

EL CATERING
DE LA ROSA

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CATERING
EVENTS
COLLECTIVE

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EL CATERING DE LA ROSA

La Rosa, now also in your celebration

You probably already know La Rosa Vermutería & Colmado and La Rosa Catalina, our eatery in Palma that honors quality ingredients and timeless flavors. We specialize in turning approachable and honest gastronomy into a celebration.

With El Catering de La Rosa we bring our core dishes along with new proposals to your party, wedding or pre-wedding celebration, birthday or any private event that you are planning.

Faithful to the essence of La Rosa Vermutería & Colmado, which celebrates the wonderful tradition of good eating, we now also supply your celebrations with the culinary legacy of a rich, fresh, and joyful culture. All you have to do is choose and enjoy.

GASTRONOMIC PROPOSAL

COLD

- Tuna and avocado tartare cone
- Smoked cheese, guanciale and quince cone
- Ajoblanco with candied figs and smoked sardines
- Homemade gazpacho with croutons and hard-boiled egg
- Puff pastry with Cabrales cheese mousse and caramelised walnuts
- Puff pastry with mushroom mousse and brown butter
- Bikini lollipop
- Spoonful of grilled plum and mascarpone
- Spoonful of smoked sardine and seasoned tomato
- Spoonful of mussels in coconut milk and marinade
- Blini with soft green cream and crispy kale
- Tartlet with prawn tartare and cured egg yolk

- La Rosa salad:
 - On ‘regañá’ bread
 - With Cantabrian anchovies on ‘regañá’ bread
 - With grilled octopus on ‘regañá’ bread
 - With pickled mussels
 - Crispy truffle salad bomb

- Mini brioche:
 - With horseradish and marinated salmon
 - With fried egg cream, portobello mushrooms and Iberian breadcrumbs
 - With brie cheese, caramelised onions and walnuts
 - Matrimonial: anchovies and boquerones with tomato jam
 - With 00 anchovies, truffled cheese and orange marmalade

- Mini Mallorcan coca:
 - With spinach, smoked sardines and candied cherry tomatoes
 - With Mallorcan trampó
 - With sobrasada, Mahón cheese and figs
 - With prawns and Iberian pork jowl

- Crispy basket of octopus with chimichurri, avocado and sweet potato
- Crispy basket of avocado and apple dressed with radish slices

- Crispy corn tacos with:
 - Tomato tartare and guacamole
 - Tuna tartare
 - Steak tartare

* If you wish a bespoke proposal in a different format,
reach out for more information at eventos@larosatroupe.com

HOT

- Prawn and Iberian bacon skewer with romesco sauce
- Zamburiña with roasted garlic cream, pumpkin and Mallorcan palo
- Octopus taco with butifarrón parmentier and cortí tap
- Iberian ham croquettes
- Spinach, blue cheese and walnut croquettes
- Garlic prawn croquettes
- Fried John Dory in Andalusian marinade
- Squid brioche with citrus aioli
- Carrot, Cabrales cheese and dukka brioche
- Angus mini burger with smoked cheese, piquillo pepper confit and kimchi
- Patatas bravas
- Goat's cheese, Iberian ham and pesto waffle
- Truffled bikini sandwich with smoked aioli
- Oxtail sandwich with crème fraîche
- Octopus and butifarrón meatballs in spicy sauce
- Grandma's mini cannelloni with pine nut cream

DESSERTS

- Lemon tart
- Fresh figs with whipped cream and yoghurt powder
- Strawberry cocktail with cream
- Rice pudding croquettes
- Churros with chocolate
- Chocolate mousse
- ‘La Rosa’ cheesecake in a glass with red berries and lotus

THE STATIONS

We have a selection of stations designed to round off your event, spaces that enhance the gastronomic offering and energise the experience. Discover your favourites.

WELCOME STATION (choose 3)

- Flavoured waters
- Homemade lemonade
- Menorcan Pomada
- 5 Pètals vermouth
- Sangria La Rosa Tinta
- La Gramola Brut Nature
- Cocktails: Aperol Spritz, Hugo or Mimosa
- La Rosa Gilda
- Gilda with octopus
- Tuna and smoked cod Gilda

VERMUTERÍA (choose 5)

- Classic Gilda
- La Rosa Gilda
- Gilda with octopus
- Gilda with tuna and smoked cod
- Sheep's cheese in oil
- Gordal olives dressed in-house
- Potato chips cone with spicy sauce
- La Rosa potato salad

DE AQUÍ (choose 4).

- Mallorcan coca with vegetables
- Mallorcan coca with pepper
- Mallorcan coca with goat's cheese and onion
- Cheese and cured meats from the island
- Porc negre sobrasada
- Mini empanadas
- Frito mallorquín

SLICED IBERIAN CURED HAM

Jabugo Iberian ham (100% acorn-fed). Hand-cut by a professional.
** Piece between 8-9 kg, minimum 80 guests.*

OYSTER BAR

Guillardeau no3 oysters with a selection of dressings.
** Minimum 60 guests.*

FRESH SEAFOOD STATION

- (choose 3)
- Clams
 - Mussels
 - Prawns
 - Octopus
 - Squid with alioli and fried onion

GRILL STATION (choose 3)

- Chicken and vegetables skewers with garlic and parsley
- Vegetable skewers
- Spicy chorizo sausages from Pucela
- Veal sweetbreads
- Iberian pork
- Old cow ribeye steak with potatoes

PAELLAS

- Del Señorito mixed
- Seafood
- Cuttlefish and red prawn
- Cuttlefish and lobster
- De la huerta

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OUR RECOMMENDATIONS

We have prepared two menus with a balanced selection of our appetisers. From there, we can work together to make changes until you are completely satisfied with your menu.

ENCUENTRO MENU

- Tuna and avocado tartare cone
- Crispy truffled potato salad bomb
- Tomato tartare with fried artichoke on a crispy corn taco
- Puff pastry with Cabrales cheese mousse and caramelised walnuts
- Crispy avocado and apple basket dressed with a slice of radish
- Iberian ham croquettes
- Patatas bravas
- Brioche with fried egg cream, mushrooms and Iberian ham shavings
- Fried John Dory in Andalusian marinade
- Angus mini burger with smoked cheese, piquillo pepper confit & kimchi

DESSERTS

- Churritos with chocolate
- ‘La Rosa’ cheesecake in a glass with red berries and lotus

* **DURATION:** 2 hours (30 minutes complimentary)

* **DRINKS INCLUDED:** water, soft drinks, Alhambra beer, La Gramola Brut Nature cava and recommended wines

€76 PER PERSON (MINIMUM 100 GUESTS)

MEMORABLE MENU

- Smoked cheese cone, guanciale and quince
- Crispy truffled potato salad bomb
- Steak tartare on a crispy corn taco
- Mini coca with prawns and Iberian pork jowl
- Crispy basket of octopus with chimichurri, avocado and sweet potato
- Garlic prawn croquettes
- Patatas bravas
- Goat's cheese waffle with Iberian ham and pesto
- Fried John Dory in Andalusian marinade
- Oxtail puff pastry with piquillo peppers

DESSERTS

- Churritos with chocolate
- ‘La Rosa’ cheesecake in a glass with red berries and lotus

* **DURATION:** 2 hours (30 minutes complimentary).

* **DRINKS INCLUDED:** water, soft drinks, Alhambra beer, La Gramola Brut Nature cava and recommended wines.

€90 PER PERSON (MINIMUM 100 GUESTS)

* If you wish a bespoke proposal in a different format, reach out for more information at eventos@larosatroupe.com



WINERY AND AFTER DINNER

Perfect pairing always calls for a toast

BAR SERVICE

Duration according to meal service:

- Mineral water
- Soft drinks
- Alhambra beer
- La Gramola Brut Nature cava
- Selection of recommended wines from V-T. Castilla y León:
 - Mola Mucho Blanco (Verdejo)
 - Mola Mucho Rosado (Garnacha)
 - El Trapecista Tinto (Tempranillo)

**WINE SPECIAL
SELECTION**

We have an extensive list of Mallorcan, national and international wines. Ask for our wine menu for more information.

STANDARD OPEN BAR

2 hours

- Absolut Vodka
- Barceló Rum
- Ballantines Whisky
- Seagrams Gin

PREMIUM OPEN BAR

2 hours

- Grey Goose Vodka
- Barceló Imperial Rum
- Jhonny Walker Double Black Whisky
- Hendrick’s Gin

COCKTAILS

- Vermujito
- White Mojito
- Aperol Spritz
- Bloody Mary
- Pomada Menorquina
- Pisco Sour
- Margarita
- Paloma
- Spicy Margarita
- Moscow Mule
- Mezcal Mule
- Mallorcan Negroni

* There is an additional charge for drinks or open bar service. Price according to selection (max. 2 options).



EL VAGÓN DE LA ROSA

El Vagón de La Rosa is a restaurant on wheels that celebrates traditional food in any place and with no need for excuses. A fun and innovative approach on wheels, where we cook essential classics and serve experiences; where we toast with vermouth and celebrate everything.

Do you want us to come to your event?

Now we have two!

Email us at eventos@larosatroupe.com



COMBINATIONS SUGGESTIONS

FLYING BUFFET

- 10 appetisers + 2 desserts

Minimum service 2 hours

FLYING BUFFET + STATIONS

- 10 appetisers + 1 station + 2 desserts
- 10 appetisers + 2 stations + 2 desserts

Minimum service 2.5 hours

FLYING BUFFET + STATIONS

- 8 appetisers + 2 stations + 2 desserts
- 8 appetisers + 3 stations + 2 desserts
- 10 appetisers + 3 stations + 2 desserts

Minimum service 3 hours

* All combinations includes bar service.
These combinations require a minimum of 100 guests.
However, please contact us for tailor-made quotations
if the number of guests is lower.



INFORMATION TERMS AND CONDITIONS

PROPOSAL AND PRICES The menu price will change based on how many people you’re planning to have, what kind of food you’re looking for, and how long the event will last. Just so you know, prices don’t include VAT, and we’re happy to cater for a minimum of 100 guests. If you’re having fewer than 100 guests, the price will go up by 10%; and if you’re having fewer than 80 guests, it’ll be 20% more. If you’re having fewer than 60 guests, please let us know! The staff menu will be billed at half the price of the guest menu. Also, please remember that only food from El Catering de La Rosa will be available.	DURATION The service will run for as long as you’ve agreed upon in the quote. If you need more time, we’ll charge you by the hour (€15 per person, VAT not included). If there’s a delay, we’ll give you a 30-minute grace period. After that, we’ll bill you in 30-minute increments based on the overtime cost.	SERVICES INCLUDED On the day of the event, our team will be there to help: an event manager, a maître d’, a team of waiters, a chef, and cooks. We’ll also have all the crockery, glassware, and cutlery you need. Plus, we’ll set up a drinks bar with our own furniture and food stations with our own furniture.	SERVICES NOT INCLUDED We won’t be able to handle decorations, musical settings, lighting, DJ, or cleaning. We also won’t be able to assemble marquees, provide an electric generator, or handle any logistical needs for the catering service. Transport, logistics, and disassembly will be extra, and we’ll calculate the surcharge after we’ve visited the venue. This will depend on the number of guests, how much we need to load and unload, and how tricky it is to set up and take down the catering. Just a heads-up, La Rosa Troupe isn’t responsible for weather conditions, so all costs will be billed separately.	TECHNICAL REQUIREMENTS FLYING BUFFET We need enough space to set up a 3x9m marquee, if there’s no indoor space available for equipment. TECHNICAL CHARACTERISTICS EL VAGÓN DE LA ROSA This trailer is fully equipped with a kitchen, lighting, and its own extraction system. It runs on propane gas and electric power. It also has an approved electrical installation with an electrical panel.	TECHNICAL REQUIREMENTS EL VAGÓN DE LA ROSA We need a minimum of 3.5 KW of power. TAK 32 amp single-phase connector. It’s perfect for running with a silent generator! Here are the dimensions: YELLOW WAGON Height: 2.40 m + 0.30 m (extraction) Width: 2.50 m Length: 7.20 m (including drawbar) GREEN WAGON Height: 2.50 m + 0.30 m (extraction) Width: 2.40 m Length: 7.20 m (including drawbar)	CONFIRMATION AND PAYMENT To hold the spot, please deposit €1,000 as a reservation fee (this amount won’t be refunded if we have to cancel the service). Then, please pay 50% of the total invoice amount 90 days before the event. Finally, please pay the remaining amount 10 days before the event, and let us know the final number of guests confirmed. The final number of guests will be invoiced based on this confirmation. No further cancellations will be accepted, and any additional guests will be charged at the end of the event.
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ENQUIRE ABOUT RATES
AND CONDITIONS:

686 202 833

EVENTOS@
LAROSATROUPE.COM

LA ROSA
TROUPE

VERMUTERÍA
LA ROSA
&
COLMADO
— CASA DE COMIDAS —

LA
CARPINTERÍA
DE LA ROSA

EL VAGÓN DE
LA ROSA

Gavito
GLUP YEAH