



· GASTRONOMIC DOSSIER ·

Weddings

I DO !

At Life Gourmet Catering, we are renowned for our cuisine with a Mediterranean flair and our mastery of the art of fine dining. With over 20 years of experience, we approach our work with the same passion as when we first started, crafting stations, dishes, and appetizers that captivate the senses and evoke deep emotions.

Our expertise in weddings has made us the leading catering service in Spain, providing a comprehensive and personalized experience for all our couples. We go above and beyond by bringing our entire infrastructure, expert team, and seamless logistics to any corner of Spain, working closely with every aspect of your wedding organization to ensure perfection in every detail.

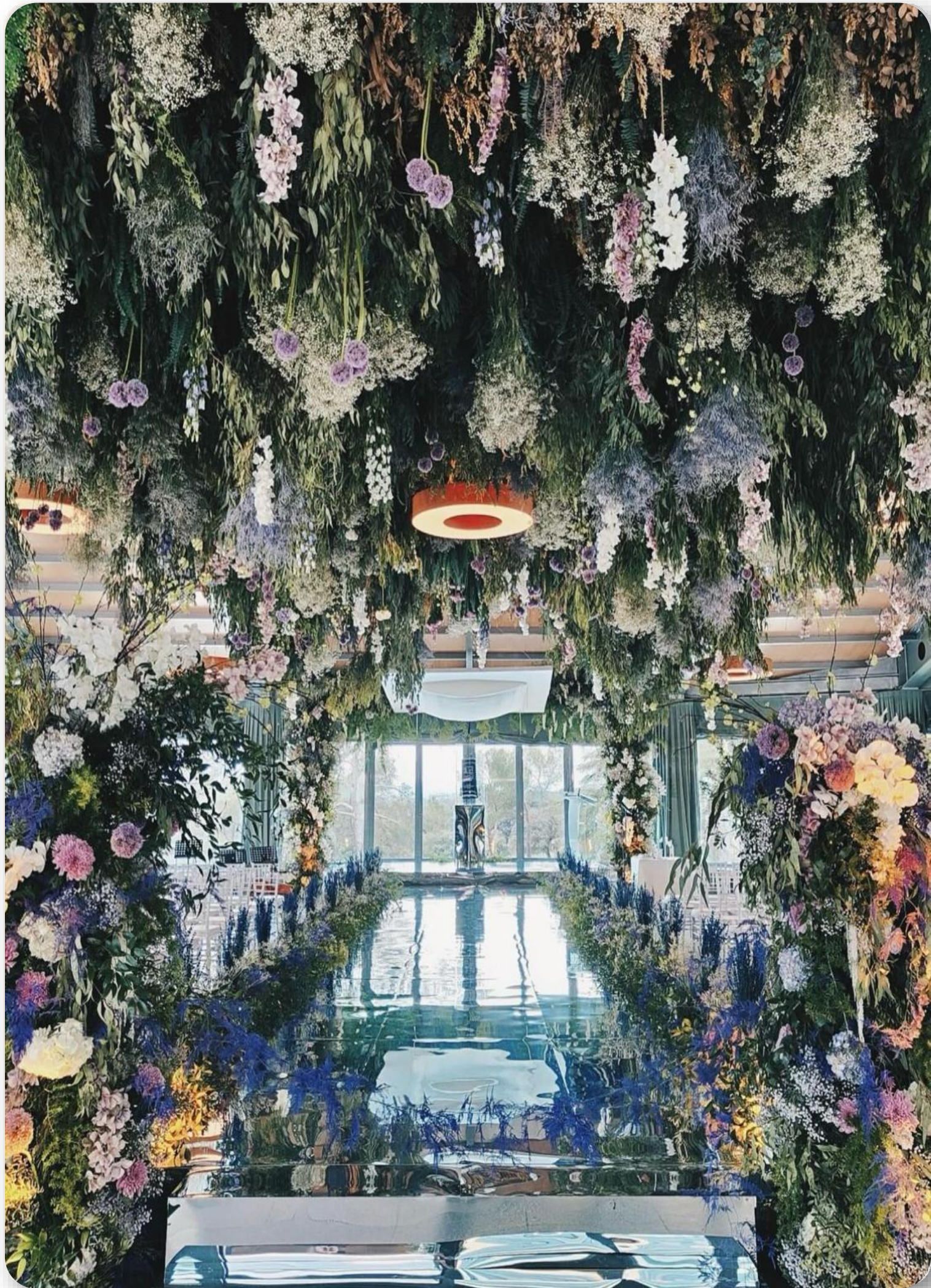
Our gastronomy is an expression of emotions and exclusivity. We take meticulous care in curating a menu that harmoniously blends with the theme of your wedding, creating exquisite and tailored combinations that leave a lasting impression on your guests.

Attention to detail is our priority, from meticulously crafting the decor to creating stunning setups that provide an unforgettable backdrop for your special day. We strive to make your wedding an unforgettable experience that surpasses all expectations.

Our mission is to assist you in creating a wedding as unique and exceptional as your own love story.



Team Life Gourmet



Welcome drinks

Flavoured waters
Lemonade

Price: 300.00 € + VAT

*Decorated and assisted station

**Consult alternatives to welcome drinks

Chuppah

Assembly and disassembly of ceremony: € 900,00 + VAT

Chairs: € 8,00 / unit + VAT

*We have a catalogue with more than 6 different models of chairs.

G

Parve Coctel

(Choose 12 references)

Crunchy Snacks

Red Curry Wontons / Purple Potatoes Sweet Potato Fries /
Crispy Yuca / Parmesan Dentelle / Tempura Nori

100% salmon with furikake

Anchovy toast over tomato tartare

Fish taco, guacamole and truffle, mini margarita

Mini babaganus cones with sesame

Seabass ceviche served inside a lime

Chicken endive with spicy tartar

Sushi is Life

Tuna hosomaki | Flambé salmon nigiri | Sea bass uramaki flavored with lime

Small tuna turn over with tapenade

Petit Potatoes (creamers) filled with truffle cream and anchovy

Cod grilled small sandwich

OVEO: Our spanish omelette

Potato chip with quail egg and truffle

Vegetable skewer with romescu sauce

Boletus croquette

Beef skewer with glass pepper

Mini poultry cannelloni with truffle sauce

Pita bread with spicy chicken

Veal mini burger with caramelized onion, sipof beer

Boletus risotto casserole





Jalbi Coctel

(Choose 12 references)

Crunchy Snacks

Red Curry Wontons / Purple Potatoes Sweet Potato Fries /
Crispy Yuca / Parmesan Dentelle / Tempura Nori

Salmon flambe

Tuna tartare toast with soft green mustard

Fish taco, guacamole and truffle, mini margarita

Cod tartlet with piquillo rose

Mini guacamole and pomegranate cones

Seabass ceviche served in a small spoon

Endive with fish, herbs and spicy tartar

Sushi is Life

Tuna hosomaki | Flambé salmon nigiri | Sea bass uramaki flavored with lime

Dried tomato, mozzarella and black olive pizza

Small tuna turn over with tapenade

Tempura hake supreme with lime mayonnaise

Petit Potatoes (creamers) filled with truffle cream and anchovy

Sea bass skewer in marinade

OVEO: our spanish omelette

Potato chip with quail egg and truffle

Vegetable skewer with romescu sauce

Boletus croquette

Truffled cheese grilled sandwich

Tequeños with raspberry culis

Vegetable risotto casserole

Stations

LA CEVICHERIA

Sea Bass and mango ceviche
Nikkei-style tuna tiradito
Salmon and yellow pepper tiradito

Price: € 15.00 / person + VAT

NORWAY'S BEST

Salmon loin marinated in soy
Salmon loin with dill
Salmon loin with nori seaweed

Accompanied by:

Pickles, Nordic bread, blinis, tartar sauce and sour cream

Price: € 14.50 / person + VAT

RICES

(Choose 2)

Fish rice
Chicken rice
Fideu with vegetables

Price: € 12.50 / person + VAT

SKEWERS

Veal
Chicken
Vegetables

Price: € 19.50 / person + VAT

SUSHI IS LIFE

(Choose 1 sashimi, 1 hosomaki, 1 hosomaki top, 2 uramakis y 2 niguiris)

Sashimis

Tuna / Salmon / Seabass infused with lime aroma

Hosomaki

Cucumber / Salmon / Salmon and Cucumber / Tuna

Hosomaki top

Salmon Tartare with Kimchi Mayo,
Tuna Tartare with Cilantro

Uramakis

Fuji Roll / Flambéed Salmon Roll / Kanikama Roll / Vegan Roll

Niguiris

Salmon / Flambéed Salmon with Kimchi Mayo and Lime / Avocado / Cucumber

Wasabi, soy sauce, pickled ginger

Price: € 16.00 / person + VAT

Sushman price: € 300,00 + VAT

ASSORTED CHEESES

5 varieties of cheese with D.O.

Accompanied by:

*Onion and tomato compotes | Assortment of breads | Radishes | Red cherries | Walnuts
Quince | Red and white grapes*

Price: € 9.50 / person + VAT

ROAST BEEF

**Marinated roasted beef tenderloin with mustard
and oloroso wine, thinly sliced and cooked to
perfection**

Served with:

Moroccan-style Potatoes, Buttered Mini Corn Cobs,
Grilled Pearl Onions, and the roast's own sauce

Price: € 13.00 / person + VAT



Menu

STARTER

(Choose one)

Traditional salmorejo with tomato tartar, edamame and crunchy vegetables

Tuna tartar, creamy almond and strawberry mimetic

Roasted vegetables on hummus, seeds and tajine

Salmon tataki with shitake stew, lotus flower and citrus mayonnaise

MAIN COURSE

(Choose one)

Sea bass with cous cous, chopped nuts and fennel velvet

Grilled sea bass with oriental vegetables and saffron marinade

Crusted hake with toasted juice and citrus fruits

Beef tenderloin, carrots and pumpkin curry with flaky potatoes

Sirloin steak with roasted sweet potato with lots of herbs and touches of arabica coffee

Millefeuille of beef and boletus millefeuille with rustida potatoes

BODEGA

Mevushal white and red wine

Champagne mevushal

Mineral waters, soft drinks and beers

Colombian coffee and natural infusions

Meat menú price: € 180.00 / person + VAT

Fish menu price: € 170.00 / person + VAT

Supplement per diem and transportation: € 55.00 / perrson+ VAT

**For a minimum of 250 people*

8 hours of service

SUPERVISED KOSHER - CERTIFIED



Dessert buffet

Diamant Madagascar

Florentin

Nut musician

Rice rocks

Raspberry and chocolate macaron

Pecanine

Financier coffee & spices

Brownie noir

Pâte de fruit maracuja

Mini breton lemon pie

Mini breton vanilla & raspberry

Mini breton coconut & mango & lime

Mini tout chocolat glass

Mini apple pie glass

Mini blueberry tart glass



Other Services

OPEN BAR SERVICE FOR 4 HOURS

COCKTAILS

Mojito | Caipirinha | Margarita

TOP BRANDS

WHISKEY

Jhonnie Walker Red Label | JB
Dewars White Label

RUM

Bacardí carta blanca

GIN

Tanqueray | Gordons

VODKA

Smirnoff | Eristoff

TEQUILA

Cuervo

PREMIUM

WHISKEY

Jhonnie Walker Black Label | Cardhu 12
Dewars 8 | Bullet Bourbon

RUM

Bacardí carta blanca

GIN

Tanqueray Ten | Bombay Sapphire

VODKA

Ciroc | Grey Goose

TEQUILA

Volcán Mi Tierra

Price 4 hours top brands: € 36.00 / person + VAT

Top brands extension price: € 12.50 person / hour + VAT

Top brands supplement throughout the event: € 13.00 / person + VAT

**Minimum hiring for 50% of diners.*

Price 4 hours premium: € 60.00 / person + VAT

Premium extension price: € 18.50 person / hour + VAT

Premium supplement throughout the event: € 18.00 / person + VAT

**Minimum hiring for 50% of diners.*

Terms & Conditions

EACH MENU INCLUDES:

- Gastronomy, winery, and tableware (as specified in the menus).
- Service staff and kitchen staff at a ratio of one waiter for every 10 guests.
- Furniture, tableware, glassware, and cutlery.
- Selection of table linens.
- Tasting for 6 people.
- General coordination, preparation, assembly, and dismantling.
- Inspection visit by our Technical Department to the required spaces.

**These prices are subject to tax (CPI,...) and market variations.*

CONFIRMATION AND PAYMENT METHOD:

For a firm reservation it will be necessary to make a payment of 5.500,00 € as a deposit. As long as this amount is not paid, the reservation will not be considered firm for the chosen date. In case of cancellation by the client this amount will not be refunded.

The form of payment of the total amount of the event will be made in the following way:

- One month before the event 50% of the total amount (discounting the deposit).
- One week before the event the rest of the amount of the event, by bank transfer or check.

The final number of guests will be fixed 15 days before the celebration. If this is not the case, the minimum number of guests will be fixed as guaranteed in the contract. The protocol will be provided by the client, at the latest, 10 days before the event for printing.



CONTACT INFO

ASUNCIÓN PERTIERRA DE ROJAS

asun.pertierra@grupolg.es

(+34) 692 157 209

Calle Fundidores, 47
28906 Getafe
Madrid

[@lifegourmetcatering](#)

