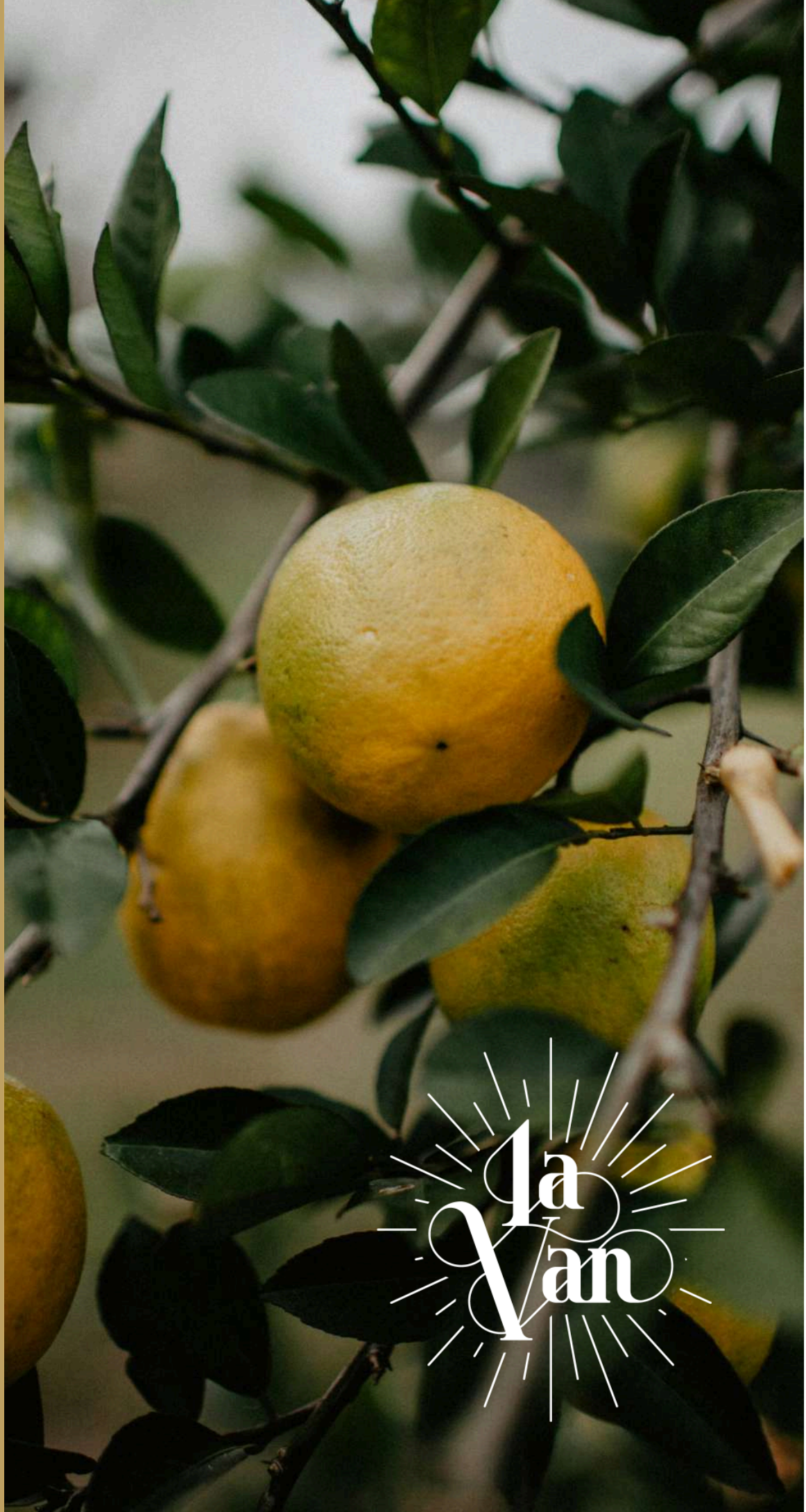


FAMILY STYLE BBQ 2025



La
Van

FAMILY STYLE BBQ

-

Our most popular style of service for wedding days is our family style BBQ.

long lunches, no stress, local, flavourful ingredients and simple cooking techniques with good wine and great conversation with our closest friends and family.

All menus are created with the season in mind and can be adjusted to each clients personal preferences.

This service style requires for a loose seating plan with the intention behind the service for your guests to get to know each other and interact.

This service allows for all dietary restrictions to be handled without fuss and those with different appetites to be catered for.



ARRIVAL

Lemonade/Chilled Watermelon Water
Cava/Champagne



RECEPTION

-

Cava

White Wine/Rosé Wine

Estrella Galicia

Canonita Spritz

Sangria



CANAPÉS

STATIONS

-

Cortador de Jamon

Quesos

Mesa Mallorquina

PASSED

-

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

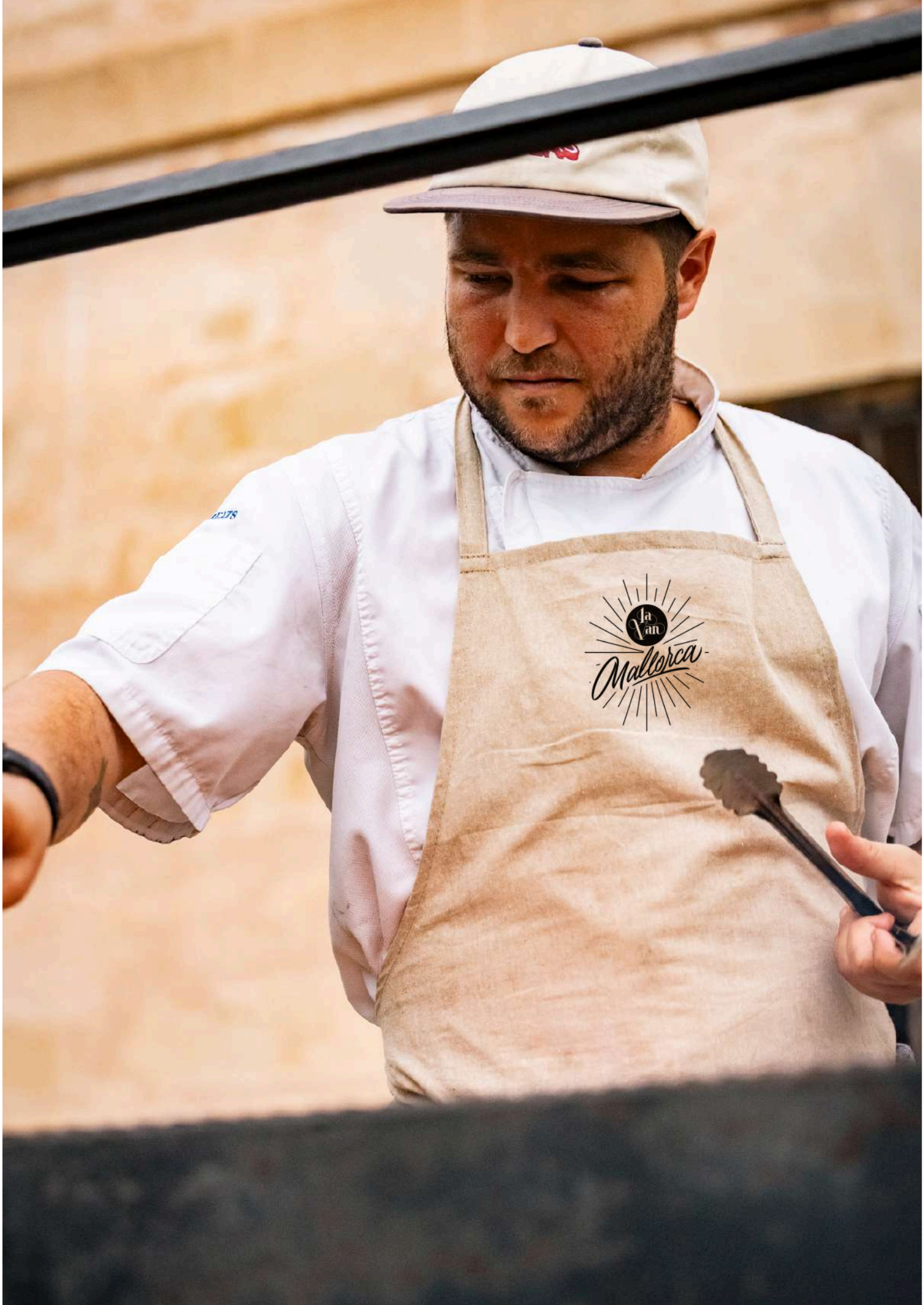
Dim Sum

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)

-

ALMOND CAKE

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

A top-down view of a table set with several dishes. In the foreground, a large white bowl is filled with potato salad, featuring chunks of yellow potatoes, green herbs, and sliced onions. To the right, another white bowl contains a salad with dark meat, orange cubes, and arugula. In the background, a white bowl holds a quinoa salad with cherry tomatoes and green beans. Three small blue bowls, each containing green olives and toothpicks, are scattered around the table. The dishes are placed on woven placemats. The text 'La Van' is overlaid in the center in a white, stylized font with radiating lines.

La Van



FAMILY STYLE

MAIN MEAL- SERVED

(With Speeches)

-

SALADS/STARTERS

-

BREAD, OLIVES AND AL I OLI AND MIXED HUMMUS

-

ROAST TOMATO, MOZZARELLA AND OLIVE OIL

ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

WATERMELON FETA AND MINT

GRILLED COURGETTE WITH GUINDILLA AND TZATZIKI DRESSING

-

MEATS

-

ROLLED LAMB SHOULDER WITH ROSEMARY AND GARLIC

WHOLE ROAST CHICKEN/SEABASS

PRAWNS

GRILLED VEGETABLES

-

SELECTION OF NATIONAL CHEESES

(Selection of National Cheeses - Served with Mango Chutney)

-

CHOCOLATE BROWNIE

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

Full list of desserts available on request



OPEN BAR



WINE DURING DINNER

-

Each year we select a different wine for both the welcome and after party services from Mallorca or mainland Spain and for the dinner services offer clients with the opportunity to either supply their own wine or choose a wine more specific to their personal preferences

.

OPEN BAR SERVICES

-

Our open bar services are based around brand name mixed drinks and easy to build signature cocktails. Keeping the party flowing and everybody happy

EXAMPLE

-

MARTIN MILLERS GIN

TANQUERAY GIN

BOMBAY SAPHIRE GIN

JOHNNIE WALKER BLACK

RON BARCELO

BACARDI

LA MALINCHE GOLD TEQUILA

ABSOLUT VODKA

MIXERS

SCHWEPPS TONIC

ESTRELLA GALICIA

WHITE AND ROSÉ WINE

The image is a vertical composition. The top half shows a close-up of warm-toned string lights hanging against a dark night sky. The bottom half shows an outdoor dining area at night. In the foreground, several bamboo chairs with light blue cushions are arranged around a table. The table is set with white linens, plates, glasses of water, and a small blue vase with dried flowers. The background is filled with more tables and chairs, creating a sense of a large outdoor event. The overall atmosphere is warm and inviting.

TABLES, CHAIRS AND LIGHTING

TABLES, CHAIRS AND LIGHTING

-

For our family style BBQ service there are seating requirements of guests being sat at long tables, the idea behind this is to get guests to interact and for enough space to be left on the table for plates to be shared whilst on the table.

We have three different set ups to accomodate these seating arrangements and include all plates, glassware, cutlery, ndiscreet flowers for the table, vases, napkins in addition to tables and chairs.

Cocktail tables are also calculated for the amount of people attending and are included in our prices.

Ligthing we assist through one of our partners to help create the perfect ambience.

Seating arrangements and lighting are usually discussed after initial site visit.

PRICES

-

Our prices range from 180pp to 225pp depending on the number of guests and also set up required.

All our prices are inclusive of all plates, cutlery, base plates, glassware, ice, service, transportation, set up, food and drink and 10% VAT.

Please contact us for a more personalised quotation.

LA VAN MALLORCA 2022 S.L, B10788768, CALLE SETZE DE JULIO, 37, 1º, 07009

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

