





## Lepanto Full-Service Catering includes

Printed Menu Cards.

Menu tasting for 6 people. (For weddings of over 100 people)

Welcome Cocktail.

3-hour open bar.

Late night snack.

Waiter service, 1 server per 10 guests.

Cloakroom and cleaning services during the event. (For weddings of over 100 people).

Centerpieces and tablecloth to choose from wide selection.

White Tiffany chairs fitted with white-padded faux-leather cushions.

Wedding Cake Presentation (weighs 2 kilos. For larger or designer cakes, ask for a specific quote).

## Booking and payment

Booking is confirmed after reception of a non-refundable €3,600 deposit.

50% of the total accepted quote is due one month before the event. The other 50% being settled by the client on Monday after the celebration.

Payments are to be made by bank transfer.

## Miscellaneous

The total number of attendees is to be confirmed 10 days prior to the event. No changes regarding number of guests can be made after this confirmation.

## Extra services

Civil ceremony: €300 (includes 50 chairs, 1 red carpet, 1 civil service table and standard microphone + sounds system)

White wedding carpet: €150 (10 meters long)

*Recebo Iberico* Ham, sliced by Spanish specialist: €450

*Bellota Iberico* Ham, sliced by Spanish specialist: €600

Ham-cutting services (ham brought by client): €150 per unit

Wine venencia services: €200

Drinks before civil ceremony: €15

Dessert buffet (cakes, chocolates, specialties, ice-creams and mousses): €7 per person.

Cheese buffet: €4 per person

Chocolate fountain: €400

Kebab (pita bread, vegetables and sauces) €450

Hot dog cart: €300 plus, €1.5 hotdog unit.

Candy bar: €350

Mid-night snack burger or pizzas: €4 per person (over 100 people)

Extra hour bar service and drinks: €600

Extra hour waiter service: €300 (see conditions)

DJ price €450, plus €50 per extra hour service in dancing area (exclusive hiring by Lepanto catering).

Staff menu, main course and dessert: €50

Full Staff menu: €70

All above prices are stated without V.A.T.





## COLD AND HOT APPETIZERS

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Roast beef bonbon with parmesan chips

Black olives crunches with olive oil cream and semi-dried tomatoes, guacamole and Modena balsamic vinegar

*Philo* pizza with oregano

Small creamy traditional Antequera bread with pickles, smoked salmon brochette and salmon roe

Pistachio spongy biscuit, foie mi-cuit, almond crumbs, olive oil and orange

Bread filled with Payoyo cheese and *Iberico* ham

Prawns by Jöel Robuchon

Samosas with broad beans and ham

Curry and kataifi marinated prawns, crunchy octopus with tempura, dried tomato pesto and mini veal-keftas with yogurt and mint sauce

Creamy cod fritters

Turkey brochettes, coriander and ginger mash, spicy beef cubes and ponzu sauce





## MENU 1

Andalusian gazpacho, galician spider-crab,  
pipirrana, pure olive oil caviar  
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Creamy boletus and truffle ravioli, fresh foie gras  
sauce and Bordelaise sauce  
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Smooth veal, crunchy samosas with small broad  
beans, celery, and turnip parmentier  
\*\*\*\*\*

Puff pastry filled with cream, vanilla ice-  
cream and bitter sirup.  
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Red wine, Reserva Wine, White Wine. DO wine, Verdejo  
\*\*\*\*\*

Madness of Lepanto  
Cava: DO Brut Lepanto  
\*\*\*\*\*

Homemade bread and butter  
Coffee and infusions

Price of menu is €110 per person  
plus V.A.T.





## MENU 2

—

Roasted *San Lúcar* prawns, tagliatelle with giant scarlet shrimp sauce, spiced edamame and dry tomatoes

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Galician-style hake, smoked leak, peas, dried apricots and glazed tender onions

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Crunchy pintade, mushrooms and truffle, quinoa, potato risotto and glazed leeks

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Bavaroise with rum nougat sirup and mango ice-cream

Red wine, Reserve Wine, White Wine. DO wine, Verdejo

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Madness of Lepanto  
Cava: DO Brut Lepanto

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Homemade bread and butter  
Coffee and infusions

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Price of menu is €120 per person  
plus V.A.T







## MENU 3

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Cold beetroot soup, burrata cheese, savage rocket pesto and toasted pine nuts

Grilled sea bass, gambas, gambassuquet, green asparagus tartar, basil and black olive crispy biscuit

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Veal steak, fried potatoes, fried piquillo peppers, olive oil purée

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Milky chocolate 2000 Millenium, whisky flambé of red fruits and candied egg yoke, with chocolate crisps.

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Red wine, Reserve Wine, White Wine. DO wine, Verdejo

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Madness of Lepanto  
Cava: DO Brut Lepanto

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Homemade bread and butter  
Coffee and infusions

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Price of menu is €130 per person  
plus V.A.T.



## MENU 4

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Spider crab cannelloni, stir-fried giant scarlet  
prawns and fennel infusion

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Paul Bocuse style bass mille-feuille, spinachs and  
prawns, grilled pumpkin and thai en sauce cabbages

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Veal steak, mustard and  
Perrin sauce, grilled olives, dried tomato paté  
with champagne sabayon

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Selection of home-made ice-creams, candied egg  
yoke, raspberries and passion fruit sirup.

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Red wine, Reserve Wine, White Wine. DO wine, Verdejo

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Madness of Lepanto  
Cava: DO Brut Lepanto

\*\*\*\*

Homemade bread and butter  
Coffee and Infusions

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Price of menu is €138 per person  
plus V.A.T.







## MENU 5

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Creamy lobster salad with onion pickles and Jerez vinegar.  
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Trubot of the Cantabric Sea, olive oil and coriander  
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Safardi style suckling Lamb shoulder and quinoa  
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Tropical fruity dessert with green apple sorbet  
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Red wine, Reserve Wine, White Wine. DO wine, Verdejo  
\*\*\*\*\*

Madness of Lepanto  
Cava: DO Brut Lepanto  
\*\*\*\*\*

Homemade bread and butter  
Coffee and infusions

—

Price of menu is €138 per person  
plus V.A.T.





## MENU 6

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Avocado tartar, lemon fish filet, wakame and sesame  
fresh lettuce

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Stir-fried lobster, white butter of sea fruits caviar  
mushroom duxelle and sriracha

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Waygu steak, stir-fried red peppers and  
potatoes with green asparagus Mornay  
Imperial dessert with toasted cognac and chocolate chips.

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Red wine, Reserve Wine, White Wine. DO wine, Verdejo

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Madness of Lepanto  
Cava: DO Brut Lepanto

\*\*\*\*

Homemade bread and butter  
Coffee and infusions

—

Price of menu is €140 per person plus  
V.A.T

