

# A FEW « EXTRAS »...

PRICES INCLUDING VAT

## FLOWER ARRANGEMENTS (FROM)

Table centrepiece (20 cm)	€36
Buffet arrangement	€190

## GOURMET WORKSHOPS (50 PERSONS)

*Our Chefs assemble and prepare recipes before your guests.*

Terrine de foie gras	€407
Marinated salmon	€352
Lamb confit with gentle spices, boulangère potatoes	€374
Soft fregola with lovage	€429
Carving Serrano ham (80 persons)	€561
Fruit skewer with hot chocolate	€550
Baked pineapple with vanilla, spicy caramel	€253

## CATERING SERVICE

Basket of seasonal fruit (5kg)	on estimate
Macaroon 'cone' (34 macaroons)	€99
Macaroon 'cone' (100 macaroons)	€226
Wedding cake (2 choux per person in addition to dessert) – per person	€11.50
Tower of choux pastries as entremets on a stand – per person	€14.50
Mini sorbet – each	€3
Child's menu	€27.50

## BEVERAGES

Corkage (wine)	€9
Corkage (Champagne)	€12
Supplement for alcoholic drinks (1 bottle for 20 persons) with the soft drinks package	€6
Extra bottle of Champagne	€60

## MUSICAL ENTERTAINMENT

Disc jockey	€1134
Entertainment service from 19.00 to 03.00, lights and sound included	

Harpist	
Classical quartet	
Oriental orchestra	on estimate
Gospel group	
Jazz group	

## ART AND MAGIC

Caricaturist	
Portraitist	
Close-up magician	on estimate
Ice sculpture	

