



ALL-INCLUSIVE
WEDDING MENUS
2025



CONTACT US

Fiestasol Wedding Catering

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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

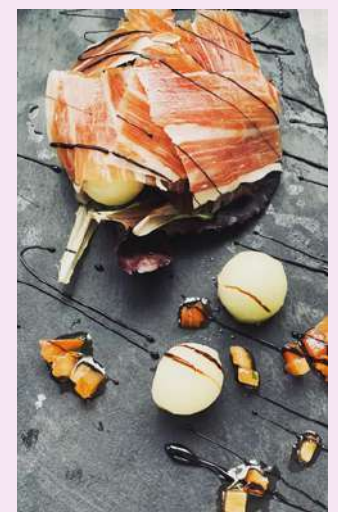
Homemade crepe with vanilla ice cream, strawberries & warm chocolate sauce

Or

Fiestasol berry cheesecake

Coffee & Tea

Price €85/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 €93/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 €98/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

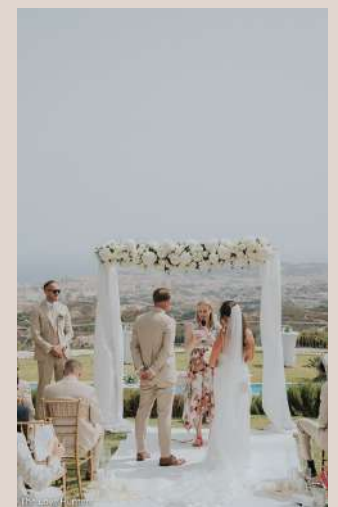
Or

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

Traditional churros and chocolate
Tea & Coffee

Price €86/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 €92/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

