



We do

WEDDING MENUS & STYLING



Love is in the air

Welcome to Dani's Catering Marbella, where culinary excellence meets unforgettable wedding experiences. With a passion for creating memorable moments and a commitment to impeccable service, Dani's Catering Marbella is honored to be part of your special day. Join us as we explore our exquisite wedding menu offerings, tailored to reflect your unique love story and delight the senses of you and your guests. Let's embark on a culinary journey together, where every bite tells a story of love, celebration, and cherished memories.

For a complete experience, our menus are designed for weddings of 50 guests or more.

CANAPÉS FOR YOUR COCKTAILS

Please choose 8

MEAT

- 1 **Iberian Ham** with Tomato Purée & Extra Virgin Olive Oil on Toasted Bread
- 2 **Duck Magret Tataki** with Spring Onions, Peppers & Creole Salsa on Mini Tortillas
- 3 Crispy Taco with **Pulled Pork** & Pickled Cucumber
- 4 **Ras-El-Hanout Marinated Chicken Skewers** with Yogurt & Tahini Sauce
- 5 **Grilled Beef Tenderloin Bites** with Chimichurri Sauce
- 6 **Miniature Lamb Kofta Skewers** with Mint Yogurt Dip
- 7 **Spicy Korean BBQ Chicken Sliders** with Kimchi
- 8 **Mini Beef Wellingtons** with Mushroom Duxelles and Red Wine Reduction
- 9 **Pulled Chicken Bao** with Spicy Mango Salsa
- 10 **Crispy Duck Gyoza** with Hoisin Dipping Sauce



FISH

- 1 **Marinated Anchovies** over Cristal Bread with Black Olive Tapenade
- 2 **Smoked Salmon Blinis** with Crème Fraîche and Dill
- 3 **Marinated Red Tuna Cube** with Kimchi Mayonnaise & Wakame Salad on Bamboo Skewers
- 4 **"Pil pil" King Prawn** & Cherry Tomato Mini Skewers
- 5 **Roast Octopus** served over Potato Mash with Smoky Paprika & Olive Oil
- 6 **Tuna Tartare** with Avocado Mousse on Wonton Spoons
- 7 **Grilled Scallop Skewers** with Lemon Herb Butter
- 8 **Crispy Cod Bites** with Tartar Sauce

VEGETARIAN

- 1 **Goat Cheese Crostini** with Caramelized Red Onion & Chili Honey
- 2 **Grilled Halloumi Skewers** with Zesty Lemon Herb Marinade
- 3 **Andalusian Gazpacho Shots** with secret Topping
- 4 **Wild Mushroom Croquettes** with Mild Aioli
- 5 **Aubergine Mousse Crostini** with Homemade Mayonnaise & Roasted Sesame Seeds
- 6 **Caprese Skewers** with Cherry Tomatoes, Mozzarella, and Basil Pesto
- 7 **Spinach and Feta Spanakopita Triangles**
- 8 **Vegetable Spring Rolls** with soya sauce dip





THE MAIN EVENT

Indulge in Culinary Elegance on Your Special Day

MENU 1:

1 or 2 hours of cocktail with 8 canapés of your choice.

Starter: Foie Gras with Brioche Toast, Fig Compote, and Microgreens Salad – a luxurious and sophisticated start to your wedding feast, setting the tone for an unforgettable culinary experience.

Main Course: Tender Beef Fillet in Pedro Ximenez Reduction with Creamy Garlic Mashed Potatoes and Seasonal Vegetables – a culinary masterpiece exuding elegance and sophistication, perfect for delighting your guests.

Dessert: Rich Crème Brûlée with Fresh Mixed Berries and a Hint of Grand Marnier – a decadent finale that promises to leave a lasting impression and add sweetness to your magical celebration.

Cava, wine, beer, soft drinks, still & sparkling water
4-hour open bar service

MENU 2:

1 or 2 hours of cocktail with 8 canapés of your choice.

Starter: Grilled Aubergine Sticks with Tahini Sauce – a refined and flavorful starter, offering a modern twist on traditional wedding fare.

Main Course: Succulent Lamb Leg with Velvety Celeriac Purée and Braised Greens – an exquisite dish that elevates your wedding reception to new heights.

Dessert: Decadent Chocolate Lava Cake with Tart Raspberry Coulis and a Dollop of Vanilla Bean Ice Cream – an indulgent treat, perfect for adding sweetness to your special day.

Cava, wine, beer, soft drinks, still & sparkling water
4-hour open bar service



MENU 3:

1 or 2 hours of cocktail with 8 canapés of your choice.

Starter: Refreshing Cherry Gazpacho with Crunchy Pistachio Dust, Goat Cheese Snow, and Micro Herbs – a refreshing and innovative starter that will tantalize the taste buds and leave your guests craving for more.

Main Course: Juicy Iberian Pork Tenderloin with Creamy Potato Mash and Truffle-infused Sauce – a sumptuous and luxurious dish that showcases the finest ingredients, perfect for a wedding celebration that is truly unforgettable.

Dessert: Indulgent Payoyo Cheesecake with a Drizzle of Honey and Candied Nuts – a decadent and indulgent dessert that will leave your guests speechless, adding the perfect finishing touch to your wedding banquet.

Cava, wine, beer, soft drinks, still & sparkling water
4-hour open bar service.

MENU 4:

1 or 2 hours of cocktail with 8 canapés of your choice.

Starter: Creamy Burrata Cheese Salad with Slow-roasted Tomato Confit, Arugula, and Balsamic Glaze – an elegant and flavorful starter that combines freshness and sophistication, sure to impress even the most discerning wedding guests.

Main Course: Grilled Salmon Glazed with Honey Soy and Sesame, served with Stir-fried Asian Greens and Jasmine Rice – a gourmet masterpiece that celebrates the flavors of the season, creating a culinary experience that is both memorable and delightful.

Dessert: Silky Caramel Tartlette topped with Cinnamon-roasted Pears and a Scoop of Vanilla Bean Gelato – a sophisticated and indulgent dessert that will delight your guests' senses and leave them craving for more.

Cava, wine, beer, soft drinks, still & sparkling water
4-hour open bar service

MENU 5:

1 or 2 hours of cocktail with 8 canapés of your choice.

Starter: Delicate Prawn Carpaccio with Citrus Zest, Herb-infused Olive Oil, and Microgreens – an exquisite starter that celebrates the bounty of the sea, offering a refreshing and elegant addition to your wedding banquet.

Main Course: Prime Rib-Eye Steak cooked to perfection, served with Seasonal Sautéed Vegetables and Truffle Mash – a culinary masterpiece that showcases the richness and depth of flavor, creating a dining experience that is truly unforgettable.

Dessert: Grilled Pineapple infused with Rum Reduction, served with Coconut Sorbet and a Sprinkle of Toasted Coconut Flakes – a tropical-inspired dessert that will transport your guests to paradise, adding a touch of exotic flair to your wedding celebration.

Cava, wine, beer, soft drinks, still & sparkling water
4-hour open bar service

These menus are crafted to elevate your wedding reception and create unforgettable moments for you and your guests to cherish.

THE DRINKS ARE SERVED

and everything is included in our menu!

WINES AND BEVERAGES

White Wine: Marqués de Riscal Verdejo

Rosé Wine: Lush Blush Rosé

Red Wine: Marqués de Riscal Reserva

Cava: Freixenet Cordon Negro Brut Cava

Beer: (with or without alcohol)

Soft Drinks: Coca Cola, Coca Cola Light, Coca Cola Zero, Orange Fanta, Lemon Fanta, Tonic Water, and Sprite

Selection of Juices

Still and Sparkling Mineral Water

Coffee Station and Infusions

Petite Fours

OPEN BAR (4 HOURS)

Rum: Bacardi, Brugal Añejo, Barceló

Vodka: Absolut, Smirnoff

Gin: Hendricks, Beefeater

Whisky: Jack Daniel's, Jameson

Liquors: Baileys, Tía María, Malibú, Frangelico, Brandy Magno, Herbs Liquor

Beer: With or without alcohol

Soft Drinks: Coca Cola, Coca Cola Zero, Coca Cola Light, Orange Fanta, Lemon Fanta, Tonic Water, Sprite, Red Bull

Mineral Water: Still and Sparkling

Freshly Squeezed Juices



CUSTOMIZE YOUR WEDDING FEAST

Design your ideal menu.

STARTERS

- 1 **Smoked Salmon Tartare** with avocado, cucumber, and lime dressing
- 2 **Mini Beef Carpaccio** with arugula, shaved parmesan, and truffle oil
- 3 **Goat Cheese Crostini** with caramelized onions and balsamic glaze
- 4 **Shrimp Cocktail** with a zesty cocktail sauce and lemon wedge
- 5 **Burrata and Heirloom Tomato Salad** with basil and olive oil drizzle
- 6 **Duck Pâté** with fig jam and brioche toast points
- 7 **Crab Cakes** with a spicy aioli and microgreens
- 8 **Asparagus Wrapped in Prosciutto** with a drizzle of lemon aioli
- 9 **Roasted Red Pepper Soup Shooter** with a dollop of crème fraîche
- 10 **Mini Stuffed Portobello Mushrooms** with garlic, herbs, and breadcrumbs (vegetarian option)

MAIN COURSES

- 1 **Grilled Beef Tenderloin** with a red wine reduction and truffle mashed potatoes
- 2 **Herb-Crusted Rack of Lamb** with a mint and rosemary jus
- 3 **Roasted Chicken Supreme** with a mushroom cream sauce
- 4 **Seared Duck Breast** with orange glaze and fig compote
- 5 **Mediterranean Sea Bass** with lemon caper butter sauce and asparagus
- 6 **Stuffed Chicken Roulade** with spinach, feta, and sun-dried tomatoes
- 7 **Beef Short Ribs** braised in red wine, served with creamy polenta
- 8 **Salmon Fillet** with a honey-mustard glaze and roasted cherry tomatoes
- 9 **Lamb Shank** slow-cooked in Moroccan spices, served with couscous
- 10 **Wild Mushroom Risotto** with parmesan and white truffle oil (vegetarian option)



EXCLUSIVE STATIONS

In every corner, an explosion of flavor. Enjoy our exclusive stations!

Italian Station: Antipasti, bread, cheeses, cured meats, bruschetta, and focaccia for a taste of Italy.

Ham Carving Station: Thin slices of Jamón Ibérico or Jamón Serrano served with bread, tomato spread, and olives – hand-carved, traditional flavor at its finest.

Oyster Oasis: Freshly shucked oysters served with lemon wedges, mignonette sauce, cocktail sauce, horseradish, and Tabasco sauce for a customizable oceanic delight.

Caviar Corner: Enjoy premium caviar with blinis, crème fraîche, chopped eggs, red onion, and capers, paired with vodka or champagne for a luxurious experience.

Cheese Paradise: Artisanal cheeses from around the world with crackers, bread, fruits, nuts, honey, and preserves for a customizable cheese board.

Croqueta Carnival: Spanish croquetas in flavors like ham and cheese, mushroom and truffle, or seafood, served with dipping sauces.

Sushi Sanctuary: Freshly prepared sushi rolls, nigiri, and sashimi, crafted to perfection for an authentic sushi experience.



ADDITIONAL STATIONS

Seafood Station: Shrimp cocktail, crab legs, lobster tails, oysters, clams, and ceviche with cocktail sauce, lemon wedges, and drawn butter.

Paella Station: Traditional paella dishes with seafood, meats, or vegetables, cooked in large pans for authentic Spanish flavor.

Flame-kissed Fare: Succulent seafood and premium meats grilled to perfection, served with sauces and garnishes for bold flavors.

Mediterranean Mezze Magic: Hummus, tzatziki, stuffed grape leaves, and other Mediterranean delights for a taste of the Mediterranean.



PARTY ADDITIONS

Keep the party going! Our stations for your celebration.

Cocktail Bar

Choice of 3 Cocktails (2 hours):

Mojito	Negroni
Strawberry Mojito	Martini Royale
Piña Colada	Moscow Mule
Mai Tai	Electric Blue
Caipirinha	Sex on the Beach
Pornstar Martini	Caipiroska

Aperol Spritz Station

Cheers in style! Start the party with a touch of orange at our Aperol Spritz station.

Chocolate Fountain with Fresh Fruit

A classic crowd-pleaser for any great celebration. Choose from dark, milk, white, or pink chocolate for a two-hour service.

Mini Dessert Buffet

A selection of the best sweet flavors, served in small, bite-sized portions.

Candy Bar

Over 7 kilos of gummies, chips, and nuts, or choose 2 hours of freshly made popcorn or cotton candy – a fun and colorful addition to your event.





OUR SERVICE AND INCLUSIONS

The prices of our menus include:

- Service of Head Waiter, Event Coordinator, and Waitstaff – Our friendly team ensures that every guest feels taken care of, with one waiter per 10 guests.
- Setup and Teardown – From transportation to logistics, our experienced team handles all details.
- Elegant Event Essentials – We provide standard tables, Tiffany chairs, elegant linens, glassware, and more.
- Dedicated Kitchen Staff – Our talented kitchen team ensures that every dish is prepared to perfection.
- Standard Stationery – Menus, table numbers, and more to add a refined touch to your setup.
- Menu Tasting – We invite you and up to 6 guests for a complimentary tasting when you reserve your date, or enjoy our tasting experience at €150/pp + VAT, deducted from your final bill once your event is confirmed.

ADDITIONAL SERVICES

- Children's Menu (for kids up to 14 years old)
- Extra Staff – Available for wedding décor setup, additional waitstaff, restroom attendants, and more.
- Special Decor & Personalized Stations – Seating plans, guest welcome setups, rose petal or rice stations, and any other unique touches you envision.
- Videographer, Photographer, Entertainment, and More – Let us help you capture every moment, keep your guests entertained, and ensure a truly memorable experience.
- Wedding Planner Services – Make your celebration unforgettable and worry-free. We handle every detail from planning to flawless execution, turning your ideas into a unique and memorable experience.

TERMS & CONDITIONS

To ensure your event with Dani's Catering Marbella is seamless, we have outlined our terms and conditions below. These policies are designed to make the planning process as clear and straightforward as possible.

1 Booking Confirmation & Deposit

To secure your date, a non-refundable deposit of €1,000 + VAT is required. This deposit guarantees your reservation in our calendar and allows us to begin preparations for your special day.

2 Payment Schedule

50% Deposit: Once you're ready to sign the contract, 50% of the proposed catering fee is due. This payment confirms your menu choices and covers preliminary event preparations.

Remaining Balance: The final 50% of the catering fee is due seven working days before the event. All payments must be completed by this date to ensure smooth execution of your event.

Any additional services or items requested after the final payment will be invoiced separately and must be paid in full prior to the event.

3 Cancellations & Refund Policy

Cancellations made more than 60 days before the event date will result in a refund of 50% of payments made, excluding the initial deposit.

Cancellations made within 30 to 60 days of the event will incur a 50% cancellation fee of the total event cost.

No refunds are provided for cancellations within 30 days of the event date.

4 Menu Selections & Guest Count

Final menu selections and dietary requirements must be confirmed no later than 14 days before the event.

The final guest count must be confirmed at least 10 days prior to the event. This number will be used to finalize preparations and cannot be decreased after this date.

5 Event Duration & Overtime

Our catering packages include a specified duration of service, as outlined in your chosen menu. Should the event exceed the agreed-upon time, additional charges for extended service, overtime, and staffing will apply and must be settled after the event.

6 Liability

Dani's Catering Marbella assumes no responsibility for damage or loss of any personal items or valuables brought to the event.

Any damages to our equipment, furnishings, or rentals caused by guests will be the responsibility of the event host and will be billed accordingly.

7 Weather Contingency

For outdoor events, please have a contingency plan in place for inclement weather. We will work with you to adapt the setup if possible, but last-minute adjustments may incur additional fees.

8 Health & Safety Compliance

Dani's Catering Marbella adheres to strict health and safety protocols in food preparation and service. If you have specific safety requirements or health concerns, please inform us well in advance to ensure compliance.

9 Alcohol Service

Our open bar service is subject to responsible consumption policies. We reserve the right to restrict alcohol service to any guest who appears overly intoxicated for the safety of all guests.

10 Tastings

We offer a complimentary menu tasting for up to 6 guests upon confirming your event booking. If preferred, a tasting experience is available at €150 per person + VAT, which will be deducted from your final invoice once the event is confirmed.

11 Additional Services

Any additional services or special requests, such as videography, photography, and entertainment, can be arranged through Dani's Catering Marbella. We will gladly assist in coordinating these details, with any additional costs itemized and agreed upon prior to the event.