

Bruno Bonnier

- PRIVATE CHEF -

Bruno Bonnier

- PRIVATE CHEF -

WEDDING CATERING

Name & Surname

daynd of Month Year

Location: Place / City

0 pax / 00:00 pm



ALLERGIES / RESTRICTIONS : to define

CONTENT

Cocktail:

Option 1 : Local Tapas Cocktail

Option 2 : Foodlove Classic's Cocktail

Option 3 : French Minimalist Cocktail

Menu:

Option 1 : Tapas & Paella Foodlovers

Option 2 : Foodlove Classic's Menu

Option 3 : French Foodlover

Midnight Snack:

DRINKS : Cava, Wine and Drink List

BRUNCH : Brunch Menu (2 OPTIONS)

MIDNIGHT OPTIONS : Open Bar & Midnight Snack

Additional Services:



Cocktail:

OPTION 1

Local tapas cocktail

Bochoris Brut Nature D.O. Cava
Macabeo, Xarello, Parellada

Cava Sangria, Flower's Flavours

Gazpacho and Strawberries Chupito (no alcohol)

Ham Croquetas

Puff Pastry Selection with Cheeses, Olives and Spices

Spanish Potatoes Tortilla

Bombas "Cova Fumada" with Meat and Potato

Calamares a la Romana

Puff Cherries Tomato with Pesto

Iberic Charcuteries Assortment and Gressinis

from 20 euros / pers.

Cocktail:

OPTION 2

Foodlove classic's cocktail

Iberic Charcuteries, Cheeses and Bread Assortment

Bochoris Brut Nature D.O. Cava
Macabeo, Xarello, Parellada

Cava Sangria, Flower's Flavours



Melon and Gin Tonic Chupito
Strawberry Gazpacho Chupito
(no alcohol)
Peach and Mojito Chupito
Tomato Salad with Burrata, Basil and
Black Olives
Ceviche with Tiger Milk and Coconut and
Corn Gazpacho
Foie Gras with Back Truffles and Straw-
berries with Crackers, Marmalades
Beef Tartar with Parmesan Cheese,
Pistachios and Marinated Tomatoes

from 25 euros / pers.

Cocktail:

OPTION 3

The French minimalist cocktail

Champagne Mumm Brut Cordon Rouge
(Pinot Meunier, Chardonnay)

Peach and Green Chartreuse Chupito

Apple Mojito (no alcohol)

Oyster with Green Kiwi's Tartar

Fake Apricot Foie Gras Candy

"Ravioles du Dauphiné"

Courgette, Tomato Mini Brochette with Reblochon

from 25 euros / pers.



Menu:

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

OPTION 1

Tapas & Paella Foodlovers

FIRST

(All Included)

Typical Catalan Bread with Tomato, Olive Oil & Flower of salt

My Lovely Cheeses and Charcuteries

Xato Salad

Romesco Sauce, Salt Cod, Black Olives...

“Patatas Bravas” with Alioli and Almond Smoked Paprika Sauce

Steamed Rock Mussels

Spanish Paprika’s Sausages and Little green Peppers

Chichen wings with Honey and Soy

“Pinchos morunos”

Marinated Pork with Spices

Fried Eggplant with Honey Andalusian Marinated Shark

MAIN COURSE:

Wedding Paella

Seafood, Meat and Vegetables

DESSERT:

(one to choose)

Old Homemade Nougat Ice cream with Raspeberry Coulis

Chocolate Mousse with Churros

Apple Crumble

from 65 euros / pers.

Bruno Bonnier

- PRIVATE CHEF -

OPTION 2

Loving Pass Menu

FIRST

(one to choose)

Seasonal Vegetables Symphony with Contrasts and Textures

Candied Artichoke with Cheese Air, Crispy Iberic Ham and Beef Glace

Km0 Nikkei Salad with Crudités, Fruit and Asian Dressing

Lobster Consommé with Coco Milk and Rhubarb

MAIN COURSE:

(one to choose)

Deer Filet with Blueberry Sauce, Old Forgotten Vegetables

Duck Magret with Honey, Lemon & Lavander Sauce, Provencal Tomatoes and Courgettes

Beef Sirloin with Oporto Sauce, Gratin Dauphinois and Mushrooms

Bream Filets in Smoked Red Escabeche with Garlic, Baked Potatoes

Salmon Filet with Vanilla Flavours, Wild Rice and Coco Creamy Vegetables

Market Fish Piece cooked Vacuum Sealed, Pumpkin and Estragón Purée

DESSERT:

(one to choose)

Apple Crumble with Mango

Green Chartreuse Cup with Mint, Coconut and Chocolate

Cheese Cake with Ginger and Orange

Marron Glacé 2.0.

from 80 euros / pers.

OPTION 3

French Foodlover

FIRST

(one to choose)

Lobster's Cappuccino Salty Chantilly with Espelette Chili

Fake Apple Pie with Morbier Cheese Cream & Crispy Duck Ham

"Salade Folle" du Chef

(Mixing of Crudités, Fruits, Nuts and Prawns with Mustard Vinaigrette)

MAIN COURSE:

(one to choose)

Bass Wild Fish with White Crab Martini Sauce and Peas, Seasonal Vegetables

Traditional French Sirloin with Morel Mushroom Sauce, Gratin Dauphinois and Seasonal Vegetables

DESSERT:

(one to choose)

Old Homemade Nougat Ice Cream with Raspberry Coulis

Île Flottante 2.0.

Chocolate Entremet with English Sauce

from 80 euros / pers.



Drinks:

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

“De la casa” Catalan Champagne, Cava and Wine

Bochoris Brut Nature D.O. Cava :
Macabeo, Xarello, Parellada

White Wine : Ca N'estruc : Xarel.lo

Red Wine : Ca N'estruc : Cabernet Sauvignon, Syrah

Drinks

Moritz Beer, Moritz Beer 0

Coca Cola, Coca Cola 0

Water

Juices

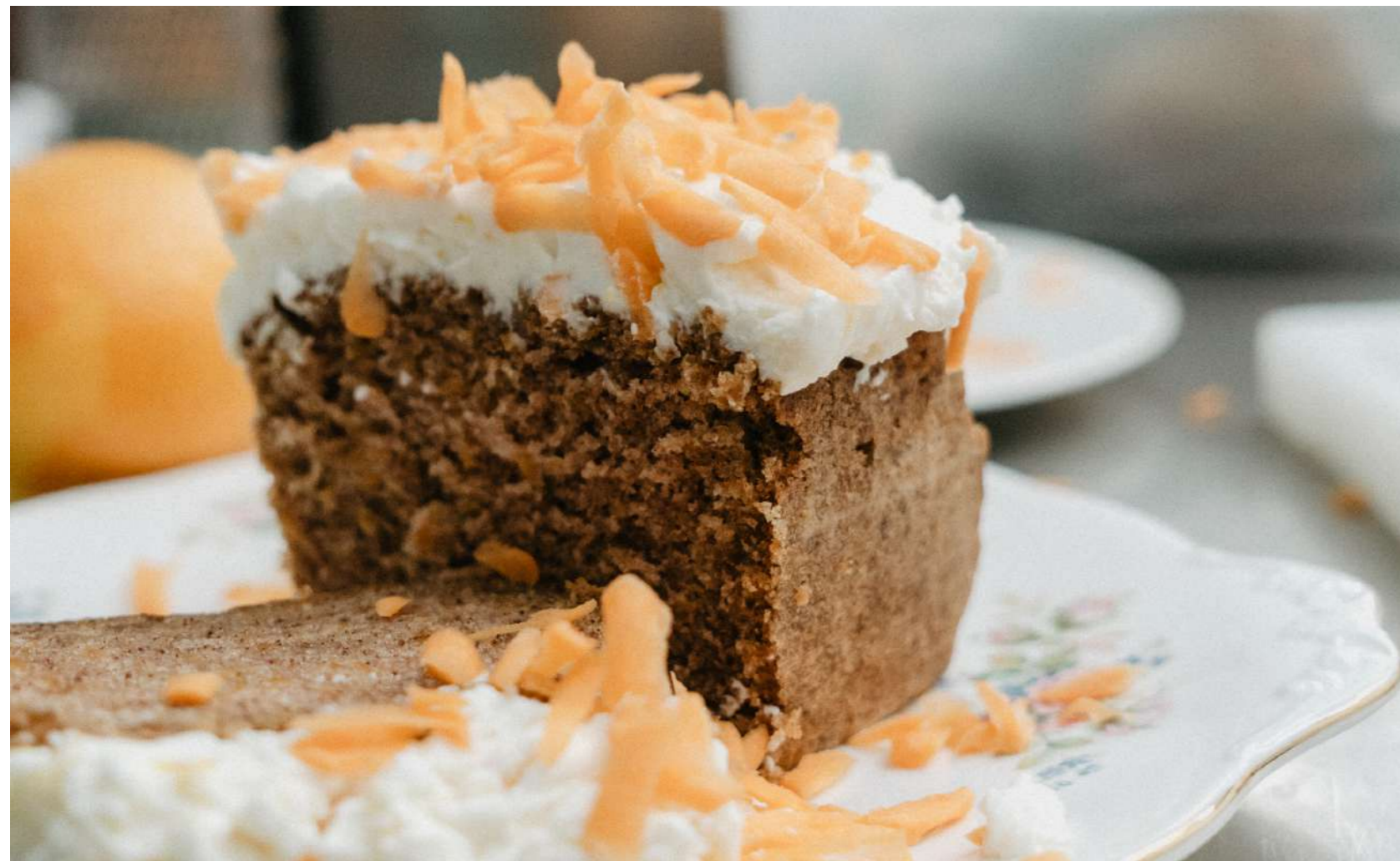
Red and White Wine

Cava

15 euros / pers.



Brunch



+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

M E N U

OPTION 1

My Bread Selection
Baluard Barceloneta – Barcelona

Cheeses and Charcuteries Assortment

Light Burgos Cheese
Avocado, Fresh Spinach, Tomatoes

Eggs as you like !
Baicon or Catalan Sausages

Day Puff pastries or Brioche
Crepes or Pancake

Nutella, Marmalades and Peanut Butter

Fresh Garden Smoothies

Yogurts, Actimel
Natural Orange Juice
Tea, Coffee, Milk

from 25 euros / pers

Midnight Options:

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

OPEN BAR

Moritz Beers (2/pers.)

Coke (0,75/pers.)

Coke 0 (0,5/ pers.)

Red Wine Bottle (1/4 pers.)

White Wine (1/6 pers.)

Whisky : 2 Bottles

Gin : 4 Bottles

Ron : 2 Bottles

Vodka : 2 Bottles

Coke, Juice, 7up : 36 bottles

Ice

Mint, Lemon

**can be modified*

17,5 euros / pers.

MIDNIGHT SNACK

- Mini Hamburgers with Cheese, Lettuce and onions
- Mini Quiche Lorraine
- Mini Veggie Spinach Tort with Goat Cheese
- Mini Seasonal Fruit Brochette

15 euros / pers.



Bruno Bonnier

- PRIVATE CHEF -

Complements:

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

MASSIVE CANDY BUFFET:

HARIBO Selection - 20 different references

Chewing-Gum Color Dispenser

Including Eco Packaging - Tablecloths

**price minimum 10 person
10,5 euros / pers.*

POPCORN BAR:

Massive popcorn area - free service

Including Eco Packaging - Tablecloths

**price minimum 10 person
8,5 euros / pers.*

WHOLE PARMESAN:

Whole Parmesan Prepared Large Crumbled

***Also Ask for cheeses smaller for smaller group from 100 euros*

**price minimum 50 person
850 euros / unity*

CHAMPAGNE or CAVA WATERFALL:

**price minimum 10 person
12,5 euros / pers.*

Bruno Bonnier

- PRIVATE CHEF -

Additional Services:

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

To be including inside the contract....or to contact directly

The best selected collaborators with, together, a history, services, a professional challenge uniting us for the best satisfaction of our customers

CROCKERY & RENTALS SERVICES

OPTIONS:

www.options.es

WEDDING PLANNER

PEARL SANDALS by CHRISTINE NIELSEN

www.pearlsandals.com

FLOWERS, DECORATION & LIGHTS

FLORATELIE by Xsenia Chalaya

www.floratelie.es

WEDDING CAKES

Berta's Fantasy Cakes

www.bertasfancakes.com

DJ'S SERVICES

Music Exclusive Moment by Ismaël

www.memexclusive.com

MUSICIAN & BAND SERVICES

Manuel Hernandez & his Band

(Spanish Guitar & Flamenco Music)

www.manunandez.com

Music Exclusive Moment by Ismaël

Various artists managment. Wedding Music

www.memexclusive.com

PHOTO BOOTH SERVICE

EL BOMBÍN FOTOMATÓN

www.bombinfotomaton.com

Also we have a very carefully prepared list of villa or apartment for Garraf, Costa Brava or Barcelona to offer you for your event, to consult...

Bruno Bonnier

- PRIVATE CHEF -

Bruno Bonnier

- PRIVATE CHEF -