

# CRIS CROWN

*catering and event services*

2023 CATALOGUE



**FOOD SERVICE**









# POST CEREMONY CANAPES

## SUNSET

Ciabatta bread with herbed almond pesto & parmesan (V+VG)

Homemade guacamole, coriander, crumbled feta & fresh herbs (V+VG)

Fresh Salmon tartar with ginger, chilli, cucumber & soy sauce

## LUXURY *(Sunset options plus)*

Marinated Chicken skewer with Mediterranean-Thai flavours

## DELUXE *(Luxury options plus)*

Sizzling garlic prawns

## VEGGIE & VEGAN

*If you prefer a plant-based canape selection, we will make the following menu changes:*

Change your Salmon tartar to a Chickpea, ginger, chilli, cucumber & soya sauce tartar

Change your chicken skewers to Mediterranean-Thai tofu skewers

Change your sizzling garlic prawns to beetroot tartar with spring onions and green apple



# SHARING STARTERS

## SUNSET

Large family-style sharing boards of mixed Spanish cheeses,  
tapas style Padron peppers with Maldon sea salt,  
traditional homemade Spanish tortilla, the Chefs special pickled artichokes  
plump olives, mixed bread & garlicky Ali Oli

## LUXURY *(Sunset options plus)*

Smoky and slightly spicy chorizo bites cooked in Asturian cider

## DELUXE *(Luxury options plus)*

Mixed board of Iberian cuts

## VEGGIE & VEGAN

*For those who request a veggie or vegan menu, individual portions will be served of:*

*Luxury: hummus crudité with garden veggies*

*Deluxe: smoky aubergine, tahini, lemon & fresh tomato*





# SUNSET MAIN COURSE

*GIVE YOUR GUESTS THE CHOICE OF:*

## **HERB MARINATED CHICKEN**

with crushed roast potatoes, cherry tomatoes & basil salsa

*OR*

## **CATCH OF THE DAY**

with crushed roast potatoes, cherry tomatoes & basil salsa

## **VEGGIE & VEGANS**

## **MILLEFEUILLE OF VEGETABLES**

Delicately layered fresh vegetables with tomato salsa, thyme, basil & olive oil

with crushed roast potatoes, cherry tomatoes & basil salsa



# LUXURY MAIN COURSE

PRE-SELECT 2 OPTIONS AND *GIVE YOUR GUESTS THE CHOICE OF:*

**(1) ENTRAÑA STEAK**

with crushed roast potatoes, cherry tomatoes & homemade Argentinian chimichurri

*OR*

**(2) HERB MARINATED CHICKEN**

with crushed roast potatoes, cherry tomatoes & basil salsa

*OR*

**(3) FRESHLY CAUGHT SEABASS**

with crushed roast potatoes, cherry tomatoes & basil salsa

**TO SHARE AT THE TABLE**

Wild rocket, parmesan, and walnut salad

Plump Ibiza tomato, mozzarella, torn garden basil salad

**VEGGIE & VEGANS**

**MILLEFEUILLE OF VEGETABLES**

Delicately layered fresh vegetables with tomato salsa, thyme, basil & olive oil

with crushed roast potatoes, cherry tomatoes & basil salsa





# DELUXE MAIN COURSE

*GIVE YOUR GUESTS THE CHOICE OF:*

## **SECRETO IBERICO**

'The secret cut' delicious slow-cooked Iberian pork, miso glaze,  
sweet potato puree, rosemary & roast asparagus

*OR*

## **WILD SEABASS**

Line-caught with a carrot puree with ginger,  
thyme & fresh seasonal vegetables

## **VEGGIE & VEGANS**

## **ROASTED PUMPKIN**

Demi-glazed vegetables, cauliflower cream with a garnish of nuts & seeds





# DESSERT

*CHOICE OF ONE:*

## SUNSET

**Silky vanilla cheesecake** topped with red fruit jam

**Rich decadent chocolate truffle cake**

**LUXURY** *(Sunset options plus)*

**Italian tiramisu**, layers of creamy mascarpone cheese, coffee

& Savoiardi biscuits with a dusting of chocolate

**Raspberry mousse** & mascarpone topped with raspberry jelly

**DELUXE** *(Luxury options plus)*

**Lemon & basil summer mousse cake**

**Belgium chocolate & chocolate sauce** ice-cream terrine

**Blackberry & natural yogurt** ice-cream terrine

**Hazelnut & chocolate sauce** ice-cream terrine

## VEGGIE & VEGAN

*We source the best alternative for veggies & vegans*



# CHILDREN'S MENU

Our kids' menu has been designed for children between two and ten years old and features our tried and tested child-friendly favourites. For more specific requirements, please have a chat with us and we can work something out.

## **MACARONI BOLOGNAISE**

Delicious homemade Bolognese sauce like mama used to make

## **DESSERT**

The little ones can enjoy the same delicious desserts as the adults!

The above includes drinks service throughout the day as well as table & chair service.

Kids menu are designed for children below the age of 10. Teenagers are rated as adults.





**BAR SERVICE**





# FULL DAY DRINKS SERVICE

## **ARRIVAL DRINKS**

Refreshing Watermelon Lemonade

## **POST-CEREMONY DRINKS**

Cava Sangría, Beer, Soft drinks & Iced Water

## **DINNER & SPEECHES**

Unlimited red, white & rose wine, beer, soft drinks & iced water

A glass of cava for speeches

## **EVENING OPEN BAR**

Branded spirits, wine, cava, beer, soft drinks & water

With a choice of 3 or 4 hours



# TABLE & EVENING DRINKS

## WINE & CAVA

Hoya de Cadenas Reserva Tempranillo

Hoya de Cadenas Chardonnay

Viña Eguía Rosado

Cava Jaume Serra Brut Nature

## EVENING OPEN BAR

Tanqueray, Beefeater, & Gordons

Smirnoff, Stolichnaya, & Absolute

Bells & Ballantine's

Havana Añejo Especial & Havana 3

Tequila José Cuervo

Coke, coke light, Fanta orange,

Fanta lemon, and Sprite.

If you would like to add some premium bottles to your bar,  
we can offer you this service per bottle. Please make your request directly.

Cocktail add-on options are also available.













# TASTING EVENT

Once a year, at the end of April, we host a Tasting Event for couples who've booked their wedding with us. Not only will you have the opportunity to sample our food and wine but you'll also get to experience your wedding venue in full swing.

You'll arrive and be greeted by our host to an introduction to Paissa d'en Bernat – so that you get to know a little bit more about our home and so start your journey with us of planning your wedding. Following this, you will be introduced to the cocktail reception, and you'll be able to meet and chat with other couples whilst you enjoy canapés and cocktails. Following this, you'll be invited into the main event – the indulgence of your wedding meal. The dining area will be set up for a wedding reception, and you'll find your seats at a sociable group table, just like guests at your own wedding. Once seated, you'll experience our dining service first-hand whilst we provide you with a selection of dishes from our food package. Wine will be provided at your table, and you will also be invited to visit our sweet dessert station to sample various dessert options plus an invited cake provider for the event. During this time, you will be able to chat with our friendly experts' suppliers about ideas and options.

The Events Team will be on hand throughout the evening to answer any questions and offer advice. By the end of the night, you should find yourselves not only inspired but also buzzing with ideas for your perfect wedding.

*\*Spaces at group tasting events are limited and will be determined by when you confirm your booking therefore, please note that dates may change based on availability.  
Places at the complimentary tasting event will only be provided for the wedding couple*





# THINGS TO KNOW

1. For prices, please send us an email and we will work on a bespoke proposal for you.
2. Cris Crown provides all catering and bar facilities. It is not possible to bring in any external catering /beverage suppliers.
3. Prices do not include VAT throughout the brochure. Spanish TAX applied is 21%.
4. Our food and drink package prices are based on a minimum spend included in your proposal and your contracts, therefore we recommend you adjust your menu choices to reach this minimum package charge.
5. Food and drink package prices are guaranteed at the advertised rate when we receive your catering deposit.
6. Additional wines and bar tariffs are charged at the prevailing rate on the date of your final invoice and are therefore subject to change.
7. We will endeavor to cater to any special dietary requirements listed in your confirmation of final details. However, we cannot absolutely guarantee the absence of certain food groups (including nuts and gluten) from our food or kitchen. We will always advise that for severe allergies the product is completely removed from the menu.
8. Whilst we will always endeavor to seat your guests for your meal at a pre-arranged time, we cannot absolutely guarantee this.
9. A copy of our terms and conditions can be found on our catering contract and is available on request.
10. FAQ: please visit our website: <https://paissadenbernad.com/faq/>

## ESTIMATED TASTING EVENT DATES:

1, 2, 3 April 2023 – Dates to be confirmed in Jan 2023

*\*dates are subject to changes and will be confirmed after Christmas the year of the event*



