



MENUS

BREAKFASTS

CHAMPAGNE BREAKFAST breakfast for all tastes

AMERICAN BRUNCH classic american flavours

HEALTHY BREAKFAST revitalising & good for you

SPANISH

TAPAS MENU selection of spanish dishes

SPANISH BBQ bbq, spanish style

GALICIAN MENU the best of northern spain

SPANISH DINNER tapas, show-cooked paella & dessert

PAELLA PARTY its all about the paella

BBQ'S

CLASSIC BBQ all your favourites

LUXURY BBQ its all about the meat

GOURMET BBQ 3 courses of pure quality

SURF 'N' TURF lobster & steak, perfect!

INDIAN BBQ packed full of flavour & colour

GREEK BBQ southeast mediterranean dishes

ASIAN BBQ a mix of asian meats, seafood & sides

HEN PARTY BBQ perfect for your hen party

DINNER PARTY

3 COURSE MENU great value, including wine

CLASSIC DINNER quality dinner party menu

LUXURY DINNER high end, luxurious dinner

MEXICAN MENU a taste of mexico

ITALIAN MENU classic italian food at its best

THAI DINNER aromatic dishes with a spicy edge

JAPANESE BANQUET a full japanese experience

COCKTAIL PARTY MENU beautiful canapes & mini foods







CHAMPAGNE BREAKFAST

UNLIMITED MIMOSA COCKTAILS DANISH BACON ENGLISH BUTCHERS SAUSAGES FRESH EGGS MUSHROOMS BAKED BEANS SMOKED SALMON THREE EGG OMELETTE WITH FILLINGS CROISSANTS & MUFFINS FRESH FRUIT PLATTER MUESLI & YOGURT TOASTED BREAD SELECTION OF JAMS TEA & COFFEE ORANGE JUICE

€42 PER PERSON INCLUDES WAITING-ON STAFF





AMERICAN BRUNCH

FRESHLY MADE BLOODY MARY'S MIMOSA COCKTAIL FRESH ORANGE JUICE COFFEE

STEAK 'N' EGGS STRIPS OF BEEF SIRLOIN WITH FRESH EGGS & MINI ROASTED POTATOES

BAGELS WITH SMOKED SALMON & CREAM CHEESE WITH AVOCADO & CRISPY BACON

AMERICAN PANCAKES PANCAKES WITH BACON & MAPLE SYRUP PANCAKES WITH CHOCOLATE & BANANA

FRESH FRUIT PLATTER

€58 PER PERSON INCLUDES WAITING-ON STAFF





HEALTHY BREAKFAST

FRESH ORANGE JUICE HERBAL TEA'S COFFEE MILK & SOY MILK

CRUSHED AVOCADO ON TOAST FRESH EGGS WITH SPINACH BAKED MUSHROOMS GRILLED HERB TOMATO'S SMOKED SALMON PLATTER MUESLI WITH GREEK YOGURT & HONEY CHIA PUDDING ACAI BOWL MULTIGRAIN BREAD FRESH FRUIT PLATTER

€38 PER PERSON INCLUDES WAITING-ON STAFF

SPANISH

menus





TAPAS MENU

UNLIMITED FRUITY SANGRIA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI QUESO MANCHEGO & IBERICO CHORIZO ALBONDIGAS (SPANISH MEATBALLS) CHICKEN PINCHITO'S SECRETO PORK WITH ROSEMARY GAMBAS PIL PIL BOQUERONES WITH GARLIC & PARSLEY PATATAS BRAVA PADRON PEPPERS MELON & SERRANO HAM CHICKEN WINGS COSTILLAS (SPANISH STYLE PORK RIBS)

CHOCOLATE FONDANT

€58 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





SPANISH BBQ

UNLIMITED FRUITY SANGRIA SELECTION OF CANAPES

GRILLED RIBEYE BEEF WITH CHIMICHURRI CHICKEN SKEWERS WITH LEMON & GARLIC CHORIZO SAUSAGES KING PRAWNS IN GARLIC BUTTER MARINATED BBQ PORK RIBS

ROASTED POTATOES WITH ALIOLI PADRON PEPPERS ROASTED MEDITERRANEAN VEGETABLES TOMATO & GARLIC SALAD FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





GALICIAN MENU

SPANISH DRY SHERRY GALICIAN TETILLA CHEESE IBERICO RESERVA JAMON

PULPO A LA GALLEGA (GRILLED OCTOPUS WITH POTATOES)

GALICIAN GRASS-FED CHULETON BEEF ROAST POTATOES WITH ROSEMARY & GARLIC FRESH ASPARAGUS & FRENCH BEANS ROASTED ON-VINE CHERRY TOMATO

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

CHOCOLATE FONDANT

€80 PER PERSON INCLUDES WAITING-ON STAFF





SPANISH DINNER MENU

PRE-DINNER MOJITO'S UNLIMITED FRUITY SANGRIA SELECTION OF CANAPES

FRESH BREAD & ALIOLI TOMATO & GARLIC SALAD MANCHEGO CHEESE & IBERICO CHORIZO

COSTILLAS (SPANISH STYLE PORK RIBS) GAMBAS PIL PIL

SHOW-COOKED PAELLA SELECTION OF FRESH SEAFOOD, CHICKEN, VEGETABLES, CHORIZO & SAFFRON RICE

RIOJA PEAR POACHED & VANILLA ICE CREAM

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





PAELLA PARTY

UNLIMITED FRUITY SANGRIA SELECTION OF CANAPES

FRESH BREAD, OLIVES & ALIOLI TOMATO & GARLIC SALAD CURED CHEESE WITH ROSEMARY OIL IBERICO CHORIZO & SERRAN JAMON CHICKEN WINGS WITH GARLIC & OREGANO

SHOW-COOKED MIXED PAELLA SELECTION OF FRESH SEAFOOD, CHICKEN, VEGETABLES, CHORIZO & SAFFRON RICE

MINI DESSERT SELECTION

€55 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED



menus





CLASSIC BBQ

UNLIMITED FRUITY SANGRIA SELECTION OF CANAPES

FRESH BREAD & ALIOLI

MINI TRUFFLE BURGER / MINI CHEESE BURGER ARTISAN BRITISH SAUSAGES PORK CHOPS WITH ROSEMARY & GARLIC TANDOORI CHICKEN WITH MINT YOGURT LEMON & GARLIC CHICKEN SKEWERS

JACKET POTATO WITH ALIOLI GRILLED CORN WITH MELTED BUTTER CLASSIC CESAR SALAD TOMATO & GARLIC SALAD

MINI DESSERT SELECTION

€58 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





LUXURY BBQ

FRESHLY MADE MOJITO'S SELECTION OF LUXURY CANAPES

ROSEMARY FOCACCIA BREAD & ALIOLI

RIB OF GALICIAN BEEF WITH CHIMICHURRI MARINATED LAMB LEG WITH ROSEMARY KING PRAWNS IN GARLIC BUTTER CHICKEN WITH LEMON, PARSLEY & GARLIC FRESH PREMIUM ARTISAN SAUSAGES

ROASTED POTATOES WITH TRUFFLE & PARMESAN FRESH ASPARAGUS & PADRON PEPPER TOMATO & GARLIC SALAD FRESH BREAD & ALIOLI

SELECTION OF MINI DESSERTS

€70 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





GOURMET BBQ

FRESHLY MADE MOJITO'S SELECTION OF LUXURY CANAPES

FOCACCIA BREAD & ALIOLI

SALMON TARTARE WITH AVOCADO MUSHROOM & TRUFFLE BRUSCHETTA

GALICIAN BEEF RIB MARINATED LAMB LEG WITH ROSEMARY KING PRAWNS IN GARLIC BUTTER ROASTED POTATOES WITH TRUFFLE & PARMESAN FRESH ASPARAGUS WITH HERB BUTTER GRILLED ON-VINE CHERRY TOMATOES

CHOCOLATE FONDANT

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

€82 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





SURF 'N' TURF BBQ

CLASSIC MARGARITA'S & MOJITO'S SELECTION OF LUXURY CANAPES

GARLIC BREAD WITH PESTO MAYO BURRATA WITH CONFIT TOMATOES & BASIL

FRESH GRILLED LOBSTERS WITH GARLIC BUTTER PRIME ARGENTINIAN RIBEYE BEEF

ROASTED DIJON POTATOES FRESH ASPARAGUS MELTED BUTTER HERB ROASTED MIXED VEGETABLES BERNAISE SAUCE & HERB BUTTER

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER RIBERA DEL DUERO & RUEDA

€99 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





INDIAN BBQ

MANGO MOJITO'S PAPADUMS & CHUTNEYS BOMBAY MIX

TANDOORI LAMB WITH MINT YOGURT CHICKEN TIKKA BEEF SEEKH KEBABS TANDOORI KING PRAWNS

INDIAN SPICED CHICKPEA'S SAAG ALOO (SPINACH & POTATO) TOMATO, ONION & CORIANDER SALAD PILAF BASMATI RICE NAAN BREAD MANGO CHUTNEY & MINT RAITA

MINI MANGO CHEESECAKES

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





GREEK BBQ

CHILLED CAVA HUMMUS & FLAT BREADS MARINATED BLACK OLIVES

MARINATED BEEF KOFTA SKEWERS BBQ GREEK LAMB WITH TZATZIKI CHICKEN SOUVLAKI SKEWERS GREEK GRILLED VEGETABLE KEBABS

BAKED AUBERGINE WITH FETA & TOMATO CLASSIC GREEK SALAD GREEK PILAF RICE TZATZIKI & SPICY TOMATO SALSA

MINI WHITE CHOCOLATE & PISTACHIO CHEESECAKES

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





ASIAN BBQ

FRESHLY MADE MOJITO'S SELECTION OF CANAPES

BEEF RIBEYE WITH BLACK BEAN & GARLIC SALT & PEPPER CHICKEN WINGS CHINESE SPICED SPARE RIBS SWEET CHILLI & GARLIC KING PRAWNS SATAY CHICKEN WITH PEANUT SAUCE

THAI RICE WITH SPRING ONION & COCONUT CORIANDER & CUCUMBER SALAD ASIAN TOMATO SALSA PRAWN CRACKERS & SWEET CHILLI SAUCE

FRUIT SORBET WITH BERRIES & MINT

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





HEN PARTY BBQ

UNLIMITED SANGRIA, CAVA & MOJITO'S

PRE-DINNER CANAPES SMOKED SALMON WITH HERB CHEESE MOZZARELLA, BASIL & CHERRY TOMATO SPICY PRAWN WITH AVOCADO SALSA

BBQ

CHICKEN SKEWERS WITH LEMON & GARLIC TANDOORI CHICKEN WITH MINT YOGURT CHILLI PRAWNS WITH LIME DRESSING MINI TRUFFLE & ROCKET BURGERS MINI CLASSIC CHEESE BURGERS

MOROCCAN SPICED COUS COUS ROASTED POTATOES WITH ALIOLI TOMATO & BASIL SALAD GARLIC BREAD

SELECTION OF MINI DESSERTS

€60 PER PERSON INCLUDES WAITING-ON STAFF

DINNER

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3 COURSE DINNER

FRESHLY MADE MOJITO'S CANAPES SELECTION

STARTERS HOMEMADE PATE WITH ONION JAM BURRATA WITH CONFIT TOMATOES & PESTO KING PRAWN PIL PIL

MAIN COURSES ROASTED LAMB WITH GARLIC & ROSEMARY FILLET OF SALMON WITH LEMON BUTTER CHICKEN FILLET WITH WILD MUSHROOM SAUCE SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

SELECTION OF MINI DESSERTS

WINE SERVED WITH DINNER

€70 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





CLASSIC DINNER

CHILLED CAVA & MOJITO'S CANAPES SELECTION

STARTERS SALMON & AVOCADO TARTARE KING PRAWN PIL PIL MUSHROOM, TRUFFLE & PARMESAN BRUSCHETTA

MAIN COURSES PRIME BEEF RIBEYE WITH TARRAGON BUTTER MOROCCAN ROASTED LAMB WITH HARRISSA SEABASS FILLETS WITH SALSA VERDE

SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

WINE SERVED WITH DINNER

€85 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





LUXURY DINNER

CHILLED CHAMPAGNE FRESH GALICIAN OYSTERS WITH MIGNONETTE

SALMON & AVOCADO TARTARE

IRISH BEEF FILLET WITH HALF FRESH LOBSTER BERNAISE SAUCE & HERB BUTTER SERVED WITH ROASTED POTATOES, FRESH ASPARAGUS & ROASTED ON-VINE TOMATOES

LEMON VODKA SORBET

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

QUALITY WINE SERVED WITH DINNER

€160 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





MEXICAN DINNER

MEXICAN BEERS & TEQUILA SHOTS SELECTION OF CANAPES

FULLY LOADED CHILLI NACHOS SMOKEY WINGS WITH LIME & CORIANDER BUTTER MEXICAN BRUSCHETTA

SIZZLING CHICKEN FAJITAS CRISPY TACOS WITH BEEF CHILLI SOFT TACOS WITH CAJUN PRAWNS GUACAMOLE & PICO DE GALLO PICKLED RED CABBAGE & SOUR CREAM

MINI MARGARITA CHEESECAKES

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





ITALIAN DINNER

CHILLED PROSECCO SELECTION OF CANAPES

GARLIC BREAD PIZZA BURRATA WITH CONFIT TOMATOES & PESTO BEEF CARPACCIO WITH ROCKET & PARMESAN

MUSHROOM, PARMESAN & TRUFFLE RISOTTO

SEAFOOD SPAGHETTI MARINARA

LEMONCELLO SHOT

TIRAMISU

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





THAI DINNER

MANGO MOJITO'S SELECTION OF CANAPES

PRAWN CRACKERS & SWEET CHILLI DIP CHICKEN SATAY WITH PEANUT SAUCE TERIYAKI BEEF WITH DIPPING SAUCE GLAZED MINI THAI PORK RIBS

THAI GREEN CHICKEN CURRY KING PRAWNS IN CHILLI & GARLIC THAI PINEAPPLE RICE

MINI MANGO CHEESECAKES

€62 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





JAPANESE DINNER

SAKE

PRAWN CRACKERS

MISO SOUP

EDAMAME BEANS

SALMON SASHIMI TUNA TATAKI

SELECTION OF SUSHI

MAKI

CALIFORNIA ROLL

NAGIRI

URAMAKI

MISO BEEF STEAK TERIYAKI SALMON RICE BOWL

€75 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY / IVA NOT INCLUDED





COCKTAIL PARTY MENU

WELCOME CHILLED CAVA & FRUITY SANGRIA

TRUFFLE BURGER WITH ROCKET & PARMESAN MINI FALAFEL BURGER WITH TOMATO SALSA TEMPURA PRAWN WITH SWEET CHILLI VEGETABLE SPRING ROLL WITH DIPPING SAUCE INDIAN SPICED SAMOSA WITH SPICED YOGURT TANDOORI CHICKEN WITH MINT RAITA MOZZARELLA, BASIL & TOMATO SKEWER SMOKED SALMON WITH HERB CHEESE & CAVIAR BEEF TARTARE ON CRISPY TOAST CHILLED GAZPACHO WITH CRACKED PEPPER

€50 PER PERSON INCLUDES WAITING-ON STAFF

MINIMUM BOOKING FEES APPLY/IVA NOT INCLUDED

ALL FOODS ARE MINI STYLE & SERVED BY WAITING-ON STAFF TO GUESTS PLEASE CONTACT US TO SEE OUR FULL LIST OF CANAPES/MINI FOODS FULL BAR SET-UPS & OPEN BAR PACKAGES AVAILABLE