

COCKTAILS

SH VILLA GADEA

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WELCOME DRINK

POTATO CHIPS

MEDITERRANEAN FOCACCIA

SH SELECTION WINE LIST

BEER, SOFT DRINKS AND MINERAL WATER

DURATION: 30 MIN

PVP: 14€/pax

BERNIA COCKTAIL

THREE COLD APPETISERS

THREE HOT APPETISERS

SH SELECTION WINE LIST

BEER, SOFT DRINKS AND MINERAL WATER

DURATION: 30 MIN

PVP: 24€/pax

MONTGÓ COCKTAIL

FOUR COLD APPETISERS

FOUR HOT APPETISERS

IBERICO CHARCUTERIE AND SPANISH CHEESE STATION

ASSORTMENT OF RICE DISHES

TWO SWEET APPETISERS

SH SELECTION WINE LIST

BEER, SOFT DRINKS AND MINERAL WATER

DURATION: 60 MIN

PVP: 51€/pax

COLD APPETISERS

FOIE GRAS CONE WITH FIG JAM

PRAWN AND POTATO SALAD WITH CARASAU BREAD

ROASTED OCTOPUS BITES WITH PIQUILLO PEPPER ROMESCO

CORVINA CEVICHE, COCONUT MILK AND TOASTED CORN

TUNA TARTARE WITH CHIPOTLE AND FRIED CORN

SALMON TIRADITO, PONZU AND TOGARASHI

SAVARIN CAKE WITH IBERICO PORK MOUSSE

GILDA OF ANCHOVY, PICKLED GREEN PEPPER AND OLIVE

PRAWN, CAPER VINAIGRETTE AND SALMON ROE

OLIVE OIL FLATBREAD WITH ROASTED PEPPERS AND MOJAMA

TUNA JERKY

AVOCADO MOUSSE, SOUR APPLE AND TOBIKO

OLIVE OIL FLATBREAD WITH SCALLOPS, ROASTED PEPPERS AND

WALNUTS

GLASS BREAD, FRESH CHEESE AND SMOKED SARDINE

FOIE GRAS BONBON, GINGERBREAD AND PISTACHIOS

IBÉRICO HAM AND GRISSINI BREADSTICKS

CREAMY IDIAZÁBAL CHEESE MACARON

CANTALOUPE GAZPACHO WITH CRISPY IBÉRICO HAM

PORK LOIN, EMMENTAL, AND HERB MAYONNAISE MOLLETE

STEAK TARTARE, BRIOCHE BREAD AND POTATO CHIPS

FOIE GRAS MACARON WITH RASPBERRY JAM

BLOODY MARY SHOT WITH LEA & PERRINS AND CELERY

BEETROOT HUMMUS, KALAMATA OLIVES AND CRUDITÉS

HOT APPETISERS

RED PRAWN CROQUETTE WITH AMERICAN SAUCE

PORK CRACKLING, GUACAMOLE AND LIME

CREAMY COD FRITTER WITH PIQUILLO PEPPER AIOLI

CRUNCHY KING PRAWN, WASABI MAYONNAISE AND MANGO COULIS

OCTOPUS AND CREAMY POLENTA WITH SOBRASADA

SCALLOP WITH LEEK CONFIT AND POWDERED HAM

KATAIFI PRAWNS WITH SWEET CHILLI SAUCE

MINI OXTAIL EMPANADILLA PASTRY

OXTAIL CROQUETTE WITH CREAMY ROOT VEGETABLES

MAHON CHEESE TOAST WITH SOBRASADA AND HONEY

ROSEMARY-CONFIT QUAIL LOLLIPOP

BEEF MEATBALL, RED CURRY, COCONUT MILK AND BASIL

KING PRAWN WITH CRISPY POTATO

IBÉRICO HAM CROQUETTE WITH BLACK OLIVE MAYONNAISE

STEAK SANDWICH ON BRIOCHE

MINI CHICKEN CANNELLONI WITH TRUFFLE BÉCHAMEL SAUCE

VEGETABLE GYOZAS WITH TERIYAKI SAUCE AND PICKLED GINGER

CRISPY OXTAIL RAVIOLI WITH TRUFFLE MAYONNAISE

CRISPY ARTICHOKE, GOAT'S CHEESE AND TOMATO JAM

CAPRESE FOCACCIA WITH CHERRY TOMATOES AND MOZZARELLA

SAVARIN BRIOCHE WITH SLOW-ROASTED PORK

FREE-RANGE CHICKEN TENDERS COATED IN PANKO BREADCRUMBS WITH A

SWEET MUSTARD SAUCE

OXTAIL AREPA FLATBREAD WITH KIMCHI MAYONNAISE

MINI BBQ BEEFBURGER

SWEET APPETISERS

FRUIT SKEWERS AND MANGO COULIS

PETITS FOURS SELECTION

SWEET PIONONO SPONGE ROLLS

MINI DOTS

CHEESECAKE SELECTION

ASSORTMENT OF MACARONS

CREAM PUFF PASTRY WITH BERRIES

CHOCOLATE AND ORANGE TRUFFLES

TIRAMISU

CREAMY PASSION FRUIT AND COCONUT

BAKLAVA

MINI PISTACHIO CREAM FRITTERS

EXTRAS

ADD A PERSONAL TOUCH TO YOUR DRINKS
RECEPTION WITH OUR STATIONS:

PIZZAS

10 € / PERSON

SELECTION OF PDO CHEESES

12 € / PERSON

NATIONAL AND INTERNATIONAL CHEESE
SELECTION

SERVED WITH A SELECTION OF NUTS AND JAMS

BREAD: CRYSTAL BREAD, TOASTED RUSTIC

BREAD, GRISSINI

RICE TRADITION

12 € / PERSON

VERMOUTH BAR

5 € / PERSON

SELECTION OF VERMOUTHS (VITTORE, PADRÓ, PETRONI)

SUSHI & SASHIMI BAR

16 € / PERSON

A SELECTION OF SUSHI, NIGIRI, MAKI AND SASHIMI, ALONG
WITH TRADITIONAL JAPANESE ACCOMPANIMENTS

COCKTAIL BAR

10 € / PERSON

CHOOSE ONE OF THE FOLLOWING COCKTAILS:
MOJITO, APEROL SPRITZ OR MARGARITA

Surprise your guests with a selection of hot and cold appetisers and sweet treats.

At lunch and dinner time, we recommend our Montgó package with a minimum of 10 items per person.

The prices stated are for 30 people. If you have fewer than 30 guests, please ask for details.

