

LA CASA NOVA

ADEJE, TENERIFE

Functions



1. Each reservation is unique so everything below is subject to change.
2. Music is not available at all unless you reserve our DJ at a cost of **500€**.
3. Each reservation is subject to a **250€** Deposit, ID requirement plus a *signed contract*.

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Functions Area

Private Hire of Garden

Without our services (from 12:00–20:30)

*Available only on Monday, Tuesday, Wednesday and Thursday.
Friday, Saturday and Sunday our services are essential.*

More than 50 people 15€ per person

Less than 50 people 750€ fixed

With our services (from 12:00–22:00)

With Food and Drinks Package included then the rates depend on number of people.



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Food Packages

Standard Menu served in buffet format

0–29 Person	35€ pp + 500€ hire fee
30–59 Person	32. ⁵⁰ € pp + 500€ hire fee
60+ Person	30€ pp + 500€ hire fee

Luxury Buffet served in buffet format

0–29 Person	45€ pp + 500€ hire fee
30–59 Person	42. ⁵⁰ € pp + 500€ hire fee
60+ Person	40€ pp + 500€ hire fee

Luxury Served Menu (Formal Setting / Non Buffet)

0–29 Person	60€ pp + 500€ hire fee
30–59 Person	57. ⁵⁰ € pp + 500€ hire fee
60+ Person	55€ pp + 500€ hire fee

* Specific food requirements can be arranged directly with chef and costs MAY vary.

* Mix of Seafood, Meat and Vegetarian Paella is 25€ per person.



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Food Packages

Cava upon arrival

Appetizers

- Freshly baked bread
- Olives
- Assortment of dips

Starters

- Cheese selection including fresh, soft, cured and mature cheese locally sliced and from the mainland.
- Smoked Salmon
- Jamón selection, including Serrano, paleta and bellota (L)
- Sliced duck (L)
- Oysters on ice served with lemon and tobasco (L)
- Foie Grois on a bed of toast with cress and salmon caviar
- Scallops (L)

Chicken

- Grilled Lemon Chicken Legs
- Spiced Grilled Chicken Breast
- Grilled Chicken Wings

Pork

- Chorizo on fire
- Flame grilled Secreto Ibérico
- Ibérico Ribs cooked over flame

Beef

- Charcoal infused Entrecôte
- Sliced Wet Aged Aberdeen Angus Fillet cooked on charcoal (L)
- Sliced Dry Aged Tomahawk, cooked on charcoal (L)

Lamb

- Lamb Stew
- Slow roasted Lamb Shank

Seafood

- Grilled Tuna Steak (L)
- Flaming King Prawns (L)
- Fresh Octopus (L)
- Mussels in a rich lightly spiced tomatoe sauce
- Russian salad

Vegetarian

- Mixed Salad
- Canarian potatoes
- Moroccan chickpeas
- Corn on the cob
- Grilled beetroot
- Roasted peppers
- Garlic Mushrooms
- Pan fried Asparagus and manchego cheese (L)

Children

- Mini burgers
- Chicken wings
- Corn
- Tuna pasta

Dessert

- Mango Gelato
- Passion Fruit Ice Cream
- Chocolate coulant (L)
- Freshly baked cake (L)

(v) – Vegan

(L) – Luxury Buffet Items



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Function Drink Prices

Beer.....	3€
Shots.....	2.50€
Premium Shots.....	3.50€
Mixers.....	1.50€
Wine Bottle.....	.25€
Soft Drinks.....	.2€
Coffees.....	2.50€

Decoration

Personally arranged by us after consultation prices from 500€.

Ceremony

We can arrange a ceremony to fit anything you wish whether it be a wedding, renewing vows, christening, birthday or graduation. We can arrange from A to Z.

Priced according to consultation.

Cakes

Any style, any size, prices from 100€.

