

Rauschenberger.
EVENTCATERING



WEDDING AFFAIRS
BANQUET PORTFOLIO 2024

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OUR STANDORT MOTORWORLD MALLORCA

In spring 2025, Rauschenberger Eventcatering will open a restaurant in Motorworld Mallorca - an extraordinary place that embodies pure joie de vivre, creative inspiration and culinary enjoyment. In this unique ambience, we will not only integrate the MOTORWORLD Inn Restaurant, but also a state-of-the-art production kitchen and a sales office for event planning.

Our team will create culinary highlights from all over the world on site and realize tailor-made events at exclusive and private locations that extend across the entire island.





YOUR WEDDING PARTY

Are you looking for an exclusive partner for your wedding celebration? A partner who will impress you with professionalism and quality to make your evening unforgettable. Whether an Italian evening, a summer barbecue or a menu - the Rauschenberger kitchen stands for imaginative, perfectly crafted cuisine in the fine dining segment. Our wide range of drinks and wines also leaves nothing to be desired. However, if your desired wine or your favorite type of beer is not available in our range, please contact us directly!





Natascha Flamm | Managing director

EVERYTHING FOR YOUR BIG MOMENT

We firmly believe that the best moments come from personal encounters. Whether you're a guest at our restaurants or a client at a catering event, we do everything we can to ensure that you really enjoy your time in good company.

The quality of the cuisine, attentive service and an extraordinary yet harmonious ambience - in all its facets. We create great moments that will be fondly remembered. This is why we've developed our Excellence Principle, which we're happy to use for the success of your event.



DETAILS

The arrangement costs per person refer to a selection of dishes put together by us. The dishes can of course be combined. However, this requires an individual calculation. We will be happy to provide you with a detailed offer tailored to your needs and wishes.

Small children up to the age of 5 are our guests and we charge a reduced price for children up to the age of 11. We are happy to create a children's menu especially for your little guests if you opt for a served menu.

Our prices include the following non-food components: Glasses, china, cutlery, white cloth napkins, service and kitchen equipment. Other special services such as table linen, covers for chairs, table decorations or furniture are available on request. The packages also include the set-up and dismantling of the event as well as event support during the calculated event time. The furniture (tables, chairs and lounge furniture) and the technical equipment are not included in the package.

It goes without saying that we take special dietary requirements such as allergies or food intolerances into consideration.

The environment and its natural resources are our greatest asset. That is why ecological responsibility, in the sense of holistic sustainability, is our top priority. To ensure this, as an organic-certified company, we have already created quality guidelines when selecting suppliers.





R.
BUFFET
SUGGESTIONS



DINNER BUFFET SUGGESTION

STARTER

SALAD STATION	Young leaf lettuce Lollo rosso Lollo bionda
TOPPINGS	Caramelised pumpkin, hemp & sunflower seeds Pan de Ajo-Croûtons Garden cress marinated cherry tomatoes colourful diced peppers
DRESSING	Sherry dressing balsamic bianco dressing Sour cream dressing modena balsamic vinegar & olive oil in a bottle
CHICKPEA TABOULEH	Hummus cherry tomatoes mint
MARINATED CITRUS SALMON	Kimchi pink ginger shiso
GREEK QUINOA	Cucumber piquillo pepper feta crumble
GOMA WAKAME SALAD	Furikake (spice mix) shiitake cucumber
SPICY BEEF	Guacamole jalapeno salsa coriander
PONZU TUNA	Daikon radish soy roasted sesame seeds
RED SHRIMP	Tomato-basil salsa chili avocado

BREAD & DIPS

BREAD SELECTION	Casalino Baguette pan de paquete pan de campaña Picos pan de aceitunas
BUTTER & DIPS	Aioli salted butter herb cream cheese Mojo rosso tomato salsa guacamole

MAIN COURSES | PLEASE SELECT 1X MEAT, 1X FISH AND 1X VEGETARIAN DISH

BLACK ANGUS BEEF FILLET	Green beans creamed corn chimichurri
SIMMENTAL SADDLE OF VEAL	Pimientos de padrón chorizo and potato puree smoked paprika jus
CORN-FED CHICKEN PIRI	Patatas bravas grilled vegetables parsley salsa
GILTHEAD BREAM	Orange fennel patatas de galicia sauce vierge
ROASTED EGGPLANT	Cashew nuts coriander rice tomato and coconut sauce
ORECCHIETTE	Artichokes dried tomatoes olive sauce

SO HAPPY TOGETHER

EXOTIC FRUITS	Orange marinade passion fruit almond slivers
PANDAN RICE PUDDING	Lime leaves mango roasted sesame seeds
BERRIES OF THE SEASON	Mojito brew berry marinade
COCOS & IVOIRE	Pineapple yuzu lime
MANJARI CUBE	Tonka bean passion fruit rice pudding
PISTACHIO TARTELETTE	Cardamom fig



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BBQ BUFFET
SUGGESTIONS



BUFFET SUGGESTION

BBQ

STARTER | PLEASE SELECT YOUR EIGHT FAVORITES

LEAF SALADS	Young leaf lettuce jicama rocket
TOPPINGS	Caramelised pumpkin, hemp & sunflower seeds pepper croutons Garden cress colourful diced peppers
DRESSING	Salsa verde dressing balsamic bianco dressing Yogurt dressing Sherry vinegar & olive oil in a bottle
GOAT'S CHEESE PROVENCE	Beetroot pine nuts sherry honey vinaigrette
CARPACCIO DI POLPO	Orange vinaigrette fennel frieze
ESCALIVADA	Zucchini peppers mushrooms manzanilla olives grilled onions
VITELLO ALLA ESPANOLA	Tuna sherry sauce baked capers lemon
CHICKPEA TABOULEH	Garbanzo hummus piquillo peppers mint
CAESAR SALAD	Romaine lettuce parmesan dressing garlic croutons
MILK MOZZARELLA	Colourful tomatoes wild basil balsamic caviar
FATTOUSH WITH POMEGRANATE	Colourful tomatoes mint sumac
CEVICHE OF IKARIMI SALMON	Lime avocado coriander

BREAD & DIPS

BREAD SELECTION	Casalino baguette pan de paquete pan de campaña cicos pan de aceitunas
BUTTER & DIPS	Aioli salted butter herb cream cheese Mojo rosso tomato salsa guacamole

SAUSAGES FROM THE GRILL | PLEASE SELECT YOUR FOUR FAVORITES

MERGUEZ SAUSAGE
CHISTORRAS SAUSAGE
GERMAN GRILL SAUSAGE
PLANT BASED ROSTBRATWURST

BUFFET SUGGESTION

BBQ

MAIN COURSES FROM THE GRILL | PLEASE SELECT YOUR FOUR FAVORITES

VEAL AND BEEF STEAKS	Pimentón de la vera lemon thyme
RUMP STEAK FROM DUROC PORK	Rosemary olive oil flor de sal
LAMB CUTLETS	Rosemary saffron flor de sal
CHICKEN BREAST YAKITORI	Salsa de soya ginger peanut
MARINATED CORN-FED CHICKEN SKEWERS	Vegetable salsa Mojo Verde
GRILLED PULPO	Pimentón de la vera lemon pepper salsa
GILTHEAD FROM THE FLAVOURED FOIL	Tomatoes capers lemon-olive oil
SALMON AND VEGETABLE SKEWER	Green salsa
GAMBAS A LA PARRILLA	Garlic butter tomato salsa
GOAT'S CHEESE FROM THE OVEN	Pickled peppers arbequina olives fresh thyme
TERIYAKI EGGPLANT	Lime porrón sesame seeds
TANDOORI PLANT BASED CHICKEN	Kafir lime curry

SIDES | PLEASE SELECT YOUR THREE FAVORITES

SMALL POTATOES FROM THE OVEN	Lemon thyme extra virgin olive oil Flor de Sal
BAKED POTATO	Crema Parsley
ROASTED SUMMER VEGETABLES	Green salsa
HALF CORN COBS	Aioli wild flowers
GRILLED FENNEL & CHERRY TOMATOES	Herb salt pesto sauce
GRILLED GREEN ASPARAGUS (VEGAN)	Haloumi lemon parsley oil
HOKKAIDO PUMPKIN WEDGES (VEGAN)	Honey pimentón miso
MAC'N CHEESE	Maccaroni cheddar chili

DIPS

SELECTION	Lime aioli homestyle BBQ sauce guacamole mint yoghurt Mustard ketchup herb butter
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SO HAPPY TOGETHER

MARINATED FRUITS (VEGAN)	Orange almond slivers mint
SWEET-SOUR CREAM TARTELETTE	Turrón raspberry crisp
BERRIES OF THE SEASON	Mojito brew berry marinade
BIZCOCHO IN A JAR	Sponge cake pickled cherries almond caramel
RED BERRY GROATS (VEGAN)	Tapioca berries maraschino cherry
APRICOT MOJITO (VEGAN)	Berries caramelised chocolate coconut



R.

MENU
SUGGESTIONS



MENU SUGGESTION

DINNER

„FAMILY STYLE“ STARTERS SET ON THE TABLE

ALBONDIGAS	Tomato tropea onion rosemary
OCTOPUS CARPACCIO	Celery lime toasted bread
ALMOGROTE PICANTE	Goat's cheese tarragon
MIGAS CON JAMON	Toasted bread serrano ham
GAZPACHO ANDALUZ	Bell bell pepper cucumber confit tomato
TORTILLA PATATA	Smoked peppers eggs potatoes
MELON & HAM	Serrano ham sesame oil

MAIN COURSES SERVED AT THE TABLE

SADDLE OF LAMB	Almond saffron olive polenta
MANCHEGO RISOTTO [VEGETARIAN]	Turmeric Peas Wild herbs

DESSERT SERVED AT THE TABLE

TURRON CREAM	Crunch citrus mint
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OVERVIEW
OF COSTS



OVERVIEW OF COSTS

WEDDING PARTY

INCLUDED LEADS	
FOOD CONCEPT	Hot and cold buffet or BBQ buffet or menu
EMPLOYEES FROM 17.00 PM - 02.00 AM	Event manager Service specialist Cooks
SETUP AND DISMANTLING	
ARRIVAL AND RETURN JOURNEY	Within a 30 km radius
COMPLETE NON-FOOD	such as crockery, cutlery, glasses, kitchen equipment etc.
PRICE PER PERSON	approx. 169,00 €

The suggested dishes serve as inspiration.

We are happy to adapt the dishes in the detailed offer to your wishes and the season.

After 02.00 a.m. we charge approx. 42 € per hour plus 19% VAT for the service staff present.

Please note that the price per person increases for less than 80 guests.

Only the actual working hours will be charged.



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FINGER FOOD
OPTIONAL



FINGER FOOD

3 PARTS PER PERSON FROM 14,20 €

SNACKS & CO. ON THE TABLES

FOOD SELECTION

TWISTED PUFF PASTRY

Sesame seeds | caraway seeds | cheese

BAR SNACK

Roasted almonds | cashew nuts | wasabi balls

FINGERFOOD | GRAB & GO

FOOD SELECTION

RAUSCHENBERGERS APÉRITIVO BOX

Palitos de salami | manchego cheese | olives of kalamata | picos

PUFF PASTRY

Goat's cheese & walnut | feta & spinach | tomato & chorizo

TAKE IT SIMPLE

FOOD SELECTION

**FRESHLY BAKED SMALL ROUND
MINI-TARTES FLAMBÉES**

Crème fraîche | serrano ham

VEGETARIAN TART FLAMBÉE

Manchego cheese | olive | thyme

ALLTIME FAVORITES

FOOD SELECTION

BLACK AVOCADO CORNET

Tomato | lime | cumin

CROSTINI DE VERDURAS A LA PROVENÇAL

Parmesan | basil | pine nuts

GREEN GAZPACHO

Green tomatoes | pepper | jalapeno

LOMO

Allspice | Potato

FINGER FOOD

3 PARTS PER PERSON FROM 14,20 €

SPANISH TAPAS

FOOD SELECTION

TAPA DE JAMÓN IBÉRICO	Olive oil bread
CROQUETAS	Chicken cheese
ALBONDIGAS	Tomato sauce
GAMBAS AL AJILLO	Olive oil garlic
PINTXOS	Cheese peppers serrano olives

APERITIVO BAR

FOOD SELECTION

FRESH FROM THE SLICING MACHINE	Jamón ibérico Jamón serrano ham Jamón de león
SPANISH SAUSAGE SPECIALTIES	Chorizo Salchichón Sobrasada
SELECTION OF CHEESE	Manchego Mahón Cabrales
GRILLED SUMMER VEGETABLES	Green salsa Mojo rojo
SIDES	Picos Pan Tostado Pan de Pita



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LATE NIGHT SNACK
OPTIONAL



LATE NIGHT SNACK

FROM MIDNIGHT OR LATER

FOOD SELECTION | PLEASE SELECT YOUR FAVORITE

HOT DOG – THE CLASSIC	Pickles fried onions mustard ketchup
HOT DOG – THE PLANT BASED (VEGAN)	Beyond Sausage pickles fried onions mustard ketchup
THE VEGGI DOG	Carrot bun coriander mango thai curry cream
TAPAS BOX	Palitos de salami chorizo manchego cheese Olives of the kalamata picos
HUNGARIAN GOULASH SOUP	Peppers potatoes marjoram casalino baguette
TEXAS CHILI CON CARNE BOWL	Chili con carne Chili sin carne Sauce: sour cream guacamole Toppings: cheddar nachos young leek coriander jalapeños Casalino baguette by the side
DELUXE CURRYWURST	Oberländer balls Rauschenbergers curry sauce Curries from Alte Gewürzamt Casalino baguette
DELUXE CURRYWURST POULTRY	Oberländer poultry Rauschenberger's curry sauce Curries from Alte Gewürzamt Casalino baguette
VEGAN CURRYWURST	Beyond sausage Rauschenberger's curry sauce Curries from Alte Gewürzamt Casalino baguette
SELECTION OF MEDITERRANEAN HAM AND CHEESE SPECIALTIES	Prosciutto cotto Serrano ham Chorizo Cheese selection Fresh figs grapes nuts fig mustard Casalino baguette Walnut bread
SELECTION OF FRENCH CHEESES	Grapes figs fig mustard nuts Casalino baguette walnut bread



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BEVERAGE
PACKAGES



SPECIAL OFFERS

BEVERAGE PACKAGES

BEVERAGE PACKAGE APERITIF	PRICE PER PERSON
EVENT DURATION OF APPROX. 1 H	7,20 €
FOR SPARKLING WINE/SEKT-ORANGE AND NON-ALCOHOLIC BEVERAGES	

BEVERAGE PACKAGE FOR THE DINNER	PRICE PER PERSON
FOR AN EVENT DURATION OF 7 HOURS EXAMPLE: 6 PM TO 1 AM	28,50 €
FOR NON-ALCOHOLIC BEVERAGES WINE SELECTION BEER COFFEE SPECIALTIES	

BEVERAGE PACKAGE FOR COCKTAILS OR LONGDRINKS	PRICE PER PERSON
FOR AN EVENT DURATION OF 4 HOURS EXAMPLE: 10 PM TO 2 AM	10,20 €
COCKTAILS LONGDRINKS	

The beverage packages have been calculated up to a certain period, after which drinks are charged according to consumption.



THE TEAM

CONTACT PERSONS



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Rauschenberger.
EVENTCATERING

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EXCELLENCE**