



FAMILY STYLE



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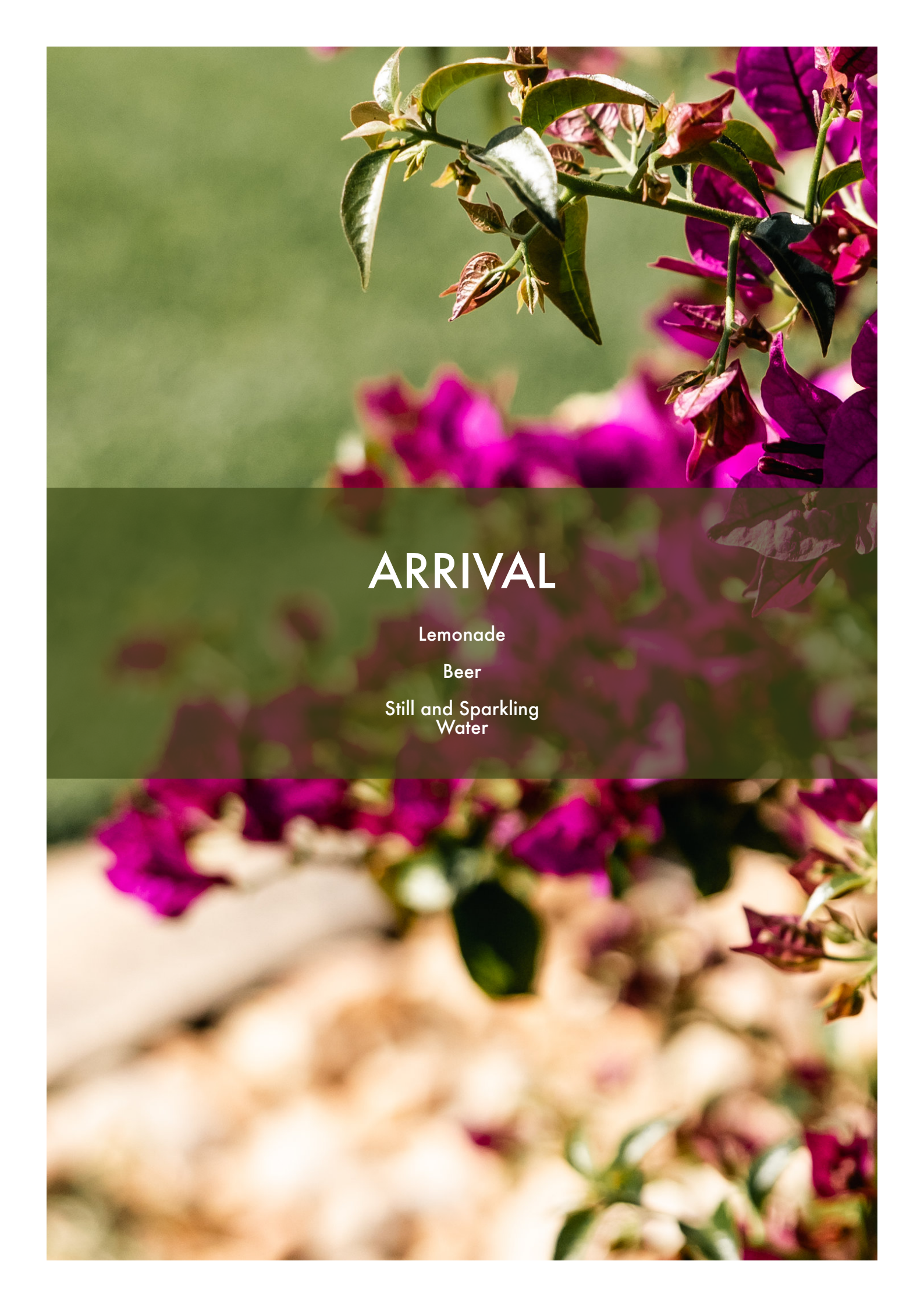
Our most loved wedding format is our Family-Style BBQ — a celebration built around long tables, relaxed energy and the kind of atmosphere that feels effortlessly joyful.

Think generous platters placed down the centre of the table, guests helping themselves, glasses being refilled, and conversations flowing naturally between friends and family. The focus is on beautiful local ingredients, simple fire-led cooking and dishes designed to be shared.

It offers the perfect balance between informal and formal — delivering the level of service and attention you would expect in a traditional seated wedding, but within a far more relaxed and welcoming environment.

Menus are always created with the season in mind and tailored to your personal tastes. The format naturally accommodates dietary requirements and different appetites without drawing attention, allowing everyone to feel comfortable and cared for.

It's relaxed. It's abundant. And it brings people together.



ARRIVAL

Lemonade

Beer

Still and Sparkling
Water



RECEPTION

DRINKS

-

A BY ARINZANO ROSÉ WINE

MIQUEL OLIVER BLANCO

ESTRELLA GALICIA

CANONITA SPRITZ

CAVA

HIS COCKTAIL*

HER COCKTAIL*

LEMONADE

*FULL LIST OF COCKTAILS AVAILABLE
TO TASTE

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

CANAPÉS



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





DINNER

FAMILY STYLE

STARTERS

BREAD AND ALIOLI

PIMIENTOS DE PADRON

JAMON IBERICO

SALADS (CHOICE OF THREE)

ROAST PUMPKIN, BEETROOT AND SUN DRIED TOMATO WITH PARSLEY OIL

ROASTED TOMATO SALAD WITH BURRATA AND FRESH BASIL

GRILLED COURGETTE WITH TZATZIKI DRESSING

GREEN BEANS WITH FIGS, FETA AND POMEGRANATE

QUINOA SALAD WITH GRILLED PEACH, FETA AND DILL

CORN, AVOCADO AND CHERRY TOMATO WITH FETA

SWEET POTATO, ROCKET AND POMEGRANATE

ROAST AUBERGINE, GRILLED BABY GEM, PARSLEY OIL AND TAHINI DRESSING

FROM THE GRILL

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ENTRAÑA BEEF

SEA BASS

GRILLED POTATOES AND VEGETABLES

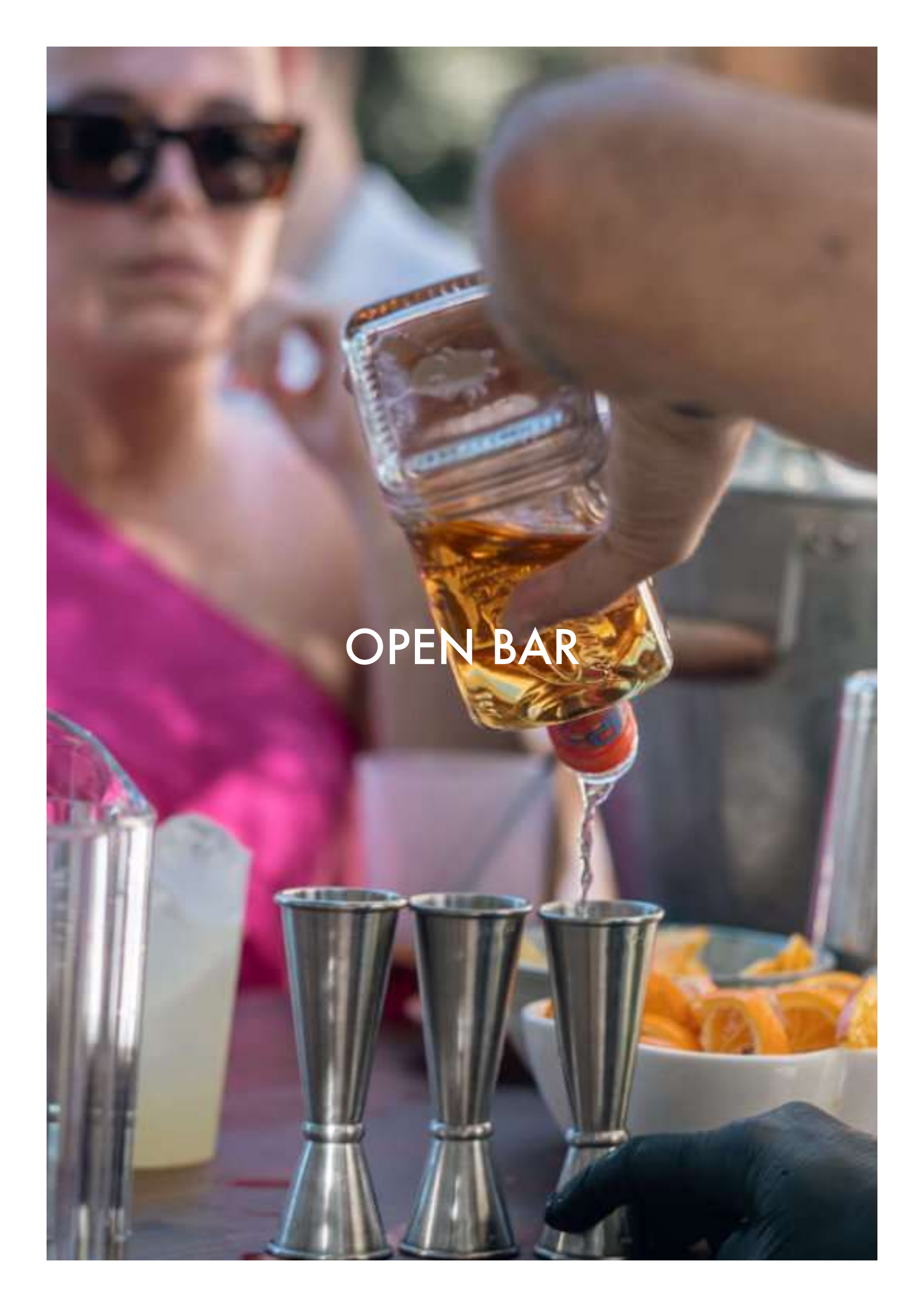
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CHIMICHURRI SAUCE, BARBECUE SAUCE, ROMESCO SAUCE

DESSERT

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FAMILY STYLE SHARING MINI DESSERTS - COCO BALLS, CHEESECAKE, BROWNIE



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

A vintage dark blue truck, possibly a Mercedes-Benz G-Class, is parked on a cobblestone street at dusk. The truck is decorated with a large arrangement of yellow and orange flowers on its side and a string of warm white lights hanging from the roof. The license plate is partially visible, showing 'BBF'. The background features a dark, forested hill under a twilight sky. A stone balustrade is visible to the right of the truck.

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

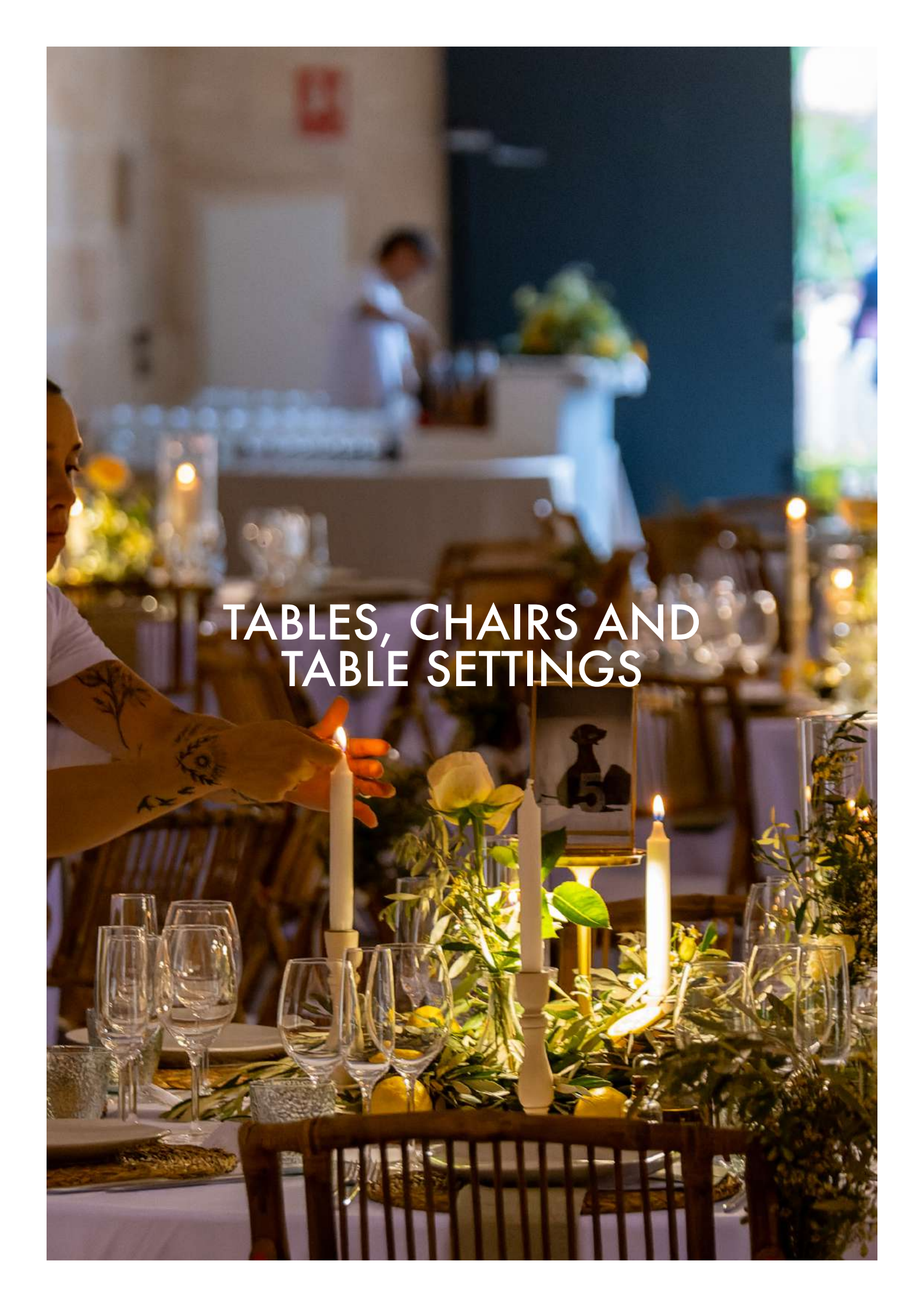
CAVA TOWER

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 a person lighting a candle on a table. The table is set with white linens, glassware, and a centerpiece of greenery and lemons. In the background, another person is visible near a bar area. The text "TABLES, CHAIRS AND TABLE SETTINGS" is overlaid in the center.

TABLES, CHAIRS AND TABLE SETTINGS

TABLES AND CHAIRS

Our Family Style service is centred around long communal tables, creating a relaxed and sociable dining experience where guests can share food, conversation and the atmosphere of the celebration together. The tables and chairs required for your chosen setup are included within the service, with different styles available to complement the character of your venue and the overall feel of your event.

As part of our service, we include visits to our selected supplier showroom, allowing you to view and choose your preferred tables, chairs and other furniture elements in person. Our team will then coordinate the sourcing, delivery and setup to ensure 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

FAMILY STYLE

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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

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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

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