

# WEDDINGS, PARTIES, AND SPANISH FEASTS.

Our catering and planning services have helped many couples celebrate their wedding day with a Spanish flair.

Our private catering offering ranges from an intimate night in for friends and family with a 3-course meal, to a sit-down Spanish dinner for 200+ guests for weddings,

We are proud to take the Pizarro experience anywhere you'd like.













# MUST-DOS FOR PLANNING A SIT-DOWN DINNER

01

## How many courses should I order?

We suggest ordering a selection of tapas, followed by main courses to share and individual desserts, a family-style meal!

02

## How do you cater for dietary?

We will design a menu that offers a wide variety of options. However, all dietary requirements are catered to individually.

03

## How do I find the perfect venue?

We can bring the Pizarro experience anywhere you'd like, our team will assist you with the equipment hire to host a full dinner.







# 3-COURSE AND SPANISH FEAST MENUS

The perfect menu should include all the favourite dishes you enjoyed at our venues, however, we have created two menus to guide you.

**The 3-course starting at £60 per guest and the Spanish feast starting at £90 per guest. (minimum of 40 guests)**

3-COURSE SHARING: 2 PICA + 1 STARTER + 1 MAIN + 1 DESSERT

SPANISH FEAST: 4 PICA PICA + 2 STARTER + 2 MAINS WITH SIDES + 1 DESSERT

The menus are simply a guide. We are happy to customize a menu for any desired experience.



# MENU SAMPLE 3

## COURSE

Any dietary and vegetarian needs can be catered for with a separate menu which is served in conjunction with the main menu (all included in the price).



### **Jamón Ibérico**

100% 5J acorn fed

### **Pan con tomate (ve)**

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

### **Ensaladilla rusa**

Potato salad with carrots, confit tuna and pickles

### **Arroz mixto**

Chicken and seafood paella

### **Ensalada de cogollo (v)**

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

### **Tarta de Santiago de Peter**

Peter's almond tart, raisins and px ice-cream



**Jamón Ibérico 100% 5J acorn fed**

**Pan con tomate (ve)**

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Croquetas de jamón Ibérico** Jamón croquetas

**Padrón peppers (ve)** Fried peppers with sea salt flakes

**Salpicón de bogavante**

Traditional lobster salad with vegetable vinaigrette

**Sepia la plancha con crema de patata, 5J Jamón, piñones y Oloroso**

Grilled cuttlefish, creamy potato, pine nut and 5J Jamón picada,  
and Oloroso sherry sauce

**Bacalao al pil pil, perejil, espinacas y patatas**

Cod, pil pil sauce, parsley oil, spinach and potatoes

**Presa ibérica 5J**

5J 100% acorn fed ibérico pork

**Pimiento morrón asado al pilpil (ve)**

Roast Spanish red bell peppers with pil pil sauce

**Lechuga, piñones, chalotas y limón (v)**

Lettuce salad, pine nuts, shallots and lemon dressing

**Patata, cebolla quemada y jugo de carne** Baby potato, burnt onion and meat jus

**Tarta de queso Vasca**

Basque cheesecake with strawberries

## MENU SAMPLE FEAST

Just like at our restaurants, we serve a menu of small tapas style and more substantial dishes that can be served as starters and mains or as tapas for sharing.







## WHAT SOME OF OUR CLIENTS HAD TO SAY...

"Everyone in the Saturday Wedding team I write to thank you for such a wonderful experience on Saturday. Of course it was Alice's wedding, so we were always going to have an emotional time, but the food and the services from all the staff is as memorable. I was embarrassed by the number of compliments received on the food and the charming way it was served as they should have been directed to you. I hope many of them were, and you were in any doubt there were a great number. As you would have guessed we are a family of foodies, some not easily pleased, but they all loved it. The whole experience of working with you has been a pleasure, particularly the unfussy way of dealing with problems big and small , both before and during the event. So thank you for the special memory you created for us all Myles"

**FATHER OF THE BRIDE - SEPTEMBER 2022**