



# La Van

LA VAN MALLORCA

FAMILY STYLE BARBECUE EXAMPLE

2024/2025

## **BARBECUE FAMILY STYLE**

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*Our Barbecue family style is our most requested service and what has differentiated us from other more traditional wedding services.*

*This service is available in two different formats of either a two hour or a three hour dinner service.*

*Our two hour dinner service traditionally has a longer cocktail and canapé hour or alternatively a longer after party depending on the restrictions of each venue.*

*Our three hour dinner service, has a lot more flexibility with people moving between tables throughout dinner allowing time to be spent with all friends and family.*

*Our menus are always reflective of each season and can be changed leading up to the day of the event. An additional appeal of this style of service is that it caters to all dietary restrictions and also necessities. With food being passed between people to allow for those who eat more or less, or have certain allergies, to be considered at all times, it encourages interaction between people.*

*Food waste is also kept to a minimum with food not consumed being available the next day.*



A close-up photograph of the front of a light green vintage car. The image shows the front grille with horizontal slats, a round headlight on the left, and a chrome bumper. The car is parked outdoors, with some greenery visible in the bottom left corner.

**ARRIVAL**

-

*Flavoured Waters*

*Lemonade*

*Cava*



**RECEPTION**

-

Cava

*White Wine/Rosé Wine*

*Estrella Galicia*

*Canonita Spritz*



**La  
Van**

## **CANAPÉS**

### **STATIONS**

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*Cortador de Jamon*

*Quesos*

*Mesa Mallorquina*

### **PASSED**

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*Mini Hamburgers with Truffled Cheese*

*Mini Tacos with Seabass Tartare and Pico de Pepino*

*Gildas*

*Tuna Tataki*

*Ceviche Bites*

*Koftas de Cordero with Salsa Tzatziki*

*Vegetable Samosas with Mango Chutney*

*Pan Fried Squid on Mallorquin Biscuit with Pea Purée*

*Blini with Baba Ganoush and Pomegranate*

*Dim Sum*

*Vegetable Gyosas with Salsa Verde*

*Beef Tartare with Brioche Bun*



# La Van









**FAMILY STYLE**  
**MAIN MEAL- BUFFET**

*(Without Speeches)*

**SALADS/STARTERS**

-

BREAD, OLIVES AND AL I OLI

ROAST TOMATO, MOZZARELLA AND OLIVE OIL

ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

CLASSIC POTATO SALAD WITH GREEN ONION AND CHIVES

WATERMELON FETA AND MINT

GRILLED COURGETTE WITH GUINDILLA AND TZATZIKI DRESSING

-

**MEATS**

-

ROLLED LAMB SHOULDER WITH ROSEMARY AND GARLIC

WHOLE ROAST CHICKEN/SEABASS

-

**SELECTION OF NATIONAL CHEESES**

*(Selection of National Cheeses - Served with Mango Chutney)*

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**ALMOND CAKE**

*(Traditional Mallorquin Almond Cake with Dollop of Vanilla Ice Cream)*



## **FAMILY STYLE - MAIN MEAL- SERVED**

*(With Speeches)*

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### **SALADS/STARTERS**

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*BREAD, OLIVES AND AL I OLI AND MIXED HUMMUS*

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*ROAST TOMATO, MOZZARELLA AND OLIVE OIL*

*ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS*

*CLASSIC POTATO SALAD WITH GREEN ONION AND CHIVES*

-

*WATERMELON FETA AND MINT*

*GRILLED COURGETTE WITH GUINDILLA AND TZATZIKI DRESSING*

-

### **MEATS**

-

*ROLLED LAMB SHOULDER WITH ROSEMARY AND GARLIC*

*WHOLE ROAST CHICKEN/SEABASS*

-

### **SELECTION OF NATIONAL CHEESES**

*(Selection of National Cheeses - Served with Mango Chutney)*

-

### **CHOCOLATE BROWNIE**

*(Traditional Mallorquin Almond Cake with Dollop of Vanilla Ice Cream)*

## **WINE**

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*Our prices include all arrival, reception  
and also during dinner drinks service.*

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*For our dinner service we offer a taste of  
Mallorca where possible depending on  
the season to give your friends  
something to talk about and showcase  
further some of the amazing produce  
coming out of the island.*



**80 PERSONS**

€13,000

*(Price includes one station and 8 canapés, all food at dinner, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)*

**90 PERSONS**

€15,000

*(Price includes one station and 8 canapés, all food at dinner, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)*

**100 PERSONS**

€17,500

*(Price includes two stations and 8 canapés, all food at dinner, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)*

**110 PERSONS**

€18,150

*(Price includes two stations and 8 canapés, all food at dinner, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)*

**120 PERSONS**

€19,200

*(Price includes two stations and 8 canapés, all food at dinner, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)*

**TABLES, CHAIRS AND AFTER PARTY DRINKS SERVICE NOT INCLUDED**



**LA VAN MALLORCA 2022 S.L**

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