

Moniques

BISTRO & CAFÉ

WEDDINGS

Introduction

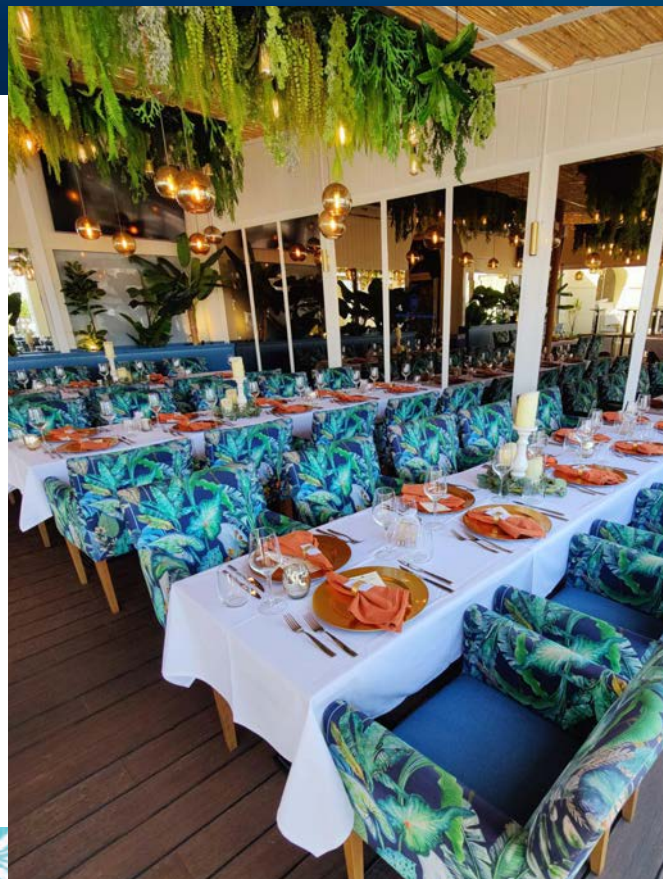
At Moniques, we understand that your wedding day is a momentous occasion filled with love, joy, and cherished memories. We believe that every aspect of your special day should be nothing short of perfection, particularly when it comes to the culinary experience.

Our dedicated team of expert chefs and passionate staff are here to make your wedding an extraordinary event to remember. With our years of experience and unwavering commitment to excellence, we bring a touch of culinary magic to the heart of your celebration.

Located in the breathtaking backdrop of Queensway Marina, Moniques offers a truly unique setting for your special day. From intimate gatherings to grand affairs, we take pride in curating a bespoke wedding menu that reflects your individual tastes and preferences.

Contact us today to begin your extraordinary wedding catering journey in the captivating setting of Gibraltar.

manager@moniquesbistro.gi



Modular Menu

£65 per person

We are delighted to present to you a culinary experience that combines creativity, flexibility, and the freedom to tailor your wedding menu to perfection.

Our modular menu is designed to empower you with creative freedom and flexibility when it comes to crafting your wedding feast. It's a simple and intuitive process that allows you to mix and match

starters, mains, and desserts, ensuring that each dish reflects your personal taste and vision. With our comprehensive menu options, you can select from a variety of mouthwatering starters, indulge in a diverse range of main courses, and savour delectable desserts. You have the ability to create a menu that truly represents your unique culinary preferences, making your wedding celebration an unforgettable dining experience for you and your cherished guests.

Starters

Mushroom filled with Spiced Tofu 

Served on a bed of salad

Sweet Potato Cake With Lime & Avocado 

Served on a bed of salad

Homemade Beetroot Salmon Gravlax

Rye crackers, red currant compote.

King Prawn Kebabs  

With pea brulee and rocket

Moules Mariniere  

Steamed mussels in white wine, garlic and parsley. Served with bread

Vegetable Soup  

Orange & pumpkin with garlic croutons

Aubergine "A La Parmigiana"  

Baked aubergine with tomato sauce and cheese

Gambas Pil Pil   

A local classic with our unique twist : garlic, white wine, tomato, chilli & olive oil. Served with bread

Goat Cheese & Beetroot Carpaccio   

Spinach, apple compote & hot mustard

Duck Bon Bons

Oriental inspired crispy confit of duck bon bons on a nest of fine boodles, Served with plum & chilli sauce

Chicken Tikka  

Tikka Chicken Skewers with a Cucumber Raita

Grilled Half Lobster Gluten free, nut free

With Herb & chilli butter. Served with tomato Salsa

Lamb Cigar  

Moroccan spiced lamb mince, hand rolled in crispy pastry, served with sriracha sauce

This incredible menu includes a welcome drink, complimentary water on each table, coffee and half a bottle of wine per person to elevate your dining experience at Moniques

While our modular menu offers a wide selection of starter, main, and dessert options to inspire your palate, we understand that you may have specific preferences or a desire for a truly personalised dish. Rest assured, our culinary team is ready to go above and beyond to fulfil your culinary dreams. If you have a unique vision or a special dish in mind, we are more than happy to arrange a consultation with our talented chefs.

Main courses

Beef Tenderloin Medallions  

Red wine reduction, sweet potato puree, and grilled asparagus

Caprese Stuffed Portobello Mushrooms

Mozzarella, tomatoes, basil, and balsamic reduction

Seared Salmon Fillet   

Dill caper sauce, quinoa pilaf, and sautéed spinach

Stuffed Bell Peppers    

Quinoa, black beans, corn, and chipotle tomato sauce

Wild Mushroom Risotto  

Arborio rice, assorted mushrooms, truffle oil, and Parmesan

Lemon Garlic Prawn Skewers   

Herb-infused grilled shrimp, quinoa salad, and lemon wedges

Chickpea and Vegetable Curry   

Served with basmati rice and naan bread on the side

Herb-Crusted Rack of Lamb   

Rosemary demi-glace, garlic mashed cauliflower, and green beans

Tofu Stir-Fry with Brown Rice    

Mixed vegetables, sesame-ginger sauce, and crispy tofu

Moniques Chicken  

Grilled chicken fillets in a white wine, Parmesan & lemon cream sauce with potato fondant

Duck Breast   

Roasted pumpkin & potato with port wine & sherry jus

Desserts


Carrot Cake  

Strawberry Pavlova    

Chocolate Fondant 

Chocolate Brownie 

Fresh Fruit Salad    

Mango Panna Cotta  

Bailey's Cheesecake 

Salted Caramel Cake 

Sticky Toffee Pudding 

Salted Caramel & Chocolate Liegeois  

Cheese Board 

 Vegan  Vegetarian  Gluten free option available  Gluten Free  Lactose Free  Nut Free

Dishes on our menu may contain or come into contact with PEANUTS, TREE NUTS or OTHER ALLERGENS.

If you have questions or concerns, please ask to speak to a Manager



Set Menu

£45 per person

In order to alleviate any indecision that may arise when selecting your perfect wedding menu, we are pleased to offer our expertly crafted suggestions.

Starters

Crispy Goats Cheese with Beetroot carpaccio (V) (GF)
spinach, apple compote & hot mustard

Spicy Carrot & Coriander Soup (V)
Served with bread

Smoked Salmon & Prawn Cocktail (GF) (NF)
With summer leaves & rye crackers

Lamb Cigars (GF) (LF)
Moroccan spiced lamb mince, hand rolled in crispy pastry, served with sriracha sauce

French Onion Soup (V) (GF)
Cheese gratin, served with bread roll

Main courses

Roast Fillet of John Dory (GF) (NF)
With crispy slow cooked potatoes, white wine sauce, peas, broad beans & crispy chorizo

Beef Wellington (GF)
Beef fillet wrapped in puff pastry with mushroom puree, red wine reduction, blistered tomato

Moniques Chicken (GF) (NF)
Grilled chicken fillets in a white wine, Parmesan & lemon cream sauce with potato fondant and a side off house vegetables

Butternut Squash Risotto (V)
With spinach, nutmeg, crispy sage, vegan cheese

Desserts

Vanilla Pancetta (V)

Sticky Toffee Pudding (GF)
Served with custard

Carrot Cake (GF)
Served with cream

Chocolate & Gingerbread Cake (V) (NF)
With vegan ice cream

Kindly note that the above set menus are meticulously crafted, and we regret to inform you that alterations, substitutions, or additions to menu items cannot be accommodated. We appreciate your understanding.

(V) Vegan (V) Vegetarian (GF) Gluten free option available (GF) Gluten Free (LF) Lactose Free (NF) Nut Free

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Buffet Menu 1

£45 per person (Minimum 40 people)

If you're seeking a more relaxed and informal dining experience for your wedding, we have some delightful options to consider. How about a delectable buffet spread, where your guests can freely explore an array of mouthwatering dishes and create their own culinary adventure?

Torta Patata 🍷🌱🌱

Spanish omelette with potatoes and onions

Ham and Cheese Quiche Lorraine 🌱

Spinach Pie 🌱🌱

Spanish Omelette with potatoes, onion and spinach

Russian Salad 🍷🌱

A cold salad made with diced vegetables, peas, and mayonnaise

Ensalada Mixta 🍷🌱🌱

Mixed salad with lettuce, tomatoes, onions, olives, and hard-boiled eggs, dressed with olive oil and vinegar.

Pumpkin & Vegetable Curry 🍷🌱

Coconut Rice 🍷🌱

Grilled Chicken 🍷🌱🌱

Served with white wine, Parmesan & lemon cream sauce

Roast Potatoes 🍷🌱

Seafood Paella 🍷🌱🌱



Buffet Menu 2

£50 per person (Minimum 40 people)

If you're seeking a more relaxed and informal dining experience for your wedding, we have some delightful options to consider. How about a delectable buffet spread, where your guests can freely explore an array of mouthwatering dishes and create their own culinary adventure? Our talented chefs will prepare a tantalising selection of starters, mains, and desserts, ensuring there's something to please every palate.

Assorted Vegetable Fritters 🌱🌱🍷🌱🌱

Gram flour coated vegetables deep-fried to perfection.

Mini Masala Poppadoms 🌱🌱

Poppadoms topped up with diced onion, tomato, cucumber, peanuts, pomegranate, mint and plum chutney.

Chana Chaat 🌱🌱🍷🌱🌱

Cooked chickpeas are tossed with fresh tomato, onions, sweet tamarind chutney, ground spices and herbs.

Amritsari Fish Pakora 🌱

Marinated cod fish fried in gram flour batter

Tandoori Chicken 🍷

Marinated in a mixture of yogurt, ginger garlic and a blend of spices then cook to perfection.

Grilled Lamb Chops 🍷

Lamb chops seasoned with spices and served with mint yogurt sauce.

Chicken Tikka Masala 🍷

Tandoori boneless chicken served in tomato makhani gravy.

Prawns Masala 🍷🌱

Fresh prawns cooked goanese curry sauce

Vegetable Jalfrezi 🌱🍷

Mix vegetables cooked in tomato gravy.

Lamb Rogan Josh 🍷🌱

Slow cook lamb with a combination of intense spice yogurt gravy.

Coconut Fish Curry 🍷

Cumin Rice 🌱🌱🍷🌱🌱

Mix Salad 🌱🌱🍷🌱🌱

Pickle 🌱🌱🍷🌱🌱

Poppadoms 🌱🌱🌱

Mango Chutney 🌱🌱🍷🌱🌱

Flat Bread 🌱🌱🌱



🌱 Vegan 🌱 Vegetarian 🍷 Gluten free option available 🍷 Gluten Free 🌱 Lactose Free 🌱 Nut Free

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Canape Menu

4 options £8.25 8 options £15.50

Elevate your event with our exquisite canapés menu at Moniques. From delicate bites bursting with freshness to indulgent treats that redefine elegance, our canapés are crafted to perfection.

List of available canapes

Miniature quiche with bacon, cheese & spinach 🍴

Antipasti Serrano ham with marinated mozzarella, artichoke, and ali-oli 🍴

Jalapeno poppers with sweet chilli sauce 🌱 🍴

Smoked salmon and cream cheese crostini 🍴

Mini meat samosas with mint yogurt sauce 🍴

Chicken satay skewers with peanut sauce 🍴

Prawn cocktail with cocktail sauce 🍴 🍴

Mushroom filled with spiced tofu 🌱 🍴

Antipasti Serrano ham with marinated mozzarella, artichoke and ali-oli 🍴

Miniature pan-fried duck with Pedro Ximenes jus 🍴 🍴 🍴

Mini duck bon bon 🍴

Prawn tartlet with herb mayonnaise

Torta patata 🌱 🍴 🍴 🍴

Onion & potatoes patties 🍴 🌱 🍴

We are delighted to offer you the chance to savour the menu of your choice through our exclusive tasting sessions, available at a nominal fee. This allows you to sample and refine the flavours and presentation of your selected menu, ensuring that every bite on your wedding day is a perfect reflection of your culinary vision.



Drinks Packages

Wine & pack

2 x glasses of red/white/rosé house wine with meal.
£11.50 per person

Welcome drinks pack

A glass of Prosecco for all your guests
£4.00 per person

Open bar packages

GOLD

Selection of our house spirits, wine, liquors & soft drinks
2 hours £29 per person - 1 additional hour £10.00

PREMIUM

Selection of premium house spirits, wine, liquors & soft drinks
2 hours £45 per person - 1 additional hour £15.00

Monique's private hire venue fees

Our enchanting restaurant offers a distinctive ambiance for your special events, be it weddings, birthdays, or corporate gatherings. To make your experience seamless, we have carefully structured our venue fees to accommodate various preferences.

During the low season, from Monday to Thursday, our rates start at £1,000. For those seeking weekend charm during the low season, prices begin at £1,800. In the high season the venue fees slightly adjust to £1,500 on weekdays and £2,200 on weekends.

Please feel free to reach out to our dedicated team for further details or to schedule a personalised consultation.

🌱 Vegan 🌿 Vegetarian 🍴 Gluten free option available 🍴 Gluten Free 🍴 Lactose Free 🍴 Nut Free

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SUITES & SPA

Aparthotel style, luxury self-catering

Extend the magic with our accommodation services, providing a luxurious haven for you and your guests to unwind after the festivities or to get ready for the big day.

At E1 Suites & Spa, they offer an unparalleled experience for brides-to-be and their bridal parties. The exquisite aparthotel provides the perfect setting for your special day, with bright and spacious bridal suites and an array of luxurious amenities. Enjoy panoramic sea views and indulge in the comfort of our upscale amenities. With plenty of natural light and modern conveniences, the suites are the ideal sanctuary for pre-wedding relaxation and pampering.



- Bridal brunch by Freska E1
- Complimentary access to E1 Spa & Wellness throughout your stay
- They provide paperwork to get your marriage license approved
- Decorative add ons available

Contact info@e1suitesandspa.com for more information and availability

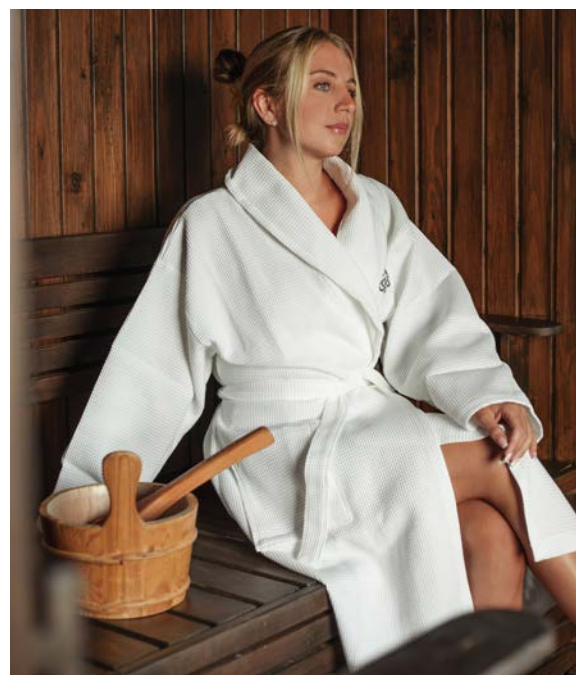


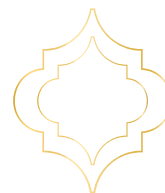
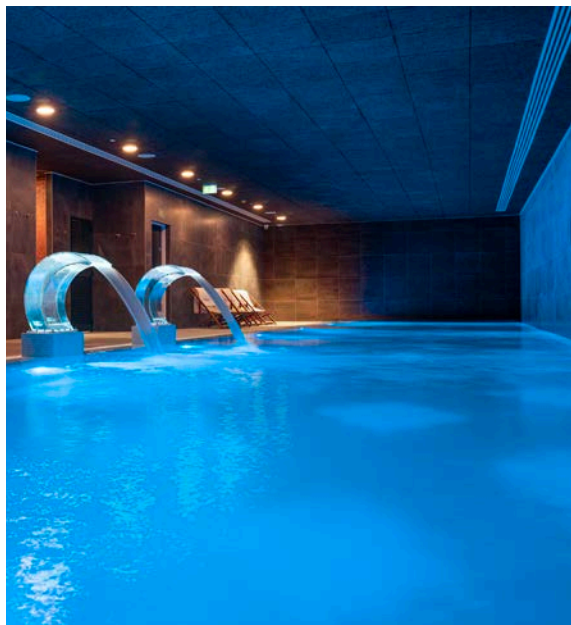
THE INFINITY CLUB SPA & GYM

BEAUTY SALON

Are you looking for a glam team for your big day? Look no further than the Infinity Spa at the Sunborn Yacht Hotel. Transform your look for the special occasion and hire one of our wedding beauty, hair and make up specialists. Whether you're looking for one service or a full makeover by our team, we can guarantee that you will be radiant on your special day.

Contact us at spa@sunborn Gibraltar.com for more information

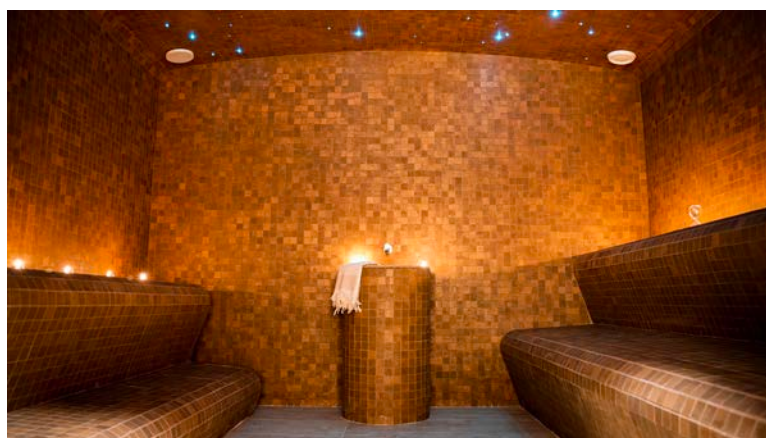




E1

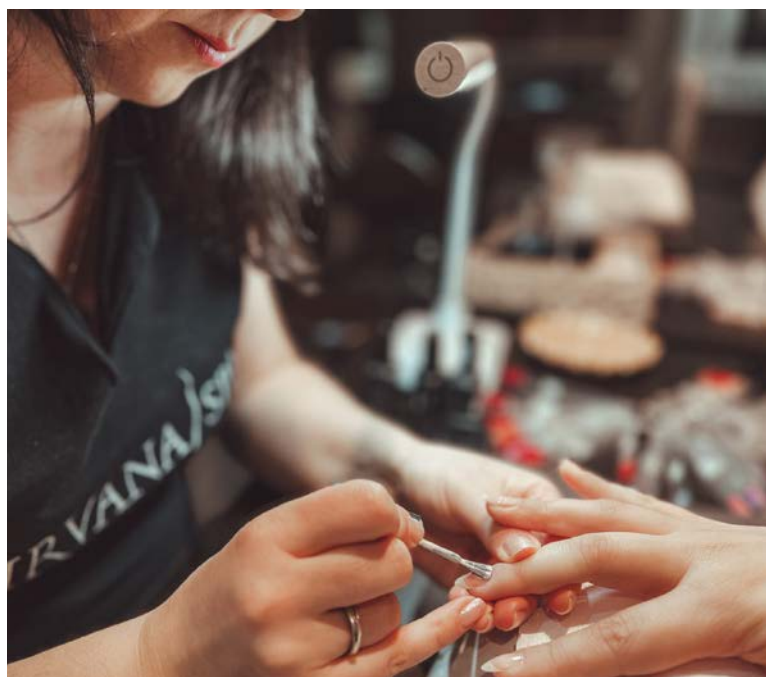
SPA & WELLNESS

Relax and unwind before the big day at Gibraltar's most beautiful day spa. Focussed around E1's stunning 22m heated pool, the Adult Only (18+) spa area is a tranquil year-round retreat where members and guests can relax and indulge, taking time out from everyday life.



- Stunning 22m heated pool
- Cold plunge pool
- Luxury jacuzzi
- Infinity sauna
- Hammam steam room
- Sensory rain showers
- SOTHYS of Paris Treatments

Choose from one of our Day Spa Packages or tailor-make your visit with your own personal choice of treatments from the E1 Spa treatment menu. Our SOTHYS trained therapists are on hand to advise, enjoy 10% off as a Moniques Bistro special guest! Contact reception@e1spa.gi for more information





Moniques

BISTRO & CAFÉ

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