



CASANOVAS

CATERING

BARCELONA DESDE 1924

customized weddings & celebrations services

CASANOVAS

customized wedding services
2020



2020 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

www.casanovascatering.com

34 93 423 65 08


CASANOVAS
CATERING
BARCELONA DESDE 1924

CASANOVAS

customized wedding services



reception cocktail

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 cold 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

Juice, soft drinks, still water, sparkling water, beers, vermouth

CASANOVAS

customized wedding services



complements

| | | |
|--|---|---|
| <p>Rice</p> <p>*Compatible with cocktail rice Truffle rice station made with the zest and served time in front of the customer</p> <p>3 U L F H 1/2 S H U</p> | <p>Japanese</p> <p>Buffet of sushi , sashimi and yak with their accessories and decor</p> <p>3 U L F H 1/2 S H U</p> | <p>Tex Mex</p> <p>Tasting " fajitas " and " buñitos made at the time , before and the diner's taste</p> <p>3 U L F H 1/2 S H U</p> |
| <p>Live hand sliced iberian ham with bread</p> <p>3 U L F H 1/2 S H U</p> <p>*Option: flying tapa of bread with served by waiters (not cut at the 1/4 S H U V R C</p> | | <p>Cocktails</p> <p>Caipirinhas and mojitos open b costs 1/2 ISDaly be served during the cocktail or later on ope disco. * If you want to both conc W K H S U L F H L V</p> |
| <p>Oysters & Champagne</p> <p>Station of fresh oysters open at the time and combin Moët & Chandon Rose Champagne Pommery * The number of pieces will be between 5/4 per person, you m determine the num . people to contract</p> <p>3 U L F H 1/4 S H U</p> | <p>Cheese board</p> <p>& D W D O D Q ¶ V F K H Blancafort, Tou del Til-lers, Tup Recuit. Accompanied assortment of stic toast , fruit jams and varied: qui tomato, red fruit and currants</p> <p>3 U L F H 1/4 S H U</p> | <p>Vermuth corner</p> <p>Corner extra located in the garc setting with a terrace bar. A varie Mediterranean olives , patatas cockles , clams , anchovies , mu and anchovies . Accompanied c and vermuth Izaguirre</p> <p>3 U L F H 1/4 S H U</p> |

CASANOVAS

customized wedding services



Casanovas Àrea Càtering
c/ Calàbria, 113 08015 Barcelona
catering@casanovascatering.com
www.cateringcasanovasbodas.com
www.casanovascatering.com
34 93 423 65 08

CASANOVAS

customized wedding services



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 Casanovas cellar

Still water and soft drink

Price per person 117 ¼

**Same plate for all the guests

CASANOVAS

customized wedding services



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 124 ¼

Menu 3

Reception cocktail* (page 1)

Medallion of monkfish and prawn salad with berries

Lamb with its gravy 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 134 ¼

CASANOVAS

customized wedding services



Menu 4

Reception cocktail* (page 1)

Thin sheets of iberian ham, grape, 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 pers 150 ¼

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 pers 154 ¼

**Same plate for all the guests

CASANOVAS

customized wedding services

2020

Stand up cocktails

Casanovas Àrea Càtering
c/ Calàbria, 113 08015 Barcelona
catering@casanovascatering.com
www.cateringcasanovasbodas.com
www.casanovascatering.com
34 93 423 65 08

CASANOVAS

customized wedding services

2020

Stand up² 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 Arbequina 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 80 ¼

Furniture supplement (round tables and

FKDLUV EDQTXHW VHV

Supplement: fresh truffle risotto show

cooking 6.50 ¼ SD [

Casanovas Àrea Càtering
c/ Calàbria, 113 08015 Barcelona
catering@casanovascatering.com
www.cateringcasanovasbodas.com

www.casanovascatering.com

34 93 423 65 08

CASANOVAS

customized wedding services

2020

Stand up² cocktail

Snacks on cocktail tables:

Crunchy vegetables

Macadamia nuts & Parma lumps

Cold finger food

& D Q D S H R I 3 V R E U D n i e D e g g ' Z L i v e K a n e D

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 84 ¼

Furniture supplement (round tables and

F K D L U V E D Q T X H W V H

Casanovas Àrea Càtering
c/ Calàbria, 113 08015 Barcelona
catering@casanovascatering.com
www.cateringcasanovasbodas.com

www.casanovascatering.com

34 93 423 65 08

CASANOVAS

customized wedding services

2020

Complements & extras

Pre-dessert optional

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

‡ ¼ SD[VWUDZE
lime juice and mint
‡ ¼ SD[nWDDQ JHU
mango soup with red fruits

Wedding cake

The price includes the following banquet cakes to choose from:
‡ 6 DFKHU FDNH ZLV
coulis
‡ & KHHVHF DNH DQG
‡ /HPRQ FDNH
‡ WDUW \R JXUW DQ
‡ & KRFRDWH FDNH
‡ : KLWU
cake
‡ 6 DQ 0DUFRV RU W
‡ % ODFN)RUHVW Z
cherry coulis

* Presentation of cake in the room

Late supper

‡ ¼ SD[IUXLW
‡ ¼ SD[&UrSHV
savory and fruit
‡ ¼ SD[ELVFXLW
chocolate and cream
‡ ¼ SD[6WUDZEI
chocolate
‡ ¼ SD[0LQL
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.

CASANOVAS

customized wedding services

2020

Complements & extras

| Alternative plates charged with: | Kid Menu from 1/4 | Staff Menu |
|--|---|--|
| <p>Starters</p> <p>‡ /REVWHU FDDQVD ‡ +DNH ZLWK SUDZQ ‡ /REVWHU 6WHZ 1/4 per person) ‡ &DQWDOXS 0HORQ SUDZQV DQG PRQNI</p> <p>Main courses</p> <p>‡)LOHW RI EHHI ZLV EHUULHV 1/4 ‡ 7XUERW ZLWK VDI mushroom risott R 1/4 ‡ 6KRXOGHU RI .LG cooking and Parmentier potatoes ZLWK URVHPDU\ DQC</p> <p>If the change is made in menus number 4 or 5 , the supplement would enjoy a 50% discount</p> | <p>‡ 3HQQH %RC or homemade cannelloni</p> <p>‡ &KerFnggets with crisps orr Chicken Cordon blue of ham and cheese with potato deluxe</p> <p>‡ &DNH GHVV</p> | <p>Possible menus extras that may arise such as: DJs , photographers, entertainment , cleaning, etc. must be contracted in advance .</p> <p>‡ 2SWLRQ SD [Picnic ham sandwich , soda and fruit</p> <p>‡ 2SWLRQ 6DP the banquet menu , appetizer or without alcohol, and a 50% discount on the price</p> |

CASANOVAS

customized wedding services

2020

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 UHVHUYDWLRQ ¼ SHU \$ minimum of 50 % of adults attending the EDQTXHW RU for the total SH employed adults.

Option 1 : 14 ¼

- ‡ %RPED\ *LQ
- ‡ %DOODQWLQH V :KLV
- ‡ &UHDPV &DWDODQ

Baileys

- ‡ 6PLUQR II 9RGND DQ
- ‡ %UXW
- ‡ %DFDUGL 5XP

3UHPLXP 2SW&RQ ¼

- ‡ %RPED\ 6DSKLUH *LQ
- premium

- ‡ %DOODQWLQH VdhKLV
- ‡ &UHDPV &DWDODQ

Baileys

- ‡ \$EVROXW 9RGND
- ‡ %UXW
- ‡ 5XP &DFLTXH +DYD

Bacardi 8

CASANOVAS

customized wedding services

2020

Remarks

- o The price includes food, beverage and cocktail furniture (tall tables and bufets), for standing up meal or warm up cocktail as well.
- o The price includes standard banquet material and furniture. Tablecloth: black, stone, white and cream colors. Chairs covers: black, white and VWRQH 7KH SULFH GRHVQ¶W LQFOXGHV FKDLU DQ DGGLWLRQDO FRVW RI ¼ HDFK
- o The price doe VQ¶W LQFOXGH SHUVRQDO PHQX QRWH ZDQWHG LW ZLOO KDYH DQ DGGLWLRQDO FRVW
- o The price includes a menu tasting for 6 people on our restaunrant (mid-day service) once the booking payment is done.
- o The price includes beverage during the meal. Open bar is an optional servicie with additional cost.
- o The price GRHVQ¶W LQFOXGHV on tables and buffet. The tasting day we will instroduce you a pair of options.
- o The price includes waiter service, logistics and transport in Barcelona city, for futher locations ask us the cotation.
- o The price quote is estimate on from 50 to 100 guests. For events that are over 100 guest ask us for the specific catalogue
- o 7KH SULFH GRHVQ¶W LQFOXGH 9\$7