

Wedding Inenn



Le Papillon

RESTAURANT & BEACH CLUB

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We offer several menu options, which we have designed for the perfect celebration of your wedding day.

It is always possible to adjust the menu to your taste and/or special needs. Increase the dishes, add a welcome cocktail (with hot and cold appetizers from a wide selection), add wine, champagne, etc., to make the menu totally tailored to you.

Seating chart with printed table layout list and personalized menu cards

Floral bouquet for tables (check price)

All menus and extras are VAT included. Menu prices are per person

WELCOME COCKTAIL

Minimum for 20 people. €22 per person.

Wine, Beer, Cava & Sangria

Premium Aperitifs / Suggested Cocktails

Aperol Sprits – Daiquiri – Piña Colada: €14.50 per cocktail

Premium Gins: Hendricks €15.50 per G&T

Possibility of adding welcome appetizers with 4 types for an extra €15 per person. Includes canapés during cocktail time.

COLD CANAPES

Ham & Melon Skewer / Tomato & Avocado Tartare / Spoon of Roasted Peppers / Spoon of Potato Salad

HOT CANAPES

Fried Camembert Skewer / Crispy Prawn with Ali-Oli Sauce / Mini Teriyaki Chicken Skewer / Assortment of Croquettes

Open bar per hour, prices per person

1 Hour €21.00 p.p – 2 Hours €25.00 p.p – 3 Hours €32.00 p.p – 4 Hours €40.00 p.p National and international brands, not including reserve drinks, black label or premium drinks.

DATE RESERVATION AND PAYMENT

A 40% deposit will be required to reserve the Date, as well as written acceptance of our general conditions. The rest of the payment will be paid at least one week before the event, as well as confirmation of the number guest finale. Exclusive use of Restaurant €2000.

€5 service per person.

MENU BRONCE

Welcome Glass of Cava

Hot and Cold Appetizers

Melon with Serrano Ham Gazpacho Shots Mini Chicken Skewers Cherry Tomato and Mozzarella Skewers

Stayter

Walford Salad with Goat Cheese

Mojito Sorbet with Vodka Aroma

Ítaín dísh

Jack Daniels Pork Tenderloin with Potatoes, Asparagus and Gratin Tomatoes served with Jack Daniels Sauce or

Grilled sea bass served with boiled potatoes and vegetables

Dessert

Homemade Cheesecake with Red Fruits

Drinks

Mineral water 1/2 bottle of Le Papillon wine per person Glass of Cava for the Toast Coffee



MENU PLATA

Welcome Glass of Cava

Hot and Cold Appetizers

Melon with Serrano Ham Gazpacho Shots Variety of mini croquettes Cherry Tomato and Mozzarella Skewers

Stayter

Bacon, Blue Cheese and Avocado Salad

Green Apple Sorbet

Ítaín dísh

Beef Entrecote with Potatoes, Asparagus and Gratin Tomatoes or Salmon Supreme with Herb Mayonnaise with Potatoes and Salad

Pessert

Chocolate Fondant with Vanilla Ice Cream

Drinks

Mineral water ¹/₂ Bottle of wine per person to choose from: Ramón Bilbao Crianza / Rosé / White Glass of Cava for Toast and Coffee



MENU ORO

Welcome Glass of Cava

Hot and Cold Appetizers

Serrano Ham and Sausage Plate Gazpacho Shots Tempura Prawns with Ali Oli Sauce Assorted Cheese Plate

Stayter

Avocado with Prawns and Marie Rose Sauce

Lemon Sorbet with Peach and Spiced Rum

Main dish

Grilled Beef Tenderloin with Gratin Dauphinoise Potatoes and Creamed Spinach or Grilled Turbot Fillet with Seasonal Vegetables and Boiled Potatoes

Dessert

Le Papillon Flan with Nuts and Edible Sand

Drinks

Mineral water ½ Bottle of wine per person to choose from: Ramón Bilbao Crianza / Rosé / White Glass of Cava for Toast and Coffee





Copa De Cava De Bienvenida

Aperitivos Frios Y Calientes

Serrano Ham & Traditional Cold Meats Gazpacho Shots Tempura Prawns with Ali Oli Dip Mixed Cheese Platter Assorted Canapes

Entrante

Combo de Almejas y Mejillones al Vapor

Sorbete de Cava y Melocotón

Plato Principal

Costillar de Cordero de Nueva Zelanda con Patatas gratinadas, Espárragos, Tomates Marinados y Aceite de Trufa Blanca ó

Lubina a la plancha servida con Patatas cocidas y Verdura

Postre

Selección de Quesos

Bebidas

Agua Mineral ½ Botella de vino por persona a elegir: Ramón Bilbao Crianza / Rosado / Blanco Copa de Cava para el Brindis y Café



CHILDREN MENU

Welcome Appetizers

Includes 3 starters Potato Chips Chicken Nuggets Mini Croquettes

Ítain dish

Chicken Wings with French Fries or Spaghetti Bolognese or Cheeseburger and French Fries or Battered Fish Strips with Fried Potatoes

Pessert

2 scoops of ice cream

Drinks

Unlimited during the meal Refreshments Mineral water Juices



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