



CASANOVAS

CATERING

BARCELONA DESDE 1924

**customized weddings & celebrations services**

# CASANOVAS

customized wedding services



## season gift

Welcome aperitif included in a basic station / corner decorated vintage lemonade natural or traditional vermouth, courtesy of Catering Casanovas .

If you wish , you may increase the station with extra elements :

Mojitos and Margaritas with lemonade  
Canned preserve (seafood), potatoes "bravas" ,  
olives, crisp and corn for vermouth.  
Check price extension.



[www.cateringcasanovasbodas.com](http://www.cateringcasanovasbodas.com)

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## reception cocktail

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### Snacks on cocktail tables:

Crunchy vegetables  
Macadamia nuts & Parma lumps

### Cold finger food

Mini preserved pomodoro with baby artichoke skewer  
Cured anchovy on tomato bruschetta  
Tasting of fresh vegetables soup with watermelon  
Salmon diced marinated on olive oil and dill  
Little red bell pepper filled with cod brandade  
Spanish potatoe omelette with mayo sauce and cherry tomato  
Verrine of foie cream with berries sauce

### Hot finger food

Homemade croquettes of ham and poultry  
Prawns on tempura with two sauces  
Dates wrapped on smoked bacon skewer  
Mini hot sandwich with melted cheese and truffle  
Mini fondue of smoked cheese with bread sticks  
Crunchy filo dough filled with prawns and thai sauce  
Cod fried doughnout with honey tears

### One buffet to choose:

Paella tasting  
Seafood noodles tasting  
Buffet of cold meats with assortment of breads (iberian ham not included)

### Cocktail open bar

Cava Brut Sumarroca  
Red and white wine Sumarroca  
Juices, softdrinks, still water,  
sparkling water, beers, vermouth

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## complements

<p><b>Rice</b></p> <p>*Compatible with cocktail rice Truffle rice station made with the zest and served time in front of the customer</p> <p><b>Price 5€ per person</b></p>	<p><b>Japanish</b></p> <p>Buffet of sushi , sashimi and yakitori, with their accessories and decoration</p> <p><b>Price 8€ per person</b></p>	<p><b>Tex Mex</b></p> <p>Tasting " fajitas " and " burritos " made at the time , before and the diner's taste</p> <p><b>Price 4,50 € per person</b></p>
<p><b>Live hand-sliced iberian ham with bread</b></p> <p><b>Price 6 € per person</b></p> <p>*Option: flying tapa of bread with ham served by waiters (not cut at the time) 3,50 €/person</p>		<p><b>Cocktails</b></p> <p>Caipirinhas and mojitos open bar costs <b>4 € / pax</b> . It may be served during the cocktail or later on open bar disco. * If you want to both concepts the price is 7 € per person</p>
<p><b>Oysters &amp; Champagne</b></p> <p>Station of fresh oysters open at the time and combined with Moët &amp; Chandon Rose and Champagne Pommery</p> <p>* The number of pieces will be between 5/4 per person, you may determine the num . people to the contract</p> <p><b>Price 12 € per person</b></p>	<p><b>Cheese board</b></p> <p>Catalan's cheeses board: Blancafort, Tou del Til·lers, Tupí i Recuit.</p> <p>Accompanied assortment of sticks , toast , fruit jams and varied: quince , tomato, red fruit and currants</p> <p><b>Price 6 € per person</b></p>	<p><b>Vermuth corner</b></p> <p>Corner extra located in the garden setting with a terrace bar. A variety of Mediterranean olives , patatas bravas , cockles , clams , anchovies , mussels and anchovies . Accompanied cord and vermouth Izaguirre</p> <p><b>Price 6 € per person</b></p>

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## Menu 1

reception cocktail\*(page 1)

Starters to choose\*\*:

- Seafood soup with bouquet of ham, croutons and fresh prawns
- Fresh tomatoes soup with bouquet of burrata and artichokes
- Fish cake with salad and tartare sauce
- Smoked salmon salad with lettuce, pistachio and mango

Main course to choose\*\*:

- Farm grown chicken cannelloni with truffle velouté
- Organic veal with mushrooms and gravy sauce
- Moussaka of seafood with parmesan gratin
- Sheets of roast beef carpaccio with cream of aubergine

Wedding cake to choose

Petit Fours

Coffee, teas and spirits \*\*\*

Wines and Cava Sumarroca Cellar

Still water and soft drinks

Price per person 156 €

\*\*Same plate for all the guests

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## Menu 2

Reception cocktail\*(page 1)

Salad with fresh shrimp backs, pineapple, bouquet of lettuces and tears of citronella

Confit de canard with icing apple, plums, roasted pine nuts and gravy sauce

Wedding cake to choose

Petit Fours  
Coffee, teas and spirits \*\*\*

Wines and Cava Sumarroca Cellar  
Still water and soft drinks

Price per person 170 €

## Menu 3

Reception cocktail\*(page 1)

Medallion of monkfish and prawn salad with berries

Lamb with its gravy juice and crunchy cassava

Wedding cake to choose

Petit Fours  
Coffee, teas and spirits \*\*\*

Wines and Cava Sumarroca Cellar  
Still water and soft drinks

Price per person 175 €

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## Menu 4

Reception cocktail\*(page 1)

Thin sheets of iberian ham, glazed apple, foie mi  
cuit, pine nuts and orange aroma

Filet of beef with berris fruits in Port

Wedding cake to choose

Petit Fours  
Coffee, teas and spirits \*\*\*

Wines and Cava Sumarroca Cellar  
Still water and soft drinks

Price per person 190 €

## Menu 5

Reception cocktail\*(page 1)

Starter to choose\*\*

Lobster soup with lobster bouquet

Salad on foie terrine, bouquet of lettuces  
and Pedro Ximenez reduction

Main course to choose\*\*

Filet of beef with truffles amb morels  
Monkfish stew with fresh clams

Wedding cake to choose

Petit Fours  
Coffee, teas and spirits \*\*\*

Wines and Cava Sumarroca Cellar  
Still water and soft drinks

Price per person 198 €

\*\*Same plate for all the guests



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## Stand up – cocktails

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## Stand up – cocktail

### Snacks on cocktail tables:

Crunchy vegetables

Macadamia nuts & Parma lumps

### Cold finger food

Iberian ham with assorted sticks, toasts , flat breads, bread with tomato and olive organic oil Arbequina

Different D.O buffet of cheeses combined with different types of jams, marmalades and assortment of breads

Variety of homemade artisan cold meats : saussison, black and white cold pudding, chorizo, catalan sausage, etc

Diced salmon paired fennel oil

Bruschetta with grilled vegetables and anchovy fillets

Tasting of 3 kinds of tomato salad with tuna loins and Arberquina olives Watermelon

Gazpacho sorbet tasting

### Hot finger food

Homemade croquettes of ham and poultry

Tasting of meat balls and mushrooms casserole

Crunchy prawns nest with thai sauce

## BBQ buffet

(if the venue allows)

Mini organic beef hamburguer

Pork, foie and mushrooms sausage

Chicken curry skewer

Live hand-sliced beef filet on hot stone, with marriage of salts and mustards

Live hand-sliced Pork Durock loin on hot stone, with marriage of salts and mustards

Grilled vegetables skewers

### Desserts to choose:

Wedding cake or

Sweet table made of

assortment of mini confectionary:

mini verrines, choco lollipops, truffles, mini mousse, cake pop, ...

### Open bar

Cava Brut Dogma Pontons

White and red wine

selection of our sumiller

Juices, soft drinks, still and sparkling water,

local beer, vermouth and bitter.

**Price per person 93 €**

Furniture supplement (round tables and chairs banquet set) 20 €/pax

Supplement: fresh truffle risotto show cooking 6.50 €/pax

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## Stand up – cocktail

### Snacks on cocktail tables:

Crunchy vegetables

Macadamia nuts & Parma lumps

### Cold finger food

Canape of “sobrassada” with candied egg

Mini preserved pomodoro with baby artichoke skewer

Cured anchovy on grilled peppers bruschetta

Tasting of gazpacho of watermelon

Salmon diced marinated on olive oil and dill

Courgette sheet roll filled with cod brandade

Spanish potatoe omelette with mayo sauce and cherry tomato

Verrine of foie cream with berries sauce

Tasting of baby beans salad with iberian ham shaving and reduction of vermut dressing

### Hot finger food

Homemade croquettes of ham and poultry

Prawns on tempura with two sauces

Dates wrapped on smoked bacon skewer

Chicken curry skewer

Foie and mushrooms pork sausage

Crunchy filo dough filled with prawns and thai sauce

Cod fried doughnout with honey tears

### Stations/Buffets

Live Hand-sliced iberian ham with assortment of breads, toast and sticks

Truffle rissoto or black pudding and cod rissoto show cooking to choose

Live hand-sliced beef filet on hot stone, with marriage of salts and mustards

### Desserts to choose:

Cheese table made of the best DO paired with seasonal fruits

Wedding cake or

Sweet table made of

assortment of mini confectionary:

mini verrines, choco lollipops, truffles, mini mousse, cake pop, ...

### Open bar

Cava Brut Dogma Pontons

White and red wine

selection of our sumiller

Juices, soft drinks, still and sparkling water, local beer, vermouth and bitter.

### Price per person 121 €

Furniture supplement (round tables and chairs banquet set) 20 €/pax

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## Complements & extras

### Pre-dessert optional

Complete your menu with a pre- light and refreshing dessert :

- 4 € / pax strawberries with lime juice and mint
- 4 € / pax tangerine and mango soup with red fruits

### Wedding cake

The price includes the following banquet cakes to choose from:

- Sacher cake with mango coulis
- Cheesecake and cranberries
- Lemon cake
- tart yogurt and raspberries
- Chocolate cake and orange
- White chocolate and lemon cake
- San Marcos or truffle cream
- Black Forest with candied cherry coulis

\* Presentation of cake in the room

### Late supper

- 3.5 € / pax fruit skewers
- 7 € / pax Crêpes sweet, savory and fruit
- 4 € / pax biscuits with chocolate and cream
- 4 € / pax Strawberries with chocolate
- € 5.50 / pax Mini hot sandwiches (sausage, york, cheese and truffle )



### \*\*\* Liquor Trolley

The banquet price includes spirits service with coffees (only after meal): whisky, brandy Torres 5 , Baileys, aniseed, Frangelico, Patxaran, fruit liqueurs , etc.

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## Complements & extras

<b>Alternative plates charged with:</b>	<b>Kid's menu from 45 €</b>	<b>Staff Menu</b>
<p>Starters</p> <ul style="list-style-type: none"><li>• Lobster salad and citrus € 9</li><li>• Hake with prawns and garlic € 9</li><li>• Lobster Stew € 18 (half lobster per person)</li><li>• Cantalup Melon with cocktail prawns and monkfish € 7</li></ul> <p>Main courses</p> <ul style="list-style-type: none"><li>• Filet of beef with foie pôle and berries € 6</li><li>• Turbot with saffron sauce and mushroom risotto € 7</li><li>• Shoulder of Kid with slow cooking and Parmentier potatoes with rosemary and truffle € 7</li></ul> <p>If the change is made in menus number 4 or 5 , the supplement would enjoy a 50% discount</p>	<ul style="list-style-type: none"><li>• Penne Bolognese or homemade cannelloni</li><li>• Chicken nuggets with crisps orr</li><li>Chicken Cordon blue of ham and cheese with potato deluxe</li><li>• Cake dessert</li></ul>	<p>Possible menus extras that may arise such as: DJs , photographers, entertainment , cleaning, etc. must be contracted in advance .</p> <ul style="list-style-type: none"><li>• Option 1: 12 € / pax with Picnic ham sandwich , soda and fruit</li><li>• Option 2: Same hired by the banquet menu , appetizer or without alcohol, and a 50% discount on the price</li></ul>

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## Open bar



The open bar starts at the end of the banquet, after serving coffee and liqueurs, and lasts 2 hours.

Will be hired by the total number of adults attending the banquet.

Extension option open bar with advance reservation € 14 per person, calculating minimum of 50 % of adults attending the banquet, or 7 € per person for the total employed adults.

### Option 1 : 22 €

- Bombay Gin
- Ballantines Whisky and JB
- Creams : Catalan cream and Baileys
- Smirnoff Vodka and Moskosvkaya
- Brut
- Bacardi Rum

### Premium Option 2 : € 28

- Bombay Sapphire Gin & Tonic premium
- Ballantines Whisky and Cardhu
- Creams : Catalan cream and Baileys
- Absolut Vodka
- Brut
- Rum Cacique , Havana and Bacardi 8

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## Remarks

- The price includes food, beverage and cocktail furniture (tall tables and bufets), for standing up meal or warm up cocktail as well.
- The price includes standard banquet material and furniture. Tablecloth: black, stone, white and cream colors. Chairs covers: black, white and stone. The price doesn't includes chair bow, in case you wanted it will have an additional cost of 2 € each.
- The price doesn't include personal menu note on the table, in case you wanted it will have an additional cost of 1.50 € each.
- The price includes a menu tasting for 6 people on our restaurant (mid-day service) once the booking payment is done.
- The price includes beverage during the meal. Open bar is an optional service with additional cost, but depends on the venue, they may do the service (like Mirabé).
- The price doesn't includes flower decoration on tables and buffet. The tasting day we will introduce you a pair of options.
- The price includes waiter service, logistics and transport in Barcelona city, for further locations ask us the cotation.
- **The price quote is estimate on 120 guests.**
- The price doesn't include VAT