



El partido latino

Concept

Our themed parties follow a carefully planned schedule. The guests park their car in the guarded car park and can make use of the cloakroom service. The room is decorated with fresh plants and matching theme decorations, also the size is adjusted to match the size of the invited company.

In the aperitif/reception room there is a small stage with lectern and microphone for your welcome speech, cocktail tables and a sound system for background music.

The buffet room is decorated according to the theme. Round table for 10 with suitable table linen and 5-arm candelabra, napkins, cutlery, porcelain, wine glasses and two individualised menu cards. Red King Robin chairs, a buffet island and if desired, a dance floor with a sound- and light system as the finishing touch.



Aperitif +/- 60 minutes

Waiters receive your guests with an excellent sparkling wine, passion fruit Kir, orange juice and water. Your guests can go to the bar to get another drink. We supply an average of 2 drinks per person. During the aperitif two cold hors d'oeuvres will be placed on the cocktail tables and the waiters will serve two warm hors d'oeuvres to guests.



Buffets +/- 3 hours

After the aperitif your guests are welcomed into the banqueting hall by the artistes. The staff assists guests to serve themselves from the buffets.



Menu

Buffet is set up as a "*village gourmand*", consisting of:

Tropical table: (oval buffet, self service)

Belle vue bacalhau, swordfish ceviche with lime, pineapple filled with crab salad, tuna with mango coulis, giant prawns and pink grapefruit salad, fish terrine with a sweet pepper coulis, cod salad, sauces and a selection of rolls.

Tapas table: (oval buffet, self service)

Gazpacho of sweet peppers, prawns, anchovies in garlic sauce, ink fish salad, Serrano ham and melon, lonzo (cured pork), chorizo, potato tortilla, manchego cheese, olives, tomato rolls

Latino salad bar: (oval buffet, self service)

Mixed salads with the following ingredients: sweetcorn, pineapple, black beans, green and red peppers, pink shrimps, radicchio di Treviso, white beans, onions, coriander, chorizo, mushrooms, courgettes, tomatoes, aubergines, olive oil and lemon ... a selection of rolls

Brazilian buffet: (rectangular buffet with service)

Turkey ragout with chocolate, coconut milk and rum; bacalhau calderada (salt cod stew); wild rice

Antillean Buffet: (rectangular buffet with service)

Fish ragout with sweet peppers and herbs and spices, Creole blood sausages, fried bananas, pilaf rice with raisins

As the finishing touch there is also a lavish, abundant *dessert buffet* offering a mouth-watering selection including passion fruit and coconut bavaois, chocolate gateau with banana cream, Brazilian tart, flan Catalan (caramel pudding), chocolate meringue with star aniseed ...

Drinks

The water and wines, Côtes du Lubéron en Vin de Pays d'Oc, are on the tables. On average we reckon on ½ a bottle per person. Tea and coffee can be found alongside the dessert buffet.

Entertainment

During the buffets your guests will be entertained by a myriad of professional artistes. When there are a guaranteed minimum of 125 guests this will be a live Latino band with dancers.

The more guests there are, the more artistes that will be engaged who will add extra atmosphere to the themed party.



the Cellars of Cureghem

Please contact us for all additional information:

Paul Thielemans:

02 556 11 74 of 0477 30 71 45 - paul.thielemans@abatan.be

Patrick Verheggen:

02 556 11 94 of 0476 82 89 16 - patrick.verheggen@abatan.be