



WEDDING COLLECTION

Wedding Menus 2026

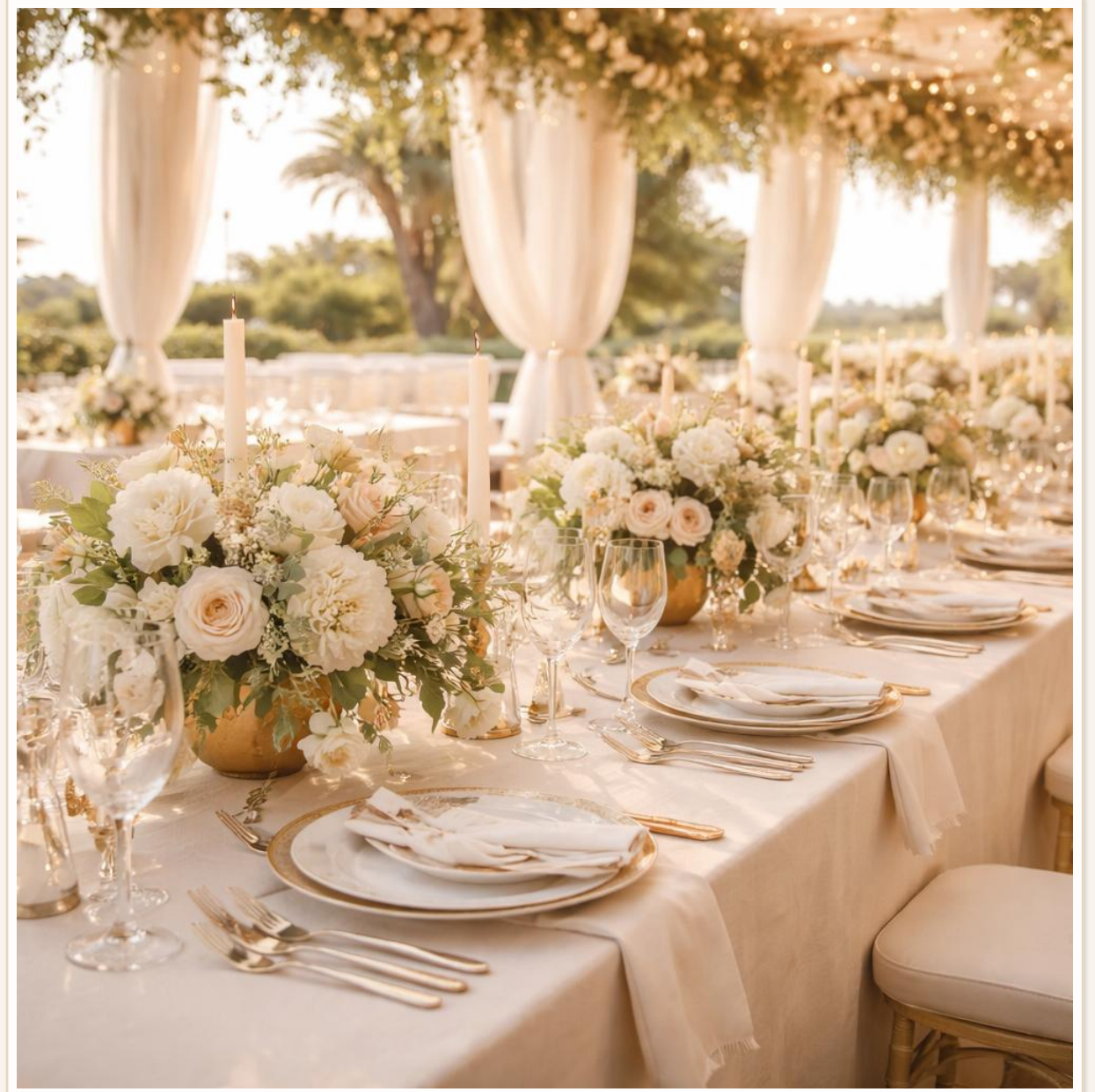
Beautiful food, flawlessly served. Discover our three signature wedding experiences, crafted to bring warm, inviting elegance to your perfect day.

Choose between our lively Essential Spanish paella, our refined Signature BBQ, or the graceful Mediterranean Elegance plated dinner.

Essential Spanish Wedding

Signature BBQ Wedding

Mediterranean Elegance





AT A GLANCE

Three wedding experiences, each with its own atmosphere.

We offer three distinct wedding experiences, each tailored to create a unique and unforgettable atmosphere

From €69

Essential Spanish Wedding

A lively, authentic celebration centered around live chef-led paella.

From €82

Signature BBQ Wedding

A refined, restaurant-style barbecue experience elevated with elegant service.

From €95

Mediterranean Elegance

A graceful, timeless plated dinner for a truly romantic evening.





Reception canapés

Choose 6

Vegetarian

- Goat cheese and beetroot tartlet with caramelised onion
- Manchego and quince brioche toast
- Truffle mushroom vol-au-vent
- Bruschetta with peppers, onions and grated cheese
- Mini Spanish tortilla with saffron aioli
- Mini Caprese salad bites

Vegan

- Gazpacho shot with cucumber and olive crumb
- Beetroot hummus on seed cracker
- Tomato tartare toast with basil oil
- Roasted pepper and avocado crostini

Pork

- Jamón Ibérico croquette
- Ibérico ham, fresh tomato and avocado mini toasts
- Ibérico ham with fresh melon skewers
- Pulled pork mini taco cups
- Chorizo and prawn skewers with creamy lemon dip
- Sticky pork belly skewers
- Pork meatballs with bocconcini and spicy arrabbiata sauce
- Pork and mushroom vol-au-vents

Chicken

- Chicken satay with peanut sauce
- Chicken nacho wonton cups
- Thai chicken meatballs with sweet chilli sauce
- Creamy chicken salad bites
- Free-range chicken skewers with romesco
- Chicken, cranberry and brie bites
- Crispy chicken bites with smoked paprika mayo

Beef

- Roast beef crostini with truffle aioli
- Beef carpaccio crostini with kimchi
- Beef fillet brioche with onion marmalade

Fish / Seafood

- Tuna tartare tostada with avocado and mango (+ €0.50)
- Prawn horns with sweet chilli sauce
- Spicy shrimp guacamole bites
- Mini baked salmon cakes with sriracha lemon aioli
- Garlic prawn spoons with citrus zest
- Smoked salmon blinis with avocado
- Crostini with smoked salmon and crushed avocado
- Seafood salad tartlets
- Blinis with smoked salmon, cream cheese and black caviar
- Bloody Mary shrimp shooters
- Cod brandade croquettes
- Octopus and baby potato skewers with paprika oil (+ €0.50)



Premium canapé supplements apply to the full final guest count when selected.

Lamb

- Mini lamb kofta skewers with mint yoghurt
- Lamb shoulder cups with caramelized onion (+ €0.50 per person)
- Spiced lamb meatballs in rich tomato sauce (+ €2.00 per person)
- Lamb couscous spoons with apricot and fresh herbs
- Spiced lamb mini skewers with pomegranate tzatziki (+ €0.50 per person)

freshly cooked on site by the chef team



A warm, highly social celebration built around the lively art of live paella cooking.

Designed for couples seeking an authentic Spanish atmosphere with beautiful reception bites and generous sharing moments.

Option 1 Spanish Paella Celebration

€72 + IVA

- 6 elegant reception canapés
- 2 live paellas cooked on site
- 2 seasonal salads
- 1 dessert · coffee and tea

Option 2 Essential Spanish Wedding

€89 + IVA

- 6 elegant reception canapés
- 3 tapas for sharing
- 2 live paellas cooked on site
- 2 seasonal salads
- 1 dessert · coffee and tea

Live paella cooking

Seasonal salads

Coffee & tea

Beautiful Spanish atmosphere

Price for 50+ guests

Essential setup

Reception canapés, shared tapas and the live paella hero moment.

Reception Canapés

choose 6 From the list

Spanish Tapas

Option 2: includes 3 for sharing

- Jamón Ibérico with two Spanish cheeses
- Mixed grilled meats platter : chicken, sausages and beef entrecôte strips (+ €2.00 per person)
- Suckling pig (+ €2.00 per person)
- Patatas bravas
- Croquetas selection: jamón, boletus, oxtail or bacalao
- Gambas al ajillo or gambas pil pil
- Calamares a la Andaluza with lemon
- Mediterranean mezze board with hummus, tzatziki, olives, pita, roasted peppers, feta and grilled vegetables
- Ensaladilla rusa with tuna
- Chorizo al vino tinto
- Chicken skewers with romesco
- Grilled vegetables
- Pulpo a la gallega (+ €2.00 per person)
- Spanish tortilla with alioli
- Padrón peppers with sea salt

Main Paella Show

chooses 2 live paella varieties

Live paella cooking is the hero moment of this menu and is prepared fresh on site by our chef

Paella choices

- Seafood and fish paella
- Meat paella
- Mixed meat, seafood and fish paella
- Vegetarian paella
- Vegan paella
- Black seafood and fish paella

Salads

chooses 2

- Tomato, buffalo mozzarella, basil and pesto salad
- Watermelon, feta, cucumber and mint salad
- Mixed leaf salad with goat cheese, apple and walnuts
- Mediterranean quinoa salad with cucumber, cherry tomatoes, herbs and lemon
- Mediterranean chickpea salad



artisan bread, olive oil & alioli included with tapas

Dessert :chooses 1

- Churros with chocolate
- Mille-feuille with vanilla cream
- Trio of mini summer fruit tarts
- Creamy profiteroles with dark chocolate glaze
- Cheesecake topped with raspberries and blueberries
- Cherry pie with sour cream
- Carrot cake
- Chocolate coulant with ice cream
- Trio dessert shots: chocolate mousse, cheesecake and mixed forest fruits
- Chocolate brownie with vanilla cream
- Fresh fruit skewers



SIGNATURE BBQ WEDDING

A stylish live barbecue offering the flawless service and graceful structure of a traditional wedding dinner.

Imagine the mouthwatering aroma of live cooking , beautifully presented on an elegant wooden stations with premium chafing dishes. This experience allows you to build from a relaxed, joyous celebration into a highly elevated, restaurant-style barbecue

Starting price

€85

This starting experience includes your choice of

- 6 reception canapés ,
- our Duchess BBQ menu ,
- 1 dessert · coffee and tea
- a complete wedding-ready setup package.

Design Your Experience

Building your perfect wedding BBQ is simple. You just choose your favourites from the following steps:

- 1. The Welcome:** Choose **6 reception canapés** to greet your guests.
- 2. The Main Event:** Select **1 BBQ Menu** from our collection below.
- 3. The Sweet Finish:** Select a **dessert** from our curated dessert list to conclude the meal.
- 4. The Setting:** We provide the **Essential Setup** (classic furniture and tableware) to transform your venue.

live cooking service

wooden stations presentation

essential setup

50+ guests

smaller groups quoted separately



The BBQ Collection

Choose the menu that perfectly matches your celebration's atmosphere and culinary vision. (Prices indicate the cost of the BBQ food portion).

Duchess — €47
 Baron — €55
 Viscount — €56
 Earl — €57
 Marquess — €58

Duke — €60
 Princess — €65
 Prince — €70
 Queen's — €80
 King's — €115

Dessert :chooses 1

Churros with chocolate
 Mille-feuille with vanilla cream
 Trio of mini summer fruit tarts
 Creamy profiteroles with dark chocolate glaze
 Cheesecake topped with raspberries and blueberries

Cherry pie with sour cream
 Carrot cake
 Chocolate coulant with ice cream
 Trio dessert shots: chocolate mousse, cheesecake and mixed forest fruits
 Chocolate brownie with vanilla cream
 Fresh fruit skewers

Flawless Execution: What is Included

We handle the logistics so you can simply enjoy your day. This package includes:

- The Service:** A professional chef team, live cooking service, professional waitstaff, and buffet service throughout the meal, including final clearance.
- The Presentation:** An elegant wooden buffet presentation featuring premium chafing dishes.
- Essential Setup:** Round tables, classic linens, cushioned Chiavari chairs, fine crockery, flatware, glassware, and ceremony chair setup. (Note: Floral arrangements and table styling are not included).







The "Magical Evening"

Experience the profound romance of a timeless Mediterranean feast. Designed for couples who desire a beautifully orchestrated, deeply personal dinner where every detail is flawlessly managed—so you can focus entirely on each other.

Design Your Experience

From

€95

+ IVA

polished plated service

romantic and timeless

ideal for 70+ guests

essential setup

Building your timeless dinner is simple. You choose your favourites to create a perfectly curated menu for your guests:

1. The Welcome: Select **6 reception canapés** for your cocktail hour.
2. The Starter: Choose **1 plated starter** to begin the meal.
3. The Main Event: Select **1 plated main course** and **2 sides** to be served to all guests.
4. The Sweet Finish: Choose **1 dessert** to conclude, accompanied by coffee and tea service.
5. **The Setting:** We provide the **Essential Setup** (classic furniture and tableware) to transform your venue





Choose one starter and one main for the full guest menu.

CURATED DINNER CHOICES

Starter selection

Choose one elegant opening course from the Mediterranean collection:

- White prawn carpaccio with citrus vinaigrette and toasted pine nuts
- Mexican-style shrimp ceviche with avocado
- Creamy burrata with truffle and rocket
- Crispy eggplant caprese stacks with buffalo mozzarella and olive oil-balsamic dressing
- Caramelised goat's cheese with smoked pear and walnut salad
- Smoked salmon mille-feuille with green apple and dill cream cheese
- Wild mushroom and white truffle risotto finished with a crispy Parmesan tuile
- Pan-seared scallops on cauliflower purée with crispy leeks (+ €5 per person)
- Red tuna tartare with avocado, mango and a light sesame-soy dressing (+ €5 per person)
- Beef tenderloin carpaccio with rocket, aged Manchego and fresh black truffle (+ €5 per person)
- Charcoal-grilled octopus tentacle over smoked potato purée with paprika oil (+ €5 per person)
- Elegant lobster salad with citrus segments, baby greens and coral vinaigrette (+ €10 per person)

Main course selection

Choose one main course to define the dinner.

Each main course is served with the two sides selected for the wedding menu.

- Rosemary chicken with roasted grapes and shallots
- Creamy Tuscan chicken
- Chicken and apricot ballotines with mushroom and tarragon sauce
- Twice-cooked pork belly with apple velouté
- Garlic butter pork tenderloin with pepper sauce
- Greek-style baked cod with lemon and garlic
- Spanish cod with pil-pil sauce
- Sesame crusted salmon with honey-soy sauce
- Roasted duck leg with orange sauce
- Beef sirloin steak on BBQ
- Garlic herb crusted roast rack of lamb (+ €5 per person)
- Grilled Galego sirloin steak (+ €10 per person)
- Grilled Galego sirloin steak with king prawns (+ €15 per person)
- Gallego filet mignon with king prawns (+ €20 per person)
- Surf and Turf Gallego filet mignon with half lobster (+ €25 per person)

Sides, dessert choices, and thoughtful alternatives for every guest.

Choose 2 sides

- Mélange of seasonal summer vegetables
- Mediterranean vegetables with garlic and parsley vinaigrette
- Fine green beans almondine
- Sautéed wild mushrooms with herbs
- Herb-roasted baby potatoes
- Potatoes au gratin with a golden crust
- Creamy mashed potatoes
- Wild rice pilaf with fresh herbs
- Buttered baby potatoes with rosemary and sea salt
- Charred asparagus with lemon and olive oil
- Baby carrots glazed with honey and thyme
- Tenderstem broccoli with toasted almonds
- Cauliflower gratin with aged cheese
- Saffron rice with herbs
- Creamy truffle mashed potatoes
- Chipotle and cheddar mashed sweet potatoes

Dessert & special menus

Desserts

- Churros with chocolate
- Mille-feuille with vanilla cream
- Trio of mini summer fruit tarts
- Creamy profiteroles with dark chocolate glaze
- Cheesecake topped with raspberries and blueberries
- Cherry pie with sour cream
- Carrot cake
- Chocolate coulant with ice cream
- Trio dessert shots: chocolate mousse, cheesecake and mixed forest fruits
- Chocolate brownie with vanilla cream
- Fresh fruit skewers



Vegetarian & vegan menu available(ask for more)

Saffron vegetable risotto · Pan-fried tofu steaks · Wild mushroom parcel · Quinoa-stuffed pepper · Porcini ravioli · Lemon cake · Coconut flan

Kids menu — €20 (until 7 years old)

Baked organic chicken strips with homemade crispy seasoned fries
Beef and pork ragù lasagne with buttery peas and carrots
Cornflake-crusted baked cod with roasted sweet potatoes and carrots



DRINKS & OPTIONAL ADD-ONS

Couples can layer in the drinks and late-night details that fit the wedding style.

Drinks packages

Welcome drinks — €8
Cava, water, beer, white wine
and red wine, white and red
Sangria

Water & lemonade station — €3
per pers

Cocktail and meal drinks
package — €21 per pers

Open bar — €36 for 4 hours

Corkage / client-supplied drinks
service — €8

Optional add- ons

Late-night sliders — €8

Fries with sliders — +€2

Jamón Ibérico carving station —
from €650

Bartender — €22 per hour

Bar setup after dinner — quoted
separately

Open bar, wines, beer, cava or
spirits are not included unless
quoted as part of the selected
drinks package.



INCLUDED & IMPORTANT NOTES

Typically included

Typically included:

- | Chef team
- | Professional waiters for food service
- | Standard food setup
- | Service throughout the meal
- | Final food service clearance
- | Tables, chairs and linen
- | Crockery, cutlery and glassware
- | Ceremony chair setup

Important notes

Prices are per person and exclusive of IVA.

Spanish and Mediterranean menus are based on 70+ guests; BBQ menus are designed for 50+ guests. Smaller group supplements apply.

Vegetarian, vegan and gluten-free alternatives are available with advance notice. Please advise allergies and dietary requirements before the event.

Premium item supplements apply to the full final guest count when selected.

Final pricing may vary depending on venue access, distance, kitchen facilities, setup requirements, service timing and logistics.

Decorative styling, floral design, wedding cake, venue fees and special logistics are not included unless quoted separately.



CLOSING THOUGHT

Beautiful food. Elegant service.
A warm Marbella wedding celebration.

King Catering Marbella

