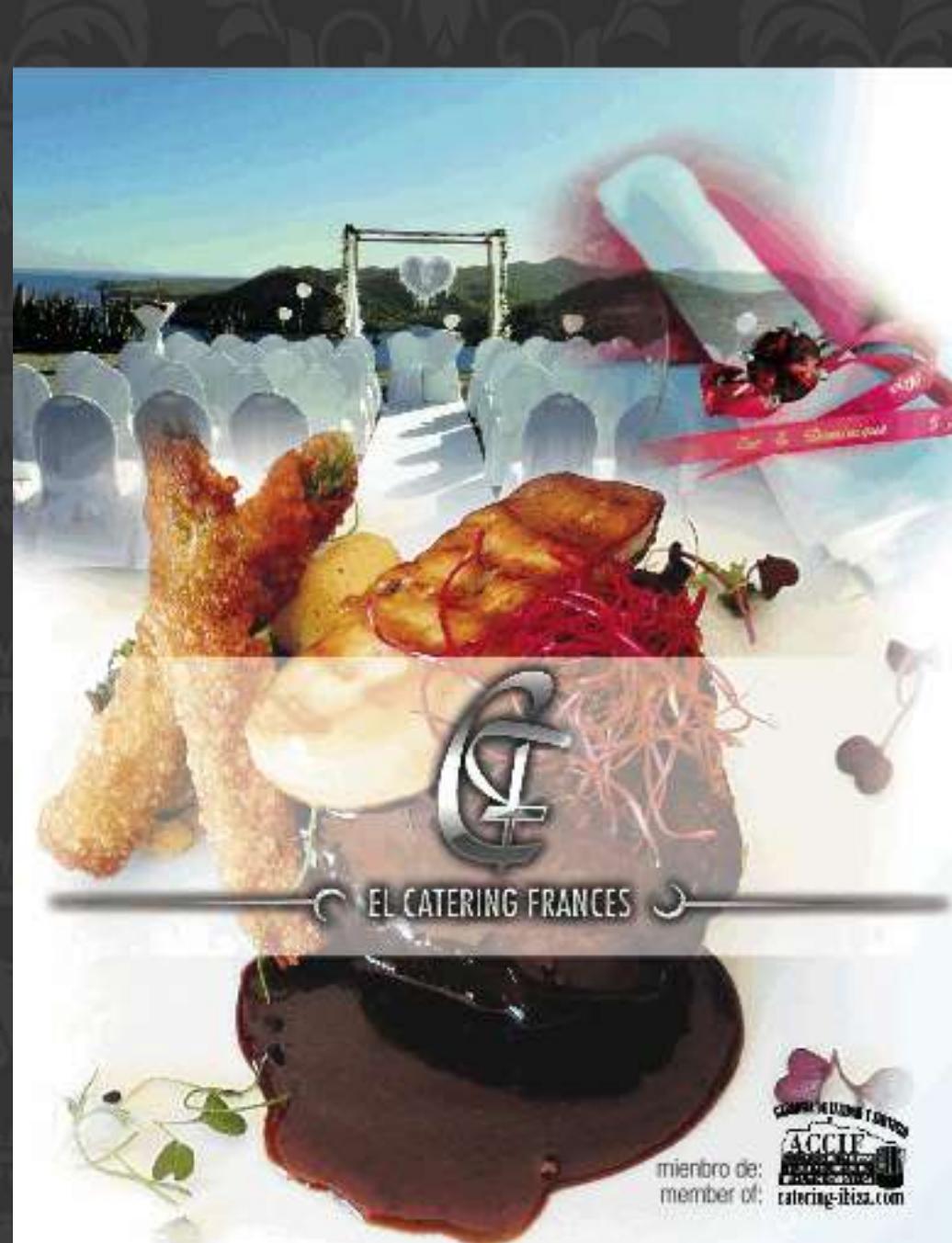




EL CATERING FRANCES

Wedding's menus 2016





Llevamos mas de 8 años realizando bodas y colaborando con los mejores wedding planner de Ibiza y Formentera. Disponemos de lugares exclusivos como casas con vista al mar o en nuestro lindo campo Ibicenco, barcos para mas de 350 personas, lugares únicos y insólitos para tu ceremonia, para que nunca tu boda sea una copia de la boda de otros.

En nuestra pagina web www.elcateringfrancesibiza.com encontraras todos los servicios que necesitas para tu boda ideal, desde la despedida de soltero/a hasta el "si quiero". No dudes en confiamos la organización completa de tu boda, nuestro equipo de colaboradores se compone únicamente de jóvenes profesionales (wedding planner, decoradores, musicaos, dj's, fotografos...), que viven desde muchos años en la isla.

Con su experiencia y saber hacer "El Catering Francés Ibiza" hará que sus invitados se sientan únicos y colmados en sus diferentes acontecimientos.

El unico limite de Alexis y su equipo para tu boda en la isla sera tu imaginacion ...

Mv. 664 347 680 - TI. 971 59 01 59 - Wa. 620 956 298

www.elcateringfrancesibiza.com
info@elcateringfrancesibiza.com

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SIGUENOS
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EL CATERING FRANCES

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GOLD MENU



Cocktail (roughly 1 hour)



- Assorted kebabs
(1 p.p., made of ham and melon , Mahon cheese , apricot and plum, cherry tomatoes mozzarella minis , lollipop goat cheese)
- Lollipop with powdered parmesan prosciutto.
- Assorted mini cones
(1 p.p. , black olive tapenade , hummus , cheese and guacamole beet)
- "Jamón Ibérico" cutting show (professional ham cutter): toasts, "Jamón Ibérico" and tomatoes "coulis"
- Gazpacho strawberry shots with smoked duck breast and white grape.
- Homemade mushroom croquettes and tomatoes jam served in spoon
- Mini cup cake and apple savory sausage .
- "Philadelphia" Wrap with smoked salmon on a mini blinis .
- Mini homemade burger " Cooking show " , red onion jam , homemade bread and mustard foam .

Dinner

Starters

.Spring Roll stuffed with lobster , wakame seaweed , mint and mango, micro salad and satay sauce.

Or

- "Mi-cuit" duck foie gras with onions and plum chutney, jelly candy of Pedro Ximenez and toasted walnut bread .

Hot main dishes

· " Bullit Peix " El Catering France Style (Local fish & rice stew)
(Monkfish, Grouper and Sole with fish emulsion sauce and saffron)

Or

- Beef filet tournedos, vegetables mix, potatoes and pumpkin " dauphinois " gratin and beef with truffle sauce .

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome Kir with our champagne "Mathieu Gandon" and rose cream.

Arzuaga Crianza red wine , white wine " Marquez de Riscal " Verdejo, rosé wine "Cote de provence" Etiquette noire , still and sparkling water , Champagne " Mathieu Gandon" .

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

After dinner ... 3 hour open bar

Spirits and champagne : Whisky J / B , Beefeater Gin , Absolut Vodka , Bacardi Rum and Cacique ,
Champagne " Mathieu Gandon" .

Soft drinks (beer , orange juice , tonic , lemon fanta , coke normal light , water)

Option Red Bull +2 € , overtime € 8

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 198 per person

Additional dessert option on the table before the wedding cake + 7 €



SILVER MENU





Cocktail (roughly 45 min)

- Assorted kebabs

(1 per person , serrano ham and melon , Mahon cheese , apricot and plum, cherry tomatoes and mini mozzarella , lollipop goat cheese) .

- Lollipop with powdered parmesan prosciutto.

- Assorted mini cones

(1 each black olive tapenade , hummus , cheese and guacamole beet)

- Shot skewer strawberries gazpacho with smoked duck breast and white grape.

- Spoon with mushrooms and ham croquette homemade tomato jam .

- Wrap Philadelphia smoked salmon on a mini blinis .

- Cutting Iberian ham with tomato coulis and toast (ham cutter professional)

Dinner

Starters

- Melon salad , jamon Iberico de Bellota " Gran Reserva " , yolks asparagus and balsamic reduction with raspberry flavor.

Or

- Tuna tartar , red onion , avocado and mango salad with rucula and sprouts.

Hot main dishes

- Cod fillet at low temperature with pistachio oil , rustic mashed potato fork, ratatouille and pilpil micro - emulsified with apricots and saffron.

Or

- Medallion of Monkfish , morbid and vegetables on polenta steam gastric champagne sauce , lime and dates.

And

- Cut beef sirloin , mixed vegetables , potatoes and pumpkin graten " dauphinois" beef sauce .

Or

- Loin of lamb with aromatic crust , sweet potato and asparagus wonton cactus ice cream and meat reduction.

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from the starter to the end of the meal (4 hours)

Welcome to Champagne "Matthieu Gandon" Kir and rose cream

Arzuaga crianza red wine and white " Can Rich " Ibiza , rosé wine "Chateau de Berne" etiquette blanche , still and sparkling water , Cava " Oh brut ".

Waters, coca-cola normal and zero, orange juice.
Coffee, tea and milk , served in buffet after dinner

Overtime € 6

After dinner ... 3 hour open bar

Spirits and champagne : Whisky J / B , Beefeater Gin , Absolut Vodka , Bacardi Rum and Cacique ,
Champagne " Matthieu Gandon" .

Soft drinks (beer , orange juice , tonic , lemon fanta , coke normal light , water)

Option Red Bull +2 € , overtime € 8

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 185 per person

Additional dessert option on the table before the wedding cake + 7 €

BRONZE MENU





Cocktail (roughly 45 min)

- Assorted kebabs

(1 per person , serrano ham and melon , Mahon cheese , apricot and plum, cherry tomatoes and mini mozzarella , lollipop goat cheese) .

- Lollipop with powdered parmesan prosciutto.

- Assorted mini cones

(1 per person , black olive tapenade , hummus , cheese and guacamole beet)

- Shot skewered strawberry gazpacho with smoked duck breast and white grape. · Mushrooms croquette Spoon with homemade tomato jam .

- Wrap smoked salmon on toast Nordic Philadelphia .

- Iberic ham cutter toast with tomato coulis (For a wedding of more of 50 people)

Dinner

Starters

- Melon salad , Iberian ham , egg asparagus and balsamic reduction with raspberry flavor .

Or

- Yarrow tomatoes and mozzarella , basil ice cream , beansprout salad and crunchy nuts.

Hot main dishes

- Cod fillet at low temperature with pistachio oil , rustic mashed potato fork, ratatouille and pilpil micro - emulsified with apricots and saffron.

Or

- Cut beef sirloin , mixed vegetables , potato and pumpkin gratin " dauphinois " beef sauce .

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome to Cava Kir and rose cream

Red Azpilicueta crianza and white wine " la granja " pink wine ", rosé wine cote de provence "romance" , still and sparkling water , Cava " Oh brut " .

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

After dinner ... 3 hour open bar

.Spirits and champagne : Whisky J / B , Beefeater Gin , Absolut Vodka , Bacardi Rum and Cacique ,
Cava " Oh brut " .

Soft drinks (beer , orange juice , tonic , lemon fanta , coke normal light , water)

Option Red Bull +2 € , overtime € 8

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price
€ 129 per person

Additional dessert option on the table before the wedding cake + 7 €



WORLD BUFFET MENU



Delicatessen (+ o - 45 minutos)

Assorted skewers(1 per person : prosciutto and melon , Mahon cheese , apricots and plums, cherry tomatoes and mozzarella minis , lollipop goat cheese)

Lollipop Parmesan cheese with powdered ham.

Assorted mini cones(1 per person : black olive tapenade , hummus , cheese and guacamole beet)

Shot of strawberries gazpacho with skewer smoked duck breast and white grape.

Spoon mushroom croquette with homemade jam, tomato jam .Wrap with smoked salmon and blinis on a mini philadelphia.

Dinner: buffets and “cooking show”

(Buffet style kitchen decorated as served)

Asian

Assorted sushi (8 pieces per person) : Nigiri tuna , salmon futo maki , nigiri prawn , vegetable roll .

Spanish and Ibiza

Assortment of charcuterie and cheese Ibiza .

Coca Ibicensa pepper and tomatoes.

Fideua Paella or mixed (to choose by the order)

Cutting Iberian ham with tomato coulis and toast (professional ham cutter)

Smoked / serine home to steam salmon rosemary .

Argentinean

Churrasco Ibiza lamb (legs) with red potatoes and ratatouille island .

Mediterranean salad

Mesclum salad , goat cheese , strawberries and pipes (France)

Quinoa Tabbouleh with the black octopus Galicia (Spain)

Rucula , dried tomato and parmesan (Italian)

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome Kir with Cava and rose cream.

Azpilicueta Crianza red wine , white wine " Can Rich" Ibiza, rosé wine cote de provence "chateau de Berne"
etiquette blanche , water without gas, Champagne "Mathieu Gandon"

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

After dinner ... 3 hour open bar

.Spirits and champagne : Whisky J / B , Beefeater Gin , Absolut Vodka , Bacardi Rum and Cacique ,
Champagne "Mathieu Gandon"

Soft drinks (beer , orange juice , tonic , lemon fanta , coke normal light , water)

Option Red Bull +2 € , overtime € 8

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 185 per person

BARBECUE SIMPLE MENU



Appetizers

4 skewers varied assortment of people

(Melon with chorizo, Mahon cheese with plum and apricot, sherry tomatoes and mini mozzarella , lollipop goat cheese)

Cold

Mesclum salad with goat cheese , strawberries and pipes.

Greek salad of octopus with black olives and herbs.

Puff pastry with tomatoes, basil and mozzarella di buffala .

Cooking show barbecue

Skewered chicken breast marinated in lime and fresh basil.

Beef skewer involves the chimichurri .

Skewer mini sausages varied.

Atlantic prawn skewer .

Potatoes Al embers .

Vegetable Skewer .

Honey mustard sauce , tartar sauce .

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome to Cava Kir and rose cream

Red wine Azpilicueta crianza and white wine "la Granja", rosé wine cote de provence "Romance" , still and sparkling water ,
Cava " Oh brut" .

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 85 per person

Additional dessert option on the table before the wedding cake + 7 €

PAELLA SIMPLE MENU



Appetizers

4 skewers varied assortment of people
(Melon with chorizo, Mahon cheese with plum and apricot, sherry tomatoes and mini mozzarella , lollipop goat cheese)

Tapas

Garden salad, choice of greens, vegetables vinaigrettes and oils.

Rucula salad, avocado, pony, melon and asparagus asparagus season.

Octopus Galician style over mashed potatoes.

Selecting different Tortillas.

Padrón peppers with a pinch of salt and paprika.

Main

Paella or fideua (noodles paella) with fish & Seafood.

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome to Cava Kir and rose cream

Red wine Azpilicueta crianza and white wine "la Granja", rosé wine cote de provence "Romance" , still and sparkling water ,
Cava " Oh brut" .

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 72 per person

Additional dessert option on the table before the wedding cake + 7 €

MEDITERRANEAN COLD AND
HOT BUFFET



Appetizer

- Assortment of 4 skewers varied by persons

(Melon with chorizo, Mahon cheese with plum and apricot, sherry tomatoes and mini mozzarella , lollipop goat cheese) .

Dinner

Cold

- Greek octopus salad with olives and herbs.
- Mesclum salad with goat cheese , seasonal berries and seeds.
- Strudel Tomato and buffalo mozzarella with basil oil .
- Beef carpaccio style Txogitxu with micro arugula salad and parmesan jelly .
- Smoky oak sawdust salmon with his tartar sauce .
- Roast beef , chicken and marinated pork loin , cooked at low temperature in its own juice.

Hot

- Eggplant Parmigiana Involtini sauce of ripe tomatoes
- Lamb moussaka
- Payes Blanquette of chicken.
- Rice with the day's catch .

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Drinks included in the menu

Served from starter to end of meal (4hours)

Welcome to Cava Kir and rose cream

Red wine Azpilicueta crianza and white wine "la Granja", rosé wine cote de provence "Romance" , still and sparkling water ,
Cava " Oh brut" .

Waters, coca-cola normal and zero, orange juice.

Coffee, tea and milk , served in buffet after dinner .

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 87 per person

Additional dessert option on the table before the wedding cake + 7 €

KOSHER MENU





Cocktail (roughly 45 min)

- Assorted kebabs

(1 per person , Hibiscus flower and goat cheese , dried apricots Mahon cheese and plum, cherry tomatoes and mini mozzarella , lollipop goat cheese) .

- Parmesan lollipop .

- Ventresca tuna marinade.

- Assorted mini cones

(1 per person , black olive tapenade , hummus , cheese and guacamole beet)

- Anchovies in Vinegar .

- Mushrooms croquette Spoon with homemade tomato jam .

- Shot of andalouz gazpacho.

- Assortment of sushi varied 2 tuna nigiri , 2 seabass nigiri , 2 rolls of vegetables.

- Ceps croquette with ripe tomatoes jam .

Dinner

Starters

. . Tuna tartare , red onion , avocado and mango salad with rucula and sprouts

O

· Cold cream with saffron pumpkin baby leeks and diced salmon in tempura

Hot main dishes

· " Ibiza Peix Bullit " our way with her arroz a banda(Wild Sea Bass , Grouper and Golden) with fish emulsion with saffron sauce.

Or

· Cod fillet at low temperature with pistachio oil , rustic mashed potato fork, ratatouille and pilpil micro - emulsified with apricots.

Wedding cake

Show of the cake and dish service .

Ask for our wedding cake options: <http://www.elcateringfrancesibiza.com/#!wedding-birthday-cakes-ibiza/c1fe3>

Kosher drinks included in the menu

Served from starter to end of meal (4hours)

Welcome to Cava Kir and pink cream.

Red and white wine and rose wine , sparkling and still water , Cava .

Coffee, tea and milk , served in buffet after dinner .

After dinner ... 3 hour open bar

.Spirits and champagne : Whisky J / B , Beefeater Gin , Absolut Vodka , Bacardi Rum and Cacique ,
Cava " Juves Camps"reserva familia.

Soft drinks (beer , orange juice , tonic , lemon fanta , coke normal light , water)

Option Red Bull +2 € , overtime € 8

Staff

Barman until the end of the dinner , waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 30

Material

Led bar and high table included. Please choose a pack on our proposals for rental equipment.

Price

€ 169 per person

Additional dessert option on the table before the wedding cake + 7 €

CHILDREN'S MENU





- Ham and cheese "Croquettes" with small salad.
- Either your menu's main course or chicken "Escalope" with french fries (ketchup & mayonnaise)
- Wedding cake
- Water & soft drinks

Staff included, VAT 10% , tables, chairs and crockery not included.
Pack rental material for children's 10€

Price
€ 25 p.p.

AFTER CHURCH OR COCKTAIL
CEREMONY



"Products From Ibiza" (1 hour, morning or afternoon)

COLD "CANAPÉS"

- Sauteed vegetables "Coca" (local cake from Ibiza)
- Local cheeses and sausages from Ibiza and toasted bread

DRINKS (1 hour Open bar)

"Roger de Flor" Brut Cava , "Nuviana" red or white wine .

Beer

Soft drinks: Coca Cola (light), orange juice, waters.

Extra hour 6 € p.p.

STAFF

Bartender, waiter and cook
Service (3 hours)

Extra hour: 22 €

MENU PRICE:
21 € p.p.

"Ham cutter" (Morning or afternoon)

CANAPÉS

- Cutting show: "Ibérico" ham tasting, with taosted bread and tomatoe coulis

- Dips d'olives, aioli and Ibiza cressini

DRINKS (1 hour Open bar)

- Homemade "Sangria" with fresh seasonal fruits, Cava. Beer
Soft drinks: Coca Cola (light), orange juice, waters.

Extra hour 8 € p.p

STAFF

Bartender, waiter, cook
Service (3 hours)

Extra hour: 22 €

MENU PRICE:
27,5€ p.p.

"Spanish Products"(duration 1 hour)

CANAPÉS

- Assorted cold cuts (loin, chorizo ...)
- Assorted cheeses (Manchego ...)
- Cutting Iberian ham with toast (ham cutter professional).

BEVERAGES

(Open Bar 1 hour)

Cava "roger de flor" brut, red or white wine "Nuviana".

Refreshments: Beer, normal cola light, orange juice, water.

Additional hour 6 €

PERSONAL

Barman, home and cook Service (3 hours)

Additional Time: 22 €

MENU PRICE:
37,5 € / person

Long Menu (morning or afternoon)

CANAPÉS

- Professional Animation ham cutter more tomato coulis and toast.
- Pan surprise mixed (charcuterie, cheese and smoked fish)
- Assorted skewers varied(mini mozzarella tomatoes, Mahon, plum and apricot, lollipops goat cheese, melon with ham).

BEVERAGES

(2 hours open bar)

- Cava "Roger de flor" brut.
- Soft drinks (regular coke and light, water, orange juice, beer, ice).

Overtime: € 8

PERSONAL

Bartender, waiter, cook Service (4 hours)
Extra hour: 22 €

MENU PRICE:
36,5€ / person

Menu "sweet"(afternoon)

CAKE

Cake to choose on our website.

BEVERAGES

(Open bar 1 hour)

- Cava "roger de flor" brut.
- Refreshments: Beer, normal coke light, orange juice, water.

Additional hour 6 €

PERSONAL

Bartender, waiter, cook
Service (3 hours)

Extra hour: 22 €

MENU PRICE:
26,5 € /person

ORDER AT LEAST 1 MONTH IN ADVANCE

Minimum 10 people Staff (bartender, cook and waiter), crockery and equipment included. VAT (10%) not included.

For events over 150 people, thanks to consult our sales department.

Gratuities:

- Tasting menu for maximum 4 adults (after confirming your wedding menu for min. 50 pers.).
- Tasting menu period: 1st November to 15 December and 1st March to late April 2016.
- Possibility of special menus (vegetarians or food intolerances).

Reservation and payment:

- To reserve your event: security deposit (please, ask our commercial department).
- 15 days before the celebration: confirmation of the exact final number of people (adults, kids and special menus) **by email** to info@elcateringfrancesibiza.com.
- Before the event: final liquidation. This quantity must be paid within the period indicated in the invoice, otherwise, El Catering Francés Ibiza, S.L. reserves the right to not held the event and the amount paid (deposit) is not refundable.
 - Before the event: security deposit (20% Interculinarium final invoice) for equipment rental breaks.
 - If you finally have 20% less guests than confirmed at the acceptance of the budget (signature), our company reserves the right to reassess the price per person for your wedding, previously agreed with the client.





- Payments can be made by card, cash or bank transfer.

Repayment terms of the security deposit in case of unexpected setbacks or cancellations:

- More than two months before the event: we refund all the deposit paid (bond).
- Less than two months before the event: We do not refund the deposit paid (bond).

The menu includes:

- Kitchen staff, office and highly qualified and impeccable waiter service
- 8 hours since staff arrival to the event venue
- Staff overtime: 30€/ 1h before 03:00h am;
35€/ 1h after 03:00h am



The menu doesn't include:

- Resopón (late night snack)
- Wedding menu list or seating plan
- Rental equipment (to choose between our Interculinarium packs)
- Flower decoration, centerpieces or candles
- Wedding planner service ("Wedding pack available, among other services)
- VAT 10% for catering and open bar or VAT 21% for Interculinarium rental equipment and possible overtime
- Ambient music or DJ

Tips to take in account for physical space adequacy:

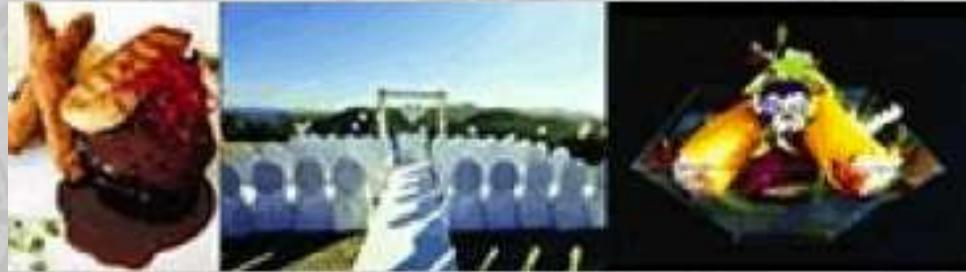
- Foresee an alternative covered area in case of adverse meteorological conditions.
- Illumination of the zones to be used
- Reserve a covered space for the kitchen and office set up
- Enough electric potential
- Toilet availability (possibility to hire portable WC)
- Guests parking space and well-indicated accesses



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