



**CASANOVAS
RESTAURANT**

c/ Diputació, 80 (restaurant)

c/ Calàbria, 113 (shop)

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Urban Space

**CASANOVAS
RESTAURANT**

Wedding catalog

2024

**private rooms and kitchen staff & waiters
team**

specific for your reservation !

Our kitchen opens daily at noon.
Afternoons and evenings open only for groups from 15 pax. For
groups of 10 or fewer diners, consult specific proposal or
personalized menus.

The number of booking guests will close 24h before the event, if
finally don't complete the reservation made, it will be charged for
the minimum of 15 people.

MENU 1

WELCOME: cava cup brut nature

SNACKS

- ❖ *Rosemary-spiced almonds*
- ❖ *Parma cheese lumps*
- ❖ *Vegetable chips*

STARTERS

- ❖ *Iberian ham with bread and tomato*
- ❖ *Homemade "bull" (sausage) on coca bread with tomato*
- ❖ *Diced cod paired in virgin olive oil*
- ❖ *Grilled peppers and anchovy on "coca bread"*
- ❖ *Homemade Iberian ham and roasted chicken croquettes*
- ❖ *Fritters of cod with honey*
- ❖ *Tasting of rigatone pasta with truffle sauce*

MAIN COURSE TO CHOOSE

- ❖ *"A la llauna" cod with truffled potato parmentière*
- OR
- ❖ *Grilled sirloin with smoked oil and baked potatoes*

DESSERTS

- ❖ *Sacher cake with raspberry coulis and fruits*

White and red wine of our sommelier selection

Still water

Price per person € 60

The price does NOT include 10 % VAT.

Price don't include soft drinks, coffee and / or spirits

Sitting format



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

MENU 2

WELCOME:

- ❖ *Glass of Brut nature cava or fresh lemonade*

SNACKS

- ❖ *Rosemary-spiced almonds*
- ❖ *Parma cheese lumps*
- ❖ *Vegetable chips*

STARTERS

- ❖ *Iberian ham and loin on bread with tomato*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Deep-fried wrapped langoustine with thai sauce*
- ❖ *Foie gras with bitter orange marmalade toasts*
- ❖ *Dices of salmon paired in virgin olive oil*
- ❖ *Grilled peppers and anchovy on "Bruschetta"*
- ❖ *Fritters of cod with honey*

MAIN COURSE TO CHOOSE

- ❖ *Cod with quince jam, garlic and bread crust*

OR

- ❖ *Sirloin steak with forest fruits and Port wine reduction*

DESSERTS

- ❖ *Sacher cake with raspberry coulis and fruits or Board of sweets*

White and red wine of our sommelier selection

Still water

Price per person € 60

The price does NOT include 10 % VAT.

Price DON'T include SOFT DRINKS, coffee and / or spirit

Sitting format



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

STAND-UP MENUS

PRIVATE ROOM FOR YOUR EVENT

THERE WILL BE CHAIRS AVAILABLE IN CASE IT IS NEEDED

Come TO celebrate your wedding,

Cocktail service standing UP in an exclusive place for you .

Rooms with capacity from 15 to 110 guests.

Cocktail 1

WELCOME: cava cup brut nature

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*
- ❖ *Homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Tiny sandwich of brie and “sobrassada”*

- ❖ *Assorted cheese and seasonal fruits (six varieties)*
- ❖ *Cake or sweet table*

Open bar with:

Snacks, beers and mineral water

Black and white wine and cava

Price per person € 46

The price does NOT include 10 % VAT.

Price don't include soft drinks, coffee and / or spirits

Format not seated with support chairs

Cocktail 2

WELCOME: cava cup brut nature

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*
- ❖ *Homemade croquettes*
- ❖ *Brochette sausage with mushrooms and foie*
- ❖ *Tiny sandwich of brie and “sobrassada”*

- ❖ *Tasting of truffle rissoto*

- ❖ *Assorted cheese and seasonal fruits (six varieties)*
- ❖ *Cake or sweet table*

Open bar with:

Soft drinks, beers, still water

Black and white wine and cava

Price per person € 48

The price does NOT include 10 % VAT.

Price don't include soft drinks, coffee and / or spirits

Format not seated with support chairs

Cocktail stations

COLDS

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian pork ham and bread and tomato*
- ❖ *Grilled peppers and anchovy on “coca bread”*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*

HOTS

- ❖ *Homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and sausage*
- ❖ *Cod fritters with honey drops*
- ❖ *Deep-fried wrapped langoustine with vegetables
with Thai sauce*

STATIONS

- ❖ *Station of truffle risotto made far*
- ❖ *Station veal fillet with salt and mustards pairing*

DESSERTS

- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Chocolate cake or sweet table*

Open bar with:

Soft, beers water

Black and white wine and cava

Price per person € 58

The price does NOT include 10 % VAT.

Price don't include soft drinks, coffee and / or spirits

format not seated with support chairs

OPTIONAL

Iberian ham cut at the moment	Oysters and champagne	Rice dishes to choose
<p style="text-align: center;"><i>Ham 8kg, € 508</i></p> <p><i>It includes the service of a master ham cutter, bread with tomato and bread crusts</i></p>	<p><i>Station of fresh oysters open at the time, chandon rose and combined with Möet, champagne pommery</i></p> <p><i>The number of prices will be between 5/4 per person, you may determine the num. People to the contract</i></p> <p><i>Price per person: € 13</i></p>	<ul style="list-style-type: none"> ❖ <i>Truffled</i> ❖ <i>Butifarra -Catalan sausage- and confitted</i> ❖ <i>Idiazábal asparagus</i> ❖ <i>Fish, cuttlefish and touches of bacon</i> ❖ <i>Seafood</i> ❖ <i>Mushroom and foie fideuà</i> <p><i>Price per person: € 7</i></p>
Cheese board	Fillet of veal cut at the moment	Open bar of cocktails
<p><i>Table of Catalan cheeses: Blancafort, Tou dels til lers Tuni and Recuit</i></p> <p><i>Accompanied by an assortment of bread crusts, toasts, seasonal fruits and jams</i></p> <p><i>Price per person: € 7</i></p>	<p><i>With salt and mustard pairing</i></p> <p><i>Price per person: € 10</i></p>	<p><i>Duration: 1 h. from the end of the meal (At midnight, until 1:00 a.m. approx.)</i></p> <ul style="list-style-type: none"> ❖ <i>Soft drinks: € 4</i> ❖ <i>Cocktails: -Contact us to check the price</i>