



Alegria

CATERING & EVENTS

FOOD IS OUR PASSION

OPEN BAR



PACKAGE 1

Softdrinks

Water, Coke, Fanta, Juices

Beer

White & Red Wine

Cava & Sangria

EUR 9

per hour & person
(min. 3 hours)

PACKAGE 2

Softdrinks

Water, Coke, Fanta, Juices

Beer

White & Red Wine

Cava & Sangria

Longdrinks & Cocktails

Welcome Champagne

EUR 19

per hour & person
(min. 3 hours)

incl. Bar Counter and Barkeeper

FINGERFOOD-BUFFET

Vegetable Cous-Cous with Coriander
Hummus with Grilled Vegetables
Aubergine Mousse
Salmon Carpaccio with Wasabi Cream
Scampi Tempura with Basil Pesto
Chicken Croquettes with Apricots
Meat Skewer with Peanut Butter
Pepperoni stuffed with Cheese
Tomato Tartar with Radicchio
Oyster Mushroom Salad with Fillet of
Beef
Mango Tiramisu

EUR 50 / Person

EUR 60 / Person (served flying)

FLYING-BUFFET

Gazpacho Andaluz
Spinach-Goat Cheese Quiche
Zucchini Balls Saur Cream & Mango
Chutney
Summer rolls
Chicken Tacos with Guacamole
Caprese Buffalo on Tomato Cream
Salmon and Avocado Tartare
Gambas al Aioli
Octopus Ceviche
Teriyaki Chicken Skewers
Meatball Croquettes
Sweet Potato Tortilla
Beetroot Foam
Cheesecake with Berries

EUR 60 / Person

EUR 70 / Person (served flying)

BBQ-BUFFET

STARTERS

Antipasti Misti

(grilled peppers, courgettes, aubergine, mushrooms, cherry tomatoes)

Mixed Sala Buffet

Choose two of the following

Vitello Tonnato with Capers

Bruschetta

Orecchiette with rocket salad

Salad Frutti di Mare

Quinoa salad with vegetables brunoised

Beef tartare with brown bread

Grilled Shrimps or Langoustines

BBQ STATION

Grilled Vegetables

Potatoes in Foil

Choose three of the following

Entrecôte

Beef Fillet

Chicken Fillet

Octopus

Salmon Steak

Dorade

DESSERT

(choose one)

Cream with wild berries & mint foam

Cheesecake

Chocolate Soufflé

Raspberry Tiramisu

Including
Staff
BBQ Station
Buffet Station

EUR 60 -70 / Person

PAELLA

STARTERS

Antipasti Misti

(grilled peppers, courgettes, aubergine, mushrooms, cherry tomatoes)

Mixed Sala Buffet

Choose two of the following

Vitello Tonnato with Capers

Bruschetta

Orecchiette with rocket salad

Salad Frutti di Mare

Quinoa salad with vegetables brunoise

Beef tartare with brown bread

Grilled Shrimps or Langoustines

PAELLA STATION

Choose two of the following

Vegetarian

Seafood

Scampi and Mussels

Rabbit and Pork

Mix of Seafood and Meat

DESSERT

Choose one of the following

Cream with wild berries & mint foam

Cheesecake

Chocolate Soufflé

Raspberry Tiramisu

EUR 50 - 60 / Person

CHAMPAGNE DELIVERY



DE WATÈRE

CHAMPAGNE

The worlds of fine wine and virtual reality collide in this extra special bottle of award-winning Premier Cru Blanc Champagne.

Conjure up images of the French Riviera, punctuated with tangy lemon and cherry trees, rounded with the sweet touch of buttery biscuit. Lively yet graceful, this fine-bubbled Champagne is perfect for those who value maturity, freshness, and first-class finesse.

TEN21 is produced exclusively from the Cuvée of equal parts Chardonnay and Pinot Noir and receives a low Dosage of just under 8 grams, acting to help the aromas combine and shine at their highest. Comparable to a chef adding just the slightest pinch of salt.

Usually, this blend consists of equal parts of two consecutive years to capture the house style while allowing for individual years to shine through. TEN21 usually matures 2 to 3 years in chalk caves under the hills of Champagne. They are released not based on time but on taste. We taste frequently and when they are just perfect, we release the Cuvée TEN21 to market.

Every bottle is rattled by hand, as is standard for De Watère.

Brut Blanc | 50% Pinot Noir | 50% Chardonnay | 12% Alc.Vol. | Dosage < 8 Grams | Contains Sulfites

To honour **10 years of De Watère in 2021** (expressed in the name „TEN" and „21"), we've wrapped this special edition bottle in a black-light activated sleeve. We've also made this the world's first Augmented Reality-enabled Champagne bottle. Simply scan the front of the bottle using our free app and say hello (or congratulations!) to Theodore the Gryphon, our beloved brand emblem. Download "ARGO Play" App.

Awards:

- Asia Wine Trophy (2022) Gold
- Portugal Wine Trophy (2022) Gold
- Berliner Wine Trophy (2022) Gold
- Portugal Wine Trophy (2021) Gold
- Berliner Wine Trophy (2021) Gold



CHAMPAGNE DELIVERY



CATTIER BRUT ICÔNE

DESCRIPTION

Eyes : this champagne offers a pale gold colour, broken by a ribbon of fine, regular bubbles.

Nose : on the nose, this champagne opens with full-bodied aromas of rich pastry before yielding to pear, black cherry and blackberry notes. These are soon followed by notes of dried apricot and hazelnut.

Palate : Full, fresh flavours of grapefruit, lemon and ginger dominate the palate, paving the way for more delicate notes of cherry, pear, mirabelle and apricot. The fresh tartness continues all the way through to the long, strong finish.

FOOD PAIRINGS

A magnificent champagne to serve as an aperitif, the Brut Icône is perfect alongside gougères and all sorts of savoury hors d'oeuvres. Later in the evening, it will be a fitting accompaniment to dishes such as capon in a cream sauce.



BLEND

50% Meunier
30% Pinot Noir
20% Chardonnay
40% reserve wines

AGEING ON LEES

Ageing more than 2 years in the cellar

DOSAGE

9 g/L

CHAMPAGNE DELIVERY



CATTIER BRUT PREMIER CRU

DESCRIPTION

Eyes : fine bubbles sparkle upwards through the pale gold of this brut champagne.

Nose : on the nose, intense aromas of spiced biscuit, acacia flowers dominate, followed by assertive notes of fig and plum.

Palate : it is bright and equally intense on the palate, with brioche and peach notes giving way to citrus fruits. These are followed by softer nutty flavours, and notes of acacia honey and forest fruits. The finish is long, with a wonderful freshness that will keep you reaching for your glass.

REWARDS

THE CHAMPAGNE GUIDE 2020

90/100

BLIND TASTED 2019

90 / 100

DECANTER 2019

Médaille d'argent

DRINKS BUSINESS 2018

Médaille d'or



BLEND

60% Meunier
20% Pinot Noir
20% Chardonnay
40% reserve wines

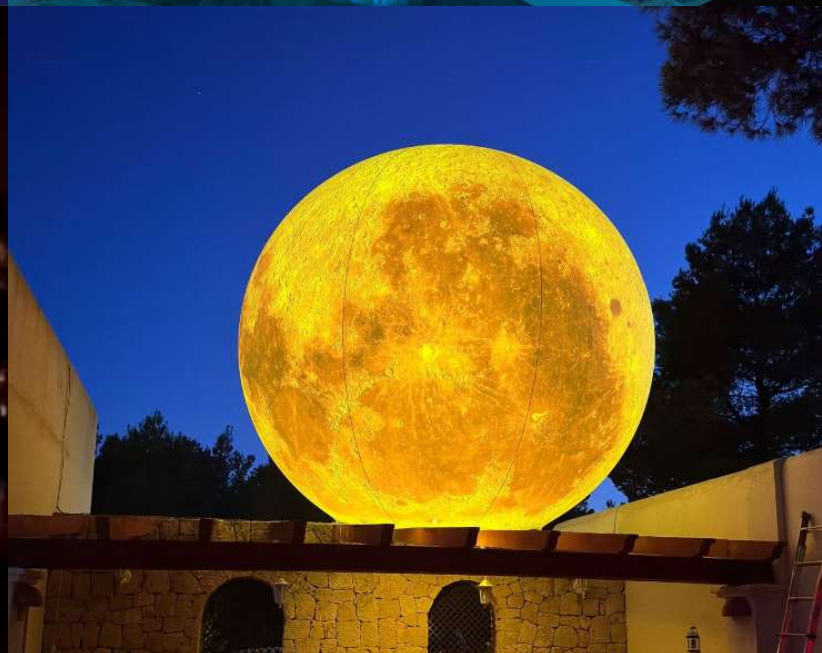
AGEING ON LEES

Ageing more than 4 years in the cellar

DOSAGE

8 g / L

DECORATION



Ask for our decoration packages