

We are very proud to present our own catering service which is available exclusively at Cortijo Rosa Blanca.

We have designed our menus to ensure they will work perfectly for your wedding and will wow your guests on the day.

Our aim is to bring you high quality cuisine using the very best locally sourced products and combine this with our renowned styling talent, ensuring that every aspect of your catering looks as fabulous as it tastes.

CATERING



C O R T I J O

Rosa Blanca



MENUS

*We have designed 4 menus
that are all wonderful options for your wedding day,
you can choose from*

OUR 3 COURSE GALA MENU *for a more formal affair,*
OUR BEAUTIFULLY PRESENTED BBQ
for a more relaxed meal

or

OUR TAPAS AND PAELLA
*menu to ensure your guests get to
sample a taste of real Spain whilst here.*

All our menus include the following:

SANGRIA AND HOMEMADE LEMONADE *to welcome your guests on their
arrival at the Cortijo*

CAVA AND CANAPE RECEPTION HOUR *after your Wedding Ceremony*
UNLIMITED WINES, LAGER AND SOFT DRINKS *to accompany your meal.*

CAVA for Speeches

WAITER SERVICE

FURNITURE, CROCKERY, CUTLERY, WHITE LINENS, GLASSWARE

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CHOOSE 6

MINI BEEF WELLINGTON, *Bearnaise Sauce*

POACHED PEAR, SERRANO HAM, *Rocket, Gorgonzola Cream*

DUCK CONFIT WONTON, *Ginger, Plum Sauce, Pickled Chilli*

BACON & ASPARAGUS TART *with Feta*

CHICKEN SATAY, *Spiced Peanut/Coconut Dip*

ARRANCINI, *Chicken, Pesto, Parmesan*

PROSCIUTTIO WRAPPED PORK SOLOMILLO, *Fresh Herbs, Lemon Alioli*

SPICED CHICKEN AND SWEETCORN FRITTER, *Chipotle Mayo*

CREOLE SMOKED SALMON LETTUCE CUPS, *Pineapple Salsa, Sour cream*

CAJUN SHRIMP WRAPS, *Lime, Pico de Gallo, Creme Fraiche*

RED TUNA TATAKI, *Wakami Salad, Wasabi Mayo*

PRAWN TEMPURA, *Lime, Ginger, Corriander and Sesame Marinade*

LEMON BOQUERONES, *Fresh Cucumber, Mixed Roast Peppers*

SALMON FISHCAKES, *Chilli Jam or Tartar Sauce*

TEMPURA OF VEGETABLES, *Sweet Chilli Dipping Sauce*

ENDIVE WITH GOATS CHEESE, *Green Apple, Honey & Walnuts*

MINI SWEET POTATO AND ONION BHAJI *with Raita*

MARINATED BALSAMIC MUSHROOM BRUSCHETTA *with Ricotta & Thyme*

SPICED AVOCADO ON CROSTINI *with Quails Egg & Paprika*

FALAFEL WITH HUMMUS, *Smoked Paprika & Sweet Potato Crisp*

CANAPES



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GALA

GALA MENU

STARTERS *(Please choose one option plus vegetarian/vegan if required)*

BEEF CARPACCIO, *truffle oil, rocket leaves & parmesan.*

CARAMELISED GOATS CHEESE SALAD, *figs, walnuts, crostini, honey dressing. (v)*

SMOKED SALMON AND PRAWN SALAD, *chunky avocado and lime salsa, baby leaves.*

SALT COD FISHCAKE, *pea puree, pickled red onion, dressed leaves.*

PUMPKIN AND RICOTTA RAVIOLI, *crispy sage butter. (v)*

SHARED TAPAS SELECTION – *chorizo con sofrito, artisan cheese, spanish hams, prawn & spider crab croquettes, lime cream, mixed olives, padron peppers.*

MAINS *(Please choose one option plus vegetarian/vegan if required)*

ROAST CHICKEN BREAST, *wild mushrooms, leek veloute, parmentiere potatoes.*

IBERIAN PORK FILLET, *pancetta crisp, Pedro Ximenez peppercorn sauce, grilled courgette, roasted garlic baby potatoes.*

WILD BOAR RIGATONI, *slow cooked ragu, local herbs, parmesan shavings.*

BAKED ROSADA, *parmesan crust, dill sauce, wilted spinach, duchesse potato.*

FILLET OF DORADA, *salsa vierge, tomato confit, polenta chips, lemon, rocket.*

PRESSED AUBERGINE STEAK, *chimichurri, triple cooked chips, asparagus, maldon salt. (v)*

DESSERT

TRIO OF DESSERTS – MINI CRÈME BRULEE

MINI PAVLOVA WITH COCONUT CREAM & BERRIES

DARK CHOCOLATE & ORANGE TORTE

96€ per guest (10% IVA included)

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GALA

GALA PREMIUM MENU *(Served with artisan bread selection and dipping oils)*

STARTERS *(Please choose one option plus vegetarian/vegan if required)*

TUNA TARTAR, *lime, ginger dressing, daikon salad, sesame cracker.*

FILLET OF DORADA, *tomato five ways, lemon, basil oil.*

FRESH LOBSTER SALAD, *mango chilli gazpacho, avocado.*

CHICKEN AND GAME TERRINE, *chorizo mayo, caramelized onion,*

BEEF TATAKI, *ponzu dressing, spring onion relish, shaved vegetables, garlic crisps.*

STUFFED ARTICHOKE HEART, *parmesan, red pepper crumb with
lemon, chilli hollandaise OR garlic, parsley oil. (v)*

MAINS *(Please choose one option plus vegetarian/vegan if required)*

FILLET OF BEEF, *dauphinoise potatoes, pancetta wrapped green beans,
rioja jus.*

STUFFED LAMB ROULADE *with mint and corriander, cumin rice, peppered spinach,
pudina chutney, cashew nuts.*

BREAST OF DUCK, *potato thyme rosti, port orange jus, broccolini, cress.*

FILLET OF SEA BASS, *panko prawns, lemon & chive butter sauce, asparagus, olive oil roasties.*

BLACKENED SALMON, *roasted Mediterranean vegetables, chorizo,
lemon yoghurt dressing, rocket.*

BEETROOT & SPINACH WELLINGTON, *sauteéd spring greens, truffle gravy. (v)*

DESSERT

TRIO OF DESSERTS – MINI CRÈME BRULÉE

MINI PAVLOVA WITH COCONUT CREAM & BERRIE

DARK CHOCOLATE & ORANGE TORTE

107€ per guest *(10% IVA included)*

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*Our BBQ is served family style
direct to your guests on platters by our waiting staff,
the salads and sauces are served on sharing plates at the table*

MINTED BUTTERFLIED LEG OF LAMB *with cucumber & mint raita.*

or

WHOLE SALT & HERB CRUSTED SIRLOIN *with Hollandaise.*

plus

SECRETO IBERICO *highly tender spanish pork cut
with a honey, rosemary & paprika glaze*

CHICKEN BREASTS MARINATED *in garlic, lemon and herbs with aioli*

SALMON FILLETS *cooked over olive wood & served with salsa verde*

VEGETARIAN & VEGAN OPTIONS AVAILABLE

WARM BABY POTATO SALAD

with piquillo peppers, spring onion, fresh parsley & rosemary

MIXED HEIRLOOM TOMATO AND BABY MOZZARELLA SALAD

with shallots, capers, fresh thyme, lemon & olive oil

MEDITERRANEAN SUMMER SALAD

with mixed leaves, feta cheese, red onion, seasonal veg, cucumber & dates

SELECTION OF ARTISAN BREADS

SELECTION OF SAUCES

TRIO OF DESSERTS - *choose 3*

Lemon cheesecake

Profiteroles

Mojito soaked melon balls

Mini creme brulee

Chocolate cherry brownie

92€ per guest (10% IVA included)

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BBQ





PAELLA & TAPAS

TO START

SHARING PLATES SERVED ON OLIVE WOOD BOARDS

ROASTED PORK MEATBALLS *in a rich tomato sauce*

PLATTER OF MANCHEGO CHEESE & JAMON DE SERRANO

SPANISH TORTILLA *with chorizo and aioli*

HOMEMADE PRAWN CROQUETTES *with a lime cream*

STUFFED OLIVES & PADRON PEPPERS

SELECTION OF ARTISAN BREADS *with balsamic & dipping oils*

PAELLA BUFFET

Cooked outside - served in a beautifully styled rustic display,

CHICKEN & CHORIZO

SEAFOOD

VEGETARIAN

TRIO OF DESSERTS - *choose 3*

Lemon cheesecake

Profiteroles

Mojito soaked melon balls

Mini creme brulee

Chocolate cherry brownie

90€ per guest (10% IVA included)

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MIDNIGHT SNACKS

Choose one of the following

OUR STUNNING SELF SERVICE ANTIPASTI STATION

*which includes local artisan cheeses & cured meats including jamon de Serrano, chorizo & smoked lomo
A selection of breads and crostini, stuffed olives & sweet peppers,
chutneys, hummus, olive oils & balsamic vinegar,
also ideal as the perfect addition to your canapé reception*

SAUSAGE ROLLS & MINI BURGERS

HOT DOGS

BACON SANDWICHES

7€ per guest (10% IVA included)

THE
MIDNIGHT
TALK



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KIDS

KIDS MENU

Choice Of Two

CHEESEBURGER *with Fries*

HOT DOG *with Fries*

PENNE PASTA *with Tomato Sauce*

GRILLED CHICKEN BREAST *with Rice*

COD GOUJONS *with Fries*

All served with baked beans on the side

*(*Pasta served with cheese)*

ICE CREAM SUNDAE

3.0€ per child (10% IVA included)

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4 HOUR BAR – 30€ per person

INCLUDES

*Absolute vodka,
Finlandia vodka,
Captain Morgans spiced rum,
Brugal dark rum,
Bacardi,
Larios gin,
Tanqueray gin,
J&B Whiskey,
Torres Brandy,
Malibu,
Red, White and Rose wines,
Cava,
Draft Mahou Lager,
Soft Drinks,
water, ice,
lemons/limes,
glassware and bar staff*

*Compulsory on your wedding day.
Price is not inclusive of 21% IVA.*

EVENING BAR

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GUEST BAR

SELF SERVICE OPTIONS

Stylish and fun bar set up close to dancefloor with signage

GIN LOVERS BAR – 250€

Includes Hendriks, Mombasa Strawberry, Bombay Sapphire and Gin Mare or Jinzu. Fresh lemons, limes, mint, cucumber, gin spices, carafes of tonic water & glassware.

SHOT BAR – 175€

Includes Sambuca, Tequila, Jaegermeister & Ponche Cabellero or Caramel Vodka, Fresh lemons, lime cordial and glassware

JAGER BOMB BAR – 250€

Includes 4 bottles of Jagermeister, Red Bull & glassware

TEQUILA BAR – 200€

Includes 4 bottles of silver & gold Tequila, lemons, salt & glassware

SANGRIA BAR – 200€

Includes Red & White Sangria, fresh fruits, herbs & glassware

Prices are not inclusive of 21% IVA





GUEST BAR

HIS N HERS COCKTAIL BAR *250€ for one hour*

*Includes 2 vintage glass drink dispensers
with your choice of cocktails & glassware*

*Choose from the following cocktails
which can of course be renamed to suit you & your day!*

BLUSHING BRIDE – *Cava, Peach Schnapps & Grenadine*

SOMETHING BLUE – *Vodka, Blue Caracao, Lemonade*

COSMOPOLITAN – *Citrus Vodka, Cranberry, Cointreau, Lime*

APEROL SPRITZ – *Aperol, Cava & Soda*

DARK N STORMY – *Rum and Ginger Ale*

PINK GIN FIZZ – *Gin, Soda, Grenadine, Sugar, Lemon*

MOJITO – *White Rum, Mint, Soda, Lime & Sugar*

MOSCOW MULE – *Vodka, Ginger Beer, Lime Juice*

SPANISH SUNSET – *Vodka, Cava, Orange Juice & Cranberry Juice*

TEQUILA SUNRISE – *Tequila, Orange Juice & Grenadine*

WHISKEY GINGER – *Whiskey & Ginger Ale*

Prices are not inclusive of 21% IVA

CORTIJO
Rosa Blanca



POOL PARTY

BBQ

CHOICE OF THREE

(Meats or Fish)

CHICKEN PIECES *marinated in lemon, lime, garlic & oregano*

HOMEMADE BEEF BURGERS

WHOLESHELL PRAWN BROCHETTES *with Garlic & Chilli*

MIXED BAVARIAN SAUSAGES *with Sweet Mustard*

SKEWERS OF BABY CHORIZO & PADRON PEPPERS

PORK CHULETAS *with Roasted Pepper Salsa*

served with

JACKET POTATOES *or NEW POTATOES with lemon & mint dressing*

ITALIAN PASTA SALAD

FRESH GREEN SALAD *with herb dressing*

CHEFS COLESLAW

HOMEMADE SAUCES

FRESH BREADS

30€ per guest (10% IVA not included)

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POOL PARTY

PAELLA & TAPAS

SPANISH TORTILLA *with chorizo & aioli*

STUFFED OLIVES & SWEET PEPPERS

PLATTER OF LOCAL CHEESES & CURED MEATS

GREEN SALAD

FRESH BREADS

PAELLA

either Seafood, Chicken & Chorizo or Vegetarian

25€ per person (10% IVA not included)

Price includes Chef, staff service, cutlery & crockery

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BEER AND SANGRIA BAR

6€ per person per hour (price does not include 21% IVA)

FULL BAR

10€ per person per hour (price does not include 21% IVA)

INCLUDES:

*Absolute vodka,
Finlandia vodka,
Captain Morgans spiced rum,
Brugal dark rum,
Bacardi,
Larios gin,
Tanqueray gin,
J&B Whiskey,
Torres Brandy,
Malibu,
Red, White and Rose wines,
Cava,
Draft Mahou Lager,
Soft Drinks,
water, ice,
lemons/limes,
glassware and bar staff*

PARTY BAR



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BREAKFAST

BREAKFAST OPTIONS

BRIDAL BRUNCH *17€ per person - served as a wedding day grazing board.*

YOGHURT AND HONEY BOWLS, *sliced banana, mixed nuts and seeds.*

FRESH FRUIT, *prepared seasonal fruit and berries.*

CROISSANTS, *stuffed with cheese and ham.*

PASTRIES, *freshly baked.*

MIMOSAS, *Cava on ice and orange juice.*

COOKED *16€ per person - self service hot buffet.*

GRILLED BACON

BREAKFAST SAUSAGE

FRIED AND SCRAMBLED EGG

ROASTED TOMATO

GRILLED MUSHROOMS

BAKED BEANS

HASH BROWNS

BREAD FOR TOASTING

CONTINENTAL *16€ per person - self service cold buffet.*

FRESHLY BAKED CROISSANTS

PASTRIES

SPANISH CHEESE AND JAMON

FRESH FRUIT PLATTER

BOILED EGGS

MIXED BREAD FOR TOASTING, BUTTER AND JAM

Price includes plateware, clearing and washing service

Prices are not inclusive of 10% IVA

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