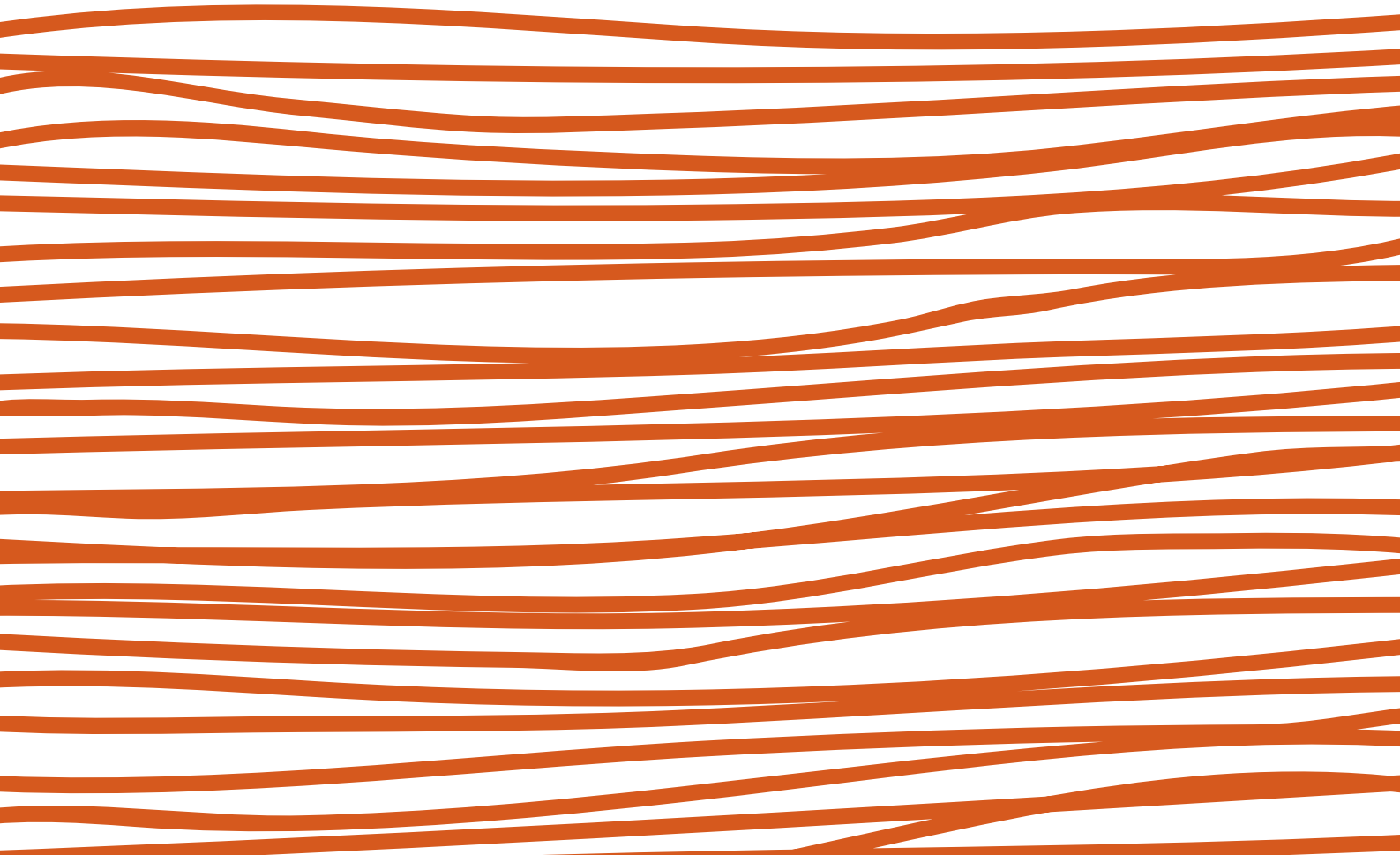


Catering
FORN
PROJECTS



FORN PROJECTS CATERING offers a unique culinary experience depending on the type of event to be organised. From more conventional menus of creative Mediterranean cuisine to fusion tapas menus that will take you on a gastronomic journey around the world. We offer personalised services for all kinds of special occasions, intimate celebrations such as yacht dinners, are you looking for a private dinner with a personal chef to impress your closest guests? Need to plan the wedding of your dreams? Let us help you create a magical and unforgettable event! Planning a spectacular birthday party? We'll make it memorable!

Our team is ready to adapt to any situation and provide an unforgettable experience.

We are experts in creating unforgettable experiences and are committed to providing high quality and personalised services for all your event needs.

Let us make your next celebration a resounding success!

From planning to execution, we take care of all the details so you can relax and enjoy your event worry-free. In addition, we make sure that every event has a personalised and unique touch to make your guests feel special and appreciated.

Elevate your event with our fusion cuisine.



La Caña

xiringo urbano

Finger food

Gildas La Caña

Oyster with green gazpacho

Coca bread with tuna, spicy mayonnaise, olives and chives

Tomato, stracciatella and pesto salad **V**

Iberian ham croquette

Grilled octopus with hummus and green mojo

Rice with red prawns and aioli

Ribeye bun, Provolone cheese, red pepper and caramelized onion

Beef cannelloni with parmesan-truffle sauce and shimeji

Desserts

Dulce de leche flan with vanilla cream

LA CAÑA

La Caña, Filled with coffee cream and passion fruit

*(Different passes with our selection of
tapas. Includes Basic Wine Pack +
3 hours of service with staff included)*

125€ p.p





Finger food

Cornet filled with tuna, wasabi and sour apple

Steak tartar with truffle, foie and sherry mayonnaise

Marinated salmon with beetroot, shiso leaf, horseradish cream and dill oil

Chicken and pistachio croquette with curry mayonnaise

Toasted bao bun with caramelized onion, shiitake and truffled burrata

Roasted baby carrots with harissa, smoked labneh and zaatar pesto

Bao of low-temperature secret with Son Tam salad and avocado cream

Governor's taco with tempura prawns and spiced mayonnaise

Mellow veal cannelloni, cep sauce, grilled boletus and parmesan flakes

Desserts

Cheesecake, raspberry pearls and sweet pesto

MADE IN BRASIL

Tapioca pearls in coconut milk, mango ice cream and caramelized popcorn

*(Different passes with our selection of
tapas. Includes Basic Wine Pack +
3 hours of service with staff included)*

120€ p.p





To share

Steak tartar with truffle, foie and sherry mayonnaise

Burrata, mixed tomatoes, basil and honey oil V

Roasted baby carrots with harissa, smoked labneh and zaatar pesto V

Octopus carpaccio with thai foam

“Patatas Bravas” with sobrasada foam and charcoal aioli AV

Iberian cured ham

Andalusian style squid with lime mayonnaise

Diavolo chicken wings

Beef cheek with chipotle sauce and corn in different textures

Desserts to share

Golden Egg

Cheesecake, raspberry pearls and sweet pesto

Tapas to share + desserts to share
(Includes Basic Wine Pack + 3 hours of service with staff included)

130€ p.p



FORN

To share

Toasted crispy bread with tomato and olive oil **VG**

Iberian ham

Seared scallops with smoked cauliflower puree and warm bacon and date vinaigrette

"Patatas bravas" with chili mayonnaise and charcoal aioli **V**

FORN tuna tartare

Breaded prawns, parmesan sauce, mint oil and tomato powder

Main course to choose

Grilled amberjack, courgettes in different textures, roasted fishbone sauce with smoked butter

Roast suckling pig, sautéed cauliflower with green beans, yogurt vinaigrette and vadouvan spices

Potato gnocchi with lemon butter and sautéed mushrooms **VG**

Desserts to share

SUMMER HIT

Moist pistachio cake, Amaretto cream, cherries and lavender ice cream

BACIO DI DAMA

Lightly caramelised strawberries filled with crème brûlée

*Tapas to share + main course per person
+ desserts to share.
(Includes Basic Wine Pack + 3 hours of
service with staff included)*

160€ p.p



Other wine pack options

BASIC PACK

UEP & BYE - Rueda (White wine)

ZUAZO GASTÓN - Rioja (Red wine)

Included



PLUS PACK

SKIO - Rías Baixas (White wine)

LESTON RESERVA - Rioja (Red wine)

+ 15€ p.p




MALLORCA PACK

MUSSOL - Mallorca (White wine)

SA LLEBRE - Mallorca (Red wine)

+ 30€ p.p



PREMIUM PACK

LO CORTINEL·LO - Mallorca (White wine)

ELEMENTS - Mallorca (Red wine)

+ 45€ p.p



STAR PACK

Welcome drink of your choice (Cava, Kir Royal or Beer)

& MIQUEL GELBERT - Mallorca (White wine)

ABADÍA RETUERTA SPECIAL SELECTION - Castilla-Lenón (Red wine)

+ 55€ p.p



Optional services pre/post menu

FINGER FOOD + WELCOME DRINK

*Drinks included: Spritz, Intergalactic Cava, Intergalactic Wines,
Estrella Damm beer and soft drinks.*

+ 30€ p.p
(1 hour)



OPEN BAR

*Marcas incluidas: Vodka Grey Goose, Gin Bombay
Saphire, Ron Bacardi y Whisky Deward's*

+ 24€ p.p
(1 hour)



COCKTAIL CORNER

Upgrade your bar with additional cocktail service

+ 15€ p.p
(1 hour)



EXTRA HOUR OF OPEN BAR

+ 24€ p.p
(1 hour)



FOOD AFTER PARTY

Price on request.

Furniture and kitchenware

*The price of our menus includes basic furniture, bar, cutlery, crockery, glasses and napkins.
If you would like to request special furniture and tableware for your event, you can request a
catalogue at reservas@fornprojects.com.*

What's included?

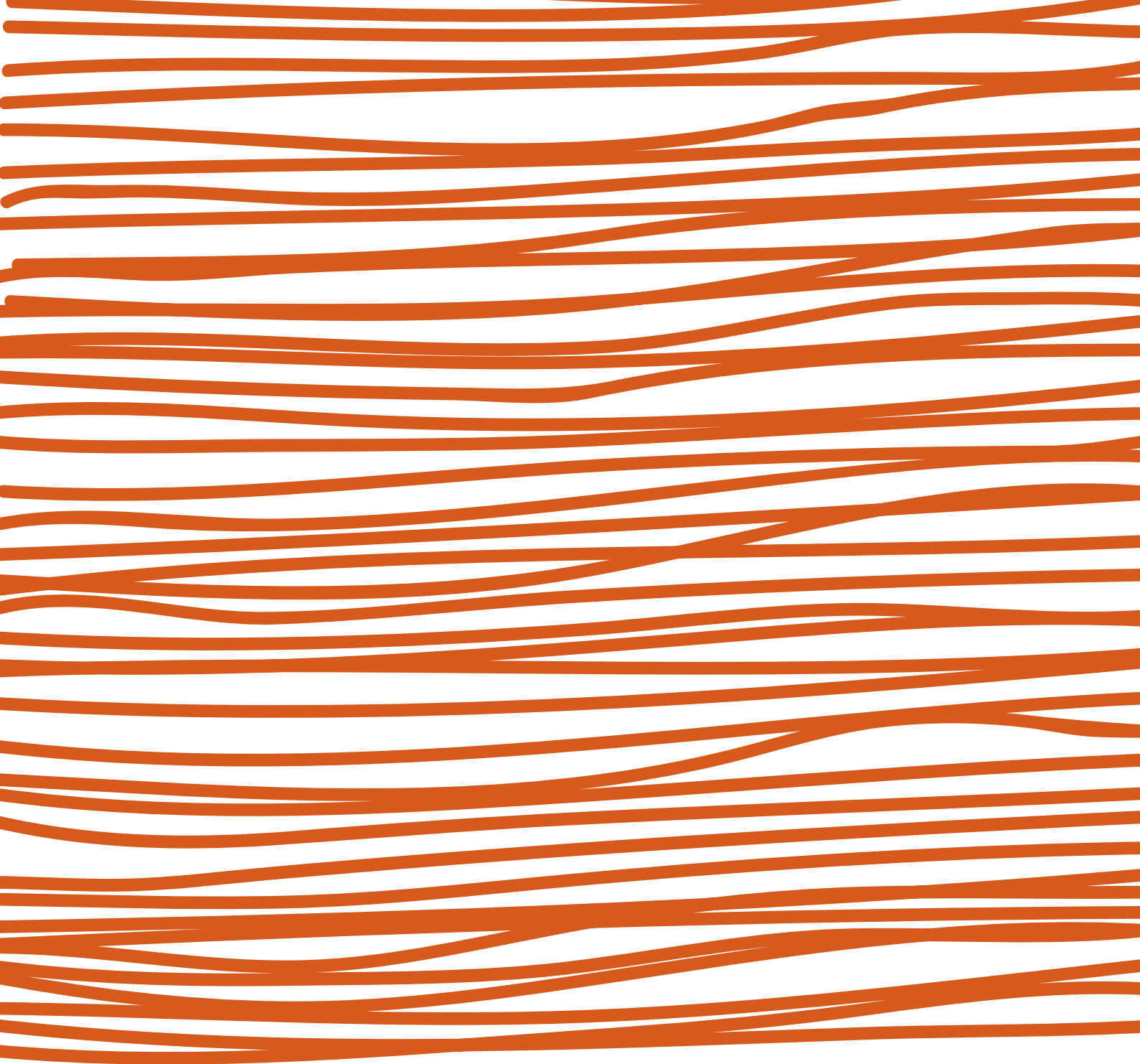
- 3 hours of service including staff (kitchen and dining room), the chosen menu with the selected wine option, water, soft drinks and coffee service.
- *Selected menu (see attached menus) which includes 1 dish of each type for every 4 people in the case of tapas or starters to share.*
Additional cost for extra food will be charged depending on the dishes selected.
- The menu includes half a bottle of wine per person. Additional bottles will be charged additionally.
- Standard rectangular tables, chairs, glassware, cutlery and table linen.
- Assembly, dismantling and cleaning of kitchen and tables.

What's not included?

- VAT (10%) in the prices.
- Transport (Check rates)
- Extra hour (Check rates)
- Extra staff (Check rates)
- Extra lighting (Check rates)
- Table decoration and florist (Check rates)
- More than one bar station (Supplement 300€)
- Urgent dismantling (same day of the event)
Only on request and at an extra charge.
- Electric generator in case that the electrical power of the venue is not sufficient to support the event. The need for it will be determined based on a prior study by our technicians.

Terms and Conditions

- Our offer is based on a minimum number of guests according to the information provided. If the number of guests is lower than the minimum required, we may have to recalculate the total amount.
- In any case we will not be responsible for adverse weather conditions and all additional costs related to this. We are willing to re-plan and provide a solution, such as tents and heaters. However, these are not included in our standard offer and must be contracted well in advance (see additional costs).
- Transport costs aren't included. These are based on several factors (distance, access to the site, complexity of the installation, etc.) and can only be calculated once staff members have visited the site.
- Our service and participation are only confirmed once the deposit has been made.
- The deposit is 30% of the total amount to guarantee our service and is non-refundable.
- The final payment (remaining 70%) is due 30 days before the date of the event. In case of cancellation after this final payment, there is the option of a refund of 50% of the total amount up to 15 days before the date of the event.
- In case of changes to the selected menu, prices will be recalculated according to the new choices. No changes can be made after final payment.
- The total number of guests must be confirmed at least 15 days before the date of the event. Any changes or cancellations within the last 15 days, involving a reduction in the number of guests, will not be refunded.
- In case of allergies, these must be reported at least 15 days before the date of the event.



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