



ALL-INCLUSIVE  
WEDDING MENUS  
FINCA CONCEPCION  
2025



## CONTACT US

Fiestasol Wedding Catering

(0034) 657 214 831

[info@fiestasol.com](mailto:info@fiestasol.com)

[www.fiestasol.com](http://www.fiestasol.com)



*Fiestasol*

CATERING

Wedding catering  
services





## *Fiestasol Menus all include:*

6 **canapes** from the list during cocktail hour before the meal

Tables, chairs & linens  
(different styles - see next page)

Crockery, cutlery & glassware

Chairs & table set up for the ceremony

Uniformed waiter service

Menu tasting for up to 4 people  
at Fiestasol HQ

### **Drinks**

Menus do **not** include drinks, we allow you the cost-effective option to bring them in wholesale and we serve for you.

Alternatively we can offer full drinks packages if you prefer.

“

WITH OVER 18 YEARS  
OF EXPERIENCE ON  
THE COAST, WE WILL  
HELP MAKE YOUR  
WEDDING  
UNFORGETTABLE.

”

## *Flexible menus*

All menus can be mixed and matched.

To offer more than one menu choice, we must have orders in advance.

Contact us with any special requirements or specific ideas - we can cater for most suggestions and budgets





# *Fiestasol Tables & Chairs*

All menu pricing includes the following table and chair options in any combination:

Wooden rectangular tables

Round tables with white tablecloths

Rectangular tables with white tablecloths

Wooden Crossback Chairs

White Chiavari Chairs

Gold Chiavari Chairs

(Different coloured linens available to rent)





## Drinks Information

At Fiestasol, there are 2 ways to order your drinks:

1) We offer the cheaper option of buying your own alcohol wholesale. We work alongside an excellent local English-speaking wholesaler that we can put you in touch with. They have a huge selection and you can order everything online, plus they will help you with quantities. They will deliver to your venue and can provide all clients with a drinks fridge. They will buy back any unopened drinks the following day. You can visit their warehouse which is close to the Fiestasol offices and try different wines & cavas.

See Extras Section for our Corkage & Bar Set Up pricing

2) Alternatively we offer a full Fiestasol Drinks Package service.



## Fiestasol Drinks Packages

### Cocktail & Meal

**€18/person + VAT**

Includes:

Sangria, Cava, Beer, Wine, Soft drinks  
Fiestasol lemonade (made with lemon barley water & fresh lemons)

White wine Reina de Castilla Sauvignon Blanc D.O.  
2021

Red Wine Arca de Noe Rioja 2022 D.O  
Still mineral water served in iced jugs  
Glass of cava for speeches

### Open bar

**€32/person + VAT 4 hours**

White & Red Wine  
San Miguel Beer  
Bacardi Rum  
Smirnoff Vodka  
Larios Gin  
Ballantines whisky  
Tequila  
Soft drinks  
Tonic  
Water

Other brands, cocktails, Jaegermeister, Aperol, Red Bull all available for a supplement





# Extras

We offer many **in-house extras** to enhance your table settings:

Charger Plates: Gold, gold bobble & rattan

Neon Signs: “Bar” & “Happily Ever After”

Gold cutlery

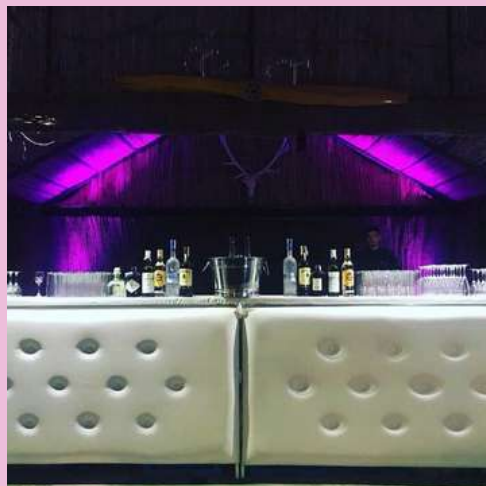
White padded bar

Vintage glassware

Personalised menus, place names & table plans

Bubbles wall

Request our **Extras Brochure** for more details





# Canapés

CHOOSE 6

SERVED FOR ONE HOUR  
DURING COCKTAIL HOUR

Mini salmon cakes with a  
homemade sweet chilli  
sauce

Tiger prawns wrapped in  
smoked salmon with dill  
yoghurt

Cured serrano ham with  
fresh melon pinchos

Thai Chicken skewers with  
soya dipping sauce

Marinated chicken  
lollipops

Manchego Cheese with  
quince jam & balsamic  
reduction

Goats cheese tartlets

Marinated prawn Pil Pil  
skewers

Roast Beef tostadas with  
caramelised onion

Crab & coriander tartlets

Shot glass of cold  
strawberry gazpacho

Pinchos of mozzarella &  
cherry tomatoes with basil  
oil

Spoons of fresh seafood  
salad

Vegetable samosas

Glazed Thai chicken bites  
with lemongrass

Hot sauted chorizo



# Gala Menus

## Gala Menu 1

### Starters

Fresh melon salad with Jamon Serrano, baby mixed leaves & honey mustard vinaigrette

Or

Caramelised goats cheese on a toasted brioche with confit of plums

### Mains

Roast stuffed chicken breasts served with citrus & raisin cous sous & a sweet sherry reduction

Or

Baked salmon fillet served with rosemary & garlic sauted potatoes & tsatsiki

### Dessert

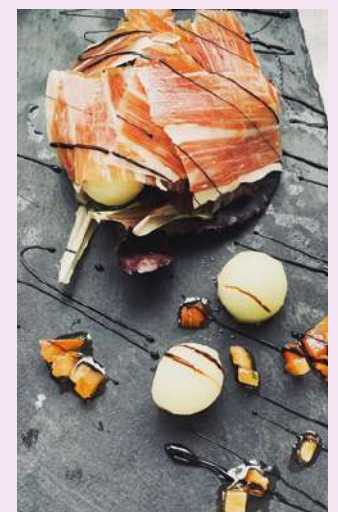
Homemade crepe with vanilla ice cream, strawberries & warm chocolate sauce

Or

Fiestasol berry cheesecake

Coffee & Tea

**Price €95/person + VAT**





# Gala Menus

## Gala Menu 2

### Starters

Antipasti platter with Spanish Iberico hams, bruschetta, marinated olives & sun dried tomatoes

Or

Warm Thai chicken salad with wok vegetables on a bed of fresh leaves

### Mains

Marinated seafood skewers – King prawns, swordfish, salmon & monkfish with a mango salsa served with butter & lemon baby potatoes

Or

Sirloin steak with sauted potatoes, roasted Mediterranean vegetables & Bernaise sauce

### Desserts

Creme brulee

Or

Homemade chocolate mousse

or

American cheesecake with berry compote

Coffee & Tea

**Price €103/person + VAT**





# Gala Menus

## Gala Menu 3

### Starters

Fresh Lobster salad with red pepper gazpacho (€5 supplement)

Or

Smoked salmon on a homemade blini with a fresh avocado & lime salsa  
& dill yoghurt

Or

Beef carpaccio with shaved parmesan, rocket & truffle oil

### Main courses

Galician beef fillet with sauted potatoes, roasted cherry tomatoes,  
green asparagus spear & and a Malaga sweet wine reduction

Or

Sea bass fillet with Dauphinoise potatoes, tomato confit & green  
asparagus

### Dessert

Giant raspberry macaroon with biscuit crumble & frozen berry coulis

or

Chocolate sphere with gold leaf

Coffee & Tea

**Price €108/person + VAT**





# Vegetarian & Vegan

## Starter

Caramelised goats cheese salad with pine nuts and figs

Or

Slow roasted red peppers, plum tomatoes & red pepper salsa (Vegan)

## Main course

Tower of Mediterranean vegetables with grilled halloumi

Or

Tower of Mediterranean vegetables with marinated tofu (Vegan)

or

Butternut squash quiche with caramelised onion and sun dried tomatoes

## Dessert

Mango or berry sorbet (vegan)

## Children's Menu

Price €25 / child + VAT

Vegetarian or meat lasagne

Or

Breaded chicken fillet with chips

Or

Fish & Chips

Ice cream





# Tapas & Paella Menu

## Tapas (Choose 4)

(served on dishes in middle of tables on rustic wooden slices)

Platter of Jamon Serrano and Manchego  
Burrata with tomato tartare & avocado  
Sea bass ceviche with lime juice & coriander (€1.50 supplement)  
Albondigas (meatballs)  
Cadiz red tuna tataki (€2.50 supplement)  
Pimientos de padron with sauted potatoes  
Russian salad with crispy onion topping  
Gambas Pil Pil with roasted cherry tomatoes  
Croquetas

## Main dishes

(Paellas cooked live in front of guests)  
Mixed Seafood & King Prawns  
Chicken & chorizo  
Vegetarian with asparagus & artichokes  
Mediterranean salad with marinated olives & feta

## Dessert

Traditonal churros and chocolate  
Tea & Coffee

**Price €96/person + VAT**





# Wedding BBQ Buffet

## Mains (Choose 4)

Galician beef entrecote

Chicken breasts marinated with rosemary and lemon

Pulled pork sliders with homemade apple chutney

BBQ chilli & garlic king prawn skewers

Seafood skewers with mango salsa

Thai tuna mini steaks with lemongrass (€2 supplement)

## Salads (Choose 4)

Cous cous salad with roast pumpkin, feta & fresh herbs

Chickpea salad with sunblush tomato, mango & coriander

Rocket, shaved parmesan & pine nut salad

Cold potato salad with red onion, sun dried tomatoes & herbs

Roasted Mediterranean vegetables with fennel & roast garlic

Butternut squash quiche with caramelised onion and sun dried tomatoes

Tsatsiki, chimichurri, ali-oli & salsa brava

## Served Dessert

Mango or berry Cheesecake

or

FiestaSol Chocolate Love Cake

Tea & Coffee

**Price €102/person + VAT**





# Fiestasol Frozen Cocktail Machine

Introducing Fiestasol's Frozen Cocktail station - a huge success for keeping your guests cool at your event!

Price for 100 guests or more

**€8.50/person/hour + VAT**

Price for 100 guests or less

**€10/person/hour + VAT**

Price includes 2 cocktail flavours (alcoholic or non-alcoholic), all ingredients, garnishes, full set up and 1 waiter serving



Choose from:

Mojito

Strawberry Daiquiri

Piña Colada

Cosmopolitan

Mango

Lemon

Mint





# Optional Extras

## Corkage

(service of drinks during cocktail and dinner, including all glasses & ice)

€6/person

Service of Welcome Drink before the ceremony €2/person (includes dressed bar, glasses, ice & staff)

Dressed bar for after dinner (including table with cloth, glasses, straws, lemons, ice, ice buckets) €3.50/person up to 50 pax, €3.25/person up to 100 pax, €3/person for 100 pax +

Barman €22/hour

White padded bar €100

Bubbles wall for cava/prosecco €150

Bread with olive oil and balsamic vinegar €2/person

Light Up Bar Sign €75

Happily Ever After Sign €50

Palate cleanser sorbets €3.50/person

Mojito, gin & tonic, lemon & vodka, lemon & cava OR melon

Lemon sorbet served with welcome drink before ceremony €3.50/person

Leg of Jamon Serrano with cutter for cocktail Prices start at €650

## Late night snacks

Selection of sandwiches, mini hamburgers, mini hot dogs  
€6/person

Individual paper bags of churros & chocolate €10/person

Anti pasti station €10/person

Cheeseboard with crackers, apples & grapes €9/person



# 2nd Day Menus

## BBQ Chill

Chicken breasts marinated with rosemary & lemon

Homemade Fiestasol burgers

Tiger Prawns

Fiestasol Mediterranean salad (cherry tomatoes, red onions, cucumbers, sun dried tomatoes, marinated feta & roasted pine nuts)

Tsatsiki

New potato salad with sun dried tomatoes

Selection of sauces

**Price €37/person +VAT**

## Hog Roast Heaven

The Pig

Baked potatoes

Selection of breads

Selection of sauces and homemade chutneys

**Price €28/person + VAT**

## Paella Party

Seafood paella, Chicken & Chorizo paella & Vegetarian Paella

Green salad

Garlic bread

**Price €35/person + VAT**

**Pricing includes buffet table, plates, cutlery & napkins only**

**Note: For weddings under 30 pax there is a €10/person supplement**

