

A formal dinner table is set with white linens, multiple wine glasses, and silverware. In the center is a large, elaborate centerpiece featuring a variety of tropical plants, including bromeliads, orchids, and large green leaves. Two lit candles in glass holders are placed on the table. The background is softly blurred, showing more of the dining area.

# CLOUD NINE

BARCELONA CATERING

*Traditional Spanish cuisine with a modern flair*



The background of the slide is a photograph of several champagne flutes filled with a bubbly beverage, topped with a dollop of white cream and garnished with pink rose petals. The glasses are arranged in a circular pattern around a central white circle. The lighting is soft and elegant, typical of a wedding reception.

# WEDDING MENUS



At Cloud9 Barcelona Catering, we are passionate not only about food, but storytelling. Each dish we create draws its roots from a historical breakthrough in Spanish and Catalan cooking. The freshest local produce, seafood, and meats, have formed the basis of Spanish cuisine for hundreds of years.

We want to take you on a journey, from the traditional methods of old to a fusion in the modern present. Along the way we merge traditional Spanish and Catalan recipes with contemporary presentation and European influences to create a unique dining experience.

You have decided to celebrate your marriage in beautiful Spain, and we want to provide you with a genuine Spanish gastronomic experience. We promise to do our very best to exceed your expectations, by providing a high level of service and quality to you and every one of your guests. Welcome to Cloud9!

## HOW OUR MENUS WORK

Our wedding menus include a 1 hour reception with cava, white wine, red wine, rosé, beer and soft drinks prior to your wedding ceremony.

8 canapes of your choice are served during cocktail hour following the ceremony and prior to your main meal. 1,5 hours.

The main menus include starter, main course and dessert accompanied by freshly baked bread and our fantastic wines, cava and soft drinks.

Create your wedding menu in 5 simple steps:

1. Choose 8 canapes from our selection of warm and cold canapes
2. Select your desired starter, main course, and dessert
3. Choose your material rentals
4. Decide on the number of open bar hours
5. Add extras, like midnight snacks, cheese, Iberian ham, cava stations and more

Following your selections, we will forward you a quote and would be delighted to speak with you to arrange a tasting, or if you would like to discuss options with our chef directly.

If you have special dietary requirements please let us know and we will be happy to accommodate you!







## CANAPES / APERITIVOS

### SELECT 8 OF THE FOLLOWING

#### WARM CANAPES

Galician beef solomillo. Finest succulent Spanish tenderloin, marinated with rosemary, thyme, brandy and garlic cloves, flame grilled and served with sweet caramelised onion.

Langostinos al ajillo. Delicious prawns pan fried with garlic and chilli oil.

Pintxo de pollo. Free range chicken skewers with a rich Indonesian satay sauce, topped with toasted sesame seeds.

Patatas bravas, served with a homemade spicy brava sauce and garlic aioli, topped with fresh chives.

Pulpo a la gallega. Pan fried octopus with a truffle infused potato puree. Topped with smoked paprika.

Delicious dates wrapped in bacon, oven baked.

Spanish Chorizo skewer, with portobello mushroom and caramelised onion served with parsley and garlic olive oil.

Oven baked portobello mushrooms stuffed with rich blue cheese and caramelised shallots.

Chicken curry bites with a fresh minty riata yoghurt sauce.

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Grilled sweet potato slice topped with goat cheese, sprinkled with rosemary and thyme and a dash of honey.

Sweet & spicy meatballs, served with fresh green spring onions.

Mini moussaka. Made with mixed seasonal vegetables and topped with a smoky cream cheese.

COLD CANAPES

Iberian ham. Thinly sliced acorn fed ham placed on a crystal bread brushed with tomatoes and extra virgin olive oil, topped with thin Manchego cheese.

Gazpacho. Ice cold tomato soup with a dash of olive oil and green sprouts.

Tartar of salmon. Wild Scottish salmon with avocado, marinated with a citrus vinaigrette, topped with black smoked roe, fresh dill and sesame seeds.

Foie gras. Crispy cracker with foie gras mi cuit from Greco, topped with homemade fig chutney.

Prosciutto & Cantaloup melon skewer, with mozzarella and basil, finished with balsamic reduction.

Pear & brie skewer with arugula, topped with walnuts and balsamic reduction.



Fresh tuna salad tacos topped with chives.

Chickpea hummus topped with smoked paprika oil and accompanied by roasted pita bread.

Smoked salmon on toasted rye bread with a dill cream cheese and lemon zest.

Italian tomato bruschettas, topped with feta cheese, black olives, basil and balsamic reduction.

Prawn cocktail, served on a spiced avocado tartar topped with our special rosemary sauce.

Salmon sashimi, accompanied by pickled ginger and soy sauce.



## STARTERS



## SELECT YOUR DESIRED STARTER

Mixed baby leaf salad with caramelised brulee goat cheese, fresh figs, halved cherry tomatoes, crunchy walnuts and a honey and mustard homemade dressing.

Caprese salad with mini mozzarella balls, cherry tomatoes, avocado, arugula, toasted pine nuts, served with a light homemade pesto dressing.

Classic Caesar salad, with crispy pancetta, chicken bites, garlic croutons, black olives, parmigiano reggiano cheese and our special homemade dressing.

Roasted pear and prosciutto with toasted walnuts, feta cheese and red onion served with homemade honey and mustard dressing.

Creamy pumpkin and ginger soup, slightly spicy and heart-warming soup, topped with fresh coriander and toasted pumpkin seeds.

Prawn and avocado cocktail with toasted pine nuts and radish, topped with our classic rosemary sauce.





## PAELLA (SHOW COOKING)

### SELECT ONE OF THE FOLLOWING PAELLAS

#### SEAFOOD

Finest Bomba rice, fresh squid and cuttlefish, with a rich homemade sofrito, a dash of white wine, all cooked in our homemade fish stock and topped off with large king prawns, mussels and clams. Accompanied with lemon.

#### MEAT

Finest Bomba rice, free range chicken, rabbit drumsticks, pork ribs, butifarra sausage and spicy chistorra, with a rich homemade sofrito, a dash of red wine, all cooked in our homemade meat stock, finished off with a touch of rosemary. Accompanied with lemon.

#### VEGETARIAN

Finest Bomba rice, fresh wild mushrooms, green asparagus, mixed bell peppers and green beans, with a rich homemade sofrito, all cooked in our delicious vegetable stock topped off with Bimi broccolis and a touch of rosemary. Accompanied with lemon.



# TAPAS

## FISH & SEAFOOD TAPAS

### SELECT TEN OF THE FOLLOWING

Tartar of salmon. Wild Scottish salmon with avocado, marinated with a citrus vinaigrette, topped with black smoked roe, fresh dill and sesame seeds.

Langostinos al ajillo. Delicious prawns pan fried with garlic and chilli oil.

Hand cut red tuna tartar, marinated in soy sauce, sesame oil and fresh ginger, served on a lightly spiced avocado puree and topped with sesame seeds and salmon roe.

Ceviche of wild sea bass, fresh fish cut into small pieces, marinated with fresh coriander, red onions, avocados, red chillies, lime juice and freshly cracked black pepper.

Pulpo a la gallega. Pan fried octopus with a truffle infused potato puree. Topped with smoked paprika.

Smoked salmon on toasted rye bread with a dill cream cheese and lemon zest.

Prawn cocktail, served on a spiced avocado tartar topped with our special rosemary sauce

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## MEAT TAPAS

Iberian ham. Thinly sliced acorn fed ham placed on a crystal bread brushed with tomatoes and extra virgin olive oil, topped with thin Manchego cheese.

Galician Beef solomillo. Finest succulent spanish tenderloin, marinated with rosemary, thyme, brandy and garlic cloves, flame grilled and served with sweet caramelised onion.

Chistorra on a crusty whole grain bread, a dash of herb mustard, topped with thyme, goat cheese and Italian green pepper.

Meatballs, homemade spicy meatballs, made with fresh parsley and cracked black pepper, served with a rich wild chanterelle mushrooms sauce.

Griddle Iberian pork fillet, glazed with rosemary honey, wrapped in thin Iberian prosciutto ham, served with a rich homemade chutney.

Chicken al ajillo, delicious free range chicken marinated in slow roasted garlic cloves and rosemary, fried and served with garlic aioli and fresh chives.

Pan fried duck breast slice, served with a rich homemade truffle infused potato puree and finished off with reduced red wine sauce.

## VEGETARIAN TAPAS

Mini Caprese salad with mozzarella balls, halved cherry tomatoes, avocado, arugula, toasted pine nuts and a light homemade pesto dressing.

Gazpacho. Ice cold tomato soup with a dash of olive oil and green sprouts.

Mini moussaka. Made with mixed seasonal vegetables and topped with a smoky cream cheese.

Patatas bravas, served with a homemade spicy brava sauce and garlic aioli, topped with fresh chives.

Oven baked portobello mushrooms stuffed with rich blue cheese and caramelised shallots.

Grilled sweet potato slice topped with goat cheese, sprinkled with rosemary and thyme and a dash of honey.

Pear & brie skewer with arugula, topped with walnuts and balsamic reduction.



## SURF & TURF



Galician pan seared sirloin with Cajun king prawns, with a touch of parmigiano reggiano cheese, Dijon mustard, white wine, garlic cloves, a dash of lemon and fresh parsley.

Served with roasted green asparagus, grilled new potatoes and caramelised baby carrots.



## GOURMET BBQ

Pito de ternera, a succulent cut of Argentinian beef, marinated in rosemary, thyme and brandy. Served with a chimichurri sauce.

A selection of the finest Spanish sausages, butifarra and chorizos.

Slow cooked succulent Duroc pork ribs, marinated in soy sauce, fresh herbs, ginger and garlic cloves.

All accompanied by our special homemade potato gratin with truffle infused oil.



## IBERIAN PORK MEDALLIONS



Iberian Duroc pork medallions cooked in a rich creamy wild mushroom and Dijon mustard sauce, freshly cracked black pepper and served on a bed of tagliatelle pasta, topped off with fresh chives.



## MEDITERRANEAN SEABASS



Fresh sea bass fillet, fried skindown until golden brown, served with green peas and fennel puree and roasted seasonal baby vegetables, grilled new potatoes and a touch of lemon.



## ICELANDIC SALMON



Crispy pan fried Icelandic salmon fillet, served with a rich white wine and dill sauce, topped with a dash of lemon and smoked roe, accompanied by roasted baby potatoes and broccoli florets.

## VEGETARIAN

### CHOOSE 1 MAIN COURSE

#### CANNELLONI

Spinach and ricotta cannelloni, with a rich and creamy bechamel sauce, topped with gratinated parmigiano reggiano cheese.

#### RISOTTO

Creamy risotto with wild mushrooms, white wine, a touch of truffle infused oil, topped with roasted asparagus and grated parmigiano reggiano cheese.





VEGAN

## CHOOSE 1 MAIN COURSE

### PAELLA

Vegan paella - finest Bomba rice, fresh wild mushrooms, green asparagus, mixed bell peppers and green beans, prepared with a rich homemade sofrito, all cooked in our delicious vegetable stock topped off with Bimi broccolis and a touch of rosemary. Accompanied with lemon.

### STROGANOFF

Wild mushroom stroganoff, creamy wild mushroom sauce cooked with coconut milk and served with tagliatelle pasta, finished with fresh chives.





## DESSERTS

### CHOOSE 1 DESSERT

Dark homemade chocolate mousse topped with wild fresh berries and fresh mint.

Chocolate coulant accompanied by vanilla ice cream and fresh wild berries.

Delicious lemon pie with flambeed meringue, served with fresh strawberries.

Homemade chocolate brownie with walnuts, accompanied by vanilla ice cream.

Tiramisú, delicious biscuit bathed with coffee liquor with a rich tiramisú mascarpone mousse, topped with cacao powder.

Tarte tatin (apple pie) with golden caramel sauce accompanied by fluffy whipped cream.

Fresh seasonal fruit salad.

Lemon sorbet with cava and a dash of vodka, served with fresh mint.





## WINE & CAVA

Wine and Cava have been a part of commerce and dining in Spain for thousands of years. Over the past 30 years the modern Spanish wine revolution has taken place, with many non-traditional regions gaining great exposure. During the past decade and a half, the number of designated Spanish wine regions (Denominaciones de Origen or DOs) has grown by over a third. We are delighted to offer you a selection from both traditionally renowned areas as well as the up-and-coming and most recent award winning regions.

Our vintages change annually, so please contact us for our latest lists. However, all of our wines are sourced from the following regions:

### PENEDÈS

This is our local wine region in Catalonia and where we source our white wines and cava. Penedès received the Designation of Origin classification in 1991, becoming one of Spain's most famous regions. The Penedès is widely acknowledged to be home to the most modern and innovative of Spanish growers.

Our cava is sourced from the award winning Capita Vidal Vineyard. Which has received numerous gold medals for their high-quality vintages.

### PRIORAT

Alongside Rioja, the Priorat region has received the highest classification of wine growing by Spanish standards. It is located in the southwest of Catalonia, and produces full-bodied, powerful red wines.

### MONTSANT

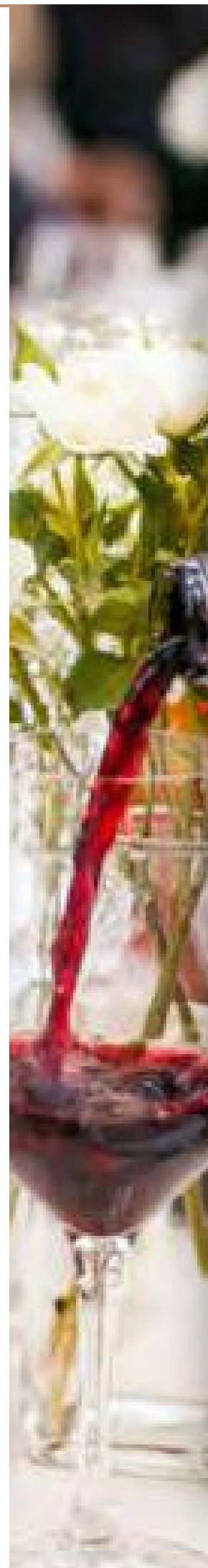
Another excellent Catalonia wine region. It is similar to the region of Priorat, however since it is a small and relatively unknown, it has excellent value in the wines produced. Some varieties include: Cabernet Sauvignon, Carignan, Grenache, 'Hairy' Grenache, Merlot, Mourvèdre, Red Picapoll, Syrah and Tempranillo.

### RIOJA

Rioja is one of Spain's oldest and most world famous wine regions. Although it is not located in Catalonia, we do source a variety of red wines from the area, as they are simply excellent wines. The distinct characteristic is the use of oak aging. Depending on the aging process, there are stronger Gran Reservas as well as younger and lighter Riojas available.

### RIBERA DEL DUERO

The Ribera del Duero region is located in central/northern Spain and is almost exclusively a red wine producer. In particular, the region is famous for Tempranillo, but also produces other varieties. As with Rioja, there are many options available based on the aging process.





## MATERIAL RENTAL & OPEN BAR

### MATERIAL RENTAL

Rent your tables, chairs, table linen, napkins, crockery and glassware for your wedding. We have a variety of styles available. Ask us for our brochure.

### OPEN BAR

The party must go on! Following your dinner, we are delighted to offer a premium 3 hour open bar. This includes top-shelf spirits, beer, wine, cava and soft drinks. All served by our professional bartenders.

### CHILDRENS MENU (4 to 12 years old)

- Pasta with bolognese sauce
  - Pizza, with your preferred toppings
  - Cheeseburger with fries
  - Chicken nuggets with fries
  - Grilled cheese sandwich
- (Includes ice cream for dessert)





## EXTRAS

### GRAZE BOARD

Including a variety of different snacks like baked camembert topped with fresh herbs and olive oil, cured meats, cheeses, savoury crackers, nuts, a variety of olives, dips such as hummus and fresh seasonal fruits.

### MIDNIGHT SNACKS

We can offer you a variety of different midnight snacks to serve late at night:

(Select 1)

- Pizza, with your preferred toppings
- Hotdogs, with sauces
- Patatas bravas, with spicy hot sauce and aioli
- Mexican cheese quesadillas
- Churros with hot chocolate sauce

### IBERIAN HAM

During your cocktail hour, we offer a traditional Spanish Iberian ham, cut and served on the spot.

### OYSTER & CAVA STATION

We are delighted to offer you fresh oysters served with 3 different sauces, classic lemon and cracked black pepper, mignonette vinaigrette and tabasco and lime sauce.

### CHEESE STATION

Amazing cheese platters with different types of delicious cheeses, crackers, fruits, chutneys and nuts.



## BOOKING & TERMS

To make a booking, please reach out to us directly via phone or email.

Providing the following information prior to asking for a quote is greatly appreciated:

- Your name
- Telephone number
- Email address
- Date of the event/wedding
- Location of the event/wedding
- Number of wedding guests
- Menu chosen/interested in
- Special requests (vegetarian, allergy, vegan, child menus, etc.)
- Additions / extras

In order to secure the event, a deposit is required.

To be confirmed 3 weeks prior to the event:

- All rented material, e.g. tables, cutlery and linen choices (if applicable)
- Final guest numbers
- Menu selections and any special requests







¡BUEN PROVECHO!

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