



ALL-INCLUSIVE
WEDDING MENUS
FOR FINCA LA
CONCEPCION



CONTACT US

Fiestasol Wedding Catering

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Fiestasol

CATERING

Wedding catering
services



Fiestasol Menus all include:

6 **canapes** from the list during cocktail hour before the meal

Tables, chairs & linens
(different styles - see next page)

Crockery, cutlery & glassware

Chairs & table for the ceremony

Uniformed waiter service

Menu tasting for up to 4 people
at Fiestasol HQ

Drinks

Menus do **not** include drinks, we allow you the cost-effective option to bring them in wholesale and we serve for you.

Alternatively we can offer full drinks packages if you prefer.

“

WITH OVER 15 YEARS
OF EXPERIENCE ON
THE COAST, WE WILL
HELP MAKE YOUR
WEDDING
UNFORGETTABLE.

”

Flexible menus

All menus can be mixed and matched.

Contact us with any special requirements or specific ideas - we can cater for most suggestions and budgets



Fiestasol Tables & Chairs

All menu pricing includes the following table and chair options in any combination:

Wooden rectangular tables

Round tables with white tablecloths

Rectangular tables with white tablecloths

Wooden Crossback Chairs

White Chiavari Chairs

Gold Chiavari Chairs

(Different coloured linens available to rent)



Canapés

CHOOSE 6

SERVED FOR ONE HOUR
DURING COCKTAIL HOUR

Mini salmon cakes with a
homemade sweet chilli sauce

Tiger prawns wrapped in
smoked salmon with dill
yoghurt

Cured serrano ham with fresh
melon pinchos

Thai Chicken skewers with
soya dipping sauce

Chicken lollipops

Manchego Cheese with quince
jam & balsamic reduction

Goats cheese tartlets

Marinated prawn Pil Pil
skewers

Roast Beef tostadas with
caramelised onion

Crab & coriander tartlets

Shot glass of cold strawberry
gazpacho

Pinchos of mozzarella & cherry
tomatoes with basil oil

Spoons of fresh seafood salad

Vegetable samosas

Thai pork bites with
lemongrass

Hot sauted chorizo



Gala Menus

Gala Menu 1

Starters

Fresh melon salad with Jamon Serrano, baby mixed leaves & honey mustard vinaigrette

Or

Caramelised goats cheese on a toasted brioche with confit of plums

Mains

Roast stuffed chicken breasts served with citrus & raisin cous sous & a sweet sherry reduction

Or

Baked salmon fillet served with rosemary & garlic sauted potatoes & tsatsiki

Dessert

Homemade crepe with vanilla ice cream & warm chocolate sauce

Or

Raspberry or Mango Sorbet served with frozen berries

Coffee & Tea

Price €88/person + VAT



Gala Menus

Gala Menu 2

Starters

Smoked salmon on a homemade blini with a fresh avocado & lime salsa
& dill yoghurt

Or

Warm Thai chicken salad with wok vegetables on a bed of fresh leaves

Mains

Seafood skewers - King prawns, swordfish, salmon & monkfish with a
mango salsa served with butter & lemon baby potatoes

Or

Sirloin steak with sauted potatoes, roasted Mediterranean vegetables &
Bernaise sauce

Desserts

Fiestasol chocolate mousse

Or

Homemade berry or mango cheesecake

Coffee & Tea

Price **€95/person + VAT**



Gala Menus

Gala Menu 3

Starters

Fresh Lobster salad with red pepper gazpacho (€5 supplement)

or

Antipasti platter with Spanish Iberico hams, bruschetta, marinated olives & sun dried tomatoes

Main courses

Galician beef fillet with sauted potatoes, roasted cherry tomatoes, green asparagus spear & and a Rioja jus

Or

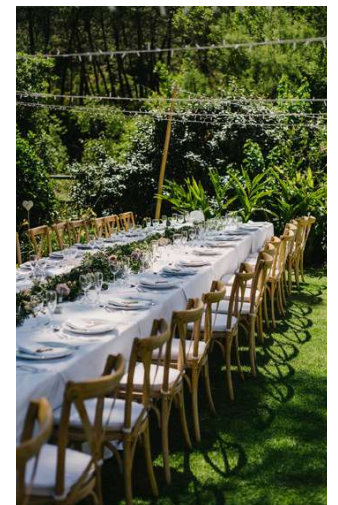
Sea bass fillet with Dauphinoise potatoes, tomato confit & green asparagus

Dessert

Giant raspberry macaroon with biscuit crumble & frozen berry coulis

Coffee & Tea

Price €102/person + VAT



Vegetarian & Vegan

Starter

Caramelised goats cheese salad with pine nuts and figs

Or

Slow roasted red peppers, plum tomatoes & red pepper salsa (Vegan)

Main course

Tower of Mediterranean vegetables with grilled halloumi

Or

Tower of Mediterranean vegetables with marinated tofu (Vegan)

or

Butternut squash quiche with caramelised onion and sun dried tomatoes

Dessert

Mango or berry sorbet (vegan)

Children's Menu

Price €20 / child + VAT

Vegetarian or meat lasagne

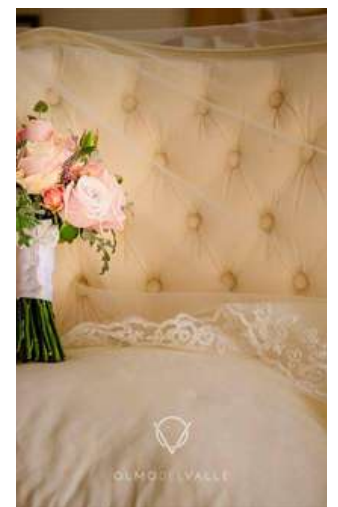
Or

Breaded chicken fillet with chips

Or

Fish & Chips

Ice cream



Tapas & Hog Roast Menu

Tapas (Choose 4)

(served on dishes in middle of tables on rustic wooden slices)

Stuffed peppers with ratatouille
Platter of Jamon Serrano and Manchego
Salpicon (seafood salad)
Albondigas (meatballs)
Pimientos de padron with sauted potatoes
Russian salad
Croquetas

Main dishes

Full hog roast
Homemade chutneys
Jacket Potatoes
Salad station
Selection of local breads

Dessert

Crepes with vanilla ice cream and hot chocolate sauce

Tea & Coffee

Price €86/person + VAT



Tapas & Paella Menu

Tapas (Choose 4)

(served on dishes in middle of tables on rustic wooden slices)

Stuffed peppers with mince meat

Platter of Jamon Serrano and Manchego

Ceramic spoons with salpicon (seafood salad)

Albondigas (meatballs)

Pimientos de padron with sauted potatoes

Russian salad

Gambas Pil Pil (€2 supplement)

Croquetas

Main dishes

Paellas cooked live in front of guests

Mixed Seafood & King Prawns

Chicken & chorizo

Vegetarian with asparagus & artichokes

Mediterranean salad with marinated olives & feta

Dessert

Crepes with vanilla ice cream and hot chocolate sauce

Tea & Coffee

Price €89/person + VAT



Wedding BBQ Buffet

Mains

Peppered Sirloin steaks
Chicken breasts marinated with rosemary and lemon
Pork medallions with homemade chutney
BBQ king prawn and skewers

Salads

Roast Mediterranean vegetables
Mozzarella & tomato with basil oil
Cold potato salad
Butternut squash quiche with caramelised onion and sun dried tomatoes
Selection of sauces

Desserts

Mango or berry Cheesecake
FiestaSol Chocolate Love Cake

Tea & Coffee

Price €95/person + VAT



Optional Extras

Corkage

(service of drinks during cocktail and dinner, including all glasses & ice) €4/person

Service of Welcome Drink before the ceremony €2/person (includes dressed bar, glasses, ice & staff)

Dressed bar for after dinner (including table with cloth, glasses, straws, lemons, ice, ice buckets) €3.50/person up to 50 pax, €3.25/person up to 100 pax, €3/person for 100 pax

+

Barman €17/hour

White padded bar €100

Bubbles wall for cava/prosecco €150

Bread with olive oil and balsamic vinegar €2/person

Light Up Bar Sign €75

Palate cleanser sorbets €3.50/person

Mojito, gin & tonic, lemon & vodka, lemon & cava OR melon

Lemon sorbet served with welcome drink before ceremony €3.50/person

Leg of Jamon Serrano with cutter for cocktail

Prices start at €550

Late night snacks

Selection of sandwiches, mini hamburgers, mini hot dogs

€6/person

Individual paper bags of churros & chocolate €10/person

Anti pasti station €10/person

Cheeseboard with crackers, apples & grapes €9/person



2nd Day Menus

BBQ Chill

Chicken breasts marinated with rosemary & lemon

Homemade Fiestasol burgers

Tiger Prawns

Fiestasol Mediterranean salad (cherry tomatoes, red onions, cucumbers, sun dried tomatoes, marinated feta & roasted pine nuts)

Tsatsiki

New potato salad with sun dried tomatoes

Selection of sauces

Price €35/person + VAT

Hog Roast Heaven

The Pig

Baked potatoes

Selection of breads

Selection of sauces and homemade chutneys

Price €28/person + VAT

Paella Party

Seafood paella, Chicken & Chorizo paella & Vegetarian Paella

Green salad

Garlic bread

Price €32/person + VAT

Pricing includes buffet table, plates, cutlery & napkins only

Please note: For all weddings under 30 pax there is a €10/person supplement

