

A woman with blonde hair, wearing a dark blue blazer, is holding a black tray filled with appetizers. The appetizers are small, round, yellowish-brown items on wooden skewers, arranged in a row. The background is a bright green, out-of-focus field. A white circular logo is overlaid on the image, containing the text 'óna catering'.

óna
catering



Weddings 2024



MAITE PARTIDO

Self-taught chef, with great sensitivity and a taste for excellence.

She began to stand out very soon when she was selected among the 5 best chefs in Spain in 2006.

6 years working and learning alongside Chef Dani López at the Kokotxa Restaurant, awarded with a Michelin star and two Repsol Suns, led her to face the challenge of directing the kitchen of the La Muralla Restaurant and leading the reopening of the emblematic Urepel, among others.

She is currently dedicated exclusively to directing ONA Catering from its kitchens together with Erika Beitia in Sala.



WEDDING MENU

Welcome cocktail

8 cocktail pieces to choose between cold and warm

+

1 show cooking table

+

Menu

Starter

Fish

Meat

+

Wedding cake or dessert tasting

+

Coffee and infussions

Red crianza Rioja wine, white Verdejo Rioja wine, water, beer and sodas.

We have an extensive wine list at disposal.

Tables and chairs: consult



COCKTAIL PIECES TO CHOOSE FROM

- Tomato, cheese and basil brochette
- Varied croquettes (cod, mushrooms, ham and black squid)
- Salmorejo
- Watermelon salmorejo
- Crispy shrimp
- Gilda
- Foie mi cuit toast with fig jam
- Salmon tartar with wasabi mayonnaise
- Txistorra puff pastry
- Wood roasted red peppers, tuna from Getaria and pink onion
- Marinated salmon with wasabi mayonnaise
- Sea bream tartar with lemon emulsion
- Ceviche
- Corvina fish ceviche and mango
- Shrimp brochette with pepper vinaigrette
- Homemade txangurro ravioli with Somontano onion sauce
- Homemade spinach ravioli with tartar sauce
- Homemade pig ravioli with truffled sauce





SHOW COOKING TABLE

French cheeses and iberian sausage table

Show cooking of homemade raviolis

Show cooking of smoked salmón

Show cooking of homemade foie micuit cut

Homemade sushi

Oysters and ceviche table

Show cooking of iberian ham cut





ON TABLE MENU

STARTER

Mushroom ravioli with foie sauce

Warm Scallop Salad with Yuzu Vinaigrette

*Lobster salad with coral mayonnaise

FISH

Confit cod with a pepper base

Hake with prawn cream in white wine

**Monkfish in green sauce with clams

MEAT

Bresse pigeon with cassis confit onion and truffle sauce**

Grilled duck magret with Sichuan black pepper sauce with
caramelized onion and chestnut cream

Beef tenderloin in its juice and potato cream with mushrooms**

* Options with an extra cost. See conditions





DESSERT

Option 1 - Included
Wedding cake

Option 2
Dessert tasting + Cake for the cut

*The dessert tasting comes in a variety of 3 pieces
per person made by our pastry chef*

Milk chocolate mousse cake flavored with green tea and crunchy praline

White chocolate mousse cake flavored with jasmine and mandarin heart

Dark chocolate cake with vanilla caramel heart

Glass of red fruits with chantilly

Passion fruit mousse cake with macadamia nut praline

Raspberry cake with chocolate

Small glass of salted caramel with apple mousse

Pistachio cake with Itxasu cherry

The rock

Tanzanian dark chocolate ball with milk chocolate mousse and pailleté

Chocolate mousse glass

Small glass of raspberry mousse with passion fruit





VEGAN COCKTAIL

Pea cream

Hummus Bowl with Brick Triangles

Vegetable tempura

Guacamole with dried tomatoes

Tomato Crumble with Basil

Gyozas

VEGAN MENU

Garham Masala Vegetable Brick

Vegetable and truffle lasagna

Fake Curried Tofu Chicken and Saffron Rice





KIDS MENU

Kids under the age of 10 years old

OPTION 1

Cocktail

Varied croquetes and crispy shrimps

Table

Beef tenderloin with french fries

+

Chocolate dessert

Water and soft drinks included

OPTION 2

Cocktail

Varied croquetes and crispy shrimps

Table

1/2 Beef tenderloin with french fries

+

Chocolate dessert

Water and soft drinks included



EXTRA SERVICES

OPEN BAR

Premium brands bar

See conditions

MID-NIGHT SNACK

Hot ham and cheese tramezzino

Focaccia

Hot chocolate with cake

Mini hamburger

Personnel to serve it





INCLUDED MATERIAL

- Personal advisor in all the wedding preparations
- White tablecloths
- Personalized minutes
- High tables with covers during the cocktail
- Crockery, cutlery and glassware
- Coffee service
- Everything needed to cool the drinks
- Kitchens, and displacement
- Management of the parallel services during the wedding day
- Basic flower decoration
- Free and no-obligation menu test





SERVICE DATA

10% VAT not included
Professional personnel with uniform.
English, Spanish and French speaking
personnel.

*All our menus are made with top quality
products and in an artisanal way.*

*In addition, we strive to create seasonal menus
with kilometer 0 suppliers.*

*In ONA, we want to highlight the importance of
our gastronomy. That's why if you want to add
your own beverage to your event, we won't
apply any cost to the uncorking.*



MENU TEST

The tests are carried out in our gastronomic place in San Sebastian:

Free Menu Test:

Weddings up to 40 guests---2 people

From 60 guests to 100 guests---4 people

Over 100 guests--- 6 people

The menu will be communicated in advance so that diners can choose or suggest dishes that suit their tastes and needs.

The test format will be adapted to the type of event you want to hold.

Includes; Chef, waiter and everything necessary to make the event similar to the service contracted for the event.

Once the test is completed, diners will have 10 days to confirm the reservation of their event date.

After testing the menu, 30% of the contracted service with VAT will be paid to proceed with the reservation of the date.
60% advance one month before the event.

10% advance within 7 days prior to the event, joining the final number of guests to the event.

Extras hired at the last minute or possible last minute changes will be charged by bank transfer within 5 days of the wedding.

The delivery of the advance involves the signing of the contract between the parties, which will include all the general conditions of the service.

A woman with blonde hair, wearing a dark blue uniform with a shoulder strap, is holding a black tray filled with various appetizers on sticks. The background is a blurred green field. The text is overlaid in the center of the image.

OUR ONLY
MISSION
-*TAKE CARE*
OF YOU-



ASK FOR A PERSONALIZED BUDGET

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