

A photograph of a wedding reception table. In the foreground, several champagne flutes are on a wooden table. One flute is being filled with champagne from a bottle. In the center, a small vase holds several pink roses. The background is softly blurred, showing more tables and chairs. The overall atmosphere is elegant and celebratory.

La Van

WEDDING SERVICES
2024/2024



La Van Mallorca - specialise in a distinguished, relaxed and informal style of service with a strong emphasis on quality product, good vibes and time spent with your closest friends and family.

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Every wedding is different and because of this La Van Mallorca has created different service styles to allow each client to create their ideal wedding flow.

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In following page we have created our standard format.

Different dinner options are available depending on the style of wedding you would like to create.

All menu items and drinks items are examples of what we feel works but more personalised proposals can be created for your special day upon request.

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Our Festival Style is slightly different and is for those that are looking for more of a general celebration as opposed to a traditional wedding reception

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We hope you enjoy reading our offers and that we can bring your special day to life.

WEDDING DAY FORMAT

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ARRIVAL

Welcome Drinks (Page 23)

RECEPTION

Canape Service (Page 6-7)

Cocktails (Page 23)

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DINNER

(Options)

Barbecue (Pages 8-14)

Plated(Pages 15- 16)

Paella (Pages 17-19)

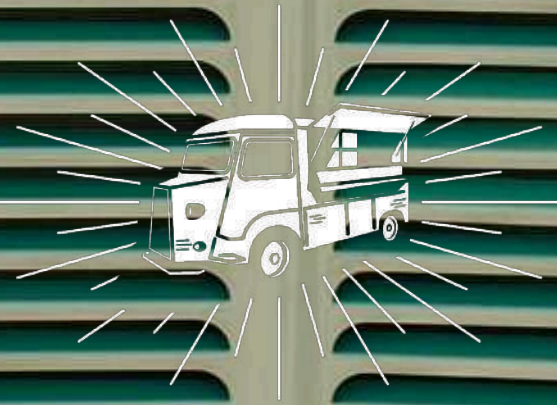
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AFTER PARTY

Three Hour Service (page 25)

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Mallorca





CANAPÉS



CANAPÉ SELECTION

(INTERNATIONAL)

(Choice depending on length of service)

(Personalised Canapés also available)

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Ceviche Bites

Tuna Tataki on Shiso Leaf

Salmon Tartare

Octopus "Taco" with Paprika Mayo

Scallop "Burrito" with Guacamole and Truffled Cheese

Beetroot Gazpacho Shots

Lamb Kofta with Salsa Tzatziki

Mini Truffle Burgers

Mini Squid Brochettes with Pea Puré

Sweet Potato with Beetroot Mayonnaise

Mini Steak Tartare Brioche

Chicken Satay

CANAPÉ SELECTION

(CLASSIC)

-

Jamón Iberico

Cheeses

Mixed Gildas

Traditional Mallorquin Coca de Trampó

Traditional Mallorquin Coca with Spinach and Goats Cheese

Mini Octopus Carpaccio Taco with Smoked Paprika Mayo



**BARBECUE - FAMILY STYLE OR
BUFFET**

40 PAX - 200 PAX



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.





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BUFFET

(Two Hours)

SALADS

-

BREAD, OLIVES AND AL I OLI

-

PUMPKIN, BEETROOT AND BASIL SALAD WITH PAPADAMS

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*ASPARAGUS, WATERCRESS AND FENNEL SALAD WITH ORANGE AND HONEY
VINAIGRETTE*

-

POTATO SALAD WITH YOGHURT AND RAS EL HANOUT SPICES

BARBECUE

-

GRILLED PEACHES

GRILLED PRAWNS

CHICKEN

PICAÑA

DESSERTS

-

FULL MENU AVAILABLE

FAMILY

(Three hours)

(As guests are seated)

Mixed Dips, Crudités, Olives and Pita Bread

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First Serving

(Served but shared on table)

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Roasted Pumpkin, Beetroot and Basil Salad with Burrata and Pine Nuts

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Watermelon with Balsamic Dressing and Mint

Second Serving

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Grilled Vegetables

-

Wild Rice Salad with Parsley and Curry

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Potato Salad

Third Serving

-

Grilled Picaña

Grilled Fish

Grilled Chicken

-

Dessert

Many different options available

PLATED

-

50 PAX - 200 PAX



PLATED

Our plated service allows us to showcase our more creative side but still maintaining our philosophy of simple food cooked well and with love.

Canapes and reception in same format as barbecue service

PLATED DINNER OPTION

(EXAMPLE)

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BREAD, AL I OLI AND OLIVES

-

STARTER

ROAST TOMATO SALAD WITH BURRATA, BASIL OIL AND CRISPY JAMON

-

MAINS

(PRE-ORDER)

BEEF CHEEK, SERVED WITH AROMATIC RICE, SALSA MASSAMAN AND MARINATED ASIAN AUBERGINES

OR

PAN FRIED SALMON WITH RICE, MANGO SALAD AND APPLE SLAW

OR

LENTIL DAHL WITH COCONUT CREAM

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DESSERT

CHOCOLATE BROWINE

A close-up photograph of a person's hands, wearing blue nitrile gloves, pouring white rice from an orange plastic bag into a large, dark metal paella pan. The rice is falling in a thick stream, creating a large pile in the pan. The background is slightly blurred, showing a concrete floor and a red hose.

PAELLA

30 PAX - 120 PAX



Mallorca

PAELLA

-

Our Paella service is perfect for those who wish to perhaps spend a little less time at the dinner table and a bit more time at the reception or after party.

Allowing your guests to watch traditional paella being made in front of them, with a simple appetizer followed by a dessert reflective of the season.

Our Paella service is also popular as a pre-wedding service with closest friends and family. Canapé and reception service the same as our barbecue service, and the main course served as a plated meal



PAELLA SERVICE

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BREAD AND ALIOLI WITH ASSORTED OLIVES

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TUNA TARTARE

-

SEAFOOD/MIXED PAELLA

PASSION FRUIT SORBET

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DRINKS

DRINKS

What is a wedding and a party without good bar service and drinks that reflect a little of the wedding couple's personal history and keep the party going throughout the evening?

Our initial quotations include a welcome drink, reception cocktails, and dinner drinks plus a three hour open bar..

Extra hours are charged on a per head basis of original guest count.





Ma
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ARRIVAL

-

Cava

Water

RECEPTION

-

Cava

White/Rosé Wine

Beer

Tinto de Verano

Spritz Cocktail

-

Other drinks available on request

La Van



DINNER

-

Mallorcan White or Red Wine

Rosado (Cataluña)

Estrella Galicia

Water

THREE HOUR SERVICE

-

GIN

VODKA

RUM

TEQUILA

MIXERS

WINE

BEER

WATER

-

COCKTAILS

-

CHOICE OF TWO COCKTAILS AVAILABLE THROUGHOUT THE EVENING

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FESTIVAL STYLE - 80 - 300 PAX



FESTIVAL STYLE

-

Our Festival style has gained a lot of popularity over the past couple of years, with certain couples looking to offer something different to a traditional wedding service. Sometimes great for just an excuse for a party or those who are looking to continue the celebrations.

Our festival style allows you to bring your friends and family together and enjoy live music of friends or artists based on the island, and our food trucks and food stations serving food throughout the day and night. Why not make it a two-day festival with glamping tents and other activities?

Whatever your thoughts, we are keen to help you bring your event to life!



LA VAN MALLORCA - TACO TRUCK

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PULLED PORK TACOS WITH PICKLED ONIONS AND SALSA VERDE

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SWEET POTATO WITH JALAPEÑO AND BEETROOT MAYO

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TEMPURA FRIED COD WITH CHIPOTLE MAYO

-

LA VAN MALLORCA - HAMBURGER STAND

-

*200 GRAMS BEEF BURGERS WITH MELTED CHEESE AND
GUACAMOLE*

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NEW YORK STYE HOT DOG WITH CARAMELIZED ONIONS

-

KIMCHEESE SANDWICH

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LIGHTING AND DECORATIONS

LIGHTING, DECORATION AND EXTRA SERVICES

-

Every wedding is different, and the style of the event also reflects on the decoration that is used for each style of service. La Van Mallorca includes in its initial proposals the tables, chairs, simple table decorations, and equipment necessary for each service style, such as barbecues and mobile bar setups, which it believes best suits each respective style of service.

However, as all locations are different, certain other costs may need to be added should there be any unforeseen logistical restrictions, such as the need for generators or many different stations needed due to the size of the location.

We also understand that catering and location are the most important aspects to organize when first planning a wedding and can also help in other aspects of organizing a wedding through the help of our trusted wedding planners here on the island. These planners can help with other aspects such as decoration, color schemes, music, and also the coordination of each day, and can act as a first contact should any questions arise.

La Van Mallorca offers planned video calls, WhatsApp groups, and updated menus and scheduling leading up to the day of your event, so that by one week before your actual day, there are just finishing touches to decide on.

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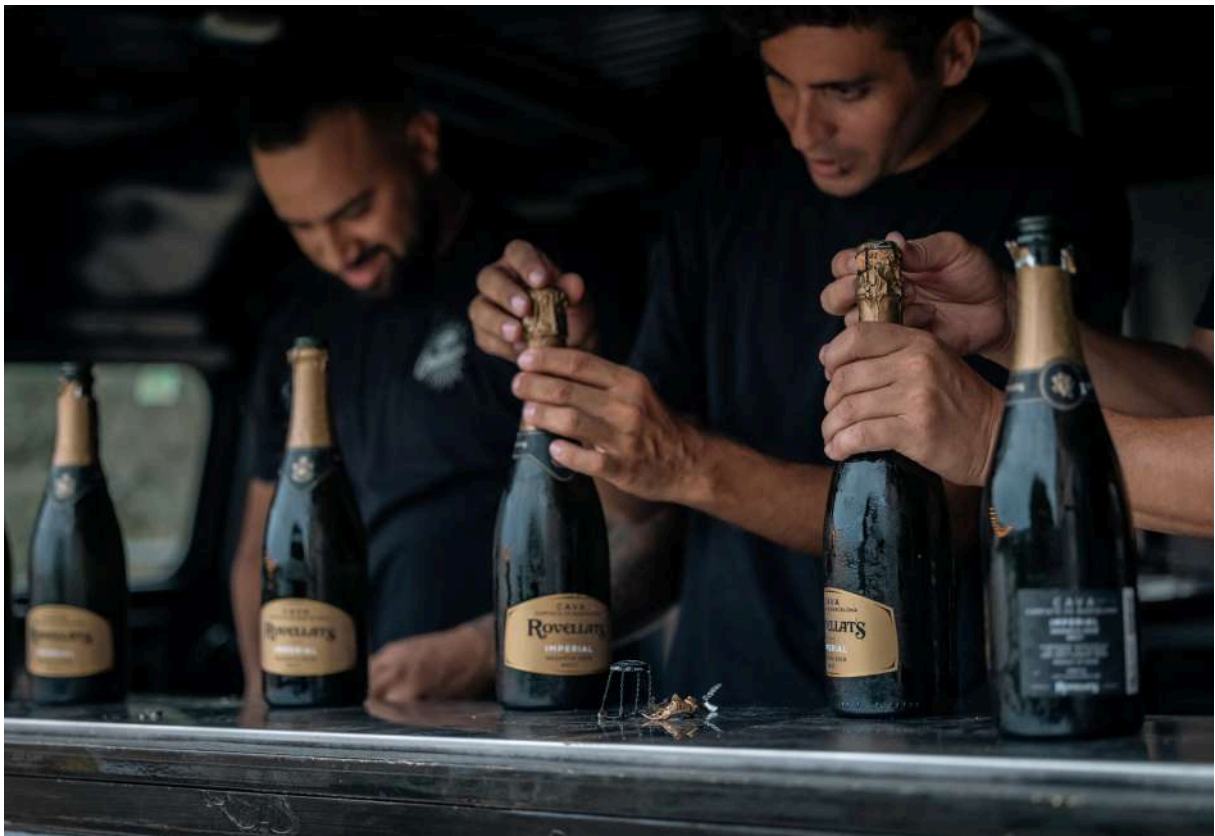
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LA VAN MALLORCA

La Van Mallorca itself can actually be used in a variety of different formats depending on the location of your special day. Either for the welcome drink, DJ booth, bar serving specific drinks throughout the evening, or as a midnight snack truck or the day-after wedding hangover pool party food station.

The infrastructure and nature of our service styles also means that we are able to provide meals in places not so commonly thought of, such as beaches or vineyards, using La Van as a service station to provide an outdoor service similar to that found in an indoor setting.

Once the menu has been initially discussed and finalized, and after we have visited each venue, we then determine how best to use La Van for your event!





La Van Mallorca 2022 S.L

B10788768

Calle 16 de Julio, Son Castello, Numero 37, 07009

Calle Annibal, Numero 22, Santa Catalina, 07013

info@la-vanmallorca.com

'+34 660 389 692

https://la-vanmallorca.com

