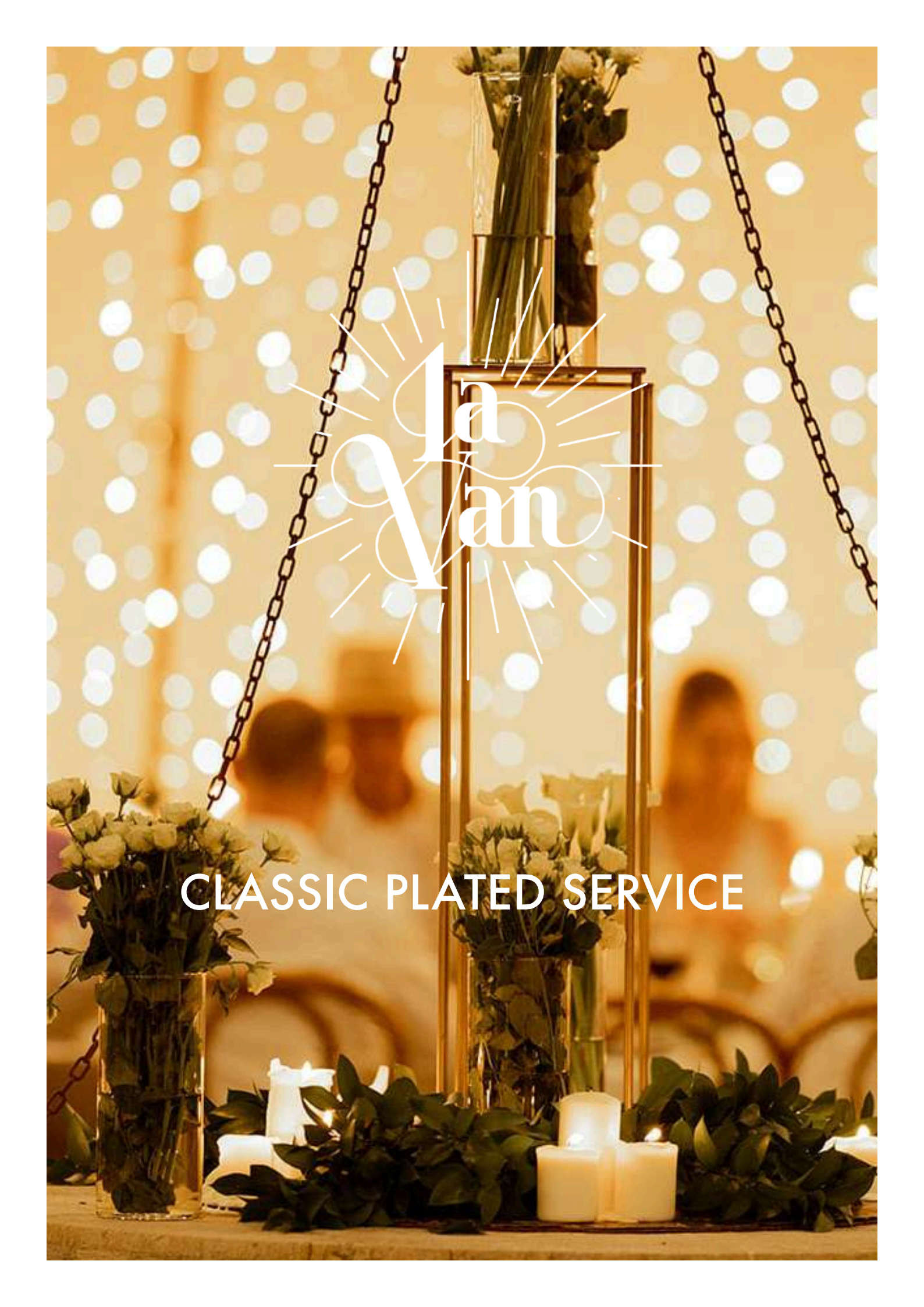




La
Van

CLASSIC PLATED SERVICE

PLATED SERVICE

Our plated service is designed to complement a vibrant, high-energy wedding atmosphere while ensuring the evening flows seamlessly.

This style delivers a balance of refinement and ease, Guests can choose from a selection of main courses, with up to three options available for the wedding menu.

Service is structured yet relaxed, allowing the celebration to continue without interruption.

Each table is supported by a dedicated waiter who discreetly confirms preferences prior to dinner service. This approach allows for a flexible seating plan while maintaining attentive, personalised service throughout.

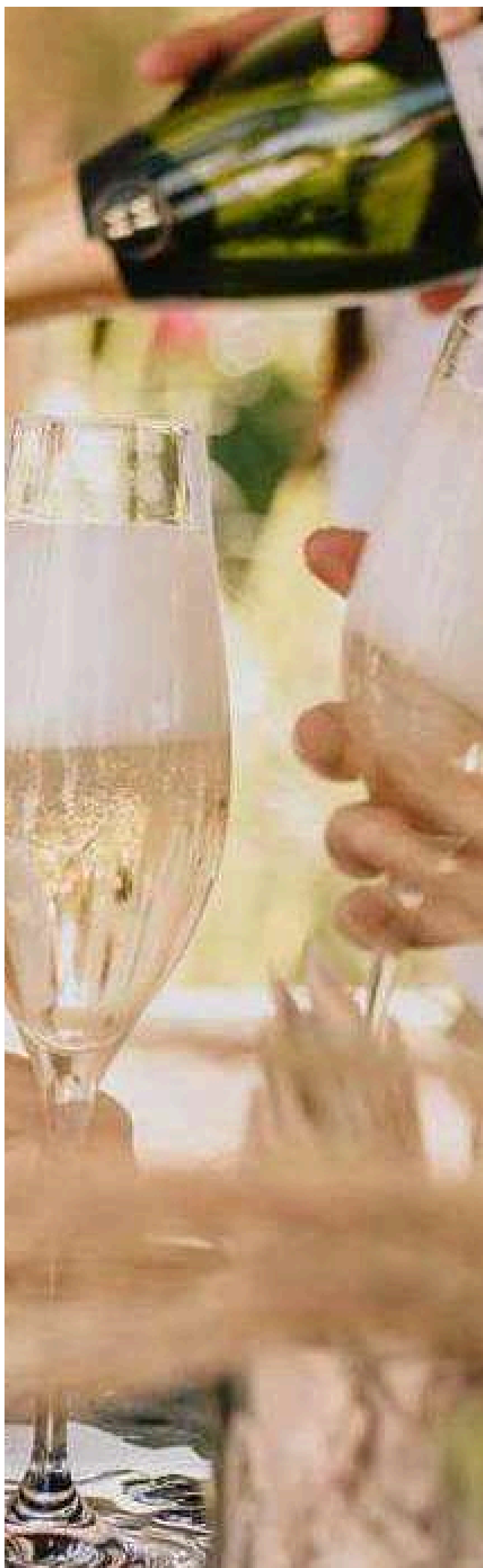
The result is a polished dining experience that feels smooth, considered and perfectly aligned with the rhythm of your celebration.

ARRIVAL

HOMEMADE LEMONADE

CAVA





RECEPTION

DRINKS

-

A BY ARINZANO ROSÉ WINE

MIQUEL OLIVER BLANCO

ESTRELLA GALICIA

CANONITA SPRITZ

CAVA

HIS COCKTAIL

HER COCKTAIL

LEMONADE

HIS AND HER COCKTAILS

TINTO DE VERANO

GIN BASIL SMASH

CLASSIC MARGARITA

SPICY MARGARITA

GRAPEFRUIT MARGARITA

SPICY GRAPEFRUIT MARGARITA

ICED MATCHA LATTE

PALOMA

SWEET VERMOUTH



GRAZING TABLE

JAMON IBERICO

COCA DE TRAMPO

CHIPIRONES

MIXED NATIONAL CHEESES

DRIED FRUITS AND NUTS

PASSED CANAPÉS

PICK SIX

PANI PURI - CHICKPEA, GINGER, POMEGRANATE AND CILANTRO

GRILLED COURGETTE WITH SUNDRIED TOMATO AND RICOTTA

MELON AND JAMON SERRANO

GRILLED PRAWN WITH SAFFRON ALIOLI

MELON AND JAMON SERRANO

SEABASS CEVICHE BITES

TUNA TATAKI WITH PICKLED CUCUMBER AND GINGER

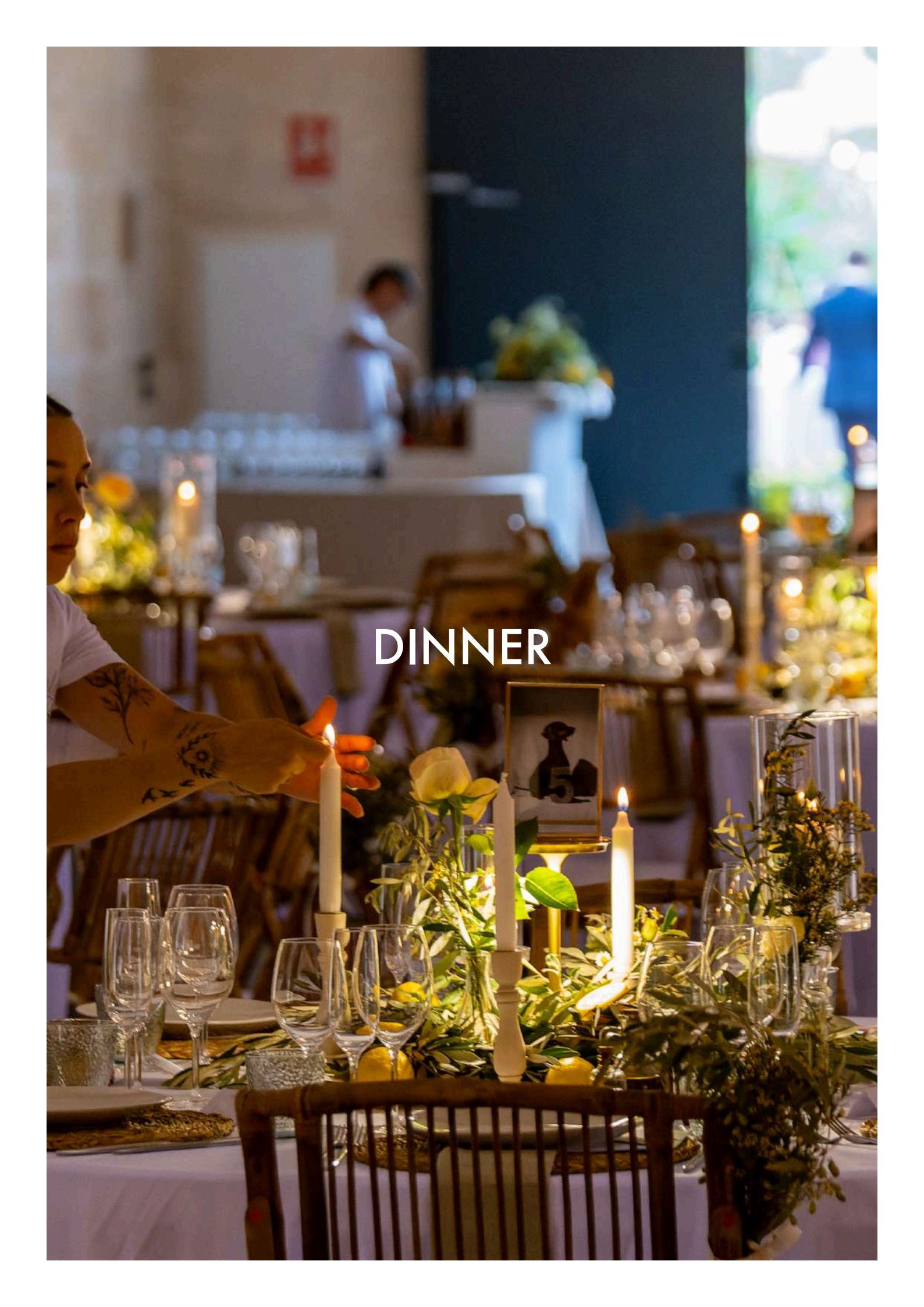
PEKING DUCK ROLLS

MINI HAMBURGERS WITH TRUFFLE MAYO

MINI TACOS WITH SWEET POTATO AND JALAPEÑO

GRILLED OCTOPUS ON POTATO CRISP AND PAPRIKA MAYO

CHICKEN SATAY SKEWERS

A photograph of a person with a tattoo on their arm lighting a candle on a dinner table. The table is set with white linens, glassware, and a centerpiece of greenery and lemons. A small framed picture of a dog is visible in the background. The word "DINNER" is overlaid in the center.

DINNER



STARTERS

TOMATO AND BURRATA SALAD

(Local Tomatoes with Burrata - Olive Oil, Basil and Salt)

-

ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

(Roasted Pumpkin, Beetroot Hummus, Sun Dried Tomatoes and Toasted Almonds served with Basil Oil)

-

GRILLED PEACH, RUCULA AND FETA SALAD

(Grilled Peach, Rucula, Feta and Lemon Dressing)

-

MINTED LEBNEH, ANCHOVY AND CONFIT TOMATO

(Sourdough with Minted Lebneh, Anchovy and Confit Tomato Jam)

-

HAND CUT BEEF TARTARE WITH SHALLOT, CORNICHON, CAPERS AND DIJON

(Diced Fillet Steak with Shallots, Cornichon, Capers, Dijon and Sour Dough)

-

GRILLED ASPARAGUS WITH PARMESAN AND LEMON OIL

(Grilled Asparagus with Parmesan Shavings and Lemon Oil Dressing)

MAIN COURSES

SAFFRON RISOTTO WITH PAN FRIED SEABASS, PISTACHIO GREMOLATA AND LEMON OIL

(Creamy saffron risotto finished with roasted fennel, pistachio gremolata and a touch of lemon oil)

-

BRAISED BEEF CHEEK WITH YUCA

(Slow-cooked beef cheek served with smooth yuca purée)

-

CHICKEN FILLET WITH MOREL MUSHROOMS AND WHITE WINE SAUCE

(Pan-seared chicken fillet served with morel mushrooms in a white wine reduction)

-

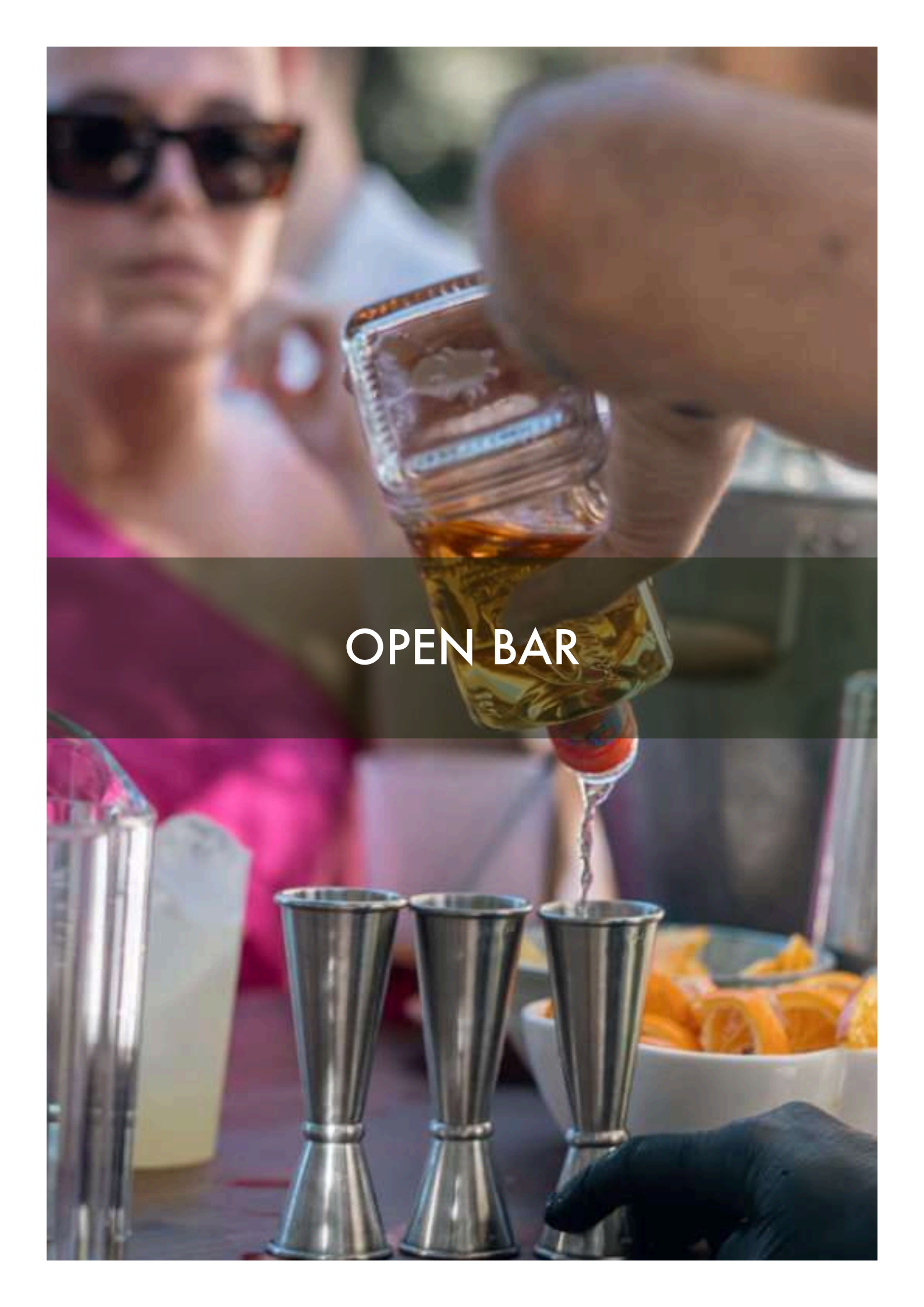
BEEF TATAKI WITH KALESRAW (GF)

(Beef Fillet - Cooked Rare and Sliced - Served with a Seasonal Slaw)

-

GARDEN CURRY (Veg) (GF)

(Mallorcan Garden Curry with Seasonal Veg from Mallorca - Yoghurt and Lime Dressing)

A close-up photograph of a bartender's hand pouring a golden-brown liquid from a bottle into three small, silver, conical shot glasses lined up on a bar counter. The bartender is wearing a black glove. In the background, a woman with dark sunglasses and a pink top is out of focus. To the right, a white bowl contains orange slices. The text "OPEN BAR" is overlaid in white, bold, sans-serif capital letters in the center of the image.

OPEN BAR

WINE DURING DINNER

A selection of house wines is included for the reception and after-party. For dinner, couples can choose from our recommended wine selection or provide their own wines.

OPEN BAR SERVICES

Our open bar service is built around recognised premium brands, classic mixed drinks and a selection of easy-to-enjoy signature cocktails.

The focus is simple: efficient service, quality ingredients and a well-paced bar that keeps the energy high and the celebration flowing throughout the evening.

Our Open Bar services are Four Hours

BAR EXAMPLE

BOMBAY SAPPHIRE

SANTA TERESA RUM

HAVANA 8

GREY GOOSE VODKA

ABSOLUT VODKA

DON JULIO TEQUILA

JACK DANIELS

JOHNNIE WALKER BLACK

WHITE WINE

ROSÉ WINE

NON ALCOHOLIC BEER

ESTRELLA GALICIA

WATER

SOFT DRINKS



EXTRAS

COFFEE SERVICE

2 HOUR BARISTA COFFEE SERVICE SERVING ALL TYPES OF COFFEE AND TEAS

ESPRESSO MARTINI STATION

EITHER SERVED AFTER DINNER OR WITH COFFEE

MIDNIGHT SNACK WITH LA VAN

LA VAN SERVING DELICIOUS TACOS OR SLIDER BURGERS

PIZZA STATION

LIVE PIZZA STATION WITH VARIOUS TOPPINGS

CAVA TOWER

TOAST YOUR VOWS WITH A PHOTO PERFECT MOMENT CAVA TOWER

ICE CREAM CART

PROVIDE YOUR GUESTS WITH THE COOLEST DESSERT

PLEASE CONSULT FOR A SEPARATE QUOTATION FOR ANY EXTRA SERVICES YOU MAY
REQUIRE

A photograph of an outdoor dining area. In the foreground, a long table covered with a white tablecloth is set with white plates, glasses, and colorful floral centerpieces. A person in a white shirt and dark pants stands behind the table. In the background, more tables and chairs are visible, along with a string of warm-toned lights hanging from a wooden pole. The setting is surrounded by lush green trees and a clear blue sky.

TABLES, CHAIRS AND TABLE SETTINGS

TABLES AND CHAIRS

Our plated service is designed around a refined and comfortable dining setup, with carefully arranged tables and seating creating an elegant environment for your guests. We work with some of Mallorca's leading furniture and event rental suppliers, giving you access to a wide range of styles, materials and finishes to complement the character of your venue and the overall feel of your celebration.

Visits to our selected supplier showrooms are included as part of our service, allowing you to view and choose your preferred tables, chairs and furniture elements in person. Our team will then coordinate the sourcing, delivery, setup and collection, ensuring everything is in place and beautifully presented for your event.

Bespoke furniture, premium upgrades or additional requirements can be arranged upon request and quoted separately.

WHAT'S INCLUDED?

Our wedding catering services are designed to take care of every aspect of your dining experience, from the first planning meeting through to the final guest leaving.

- Menu planning and consultation
- Two personalised tastings (if required) to ensure a truly personalised experience
- All food and ingredients
- Canapés and reception service
- Full dinner service
- Selected wines, beers, soft drinks and water
- Open bar service with premium spirits and cocktails
- Professional chefs and service staff
- Dedicated event management
- All crockery, cutlery and glassware
- Bar equipment, ice and service equipment
- Tables, chairs and basic table settings
- Tablecloths and napkins
- Transport to and from the venue of all equipment and staff
- Full setup before the event
- Complete breakdown and removal after the event
- Venue coordination and pre-event planning
- Management of dietary requirements and special requests
- Full event logistics and on-site coordination
- 10% VAT

From €250 per person based on 100 guests.

Additional services, premium upgrades and bespoke requirements can be quoted separately.

PRICING

PLATED STYLE

-

60 PAX - €300.00 pp

80 PAX - €270.00 pp

100 PAX - €250.00 pp

120 PAX - €245.00 pp

140 PAX - €235.00 pp

200 PAX - €225.00 pp

-

All prices include 10% VAT

Looking to take your celebration Above & Beyond? Our team can also take care of the wider logistics and coordination of your event, working with you and your chosen suppliers to bring everything together seamlessly – from venues, styling, decorations and entertainment to transport, production, timings and on-the-day coordination. If you would like us to manage the complete event, please enquire about our Above & Beyond Event Services, where our catering can also be incorporated into the overall service at a special rate.

LA VAN MALLORCA2022 S.L, B10788768, CALLE SETZE DE JULIO, 37, 1º, 07009

info@la-vanmallorca.com, +34 660 389 692, <https://la-vanmallorca.com>

