

Dossier 2024



jardinevents.com




A great day

“Autumn, spring, summer... it doesn’t matter, it’s a special day, the day you have been dreaming of. It’s the day when everything will work out perfectly because you already have a few ideas and you know who you want to share it with. We have the recipe, we actually have lots of them, and we also happen to have all the ingredients. We have a passionate team of professional both kitchen and catering staff.

Our up-to-date team is constantly investigating and studying to innovate, to exceed your expectations. Always willing to surprise you with new proposals. All this with a great level of experience, and especially with a profound respect for this profession, details and excellence. We have a great knowledge of the sector to be able to offer you the best.

Are you still unsure about the format? Don’t worry: a birthday, a wedding, a religious cultural event, the presentation of a product, a concert... We care about you, about making you happy and looking after your guest, because, by all means, it’s your day..”





~

JardínDeCastro Events belongs to the **Grupo de restauración DCastro** group, founded in 1996 and based in the north of Mallorca. It's a family bond with a commitment to contemporary fine cuisine, cooking connected to the island's landscapes, its climate, traditions and the people who inhabit it.

The diversity of the group's gastronomic offering makes it possible to reach out to all eaters, from the most exclusive gourmet, looking to experience a top signature cuisine, to the more familiar and casual diners.

The Grupo DCastro group is the corporation which encompasses all the family's businesses, being the mean trough which all the values are shared: the island's flavours, the Mediterranean, the local produce, our garden and our knowledge of tradition.

~

JardínDeCastro Events is a company dedicated to the organization of events and catering with a capacity to create unique experiences where gastronomy plays the main part. We meet the needs required by any situation through ingredients, a professional team and facilities that adapt to every moment. Currently it's one of the most prestigious of its kind of the country. Menus are prepared on site where the event takes place by Maca de Castro's team, with all products being personally selected by her.

Companies such as **Jaguar**, **Mercedes**, **Maserati** and sporting events like the **Copa del Rey Mapfre** (sailing regatta), **ON** (golf tournament Olazábal&Rafa Nadal) during four years, **Open Mallorca** (WTA and ATP) and in two occasions the **Spanish Royal's Reception** with more than 500 guest part of Mallorca's high society. These are just a few examples that are part of the DCastro's family history.





~ *Services*

Wedding planning

We carry out all types of catering services for weddings, communions and baptisms. At **JardinDeCastro Events** we develop a menu suitable to the event and we attend guest ensuring an atmosphere filled with emotions and gastronomy. We also make sure we create an environment adapted to each client with the tools and materials necessary to satisfy every need. Moreover, we are extremely delicate when it comes to decoration, which is selected through our best suppliers who are each specialized in their specific area to be able to offer maximum comfort.

~ **Show cooking for companies**

At **JardinDeCastro Events** we rely on professionals with the ability to perform show cooking for companies and the general public. Our aim is to achieve a unique experience for guest through Maca de Castro's award-winning cuisine as all the steps followed are explained creating a relaxed atmosphere. This service can be connected with Team Building activities.





~

Brand presentation

A good way to present any brand or product is linking it to gastronomy. At **JardinDeCastro Events** we work on facilitating the promotion of any product through personalized gastronomic elements to lift up any type of presentation.

~

Trade fairs and congresses

All trade fairs and congresses need a good gastronomic service that will make it easy for attendees to have a relaxed break in-between sectors of any event. In order to do so we take it into our hand to create a personalized catering for those moments in which it's needed. From breakfasts, lunches to aperitives. We prepare the whole service to collaborate with the organizers.

~

Site management and exclusive locations

Being **JardinDeCastro Events**, we have at our disposal a great number of wonderful and emblematic locations in Mallorca where all the facilities needed to develop any type of event are assured.





~

360° Event

Stuck about where to start?

At JardínDeCastro Events we have the experience needed to create the whole procedure and present you with all the processes involved in organizing a complete event. The needs are analyzed by us and we take care of the whole process, from selecting after a thorough search the perfect location for your event to the tastiest dishes in the world. We can produce all the event with different services as well as being in charge of the hiring of extra elements to make it a unique and complete moment.

~

Catering for companies and the general public

If you don't have time to cook but you are wanting to surprise your guests or staff, JardínDeCastro Events places at your disposal the possibility to create special menus that will allow you to dedicate yourself to other aspects while you savor different quality dishes produced with and authentic attention to detail.

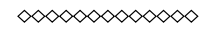




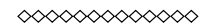
THE MENU

*Whatever you may choose,
you can choose to start
your celebration the best way.*





Aperitive





Aperitive

Shrimp tempura with Mahón cheese shavings
and curry sauce

John Dory fish dusted with bay leaf

Our special bravas potatoes

Jabugo ham croquettes

Spinach croquettes (V)

Cherry *gazpacho* with tomato and fennel tartar (V)

Tuna served with tabouleh

Smokey grilled vegetables *escalivada*
with black olive pâté (V)

Ceviche

Cod brandade with a black rice crust

Steak Tartar

Our own *pa amb oli bread* with cheese and *camaiot*

Different olive (V)

Mussel and lime

Sardine with roasted tomato and basil coca

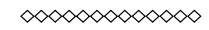
Mushrooms *coca* with marjoram (V)

Artichokes with black olive mayonnaise (V)

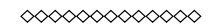
Grilled octopus with broken potato
and black olives mayonnaise (V)

Carrot *pil pil* tartlet with tender peanut (V)





**It's time to sit
at the table**





Starters

Cherry *gazpacho* with roasted lobster

~

Cherry *gazpacho* with tomato and fennel tartar (V)

~

Our pa amb oli cold soup with Iberian ham and lobster

~

Trempó (tomato, onions and pepper salad) with red shrimp
**extra*

~

Parmentier with lobster, mushrooms and truffle jus

~

Summer stew with lobster, mussels and parsley potatoes

~

Marinated tuna with pickles

~

Creamy potatoes with our garden's vegetables
and truffle jus (V)

~

Beef cheek's cannelloni with garden vegetables (V)

~

Seasonal vegetable soup with cod brandade

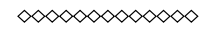
~

Roasted aubergine with peanut *tahini* sauce (V)

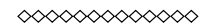
~

Ox tomato with Mallorcan burrata
and aromatic herbs (V)





Main dishes



Main dishes

Hake and its emulsion with crispy kale

~

Mallorcan style hake with paprika potato

~

Wild sea bass with carrot *pil pil* and seasonal vegetables *extra

~

Turbot fish with *fideuá* *extra

~

Fried eggs with lobster *extra

~

In season vegetable filled *cannelloni* in a spinach sauce (V)

~

Tumbet from our garden with *ramallet* tomato sauce (V)

~

Roasted carrots with kale and Mallorcan burrata (V)

~

Roasted cauliflower with chili sauce and cardamom (V)

Beef cheeks cooked in red wine sauce with parmentier and crispy kale

~

Beef cheeks cooked in red wine sauce with spinach cream and roasted vegetables

~

Beef sirloin with red wine sauce, truffled mashed potato and vegetables

~

Lamb shank with creamy potatoes and glazed vegetables

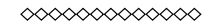
~

Roasted suckling pig with truffled mashed potatoes and garden vegetables *extra

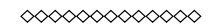
~

Beef Wellington with mashed truffled potatoes





Desserts



Desserts

Chocolate cake in textures hemisphere with beetroot
citric dust



Caramelized French toast with
vanilla ice cream soup and coffee crumble



Marinated strawberries, chocolate soil and butter
crumble



Creamy chocolate with sponge cake, salted coffee
crumble and chocolate ice cream



Pineapple, citrus and aromatic herbs soup with
seasonal fruits and green apple sorbet



Strawberry textures with almond cake





WINERY & AFTER-DINNER

Selection of white wines

~

Selection of red wines

~

Selection of cava

~

Mineral waters

~

Coffees, teas and herbal infusions

~

Liqueurs

A woman in a red lace dress and a wide-brimmed hat is talking to a woman in a white dress in a field of yellow flowers. The scene is bright and sunny, with a blurred background of green hills and trees. The text is overlaid on the right side of the image.

ADD SOMETHING ELSE

*And if you wish to add
more aperitives we
suggest you take a look
at our selection
of food stands*

ADD SOMETHING ELSE

Every stand offers between 2 or 3 different options



Welcome^{**extra*}

- ~ Lemonade with mint and ginger
- ~ Flavored waters
- ~ Beer bottles
- ~ Pomada *frozen*
- ~ Cava

** Price according to selection*

Charcuterie

- ~ Iberian Ham
- ~ Pork loin
- ~ Iberian pork sausage
- ~ *Chorizo*
- * With oil cookies and nuts*
- * You can choose 3 options*

Tortillitas

- ~ Crunchy potato
- ~ Iberian ham
- ~ Vegetables
- ~ Seafood
- ~ *Butifarró* sausage
- * You can choose 3 options*

Rices

- ~ Creamy rice with vegetable and mushrooms
- ~ Creamy rice with seafood
- ~ Meat *fideuá*
- ~ Seafood *fideuá*
- * You can choose 2 options*

Grill

- ~ Iberian pork shoulder butt brochette
- ~ Beef fore rib brochette
- ~ Free-range chicken
- ~ Octopus brochette
- ~ Mini hamburgers
- ~ Seasonal vegetables
- ~ Roasted potato

** A elegir 3 opciones*

Mallorcan Corner

- ~ Seafood *frito*
- ~ Vegetable *frito*
- ~ Majorcan vegetable *coca*
- ~ Majorcan empanadas
- ~ Cocarrois
- ~ Sobrasada
- ~ Balearic Island cheeses

** With oil cookies and nuts*

** You can choose 3 options*

Fritter Stand

- ~ John Dory fish dusted with bay leaf
- ~ Cod fritters
- ~ Squid and fennel tempura with spicy mayonnaise
- ~ Our special brava potatoes
- ~ Shrimp tempura with Mahón cheese shavings

** A elegir 3 opciones*

Tacos

- ~ *Cochinita pibil* taco
- ~ Garlic shrimp taco with guacamole

** Option to have Margaritas* extra*

ADD SOMETHING ELSE

Every stand offers between 2 or 3 different options



Vermouth

- ~ Selection of vermouths
- ~ Pickles and canned foods
- ~ *Gildas*
- ~ Potato chips with a hint of bay leaf
- ~ Fried almonds with curry
- * *You can choose 3 options*

World food Stand

- Our dishes from around the world:
- ~ Octopus ssäm and Mallorcan olive
 - ~ Barbecued ribs bao
 - ~ Cuban sandwich
 - ~ Garlic shrimp taco with guacamole
- * *You can choose 2 options*

Seafood **extra*

- ~ Mallorcan red shrimp (boiled or grilled)
 - ~ Grilled razor clams
 - ~ Royal boiled crab
- * *Market price*

Iberian Ham **extra*

- ~ Hand cut Iberian ham
- 1 ham for every 100 people*

Vegetarian

- ~ Hummus with *crudites*
 - ~ Green *taco*
 - ~ Spinach croquettes
 - ~ Escalivada oil-rich Mallorcan *coca*
 - ~ Mushroom marjoram olive oil-rich Mallorcan *coca*
 - ~ Avocado, tomato and yuca salad
- * *You can choose 3 options*

Asiatic Stand

- ~ Nigiris, makis and rolls
 - ~ Vietnamese spring rolls
 - ~ Chicken green curry
 - ~ Chicken and prawn gyozas
- * *You can choose 3 options*

Oysters & Caviar **extra*

- ~ Oysters
 - ~ Caviar
- * *Market price*

Champagne **extra*

- ~ Selection out of a variety of white and rosé champagne

ADD SOMETHING ELSE

Every stand offers between 2 or 3 different options



Cocktails **extra*

- ~ Mojitos
 - ~ Basil smash
 - ~ Daikiris
 - ~ Moscow mule
 - ~ Caipirinhas
 - ~ Espresso Martini
 - ~ Pisco Sour
 - And many more...
- *Price according to selection*

Local late-night snacks **extra*

- Pà amb oli*
- ~ Iberian Charcuterie
 - ~ Cheeses from our islands
 - ~ *Sobrasada*
- *Price according to selection*

Late-night snacks **extra*

- ~ Hamburgers
 - ~ Hot dogs
 - ~ Kebak
 - ~ Baos
 - ~ Pizza
- *Price according to selection*

Dessert buffet

Mini cups

- ~ Saffron apple with vanilla cream and cinnamon crumble
- ~ Textures of chocolate with cocoa crumble
- ~ Soft cheese cream with forest fruits and buttered biscuit

Mini portions

- ~ Brownie with creamy chocolate
- ~ Almond sponge cake *gató* with citrus cream

Late-night sweet snacks **extra*

- ~ Fruit skewer
 - ~ *Ensaimada*
 - ~ Hot chocolate
 - ~ *Petit fours*
 - ~ Brownie
- *Price according to selection*

Children's menu

Starter: Croquettes / Nachos

Main dish to choose from:

- ~ Chicken escalope with crispy potato and french fries
- ~ Battered hake with french fries
- ~ Beef sirloin with sliced potatoes and vegetables

Dessert: Ice cream



CLASSIC MENU

~

APERITIVO

12 varieties of appetisers passed on trays

Drinks during the aperitive:

Tinto de verano with citrus foam,
cava, white and red wine, on-tap Estrella Damm beer,
soft drinks and water

~

AT THE TABLE

Starter

Main Course

Dessert

Drinks during dinner:

White and red wine, cava, water, coffees,
herbal teas and liqueurs

~

OPEN BAR

Whisky/ Rum / Vodka / Gin



MENU

The most original

~

APERITIVE

3 stand with two or three options served at each one
9 varieties of appetisers passed on trays

Drinks during the aperitive:

Tinto de verano with citrus foam,
cava, white and red wine, on-tap Estrella Damm beer,
soft drinks and water

~

AT TABLE

Main Course

Dessert

Drinks during dinner:

White and red wine, cava, water, coffees,
herbal teas and liqueurs

~

OPEN BAR

Whisky/ Rum / Vodka / Gin

PRICES TERMS & CONDITIONS

Exclusive service

Maca de Castro, chef and owner of the **Restaurant Maca de Castro**, offers the possibility of an exclusive service.

Maca will take part personally in your private event. This is an exclusive service which will give a special both gastronomical and social feeling to the celebration.

Price upon request.





JardínEvents

CONTACT

Mónica Martorell

T (+34) 971 599 038
info@grupodecastro.com

jardinevents.com